

Celebrate National Bake Week

Celebrate National Bake Week, April 1 through 7, by trying out some new recipes for cakes, cookies, muffins, bread and other goodies that tempt the taste buds year round.

If, like me, you have an insatiable sweet tooth, this week should have special appeal for you.

Listed below are several recipes that should keep you busy baking throughout the week.

HONEY-OATMEAL MUFFINS

2/3 c. milk
1/3 c. vegetable oil
1 egg
1/4 c. honey
1 1/2 c. Quaker Oats, (old-fashioned uncooked)
1 c. flour
1/2 c. raisins
1/2 c. chopped nuts
1/2 c. brown sugar
1 T. baking powder
3/4 t. salt or little salt

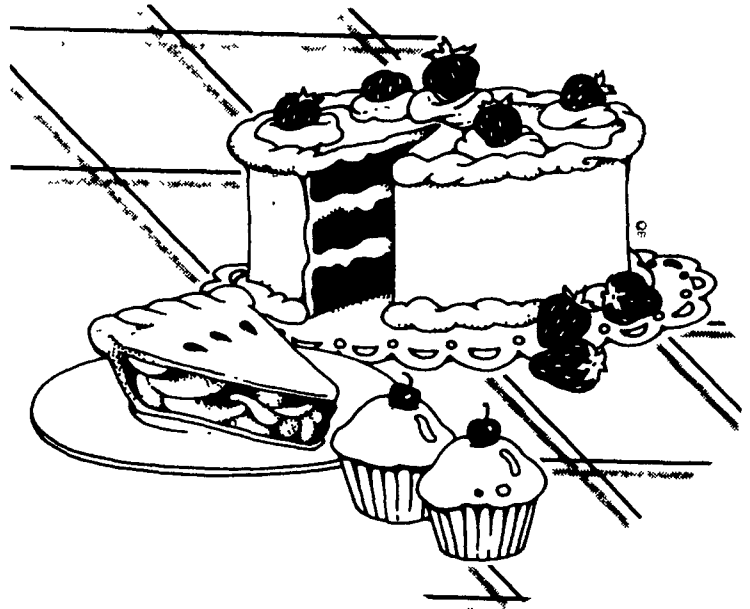
Add milk, oil, egg and honey to combined remaining ingredients, mixing just until dry ingredients are moistened. Fill 12 greased or paper-lined medium-sized muffin cups 3/4 full. Bake in preheated hot oven (400°) for 15 to 18 min. or until golden brown. Makes 1 dozen muffins.

Betty Biehl
Mertztown, Pa.

FROSTED CHOCOLATE COOKIES

1/2 c. (1 stick) margarine
1 c. sugar
1 egg
1 t. vanilla
2 squares (2 oz.) unsweetened chocolate, melted
1 3/4 c. sifted regular all-purpose flour
1/2 t. salt
1/2 t. baking soda
3/4 c. buttermilk
1 c. coarsely chopped walnuts
1/2 c. raisins

In mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in egg, vanilla and chocolate. Sift together flour, salt and baking soda. Add dry ingredients alternately with buttermilk beginning and ending with dry ingredients. Add nuts and raisins. Drop by rounded teaspoons, 2-inches apart onto buttered baking sheets. Bake in preheated 400 degree oven 8 to 10 minutes. Remove immediately to wire rack to cool. When cool, frost with Chocolate Icing. Makes 3 dozen cookies.



1/2 t. cream of tartar

Heat oven to 325°. Combine boiling water and cocoa, let cool. Blend flour, sugar, soda and salt in bowl. Make a well, and add oil, egg yolks, vanilla and cocoa mixture. Beat until smooth. Measure egg whites and cream of tartar into large mixing bowl and beat until

very stiff. Pour egg yolk mixture in thin stream over entire surface of egg whites, gently cutting and folding in with rubber spatula until completely blended. Pour into ungreased 10-inch tube pan. Bake 55 min. at 325° then at 350° for 10 to 15 min. Invert. Let hang until cool.

