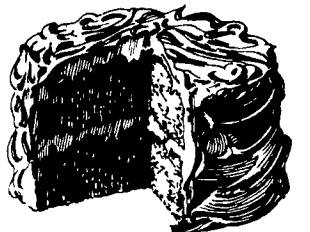


Home On The Range



Cake - A Delightful Dessert

For some of us, the main course is just a formality that precedes dessert. Luscious cakes layered with creamy fillings and frosted with sweet toppings are the best part of any meal for dessert lovers like myself.

Fortunately, recipes for favorite familiar cakes as well as cake recipes featuring some unusual ingredients abound in nearly every cookbook and magazine cooking section. Apparently I'm not the only one who thinks cake is pretty tasty.

Lancaster Farming readers have their own horde of cake recipes and many of them were generous enough to share their favorites in Home on the Range this week. I think you'll be glad they did once you peruse the offerings below.

SUSAN'S COFFEE CAKE

¾ cup sugar
1½ cups flour
1½ teaspoons baking powder
½ teaspoon salt
¼ cup shortening
1 egg
½ cup milk

Spread half of batter in greased 8x12-inch pan. Put on half of topping. Repeat with batter, then rest of topping; swirl a little with fork. Bake at 375 degrees for about 30 minutes.

Topping

½ cup brown sugar (packed)
2 tablespoons flour
2 tablespoons butter
2 teaspoons cinnamon
2 tablespoons water

Buttermilk Glaze

Boil together for 1 minute:
1 cup sugar
½ cup buttermilk
½ teaspoon soda
2 teaspoons vanilla
½ cup butter

Pour hot sauce over warm cake.
Esther Mae Martin
Pine Grove

DOUBLE DELIGHT CAKE

Sift together:
3 cups flour
2 cups sugar
½ cup cocoa
2 teaspoons baking soda
1 teaspoon salt

Mix with following:
2 cups water
¾ cup vegetable oil
2 teaspoons vinegar

Topping

8 ounces soft cream cheese
2 eggs
¼ teaspoon salt
¾ cup sugar
1 cup chocolate chips
¾ cup nuts

Beat together first four ingredients. Pour over batter. Then sprinkle chocolate chips and nuts over top. Bake 45 minutes at 350 degrees.

Arlene Hostetler
Cottage Grove, Tenn.

CHOCOLATE CREAM BANANA CAKE

2 extra-ripe, medium bananas, peeled
1 18.5-ounce package chocolate cake mix
2 1-ounce squares semi-sweet chocolate
2 cups whipping cream, whipped
2 firm, large bananas

Slice extra-ripe bananas into blender. Puree until smooth (1 cup). Prepare cake according to package directions for 2 9-inch layers, replacing 1 cup water with 1 cup pureed bananas. Melt chocolate according to package directions; cool to lukewarm. Mix a small amount of whipped cream into melted chocolate. Pour over remaining whipped cream. Fold into whipped cream thoroughly. Split cooled cakes in half through center lengthwise to make 4 layers. Peel and split firm bananas in half lengthwise. Spread one cake layer with chocolate cream. Top with second layer. Spread with chocolate cream, top with split bananas. Top with third layer. Spread with chocolate cream. Top with fourth layer. Spread with chocolate cream. Top with fourth layer.

Spread remaining chocolate cream over entire cake. Refrigerate until ready to serve. Garnish top of cake with additional sliced banana, if desired. Makes 8 to 10 servings.

TANDY CAKE

Beat 4 eggs. Add 1 teaspoon vanilla and mix well. Add:
2 cups sugar
1 cup milk
2 teaspoons melted butter
¼ teaspoon salt
2 cups flour
2 teaspoons baking powder

Mix well and pour in a greased sheet pan. Bake at 350 degrees for 12 to 15 minutes. Remove, spread with peanut butter immediately. Cool in refrigerator. Melt an 8-ounce bar of chocolate over double boiler and spread on cake.

Arlene Hostetler
Cottage Grove, Tenn.

LAZY WIFE CHOCOLATE CAKE

3 or 3½ cups flour
2 cups sugar
5 tablespoons cocoa
1 teaspoon salt
2 teaspoons baking soda

Combine these and then make three holes. Put one of the following ingredients in each hole: 1 tablespoon vanilla, 1 tablespoon vinegar, and ¾ cup salad oil. Pour 2 cups water over all and beat. Do not overbeat. Bake at 350 degrees for 35 to 40 minutes. This is a moist cke. Delicious with peanut butter icing.

Marie Martin



This Chocolate Cream Banana Cake is simple to prepare. A luscious filling of whipped cream, melted chocolate and bananas is combined with a basic chocolate cake mix to create this delightful dessert.

