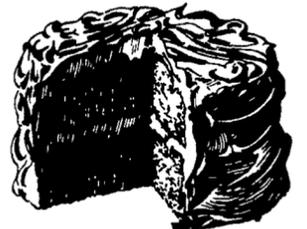


Home On The Range



Sweet Treats For Sweethearts

It's love, it's love that makes the world go 'round. And on this day more than any other, love is supreme as we remember cherished friends and family.

Perhaps because love is thought of as a sweet emotion, lovers frequently make gifts of sweet foods. Confectioners mark Valentine's Day as their busiest day of the year.

When thinking of your loves this year, give them a gift from the heart and your hands with one of the delectable treats below.

Sweetheart Lemon Cream Torte

- 2 9-inch pie crusts
- 2 tsp flour
- Filling:**
- 1/2 cup sugar
- 3 tbsp cornstarch
- 1/4 tsp salt
- 1 1/2 cup milk
- 1/4 cup lemon juice
- 2 egg yolks
- 1 tsp butter
- 1 cup whipping cream
- 2 tsp Confectioners sugar

Topping:

- Fruit (strawberries, maraschino cherries, raspberries)
- 2 tsp semi-sweet chocolate chips
- 1 tsp butter

Sprinkle 1 tablespoon flour over one crust. Turn crust, flour side down, on ungreased cookie sheet. Cut a piece of paper into a heart shape about 10 1/2 inches high and 10 inches wide to use as a pattern. Place pattern on crust and cut crust into heart shape. Generously prick crust with fork. Bake at 450 degrees for 9 to 11 minutes or until golden brown. Cool. Repeat with remaining crust.

In small saucepan, combine sugar, cornstarch and salt. Gradually add milk. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat. In small bowl, combine lemon juice and egg yolks; blend well. Add about 1/2 of the hot milk mixture to the egg yolk mixture, stirring constantly to blend. Stir egg yolk mixture into remaining milk mixture in saucepan. Cook an additional two minutes, stirring constantly. DO NOT BOIL. Stir in 1 tablespoon margarine until melted. Cover; refrigerate until cool.

In small bowl, combine whipping cream and powdered sugar. Beat until firm peaks form. Fold lemon mixture into whipped cream.

To assemble, place one heart-shaped pie crust on serving plate; spread with half of lemon filling mixture. Top with second crust and remaining filling. Arrange fruit around top edge of torte, 1/4 inch from edge. In small saucepan, melt chocolate chips and 1 tablespoon margarine. Drizzle over lemon filling on top of torte. Refrigerate until serving time. 8-10 servings.

Cheery Cherry Triangles

- 1/2 cup milk
 - 4 1/2 cups flour
 - 1/2 cup sugar
 - 1 teaspoon salt
 - 1 cup margarine
 - 2 packages yeast
 - 4 eggs, beaten
 - 1/3 cup warm water
 - 1 can or 1 quart cherry pie filling
- Scald milk and set aside. In large bowl, add dry ingredients. Dissolve yeast in water. Add cooled milk to flour mixture. Stir until well blended and forms a soft dough. Cover and refrigerate overnight.

The next day, roll out dough and cut into triangular pieces. Put 1 heaping teaspoon of filling in center of triangle and bring 3 corners of the triangle in over center of filling. Bake until light brown at 350 degrees.

Anita Sensenig
East Earl

Honey Divinity

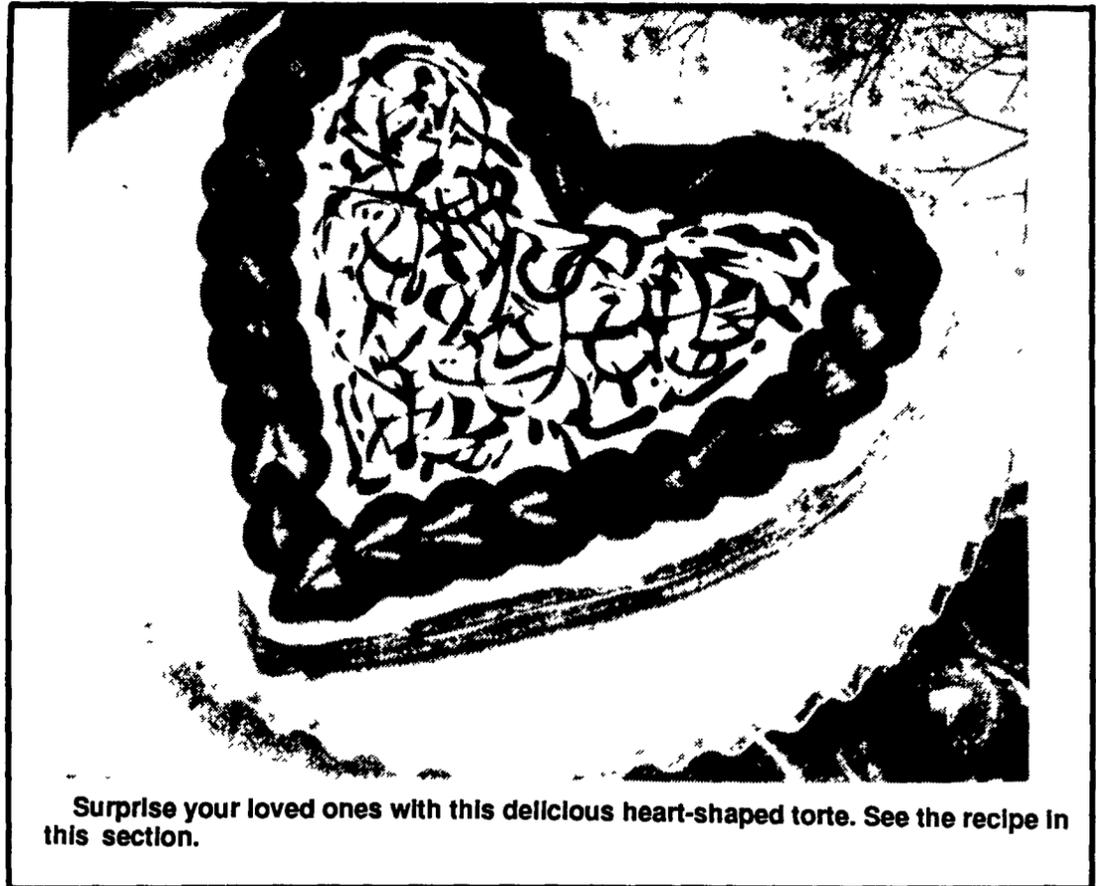
- 2 cups sugar
 - 1/2 cup honey
 - 1/2 cup water
 - 2 egg whites
 - 1/2 cup chopped nuts
- Boil sugar, honey, and water until syrup spins a thread, about 278 degrees. Pour syrup over well-beaten egg whites, beating continuously. Just before mixture starts to set, add nuts. When mixture crystallizes, drop with a spoon onto waxed paper.

