

For Farm

Women . . .

(Continued from page eight)

2 teaspoons baking powder
1 teaspoon salt
1/3 cup sugar
2 tablespoons shortening
1 1/4 cups milk
1 egg
1 cup chopped salted peanuts

Sift dry ingredients together. Cut in the shortening. Beat egg with milk and stir into the first mixture. Add chopped peanuts and mix. Pour into a lightly greased loaf pan 8 1/2 x 4 1/2 x 2 1/2 inches and bake at 350 degrees about 1 hour.

PEANUT BUTTER SANDWICH FILLINGS

Each recipe makes about one cup filling.

DATE — 1/2 cup peanut butter, 1/2 cup chopped pitted dates, 1 teaspoon lemon juice, 1/2 cup thick salad dressing. Mix lightly.

PINEAPPLE — 1/2 cup peanut butter, 1/2 cup drained crushed pineapple. Mix lightly.

PRUNE — 1/2 cup peanut butter, 1/2 cup chopped cooked peanuts, 2 teaspoons lemon juice, two teaspoons prune juice. Blend well.

RAISIN — 1/2 cup peanut butter, 1/2 cup chopped raisins, 2 teaspoons lemon juice, 1/3 cup milk or cream. Mix lightly.

PICKLE RELISH — 1/2 cup peanut butter, 1/3 cup pickle relish, 2 tablespoons thick salad dressing. Blend well.

APRICOT — 1/2 cup peanut butter, 1/3 cup chopped cooked apricots (sweetened), 2 tablespoons thick salad dressing. Mix lightly.

Some salad ideas —

PEANUT-CARROT-ORANGE SALAD

1 1/2 cups coarsely grated carrots
1/2 cup coarsely chopped salted peanuts

1/3 cup raisins

Salad dressing

Lemon juice, if desired

2 oranges, cut in sections

Combine, peanuts, and raisins with mayonnaise or peanut butter salad dressing and lemon juice to moisten. Arrange on lettuce with orange sections around edge. 4 servings.

COOKED PEANUT BUTTER DRESSING

1 egg, beaten
2 tablespoons sugar

2 tablespoons vinegar
1 tablespoon butter or margarine

1/2 cup peanut butter
Six tablespoons milk or cream
1/4 teaspoon salt

Combine egg, sugar, vinegar and butter or margarine. Cook over low heat until thick and smooth, stirring constantly. Mix peanut butter with milk or cream and salt. Blend with the cooked mixture and chill. Serve with vegetable salad.

UNCOOKED PEANUT BUTTER DRESSING TO SERVE WITH FRUIT

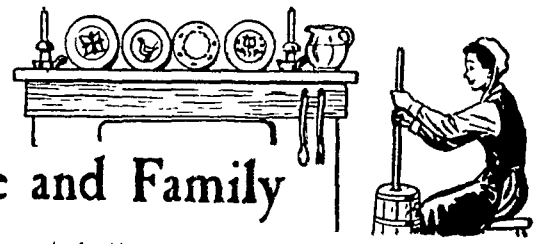
6 tablespoons peanut butter
2 tablespoons sugar
1/2 cup milk or cream
2 tablespoons vinegar
1/2 teaspoon salt

Combine peanut butter and sugar. Add milk or cream, vinegar and salt. Beat until smooth. Serve with fruit salad.

PEANUT-STUFFED PRUNE SALAD

12 cooked prunes
1/2 cup cottage cheese
1/2 teaspoon grated orange rind
3 tablespoons chopped salted peanuts
1/4 teaspoon salt

For the Farm Wife and Family



Mayonnaise or peanut butter salad dressing

Pit and chill prunes. Combine cottage cheese, orange rind, peanuts, and salt. Add the dressing and stuff mixture into the prunes. Serve on shredded greens. 4 servings.

And now for some desserts— PEANUT BUTTER PUDDING OR PIE FILLING

2 1/2 tablespoons cornstarch

1/2 cup sugar

2 cups milk

1/4 cup peanut butter

2 egg yolks, beaten

2 egg whites

1/4 teaspoon salt

1/2 teaspoon vanilla

Mix cornstarch and one-fourth cup of the sugar and add milk. Cook over boiling water until thickened 10 to 15 minutes, stirring frequently.

Blend in peanut butter; stir a little of the hot mixture into the egg yolks, then add to the rest of the hot mixture and continue cooking a minute or two longer.

Cool slightly. Beat egg whites and salt until stiff but not dry. Add remaining one-fourth cup sugar gradually, beating until the egg whites are thick and glossy.

Add vanilla to cooked mixture and stir into egg whites. Chill before serving 4 to 6 servings, or filling for 9-inch pie.

