

Recipe Exchange

Home on the Range

Thank you for the overwhelming response to the request for recipes. We received a wide variety of recipes, all sounding so tempting.

Many others of you too have recipes to share, and we'd all like to hear from you too. Send your selection to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We will send you a handy potholder for your efforts.

xxx

In comments by Mrs. Lehman, she says "Our family isn't too fond of pumpkin pie; however, we do like pumpkin cookies. I've copied this recipe for so many friends who have asked for the recipe. Thought you might enjoy it, too."

Pumpkin Cookies

2 cups flour
1 1/2 cups pumpkin
1 cup white sugar
1/2 cup shortening
1 teaspoon vanilla
1 teaspoon cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
Mix well. Then add:
1/2 package butterscotch drops
Can also add nuts or coconut.
Bake at 375 degrees for 10 minutes.

Carilu M. Lehman
Lawn, Pa.

xxx

Buttermilk Rolls

"These are a favorite for breakfast and always appreciated as a snack or a dessert for company"

Mix together:
1 package active dry yeast
3 tablespoons sugar
1 teaspoon salt
3 tablespoons oil
1/4 cup lukewarm buttermilk or milk
Then stir in 2 1/2 - 2 3/4 cups flour, enough for dough to handle easily. Let rise 10 minutes. Knead and roll into 9 x 12 inch oblong. Spread with soft butter, 1/2 cup brown sugar and 2 teaspoons cinnamon. Roll tightly and cut into 12 one-inch pieces. Place in greased baking pan and let rise till double, about one hour.
Bake 20 to 25 minutes at 325 degrees.

Mrs. Elmer W. Petersheim
R.D. 2
Narvon, Pa.

xxx

Soft Molasses Drops

6 cups sifted all-purpose flour
3 teaspoons soda
1 teaspoon salt
2 teaspoons ginger
3 teaspoons cinnamon
1 cup shortening
2 cups brown sugar
2 eggs, unbeaten
1 cup Brer Rabbit molasses
2 cups sour milk or buttermilk
1 teaspoon vanilla

Sift dry ingredients three times. Cream shortening, brown sugar, molasses, and eggs. Add flour and milk alternately. Chill and bake at 400 degrees for 10 to 12 minutes. Good luck.

Mrs. LeRoy Smucker
R.D. 1
New Holland, Pa.

Fruit Salad Cake

1 1/2 cups granulated sugar
2 eggs
1/2 cup salad oil
2 cups flour (measure before sifting)
2 teaspoons baking soda
1/2 teaspoon salt
1 can medium fruit salad, juice and all.

Mix all ingredients at once and beat. Bake at 350 degrees in greased, square pan.

Icing

1/4 pound butter
3/4 cup sugar
1/2 cup evaporated milk
Bring to boil, boil hard for one minute. Remove and add 3/4 cup nuts or coconut, pour over hot cake. This is delicious.

Mrs. Jacob E. King
Groffdale Road
Gordonville

xxx

Another cake recipe from Mrs. King is for:

Oatmeal Cake

1 cup oatmeal, quick or old-fashioned
1 1/4 cups boiling water
Mix and let stand 15 minutes.

Cream:

1 cup granulated sugar
1 cup brown sugar
1 stick butter

Add:

2 well-beaten eggs
1 teaspoon vanilla

Then mix to oats.

Add:
1 1-3 cups flour
1 scant teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon
bake at 350 degrees for 30 minutes. Let cool before icing.

Icing for Oatmeal Cake

1 cup brown sugar
1/2 stick butter
1 cup coconut
1/2 cup evaporated milk
Mix and pour over cake. Put under broiler until brown. It takes watching!

xxx

Sweet Crackers

3 cups sugar
2 eggs
1 1/2 cups butter and shortening
10 tablespoons water
9 cups flour
1 teaspoon cream of tartar
1 teaspoon soda
1/4 teaspoon salt
1 tablespoon vanilla

Mix in order given, roll, cut in squares, bake at 350 degrees.

Mrs. F. Shirk
R.D. 1
New Holland

xxx

Roast Barbecued Chicken
3 chickens, cut in serving pieces

Salt and pepper to taste
Put in roaster. Slice onion over chicken.

Pour over, sauce made of:

1 cup vinegar
3/4 cup brown sugar
1 can tomato paste
Roast until tender.

