

Junior Cooking Edition

This week's recipes are delicious desserts. Now that it is pumpkin season, don't forget that

Junior Cooking Edition needs all the recipes you can find which feature that vegetable. If more apple

recipes come into the office, we will also run another apple column. Have a nice week!

Quick Cake

- 1 cup soft butter
- 1 cup milk
- 1 teaspoon nutmeg
- 2 cups brown or white sugar
- 4 eggs
- 6 teaspoons baking powder
- 3 cups flour
- 1 teaspoon cinnamon

Put ingredients in bowl in order given and do not stir until all have been added. Beat for three minutes. Bake in a greased pan from 35 to 45 minutes at 350 degrees F. Nuts and raisins may be added.

Arie Peachey
Age 14

Chocolate Crinkles

- 1/2 cup vegetable oil
 - 4 squares unsweetened chocolate (4 ounces) melted
 - 2 cups granulated sugar
 - 4 eggs
 - 2 teaspoons vanilla
 - 2 cups flour
 - 2 teaspoons baking powder
 - 1/2 teaspoon salt
 - 1 cup confectioners sugar
- Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method or

by shifting. Stir flour, baking powder, and salt into oil mixture. Chill several hours or overnight.

Heat oven to 350 degrees (moderate). Drop teaspoonfuls of dough into confectioners sugar. Roll in sugar, shape into balls. Place about two inches apart on greased baking sheet. Bake 10 to 12 minutes. Do not overbake. Makes about six dozen cookies.

Erma Miller
Clearspring, Md
Age 8

Mint Patties

- 1 pound 10X sugar
- 1/4 pound butter
- 3 tablespoons cold water
- 1/2 teaspoon peppermint extract

Cream butter, mix with sugar. Mix peppermint extract in water, add to mixture and mix till firm. Roll in balls. Place on waxed paper and flatten with fork.

Loreen Hursh
Age 10

Caramel Pudding

- 2 tablespoons butter
 - 2 cups brown sugar
 - 3 cups milk
 - 4 tablespoons flour
 - 3 eggs
- Brown butter. Mix sugar with butter. Add milk, bring to a boil. Then add flour and egg yolks and bring to a boil again. Stir in whites and vanilla after taking off the stove.

J. Melvin Glick
Lancaster, Pa.
Age 8

Buttermilk Cinnamon Bars

- 1-3/4 cup sugar
- 3/4 cup brown sugar
- 2 cups flour
- 1/2 cup butter, softened

- 1 cup coconut
- 1 cup chopped nuts
- 1 egg, beaten
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 1 cup butter milk
- 1 teaspoon vanilla

Combine sugar, flour, and butter. Mix into crumbs. Combine two cups of this mixture with coconut and nuts. Press lightly in to bottom of a greased 9 x 13 inch pan.

Combine remaining ingredients. Stir in remaining sugar and flour mixture and spread over ingredients in pan. Bake at 350 degrees F for 40 minutes. While warm, frost with a thin icing. Cut into bars.

Jean Wise
Newmanstown, Pa.
Age 11

Coconut Cookies

- 1 cup lard
 - 2 cups brown sugar
 - 2 eggs
 - 3 cups flour
 - 1/2 teaspoon salt
 - 1 teaspoon soda
 - 1 teaspoon cream of tartar
 - 2 tablespoons water
 - 2 cups coconut
 - 1-1/2 teaspoons vanilla
- Combine melted lard, sugar and eggs. Stir together. Add the rest of the ingredients.

Sadie S. Stoltzfus
Christiana, Pa.
Age 8

Budget Ginger Cookies

- 2 cups brown sugar
- 1 scant cup molasses
- 1 cup shortening
- 1 egg
- 1 teaspoon lemon flavoring
- 4 cups flour
- 1/2 teaspoon salt
- 2 teaspoons soda
- 2 teaspoons ginger
- 1 teaspoon vanilla

Mix and form into balls about the size of walnut. Place on cookie sheets and do not flatten. They will flatten themselves. Bake in moderate oven.

Rebecca F. Stoltzfus
Bird-in-Hand, Pa.
Age 7

Snow Pudding

- 1 pint water
 - 1/2 cup sugar
 - 2 tablespoons cornstarch
- Cook until thick. Beat two egg whites stiff. Add to pudding. When taken from stove, pour in dish. Cover with topping.

Catherine Wise
Newmanstown, Pa.
Age 6

Peach Pudding

- 1 cup brown sugar
 - 3 eggs
 - 1 cup cream
 - 1 teaspoon soda
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 2 cups flour
- Put a layer of peaches in pan. Sprinkle with brown sugar and butter. Add batter on top.

Susie Zimmerman
East Earl, Pa.
Age 13

Katie's Chocolate Cake

- 3 cups flour
 - 2 cups sugar
 - 1/2 cup cocoa
 - 3 teaspoons soda
- Sift into bowl. Add: 1 cup shortening, 2 cups milk, 4 medium eggs (last). Beat. Bake at 350 degrees F.

Etta Zimmerman
East Earl, Pa.
Age 7

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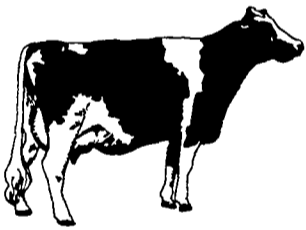
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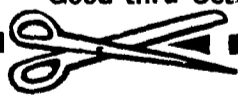
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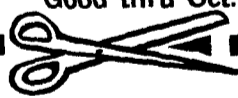
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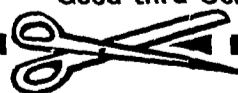
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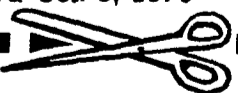
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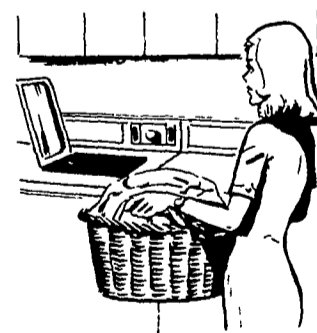
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