BLACK BOTTOM CUPCAKES

Combine:
1 cup (8-ounce package) cream cheese
1/8 teaspoon salt
1 unbeaten egg
½ cup sugar
1 12-ounce package chocolate chips (optional)

Set aside mixture. Sift together:
3 cups flour
2 cups sugar
½ cup cocoa

Add:
2 cups water
¾ cup cooking oil
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon vanilla
2 tablespoons vinegar

Beat until all ingredients are combined. Fill muffin cups lined with paper liners half full with chocolate batter. Top each with cheese mixture. Bake at 350 degrees about 30 minutes. Makes 36 cupcakes.

(You may also sprinkle with sugar and chopped nuts before baking.) Recipe is very rich when made with chocolate chips.
Mrs. Belinda Myers
Dallastown

CREAM DE MENTHE CAKE

1 white cake mix
½ cup oil
3 tablespoons cream de menthe
1 cup fudge icing
1 container whipped topping with 3 tablespoons cream de menthe

Bake cake as directed on box, adding to the mix oil and 3 tablespoons cream de menthe. Cool. Spread with fudge topping. Spread with whipped topping next. Refrigerate and serve.

Charlene Gingrich
Mercersburg

STRAWBERRY CAKE

¼ cup shortening
1½ cups sugar
2 eggs
2 cups flour
1 teaspoon soda
1 teaspoon vanilla
1½ cups strawberries (crushed)

Mix all ingredients together. Bake at 350 degrees in greased cake pan.

Esther Mae Martin
Pine Grove

COCONUT CAKE

4 eggs
2 cups sugar
1 cup margarine
2 teaspoons baking powder
1 cup milk
2 cups flour

Mix all ingredients together. Bake in greased and floured 13x9-inch pan. Bake at 350 degrees for 45 minutes or until done. You may also add 1 small can of crushed pineapples, drained. Frost with favorite icing.

Mrs. Belinda Myers
Dallastown

KIWIFRUIT CAKE

½ cup apricot preserves
1 8-inch round baked yellow layer cake
3 kiwifruit, pared and sliced
1 tablespoon sugar
¼ teaspoon almond extract
½ cup heavy cream, whipped

Heat apricot preserves; strain. Brush top of cake with strained preserves. Arrange kiwifruit slices on glazed surface; spoon preserves over kiwifruit. Fold sugar and almond extract into whipped cream. Serve whipped cream mixture with cake. Makes 8 to 10 servings.

MARDI GRAS PARTY CAKE

Melt ¾ cup butterscotch morsels in ¼ cup water in saucepan, cool. Sift:
2¼ cups flour
1 teaspoon salt
1 teaspoon soda
½ teaspoon baking powder

Set aside. Add:
1¼ cups sugar gradually to ½ cup shortening. Cream well. Blend in 3 unbeaten eggs. Beat well after each. Blend in melted morsels, mix well. Add dry ingredients alternately with 1 cup buttermilk. Bake in 2 9-inch layer pans at 375 degrees for 25 to 30 minutes. When cool, use the following filling:

Butterscotch Filling

Combine ½ cup sugar, 1 tablespoon cornstarch, ½ can evaporated milk, ½ cup water, ½ cup butterscotch bits and 1 beaten egg yolk in saucepan. Cook, stirring constantly, until thick. Remove from heat, add 2 tablespoons butter, 1 cup coconut and 1 cup chopped English walnuts. Cool. Spread between layers and on top of cake. Moist and delicious!

Erma S. Geib
Manheim

(Turn to Page B8)

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.

March	
21-	Recipes With Cheese
28-	Pasta
April	
4-	Ham

Featured Recipe

St. Patrick's Day, which traditionally calls for wearing green and feasting on Irish stew will be celebrated March 17. Complement your Irish stew with this St. Patrick's Fruit Salad featuring lime gelatin and crushed pineapple.

St. Patrick's Fruit Salad

3 cups boiling water
1 6-ounce package lime gelatin
1 8-ounce package cream cheese, softened
1 apple, chopped
½ cup finely chopped nuts, if desired
2 8-ounce cans crushed pineapple with juice
Pecan halves
Apple slices
Whipped cream

Stir gelatin into boiling water until gelatin is dissolved. Pour into electric mixer bowl; add cream cheese. Beat at medium speed until cheese is dissolved. Chill in refrigerator until partially congealed. When partially congealed, fold in apples, nuts and pineapple. Pour into mold and refrigerate until ready to use. Unmold and garnish with pecan halves, apple slices and whipped cream if desired. Makes 10 to 12 servings.