

# Wanda E. Brunstetter

Lose Your Heart in the Amish Life.

*New York Times best-selling author.*



## *The Bishop's Daughter Recipes*

### **Jimmy's Favorite Pickled Beets**

|                              |                            |
|------------------------------|----------------------------|
| 3 quarts fresh beets, cooked | 3 teaspoons salt           |
| 3 cups cider vinegar         | 3 teaspoons pickling spice |
| 1 cup water                  |                            |
| 4 cups sugar                 |                            |

Peel cooked beets and cut into slices or cubes. Combine vinegar, water, sugar, salt, and pickling spices in a kettle. Heat mixture and add the beets. When heated pour into canning jars and seal. Process jars in hot water bath for 5 minutes.

### **Fannie's Banana Cake**

|                               |                                   |
|-------------------------------|-----------------------------------|
| 1 2/3 cups sugar              | 2/3 cup buttermilk or soured milk |
| 2 1/3 cups flour              | 1 1/4 cup mashed bananas          |
| 1 1/4 teaspoons baking powder | 2 eggs                            |
| 1 teaspoon baking soda        | 1 teaspoon vanilla                |
| 1 teaspoon salt               | 1/2 chopped nuts                  |
| 2/3 cup shortening or butter  |                                   |

Preheat oven to 350 degrees. Stir the dry ingredients together in a bowl; add the shortening, buttermilk, and bananas. Beat for 2 minutes, then add the eggs, vanilla, and nuts. Bake in 2 greased and floured 8x1 1/2 inch round cake pans for 3-35 minutes. Cool and frost with your favorite frosting or whipped cream.

### **Leona's Apple Cream Pie**

|                               |                                 |
|-------------------------------|---------------------------------|
| 3 cups apples, finely chopped | 1 rounded tablespoon flour      |
| 1 cup brown sugar             | 1 cup cream                     |
| 1/4 teaspoon salt             | 1 (9 inch) unbaked pastry shell |

Preheat oven to 450 degrees. Mix apples, brown sugar, salt, flour, and cream. Put in unbaked pastry shell. Bake 15 minutes. Reduce heat to 325 degrees for an additional 30-40 minutes. When pie is about half done, take a knife and push top apples down to soften.

## Lydia's Pot Pie

Ingredients for dough:

2 eggs  
1 heaping tablespoon butter, softened  
2 cups flour  
½ teaspoon salt  
¼ cup milk

Ingredients for broth:

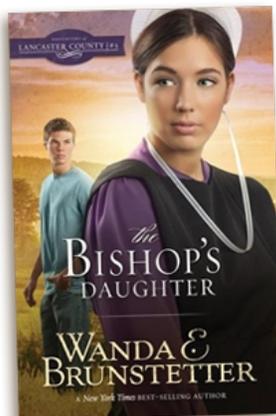
2 or 3 cans chicken broth  
1 chicken, cut in pieces

In a bowl, beat the eggs well, then add remaining dough ingredients. Stir with a fork. If the dough doesn't mix right, add a little water. Roll the dough out thinly on a floured board. Cut into 2-inch squares. Set aside. Combine the chicken broth and chicken pieces in a large kettle and boil. Drop the dough squares into the boiling broth and cook on low heat for 1 to 1 ½ hours.

## Fannie's Oatmeal Raisin Cookies

|                                     |                        |
|-------------------------------------|------------------------|
| 1 cup butter or margarine, softened | 1 teaspoon baking soda |
| 1 cup packed brown sugar            | 1 teaspoon cinnamon    |
| ½ cup granulated sugar              | ½ teaspoon salt        |
| 2 eggs                              | 3 cups quick oats      |
| 1 teaspoon vanilla                  | 1 cup raisins          |
| 1 ½ cups flour                      |                        |

Preheat oven to 350 degrees. Cream butter and sugars in a bowl. Add eggs and vanilla and beat well. Combine flour, baking soda, cinnamon, and salt; mix well. Stir in oats and raisins. Drop by rounded tablespoons onto greased cookie sheet. Bake for 10 to 12 minutes or until golden brown. Cool for 1 minute on cookie sheet before removing to wire rack. Yields about 4 dozen cookies.



Wanda Brunstetter is an award-winning romance novelist who has led millions of readers to lose their heart in the Amish life. She is the author of almost 50 books with more than 5 million copies sold. Many of her books have landed on the top bestseller lists, including the *New York Times*, *Publisher's Weekly*, *CBA*, *ECPA*, and *CBD*. Wanda is considered one of the founders of the Amish fiction genre, and her work has been covered by national publications, including *Time Magazine* and *USA Today*.

For more information, visit [www.WandaBrunstetter.com](http://www.WandaBrunstetter.com)

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