

Junior Cooking Edition

Now that the cool Fall weather is here, junior cooks will be spending more of their time indoors. Why not take some of that indoor time to try some of the recipes sent in this week? There is a wide variety of cakes, cookies, and snacks to choose from, and surely something that will please everyone.

Keep those recipes coming to Lancaster Farming, Box 266, Lititz, Pa., 17543, c/o Junior Cooking Edition. Be sure to list the ingredients and the directions for each recipe and don't forget to include your name, age, address, and telephone number

CARROT CAKE

2 cups granulated sugar
3 cups flour
1½ cups oil
1 cup coconut
4 eggs
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon vanilla
2 teaspoons baking soda

2 cups grated carrots
Mix eggs, sugar, and oil until very well mixed. Then add dry ingredients. Add grated carrots last and mix until well beaten. Bake at 375 degrees F. for about 35 minutes or until well done.

Martha Hoover
Age 6

Himrod, New York

xxx

SUNDAY SPICE CAKE

2½ cups sifted cake flour
1¼ cups granulated sugar
1 teaspoon salt
1 teaspoon cinnamon
¾ cup shortening
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon allspice
½ cup molasses
¾ cup milk
2½ teaspoons double acting baking powder
½ teaspoon baking soda
3 eggs

½ cup milk
Measure flour, sugar, salt, cinnamon, shortening, cloves, nutmeg, allspice, molasses and ¾ cup milk into a measuring bowl. Beat vigorously by hand for two minutes. Stir in baking soda and baking powder. Add eggs and ½ cup milk. Mix thoroughly and bake at 375 degrees F. for 35 minutes or until done.

Alta Hoover

Age 4

Himrod, New York

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GRAHAM WAFER PIE

Crust:
24 single graham wafers
¼ cup melted butter
Custard:
2 cups milk
½ cup granulated sugar

3 tablespoons cornstarch added to ½ cup milk
2 egg yolks
Topping:
2 egg whites
4 tablespoons granulated sugar
¼ teaspoon cream of tartar
¼ teaspoon vanilla
To make crust, roll wafers fine with rolling pin on wax paper. Add to melted butter and stir well. Remove ½ cup of crumbs and set aside. With remainder, line pie plate.

Combine custard ingredients, except vanilla, in saucepan. Beat with egg beater until yolks disappear. Stir and heat until well thickened. Remove from heat when it begins to

