

# Timeless Vintage Recipes for Your Easter Table

## Hot Cross Buns

When Easter is around the corner, hot cross buns always hit the shelves. This retro recipe for the traditional yeasted sweet buns studded with currants or raisins dates back to 1912, but their origin dates back to the 12th century, when an Anglican monk is believed to have marked crosses on top of buns in honor of Good Friday. Around the 16th century, the buns gained popularity in England to become the symbol of Easter weekend. Superstitious people also believed that the buns carried magical and medicinal properties. Some also believed that the buns prepared on Good Friday would never go stale!

*Serves 12 | Prep. time 10–16 minutes | Cooking time 20 minutes*

### **Ingredients**

- 2 tablespoons butter
- ½ teaspoon salt
- 1 cup scalded milk
- ¼ cup sugar
- 2 eggs, beaten
- ¾ teaspoon cinnamon
- ½ yeast cake
- 3 cups flour
- ¼ cup currants or ¼ raisins, stoned and quartered

### **Directions**

1. Dissolve the yeast cake with ¼ cup lukewarm water in a mixing bowl.
2. Add the butter, sugar, and salt to another mixing bowl. Mix well.
3. Add the milk, 1 beaten egg, and the dissolved yeast cake; mix well.
4. Add the cinnamon and flour; mix thoroughly.
5. Add the raisins and stir to combine; cover and allow to rise overnight at room temperature.
6. Shape into 12 large biscuits; arrange them 1 inch apart on a greased baking pan.
7. Set aside to rise.
8. Preheat the oven to 350°F (175°C).
9. Brush the remaining beaten egg on top and bake for 20 minutes until golden brown.
10. Remove from the oven and allow to cool before using ornamental frosting to make cross shapes on top.

# White House Chowder

Promoted as a “Tempting Lenten Dish”, this white house chowder used to cost only 8 cents per serving. This 1950 vintage chowder packs a nutritious punch of veggies to make a truly healthy family chowder.

*Serves 6 | Prep. time 10 minutes | Cooking time 15 minutes*

## **Ingredients**

- 1 green pepper, diced
- 2 teaspoons salt
- ¼ teaspoon pepper
- ¼ cup butter
- 1 cup sliced onion
- 1½ cups diced carrots
- 1½ cups green beans, cut in 1-inch pieces
- 1 (14½-ounce) can White House Milk or other canned milk
- 1 cup diced potatoes
- 3 cups water

## **Directions**

1. Heat the butter in a medium saucepan or skillet over medium heat.
2. Add the onion, seasonings, and green pepper and stir-cook until softened and translucent.
3. Add the water and veggies; stir.
4. Simmer for about 15 minutes until the veggies turn tender.
5. Add the milk and heat again.
6. Serve warm.

# Pineapple Glazed Ham

Presenting the all-time popular recipe from McCall’s Great American Recipe Card Collection. This vintage recipe brings alive tropical flavors to savor.

*Serves 6 | Prep. time 10 minutes | Cooking time 49- minutes*

## **Ingredients**

- ¼ cup dry white wine
- 1 (2-pound) can boneless ham
- 3 canned pineapple slices
- Maraschino cherries

## Glaze

- ½ teaspoon dry mustard
- ½ cup pineapple preserves
- Dash ground cloves

## **Directions**

1. Add the glaze ingredients to a mixing bowl. Mix well.
2. Preheat the oven to 350°F (175°C). Grease a baking dish with some cooking spray.
3. Place the ham in the baking dish and bake for 10 minutes.
4. Pour the wine on top and bake for 20 more minutes.
5. Brush the ham with the glaze mixture. Place the pineapple slices on the ham with toothpicks and decorate with cherries
6. Bake for 16–20 minutes until the glaze is slightly browned.

# Chicken Marengo

This classic 1967 Marengo recipe was published by Campbell's to advertise their tomato and mushroom soups. The time is right to make this grand old favorite again. It pairs great with green salad or noodles.

