



# Home On The Range



## Ring In The Holidays With Baking Bonanza

Cookies made from scratch are a delicious holiday tradition, always a favorite for sharing with family and friends.

For the best-ever cookies, all natural butter is given. There's simply no substitute for the rich, memorable flavor, first-rate texture and keeping qualities that butter provides.

For those who use products from Baker's, Diamond, and Jell-O, a toll-free answering service is available for those with questions on any of their products or recipes. Call 1-800-431-1001 weekdays from 9 a.m. to 4 p.m.

### NO BAKE FRUIT CAKE

- 1 pound vanilla wafers
- 1 pound English walnuts
- ½ pound candied pineapple
- 1 small can evaporated milk
- 1 pound marshmallows
- 1 pound pecans
- 1 pound pitted dates
- ½ pound candied cherries

Roll wafers into coarse crumbs. Cut up nuts and fruit; set aside. Place crumbs in large bowl. Melt marshmallows in evaporated milk. Stir into crumbs then stir in the fruit and nuts. Mix thoroughly.

Wet hands and pack mixture firmly into loaf or tube pans lined with heavy waxed paper. Decorate with whole nuts and fruit.

Refrigerate 24 hours before serving. To store longer, remove cake from pans and wrap tightly in plastic wrap. Store in refrigerator. Makes approximately six pounds.

B.J. Light  
Lebanon

### MONSTER COOKIES

Flourless Cookies

- 12 eggs
- 4 cups brown sugar
- 4 cups granulated sugar
- 3 pounds peanut butter
- 1 tablespoon vanilla
- 1 tablespoon corn syrup
- 2½ tablespoons baking soda
- 1 pound butter
- 18 cups quick oats
- 1 pound chocolate chips
- 1 pound M&M's

Mix ingredients in order given. Drop on greased cookie sheets. Bake 12 minutes at 350 degrees. Do not overbake.

Ruth Kauffman  
Reedsville

### THUMBPRINT COOKIES

- Mix thoroughly together:
- 1 cup soft butter
  - ½ cup sifted confectioner's sugar
  - 1 teaspoon vanilla
- Sift together and stir in:
- 2½ cups sifted flour
  - ¼ teaspoon salt

Mix in:

- ½ cup finely chopped nuts

Chill dough. Roll into one-inch balls. Place on ungreased cookie sheet. Press thumb on top of each cookie, making a hollow hold. Bake until set, but not brown, in 400 degree oven for 10 to 12 minutes. Remove from oven, and place a bit of tinted (holiday colors) icing in depression made. Cool.

Grace Beck  
Belle Vernon



Dates and walnuts are a winning combination that transform the ordinary into the extraordinary. Dates are high in fiber and add much needed potassium, carbohydrates, and B-complex vitamins to your diet.

### CRANAPPLE CRISP

Fat Free

- Fruit filling:
- 8 cups thinly sliced peeled apples
  - ½ cup fresh or frozen cranberries, coarsely chopped
  - ½ cup light brown sugar
  - ¼ cup golden raisins
  - 1 tablespoon cornstarch
  - 1 tablespoon apple juice concentrate, thawed

- Topping:
- ½ cup quick cooking oats
  - 3 tablespoons whole wheat flour
  - ¼ cup light brown sugar
  - ¼ teaspoon ground cinnamon
  - 2 tablespoons frozen apple juice concentrate, thawed

To make the topping in a small bowl, combine oats, flour, sugar, cinnamon, stir well, add juice concentrate, and mix until moist and crumbly. Set aside.

In a large bowl, combine all the filling ingredients, toss to mix well. Place filling in casserole dish and sprinkle with the topping.

Bake at 375 degrees for 30 minutes. Cover the dish loosely with foil.

Remove foil and bake 15 minutes more or until topping is golden brown. Serve warm.

Diabetics use brown sugar substitute in place of brown sugar.

B.J. Light  
Lebanon

### CAROL'S CRANBERRY NUT BREAD

- ¾ cups flour
  - 2 teaspoons ground cinnamon
  - 1 teaspoon salt
  - 1 teaspoon baking soda
  - ½ teaspoon baking powder
  - 2 teaspoons grated orange peel
  - ¾ cup butter, softened
  - 2 cups sugar
  - 3 eggs
  - 16-ounce can solid pack pumpkin
  - 1 cup chopped walnuts
  - 1 cup chopped cranberries
- Preheat oven to 350 degrees. Combine dry ingredients; set aside. Cream butter and sugar. Add

eggs, one at a time, mixing well after each addition. Add pumpkin alternately with dry ingredients. Stir in nuts and cranberries. Pour batter into two lightly greased loaf pans. Bake 60 to 65 minutes or until wooden pick inserted in center comes out clean. If desired, drizzle with icing (mix just enough cream or milk into powdered sugar for drizzling consistency); garnish with walnut halves and cranberries. Yields 2 loaves.

MaryElane Fritz  
Marcus Hook

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## Featured Recipe

Dates and walnuts are a winning combination that transform the ordinary into the extraordinary.

Dates are high in fiber and add much needed potassium, carbohydrates, and B-complex vitamins to your diet. Walnuts have no cholesterol and are low in saturated fat. A recent clinical study by Loma Linda University showed that substituting walnuts in place of saturated fats could help to lower cholesterol.

For a brochure including more than 35 lowfat, cholesterol-reducing recipes using walnuts, send a self-addressed, \$1 stamped 9x12 envelope to Walnut Marketing Board, 545 Samsome St., San Francisco, CA 94111.

For more great-tasting recipes using California dates, contact California Dad Administrative Committee, Dept. DWROP, P.O. Box 1736, Indio, CA 92202 or call 1-800-223-8248.

Here is a recipe that is chewy, sweet, and candy-like. These are good with coffee or tea. They keep well, refrigerated in a tightly covered container.

### NO-BAKE DATE AND WALNUT BARS

- 4-ounces chopped walnuts
- 2 cups finely chopped dates
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon cinnamon
- ¼ teaspoon salt
- ¼ cup honey
- 2 cups coarsely crumbled shredded wheat
- ½ cup confectioner's sugar

Coat an 8-inch square baking pan lightly with nonstick cooking spray.

Combine the walnuts and dates in a food processor and process until blended and chopped. Add the cocoa, cinnamon, salt, and honey; mix to blend; then add the shredded wheat and process until completely mixed. Press the mixture evenly in the prepared pan then cover with plastic wrap and chill until cold and firm. With a thin, sharp knife, cut into 24 rectangular bars. Roll the bars in confectioner's sugar to coat evenly. Refrigerate in a tightly sealed container.

## 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.

- December 10- Holiday Gifts from the Kitchen
- 17- Planning Christmas Dinner
- 24- Fireside Treats
- 31- Best Breakfast Ideas