

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:

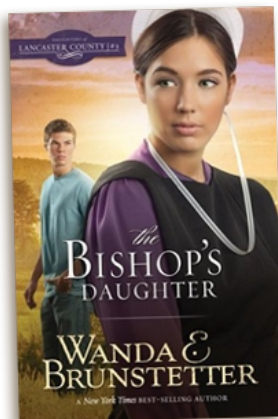
2 or 3 cans chicken broth
1 chicken, cut in pieces

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

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