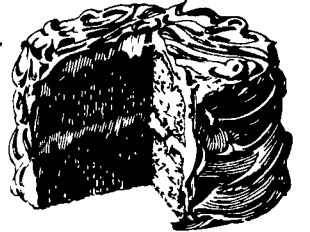


Home On The Range



Bake With Nuts For Crunch, Flavor

A trip to the grocery store reminds us that the holidays are approaching. In addition to red and green foil-wrapped candies, decorated pretzel cans and holiday decorations, the store shelves host an expanded display of nuts for holiday baking.

Holiday goodies call for a plentiful supply of a variety of nutmeats and grocery store managers are quick to meet that need.

If you're fortunate enough to have a walnut tree in your backyard, you'll be able to avoid some of the shopping rush. However, most of us aren't that lucky and need to rely on the expanded offerings.

Below are some of our reader's favorite recipes that utilize these tasty tidbits.

ITALIAN CREAM CAKE

- 1 stick oleo
- ½ cup shortening
- 2 cups sugar
- 5 egg yolks
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon soda
- Dash of salt
- 1 cup buttermilk
- 5 egg whites, beaten stiff
- 1 cup coconut
- 1 cup nuts

Mix the first five ingredients together. Then stir in flour, soda and salt, alternating with buttermilk. Next stir in coconut and nuts; fold in egg whites last. Pour into 2 10-inch or 3 9-inch cake pans. Bake at 350°F. until done.

Frosting

- 1 8-ounce package cream cheese
- ½ stick oleo
- 1 teaspoon vanilla
- 1 pound confectioner's sugar (4½ to 5 cups sifted)

Marilyn Eby
Hagerstown, Md.

NUT CRUNCH

- 2 cups buttermilk baking mix
- ½ cup brown sugar
- ¼ cup plus 2 tablespoons boiling water
- 2 teaspoons vanilla
- 1 cup coarsely chopped walnuts

Heat oven to 375°F. Mix all ingredients. Spread on ungreased cookie sheet. Bake until golden brown, 20 to 25 minutes. Immediately remove from cookie sheet and cut into ¼-inch pieces. Cool completely. Store in airtight container. Makes 8 cups of crunch.

Note: Crunch can be frozen or refrigerated up to 3 weeks.

Marilyn Eby
Hagerstown, Md.

SPICED MIXED NUTS

- 1 slightly beaten egg white
- 1 teaspoon water
- 1 8-ounce jar roasted peanuts
- ½ cup unbleached almonds
- ½ cup walnut halves
- 4 ounces pecan halves
- ¾ cup sugar
- 2 teaspoons pumpkin pie spice
- ¾ teaspoon salt

Combine egg white and water. Whip it up. Add nuts, toss to coat. Combine sugar, spice and salt. Add to nuts. Toss until well coated. Place in single layer on slightly greased baking sheet. Bake at 300°F. for 20 to 25 minutes. Loosen from pan, breaking large clusters, and allow to cool. Makes 4 to 5 cups.

Fay Strickler

SALTED SPICED WALNUTS

- ¼ cup butter, melted
- 1 pound walnut halves
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon ginger
- 1 teaspoon allspice
- ¾ teaspoon garlic salt

Heat oven to 350°F. In medium bowl, toss together all ingredients until walnuts are well coated. Spread onto a 15x10-inch jelly roll pan. Bake 15 to 20 minutes or until lightly browned, stirring once. Makes 4 cups.

CREAMY NUT ICING

- ½ cup shortening
- 2½ tablespoons cake flour
- ¼ teaspoon salt
- ½ cup milk
- 3 cups confectioner's sugar
- ½ teaspoon vanilla
- ½ cup nuts, chopped

Melt shortening over low heat. Remove from heat, blending flour and salt. Stir in milk slowly. Bring to a boil, stirring constantly. Boil for 1 minute. (Mixture will look curdled.) Stir in the confectioner's sugar. Set saucepan in a pan of cold water. Beat until spreading consistency. Beat in vanilla and chopped nuts.

Betty Blehl
Mertztown

BROWN SUGAR NUT CAKE

- 2 cups brown sugar
- ½ cup butter
- 2 eggs
- 1 cup milk
- 2 teaspoons baking powder
- 2½ cups cake flour
- 1 teaspoon almond flavoring
- 1½ cups chopped walnuts

Cream butter and sugar. Add beaten egg yolks, then nuts and almond flavoring. Sift baking powder and flour together; add alternately with milk. Last, fold in egg whites that have been beaten

to moist peaks. Pour into greased and floured 9x13-inch pan. Bake in moderate oven (350°F.) for 35 minutes or until done.

Sara Jane Fulmer
West Newton

MAPLE RAISIN PULL APART

- ½ cup raisins
- ¼ cup chopped walnuts
- 1 tablespoon sugar
- ¼ teaspoon cinnamon
- 1 tablespoon maple syrup
- ½ teaspoon grated lemon peel
- 2 10-ounce cans refrigerated flaky biscuits
- 2 tablespoons margarine, melted

Glaze:
½ cup maple syrup
1 teaspoon lemon juice
2 tablespoons chopped walnuts
Heat oven to 350°F. Grease 12-cup fluted tube pan or 2½-quart ring mold. In small bowl, combine raisins, walnuts, sugar, cinnamon, 1 tablespoon syrup and lemon peel. Separate dough into 20 biscuits; separate each biscuit into 2 layers. Spoon about 1 teaspoonful raisin mixture onto center of 20 biscuit pieces. Top with remaining biscuit pieces; pinch edges to seal. Stand filled biscuits on edge, slightly overlapping, in prepared pan. Drizzle with margarine.

