Sour Cream Pound Cake

3 cups sugar
1 Cup sour cream
6 eggs, separated
2 sticks butter
3 cups regular flour
1/4 tsp soda
1 tsp vanilla extract
1 tsp almond extract

Cream butter and sugar until creamy. Add egg yolks one at a time and beat well after each addition. Sift flour 3 times. Add soda to sour cream and stir up. Add flour and sour cream alternately to the butter, sugar and egg mixture and blend well after each addition. Add flavoring and fold in stiffly beaten egg whites. Pour into well greased and lightly floured tube pan and bake 1-1/2 hours at 300 degrees.

Broccoli Salad

1 large bunch broccoli, chopped
1 small red onion, finely chopped
1/2 lb bacon, fried and crumbled
1/2 cup raisins
1/2 cup lightly salted peanuts, chopped
1/2 cup sharp cheddar cheese, grated (optional)
1/4 cup granulated sugar
2 Tbs apple cider vinegar
3/4 cup mayonnaise

Combine sugar, vinegar and mayonnaise for the dressing and set aside. Combine all other ingredients for salad. Toss dressing with the salad ingredients. Let stand 1 hour before serving.

Garden Vegetable Casserole

(4 servings)

2 small yellow summer squash, sliced
1 medium zucchini, sliced
1 small white onion, sliced
1 tomato, sliced
2 Tbs grated Parmesan cheese
1/2 tsp seasoned salt
1/2 tsp basil
1/2 thyme

Place all sliced vegetables in versatility pan and mix all other ingredients. Toss lightly. Cover and bake for 20-25 minutes at 350 degrees.