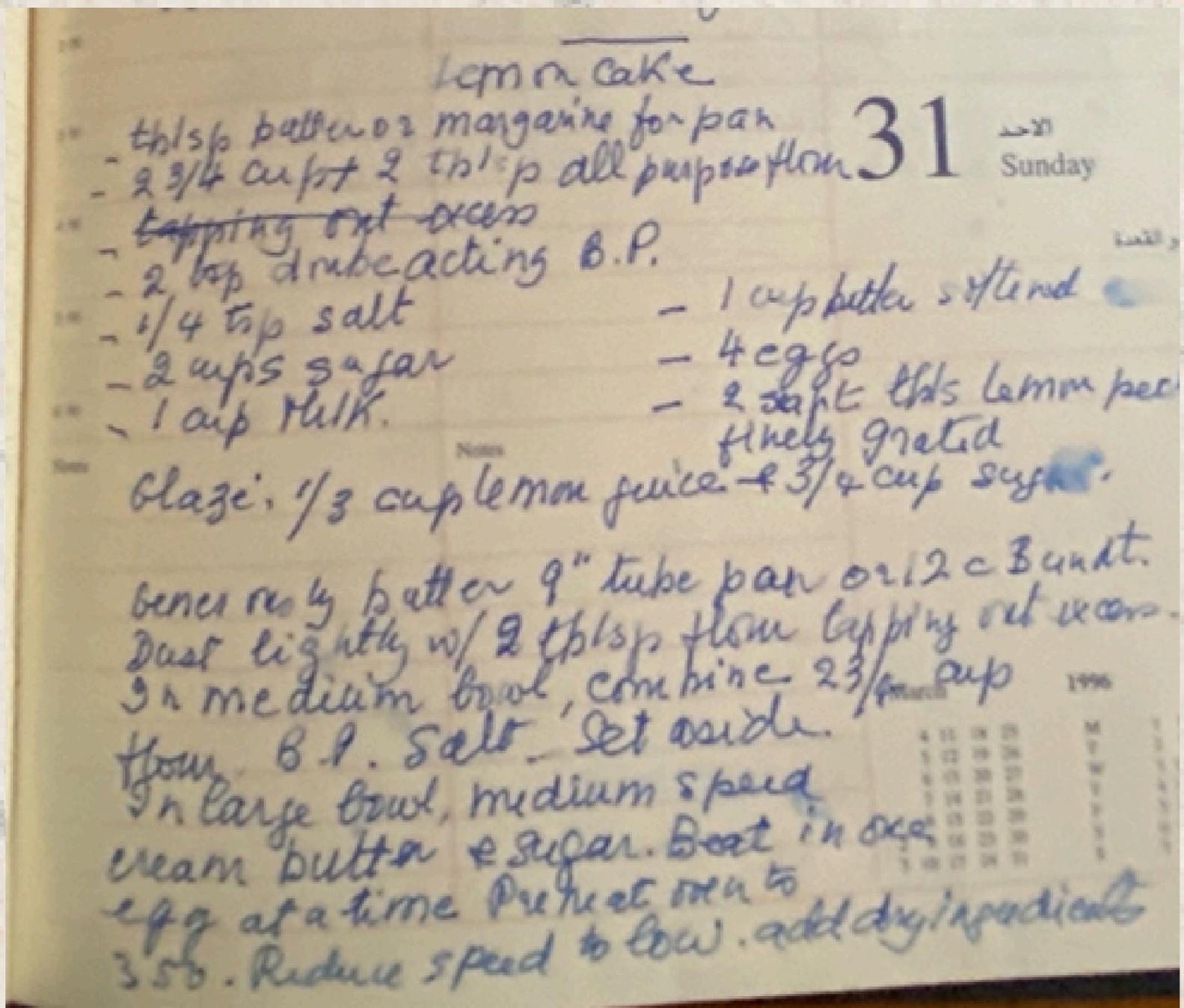


# AIDA'S RECIPES



# AIDA'S LEMON CAKE



- (1) TBS butter or margarine for pan
- 2 & 3/4 cup + 2 Tbsp all-purpose flour
- 2 TSP double acting Baking Powder
- 1/4 TSP salt
- 2 cups sugar
- 1 cup milk
- 1 cup butter softened
- 4 eggs
- 2 TBS Lemon Peel finely grated

# AIDA'S LEMON CAKE

Glaze:

1/3 cup lemon juice & 3/4 cups sugar

Generously butter 9' pan or bundt pan

Dust lightly w/2 TBS flour, tapping out excess

In medium bowl, combine 2 <sup>3</sup>/<sub>4</sub> cup flour, baking powder, salt – Set aside

In large bowl, medium speed, cream butter & sugar.

