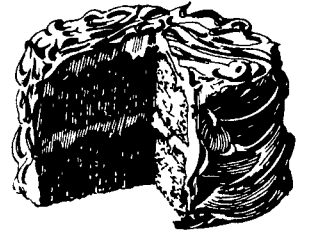


Home On The Range



Complement your spring meals with desserts



Signs of spring's arrival are everywhere. Robins are making their arrival, early flowers are pushing their way toward the sun and before too long buds will be bursting into new leaves.

Add a touch of spring to your meals too, with one or more of the mouth-watering desserts on this page.

STRAWBERRY MOUSSE

1 (3 oz.) package strawberry gelatin
 1/2 cup sugar
 1 cup boiling water
 1 cup cold water
 1 cup heavy cream (whipped)

Dissolve gelatin and sugar in boiling water. Add cold water. Chill until slightly thickened. Beat gelatin over ice until light and fluffy. Fold in whipped cream. Pour into 1 1/2 quart mold. Chill until firm. Garnish with fresh strawberries.

Betty Biehl
 Mertztown

FRUIT COCKTAIL CAKE

Sift together:
 1 1/2 cups flour
 1 cup sugar
 1/2 teaspoon salt
 1 teaspoon baking soda

Add 1 stick soft butter. Blend dry ingredients together with butter. Add 1 medium can fruit cocktail with syrup, and 2 whole eggs, well beaten. Pour in well-greased long baking tin. Pour on top of batter the following mixture: 1 cup brown sugar, 1 cup pecan slices or halves, and 1 cup coconut. Bake 45 minutes at 350°F. Let cake completely cool before cutting.

Betty Biehl
 Mertztown

JELLO PINEAPPLE DESSERT

3 cups milk
 2 heaping tablespoons cream marshmallow
 3 small jello; any flavor
 1 8-oz. package cream cheese

Heat milk and marshmallow. Take off heat and add jello and cream cheese. Cool. Then add 1 box cool whip and 3 (#2) cans crushed pineapples or fruit cocktail.

Lydia S. Lapp
 Gordonville

EIGHT LAYER MOCHA TORTE

1 package yellow cake mix
 4 cups (1 lb.) powdered sugar
 1/2 cup cocoa
 1/4 teaspoon salt
 1/2 cup strong coffee
 1/4 cup butter or margarine, softened
 1 teaspoon vanilla
 Walnut halves

Make two torte cake pans. For each pan, stack two 14 X 18-inch sheets of heavy-duty aluminum foil. Fold in all edges 1 inch. Fold again, forming 1-inch sides and miter corners against side of pan. Pans will be 10 X 14-inches in size. Place pans on large cookie sheets for support.

Preheat oven and prepare cake mix according to package directions. Pour half of batter (2 cups) into each torte cake pan. Bake 20 minutes or until tested done. Cool completely.

Fold down sides of each pan. Cut each cake in half crosswise and lengthwise. Remove each section of cake with a large spatula. Stack layers and trim to the same size.

For frosting, combine sugar, cocoa and salt. Beat in coffee, butter and vanilla until smooth. Frost between each cake layer, top and sides. Garnish with walnut halves. Serve on foil-covered cardboard. Makes 8 to 10 servings.

CHERRY PUDDING

2 cups sugar
 1 cup milk
 2 tablespoons baking powder
 Butter (size of 1 egg)
 3 cups flour
 Cherry Mixture:
 1 cup sugar
 1 pint sour cherries
 2 cups boiling water

Mix together the first 5 ingredients. Pour half of the batter in pan. Combine ingredients for cherry mixture. Pour half of cherry mixture over batter in pan. Add rest of batter and rest of cherry mixture on top. Bake at 350°F. or until toothpick comes out clean.

