

For Farm Women . . .

(Continued from page eight)

For cakes and candies made with honey, you'll get best results if you use recipes developed especially with honey as an ingredient. However, you can use honey for part of the sugar in other recipes as suggested below.

CAKES — honey can replace as much as one-half of the sugar without making it necessary to change the proportions of the other ingredients in the recipe.

COOKIES — the amount of honey that can replace the sugar varies with the type of cookie. For gingersnaps, for example, replace no more than one-third of the sugar with honey. For brownies, honey may be used for half of the sugar called for. For fruit bars, honey can be used for up to two-thirds of the sugar.

In both cakes and cookies, the honey should be mixed thoroughly with the other ingredients to prevent a soggy layer from being formed on top. Combine honey with either the shortening or the liquid.

Use mild-flavored honey for

bland dishes. Honeys with stronger flavor may be used in spice cake, gingerbread, brownies, and in other rather highly flavored products. In any recipe, be sure to scrape all the honey out of the measure for accurate amounts.

And now for some recipes using honey —

LEMON-HONEY CHIFFON PIE

1 tablespoon unflavored gelatin
 ¼ cup cold water
 4 eggs, separated
 ¼ cup liquid honey
 ½ teaspoon salt
 ½ cup lemon juice
 1 teaspoon grated lemon rind
 9 inch baked pastry shell
 1 cup heavy cream, if desired

Soften gelatin in the cold water, set aside. Beat egg yolks and combine with honey, salt, and lemon juice and rind. Cook mixture over hot water until thick, stirring constantly.

Add gelatin and stir to dissolve. Remove from the heat and cool.

Beat egg whites until stiff, then fold into the custard mixture. Turn into a 9 inch baked pastry shell. Chill until firm. Top with whipped cream before serving, if desired. Whipped cream may be sweetened or not, as preferred.

HONEY LACE COOKIES

½ cup shortening
 ½ cup sugar
 ½ cup liquid honey
 1 egg
 1 cup sifted all-purpose flour
 ½ teaspoon soda
 ½ teaspoon baking powder

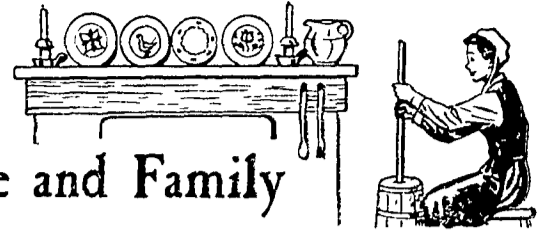
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For the Farm Wife and Family



¼ teaspoon salt
 1 cup quick-cooking rolled oats

1 cup shredded coconut
 ½ cup chopped nuts
 Cream shortening, sugar, and honey together until light. Add egg and beat well.

Soft flour, soda, baking powder, and salt together. Combine with the creamed mixture. Stir in the rolled oats, coconut, and nuts.

Drop by teaspoonfuls on a greased cookie sheet, 2 inches apart. Bake at 350 degrees for 15 minutes or until the cookies are a golden brown. Remove from pan while warm but not hot. Makes 30 cookies.

HONEY-RAISIN COOKIES

½ cup shortening
 ½ cup liquid honey
 2 eggs
 1¼ cups sifted all-purpose flour
 ½ teaspoon nutmeg
 ½ teaspoon baking powder
 ¼ teaspoon soda
 ¼ teaspoon salt
 ½ cup seedless raisins
 ¼ teaspoon vanilla

Cream shortening and honey thoroughly. Add the eggs, beat until well mixed.

Sift together the flour, nutmeg, baking powder, soda, and salt. Add to the creamed mixture; stir until mixed. Add raisins and vanilla.

Drop batter by tablespoonfuls on a greased cookie sheet, 2 inches apart. Bake at 350 degrees for 12 minutes or until golden brown. Makes 2 dozen cookies.

