

(Continued from Page B18)

Microwave on high for 3 to 5 minutes, until toothpick inserted in center comes out clean.

7. Let cake stand 5 minutes, then invert onto serving plate. Serves 6 to 8.

NOTE: The times above are for microwaves with 600 to 700 watts of power. For 500 to 600 W, add 10 seconds to each minute; for 400 to 500 W, add 20 seconds to each minute. Tips:

For a quick and easy one layer yellow cake, use cake recipe above, omit baking soda and use 1/3

cup milk instead of pineapple juice in batter. Microwave on medium for 6 minutes, then on high for 2 to 4 minutes.

To make a pineapple upside down cake even easier, use a cake mix if you wish. One of the little one layer mixes is just right - use the pineapple juice instead of water for the liquid in the cake.

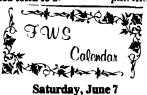
If you can't find a one layer cake mix, use half of a two layer mix. Mix the cake as directed, using the pineapple juice instead of water. Divide the batter in half, and spread half evenly over the pineapple in the pan, baking as directed below. The remaining half of the batter can be frozen for up to two months, or stored, covered, in the refrigerator for two or three days.

When ready to bake the remaining batter, let it thaw, stir through it once or twice, and

spread in pan. Cakes baked from stored batter tend to be a little coarser in texture than cakes baked immediately.

Have you had a problem with microwave cakes sticking in your cake pans? Recently I learned that is is not a good idea to wash plastic cake pans in a dishwasher.

The strong detergents remove the "seasoning" from the pan, and cakes tend to stint - " prost files t.



Lancaster Society 1 meets for a program on poultry by Grace Moyer.

Lancaster Society 6 meets at 2 p.m. at the home of Rhoda Stoltzfus, for a program by

So if you have a microwave bundt pan, or other plastic cake pans, wash and dry them by hand for best results. This is true for silverstone coated pans too.

If you have had a problem with microwave cakes sticking in your pan, follow these steps to decrease sticking: Grease the pan with a solid vegetable shortening or

Lancaster Poultry Queen, Stephanie Yost.

Tuesday, June 10 Lancaster Society 22 meets for a program on tin punch by Bonnie Rohrer, and on local government and school board duties by Sally Bair.

Wednesday, June 11 Lancaster Society 14 meets at noon for a program by Olive Yoder on "shoes.

margarine. Then coat pan by sprinkling graham cracker crumbs in it. Be sure you finish baking the cake on high power to help set the edges. If you plan to turn the cake out of the pan for , serving, don't let the cake stand more than 5 minutes before turning it out. Wash and dry cake pan by hand.

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Thursday, June 12

Lancaster Society 21 meets at 6:30 p.m. for a family picnic. Lancaster Society 9 meets.

Saturday, June 14

Lancaster Society 25 meets at 1:30 p.m. for a program on Pedestrian Safety by Lancaster Auto Club.

Lancaster Society 19 meets for a program by Lancaster dairy princess Janae Martin.



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