

Cookbook

Eighth grader finds pleasure in baking

By CHARLOT M. DENMON
Staff Correspondent



KIMBERLY ANDREWS

Kimberly Andrews was only eight years of age when she became fascinated with preparing food. She never missed an opportunity to assist her mother or dad in preparing a meal and listened intently to their instructions. Before she was 10 years old, Kim was able to prepare simple meals for the family and when her parents were at work she would start dinner, having most of it ready when they got home.

The daughter of Don and Valerie Andrews, Kim continued her interest in the culinary arts, however, as she reached her teens her preference in cooking turned to baking cakes and cookies.

Now an eighth grade student at Dallas Junior High School, Kim often prepares dinner for the family since her mother is employed full time as manager for a wholesale wallpaper and paint store in Wyoming Valley.

Kim learned a lot about cooking from her father and her mother, but is now a student in the foods and nutrition classes at school where, with her classmates, she has made funnel cake, pizza, French muffins, tuna casserole, macaroni sautee, potato pancakes and many other food items.

The good part about it, says Kim, is that the students get to eat the foods they prepare for their lunch.

Next year, she will have to pre-

pare more difficult recipes in the ninth grade foods class.

Despite learning how to prepare so many different kinds of foods, Kim's favorite is still baking cakes and cookies. She makes them for holidays such as Christmas, Easter, Memorial Day, July 4 and birthdays.

She particularly likes to make "out of the ordinary" cakes and cookies such as Funny Cake, Chocolate Crinkles and Strawberry Cheesecake, three of the recipes she shares with Dallas Post readers this week.

No homemaker, business woman, nor housewife is Kim, just a teenage school girl who enjoys making delicious desserts for friends and family to enjoy.

FUNNY CAKE CRUST:

- 1 1/2 c. sifted flour
- 1/2 c. shortening
- Salt to taste
- 3 T. water

Combine above ingredients, mix until it holds together. Roll on floured board to fit deep pie tin.

FILLING:

- 1 1/4 c. flour
- 1/2 t. salt
- 1/2 c. milk
- 3/4 c. sugar
- 1 t. vanilla
- 1 t. baking powder
- 1/4 c. shortening
- 1 egg

Combine all ingredients except egg. Mix until flour is dampened then beat at top speed for two minutes; add egg and beat one minute. Pour into pastry lined pie shell. Pour lukewarm sauce over mixture in shell. Add chopped nuts.

Bake in 350 degree oven for 50-55 minutes.

SAUCE:

- 1 square chocolate
- 1/2 c. water
- 2/3 c. sugar
- 1/4 c. butter
- 1 t. vanilla
- 1/2 c. chopped walnuts

Combine chocolate and water; cook and stir over low heat until chocolate is melted. Add sugar, stirring constantly and bring to boil. Remove from heat, add butter and vanilla. Let cool before pouring over filling. Nuts may be sprinkled over top of cake before baking.

CHOCOLATE CRINKLES

- 1/2 c. shortening
- 1 and two thirds c. granulated sugar
- 2 t. vanilla
- 2 eggs
- 2 1-oz. squares unsweetened choco-

late, melted

- 2 c. sifted flour
- 2 t. baking powder
- 1/2 t. salt
- 1/3 c. milk
- 1/2 c. chopped walnuts

Thoroughly cream shortening and sugar and vanilla. Beat in eggs, and melted chocolate. Sift together flour, baking powder and salt; add alternately to shortening mixture with milk. Add chopped walnuts.

Chill three hours. Form in one inch balls and roll in powdered sugar. Place on greased cookie sheet 2-3 inches apart. Bake in 350 degree oven for 15 minutes. Cool slightly and remove from pan. Makes approximately 48 cookies.

STRAWBERRY CHEESECAKE CRUST:

- 1 3/4 c. fine graham cracker crumbs
- 1/2 c. finely chopped walnuts
- 1/2 t. ground cinnamon
- 1/2 c. melted butter

Combine ingredients and mix well. Press on bottom and up two thirds of sides of nine inch spring form pan.

