

## Recipe Exchange . . . .

# Home on the Range

The hurry, scurry and bustle of the Christmas season has arrived. The first Sunday of Advent is past. The thoughts of planning group Christmas parties as well as family get-togethers is here. Are you going to prepare ahead, or get hopelessly lost in the melee?

Many of you probably have your favorite way of doing your holiday cooking and baking. Perhaps you like to get as much accomplished in a days time as possible—maybe you get together with family members or friends to divide the work load, exchange recipes, and then share the bounty. Or maybe you prefer making a small amount at a time.

Whatever your preference, we are sure you are interested in still more recipes. We are devoting this issue of the recipe exchange to holiday cooking selections for your use. Good luck in your endeavors!

### Sand Tarts

1 pound sugar  
1 pound flour  
½ pound butter  
2 eggs  
1 cup crushed peanuts  
2 slightly beaten egg whites  
Cream together the butter and sugar. Add the eggs, beat together. Put in the flour and mix thoroughly. Chill over night.

Roll out on floured board to one-eighth inch thickness. Cut into squares or rectangles, and lift on cookie sheets. Before baking brush with egg whites and then sprinkle with peanuts.

Bake at 350 degrees for 8 to 10 minutes

Alma R. Zimmerman  
R.D.3  
Ephrata

### Prune Cake with Butterscotch Glaze

2 cups flour  
1 teaspoon baking soda  
¼ teaspoon salt  
1 tablespoon cinnamon  
1 tablespoon nutmeg  
1 tablespoon allspice  
1 cup corn oil  
1½ cups sugar  
3 eggs  
1 teaspoon vanilla  
1 cup buttermilk  
1½ cups coarsely chopped cooked drained prunes  
1 cup chopped English walnuts  
Beat together oil and sugar; add eggs one at a time. Beat well after each addition. Stir in vanilla. Add sifted dry ingredients alternately with buttermilk, about 1-3 at a time. Blend well. Stir in prunes and nuts.

Pour into ungreased angel tube pan with removable bottom. Bake at 350 degrees for one hour. About 15 minutes before cake is done prepare glaze. Pour glaze on at once. Take silver knife and loosen sides so glaze can get to the bottom. When cake is cool remove from pan.

### Glaze

1 cup sugar  
½ cup buttermilk  
¼ cup butter  
¼ cup corn syrup or molasses  
½ teaspoon baking soda  
½ teaspoon vanilla

Mix in sauce pan, stir occasionally. Bring to a boil, boil 10 minutes. Pour over cake and let soak in.

"I think it's better made a day before you plan to serve it."

Mrs. Herbert D. Eyman  
146 W. Franklin St.  
Strasburg

### xxx

Jeweled Meringues  
3 egg whites  
Dash of salt  
½ teaspoon cream tartar  
¾ cup sugar  
2 tablespoon raspberry or lime

flavored gélatin (or whatever you prefer)

### Food coloring

Jello, fruit, or sherbet for filling  
Beat egg whites until frothy, add salt and cream of tartar, and beat until soft peaks form. Add half of the sugar gradually, two tablespoons at a time.

Combine undissolved gelatine with last half of sugar and add gradually. Beat until meringue is smooth and glossy. Tint lightly with food coloring.

Place on brown paper in baking sheet. Use about ¼ cup mixture for each meringue. Shape meringue into circles with a spoon and swirl out center of each meringue.

Bake in very slow oven (250 degrees) for one hour, unless you prefer them more chewy, bake about 40 minutes. Turn off heat, and leave in oven to cool.

Fill centers with chilled, flavored gelatine, jam, jelly, sweetened fruit, or sherbet, or leave empty (as we prefer them). Makes 12 to 14 delicious meringues.

Miss Naomi Blank  
R.D. 2  
Narvon

### xxx

### Peanut Butter Candy

1 cup corn syrup  
½ cup sugar  
Heat till sugar is dissolved. Stir in:

1 cup peanut butter  
Pour this over:  
4 cups corn flakes (measure, then crush)

1 cup puffed wheat  
1 cup rice krispies  
Press into pan.