Bake at 350°F. for 25 to 35 minutes or until deep golden brown. Cool upright in pan 5 minutes. In small bowl, combine ½ cup syrup and lemon juice; brush about ½ over coffee cake. Invert onto serving plate. Stir 2 tablespoons walnuts into remaining glaze mixture; spoon over warm coffee cake. Makes 20 servings.

APPLE NUT CAKE

- 3 eggs
- 2 cups sugar
- 1½ cups liquid shortening
- 3 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 2 teaspoons vanilla
- 3 cups diced apples
- 1 cup chopped nuts

Topping

- ½ cup margarine
 - 1 cup brown sugar
 - ¼ cup evaporated milk
- Mix as for ordinary cake, reserving last three ingredients for topping. Bake at 350°F. for 40 minutes in a greased and floured 13x9-inch pan.

For topping, boil ingredients hard for 2½ minutes. Let cake and topping cool, then spread over cake.

Mrs. Carl S. Bacon
Felton

NUT LOAF

- 1 pound graham crackers
- 1 pound seedless raisins
- 1 pound dried figs or dates
- ½ cup maraschino cherries
- 1 cup nut meats
- 1 pound miniature marshmallows
- ½ cup peanut butter
- 1 pint whipping cream

Roll graham crackers very fine. Chop cherries, figs, nuts, peanut butter and raisins. (Leave raisins whole unless very large.) Mix these ingredients together thoroughly. Whip cream and fold into mixture. Pour into an oblong loaf pan 5x9x4-inches. Pat mixture to make it smooth on the top. Place in refrigerator overnight or 12 hours. When ready to serve, cut in slices and roll in powdered sugar.



This easy-to-make Maple Raisin Pull Apart features a "treasure" of maple syrup, nuts and raisins hidden in rich, flaky biscuits.

THUMBPRINT COOKIES

- ½ cup shortening (part butter or margarine)
- ¼ cup brown sugar (packed)
- 1 egg, separated
- ½ teaspoon vanilla
- 1 cup flour
- ¼ teaspoon salt
- ¾ cup finely chopped nuts

Jelly or tinted confectioner's icing
Preheat oven to 350°F. Mix shortening, sugar, egg yolk and vanilla thoroughly. Blend together flour and salt, stir into mixture. Roll dough into balls (1 teaspoon per ball). Beat egg white slightly with fork. Dip balls in egg whites; roll in nuts. Place about one inch apart on ungreased baking sheet. Press thumb gently in center of each. Bake 10 to 12 minutes or until set. Cool. Fill thumbprint with jelly or tinted icing.

Arlene Hostetler
Cottage Grove, Tenn.

TASSIES

Cream together 2 margarine blocks and 1 large cream cheese. Add 2 cups flour. Refrigerate 1 hour or until chilled. Place petit cups (1 inch base, ¾ inch wall) in pans.

Make dough into small balls, the size of quarters, and fit into cups.

Dip fingers into flour if they stick. Do not grease.

Filling

Beat together 1 cup brown sugar, 2 tablespoons butter or margarine, 1 teaspoon vanilla, dash of salt and 1 egg. Stir in ¼ cup chopped pecans. Put 1 teaspoon filling into each tassie. Bake at 350°F. for 25 minutes.

Arlene Hostetler
Cottage Grove, Tenn.

CINNAMON NUT BREAD

- ¼ cup butter
- 2½ cups flour
- ¾ teaspoon baking powder
- 1½ cups brown sugar
- 1½ teaspoons cinnamon
- ½ teaspoon salt
- 1½ teaspoons baking soda
- 1½ cups sour cream
- 1½ cups chopped nuts

Preheat oven to 350°F. Cream butter, add sugar and beat. Beat in eggs, one at a time. Combine flour, cinnamon, soda, baking powder and salt. Add to creamed mixture alternately with sour cream. Beat well after each addition. Stir in nuts.

Spread in well-buttered 9x5-inch loaf pan. Bake until pick comes out clean (65 to 70 minutes). Let cool in pan 10 minutes. Remove and cool completely on wire rack. Wrap in plastic wrap and store 24 hours before serving.

Featured Recipe

If you will be spending the Thanksgiving holiday at the home of a friend or relative, you may want to surprise your hostess with a homemade gift. This week's featured recipe, Chocolate Covered Turtles, with its crunchy pecans, sweet filling and chocolate icing, would delight any hostess.

The recipe, from Sally Chase of Hanover, is featured in the 1986 Pennsylvania Commodity Calendar.

Chocolate Covered Turtles

- 1½ cups flour
- ¼ teaspoon baking soda
- ¼ teaspoon baking powder
- ½ cup butter
- ½ cup brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 8 ounces pecan halves (160 halves)

Sift together flour, baking soda and baking powder; set aside. Cream butter and brown sugar in bowl until light and fluffy, using electric mixer at medium speed. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Gradually stir dry ingredients into creamed mixture, mixing well. Arrange pecan halves in clusters of 4, about 2 inches apart, on ungreased baking sheets, placing halves in form of cross. Drop dough, by rounded teaspoonfuls, in center of each cluster.

Bake at 350°F. for 10 minutes. After cookies have cooled, frost with chocolate icing. Makes 40 cookies.

Chocolate Icing:

Combine 1 cup sifted confectioner's sugar, 1 tablespoon butter, 1½ ounces unsweetened chocolate (melted and cooled) and 3 tablespoons milk in bowl. Stir until smooth.

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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December

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Thanksgiving Feast
Holiday Hors d'oeuvres

Christmas Cookies