FILLING:

- 5 8-oz. pkgs. cream cheese
- 1/4 t. vanilla
- 3/4 t. grated lemon peel
- 1 3/4 c. sugar
- 1/4 t. salt
- 3 T. flour
- 4 or 5 eggs (1 cup)
- 2 egg yolks

- 1/4 c. whipping cream

Let cream cheese stand at room temperature to soften. Beat till creamy, add vanilla and lemon peel; mix sugar, flour and salt, gradually blend into cheese. Add eggs and egg yolks one at a time, beating after each to blend. Gently stir in cream.

Turn into crust lined pan. Bake at 450 degrees for 12 minutes; reduce heat to 300 degrees and bake 55 minutes or until knife inserted comes out clean.

Remove from oven, cool half hour; loosen sides of cheesecake from pan with spatula; cool half hour longer, remove sides of pan. Cool for two hours more. Meanwhile, make Strawberry Glaze.

STRAWBERRY GLAZE

- 2 c. fresh strawberries
- 3/4 c. water
- 2 T. cornstarch
- 1/2 c. sugar

Crush one cup strawberries, add water; cook low minutes and sieve. In sauce pan combine cornstarch and sugar, gradually stir in hot berry mixture. Bring to a boil stirring constantly. Cook and stir until thick and clear. Cool to room temperature.

Place one cup fresh strawberries on cooled cheesecake. Pour glaze over strawberries. Chill for two hours.

Microwave cooking is discussed in classes

Over 80 Luzerne County residents participated in two microwave cooking classes conducted in Hobbie and Wilkes-Barre.

Mrs. Josephine Kotch, Extension Home Economist for Luzerne County, discussed various features on all models of microwave ovens. She also pointed out the quality of an accessory for microwave cooking will effect the taste of the food, efficiency of cooking and the clean-up task. Mrs. Kotch had several quality accessories on display.

During the three hour class Mrs. Kotch demonstrated foods for a dinner meal. The participants had the opportunity to test all foods such as: Cauliflower Munchies, French Onion Soup, Orange Glazed Carrots, Chicken Paprika over Macaroni and Blueberry Topped Cheesecake.

The audience also learned several methods to adjust or alter times and

temperatures for conventional method recipes.

Mrs. Kotch stressed the importance of reading and following directions for the model and brand appliance the homemaker owns.

"If you're going to experiment with a favorite recipe, make 1/2 of the recipe. If it fails, little cost is involved," says Mrs. Kotch.

Following each session a cheesecake prepared during the program was awarded as a door prize.

Additional classes on breads and pasta dishes will be conducted in October, 1984.

This class and all Family Living Educational Programs in Luzerne County are conducted in cooperation with Pennsylvania State University Cooperative Extension Service, U.S.D.A. and the Luzerne County Board of Commissioners, 825-1701 or 459-0736, ext. 701.

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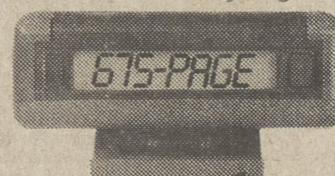
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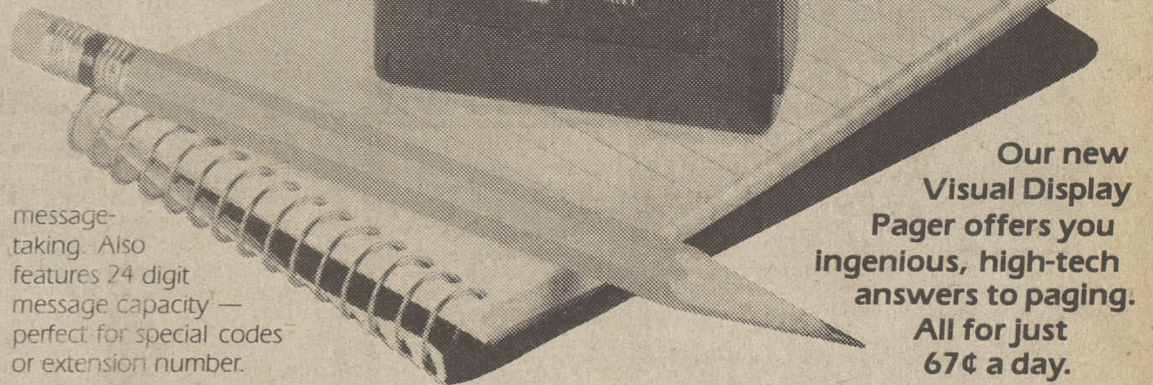
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