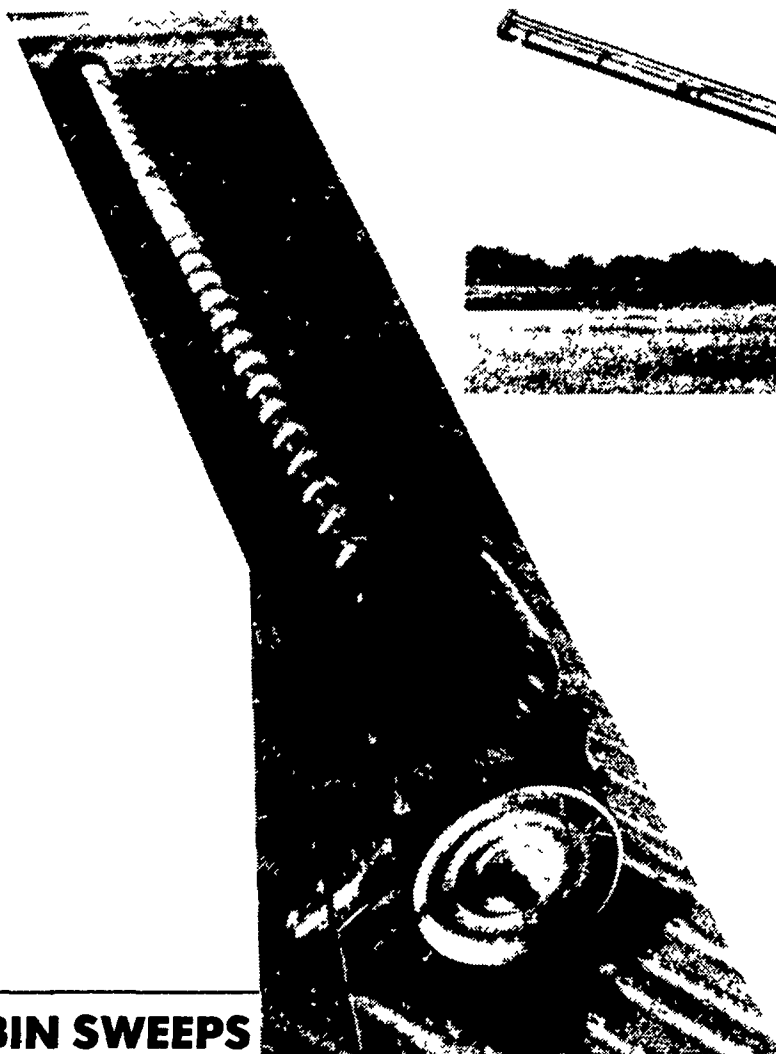
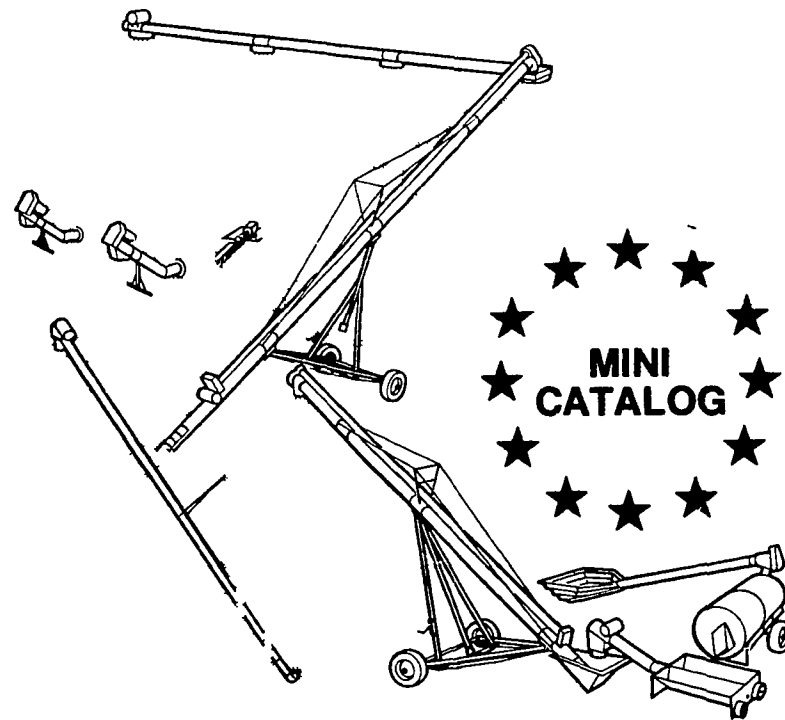
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LET BAZOOKA DO THE WORK!



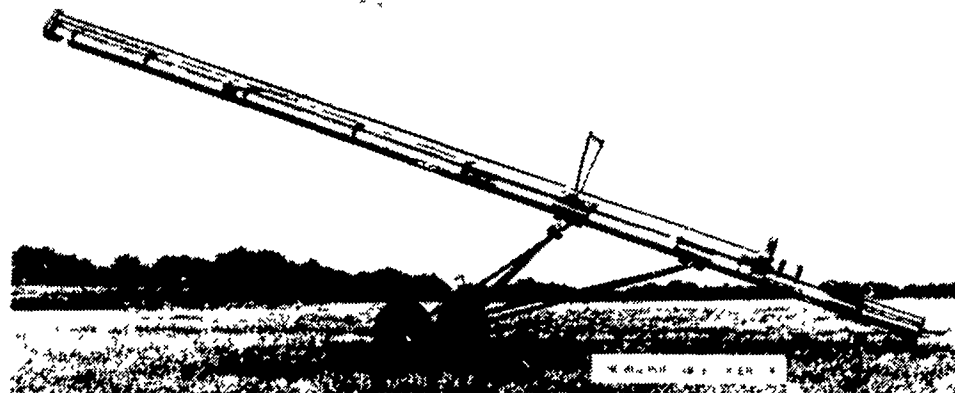
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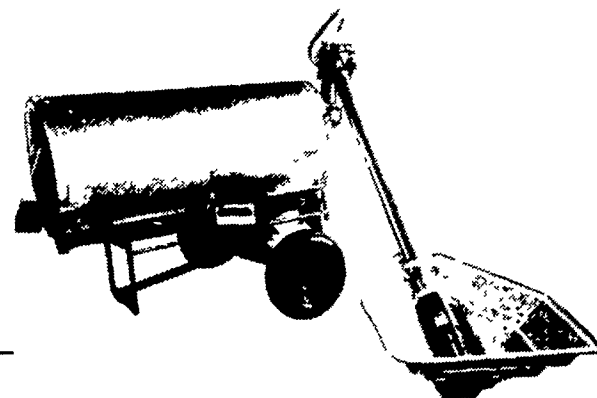


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