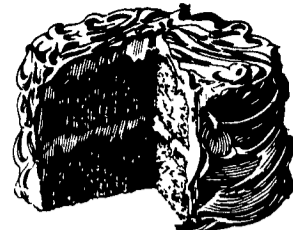


Home On The Range



Create sweet treats with peanut butter

Remember eating peanut butter and jelly sandwiches as a child? The creamy texture of the flavorful peanut butter coupled with sweet jelly made a perfect lunch.

Now that you're older, your pantry probably still contains a jar of peanut butter. And, while you may still enjoy peanut butter and jelly sandwiches, you have probably discovered that peanut butter works well in a host of other recipes.

Below are some tasty ways to include this favorite ingredient in cakes and other sweet treats.

SOUTHERN PEANUT BUTTER CAKE

- 2 cups sugar
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup buttermilk
- 1 cup peanut butter, crunchy
- ½ cup butter or margarine
- ½ cup peanut oil
- 5 egg yolks
- 1 teaspoon vanilla extract
- 1 3/4-ounce can coconut
- 5 egg whites

Preheat oven to 350°F. Into large bowl, measure all ingredients except egg whites. With mixer at medium speed, beat until well mixed. Whip egg whites until stiff and fold into batter. Pour batter into three 9-inch greased cake pans and bake 25 minutes or until cake tester comes out clean. Cool layers in pans on wire racks 10 minutes; remove from pans and cool on racks.

Frosting:

- 1 8-ounce package cream cheese
- ½ cup butter
- 1 16-ounce box confectioners sugar
- 1 teaspoon vanilla extract
- ½ cup chopped roasted peanuts

Whip cream cheese and margarine until fluffy. Gradually add confectioners sugar and vanilla. Frost cake layers, garnishing top with peanuts.

PEANUT BUTTER CANDY

- 1 cup peanut butter
- 1 cup rice cereal
- 1 cup confectioner's sugar
- ½ cup peanuts or walnuts
- 1 tablespoon marshmallow creme
- 2 tablespoons molasses

Mix all ingredients together. Press into small balls. Dip into melted chocolate which has been melted in a double boiler. Drop on waxed paper until chocolate is hardened.

Mrs. Lewis Martin
Newville

PEANUT BUTTER FUDGE

- 2 cups sugar
- 1 cup milk
- 2 cups marshmallow creme
- 1 12-ounce jar crunchy peanut butter
- 1 teaspoon vanilla

Combine sugar and milk, bring to a boil. Stir 5 minutes over medium heat to soft boil (238°F.) Remove from heat, stir in marshmallow, peanut butter and vanilla. Beat until well blended. Pour into greased 9-inch square pan. Cut into squares.

PEANUT BUTTER CUPS

- ½ pound graham cracker crumbs
- ½ pound butter
- 1 cup peanut butter
- 1 pound powdered sugar
- 2 cups chocolate chips

Combine crumbs, butter, peanut butter and sugar. Work together until smooth. Press this mixture in a 9x9-inch pan or larger for thinner squares. Melt chocolate chips over hot water, spread over mixture in pan. Refrigerate until firm. Cut in squares.

Sarah B. King
Lancaster

OATMEAL PEANUT BUTTER COOKIES

- ¼ cup shortening
- ¾ cup brown sugar, packed
- ¼ cup water
- 2 eggs
- 1 cup peanut butter
- 1 teaspoon vanilla
- 1 cup grated carrot
- 1 cup flour
- ½ teaspoon baking soda
- 3 cups rolled oats, quick cooking

Preheat oven to 375°F. Cream shortening and sugar. Blend in water, eggs, peanut butter, vanilla and carrot. Sift flour, soda and salt together, and stir into other ingredients. Stir in oats until completely moistened. Roll dough into 1-inch diameter balls and place on greased baking sheet. Press balls flat with fork. Bake 10 to 12 minutes.

VERNON'S BREAKFAST BARS

- 2 teaspoons margarine
- 1½ cups carob bits
- 1½ tablespoons peanut butter
- ½ cup corn syrup
- 1 cup marshmallows

Melt all ingredients over low heat, stirring constantly. When melted, add 8 cups rice cereal, mixing until cereal is well coated. Pour into a buttered 9x13-inch cake pan. Press with buttered fingers to flatten evenly. Cool and cut into 1½-inch bars. Serve with hot chocolate or coffee.

Mrs. Vernon Martin
Hagerstown, Md.

TANDY CAKES

- 2 cups sugar
- 2 cups flour
- ½ teaspoon salt
- 1½ tablespoons margarine
- 1 cup milk
- 4 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder

Blend all ingredients together in large mixing bowl. Pour into greased jelly roll pan or half sheet aluminum pan. Bake 20 minutes at 350°F.

As soon as they are removed from oven, drop 6 tablespoons peanut butter on top of hot cake, then spread thinly over top. Refrigerate ½ hour.

Melt 8 ounces milk chocolate slowly in double boiler. Then spread melted chocolate thinly over peanut butter and refrigerate until chocolate sets. Do not let chocolate get too cold or it will crack when cutting into squares.

