



Cook's Question Corner

ANSWER - Jane Musser, Lebanon, requested a recipe for a moist carrot cake with raisins and nuts. Thanks Lisa Buckman, Lana Stoner of Greencastle, and to an unsigned contributor for the following recipes.

Carrot Cake

- 3 cups flour
- 2 cups sugar
- 2 cups shredded carrots
- 1½ cups salad oil
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 2 teaspoons cinnamon
- 4 eggs
- ¾ cup chopped walnuts
- 2 cups raisins

Preheat oven to 350 degrees. Grease and flour bundt cake pan. Mix ingredients together. Bake for 40 to 50 minutes. Frost with a cream cheese frosting.

Carrot Cake

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1½ teaspoons soda
- 1½ teaspoons salt
- 2 teaspoons cinnamon
- 2 cups sugar
- 1½ cups oil
- 4 eggs
- 2 cups finely grated raw carrots
- 8½ -ounce can crushed pineapple
- ½ cup chopped nuts
- 3½ -ounce can flaked coconut

Sift flour, baking powder, soda, salt and cinnamon. Add sugar, oil, eggs. Mix well. Add carrots, pineapple, nuts and coconut. Blend thoroughly. Pour into well greased and floured 13x9x2-inch pan or into 3 round 9-inch pans. Bake at 350 for 30 to 40 minutes. Frost with cream cheese icing.

Hidden Gold Cake

- 2 cups sugar
- 2 cups flour
- 2 teaspoons soda
- 1 teaspoon salt
- 1 cup vegetable oil
- 4 eggs
- 3 cups finely grated raw carrots, packed, about 1 pound

Mix sugar, flour, soda and salt. Add oil; mix well. Add eggs, one at a time, beating well after each addition. Stir in carrots. Pour into greased and floured 9x13-inch pan or into 3 8-inch layer pans. Bake at 350 degrees for 35 minutes. Frost with cream cheese frosting.

Wayne County Achievement Night

More than 100 Wayne County 4-H members, 4-H club leaders, and parents attended the annual Wayne County 4-H Achievement

Night, which was held at the Pleasant Valley Grange Hall near Honesdale.

One of the night's highlights

included honoring award winners. They included: Silver Spurs 4-H Horse Club, outstanding horse club; Laurella 4-H Community Club, outstanding community club; Cold Springs-Rileyville 4-H Ag Club, outstanding agriculture club; Amy Rutledge, outstanding 4-H girl; and Grant Stiles, outstanding 4-H boy.

In addition, awards were given out to county blue form winners. They were: Paul Kennedy Jr., achievement; Matthew Yerkes, achievement; Zack Bryant, agriculture; Tim Rutledge, beef; Manuel Seeley, beef; Holly Weist, citizenship; Emily Bryant, citizenship; Sarah Kennedy, clothing; Patrick Mang, conservation; Colleen Taninies, consumer education; Christina Davis, consumer education; Carrie Burlein, dog; Grant Stiles Jr., entomology; Lynette Wentzell, foods-nutrition; Amy Peters, food preservation; Adam Davis, forestry; Jason Donofry, gardening; Bill Taninies, gardening; Mike Mang, gardening; Billy Mandeville, horse; Carolyn Weist, leadership; Amy Burlein, leadership; Brian Weist, petroleum power; Andy Weist Jr., safety; Carrie Bryant, public speaking; Clarke Taninies, swine; Willie Reinfurt, swine; Richard Reed, swine; Ann Marie Peters, swine; Brad Bellen, swine; Kathy Crum, veterinary science.

The results of the 4-H Pumpkin Growing Contest also were announced during the night's presentation. The award winners were: Bruce Avry, tallest and heaviest pumpkin; Manuel Seeley, smallest pumpkin; Jim Knehr, longest stem on a pumpkin; Jennifer Seeley, oddest shaped pumpkin and prettiest painted or drawn face on a pumpkin; Carrie Rutledge, most original painted or drawn face on a pumpkin; Ed Knehr Jr., ugliest painted or drawn face on a pumpkin; and Sharon Rutledge, funniest painted or drawn face on a pumpkin.

Carrot Cake

- 2 cups sugar
- 1½ cups oil
- 4 eggs
- 2¼ cup flour
- 2 teaspoon salt
- 2 teaspoon soda
- 2 teaspoon cinnamon
- 3 cups grated raw carrots
- 1½ cup chopped nuts
- ½ cup raisins

Combine sugar, oil, and eggs at medium speed for 2 minutes. Sift dry ingredients together. Add to oil mixture and beat at low speed for 1 minute. Add grated carrots, nuts and raisins. Spread batter in a greased and floured 13x9x2-inch pan. Bake at 300 degrees for 1 hour or until cake tests done.

Cream Cheese Frosting

- 8 ounces cream cheese
- ¼ cup butter or margarine
- 4 cups powdered sugar
- 2 teaspoons vanilla
- Milk to thin

Cream cheese and butter should be at room temperature. Beat together and add vanilla. Gradually beat in sugar and milk until right consistency for spreading.

Pumpkin Buttermilk Cake

- 2¼ cups sifted cake flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon allspice
- ½ cup butter
- 1¼ cups sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ cup pumpkin, canned or fresh
- ½ cup buttermilk

Sift flour with baking powder, baking soda, and spices. Cream until sugar and butter until fluffy, add eggs, one at a time. Beat in vanilla and pumpkin. Add dry ingredients alternately with buttermilk. Pour into two 8-inch cake pans that have been greased and lined with waxed paper. Bake in 375-degree oven for 25 to 30 minutes.

Orange Cream Frosting

- 6 ounces cream cheese, softened
 - 2 tablespoons orange juice
 - 1 teaspoon grated orange peel, optional
 - 4½ cups sifted powdered sugar
 - ½ teaspoon salt
 - Red and yellow food coloring for orange tint
- Cream cheese; blend in other ingredients.



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