

# Recipe Swap

Once again it's time for the Recipe Swap, and this time there is a wide variety of recipes that answer a number of the requests that we have had. Today you will find cocoa raisin muffins, Moravian sugar cakes, rhubarb bread, butternut squash pie, and candied dill cucumbers.

This week we do have a request from one of our readers who would like to know if anybody has a recipe for making pork roll. She also needs recipes for making Hubbard sweet rolls. Anybody who can help her out should send their recipes to the Recipe Swap.

If you have any requests for a recipe, you can send it to the Recipe Swap, Lancaster Farming, Box 366, Lititz, Pa. 17543.

## COCOA RAISIN MUFFINS

- ¼ cup margarine, melted
- ¼ cup cocoa
- ¾ cup applesauce
- 1 ¼ cup unsifted flour
- 1 cup granulated sugar
- ¾ teaspoon baking soda
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 1 egg, slightly beaten
- ½ cup raisins

In bowl, blend margarine and cocoa, add the applesauce, and set aside. In large bowl, combine the dry ingredients. Add the cocoa mixture and egg. Blend just until moistened. Fold in the raisins. Spoon into greased muffin tins, about half full. Bake at 350 Degrees F for 20 minutes.

Mrs. David S. Blank  
Kinzers, Pa.

## MORAVIAN SUGAR CAKE

- 4 ½ to 6 cups flour
- 1 cup cooked mashed potatoes, soupy
- 1 cup margarine
- 1 cup granulated sugar
- 1 teaspoon salt
- 2 eggs, beaten
- 2 packages dry yeast
- 1 cup warm water
- 1 tablespoon granulated sugar

### Icing

- ½ cup melted butter
- 2 cups brown sugar
- ½ cup flour
- 2 tablespoons butter

Divide yeast in warm water. Add the one tablespoon of sugar and set aside. Mix together the mashed potatoes, sugar, salt, butter, and two cups of flour. To this add the eggs, dissolved yeast mixture and the rest of the flour until it makes a stiff dough. Knead and form into a smooth ball. Place in a greased bowl, cover and let rise in a warm place until double in size (2 to 2 ½ hours). Take out and knead again. Divide into two parts and press out on two greased cookie sheets. Let rise again until double.

When the dough is ready on cookie sheets, put melted butter in small wells made evenly over dough. Sprinkle

with crumbs made from topping ingredients of brown sugar, flour, and two tablespoons of butter. Bake at 375 Degrees F. for 25 to 30 minutes.

Note: This recipe is similar to the Lebanon Moravian Church recipe but that is placed in greased cake pans instead of on cookie sheets. After the dough rises, holes are poked in with a finger one inch apart on the entire cake. Cold butter pieces are inserted in the holes. The crumbs consist of brown sugar and cinnamon, no flour and butter. A fine spray of evaporated milk goes over the crumbs immediately before baking.

Sandy Klingler  
Lebanon, Pa.

## MORAVIAN SUGAR CAKE

- 1 cup hot riced potatoes
- 2 teaspoons salt
- 2 eggs, beaten
- 1 yeast cake
- 6 to 7 cups flour
- ¾ cup shortening
- ½ cup granulated sugar
- 1 cup milk
- ½ cup warm water

Dissolve yeast cake in warm water, then add to potatoes, salt, shortening, sugar, and milk. Add flour. Knead for five minutes. Let rise until double, for two hours. Put on greased cookie sheet, spreading ½ inch thick. Let rise for one hour. Brush with melted butter on top of dough and cover with 2 ½ cups brown sugar, 2 ½ tablespoons flour, and 1 teaspoon cinnamon. Make small holes in dough and fill with melted butter, the more holes the better. Bake at 375 Degrees F. for 15 to 20 minutes.

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