Reduce speed to low

Add dry ingredients

Beat in one egg at a time.

Add the flour and the milk alternately starting and ending with flour.

Finally add lemon peel.

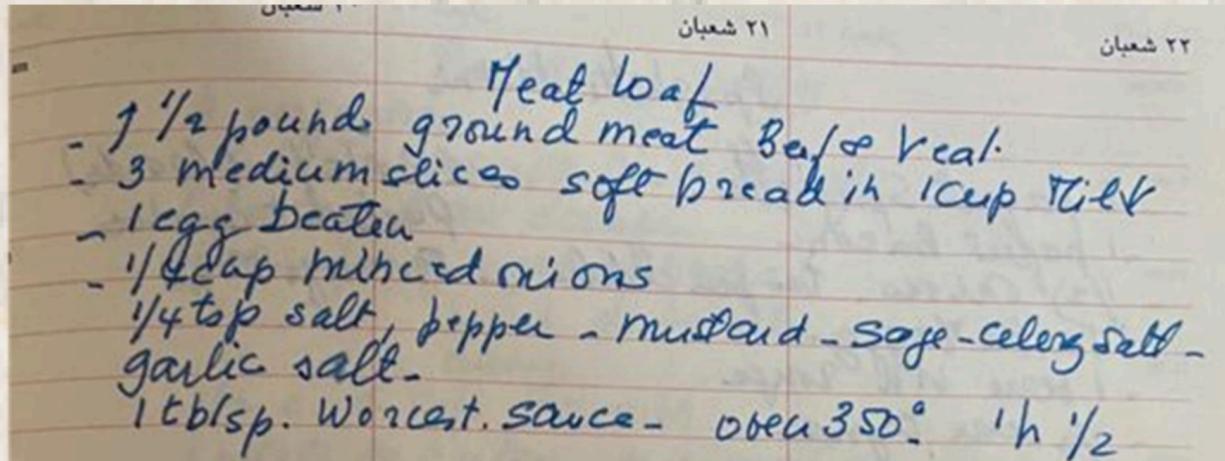
Bake in 350 F oven for approximately 1h 10 minutes