Sandy McComsey
 Newport

SUNSHINE GOLDEN YELLOW CAKE

2 1/2 cups sifted cake flour
 1 1/2 cup sugar
 3 1/2 teaspoon baking powder
 1 teaspoon salt
 3/4 cup milk
 2/3 cup Crisco
 3 eggs
 1/2 cup milk
 1 teaspoon vanilla

In mixing bowl, combine flour, sugar, baking powder and salt. Add the 3/4 cup milk and Crisco. Beat at medium speed of mixer for 2 minutes. Add eggs, the 1/2 cup milk, and vanilla. Beat 2 minutes more. Pour batter into 2 round 9-inch pans or a 9 X 13 inch pan. Bake at 350° for 30 or 40 minutes.

Frosting:
 1/2 cup Crisco
 1/2 cup cocoa
 1/4 teaspoon salt
 1/3 cup milk
 1 1/2 teaspoon vanilla
 3 1/2 cups sifted confectioner's sugar

In saucepan, melt Crisco. Remove from heat; stir in cocoa and salt. Mix in milk and vanilla. In mixer bowl, stir cocoa mixture into sugar. Beat at medium speed of mixer until smooth and creamy. Add 1 tablespoon more milk if needed for spreading consistency. Frost cake.

Mary Carroll

ORANGE SHERBERT

1 large package orange jello (3/4 cup)
 water (use juice from oranges)
 2 cups boiling water
 2 cups cold water
 1 small box cool whip
 1 pint orange sherbert
 2 small cans mandarin oranges

Let jello get slightly hard. Add cool whip and sherbert and whip together. Add oranges last. Makes 2 jello molds.

Naomi Mae King, age 10
 Lititz

CHOCOLATE CREAM DESSERT

4 tablespoons cocoa
 1/2 cup cold water
 2 cups cream, whipped
 2 cups milk
 2 tablespoons plain gelatin, softened in 1/4 cup cold water
 1 1/2 cups granulated sugar
 4 egg yolks
 2 teaspoons vanilla

Mix cocoa with cold water, then cook until thickened. Mix milk, sugar and gelatin together. Pour into cocoa mixture and add egg yolks. Cook 4 minutes. Set in cold place until it begins to thicken, then add whipped cream, flavoring and beaten egg whites. Chill until set.

Mrs. Eli Sauder
 New Holland

RAISIN BREAD PUDDING

3 3/4 cups milk
 5 eggs
 1/2 cup sugar
 1 1/2 teaspoons vanilla
 pinch of salt
 3 cups raisin bread cubes

In a 1 1/2 quart casserole beat milk, eggs, sugar vanilla and salt until blended. Stir in bread cubes. Set casserole in 8 X 8 baking pan. Pour hot water into pans to come halfway up side of casserole. Bake at 325° for 1 1/4 hours or until knife inserted in center comes out clean. Serve chilled. Makes 6 to 8 servings.

Kathryn Conrad
 Honey Brook

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Featured Recipe

This week's featured recipe comes from Lancaster County Office of Aging. Striving to help senior citizens remain independent in their own homes, the Office of Aging recommends this tasty, nutritious recipe for Potato Salad.

Read about the Sandwich Generation course the office is offering in conjunction with Family and Children's Service on page B16

Sour Cream Potato Salad

7 medium potatoes, cooked in their jackets
 Peeled and sliced (6 cups)
 3/4 cup chopped celery
 1/3 cup clear French or Italian dressing
 1/3 cup sliced green onions and tops (or one small onion)
 1 cup mayonnaise (not salad dressing)

4 hard cooked eggs
 1 1/2 tsp. prepared horseradish mustard
 1/2 cup dairy sour cream
 Salt and celery seed to taste
 1/3 cup diced pared cucumbers (optional) also may add 1 tsp. pot herbs

While potatoes are warm, pour dressing over and chill for two hours. Add celery, and onion. Chop egg whites, add sieved yolks; reserve some for garnish. Combine remaining sieved yolk with mayonnaise, sour cream and horseradish mustard. Fold into salad. Add salt and celery seed to taste. Chill salad for 2 hours. (Add diced cucumber mix.) Sprinkle reserved sieved yolk and sliced onion tops ovetop and if using regular onion, garnish salad with parsley. Serves 8.