



Springtime Desserts You'll Love

RAINBOW POUND CAKE

½ cup butter
3 cups sugar
½ cup Crisco
3 cups flour
½ teaspoon baking powder
1 teaspoon vanilla
1 cup milk
6 eggs
1 teaspoon lemon flavoring
Blend butter, sugar, and Crisco. Add flour, baking powder, vanilla, milk, eggs, and lemon flavoring.

Beat on high speed until mixed well. The secret of this cake is the more you beat, the better it is. Grease and flour pan. Put ½ of the dough in the baking pan. Divide the rest into 2 bowls. Put red food coloring in one and then pour over yellow dough. Put green food coloring in other bowl and pour over the top of the red dough. Bake cake 1¼ hours at 350°.

Kelsey Morris
Virginia Dairy Maid

BUTTER PECAN BANANA CAKE

Cake:

1 package Duncan Hines Moist Deluxe Butter Recipe Golden cake mix

4 eggs

1 cup mashed ripe bananas (about 3 medium)

¼ cup vegetable oil

½ cup granulated sugar

¼ cup milk

1 teaspoon vanilla extract (may also add 1 teaspoon of banana flavoring)

1 cup chopped pecans

Frosting:

1 cup coarsely chopped pecans
¼ cup butter or margarine

1 container Duncan Hines sour cream frosting

Preheat oven to 325°. Grease and flour 10-inch Bundt or tube pan. Combine cake mix, eggs, bananas, oil, sugar, milk, and vanilla (banana) extract in large mixing bowl. Beat at low speed with electric mixer until moistened. Beat at medium speed for 2 minutes. Stir in 1 cup chopped pecans. Pour into prepared pan. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto cooling rack. Cool completely.

Place 1 cup coarsely chopped pecans and butter in skillet. Cook on medium heat, stirring until pecans are toasted. Combine nut mixture and frosting in small bowl. Cool until spreading consistency. Frost cake.

Rosemary Liskey
Virginia Dairy Maid

BANANA SPLIT CAKE

1 stick butter
2 cups crushed graham crackers

2 cups powdered sugar

2 eggs

2 sticks butter

4 bananas

1 teaspoon vanilla

1 pint Cool whip

1 can crushed pineapple

chopped walnuts

maraschino cherries

Melt butter and mix together with graham crackers. Press into a 9x13-inch pan.

Beat together powdered sugar, eggs, and butter for 15 minutes. Spread on top of graham crackers.

Slice bananas and place on top of topping.

Drain crushed pineapple and place on top of topping. Spread cool whip on top of pineapple. Sprinkle with chopped nuts and maraschino cherries. Keep refrigerated.

Melissa Wolfe
Sun Area Dairy Princess

PRETZEL SALAD

2½ cups pretzels, nearly pulverized (not soft or thick pretzels)

¼ cup sugar

1 stick melted butter

8 ounce package of softened cream cheese

1 cup sugar

8 ounce whipped topping

1 large box strawberry gelatin

2 cups boiling water

15 ounces frozen strawberries, defrosted

Preheat oven to 350 degrees.

Mix pretzels, the ¼ cup sugar and melted butter. Spread out in 8x12-inch casserole dish and bake for 10 minutes. Allow to cool.

Thoroughly cream softened cream cheese and sugar. Beat in whip cream. Gently spread over the cooled pretzel crust and chill.

Add boiling water to gelatin. Chill until it begins to thicken. Stir in defrosted strawberries. Pour over cheese layer and chill until firm. Serves 8.

Melissa Wolfe
Sun Area Dairy Princess

RHUBARB

UPSIDE-DOWN CAKE

5 cups fresh or frozen rhubarb (½-inch pieces), thawed and drained

1 package (6 ounces) strawberry gelatin

½ cup sugar

2 cups miniature marshmallows

1 package (18¼ ounces) white or yellow cake mix

Place rhubarb in a greased

13x9x2-inch baking pan. Sprinkle with the gelatin, sugar, and marshmallows.

Prepare cake mix according to package directions; pour batter over marshmallows. Bake at 350° for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert cake onto a serving plate. Serve with whipped topping if desired. Makes 10-12 servings.

Vera Jane Newswanger
Morgantown

UNCREDIBLE KEYLIME PIE

5 egg yolks, beaten

1 (14 ounce) can sweetened condensed milk

½ cup key lime juice

1 9-inch prepared graham cracker crust, unbaked

Preheat over to 350°.

