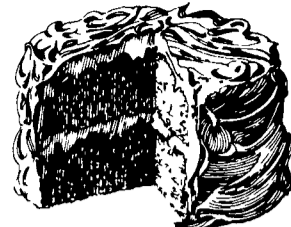


# Home On The Range



## Treat yourself to chocolate

Chocolate — the very word is conducive to spinning tales of love, to stimulating the senses. Even the Aztec emperor Montezuma drank chocolate from his golden ceremonial goblet. It was called chocolatl, a lukewarm drink mixed with beer or wine and seasoned with pepper.

Hernando Cortez first tasted this pleasurable drink in 1519 and brought cocoa back to Spain. The Spanish added sugar and other flavorings to the rich-tasting beverage. But it wasn't until 1847 that the first piece of chocolate was eaten.

Soon chocolate became the delectable ingredient in all types of desserts, and today people everywhere enjoy indulging in this tasty treat.

### THE ULTIMATE CHOCOLATE CAKE

- 2 cups unsifted flour
- $\frac{2}{3}$  cup cocoa
- $1\frac{1}{4}$  teaspoons baking soda
- $\frac{1}{4}$  teaspoon baking powder
- $1\frac{2}{3}$  cups sugar
- 4 eggs
- 1 teaspoon vanilla
- 1 cup mayonnaise
- $1\frac{1}{2}$  cups water

Mix first 4 ingredients; set aside. In large bowl with mixer at high speed, beat next three ingredients 3 minutes or until light and fluffy. At low speed, beat in mayonnaise. Add flour mixture in 4 additions, alternating with water, beginning and ending with flour. Pour in 2 9-inch greased and floured pans or a 9x13x2-inch pan. Bake at 350°F. for 30 to 35 minutes or until toothpick comes out clean.

Genevieve Voneida  
Muncy

### CHOCOLATE LOVER'S ICING

- $\frac{1}{4}$  cup crisco or butter
- $\frac{1}{2}$  cup cocoa
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup milk
- $1\frac{1}{2}$  teaspoons vanilla
- 3 cups 10x sugar or enough to make spreading consistency. Very good — not sickening sweet.

Genevieve Voneida  
Muncy

### TOLL HOUSE PIE

- 2 eggs
  - $\frac{1}{2}$  cup unsifted flour
  - $\frac{1}{2}$  cup sugar
  - $\frac{1}{2}$  cup firmly packed brown sugar
  - $\frac{3}{4}$  cup margarine, melted and cooled
  - 1 6-ounce package semi-sweet bits
  - 1 cup chopped walnuts
  - 1 9-inch unbaked pie shell
- Preheat oven to 325°F. In large bowl, beat eggs until foamy; beat in flour, sugar and brown sugar until well-blended. Blend in melted margarine. Stir in semi-sweet bits and walnuts. Pour into pie shell. Bake 1 hour. Serve warm.

Mollie Fanton Tressler  
Marietta

### FROZEN CHOCOLATE PUDDING

- 2 squares unsweetened chocolate
- 1 envelope gelatin
- 3 tablespoons cold water
- $\frac{1}{2}$  cup confectioner's sugar
- 1 cup milk
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon vanilla
- 2 cups cream

Soften gelatin in the cold water. Melt chocolate slowly and add granulated sugar. Scald milk and stir in the chocolate mixture, bring to boiling point and remove from heat. Add gelatin and stir until dissolved. Add other ingredients except cream. Chill till partly set, then beat the mixture. Beat the cream and add to the chocolate mixture and whip together and freeze.

