Recipe Exchange . . . ON THE

Ladies, your knowledge is needed once again.

Some of us are stymied as to what clear jell is. Numerous recipes received and printed list it as one of the ingredients. We here admitted we don't know what it is but didn't realize some of you readers don't know what it is either until we began to get letters to that effect. So who can help us with this dilemma?

And here is a request from one of the faithfuls. She is looking for a recipe for a creamy rice pudding made on the top of the stove like her mother used to make, and crumbs for pies. Do you have a favorite which might be what she's looking for? Send your replies to: Recipes, Lancaster Farming, Box 266, Lititz PA 17543. A colorful potholder will be coming your way as our way of saying "thanks".

XXX **Filled Apples**

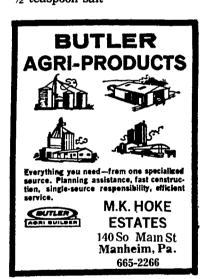
- 4 medium-size apples (summer rambo or winesap preferred)
- 4 slices bread
- 1-3 cup brown sugar
- 2 tablespoons butter
- 1/4 cup raisins (optional)
- ¹/₄ cup nuts (optional)

Halve apples. Peel and core. Place in a buttered baking dish or pie pan.

Tear bread into coarse crumbs and mix with the remaining ingredients. Firmly pack apple centers with filling. Bake at 350 degrees for 30 - 35 minutes. Serve warm with cold milk or cream Marlene Bomgardner

RD3 Annville

XXX Apple Roll 2 cups flour 2-3 cups milk ¹/₂ teaspoon salt



4 teaspoons baking powder 2 tablespoon white sugar 4 tablespoons shortening

Add milk to a stiff dough. Roll out ¹/₂ inch thickness; spread with apples and cinnamon and a small amount of sugar; use butter if desired. Roll up and cut in slices, about one inch thick. Put in a pan the following: ¹/₂ cup brown sugar

1/2 cup water

Bring to a boil. Drop rolls into syrup. Bake until done.

XXX

Date Rice Krispie Candy 1 cup chopped dates ¹/₄ teaspoon salt 2 eggs, slightly beaten 1 cup granulated sugar ¹/₄ pound butter Cook in pan for 10 minutes.

Remove from heat and add 2 cups rice krispies, 1/2 cup chopped nuts. Let cool. Butter hands, shape, roll in coconut. When cooking, stir constantly.

Mrs. Edwin K. Wise RD1 Ephrata

XXX Shoo Fly Pie

- Crumbs: 3 cups flour 1 cup brown sugar
- ¹/₂ cup shortening Filling:
- 1 cup molasses
- 2 cups brown sugar
- 2 cups cold water

1 teaspoon baking soda Bake at 375 degrees.

Makes two 9-inch pies. Mrs. Titus Zimmerman

Ephrata XXX

RD3

Old Fashioned Sugar Cookies 3 cups brown sugar 1¹/₂ cups shortening

4 eggs 1¹/₂ teaspoons soda 1¹/₂ cup buttermilk or sour milk 5¹/₂ cups flour 34 teaspoon nutmeg 1 teaspoon salt Cream first three ingredients

until very creamy. Then add other ingredients. Bake on greased cookie sheet approximately 15 to 20 minutes or

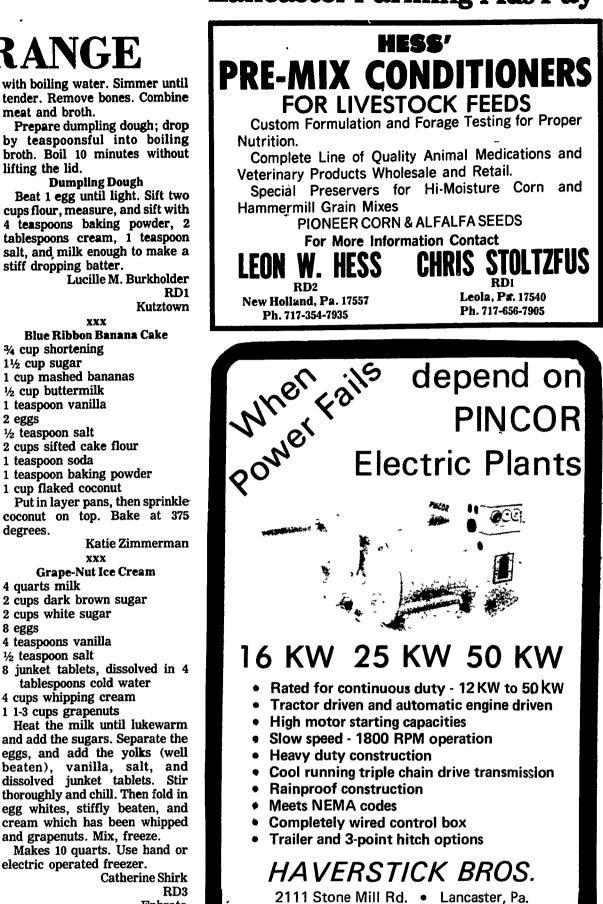
until they are well done. Mrs. Glenn Zimmerman RD2

Lebanon

Chicken with Dumplings Prepare chicken and cover

XXX

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JOHN DEERE SNOWMOBILE SPECIAL uv now. aet a fu

Dumpling Dough Beat 1 egg until light. Sift two cups flour, measure, and sift with 4 teaspoons baking powder, 2 tablespoons cream, 1 teaspoon salt, and milk enough to make a stiff dropping batter. Lucille M. Burkholder Elaine Hoover Ephrata **Blue Ribbon Banana Cake** 3/4 cup shortening

RANGE

meat and broth.

lifting the lid.

with boiling water. Simmer until

tender. Remove bones. Combine

Prepare dumpling dough; drop

XXX

1½ cup sugar 1 cup mashed bananas ¹/₂ cup buttermilk 1 teaspoon vanilla 2 eggs ¹/₂ teaspoon salt 2 cups sifted cake flour 1 teaspoon soda 1 teaspoon baking powder 1 cup flaked coconut Put in layer pans, then sprinkle coconut on top. Bake at 375 degrees.

Katie Zimmerman

RD1

Kutztown

- XXX **Grape-Nut Ice Cream**
- 4 quarts milk 2 cups dark brown sugar
- 2 cups white sugar
- 8 eggs
- 4 teaspoons vanilla
- ¹/₂ teaspoon salt
- 8 junket tablets, dissolved in 4 tablespoons cold water
- 4 cups whipping cream
- 1 1-3 cups grapenuts

Heat the milk until lukewarm and add the sugars. Separate the eggs, and add the yolks (well beaten), vanilla, salt, and dissolved junket tablets. Stir thoroughly and chill. Then fold in egg whites, stiffly beaten, and cream which has been whipped and grapenuts. Mix, freeze.

Makes 10 quarts. Use hand or electric operated freezer.

Catherine Shirk RD3 Ephrata

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