## Junior Cooking Edition

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$\underset{\substack{\mathrm{xxxx}}}{\text { Date }}$ 1 cup shortening 2 cups brown sugar $1 / 2$ cup granulated sugar 3 eggs
$4-41 \mathrm{~m}$

-     - 142 cups flown teaspoon 1 teaspoon chatumon teaspoon curitamon Cream shortening and sugar together. Add eggs and beat until fluffy. Sift flour. Measure and add salt soda and spices and sift again.
Add sifted dry ingredients
to creamed mirture and beat until smooth. Chill dough in refrigerator for several hours. Divide chilled dough in two parts. Roll to $1 / 4$ inch thick and spread with following filling.

raisins
1 cup sugar
1 cup water
y/2 cup nuts
Combine dates and sugar with water and cook until位ck and stirring constantly. Remove from heat and add nuts. Cool and spread on thod uoly in refrigerail Slice in ring $1 / 8$ inch thick and bake at 375 degrees for 12 minutes.

1 tablespoon sour cream 1/2 teaspoon soda To make butter pecan flavor, use 2 cups or chopped pecans win $1 / 2$ stick of but and ${ }^{1} y$ cup brown sugar. Pu ili butter and sugar is melted melted. Allow pecans only become crusy. Do this only cream as the mixture mus be syrupy. Combine other ingredients for ice cream. (No instructions included.

Lucy Weaver
Age 1
East Earl, Pa

Chocolate Marshmallow Conkies
2 cups cake flour
1/2 teaspoon baking soda
$1 / 2$ teaspoon salt
1/2 cup cocoa
/2 cup shortening
1 cup sugar
1 egg
$1 / 2$ cup milk
1 teaspoon vanilla
$1 / 2$ cup chopped nuts
36 large marshmallows (haved)
sift flour, measure and sift with soda and salt and cocoa. Cream shortening and Add egg and beat well. Add flour mixture alternately wour mixture alternaterh addition. Add nuts and vanilla and mix Place on greased baking sheet and bake at 350 degrees for 8 minutes. Top with marshmallow halves. Bake two additional minutes. Frost with vanilla frosting and top with coconut. Yields 6 dozen. Janet Horst Ephrata, Pa. $\begin{array}{ll}\text { Frult Cake } & \text { Add lemon juice to egf } \\ \text { whiles and beat until stiff }\end{array}$

Add lemon juice to eg s/4 pound mixed lemon, Fold into beaten whites the orange and citron peel remaining ty cup of sugar candied)
$1^{1 / 4}$ pound crystallized frult cherries, apricots, pincapple and plums
$\nu_{2}$ cup preserved ginger
$2 / 4$ pound maraschino cherries
${ }^{1}$ \& pound blanched almonds
1 teaspoon baking powder
1/2 teaspoon salt
1 cup shortening
1 cup sugar
lablespoon lemon juice
Put peel and crystallized
fruit in thin slices. Blanch almonds by allowing to stand in bolling water for five minutes. Slip off skins and dry. Sift flour, measure and add baking powder and salt. Sirt again. Add 1 cup of this mixture to sliced peel, frut and nuts. Stir well. Cream shortening untul light. Add $1 / 2$ cup sugar gradually and beat until fluffy. Add floure fruits and nuts, Mix well

Fold whites into cake mixture. Bake in a large tube pan lined with waxed paper. Bake at 250 degrees for 3 hours

## Sandra Horst

 ${ }_{x \times x} \times$ Caramel Cake Heat 1 cup sugar until melted and brown. Add $1 / 2$ cup hot water and cook to a smooth syrup. Cream together.1/4 cup butter
1 1/2 cup sugar
3 egg yolks
${ }_{21 / 4}$ cup sweet mil
$22 / 4$ cups flour
3 teaspoons baking powder and flavor with vanilla syrup whites of 3 egos well beaten Whites of 3 eggs well beaten. frosting. Bake at 350 degrees for 30 minutes.

Louise Horst Ephrata, P

## Farm Women Activities

The new year will soon be with us and many Farm Women activities are now in the planning. We'd like to include your activities in our Farm Women's Calendar and will enter all dates in our calendar upon receipt of a Society Yearbook or proposed dates written out on a separate piece of paper. If you are planning to announce dates when sending in reports, please place them on a separate sheet of paper and print clearly. Please include all information such as the date, place of meeting, time of meeting and any speakers or special events taking place.
We'll be looking forward to receiving your schedule of planned programs! Address communication to Women's Editor - Lancaster Farming - Box 266, Lititz,
PA 17543.



