



Home On The Range



Family Favorites

Family favorites range from casseroles to desserts. Some are recipes handed down through the generations. Some are recipes recently developed.

Although many people differ in preferred tastes, a universal favorite is chocolate chip cookies.

Here are recipes you will want to try.

SOUTHERN RAISIN PIE

- 1 cup granulated sugar
- 4 tablespoons flour
- 1 egg, well beaten
- 3 tablespoons lemon juice
- 2 teaspoons grated lemon rind
- 1/4 teaspoon salt
- 1 cup seeded raisins
- 2 cups water

Mix sugar, flour, and egg. Add lemon juice and rind, salt, raisins, and water. Cook over hot water for 15 minutes, stirring occasionally. Cool. Pour into pastry-lined pan and place strips of pastry over filling in lattice design. Bake at 450 degrees for 10 minutes, reduce temperature to 350 degrees and bake 20 minutes longer. Makes 1 9-inch pie.

Peg Koser
Lancaster

PUMPKIN COOKIES

- 1 cup shortening
- 1 cup sugar
- 1 1/2 cups pumpkin
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup raisins
- 1 cup butterscotch morsels
- 1 cup pecans or walnuts, optional
- 1 teaspoon cinnamon

Cream shortening and sugar; add 1 1/2 cups pumpkin and the egg. Combine flour, baking soda, cinnamon, and salt. Mix the dry ingredients into the creamed mixture. Stir in butterscotch morsels, raisins, and nuts. Spoon dough onto the ungreased cookie sheets and bake at 375 degrees for 10 to 12 minutes. Frost while still warm with butterscotch frosting.

Combine in a saucepan:
3 tablespoons butter
4 teaspoons milk
1/2 cup brown sugar
Stir until sugar dissolves. Stir in 1 cup confectioners' sugar and 1/2 teaspoon vanilla until smooth. Makes 4 to 5 dozen.

Beth Innerst
Dallastown

GINGER SNAPS

- 1 cup shortening
 - 2 cups brown sugar
 - 2 eggs
 - 1 cup baking molasses
 - 4 cups flour
 - 2 teaspoons baking soda
 - 1/2 teaspoon salt
 - 2 1/2 teaspoons ginger
 - 1/2 teaspoon cloves
 - 1/2 teaspoon cinnamon
- Combine ingredients. Chill. Roll into balls. Roll in sugar and bake on ungreased cookie sheets.

Mrs. Victor Woerner
Gettysburg

CHOCOLATE CHIP COOKIES

- 1/4 cup butter
 - 1 cup sugar
 - 1 cup ricotta cheese
 - 1 egg
 - 1 1/4 teaspoon vanilla
 - 2 cups flour
 - 1/2 teaspoon salt
 - 1/2 teaspoon baking soda
 - 6 ounces chocolate chips
 - 1/2 cup nuts, optional
- Cream butter, add sugar. Cream and add ricotta cheese, egg, and vanilla. Add dry ingredients, chocolate chips, and nuts.

Carolyn Martin
Wolmelsdorf

PHILLY CHIPPERS

- 1 cup butter
 - 8 ounces cream cheese
 - 1/4 cup granulated sugar
 - 1/4 cup brown sugar
 - 1 egg
 - 1 teaspoon vanilla
 - 2 1/2 cups flour
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 12 ounces chocolate chips
 - 1/2 cup nuts, chopped fine
- Cream butter, cheese, sugars, egg, and vanilla. Beat until fluffy. Combine dry ingredients, add to creamed mixture and stir until blended. Add chocolate chips and nuts. Drop by teaspoonful onto greased cookie sheet. Bake at 375 degrees for 15 to 18 minutes.

Lona Heyd

MAPLE SYRUP DROP COOKIES

- 1 cup maple syrup
 - 1 egg
 - 1/2 cup shortening
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 2 cups flour
 - 1/2 teaspoon salt
 - 1 1/2 cups nuts
- Chocolate chips or raisins, as desired
- Combine ingredients and drop by spoonful onto cookie sheet. Bake at 350 degrees for 10 minutes.

Lona Heyd



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Featured Recipe

EPHRATA (Lancaster Co.) — This week's featured recipe comes from the "Society of Farm Women Of Pennsylvania Cookbook." This handsome spiral-bound cookbook is 442 pages illustrated with dramatic pictures of the past. The recipes are from Farm Women members across the state.

Lancaster Farming will give two of these cookbooks as prizes for the annual Recipe Dairy Drawing. Many other prizes will also be given.

To be eligible for the drawing, send a recipe using a sizable quantity of at least one of the following dairy products such as milk, cream, sour cream, butter, yogurt, buttermilk, cottage cheese, ricotta cheese, cream cheese, or any other hard or soft cheese.

Print or type your recipe and be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use. Be sure to print your name, full address, and phone number on the recipe. Please include a few paragraphs about yourself or your family. Although it is not required, we'd like a picture of you or your family to include with the recipe.

Send your entry to Lou Ann Good, Lancaster Farming Dairy Recipe Drawing, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.

Only one recipe per family, please. Send it immediately as the deadline is postmarked by June 1.

To order a Farm Women's Cookbook, send \$18.50 to Naomi Bupp, Box 157, R.D.2, Glen Rock, PA 17327.

If your garden is producing an abundance of rhubarb, here is an easy recipe using rhubarb. The recipe from the cookbook was submitted by Grace Krout of York County Society 2.

RHUBARB CAKE

- 1 quart rhubarb, cut and sliced
- 3-ounce package strawberry Jell-O
- 1/2 cup sugar
- 1 package yellow cake mix
- 1 cup water

Grease bottom of 9x13-inch cake pan. Spread cut-up rhubarb on bottom of pan. Sprinkle Jell-O over the rhubarb, then spread sugar over the mixture. Add water to cake mix and blend. Pour mixture over rhubarb and Jell-O. Bake at 350 degrees for 1 hour.

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.

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|------|---------------------------------|
| May | 22- Oriental Cooking |
| | 29- Memorial Day Cookout |
| June | 5- Dairy Month Contest Entries |
| | 12- Dairy Month Contest Entries |

ULTIMATE CHOCOLATE CHIP COOKIE

- 1/2 cup butter-flavored shortening
 - 1 1/4 cups firmly packed brown sugar
 - 2 tablespoons milk
 - 1 tablespoon vanilla
 - 1 egg
 - 1 1/2 cup flour
 - 1 teaspoon salt
 - 1/2 teaspoon baking soda
 - 1 cup chocolate chips
 - 1 cup pecan pieces, optional
- Heat oven to 375 degrees. Cream shortening, brown sugar, milk, and vanilla. Blend until creamy. Blend in egg. Combine flour, salt, and baking soda. Add to creamed mixture gradually. Stir in chips and nuts. If nuts are omitted, use 1 1/2 cups chocolate chips. Drop by rounded tablespoon onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes for chewy cookies. Do not overbake unless you want crisp cookies. Cool on baking sheet for 2 minutes. Makes about 3 dozen 3-inch cookies.

A Quarryville Reader
Lois Bloom, Johnstown

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