

Home On The Range

Ladies, here is a request from a reader. She asks that you include frosting recipes along with the cake recipes when you send them to the recipe exchange. She says she often wonders what kind of frosting to use.

Our old stand-by is much like the filling used for whoopie pies, and goes well on just about any type cake. The secret is using a lot of butter or vegetable shortening, putting the ingredients in the mixer bowl, and 'beating the tar' out of it. The beating whips the frosting into an airy delight.

We are interested in any recipes you might have to share with us. We'll send you a colorful potholder as a thank-you for your efforts. Send your recipe, or recipes, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543.

Here is a recipe for frosting, which goes well on any loaf or layer cake

Butter Frosting
1 pound 10X sugar
½ cup butter or vegetable shortening (soft)
Dash salt
1 teaspoon flavoring+
3 to 4 tablespoons milk

Put all ingredients in mixer bowl. Beat on low speed until ingredients are moistened, then beat at high speed for three minutes. (The beating whips the mixture into whipped-cream-like-frosting.) Stir occasionally. If more liquid is needed, add only ½ teaspoon at a time until mixture reaches desired consistency.

+For vanilla or lemon flavoring, use 1 teaspoon. For almond, peppermint, walnut, or other flavorings, use only a few drops until mixture is to your taste. For variations, add a few drops of any coloring (pale green with mint, for instance, yellow with lemon, pink with almond, etc.)

Any cake can be dressed up with cherries or pineapple, either on top or mixed in, after being well drained. Coconut or chopped nuts are another topping possibility. Be creative!

xxx

Coconut Cream Eggs
1 stick margarine
2 pounds powdered sugar
1 large package coconut
1 teaspoon vanilla
1 can condensed milk
1 12-ounce package chocolate pieces
1 bar paraffin
Directions: Mix sugar and margarine. Add coconut, vanilla

and milk. Roll into balls or egg shape.

Put toothpicks in each and freeze. Melt chocolate and paraffin. Dip balls in chocolate and paraffin mixture. Set on waxed paper to dry. Yield: 100 balls or eggs.
Mrs. Adin Leinbach
Route 1
Narvon

Chocolate Cake
6 tablespoons cocoa (well filled)
3 cups flour
2 cups sugar
1 teaspoon salt
2 teaspoons baking soda
Sift together above ingredients.
1 cup vegetable oil
2 tablespoons vinegar
1 teaspoon vanilla
2 cups cold water

Pour oil over sifted ingredients. Add vinegar. Then add vanilla to cold water and add all at once. Beat two minutes, until smooth. (It makes a very thin batter.)

Bake at 325 to 350 degrees about 40 to 45 minutes.

Mrs. E. H. Stauffer
R. D. 2
East Earl

Tropical Pudding
3 eggs
¾ cup sugar
3 tablespoons flour
Juice of 1 can pineapple
½ cup water

Cook in double boiler till thick

Cubed pineapple
2 or 3 bananas or oranges
12 marshmallows, cut in pieces
Mix together when first mixture is cold. If it is too thick and don't have enough juice, add more water.

Miss Ella Mae Martin
R.D.1
New Holland

Mocha Frosting
½ cup vegetable shortening
2 teaspoons coffee
¼ teaspoon salt
1 teaspoon vanilla
1 egg
1-3 cup milk
½ cup cocoa
4 cups 10x sugar

Add everything together, then mix it well.

Mrs. Melvin Martin
Rt. 1
New Holland

Pot Roast Beef Heart

Get a fresh beef heart. Brown a bit all over and add water till it is well covered and salt and pepper to taste. When it boils turn to

Continued On Page 42)

Rhubarb Pie
1 cup sifted flour
1 teaspoon baking powder
½ teaspoon salt
2 tablespoons butter
1 egg beaten
2 tablespoons milk
3 cups diced raw rhubarb
1 (3 oz.) package strawberry flavored gelatin
½ cup unsifted flour
1 cup sugar
½ teaspoon cinnamon
¼ cup melted butter

