

The Best

(Continued from Page B8)

PIZZA FONDUE

1 onion, chopped
 ½ pound ground beef
 2 10½-ounce cans pizza sauce
 1 tablespoon cornstarch
 1½ teaspoons fennel seed (optional)
 1½ teaspoons oregano
 ¼ teaspoon garlic powder
 10 ounces Cheddar cheese, grated
 1 cup Mozzarella cheese, grated
 Brown onion and meat. Mix cornstarch and seasonings into pizza sauce and add sauce to meat mixture. Stir well. When mixture thickens and bubbles, add cheese by thirds, stirring well after each. Transfer to fondue pot. Use bread for dippers.

Lisa Risser
 Editorial Department

PEANUT BUTTER TREATS

1 cup light syrup or molasses
 1 cup sugar
 2 tablespoons margarine
 1 cup peanut butter
 3 cups toasted oats cereal
 3 cups corn flakes or rice krispies cereal
 ¼ cup miniature marshmallows
 12-ounce bag chocolate chips
 Over low heat: melt corn syrup, sugar, and margarine. Bring to a boil. Take off heat. Add peanut butter. Pour over cereal. Form into balls or place in greased oblong pan.

Sprinkle marshmallows and chocolate chips on top.

Karen Hoffer
 Classified Advertising

ALMOST CANDY BARS

½ cup margarine
 1 devil's food cake mix, dry
 6 ounces butterscotch chips
 1 cup coconut
 1 cup chopped nuts
 14 ounces sweetened condensed milk
 Cut margarine into cake mix with fork. Spread evenly over greased jelly roll pan, press down. Sprinkle with remaining ingredients. Pour condensed milk over the top. Bake at 350 degrees for 20 to 30 minutes. Cool completely. Cut into

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NO CRUST CHEESE PIE

2 8-ounce packages cream cheese
 ½ cup granulated sugar
 3 large eggs
 ½ teaspoon vanilla
 Blend all ingredients until smooth. Pour into a 9-inch glass pie dish. Bake at 350 degrees for 25 to 35 minutes or until puffed up and light brown on the edges. Remove from oven and cool for 20 minutes. Cover with the following mixture:

½ pint sour cream
 3 tablespoons granulated sugar
 1 teaspoon vanilla
 Place pie in 350 degree oven and bake for 15 to 20 minutes. Pie is best when served chilled.

Shirley Sechrist
 Typesetting Department

PEANUT BUTTER PIE

Pie crust
 ½ cup peanut butter
 ¼ cup confectioners' sugar
 Filling:
 ½ cup flour
 ½ cup sugar
 ¼ teaspoon salt
 2 cups milk, scalded

3 egg yolks
 2 tablespoons butter
 1 teaspoon vanilla

Meringue:
 3 egg whites
 9 tablespoons sugar
 ¼ teaspoon cream of tartar
 1 teaspoon cornstarch

Mix peanut butter and confectioners' sugar until mixture is crumbly. Spread two thirds of this mixture over baked pie crust; reserve the remainder to sprinkle on top of the pie.

Combine flour, sugar and salt. Blend into scalded milk and cook in double boiler, stirring constantly until thick. Slowly add a few tablespoons of hot mix into egg yolks, then pour into double boiler and cook for two minutes. Add butter and vanilla; pour into pie crust and top with meringue.

Meringue: Beat egg whites and cream of tartar until stiff. Mix sugar and cornstarch, add to egg whites and continue beating until stiff and shiny. Spread over filling. Made sure it completely covers crust. Sprinkle remaining peanut crumb mix on top. Bake at 350 degrees for 25 minutes. Chill.

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SHIPWRECK

1 quart diced potatoes
 1 cup diced celery
 1 onion
 1 can tomatoes
 1 can kidney beans
 ¼ cup uncooked rice
 1 pound hamburger
 1 teaspoon salt
 1 teaspoon pepper
 1½ cups water

Layer all ingredient in casserole. Bake at 350 degrees for 1½ hours with lid. Remove cover and bake for additional ¼ hour.

Donald Huber
 Typesetting

Question Corner

(Continued from Page B8)

ANSWER — E. Poole of Street, MD, requested a recipe for sour cream pound cake. Thanks Betty Spertzel, Gardners; Nancy Hoerr, Ottsville; and Sharon Anders, Alburdis; for the following variations.

Sour Cream Pound Cake

1 cup butter
 2½ cups sugar
 ½ teaspoon baking soda
 1 cup sour cream
 ½ teaspoon vanilla
 ½ teaspoon orange extract
 ½ teaspoon lemon extract
 6 eggs
 3 cups flour
 Cream butter and sugar. Add baking soda, sour cream, and flavorings. Beat well. Add 2 eggs and 1 cup flour. Beat well and repeat three times. Bake in greased bundt or greased and floured 10-inch tube pan at 350 degrees for 1½ hours or until cake tests done. Cool 15 minutes. Remove from pan. When cool, frost or sprinkle with confectioners' sugar, if desired.

Sour Cream Pound Cake

1 pound butter
 3 cups sugar
 3 cups flour
 ¼ teaspoon salt
 ¼ teaspoon soda
 ½ pint sour cream
 6 eggs
 1 teaspoon almond flavoring
 Cream sugar and butter; add 2 eggs at a time with remaining ingredients. Grease 10-inch tube pan. Bake at 325 degrees for 1 hour, then at 350 degrees for ½ hour. Makes a large cake.

ANSWER — Jo Evans of Boyds, Md., writes to Melvin Heffner that turnips are quite good if added to potatoes (1 turnip to 3 potatoes), cooked and mashed as for mashed potatoes. Small children will often eat turnips this way if they refuse them otherwise

CORRECTION — The pierogi dough recipe that appeared in this column last week should read that the sour cream, eggs, salt and flour mixture is another version for pierogi dough, not a filling as stated.

CORRECTION — In the 10/14/89 issue, a recipe was printed on the Home On The Range page for potato-bacon soup. Please reduce the 2 teaspoons pepper to ¼ teaspoon.

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