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ANSWER — Betty Loump, Bernville, requested a recipe for a good soft molasses cookie and she wanted to know the best brand of molasses to use for cookies. Thanks to Ethel Barnes, Manheim, and Bonnie Calak, Westtown, N.Y., for sending recipes.

Molasses Cookies

2 cups Brer Rabbit Molasses
 ½ pound shortening
 1 pound brown sugar
 2 cups sour cream
 2 tablespoons baking soda
 10 cups flour
 Mix sugar, shortening, and molasses. Add sour cream. Dissolve baking soda in warm water, add to molasses mixture. Stir in flour. Chill. Roll out to desired thickness. Bake at 350 degrees. Cookies remain soft. Beat an egg and brush on top of cookies.

Molasses Cookies

¾ cup shortening
 1 cup sugar
 ¼ cup unsulphured molasses (Grandma's Molasses)
 1 teaspoon cloves
 1 teaspoon cinnamon
 1 teaspoon ginger
 1 teaspoon salt
 1 egg, beaten
 2½ cups flour
 2 teaspoons baking soda
 Mix together the ingredients. Mixture will be thick. Shape into 1-inch balls on ungreased cookie sheet. Do not flatten. Bake at 300 degrees for 15 minutes. Store in cookie jar with a piece of bread to keep the cookies soft.
ANSWER — Mrs. Christ Miller, Paradise, requested a recipe for baked oatmeal. Thanks to Anne Nolt, Reinholds, for sending a recipe that she developed. After it is made, she stores it in the refrigerator and reheats it in a cereal bowl in the microwave.

Baked Oatmeal

1 cup oil
 1 cup sugar
 ½ cup brown sugar
 4 eggs, beaten
 6 cups oatmeal
 2 teaspoons baking powder
 1 teaspoon salt
 2 cups milk
 2 teaspoons vanilla
 ¾ to 1 cup flour
 Mix together oil, sugars, and eggs. Add oatmeal, flour, baking powder, salt, milk, and vanilla. Bake at 350 degrees for 30 to 35 minutes in a greased 13x9-inch pan. Serve with warm milk and cinnamon or brown sugar.
 Variation: Add ¼ cup raisins or walnuts.

ANSWER — Blanche Morgan, Hegins, wanted a recipe named The Cake of the Year, which appeared in a woman's magazine in the late 1940s or early '50s. Thanks to Rhoda Conover, Gettysburg, who sent the recipe that she said was developed during W.W.II when baking items were in short supply

Three-Cup Cake

1 cup eggs, beat 7 minutes
 1 cup sugar, add gradually and beat 5 minutes
 1 cup flour, fold in
 Pinch salt
 ½ teaspoon vanilla
 Bake in angel food pan at 325 degrees for 45 minutes.



May the magic of Christmas fill your souls with wonderful things! Our thanks to one and all!

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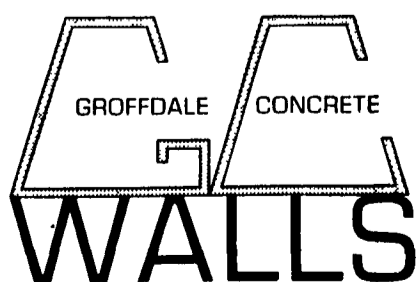


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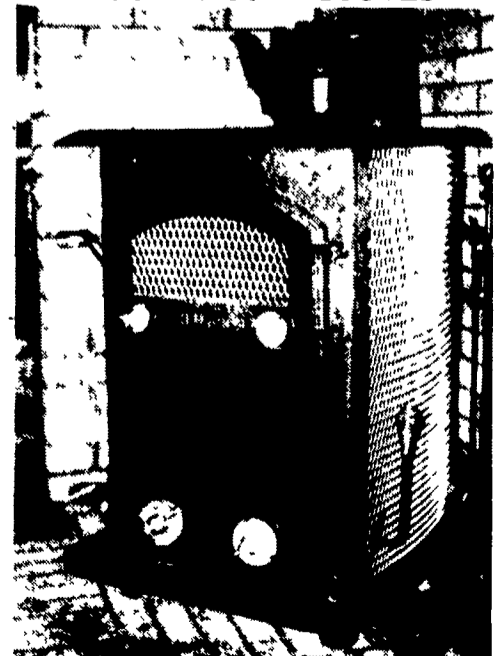
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