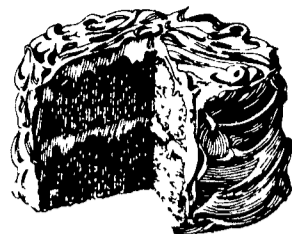


Home On The Range



Celebrate March with a Cake

It's March and, hopefully, the beginning of the end to winter. Why not forget your diet, just for this week, and celebrate spring with a scrumptious, new cake recipe?

The recipes we received from our readers sound great. Try them!

CARROT CAKE

2 cups sugar
1 1/2 cup Wesson Oil
4 eggs
Mix above ingredients together. Sift and add the following ingredients to above mixture.
2 cups flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon cinnamon.
Then add:
1/2 cup chopped walnuts
3 cups grated carrots
Bake in oblong pan at 350 degrees for 30 to 35 minutes and top with cream cheese frosting, as follows:
Mix:
1 (8-oz.) package cream cheese
1/2 cup margarine
1 teaspoon vanilla
enough 10X sugar to make it right to spread

R. Riehl
Gordonville

The next three recipes come from Betty Biehl, Mertztown.

CRUMB CAKE

1 cup sugar
1/4 teaspoon salt
2 cups flour
2 teaspoons baking powder
1/2 cup shortening
2 eggs
1/2 cup milk
dash of cinnamon
melted butter
Sift together sugar, salt, flour and baking powder. Add shortening and crumb well with a fork. Take out 1/2 cup of crumbs and to the remaining crumbs add eggs and milk. Mix well. Pour into a well-greased 8X8X2-inch pan. Sprinkle the top with the reserved crumbs and top with cinnamon and a little melted butter. Bake at 375 degrees for 35 minutes.

NUT CAKE

1/3 cup shortening
1/3 cup butter
1 2/3 cups sugar
3 eggs
2 3/4 cup flour
2 teaspoons baking powder
little salt
1 cup milk
1 teaspoon vanilla
1 1/3 cup walnuts, cut up
Mix all ingredients together. Fold in the walnuts last. Pour batter into 2 nine-inch layer cake pans that are well greased. Bake at 350 degrees for 25 to 30 minutes. Spread with following frosting:

Mocha Frosting
1 1/2 cups confectioners sugar
1 large egg
1/3 cup strong brewed coffee
3/4 teaspoon vanilla
2 tablespoons cocoa
1 1/2 tablespoon butter
Mix all of above ingredients and spread on cake.

QUICK COFFEE CAKE

2 cups flour
2 1/2 teaspoon baking powder
3/4 teaspoon salt
6 tablespoons sugar
Mix together and add:
5 tablespoons butter
Work mixture like pie dough and then add:
1 egg
1/3 cup milk
Beat together and then top with 1/2 tablespoons melted butter. Bake at 350 degrees for 30 minutes or until done and top with following:
Topping
4 tablespoons sugar
1 tablespoon flour
1/2 teaspoon cinnamon
Mix and put on top of cake.

CHOCOLATE CAKE

2 eggs
2 cups sugar
1 cup oil
1 cup sour milk
1 teaspoon vanilla
1 teaspoon salt
Beat until smooth and sift:
3 cups flour
1/2 cup cocoa
2 teaspoons baking soda
Add to mixture, plus one cup of boiling water. Bake at 350 degrees for 45 minutes. Use a 9X13 pan.
Vera M. Scott
Cortland R1, New York

TASTY CAKES

4 eggs
2 cups sugar
1 cup milk
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
pinch of salt
Beat eggs until thick. Add sugar and beat well. Add milk, vanilla and dry ingredients. Bake at 350 degrees for 15 to 20 minutes in a greased jelly roll pan, 13X15. While hot spread one cup of peanut butter over cake and let cool. Spread a melted 8 oz. chocolate bar over peanut butter. Cut in squares.
Lisa Jackson
Felton R3

SOUR CREAM SPICE CAKE

1/4 cup shortening
1 cup brown sugar
1 egg



Treat your sweet tooth to one of this week's recipes. Whether you prefer spice, chocolate, fruit or coffee cakes, you won't be disappointed there is a recipe that features each of these.

