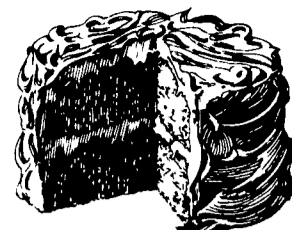


# Home On The Range



## Refresh with summer fruits

Here's a summer riddle for you to ponder: What is light and refreshing, naturally sweet, low in calories and readily available in summer? If you answered fruit, you're right!

Fruit is an attractive food choice for many reasons, and versatility is not the least. Good for breakfast, lunch, dinner, dessert or snack, fruit is an excellent alternative to heavier food choices, especially on those hot, muggy days when appetites dwindle.

### PEACH CAKE

2 cups fresh peaches cut in 1/2-inch pieces

1/2 cup sugar

Mix together peaches and sugar and let stand while preparing other mixture.

1 cup sugar

1/2 cup shortening

1 egg

1 cup buttermilk (1 tablespoon vinegar added to milk to make 1 cup.)

1 teaspoon vanilla

1 teaspoon baking soda

2 cups flour

1/2 teaspoon salt

1 teaspoon cinnamon

Mix all of these ingredients together then add to sugared peaches. Put in a greased and floured 9 x 13-inch cake pan. Bake at 350°F. for 30 to 35 minutes. When cool, sprinkle with confectioners' sugar. Cake is very moist and delicious.

Phyllis Seyfert  
Lebanon

### APPLE DELIGHT

4 apples washed and peeled

1 tablespoon lemon juice

1 tablespoon honey

1/2 cup dates, pitted and chopped

1 cup yogurt

Chopped nuts for garnish

Core apples and shred in large bowl. Blend in lemon juice, honey and dates. Fold in yogurt. Serve topped with nuts as a dessert or salad.

Barbara Russel  
Pine Bush, NY

### PINEAPPLE DELIGHT

1 pint milk

2 beaten egg yolks

2 beaten egg whites

1 pint cream

Toasted coconut

1 cup sugar

1 package lemon jello

1 16-ounce can crushed pineapple

1 angel food cake

Cook milk, sugar, and yolks together until mixture coats a spoon. Pour over 1 package lemon jello until it starts to set. Fold in 2 beaten egg whites, pineapple (drained) and whipped cream. Tear angel food cake into bite-sized pieces and alternate custard and cake in 13 x 15-inch pan, ending with custard. Garnish with toasted coconut.

Barbara Russel  
Pine Bush, NY

### CHERRY STREUSEL CAKE

1 1/2 cups flour

2 eggs, slightly beaten

1 teaspoon vanilla

1 cup sugar

3/4 cup milk

3 teaspoons baking powder

5 tablespoons melted butter

1 quart cherries, pitted and drained

Sift together flour, sugar, baking powder. Mix eggs and milk, and stir into flour mixture. Add melted butter, vanilla and beat well. Pour into greased and floured 9 x 13-inch pan. Spread cherries over cake. Cover with streusel crumbs. Bake at 400°F. for 10 minutes, then 375°F. until done (about 30 minutes). Serve hot or cold with milk or ice cream.

### STREUSEL CRUMBS FOR TOPPING

3/4 cup butter

1 1/2 cups flour

1 teaspoon cinnamon

1/4 cup sugar (either brown or white or some of each mixed together).

Use pastry blender to make crumbs.



Fill a watermelon with lots of fresh fruit for a tasty, attractive treat.

### FRESH SOUR CHERRY PIE

4 cups ground raw sour cherries

4 tablespoons cornstarch

1 1/2 cups sugar

1 teaspoon baking powder

3 drops red food color

Mix above ingredients in heavy saucepan. Bring to boil over low heat, stirring constantly. Cool 10 minutes. Add food coloring. Cool and pour into baked pie crust. Chill thoroughly. Top with whipped cream.

Good also with fresh strawberries or raw peaches. Only use 1/2 of above recipe and slice 2 cups of raw fruit in bottom of baked pie crust. Pour chilled-cooked mixture over top. Omit food color for peaches.

L.F. Rodes  
Waynesboro

### BLUEBERRY BUCKLE COFFEE CAKE

3/4 cup sugar

1/4 cup shortening

1 egg

1/2 cup milk

2 cups flour

2 teaspoons baking powder

Little salt

2 cups blueberries, fresh or fresh frozen

Mix sugar, shortening, and egg thoroughly. Stir in milk. Sift together and stir in flour, baking powder, and salt. Blend in blueberries.

Grease and flour a 9 x 9 x 13-inch square pan, spread batter in pan. Sprinkle with:

1/2 cup sugar

1/3 cup flour

1/2 teaspoon cinnamon

1/4 cup butter

Mix together, sprinkle over batter. Bake in 375°F. oven for 40 to 45 minutes.

Betty Biehl  
Mertztown



Serve this fresh blueberry cobbler warm or with whipped cream.

## Featured Recipe

This week's featured recipe comes from the American Dairy Association. The association provides this recipe for folks who want a different way to eat an old favorite - ice cream. If you're just looking for a place to buy a few dips of homemade ice cream, take a look at the story on ice cream parlors on the family living page.

### Chocolate Cherry Baked Alaska

1 18 1/2-ounce package devil's food cake mix

1/4 cup chocolate syrup

1/2 gallon New York cherry ice cream

5 egg whites (large eggs)

1/2 teaspoon cream of tartar

3/4 cup sugar

2 tablespoons chopped nuts

Preheat oven to 350°F. Prepare cake mix according to package directions. To make a thin layer of cake, remove sufficient batter for six cupcakes. Pour remaining batter into buttered and floured 13 x 9-inch baking pan. Bake 25 to 30 minutes; bake cupcakes 15 to 20 minutes. (Cupcakes may be used as desired.) Cut cooled cake layer to 8 1/4 x 4 1/2-inch size. This will allow for 1/2-inch edge of cake around ice cream. Place cake on a wooden board; spread with chocolate syrup. Place ice cream so that long side is facing you; unwrap. Cut lengthwise in half. Place one piece of ice cream, cut side down on cake. Wrap remaining ice cream and freeze for later use. Return cake and ice cream to freezer to harden several hours or overnight.

Just before serving, beat egg whites and cream of tartar until frothy. Add sugar gradually and continue beating until stiff peaks form. Remove cake from freezer; spread meringue over all, sealing carefully to board. Sprinkle with nuts. Bake in a pre-heated 500°F. oven about 3 minutes or until meringue is lightly browned. Place on chilled serving plate. Serve immediately.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

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July is Beef Month

Quick 'n easy Casseroles  
Brownies & Cookies