

# Molly Papparatto's Cookbook



## **Introduction**

This is one of Molly Cicero Papparatto's cookbooks.

It was given to me by Jan Papparatto, Aunt Molly's daughter-in-law. As I make the recipes / review them I will put my comments in the back of this document and will not modify the book in any way.

If I get more recipes that were Aunt Molly's I will either make another file or add them to the end. 1 Page Added.

The pages were in a Willson Jones 6 Ring Memo Book / Binder – 304-09. The pages were physically 4 1/4 inches wide by 7 1/4 inches high. It was purchased in 1969.

Tony

Toni

7-28-2016

Kon printed all these for his mom

Then I added my knowledge how

she did it. She only needed the

right ingredients for all the cookies

Genette she couldn't get them to

rise as high as Aunt Mary

## Pa Cake - Molly Paparatto

1 Cup Sugar

1 Cup Crisco

4 eggs beat good

5 full tsps baking powder

1 Tbls Vanilla

1 1/2 Cups Milk Add Vanilla to it,

4 1/4 Cake Flour. Mix 2 1/4 cups Flour  
with 5 tsp B. Powder

add 2 eggs flour to the creamed

Crisco + ~~Pa~~ Sugar add the last  
of flour

alternate with milk. Batter should

not fall off the spoon. She did

it by hand.

Grease + flour Angel food pan Bake

in 400 oven for 45 minutes & check

To see if done you could 375 but maybe  
not hot enough to rise

SLICE COOKIES

- 6 EGGS
- 1/2 CUPS SUGAR
- 1 LB BUTTER
- ANISE
- 6 TSP BAKING POWDER
- FLOUR AS NEEDED

I Make these all the time  
Use 1/2 ~~lb~~ Baller a 6 cups of flour 1tbl Anise

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SLICE COOKIES

- 1 CUP SUGAR
- 2 STICKS MARGERINE
- 6 TSP BAKING POWDER
- 6 EGGS
- 1 PINCH SALT
- ANISE
- 1 CUP MILK
- FLOUR AS NEEDED

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## GENETTE

- 1/2 EGGS
- 4 OIL-WHISKEY GLASS
- 1/2 TBLS SUGAR
- 1/4 TSP SALT
- 1/2 CUP BUTTER
- 1/2 DRY YEAST
- ANISE - WHISKEY
- BEAT EGGS, TILL HIGH
- ADD SALT, SUGAR, OIL
- WHISKEY THEN YEAST
- THEN FLOUR

Using Sugar with oil or water

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## Flour for Genette

Tara! Flour

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### SESAME SEED COOKIES

- 1 CUP MARGERINE
- 6 EGGS
- 1 BOTTLE ANISE
- 8 CUPS FLOUR
- 1/2 CUPS SUGAR
- 4 TSP BAKING POWDER
- 375° OVEN 20 MIN.

### SUGAR COOKIES

- 1 CUP SUGAR
- 1/2 TSP SALT
- 3/4 CUP BUTTER
- 1 EGG
- 1 TSP LEMON
- 1 TSP VANILLA
- 3 CUPS FLOUR
- 1 TSP BAKING POWDER
- PUT SUGAR SALT BUTTER  
MIX GOOD, ADD EGG,  
LEMON, VANILLA, FLOUR  
BAKING POWDER
- 350° 11-12 MIN.
- 1/2 POWDERED SUGAR
- 1 EGG WHITE
- 1 TBL BUTTER
- 1/8 SALT
- 1/2 TSP VANILLA

## NATALE

### SUGAR DRINKIES

- 1 CUP MARGERINE
- 1 CUP SUGAR
- 2 EGGS
- 3/4 CUPS FLOUR
- 1/2 TSP SALT
- 1 TSP BAKING SODA
- 2 TSP CREAM TARTAR
- 1/2 TSP VANILLA
- MARGERINE SUGAR
- EGGS SIFT TOGETHER
- FLOUR TARTAR BAKING
- SODA - ADD VANILLA
- UNGREASED COOKIE
- SHEET
- 350°

### MOLASSES COOKIES

- ~~2~~ BUTTER | Stick
- 1 LB HONEY
- 1/2 CUP SUGAR
- 1/2 TSP BAKING SODA
- 1 CUP MILK
- 3 EGGS
- PINCH CINNAMON
- WARM MILK - MELD
- BUTTER SEPERATE
- ADD TO SUGAR - ADD
- HONEY - EGG AND
- ENOUGH FLOUR SO
- DOUGH IS STICKY
- 400° FOR 10 MIN
- AND THEN TO 350°
- 10 Min.

