

(Continued from Page B8)

- ½ teaspoon salt
- 2 cups sweet potatoes
- 4 cups flour
- 2 teaspoons baking powder

Mix butter, eggs, sugar, salt, vanilla, and sweet potatoes; mix well. Add flour and baking powder. Drop by teaspoon on greased cookie sheet. Makes 100 cookies. Bake at 375 degrees for 15 minutes. Cool and frost with the following:

- Icing:
- 1 pound confectioners' sugar
 - 1 grated orange
 - ½ cup orange juice

ANSWER — Helen Marks, Pottstown, wanted a recipe for Bear Claws. Thanks to Tammie Godfrey, Felton, for sending a recipe.

Bear Claws

- ½ cup milk
- ½ cup sugar
- 1½ teaspoons salt
- ¼ cup margarine
- ½ cup warm water
- 2 packages yeast
- 2 eggs, beaten
- 4½ cups unsifted flour
- 1½ cups chopped dates
- ¾ cup raisins
- ¾ cup chopped nuts
- 5 tablespoons sugar
- 1 egg yolk
- 2 tablespoons water

Scald milk; stir in sugar, salt, and margarine. Cook to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast; stir to dissolve. Stir in lukewarm milk. Mix in beaten eggs, half the flour; heat until smooth. Stir in remaining flour to make a slightly stiff dough. Turn onto lightly floured board. Knead until smooth and elastic, about 8 minutes. Place dough into greased bowl, turning to grease top. Cover let rise in warm place free from draft until doubled in bulk, about 1 hour. Punch down, turn out on lightly floured board; roll out half the dough into a 9x18-inch rectangle. Brush with 2 tablespoons melted margarine. Combine dates, ½ nuts and

(Continued from Page B8)

POTATO FILLING

- 6 eggs beaten
- 1 quart milk
- 2 big pinches saffron
- 1 cup boiling water
- 3 teaspoons salt
- 1 teaspoon pepper
- 1 quart mashed potatoes
- 1 cup celery
- 1 cup butter
- 1 medium onion
- 2 packages bread cubes

Put saffron in boiling water. Cook celery and onion in butter about 15 mins. Pour over bread cubes and mix. Add the rest of ingredients, mixing between each. Be sure the finished product is very moist, add more milk if necessary. Put into greased casseroles. Bake at 350° for 45 mins. or until heated thoroughly. Also delicious stuffed in pork chops. This makes a large amount, make it all and freeze extra for quick meals on a busy day.

Marian Martin
Lebanon, Pa.

PUMPKIN DESSERT

- 1 yellow cake mix
- 1 stick butter, melted
- 1 egg beaten

Beat together until well mixed. Reserve 1 cup for topping. Press remainder into bottom of 9x13" pan.

Filling:

- 3 cup pumpkin
- 3 eggs
- ¼ cup brown sugar
- ¼ cup white sugar
- ½ cup evaporated milk
- 1½ teaspoon pumpkin pie spices or 1 teaspoon cinnamon

Beat filling ingredients well and spread over bottom layer.

Topping:

- 1 cup reserved cake mix
 - ¼ cup sugar
 - ½ cup finely chopped nuts
- Crumble topping together with ¼ cup butter and sprinkle over filling. Bake 350° 50-55 min. (no more)

Lona Heyd
Nauvoo, Pa.

CRANBERRY DELIGHT

Dissolve 1 3-ounce package of raspberry and 1 3-ounce package of lemon gelatin as directed on packages. Chill until slightly thickened. Then fold in the following:

- 2 cups ground cranberries
 - 1½ cups sugar
 - ¼ cup crushed, drained pineapple
 - 1 cup chopped nuts
 - 2 cups chopped celery
 - 1½ cups seedless white grapes
- Chill and serve.

Lona Heyd
Nauvoo, Pa.

PEANUT BUTTER CUSTARD PIE

- 4 heaping tablespoons creamy peanut butter
 - 8 ounces cream cheese
 - ½ teaspoon vanilla
 - ½ pound confectioner's sugar
 - 1 large whip topping
- Mix all ingredients together. Pour in 9-inch baked pie shell and chill.

PEANUT BUTTER PIE

- 8 ounces cream cheese
 - ¼ cup milk
 - 2 cups 10X sugar
 - ¾ cups peanut butter
 - 18 ounces of 1 pound Cool Whip
- Put in pie shell, top with ½ cup crushed dry roasted peanuts. Freeze 3 hrs. Makes 2 large pies and one small.

Margaret Hartman
Dillsburg, Pa.

3 tablespoons sugar. Sprinkle half over this rectangle. Fold outside third to dough over center third, then fold again to make a 3 layer strip 18-inches long. Sprinkle remaining filling on first fold, Pinch edge to seal. Divide strip into 9x2-inch sections. Make ¼-inch cuts through on an open side of each section. Place on greased baking sheets and shape into bear claws by separating the cut sections.

Combine egg yolk and water. Brush on rolls. Sprinkle with remaining ¼ cup nuts and 2 tablespoons sugar. Let rise uncovered in a warm place, free from draft until doubled in size, about 1 hour. Bake at 400 degrees for 10 to 15 minutes or until golden brown.

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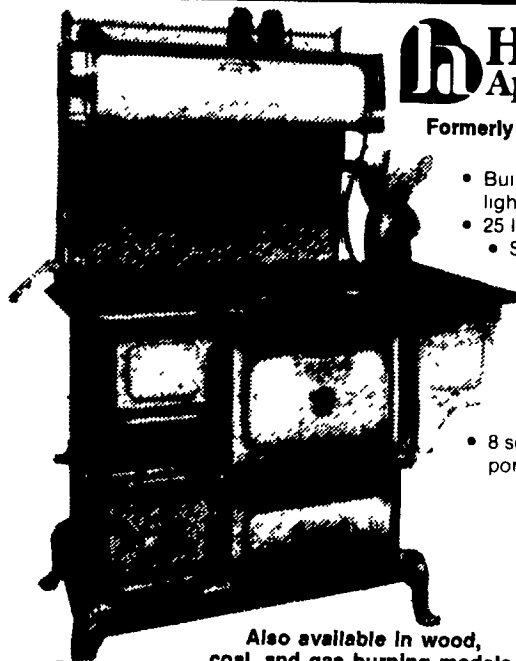
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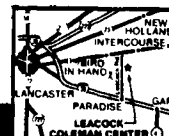
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