

## Recipe Exchange

# Home on the Range

Our thanks to the readers who have replied to our request for recipes. Since so many of us enjoy a recipe exchange, we are quite anxious for more readers to send recipes to share with others.

New recipes always present a challenge to cooks of all ages. Maybe it is trying something new and different, or perhaps just a little different twist to something we are accustomed to.

We're always a little concerned whether the new one will turn out as well as the one we always used, and then to find out whether our husbands and children will give their stamp of approval. That, we must admit, is the final word whether the trial goes into the recipe file to be used again, or perhaps to say "Better luck next time" as we throw it into the circular file.

It seems to be a peculiarly female trait — and perhaps a few males fit into this category too — to enjoy recipe exchanges, and we all seem to look for them in most publications.

We'd like to have a recipe — or even two or three, if you will — from you to add to our recipe collection. Send recipes of your own choosing to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll send you a potholder as recompense for your labors.

### WHOOPIE CUP CAKES

Sift together:  
2 cups flour  
2 cups granulated sugar  
½ cup cocoa  
1 teaspoon baking powder

Mix in:  
3 eggs  
½ cup shortening  
1 cup boiling water

Beat for two minutes. Then mix in:  
½ cup sour milk  
2 teaspoons baking soda  
1 teaspoon vanilla

Beat another two minutes.

Filling  
Mix together:  
1 egg white, beaten  
1 tablespoon vanilla  
2 tablespoons flour  
2 tablespoons milk  
2 cups confectioner's sugar  
¾ cup shortening

Add 1 cup marshmallow creme.  
Bake at 375 degrees for 10 to 15 minutes in cupcake cups.

Miss Elaine Zimmerman  
Route 2  
Ephrata, Pa.

### CINNAMON SWIRL COFFEE CAKE

½ cup butter or margarine  
1 cup sugar  
2 eggs  
2 cups flour  
1 teaspoon baking powder

1 teaspoon soda  
¼ teaspoon salt  
1 teaspoon vanilla  
1 cup sour cream  
1 recipe topping

### Topping Recipe

Combine ½ cup each brown sugar and chopped pecans, and 1 teaspoon cinnamon.

Cream butter and sugar, add eggs and beat well. Mix in dry ingredients. Add vanilla and sour cream. Place half of batter in greased and floured 9 or 10 inch tube pan. Sprinkle half the topping over it. Add remaining batter and top with remaining topping. Bake at 350 degrees for 35 to 45 minutes.

Mrs. Paul Frick  
416 Camp Meeting Road  
Landisville, Pa.

### COFFEE CAKE

1 cup butter or margarine  
1¼ cups sugar  
2 eggs  
1 cup sour cream  
2 cups cake flour  
1 teaspoon baking powder  
½ teaspoon soda  
¼ teaspoon salt  
Vanilla

Cream butter and sugar, add cream. Mix eggs in one at a time, beating till smooth. Sift dry ingredients and add to mixture. Mix till smooth. Do not beat. Turn into a greased cake pan.

### Topping

2 tablespoons sugar  
2 teaspoons cinnamon  
1 tablespoon butter  
¼ teaspoon mace  
Melt butter and mix well. Spread evenly on top of batter. Bake at 350 degrees until done. It is best to serve warm.

Mrs. John S. Nolt  
R.D.1  
New Holland, Pa.

Mrs. Nolt says this recipe is out of her mother's cookbook and a family favorite which she wanted to share with other folks.

### RAW APPLE CAKE

1¾ cups sugar  
1 cup cooking oil  
3 eggs  
1 teaspoon salt  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon soda  
1 teaspoon cinnamon  
5 cups diced apples

Mix in order given. Pour into 9 x 13 inch loaf pan. Sprinkle with sugar-cinnamon mixture.

Bake in 350 degree oven 35 to 45 minutes.  
Mrs. Kenneth Mabry  
R.D.2  
Parkesburg, Pa.

Mrs. Mabry shared two recipes with us. Here is her second contribution:

### BARBECUE SAUCE

2 cups tomato juice  
½ cup water

¼ cup vinegar  
¼ teaspoon chili powder  
¼ teaspoon black pepper  
2 teaspoons dry mustard  
1 teaspoon salt

1 teaspoon paprika  
½ cup brown sugar  
Simmer in saucepan 20 minutes.

Suggested uses: Pour over spareribs, pork chops or venison chops, which have been baked in oven till almost tender. Continue cooking in sauce about 20 minutes.

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### SHOOFLY PIE

1 cup brown sugar  
1 cup molasses  
1 egg  
1 tablespoon flour  
1 teaspoon vanilla  
½ cup hot water

Crumbs:  
4 cups flour or less  
¾ cup butter or lard  
1 cup brown sugar  
¾ teaspoon baking soda  
1 teaspoon cream of tartar

Mrs. William Graybill  
R.D.1  
New Providence

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### LEMON SOUFFLE

Cream 1 cup sugar (scant cup)

with 2 tablespoons of flour, juice and grated rind of one lemon, a cup of milk and beaten yolks of 2 eggs.

Just before pouring into a greased baking dish add the beaten whites of 2 eggs. Set in dish of hot water and bake in moderate (350) oven. Individual cups may be used.

For lemon sponge pie, bake in unbaked pie shell for 15 minutes at 450 degrees, then lower to 350 degrees for 20 minutes or until baked.

Whipped cream may be served on individual servings of lemon soufflé.

Mrs. Charles McSparran  
401 W. Fritz Ave.  
Quarryville, Pa.

xxx

A second recipe contributed by Mrs. McSparran is as follows:

### BRYN MAWR FUDGE

2 cups sugar  
1 cup cream or milk  
1½ ounces grated chocolate  
2 tablespoons butter  
1 teaspoon vanilla  
Mix and bring to a boil. Add butter and boil at 234 degrees, or

a soft ball when tested in cold water. Remove from heat and cool to 110 degrees, or body temperature. Add vanilla and beat until creamy and partly firm. Pour into greased pan. Marshmallows may be added when beginning to beat, or nuts may be added just before pouring into pan.

Note: Stir until blended, then boil slowly without stirring.

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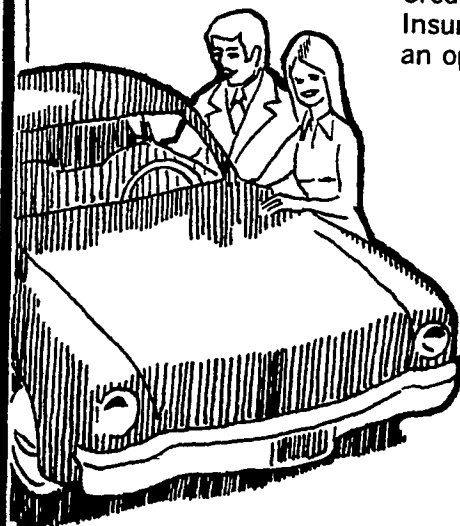
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