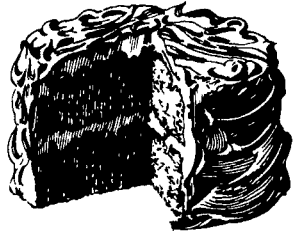


Home On The Range



Cakes make perfect endings to delightful dinners

Cakes are the perfect way to end a delicious spring dinner. A beautifully-iced two-layer cake will delight guests and family alike.

Whether it's spice, chocolate, or blueberries that give the cake its special flavor, it will surely bring glowing compliments to the chef. And, the wonderful aroma of fresh-baked goodies will welcome your dinner guests the moment they enter your home.

Next week, Home on the Range will feature lamb recipes. If you are a sheep grower, this is your chance to share with other cooks the best way of preparing your product. And even if you don't raise sheep, you'll want to share your family's favorite lamb recipe.

CHOCOLATETOWN SPECIAL CAKE

- ½ cup cocoa
- ½ cup boiling water
- ¾ cup shortening
- 1¾ cups sugar
- 1 teaspoon vanilla
- 2 eggs
- 2¼ cup unsifted all-purpose flour
- 1½ teaspoons baking soda
- ½ teaspoon salt
- 1½ cups buttermilk or sour milk

Stir together cocoa and boiling water until smooth in small bowl; reserve. Cream shortening, sugar and vanilla in large mixer bowl. Add eggs; beat well. Combine flour, baking soda and salt; add alternately with buttermilk or sour milk to creamed mixture. Blend in cocoa mixture. Pour batter into three greased and floured 8-inch or two 9-inch layer pans; bake at 350°F. for 25 to 30 minutes for 8-inch layer or 35 to 40 minutes for 9-inch layers, or until cake tester inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely; frost.

Note: to sour milk, use 1 tablespoon plus 1 teaspoon vinegar; add milk to equal 1½ cups.

Elizabeth G. Lapp
Paradise

SHOE FLY CAKE

- 2 cups brown sugar
- 1½ cups sour milk
- 3 cups flour
- 1 egg
- 1 teaspoon soda
- ½ cup lard

Combine all ingredients and pour batter in a 9x12-inch cake pan. Mix the crumbs (see below) together and put on top. Bake at 350°F. until pick inserted in center comes out clean.

Crumbs

- 1 cup flour
- 1 cup brown sugar
- 1 tablespoon lard

Elizabeth Beiler
Narvon

GOLDEN APPLE UPSIDE-DOWN COFFEE CAKE

- 3 medium Golden Delicious apples
- ½ cup butter or margarine
- ¼ cup sugar
- 2 eggs
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon peel
- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk

Core and slice 1 apple. Arrange slices in bottom of well-greased 9-inch tube pan. Pare, core and finely chop remaining apples to measure 1½ cups. Cream butter and sugar until light. Beat in eggs, lemon juice and peel. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk. Fold in chopped apples. Spoon batter over apple slices in pan. Bake at 375°F. 40 to 45 minutes or until wooden pick inserted near center comes out clean. Cool in pan 10 minutes. Turn onto serving plate. Serve warm or cooled. Makes 8 servings.

CARROT CAKE

- 2 cups white sugar
- 2 cups plus 2 tablespoons flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon salt
- Mix together the above ingredients. Then blend in:
- 1¼ cups oil
- 3 beaten eggs
- Add:
- 2 jars junior food carrots

Pour batter into a 9x12-inch greased and floured pan.

Icing

- 1 4-ounce package cream cheese
- 2 tablespoons butter
- ½ cup confectioner's sugar
- 1 teaspoon vanilla

Keep frosted cake refrigerated. It is a very moist cake.

Jeanette Brooks
Westfield

POUND CAKE

Have all ingredients at room temperature.

- 1 pound butter
- 1 pound confectioner's sugar
- 3 cups cake flour
- 6 eggs
- 2 teaspoons vanilla
- 1 teaspoon lemon extract

Cream butter and sugar. Add eggs, one at a time, beating well. Add vanilla and lemon extract. Blend in flour, ½ cup at a time. Pour into 2 greased 9x5x3-inch loaf pans or one large Bundt pan, well greased and floured. Bake at 325°F. for about 1 hour and 15 minutes or until tester comes clean. Freezes well and improves with aging.

Mary Lou Weisser
Lansdale

CHERRY STREUSEL CAKE

- 1½ cups flour
- 2 eggs, slightly beaten
- 1 teaspoon vanilla
- 1 cup sugar
- ¾ cup milk
- 3 teaspoons baking powder
- 5 tablespoons melted butter
- 1 quart cherries (pitted and drained)

Sift together flour, sugar, baking powder. Mix eggs and milk, and stir into flour mixture. Add melted butter and vanilla, and beat well. Pour into greased and floured 9x13-inch pan. Spread cherries over cake. Cover with streusel crumbs. Bake at 400°F. for 10 minutes, then 375°F. until done (about 30 minutes). Serve hot or cold with milk or ice cream.

Streusel Crumbs for Topping

- ¾ cup butter
- 1½ cups flour
- 1 teaspoon cinnamon
- 1¼ cups sugar (either brown or white or some of each mixed together.)

Use pastry blender to make crumbs.