Verna M. Reiff  
Leola

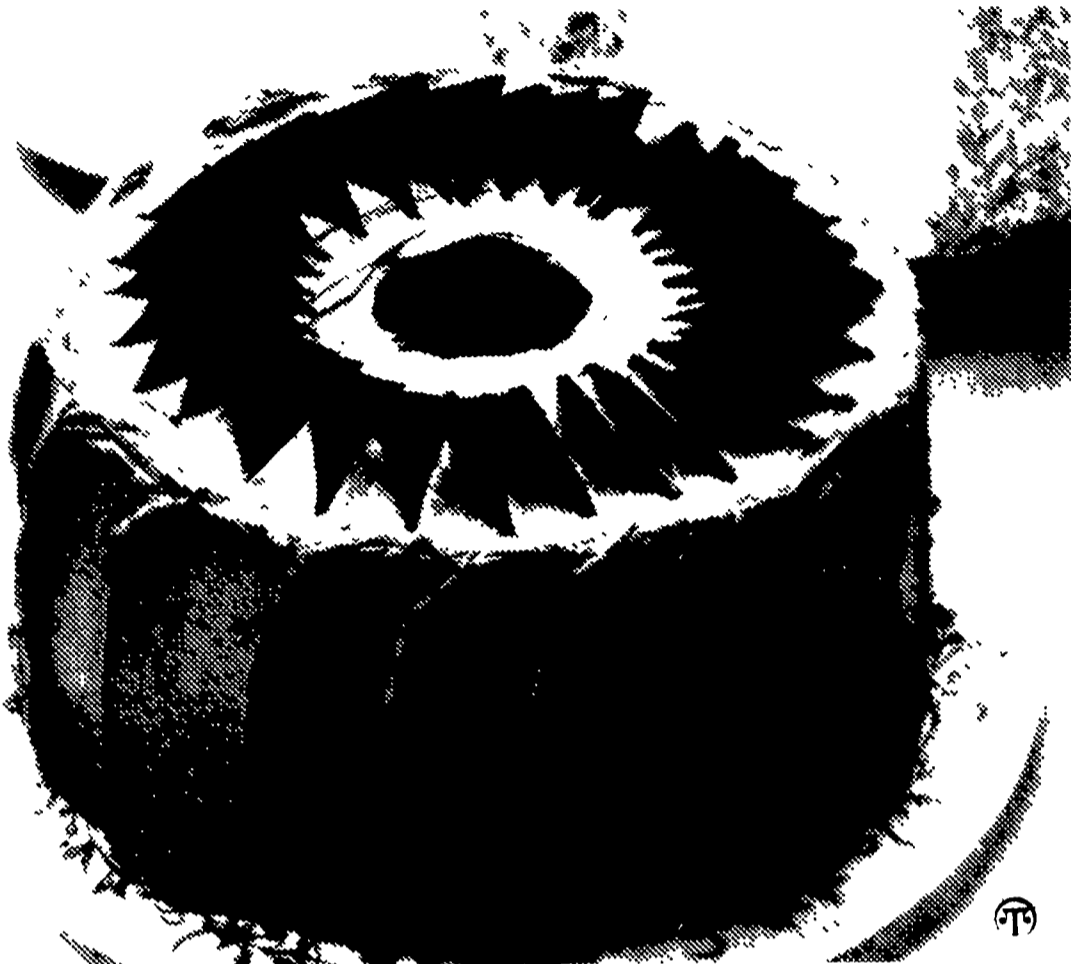
### CHOCOLATE RIBBON CHEESECAKE

- 2 cups chocolate wafer crumbs
- $\frac{1}{2}$  cup margarine, melted
- 1 envelope unflavored gelatin
- $\frac{1}{4}$  cup cold water
- 2 8-ounce packages cream cheese, softened
- 1 teaspoon vanilla
- 1 7-ounce jar marshmallow creme
- 1 8-ounce container whipped topping, thawed
- 1 cup semi-sweet chocolate pieces, melted

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Chill. Soften gelatin in water, stir over low heat until dissolved. Combine cream cheese and vanilla, mixing until well blended. Gradually add gelatin, mixing until blended. Beat in marshmallow creme, fold in 2 cups whipped topping. Fold chocolate into 2 cups gelatin mixture. Pour remaining gelatin mixture over crust; carefully spoon on chocolate mixture. Chill until firm. Top with remaining whipped topping.

### CHOCOLATE ICE CREAM FONDUE

- 6 squares (1 ounce each) semi-sweet chocolate OR 1 6-ounce package semi-sweet chocolate pieces
  - 1 cup vanilla ice cream, softened
  - $\frac{3}{4}$  cup sugar
  - $\frac{1}{2}$  cup butter
  - 1 teaspoon vanilla extract
  - 1 to 2 tablespoons creme de menthe
- Melt chocolate over low heat in heavy  $1\frac{1}{2}$ -quart saucepan. Add ice cream, sugar and butter. Cook, stirring constantly, about 5 minutes or until mixture is thickened. Stir in vanilla and creme de menthe, if desired. Transfer to fondue pot over low heat. Suggested dippers: Cubes of angel food or pound cake, apples, pear, bananas; Swiss, Gouda and cream cheese. Yield: 2 cups.



Triple Chocolate Cake can be a triply sweet success.

### MARBLED BROWNIES

- 1 cup butter or margarine, softened
- $1\frac{1}{2}$  teaspoons vanilla
- 2 cups sugar
- 4 eggs
- $1\frac{3}{4}$  cups all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 2 cups coarsely chopped nuts
- 2 squares unsweetened chocolate, melted and cooled

**Velvety Chocolate Frosting**  
Cream first three ingredients together until light and fluffy. Add eggs one at a time, beating well after each. Add flour and salt and mix until blended. Stir in nuts. Divide batter in half and add chocolate to one half. Drop batter alternately by heaping teaspoonfuls into greased 13x9x2-inch pan lined on bottom with waxed paper. Press down with spoon to smooth top and run knife through batter several times to give marbled effect. Bake in moderate oven, 350°F., about 45 minutes. Turn out on cake rack and peel off paper. When cold, spread with frosting.

