Junior Cooking Edition

(Continued from Page C15)

WHOPPIE PIES

- 4 cups flour, heaping
- 2 cups sugar
- 1 cup cocoa

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- 2 teaspoons salt 1 cup shortening
- 1 cup sour milk
- 1 cup hot water
- 2 teaspoons soda 2 teaspoons vanilla
- Mix altogether and bake for 12 minutes at 275° F.
- Filling: 2 egg whites
- 2 tablespoons vanılla
- 4 tablespoons flour
- 4 tablespoons milk
- 2 cups confectioners sugar

1½ cups Crisco

Beat all ingredients until smooth. Add more confectioners sugar or more milk to make the proper consistency. Spread filling on the flat side of a cookie and top with the flat side of another.

Dawn Allowsing, Philadelphia

OVERNIGHT COOKIES

- 3 cups brown sugar
- 1 cup sugar ½ cup butter
- ½ cup lard
- 4 eggs
- 1 tablespoon salt
- 1 tablespoon soda
- 1 tablespoon cream of tartar
- 6 cups flour

Cream the sugars, butter and lard together. Add the eggs and continue to beat. Mix the dry ingredients together and add to the creamed mixture. Mix and form the dough into long rolls. Refrigerate overnight. The next day, slice the rolls and bake the cookies at 350° F. for 10 minutes or until light brown.

Mark Oaks, Age 8, Clear Spring, Maryland

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HONEY DROP COOKIES

- 1/4 cup butter
- 34 cup honey
- 1 egg 2 cups flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 tablespoons milk
- 1 cup chopped nuts 1 cup raisins, chopped

Cream butter. Add honey and egg and beat until fluffy. Sift flour, measure and add salt and baking powder. Add the rest of the ingredients. Drop by teaspoonsful onto greased cookie sheets. Bake at 350° F. for 12-15 minutes. Makes about 41/2 dozen cookies.

Grace Oaks, Age 6, Clear Spring, Maryland

CRISPY RICE CRUNCHIES

- ⅓ cup butter or margarine
- 45 regular or 4½ cups miniature marshmallows

5½ cups Crispy Rice cereal

3/4 cup chopped, salted mixed nuts, optional

Melt butter in a 3 quart saucepan over low heat. Add marshmallows. Stir constantly until the marshmallows are melted Heat and stir 3-4 minutes longer. Remove from heat Stir Crispy Rice and ½ cup nuts. Press the mixture into a buttered 13x9x2 inch pan. Sprinkle with remaining nuts Press in slightly. Cut into bars when cool. Makes 32 bars, 2x1½ inches.

Adah Petre, Age 8, Waynesboro

MONSTER COOKIES

- 12 eggs
- 4 cups brown sugar 6 cups peanut butter
- 1 cup chocolate chips
- 1 teaspoon vanilla
- 8 teaspoons soda
- 1 cup butter or margarine
- 18 cups oatmeal

Mix the ingredients in the order given. Drop by teaspoonsful onto a cookie tray. Bake at 375° F. for 10 minutes. Do not overbake. There is no flour and no salt in this recipe.

Lydia Stoltzfus, Liverpool

PEANUT BUTTER BALLS

the mixture into a small ball, then roll the ball in the

- 1 cup peanut butter
- ½ cup brown sugar
- 1/4 cup flour
- ½ cup chocolate chips

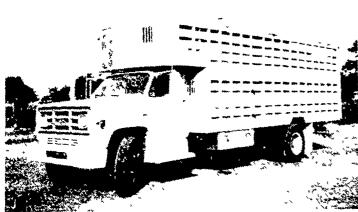
Put the peanut butter into a large bowl. Add the brown sugar and flour. Mix well with a spoon. Stir in the chocolate chips. Nuts or marshmallows may also be added. Put the flour on your hands and roll a spoonful of

sugar. Place the peanut butter balls onto waxed paper. Chill for a few hours

Sarah Stoltzfus, Liverpool

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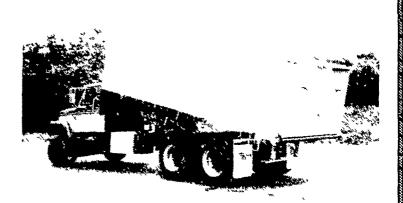
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