

Recipe Exchange . . .

Home On The Range

The comments made by readers of the Recipe Exchange have been heartwarming and encouraging. Your comments telling how much you enjoy the Exchange are always most welcome. Readers tell us they've gotten recipes they've been wishing for years; that these are the down-to-earth recipes they want which just aren't found in many cookbooks; that the ingredients are those we keep on hand without needing to make a trip to the store before trying a new recipe. And we could go on and on.

You are the ones who have been responsible for making the Exchange a success. Women and swapping recipes seem to go together like salt and pepper, bread and butter...

And to keep the Exchange going, we need your replies. Won't you take time to send in a contribution. Send your choice to: Recipes, Lancaster Farming, Box 266, Lititz, PA 17543. We'll send a colorful potholder your way to show our appreciation to a group of great readers.

xxx

Yellow Cake

- 4 eggs
- 2 cups sugar
- 2 teaspoons baking powder
- 2 1/4 cups flour
- 1 cup hot milk

Beat eggs very good, then put sugar in baking powder, flour, put hot milk in last.

Mrs. Mabel Hoover
RD1
Leola

xxx

Frank Sandwich

- 3 frankfurters, cut in slices
- 1 medium onion, cut up

Put together in frying pan, adding a little water and butter. Put on low heat until onions and franks are lightly browned and tender, about 20 minutes. Fills 6 doggie buns.

Mrs. Esther Fisher
RD1
Paradise

xxx

Molasses Cookies

- Cream together:
 - 2 cup shortening (if lard is used, use scant cups)
 - 1 cup brown sugar
 - 3 cups sorghum molasses
- Add:

- 2 tablespoons soda to
- 2 cups sour milk or sweet milk with 1 tablespoon vinegar
- Stir well and add:
- 8 cups of flour with
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- Drop by teaspoons on ungreased cookie sheet and bake 20 minutes at 300 degrees.

May be topped with coconut or ground peanuts before baking. Makes six dozen large cookies.

xxx

The Best Gingerbread

- 1/2 cup butter or shortening
- 1/2 cup granulated sugar
- 1 egg, beaten
- 2 1/2 cups flour, sifted
- 1 1/2 teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1 cup molasses
- 1 cup hot water
- Cream shortening and sugar.
- Add beaten egg.

Measure and sift dry ingredients. Combine molasses and hot water. Add dry ingredients alternately with liquid, a small amount at a time, and beat after each addition until smooth.

Bake in paper lined pan 9x9x2 in moderate oven (350 degrees) for 45 minutes. Yields 16 portions.

Miss Lucy S. Brubaker
RD1
Denver

xxx

Fruit Cake

- 1 1/2 cups sugar, brown or white
- 2 eggs
- 1/2 cup vegetable oil
- 2 1/4 cups regular flour
- 2 teaspoons soda
- 1/2 teaspoon salt
- 2 cups fruit (just fruit, no juice), or applesauce (not too thick)
- Mix well and bake at 350 degrees for 45 minutes.

Icing

- 1/4 pound butter
- 3/4 cup granulated sugar
- 1/2 cup evaporated milk
- Combine and bring to a boil. Boil hard one minute. Remove from heat. Add 3/4 cup chopped nuts and 1 teaspoon vanilla. Put on cake while still warm.

Mrs. Samuel M. Stoltzfus
RD1
Christiana

Red Beet Cake

- Cream:
- 1 1/2 cups sugar
- 3 eggs
- Add:
- 1 cup salad oil
- 1 1/2 cups red beets, blended
- 2 squares chocolate, or 2 packages chocolate bits, melted

- Sift:
- 1 1/4 cups flour
- 1 1/2 teaspoons soda
- 1/2 teaspoon salt
- Add to mixture:
- 1 teaspoon vanilla
- Bake at 325 degrees 40 to 45 minutes.

Miss Alice Newswanger
RD1
Narvon

xxx

Carrot Gold Cake

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon

(Continued On Page 31)

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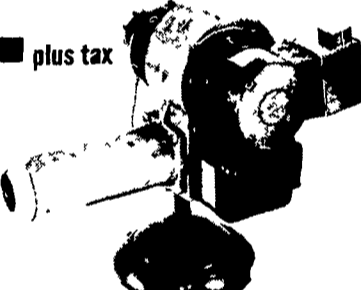
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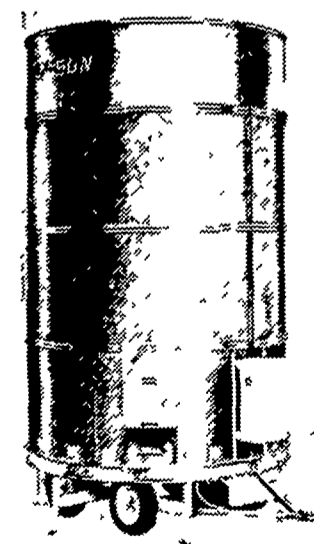
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