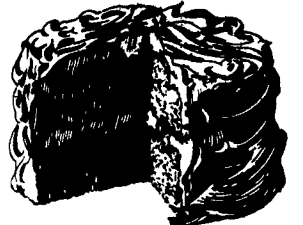


# Home On The Range



## Chocolate: The Ultimate Indulgence

Ahhhhh...chocolate! The word alone inspires yearnings.

These luscious recipes enhance the most revered of foods with ingredients that only make it better...whipping cream, butter, cream, and more.

For those who love chocolate, but need to watch calories, fat and cholesterol, Hershey Foods has prepared a brochure called Lighter Chocolate Desserts and another of nutritional information for consumers. For the brochures that include a diabetic exchange list, send a self-addressed, stamped envelop to Consumer Relations Department, Hershey Foods Corporation, P.O. Box 815, Hershey, PA 17033-0815.

### COLD CHOCOLATE SOUFFLE

2 ounces unsweetened chocolate

3 tablespoons cold water  
1 cup milk  
½ teaspoon salt  
1 package unflavored gelatin  
½ cup confectioners' sugar  
1 teaspoon vanilla  
2 cups whipping cream

Sprinkle gelatin over cold water. Melt chocolate. Stir in confectioners' sugar. Set aside. Heat milk until hot but not boiling. Stir chocolate and sugar mixture into milk. Stirring with a wire whisk, heat to boiling point. Stir until mixture is smooth and evenly colored. Remove from heat; add salt, softened gelatin and vanilla. Chill until as thick as raw egg whites. Beat whipping cream until stiff. Fold cream into thickened chocolate mixture. Pour into serving dish. Freeze until firm. Thaw one-half hour prior to serving.

Anonymous reader  
Ephrata

### YUMMY CHOCOLATE SQUARES

1 pound marshmallows  
2 cups chocolate chips  
3 tablespoons butter  
Melt marshmallows, chocolate chips and butter. Add:  
½ teaspoon salt  
2 cups rice crispy cereal  
1 teaspoon vanilla  
Mix well. Pour into 8-inch butter pan. Cut in squares.

Krystene Lynell Musser  
Manheim

### HO-HO CAKE

3 cups flour  
6 tablespoons cocoa  
2 teaspoons soda  
2 cups sugar  
2 teaspoons vanilla  
1 teaspoon salt  
10 tablespoons oil  
2 tablespoons vinegar  
2 cups cold water

Cake: Pour into greased 9x13-inch pan. Bake at 350 degrees until toothpick inserted in center comes out clean. Cool.

Slit cake in half. Put filling in the middle. Top with frosting.

Filling:

4 tablespoons flour  
1 cup milk  
Cook over low heat, stirring until thickened. Cool. Combine:  
1 cup sugar  
½ cup butter  
½ cup shortening  
1 teaspoon vanilla  
Beat until fluffy. Add milk mixture. Beat.

Frosting:

1 stick plus 2 tablespoons butter, melted  
6 tablespoons cocoa  
2 tablespoons hot water  
1 egg, beaten  
1 teaspoon vanilla  
3 cups confectioners' sugar  
Beat together ingredients. Frost cake.

Denise Wenger  
Mifflintown

### CHOCOLATE MINT SQUARES

1 cup sugar  
½ cup margarine  
4 eggs  
1 cup flour  
½ teaspoon salt  
1 teaspoon vanilla  
1 can chocolate syrup  
Mix sugar, margarine, eggs, flour, salt, vanilla and chocolate syrup. Bake in 9x13-inch pan at 350 degrees for 30 minutes. Cool.

Topping:

2 cups confectioners' sugar  
2 tablespoons creme de menthe  
½ cup margarine  
6 ounces chocolate chips  
6 tablespoons margarine  
Mix sugar, creme de menthe, ½ margarine. Spread on cooled cake. Mix and melt chocolate chips and margarine. Cool. Spread on mint layer. Refrigerate. Cut in squares when chocolate is firm but before it hardens.

Denise Wenger  
Mifflintown

### CHOCOLATE CHIP COFFEECAKE

½ cup milk  
½ cup butter  
½ cup sugar  
1 teaspoon salt  
2 packages dry yeast  
½ cup warm water  
2 eggs, beaten  
3 cups flour  
¼ cup semi-sweet chocolate morsels

Coffeecake topping

Scald milk; stir in butter, sugar and salt. Cool to lukewarm. Sprinkle yeast into warm water in large, warm bowl. Stir until dissolved. Add lukewarm milk mixture, eggs, and 2 cups flour. Beat at medium speed of electric mixer until smooth, about 15 to 30 seconds. Stir in remaining 1 cup flour and chocolate morsels until well blended, about 1 minute. Turn into well greased 10-inch tube pan with removable bottom or 9-inch springform pan. Cover; let rise in warm, draft-free place until doubled in size, about 45 to 60 minutes. Bake at 400 degrees for 25 minutes; remove from oven and sprinkle with coffeecake topping. Return to oven and bake additional 15 minutes or until done. Cool in pan for 10 minutes. Remove from pan and cool upright on wire rack.

