

Junior Cooking Edition

Cakes, cakes, and more cakes are featured in the Junior Cooking Edition this week as a variety of that favorite dessert are offered to tempt your cooking talents. Anything from funnel cake to an old-fashioned sugar cake can be found in the recipes below.

Also offered are Chocolate Cream Cheese Cupcakes, Malinda Cake, Black Chocolate Cake, and Half and Half Cake.

We had a request for Junior Cookers to send in more complete directions with their recipes. This includes mentioning the pan

size used, temperature baked, time in oven, complete directions, and a list of all the ingredients. Keep sending those recipes to: Lancaster Farming, Box 366, Lititz, Pa., 17543. Include your name, address, phone, and age.

FUNNEL CAKE

1 egg beaten
 2/3 to 3/4 cup milk
 1 1/4 cups flour
 2 tablespoons granulated sugar
 1 teaspoon baking powder
 1/4 teaspoon salt
 Beat mixture of above

ingredients until smooth. Holding your finger over bottom of funnel, fill funnel with batter. Holding funnel as near surface of fat as possible, remove finger and drop batter into 375° fat. Use circular movement from center outward when pouring batter. Fry until puffy and golden brown. Dust with 10X sugar. Makes 2 to 2 1/2 dozen.

CHOCOLATE CREAM CHEESE CUPCAKES

Batter:
 1 1/2 cups flour
 1 cup granulated sugar
 1/4 cup cocoa

1 teaspoon baking soda
 1 teaspoon vinegar
 1 cup water
 1/2 cup shortening
 1/8 teaspoon salt
 1 teaspoon vanilla

Topping:

1 egg
 1/2 cup granulated sugar
 1 package (8 oz.) cream cheese

Mix batter and topping ingredients separately. Fill either small or large cupcake cups 1/2 full of cake batter. Then drop a teaspoon of topping on top. Bake at 350°F. for 15 to 18 minutes. Makes about 36 small cupcakes.

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MALINDA CAKE

1 1/2 cups sugar (brown or white)
 1/2 cup cold water
 1 1/2 cups flour
 2 teaspoons baking powder
 pinch of salt
 1 teaspoon vanilla
 3 eggs

Sift flour, baking powder, and salt. Mix sugar and water. Add flour mixture,

egg yolks and vanilla. Beat egg whites stiff and fold into mixture last. Pour in greased cake pan and bake at 350°F. for 35 minutes or until done.

Linda F. Stoltzfus
 Age 10
 Leola, Pa

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BLACK

CHOCOLATE CAKE

2 cups granulated sugar
 3 cups flour
 6 heaping tablespoons cocoa
 1 teaspoon salt
 1 heaping teaspoon baking soda

2 teaspoons vinegar
 2 teaspoons vanilla
 10 tablespoons vegetable oil
 2 cups cold water
 Mix ingredients together until thoroughly blended. Pour in greased cake pan and bake for 30 minutes at 375°F.

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HALF AND HALF CAKE

1 1/2 cups granulated sugar
 1/2 cup soft butter
 2 eggs
 3 cups flour
 2 1/2 teaspoons baking soda
 2 tablespoons cocoa
 1/2 cup buttermilk
 1/2 cup salad dressing
 1 teaspoon vanilla
 1/2 teaspoon baking powder
 1 cup water

Put ingredients in a bowl and mix for ten minutes. Pour into a greased pan. Bake at 350°F. until cake is done.

Barbara Ann Lauver
 Age 9
 Ephrata, Pa.

