

Home On The Range

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PEACH COFFEE CAKE

- 2 cups sugar
- ¾ cup margarine
- 4 eggs
- 2 teaspoons vanilla
- ½ teaspoon almond extract
- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- ¾ cup milk
- sliced peaches

Cream together sugar and margarine. Add eggs and flavorings and beat well. Sift dry ingredients together. Add milk alternately with flour mixture. Pour into pan. Cover with sliced peaches. Combine ¾ cup sugar and 1 teaspoon cinnamon. Sprinkle over peaches. Dot with butter. Serve plain with sugar and milk or ice cream.

Mary Grace Gardner, Newburg

GRASSHOPPER PIE

- ½ cup chocolate wafer crumbs
- ¼ cup melted butter
- 25 large marshmallows
- ¾ cup cream
- 1 cup heavy cream, whipped
- 2 tablespoons green creme de menthe
- 2 tablespoons white creme de cacao

Reserve 2 tablespoons crumbs for topping. Mix remaining crumbs and butter. Press evenly on bottom and sides of a 9 inch pie pan. Chill in refrigerator while preparing filling. Combine marshmallows and cream. Heat slowly until marshmallows have melted, cool. Fold in liquers and whipped cream. Pour into chilled crust. Sprinkle remaining crumbs over top. Freeze until firm. Makes 1 pie.

Susan G. Hurst, Age 9, East Earl

CREAMY RICE PUDDING

- 2 cups water
- 1 cup uncooked rice
- 1 teaspoon salt
- ½ cup sugar
- 3½ cups milk
- 1 cup raisins
- 3 eggs
- ½ cup heavy cream or evaporated milk
- ¼ cup firmly packed brown sugar

Mix water, rice, salt and white sugar in an electric skillet. Set temperature at 240° F. to bring to a boil. Cover skillet and reduce temperature to simmer. Simmer 15-18 minutes until rice has absorbed most of the water. Stir in milk and raisins. Bring to boil and simmer about 2 minutes until most of the milk is absorbed. Thoroughly beat together eggs and cream. Gradually add egg-milk mixture to rice, stirring rapidly. Sprinkle top with brown sugar. Reduce temperature to 180° F. and leave covered for 5 minutes.

Mary Grace Gardner, Newburg

BEST ONION DIP

- 2 cups fresh large-curd cottage cheese
- 2 tablespoons salad dressing
- 8 large stalks (green tops) from onions

Place all ingredients in blender container. Blend thoroughly until smooth. Refrigerate. Serve with fresh vegetables, crackers or chips.

Kathy McDonald, Conestoga

RICE PUDDING

- 1 cup cooked rice
- 1 quart milk
- 1 can evaporated milk
- 2 eggs, beaten
- 1 cup sugar
- 3 tablespoons cornstarch
- 1 tablespoon vanilla

Mix sugar and cornstarch together and then add canned milk, beaten eggs and stir. Then add the quart of milk. Cook until it reaches a rolling boil and thickens. Remove from heat and add vanilla and cooked rice. Let cook then sprinkle with cinnamon.

Kimberly Ann Love, East Waterford

BAKED MACARONI

- 2½ cups raw macaroni
- 3 tablespoons melted butter or margarine
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ pound grated sharp cheese
- 1 quart milk

First melt butter in a 2½ quart sauce pan then add macaroni and mix well. Next add salt and pepper and cheese. Mix well then add milk. Bake at 325° F. for 1 hour.

Mrs. Glenn R. Love, East Waterford

ICE CREAM CAKE

- 60 Ritz crackers, crushed
- 1 stick butter
- ½ gallon ice cream, vanilla
- 1½ cups milk
- 2 packages instant pudding, chocolate or vanilla

Make a crust of crackers and butter. Reserve a few crumbs for the top. Pat firmly into 9½x12 inch cake pan. Thaw ice cream ½ hour. Beat pudding mix, milk and ice cream together. Pour over crust. Top with crumbs. Refrigerate.

Jodi Wright, Millerstown

LEMON LAYER CAKE

- ¾ cup butter
- 1¼ cup sugar
- 3 cups sifted cake flour
- 1¼ cups milk
- 2 eggs
- 1½ teaspoons vanilla
- 2½ teaspoons baking powder
- ½ teaspoon salt

Cream butter and sugar. Add eggs and vanilla and beat until fluffy. Sift flour, baking powder and salt. Add alternately with milk, beating after each addition. Beat thoroughly. Pour into 2 greased and floured 9-inch round pans. Bake at 350° F. for 30-35 minutes. Cool, then remove from pans. Fill with lemon filling.

Lemon Filling

- ¾ cup sugar
- 2 tablespoons cornstarch
- ½ teaspoon salt
- ¾ cup water
- 2 slightly beaten egg yolks
- 3 tablespoons lemon juice
- 1 teaspoon grated lemon peel
- 1 tablespoon butter

Combine sugar, cornstarch and salt in a saucepan. Add the water, egg yolks and lemon juice. Cook and stir over medium heat until thick. Remove from heat and add 1 teaspoon grated lemon peel and 1 tablespoon butter.

Pauline Newswanger, Morgantown

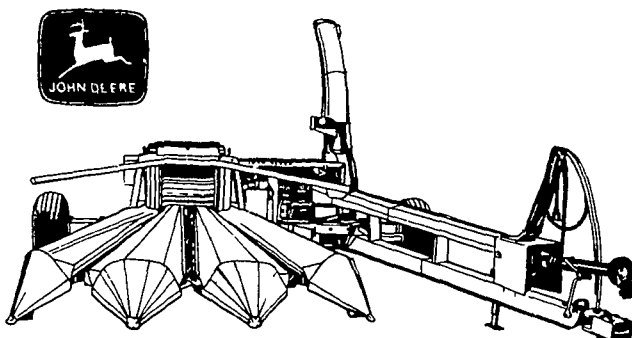
MEAT LOAF

- 1½ pounds ground beef
- ¾ cup oatmeal, uncooked
- 2 eggs, beaten
- ¼ cup chopped onion
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 cup milk

Combine ingredients thoroughly and pack firmly into a loaf pan. Bake in moderate oven at 350° F. for 1 hour. Let stand 5 minutes before slicing.

Lillian S. Newswanger, Morgantown

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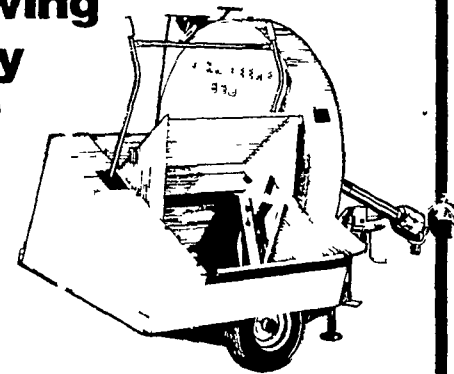
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