

**MIRACLE WHIP
CHOCOLATE CAKE**

2 cups flour
8 heaping tsp. cocoa
2 tsp. soda
Pinch of salt
1 cup sugar
1 cup cold water
1 cup Miracle Whip
1 tsp. vanilla

Mix all together and bake in greased and floured 13- by 9-inch pan at 350 degrees for 30 minutes. Serves 12.

Shyla Johnson
Allegheny-Clarion Valley High School

MOIST CHOCOLATE CAKE

1 chocolate cake mix
1 can cherry pie filling
3 large eggs

Mix all together and place into a greased and floured pan or glass dish. Place in preheated 350-degree oven and bake 25-30 minutes or until it springs back when lightly touched with finger. Sprinkle powdered sugar on top or frost with your favorite frosting.

Destiny Smith
Keystone High School

MOTH BALL COOKIES

3 cups Rice Krispies, crushed
1 stick margarine, melted
2 cups peanut butter
1 pound powdered sugar

Mix all ingredients together. Form into balls and place in refrigerator to cool. Melt 1 1/3 pounds of white chocolate in double-boiler over hot water, not boiling. Dip balls in chocolate and place on cookie sheet covered with waxed paper. These freeze well and are excellent to send in the mail.

Reenie Mason
Kennerdell

**NEVER FAIL CHOCOLATE CAKE
WITH ICING**

1 egg
1/2 cup cocoa
1/2 cup shortening
1 1/2 cups flour
1 tsp. vanilla
1 tsp. baking soda

1 tsp. baking powder
1 cup sugar
1/2 cup water

Mix together by hand. Bake in lightly floured cake pan for at least 30 minutes at 350 degrees.

Peanut Butter Icing:
1 cup peanut butter
1/4 cup margarine
1 Tbsp. vanilla

Mix and add confectioners' sugar until smooth.

Kathleen Duncan
Clintonville

**NO-BAKE CHOCOLATE
PEANUT BUTTER BARS**

16-oz. pkg. graham cracker crumbs
1 cup melted butter
2 1/2 cups peanut butter
2 1/2 cups powdered sugar
2 cups chocolate chips
14-oz. can sweetened condensed milk

Grease a 13- by 9-inch pan. In a large bowl, mix graham cracker crumbs, butter, peanut butter and powdered sugar. Press into greased pan. Melt chocolate chips and condensed milk together in a medium bowl at 50 percent power for 2 minutes in the microwave. Mix well. Spread over peanut butter mixture. Chill for at least 4 hours. Remove from refrigerator for 10 minutes and cut into small squares. Store in refrigerator.

Bonnie Tologo
Cooperstown

NO-BAKE COOKIES

2 cups sugar
1/4 cup butter
1/2 cup cocoa
2/3 cup milk

Stir ingredients well. Boil 1 minute. Take off and add 3 cups rolled oats, 1/2 cup peanut butter and 1 tsp. vanilla. Drop on buttered waxed paper.

Jon Terwilliger
Parker

**OATMEAL BUTTERSCOTCH
CHIP COOKIES**

1/2 cup butter, softened
1/4 cup apple butter
3/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
2 tsp. vanilla extract
1 1/4 cups all-purpose flour
1 tsp. baking soda
3/4 tsp. ground cinnamon
1/2 tsp. salt
3 cups rolled oats
12-oz. bag butterscotch chips

Mix everything but the chips together well. Stir in chips. Spoon onto ungreased cookie sheet. Bake at 375 degrees for about 12 minutes.

Richelle Cornmesser
Franklin

OATMEAL COOKIES

2 cups flour
1 tsp. soda
1 tsp. salt
1 1/2 tsp. cinnamon
1/2 cup brown sugar
1/2 cup white sugar
1 cup shortening
2 eggs
1/3 cup milk, plus 3 Tbsp.
1 tsp. vanilla
2 cups oatmeal
1 cup raisins

In a bowl, stir together flour, soda, salt and cinnamon. In large bowl, beat shortening, sugars, eggs and vanilla. Combine dry ingredients alternately with milk and vanilla to the cream mixture. Fold into oatmeal and raisins. Drop on lightly greased cookie sheet by tablespoon. Bake at 375 degrees for 11-12 minutes.

Phillip Miles
Clarion-Limestone High School

**OLD-FASHIONED MOLASSES
COOKIES**

8 cups all-purpose flour
4 tsp. baking soda
1/4 tsp. salt
1 Tbsp. ginger
1 tsp. cinnamon
3 cups molasses
1 cup lard
1/2 cup butter
10 Tbsp. boiling water

Sift, then measure flour. Sift 4 cups of flour with Arm & Hammer or Cow brand baking soda and salt. Combine molasses, melted shortening and boiling water. Blend well. Add remaining 4 cups flour to molasses mixture. Stir until smooth. Add dry ingredients gradually, beating after each addition. Chill in refrigerator for about 1 hour. Turn onto a lightly floured board. Roll to 1/4-inch thick. Cut with large floured cookie cutter and sprinkle with sugar. Bake at 425 degrees for 15 minutes. Makes 5 dozen cookies.

Stevie Campbell
Union High School

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