Mrs. James Hess
Lititz

THE ULTIMATE CHOCOLATE FRUIT CAKE

- ¾ cup shortening
- 2 cups sugar
- Pinch of salt
- 1 teaspoon vanilla
- 5 eggs
- 1 cup buttermilk
- 1 teaspoon baking soda
- 2 cups flour
- 3 squares unsweetened chocolate, melted

Beat shortening and sugar. Add salt and vanilla, beating until smooth. Add eggs one at a time, beating well after each. Mix buttermilk and baking soda in small bowl. Mixture will foam. Alternate flour and milk mixture to egg mixture, beginning and ending with flour. Stir in melted chocolate. Pour into a greased and waxed paper lined jelly roll pan, 15½x10½x1 inches. Bake at 325°F. for 35 minutes. Turn cake out onto a wire rack to cool. Remove paper and cut in half. Put two halves together with fruit filling in center.

Fruit Filling

- ¾ cup evaporated milk
- ¼ cup water
- ¾ cup sugar
- ¼ cup chopped dates
- ¼ cup raisins
- ¼ cup chopped dried figs
- 1 teaspoon vanilla
- ½ cup chopped walnuts

Pour milk, water and sugar in small saucepan and cook, stirring frequently until sugar dissolves. Add fruit and bring to a boil, stirring constantly. Cook until thick. Cool completely and stir in vanilla and nuts. Top cake and sides with chocolate icing.

Chocolate Icing

- 1 6-ounce package semisweet chocolate chips
- ¼ cup butter
- ½ cup sour cream
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 3 cups confectioner's sugar

Melt chocolate chips over hot water. Remove from heat and stir in sour cream, vanilla, and salt. Gradually beat in sugar until icing is of spreading consistency.

Mrs. Kitty Wagner
Elizabethtown



This delicious Golden Apple Upside-Down Coffee Cake is the perfect dessert at the end of an evening meal.

BANANA CAKE

- 1¾ cups sifted cake flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon soda
- ½ cup shortening
- 1½ cups sugar
- 2 eggs
- 1¼ cups buttermilk or soured milk
- 1 cup mashed banana (2 or 3 bananas)
- 1 teaspoon vanilla

Sift flour once, measure and resift twice with the salt, baking powder and soda. Cream shortening; add sugar gradually and cream together until light and fluffy. Add eggs, one at a time, beating well after each addition. Add dry ingredients alternately with buttermilk, beating until smooth after each addition. Add mashed banana and vanilla and beat until batter is smooth. Pour into 2 greased 9-inch layer cake pans. Bake in a 350°F. oven for about 30 minutes or until done. Cool and frost with 7-minute butter cream or uncooked confectioner's sugar frosting moistened with mashed banana to which a few drops of lemon juice are added.

Mattie Fisher
Quarryville

ZUCCHINI CAKE

- 3 eggs
- 1 cup oil
- 1 tablespoon vanilla
- 2 cups sugar
- 2 cups shredded, unpeeled raw zucchini
- 2 cups flour
- 2 teaspoons soda
- ¼ teaspoon baking powder
- 1 teaspoon salt

Combine eggs, oil, vanilla, sugar and zucchini. Add flour, baking soda, baking powder and salt. Beat well. Bake in ungreased 9x13-inch pan for 45 minutes at 350°F.

Joyce Hurst
Richland

BLUEBERRY CAKE

- 3 tablespoons butter
- 1 cup sugar
- 1 egg
- 1¼ cups flour
- 2 teaspoons baking powder
- 1½ cups floured blueberries
- ¾ cup milk

Bake in prepared 9½x12-inch pan at 350°F. for 25 to 30 minutes. Serve with milk while warm.

Mrs. Betty Biehl
Mertztown

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Featured Recipe

Eating sensibly for good health means serving chicken often, and this week's featured recipe from the National Broiler Council will help you do just that.

The Council is sponsoring a National Chicken Cooking Contest that offers entrants a chance to win \$10,000. The cook-off will take place in Jackson, Miss. in May 1987. A finalist from each state and the District of Columbia will each receive an expense-paid trip to compete there for a total of \$20,000 in prizes.

To enter, write name, address and telephone number on the front of the recipe and mail it to: Chicken Contest, Box 28158 Central Station, Washington, DC 20005 before Oct. 15, 1986. Recipe will be judged on taste, appearance, simplicity and appeal. The only required ingredient is chicken — whole or any part or parts.

GINGER CITRUS CHICKEN

- 1 broiler-fryer chicken, cut in parts, skin removed
- 1 tablespoon olive oil
- 1 teaspoon grated fresh ginger root
- 1 teaspoon finely chopped cilantro
- 2 tablespoons finely grated onion
- ½ cup fresh orange juice
- ¼ cup fresh lemon juice
- 1 teaspoon grated fresh orange peel
- 1 teaspoon grated fresh lemon peel
- ½ teaspoon pepper

In large shallow baking pan, place olive oil. Add chicken and roll parts to coat with oil; arrange chicken in single layer in pan. Sprinkle with ginger root and rub gently on chicken; sprinkle with cilantro. Sprinkle onion evenly over chicken. Mix together orange and lemon juices and peels; spoon over chicken and sprinkle with pepper. Place in 375°F. oven and bake about 30 minutes. Turn chicken and cook about 30 minutes more or until fork can be inserted in chicken with ease. Makes 4 servings.

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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