Betty Biehl
Mertztown

Peppermint Patties

- 1/2 cup light corn syrup
 - 1/2 cup butter
 - Peppermint extract to taste
 - 1 pound Confectioners sugar
- Mix ingredient together. Shape into patties and freeze. When completely frozen, dip in melted chocolate

Luella Sensenig
East Earl



Surprise your loved ones with this delicious heart-shaped torte. See the recipe in this section.

Pineapple Squares

- 2 eggs
 - milk
 - 4 cup flour
 - 1 cup sugar
 - 1 cup shortening
 - 1 tsp baking soda
 - 1 can crushed pineapple
 - 1/2 cup sugar
 - 2 tsp cornstarch
- Beat eggs in cup, add enough milk to make one cup. Using a fork, mix flour, 1 cup sugar, and baking soda with shortening in a bowl. Add milk and egg mixture. Cut dough in half and roll each out between waxed paper. Place one on a cookie sheet. Set the other aside.

Boil pineapple, sugar, and cornstarch until thick. Let stand until cool.

Spread filling on dough and cover with second piece of rolled-out dough. Sprinkle with cinnamon and sugar. Bake in 350 degrees for 35 to 45 minutes, or until brown.

Chocolate Marshmallow Squares

- 1/2 cup butter
- 1/2 cup sugar
- 2 eggs
- 1/4 tsp baking powder
- 1 tsp vanilla
- 1/4 tsp salt
- 1 tbsp cocoa
- 1/2 cup flour
- 1/2 cup nuts (optional)
- 2 cups mini-marshmallows
- 1 cup peanut butter
- 1 cup semi-sweet chocolate chips

Cream butter and sugar. Beat in eggs and vanilla. Stir in flour, salt, cocoa, and baking powder. Bake in 9 x 13 inch baking pan. Bake 350 degrees for 15 to 20 minutes.

Spread marshmallows over top and return to oven for 3 minutes. Let cool.

In sauce pan, melt peanut butter and chocolate chips. Remove from heat and add cereal. Spread over marshmallows. Cool.

Anita Sensenig
East Earl

Blender Chocolate Mousse

- 4 eggs
- 6 ounces semi-sweet chocolate bits
- 5 Tbsp boiling water or coffee
- 2 tsp vanilla OR 2 tsp rum extract

Separate the eggs, placing the whites in a small mixing bowl and the yolks in a cup. Beat the egg whites until stiff but not dry. Set aside.

Place the chocolate bits into blender. Whirl to break up the pieces. Add boiling water and blend until smooth.

Add the egg yolks and vanilla. Blend one minute, or until thoroughly mixed. Pour the chocolate mixture slowly over the egg whites, and fold in gently until no white shows. Spoon into individual dessert dishes or a 1-quart serving dish. Refrigerate 50 minutes or until firm and well chilled. May be prepared a day early. Serves six.

Audrey Heffelfinger
Lebanon

1 cup heavy cream, whipped
Combine sugar and water in sauce pan. Cook over medium heat until syrup spins a thread (235 degrees). Add a few drops of red food coloring. Beat egg whites in large bowl until stiff. Gradually add hot syrup.

Continue beating until cool and light. Add vanilla and salt. Fold in 2 cups whipped cream. Pour into a 2-quart ring mold and freeze.

At serving time, unmold and fill center of ring with strawberries. Sprinkle top of ring with coconut. Border the ring with puffs of whipped cream. Serves 12 to 16.

Jenny Bigelow
Blair County Dairy Princess

Turtle Cookies

- 1/2 cup butter
 - 1 tsp vanilla
 - 1 cup flour
 - 3/4 cup sugar
 - 2 eggs
 - 3 Tbsp cocoa
 - 1/2 cup chopped nuts
- Melt butter and remove from heat. Add remaining ingredients. Stir by hand until well blended. Drop by teaspoon on waffle iron. Set at medium heat. Bake 1 minute. Cool and frost.

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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 Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

Feb.

20-

Lamb

27-

Low Cholesterol Recipes

March

5-

Broccoli

Featured Recipe

Ruth Handy's Steamed Cherry Pudding from a century-old Hope family recipe

Beat together:

- 1 egg
- 1/4 cup sugar
- Add:**
- 1/2 cup flour
- 1 1/4 teaspoon baking powder
- Pinch of salt
- Dash of vanilla
- 1 cup pitted sour cherries, canned or frozen

Pour mixture into lightly greased top of a double boiler. Cover and steam over boiling water one hour without looking. Serve with whipped cream, ice cream, or milk and sugar.