

# Home on the Range

Here are more taste-tempters for you to consider when you're looking for recipes for pies and cakes.

With the current high prices of foods, most of us are particularly interested in recipes for meat-stretchers. Have you an idea you can share with others? Send your choice, or choices, to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll send a colorful potholder your way as our way of saying "Thanks" for your efforts.

XXXX

### Hot Milk Sponge Cake

4 eggs, beaten hard  
2 cups granulated sugar  
2 1/4 cups flour  
1 1/2 teaspoons baking powder  
1 teaspoon vanilla  
1 cup boiling-hot milk with 1 tablespoon butter in it  
Pinch of salt  
Bake at 350 degrees for 35 minutes, or till done.  
For a change, try a few drops maple flavor in the icing.

Barbara King  
RD1  
Christiana

### XXXX Rhubarb Cake

2 eggs  
1 cup milk  
2 cups sugar  
1 cup flour  
1 teaspoon baking powder  
1 teaspoon vanilla  
Dash of salt  
6 cups rhubarb  
2 cups sugar  
Butter a 10x12 inch cake pan well. Place rhubarb in pan and sprinkle two cups of sugar over, evenly.

Mix the first seven ingredients in order for batter. Pour over rhubarb mixture and bake at 350 degrees for about one hour.

Serve warm or cold with or without ice cream, whipped cream or vanilla sauce.

### Vanilla Sauce

Mix together:  
1 cup milk  
1 cup light cream  
2 tablespoons sugar  
1/2 teaspoon vanilla  
Pinch of salt  
Bring to a boil. Thicken over medium flame by slowly adding 4 egg yolks.

Mrs. Roy H. Siegrist  
RD1  
Mount Joy

### XXXX Prize Chocolate Cake

Cream till light:  
1 cup shortening and  
2 cups sugar.  
Blend in two teaspoons vanilla and four one-ounce squares unsweetened chocolate melted and cooled. Add 5 eggs, one at a time. Beat well after each.  
Sift together 2 1/4 cups sifted cake flour and one teaspoon each soda and salt. Add to creamed mixture alternately with one cup sour milk or buttermilk. Beat

after each addition.  
Bake in a greased and lightly floured 9x1 1/2 inch round pans at 350 degrees for 35 to 40 minutes.  
Verna M. Shirk  
RD2  
East Earl

### XXXX Oatmeal Cake

1 stick margarine  
1 1/4 cup boiling water  
1 cup oatmeal  
1 cup brown sugar  
1 cup granulated sugar  
2 eggs  
1-1.3 cups flour  
1 teaspoon soda  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1 teaspoon salt  
Pour the boiling water over the margarine and add other ingredients, beating well. Bake at 350, approximately 45 minutes.

Remove from oven and spread topping, which has been mixed together, over the cake. Return to oven and broil just until the top is all bubbly (this will be a very short time.)

### Topping

1 cup brown sugar  
1/2 cup milk  
4 teaspoons melted butter  
1 cup coconut  
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2677 Creek Hill Road  
Lancaster

### XXXX Shoo Fly Pie

Makes crumbs from:  
1 teaspoon soda  
1 1/2 cups brown sugar  
6 cups flour  
1/2 teaspoon cream of tartar  
1 cup lard  
Liquid:  
3 cups brown sugar  
1 1/2 teaspoons soda  
3 cups hot water

1 1/2 cups molasses  
1 egg  
Makes five pies.  
Susanna N. Zimmerman  
RD2  
Ephrata

### XXXX Prince Wales Cake

Dark Part:  
1 cup sugar  
1/2 cup lard  
Pinch of salt  
3 egg yolks  
1/2 cup cocoa mixed with hot water  
1 teaspoon soda  
1 1/2 cups flour  
White Part:  
1 cup sugar  
1/2 cup lard  
1/2 cup sweet milk  
1 teaspoon baking soda  
3 egg whites  
1 1/2 cups flour  
Pinch of salt

Miss Vera Oberholtzer  
RD2  
Ephrata

### XXXX Apple Sauce Nut Pies

4 tablespoons soft butter  
2 cups brown sugar  
6 eggs, well beaten  
1 1/2 cups molasses  
1/4 teaspoon salt  
2 teaspoons vanilla  
1 cup apple sauce  
1/2 teaspoon cinnamon  
2 cups nuts (any kind)  
Mix all together. Put in unbaked pie crusts. Make three 8-inch pies. Bake 350 degrees for 50 minutes.

Lizzie N. Leid  
RD1  
East Earl

### XXXX Pecan Tarts

1/2 cup butter  
1 3-ounce package cream cheese  
1 cup plus 2 tablespoons flour  
Filling Ingredients:  
1 cup light brown sugar  
2 tablespoons melted butter  
1 egg, beaten  
1 teaspoon vanilla  
1/2 teaspoon salt  
3/4 cup pecans, coarsely chopped  
Sift flour into a mixing bowl. Cut butter and cream cheese into flour. Stir mixture with a fork and press into a ball. Tear off walnut-size pieces. Press dough into muffin pans.  
Filling: Stir melted butter into brown sugar. Blend in eggs. Stir in vanilla and salt. Fold in chopped pecans.  
Bake in a 350 degrees oven for 20 minutes.

Charlene Hoover  
RD3  
Lititz

### XXXX Chocolate Chip Cake

2 cups cake flour  
1 cup brown sugar (packed)  
1/2 cup granulated sugar  
3 teaspoons baking powder  
1 teaspoon salt  
1/2 teaspoon soda  
1/2 cup shortening  
1 1/4 cups milk

3 eggs  
1/2 cup semisweet chocolate chips, finely chopped  
1 1/2 teaspoons vanilla  
Heat oven to 350 degrees.  
Measure all ingredients into large mixer bowl. Blend one-half minute on low speed, scraping bowl constantly. Beat three minutes at high speed, scraping bowl. Bake 40 - 45 minutes.  
Mrs. E. H. Stauffer  
RD2  
East Earl

### XXXX

### Jello Sponge Cake

4 eggs, separated  
1 3/4 cups sugar  
3/4 cup packaged jello (any flavor)  
1 cup hot water  
3 cups all purpose flour  
Pinch salt  
3 teaspoons baking powder  
Separate eggs. Stiffly beat egg whites, leave to put in last. Add sugar and jello to egg yolks. Mix thoroughly. Sift flour, baking powder and salt. Add alternately with hot-water. Last of all add stiffly beaten egg whites.  
Pour into ungreased tube pan. Bake at 300 degrees for 45 minutes, then a little hotter for another 15 minutes.

Miss Lydia Weaver  
RD1  
Orrstown

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