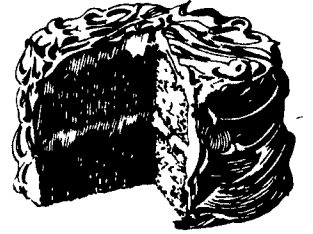


Home On The Range



Slice a hefty piece of cake

Few people can resist a hefty piece of cake topped with creamy icing. Even dedicated dieters occasionally give in to their cravings and splurge on their favorite flavor.

With the holiday season just around the corner, thoughts of serious dieting should be put on hold until the new year anyway. And now is a good time to start planning for holiday guests who will come for dinner or coffee. Treat your guests to a slice of your favorite cake and then be prepared to share your recipe.

The Bonnie Butter Cake and Blender Double Fudge Cake are two simple, but delightful cakes that don't take long to prepare and allow plenty of time to fuss with the rest of your dinner.

DUMP CAKE

Pour 1 can cherry pie filling in a 10 $\frac{1}{4}$ -inch pan. Drain 1 can crushed pineapple and pour over pie filling. Sprinkle white or yellow cake mix over top. Melt 2 sticks of margarine and pour over cake mix. Sprinkle coconut over top. Bake at 350°F. for one hour.

Linda Miller
New Smithville

BROWN SUGAR NUT CAKE

2 cups brown sugar
½ cup butter
2 eggs
1 cup milk
2 teaspoons baking powder
2½ cups cake flour
1 teaspoon almond flavoring
1½ cups chopped walnuts

Cream butter and sugar. Add beaten egg yolks, then nuts and almond flavoring. Sift baking powder and flour together and add alternately with milk. Last fold in egg whites that have been beaten to moist peaks. Pour into greased and floured 9x13-inch pan. Bake in moderate oven (350°F.) for 35 minutes or until done.

Sara Jane Fulmer
West Newton

BANANA PINEAPPLE CAKE

3 eggs
2 cups sugar
½ cup oil
3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
Little salt
1½ teaspoon vanilla
1 8½-ounce can crushed pineapple
2 cups diced bananas
1 cup chopped walnuts

Mix together the above ingredients with a wooden spoon. Don't beat. Place in a greased and floured tube pan and bake 1 hour and 10 minutes at 350°F.

Betty Biehl
Mertztown

CHOCOLATE LOAF CAKE

Melt in double boiler:
2 squares chocolate
2 tablespoons milk
2 tablespoons sugar
Butter the size of an egg

Add:
1 cup sugar
1 cup flour
1 teaspoon cream of tartar
½ teaspoon baking soda
½ cup milk

Add 2 unbeaten eggs. Beat until smooth. Bake in loaf pan at 275°F. for less than one hour. Serve from pan. Add Creamy Nut Icing (below).

Betty Biehl
Mertztown

CREAMY NUT ICING

½ cup shortening
2½ tablespoons cake flour
¼ teaspoon salt
½ cup milk
3 cups confectioner's sugar
½ teaspoon vanilla
½ cup chopped nuts

Melt shortening over low heat. Remove from heat, blending flour and salt. Stir in milk slowly.

Bring to a boil, stirring constantly. Boil for 1 minute. Mixture will look curdled. Stir in the confectioner's sugar. Set saucepan in bowl of cold water. Beat until consistency to spread. Beat in vanilla and chopped nuts.

Betty Biehl
Mertztown

GERMAN APPLE CAKE

1 cup liquid oil
3 eggs, beaten until frothy
Add 1 teaspoon vanilla and 2 cups sugar. Blend well.
Add:
2 cups flour
1 teaspoon baking soda
2 teaspoons cinnamon
½ teaspoon salt

Fold in 1 cup nuts and 4 cups sliced apples. Pour into greased and floured 9x13-inch pan. Bake 45 minutes at 350°F. If using tube pan, bake for 1 hour.

ICING

1½ tablespoon butter
1 teaspoon vanilla
¾ cup 10X sugar
3 ounces soft cream cheese

Blend well and spread on cake as soon as it's out of the oven.

Mrs. Belinda Myers
Dallastown

BLENDER DOUBLE FUDGE CAKE

¼ cup nuts
1 egg
3 tablespoons shortening
1 cup milk
3 envelopes (1 ounce each) premelted unsweetened chocolate
½ teaspoon vanilla
1¼ cups flour



Few things slide down as easily as a piece of cake. The Bonnie Butter Cake pictured here makes a quick, but tasty treat.

1½ cups sugar
1¼ teaspoons baking powder
½ teaspoon salt
¼ teaspoon soda
½ cup semisweet chocolate pieces
Heat oven to 350°F. Grease and flour baking pan, 9x9x2 inches. Measure nuts into blender, chop on low speed. Set nuts aside. In order listed, measure remaining ingredients except chocolate pieces into blender.

Blend 30 seconds on high speed, stopping blender occasionally to scrape sides with rubber spatula. (Batter may be slightly lumpy.) Pour batter into pan.

Bake about 35 minutes or until wooden pick inserted in center comes out clean. Immediately sprinkle chocolate pieces over cake. Place baking sheet over pan so contained heat will soften chocolate pieces. Spread softened chocolate evenly over cake; sprinkle with reserved nuts. Serve warm.

BONNIE BUTTER CAKE

¾ cup butter or margarine, softened
1¾ cups sugar
2 eggs
1½ teaspoons vanilla
2¾ cups flour
2½ teaspoons baking powder
1 teaspoon salt
1¼ cups milk
French Silk Frosting (below)

Heat oven to 350°F. Grease and flour baking pan, 13x9x2 inches, or 3 round layer pans, 8x1½ inches. In large mixer bowl, mix butter, sugar, eggs and vanilla until fluffy. Beat 5 minutes on high speed, scraping bowl occasionally.

On low speed, mix in flour, baking powder and salt alternately

with milk. Pour batter into pan(s). Bake oblong 45 to 50 minutes, layers 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool cake. Frost with French Silk Frosting.

FRENCH SILK FROSTING

2¾ cups confectioner's sugar
¾ cup soft butter
2 ounces melted unsweetened chocolate (cool)
¾ teaspoon vanilla
2 tablespoons milk
In small mixer bowl, blend sugar, butter, chocolate and vanilla on low speed. Slowly add milk; beat until smooth.

JACK HORNER PRUNE CAKE

1 cup boiling water
1 cup cut-up uncooked prunes
2 cups flour
1½ cups sugar
1¼ teaspoons soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon vanilla
½ cup salad oil
3 eggs
1 cup chopped nuts

(Turn to Page B8)

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.

November

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December

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Thanksgiving Dinner
Wild Game Recipes

Christmas Cookies

Featured Recipes

This week's featured recipe comes from Thelma Yingling of Gettysburg. Thelma operates Yingling Implements, Inc., a job she assumed when her husband died in 1958.

In addition to her work in the implement business, Thelma enjoys crafts, especially crocheting and knitting. The recipe below for Apple Bread is one of her favorites and she often makes it for bake sales.

To learn more about Thelma and her role in the business world, see the story featuring her in this section.

Apple Bread

1 ½ cups cooking oil
3 eggs
2 cups sugar
2 teaspoons vanilla
3 cups flour
1 ½ teaspoons soda
1 teaspoon salt
1 cup chopped nuts
1 cup coconut
1 cup raisins
3 cups chopped apples, peeled

Mix all ingredients together well and pour into 3 small greased loaf pans, or 2 large loaf pans, greased. Bake at 350°F. for about 1 hour or until done.