

Home On The Range

Recently one of our readers requested help in obtaining recipes for a moist white cake and for a moist yellow cake. We know several of these will be of aid to her for white cakes. Can anyone help with a recipe for yellow cake?

Our readers are always interested in the recipes you share. Won't you spare a few minutes to send us some of your tried-and-true recipes. Yours just may be what someone has been wishing for! Send your choices to: Recipes, Lancaster Farming, Box 266, Lititz, Pa. 17543. We'll send you a potholder for your efforts as our way of saying "Thanks".

xxx
Silver White Cake
2 1/4 cups cake flour
1 1/2 cups sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup soft shortening

1 cup milk
1 teaspoon flavoring
4 egg whites (unbeaten)
Blend flour, sugar, baking powder and salt. Add shortening, 2-3 cup of milk and flavoring. Beat two minutes at medium speed on mixer or 300 vigorous strokes by hand. Add rest of milk and egg whites. Beat two more minutes.

Pour into greased pans. Bake at 350 degrees for 40 minutes, or until cake tests done.

Mrs. Benjamin Oberholtzer
RD2
Ephrata

xxx
Cocoa Nut Mist Cake
Mix together:
3 cups cake flour (sifted)
1 cup butter
4 egg yolks
1 box 10X sugar
1 cup sweet milk
1 cup cocoa nut
2 teaspoons baking powder
Pinch of salt
4 egg whites, beaten stiff, fold in last
Bake at 350 degrees, 35 to 40 minutes.

xxx
Crepe Icing
1/2 cup vegetable shortening
1 tablespoon butter
1 teaspoon salt
1 egg white
2 cups powdered sugar
2 tablespoons cake flour
2 tablespoons milk
2 teaspoons vanilla
Beat egg white with one cup powered sugar until stiff. Cream all the other ingredients together.

Beat until very light and combine with the egg mixture. Sprinkle with cocoanut.

Miss Anna Mae Martin
RD2
New Holland, Pa.

xxx
Silver Cake
3 cups sugar
1 cup butter or vegetable shortening
Beat till creamy.
4 cups cake flour, sifted
1/4 teaspoon salt
2 cups milk
1 teaspoon vanilla
Add milk and flour alternately to creamed mixture and beat well.

Sift one cup flour and four teaspoons baking powder and stir in batter, then fold in six well-beaten eggs whites.
Bake at 350 degrees about 40 minutes.

xxx
Egg Custard
(To use yolks left from the cake)
6 egg yolks, beaten slightly
1/2 cup sugar
1/4 teaspoon salt
3 cups milk
1/2 teaspoon vanilla
Add sugar, salt and vanilla to eggs.

Scald milk and pour slowly over eggs and stir well. Coconut may be added.

Pour in custard cups or casserole. Set cups or casserole in pan and pour hot water in pan. Bake in 325 degree oven about 40 minutes, or till silver knife comes out clean.

Do not overbake or will get watery. Do not let water boil in pan.

Mrs. Harry N. Rutt
RD1
Ephrata

xxx
Bodsel Bown Pie
2 cups sugar
2 eggs
1 cup thick milk
1 teaspoon soda
1/2 cup lard
2 1/2 cups flour

Liquid:
1 egg
1 cup molasses
2 teaspoons flour
1 cup brown sugar
1 pint warm water
1 teaspoon vanilla
Put in pie crust and bake at 350 degrees till done.

Nancy Hoover
Versailles, Missouri

xxx
Weiner Bean Casserole
4 large potatoes
1 quart canned green beans
1 pound weiners, cut up
1/2 onion

Sauce:
2 cups milk
1/2 pound soft cheese
1/2 cup flour
2 teaspoons salt
Heat milk enough to melt cheese. Add flour and salt. Pour over potatoes. Bake at 300 degrees or less for two hours.

Yield: 12 servings.
"A good dish to put in the oven on Sunday while in Church, but put on lowest heat possible."

G. S. Zimmerman
Route 1
East Earl

xxx
Wacky Peanut Butter Cake

Sift together:
3 cups flour
2 cups sugar
2 teaspoons soda
1 teaspoon baking powder
1 teaspoon salt
Mix and add to above:
2 cups water
2 teaspoons vinegar
2 teaspoons vanilla

Add next:
1 cup peanut butter
Add last.
3/4 cup oil
Bake at 350 degrees for 35 to 45 minutes. Frost with chocolate icing.

xxx
Chocolate Icing
1 stick soft margarine
3/4 box confectioners sugar
1 teaspoon vanilla
3 tablespoons milk
1/4 to 1-3 cup cocoa

Mrs. Robert Sechrist
Fawn Grove

xxx
Baked Corn Pudding
2 quarts corn, fresh or canned

2 eggs
1/2 cup sugar
1 cup rich milk
1 tablespoon butter
1/2 cup flour
1 teaspoon each salt and pepper
Mix all ingredients together and add corn last. Put into greased pan. Bake 325 - 350 for 40 minutes.