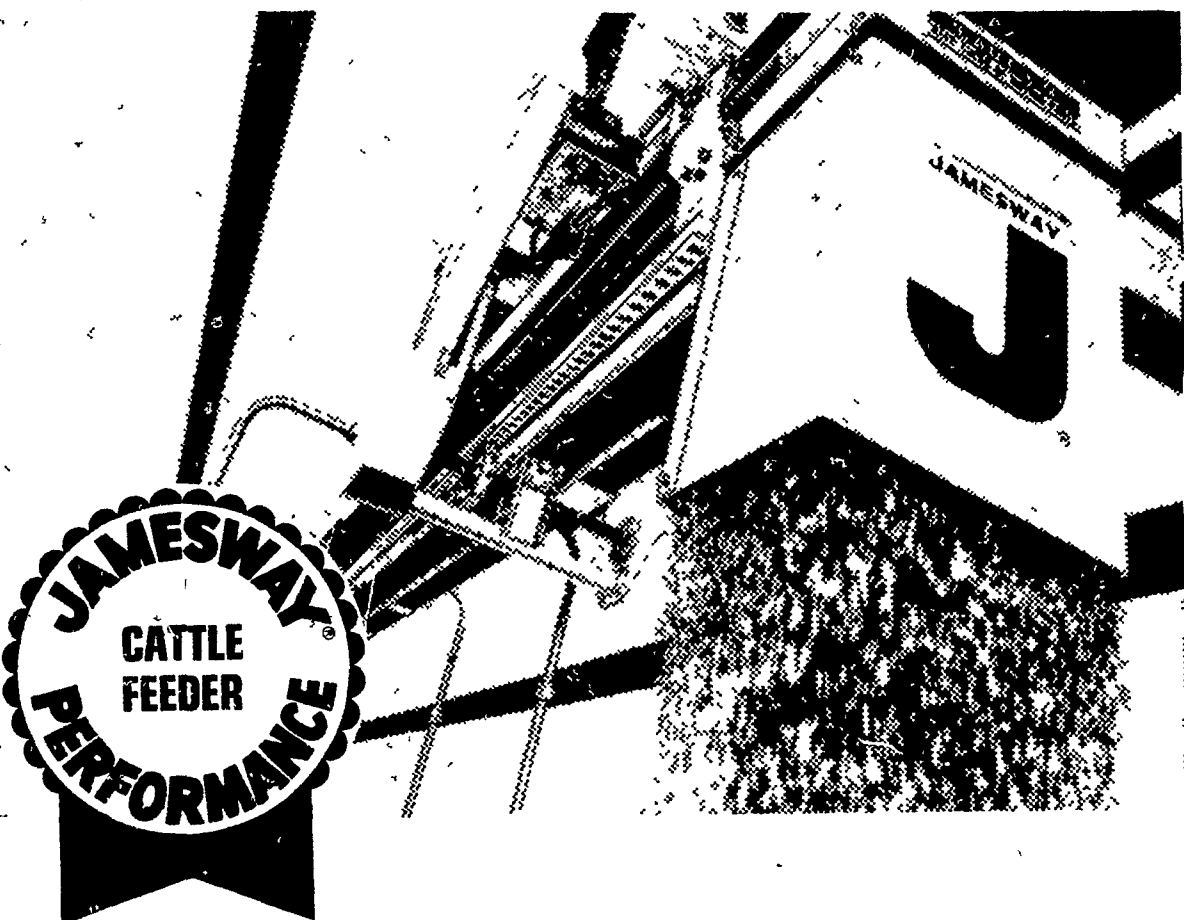
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SUGAR CAKE

2 or 3 potatoes
 1 package dry yeast
 2/3 cup warm water
 1/2 cup granulated sugar
 1 1/2 teaspoon salt
 1/2 cup butter
 2 eggs, slightly beaten
 7 cups sifted flour
 1 cup scalded milk

Topping:
 2 cups light brown sugar
 cinnamon
 1/2 lb. butter

Peel and cook enough potatoes to make 1 cup mashed potatoes. Dissolve yeast in warm water. To scalded milk, add sugar, salt, and butter, stirring until sugar is dissolved. Cool until lukewarm. Add the mashed potatoes, yeast, and eggs and beat until smooth. Add flour and knead 10 minutes, using more flour as dough becomes sticky. Place in a greased bowl and brush with melted shortening. Let rise in a warm place about 1 1/4 hour or until doubled in bulk. Roll into two or three cakes and put each in a cookie sheet, with sides, or 9 x 13" pans. Spread dough to edges. Brush top with melted shortening, cover, let rise to 1/4 inch thickness. Punch dough with thumb to make holes one inch apart. Place 1/4 inch cube of butter in each hole. With pastry brush, spread melted butter over top. Sprinkle with light brown sugar and cinnamon. Bake at 350°F. for 20 to 25 minutes.



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