

# Junior Cooking Edition

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## CHOCOLATE PEANUT BUTTER SWIRLS

- 1 cup peanut butter
- ½ cup confectioners' sugar
- ¼ cup shredded or flaked coconut
- ½ cup light corn syrup
- 2 cups doughnut shaped toasted oat cereal
- 1 package (5.75 ounces) milk chocolate chips
- 2 tablespoons water

Mix the peanut butter, confectioners' sugar, coconut and corn syrup in a medium bowl. Stir in the cereal. Shape mixture into 1½ inch balls, flatten slightly. Heat chocolate and water in saucepan over medium heat, stirring constantly until melted. Cool. Dip the tops of the balls into the chocolate. Place on waxed paper-lined cookie sheet. Refrigerate until firm, about 30 minutes. Store in the refrigerator. Makes two dozen.

Karen High  
Age 12½,  
Robeson'a, Pa.

## FROZEN FUDGE POPS

- 1 package (4 servings size) instant chocolate pudding and pie filling mix
- ¼ cup granulated sugar
- 3 cups milk

Combine pudding mix, sugar and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Cool five minutes, stirring twice. Then, spoon into pop molds or three ounce paper cups. Place a wooden stick in each. Freeze until firm.

Susan Dodrer  
Age 8,  
Littlestown, Pa.

## CHOCOLATE ICE CREAM

- 3 quarts milk
- 3 cups granulated sugar
- 4 eggs, beaten
- 4 tablespoons cocoa
- 1 pint cream
- 3 tablespoons vanilla

Heat milk and sugar until almost boiling. Combine flour, eggs, cocoa and mix with 1 cup milk. Stir into the hot milk and continue stirring until it comes to a boil. Cool. Then add vanilla and cream and freeze.

Linda K. Kauffman  
Age 13,  
Honey Brook, Pa.

## CHOCOALTE PEPPERMINT COOKIES

- 3 cups flour
- 1¼ teaspoon baking soda
- 1 teaspoon salt
- 1½ cups brown sugar
- ¾ cup butter
- 2 tablespoons butter
- 1-12 ounce package chocolate chips
- 2 eggs

### Filling:

- 3 cup confectioners' sugar
- ½ cup butter
- 1/8 teaspoon peppermint extract
- 3 drops green food coloring
- ¼ cup milk

Preheat oven to 350 degrees F. Sift flour, baking soda and salt. Melt brown sugar and butter with water. Stir in chocolate chips until melted. Beat the two eggs and add flour mixture and eggs to melted ingredients. Mix well. Roll into one inch balls and place on a greased cookie sheet. Flatten out the cookie, slightly. Bake at 350 degrees F. for eight to 10 minutes. To make filling, blend 1 cup confectioners' sugar with butter and peppermint extract. Stir in food coloring. Blend in two more cups of confectioners' sugar, alternately with milk. Blend until smooth. Place filling on top of the cookie and put a un-iced cookie on top.

Verna Miller  
Age 10  
Dover Del.

## WACKIE CAKE

- 3 cups flour
- 2 cups granulated sugar
- 3 tablespoons cocoa
- 2 teaspoons baking soda
- ½ teaspoon salt
- ¼ cup cooking oil
- 2 tablespoons vinegar
- 1 tablespoon vanilla
- 2 cups cold water

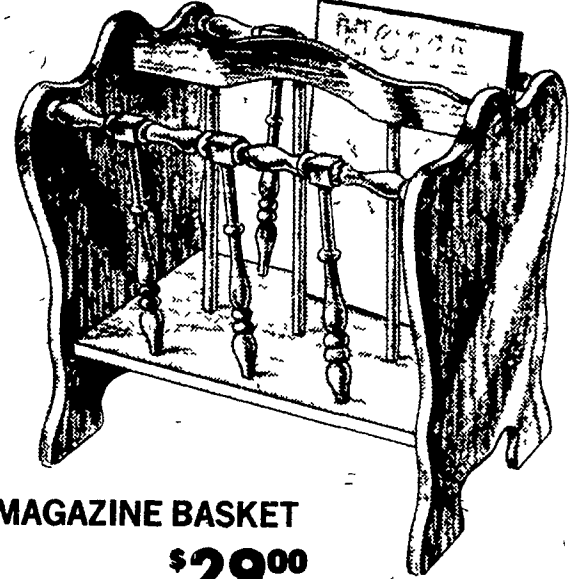
Sift together the dry ingredients. Add in oil, vinegar, vanilla and cold water. Mix well. Pour into two nine inch greased and floured pans. Bake for 45 minutes in a 350 degrees F. oven.

