

Cook's Question Corner

(Continued from Page B8)

Melt chocolate and butter over hot water. Remove and blend in sugar and water. Beat only until smooth, not stiff.

With serrated knife, cut cake horizontally in half to form 2 layers. Place 1 on plate. Spread with custard. Top with second layer, pressing down gently, but firmly. Frost top. Refrigerate. Serves 10.

ANSWER - Mrs. Jerry Gantz, Scranton, requested both regular and diabetic recipes for homemade carrot cake. Thanks Naomi Blank, Kinzers, and D. Lencoski, Latrobe, for sharing yours.

Carrot Cake

- 1 cup liquid shortening
- 2 tablespoons granulated sugar substitute
- 4 eggs
- 1/2 cup water
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 cup pecans, chopped
- 3 cups carrots, grated

Beat shortening, sugar replacement, and eggs until lemon colored. Add water, flour, baking powder, baking soda, cinnamon, nutmeg, and salt, beating well. Stir in pecans and carrots. Pour into well-greased and floured tube pan. Bake at 350 degrees for 30-40 minutes.

Orange Carrot Cake

- 3 cups flour
- 2 cups sugar
- 1 cup coconut, if desired
- 2 1/2 teaspoon soda
- 2 1/2 teaspoon cinnamon
- 2 cups shredded carrots
- 1 1/4 cup cooking oil
- 2 teaspoon vanilla
- 11-ounce can mandarin oranges, undrained
- 3 eggs

Mix ingredients. Bake in large 13x9x2-inch greased pan. Bake for 45-55 minutes or until toothpick is clean when inserted in center.

Frosting

- 8-ounces cream cheese
- 2 tablespoons margarine, melted
- 1 teaspoon vanilla
- 3 cups powdered sugar

Mix ingredients. Spread on cake. Top with chopped nuts. For less sweetness use only 1/2 of the frosting and store remainder in the refrigerator.

ANSWER - A reader from Leola requested recipes for wheat smackers or Wheat Thins®. She would also like information on mixing fruit with yogurt so that the yogurt doesn't curdle. Thanks Mrs. L. Shirk, Ephrata, for the cracker recipe.

Whole Wheat Crackers

- 3 cups whole wheat flour
- 3/4 cup milk
- Pinch of salt
- 3 tablespoons honey
- 3 tablespoons oil

Mix together and knead until smooth. Roll out until thin, cut into squares or strips. Bake at 350 degrees for 10 to 12 minutes.

Pennsylvania Woman Achieves Professional Designation

Tressie S. Caton, Wyomissing Hills, Pa. has been awarded the professional designation, "accredited land consultant" (ALC). She took her final exam in Washington, D.C. and was presented her diploma at the National Association of Realtors mid-winter meetings in San Antonio, Texas, February 5, 1988.

The accredited land consultant professional designation signifies that Mrs. Caton has achieved superior educational and ethical standards in the field of farm and land brokerage.

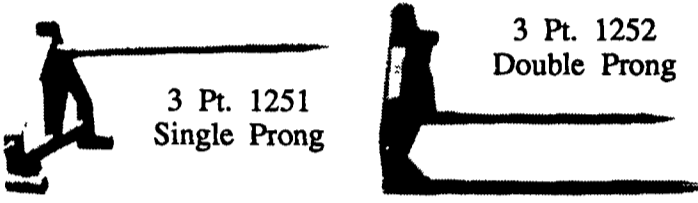
The designation is offered exclusively to realtors by the "Realtors Land Institute," an affiliate of the national association of realtors. The institute promotes real estate professionalism.

To obtain the professional designation a candidate must complete 12 courses, normally requiring four years to complete, covering subjects, such as appraisals of agricultural properties, exchanging farms, ranches and rural properties, land return analysis, federal taxes and real estate and other urban and agricultural land related subjects. A candidate must also demonstrate that he/she has practical experience in the field and has served his/her realtor association. Three in-depth demonstration reports must be written on 3 different types of transactions he/she had made on exchanging, investment, farm and ranch, commercial and industrial properties and development of land. All of the requirements must be documented in a candidate's report for approval prior to receiving permission to take the written and oral examination.

Tressie serves on the Pennsylvania Association of Realtors board of directors, was 1987 State President of the Realtors Land Institute and is presently a member of the board of governors, on the national level, of the Realtors Land Institute.



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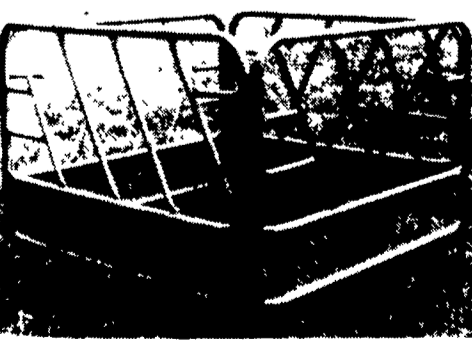
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