



Home on the Range

Graham Crackers Provide More Than A Snack

Graham crackers and milk has long been a staple snack in families with children. Let's face it, it's a snack that people of all ages continue to love.

But graham crackers are no longer relegated to snack time. It's amazing the fantastic dishes derived from the cracker that was named after Sylvester Graham (1794-1851), an American food reformer who advocated the use of coarsely ground whole-wheat flour from which graham is made.

Graham recipes from our readers include many old favorites and some new ones you're sure to love.

GRAHAM CRACKER BARS

- ½ cup evaporated milk
- 1 cup sugar
- 1 tablespoon flour
- ½ cup butter
- 1 egg, beaten
- Graham crackers
- 1 cup chopped walnuts
- 1 cup flaked coconut
- 1 cup graham cracker crumbs
- 2 teaspoons vanilla extract
- 1 recipe butter frosting

Mix first five ingredients in saucepan. Bring to a boil over medium heat, stirring constantly. Remove from heat. Arrange graham crackers in bottom of 7x11-inch baking pan. Add remaining ingredients to cooked mixture. Spoon over crackers in pan. Top with graham cracker squares. Press slightly into filling. Frost with butter frosting. Chill. Cut into bars.

Yvonne Peterman
Pa. Alternate Dairy Princess

PRUNE ICE BOX CAKE

- 2 egg yolks
- 1 can condensed milk
- ½ cup lemon juice
- 1 teaspoon lemon rind
- ¼ teaspoon salt
- 1½ cups cooked prunes, chopped

2 egg whites
18 graham crackers
Beat egg yolks until light. Stir in condensed milk, lemon juice, rind, and salt. Fold in prunes and stiffly beaten egg whites. Starting with crackers, put in alternate layers with mixture. Chill overnight.

Margaret Strause
Leesport

NO-BAKE FRUIT CAKE

- 6 ½-pound packs honey grahams
- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 1 teaspoon ground cloves
- 3 cups seedless raisins
- ½ cup finely cut dates
- 2½ cups mixed diced fruits and peels for fruit cake
- 1½ cups broken walnuts
- 1 cup evaporated milk
- ½ cup water

Line all surfaces of a 9-inch tube pan with waxed paper.

Roll the honey grahams to fine crumbs. In a large bowl, mix together crumbs, cinnamon, nutmeg, cloves, raisins, mixed fruits, and walnuts.

Combine milk and water. Add to crumb mixture and knead until all the crumbs are moistened.

Press firmly into the lined pan. Additional cherries and walnuts may be added as a garnish.

Cover tightly. Chill two days before slicing to allow the flavors to blend through the cake.

Turn out and glaze, if desired. Keep in the refrigerator.

Mildred Hess
Myerstown

GRAHAM CRACKER SPONGE CAKE

Sift:

- 1 cup sugar
- Beat until light:
- 6 egg yolks

Add the sugar gradually and beat until the egg mixture is very light and creamy. Add:

- 1 teaspoon vanilla or ½ teaspoon grated lemon rind

Roll graham crackers until very fine. Combine and add to the egg mixture:

- 1 cup graham cracker crumbs
- 1 teaspoon baking powder

Add: 1 cup chopped English walnut meats (optional)

Whip until stiff but not dry: 6 egg whites ¼ teaspoon salt

Fold crumb mixture lightly into cake batter. Bake cake in an ungreased 9-inch tube pan or in three layer pans in a moderate oven at 350 degrees. Place your favorite custard cake filling between the layers.

E.J. Beaver
Ringtown



Graham crackers add delicate flavor and style when used in pie crusts.

E-CLAIRE DESSERT

- 2 boxes instant French vanilla pudding mix
- 3 cups milk
- 8-ounces real dairy whipped topping

- 1 box graham crackers
- 6 tablespoons cocoa
- 2 teaspoons oil
- 2 teaspoons white corn syrup
- 2 teaspoons vanilla
- 3 tablespoons butter
- 1½ cup confectioners' sugar
- 3 tablespoons milk

Butter a 9x13-inch pan. Cover bottom of pan with one layer of crackers. Mix instant pudding and milk until thickened. Add whipped topping. Spread half of pudding on crackers. Place another layer of crackers on top of pudding. Spread remaining pudding on top. Place another layer of crackers on top of pudding. Mix together cocoa, oil, corn syrup, vanilla, butter, sugar, and milk. Spread of top of crackers. Cover tightly and refrigerate. Serves 20 to 24. Note: Use only pasteurized milk with instant pudding mixes!

Heather Oberholtzer
Lancaster Co. Dairy Princess

MOCK S'MORES

- 2 squares chocolate graham crackers
 - 1 large marshmallow
- Put marshmallow on top of one cracker square. Microwave 10 seconds, remove and put second square on top.

B. Light
Lebanon

PRALINES

- Graham crackers
 - 1 stick margarine
 - 1 stick butter
 - ½ cup sugar
 - 1 cup chopped walnuts
- Cover bottom of jelly roll pan with graham crackers broken into quarters.

Boil 3 minutes — margarine, butter, ½ cup sugar, and nuts.

Spread over crackers. Bake 10 minutes at 350 degrees. Remove from pan immediately to racks to cool.

Lisa Sparr
Upper Falls, MD

GRAHAM CRACKER ICEBOX CAKE

- 3 cups graham cracker crumbs
- 1 cup chopped dates or figs
- 1 cup chopped walnuts
- 1 cup marshmallow creme
- 5 tablespoons heavy cream
- Pinch salt

Mix thoroughly and form into a roll. Wrap in wax paper and set in a cool place for 24 hours. Serve with whipped cream.

Trudy Ashelmann
Orangeville

(Turn to Page B8)

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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|--------|-----|---|
| April- | 20- | Other Burger Meats —
Chicken, Turkey, Pork |
| | 27- | Dips, Sauces & Dressings |
| May- | 4- | Using Bananas, Oranges,
Pineapples |
| | 11- | Your Mother's Favorite Recipe |

Featured Recipe

Whether you call them nuggets or morsels or bites or chunks, you will find that small pieces of breaded chicken are one of the all-time favorite foods for kids. They like the fact that they are easy to bite and love to dip them in sauce.

Children can help you make these treats. According to Penn State Extension, now is the time to introduce them to safe food handling when working with raw meat and poultry. Be sure to wash your hands before you start and as soon as you have finished breading the chicken chunks with crumbs. Work on a tray or waxed paper covered surface and talk about the importance of washing the work space with soapy water after handling raw foods as you are doing it.

CHICKEN CHUNKS

- 1 pound chicken breast, boned and skinned, cut into 1½-inch chunks
 - ½ cup mayonnaise or salad dressing
 - ½ cup Italian-seasoned bread crumbs
- Place the mayonnaise in a medium bowl. Add the chicken pieces and stir to coat. Put the crumbs into another bowl or plate. Coat the chicken with crumbs. Arrange on a lightly greased baking sheet. Bake 425 degrees for about 10 minutes or until brown and cooked through. Dip into mild salsa or meatless spaghetti sauce or salad dressing.