3/4 cup thick sour cream
1 3/4 cups sifted cake flour
1/4 teaspoon baking soda
2 teaspoons baking powder
1/8 teaspoon salt
1/4 teaspoon cloves
2 teaspoons cinnamon
Cream shortening. Add sugar gradually. Add egg and beat well. Add sour cream. Sift flour with baking soda, baking powder, salt, cloves and cinnamon. Add two tablespoons of the dry ingredients to the creamed mixture. Beat thoroughly. Add dry ingredients to the first mixture, beating well. Pour into a well greased and floured pan 8X12X2 inches. Bake in 350 degree oven for 30 minutes.
Kimberly Wingert
State College

TOMATO SOUP CAKE

2 cups sifted cake flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon powdered cloves
1/2 teaspoon cinnamon or mace
1/2 teaspoon nutmeg
1 cup seedless raisins
1/2 cup shortening
1 cup sugar
2 well beaten eggs
1 can (1 1/4 cups) condensed tomato soup
Sift together flour, baking powder, soda and spices. Wash and cut raisins. Roll in a small amount of the flour mixture. Cream shortening; add sugar gradually; then eggs, mixing thoroughly. Add flour mixture alternately with soup; stir until smooth. Fold in raisins. Pour into two greased and floured 8-inch layer pans. Bake in 375 degree oven for 35 minutes or until done.

BANANA UPSIDE-DOWN CAKE

2 tablespoons butter
1/2 cup firmly packed brown sugar
3 medium bananas, cut in quarters
1/2 cup raisins
walnut halves
1/4 cup shortening
2/3 cup sugar
2 beaten eggs

1 teaspoon vanilla
1 1/2 cups sifted cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk
Melt butter. Add brown sugar, and stir until well blended. Pat into the bottom of a square 8-inch baking pan. Arrange bananas, raisins and nuts over this and pat down gently. Cream shortening.

Add sugar gradually and cream thoroughly. Add eggs and beat well. Add vanilla. Mix and sift flour, baking powder and salt. Add flour mixture alternately with milk to creamed mixture, stirring and blending after each addition. Beat slightly to make smooth. Pour batter carefully over bananas. Bake in 350-degree oven until done, about 55 minutes. Turn out upside down.

Featured Recipes

This week's featured recipe is a special one, not only because Fasnacht Day is Tuesday, but also because this recipe has been personally taste-tested by this home editor. Years ago, long before I learned to worry about calories, I would sit in a friend's kitchen munching on fasnacht after fasnacht, each or them coated with a healthy helping of molasses. The baker of those delicious treats was Stanley Haverstick, who has graciously agreed to share his recipe with us. Enjoy it as much as I did!

Fasnachts

3 medium potatoes
2 cups flour
1 yeast cake
2 cups flour
2 cups lukewarm milk
4 beaten eggs
1/2 cup melted butter
1 cup sugar

Boil potatoes in enough water to cover. When soft remove potatoes and mash. With potato water scald two cups of flour, add mashed potatoes. When cool, add yeast cake dissolved in a little lukewarm water. Later, mix 2 cups of flour with milk, making a batter that will drop easily from a spoon, add first mixture and let rise overnight. In the morning, add eggs, butter and sugar. Knead stiff enough to roll and let rises until dough has doubled in size.

Roll, cut out and let rise again. When light, fry in hot fat. Makes about 10 dozen.

If 10 dozen sounds like more than your family can use, the Haverstick family also volunteered this recipe, which makes only three dozen.

Fasnachts

1 1/4 cup milk
1/4 cup shortening
1 teaspoon salt
1 small yeast cake
3 eggs, beaten
3/4 cup sugar
1/4 teaspoon nutmeg
4 1/2 to 5 cups sifted flour

Scald the milk, add shortening and salt. Cool milk until it is lukewarm, then add crumbled yeast cake and stir. Gradually add 2 2/3 cups sifted flour, heating batter thoroughly. Put in a warm place and allow to stand until filled with bubbles. Mix sugar and nutmeg and combine with beaten eggs. Stir into first mixture and add remaining flour. Knead well, cover and let rise in a warm place for about one hour. Turn out lightly on floured board and roll 3/4 inch thick. Cut with doughnut cutter. Cover with a thin cloth and let rise on board until top is springy to touch of finger. Drop into 365-degree fat with the raised side down so the top side will rise, while underside cools. Drain on paper towels.

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