

## Junior Cooking Edition

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### BEST EVER DOUGHNUTS

- 4 3/4 cups sifted flour
- 4 teaspoons baking powder
- 1 1/4 teaspoons ground nutmeg
- 1/2 teaspoon salt
- 2 eggs, well beaten
- 1 cup sugar
- 2 tablespoons melted butter
- 1 cup milk
- 1 teaspoon vanilla

Sift together dry ingredients. Beat together eggs and sugar until light. Stir in butter, milk and vanilla. Add dry ingredients. Stir until smooth. Knead dough lightly on floured surface. Roll out 3/8 inch thick. Cut with floured doughnut cutter. Fry in deep hot oil, 370° F.

Linda Stoltzfus, Age 13, Lititz

### LEMON ICE BOX PIE

- 1 can condensed milk
- 3 egg yolks
- juice of 3 lemons
- 3 egg whites
- 3 tablespoons sugar
- vanilla wafers
- 3 tablespoons butter

For the pie crust, crumble vanilla wafers and sprinkle over the bottom of the pie plate. Put pats of butter on top of the crumbs. Take whole vanilla wafers and fix along the side. Put in the oven and bake for a few minutes.

Mix the condensed milk, egg yolks and lemons. Pour into the prepared pie crust. Beat the egg whites and sugar. Mound the meringue on top of the filling and brown in a 400° F. oven.

Mary B. Fisher, Age 14, Gordonville

### 7UP CAKE

- 1/2 cup Crisco
- 2 sticks butter or margarine
- 3 cups sugar
- 5 eggs
- 3 cups regular flour
- 3/4 cup or 1 can 7UP
- 1 teaspoon lemon flavoring

Combine Crisco, butter and sugar. Beat until light. Add the eggs one at a time. Add flavoring. Add flour and 7UP alternately. Pour batter into a greased and floured tube pan. Bake at 350° F. 1 hour and 15 minutes. Cool slightly and take out of the pan.

Linda B. Fisher, Age 11, Groffdale

### AMISH HAT COOKIES

- 1/2 cup shortening
- 1 cup brown sugar
- 2 eggs
- 2 cups flour
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1/2 cup cocoa
- 1/2 cup milk
- 1 teaspoon vanilla

Mix the batter with a fork and drop by teaspoonsful onto a greased baking sheet about 2 inches apart. Bake at 350° F. for 10 minutes. Take out of oven and place half a marshmallow on top of the cookies. Put the cookies back in the oven and bake 5 minutes longer. When cookies are cool, ice with chocolate frosting.

Becky Ringler, Age 15, East Earl

### RED BEET CAKE

- 1 cup salad oil
- 1 1/2 cups cooked beets
- 1 1/2 cups sugar
- 3 eggs
- 1/2 cup cocoa
- 1 3/4 cups flour
- 1 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Put the red beets and oil in a blender and blend. In a bowl, mix all the ingredients together thoroughly and bake at 350° F. for 1/2 hour or until well done.

Adam Petre, Age 8, Waynesboro

### BACHELOR HATS

- 20 Ritz crackers
- 1 cup peanut butter
- 20 large marshmallows

Cover each Ritz with one layer of peanut butter. Place a marshmallow on top of the peanut butter. Put crackers on buttered cookie sheet and broil in the oven until marshmallows are melted.

Katie Ann Stoltzfus, Age 13, Holtwood

### QUICK 'N EASY SNACK

- 6 pieces of dried bread
- 3 tablespoons butter
- garlic powder, cinnamon or other seasoning

Spread bread with butter then sprinkle with seasoning. Turn oven to broil and place the bread in the oven. When the toast is brown, remove and enjoy.

Katie Ann Stoltzfus, Age 13, Holtwood

## Chester 4-H holds fashion revue

UNIONVILLE — The 1980 Chester County Fashion Revue was held July 16th, at the Stone Barn Restaurant, Unionville.

Thirty-three 4-H Clothing members & leaders participated in judging. After a magic show by Bill Myers, and a luncheon, 50 participants modeled their garments in the fashion show.

Novice members created an applique for a T-shirt, while older members competed for judging awards.

Senior division winners were:

1. Susan Windle, Coatesville;
2. Lynda Thompson, Kennett Square;
3. Nancy Dovin, Honey Brook;
4. Lynn Lafferty, Hockessin, Delaware;
- 5.

Beth Jenkins, Toughkenamon; and 6. Marjorie Windle, Coatesville. Alternate is Mary Ann Mastrippolito, Avondale.

These participants will continue to the regional 4-H day activities in Lansdale and then to the regional fashion revue contest, at the Plymouth Meeting Mall.

Regional finalists will compete at Penn State, August 4-6. For more information about 4-H Clothing clubs, contact Jan Renner at 215/696-3500.

### CHERRY PUDDING

Filling:

- 1 quart canned cherries
  - 1 cup sugar
  - 3 tablespoons clear jel
  - 1 tablespoon butter
- Crumbs:
- 1 1/2 cups flour
  - 1 1/2 cups oatmeal
  - 1 1/4 cups brown sugar
  - 3/4 cup melted butter
  - 1 teaspoon soda
  - 1/2 teaspoon salt
  - 1 teaspoon cinnamon

Mix dry ingredients together in bowl and add melted butter and mix thoroughly until all the ingredients are moistened.

Rachel Kuhns, Age 9, Greencastle

### CRAZY CRUST APPLE PIE

- 1 cup flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup water
- 3/8 cup vegetable shortening

1 egg

Filling:

- 1 can (21 ounces) apple pie filling or fresh apples
- 1 tablespoon lemon juice
- 1/2 teaspoon apple pie spice or cinnamon

In a small mixer bowl, combine flour, sugar, baking powder, salt, water, shortening and egg. Blend well at lowest speed. Beat 2 minutes at medium speed. Spread batter in 10-inch or 9-inch deep dish pie pan. Carefully spoon filling into center of batter. Do not stir. Bake at 425° F for 40-45 minutes until crust is golden brown.

Regina Good, Age 10, Myerstown

### SWEDISH CREAM

- 1 cup heavy cream
- 1/2 cup sugar
- 1/2 tablespoon unflavored gelatin
- 1 cup sour cream
- 1/2 teaspoon vanilla

Heat heavy cream, sugar and gelatin over low heat until dissolved. Cool to room temperature. Fold in other ingredients until blended. Turn into 4 dishes. Chill 1-2 hours. Top with crushed, sweetened, raspberries, blueberries and strawberries.

Jennifer Bulson, Age 10, Grafton, N. Y.

### RASPBERRIES WITH KNEPP

- 2 cups whole raspberries or mashed
- 3/4 cup sugar
- 2 cups water

Mix:

- 8 heaping tablespoons flour
- 5 teaspoons baking powder
- 3 teaspoons sugar
- pinch of salt
- 1 cup milk

Mix 3 level tablespoons cornstarch with water enough to make a smooth sauce. Stir into the hot raspberry mixture and bring to a boil. Drop the dough part by spoonsful into the boiling raspberry mixture. Cover with a tight lid and let boil slowly for 20 minutes. Do not uncover during the boiling period. Serve with milk.

Sallie S. Stoltzfus, Christiana

### OATMEAL PIE

- 8 eggs
- 1 1/2 cups sugar
- 3 cups syrup
- 2 cups milk
- 3 cups oatmeal
- 1/2 cup and 1 tablespoon margarine
- 1/2 teaspoon salt
- 1 tablespoon vanilla
- 1 cup chopped nuts

Mix well and put into unbaked pie crusts. Bake for 35-45 minutes at 350° F. Yields 4 pies.

Elsie Zimmerman New Holland

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