*Serves 6 | Prep. time 10 minutes | Cooking time 46 minutes*

## Ingredients

- 3 pounds chicken parts
- 3 tablespoons shortening
- 1 10<sup>3</sup>/<sub>4</sub>-ounce can condensed tomato soup
- 1 10<sup>3</sup>/<sub>4</sub>-ounce can condensed golden mushroom soup
- 1 clove garlic, minced
- 1 pound (about 16) small whole white onions

## Directions

1. Heat the shortening over medium heat in a medium saucepan or skillet.
2. Add the chicken and stir-cook until evenly brown.
3. Add the remaining ingredients and stir gently.
4. Cover and simmer over low heat for about 40–45 minutes until the chicken is tender.
5. Serve with your choice of cooked greens, noodles, green salad, etc.

# Tuna Mushroom Casserole

This dressed-up version of tuna casserole dates back to the 1950s. Green beans add vibrant colors along with a nice texture to make this dish perfect for any occasion.

*Serves 6 | Prep. time 10 minutes | Cooking time 25 minutes*

## Ingredients

- 1 cup sliced mushrooms
- 1 (9-ounce) package frozen cut green beans
- 1 cup chopped onion
- ¼ cup chopped celery
- 1 garlic clove, minced
- ½ teaspoon dill weed
- ½ cup shredded Swiss cheese
- ¼ cup mayonnaise
- 4 teaspoons cornstarch
- 1½ cups cold whole milk
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2½ cups egg noodles, cooked and drained
- ⅓ cup dry breadcrumbs
- 1 tablespoon butter
- 1 (12-ounce) can light tuna in water, drained and flaked
- ½ cup water
- 1 teaspoon chicken bouillon granules

## Directions

1. Add the water and bouillon to a medium saucepan or skillet and bring to a boil over medium-high heat.
2. Add the mushrooms, beans, onions, celery, garlic salt, dill weed, salt, and pepper.
3. Bring to a boil.
4. Cover and simmer over low heat for about 5 minutes until the veggies turn tender.
5. Combine the milk and cornstarch in a bowl. Add to the veggie mixture and cook for 2 minutes.
6. Add the mayonnaise and cheese; stir until the cheese melts.
7. Add the tuna and noodles. Stir and pour the mixture into a greased 2½-quart baking dish.
8. In a skillet, brown the breadcrumbs with some butter.
9. Sprinkle them over the tuna mixture.
10. Bake for 25–30 minutes until evenly brown. Serve warm.

# Moist Chocolate Cake

As per my mom, my grandmother was unstoppable when she used to brag about how great she was at making dessert. This moist cake was one of her true specialties. Way back in the 1910s, she used to bake this cake for every family party, which was one of the many reasons for her ever-growing guest list!

*Serves 12 | Prep. time 10–15 minutes | Cooking time 25 minutes*

## **Ingredients**

- 2 cups sugar
- 1 cup canola oil
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 2 cups all-purpose flour
- 1 teaspoon salt
- $\frac{3}{4}$  cup baking cocoa
- 1 cup whole milk
- 1 cup brewed coffee
- 1 teaspoon vanilla extract
- 2 large eggs, room temperature
- Glazed cherries for garnish

## Icing

- 5 tablespoons all-purpose flour
- 1 cup whole milk
- $\frac{1}{2}$  cup shortening
- $\frac{1}{2}$  cup butter, softened
- 1 teaspoon vanilla extract
- 1 cup sugar
- Additional baking cocoa (optional)

## **Directions**

1. Preheat the oven to 325°F (160°C).
2. Grease 2 9-inch round baking pans with some cooking spray and flour them lightly.
3. Add the dry ingredients to a mixing bowl. Mix well.
4. Add the milk, coffee, and oil; mix well.
5. Add the vanilla and eggs; beat the mixture until you get a thin, smooth batter.
6. Pour the batter into the pans and bake for 25–30 minutes, until an inserted toothpick comes out clean.
7. Let cool and set aside.
8. Add the flour and milk to a medium saucepan or skillet; stir-cook over medium heat until thickened.
9. Cover and refrigerate until chilled.
10. Add the butter, sugar, shortening, and vanilla to a mixing bowl. Mix until creamy.
11. Add the milk mixture and beat for about 10 minutes.
12. Spread the frosting over the chilled cake. Dust with more cocoa if desired.
13. Slice, decorate with a cherry, if desired, and serve.

**\*\*\*These recipes and more are found in Vintage Recipes Vol. 3: Timeless and Memorable Old-Fashioned Recipes from Our Grandmothers by Louise Davidson. To get your copy, click on the cover below or click [here](#).**

