

Junior Cooking Edition

Home on the Range

We still have a good number of recipes on file that our Junior Cooks have been sending in to us. This week we are sharing a variety of recipes with you, that our younger readers say are their favorites.

Difference in Cider Explained

Cider is a November treat, although it is available throughout the fall apple season. Today there are different methods of preservation used to keep cider so you can enjoy it over a long period of time. Some cider found in the produce section of grocery stores is pasteurized and sealed in sterilized containers. This product will keep for a fairly long period after opening. Other cider has a preservative added such as sodium or potassium sorbates and will keep up to a month under refrigeration. Fresh cider, that comes from the press with no preservatives added, will keep about seven to 10 days if refrigerated.

Pineapple Chiffon Cake

1 envelope of unflavored gelatine
One-third cup sugar divided
¼ teaspoon salt
3 eggs separated
1½ cup canned crushed pineapple and syrup
2 tablespoons lemon juice
1 cup heavy cream, whipped
thin chocolate cookies

Mix gelatine, 2 tablespoons of the sugar and salt in the double boiler. Beat egg yolks. Add crushed pineapple and syrup. Add to gelatine. Cook over boiling water, stirring, constantly until gelatine is dissolved about five minutes. Remove from heat and stir in lemon juice. Chill mixture to un-beaten egg white consistency. Beat egg whites until stiff. Beat in remaining sugar. Fold in gelatine mixture. Fold in whipped cream. Spoon ¼ of mixture into wax paper-lined 9 x 5 loaf pan. Add a layer of cookies. Repeat three times ending with gelatine. Un-mold on a serving platter and top with additional whipped cream.

Linda Wenger
age 12
Lititz

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Delicious Breakfast Cereal

8 cups oatmeal
2 cups wheat germ
1 cup brown sugar
½ tablespoon salt
¾ cup vegetable oil
1 cup coconut
½ cup sunflower seeds or chopped cashews

Mix well and roast in a hot oven in shallow pans uncovered till brown to your desire about ½ hour stirring once or twice.

Barbara Esh
Christiana

xxx

Bread

1 tablespoon salt
2 tablespoon sugar
4 pounds flour
1 tablespoon yeast
1 quart warm water

Put water, salt, sugar in bowl and stir then add yeast and dissolve. Put 3 pounds of flour in a big bowl. Stir then add remaining flour a little at a time when kneading. If it is sticky add a little more flour. Cover and let rise overnight. In the morning shape and put in greased pans. Prick with fork. Let rise double and bake at 350 degrees for 45 minutes. Makes about 3 two pound loaves.

Leah Burkholder
age 7
Mifflinburg

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Peanut Butter Candy

2 cups peanut butter
½ cup soft or melted butter
2½ cups 10x sugar
½ cup brown sugar
½ teaspoon vanilla
6 ounces chocolate chips

Blend peanut butter with butter. Add brown sugar, vanilla and 10x sugar. Mix well. Melt chocolate chips over low heat. Spread peanut butter candy in pan about ¾ inch thick. Spread chocolate over candy. Cut in squares

refrigerate 2-4 hours.

Elizabeth Beller
age 11
Leola

xxx

Texas Sheet Cake

Boil:
2 sticks margarine
1 cup water
4 tablespoons cocoa
Cool above and add and sift together:
2 cups sugar
2 cups flour
½ teaspoon salt
1 teaspoon soda

Add:
2 beaten eggs
½ cup sour milk
1 teaspoon vanilla

Pour into greased and floured pan (12 x 18) Bake at 350 degrees for 20 minutes.

Boil 1 stick margarine, 4 teaspoons cocoa, 6 teaspoons sweet milk add: 1 pound confectioners sugar and 1 cup crushed nuts. Spread icing on while warm.

Thelma Horning
age 14
Denver

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Crunchy Fudge Sandwiches

1 cup butterscotch morsels
½ cup peanut butter
4 cups rice cereal
1 tablespoon water
1 cup semi-sweet chocolate bits

½ cup sifted confectioners sugar
2 tablespoons soft butter or margarine

Melt butterscotch bits with peanut butter in a heavy saucepan over low heat, stirring constantly until well blended. Remove from heat.

Add rice cereal stirring until well coated with butterscotch mixture. Press half of cereal mixture into a buttered 8 x 8 x 12 inch pan. Chill in refrigerator while preparing fudge mixture. Set remaining cereal mixture aside. Combine chocolate bits, sugar, butter and water stir over hot water, until chocolate melts and mixture is well blended. Spread over cereal mixture evenly. Spread remaining cereal mixture over the top. Chill

and cut in squares. Yields: 26 1½ inch squares.

Ruth Ann Horning
age 12
Denver

SEW WHAT?
THIS WEEK'S PATTERNS
BY ANNE LAW



Color on the Head

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Mervin Rutt
age 9
Mt. Joy

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