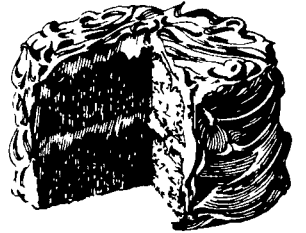


Home On The Range



Homebaked sweets satisfy after school munchies

When the kids come home from school (or the farmer from the field) searching for a snack to tide them over until dinner, treat them to some homebaked cookies or brownies.

Made with the freshest ingredients from your kitchen, these sweet delights are the perfect solution to the munchies. Below are some of our readers' favorite cookie and brownie recipes for you to try.

And don't forget, we'd love to publish your tried and true family recipes on this page too. Look below for a list of Recipe Topics for the coming weeks, then send your recipes to us at Lancaster Farming.

During June Dairy Month, Lancaster Farming will be featuring dairy recipes throughout the month. Now is the time to start searching for the dairy recipe you'll share with us.

We will publish your recipes that feature fresh, wholesome dairy ingredients — like milk, cream, cheese, sour cream, and ice cream — and reward you with a spaghetti measurer/server for use in your kitchen.

RAISIN GRIDDLE COOKIES

- 3½ cups sifted flour
- 1 cup sugar
- 1½ teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon soda
- 1 teaspoon nutmeg
- 1 cup shortening
- 1 egg
- ½ cup milk
- 1¼ cups raisins

Sift dry ingredients together into bowl. Cut in shortening until mixture is mealy. Beat egg, add milk and blend. Add egg mixture and raisins to flour mixture. Stir until all ingredients are moistened and dough holds together. Roll on lightly-floured board to ¼-inch thickness. Cut with 2-inch round cookie cutter.

Heat griddle to about 325°F., oil lightly and place cookies on it. As the bottoms brown, the tops become puffy. Then turn and brown on other side. Serve warm. Makes about 4 dozen.

To make Lemon Griddle Cookies, omit raisins and add 1 teaspoon grated lemon rind.

Pack unbaked cookies in freezer containers with pieces of foil between them; freeze. Then a few cookies may be removed from the freezer at any time. Let thaw at room temperature for 15 to 20 minutes.

Ruth Nolt
Leola

OLD FASHIONED MOLASSES COOKIES

- 2½ cups flour
- 1½ teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon salt
- ¾ cup shortening
- ½ cup sugar
- 1 egg
- ½ cup baking molasses
- ½ cup strong coffee or buttermilk
- Raisins, optional

Sift together first 5 ingredients. Cream together shortening, sugar, egg and molasses. Add liquid, then dry ingredients. Beat about 1½ minutes. Drop by teaspoons on greased cookie sheet. Using a pastry brush, brush tops with beaten egg. Place 3 raisins on top of each. Bake at 375°F. about 12 minutes.

Mrs. Kitty Wagner
Elizabethtown

CHEWY BROWNIES

- 1 cup flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 squares unsweetened chocolate
- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ cup chopped pecans

Melt chocolate and butter. Beat all ingredients but nuts together until well blended. Stir in nuts. Pour into greased 9x9x2-inch pan. Bake at 350°F. about 25 minutes. Cool and frost.

Frosting:

Combine in saucepan, 6 ounces semi-sweet chocolate chips, 2 tablespoons butter, 3 tablespoons milk. Melt over low heat. Pour into a mixing bowl and beat in 1 cup confectioner's sugar. Beat until smooth. Spread on brownies and cut into squares.

Mrs. Kitty Wagner
Elizabethtown

CHOCOLATE CHIP OATMEAL COOKIES

- 1 cup shortening
- ¾ cup brown sugar
- ¾ cup sugar
- 2 eggs
- 1 tablespoon hot water
- 1 teaspoon vanilla
- 1½ cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 2 cups oatmeal
- 1 cup chopped nuts

Cream shortening, sugars and eggs. Add hot water and vanilla. Sift flour, salt and soda and add to creamed mixture. Add oatmeal and nuts; mix. Bake at 350°F. for 10 to 12 minutes or until done.

Pauline Hurst
Newville



Pan Cookies a la Mode make a perfect mid-afternoon snack for youngsters (or husbands) with the munchies.

CARAMEL BARS

- 1 cup confectioner's sugar
 - ¾ cup soft margarine
 - 2 cups flour
 - ½ teaspoon baking powder
- Mix together until crumbly. Press in 13x9-inch pan and bake for 15 minutes at 350°F.