## SCALONE

- 12 EGGS  $\frac{1}{4}$  ts B. Powder
- 1 PINCH SALT
- 2 TBLS. SUGAR
- 1 TSP ANISE
- $2\frac{1}{2}$  OZ. OIL
- IF EGGS ARE EXTRA  
LARGE USE 3 OZ. OIL.
- AS MUCH FLOURE AS  
NEEDED
- 2 Doz eggs And 5<sup>th</sup> Flour  
less 1 cup flour add  
it if necessary

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## POUND CAKE

- 8 EGGS
- 1 LB MARCERINE
- 1 LB POWDER SUGAR
- 3 CUPS FLOURE
- $\frac{1}{2}$  TSP VANILLA
- CREAM SUGAR MARCERINE
- ADD EGGS ONE AT A  
TIME BEAT WELL ADD  
VANILLA
- CREASE ANGEL FOOD  
PAN BAKE 1 HOUR  
350° OVEN

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## COFFEE CAKE

- 4<sup>3</sup>/<sub>4</sub> CUPS FLOUR
- 1 CUP MILK
- 1/2 CUP SUGAR
- 1/2 STICK BUTTER
- 1 TSP SALT
- 2.02 CUPS YEAST
- 1/4 CUP WATER
- 2 EGGS
- 350° OVEN 35 MIN.

Warm milk put Sugar Margarine  
Salt. Add 2 cups flour & mix  
good then add yeast egg &  
rest of flour & knead. Let rise  
& fill with fillings. Make  
circle then snip at intervals  
& twist it to bag flat. Grease  
pan.

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## OATMEAL COOKIES

- 3/4 CUP SHORTENING SOFT
- 1 CUP BROWN SUGAR
- 1/2 CUP SUGAR
- 1 EGG
- 1/4 CUP WATER
- 1 TSP VANILLA
- 1 Cup Flour
- 3 Cup OATS

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FIG ITALIAN COOKIES

- 12 CUPS FLOUR
- 4 CUPS CRISCO
- 12 EGGS BEATEN
- 3 CUPS SUGAR
- 3 TSP VANILLA
- 1 TSP SALT
- 6 TSP BAKING POWDER
- "FILLING"
- 4 LBS FIGS
- 2 LBS RAISINS DARK
- 4 PKGS CHOCOLATE CHIPS
- 1 JAR CITRUS FRUIT
- 1 1/2 LBS DATES PITTED
- 1 LB NUTS
- 2 TSP ALLSPICE
- 1 CUP SUGAR AND A LITTLE WATER

~~3 Boxes Raisins 2000g~~

- ~~4 cups NUTS~~
- ~~1 1/2 cups CRISCO~~
- ~~1 1/2 cups SUGAR~~
- ~~1/2 tsp VANILLA~~
- ~~1 tsp SALT~~
- ~~6 tsp BAKING POWDER~~
- ~~4 lbs FIGS~~
- ~~2 lbs RAISINS DARK~~
- ~~4 pkgs CHOCOLATE CHIPS~~
- ~~1 jar CITRUS FRUIT~~
- ~~1 1/2 lbs DATES PITTED~~
- ~~1 lb NUTS~~
- ~~2 tsp ALLSPICE~~
- ~~1 cup SUGAR AND A LITTLE WATER~~

for 12 cups flour

3X boxes Raisins Flour

4 cups Nuts

4 orange peel chopped

1 1/2 lb cinnamon 2 1/2 tbs

~~1 1/2 lb~~ Nuts 1 tbs.

Honey + Lemon Juice 6 tbs + Orange Juice 6 tbs

Can use cut dough or  
various machines  
Recipe No 1. First then turn each  
Machine No 4. second. pale powdered  
fancy variety cookies.  
Then put mixture thru mangle  
of wire + fold up a make  
the circle & bake.

## Honey Cookie Dor Bils

- 5 lb. Flour
- 1 cup Wine
- 1  $\frac{1}{2}$  cup Water
- 2  $\frac{1}{2}$  cup oil
- All liquid has to
- Boil together.
- Mix with Flour and
- Roll, into a rope cut all pieces Roll on  
Cookie hooks in a basket to make im print so the  
Cookie hooks in a basket
- Cook in hot oil,

Shove upstairs 360 top burner

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## Dor Bils - Honey Cookie

- 5 lb flour
- 3  $\frac{1}{2}$  Measuring cups Water
- 3  $\frac{1}{2}$  Measuring cups oil
- Put water and oil
- together and let come
- to boil.
- Add the liquid to
- the flour + mix with
- wooden spoon + then
- Knead, till mixed.
- Fry in Macaroni oil
- 375° degree