Stand in pan for 5 minutes

Invert on wire rack placed on wax paper

Brush glaze over hot cake

# MEATLOAF

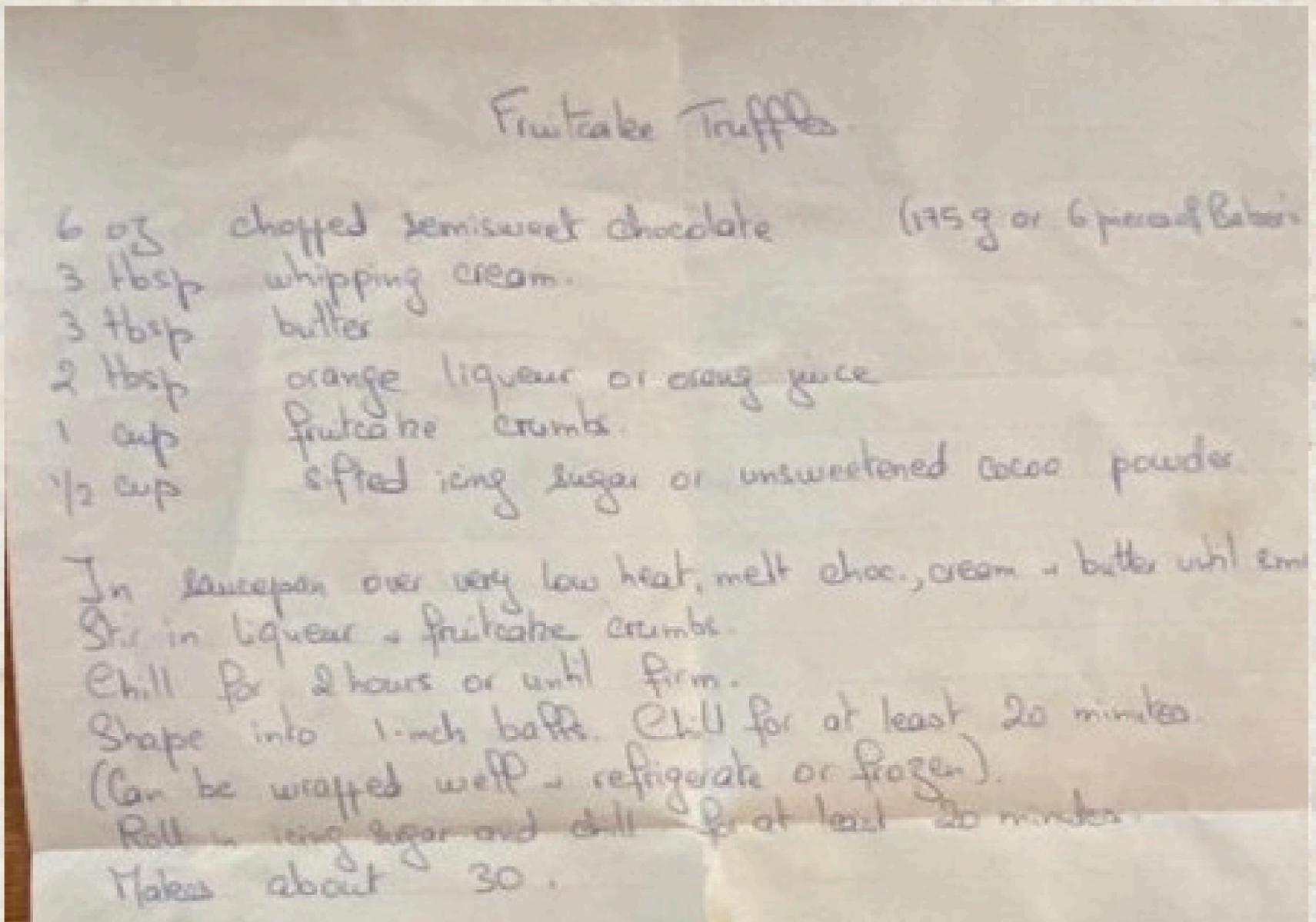


- 1 1/2 pounds ground meat Beef/Veal
- 3 medium slices soft bread in 1 cup Milk
- 1 egg beaten
- 1/4 cup minced onions
- 1/4 tsp salt, pepper, mustard, sage, celery salt, garlic salt
- 1 Tbsp. Worcester sauce

1. Mix all the ingredients well, then transfer to a loaf pan.
2. Bake in a preheated oven (180degrees) until the meatloaf is no longer pink in the center.
3. Serve with mashed or roasted potatoes and a green salad

Optional: For a side sauce, mix ketchup mustard and brown sugar

# FRUITCAKE TRUFFLES



6 oz chopped semisweet chocolate (175g or 6 pieces of Barberi)

3 tbsp whipping cream

3 tbsp butter

2 tbsp orange liqueur or orange juice

1 cup Fruitcake crumbs.

1/2 cup Sifted icing sugar or unsweetened cocoa powder

In saucepan over very low heat, melt choc., cream & butter until smooth

Stir in liqueur & fruitcake crumbs.

Chill for 2 hours until firm.

