



## Junior Cooking Edition

A variety of cakes, cookies, and a pudding recipe are all offered for the Junior Cookers in this week's paper. Each one should have a special appeal to all those who like to try those special dishes shared by our readers.

Included this week is the dark chocolate cake, caramel cake, chocolate mayonnaise cake, chocolate cream bars, cracker pudding, monster cookies, and chocolate chip oatmeal cookies.

Don't forget to send your favorite recipe into: Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa., 17543. Include your name, address, age, and phone number. Please be sure your recipe is complete with a list of ingredients and directions.

**DARK CHOCOLATE CAKE**  
2 cups flour  
1 1/4 cup granulated sugar  
1/2 teaspoon baking powder  
1 1/4 teaspoon baking soda  
1 teaspoon salt

3/4 cup cocoa  
3/4 cup soft shortening  
1 cup water  
1 teaspoon vanilla  
1 heaping tablespoon mayonnaise  
3 eggs  
Stir together flour, sugar, baking powder, baking soda, salt, and cocoa. Add shortening, water, vanilla, and mayonnaise. Beat well. Next add eggs. Mix well. Pour into cake pan and bake at 350°F. for 35 minutes.

Anna E. Blank  
Age 12  
Narvon, Pa.

**Caramel Cake**  
2 cups brown sugar  
1/2 cup shortening  
2 eggs  
1/2 cup milk  
1/2 cup coffee  
1 teaspoon vanilla  
2 1/4 cup flour

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Caramel Cake

3 teaspoons baking powder  
1/2 cup coconut

**Icing:**  
1 cup brown sugar  
1/4 lb. butter  
1/2 cup coconut  
cream or milk to moisten

Cream brown sugar and shortening. Add eggs and blend. Add milk, coffee, and vanilla, blending after each addition. Add flour, baking powder, and coconut. Mix well. Pour in oblong cake pan and bake 45 minutes at 350°F.

For icing, mix ingredients until well mixed. Put icing on cake and place under broiler. In a short time it will brown easily. Remove from oven.

Joseph Kahns  
Age 10  
Greencastle, Pa.

**CHOCOLATE MAYONNAISE CAKE**

2 cups flour  
1 cup granulated sugar  
1/2 cup cocoa  
2 teaspoons baking soda  
1 cup boiling water  
1 teaspoon vanilla  
1 cup mayonnaise  
Sift together flour, sugar, cocoa, and soda. Mix other ingredients with dry mixture and stir well. Pour into cake

pan and bake at 325 to 350°F. for 45 minutes.

Mary F. Stoltzfus  
Age 9  
Leola, Pa.

xxx  
**CHOCOLATE ICE CREAM BARS**

1 small package chocolate pudding  
1/3 cup granulated sugar  
3 cups milk  
1 cup cream

Combine pudding and sugar in saucepan, add milk gradually. Bring to boiling and cook for one minute, stirring constantly. Remove from heat, cool, stir in cream. Pour into molds or freezing trays lined with wax paper, and freeze. Sticks may be inserted when mixture is partly frozen.

Stevie M. Zimmerman  
Age 12  
Fleetwood, Pa.

xxx  
**CRACKER PUDDING**

2 cups broken crackers  
4 cups milk  
1 cup granulated sugar  
1 cup coconut  
2 egg yolks  
1/2 cup raisins (optional)  
2 egg whites

Cook crackers, milk, sugar, coconut, egg yolks and raisins, until well mixed. Beat egg whites. Spread pudding in 9 x 9 inch pan. Pour egg whites on top. Bake until golden brown at 325°F. for approximately 20 minutes.

Linda M. Zimmerman  
Age 9  
Fleetwood, Pa.

xxx  
**MONSTER COOKIES**

1 cup butter  
2 cups brown sugar  
2 cups granulated sugar

Irene Oberholtzer  
Narvon, Pa.

### Horse club forming now

GLENSIDE - Are you interested in learning more about horses? Do you like to get involved in horse activities? Are you between the ages of 8-19? If so, then you are invited to join a new 4-H horse club starting in the Glenside, Fort Washington area in Montgomery County. The organizational meeting will be held on March 18 at 10 a.m. at the home of the new leader

Denise Vanacore. The address is 2024 Fortune Rd., Glenside. Call 215-277-0574 (days) or TU6-5810 (evenings) for directions or details.

Parents of prospective members are encouraged to attend this initial meeting. The program will cover project requirements and club plans, refreshments, plus a slide program on equitation.

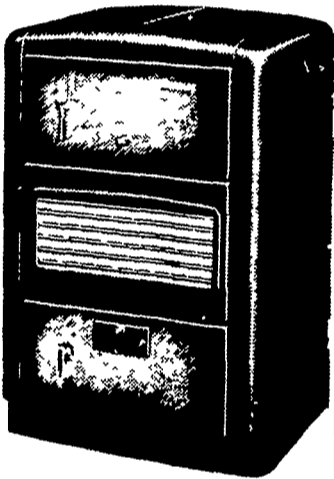
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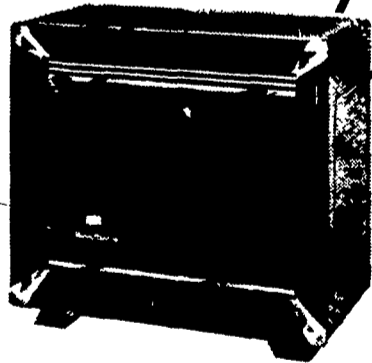
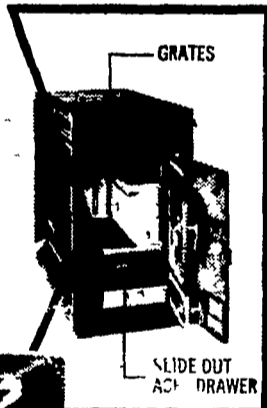
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