

Recipe Exchange

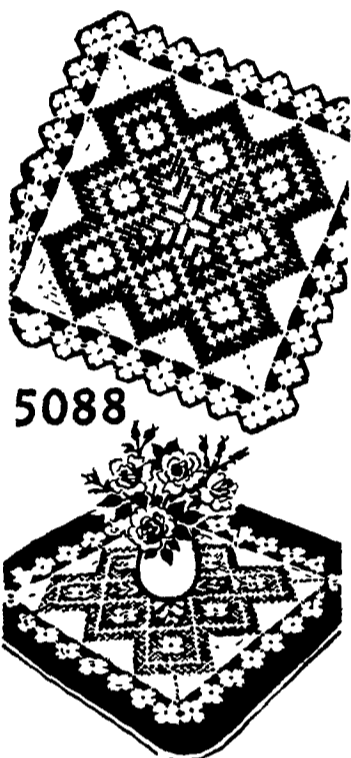
Home on the Range

Your response to the recipe exchange has not only been commendable, but overwhelming. Each of us appreciates the efforts of one another as we share in this "hobby"

Even though we are not able to print all the recipes at one time that we receive bi-weekly, we are still looking for others! Won't you send a recipe of your choice for us

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By NANCY SEWELL



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to pass on for others to use and enjoy. Send your recipe, or recipes, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We will reward you with a potholder for taking a few minutes of your valuable time away from the peas, strawberries, beans, maybe even cherries by now.

The first recipe this week is one from my home files. The end product looks much like that all-time favorite, the Whoopie Pie, but is made with molasses instead of chocolate. And how many men don't seem to enjoy the flavor of molasses. This recipe has been a good seller at bake sales, since few people seem to have such a recipe. The usual remark is "Oh, look, light Whoopie Pies" - and so often followed by "Who made these?" and a request for the recipe. Will let you in on a little secret—ordinary molasses doesn't turn out the good results unsulphured molasses does.

Molasses Sandwich Cookies

Yield: 5 dozen

- 1½ cups sugar (granulated)
- 1 cup shortening
- 4 eggs
- ¼ cup Grandma's Unsulphured Molasses
- 1 cup water
- 5 cups all-purpose, unsifted flour
- 3 tablespoons powdered milk (dry)
- 2 teaspoons baking soda
- 1 teaspoon ginger
- 2 teaspoons cinnamon
- 1 teaspoon salt

Cream sugar and shortening; add eggs gradually. Add molasses; beat until blended; add water.

Sift together: flour, powdered milk, baking soda, ginger, cinnamon and salt; then add to molasses mixture.

Deposit by heaping teaspoon on well-greased and dusted pans; bake at 350 degrees for ap-

proximately 12 minutes. Let cool, fill:

Filling

- ½ cup Grandma's Unsulphured Molasses
- 6 cups 10-X sugar
- 1 cup butter or margarine
- 4 tablespoons water
- 1 teaspoon ginger

Place all ingredients in mixer; beat until fluffy and smooth. Spread between two cookies to make a sandwich.

XXX

Quickie Dessert

Spread slices of bread with sugar and cinnamon mixed. Place a slice of pineapple on each slice and stick a marshmallow in each hole. Place on a greased cookie sheet and put in a 300 degree oven until the marshmallow browns.

Mrs. Lewis Nafzinger
Rt. 1, Hacks Point
Earleville, Md.

XXX

Vanilla Tart Pie

Bottom:

- 1 egg
 - 1 cup sugar
 - 1 cup molasses
 - 1 pint water
 - 1 teaspoon vanilla
- Line three plates with pie dough. Pour into them above mixture.

Top:

- 2 cups sugar
- ½ cup lard
- 1 cup buttermilk
- 1 teaspoon soda
- 1 egg
- 3 1-3 cups flour

Drop on top by spoonfuls. Makes three 9-inch pies.

Grace M. Martin
R.D.3
Ephrata

Eggs in Toast Cups

Trim crusts from slices of day-old bread. Brush both sides with melted butter or margarine. Fit each into a custard cup or large muffin pan cups. Toast in slow oven (325 degrees) for 15 minutes. Remove from oven.

Break an egg into each toast cup. Season with salt and pepper and dot with butter. Cover with foil. Return to oven and bake 12 to 15 minutes or till done. With spatula, loosen toast from sides of cups or muffin pans. Serve hot. "This is an easy, yet elegant way to serve eggs at a fancy brunch or when you have a weekend crowd."

Mrs. Robert Rohrer
R.D.1
Nottingham

XXX

Stir and Bake Fruit Cobbler

- 1 cup sugar
- 1 cup plain flour
- 1 cup milk
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon nutmeg or cinnamon
- ½ stick butter or margarine
- 1 pint canned fruit and juice (cherries, pears, apricots, peaches, fruit cocktail, or stewed dried fruit)

Make batter of first six ingredients. Cut margarine into three or four pieces and add. Pour into a greased baking dish. Add fruit and juice. Bake at 325

degrees until brown, about 45 minutes. Serves 6 to 8.

Mrs. John T. Erb
R.D.2
Manheim

XXX Pie Crust

- 2 cups flour
- 2-3 cups plus 2 tablespoons shortening
- ¼ cup water
- Pinch of salt

Bake at 400 degrees for 10 minutes, then turn oven back to 350 degrees for 40 minutes.

Mrs. Donald Burkhardt
R.D.1
Strasburg

XXX

Date Balls

- 1 cup chopped dates
- 2 eggs, beaten
- 1 cup sugar
- ½ cup butter or margarine
- 2 cups rice krispies
- ½ cup chopped nuts

Melt butter in a heavy saucepan. Add sugar, beaten eggs and chopped dates. Cook over very low heat until thick and smooth. Stir often, scorches easily.

Cool until you can hold your hand on bottom of pan. Place rice krispies and chopped nuts in a large bowl, add date mixture and mix well. Form into small balls and roll in coconut or shredded nuts.

Miss Anna W. Oberholtzer
R.D.1
Richland

XXX

Banana Bread

- 2 cups sifted flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

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