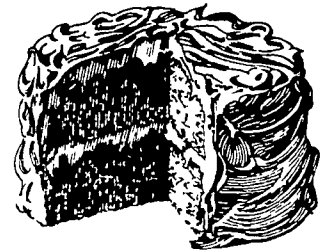


Home On The Range



End your meal with a scrumptious cake

There's nothing like a delicious cake to finish off a family meal. Simple or elegant, a scrumptious cake is sure to please every member of the family. Readers have sent in a wide variety, so read on, then get ready to bake and enjoy.

SOUR CREAM POUND CAKE

- 2¾ cups sugar
- 1 cup butter
- 6 eggs
- 3 cups sifted flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1 cup sour cream
- ½ teaspoon lemon extract
- ½ teaspoon orange extract
- ½ teaspoon vanilla extract

In mixer bowl, cream together sugar and butter until light and fluffy. Add eggs one at a time, beating well after each addition. Sift together flour, salt and soda; add to cream mixture, alternating with sour cream. Beat well after each addition. Add extracts individually to mixture, blending well after each addition.

Pour batter into greased and floured 10 inch tube pan. Bake 1½ hours at 350 degrees. Cool 15 minutes, then remove from the pan.

Judy Donaldson, Burnsville, W.Va.

GRANDMA'S APPLESAUCE CAKE

- 2 cups applesauce
- ¾ cup lard
- 1½ cups sugar
- 1½ cups raisins
- 3 cups flour
- 2 teaspoons soda
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- 1 cup chopped nuts

Combine sugar and lard. Mix well. Add applesauce, then add mixed dry ingredients. Add raisins and nuts. Bake in sheet cake pan till toothpick comes out clean.

Marie Martin, Ephrata

CHOCOLATE FEATHER CAKE

- 1 cup cocoa
- 2 cups sugar
- 3 cups flour
- 2 teaspoons soda
- 1 teaspoon salt
- 2 eggs
- 1 cup soft shortening
- 1 cup hot water
- 1 cup buttermilk
- 2 teaspoons vanilla

Sift dry ingredients together in mixing bowl, add other ingredients in order given. Put in 9" x 13" x 2" cake pan and bake at 350 degrees for 40 minutes.

Jan Schreiber, Newport



Create a take-off of a tasty German cake, Black Forest Cherry Ice Cream Cake. It's a perfect partner for coffee when having guests in the af-

ternoon. The recipe comes from the American Dairy Association and Dairy Council and the test kitchens of United Dairy Industry Association.

FROSTING FOR ECLAIR CAKE

- 6 tablespoons cocoa
- 2 tablespoons oil
- 2 teaspoons white corn syrup
- 2 teaspoons vanilla
- 3 tablespoons softened margarine
- 1½ cups powdered sugar
- 3 tablespoons milk

Beat together all ingredients until smooth. Spread over cake. Refrigerate for 24 hours.

Linda M. Fauth, Wrightsville
(Turn to Page C10)

LUCY JOHNSON CAKE

- ¼ pound (½ cup) butter
- 2 cups sugar
- 2 cups flour
- 2 eggs
- 2 squares semi-sweet chocolate
- ½ cup boiling water
- 1 teaspoon baking soda
- ½ cup buttermilk
- 1 teaspoon vanilla
- ¼ cup ice water (very cold)

Cream butter and sugar. Melt chocolate in boiling water. Cool. Add eggs to butter and sugar. Measure dry ingredients. Alternate to cream mixture with buttermilk and vanilla. Add chocolate mixture. Then add ice water. Pour into greased and floured 13" x 9" pan. Bake at 350 degrees until toothpick comes clean when inserted, about 40-45 minutes.

Icing: ¼ cups confectioners sugar

- 1 square semi-sweet chocolate
- ¼ pound butter
- ½ cup evaporated milk (small can)

* Cook over medium heat for 12 minutes until thick and smooth. Spoon over cake.

Belinda Myers, Dallastown

PINEAPPLE CAKE

- 1 yellow cake mix
- 1 cup milk
- 1 package instant vanilla pudding
- 1 8-ounce package cream cheese
- 1 can (20 oz.) crushed pineapple, drained

Bake the yellow cake mix according to directions for 13" x 9" cake and cool. Whip the milk, vanilla pudding mix and cream cheese together and spread over cooled cake. Spread drained pineapple over the pudding. Top with whipped topping.

Lois Bare, Mount Joy

CHOCOLATE ECLAIR CAKE

- 1 (1 pound) box graham crackers
- 2 small packages instant French Vanilla pudding
- ¾ cups milk
- 1 (9 oz.) container frozen whipped dairy topping

Butter bottom of 9" x 13" baking pan, line with graham crackers. Mix pudding with milk. Beat at medium speed two minutes. Blend in whipped topping. Pour half of the mixture over graham crackers. Then place second layer of crackers over pudding. Pour remaining pudding mixture over this. Cover with more crackers. Refrigerate for two hours, then frost.

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be features in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

FEBRUARY

2	Pies a Plenty
9	Your Sweetheart's Favorite Dish Deadline February 1
16	Cheery Cherry Recipes Deadline February 8
23	Recipes for the Wood Stove Deadline February 15

HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES!

MOLASSES PECAN PIE

- 3 eggs, beaten
- ¼ cup Honey Brook Baking Molasses
- ¼ cup white corn syrup
- 2 tbs. butter or margarine, melted
- 1/8 tsp. salt
- 1 tsp. vanilla
- 1 cup chopped pecans
- 1 tbs. flour
- 8-inch, unbaked pie crust

Heat oven 375°F. (moderate) Combine first six ingredients. Mix pecans with flour; add to egg-Honey Brook Baking Molasses, etc., mixture. Pour into an 8-inch pie pan lined with unbaked pastry. Bake 40 minutes or until filling is firm. YIELD: 6 servings.

Molasses Peanut Pie: Replace pecans with roasted peanut halves

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer.

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