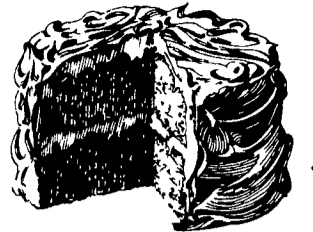


Home On The Range



Make some festive holiday favorites

The holidays offer the ideal opportunity to make some fancy treats. It's a busy time of year, but few cooks would think the holiday complete without preparing a few decorated cookies or an extra-special dessert.

So wipe the dust off that cookie decorator, stock up on flour, sugar, butter, eggs, chocolate sprinkles and colored candies, then set to work to create your own festive holiday treats.

CHRISTMAS CRISPS

Cream together

1/2 cup butter

1 1/2 cup sugar

1/2 cup lard

Add:

2 well beaten eggs

1/4 teaspoon almond flavoring

1 teaspoon grated lemon rind

Beat until light. Dissolve

1/2 teaspoon soda in 3 tablespoons sour cream.

Sift together.

3 cups flour

1/2 teaspoon salt

Add cream mixture alternately with flour mixture to first mixture. Blend well. Chill until very cold. Roll very thin on floured board. Cut with fancy cutters. Decorate with colored sugar. Bake 8 minutes at 350°F until very lightly browned.

Ida Keeny
New Freedom

ROCKS

1 1/2 cups packed brown sugar

1 cup margarine

3 eggs

3 cups flour

1/2 pound dates, cut up

1 pound raisins — put in saucepan and add enough water to just about cover. Just bring to a boil.

1/3 cup of above liquid with 1 teaspoon baking soda added.

1 cup nuts, chopped fine

Oven at 375°F. Mix in order given and drop by 1/2 teaspoon on greased and floured cookie sheet and bake about 8 to 10 minutes. Makes about 12 dozen.

Julia Shaull
Brogue

SANTA'S WHISKERS

1 cup margarine

1 cup sugar

2 tablespoons milk

1 teaspoon vanilla

2 1/2 cups flour

1/4 cup finely chopped red and green candied cherries

1/2 cup chopped pecans

1/4 cup coconut

Make 2 rolls, 2 inches in diameter and 8 inches long. Refrigerate and slice 1/4-inch thick. Bake at 375°F for 12 minutes. Makes 5 dozen.

Dianne Buffington
Halifax

NUTS AND BOLTS

1 package shredded-wheat

1 package cheerios

1 package pretzel sticks

1 package salted peanuts

1 pound margarine

1/2 teaspoon curry powder

3 teaspoons Accent

1/2 teaspoon chili powder

1/2 teaspoon garlic powder

1/2 teaspoon onion salt

5 tablespoons Worcestershire sauce

Combine dry ingredients in a large roast pan. Blend margarine with seasonings and cook for 2 minutes. Pour over dry ingredients and bake 1 hour at 250°F. Stir frequently. This is a welcome snack at Christmastime in delightful contrast to the sweets and rich pastries.

Julia Brubacher
Leonardtown, Md.

CHURCH WINDOWS

1 12-ounce package chocolate chips

1/2 cup butter

1 10 1/2-ounce package colored miniature marshmallows

1 cup finely chopped nuts

1/4 cup coconut

Dissolve chocolate chips and butter in top of double boiler over hot water. Remove immediately and set aside to cool. Put marshmallows and nuts in bowl. Lightly butter a 9-inch square pan. Sprinkle half of the coconut over the pan. Four melted chocolate mixture over the marshmallows and nuts, then pour into pan. Sprinkle remaining coconut over top. Chill in refrigerator. Cut into squares.

Betty Biehl
Mertztown

SUGAR COOKIES

8 eggs, beaten

2 pounds (or 4 cups) brown sugar

2 cups crisco or butter

4 teaspoons baking soda

7 cups flour

2 teaspoons baking powder

2 teaspoons vanilla

Pinch of salt

2 cups evaporated or sour milk

Hint: if you add 2 to 4 tablespoons white Karo and 2 to 4 tablespoons vinegar, depending on the size of the batch, the cookies won't get hard.

Mrs. Daniel S. King
Lititz

CRANBERRY SAUCE

1 pound cranberries

2 pounds raw apples

2 oranges, 1 peeled, 1 unpeeled

4 cups sugar

Grind all ingredients together

Sara Horst
Gardners



Inviting a friend over for a mid-morning holiday visit? Serve this festive Filled Coffeecake.

