# Recipe Exchange... Home on the Range

This week we are featuring a recipe that utilizes a sugar substitute and one that is for a low-calorie dessert. We thank those readers who have been sending in recipes according to our requests. Raisins-The Little

#### **Big Fruit**

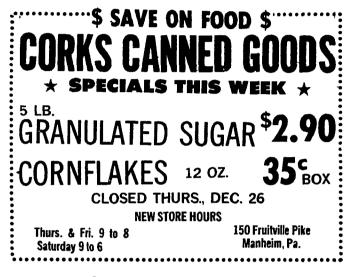
Raisins are the little big fruit for this holiday season. Officials of the U.S. Department of Agriculture (USDA) estimate that this year's crop of Thompson Seedless raisins from California will be large.

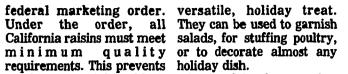
Most raisins are sun-dried. After drying, they are packed and shipped under a

California raisins must meet minimum quality requirements. This prevents moldy or insect-infested fruit from reaching the grocery counter. Imported raisins, by law, must meet com-parable quality quality

requirements. The California raisin marketing order is administered by the Raisin Administrative Committee which recommends to the Secretary of Agriculture regulations to apply under the order.

Raisins are a timely, yet





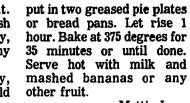
When friends stop by, invite them in out of the cold and serve a snack of warm spicy fruit, to take the chill off their bones.

Combine 11 or 12 ounces of mixed dried fruits, ½ cup raisins, 4 cups water, 2 cups orange juice, 1 tablespoon quick-cooking tapioca, ¼ teaspoon' salt, one-third cup sugar, a cinnamon stick, and 6 whole cloves in a large saucepan. Simmer, cover, until fruits are tender (about 30 to 40 minutes). Remove cinnamon and cloves and serve piping hot or chilled. Either way is a taste-delight. Sugarless Cornbread

Beat 2 eggs Add 2 cups thick milk or buttermilk. Then add 1 rounded teaspoon yeast which has risen in <sup>1</sup>/<sub>2</sub> cup of lukewarm water.

Add: 1<sup>1</sup>/<sub>2</sub> teaspoons salt 1<sup>1</sup>/<sub>2</sub> cups unbleached flour 1<sup>1</sup>/<sub>2</sub> cups corn meal <sup>1</sup>/<sub>2</sub> cup oatmeal <sup>1</sup>/<sub>2</sub> cup rye flour

<sup>1</sup>/<sub>2</sub> cup whole wheat flour Different kinds of flour can be used. Mix together and



Mattie Lapp Paradise XXX **Butterscotch Macaroon** 

Topper First Part:

Whites of 2 eggs separated

2 tablespoon water 1 cup sugar

- 2 teaspoons vanilla
- 4 cups flaked coconut

12 ounces of butterscotch bits Second Part:

cup butter or soft 1 margarine

1 cup brown sugar

 $\frac{1}{2}$  teaspoon salt

3 cups sifted flour

1 teaspoon soda

Beat egg whites with water until soft mounds form. Slowly beat in sugar and half of vanilla. Stir into the coconut. Let stand and chill. Cream butter, add brown sugar and egg yolks. Cream well and add rest of vanilla and salt. Add flour and soda. Form in rolls and chill then cut and top with meringue and butterscotch bits. Bake in moderate oven at 350 or 375 degrees for 10-12

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Combine in a bowl: 1-8 ounce package dates chopped

1/2 cup boiling water

1 teaspoon baking soda

these Blend above ingredients well.

Let stand till cool and set 1 aside.

Combine in a bowl <sup>3</sup>/<sub>4</sub> cup shortening, 34 cup sugar and beat till creamy. Add 2 eggs, 1 teaspoon vanilla, beat till blended. Sift together and blend in 1<sup>3</sup>/<sub>4</sub> cups sifted flour, <sup>1</sup>/<sub>2</sub> teaspoon salt. Stir in 1 cup finely chopped apples, date mixture and ½ package ch-ocolate bits. Drop by tablespoonsful onto greased and floured cookie sheets. Bake at 375 degrees for 12-14 minutes. Makes 4 dozen cookies.

Mrs. Harvey Martin Stevens

#### XXX **Cranberry Salad**

Prepare 1 package of lemon orange jello following directions on the package. Put in refrigerator when it starts to thicken. Grind:

<sup>1</sup>/<sub>2</sub> pounds of raw cranberries 1 orange (remove seeds)

1 red apple do not pare

1 cup sugar Stir this into jello mixture and return to refrigerator.

> Velma Koons Felton

1 envelope plain gelatine 2 cups skimmed milk divided 2 eggs separated

<sup>1</sup>/<sub>2</sub> teaspoon salt

8 non-caloric sweetening tablets or sweetner equal to 8 teaspoons

teaspoon vanilla

Stir gelatine into <sup>1</sup>/<sub>2</sub> cup milk to soften. Beat egg yolks remaining milk and salt together in top of double boiler. Add to gelatine mixture. Add sweetner and cook boiling water, stirring constantly until gelatine is dissolved, about 5 minutes. Remove from heat and stir in vanilla. Chill to unbeaten egg consistency. Beat egg whites till stiff. Fold in gelatine mixture. Turn into a 4 cup mold or individual molds and chill.

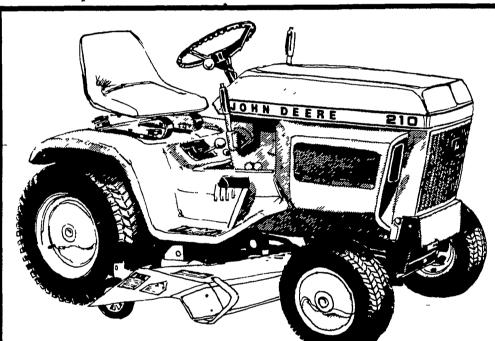
Mrs. Amos Zimmerman New Holland

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# New styling. more power

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minutes. **Rachel Stoltzfus** 

Soft Buttermilk Cookies 2 cups sugar 1<sup>1</sup>/<sub>2</sub> cups buttermilk 1 cup lard 2 eggs1 tablespoon soda dissolved in a little boiling water <sup>1</sup>/<sub>4</sub> teaspoon salt 1 tablespoon vanilla

5 cups or more of sifted flour 2 tablespoons baking powder Drop by tablespoonsful and bake at 400 degrees. If kept in a tight container they

will stay soft. Miriam Fox Ephrata

> XXX Apple Salad

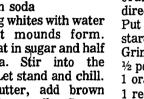
- Cook:
- 1 cup water
- 1 teaspoon vinegar <sup>1</sup>/<sub>4</sub> teaspoon salt
- 1 cup sugar
- 1 heaping tablespoon corn-
- starch
- 1 teaspoon vanilla When cool add:

<sup>1</sup>/<sub>4</sub> cup cream

Stir and add, apples,



### This salad will keep a long time if kept refrigerated. XXX Low-Calorie Spanish Cream



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raisins and nuts. Makes a good Christmas salad. Mrs. Reuben Martin Myerstown XXX **Chocolate Apple Daters** 

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