

For Farm Women . . .

(Continued from page eight)

kin
1 tablespoon cornstarch
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 1/2 cups maple syrup
1/2 cup milk
1/2 cup sugar
1 teaspoon butter or margarine (melted)
2 eggs beaten
Sift into the pumpkin the cornstarch, cinnamon, nutmeg, sugar and salt. Mix thoroughly. Add melted butter or margarine, milk and maple syrup. Mix again. Stir beaten eggs in. Pour into a 9-to-10-inch pie shell and bake 15 minutes at 450 degrees. Then lower to 325 degrees. Continue baking 40 minutes until done

Cookies and cake are always a welcome treat at Halloween time. Try this Nut-Crowned Applesauce Cake on your "trick or treaters."

NUT-CROWNED APPLESAUCE CAKE

Pan Coat

1/2 cup butter or margarine
1/4 cup sugar
1/2 cup chopped walnuts

Cake Batter

2 cup sifted enriched flour
1 teaspoon baking powder

1 teaspoon soda
1 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon ground cloves
1/2 cup shortening
1 1/4 cups sugar
1 egg
1 cup unsweetened applesauce
1 teaspoon grated lemon rind
Melt butter or margarine in bottom of 9 inch square pan. Coat pan bottom evenly and then sprinkle with sugar. Cover sugar with layer of nuts. Sift together flour, baking powder, soda, salt and spices. Cream shortening and sugar together until light and fluffy. Add egg and beat well. Add applesauce and lemon rind to creamed mixture alternately with flour mixture. Turn batter into prepared pan. Bake in moderate oven (350 degrees) about 55 minutes. Allow to cool in pan about 5 minutes. Turn upside down and cut in squares.

Frosted cookies take a little extra time but they also have an extra delicious flavor so it is really worth your while.

BUTTER COOKIES WITH CREAMY CHOCOLATE FROSTING

2 3/4 cups sifted flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla

1 cup dairy sour cream
Sift flour and remaining dry ingredients together. Cream butter. Add sugar gradually, mixing well. Add eggs, vanilla and sour cream. Blend in the sifted dry ingredients. Drop teaspoons of the dough onto a buttered cookie sheet and bake in a preheated 400 degree oven for 8 to 10 minutes. Yield 6 dozen.

CREAMY CHOCOLATE BUTTER FROSTING

1/2 cup butter
1 1 pound package confectioners' sugar, sifted
1 egg
1 teaspoon vanilla
1/8 teaspoon salt
1 tablespoon milk or cream
2 square unsweetened chocolate, melted
Cream the butter until smooth. Add one-third of the sifted confectioners' sugar and cream thoroughly. Add the salt, milk and vanilla. Blend. Add unbeaten egg and melted chocolate and beat until smooth. Add remaining amount of confectioners' sugar. Beat until smooth. If frosting is a little thick, more milk or cream may be added.

Brownies are another favorite—

BROWNIES

1 cup sugar
1/2 cup butter
2 squares unsweetened chocolate
2 eggs
1 teaspoon vanilla

For the Farm Wife and Family



3/4 cup all purpose flour, sifted
1 cup coarsely chopped nut meats
Sift sugar. Beat butter until soft. Add the sugar gradually and blend these ingredients until they are creamy. Melt chocolate over hot water, add to butter and sugar. Beat in eggs one at a time. Add vanilla, then add the flour, beating until well blended only. Fold in coarsely chopped nut meats. Butter an 8 or 9 inch square pan. Pour the batter into it. Bake the brownies in a moderate oven, 350 degrees, for about 30 minutes. Cut into squares when cool. Top with confectioners' sugar or chocolate frosting and nuts.

LACY CORNFLAKES CRISPS

1/4 cup butter
1/4 cup sugar
1/5 cup light molasses
1 6 ounce package chocolate chips
4 cups corn flakes, uncrushed
Combine butter, sugar and molasses; bring to a full boil over moderate heat, stirring constant-

ly. Remove from heat and stir until well mixed the chocolate chips and cornflakes. Drop by teaspoonfuls on ungreased cookie sheet. Bake at 350 degrees 6 to 3 minutes. Cool 2 to 3 minutes. Then remove from cookie sheet with spatula. Makes about 6 dozen.

ORANGE REFRIGERATOR COOKIES

2 3/4 cups sifted flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup shortening
1/2 cup dark brown sugar, firmly packed
1 orange rind, grated
2 tablespoons orange juice
1 teaspoon vanilla
2 eggs
1/2 cup nuts, finely chopped
1 6-ounce package semi-sweet chocolate bits, finely chopped

Sift flour, soda and salt together and set aside. Blend shortening, sugar, orange rind, orange juice and vanilla. Beat in eggs. (Continued on page ten)

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