Matilda H. Mast  
Dover, Del.

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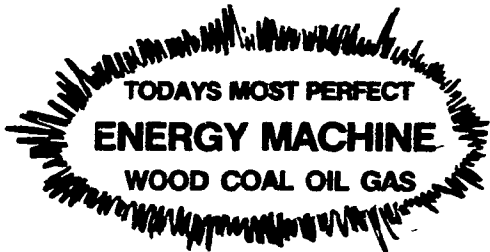
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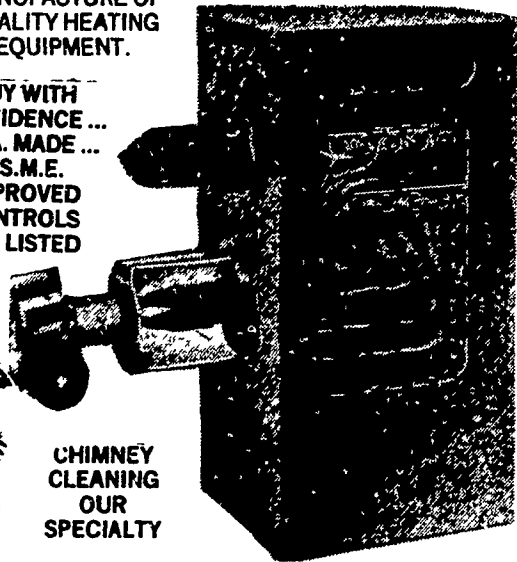
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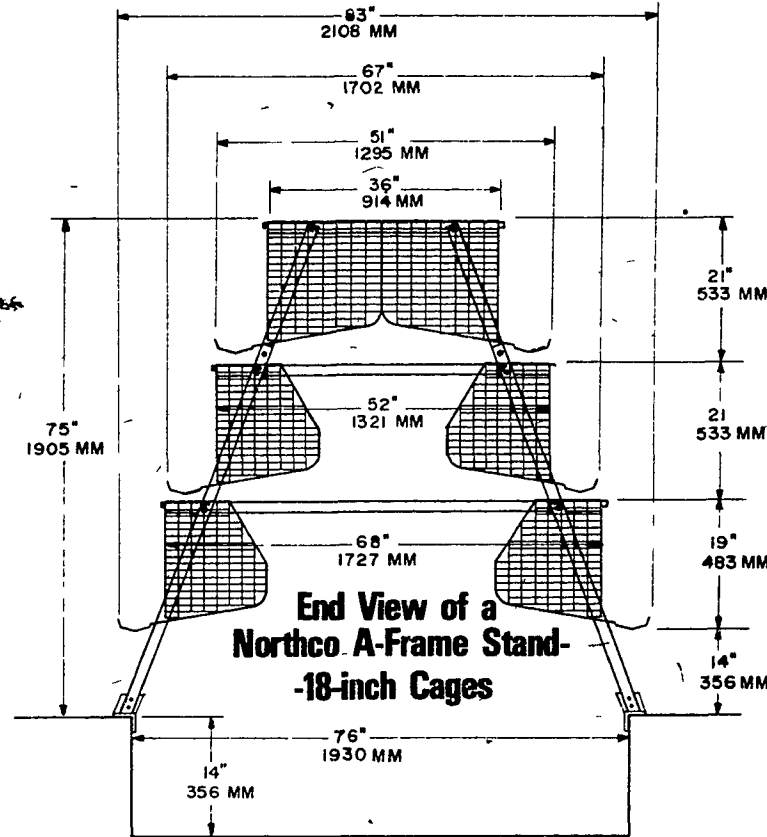
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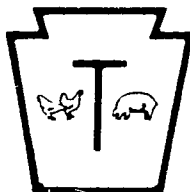
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