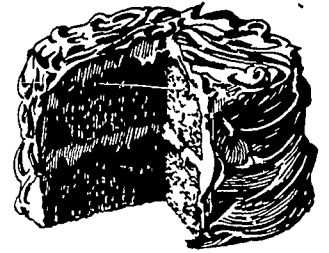


Home On The Range



Choose a cherry recipe for Washington's birthday

Whether you celebrate Washington's birthday on the official date or holiday, something made from cherries is always welcome on your table. This week we are featuring several kinds of cherry desserts in honor of our country's first president. Try one, and perhaps you won't need to wait for an official occasion to please your family with a cherry cherry surprise.

BLACK FOREST CREPES

- 12 dessert crepes
- 1 21-ounce can cherry pie filling, chilled
- 2 tablespoons cherry liquer
- 3 ounces semi-sweet chocolate
- 1 cup whipping cream
- ¼ cup toasted slivered almonds

Mix pie filling and liquer; set aside. Melt chocolate over low heat; cool. Whip cream. Fold in chocolate (mixture will look speckled). Spoon 2 tablespoons chocolate mixture down the center of each crepe. Roll up. Place two crepes on each plate. Top with 1/3 cup cherry mixture, remaining chocolate mixture and almonds.

SWEET CHERRY STREUSEL

- ¾ cup sugar
- ¼ cup butter
- 2 eggs
- ½ teaspoon vanilla
- 1¼ cup flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- 1/8 teaspoon salt
- ½ teaspoon cinnamon
- ½ cup buttermilk
- 2 cups cherries

In large bowl cream sugar and butter until light; beat in eggs and vanilla. Stir together dry ingredients; add alternately with milk to creamed mix; beat after each addition.

Pour into greased 9"x9"x2" pan. Arrange cherries, cut side up on dough and sprinkle with topping. Bake at 350 degrees for 30 minutes.

TOPPING:

- 1/3 cup flour
 - ¼ cup sugar
 - 2 tablespoons butter
- Mix well until crumbly.

Debra Shultz, Halifax

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

MARCH

1	Sourdough Recipes Deadline February 22
8	Maple Sugar Recipe Deadline February 29
15	Hearty Soups Deadline March 7



Celebrate the first President's birthday with one of our special cherry recipes. The Black Forest

Crepe here combines the ever-popular crepe with delicious whipped cream and cherry pie filling.

CHEERY DESSERT

- 1 can cherry pie filling
- 1 package Dream Whip
- 1 large container of cream cheese
- 1 cup confectioners sugar
- 1½ cups miniature marshmallows
- 1 package of graham crackers

Crumb the graham crackers and mix with ¼ cup of softened butter and ¼ cup sugar, and spread into oblong pan, 8"x12". Bake at 375 degrees for eight minutes.

Mix together the confectioners sugar, cream cheese and marshmallows in a bowl. Put the Dream Whip in another bowl and mix as directed on package. Mix Dream Whip with the cheese mixture and put in on top of the graham crackers. Put the cherry pie filling on top. (Blueberry or lemon pie filling may be used in place of the cherries.

Mrs. Robert L. Snyder, Sunbury

CHEERY CHERRY CHEESE PIE

- 1 8-ounce package cream cheese, softened to room temperature
- 1½ cups confectioners sugar
- almond extract
- ½ teaspoon vanilla extract
- 1 9-ounce carton non-dairy frozen topping
- No. 2 can cherry pie filling
- 8" graham cracker pie crust

Mix together the cream cheese and confectioners sugar until smooth. Add a dash of almond extract and the vanilla extract. Fold in the whipped topping and mix until well blended. Pour into a graham cracker crust, either a prepared one or one you have made yourself. Top with the cherry pie filling. Chill and serve. (Other fruits may be substituted for the cherries.)

Mrs. Thomas Todd, Jr., Federalsburg, Md.

CHEERY STEAMED PUDDING

- ½ cup sugar
- 2 tablespoons butter
- 1 egg
- 1½ cup sifted flour
- 2 tablespoons sifted flour
- 2 tablespoons baking powder
- ¾ cup milk
- 1 tablespoon vanilla
- 1 quart sour cherries

Combine sugar, butter, egg, salt; add sifted flour and baking powder alternately. Add vanilla. Into hot, well-buttered jelly glasses, pour medium thick batter upon a few cherries, alternating cherries and batter until glasses are ¾ full. Steam continuously without uncovering for 30 minutes. Remove from glasses carefully so as not to break; serve with hard sauce.

HARD SAUCE

- 2 cups sugar
 - ¾ cup butter
 - Remainder of cherries
- Cream sugar and butter. Add cherries.

B. Russell, Pine Bush, N.Y.

BASIC CREPE DESSERT BATTER

- ½ cup flour
- 1 teaspoon sugar
- ¼ teaspoon salt
- 2 eggs, beaten
- ¾ cup milk
- 2 tablespoons melted butter
- 1 teaspoon vanilla extract

Into medium size mixing bowl, combine flour, sugar and salt. In separate bowl, combine beaten eggs, milk, butter and vanilla. Gradually add egg mixture to dry ingredients, stirring constantly with a wire whisk or fork until batter is smooth. Yields 10 6-inch crepes. One teaspoon almond, rum, lemon or orange extract may be substituted for the vanilla.)

A. A. Norman, Liberty

CHEERY CHEESE PIE

- 1 9-inch graham cracker crumb crust
- 1 pkg. (8 oz.) cream cheese, softened
- 1 can (14 oz.) sweetened condensed milk
- ½ cup reconstituted lemon juice
- 1 teaspoon vanilla extract
- 1 can (21 oz.) cherry pie filling, chilled

In medium bowl, beat cream cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 2 to 3 hours. Top with chilled cherry pie filling before serving.

Mrs. Glenn R. Love, East Waterford

CHEERY CHERRY PUDDING

- Crumbs:
- ½ cup butter or margarine
- 1 teaspoon soda
- 1/3 cup sugar
- ½ teaspoon salt
- 1½ cups flour
- 1½ cup oatmeal
- Filling:
- 1 quart canned sour cherries
- ¾ cups sugar, if desired
- ½ teaspoon almond extract
- 1/8 teaspoon salt
- 2 tablespoons cornstarch

Put butter in 9" x 13" baking pan and set in oven. Turn oven on to preheat to 375 degrees. When butter is melted, remove from oven, tilting pan to coat bottom all over. Meanwhile, heat cherries in their juice, reserving ½ cup juice, in two or three quart saucepan. While heating, mix cornstarch and juice together. When cherries come to a boil, add the sugar, salt and almond extract. Stir in cornstarch mixture and cook until thickened. Remove from heat.

In mixing bowl, combine flour, oatmeal, sugar, salt and soda. Add melted butter, blending with fork until crumbly. Press half of crumbs in bottom of the baking pan. Spread filling over this; top with remaining crumbs. Bake at 375 degrees for 30 minutes for 20 minutes or until browned. Serve warm with rich milk or vanilla ice cream.

Lois V. Rhodes, Dayton, Va.