Mrs. David Blank
Kinzers, Pa.

ROUND CRACKED WHEAT BREAD

1 1/2 c. cracked wheat
1 1/2 c. water
1 1/2 c. whole wheat flour
1 envelope active dry yeast
2 T. sugar
2 t. salt
1/2 c. milk
2 T. butter or margarine
2 to 2 1/2 c. all-purpose flour
oil

Mix well-cracked wheat and water; cover and let stand overnight. In large bowl of mixer mix whole wheat flour, yeast, sugar and salt; set aside. Heat milk and butter until very warm (120° to 130° - butter does not need to melt). Gradually add to flour mixture, then add soaked cracked wheat. Beat at medium speed 3 min., scraping bowl occasionally. Stir in enough all-purpose flour to make moderately stiff dough. Turn out on lightly floured surface; knead until smooth and elastic - 10 to 12 min. adding flour to prevent sticking. Place in greased bowl; turn to grease top. Cover and let rise in warm draft-free place until doubled, 1 1/2 to 2 hrs. Punch down; divide in half. Let rest 10 min. Shape each half in 7-inch round loaf. Place on greased cookie sheets. Brush with oil. Cover; let rise until doubled, about 45 min. Bake in preheated 300° to 350° oven for 20 to 30 min. Cool on racks.

Mrs. Daniel H. Gehman
New Holland, Pa.

BAKED APPLE-ALMOND DELIGHT

1 c. sifted enriched flour
2 t. baking powder
1/4 t. salt
1 1/2 T. sugar
2 T. shortening
6 T. milk
1 egg
2 tart apples, thinly sliced
1/4 c. honey
1/2 t. cinnamon
1 T. soft butter or margarine
1/2 c. canned, slivered, blanched almonds
Cream

Mix and sift flour, baking powder, salt and sugar. Cut shortening into flour mixture. Stir in milk and egg. Spread in bottom of greased 8-inch baking pan. Arrange apples over. Blend together honey, cinnamon, butter and almonds; spread over apples.

Bake in very hot oven (450°) for 15 min. Reduce temperature to slow oven (300°). Continue baking about 10 min. or until apples are tender. Serve warm with cream. Makes 6 servings.

T. Milton Nelson

CHOCOLATE ICING

1 square (1 oz.) unsweetened chocolate
3 T. light cream or half and half
1 1/4 c. sifted confectioners sugar
1/2 t. vanilla

In a 1-quart saucepan heat chocolate in light cream over low heat, stirring constantly, until chocolate melts and blends with cream. Beat in sugar and vanilla until smooth.

MAHOGANY CHIFFON CAKE

3/4 c. boiling water
1/2 c. cocoa
1 3/4 c. Softasilk flour
1 3/4 c. sugar
1 1/2 t. soda
1 t. salt
1/2 c. vegetable oil
7 unbeaten egg yolks (medium)
2 t. vanilla
1 c. egg whites (7 or 8)

4-H club plans flea market

NORRISTOWN — The Montgomery County 4-H Exchange Club invites the public to participate in their annual Flea Market scheduled for April 28th, from 9 a.m. to 3 p.m. at the Montgomery County 4-H Center in Lansdale.

Tables are available for a \$10.00 donation. For details and a reservation contact Dot Jones at 495-6102. The event will be held rain or shine since tables will be set up indoors. Refreshments and baked goods will be available.

The flea market will benefit the 4-H Exchange Club. Through the Exchange Club, members get an opportunity to visit other areas of the country, stay with host families and promote Pennsylvania. For more information on the 4-H program contact County Agent Nancy Kadwill at 277-0574.

The 4-H Center is located on Snyder Road, off Rt. 363 between Sunnyside Pike and Allentown Road, near North Penn High School, Lansdale.

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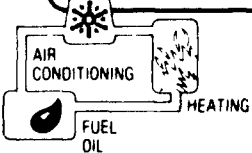
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Donna Saul,
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