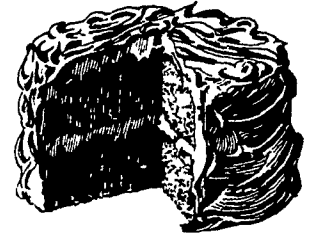


Home On The Range



Cakes promote the holiday spirit

Christmas is the perfect time to bake a cake and give it to a friend or a needy family. Cakes are perfect gifts that show love because they take time and effort to create, and yet they are relatively inexpensive to make.

Most cooks enjoy trying new cake recipes because few people do not enjoy eating cake. Therefore, a hostess seldom goes wrong when serving it for dessert.

Featured at right is the Easy Holiday Fruited Coffee Cake. This cake calls for plenty of ingredients, yet is considered by most to be easy to make. Thus the name. Try it and other cake recipes listed below.

EASY HOLIDAY FRUITED COFFEE CAKE

- 1/3 c. milk
- 1/2 c. sugar
- 1 t. salt
- 1/2 c. margarine
- 1/2 c. warm water
- 2 pkg. dry yeast
- 2 eggs, beaten
- 3 1/2 to 4 c. unsifted flour
- 1 c. chopped walnuts
- 1 c. candied fruit
- 1/2 c. snipped pitted dates
- 1/2 c. quartered candied cherries
- 1 t. ground cinnamon
- 1 t. ground ginger
- 1 t. grated orange peel
- 1/2 t. ground nutmeg
- powdered sugar glaze

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in active dry yeast; stir until dissolved. Stir in lukewarm milk mixture, eggs and 2 cups flour. Beat until smooth. Stir in enough additional flour to make

a stiff batter. Cover bowl; let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hours.

Meanwhile, thoroughly combine walnuts, candied fruits and peels, dates, cherries, cinnamon, ginger, orange peel and nutmeg.

Stir batter down. Mix in nut and fruit mixture. Spoon evenly into greased and floured 12-cup Bundt pan. Cover; let rise until slightly more than doubled in bulk, about 1 hour and 15 minutes.

Bake at 375 degrees about 30 minutes, or until done. Remove from pan and cool on wire rack. Frost with powdered sugar glaze when cooled.

CARROT CAKE

- 3 c. grated carrots
- 4 eggs
- 1 1/4 c. honey
- 1 1/4 c. oil
- 2 c. whole wheat flour
- 1 c. unbleached white flour
- 2 t. baking powder
- 1 t. salt
- 2 t. baking soda
- 2 t. cinnamon
- 1 c. raisins
- 1 c. chopped walnuts

Sift dry ingredients. Combine carrots, eggs and honey. Add oil, and dry ingredients, stirring until moist and well-mixed. Stir in raisins and nuts. Pour into greased floured pan. Bake at 325 degrees for 40-50 minutes. Cool one hour before frosting.

Mrs. Wes Stauffer Ephrata



Christmas time wouldn't be the same without special homebaked treats such as this classic Holiday Fruited Coffee Cake. But this old-fashioned yeast bread is made the con-

temporary way — without kneading. This recipe allows you to save time and energy for other activities during the holidays.

PUMPKIN CAKE

- 2 c. sugar
- 2 c. pumpkin
- 1 1/2 c. vegetable oil
- 4 eggs
- 2 c. flour
- 1 t. salt
- 2 t. soda
- 2 t. baking powder
- 2 t. cinnamon
- 1/2 c. nuts
- 1 1/2 c. coconut

Sift the flour, salt, soda, baking powder, and cinnamon. Then put everything in the mixing bowl in order given. Mix well. Put in a greased 13x9x2 pan. Bake at 350 degrees for 45 minutes.

F. Martin, Lititz

about 150 strokes. Pour into two greased and floured layer cake pans or one 9x9 inch square cake pan. Nuts may be added. Bake at 350 degrees for 30 minutes or until finished.

Laura Rissler, Stevens

CHOCOLATE CAKE

- 2 eggs, beaten
- 2 c. sugar
- 1 c. black coffee
- 1 c. milk
- 1/2 c. oil
- 2 t. baking soda
- 1 t. baking powder
- 1/2 t. salt
- 1 t. vanilla
- 2 c. all-purpose flour
- 3/4 c. cocoa

Beat eggs and sugar until smooth. Add oil, coffee and milk, then add flour, baking powder and soda, salt, cocoa and vanilla.

Bake in 350 degree oven for 35 minutes.

Mrs. Luke Wise, Lebanon

DATE CAKE

- 2 c. sugar
- 1 c. oleo or butter
- 2 eggs
- 2 t. vanilla
- 3 c. sifted cake flour
- 1 T. baking soda
- 2 c. boiling water
- 2 c. chopped dates
- 2 c. chopped nuts

Pour boiling water over dates and stir in baking soda. Set aside. Cream sugar and shortening. Add eggs. Beat well. Add flour alternately with date mixture. Add nuts. Bake at 350 degrees for one hour. Use an angel cake pan or Bundt cake pan to bake it in.

