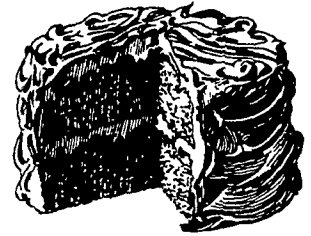


# Home On The Range



## Desserts deserve attention

Desserts are limited only in your imagination. Don't picture ice cream or cookies or cakes. Instead envision combinations of these goodies.

How about Crunchy Brownie Ice-Cream Squares? Or Cream Cheese Squares? Recipes that combine several tastes not only sound more tempting, but taste it too.

For the delight of an after-dinner lifetime, try one of the creative dishes below.

Be sure to look in this same spot next week for dairy teasers. Whether your passion is butter, milk, cheese, cream cheese, or yogurt, you'll find a new recipe that we're sure will become a family favorite in no time at all.

### CRUNCHY BROWNIE ICE-CREAM SQUARES

1/4 c. butter, softened  
1 pkg. Betty Crocker supreme fudge brownie mix, with can of chocolate syrup  
1 can flaked coconut  
1/2 c. chopped nuts  
1 half-gallon vanilla ice cream, slightly softened

Heat oven to 350 degrees. Cut butter into brownie mix, dry, until crumbly; stir in coconut and nuts. Spread in ungreased rectangular pan, 13x9x2 inches. Bake, stirring occasionally, until coconut is golden brown, 20 to 25 minutes. Stir to crumble; cool.

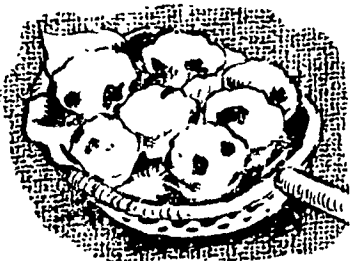
Reserve 1/2 c. of the crumbly mixture; stir remaining crumbly mixture into ice cream; drizzle with chocolate flavor syrup. Cover and freeze until firm. Remove from freezer 5 minutes before cutting. Cut into squares. Makes about 16 squares.

### CREAM CHEESE SQUARES

1/2 pkg. Big Batch chocolate chip cookie mix  
1/2 c. chopped walnuts  
1 pkg. cream cheese, 8 oz.  
1/4 c. sugar  
2 T. milk  
2 T. lemon juice  
1/2 t. vanilla  
1 egg

Heat oven to 350 degrees. Knead 1 flavor packet of Big Batch about 10 seconds. Mix 1 pouch cookie mix and the flavor packet in large bowl until crumbly. Mix in walnuts. Press 2/3 of the crumbly mixture in ungreased square pan, 9x9x2 inches. Bake 12 minutes.

Beat remaining ingredients in small bowl until smooth; spread over crust. Sprinkle remaining crumbly mixture over cream cheese mixture, pressing lightly. Bake until wooden pick inserted in center comes out clean, 25 to 30 minutes. Cool; refrigerate 1 hour. Cut into about 1 3/4 inch squares. Refrigerate any remaining squares.



### PASTRY PETAL CUPS

1 c. all-purpose flour  
1/3 c. shredded natural Cheddar cheese  
1/3 c. sweet cream butter  
3 T. cold water

In small mixer bowl, combine

flour, cheese and butter. Beat at medium speed until mixture forms coarse crumbs. Add water; continue beating at low speed until mixture forms a ball. Form into 12 inch roll. Wrap in waxed paper; chill until firm (two hours or overnight). Heat oven to 400 degrees. Cut log into 1/8 inch thick slices. Grease and flour a 12-cup muffin pan. To form each cup: place 1 slice in bottom of each cup. Place 5 slices around sides of cup, overlapping slightly; press edges into bottom slice to seal. Bake for 12 to 18 minutes or until lightly browned. Cool 10 minutes; remove from pan.