Irene Z. Zimmerman  
R.D. 2  
Ephrata

### xxx

### Chocolate Coated Candy

2½ or 3 pounds sugar  
1 cup water  
1 cup clear Karo  
Stir, boil till soft balls form in water. Then let set till it begins to harden at edge. Stir till it is white and ready to form and coat with chocolate and small amount of paraffin.

Esther Z. Zimmerman  
R.D. 2  
Ephrata

### xxx

### Chinese Chews

¾ cup enriched flour  
1 cup sugar  
1 teaspoon baking powder  
¼ teaspoon salt  
1 cup chopped dates  
1 cup California walnuts  
3 well-beaten eggs

Sift dry ingredients. Stir in remaining ingredients. Pour into greased 10½ x 15½ x 1-inch pan. Bake in slow oven (300 degrees) for 30 minutes. Makes 3 dozen.

Mrs. Wilmer Martin  
R.D. 1  
East Earl

### xxx

### Sugar cookies (Stay Soft)

2 cups 10X sugar (heaping)  
2 eggs  
½ pound butter or margarine  
3½ cups flour  
1 cup buttermilk  
2 teaspoons baking powder  
1 teaspoon soda  
1 teaspoon vanilla  
¼ teaspoon nutmeg

Cream butter and sugar until fluffy. Add eggs and buttermilk.

**WANT ADS**  
ON TARGET EVERY TIME

Gradually add dry ingredients and mix thoroughly. Drop by teaspoonfuls on cookie sheet. Sprinkle with sugar and put raisin in center.

Elizabeth Speicher  
2040 Pine Drive  
Lancaster

### xxx

### Chocolate Chip Cookies

4 eggs  
1½ cups brown sugar  
1½ cups granulated sugar  
2 cups shortening  
2 teaspoons vanilla  
3½ cups flour  
2 teaspoons soda  
2 teaspoons salt  
4 cups chocolate chips.

Chill dough in refrigerator over night. Bake at 375 degrees for 12 minutes.

Mrs. Gideon Beiler  
115 Horseshoe Rd.  
Leola

### xxx

### Homemade Holiday Candy

3 packages chocolate bits  
½ pound butter or margarine  
2 cups marshmallow creme (16 oz. jar)

2 cups peanut butter  
2 tablespoons vanilla

Put into bowl, pour the syrup over mixture. Put in large pan syrup, 4½ cups sugar, 1 can evaporated milk. Boil one minute over low heat. Stir till smooth.

Miss Alma Z. Martin  
R.D. 1  
New Holland

### xxx

### Chewy Oatmeal Fruit Cookies

Cream together:  
1 cup brown sugar  
1 cup white sugar  
1 cup shortening

Add:  
2 large eggs, beaten  
1 teaspoon vanilla

Sift together:  
1 cup flour  
½ teaspoon salt  
1 teaspoon soda

Add, blending well.  
Add:  
4 cups oatmeal, blending well

Grind:  
1 cup raisins  
1 cup dates

Add these along with 1 cup chopped pecans and 1 cup coconut.

Be sure to cream the sugar and shortening extremely well. Drop on greased cookie sheets. Bake 10 minutes at 325 to 350 degrees.

It is normal for the cookies to

fall some after they are out of the oven.

Marian Stoltzfus  
211 Pequea Lane  
Lancaster

### xxx

### Peanut Butter Cookies

1 cup shortening (butter)  
1 cup brown sugar (light)  
1 cup granulated sugar  
1 cup peanut butter  
1 teaspoon vanilla  
Beat together and add:

2 eggs  
Sift

½ teaspoon salt  
3 cups flour

2 scant teaspoons soda  
1 teaspoon baking powder

Bake at 400 degrees. Delicious!

Fannie Blank  
R.D. 2  
Narvon

### xxx

### Peanut Blossom Cookies

1¼ cups cake flour  
1 teaspoon baking soda  
½ teaspoon salt  
½ cup shortening  
½ cup peanut butter  
½ cup sugar  
½ cup firmly packed brown sugar

1 unbeaten egg  
1 teaspoon vanilla  
Sift flour, measure, add soda and salt and sift again. Cream together shortening and peanut butter. Gradually add sugar and brown sugar, creaming well. Blend in the dry ingredients and mix thoroughly.

Shape dough into balls using a rounded teaspoonful for each.

Roll balls in sugar and place on greased cookie sheets. Bake in

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