This is a new and different way of serving chicken.

Mrs. Elmer R. Heller
R.D. 6
Lancaster

xxx

Mrs. Heller shared a second recipe for barbecued chicken. Made of chopped chicken and served on rolls, is as follows:

Barbecued Chicken

1 medium onion, browned in 3 tablespoons butter

Add:

1 cup broth
1/2 cup catsup
1/4 teaspoon pepper
3 tablespoons vinegar
4 tablespoons brown sugar
1 tablespoon mustard
1 tablespoon worchestershire sauce

Simmer five minutes. Add: 1 four-pound chicken, cooked and chopped

Summer 20 minutes. Serve on hamburger rolls.

xxx

Pecan Rolls

Take your favorite doughnut recipe and save the centers for the following:

Lightly grease 12 medium-size muffin pan cups. In bottom of each cup place:
1 teaspoon brown sugar
1 teaspoon light corn syrup
1/2 teaspoon water
3 pecan halves
3 or 4 raisins

Arrange four doughnut centers on top of syrup mixture in each cup. Cover with a cloth and let raise until double in size, about 1/2 hour. Bake at 350 degrees for 25 to 30 minutes.

Mrs. Harvey H. Martin
R.D. 1
East Earl

In another category, Mrs. Martin sent this recipe:

Creamed Vegetable Soup

Take any kind of vegetables and as many as you prefer, cook until soft. Then add finely chopped cheese and milk or cream to cover vegetables. Bring to a boil, then thicken with flour and water mixture as you do gravy.

Mrs. Martin says "I usually add some seasoning. We love it!"

xxx

Home-made Bread

2 tablespoons yeast in 1 cup lukewarm water
2 teaspoons salt
1 tablespoon lard
2 cups hot water
1/2 cup sugar
Let set in dishpan till lard is melted. Then add yeast, and 8 or 9 cups flour.

Let rise till doubled. Work down and let rise again. Then put in 3 pans. Bake at 350 degrees 30 to 35 minutes.

"You can't go wrong, and it is very good."

Mrs. Allen M. Burkholder
R.D. 2
New Holland

xxx

Mayonnaise Dressing

1/2 cup sugar
1/2 cup vinegar (scant)
1/2 cup water
1 egg, beaten
1 teaspoon mustard
1 teaspoon butter
1 teaspoon flour
1/2 teaspoon salt
Mix sugar, flour, salt, mustard.

Add beaten egg, vinegar, water and butter.

Boil over slow heat until thickened, stirring occasionally.

Mrs. Sam Keens
R.D. 3
Lititz

xxx

Rhubarb Crunch

Mix into crumbs:
1 cup flour
3/4 cup uncooked oatmeal
1 cup packed brown sugar
1/2 cup melted butter
1 teaspoon cinnamon

Press half of crumbs in greased 9-inch baking pan. Cover with:
4 cups rhubarb

Combine:
1 cup sugar
2 tablespoons cornstarch
1 teaspoon vanilla
1 cup water



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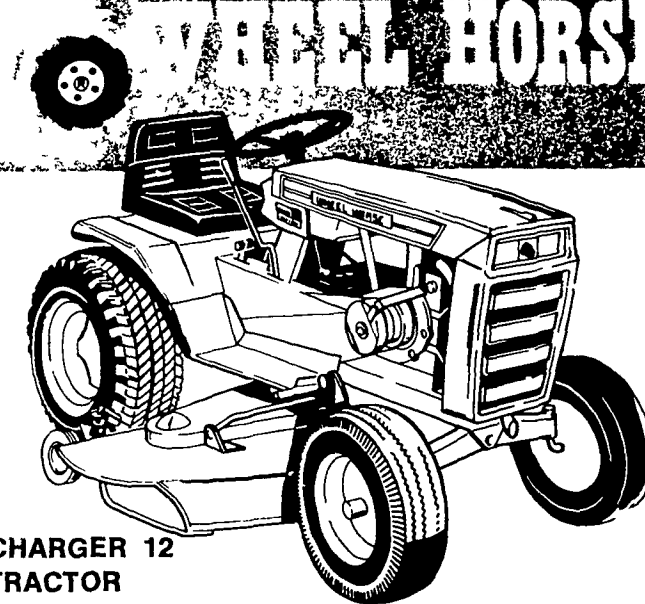
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