



From the Sparkling Kitchen of Barbie® Doll

Potato Salad

4 medium potatoes
3 eggs, hard-boiled
1 cup chopped celery
¼ cup finely chopped onion
¼ cup chopped cucumber

½ teaspoon salt
1/8 teaspoon pepper
½ teaspoon prepared mustard
½ cup mayonnaise or salad dressing
lettuce leaves

Use a large pot. Cover the unpeeled potatoes with 2 quarts of water; bring water to a boil. Cover the pot and boil for about half an hour, or until a fork can easily pierce the center of a potato. Drain the water, cover potatoes with cold water and drain again. The skins will pull off easily now. Put the peeled potatoes in a large bowl and let them cool.

While the potatoes are boiling, cook the eggs until they are hard. Set the eggs aside to cool.

While the potatoes and eggs are cooling, chop up the celery, onion, and cucumber.

Now, use a fork to break the potatoes into bite-size chunks. Shell the eggs and cut them into small chunks; add to the potatoes. Mix in the celery, onion, cucumber, salt and pepper. Add the mustard and mayonnaise; mix lightly until everything is well blended.

Cover the bowl and chill potato salad in the refrigerator at least 1 hour before serving. Serve on a bed of lettuce leaves. Serves 4 to 6.

**Recipe from Barbie's Easy-as-Pie Cookbook, 1964*



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Spicy Meat Loaf

1 ½ pounds ground beef
¼ pound salami, chopped fine; or ¼ pound bulk
sausage, crumbled
1 large onion, chopped
2/3 cup chopped celery
4 slices of bread, torn
¼ cup milk

2 eggs
½ cup catsup plus 2 tablespoons catsup
1 teaspoon salt
1 teaspoon Worcestershire sauce
1/8 teaspoon pepper
shortening

Use vegetable shortening to grease the bottom and sides of a large, oblong loaf pan; set the pan aside. Light oven; set at 375 degrees. With your fingers, tear the bread into small pieces. Put bread into a small bowl and pour the milk over it.

In a large bowl, mix together the ground beef and the chopped salami or sausage.

Wash the celery stalks and cut off the leaves. Chop the celery and the onion into fairly small pieces. Add both to the meat.

Drop in the unbeaten eggs and mix well. Add ½ cup catsup, the salt, pepper and Worcestershire sauce; then add the bread, which has soaked up the milk.

Mix well. Pack meat solidly into the greased loaf pan. For color, drizzle the 2 tablespoons of catsup over the top of the meat loaf, in a criss-cross pattern. Bake for 1 ½ hours. Holding the pan with potholders, carefully pour off the extra fat before removing the loaf to a warmed plate.

Serves 4, with leftovers for cold meat loaf sandwiches the next day!

**Recipe from Barbie's Easy-as-Pie Cookbook, 1964*



From the Sparkling Kitchen of Barbie® Doll
Whiz Marble Cake

2 cups flour
4 teaspoons baking powder
¾ cup sugar
1 teaspoon vanilla
3 tablespoons cocoa or 1 square
baking chocolate, melted

¼ cup butter or vegetable shortening
1 egg
¾ cup milk
few grains salt
extra shortening

All ingredients should be at room temperature. Light the oven; set at 350 degrees. Grease an 8" x 8" x 2" square baking pan with the extra shortening.

Sift flour, then measure. Add baking powder and a few grains of salt. Sift together 3 times. Set aside.

Place ¼ cup shortening in a large mixing bowl. Using the back of a wooden spoon, cream the shortening against the sides of the bowl. Add the sugar, cream again until mixture is very light and fluffy.

With a fork, beat the egg just enough to mix it. Add egg to the shortening and sugar. Beat all together thoroughly.

Add the sifted dry ingredients alternately with the milk. It's easiest if you start with a fourth of the flour and a third of the milk, then repeat. Stir after each addition, just until the batter is smooth. Do *not* mix too much! Add the vanilla and mix lightly again.

Spoon a third of the batter into a smaller mixing bowl. Add the cocoa to the batter. Or, if you use chocolate, melt the chocolate over hot water in a double boiler, and add to batter. Mix just until batter is well blended.

Here's how you marble the cake. Cover the bottom of the greased pan with a thin layer of white batter. Add a layer of the chocolate batter. Continue alternating layers of white and dark, finishing with the white batter.

Now, take a knife and cut through the batter with zigzag strokes, to give a marble look (do *not* mix!).

Bake 30 or 40 minutes, or until a toothpick inserted in the center of the cake comes out clean and dry.

Let cake rest in pan for 10 minutes. Gently loosen sides of cake by carefully running a spatula around the inside rim of the pan. Place a wire rack over the cake. Turn pan over onto rack; life off pan (if cake won't budge, carefully loosen it again with the spatula). Turn cake right side up. When cake is completely cool, frost with chocolate frosting or make a lacy pattern on top with confectioner's sugar.

**Recipe from Barbie's Easy-as-Pie Cookbook, 1964*



From the Sparkling Kitchen of Barbie® Doll
Chocolate Frosting for Whiz Marble Cake

1 ¾ cups confectioner's sugar
1 square baking chocolate, melted
6 tablespoons boiling water
¼ teaspoon vanilla
dash of cinnamon

Be sure that cake is cool and free from crumbs.

Measure the sugar, then sift it. Set aside.

Melt the chocolate over hot water in a double boiler.

Measure 6 tablespoons of water and bring to a boil.

Remove melted chocolate from fire, add the boiling water. Stir until smooth. Add the vanilla, then stir in the sifted sugar and a dash of cinnamon. Stir until mixture is completely smooth.

Using a spatula, completely cover the sides of your cake with frosting. Pile more frosting on top. With spatula, spread out the frosting. Work from the center of the cake, until top meets sides.

**Recipe from Barbie's Easy-as-Pie Cookbook, 1964*