

# Junior Cooking Edition

Did you know that for everyone who sends a recipe we use, we mail a thank you gift? Do you know what this month's thank you gift is? Why not take a little time from your busy summer schedule and mail a recipe to. Junior Cooking, Lancaster Farming, Box 366, Lititz, PA 17543. Then wait for your envelope to arrive.

### RHUBARB SURPRISE PIE

- 1 cup sifted flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 tablespoons butter
- 1 egg, beaten
- 2 tablespoons milk
- 3 cups diced raw rhubarb
- 1 3-ounce package strawberry gelatin
- ½ cup unsifted flour
- 1 cup sugar
- ½ teaspoon cinnamon
- ¼ cup melted butter

Sift the flour, baking powder and salt. Cut in the butter. Add the egg and milk. Press into a greased 9-inch pie plate. Arrange the rhubarb in the pie shell. Sprinkle with the gelatin. Combine remaining ingredients. Sprinkle on top of the pie. Bake at 350° F. for 50 minutes or until the rhubarb is tender.

Connie Moon, Age 15, Everett

### SWEET MILK COOKIES

- 2 cups brown sugar
- ½ cup shortening
- 2 eggs, beaten
- 1 cup sweet milk
- 5-7 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon vanilla

Cream the sugar and shortening. Add the beaten eggs. Add the milk, sift and add the flour, salt, soda and baking powder. Mix and add the vanilla. Drop on cookie sheets and bake at 350° F. Can be topped with icing when cool.

Lena Mae Zimmerman, Terre Hill

### CORNMEAL CRACKERS

- 1 cup cornmeal
- ½ teaspoon salt
- 1 tablespoon oil
- 7/8 cup boiling water

Make balls with tablespoons of the mixture. Put on oiled sheet and press flat before baking. Bake at 400° F. until golden, about 20 minutes. Tip: add the water slowly, not all needed every time.

Dorcas Stauffer, Age 7, Port Trevorton

### CHEESE DIP

- 1 8-ounce package of cream cheese
  - 4-ounces Cracker Barrel cheese
  - 1 tablespoon Worcestershire sauce
  - 1 small onion, finely minced
- Let cheese soften. Then beat everything until fluffy. Serve.

Kathy Diller, Age 16, Hagerstown, Md.

### CHERRY PIE

- 2½ cups sour cherries
  - ½ cup cherry juice
  - ½ cup brown sugar
  - ½ cup granulated sugar
  - 3 tablespoons minute tapioca
  - 1 tablespoon butter
  - 1/8 teaspoon almond extract
- pastry for 2 9-inch pie crusts

Combine cherries, juice, sugars, flavoring and tapioca. Let stand 15 minutes. Pour into pastry-lined pie plate. Dot with butter. Place crust or strips on top as preferred. Bake at 425° F. for 10 minutes, then in a moderate oven 375° F. for 30 minutes. Makes 1 9-inch pie.

Malinda S. Blank, Age 11, Nine Points

### KRAFT CHEESE

- 5 gallons skimmed milk
- 1 teaspoon soda
- 2 teaspoons salt
- ½ cup butter
- 1½ cups cream or milk

Let the milk sour until thick, then scald on top of the stove until hot enough that it is uncomfortable for the hand, or that you can squeeze the whey out of the cheese with the hand. Then strain through a cloth and squeeze real dry. Put through a food grinder to make fine. Cook the remaining ingredients in a double boiler until smooth, approximately 1 hour or a little more.

5 cups of the cheese you made

- 1 teaspoon soda
- 2 teaspoons salt
- ½ cup butter
- 1½ cups cream or milk

Stir occasionally while cooling. To make a softer cheese, add more milk. Makes approximately 3 quarts.

Samuel B. Shirk, Age 12, Ephrata

### ROCKY ROAD BARS

- 1 egg
- 1 stick margarine
- 2 cups confectioners sugar
- 1 cup chocolate chips
- 1 cup peanut butter

Combine all the ingredients and melt over medium heat. Add 2 cups marshmallows. Put a layer of graham cracker crumbs on the bottom of a cake pan. Pour the chocolate mixture over the graham cracker crumbs.

Eunice Snader, Age 12, Denver

### SHOOFLY CAKE

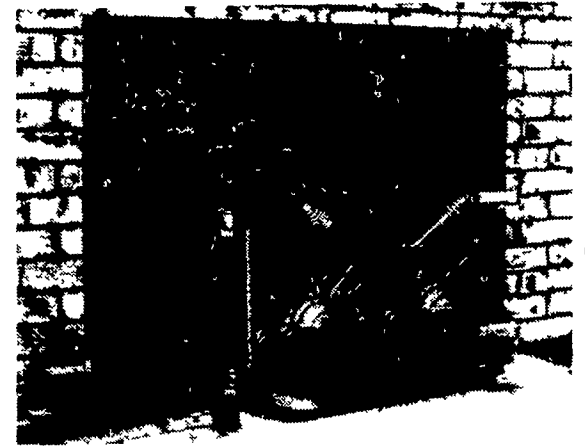
- 4 cups flour
- 2 cups sugar
- 1 cup shortening
- 2 cups warm water
- 1 cup baking molasses
- 1 teaspoon soda dissolved in 1 tablespoon warm water

Put molasses water and soda in a bowl. Mix the flour, sugar and shortening. Reserve a cupful for the topping. Combine the remainder with the molasses mixture. Do not beat the mixture, it will be lumpy. Pour into a greased 9x12 inch pan. Bake at 350° F. for 45 minutes.

Effie Yoder, Age 13, Reedsville

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