

Chuckwagon Cooking



SNOWFLAKE BISCUITS

1 pkg. yeast
1/2 cup warm water
2 cups buttermilk
5 cups flour
3 tbsp. sugar
1 tsp. baking powder
1 tsp. soda
2 tsp. salt
3/4 cup Crisco

Dissolve yeast in warm water. Let stand 5 minutes. Add buttermilk and set aside. Combine flour, salt, baking powder, soda, and sugar. Cut in Crisco. Add buttermilk mixture, stirring with fork until all ingredients are moistened. Turn dough out on floured board and roll 1/2 inch thick. Cut with biscuit cutter; put in pan sprayed with Pam and small amount of oil added. Let rise for 1 hour. Bake at 425° for about 10 minutes. Ovens vary.

CHOCOLATE BREAD PUDDING

4 slices stale bread or biscuits
1 sq. unsweetened chocolate
4 cups milk
2 eggs
1 cup sugar
1 tsp. vanilla

Remove crust from bread; cut up chocolate. Break bread into small pieces; place in saucepan. Add chocolate and milk; heat to scalding, stirring occasionally. Beat eggs well. Pour hot mixture over eggs gradually, stirring constantly. Add vanilla; mix well. Pour into large casserole; place in pan of hot water. Bake for 1 hour at 350° or until knife inserted in center comes out clean. Yield: 8 servings.

These recipes are from Sue Cunningham and Jean Cates, champion chuckwagon cooks. You can order their cookbooks — *Chuckwagon Recipes and Others* (\$13.50) and *More Chuckwagon Recipes and Others* (\$15.00) — by writing to Sue Cunningham, P. O. Box 22, Hartley, TX 79044 or to Jean Cates, 204 S. Houston, Amarillo, TX 79102. Include \$2 shipping and handling per book.