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range. For layer cakes, line the bottom of the pan with waxed paper.

- Fill cake pans only half full, so the batter doesn't run over the pan.  
- In ovens without turntables: Raise large pans slightly (1/2" to 1") off the bottom of the oven, by setting the cake on an upside down dinner plate or glass pie pan. Raising the pan slightly lets more microwaves reach the bottom of the pan and helps the bottom center of bundt cakes cook more evenly.

- Bake the cake on medium power (50,5) until the center of the cake rises. When the center has risen, switch to high power and bake for 2 to 5 minutes on high, until the cake tests done. Just how long it will take on medium power depends mainly on the pan shape and size. Bake layer cakes one layer at a time.

Use the accompanying chart to estimate the times for your own recipes. Keep in mind though, that the recipe will affect the cooking time a little. Thicker batters will be done sooner than batter thin enough to pour into the pan.

- Rotate cakes every 3 to 4 minutes during baking if they are rising unevenly.

- Shield the corners of square or rectangular pans with triangles of foil to prevent overcooking. Put this on at the beginning of the baking and take it off halfway

through if the corners are not baking as fast as the center. (It will not hurt to leave the foil on the entire baking time if the corners are getting cooked.)

- A cake is done when it has risen all over; is dry on top with scattered shiny moist areas (if you touch a moist area with your finger, the wet surface will stick to

your finger and you will see dry, cooked cake underneath); when a toothpick comes out clean; or when the cake starts to pull away from the sides of the pan.

- Let the cake stand in the pan on a breadboard or hot pad for about 5 minutes, then turn out onto a serving plate.

**TIMES FOR BAKING CAKES (600-700 watt oven)**

| Pan Size  | Time On Medium (50) | Time On High (100) |
|-----------|---------------------|--------------------|
| Bundt pan | 15 minutes          | 2-5 minutes        |
| 9" round  | 7-8 minutes         | 2-4 minutes        |
| 8" square | 9 minutes           | 2-4 minutes        |

\*For 500-600 W ovens add 10 seconds to each minute; for 400-500 W ovens add 20 seconds to each minute.

The following Snickerdoodle Cake recipe is one of our favorites. It is equally good served warm for breakfast as a coffee cake or for desserts or snacks. It has a dense texture like poundcake, and a good flavor.

**Snickerdoodle Cake**

- 1 to 2 tablespoons shortening to grease pan
- 2 tablespoons graham cracker crumbs
- 1 teaspoon cinnamon
- 2 sticks margarine or butter
- 2 cups sugar
- 4 eggs
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3 cups flour
- 2 tablespoons cinnamon sugar (2 tablespoons sugar mixed with 1 teaspoon cinnamon), optional

1. Grease 12-cup plastic bundt pan well with 1 to 2 tablespoons margarine or vegetable shortening. Mix graham cracker crumbs with 1 teaspoon cinnamon and sprinkle evenly in pan.

2. Put margarine in 2-quart microsafe mixing bowl. Microwave on high for 1 to 1 1/2 minutes, until melted.

3. In this order stir in sugar,

eggs, milk, vanilla, baking powder, salt and flour until well mixed.

4. If a cinnamon swirl is desired in the cake, pour about half the batter into the prepared pan. Sprinkle cinnamon sugar over batter, and then add remaining batter evenly. If you don't want a cinnamon swirl in the cake, just pour batter evenly in pan.

5. Raise pan in microwave by placing an upside down plate (not needed on turntables). Rotating pan every 5 minutes if necessary; microwave on medium (50,5) for 15 to 16 minutes until the center raises. Then microwave on high for 2 to 3 minutes until cake tests done.

6. Let stand for 5 minutes, turn out onto serving plate. Glaze cooled cake if desired. Makes 16 servings.

**Easy Bundt Cake Glaze**

- 1 tablespoon margarine or butter
- 1 1/4 cups powdered sugar
- 3 to 4 teaspoons milk
- 1/4 teaspoon vanilla, optional

1. Melt margarine in a 2-cup glass measure. Stir in sugar, adding liquid until desired consistency is reached. Dribble over cooled cake.

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**Snyder Co. Youth Wins DeKalb Award**

BEAVER SPRINGS — Henry Zerby, son of Mr. and Mrs. Nevin Zerby of Beavertown, was recently named winner of the 1986 DeKalb Agricultural Accomplishment Award. The award sponsored nationwide by DeKalb cooperation and DeKalb-Pfizer Genetics, is presented to the senior agriculture student attaining the highest degree of proficiency in scholarship, leadership, and a supervised agricultural program.

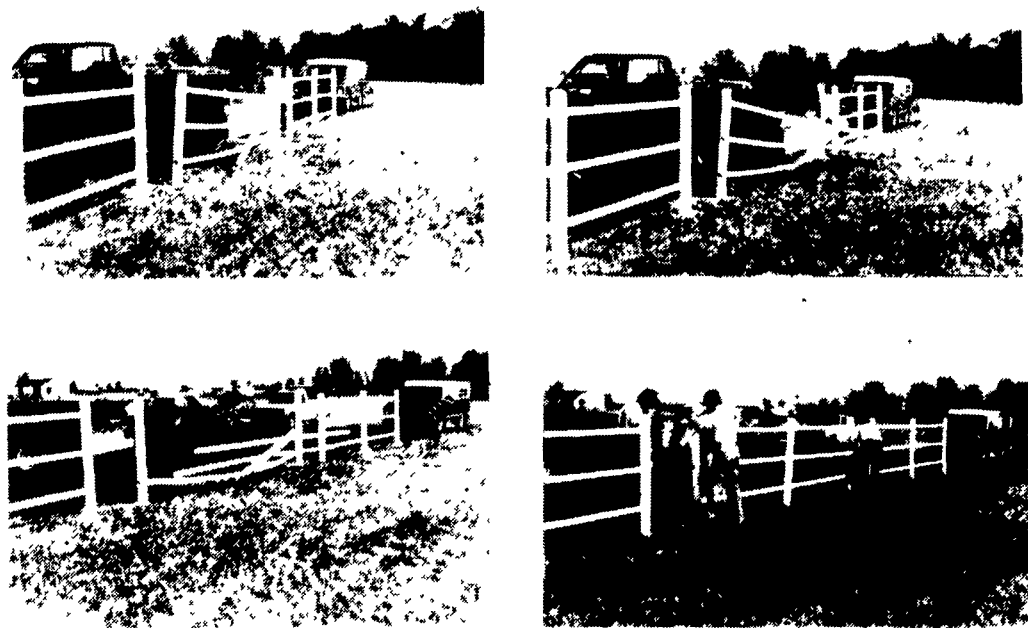
Zerby attends West Snyder High School, where he has been active in General and Extemporaneous Public Speaking contests at the local, area, district, regional, and state levels, as well as numerous livestock judging contests at the

local and area level. He has served as chapter vice president, S.U.N area president, and has served as county delegate to the state convention.

Zerby's agricultural program consists of swine finishing, swine breeding, sheep finishing, sheep breeding and occupational work experience. Following graduation, he plans to become a Foreign Exchange Student. He is also planning to attend college and major in the pre-veterinary program.

The DeKalb Award, often considered to be the highest honor a vo-ag student can receive on the local level, is presented in nearly 4,000 schools annually.

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