

## Junior Cooking Edition

Mostly cakes is the theme for the Junior cooking Edition this week as five of the seven recipes are for cakes. We have three chocolate cakes, a handy made cake, and a butter pecan crumb cake. Also included are a recipe for a vanilla pie and a graham cracker pudding.

Since cookies seem to be a favorite of junior cooks we are looking for some special favorite cookie recipes to publish in the column. Send your favorite recipe to: Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543.

**CHOCOLATE CAKE**  
2 cups flour

2 cups granulated sugar  
2 teaspoons baking soda  
1 teaspoon baking powder  
pinch of salt  
3/4 cup cocoa  
1/2 cup vegetable oil  
1 cup milk  
1 cup coffee  
2 eggs

Mix ingredients and beat until well mixed. Pour into greased cake pan and bake at 350°F. for 35 minutes or until done.

Shirley Martin  
Age 14  
Mount Joy, Pa.

xxx  
**HANDY MADE CAKE**

2 cups granulated sugar  
1/2 cup butter  
1 cup milk  
2 1/2 cups flour  
3 teaspoons baking powder  
3 eggs (beaten)  
pinch of salt

Cream shortening and sugar. Add eggs. Sift flour and baking powder together and then add alternately with milk. Pour into greased cake pan and bake at 350 degrees F. for 35 minutes or until done.

Mabel Reiff  
Age 9  
Lewisburg, Pa.

xxx  
**EASY CHOCOLATE CAKE**

1 heaping cup sifted flour  
1 rounded tablespoon cocoa  
1 teaspoon baking soda  
1/8 teaspoon baking powder

1/8 teaspoon salt  
1 egg  
1/4 cup shortening  
1 cup granulated sugar  
1/4 cup buttermilk or sour milk  
1/2 cup boiling water  
1 teaspoon vanilla

Measure and sift flour, cocoa, baking soda, baking powder, and salt. Beat eggs. Add shortening, sugar, and cream well. Mix alternately with dry ingredients. Add buttermilk, water, and vanilla. Batter will be thin. Bake in hot oven at 375° or 400°F. until done. Use 8 x 8 inch cake pan.

Etta Zimmerman  
Age 7  
Millmont, Pa.

xxx  
**BUTTER PECAN CRUMB CAKE**

1/2 cup firmly packed brown sugar  
1/2 cup all purpose flour  
1/2 teaspoon ground cinnamon  
1/4 cup butter, softened  
1 package (2 layer size) yellow cake mix  
1 package (4 serving size) butter pecan instant pudding and pie filling  
1 cup sour cream  
1/2 cup vegetable oil  
4 eggs  
1/2 teaspoon maple extract (optional)

Combine sugar, flour, and cinnamon in a small bowl. Cut in butter to make crumbs, set aside. Combine remaining ingredients in large mixer bowl. Blend, then beat at a medium speed for four minutes. Pour into a greased and floured 10 inch tube pan. Bake at 350 degrees F. for 50 minutes, carefully remove partially baked cake from oven and sprinkle immediately with crumb mixture. Bake ten to 15 minutes longer or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan ten minutes. Carefully remove from pan, finish cooling, crumb-side-up, on rack.

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**CHOCOLATE CAKE**

3 cups brown sugar  
4 tablespoons cocoa  
lard the size of three eggs  
1 1/2 teaspoons vanilla  
3 eggs  
3 teaspoons baking soda dissolved in vinegar  
3/4 cup thick milk  
3 cups flour  
3 teaspoons baking powder  
1 1/8 cup boiling water  
Cream brown sugar,

cocoa, lard and vanilla together. Add eggs. Then add other ingredients. Mix well. Pour into cake pan and bake at 350 degrees F. for 35 minutes or until done.

Ellen Zimmerman  
Age 12  
Leola, Pa.

xxx  
**VANILLA PIE**

**Bottom Part:**  
1/2 cup brown sugar  
1/2 cup dark molasses  
1 tablespoon flour  
1 egg  
1 cup water  
1 teaspoon vanilla  
**Top Part:**  
1 cup flour  
1/2 cup brown sugar  
1/4 cup shortening  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
Combine ingredients for

bottom part of pie and mix well. Cook until thickened. Pour into an unbaked nine inch pastry crust. Top with top part of pie, which forms crumbs. Bake at 375 degrees F. for 40 to 45 minutes.

Jere Martin  
Age 12  
Fleetwood, Pa.

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**GRAHAM CRACKER PUDDING**

1 quart milk  
1 cup graham crackers  
1 cup brown sugar  
2 teaspoons vanilla  
2 eggs  
Heat milk to lukewarm. Beat eggs. Add to lukewarm milk, then add other ingredients. Stir well. Cook about five minutes.

Irene Oberholtzer  
Age 14  
Narvon, Pa.

## She's wrapping Christmas presents

(Continued from Page 86)

all the figures," Gloria computes, "but that's just doing it in your spare time."

In her basement she has taught as many as nine individuals at once, and says she does it mainly for the friendship and fun of it.

But, she warns, she's a perfectionist. It's Gloria's belief that a person can learn to do any hand craft, but the teacher is a key figure.

"The teacher has to learn to say, 'Oh, that doesn't suit me,' sometimes, rather than to never criticize," Gloria states matter-of-factly.

"The girls have told me that I hurt their feelings at first when I would tell them their work didn't suit me, but now, when they see the kind of work they do, they're glad I was that way."

In the month of May, Gloria will be extending her hobby to outside organizations as well as her group of friends. At that time she will be teaching 23 women from a Lancaster County Farm Women Society how to clean and paint ceramics. She will teach them this process one week and then return two weeks later to paint the pieces.

Crafts have also added a new lustre to her family relationships. Every

Tuesday her younger daughter, Cindy Drumm, arrives and the two spend the day making crafts. They now have quite a collection which they will be taking into a friend's home to demonstrate and sell.

"I just love getting together with my daughter and working on these crafts," she notes. "There's a togetherness there that's hard to describe."

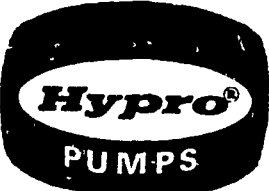
Cindy's husband travels frequently because of his job, so the Tuesday get-togethers are fellowship for her, as well. Gloria's older daughter, Bonnie Hosler, also supplies a few crafts of her own.

The women have now placed a few of their items on consignment at Meadowbrook Farmers Market, Leola.

For further information on demonstrations or classes, Mrs. Althouse can be reached at 717-665-5681.




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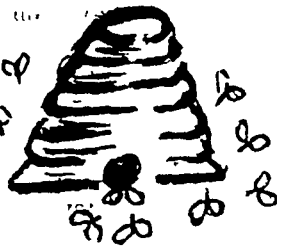


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