FILLED COFFEECAKE

Dough

3 1/2 to 4 cups all-purpose flour

2 packages active dry yeast

1 cup milk

1/2 cup (1 stick) butter

1/2 cup sugar

1 teaspoon salt

2 eggs

Filling

1/2 cup (1 stick) butter

1 1/2 cups confectioners sugar

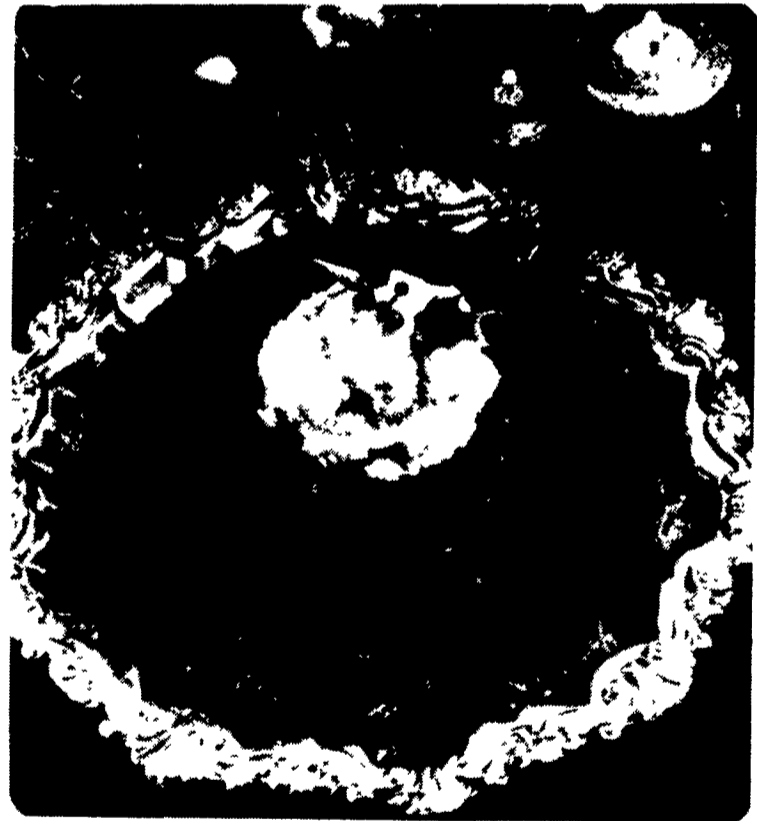
1 teaspoon vanilla extract

1 cup finely chopped nuts

For dough, combine 2 cups flour and yeast in a large mixing bowl. (Combine milk, butter, sugar and salt in a 1-quart saucepan, heat until warm (120 - 130°F).) Add to flour. Add eggs. Beat 1 minute at slow speed, scraping bowl constantly, then 3 more minutes at high speed. Add 1 cup flour and beat 1 minute longer. Stir in enough remaining flour to form a soft dough. Turn out onto lightly floured surface, knead 5 to 10 minutes or until smooth and satiny. Place in buttered bowl, turning once to butter top. Cover bowl. Let rise in warm place free from draft until doubled in volume (1 to 1 1/2 hours). Punch dough down.

For filling, cream butter in a small mixing bowl, gradually add sugar and vanilla and beat until light and fluffy. Spread 2 tablespoons filling on bottom and sides of two 9x5-inch loaf pans. To shape coffeecakes, divide dough in half. Roll each on lightly floured surface into a rectangle 10x18 inches. Spread each with half of remaining filling (about 1/2 cup). Sprinkle with 1/2 cup nuts. Cut into 3 strips, each 6x10 inches. Roll each strip jelly-roll fashion from long side to form 10-inch rolls, twist slightly. Braid three rolls together, place in pan, tucking ends under. Cover and allow to stand in warm place until doubled (about 45 minutes). Preheat oven to 350°F. Bake 45 to 50 minutes. Turn out of pans onto wire racks to cool. Frost if desired.

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Holiday guests will surely enjoy this festive Steamed Holiday Pudding.

Featured Recipe

This week's featured recipe comes from Betty Biehl, Mertztown, a faithful contributor to the Home on the Range recipe column.

Betty's Holiday Recipe doesn't call for the traditional butter, eggs and flour. Instead it focuses on the ingredients needed for a happy holiday and life.

A Holiday Recipe

4 cups of love
2 cups of loyalty
3 cups of forgiveness
1 cup of friendship
3 spoons of hope
2 spoons of tenderness
4 quarts of faith
1 barrel of laughter

Take love and loyalty. Mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

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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January

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Beverages

Perfect Pies

Lo-Calorie Dishes