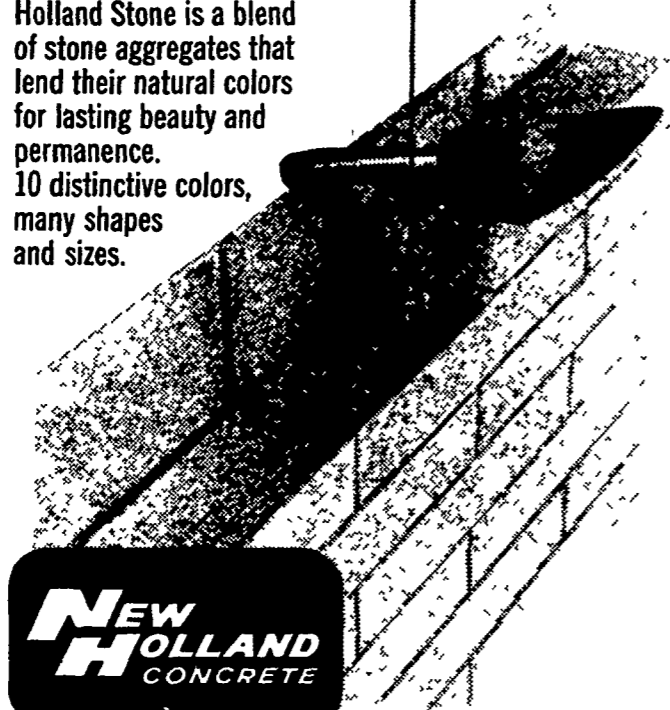
Sift together one cup flour, baking powder and salt. Cut in butter. Add egg and milk; mix.

Press into a greased nine-inch pie plate. Arrange rhubarb in pie shell. Sprinkle with gelatin. Combine remaining ingredients, sprinkle on top of pie. Bake at 350 degrees for 50 minutes or until rhubarb is tender.

Lizzie N. Leid
R.D.1
East Earl

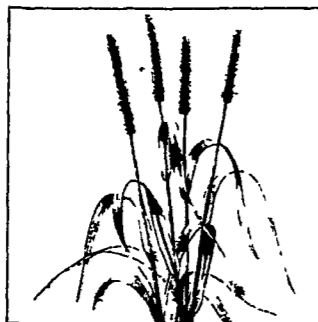
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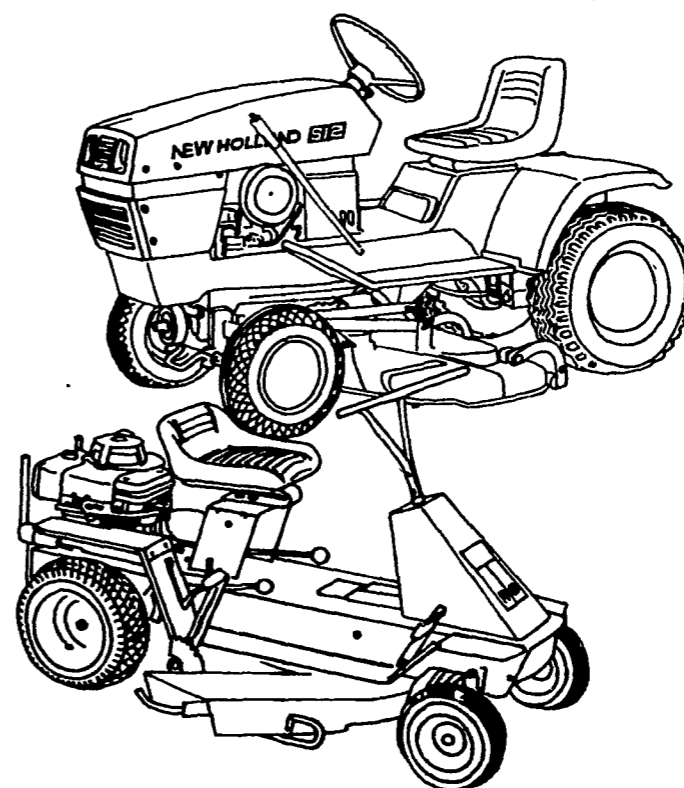
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