

Homebaked sweets

(Continued from Page B6)

DOUBLE CHOCOLATE WALNUT BROWNIES

Bake at 350°F. for 35 minutes:
1 cup (2 sticks) margarine
4 1-ounce squares unsweetened chocolate
2 cups sugar
3 eggs
1 teaspoon vanilla
1 cup sifted all-purpose flour
1 6-ounce package semi-sweet chocolate chips
1½ cups chopped walnuts

Melt margarine and chocolate in medium saucepan over moderate heat. Preheat oven to 350°F. Beat in sugar gradually until thoroughly combined. Add eggs, one at a time, beating well; stir in vanilla. Stir in flour until combined. Stir in 1 cup of walnuts. Spread into a greased 13x9x2-inch pan. Combine ½ cup walnuts and chocolate chips; sprinkle over top of brownie mixture, pressing down lightly. Bake at 350°F. for 35 minutes or until done. Cool completely. Cut into bars. Makes about 24 bars.

Patricia Layton
Federsburg, Md.

CHOCOLATE MINT LAYER BROWNIES

Chocolate Layer:
2 1-ounce squares unsweetened chocolate
½ cup butter
1 cup sugar
¾ cup sifted flour
2 eggs, slightly beaten
1 teaspoon vanilla

Melt butter and chocolate over low heat. Then turn off burner and beat in flour and sugar. Add eggs and vanilla to chocolate mixture. Pour into greased 9x9x2-inch pan. Bake at 350°F. for 20 minutes, then cool.

Mint Creme Filling:
1½ cups powdered sugar
2 tablespoons butter, softened
2 tablespoons heavy cream or evaporated milk
½ teaspoon peppermint flavoring
Enough green food coloring to make icing pastel green

Combine ingredients and beat until smooth. Spread over brownie layer. Chill until icing is firm.

Glaze:
Melt 3 ounces German sweet chocolate, 2 tablespoons butter, 1 teaspoon vanilla and a 1-inch piece of paraffin wax. When all melted together, turn off burner and spread over icing. Set aside to cool and then cut into pieces. Makes 6 dozen.

Ruth Fenninger
Canton

RHUBARB BARS

Crust:
2 cups flour
¾ cup powdered sugar
1 cup butter
Filling:
4 eggs
2 cups sugar
½ cup flour
½ teaspoon salt
4 cups diced rhubarb, slim stalks preferred

For crust, combine flour and sugar. Cut in butter until crumbly. Press into 15½x10½-inch jelly roll pan. Bake at 350°F. for 15 minutes.

For filling, blend eggs, sugar, flour and salt until smooth. Fold in rhubarb. Optional: red food coloring may be added. Spread mixture over hot crust. Bake at 350°F. for 40 to 50 minutes until lightly browned. Cool. Cut into bars. Best if kept refrigerated.

Ruth Nolt
Leola

Press centers with a tork. Bake at 350°F. for 15 minutes or until brown

Marilyn Eby
Hagerstown, Md.

PAN COOKIE A LA MODE

Pan Cookie:
2¼ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
¾ cup sugar
¾ cup firmly packed brown sugar
1 teaspoon vanilla extract
2 eggs
1 12-ounce package semi-sweet chocolate morsels
1 cup chopped nuts
Ice cream, softened
Hot Fudge Sauce:
½ cup heavy cream
1 6-ounce package semi-sweet chocolate morsels
Dash salt
1 teaspoon vanilla extract

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in semi-sweet morsels and nuts. Spread into greased 15x10x1-inch baking pan. Bake at 375°F. for 20 to 25 minutes. Cool, cut into 3-inch squares. Top each square with 1 scoop ice cream. Drizzle hot fudge sauce on top if desired.

For hot fudge sauce: In small saucepan, combine heavy cream, semi-sweet morsels and salt. Cook over low heat until morsels melt and mixture is smooth, stirring constantly. Remove from heat; add vanilla extract. Makes about 15 3-inch squares and 1 cup sauce.

FAVORITE BROWNIES

2 sticks margarine
2 cups sugar
½ cup cocoa
1 teaspoon baking powder
4 eggs
1½ cups flour
1 teaspoon vanilla
Pinch of salt

Cream margarine. Add remaining ingredients. Bake at 350°F. in 9x13-inch pan. Remove from oven before brownies have fallen in center.

For frosting: melt 1 cup chocolate bits over hot water and stir in ¼ cup light corn syrup and 1 tablespoon water. Spread on baked mixture and sprinkle with ½ cup chopped nuts. Delicious!

Lydia Ann King
Drumore

Cedar Crest

FFA

Members of the Cedar Crest FFA earned high placings in the the Area Soil Conservation Speech Contest.

Tonya Johnson placed second and Kevin Dreibelbis placed fourth.

Cedar Crest FFA'er Mardell Boyd finished third in the Creed Contest.

In the Parliamentary Procedure Contest, the Cedar Crest team placed second, earning them the opportunity to advance to the Regional Contest at Kutztown High School in May.

On April 18, members helped the Lebanon Conservation district distribute evergreen and hardwood seedlings at Coleman's Park. Approximately 5,000 trees were distributed during the day.

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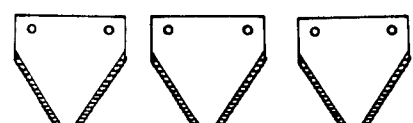
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