

For The Farm Wife

(continued from page 12)

ing on one half of the gingerbread. Combine remaining ingredients and spread on top of remaining half of gingerbread. Place on a baking sheet and broil about 10 inches away from heat 4 to 5 minutes. Cool. Sandwich gingerbread halves together with the filling in the center. Cut into squares. Makes 8 servings.

MOCHA CUT AND COME AGAIN CAKE

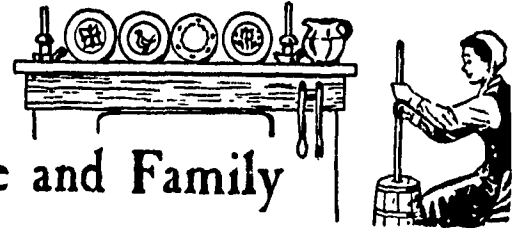
ounces (2 squares) unsweetened chocolate
 2 1/2 cups sifted cake flour
 1 tablespoon baking powder
 1/2 teaspoon salt
 1/2 cup butter or margarine
 1/2 cup sugar
 2 eggs, separated
 1/4 cup milk
 1/2 teaspoon vanilla extract
 1/2 cup commercial sour cream

1 ounce package semi-sweet chocolate pieces
 In top of double boiler melt unsweetened chocolate with instant coffee over hot water. Cool. Sift together flour, baking powder and salt. Cream butter or margarine with 3/4 cup sugar until light and fluffy. Beat in egg yolks. Combine milk with vanilla and stir into creamed mixture alternately with flour mixture beginning and ending with flour. Stir in sour cream before last addition of flour. Stir in the cooled chocolate mixture and semisweet chocolate pieces. Beat egg whites until frothy. Gradually beat in remaining 1/4 cup sugar, and continue beating until stiff but not dry. Fold into cake batter. Pour into 2 greased and lined 9-inch cake pans. Bake in a moderate oven (375 degrees) 25 to 30 minutes or until done. Turn out onto wire cooling rack immediately. Cool. In-

vert one layer of cake onto serving plate, spread with a little of the Mocha Frosting, top with the second layer and frost top and sides with remaining frosting. Makes 10 to 12 servings.

MOCHA FROSTING

1/4 cup butter or margarine
 2 tablespoons instant coffee
 1/2 cup commercial sour cream
 1 package (14 ounces) fudge and frosting mix
 1 cup sifted confectioners' sugar
 In top of double boiler melt butter or margarine with instant coffee over hot water. Stir in sour cream and frosting mix. Cook, stirring constantly for 3 minutes. Remove from heat and stir in 1 cup sifted confectioners' sugar, beating until smooth. Allow to cool and chill in refrigerator until of spreading consistency.



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Worth Knowing About Peanuts and Peanut Butter

If you're buying a generous supply of shelled peanuts, keep them in a container with a tight-fitting lid so they'll stay crisp. When using peanuts in salads and sauces, mix them with other ingredients just before serving. Peanuts take up moisture readily and lose their crispness. Store peanut butter in a cupboard instead of the refrigerator to keep it soft and ready to use. Peanut butter hardens when kept in a cold place. Don't consider peanuts and peanut butter merely a treat — their high food value rates them a leading place in everyday



THOMAS

menus. Peanuts contain an important amount of the B vitamins, especially niacin.

A legume, not a nut, peanuts rank high in protein. Ideas to Try with

Molded Gelatin

You don't always have to unmold gelatin. Instead you can put it in an attractive bowl, in individual dishes, or sherbet glasses and bring them right to the table.

You can mold gelatin in a shallow square or rectangular pan, then cut it in cubes or fancy shapes. Use a knife or cookie cutter, and keep dipping it in warm water. Lift out pieces with a broad, thin-bladed server.

For a novel and tasty garnish for meat, mold a spicy gelatin mixture in green peppers. When firm, slice and serve with meat.

Always keep gelatin dishes in the refrigerator until ready to serve.

Art of Preparing Muffins

The art of preparing muffins involves learning simple techniques and the reasons for using them. It's easy to master this art.

Four steps basic to successful muffins are:

- 1) Sift dry ingredients into a mixing bowl
- 2) Mix liquid ingredients
- 3) Make a well in the center of the dry ingredients; then pour the liquid ingredients in all at once
- 4) Stir until the dry ingredients are barely moistened. The batter will be lumpy. That's the way it should be. If you try to stir out the lumps, you're overmixing. . . this develops the gluten in the dough and tends to make a less tender product with tunnels you can see through when you break the muffin apart.

