Please take note of these corrections in the **MARATHON COUNTY FARM TECHNOLOGY DAYS "BACK TO BASICS" COOKBOOK.**

Page 10 – SNACK PIZZAS - Add these baking instructions: Preheat oven to 450 degrees. Line a baking sheet with aluminum foil. Spray foil with oil. Separate biscuits and place on cookie sheet. Using fingers, pat each biscuit into a 5" circle. Form a narrow ridge around the biscuit. Using 2 T. of sauce for each pizza, spread on dough with the back of a spoon. Sprinkle with cheese. Place optional toppings on pizza. Put in oven and bake 8-10 minutes.
Page 21 – APPLE PUFF PANCAKE – should be 10 inch oven-proof skillet
Page 23 – BREAKFAST OATMEAL – Switch measurements for the quick and old-fashioned oatmeal – **1 ¼ C.** old-fashioned oats and **2 ¾ C.** quick cooking oats
Page 25 – COTTAGE CHEESE PANCAKES – Add **¾ C. flour** to ingredients
Page 47 – Instructions should say "Pinch off **1 ½" - 2"** piece of dough and roll to a 6 x ½" strip."
Page 59 – CITRUSY TOMATO SOUP – amount of orange juice should be 1/2C. instead of 1/4C.
Page 111 – ORANGE SALAD WITH ICE CREAM – Disregard sweetened condensed milk and walnuts.
Page 125 – TART AND CRUNCHY COLESLAW – Ingredients should read ½(15 oz.) jar coleslaw dressing or **pineapple slaw dressing**.
Page 131 – CREAMY LEMON DRESSING – sugar should read **1 teaspoon** rather than 1 Tbls.
Page 181 – MEATBALLS IN SAUCE WITH RICE - The recipe for the first item listed "1/2 recipe Meatball Mixture" can be found on the next page (page 181).
Page 260 – GRAMMA'S BAKED CARROTS – recipe should read 1 can cheddar cheese soup or cream of celery soup.
Page 284 – APPLE UPSIDE DOWN SPICE CAKE –4 tart apples - some of these apples should be sliced for the bottom of the pan and 1C. of the apples should be chopped to be mixed in the batter. ¼ C. of flour should be mixed with nuts and chopped apples and folded into batter.
Page 341 –FAVORITE BUTTER COOKIES – Flour should be **2 ½ Cups**
Page 354 – MOLASSES SOUR CREAM CUT-OUT COOKIES – **1 cup sugar** should be listed in the ingredients.
Page 355 –MONSTER COOKIES – Butter should say **2** sticks rather than 1 stick.
Page 416 – APPLE PECAN TORTE – The last paragraph of instructions should be changed by omitting the following: "Bake 12 minutes. Combine remaining ingredients and spread over crust. Return to oven and bake 30 minutes more. Serve warm or cold. *A great touch: serve a la mode.*"
This paragraph should be added to RHUBARB TORTE on the bottom of page 452.
Page 418 – AUTUMN CHEESECAKE – The 6th line of the instructions should say "Mix remaining
½ C. sugar, **apples**, pecans and cinnamon; sprinkle over batter.
Page 419 – BREAD PUDDING – Instructions should say "Fill cake pan **with water** to level of pudding."
Page 443 – PRALINE CHEESECAKE – End of instructions should say **"cook"** over medium heat not cool over medium heat.
Page 452 – RHUBARB TORTE – bottom of page 452 –The instructions shown above under Page 416 that were deleted for that recipe should be added to this recipe.
Page 467 – MAGIC PUMPKIN PIE – Under Crust ingredients it should be 1 C. flour rather than 1 C. sugar.
Page 480 – CARAMELS – top of page – Add vanilla after candy is heated to 245 degrees.