

Home On The Range

(Continued from Page C6)

APPLESAUCE CREAM CHEESE ROLL

3 eggs
 3/4 cup sugar
 1/2 cup applesauce
 1/2 cup raisins
 1 cup flour
 1/2 teaspoon baking powder
 1/2 teaspoon baking soda
 1/4 teaspoon salt
 1/2 teaspoon cinnamon
 1/4 teaspoon cloves

Filling
 1 8-ounce package cream cheese
 2 tablespoon milk
 1/2 cup confectioners sugar

Prepare raisins by boiling water to cover and let sit 10 minutes before draining off water and using. Beat eggs well, gradually add sugar. Add dry ingredients. Fold in raisins and applesauce. Bake in 11x14 inch jelly roll pan at 375° F for 12-15 minutes. Turn onto a sugar dusted towel. Roll into towel. Keep rolled up for 30 minutes. Carefully unroll and spread with filling. Even filling over the entire cake. Reroll and refrigerate. Slice to serve.

Mrs. John E. Glick, Gap

TEXAS SNOWBALL

1 1/2 tablespoons plain gelatin
 1/2 cup cold water
 1/2 cup boiling water
 1 1/2 cups orange juice
 1 cup sugar
 juice of 2 lemons
 1 pint whipped cream
 1/2 an angel food cake
 grated coconut

Soften gelatin in cold water. Set aside and let dissolve. Add boiling water and stir until dissolved. Pour in sugar, orange juice and lemon juice. Refrigerate until it starts to jell. Cut away the crust of the angel food cake and break into bite size pieces. Add the whipped cream to the gelatin mixture. In a large greased bowl, put 1/2 the gelatin mixture in and then a layer of cake. Repeat, ending with the gelatin mixture. Or you can fold the cake pieces right into the mixture and pour into the mold. Chill overnight. Unmold and frost with whipped cream and coconut if desired.

Mrs. Warren S. Martin, Ephrata

CHOCOLATE CHEESECAKE

1 cup graham cracker crumbs or chocolate cookie crumbs
 2 tablespoons sugar
 2 tablespoons melted shortening
 Mix the crumbs, sugar and shortening. Press mixture firmly on the bottom and 1/2 inch up the sides of a spring-form pan.

Filling
 2 small packages chocolate pudding mix
 3/4 cup sugar
 1 1/2 cups milk
 1 1/2 pound cottage cheese, sieved
 1/2 pint sour cream
 1 teaspoon grated lemon rind
 1 tablespoon lemon juice
 1/3 cup flour
 1/2 teaspoon salt
 4 eggs, separated

Blend pudding, sugar and milk in saucepan. Cook over low heat, stirring constantly until thick. Cool. Beat egg yolks until light. Blend into cheese along with next 5 ingredients. Add cooled pudding mixture. Fold into stiffly beaten egg whites. Pour filling into pan over crumb crust. Bake 70 minutes in a 325° F oven. Turn off the heat and leave the cake in the oven with the door open for 30 minutes. Remove from oven, cook then chill until ready to serve.

Mrs. Leo Barsnica, Neshanic Station, N.J.

STRAWBERRY DELIGHT

1 cup butter
 1 cup sugar
 2 eggs
 1 cup sour cream
 2 cups flour
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 quart strawberries
 1/2 cup brown sugar
 2 teaspoons sugar
 1 teaspoon cinnamon
 Glaze.

1 cup syrup from drained berries, add water if there's not enough juice
 4 teaspoons corn starch
 2 teaspoons lemon juice

Cream the butter and sugar. Add the eggs, one at a time, and beat well. Blend in the sour cream. Combine the flour, baking powder, soda and salt. Add to the creamed mixture. Mash and sweeten the quart of berries. Let stand for 15 minutes, drain juice. Spread 1/2 the batter into buttered 13x9x2 inch pan. Spread well-drained berries evenly over the batter. Combine topping ingredients, brown sugar, 2 teaspoons of sugar and cinnamon and

Lancaster Farming, Saturday, July 12, 1980—C9

sprinkle 1/2 of the topping over the berries. Then carefully spread the remaining batter over this and top with the remaining topping. Bake at 350° F for 30-35 minutes.