PEANUT BUTTER CUPCAKES

1/3 butter, margarine, or other shortening
1/2 cup peanut butter
1 teaspoon vanilla
1 1/3 cups brown sugar
2 egg yolks, plus one egg
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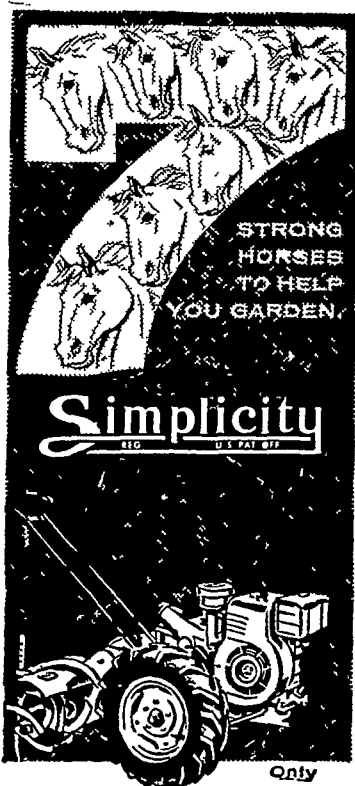
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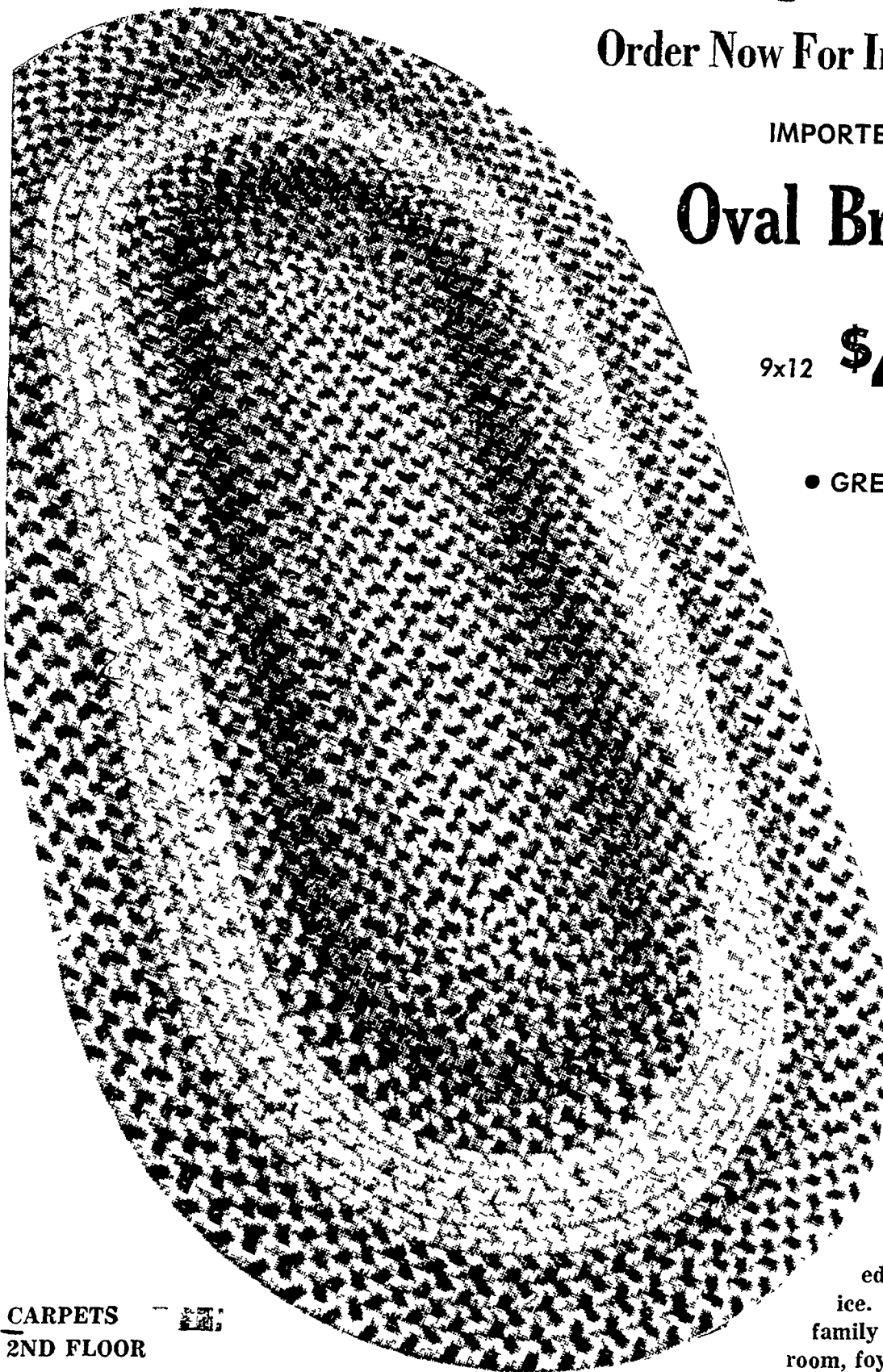
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