

Junior Cooking Edition

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HANDY MADE CAKE

2 cups sugar
½ cup butter or margarine
3 eggs, beaten
1 cup milk
2½ cups bread flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla

Cream shortening and sugar. Add eggs. Sift flour, baking powder and salt together, then add alternately with milk. Add vanilla. Bake at 350° F. for 35-40 minutes

Lizzie J. Kinsinger, Age 11 ½, year date

BIT O' CHOCOLATE CUPCAKES

½ cup shortening
1 cup sugar
1 egg
2 cups cake flour
½ teaspoon salt
2½ teaspoons baking powder
¾ cup milk
1 6-ounce package chocolate bits
1 teaspoon vanilla

Cream shortening and sugar together. Beat until fluffy. Add the egg and beat again. Sift flour, measure and add salt and baking powder. Sift again. Add dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition. Add chocolate bits and blend into batter

Glenda Faye Beiler, Age 10, Leola

WHIPPED CREAM CAKE

1 cup whipping cream
1 cup sugar
2 eggs
1½ cups cake flour
½ teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla

Whip the cream until stiff. Drop eggs in 1 at a time and beat until light and fluffy. Add sugar and vanilla and beat again. Sift flour. Measure and add salt and baking powder. Sift again. Add dry ingredients gradually into the mixture. Beat well after each addition. Pour into a greased layer pan. Bake at 350° F. for 35 minutes. Makes 1 9-inch layer.

Mabel Sensenig, Ephrata

ROBIN HOOD SUNSHINE CAKE

8 egg whites
¾ teaspoon cream of tartar
¾ teaspoon salt
1 cup sugar
6 egg yolks
½ cup sugar
1 cup flour
2 tablespoons cold water
1 teaspoon lemon extract
1 teaspoon vanilla

Beat egg whites until foamy. Add cream of tartar and salt and mix well. Add sugar gradually continuing to beat until stiff peaks are formed. Let meringue stand while preparing egg yolks mixture. Beat egg yolks until thick and light colored. Add sugar gradually and continue to beat until fluffy. Add flour alternately with flavoring beginning and ending with flour. Fold in egg whites mixture. Bake 1 hour at 350° F.

Louella Weaver, Age 11, Fleetwood

FAVORITE CHOCOLATE CAKE

2 cups flour
2 cups sugar
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons soda
¾ cup cocoa
1 cup salad oil
1 cup milk
2 eggs
1 cup hot coffee

Mix ingredients in the order given, adding coffee last. Batter will be thin. Bake at 350° F. for 35-40 minutes.

LuAnn Martin, Age 5, Stevens

BUTTERMILK CHOCOLATE CAKE

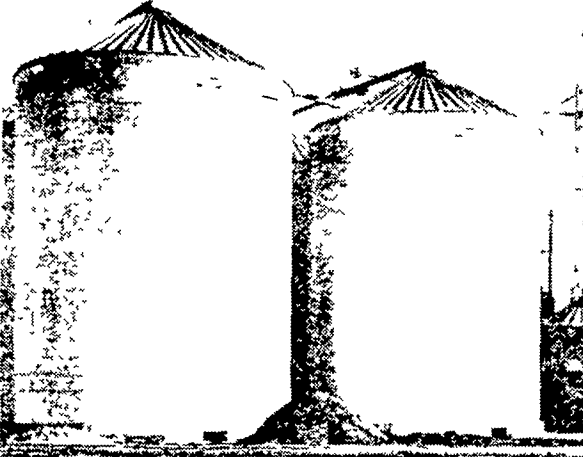
1½ cups sugar
2 cups flour
1½ cups buttermilk or sour milk
½ cup shortening
2 eggs
1½ teaspoons soda dissolved in a little hot water
½ cup cocoa (carob may be substituted)
½ teaspoon salt
vanilla flavoring

Mix all the ingredients together and beat until smooth. Bake at 350° F. until done.

Rachel Glick, Age 10, Lancaster

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