

# Junior Cooking Edition

For your Easter holiday cooking enjoyment, we have lemon pies, stained glass cookies, and a luscious angel cake dessert. Additionally, there is a recipe for butter made in the blender. This would be an interesting project, and one that makes very little mess.

One project that is both fun and practical at Easter is the making of egg salad from all the eggs in the Easter baskets. To make a delicious salad mixture, simply shell the eggs and mash with a fork. Add enough mayonnaise to make a spreadable mixture, and either chopped olives or onions or both for flavoring. Crumbled bacon bits or finely diced ham may be added with the other flavorings or instead of them. Spread a little of the homemade butter on a warm roll, add a spoonful of your egg mixture, and enjoy.

While you're doing your cooking this weekend, remember that this is a holiday for mom too, so don't forget that the job isn't done until the dishes are washed. Have a happy Easter!

### FRUIT-FILLED COFFEE CAKE

- 3 eggs
- 1½ cups sugar
- ¾ cup oil
- 1 teaspoon vanilla
- juice of 1 orange
- 3 cups flour
- 3 teaspoons baking powder
- 1 can cherry pie filling (other flavors may also be used)
- 1 teaspoon cinnamon
- 2 tablespoons sugar

Cream together eggs, sugar, oil, orange juice and vanilla. Add flour and baking powder and mix.

Grease an oblong pan and pour in half the batter. Spread the pie filling over the batter. Sprinkle with the mixture of cinnamon and sugar, add the rest of the batter and sprinkle remaining cinnamon mixture on top of the cake.

Bake in 350° F. oven for 15 minutes. Lower oven temperature to 325° F. and bake one hour longer.

Verna Miller, Age 10, Dover, Del.

### BEST EVER LEMON PIE

- 1 baked pie shell
- 1¼ cups sugar
- 6 tablespoons cornstarch
- 2 cups water
- ½ cup lemon juice
- 3 eggs, separated
- 3 tablespoons butter
- 1½ teaspoons lemon extract
- 2 teaspoons vinegar

Mix sugar and cornstarch together in the top of a double-boiler. Add the two cups of water. Combine egg yolks with lemon juice and beat. Add to the other mixture. Cook until thick over boiling water for 25 minutes. This does away with the starchy taste.

Now, add lemon extract, butter and vinegar and stir thoroughly. Pour into a deep 9-inch pie shell and let cool. Cover with meringue and brown in an oven.

### Never-Fail Meringue

- 1 tablespoon cornstarch
- 2 tablespoons cold water
- ½ cup boiling water
- pinch of salt
- 3 egg whites
- 6 tablespoons sugar
- 1 teaspoon vanilla

Blend cornstarch and cold water in a saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until stiff, but not dry. Turn mixer to low speed and add salt and vanilla. Gradually beat in cold cornstarch mixture. Turn mixer again to high speed and beat well. Spread meringue over cooled pie filling. Bake at 350° F. for 10 minutes. This meringue cuts beautifully and never gets sticky.

Susan Leid, Age 11, New Holland

### ANGEL FOOD DELIGHT

- 1 angel food cake
- 1 cup confectioners sugar
- 1 3-ounce can of cherry pie filling
- 1 package Dream Whip

Break up the angel food cake and place on the bottom of a square cake pan.

Make the Dream Whip according to package directions. Add cream cheese and sugar to the Dream Whip and continue to beat.

Place this mixture on top of the cake. Top with cherry pie filling and refrigerate.

Lois Ginder, Age 15, Mount Joy

### RAISIN GRIDDLE COOKIES

- 3½ cups flour
- 1 cup sugar
- 1½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon soda
- 1 teaspoon nutmeg
- 1 cup shortening
- 1 egg, beaten
- ½ cup milk
- 1¼ cups raisins

Sift first six ingredients together. Add the remaining ingredients and mix until the mixture holds together. Roll out on a floured board to ¼ inch thickness. Cut into 2-inch rounds.

Heat the griddle until a few drops of water dance on it. Oil lightly. Place cookies on the griddle and turn when the bottom gets lightly browned and the top gets puffy. Brown the other side and serve. Makes 4 dozen. For variety, add 1 teaspoon grated lemon rind in place of the raisins.

Elsie Stauffer, Age 15, Ephrata

(Turn to Page C12)

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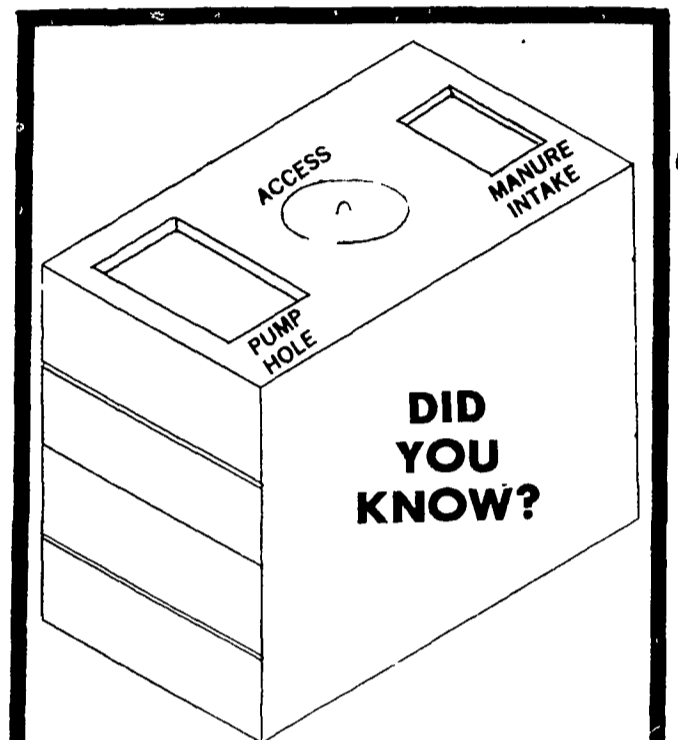
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