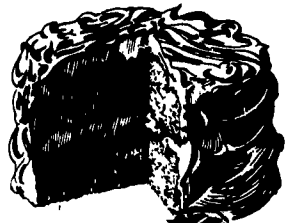


Home On The Range



Candy-Making Time

It's almost Easter and time to prepare the candy to fill Easter baskets. Candy is getting easier and easier to prepare with the advent of the microwave and coating chocolate, which eliminates much of the mess and time required to make homemade candy.

PEANUT BUTTER FUDGE

4 tablespoons butter
2 teaspoons vanilla
1/4 pound peanut butter
2 cups brown sugar
1 cup canned milk
2 cups marshmallow cream
Boil butter, brown sugar, and milk for 5 minutes. Add peanut butter and marshmallow cream. Cool 5 minutes. Add vanilla and beat 2 minutes. Pour into buttered pan.

Port Treverton Reader

PEANUT BRITTLE

2 cups sugar
1 cup light corn syrup
1 cup water
2 cups shelled unroasted, unsalted peanuts
1/4 teaspoon salt
1 teaspoon butter
1 teaspoon baking soda

Combine sugar, corn syrup, and water in a 2-quart bowl. Microwave 30 to 35 minutes on high or until a small amount dropped in very cold water forms a soft ball. Stir in peanuts and salt. Microwave 9-12 minutes on high or until a small amount dropped in very cold water separates into hard brittle threads. Immediately stir in butter and baking soda. Mix well. Spread evenly and thinly on a large buttered cookie sheet. Cool, lifting occasionally with spatula to prevent sticking. Break into pieces when cool. Makes 1 1/2 pounds.

Candy molds enable cooks to turn out Easter candy that appears store-bought.



Featured Recipe

Washington State is sponsoring the second annual Search for Granny Smith Contest. The winning Granny will represent Washington apples at health fairs and retail promotions from coast to coast during the next 12 months.

If you would like to nominate a favorite Granny, describe her qualifications in 100 words or less, enclose a photo and send to P.O. Box 18, Wenatchee, WA 98807. Entries must be received by April 15.

Regional winners will be selected and flown to Yakima, Washington for the final competition in mid-May.

Here is a recipe from the apple growers of Washington that you are sure to love.

LOWFAT APPLE RHUBARB NAPOLEON

Layering fillo pastry with an egg white mixture, rather than the usual melted butter, and substituting whipped cottage cheese for heavy cream, reduces the fat content of this impressive dessert to a mere 11% of calories. Moreover, every mouthful is as delicious as it is virtuous.

Pastry:

1 extra-large egg white
1 teaspoon vegetable oil
2 tablespoons sugar
2 tablespoons finely ground walnuts
1/4 teaspoon cinnamon
6 12x17 sheets fillo (thawed, if frozen)

Filling:

3 cups chopped fresh or frozen rhubarb
1/4 cups sugar
2 cups lowfat whipped cottage cheese (substitute small curd cottage cheese, if necessary)

1 Granny Smith apple
Confectioners' sugar

Prepare pastry: Heat oven to 350 degrees. Spray two cookie sheets with vegetable cooking spray. In blender or food processor combine egg white and oil; blend or process 10 to 15 seconds or until well mixed. In small bowl, combine sugar, walnuts, and cinnamon, stirring to blend.

Place one sheet fillo on clean surface; brush lightly all over with egg white mixture. Sprinkle with 2 teaspoons sugar mixture, then top with a second sheet of fillo; brush on egg white mixture again. Repeat brushing and sprinkling with remaining 4 sheets of fillo, stacking evenly. Cut stacked fillo into 16 3x3 1/2 -inch pieces. Transfer pieces to cookie sheet and bake 10 to 12 minutes or until lightly browned. Set aside to cool.

Meanwhile, prepare filling: In saucepan, combine rhubarb and 1 cup sugar; cook over medium-low heat, stirring occasionally, 20 to 25 minutes or until rhubarb is soft and chunky. Set aside to cool. In blender or food processor, combine cottage cheese and remaining 1/4 cup sugar; blend or process until cheese is smooth; set aside.