Coffeecake topping:

½ cup butter  
½ cup flour  
½ cup sugar  
1½ teaspoon cinnamon  
½ cup semi-sweet chocolate morsels  
½ cup pecans, chopped  
Cut butter into flour; stir in sugar, cinnamon, chocolate morsels and nuts.

### MILKY WAY CAKE

6 Milky Way bars  
1 stick margarine  
2 cups sugar  
1 cup nuts  
4 eggs  
1½ cup buttermilk  
2½ cups flour  
½ teaspoon soda  
2 teaspoons vanilla  
Dash of salt  
1 cup shortening or margarine  
Melt candy and margarine. Add nuts and cool. Combine the remaining ingredients as you would for any other cake. Fold in candy mixture last. Pour into greased and floured pans (two layer pans or a bundt pan. Bake in preheated 325 degree oven for 45 minutes or until the cake springs back when touched lightly in the center. Frost with chocolate cream frosting.

Chocolate Cream Frosting:

Combine and cream:  
1 cup confectioners' sugar  
½ cup soft butter  
3 (1 ounce each) packages Nestles chocolate bake  
1 teaspoon vanilla  
½ teaspoon salt  
Gradually beat in 2½ cups confectioners' sugar, alternately with ¼ cup milk.

Susanna Lemmon  
Ashland, MA



Win the hearts of chocolate lovers with a giant valentine cookie.

### ALMOND JOY CAKE

1 box milk chocolate cake mix  
1 can evaporated milk  
1 cup sugar  
24 large marshmallows  
14 ounces coconut  
Prepare cake mix according to box directions; bake in 16x10x2-inch pan. While cake is baking, mix evaporated milk with sugar; bring to a rapid boil; remove from heat. Stir in marshmallows; stir until melted. Add coconut; mix well. Spread marshmallow and

coconut mixture over cake as soon as it is finished baking.

In saucepan, combine ½ cup butter, ½ cup sugar and ½ cup evaporated milk. Bring to a rapid boil; remove from heat. Stir in 12 ounces milk chocolate bits; stir until melted. Spread over coconut layer. Sprinkle with slivered almonds.

Mary Jaymes  
Shade Gap

(Turn to Page B8)

## Featured Recipe

"Lean On Beef" is a free booklet that provides facts and nutritional information for people concerned with developing heart healthy diets.

The 17 page booklet is a handy resource guide for doctors, dietitians and patients concerned with heart health. Copies are available by calling the New York Beef Industry Council (800)292-6922 between 8:30 a.m. and 4:30 p.m. weekdays.

The featured recipe is one of the heart healthy recipes included in the booklet.

### BEEF STIR-FRY

1 pound top round, sliced thin  
2 tablespoons soy sauce  
1 to 2 tablespoons fresh grated ginger, optional  
2 cloves garlic, minced  
1 tablespoon olive or vegetable oil  
1 large onion, chopped  
6 scallions, sliced lengthwise into 4-inch pieces  
2 carrots, sliced thin  
1 cup celery, sliced  
2 cups snow peas  
1 sweet red pepper, sliced  
1 cup sliced mushrooms  
1 tablespoon cornstarch  
¼ cup cold water  
Pepper to taste

Marinade: Combine meat with soy sauce, ginger, and garlic in a bowl. Cover with plastic wrap and marinate in the refrigerator for one hour.

In a wok of heavy, nonstick skillet, heat oil over medium heat. Add onion and scallions, saute until onion is translucent. While onion is sauteing, remove meat from marinade and set aside. Add marinade, carrots, celery, snow peas, and red pepper to wok.

Stir approximately 4 minutes until vegetables begin to soften. Add mushrooms; stir. Push vegetables up the sides of the wok. Increase heat to medium-high. Add sliced meat and stir until meat is browned on all sides (be careful not to overcook). Reduce heat to medium-low and push meat up the sides of the wok. Combine cornstarch and water. Add cornstarch mixture to the sauce; mix until the sauce begins to thicken. Combine all ingredients, add pepper to taste, and stir until hot. Serves 6.

## 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. Recipes should reach our office one week before publishing date.

Feb.

17- Recipes Using Nuts  
24- Cherry Desserts

March 3-

Peanut Butter Month  
10- Nutritious Recipes