### FEATHER CAKE

2 c. sugar  
3 eggs  
2 1/2 c. flour  
little salt  
1/2 c. butter  
1 c. sweet milk  
3 t. baking powder

Mix all ingredients together well. Bake at 350 degrees until cake springs back at slight touch or until toothpick inserted comes out clean.

Betty Biehl, Mertztown

### CHERRY COBBLER

1/4 c. butter  
3/4 c. sugar  
1 egg  
1 1/2 c. flour  
1/2 t. salt  
2 t. baking powder  
1 T. tapioca  
1 T. lemon juice  
2 T. butter  
1/2 c. milk  
2 c. cherries, seeded

Beat butter, sugar, egg with electric mixer. Blend in flour, salt, baking powder and milk.

Pour cherries into greased, shallow baking dish. Sprinkle with butter, tapioca, and lemon juice.

Spoon batter on top of cherries. Bake at 375 degrees for 30 to 35 minutes or until done. Serve warm with milk.

Mrs. Daniel Weaver, Boiling Springs



### MAPLE PECAN SQUARES

Preheat oven to 350 degrees. Make crumbs from:

3 c. flour  
1/2 c. brown sugar  
1 c. butter

Press into 9x13 inch pan, bake 15 minutes.

Combine:  
1 1/3 c. brown sugar  
2 c. maple syrup

Cook 3 minutes, pour over:  
4 beaten eggs (Pour over while stirring)

Stir in:  
4 T. flour  
1/2 t. salt  
1 t. vanilla

Pour over crust, top with 2 c. pecans.

Bake at 20 to 25 minutes.  
Janet Horst, Waynesboro



Cream Cheese Squares and Crunchy Brownie Squares



Pastry Petal Cups

### BANANA CAKE

1/2 c. shortening  
1 c. sugar  
2 eggs  
2 c. cake flour  
1/2 t. salt  
2/3 t. soda  
5 T. sour milk  
1 c. banana pulp  
1 t. vanilla

Cream shortening. Add sugar gradually and continue to beat until fluffy. Add beaten eggs and vanilla and beat until light. Sift flour; measure and sift again with dry ingredients. Add dry ingredients alternately with milk.

Beat thoroughly after each addition. Fold in banana pulp until well blended into mixture. Pour into greased layer pans and bake at 350 degrees for 30 minutes. This makes 2 layers.

### PEANUT BUTTER PIE

Make 9-inch pie shell. While still hot, line with peanut butter mixture of:

1/2 c. powdered sugar  
1/4 c. cornstarch  
1/2 c. peanut butter

Mix like crumbs. Save 1/4 c. for on top.

Heat in saucepan 2 1/2 c. milk.

Mix and beat well:

2/3 c. sugar  
1/4 c. cornstarch  
1/2 t. salt  
1/2 c. milk  
3 egg yolks

Then add to hot milk and boil 1 minute. Blend in:

1 T. butter  
1 t. vanilla

While still hot, pour into peanut-butter-lined pie crust. Top with 1/4 c. crumbs. Cool, then top with whipped topping.

Rebecca Stoltzfus, Bird-in-Hand

## Cook's Question Corner



**QUESTION** — I love the coconut cream pies, also lemon meringues. But I never have any luck with the meringues. They usually are not as thick after they cook, also they tend to get watery around the crust. The crust gets soggy after standing a few hours. I've tried different ways of making meringue but never any luck. Can anyone help me?

L. Baer

### SHOO FLY CUPCAKES

4 c. flour, not sifted  
2 c. brown sugar  
3/4 c. lard  
1 c. molasses  
2 c. boiling water  
1 heaping tsp. soda

Mix the juice with the crumbs. Save about 2 c. crumbs for topping. Bake at 350 degrees for 25 to 30 minutes. After crumbs and juice are mixed, put about 1/2 c. extra flour in to make sure they do not run over. Use a teaspoon of crumbs for each cake. Fill paper not quite 3/4 full - rather less than more.

Leah Lapp  
Gordonville, Pa.

