

Junior Cooking Edition

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

Chocolate fantasies conjure up the thoughts and smells of rich chocolate cakes, creamy fudge, thick shakes and cold, smooth popsicles in this weeks Junior Cooking Edition.

Today's chocolate fantasies come from the "chocolate tree," an evergreen tropical American tree called the cacao. It has yellowish flowers and reddish-brown seed pods. The seed of the tree is used in making chocolate, cocoa, and cocoa butter.

Next week, our junior readers will have their favorite pie recipes published. Strawberries Galore will be presented on June 2nd. Time to start sending in your dairy recipes too. The remaining month of June will be dedicated to Dairy Month.

Send your recipes to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543.

CHOCOLATE CRINKLES

- ½ cup vegetable oil
- 4 squares unsweetened chocolate
- 2 cups granulated sugar
- 4 eggs
- 2 teaspoon vanilla
- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup confectioners' sugar

Mix the oil, melted chocolate and sugar. Blend in one egg at a time until well mixed. Add the vanilla to the oil mixture. Sift flour, baking powder and salt into mixture. Mix well. Chill for several hours or overnight. Heat oven to 350 degrees F. Drop by teaspoonfuls onto a cookie sheet and bake for about 10 minutes. Drop into confectioners' sugar when cooled a little.

FLAWLESS FUDGE

- 8 ounces semi-sweet chocolate pieces
 - ¼ cup sweetened condensed milk
 - ¼ teaspoon salt
 - ½ cup chopped nuts
- Heat the chocolate and milk in a sauce pan over low heat, stirring until chocolate is melted. Remove from heat. Blend in vanilla and salt. Stir in nuts. Spread in buttered eight by four inch loaf pan. Chill until firm. Cut into small squares and serve.

Susan Dodrer
Age 8,
Littlestown, Pa.

CHOCOLATE-PEANUT BUTTER KISSES

- 2½ cup flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 cup butter
- 1½ cup brown sugar
- 2 eggs
- 2 teaspoons vanilla
- chocolate kisses
- ½ cup peanut butter

Sift together the flour, baking soda, and salt. Beat the butter, peanut butter in another bowl. Add the sugar to the butters, then, mix well. Mix in eggs and vanilla, the dry ingredients. Mix well. Chill dough into 60 balls. Roll them in extra brown sugar. Place on a greased cookie sheet. Bake for eight minutes at 375 degrees F. Remove from oven and place a chocolate kiss on each cookie. Return to oven for two more minutes. Cool on a rack.

Susan Dodrer
Age 8,
Littlestown, Pa.

CHOCOLATE CAKE

- 1 cup soft butter or margarine
- 2 cups granulated sugar
- 2½ cups flour
- 1¼ teaspoons baking soda
- ¼ teaspoons salt
- ¼ cup cocoa
- 1½ cups milk or buttermilk
- 2 teaspoons vanilla
- ½ cups warm water

Sift dry ingredients. Cream butter and sugar. Add dry ingredients alternately with buttermilk, and warm water. Beat well. Add vanilla last. Bake in two nine inch greased and floured pans at 350 degrees F. for 25 to 30 minutes, or until a knife comes out of the center clean.

Barbara Ann Lauver
Age 10,
Ephrata, Pa.

SUPER S'MORES

- 2 graham cracker squares
 - ½ milk chocolate square
 - 1 large marshmallow
- For microwave cooking: Place one graham cracker square on a paper napkin. Top it with chocolate and marshmallow. Microwave at High until marshmallow puffs (15 to 20 seconds). Take out and top with second half of cracker. Campfire style: Put chocolate square on the graham cracker. Toast marshmallow until golden brown. Slide marshmallow off the stick, onto the graham cracker. Top with second graham cracker. Enjoy.

Susan Dodrer
Age 8,
Littlestown, Pa.

CHOCOLATE FUDGE

- 1 large can condensed milk
 - 4 cups granulated sugar
 - 1 stick butter
 - 3 six ounce bags chocolate chips
 - 1 jar marshmallow creme
 - 1 cup peanut butter
 - 1 cup nuts
 - 1 teaspoon salt
 - 1 teaspoon vanilla
- Boil the condensed milk, sugar and butter for five minutes. Take off the burner. Add chocolate chips, marshmallow creme, peanut butter, nuts, salt and vanilla. Mix well. Let stand for four hours, or overnight. Cut into squares.

Irene H. Detweiler
Age 10,
Dover, Del.

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