

Recipe Exchange

Home On The Range

In the busy, hurried days ahead during the summer harvest season, perhaps these recipes for 'quickies' may be a handy item for you to keep and use

Have you noticed how hard it is to keep the cookie jar filled about this time of the year? The children are all home from school and everyone is working hard. Between loads of hay or straw, it's expected to have the cool drinks waiting, along with a handful of cookies or a huge piece of cake. Yes, women's work is never done, but would we have it any other way?

We are relentless in our search for more recipes to share with our readers. Won't you take time to jot down a recipe, or recipes, and send to Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. A potholder will be coming your way for your efforts.

Dump Cake

- 1 can cherry pie filling
- 1 can pineapple tidbits or chunks
- 1/2 cup chopped walnuts
- 1 box white or yellow cake mix
- 1/2 cup melted butter
- 1/2 cup coconut

In an oblong cake pan spread cherry filling, pineapple, then nuts. Dump on dry cake mix. Poke holes in mix and pour butter over top. Sprinkle with coconut. Bake at 350 degrees for 40 to 50 minutes.

Mrs. Ernest Holsopple
RD1
Holsopple

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Quick Coffee Cake

- 3/4 cup sugar
- 2 cups all-purpose flour
- 2 1/4 teaspoons baking powder
- 3/4 teaspoon salt
- 2 eggs, well beaten
- 1/2 cup salad oil
- 1/2 cup milk

Sift together sugar, flour, baking powder and salt in small mixing bowl. Combine beaten eggs, oil and milk; stir into dry ingredients briefly. Turn batter into greased 9-inch square cake pan.

Crumb Topping

- 1-3 cup firmly packed brown sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 2 tablespoons soft butter or margarine
- 1/2 cup chopped nuts

Combine brown sugar, flour and cinnamon in small bowl. With pastry blender, blend butter

into mixture. Add nuts. Spoon topping over batter. Bake in hot oven (400 degrees) for 25 to 30 minutes.

While hot, cut 3-inch squares. Serve hot or cold. Yields nine squares.

Mrs. Robert G. Hostetter
RD3
Elizabethtown

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Quick Sticky Buns

- Melt two tablespoons of oleo in eight or nine-inch square pan in preheated oven. Stir in:
- 1/4 cup brown sugar
- 1/4 teaspoon cinnamon
- 1/4 cup light or dark corn syrup
- 1/4 cup chopped nuts
- 1/4 cup raisins

Place one can refrigerator biscuits on top of mixture. Bake in 400 degree (hot) oven 15 minutes or until biscuits are well browned. Let stand five minutes; invert and serve.

Mrs. Ira H. Davis
RD1
Quarryville

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Easy Raisin Cookies

- 2 cups riasins
- 1 cup boiling water
- Cook together six minutes and chill.
- 2 cups sugar
- 4 cups flour
- 3 eggs
- 1 cup butter or oleo
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 1 1/2 teaspoons cinnamon and nutmeg

Add raisin mixture and beat well. Drop by teaspoons onto cookie sheet. Bake at 350 degrees for 15 minutes.

Mrs. Samuel M. Stoltzfus
RD1
Christiana

XXXX

Spamburgers

- 1/2 pound American cheese
- 1 can luncheon meat
- 1 medium onion
- 3 tablespoons catsup
- 3 tablespoons milk

- 2 tablespoons mayonnaise
- 1 tablespoon pickle relish
- Grind first three items together. Add remaining ingredients. Spread on buns. Broil until cheese bubbles. Or wrap in foil and place in 250 degree oven for 30 minutes.

Mrs. Howard B. Weiss
Route 2
Myerstown

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Shoo Fly Cupcakes

- Crumbs:
- 2 1/2 cups flour
- 1/2 cup shortening
- 1 1/2 cups brown sugar
- 1 teaspoon baking powder
- Mix together:
- 1 cup brown sugar
- 1 1/2 cups boiling water
- 1 teaspoon soda

Mix together. Combine the two mixtures (save 1/2 cup of the crumbs for top of cupcakes). Bake at 350 degrees for 20 minutes. Makes two dozen.

Mrs. Edwin K. Wise
RD1
Ephrata

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Raw Potato Cakes

- 2 cups raw potatoes, grated and drained
- Add:
- 2 beaten eggs
- 1 teaspoon salt
- 1/2 teaspoon onion powder (or grated onion may be added instead)
- 1 tablespoon flour

Fry as pancakes. Rush to the table after frying.

Mrs. Menno Gruber
Bainbridge

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Apricot Fluff

- 1 1/2 cans apricots
- 2 boxes orange jello
- 2 cups whipped cream
- Sugar to sweeten slightly
- Dissolve jello according to directions. When it starts to harden, beat till creamy.
- Crush apricots, add to jello and mix. Add the whipped cream. Add sugar. Stir until well mixed.

Chill.

Mrs. John Z. Martin
RD3
Ephrata

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**Salad Dressing
Chocolate Cake**

- 1 cup mayonnaise or salad dressing
- 1 cup sugar
- 1 teaspoon vanilla
- 2 1/4 cups flour
- 1/2 cup cocoa
- 1 teaspoon soda
- 1 teaspoon baking powder
- Dash of salt
- 3/4 cup cold water

Mix all together at one time. Bake at 350 degrees for 30 minutes.

"Here is a chocolate cake that's easy to make."

Mrs. W. H. Fox
RD1
Denver

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Shoo-Fly Pie

- Mix:
- 1 cup flour
- 3/4 cup brown sugar

1 tablespoon shortening
Reserve 1/2 cup of this mixture for topping.

In another bowl mix 1 egg, 1 cup table syrup and 3/4 cup hot water. Add to dry mixture. Dissolve soda in 1/4 cup hot water and add to mixture. Pour in unbaked pie shell. Sprinkle with crumbs.

Bake at 375 degrees 35 minutes
Mrs. Clair DeLong
RD1
Quarryville

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Carrot Cake

- 2 cups sugar
- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon soda
- 1 teaspoon baking powder, sifted with flour
- Add 1 cup oil and beat well
- 4 eggs
- 3 cups grated carrots (raw)

Icing
1 8-oz. cream cheese
1 stick oleo
1 pound 10X sugar

(Continued On Page 31)

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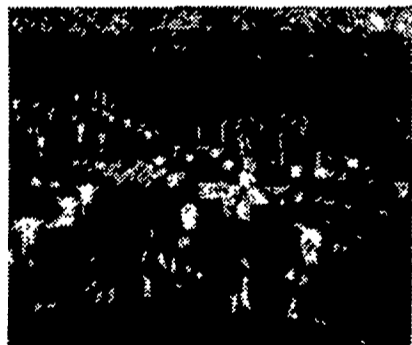
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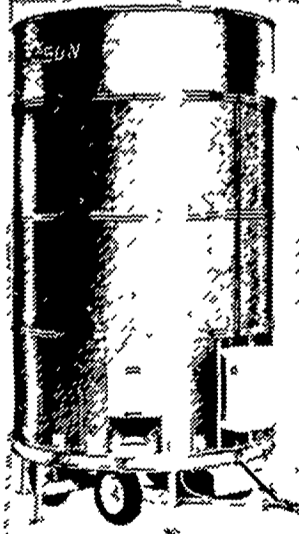
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