

For Farm Women . . .

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PRUNE CAKE

1/2 cup shortening
1 cup sugar
2 eggs
2 1/2 cups cake flour
1/2 teaspoon salt
1 teaspoon soda
1/2 teaspoon cinnamon
1 cup sour milk
1 cup cooked prunes, chopped
Cream shortening. Add sugar gradually and beat until fluffy. Add eggs and beat again. Sift flour; measure and add salt, soda and cinnamon. Sift again. Add dry ingredients alternately with milk. Beat thoroughly after each addition. Add chopped prunes and blend into mixture. Pour into greased loaf pan 4 x 8 x 4 inches. Bake at 325 degrees for one hour.

Prunes and apricots are a good flavor combination. Here they are combined in an upside-down cake.

PRUNE AND APRICOT UPSIDE-DOWN CAKE

1/4 cup butter
1/2 cup brown sugar

1/2 teaspoon lemon rind
Stewed apricot halves
Stewed prune halves
5 tablespoons shortening
2/3 cup sugar
1 egg, beaten
1 cup milk
2 1/4 cups flour
4 teaspoons baking powder
1/2 teaspoon salt

Cream butter and brown sugar, add lemon rind; spread on bottom of cake pan 8 inch by 2 inch. Arrange apricot and prune halves to form design on top of sugar mixture. Cream shortening, add sugar slowly, then egg; beat well. Add milk alternately with flour, baking powder and salt sifted together. Mix thoroughly. Pour batter carefully over fruit in pan; bake 50 minutes at 350 degrees. Turn onto serving platter, upside down.

PRUNE COFFEE CAKE

When you have your favorite coffee cake batter in the pan, spread over it two tablespoons melted butter and sprinkle with one-fourth cup granulated or brown sugar mixed with three-fourth teaspoon cinnamon. Arrange one cup chopped drained cooked prunes over top and bake.

Prunes can be used in cookies too. In the following recipe they add a special goodness to a spicy cookie.

PRUNE DROPS

1 cup soft shortening
2 cups brown sugar
2 eggs
1/2 cup cold coffee
3 1/2 cups sifted flour
1 teaspoon soda
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
1/4 teaspoon cloves
2 cups cut up cooked prunes
1 cup broken nuts
Mix together shortening, brown sugar and eggs. Stir in coffee. Sift together flour, soda, salt and spices and stir in. Chill about an hour. Drop on lightly greased baking sheet and bake until set (about eight to ten minutes in a 400 degree oven). Makes about six dozen cookies.

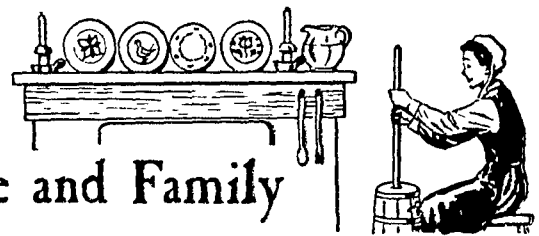
PRUNE NUT CUPS

21 to 30 cooked prunes
1/4 cup prune juice
1/4 cup broken California walnuts or pecans
4 sponge-cake dessert cups
2 tablespoons sugar
2/3 cup heavy cream, whipped
1/2 teaspoon vanilla

Allow six to seven prunes for each serving, depending upon size of dessert cups. Pit prunes, mix with juice and nuts. Fill dessert cups. Gradually beat sugar into whipped cream. Add vanilla. Top prune mixture with whipped

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For the Farm Wife and Family



cream. Garnish with nuts. Makes four servings.
Other dried fruits, apricots, or figs may be used.

Prunes can be used in pies —

PRUNE CHIFFON PIE

1 tablespoon unflavored gelatin
1/4 cup cold water
1 cup chopped cooked prunes
2/4 cup prune juice
1/2 cup sugar
1/4 teaspoon salt
2 tablespoons lemon juice
1 teaspoon grated lemon rind
2 egg whites, stiffly beaten
1 baked pastry shell

Soften gelatin in water five minutes. Combine prunes, juice, sugar, salt, lemon juice and rind, and heat to boiling. Remove from heat, add gelatin and stir until dissolved. Cool. When slightly thickened, fold in egg whites. Pour into pastry shell and chill. Makes one nine inch pie.

PRUNE CUSTARD PIE

2 1/2 cups prunes, cooked and seeded
2 eggs
4 tablespoons sugar
1 1/2 tablespoons flour
1/2 cup cream
1/2 cup prune juice
1/2 teaspoon cinnamon

Pastry for one (9 inch) crust. Combine sugar and flour and sprinkle half of it in bottom of an unbaked pie shell. Add beaten eggs, cream and prune juice to chopped prunes. Put mixture in crust and add remaining sugar and flour mixture. Sprinkle with cinnamon.

Bake at 425 degrees for 15 minutes and then reduce heat to 350 degrees and continue to bake about 30 minutes.

Another cookie recipe —

PRUNE COOKIES

1 cup cooked prunes, pitted
(Continued on page ten)

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