

Junior Cooking Edition

In this cake mix generation of cooks, it's surprising to see so many recipes from junior cooks for cakes baked from scratch. Cakes and cupcakes are perfect companions to summertime meals. Often meals are taken out of doors, and cakes are convenient to carry, and offer a satisfying sweet taste at the end of a light summer meal. Today's column is totally devoted to cake recipes from our junior readers, so why not get a piece of the action and try one of these recipes today?

REFRESHING GELATIN CAKE

2 cups plus 2 tablespoons flour
1½ cups sugar
3½ teaspoons baking powder
1 teaspoon salt
½ cup soft shortening
1 cup milk
1 teaspoon flavoring
4 egg whites, ½-¾ cups unbeaten
1 3-ounce box lime gelatin

Mix flour, sugar, baking powder, salt, shortening and milk, then add egg whites and vanilla. Bake at 350° F. Put in a greased oblong pan. When cool, poke the cake with a big fork then mix a 3-ounce box of gelatin, any kind, but lime is refreshing. Pour the gelatin on top of the cake and frost with whipped topping or white icing. Keep refrigerated.

Mary Ellen Shirk, Age 8, Narvon

SUGARLESS CHOCOLATE CAKE

2 eggs, beaten
1 cup hot water
1 cup table syrup
1 cup melted lard
½ cup cocoa
2 teaspoons soda
2¼ cups flour
¼ teaspoon salt

Sift dry ingredients together. Mix alternately with water. Bake at 350° F until done

Sallie Stoltzfus, Christiana

WINTERGREEN CAKE

½ pound wintergreen crumbs
1¼ cups milk
1 cup sugar
½ cup shortening
3 cups cake flour
4 egg whites, beaten stiff
3 teaspoons baking powder

Dissolve wintergreen in the milk. Cream sugar and add flour and baking powder. Combine all ingredients except the egg whites. Add the egg whites and bake in a 350° F. oven for 35 minutes.

Mary High, Age 11, Robesonia

CHOCOLATE CAKE

2 cups brown sugar
2 eggs
½ cup water
1 cup thick milk or butter milk
1 teaspoon vanilla
1 teaspoon salt
½ cup lard
½ cup cocoa
2 cups flour
1½ teaspoons baking soda

Mix all ingredients together and pour into greased pans. Bake at 350° F. until done.

E. Zimmerman, Age 11, Ephrata

CAROB SPECIAL CAKE

1¼ cups sugar
¾ cup shortening
2 eggs
2½ cups sifted cake flour
1½ teaspoons baking soda
½ teaspoon salt
1 cup buttermilk
½ cup carob flour
½ cup boiling water

Preheat oven to 350° F. Grease and flour 2 9-inch layer cake pans. Cream the sugar and shortening together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift together the flour, baking soda and salt and add alternately with the buttermilk. Make a heavy, smooth paste of the carob and boiling water. Cool slightly and blend well. Pour into prepared pans and bake for 35 minutes at 350° F. until done.

Barbara J. Kinsinger, Age 14, Meyersdale

(Turn to Page C23)



120

ALFALFA

➤ THE TOP YIELDING ALFALFA WITH PHYTOPHTHORA ROOT ROT RESISTANCE

➤ HIGHEST YIELD IN CORNELL UNIV. PHYTOPHTHORA TRIALS LAST YEAR. (16 Entries, Two Locations)

➤ LONG TERM ROTATIONS WITH OUTSTANDING RECOVERY

➤ TOLERANT TO ANTHRACNOSE AND RESISTS BACTERIAL WILT



130

ALFALFA

➤ HIGH YIELD PLUS ANTHRACNOSE RESISTANCE

➤ VERY FAST RECOVERY IN MED-LONG ROTATIONS

➤ TOP YIELD IN PENN STATES ROCK SPRING TRIAL LAST YEAR (16 Entries, harvest data 1979)

➤ PROVEN PRODUCER IN PENNSYLVANIA

SEE YOUR DEALER TODAY

PROFESSIONAL RODEO

ARA SANCTIONED

SAT., AUGUST 16 - 7 P.M.
SUN., AUGUST 17 - 2 P.M.

• Rain or Shine

ADMISSION:

| | ADVANCE | GATE |
|-------------------------|---------|--------|
| Adults | \$4.00 | \$4.50 |
| Children (12 and under) | \$3.00 | \$3.50 |
| Children under 6 free | | |

Produced by: KEYSTONE RODEO Co.

EVENTS

- BAREBACK BRONC RIDING
- SADDLE BRONC RIDING
- BRAHMA BULL RIDING
- CALF ROPING
- STEER WRESTLING
- JR. BULL RIDING (KIDS)
- COWGIRLS BARREL RACE
- CALF SCRAMBLE
- WILD HORSE RACE
- Open To The Public
- Restaurants And Motels Nearby

MOUNTAIN SPRINGS

CAMPING RESORT

Box 365 SHARTLESVILLE, PA. 19554

Phone 215-488-6859

Located 1 Mile North of Rt. 22 (I-78) EXIT 8

