



Breakfast is more than a routine. It's an opportunity to slow down and spend time with the family.

Weekends are the perfect time to enjoy morning hours together. Here are some breakfast ideas sure to appeal to family members of all ages.

CINNAMON RAISIN COFFEE CAKE

- 2 cups raisins
- 2 cups water
- 1/2 cup vegetable oil
- 1 cup cold water
- 2 cups granulated sugar
- 4 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 1 teaspoon baking soda
- 1/2 teaspoon salt

Boil raisins in 2 cups water for 15 minutes; remove from heat. Add oil and cold water to the raisins. Mix sugar, flour, spices, baking soda, and salt in large bowl. Add the raisin mixture and stir just until mixed. Pour into a greased and floured 9x13-inch baking pan and bake for 1 hour in a preheated 350° oven. It's done when toothpick comes out clean.

Linda Ankrum

MICROWAVE CARAMEL COFFEE CAKE

- 1/4 cup butter
- 1/2 cup brown sugar, packed
- 2 tablespoons light corn syrup
- 1/2 cup pecan halves
- 1 (10-ounce) roll refrigerated buttermilk biscuits

Place butter in 8-inch round dish. Microwave at High 1/2 to 3/4 minute, until melted. Sprinkle sugar over butter and add corn syrup. Stir well with fork. Place drinking glass in center of dish. Sprinkle with pecans.

Arrange biscuits over mixture in dish in petal shape, squeezing to fit, if necessary. Microwave at Medium-high 7 to 9 minutes, ro-



Cook the pancakes until just golden brown on both sides — if overcooked they won't roll up as easily. Let the pancakes cool for just a minute or two before letting the kids help you roll them up. Once rolled, keep warm on a plate in a 250°F oven until all are cooked, so everyone can enjoy the pancakes all at the same time. Enjoy them plain or topped with a sifting of confectioners' sugar.



Sweet orange marmalade bakes right into these golden muffins and also goes into the very easy icing. This recipe is a great chance to teach kids the perfect muffin method — only 20 to 25 stirs of the batter to make the muffins just right. Remember the glorious icing to top angel food or pound cake, cupcakes, pancakes, toast, English muffins, even graham crackers.

tating dish 1/4 turn every 2 minutes. Let cool 5 minutes. Remove glass and invert onto serving plate. Let dish stand over rolls a few minutes so remaining syrup in dish may drizzle over rolls. Serve warm. Makes 1 (8-inch) ring.

Patricia S. Stiles

OVERNIGHT COFFEE CAKE

- 2 cups flour
 - 1 cup sugar
 - 1/2 cup firmly packed brown sugar
 - 1 teaspoon baking soda
 - 1 teaspoon baking powder
 - 1/2 teaspoon salt
 - 1 teaspoon ground cinnamon
 - 1 cup buttermilk
 - 3/4 cup butter or margarine, melted
 - 2 large eggs
- Topping:
- 1/2 cup firmly packed brown sugar
 - 1/2 cup chopped pecans
 - 1 teaspoon ground cinnamon

Combine first 7 ingredients in large mixing bowl. Add buttermilk, butter, and eggs. Beat at low speed with electric mixer until moistened. Beat at medium speed three minutes. Spoon batter into a greased and floured 13x9x2-inch pan. Combine 1/2 cup brown sugar, pecans, and 1 teaspoon cinnamon. Sprinkle over batter. Cover and refrigerate 8 to 12 hours. Uncover and bake at 350° for 40 to 60 minutes or until wooden toothpick comes out clean. Serve warm. Yields 12 to 15 servings. Cake may be baked immediately after mixing up for approximately 20 minutes longer.

Note: I have trouble getting this cake done in the middle, so check it with a toothpick carefully.

Rosemary Liskey

(Turn to Page B6)



Enter Lancaster Farming's annual Dairy Recipe Drawing, and you could receive one of these prizes. Lou Ann Good, food and family features editor, displays some of the prizes totaling \$500.

Dairy Recipe Drawing Moo'ves Into The Spotlight

LOU ANN GOOD
Food And Family Features Editor

EPHRATA (Lancaster Co.) — June Dairy Month is "mooving" the calendar of events. That means it's time to send in your favorite recipe using dairy products for Lancaster Farming's annual dairy recipe drawing.

June Dairy Month salutes dairy farmers everywhere for their hard work in providing milk, which we so often take for granted.

Lancaster Farming's annual drawing reminds us of the wonderful dairy products available to produce culinary delights.

To enter the drawing, select your favorite recipe, which must include a substantial amount of at least one dairy product. These ingredients count as a dairy product: milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, dry milk, ice cream, and all hard and soft cheeses.

Please check your ingredients carefully. Margarine and nondairy substitutes such as frozen whipped topping do not qualify as dairy products.

Dairy recipes are needed for appetizers, soups, breads, entrees, vegetables, desserts, beverages, snacks, and salads.

Clearly print or type your recipe entry. Be sure to give accurate measurements, temperatures, cooking and baking times, sizes of baking dishes to use, and other beneficial information. We reserve the right to disqualify entries if these guidelines are not followed.

With your entry, include a few paragraphs about yourself and your family. Although it is not required, a photograph of you and your family is preferred. We and our readers love to "see" the people who send in the recipe.

Photographs will be returned if you write your name and address on the back of the photo.

Only one entry per family allowed. This contest is for adults who are 18 years old and older. We require this age because children who send in recipes often inadvertently miss measurements, ingredients, or parts of the instructions.

Send your recipe, photo, and accompanying information with your complete address; otherwise, we cannot mail your prize if you win. We are astonished when we see how many people do not include their full address and therefore forfeit receiving a prize.

Send entries immediately. Entries must be postmarked by June 2 to be eligible for the drawing.

The state dairy princess and alternates will select the winners through a random drawing.

Recipe entries will be printed throughout the month of June. A list of the winning names will appear in the June 28 issue of Lancaster Farming.

Send your entry to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, 1 E. Main St. Ephrata, PA 17522, or e-mail your entry and digital photo to LGOOD.EPH@LNPNEWS.COM.

Baking Basics Ease Kitchen Stress

Baking at home is a joy — it's really more fun than work, and the results taste so much better than store-bought. Here are some tips to help you make the most of this weekend meal:

- Always use the best and freshest ingredients. If your baking powder has been on the shelf for more than a year, discard it and buy new. And check the bottom of the baking powder can for the one with the longest shelf life. If the recipe calls for jam, jelly, or preserves, go ahead and personalize the recipe by substituting your favorite flavor.
- Get organized. Read the recipe through and set out and measure all ingredients in advance.
- Measure carefully, using measuring spoons, dry measuring cups for flour and sugar, and liquid measures for milk and oil.
- To measure flour, first stir with a large spoon to aerate, then lightly dip it out with the spoon into the dry measuring cup. Level with a knife or spatula. Don't pack or shake flour into the cup.
- Check the accuracy of your oven with an oven thermometer. It's essential to baking success. If your oven is high or low, adjust the setting. For example, your oven is 375° when set at 350°, so you'll need to set it 25° lower than the recipe directs.
- Be sure to visit www.homebaking.org and www.clabbergirl.com for more on baking at home.