Combine the egg yolks, sweetened condensed milk and lime juice. Mix well with wire whisk. Pour into prepared graham cracker crust.

Bake in preheated oven for 15 minutes. Allow to cool. Top with homemade whipped cream and garnish with lime slices if desired.

Julie Hoover
Douglasville

PINEAPPLE SQUARES

3½ cups flour

¼ teaspoon baking powder

¼ teaspoon baking powder

½ teaspoon salt

½ pound butter

1 egg

1 cup sugar

Blend ingredients together with a pastry blender as for pie crust. Place half of crumbs in a greased dripping pan, approximately 11x15-inch. Add filling remaining. Crumbs on top. Bake in 350° oven for 1 hour.

Filling:

Cook 1 large can crushed pineapple with a cup of sugar and 3 tablespoons of corn starch until thick. Cool and spread in pan (if using unsweetened pineapple, you may want to add more sugar).

It is better when doubled. You can also make this with any flavor pie filling in a can (i.e., cherry, blueberry, etc.). Just empty the filling into the pan on top of the crumbs.

Josephine Matenus
Dallas

EARTHQUAKE CAKE

¼ cup coconut

¼ cup pecans

8 ounces cream cheese

1 stick margarine

1 pound box powdered sugar

1 box german chocolate cake-mix

Grease and flour 13x9-inch cake pan. Spread in pan ¼ cup coconut and ¼ cup pecans (or any nuts).

Soften cream cheese and margarine. Mix together and add powdered sugar and mix thoroughly.

Mix cake-mix according to package directions then pour over nut mixture in cakepan. Put cream cheese mixture on top by teaspoons all over cake.

Bake at 350° for 45-50 minutes. Cake will crack and be shaky, but it will set up.

Rose Frazee
Friendsville, Md.



Lemon Icebox Pie is easy and light. It adds just the right touch to celebrate spring.

Featured Recipe

Celebrate the season with delicious desserts in hues that capture the spirit of springtime?

Here's a refreshing springtime recipe from Eagle Brand Sweetened Condensed Milk. It requires 30 minutes to prepare and three hours chill time before serving.

LEMON ICEBOX PIE

Make one 9-inch pie:

1½ cups vanilla wafer crumbs (about 40 wafers)

¼ cup butter, melted

Filling:

1 envelope unflavored gelatin

1½ cups water, divided

14-ounce can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)

3-ounce package or 6 tablespoons presweetened lemonade-flavored drink crystals

Combine crumbs and butter; press firmly on bottom and up side of 9-inch pie plate. Chill.

Meanwhile, in small saucepan, sprinkle gelatin over ¼ cup water; let stand 1 minute. Over low heat, stir until gelatin dissolves; set aside.

In medium mixing bowl, combine sweetened condensed milk, remaining 1½ cups water and lemonade crystals; mix well. Stir in gelatin mixture. Pour into prepared crust.

Chill at least 3 hours or until set. Garnish as desired. Refrigerate leftovers.

DUMP CAKE

20 ounce can crushed pineapple

1 can cherry pie filling

white or yellow cake mix

2 sticks oleo or butter

nuts

Dump 20 ounce can crushed pineapple in pan. Dump 1 can cherry pie filling in pan. Mix them until blended together.

Sprinkle white or yellow cake mix and cut 2 sticks oleo or butter over the filling. Sprinkle nuts on top (or omit the nuts).

Clair Long
York

FLAKY PINEAPPLE SQUARES

4 cups flour

1 pound butter or margarine

1 cup sour cream

1 teaspoon vanilla extract

3 cups drained crushed pineapple

1 cup sugar

3 tablespoons cornstarch

confectioners' sugar

Cut butter or margarine into flour with pastry blender or two knives. Add sour cream and vanilla. Mix well. Refrigerate for 2 hours.

Meanwhile, cook pineapple, sugar, and cornstarch over medium heat. Be sure to stir the mixture constantly, until thick and clear.

Preheat oven to 325°. Roll out one-half of the dough and place in the bottom of an ungreased jelly roll pan. Add cooled filling and spread over dough. Cover with remaining rolled-out dough. Bake at 325° for 55 minutes or until squares are golden brown.

Sprinkle with confectioners' sugar. Cut into 70 squares and refrigerate if not used within a short time.

Nancy Heulitt
Red Oak, Va.

Recipe Topics

If you have recipes for 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. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

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