

Junior Cooking Edition

EDITORS NOTE: Due to a change in paper deadlines, please submit Junior Cooking Edition recipes two weeks in advance of publication dates. Include your name, address and age along with your complete recipes.

The coconut recipes this week will delight your taste buds. Cakes, cookies, candy, puddings, and much more is featured.

Next week, Junior Cooking Edition will feature Chocolate Fantasies, followed by Pies, Pies, Pies on May 26, and Strawberries Galore on June 2nd.

The remainder of June will feature dairy recipes sent in by our junior readers.

A small gift will be sent to you when we publish your recipe. Send your recipes to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543.

COCONUT DROPS

- ¼ cup margarine or soft shortening
- 1 ½ cups flour
- 1 teaspoon baking powder
- 1 egg
- ½ teaspoon vanilla
- ½ cup flaked coconut
- ½ cup granulated sugar
- ¼ teaspoon salt
- ½ cup milk
- ½ teaspoon lemon extract
- jelly

Cream the sugar and shortening. Add the egg and beat well. Mix in flavorings. Combine dry ingredients and sift into the batter alternately with milk. Mix in coconut. Set aside and chill, or bake right away. Drop cookies on sheet with spoon. In the center of each cookie make an indentation with the tip of your finger. Wet your finger so it won't stick. With a spoon, put your favorite kind of jelly in each cookie. Sprinkle with coconut and bake at 375 Degrees F. for 10 to 15 minutes.

Rebecca M. Martin
Selinsgrove, Pa.

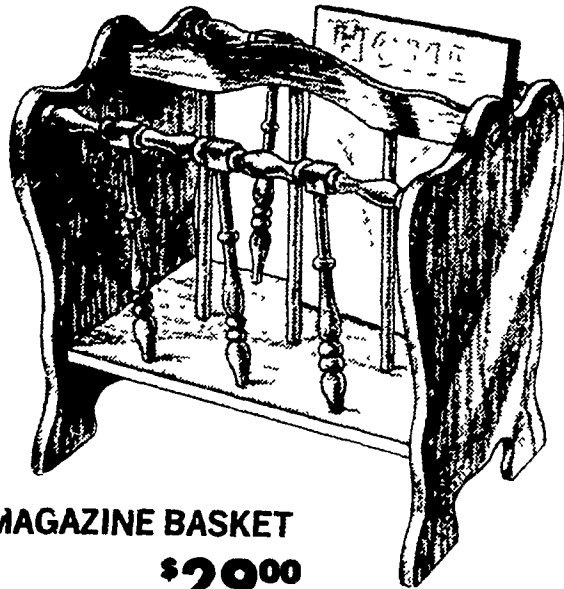
COCONUT COOKIES

- 2 cups all purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- ¼ cup granulated sugar
- ½ cup melted shortening
- 2 eggs
- 2 teaspoons vanilla
- 1 cup shredded coconut

Blend sugar and shortening. Add eggs and stir well. Stir in vanilla and coconut. Add dry ingredients. Make into roll and chill. Slice and bake in a 375 Degrees F. oven until golden brown.

Jesse B. Ebersole
Age 5,
Bird-In-Hand, Pa.

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COCONUT CREAM PIE

- 1 nine inch baked pie shell
- ½ cup flour
- 1 cup granulated sugar
- ¼ teaspoon salt
- 3 cups milk
- 3 egg yolks, slightly beaten
- 1 ½ teaspoon vanilla
- 1 tablespoon butter
- ¾ cup flaked or shredded coconut

Put the flour and granulated sugar in a saucepan. Add the vanilla and salt. Add the milk gradually, stirring until smooth. Add the egg yolks. Put the heat on and stir constantly. Stir until the mixture is thick and cooked. After it cooks, add the butter and coconut. Pour into a baked nine inch pie shell. Cool.

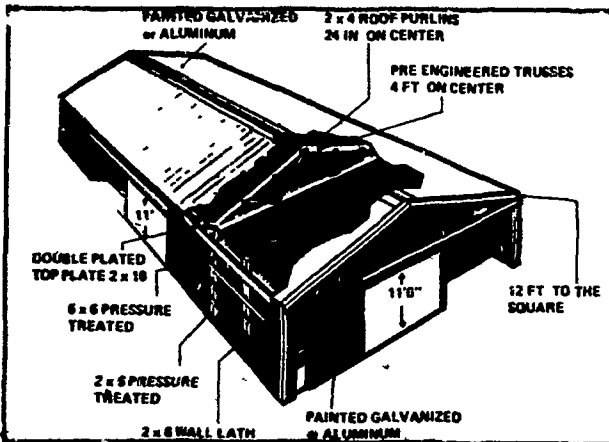
Mabel Schlabach
Age 13,
Oakland, Md.

7 CUP CANDY

- ¼ cup butter, melted
- 1 cup graham cracker crumbs
- 1 cup shredded coconut
- 1 small package butterscotch bits
- 1 small package chocolate bits
- 1 can condensed milk
- 1 cup black walnuts, chopped

Layer ingredients, as listed in a large cake pan. Bake for 25 minutes at 350 Degrees F. Cut into squares when cool.

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CRACKER PUDDING

- 1 cup coconut
- 1 quart milk
- 2 eggs, separated
- ½ cup granulated sugar (generous)
- 2 cups crushed saltine crackers
- 1 teaspoon vanilla

Beat the sugar and egg yolks until fluffy. Add to warm milk and boil for one minute. Add coconut and cracker crumbs. Boil until thick. Fold in stiffly beaten egg whites. Add vanilla. Serve warm or cold.

(Turn to Page 85)



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SALES - SERVICE - INSTALLATION



HONEY PUMPKIN PIE

- Plain Pastry
- 4 eggs
- ½ c. Honey Brook Clover Honey
- ¼ c. fresh orange juice
- ¼ tsp. ginger, cloves, cinnamon and allspice
- 2 cups pumpkin (butternut squash)*
- 1 tbsp. hot water
- 1 c. milk
- 2 tbsp. melted butter

Fit pastry into a 9" pie pan. Flute edges. Beat eggs, add honey, pumpkin and mix thoroughly. Mix spices with hot water. Add milk, spices, orange juice, and butter to pumpkin. Blend well. Pour into pie shell. Bake 450° - 15 minutes, reduce heat to 300° - bake 1-1 ½ hours, or until a knife inserted in the center comes out clean.

Cool on cake rack.

*You can use canned pumpkin, too.

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HONEY DATE BARS

- 3 eggs well beaten
- 1 c. Honey Brook Clover Honey
- 1 c. flour
- ¼ tsp. salt
- 1 tsp. baking powder
- 1 c. chopped dates
- 1 c. chopped nuts
- 1 tsp. vanilla

Mix eggs with honey. Blend in dry ingredients. Add dates and nuts. Bake in greased 10 ½ x 15 ½" pan in moderate oven 325° - 40-45 minutes. Cut in squares while warm and remove from pan. Sprinkle with 10X sugar. 24 bars.

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