

# Junior Cooking Edition

(Continued from Page C9)  
**APPLE GOODIE**

- ¼ cup sugar
- 1 tablespoon flour
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 2 cups sliced apples
- Topping:
- ½ cup oatmeal
- ½ cup brown sugar
- ½ cup flour
- ¼ cup butter
- dash of soda
- dash of baking powder

Sift sugar, flour, salt and cinnamon together and combine with sliced apples. Mix together well and place in the bottom of a greased casserole. To make the topping, combine dry ingredients and rub in butter to make crumbs. Put the crumbs on top of the apple mixture. Bake at 375° F. for 35-40 minutes. Serve hot or cold with rich milk. Makes 6 servings.

Miriam Shirk, Age 5, Mifflinburg

## LOLLIPOPS

- 18 lollipop sticks
- ¼ cup butter or margarine
- ½ cup light corn syrup
- ¼ cup sugar
- few drops of food color

Lightly butter baking sheet and arrange lollipop sticks on baking sheet. Combine butter, corn syrup and sugar in heavy 1 quart saucepan. Heat to boiling over medium-high heat, stirring occasionally. Reduce heat to medium. Continue cooking, stirring frequently, to 270° F. on candy thermometer (or until a few drops of syrup dropped into very cold water separate into threads which are hard but not brittle.) Stir in food color. Drop the mixture by tablespoons over end of each lollipop stick.

Louella Weaver, Age 11, Fleetwood

## BLUE CHEESE DIP

- 2 tablespoons mayonnaise
- 1 cup cottage cheese
- 2 tablespoons sour cream
- ¼ teaspoon paprika
- 1 teaspoon sesame seeds
- grated onion to taste
- 1 inch cube blue cheese
- 2 tablespoons Parmesan cheese

Blend, mash or mix the ingredients. Serve with raw vegetables including, carrots, celery, cauliflower, peppers, mushrooms, etc. Bread sticks and crackers are also good with this dip.

Jennifer Bulson, Grafton, New York

## BAKED CORN

- 2 cups cooked or canned corn
- 2 tablespoons fat
- 1½ tablespoons flour
- 1 cup milk
- 1 tablespoon sugar
- 1 teaspoon salt
- dash of pepper
- 2 eggs
- ½ cup buttered crumbs

Melt the fat and add the flour. Add the milk gradually and bring to the boiling point, stirring constantly. Add corn, sugar, salt and pepper and heat thoroughly. Remove from heat and add beaten eggs. Pour in a greased baking dish and sprinkle with buttered crumbs. Bake at 325° F. for 25-30 minutes or until corn is firm.

Janet Zimmerman, Age 11, Newmanstown

## CHOCOLATE CUPCAKES

- 1¼ cups sugar
- ½ cup shortening
- 2 eggs
- ½ teaspoon salt
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- ½ cup cocoa
- 1¼ cups flour
- 1 cup hot water
- Filling:
- 1 cup milk
- 4 tablespoons flour
- 1 cup confectioners sugar
- ½ cup Crisco
- ½ cup butter
- 2 teaspoons vanilla

Boil flour and milk until thick and let stand until cold. Beat Crisco, butter and confectioners sugar until creamy. Add flour mixture and beat well.

David Weaver, Age 7, Fleetwood

## PEANUT BUTTER BALLS

- ½ cup peanut butter
- ½ cup honey
- ¾-1 cup non-instant powdered milk
- coconut, chopped nuts, seeds

Combine peanut butter and honey in a small bowl. Add the dry milk and stir thoroughly. Roll the candy into little balls, about ¼ inch. Roll balls in your favorite topping and store the candy in a covered container. Note — these cookies are very sticky. Makes 3 dozen.

Jennifer Bulson, Grafton, New York

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**Tuesday, September 2**  
 Lancaster Co. Society 7 will meet at the home of Joanne Brubaker for an election of officers.

**Thursday, September 4**  
 Lancaster Co. Society 17 will meet at 1 p.m. at Shady Maple. Dr. Calvin Wenger will be the speaker.

**Saturday, September 6**  
 Lancaster Co. Society 6 will meet at the home of Anna Geyer. Linda Umbrell will give a demonstration of making a binder twine wreath.

Lancaster Co. Society 10 will meet at the home of Mary Habecker. Susanne St. Wiest will be the speaker.

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