

Recipe Exchange . . .

# Home On The Range

Our thanks to those ladies who took the time to send us recipes for pound cake. We have included two versions so try both.

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Don't overlook lard as a shortening even though many new products have come into existence. Lard is 97 per cent digestible and contains certain food factors necessary of growth and health.

Lard is also easily workable over a wide range of temperatures.

Portable mixers because they are lighter weight usually require slightly more mixing time. Move beaters around more and around the sides to insure proper mixing.

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### Pound Cake

- 1 cup butter
- 2 cups sugar
- 4 eggs, unbeaten
- 1 teaspoon vanilla
- 1 teaspoon lemon extract
- 3 cups sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda

1/4 teaspoon salt  
1 cup buttermilk  
Cream butter and sugar. Add eggs one at a time. Beat 2 1/2 minutes. Add flavoring. Sift dry ingredients together. Add to creamed mixture alternately with buttermilk. Beat 3 1/2 minutes. Do not overbeat. Bake in 10" x 5" x 3" loaf pan. Bake at 325 degrees for 1 hour and 10 minutes.

E. M. Martin  
Mt. Pleasant Mills

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### Old Time Pound Cake

- 1 1/2 cups butter
- 2 cups sugar
- 2 3/4 cups allpurpose flour
- 8 eggs
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla or lemon extract

Cream butter, add sugar gradually and beat until fluffy, add eggs 1 at a time beat vigorously after each addition. Sift flour sift again with salt and baking powder. Add sifted ingredients alternately with flavoring. Beat mixture until it is light enough to float when a little is dropped in water. Pour

into greased tube pan. Bake at 350 degrees for one hour.

Marian Zimmerman  
Nottingham

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### Toll House Oatmeal Cookies

- 1/4 cup sifted all-purpose flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup soft butter or margarine
- 6 tablespoons granulated sugar
- 6 tablespoons brown sugar
- 1/2 teaspoon vanilla
- 1/4 teaspoon water
- 1 egg
- 1 cup oatmeal, uncooked
- 1 6 ounce package Semi-Sweet Chocolate morsels

Heat oven to moderate (375 degrees). Sift together flour, soda and salt. Set aside. Blend butter, sugars, vanilla and water. Beat in egg. Add flour mixture and mix well.

Stir in oats and chocolate morsels. Drop by rounded half-teaspoonful on greased cookie sheets. Bake in preheated oven 10 to 12 minutes. Makes 50 cookies.

Miss Mary L. Hoover  
RD1  
Denver

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### Cinnamon Cookies

- 1/2 cup shortening (butter)
- 1 cup sugar (brown)

- 1 egg
- 1/4 cup buttermilk
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup sugar and 1/2 teaspoon cinnamon

Beat shortening, sugar and eggs until fluffy. Add buttermilk and vanilla, then remaining ingredients. Sprinkle sugar and cinnamon on top.

(Extra soft).

Barbara Glick  
RD1  
Bird-in-Hand

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### Golden Ice Cream Squares

- 1 cup vanilla wafer crumbs
- 1-3 cup toasted almonds
- 3 tablespoons melted butter or margarine
- 1 teaspoon almond extract
- 1 quart vanilla ice cream softened
- 1 (12 ounce) jar apricot preserves

Combine crumbs, almonds, butter and almond extract. Mix well. Reserve 1/4 cup crumbs. Sprinkle half of remaining crumbs in bottom of 8" square baking dish. Spread half of ice cream over crumbs, using wet spatula. Drizzle with half of preserves. Repeat layers. Top with reserved crumbs. Cover with aluminum foil and store in freezer. To serve cut in squares.

Mrs. Lester Hursh  
Mt. Joy

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### Low Calorie Baked Apples

Core apples. Place in baking dish and pour diet soda - any flavor, but especially good with ginger ale - over apples to a depth of about one inch. Sprinkle with cinnamon and bake at 350 degrees until tender. May be served hot or cold.

Each apple is about 70 calories. Drizzle with diet whipped cream, which adds 16 calories.

Mrs. Donald B. Trimble

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### Raised Potato Doughnuts

- Mix in evening:
  - 2 cups lukewarm water
  - 1 1/2 cake yeast
  - 2 1/2 cups sugar
  - 2 small teaspoons salt
  - 4 cups mashed potatoes
- In morning add:

- 2 cups lukewarm water
- 2 cups melted shortening
- 6 eggs

Let mixture rise, roll out, and cut. Let doughnuts rise again and fry in deep fat until golden brown.

When still warm roll in 10X sugar or glaze with the following syrup:

- 3 cups sugar
- 2 1/4 cups water
- 3 tablespoons light corn syrup

Combine and boil for five minutes.

Yield: 7 dozen.

Miss Lydia Weaver

RD1

Orrstown

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### Rhubarb Cobbler

Put 3 cups diced rhubarb in pan. Sprinkle with 1/4 cup brown sugar and dot with butter. Heat in moderate oven while mixing the following batter.

- Sift together:
- 1/2 cup granulated sugar
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 3 tablespoons baking powder

Mix in 3 tablespoons shortening and add 1 egg which has been mixed with 3/4 cup milk. Then pour batter over hot rhubarb. Bake in moderate oven 350 degrees until golden brown.

Serve hot with milk or cinnamon sauce. Apples can be used instead of rhubarb.

Mrs. Ben S. Beiler

RD1, Christiana.

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### Old Fashioned Bread Pudding

- 3 eggs slightly beaten
- 1/2 cup sugar
- 1/4 cup melted butter
- 3 cups coarse bread crumb
- 2 cups milk
- 1/4 teaspoon salt
- 1/2 cup raisins (optional)
- 1 teaspoon cinnamon (optional)

Mix ingredients together and put into a buttered 1 1/2 quart casserole. Bake until silver knife inserted into pudding comes out clean. Serve warm or cold. Bake at 350 degrees 40-45 minutes.

Susan Buckholder

RD1, Mifflinburg, Pa

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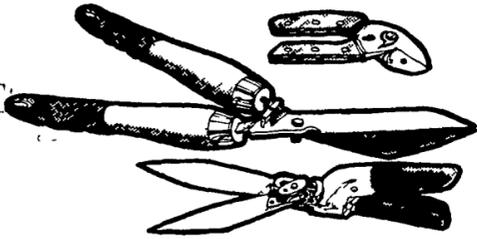
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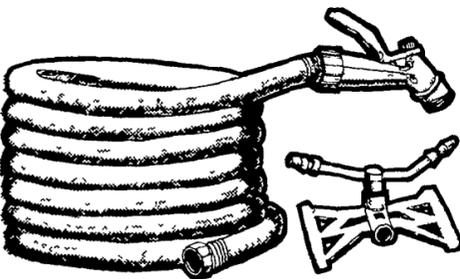
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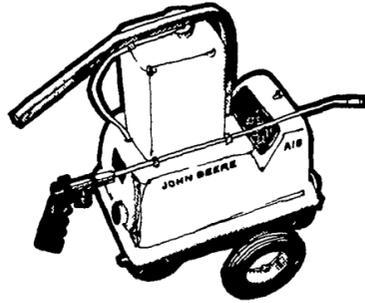
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