Mrs. Ivan Zimmerman
RD1
Nottingham

xxx
Tomato Ketchup
Cook:
1 basket (3/4 bushel) tomatoes
2 bunches celery
8 large onions
Cook soft, then strain. Add:
2 1/2 cups vinegar
8 cups sugar
4 level tablespoons salt
1 tablespoon cinnamon
1 tablespoon allspice
1 tablespoon cloves
Put spices in muslin bag. Boil together till thick. Boil two hours. Add 12 teaspoons cornstarch dissolved in vinegar. Cook 1/2 hour longer. Then seal in bottles with paraffin wax.

Edna Zeiset
RD2
East Earl

xxx
Tomato Catsup
Heat until soft 24 medium tomatoes. Take 1 green pepper, 1 red pepper and 2 onions chopped up. Cook till soft. Put all together and put through a food strainer.


Add:
1 1/2 cups sugar
1 1/2 cups vinegar
1 1/2 tablespoons salt
3/4 teaspoon allspice
1 1/2 teaspoons dry mustard
3/4 teaspoon cloves
3/4 teaspoon cinnamon
Cook a few hours (I make it thick with a little clear jell)

Mrs. Phares R. Eberly
RD1
New Holland

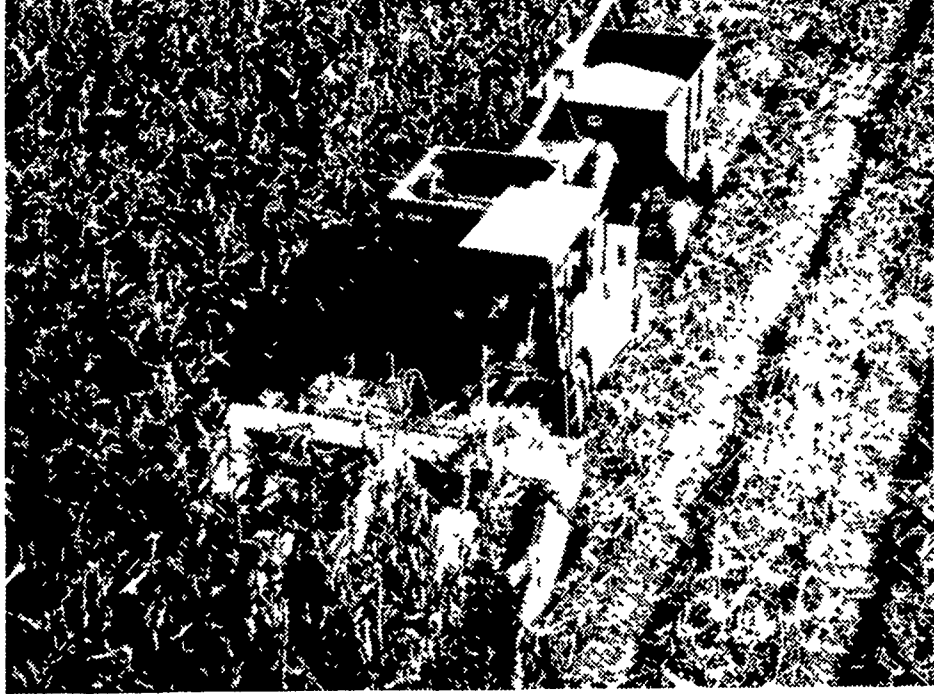
xxx
Bread and Butter Pickles
1 gallon large pickles, sliced
8 sliced onions
2 large peppers
1/2 cup salt
Cover overnight with water. In morning drain water off and put in kettle. Add:
5 cups sugar
1/2 teaspoon cloves
5 tablespoons mustard seed or 2 tablespoons ground mustard
1/2 teaspoon celery seed
1 1/2 teaspoons tumeric
5 cups vinegar (not too strong)
Mix over slow heat. Heat mixture to scalding but do not boil.

("I just take half of the spices as we don't like it too strong.")

Mrs. Amos Burkholder
RD1
Mifflinburg

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