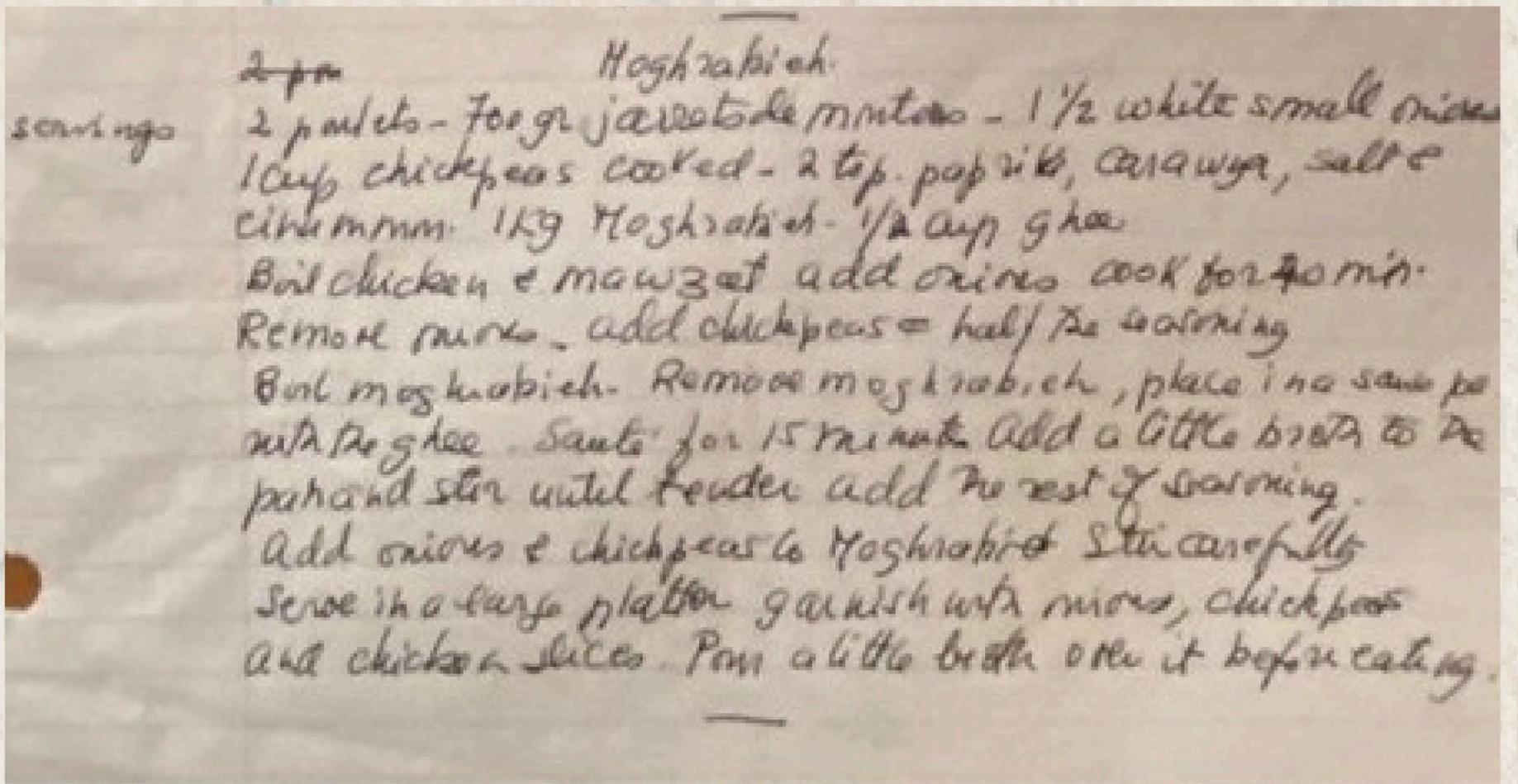
Shape into 1-inch balls. Chill for at least 20 minutes

(Can be wrapped well & refrigerate or frozen)

Roll in icing sugar and chill for at least 20 minutes.

Makes about 30.

# MOGHRABIEH



2 poulet – 700gr jarrets de moutons – 1 1/2 white small onion

1 cup chickpeas cooked – 2 tsp. paprika, caraway, salt & cinnamon.

1Kg Moghrabieh – 1 cup ghee.

Boil chicken & mawzet add onions cook for 40 mins. Remove onions – add chickpeas & half the seasoning.

Boil moghrabieh. Remove moghrabieh, place in a saucepan

Mix the ghee. Sauté for 15 minutes. Add a little broth to the pan and stir until tender.

Add the rest of the seasoning.

Add onions & chickpeas to Moghrabieh. Stir carefully.

Serve in a large plateau garnish with onions, chickpeas and chicken slices. Pour a little broth over it before eating.