

Junior Cooking Edition

As the cold weather remains outside, the urge to cook and bake in the kitchen continues to come to many junior cooks. This week's recipes should tempt many young cooks to try these delicious recipes.

Featured this week are coconut macaroons, date

bars, and sugar cookies in the cookie line, and for those who like to try baking cakes, there is a chocolate cake, cherry cheese cake, and a chocolate chip yellow cake.

Don't forget to take the time to sit down and mail a favorite recipe to the Junior Cooking Edition. Be sure to

include a list of all the ingredients and complete directions and include your name, age, address, and phone number. Send your recipe to: Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa., 17543.

COCONUT MACAROONS

1 can condensed milk (14 oz.)
3 1/2 cups shredded coconut
Combine milk and coconut. Stir until all the coconut is well moistened. Drop by teaspoonfuls onto greased baking sheet, spaced two to three inches apart. Bake at 325°F. for 15 minutes or until lightly browned.

Marla Kistler
Age 10
Kempton, Pa.

DATE BARS

Filling

1 cup granulated sugar
1 1/2 cups water
1 pound dates, (cut in pieces)
1 cup walnuts (ground fine)

Crumbs

2 cups flour
1 cup brown sugar
3 cups oatmeal (ground fine)
1 cup butter
1/4 teaspoon salt
1 teaspoon baking soda

Boil filling until soft - mash. When cool, add 1 cup of walnuts ground fine.

Mix all ingredients of crumbs. Pat 3/4 mixture on cookie sheet. Spread filling, then sprinkle remainder of crumbs on top. Bake at

350°F. until light brown Cut into strips.

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SUGAR COOKIES

3 eggs
2 1/2 cups granulated sugar
1/2 cup butter
1 cup thick milk
2 teaspoons baking powder
2 teaspoons baking soda
6 cups flour
1 teaspoon vanilla
1/2 teaspoon salt

Cream shortening and sugar. Add eggs and vanilla. Beat well and add thick milk, flour, baking powder, baking soda, and salt. Mix well. Form into cookies and bake at 350°F. until light brown.

Mervin Z. Fox
Martinsburg, Pa.

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CHOCOLATE CAKE

2 1/4 cup granulated sugar
1/2 cup vegetable oil
2 eggs
4 tablespoons vinegar in 1 cup milk
1 teaspoon vanilla

2 3/4 cup flour
3 teaspoons baking soda
1/2 teaspoon salt
1/2 cup cocoa

Cream sugar, oil, and eggs together. Add vanilla and milk with vinegar. Sift flour, baking soda, and salt together. Mix enough hot water to the cocoa to make it creamy and pour into mixture. Mix well. Pour in greased cake pan. Bake at 325°F. until done, approximately 35 minutes.

Elizabeth K. Glick
Age 7
Leola, Pa.

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CHERRY CHEESE CAKE

3/4 cup granulated sugar
3 tablespoons flour
1/2 teaspoon salt
3 1/2-lb. packages Cream Cheese
1 1/2 teaspoon vanilla
6 eggs
1 cup cream or 1 cup evaporated milk

HONEY BROOK MOLASSES

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GINGER SNAPS

3/4 cup shortening
1 cup brown sugar
1/4 cup Honey Brook Baking Molasses
1 egg
2 1/4 cup flour
2 tsp. soda
1/2 tsp. salt
1 tsp. ginger and 1 tsp. cinnamon
1/2 tsp. cloves

Cream together first 4 ingredients till fluffy. Sift together dry ingredients; stir into molasses mixture. Form into small balls and roll in granulated sugar, place 2" apart on greased cookie sheet. Cool slightly; remove from pan. Yields 5 dozen.

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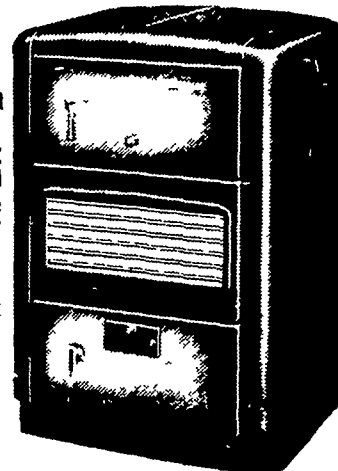
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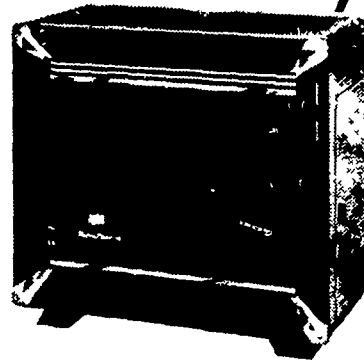
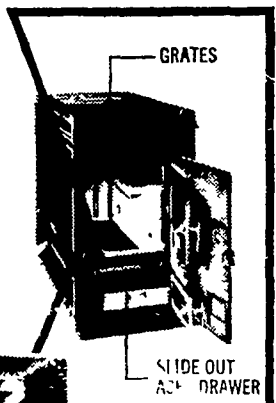
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With butter or oleo, grease the bottom and sides of a 9-inch spring pan. Dust the sides and line the bottom with graham cracker crumbs. (approx. 2 heaping tablespoons).

Blend the sugar with the flour, salt, and cream cheese softened at room temperature. Add the vanilla. Add the egg yolks, one at a time, mixing well after each yolk is added. Add the cream (or evap. milk) and blend thoroughly. Fold in the stiffly beaten egg whites, and pour the mixture on top of the crumbs.

Bake in a very moderate oven, 325°F. for 1 hour 20 minutes, or until soft in the center. When done, turn off oven, open door wide, and let cake stand in oven until cool. Remove rim of pan. Top cake with cherry pie filling.

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CHOCOLATE CHIP YELLOW CAKE

1 box yellow cake mix
1 small package French vanilla instant pudding
4 eggs
1/2 cup vegetable oil
1 cup water
1 box German sweet chocolate (shaved)
6 oz. package of chocolate bits
2 tablespoons 10-x sugar.

Mix cake mix, pudding, eggs, vegetable oil, and water together. Fold in 1/2 box German sweet chocolate. Spread in greased 9 x 13 inch pan. Sprinkle chocolate bits on top before baking. Bake at 350°F. for 45 minutes. Sprinkle on other half shaved German chocolate mixed with 2 tablespoons of 10x sugar.

York Co. Women List activities

YORK - The York County Society of Farm Women met recently for an executive board meeting at the York Mall Community Room. President Mrs. Harold Sechrist was in charge of the meeting.

It was announced that the Happiness for Others, 1977 project would be repeated in 1978. Also all societies were encouraged to have a safety program sometime during the year. Thirty-two farm women groups will exchange visitations with other groups within the county area.

All Farm Women Society members are invited to attend the Spring Rally, which will be hosted by the Lebanon County Farm Women. The event will be held at the Hershey Convention Center on May 17.

The York Co. Farm Women Societies will again cover the Snack Shacks at the York Hospital Fete May 19 and 20.

It was announced that any student majoring in home economics and a high school graduate whose mother is a member of a Farm Women Society is eligible to apply for a scholarship. Deadline to apply is May 1. Applications may be mailed to Mrs. Charles Bupp, Glen Rock R2, Pa.

The County picnic will be held July 26 at the 4-H Center in York County. The next board meeting will be held in the York Mall Community Room on April 24, beginning at 1 p m