

Recipe Exchange . . .

Home on the Range

It isn't too long until the holidays and the time we're thinking of mixing, stirring, baking, cooking, and hopefully storing some of the goodies for the holiday season. But why not make a double batch, one to eat and one to hide?

A reader has asked for punch recipes. Who can help her? Maybe you have a suggestion. Send your recipes to: Recipes, Lancaster Farming, Box 266, Lititz PA 17543.

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Soybeans

1½ cups dried soybeans
1 teaspoon salt
Water to cover
Soak soybeans overnight. Cook till tender, about 1½ or 2 hours.
Add:
1½ cups tomato juice
2 teaspoons brown sugar
2 or 3 hot dogs, or thinly sliced bacon if desired.
Thicken with a thin flour-water paste as for gravy.

Mrs. Jacob K. Stoltzfus
Quarryville RD3

xxx

Baked Soybeans

Soak one quart dry soybeans overnight. In morning bring to boil, add ¼ teaspoon soda, boil one minute. Drain; add fresh water, cook until soft with one-half pound bacon. Add:
¼ cup molasses
1 cup tomato juice
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons brown sugar
Bake two hours in 325 degree oven

Mrs. Edwin Stauffer
Leola RD1

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Pumpkin Pie

2 cups pumpkin

1 cup granulated sugar
1 cup brown sugar
6 large tablespoons flour
5 cups milk, scalded
4 eggs, separated
1 teaspoon vanilla
1 cup molasses

Beat egg whites and put in last. Sprinkle with cinnamon. Bake at 450 degrees for 10 minutes, turn back to 350 degrees until done.

Mrs. Joe Reiff
Ephrata RD2

xxx

Beef Hash

1 pound ground beef
1 teaspoon salt
Dash pepper
2 tablespoons chopped onion
1 17-ounce can kidney beans
2 cups macaroni, uncooked
Brown beef and onion. Add salt and kidney beans, simmer mixture.

Cook macaroni in four cups salted water till tender. Drain. Add to beef and kidney beans and mix thoroughly.

Mrs. Joe Reiff
Ephrata RD2

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Apple Cobbler

6 large apples, pared and sliced
3 tablespoons flour
½ to ¾ cup sugar (depending on apples)

Place in a large pan and put in oven preheated to 400 degrees. Beat:

1 egg
Stir in:
½ cup milk
¼ cup salad oil

Add:
1½ cups flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon salt

Stir just until flour is moistened. Batter should be lumpy. Spoon over apples and bake 20 to 25 minutes. Serve hot. Almost any fruit may be used.

Mrs. Lydia Reiff
Ephrata RD2

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Vanilla Refrigerator Dessert

½ cup butter
1 cup 10X sugar
3 eggs
½ cup English walnuts
2¼ cups rolled vanilla wafers
½ teaspoon vanilla

Cream the butter and sugar (well). Add eggs, one at a time; beat well after each addition. Add vanilla, nuts and ¼ cup of wafer crumbs and mix together.

Butter an 8x8-inch layer pan. Spread the creamed mixture evenly over crumbs. Sprinkle the remaining ¾ cup of crumbs over the top. Let stand in the refrigerator overnight. Serve with whipped cream. Serves 10 to 12.

Nancy Hoover
Age 11
Versailles, MO.

xxx

Topsy Turvy Apple Pecan Pie

¼ cup softened butter
2-3 cup firmly packed brown sugar
½ cup pecan halves
Pastry for 2 crust pie
6 cups sliced apples (about 2½ pounds)
2 tablespoons lemon juice
1 tablespoon flour
½ cup sugar
½ teaspoon nutmeg
½ teaspoon cinnamon
¼ teaspoon salt

Spread softened butter evenly on bottom and sides of 9-inch pie pan. Press pecan halves, rounded side down, into butter. Pat brown sugar evenly over pecans. Roll out enough pastry for one crust; place in pie pan over sugar; trim, leaving ½-inch overhang.