- Velvety Chocolate Frosting**
- $2\frac{1}{4}$  cups confectioner's sugar
- 4 squares unsweetened chocolate, melted
- 4 egg yolks
- $\frac{1}{4}$  cup butter or margarine, melted
- 1 teaspoon vanilla

Add  $\frac{1}{4}$  cup hot water and the sugar to chocolate and mix well. Add egg yolks one at a time, beating well after each. Slowly add butter, then vanilla and beat until smooth.

Mrs. David Blank  
Kinzers

### CHOCOLATE SYRUP

- 1 cup sugar
  - $\frac{1}{2}$  cup cocoa
  - $\frac{1}{2}$  tablespoon flour
  - $\frac{1}{4}$  teaspoon salt
  - 1 cup water
  - 1 teaspoon butter
  - 1 teaspoon vanilla
- Mix all dry ingredients, add water and butter. Let come to a boil, remove from fire and add vanilla. Add a few marshmallows and stir to thicken. Tastes good on ice cream.

Genevieve Voneida  
Muncy

### TRIPLE CHOCOLATE CAKE

- Chocolate Angel Food Cake (below)
  - Chocolate Fluff (below)
  - Chocolate Triangles (below) or dark chocolate covered thin mints
- Bake Chocolate Angel Food Cake as directed. Remove cake from pan. Split cake to make 3 layers. Fill each layer with 1 cup Chocolate Fluff; frost cake with remaining frosting. Decorate with Chocolate Triangles. Refrigerate any remaining cake.

### Chocolate Angel Food Cake

- $1\frac{1}{2}$  cups powdered sugar
- $\frac{3}{4}$  cup cake flour
- $\frac{1}{4}$  cup cocoa
- $1\frac{1}{2}$  cups egg whites, about 12
- $1\frac{1}{4}$  teaspoons cream of tartar
- 1 cup granulated sugar
- $\frac{1}{4}$  teaspoon salt
- $1\frac{1}{2}$  teaspoons vanilla

Heat oven to 375°F. Mix powdered sugar, flour and cocoa. Beat egg whites and cream of tartar in large bowl on medium speed until foamy. Beat in granulated sugar on high speed, 2 tablespoons at a time; continue beating until stiff and glossy. Add salt and vanilla with the last addition of sugar. Do not underbeat.

Sprinkle flour mixture,  $\frac{1}{4}$  cup at a time, over meringue, folding in just until flour mixture disappears.

Push batter into ungreased tube pan, 10x4 inches. Cut gently through the batter with a metal spatula.

Bake until cracks feel dry and top springs back when touched lightly, 30 to 45 minutes. Invert pan on heatproof funnel; let hang until cake is cold.

### Chocolate Fluff

- 3 cups chilled whipping cream
- $1\frac{1}{2}$  cups powdered sugar
- $\frac{3}{4}$  cup cocoa
- $\frac{1}{4}$  teaspoon salt

Beat all ingredients in chilled bowl until stiff.

### Chocolate Triangles

Heat 1 bar (4 ounces) sweet cooking chocolate over low heat until melted. Spread over outside bottom of square pan, 8x8x2 inches. Refrigerate until firm, bring to room temperature. Cut into squares, cut squares diagonally into halves for triangles. Refrigerate until ready to use.

(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

May	
4	Organ Meats
11	International Foods
18	Pastry

## Featured Recipe

This week's featured recipe comes from Lancaster County Dairy Princess Judy Miller. Judy is already gearing up for June Dairy Month with a cow coloring contest for all Lancaster County kids age three to eight. To enter, kids should color in the cow on page B10 and send it to Judy.

The recipe Judy shares this week is a good one for those hot days that have already arrived and offers a good way to use the fresh strawberries that will soon be in season.

### Strawberry Cooler

- Vanilla or strawberry ice cream (vary according to taste)
- $\frac{1}{2}$  cup milk
- 1 cup strawberries (fresh or frozen, drained)
- $\frac{1}{2}$  teaspoon vanilla

In a blender, pour in milk and slowly add strawberries. Blend 30 seconds. Add vanilla; blend another 30 seconds. Add ice cream, one scoop at a time, until shake reaches desired consistency. Pour into two tall, frosty glasses and garnish with fresh mint and strawberries. Makes 2 servings.