To make the glaze, stir a small amount of juice into the cornstarch. Add to remaining juice, heat and stir until thickened. Add lemon juice. To serve, spoon glaze over the squares of coffee cake and top with whipped cream. For real strawberry lovers, stir 1 pint sweetened strawberries into glaze and cook slightly. Ladle warm over the coffee cake. Other berries, peaches, blueberries, etc. may be substituted for strawberries.

Mrs. Robert Saylor, Adamstown, Md.

OLD-FASHIONED BEAN SOUP

1 1/2 cups navy beans
 salt and pepper
 3 cups toasted bread cubes
 2 quarts milk
 3 tablespoons butter
 1/4 cup cream

Soak beans and cook until soft. Add milk, butter and seasonings. Bring almost to a boil and just before serving add cream and pour over bread cubes. Set aside.

M.S. tin, Ephrata

DESSERT DELIGHT

1 cup flour
 1 stick margarine
 1/2 cup chopped nuts
 8 ounces cream cheese
 1 cup confectioners sugar
 1 large container Cool Whip
 2 small boxes of instant chocolate pudding
 3 cups milk

Mix flour, margarine and nuts. Press into 13x9x2 inch pan. Bake at 350° F for 15 minutes or until lightly browned. Take out and cool. Soften cream cheese and mix confectioners sugar. Beat until fluffy. Add 3 teaspoons of Cool Whip. Mix the pudding with the milk. Beat well and let thicken. Put the pudding mixture aside. When the crust is cool, pour cheese mixture over the crust. Then pour the pudding over this and top with the remaining Cool Whip. Sprinkle nuts over this if desired. Refrigerate until set.

Martha Martin, Kutztown

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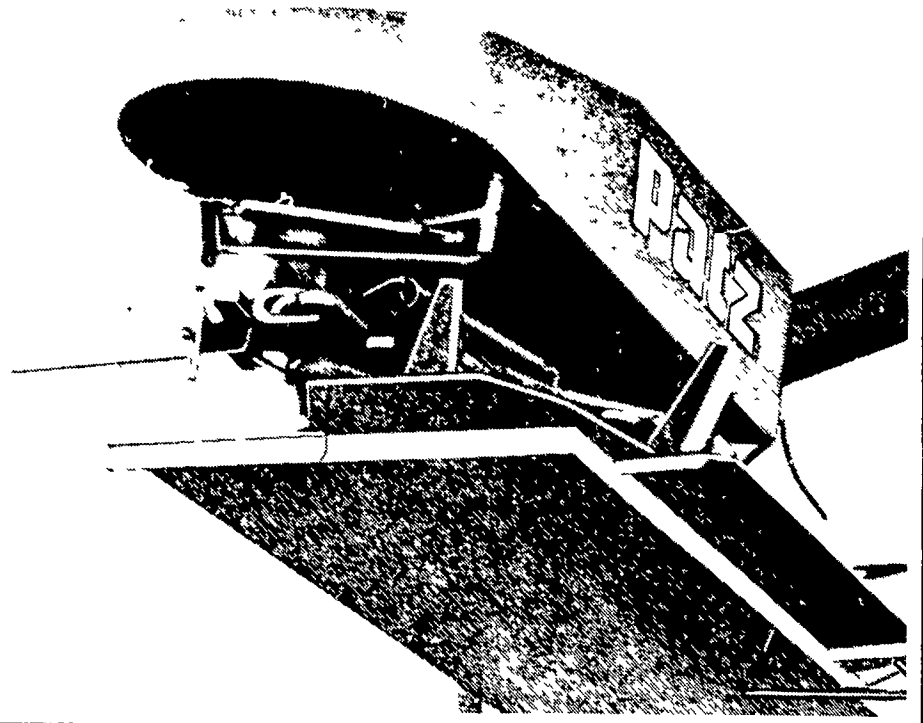
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