Best Chocolate Cakes Sweet

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place. She said, "I was overwhelmed by all those beautiful cakes. So this year I changed my recipe a little, and took a cake decorating class. I put little 'mice' on top."

The mice were made from cherries dipped into chocolate with a candy kiss face and sliced almonds for ears.

Third place went to Cindi Bruce, who hours before placed fifth in the apple pie contest. Cindi also has the distinction of winning the state Cocoa Cake Contest two years ago. "It's like an art to me," she said. "I have a really good cake recipe that requires lots of cocoa and is moist but not oily. I use an Italian butter cream frosting --- no confectioners' sugar."

Cindi added, "I came from a large family and learned to cook the old-fashioned way. I was given an Easy-Bake oven

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as a child, and have been baking ever since."

Kim Shaffer, DuBois, Sykesville Ag and Youth Fair, placed fourth, and Tami Smith, Ephrata, Denver Fair, placed fifth. Here is the first-place winning recipe from Kristi Cun-

ningham. My Grandmother's

Hershey's

- Cocoa Cake
- 3 cups flour
- 3 cups sugar
- 1 cup Hershey's cocoa
- 3 teaspoons baking soda 1 teaspoon salt
- 3 tablespoons vinegar
- 3 teaspoons vanilla
- 15 tablespoons butter
- 3 cups water

Sift dry ingredients-together. Punch three holes in mixture. Put three tablespoons vinegar in first hole. Put three teaspoons vanilla in second hole. Put 15 tablespoons melted butter in third hole. Add three cups water and mix. Cook at 350 degrees for 35 minutes. This will make three 9-inch round cake layers. **Chocolate Peanut**

Butter Frosting:

- 2 sticks Crisco
- 1 teaspoon vanilla
- 2 sticks butter-flavored Crisco
- Pinch of salt
- 1¹/₂ pounds confectioners' sugar
- pound chocolate confec-1 tioners' sugar
- 1/2 cup milk
- 2 cups creamy peanut butter

4 teaspoons Hershey's cocoa Mix together the four sticks of Crisco. Mix in vanilla and salt Then mix in the $1\frac{1}{2}$ pounds confectioners' sugar. Mix in $\frac{1}{2}$ cup of the milk. Mix in two cups peanut butter. Put about $1\frac{1}{2}$ cups to the side. Then mix in the chocolate confectioners' sugar. Put about $1\frac{1}{2}$ cups to the side and add 1 teaspoon Hershev's cocoa to this and mix together. Add the remaining Hershey's cocoa and milk to the bowl and cream together.

Amber Shollenberger Reigns As State Lamb, Wool Queen

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title of the Pennsylvania Lamb and Wool Oueen. Each of them were already crowned as Lamb and Wool Queen for their counties or area, and will continue in that capacity.

Sarah Regula, Brownfield, Fayette County Lamb and Wool Queen, was chosen as the first runner-up. Sarah is the daughter of Tony and Marsha Regula. Sarah raises crossbred lambs in addition to studying agriculture at West Virginia University.

Other contestants were Jill Gevin, 18-year-old daughter of Milo and Margaret Gevin, Crawford County. Jill is the Northwest Pennsylvania Lamb and Wool Queen.

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Cassie Marsh, Clarion County, is the daughter of Seven and Jacquelyn Marsh and raises Suffolk and Hampshire crossbred sheep.

Cassie Mooney is the Green County Lamb Queen and the daughter of Bob and Helen Mooney. She raises Suffolk and Dorset Cross sheep.

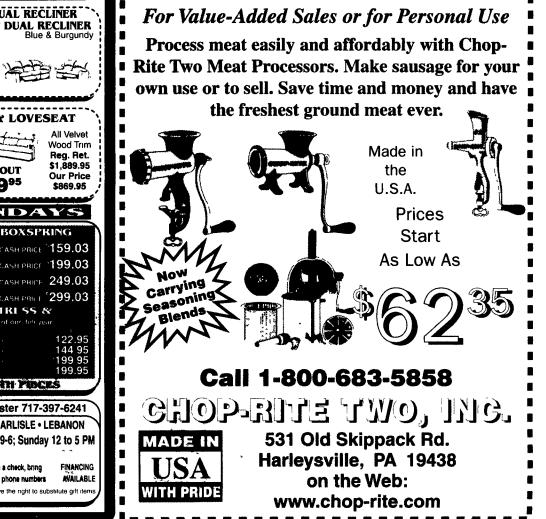


Contestants gather around the 2002 Pennsylvania Lamb and Wool Queen, Lauren Ferringer, Indiana County, before her successor is named. From left are Amber Shollenberger, Berks County; Cassie Mooney, Greene County; Cassie Marsh, Clarion County; Jill Gervin, Crawford County; and Sarah Regula, Fayette County.

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