Honey + some water bring to boil and add  
Cookies in batches shake pan to coat Cookies

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### CHOCOLATE COOKIES

- 5 LBS FLOUR
- 5 CUPS SUGAR
- 1 LB SPRY
- 4 EGGS
- 1 TSP CLOVES
- 2 TBL CINNAMON
- 4 TBL BAKING POWDER
- 1 CAN COCOA
- 1 QT MILK
- 2 ORANGE RIND
- 2 LEMON RIND
- 15-20 MIN - 350° OVEN
- 1/2 CUP "LEINIG"
- 2 BOXES POWDER SUGAR
- 1/2 CUP MAZOLA OIL

### XMAS DOUGH

- 12 CUPS FLOUR Measure Cup Size
- 1 LB LARD
- 2 CUPS SUGAR
- 8 TSP BAKING POWDER
- 8 EGGS
- 1 TBL VANILLA
- MILK ALL IT TAKES

375 oven 15 min bottom shelf + 10 on top shelf

### Cavatelli's

- 6 cups sifted Flour
- 3 TBs Shortening
- 1 1/2 cups hot water
- 1/2 tsp salt

Mix altogether and knead  
Make into ropes let dry  
a little and pat through  
Machine

### Potatoe Cavatelli's

- 3 cups Flour
- 3 boiled potatoes (or equal amount of dry)
- 3 TBs Shortening
- 1/2 tsp salt
- 2 eggs if want to

Pee l mask rice potatoes  
add melted Shortening  
add flour + knead till  
Smooth pat through machine

## RAVIOLI DOUGH

- 2 EGG YOLKS
- 1 TBL GRISCO
- 1 ~~TBL~~ TSP SALT
- 1 CUP LUKEWARM WATER
- 4 CUP FLOUR
- MIX AND KNEAD
- COVER LET STAND
- FOR 20 MIN. THEN
- ROLL OUT

## Barbecue Sauce

- 1 cup ketchup
- 1 cup water
- 1 Tsp chili powder
- 1 Tsp Worcestershire
- $\frac{1}{4}$  cup sugar
- 2 Tsp dry mustard
- Combine ingredients and
- cook over low heat 10 min.
- Use with <sup>or</sup> roast beef
- Use to make sloppy joe

## Genette Cookies

### Statelin Cookies (Genette)

2 lbs flour (8 cups sifted flour)  
use 6 cups hold other 2 add if needed

$\frac{1}{4}$  cup salad oil

$\frac{3}{4}$  ounce ( $4\frac{1}{2}$  teapo) whiskey

12 eggs

$\frac{1}{4}$  tsp salt.

Beat eggs well. add oil, whiskey, and salt to the eggs. add egg mixture to the flour. and knead until the texture of the dough is smooth and shiny. cut into small pieces

and roll out  $\frac{1}{2}$  in thick and 6 in. long. make a ring + pinch ends together. Place cookies a few at a time in boiling water and cook until they rise to the top. Remove and allow to dry overnight. cut in half not through bake on a greased cookie sheet  $375^{\circ}$  30 min. Frost with sugar frosting.

Notes: ==>

From

Jan Papatatto

the Genette Cookies. Shaped like a donut + hole in middle ☉ They rise high. Then you ice them powder sugar + can flavor it with anise or other. This one is the same as A smally only you know how to do it. which helps alot.

### ITALIAN HARD CHOCOLATE COOKIES

5 lb flour      5 C      2 orange rind grated  $\frac{1}{2}$   
5 cups sugar     $1\frac{1}{4}$  C    2 lemon rind grated  $\frac{1}{2}$   
1 lb shortening or Margerine  $\frac{1}{4}$  LB  
4 eggs      1 egg      nuts if you want  
4 tbls baking powder    1 TBLSP  
 $\frac{1}{2}$  lb can hershey cocoa    2 oz ( $\frac{2}{3}$  C)  
1 tsp cloves       $\frac{1}{4}$  TSP  
2 tbls cinnamon |  $\frac{1}{2}$  TSP  
1 qt milk      1 CUP

Mix altogether real good pinch off piece of dough roll in palm of hand to form a ball place on greased cookie sheet bake 350 oven 15 to 20 min depends on size of cookie

#### ICING

2 boxes powder sugar       $\frac{1}{2}$  BOX  
 $\frac{1}{2}$  cup cooking oil       $\frac{1}{8}$  CUP  
milk to make icing to stay on the cookies  
don't make it to thick on cookie

this is for the full receipe