Mrs. Robert Moore, Hopewell, N.J.

VERY MOIST FUDGE CAKE

- 1/3 c. shortening
- 1 c. sugar
- 1/2 t. vanilla
- 2 sq. unsweetened chocolate OR 6 T. cocoa and 2 T. fat

- 1 egg
- Sift together:
- 1 1/4 c. flour
- 1/2 t. soda
- 1/2 t. salt
- 3/4 c. water
- 1/2 c. semisweet choc. chips

Cream sugar and shortening till light and fluffy. Blend in vanilla and cooled chocolate. Add egg and beat well. Add dry ingredients alternately to cream mixture with 3/4 c. water beating after each addition.

Spread in baking dish. Sprinkle with chocolate chips and bake at 350 degrees for 30 minutes. Cool in pan.

Nancy Lort, Delta

APPLE CAKE

- 1 c. white sugar
- 1 c. brown sugar
- 2 eggs
- 1 c. shortening
- 1 c. cold water
- 2 t. salt
- 2 t. soda
- 2 t. vanilla
- 3 c. flour
- 4 c. finely chopped apples

Shred apples, sprinkle with a little sugar. Let stand. Mix others and fold in apples. Sprinkle 1 T. brown sugar and cinnamon on top. Bake at 350 degrees for 55 minutes.

Tastes great with whipped cream or ice cream.

J. Sarver, Millerstown

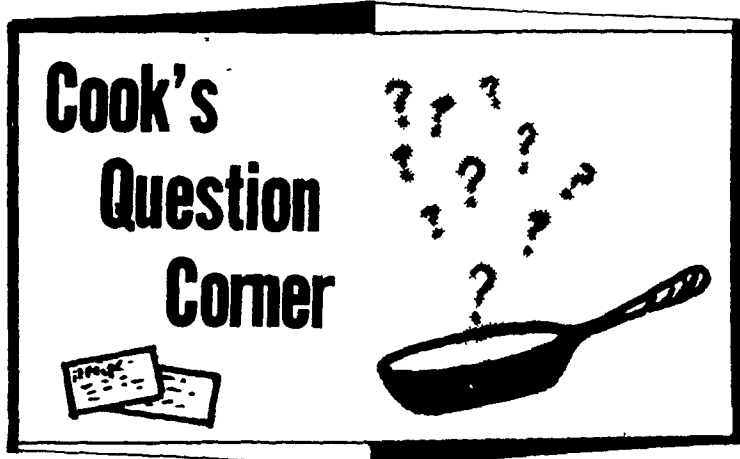
BALTIMORE PEACH CAKE

- 1 egg
- 1 c. sugar
- 1 c. milk
- 1 T. butter
- 1 1/2 t. baking powder
- 2 1/2 c. flour

Mix first 5 items together. Beat well. Add sifted flour. Beat. Divide batter into two 9x9 cake pans. Slice peaches and place over the batter close together. Then sprinkle all over with cinnamon and add 10-15 small pieces of butter over the top. Bake at 350 degrees for 45 minutes.

Willmale Thomas, Carlisle

(Turn to Page B7)



QUESTION — I would appreciate any kind of recipes that take coconut oil with parafin.

Mrs. R. Zimmerman, Lebanon

ANSWER — Mrs. Ervin Fassett, who earlier had requested recipes for coconut macaroons, can now find a recipe at the end of the Home on the Range section. Other answers came from Mrs. William Livingston and Mrs. R. Boyd.

Recipe Topics

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CHOCOLATE CHIP CAKE

- 1/2 c. butter
- 1 c. corn syrup
- 2 eggs
- 1/2 c. milk
- 4 oz. chocolate chips
- 1 t. vanilla
- 2 t. grated orange rind
- 2 1/2 c. flour
- 1/2 t. salt
- 2 1/2 t. baking powder

Cream shortening and add corn syrup. Blend eggs. Beat well. Add sifted dry ingredients alternately with milk and flavoring. Beat well. Fold in chips. Pour into greased layer pans. Bake at 350 degrees for 25 to 30 minutes.

Barbara Russell, Pine Bush

WHITE AS SNOW CAKE

- 2 1/2 c. sifted cake flour
- 4 1/2 t. baking powder
- 1 1/2 c. sugar
- 1 t. salt
- 1 c. milk
- 1/2 c. shortening
- 4 egg whites
- 1 t. vanilla

Sift all dry ingredients into mixing bowl. Add shortening, soft, but not melted and 2/3 of the milk. Beat until batter is well blended and glossy, 150 strokes by hand.

Add remaining milk, egg whites, and flavoring. Beat until smooth,