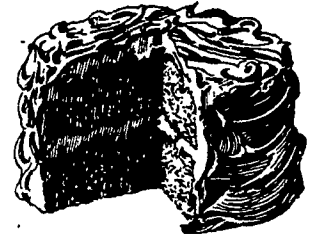


Home On The Range



After-school snacks offer afternoon treats

Almost everywhere across the United States school began this last week. And if you're like most moms, you've already been plagued with the problems of after-school snacks. Kids always seem to want to know what's to eat when they walk through that door after a long day at school.

Why not serve them some of these favorites that other moms just like yourself sent to us? They will soothe a hungry stomach and provide leftovers for supper dessert.

RITZ CRACKER DESSERT

60 Ritz crackers
Mix with 1/4 pound margarine and pat into bottom of a 13 x 9 inch loaf pan.

Mix together:
2 boxes instant pistachio pudding
1/2 gallon vanilla ice cream
1 c. whole milk
Beat with mixer, blending well. Pour into cracker-lined pan and refrigerate several hours before serving.

Nancy Kramer, Newmanstown

SPICY CARROT BARS

1 1/4 c. firmly packed brown sugar
2/3 c. margarine
1 egg
2 t. vanilla
1 1/3 c. flour
1 1/2 t. cinnamon
1/2 t. salt
1/2 t. soda
1/4 t. nutmeg
1 1/3 c. quick or old fashioned oats,
1 c. carrots
1/2 c. chopped nuts
powdered sugar

Heat oven to 350 degrees. Beat together sugar or margarine until light and fluffy; blend in egg and vanilla. Combine flour, cinnamon, salt, soda and nutmeg. Add to margarine mixture. Mix well. Stir in oats, carrots, and nuts. Spread evenly into a greased 9 x 13 baking pan. Bake 25 to 30 minutes or until done. Cool. Sprinkle with powdered sugar. Cut into bars.

J. Zeigler, Dillsburg



Ice cream, pudding and jello make fast, easy and delicious snacks for those hungry youngsters who walk through the door every night and demand to know what there is to eat.

But if you enjoy adding a certain flare and a little personal touch to all you do, try some of the recipes on this page.

FINGER JELLO

Dissolve 2 6-oz. pkg. flavored gelatin in 2 cups boiling water. Add 2 cups cold water. Mix well. Put into pan. Chill until set. Cut into squares and eat. Great for lunch box or after school.

Mrs. Charles Biehl, Mertztown

CHOCOLATE CHERRY ICE CREAM LOG

1 c. chocolate cookie crumbs
1/2 c. coarsely chopped nuts
2 pints cherry ice cream
chocolate syrup
Combine crumbs and nuts; reserve. Place ice cream end to end on aluminum foil. Press ends together. Press crumb mixture onto top and sides of ice cream. Return to freezer for several hours. To serve, slice log into 8 pieces. Pour chocolate syrup over each. Serve immediately.

CHERRY WINKS

2 1/4 c. flour
1 t. baking powder
Sift above ingredients together.
Add:
1/2 t. soda
1/2 t. salt
Combine:
3/4 c. shortening
1 c. sugar

Cream well. Blend in 2 eggs. Add 2 T. milk and 1 t. vanilla. Blend in sifted dry ingredients. Mix well.

Add 1 cup chopped pecans, 1 cup chopped dates and 1/3 c. chopped maraschino cherries.

Mix well. Shape into balls using a level tablespoon of dough for each cookie.

Crush 2 1/2 cups cornflakes. Roll each ball of dough in cornflakes. Place on greased baking sheet. Top each cookie with 1/4 of a maraschino cherry.

Bake in 375 degrees for 10 to 12 minutes. Do not stack until cold.

CREAM PUFFS

1 c. water
1/2 c. butter
1 c. flour
4 eggs
Heat oven to 400 degrees. Heat water and butter to a rolling boil in saucepan. Stir in all flour at once. Stir vigorously over low heat until mixture leaves the pan and forms a ball.

Remove from heat. Beat in eggs thoroughly, one at a time.

Beat mixture until smooth and velvety. Drop from spoon onto ungreased baking sheet forming 8 puffs, 3 inches apart.

Bake for 45 to 50 minutes or until golden brown and dry. Allow to cool slowly away from drafts. Cut off top with sharp knife. Scoop out any filament of soft dough and fill with custard filling or ice cream. Top with powdered sugar.

Mrs. Charles Biehl, Mertztown

PEANUT BUTTER TREATS

1 cup sugar
1/2 c. molasses
1 c. peanut butter
1 T. butter
8 oz. cornflakes or 1/2 large box
Boil together sugar and syrup. Then add butter and peanut butter. Remove from heat. Pour over cornflakes. Mix well. Pour into baking dish. Cool. Then cut in squares. You may also add 1 cup nuts or peanuts to the cornflakes for added flavor.

Emma Martin, Ephrata

Try these snacks also which are answers for Cook's Question Corner.

OATMEAL WHOOPIE PIES

1 c. raisins
1/2 c. shortening
1 c. brown sugar
2 eggs
1/4 c. milk
1 1/2 c. flour
1 2/3 c. oatmeal, uncooked
1 t. soda
1 t. baking powder
1/2 t. salt
1 t. cinnamon
Mix together. Bake at 375 degrees. Whoopie pie filling may be used for filling.

Lorene Horst, Mt. Pleasant Mills

OATMEAL WHOOPIE PIES

2 c. brown sugar
3/4 c. margarine
2 eggs
1/2 t. salt
2 c. flour
2 c. oatmeal
1 t. cinnamon
1 t. baking powder
2 t. soda, dissolved in 3 T. boiling water

Cream together sugar, margarine and eggs. Add salt, flour, oatmeal, cinnamon and baking powder. Add soda water last. Beat. Drop on pans. Bake at 350 degrees about 10 minutes.

Frosting:
2 egg whites
4 T. flour
2 t. vanilla
4 T. milk
4 c. powdered sugar
1 c. Crisco

Beat egg whites until stiff. Add remaining ingredients and mix. Spread between two cookies.

Lorraine Burkholder, Myerstown

Cook's Question Corner

ANSWER — In response to a request for Oatmeal Whoopie Pies, we have received 5 recipes. Find 2 of them at the end of the recipe section.

NOTE — If you have any recipes or questions for other readers, send them to Cook's Question Corner, Lancaster Farming, Box 366, Lititz, PA 17543.

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