

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

For Your Sweet Tooth . . .

YUM-YUM REFRIGERATOR FUDGE

- 3/4 cup (1 small can) evaporated milk
- 1 1/2 cups sugar
- 1/4 cup (1/2 stick) butter
- 1/2 teaspoon salt
- 32 (1/2 pound) marshmallows
- 2 cups (12 ounces) semi-sweet chocolate pieces
- 1 teaspoon vanilla
- 1/2 teaspoon peppermint extract

In a saucepan blend together evaporated milk, sugar, butter, salt and marshmallows. Cook over low heat, stirring constantly until marshmallows melt. Blend in chocolate pieces and stir until melted. Add vanilla and peppermint extracts. Pour into buttered 8x8x2-inch pan and chill for several hours.

This fudge may be stored in refrigerator for several weeks.

CHERRY UP AND DOWN CAKE

Cherry Mixture:

- 2 tablespoons margarine or butter
- 2 tablespoons cornstarch
- 3/4 cup sugar
- 1 pound can red sour pitted pie cherries
- Several drops red food coloring

Cake Ingredients

- 3/4 stick (1 1/2 cup) butter or margarine
- 3/4 cup sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1 1/2 cups sifted cake flour
- 2 teaspoons baking powder
- 1/2 cup milk

Cherry Mixture: Melt butter or margarine in a 9x9x2-

inch baking pan. Place cornstarch and sugar in a saucepan and mix well. Drain cherries. Stir 3/4 cup cherry juice into sugar mixture. Cook, stirring constantly, until mixture reaches boiling point. Reduce heat to very low. Cook 5 minutes. Stir in food coloring and drained cherries. Pour mixture over butter in baking pan. Stir to blend.

Cake: Cream margarine. Add sugar. Cream until light and fluffy. Add egg and vanilla. Beat well. Sift flour and baking powder together. Add flour mixture and milk alternately to creamed mixture beginning and ending with flour. Spoon batter over cherry mixture. Bake in a moderate oven (375 degrees) 35 to 40 minutes. Cool 5 minutes. Turn upside down on platter. Serve warm or cold with whipped cream or ice cream. Makes 9 to 12 servings.

PUFFY APPLE RINGS

- 1 pound shortening for frying
- 1 tablespoon melted shortening
- 1 cup sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1 egg, slightly beaten
- 1/2 cup milk

5 to 6 medium-sized apples, cored and sliced 1/2 inch thick

Heat shortening to 365 degrees F. Sift together flour, baking powder, salt and spices. Combine egg and milk and stir in dry ingredients. Mix to form a smooth batter. Stir in melted shortening. Dip apple slices into batter. Drop coated slices into hot fat, a few at a time, and fry 2 to 3 minutes. Turn to brown on both sides. Lift out with a slotted spoon. Drain on absorbent paper. Sprinkle with powdered sugar or serve with syrup. Makes 1 dozen.

FRESH CRANBERRY CRUNCH

- 1 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 cup water
- 1 teaspoon vanilla
- Pinch of salt
- 2 cups fresh cranberries
- 1/2 cup seedless raisins
- 1/2 cup uncooked rolled oats
- 1 cup light brown sugar, firmly packed
- 1/2 cup all-purpose flour
- 1/2 cup butter or margarine

In saucepan mix sugar, cornstarch, water, vanilla and salt. Stir in cranberries and raisins. Bring to a boil over medium heat. Reduce heat, simmer for 5 minutes and cool slightly. Mix oats, brown sugar and flour together. Cut in butter or margarine until crumbly mixture forms. Sprinkle one-half over bottom of greased 8x8-inch pan. Spread with cooled cranberry filling and top with remaining half of oatmeal mixture. Bake in 350 degree oven for 45 minutes. Serve

warm or cold. Top each serving with vanilla ice cream if desired. 6 to 9 servings.

CHOCOLATE PEPPERMINT SANDWICH COOKIES

- 1/2 cup (1 stick) butter
- 1 cup sugar
- 1 egg
- 2 squares unsweetened chocolate, melted
- 2 1/4 cups sifted regular all-purpose flour
- 2 teaspoons baking powder
- 1/4 cup milk
- 1 recipe Butter Cream Filling*

In a mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in egg. Blend in cooled chocolate. Sift together flour and baking powder; add alternately with milk to creamed mixture beginning and ending with dry ingredients. Chill several hours on lightly floured board, roll dough to 1/8-inch thickness; cut into rounds using a 2 1/2-

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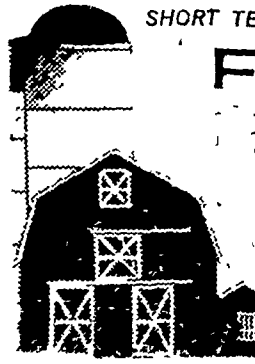
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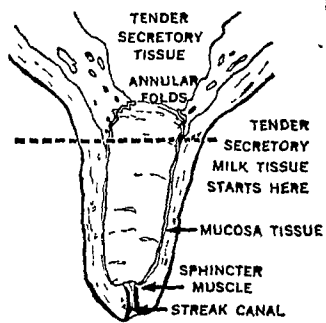
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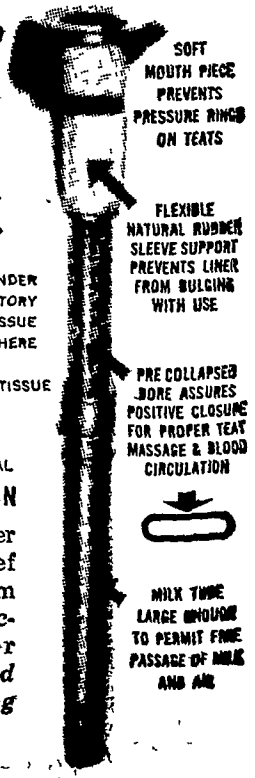
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