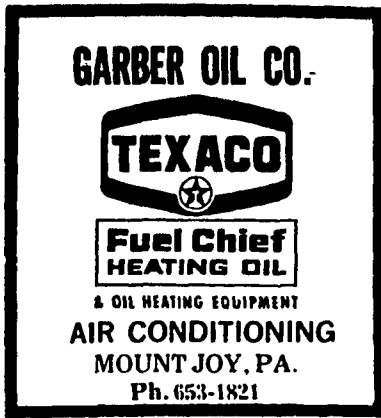


Recipe Exchange.

(Continued From Page 48)

vanilla and sour cream. Sift together dry ingredients; add nuts. Combine with first mixture. Stir in apples. Pour into greased 9 x 5 x 3 pan or two small loaf pans. Bake in slow oven 325 degrees F. about one hour. Makes one large or two small loaves.

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**Sloppy Joe
Chocolate Cake**
 2 cups brown sugar
 2 cups flour
 1 teaspoon baking powder
 2 teaspoons soda
 ¼ teaspoon salt
 ½ cup cocoa
 ½ cup salad oil
 1 cup strong coffee
 2 eggs
 1 cup milk
 1 teaspoon vanilla

To make coffee - two round teaspoons of coffee in one cup of hot water.

Sift ingredients, add liquids and beat about two minutes with mixer. Bake at 350 degrees.

"The mixture is very thin and sloppy, but don't worry about it. May also be used for cupcakes. Good luck."

Mrs. Franklin N. Hoover
New Holland RD1

Coconut Oatmeal Cookies^{*1}
 1¼ cups sifted all-purpose flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 ½ teaspoon salt
 ½ cup granulated sugar
 ½ cup firmly packed brown sugar
 ½ cup butter or margarine, melted
 1 egg
 ½ teaspoon vanilla
 1 cup oatmeal (quick or uncooked)
 1 cup flaked or shredded coconut, or chopped nutmeats

Sift together flour, baking powder, soda and salt into bowl. Add sugars, butter, egg and vanilla. Beat until smooth, about two minutes. Stir in oats and coconut or nutmeats. Shape to form one-inch balls. Place on greased cookie sheets. Bake in preheated moderate oven (350 degrees) 12 to 15 minutes. Makes

Lancaster Farming, Saturday, January 5, 1974—49

two dozen. These are delicious.
Anna Mary Breneman
Manheim RD4

xxx
Sticky Buns

1 package dry yeast
¼ cup warm water
1 cup scalded milk
¼ cup shortening
¼ cup sugar
1 teaspoon salt
3½ to 3¾ cups flour
1 egg

Scald milk and pour over sugar and shortening. When lukewarm, add yeast, dissolved in warm water. Add beaten egg. Add flour and salt. Let rise about one and one-half to two hours, till double in bulk. Roll three-eighths inch thick. Spread with melted butter, brown sugar and cinnamon. Roll like jelly roll, in one and one-half inch slices.

Syrup

½ cup butter

2 tablespoons syrup
1 cup brown sugar
Add pecans. Heat slowly until mixed. Add rolls and let rise. Bake at 350 degrees.

Ella Mae Sensenig
New Holland, RD2

xxx

Cherry Cheese Tarts

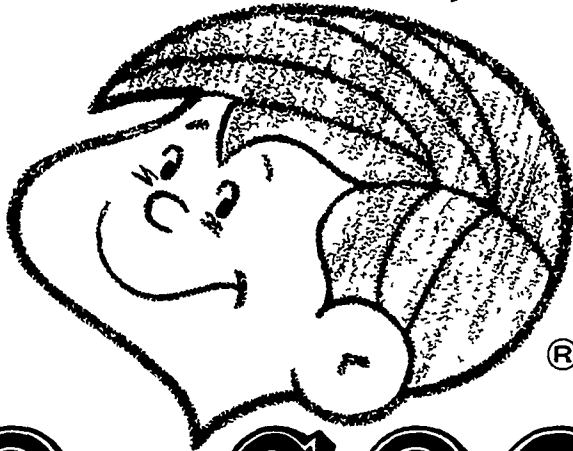
1½ pounds cream cheese
2-3 cup sugar
3 large eggs
1 teaspoon vanilla
Vanilla wafers

Cherry pie filling

1. Mix first four ingredients.
2. Place wafers in small foil cups.
3. Fill with mixture.
4. Bake at 350 degrees for 15 minutes.
5. Place cherry from pie filling on top.

Mrs. Clair Martin
RD3
Myerstown

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