

Cake recipes

(Continued from Page B6)

Pour boiling water over prunes; let stand 2 hours. Heat oven to 350°F. Grease and flour baking pan 13x9x2 inches. Into large mixer bowl, measure prune mixture and remaining ingredients. Blend 1 minute on low speed, scraping bowl constantly. Beat 2 minutes on medium speed, scraping bowl occasionally. Pour batter into pan.

Bake 45 to 50 minutes or until wooden pick inserted in center comes out clean.

VELVET CRUMB CAKE

1½ cups Bisquick baking mix
½ cup sugar
1 egg
½ cup cold water or milk
2 tablespoons shortening
1 teaspoon vanilla
Broiled Topping (below)

Heat oven to 350°F. Grease and flour baking pan, 8x8x2 inches, or layer pan, 9x1½ inches. In large mixer bowl, blend all ingredients except Broiled Topping on low

speed for ½ minute, scraping sides and bottom of bowl frequently. Beat 4 minutes on medium speed.

Pour into pan. Bake 30 to 35 minutes or until top springs back when touched lightly. While warm, spread with Broiled Topping.

Broiled Topping

Mix 3 tablespoons soft butter, ½ cup brown sugar (packed), 2 tablespoons light cream, ½ cup coconut and ¼ cup chopped nuts. Set oven control at broil and/or 550°F. Broil cake 3 inches from heat about 3 minutes or until topping is brown. Watch carefully!

SWEET CHOCOLATE LAYER CAKE

4 ounces sweet cooking chocolate
1 cup sugar
¾ cup softened butter or margarine
3 egg yolks
1 teaspoon vanilla
1½ cups sifted cake flour
1 teaspoon baking soda
½ teaspoon salt

¾ cup buttermilk
3 egg whites, beaten stiff

Combine chocolate with ½ cup water; stir over low heat until chocolate melts, then cool. Gradually add the sugar to the butter, creaming until light and fluffy. Beat in the egg yolks, one at a time.

Blend in vanilla and the chocolate mixture, set aside. Sift together flour, soda and salt, and add to the creamed mixture alternately with the buttermilk, beating after each addition. Fold in the egg whites. Bake in two paper-lined pans at 350°F. for about 35 minutes. Fill and frost as desired.

BLUEBERRY CHEESECAKE

1¼ cups graham cracker crumbs (about 16)
¼ cup sugar
½ cup butter, softened
2 eggs
½ cup sugar
1 8-ounce package cream cheese, softened
1 teaspoon vanilla
Cinnamon
½ cup sugar
2 tablespoons cornstarch
1 15-ounce can blueberries, drained (reserve liquid)
2 tablespoons lemon juice
Sweetened whipped cream

Heat oven to 300°F. Mix crumbs, ¼ cup sugar and the butter; press firmly and evenly in bottom of ungreased baking pan, 9x9x2 inches.

Beat eggs until thick and lemon colored; beat in ½ cup sugar, the cream cheese and vanilla until smooth. Pour over crumb mixture. Bake 30 minutes. Sprinkle cinnamon on top; cool.

In saucepan, mix ½ cup sugar and the cornstarch. Stir in reserved blueberry liquid and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; stir in blueberries. Cool.

Pour over cream cheese mixture. Chill at least 8 hours. Serve with sweetened whipped cream.

CHOCOLATE CHIFFON CAKE

¾ cup boiling water
½ cup cocoa

Mix and cool.
Sift together:
1½ cups cake flour
1¾ cups sugar
1½ teaspoons soda
1 teaspoon salt

Make a while and add:
½ cup Wesson oil
8 egg yolks

2 teaspoons vanilla

Add the cocoa mix. Beat well. Add the dry ingredients and beat again. In a large bowl beat together 8 egg whites and ½ teaspoon cream of tartar. Beat until very stiff. Add the cocoa mix and fold with a scraper. Put in tube pan and bake at 350°F. for 45 to 60 minutes.

Priscilla Beiler
New Providence

Ida's Notebook

Ida Risser



As we had an extended period of warm weather in October, I decided to take advantage of it by going fishing.

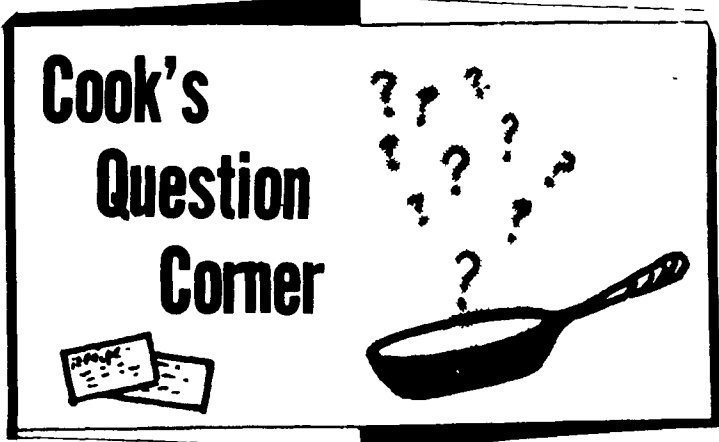
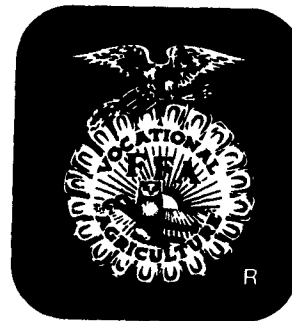
One morning a man knocked on my door and presented me with a bag of nice fish all ready for the pan. He also informed me that the fish were biting the previous day and he was going to try his luck again. So I too decided to forget my work and get my fishing pole and find a quiet spot behind the barn.

In fact as I sat on a rock outcropping in the woods watching some thirty ducks paddling around on the Conestoga River, there were only two sounds that reminded me of modern technology. One was the big tank truck that came to pick up the milk and the other was the commuter plane overhead that travels between Lancaster and Philadelphia.

The neighbor's cows in the meadow across the way were black and white and so were some of the ducks as they have crossed with wild ducks that live on the river. A few even have blue-green feathers.

But to get back to my fishing story—they really were biting. In two hours I caught twelve fish and at least two got away. There were rock bass commonly known as sunfish and golden-bellied catfish. The problem was that my husband, Allen, had to skin the catfish for me after his evening work. I'm good at scaling and cleaning fish but not at skinning them.

I just found the bill for the first rod and reel that I bought in 1941. The rod was \$1.15 and the reel cost \$1.50. Even simple pleasures are much more expensive today.



QUESTION - Grace Ikeler, Bloomsburg, would like a recipe for broccoli soup with small pieces of cheese in it and a recipe for cauliflower soup.

QUESTION - Linda Miller, New Smithville, would like a recipe for turkey barbeque - the gravy kind without catsup that you get at the fairs.

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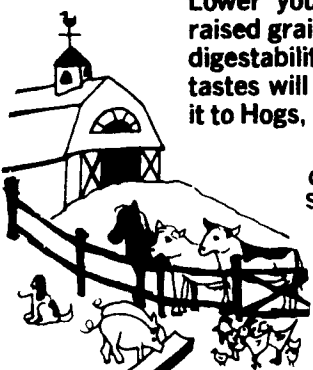
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