

Salt Ornaments

submitted by an Old Order Amish family

2 cups salt

2 cups plain flour

1 teaspoon powdered alum, if desired (Alum is used for drying and hardening the mixture.)

1- $\frac{2}{3}$ cup water

Mix ingredients. Using a rolling pin, roll to $\frac{1}{4}$ -inch thickness. Cut with cookie cutters. Dry in 200-degree oven, turning to dry on second side after first hour. Press decorations into mixture before drying. Paint ornaments after they cool.

Overnight Blueberry French Toast

Submitted by an Old Order Amish family

This is a favorite because it can be made the night before.

12 slices of your favorite loaf bread cut in 1-inch cubes

8-ounce package of cream cheese cut in $\frac{3}{4}$ -inch cubes

1- $\frac{1}{2}$ cups fresh or frozen blueberries (or canned, drained)

12 eggs

$\frac{1}{3}$ cup maple syrup

2 cups milk

Place half of the bread cubes in a buttered 9x13-inch baking dish. Top with cream cheese cubes, blueberries, and remaining bread. Beat eggs, syrup, and milk, and pour evenly over bread. Cover with foil and refrigerate overnight. Preheat oven to 350 degrees. Bake covered with foil for 30 minutes. Remove foil and bake another 15–30 minutes until top is golden brown.

Christmas Whoopie Pies

Submitted by an Old Order Amish family

For cake, mix the following:

2 Duncan Hines devil's food (chocolate) cake mixes

4 eggs

$\frac{3}{8}$ cup vegetable oil

Batter will be stiff. Drop by teaspoonful onto ungreased cookie sheet. Flatten slightly. Bake at 350 degrees for 8–10 minutes.

For icing, beat together:

8-ounce package of cream cheese

$\frac{1}{2}$ cup butter

3 to 4 cups powdered sugar (more if needed)

$\frac{1}{2}$ teaspoon of vanilla

Divide icing into two separate bowls; mix red food coloring with one half and green food coloring with the other half. Place a generous tablespoon of filling on the flat side of one cookie, then top with another cookie. They should look like yo-yos.