HONEY CHOCOLATE CAKE

¾ cup shortening
 1 cup liquid honey
 2 eggs
 2 cups sifted cake flour
 ½ cup cocoa

1 teaspoon salt
 1 teaspoon soda
 2 teaspoons baking powder
 ¾ cup buttermilk
 1 teaspoon vanilla

Cream shortening and honey. Beat in the eggs. Sift flour, cocoa, salt, soda, and baking powder together three times.

Add dry ingredients alternately with buttermilk and vanilla to the creamed mixture and beat thoroughly. Pour batter into two greased and floured 8-inch cake pans.

Bake at 350 degrees for 18 minutes. Cool. Spread one cup of any desired frosting between layers and one cup on top.

HONEY-NUT SPICE CAKE

½ cup shortening
 ½ cup sugar
 ½ cup liquid honey
 1 egg yolk
 ½ cup coarsely chopped nuts
 2 cups sifted cake flour
 2 teaspoons baking powder
 ¼ teaspoon soda
 ¼ teaspoon salt
 ¼ teaspoon cinnamon
 ¼ teaspoon cloves
 ¼ teaspoon nutmeg
 ½ cup water
 1 egg white

Cream shortening and sugar until well blended. Add honey, egg yolk, and nuts, beat 1 minute.

Sift together the flour, baking powder, soda, salt, cinnamon,

cloves and nutmeg. Add dry ingredients alternately with the water to the creamed mixture, beat thoroughly.

Beat egg white until stiff but not dry. Add to cake mixture and fold in carefully.

Pour into two greased and floured 8 inch layer pans. Bake at 350 degrees for 25 minutes. Put layers together with Lemon Cream Frosting or other preferred frosting.

LEMON CREAM FROSTING

½ cup butter or margarine
 2 cups sifted confectioner's sugar
 3 tablespoons hot milk
 ½ teaspoon salt
 2 teaspoons lemon juice
 Cream butter or margarine until light and fluffy. Add confectioner's sugar and hot milk alternately. Beat well after each addition. Blend in the salt and lemon juice. Beat until light and fluffy. Makes about 2 cups.

HONEY-PEANUT BUTTER CUSTARD

1½ cups skim milk or reconstituted nonfat dry milk
 ½ cup peanut butter
 2 eggs
 3 tablespoons liquid honey
 ¼ teaspoon salt
 (Continued on page ten)

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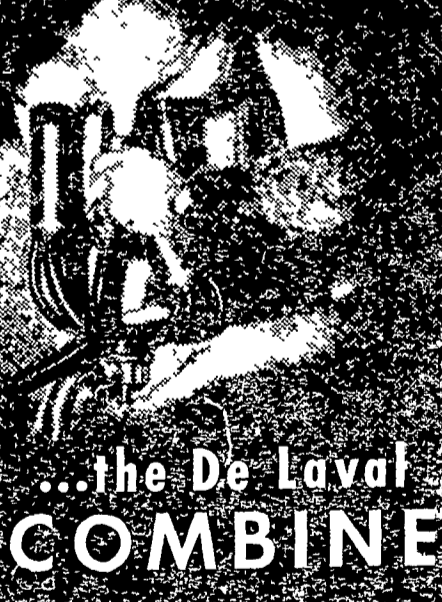
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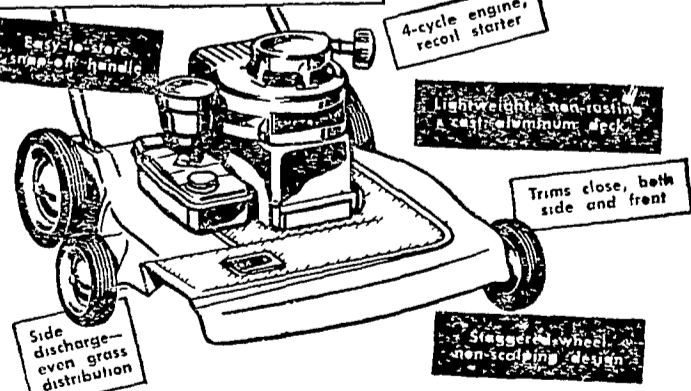
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