Mix together:
2 cups granola cereal
1½ cups brown sugar
3 tablespoons flour
1 teaspoon vanilla
2 eggs
1 teaspoon baking powder

Spread over baked layer. Bake until edges are brown, 18 to 20 minutes. Cool and cut in bars, about 3x1 inches. Makes 36 bars.

Esther Hoover
Ephrata

DREAM BARS

- Crust:
½ cup shortening
½ cup brown sugar
1 cup flour
- Mix until crumbly. Press into a 9x13-inch pan. Bake 10 minutes at 350°F.

Topping:
Mix together:
2 eggs, beaten
1 cup brown sugar
1 teaspoon vanilla
2 tablespoons flour
1 teaspoon baking powder
½ teaspoon salt
1 cup coconut
1 cup chopped nuts

Spread on baked crust. Bake 25 minutes until golden. Cool and cut in bars.

Esther Hoover
Ephrata

BUTTERSCOTCH BROWNIES

- Cream together:
½ cup butter or margarine
1¾ cups brown sugar.
- Add and beat:
2 eggs
1 teaspoon vanilla
- Sift:
1½ cups pastry flour
2 teaspoons baking powder
1 teaspoon salt
- Mix until blended. Add:
½ cup nuts
½ cup coconut
- Spread in 13x9-inch greased pan. Bake at 350°F. for 30 to 35 minutes.

Katie Leinbach
Myerstown

LEMON BARS

- Crust:
2 cups sifted flour
½ cup sifted 4X sugar
1 cup butter or margarine
- Sift flour and confectioner's sugar together. Cut in butter until mixture resembles fine crumbs. Press mixture into bottom of 13x9x2-inch pan. Bake at 350°F. for 20 minutes.
- Filling:
4 eggs
2 cups sugar
½ cup lemon juice (large lemons)
¼ cup flour
½ teaspoon baking powder
- Beat eggs and add sugar and lemon juice. Sift ¼ cup flour and baking powder together and stir with egg mixture. Pour over baked crust. Bake at 350°F. for 25 minutes.

Vera Scott
Cortland, NY

PRIDE OF IOWA COOKIES

- 1 cup brown sugar
 - 1 cup white sugar
 - 1 cup shortening
 - 2 eggs
 - 2 cups flour
 - ½ teaspoon salt
 - 1 teaspoon soda
 - 1 teaspoon baking powder
 - 1 teaspoon vanilla
 - 1 cup coconut
 - 3 cups rolled oats
 - ½ cup chopped nuts or peanuts
- Cream the sugars, shortening and eggs together. Add sifted dry ingredients, then vanilla. Stir in coconut, nuts and rolled oats. Drop from teaspoon onto greased cookie sheet. Flatten with a fork. Bake at 375°F. for 8 minutes. Makes 5 dozen.

Margaret Eby
Hagerstown, Md.

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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.

- May 10 Favorite Side Dishes
- 17 Crock Pot Recipes
- 24 May is Egg Month

Featured Recipe

It's time to get your entry ready for the 1986 Pennsylvania Egg Recipe Contest; deadline for mailing recipes to Eggs, Bureau or Markets, Pa. Department of Agriculture, 3201 N. Cameron St., Harrisburg, PA 17110, is July 31.

Recipes entered in the contest must contain at least one egg per serving and all ingredients should be familiar to most people and readily available nationwide. Recipes should give exact amounts and be listed in the order they are used in preparation.

Entries will be accepted from current residents of Pennsylvania only. Food professionals, staff, board members and immediate family members of sponsoring organizations (American Egg Board, Pa. Dept. of Ag, Pa. Egg Marketing Association and Pa. Poultry Federation) are not eligible.

Send as many recipes as you like, but each recipe should be printed on a separate piece of paper. Be sure to type name, address, including county, and phone number on the recipe. State cook-off contest will be held Sept. 6. Winners will be notified.

The recipe below should help you get started thinking of other ways to use eggs!

Egg-Spinach Salad

- 1 pound fresh spinach
- ½ cup salad oil
- ¼ cup sugar
- 2 tablespoons vinegar
- 1 teaspoon finely grated onion
- ½ teaspoon salt
- ¼ teaspoon dry mustard
- 6 slices bacon, cooked until crisp, drained and crumbled
- 6 hard-cooked eggs, chopped

Wash spinach thoroughly in lukewarm water; drain. Chill to crisp. Combine oil, sugar, vinegar, onion, salt and mustard. Beat or blend in blender until dressing becomes thick and syrupy and sugar is thoroughly dissolved. Tear spinach into bite-size portions; place in large salad bowl. Add bacon and eggs. Pour dressing over all; let stand about ½ hour. Toss to thoroughly mix salad. Makes 6 servings.