

Recipe Exchange . . .

At Home On The Range

Many of us may not find the time to be in the kitchen baking in the midst of last-minute Christmas shopping. Some may be just starting their shopping these last two weeks before the holidays.

A solution to your worries about the right gift for the right person may be to stay at home, and shop through the recipe exchange for gifts. With the "Homey" Christmas spirit in mind, we offer to you the following recipes for appreciated home-baked gifts.

Fruit Slush

Dissolve 1½ cups sugar in two cups hot water. Add 6 ounces frozen orange juice, add 18 ounces cold water (3 cans); one large can apricot nectar; six mashed bananas; one can number 2½ crushed pineapple; 10 ounces frozen strawberries.

Stir until everything is dissolved. Freeze in small containers or large containers, according to family. Serve with cake or ice cream or just as it is.

Mrs. Isaac Martin
Martinsburg, RD1

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Refresher Salad

Can crushed pineapple (No. 2½)
1 can mandarin oranges
2 oranges, cut up
2 bananas, sliced
Juice of 1 lemon, or bottled lemon juice
Few marachino cherries

Dressing

Sprinkle 2 envelopes gelatine on 1 pint cold liquid. (Juices drained from fruit plus water). Add:

1½ cup boiling water
½ cup sugar

Pour lemon juice over banana slices to keep from turning brown.

Mix everything and chill till it gels.

Variation: Fruit cocktail or fresh diced fruit (peaches, pears,

apples, etc.) can be added or substituted.

Mrs. Lester Hursh
RD1
Mount Joy

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Baked Pineapple

1 number two can crushed pineapple

3 eggs
½ cup sugar
2 tablespoons flour
5 slices bread, cubed
¼ cup margarine or butter

Beat eggs, add sugar, flour, pineapple. Pour into greased casserole. Melt margarine on top of stove. Brown bread cubes lightly in margarine. Top casserole with cubes. Bake at 350 degrees for 30 minutes.

Miriam Peiffer
Pequea RD1

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Raisin Bread

2 tablespoons butter
2 teaspoons salt
1 pound dark seedless raisins
1 cup warm water
½ teaspoon ground cloves
1 quart water
2 packages active dry yeast
11 to 12 cups sifted flour
1 cup sugar
2 teaspoons ground cinnamon

One quart water (including potato water). Stir in butter and salt. Cool until lukewarm. Dissolve the yeast in the one cup of warm water. Let stand 5 to 10 minutes. Add 6 cups flour gradually to potato water, beating until smooth. Mix in the yeast. Beat thoroughly. Cover and let rise in a warm place about two hours. Then work in enough of remaining flour to make a soft dough. Then stir in a mixture of raisins, sugar and spices.

On a floured surface knead dough until smooth and satiny. Put in bowl. Cover, let rise until double, or about 1½ hours. Put into greased pans. Cover, let rise until doubled, 30 to 40 minutes.

Bake at 375 degrees for 40 minutes.

"We put raisins and sugar in before adding more flour."

Miss Emma Shirk
RD2
East Earl

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Easy Oatmeal Bread

¾ cup boiling water
½ cup oatmeal
3 tablespoons soft shortening
¼ cup molasses
2 teaspoons salt
¼ cup warm water
1 package yeast
1 egg
2¾ cups flour

Stir together in large mixer bowl boiling water, oatmeal, shortening, molasses and salt. Cool.

Dissolve yeast in warm water. Add yeast, egg and half the flour to above mixture. Beat two minutes in mixer or 300 vigorous strokes by hand. Add remaining flour and blend in with spoon until smooth.

Spread batter evenly in greased loaf pan (batter will be sticky). Let rise in warm place about 1½ hours. Bake at 375 degrees 50 to 55 minutes.

Arina Beiler
New Providence RD1

Caramel Coffee Cake

2 cups flour
2 cups brown sugar
2 eggs
½ cup cooking oil
2 teaspoons baking powder
1 teaspoon baking soda
1 cup milk
1 tablespoon instant coffee
½ cup cold water

Mix coffee and cold water and set aside. Put remaining

ingredients in bowl, then add coffee. Mix until well blended. Bake at 350 degrees for 35 minutes

Emma Mae Stoltzfus
Honey Brook RD2

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Holiday Punch

2 one-pint bottles cranberry juice cocktail
2 six-ounce cans frozen lemonade concentrate
4 cups cold water
1 quart gingerale
Mix all ingredients and serve in

punch bowl.

Mrs. Thomas Eckenrode
Lebanon RD4

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**Chocolate Covered Cherries
Vanilla Cream Fondant:**

2 cups sugar
2 tablespoons light corn syrup
2-3 cup light cream
½ teaspoon salt
1 teaspoon vanilla
Mix all ingredients except vanilla and cook over low heat, stirring constantly, until mixture

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