

Brenda's Family Favorite Recipes

Grandma's Pie Crust

This crust always gets compliments. The recipe started with my grandma and my mom added the surprise topping.

Double Crust

1 $\frac{3}{4}$ c. flour $\frac{1}{2}$. Oil (I prefer canola)
1 t. salt 3 T. water

Mix flour and salt; blend in oil thoroughly. Sprinkle with all of water. Mix into a ball. Divide in uneven halves and roll between 2 pieces of waxed paper.

After filling and placing crust on top, brush top crust with milk and sprinkle with sugar.

Single Crust

1 c. & 2 T. flour $\frac{1}{3}$. oil
 $\frac{1}{2}$ t. salt 2 T. water
Bake at 450 degrees for 12-15 minutes.

Horn Creek Camp Fudge Sundae Cake (from Horn Creek Family Camp in Colorado)

This dessert is easy and everyone goes nuts over it no matter how times I've served it.

Almost 2 c. flour
1 $\frac{1}{4}$. C. sugar
3 T. cocoa powder
 $\frac{1}{2}$ t. salt
1 T. baking powder—Mix with fork in 9x13" pan.

$\frac{3}{4}$ c. & 1 T. milk
3 T. oil
 $\frac{3}{4}$. t. vanilla—Mix with dry ingredients.

1 $\frac{3}{4}$ c. brown sugar
7 T. cocoa powder—Mix and sprinkle over batter.
Pour 2 $\frac{2}{3}$ c. hot water on top.
Bake at 350 degrees for 30 minutes.
The brownie rises to the top with a hot fudge sauce on the bottom. Serve warm with ice cream.