Accurate measurements and liquid ingredients at room temperature are a must for success with muffins.

Did you know that rapid boiling doesn't cook foods faster? Boiled foods will be done as quickly over moderate heat as over high heat. As long as there's enough heat to keep the water boiling continuously, the food will cook as rapidly as it would over high heat. Water cannot normally be heated above its boiling point. And when this point is reached, all further heat increases the rate at which the water evaporates. So if you're cooking potatoes over moderate heat, they'll be done just as quickly as if you use high heat. And you'll be saving money on fuel.

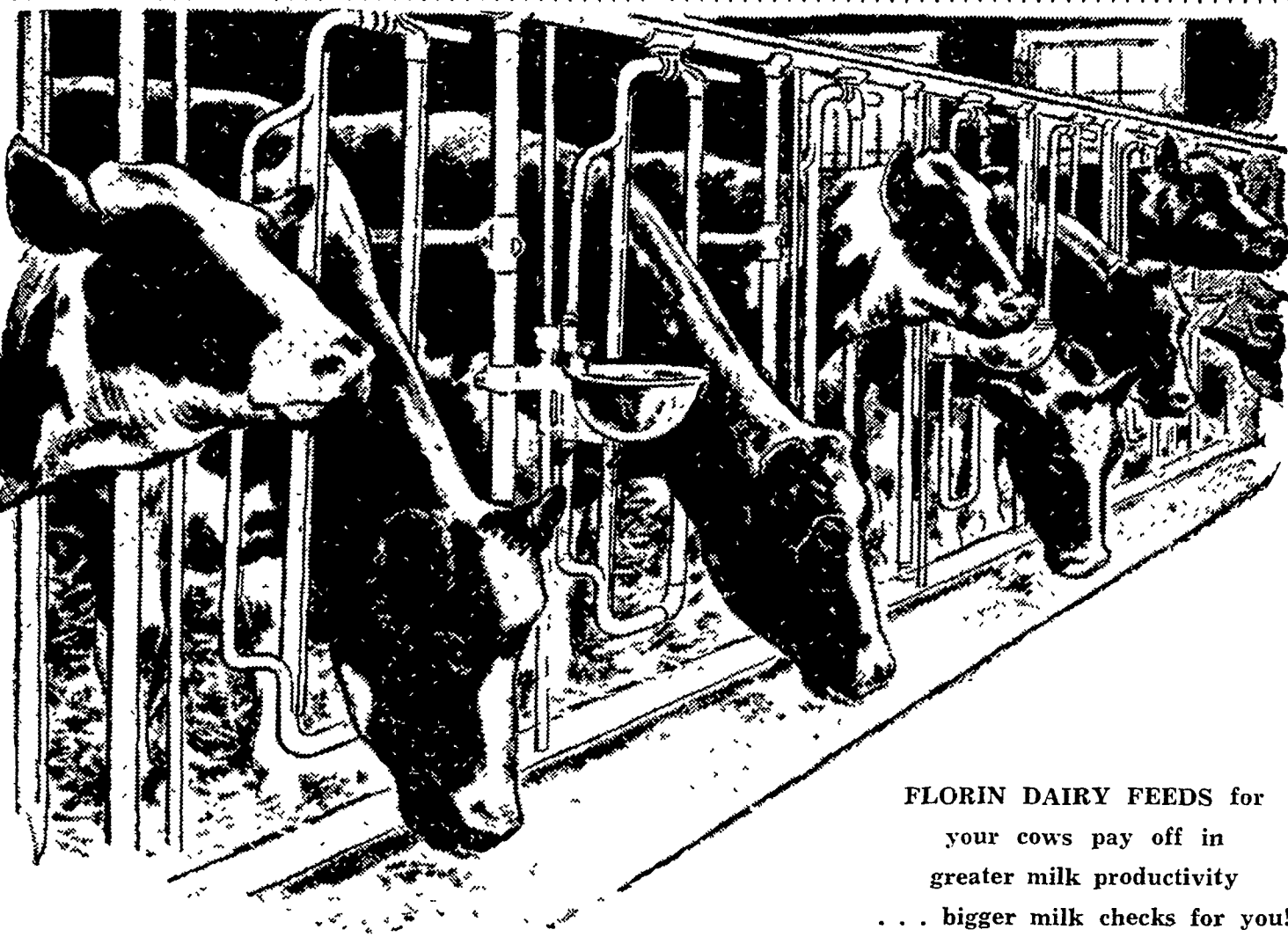


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