

Spicy pumpkin cake ideal for Christmas

LANCASTER — Look to one of Christmas' favorite flavors for dessert inspiration next time the party's at your house. Pumpkin Pudding Cake, served warm from the oven with Spicy Orange Sauce is an impressive yet easy-to-prepare spice-scented cake, generously studded with dates and nuts. The luscious texture of this special cake is as moist and tender as your favorite pudding cake recipe.

The unexpected ingredient which provides moist richness in this special dessert is also the basis for the delicate, foamy hot dessert sauce. La Creme, the frozen whipped topping with real cream from Kraft, is amazingly versatile. For a dessert sauce, it can be heated without separating. As a whipped topping for hot coffee beverages it holds up beautifully. With refrigerated desserts it offers make-ahead convenience, and unlike whipped cream, you can even use it on hot desserts without having it melt away quickly. And, there's no last-minute effort in the preparation.

La Creme whipped topping has all the convenience of non-dairy

whipped toppings, yet it's made with 54% real dairy ingredients — cream, whole and skim milk — for a fresh, natural taste.

Spruce up your autumn party and family desserts with versatile La Creme whipped topping, for a special mealtime conclusion. A real boon for small families, it can be thawed and refrozen three or four times without any noticeable quality loss.

Pumpkin Pudding Cake

1/2 cup Parkay margarine
1-1/3 cups sugar

1 9-oz. container La Creme whipped topping with real cream, thawed
1 cup canned pumpkin
2 eggs
1-2/3 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon baking powder
1/4 teaspoon cloves
1 cup chopped dates
1/2 cup chopped nuts
Spicy Orange Sauce

Beat margarine and sugar until light and fluffy. Blend in 1 cup whipped topping, pumpkin and

eggs. Add combined dry ingredients; mix well. Stir in dates and nuts. Pour into greased and floured 10-inch fluted or standard tube pan. Bake at 350°, 1 hour. Cool 10 minutes, remove from pan. Serve warm with:

SUGAR COOKIES

1/2 lbs. lard or butter
1 lb. granulated sugar
2 eggs
1 c. buttermilk

eggs. Add combined dry ingredients; mix well. Stir in dates and nuts. Pour into greased and floured 10-inch fluted or standard tube pan. Bake at 350°, 1 hour. Cool 10 minutes, remove from pan. Serve warm with:

Spicy Orange Sauce

2 cups thawed La Creme whipped topping with real cream
1 teaspoon grated orange rind
Dash of cinnamon
Dash of nutmeg

Heat whipped topping over low heat, stirring just until melted. Blend in spices. Serve immediately.

Benners celebrate 70th anniversary



Mr. and Mrs. B. E. Benner

FAIRFIELD — Celebrating a 50th wedding anniversary is a rare and special occasion for many senior citizens to achieve, so a 70th anniversary would be outstanding, right?

It was, at least for Mr. and Mrs. B.E. Benner of R1 Fairfield, who celebrated 70 years of married bliss on Sunday, Nov. 28.

Perhaps their special day can be attributed to good country living, or perhaps to Mrs. Benner's cooking. She mailed us three of her "old time" recipes for readers to try. Find them below.

Mrs. Benner was a member of the first graduating class of the New Holland High School in 1908, while Mr. Benner attended Lancaster Business School in 1913.

The Benners have four children: Mrs. Kenneth Bream of Gettysburg; Lloyd E. Benner of Fairfield, Mrs. Charles Williams of Gettysburg, and John D. Benner of Fairfield. They also have 12 grandchildren, 16 great grandchildren and one great, great grandchild.

1 1/2 lbs. flour with 2 t. baking powder
vanilla or raisins added

Let set in refrigerator over night. Then roll and cut and sprinkle with sugar. Bake in greased pan in 360 degree oven until finished.

PEPPER NUTS

1 lb. granulated sugar
1/2 lb. butter or lard
1 c. buttermilk
6 beaten eggs
2 t. soda
1/2 t. nutmeg
about 2 lb. flour

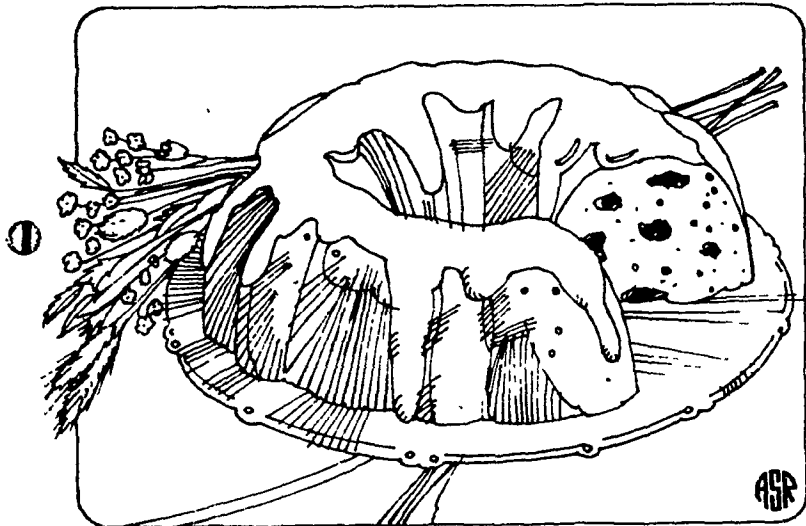
Mrs. Benner says to sift the soda, nutmeg and flour together. She uses this recipe for the Christmas cut out cookies. Bake the ingredients in a greased pan at about 360 degrees until finished. Let stand over night.

According to Mrs. Benner, both recipes were her Grandmother Musselman's.

MOLASSES COOKIES

1 c. brown sugar
1 c. molasses
3 beaten eggs
1 c. melted lard
1 c. buttermilk
1 T. soda
1 T. ginger
1 T. cinnamon
1/2 t. nutmeg
1 t. salt

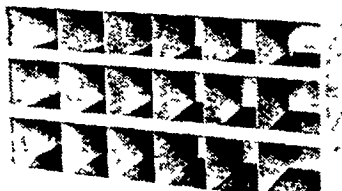
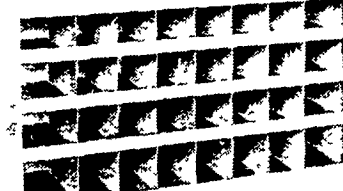

Mix last five ingredients with four cups of flour. Add the brown sugar to the molasses, then the eggs and lard. Alternate with buttermilk and sifted dry ingredients. Let stand a half day or in refrigerator over night before rolling out. Sprinkle with sugar. Bake about 360 degrees until done.



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