

Recipe Exchange

Home On The Range

You ladies have done it again. Ask you to share recipes, and that's exactly what you do. You're certainly to be commended! We all appreciate the recipes.

But then, we're never satisfied to stop. So for those of you who haven't yet sent in a recipe, won't you take a few minutes to do it now? You'll receive a colorful potholder for your time spent. Send your recipe choice to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. Thank you!

x x x

Candy Eggs
3 cups granulated sugar
½ cup water
1 cup Karo white syrup
Boil ingredients together until it forms a soft ball in water or 240 degrees on a candy thermometer. Pour slowly over whites of three eggs which have been beaten stiff. Beat in mixer until stiff enough to mold. Put in refrigerator to set. Then coat with chocolate.

This is an old basic recipe for fondant, and can be made into various kinds by adding nuts, coconut, or flavorings.

Mrs. H.L. Hoover
Lancaster

x x x

Ham and Beef Loaf

2 cups cooked ground beef
2 cups cooked ground ham
2 envelopes Knox gelatine
½ cup cold water
1 cup boiling water
½ cup oatmeal
¼ cup mayonnaise
1 tablespoon chopped onion, if desired

Cook meats and grind. Soak gelatine in ½ cup cold water. Cook oatmeal in cup of boiling water until it thickens. Then add meats to oatmeal mixture, also gelatine and onion. Let mixture heat through and add ¼ cup of mayonnaise.

Place in mold and refrigerate until cool. Serve cold in thin slices.

Mrs. Roy J. Dice
Route 5
Shippensburg

x x x

Easter Cake

Cream ¼ cup butter and 1 cup sugar. Beat in 3 eggs yolks, 1 teaspoon vanilla, 2 cups flour, 3 teaspoons baking powder, pinch of salt. Add 1 cup milk slowly. Bake in 1 layer pan.

White part: Same as above except put in 3 eggs whites last. Bake in layer pan. "Delicious and Moist".

Mrs. Adam M. Miller

R. 5
Dover, Del.

x x x

Mint Frosting

Blend ¼ teaspoon peppermint extract and three drops green food coloring into two cups thawed Cool Whip. Frost tops of two eight-inch cake layers or top and sides of an eight-inch square cake. Garnish with mint leaves and chocolate curls, if desired.

Mrs. Ira H. Davis
Rt. 1
Quarryville

x x x

No Crust Coconut Pie

4 eggs, beaten
2 cups sugar (or less)
½ cup flour
2 cups sweet milk
½ stick butter
1 teaspoon vanilla
7 ounces coconut

Mix everything together and pour into greased pie pan. Bake 30 minutes in a 300 degree oven. Use glass or earthenware pie plate.

Harry N. Rutt
R.D. 1
Ephrata

x x x

Mahogany Chiffon

¾ cup boiling water
½ cup cocoa
1¾ cups flour
1¾ cups sugar
1½ teaspoons soda
1 teaspoon salt
½ cup vegetable oil
1 teaspoon vanilla
7 unbeaten egg yolks
1 cup egg whites (7 or 8 eggs)
½ teaspoon cream of tartar
1. Preheat oven to 350 degrees.
2. Combine boiling water and cocoa, stir until smooth. Set aside.

3. Sift all dry ingredients except cream of tartar, into bowl.
4. Add oil, egg yolks, vanilla and cocoa mix. Mix well.

5. In another bowl beat egg whites and cream of tartar until very stiff. Have egg whites at room temperature for best results.

6. Gently fold into chocolate portion.

7. Upon removing from oven turn cake upside down on rack until cool.


"A very moist cake."

Anna Mae Shirk
R.D. 2
East Earl

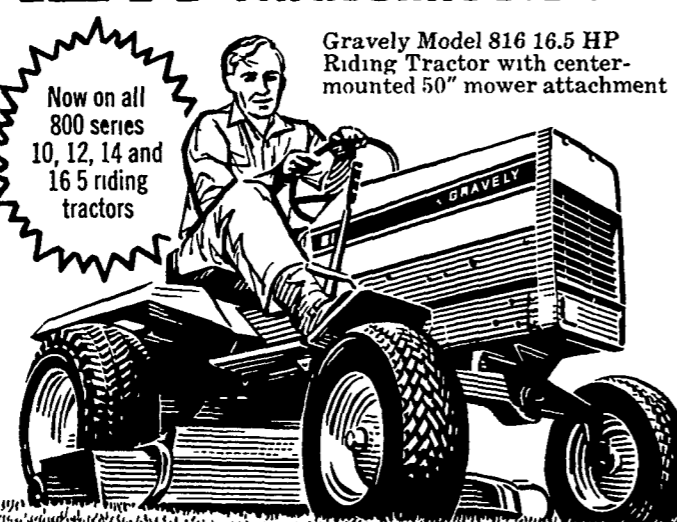
Orange Souffle
3 egg whites
3 tablespoon orange extract
(Continued On Page 37)

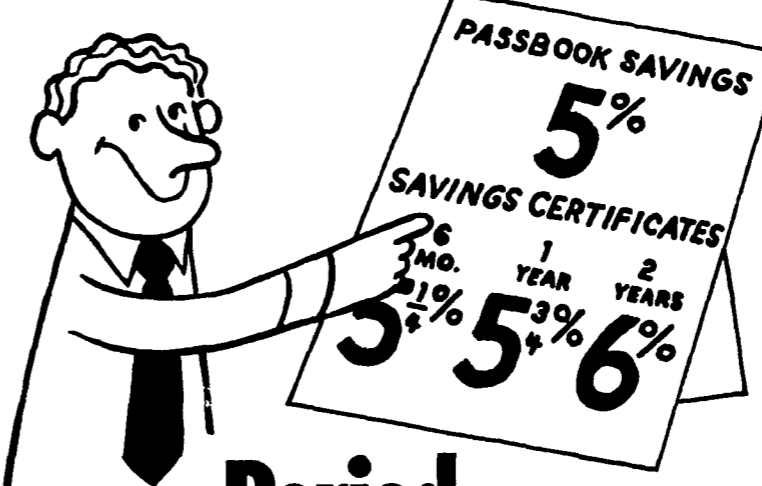
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