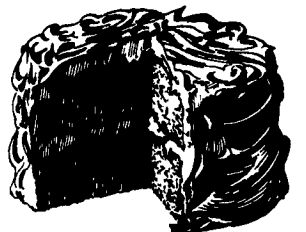


# Home On The Range



## Make It With Peanut Butter

### PEANUT BUTTER FLUFF

2 cups cold milk  
 1/2 cup chunky-style peanut butter  
 1 package (4 servings) chocolate fudge instant pudding mix  
 1 cup whipped topping, thawed  
 Gradually blend milk into peanut butter in a bowl. Add pudding mix; beat slowly with a hand beater or at lowest speed of electric mixer until well blended, about 2 minutes. Fold in whipped topping. Spoon into individual dessert dishes. Garnish with peanut butter if desired.

Donna Godshall  
 Harleysville

### PEANUT BUTTER HONEY SAUCE

1/2 cup honey  
 1/2 cup milk  
 1 cup peanut butter  
 In small bowl, gradually stir honey and milk into peanut butter until well blended. Serve over cake or ice cream.

Kathy Branstetter  
 Tyrone

### ALL NATURAL SWEET TREAT

1/2 cup crunchy-style peanut butter  
 1/2 cup honey  
 1/2 cup nonfat powdered dry milk  
 Combine peanut butter and honey. Blend in milk powder, a little bit at a time. Shape into a narrow roll and wrap in plastic wrap. Chill until firm. Slice into 1-inch-thick pieces.

Kathy Branstetter  
 Tyrone

### PEANUT BUTTER OATMEAL COOKIES

1 cup sugar  
 1/2 cup uncooked oatmeal  
 2 eggs, beaten  
 1 cup peanut butter  
 1/4 cup milk  
 1 cup whole peanuts  
 Cream sugar, peanut butter, and milk. Then stir in oats. Shape into small balls, flatten on greased sheets and bake at 325 degrees for five minutes. Put a drizzle of beaten egg on top and four whole peanuts.

Angelique McDonald  
 Beford Co. Dairy Princess

### JUMBO OATMEAL PEANUT BUTTER COOKIES

1/4 cup butter  
 1 cup sugar  
 2 eggs  
 1 teaspoon vanilla  
 1 teaspoon baking powder  
 1 teaspoon cinnamon  
 1 cup raisins  
 1/2 cup peanut butter  
 1 cup brown sugar  
 1/4 cup milk  
 2 cups flour  
 1 teaspoon salt  
 1 1/2 cups quick-cooking oats  
 Cream butter, peanut butter, and sugars until smooth. Add eggs, milk, and vanilla; blend well. Sift flour, baking powder, salt, and cinnamon. Stir into creamed mixture. Blend in oats and raisins. Drop by tablespoon on greased baking sheet. Bake at 350 degrees for 15 minutes.

Sandy Hartman  
 Westfield

### OLD SMOOTHIE PEANUT BUTTER PIE

1 cup Confectioner's sugar, sifted  
 1/2 cup butter or margarine  
 3 teaspoons cocoa  
 1 teaspoon vanilla  
 1/2 cup peanut butter  
 2 eggs  
 Pie shell, baked  
 Whipped topping, optional  
 Chopped peanuts, optional  
 Cream together sugar and butter; blend in cocoa, vanilla, and peanut butter. Add eggs, beating one at a time beating 5 minutes after each addition. Spoon into pie shell and chill well. Before serving, top with whipped cream and peanuts if desired. Contributor notes that the pie is rich but super good.

Beatrice Bay  
 Muncy

### SWISS PEANUT BUTTER SPREAD

1 cup shredded Swiss cheese  
 1/2 cup chunky-style peanut butter  
 1/4 cup applesauce  
 1/4 teaspoon cinnamon  
 Combine all ingredients. Store in covered container in refrigerator up to five days. Use as a spread for toast, toasted bagels, etc. Decorate with apple slices if desired.

Christine Davidson  
 Cumberland Co. Dairy Princess



Don't limit peanut butter to desserts. Try peanutty carrot soup.

### PEANUT BUTTER KANDY KAKE

4 eggs  
 2 cups sugar  
 1 cup milk  
 1 teaspoon vanilla  
 2 cups flour  
 1/2 teaspoon salt  
 2 teaspoons baking powder  
 1 cup peanut butter  
 8 ounces chocolate  
 Beat eggs until light and fluffy. Gradually add sugar. Slowly add milk and vanilla. Stir in dry ingredients and pour into a 9x13-inch pan. Bake in 350-degree oven until done. Remove cake from oven, and spread peanut butter over hot cake. Melt chocolate and spread over peanut butter.