Mrs. Belinda Myers
Dallastown

PEANUT BUTTER BROWNIES

- 6 eggs
- 3 cups brown sugar
- 1 cup white sugar
- ½ cup peanut butter
- 1 cup shortening
- 1 teaspoon vanilla
- 4 cups unsifted flour
- 1½ tablespoons baking powder
- 1½ teaspoons salt
- ½ cup chopped peanuts

Combine eggs, sugar, peanut butter, shortening and vanilla; blend thoroughly. Add dry ingredients and mix only until smooth. Spread dough in two greased 15x10-inch pans. Sprinkle with nuts. Bake in moderate oven (350°F) for 25 to 35 minutes. Cut into 80 bars.

Fannie Ruth Beller
Ronks

PEANUT BUTTER WHOOPIE PIES

- 2 cups brown sugar
- ½ cup margarine
- ½ cup peanut butter
- 2 eggs
- ½ teaspoon salt
- 2 cups flour
- ½ cup whole wheat flour
- 1 teaspoon baking powder
- 2 teaspoons soda, dissolved in 3 tablespoons boiling water

Cream sugar, margarine, peanut butter and eggs. Add salt, flours and baking powder. Add soda water. Beat. Drop on pans. Bake 8 to 10 minutes at 350°F.

Frosting:

- 3 cups powdered sugar
- ½ cup peanut butter, creamy
- ½ cup milk
- 1 tablespoon hot water
- ½ teaspoon salt

Mix all ingredients together. Spread between two cookies.

PEANUT BUTTER EGGS

- 4 tablespoons butter
- 5 tablespoons marshmallow
- 6 tablespoons peanut butter
- 1 cup confectioner's sugar

Mix all ingredients together well. Shape into eggs and chill. These may be coated with chocolate.

Mrs. Edward Mycek
Spring City



This creative Big Burger Cake features icing made with creamy peanut butter.

BIG BURGER CAKE

- Yellow Casserole Cake (below)
- 2 teaspoons toasted sesame seed
- Peanut Butter Frosting (below)
- 2 tablespoons cocoa
- 1 to 2 tablespoons strawberry preserves

Bake Yellow Casserole Cake as directed. Prepare Peanut Butter Frosting. Cut cake horizontally into 3 equal layers. Frost side only of bottom layer.

Mix ¾ cup of the remaining frosting with the cocoa; if necessary, stir in 1 to 3 teaspoons milk for spreading consistency. Frost top of bottom layer with part of the cocoa frosting. Place middle (hamburger) layer on top; frost top and side of middle layer with remaining cocoa frosting. Drizzle side of middle layer, with preserves to resemble catsup. Place remaining (rounded) layer on top. Frost with remaining frosting. Immediately sprinkle top of cake with toasted sesame seed. Makes 10 to 14 servings.

Yellow Casserole Cake

- 2 cups all-purpose flour
- 1 cup sugar
- ¼ cup butter, softened
- ¼ cup shortening

- ¾ cup milk
- 3 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla
- 2 eggs

Heat oven to 300°F. Grease and flour 1½-quart round casserole. Beat all ingredients in large bowl on medium speed, scraping bowl constantly, until blended, about 30 seconds. Beat on high speed, scraping bowl occasionally, 2 minutes. Pour into casserole; spread evenly.

Bake until wooden pick inserted in center comes out clean, 1 hour 5 minutes to 1 hour 15 minutes. Cool 10 minutes; remove from casserole. Cool cake completely.

Peanut Butter Frosting

- 3 cups powdered sugar
- ½ cup creamy peanut butter
- ½ cup milk

Beat all ingredients on medium speed until frosting is smooth and spreading consistency. If necessary, stir in additional milk, ½ teaspoon at a time.

Note: To toast sesame seed, heat on ungreased cookie sheet in 300°F. oven until golden brown, about 3 minutes.

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Featured recipe

This week's featured recipe comes from the American Dairy Association. Now that the busy holidays are a memory, it's time to dismantle all those beautiful decorations. And while you're busy getting the house back to normal, you might want to try this easy Macaroni and Cheese casserole for a quick, nutritious meal in the microwave.

The addition of Romano cheese heightens the customary Cheddar flavor of the dish. And, crisp bacon, sliced fresh tomatoes and seasoned bread crumbs add color and flavor.

Macaroni and Cheese

- 12 ounces elbow macaroni, uncooked
- 8 ounces sliced bacon
- 6 tablespoons butter
- 6 tablespoons flour
- ½ teaspoon salt
- ¼ teaspoon pepper
- 3 cups milk
- 3 cups (12 ounces) shredded Cheddar cheese
- ½ cup grated Romano cheese
- 2 small onions, sliced
- 1 tablespoon butter
- ¼ cup dry French bread crumbs
- 1/8 teaspoon Italian seasoning

Cook macaroni on top of the stove according to package directions: rinse and drain. Cook bacon in microwave according to manufacturer's directions; crumble and set aside. Place 6 tablespoons butter in 3-quart round casserole. Microwave on high 1 to 1½ minutes. Stir in flour, salt and pepper until smooth. Microwave on high 45 to 60 seconds, or until mixture bubbles.

Gradually stir in milk. Microwave on high 8 minutes or until thickened and bubbly, stirring every 2 minutes. Stir in cheese until melted. Stir in macaroni and bacon. Place tomato slices around outer edges of casserole. Microwave 1 tablespoon butter in small dish 15 seconds. Stir in bread crumbs and seasoning until well combined. Sprinkle crumb mixture over tomatoes. Microwave Macaroni and Cheese casserole on high 5 to 6 minutes, or until hot and bubbly, rotating dish after half the cooking time.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P. O. Box 366, Lititz, PA 17543

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