Combine remaining ingredients. Pour into pie pan, keeping top level. Top with remaining pastry; trim even with bottom crust. Fold edges together, flush with rim; flute. Prick top of pie with fork.

Bake in hot oven (450 degrees) 10 minutes; reduce heat to moderate (350), bake 30 to 45 minutes longer, or until apples are tender.

Remove from oven. When syrup in pan stops bubbling, place serving plate over pie, invert. Carefully remove pie pan. Serve hot.

Elva Hoover
Versailles, MO

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Toasted Spice Cake

½ cup shortening
2 cups brown sugar
2 eggs, separated
2½ cups flour
½ teaspoon salt

1 teaspoon soda
1 teaspoon baking powder
1½ teaspoons cinnamon
1 teaspoon cloves
1¼ cups sour milk
1 teaspoon vanilla

Cream shortening. Roll sugar until fine and add gradually. Beat until fluffy. Add egg yolks and beat.

Sift flour, measure, and add salt, soda, baking powder and spices, and sift again.

Add dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition.

Pour into greased flat pan (8x12x1¼). Spread over mixture the following brown sugar meringue:

Beat the two egg whites until stiff enough to stand in peaks. Slowly add 1 cup light brown sugar, beating until smooth. Spread over cake and sprinkle with ½ cup nuts or ½ cup shredded coconut.

Bake at 350 degrees for 40 minutes.
Rachel Speicher
2040 Pine Drive
Lancaster

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Steam Pudding

1 cup sugar
5 tablespoons shortening
2 eggs
1 cup milk
2½ cups sifted all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
Mix like cake and put in cups. Steam for three-fourths of an hour.
Miss Lydia Weaver
RD1
Orrstown

xxx

French Doughnuts

3 cups flour
1 package yeast
½ teaspoon nutmeg
1 cup milk
¼ cup cooking oil
½ cup sugar
¾ teaspoon salt
1 egg
Combine 1¼ cup flour, yeast

and nutmeg.

Heat oil, milk, salt and sugar till warm and add to yeast mixture. Add egg and beat mixture at low speed one-half minute; then beat three minutes at high speed.

By hand, stir in remaining flour to make a soft dough.

Put in greased bowl; cover and chill.

Put dough on floured surface, form ball, cover and rest 10 minutes.

Roll into 18x12 rectangle. Cut in 3x2 inch squares; let stand one-half hour.

Fry in deep fat at 375 degrees for one minute. Sprinkle with confectioners sugar.

Mrs. Gordon Arment
RD2 New Holland

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Spice Drop Cookies

1¼ cups shortening
1 cup brown sugar
1 cup granulated sugar
3 eggs, separated
3½ cups flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon cloves
1 cup sour milk

Cream shortening and sugar together. Add egg yolks and one white and beat until fluffy.

Sift flour. Measure and add salt, soda, baking powder and spices. Sift again. Add sifted dry ingredients alternately with sour milk to creamed mixture. Mix thoroughly.

Drop by teaspoonful onto greased baking sheet, spaced two to three inches apart.

Beat remaining egg whites until stiff. Add 3 tablespoons sugar and continue to beat until glossy. Spread meringue on top of cookies and bake at 350 degrees until a golden brown. Makes five dozen cookies.

Miss Edith Burkholder
RD1 Kutztown

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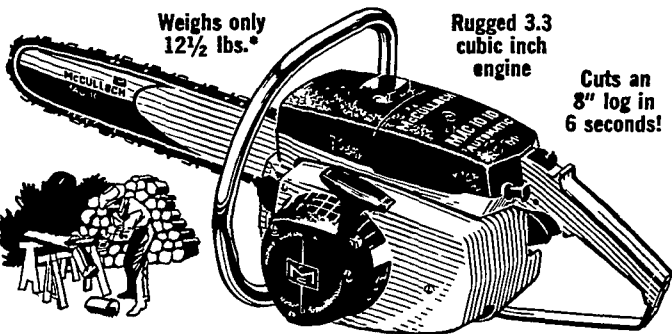
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