Just before serving, core apple and cut lengthwise into 24 slices. In microwave-safe dish, cover apple slices with waxed paper; microwave 35 to 45 seconds on high or until softened; cool slices. To assemble each napoleon, place one piece fillo on each serving plate; top with about 2 tablespoons cheese mixture, 1 1/2 tablespoons rhubarb mixture, and 2 slices apple. Layer 2 more pieces of fillo and filling ingredients. Top finally with a piece of fillo, sprinkle with confectioners' sugar and serve.

Nutrition information per serving: pro 17 g, fat 5 g, carb 82 g, fiber 4 g, sod 502 mg, chol 5 mg, cal 412.

OPERA FUDGE

2 cups granulated sugar
1/2 cup milk
1/2 cup light cream
1 tablespoon light corn syrup
1/2 teaspoon salt
1 tablespoon butter
1 teaspoon vanilla
1/4 cup chopped nuts or candied cherries, chopped

Butter sides of heavy 2-quart saucepan. In it combine sugar, milk, cream, corn syrup, and salt. Cook and stir over medium heat until sugar dissolves and mixture comes to boiling point. Cook to soft ball stage (236 degrees). Immediately remove from heat. Cool to lukewarm without stirring, add butter and vanilla. Beat vigorously until mixture becomes thick and starts to lose gloss. Quickly stir in cherries or nuts and pour into buttered shallow pan or platter. Mark while still warm, cut when firm.

Betty Belliveau

PUFFED RICE CANDY

1 1/2 cups granulated sugar
1 teaspoon vinegar
1/2 cup water
Mix together sugar, vinegar, and water and boil 5 minutes. Add the following:

3 tablespoons clear corn syrup
1/2 teaspoon salt
1 tablespoon butter
Cook until small amount added to cold water turns brittle when tested. Pour mixture over approximately 8 cups puffed rice or puffed wheat. Mix well. Shape into balls or spread in a buttered 9x13-inch pan.

Beverly Arnold
Bridgeton, N.J.

PEANUT BUTTER FUDGE

2 cups granulated sugar
1/4 cup milk
1 1/2 cups smooth or crunchy peanut butter
7-ounce jar marshmallow creme
Bring sugar and milk to a high boil. Turn burner to medium for 3 minutes and let boil. After 3 minutes, take off burner and stir in marshmallow creme and peanut butter. After all mixture is blended, pour into buttered pan. Cool. Cut into pieces.

Fern Schlegel
Dalmatia

VANILLA FUDGE

1 1/2 pounds granulated sugar
1/2 cup light corn syrup
1 1/4 cup canned milk
1/4 pound butter
1 teaspoon vanilla
Combine sugar, syrup, milk, and margarine. Cook on medium heat to firm ball stage. Remove from heat. Add vanilla and beat until it loses its glossy appearance. Put on greased plates and cool. Cut in squares. Yield: 2 pounds.

Ruth Ann Jenny
Milan

DOUBLE PEANUT BUTTER CLUSTERS

6 ounces semi-sweet chocolate morsels
1/2 cup creamy peanut butter
1 cup peanuts, roasted with skins

Melt chocolate morsels and peanut butter in top of double boiler over hot (not boiling) water. Stir until blended. Add peanuts, stirring to coat. Drop from a teaspoon onto waxed paper. Chill until set. Yield: 24 clusters.

TURTLES

14-ounce can sweetened condensed milk
1 1/2 pounds coating chocolate, melted

Pecan halves
Pour sweetened condensed milk into double boiler; cover. Cook over boiling water for 1 1/2 hours or until thick and light-colored. Beat until smooth; chill. Pour a small amount of melted chocolate into candy papers; top with pecan half. Spoon a small amount of caramel on pecan. Cover with melted chocolate. Let stand until firm. Yield: 36 to 40 servings.

Pa. State Grange Cookbook
(Turn to Page B9)

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.

March	26-	Easter Favorites
April	2-	What Can You Do With Eggs?
	9-	Rhubarb, Dandelion and other Spring Favorites
	16-	Pa. Dutch Cooking