8-Lancaster Farming, Saturday, January 22, 1966



By Mrs. Richard C. Spence, Food Editor

## DESSERT FLING...

If you're in the mood for something new in the way of desserts, we're at your service. Take, for instance, this Mocha Graham Roll.

MOCHA GRAHAM ROLL cup sifted all-purpose

- ¥4 four
- teaspoon baking powder 1
- teaspoon salt 1/4
- graham crackers, finely 14 rolled (reserve 2 tablespoons for topping)
- eggs, separated 4
- cup water -7/4
- 1'
- cup sugar 1/2
- tablespoons butter or 2 margarine, melted Confectioners' sugar
- whypped and sweetened with 2 tablespoon's contectnoners' sugar
- vanilla and 1/4 cup sugar until thick and lemon colored. Beat egg whites unthi foamy. Gradually add remaining 1/4 1 cup sugar beating until stiff 3⁄4 peaks form. Fold egg yolks teaspoon vanilla extract rato egg whites. Gently fold 1/2 in crumb mixture. Stur in but- 1 ter or mangarine. Pour into a  $1/5\frac{1}{2} \times 10\frac{1}{2} \times 1$ -ınich jelly-roll <sup>2</sup> 1 1/2

Sift together flour, baking

powder and sailt. Combine

with graham cracker crumbs.

Beat egg yolks with water,

with whipped cream. Reroll; finish 1/2

with open end of cake on underside. Frost with Mocha. Icing. Sprinkle with reserved crumbs. To serve, slice crosswise. Makes 6- to 8 servings. MOCHA IOING

oup instant cocoa 1/2 cup butter or margarine,

- 1/1 softened 11/2 teaspoons instant coffee
- teaspoon vanilla extract 1 teaspoon salt 1/4
- oup sifted confectioners' 1∕2 sugar
- cups slifted confectioners' 3 sugar

to 4 tablespoons milk 3 Combine first six ingredients. Beat at medium speed unth light and creamy. Conbeating; add the 3 tanue suffed confectioners' CUPE sugar and 3 to 4 tablespoons consistency spreading reached.

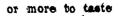
\* SUNDAY-BEST COCONUT FUDGE CAKE tablespoon instant coffee

cup hot water cup cocoa

- egg, separated (reserve
- yolk for frosting) cups sugar (3½ ounce) boxes
- 1/4 cup for garnish) cups sifted all-purpose

- cup butter or margarine.
- teaspoons vanilla extract

(14-ounce) package



Add cocoa; stir to dissolve, to package directions. Ber Beat 1 egg whilte until soft cooling, stir in reserved peaks form. Gradually add 1/4 yolks and almond extra cup sugar, besting until stiff Remove cake from on peaks form. Fold in coconut place on wire rack. Cool co and 1 tablespoon flour. Beat pletely before removing in 3 egg whites until soft peaks pan. Frost sides and form. Gradually add 1/2 cup Garnish with reserved co sugar, peaks form. Add soda to sour cream. Beat 3 egg yolks, butter or margarine, vanilia, and remaining sugar Attendance Awards salt with half of cocoa mixture until light and creamy, about tarned the Society of Fa 4 minutes at medium high Women No. 1 at her thome speed. (Mixture will curdle.) Saturday afternoon with M Add sour cream, remaining P. F. Snyder as cohoste flour and remaining cocoa Mrs. Clayton Sangrey, muxture. Blend well. Fold an president, was in charge beaten egg whites. Turn 1/4 the meeting and Mrs. Be milk alternately until a of chocolate batter into a 10- jamin Sheaffer led the dev 1s inch tube pan, greased on tions bottom. Place 1/2 of coconut maxture on top. Cover with nized for perfect attendan 1/2 of remaining chocolate during the year, Mrs. Jo batter. Top with remaining Newcomer, coconut mixture and then Shreiner, Mrs. C. V. Smit chocolate batter. Bake in a Mrs. Abram Bollinger preheated moderate (350 degrees) 1 hour to 1

thi done.

Meanwhile, prepare fud Dissolve coffee in water, and frosting inix according beating until stiff nut. Makes 12 servings.

## Farm Women Get

Mrs. Roy Brubaker ent

Five members were reco Miss - Maldi oven Mrs. Sangrey.

The next meeting will hour and 15 minutes or unheld on February 5 at Recreation Center.



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