B. Nolt, Lititz &  
 A Cook From Manheim

### PICNIC PEANUTTY CARROT SOUP

1 can (10 1/2 ounces) chicken broth, plus enough water to make 2 cups  
 1 cup thinly sliced carrots  
 3 tablespoons butter  
 1/4 cup each: chopped celery, chopped onion  
 3 tablespoons flour  
 1/2 teaspoon salt  
 1 1/2 cups milk  
 1/2 cup chunky-style peanut butter  
 Simmer carrots in chicken broth in 1-quart covered saucepan until tender, about 20 minutes. Meanwhile, saute celery and onion in butter until tender, about 5 minutes. Blend in flour and salt until smooth. Remove from heat; gradually add milk. Cook over medium heat, stirring constantly, until thickened. Boil and stir 1 minute. Stir in peanut butter until well blended. Stir in carrots and chicken broth. Heat until serving temperature. Don't boil. Place hot soup in wide-mouth thermos for picnic use.

Christine Davidson  
 Cumberland Co. Dairy Princess

### HEALTHY CANDY

1 cup peanut butter  
 1 cup wheat germ  
 1 cup honey  
 2 cups rice crispies  
 Mix ingredients together and roll into balls.

Karen Zimmerman  
 Mertztown

### PEANUT BUTTER PIE

9-inch pie shell, baked  
 1 cup creamy peanut butter  
 1/2 cup superfine sugar  
 6 tablespoons milk  
 1 cup heavy cream, whipped until stiff  
 Peanuts, for garnish  
 Cream peanut butter, sugar and milk in a large mixing bowl. Whip cream and fold into peanut butter mixture. When mixed well, pour into baked pie shell. Chill several hours. Garnish with peanuts, chopped or whole. NOTE: crunchy peanut butter may be substituted for creamy peanut butter and non-dairy whipped topping for heavy cream.

Sandy Hartman  
 Westfield

### PEANUT BUTTER CRINKLES

1 cup margarine  
 1 cup chunky peanut butter  
 1 cup sugar  
 1 cup brown sugar  
 2 eggs  
 1 teaspoon vanilla  
 2 1/2 cup flour  
 1 1/2 teaspoon soda  
 1/2 teaspoon salt  
 Cream together first six ingredients. Add sifted flour, soda and salt. Mix and shape into one-inch balls, roll in granulated sugar and bake at 375 degrees for 8 to 10 minutes. Cool slightly on cookie sheet before removing. Makes 7 to 8 dozen cookies.

Karen Zimmerman  
 Mertztown

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## Featured Recipe

### Cold Winter Weekend — A Soup To Warm You

When the weatherman forecasts a cold, snowy weekend why not prepare a recipe of Chunky Vegetable Chowder to satisfy your hungry family. We all know that a day outside in the cold and snow leaves you tired and hungry. You want to make a nutritious dinner without spending a lot of time.

### Chunky Vegetable Chowder

10 ounces sharp Cheddar cheese  
 3 medium red potatoes  
 3 medium carrots, peeled and cut into 3-1/2-inch lengths.  
 2 stalks celery, cut into 3-1/2 inch lengths  
 4 sprigs fresh parsley  
 4 slices bacon, crisply cooked and cut into 1-inch pieces  
 1/4 cup all-purpose flour  
 1/2 teaspoon dry mustard  
 1/4 teaspoon paprika  
 1/4 teaspoon savory  
 1/4 teaspoon hot pepper sauce  
 1/2 cup water  
 4 cups milk  
 1 package (10 oz.) frozen peas, thawed  
 Shred cheese and potatoes. Remove from bowl and place in 3-quart saucepan.  
 Slice carrots and celery. Remove from bowl and add to potatoes.  
 Blend parsley and bacon.  
 Blend flour, dry mustard, paprika, savory, hot pepper sauce, and water.  
 Add milk to vegetables and bring to boil over medium high heat. Reduce heat, cover and simmer 10 to 15 minutes or until vegetables are tender, stirring occasionally. Add peas and flour mixture to vegetables.  
 Bring to a boil over medium heat, stirring constantly. Cook for 1 minute. Remove from heat and add cheese, stirring until melted. Serve immediately.  
 Yield: 8 to 10 servings.

## 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 609, Ephrata, PA 17522.

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