

### ORANGE CHANTILLY CREAM

12 medium navel oranges  
4½ cups heavy whipping cream  
1 cup confectioners' sugar  
2¼ tsp. orange extract  
1/3 cup orange juice

Cut a thin slice off the top of each orange. With a grapefruit spoon, scoop out the pulp. Invert oranges onto paper towels to drain. Remove and discard membranes from orange pulp. Set pulp aside. In a mixing bowl, beat the whipping cream until it begins to thicken. Add confectioners' sugar and extract. Beat until stiff peaks form. Beat in orange juice. Fold in reserved orange pulp. Spoon into orange shells. Cover and refrigerate until serving. Makes 12 servings.

**Shanawa Zacherl**  
Redbank Valley High School

### ORANGE JUICE COOKIES

2½ cups all-purpose flour  
½ tsp. baking soda  
¼ tsp. salt  
¾ cup butter or shortening  
1 cup sugar  
2 eggs  
1 cup shredded coconut, finely cut  
¾ cup strained orange juice (fresh or canned)

Sift, then measure flour. Sift three times with baking soda and salt. Cream butter until it is light and lemon colored. Add sugar gradually, beating after each addition. Alternately add dry ingredients and liquid, beating until smooth after each addition. Add coconut. Drop by teaspoon on

ungreased baking sheets. Sprinkle with additional coconut, if desired. Bake 10-12 minutes at 400 degrees. Makes 4 dozen cookies.

**Stevie Campbell**  
Union High School

### PEANUT BRITTLE

Place 1 pound raw peanuts on baking sheet and roast at 350 degrees for 15 minutes. Keep warm in bowl. Bring to rapid boil 2 cups white sugar, 1 cup white Karo and a ½ cup water. Boil to 275 degrees on thermometer. Have ready 1½ tsp. baking soda and ½ tsp. salt. When sugar syrup and water reach 275 degrees, add warm peanuts and boil to 295 degrees. Remove from heat. Stir quickly ¼ cup oleo, baking soda and salt. Stir rapidly and pour in 2 greased cookie sheets. Cool and break into pieces.

**Shirley Giles**  
Lucinda

### PEANUT BUTTER BALLS

1 cup creamy peanut butter  
6 Tbsp. butter, softened  
2 cups powdered sugar

Use a mixer to cream these ingredients. Roll into bite-size balls and then refrigerate about an hour. Melt chocolate bark and dip balls to cover completely. Place peanut butter balls on waxed paper until hardened.

**Stacey Neufeld**  
Titusville

### PEANUT BUTTER FUDGE

2 sticks oleo  
4 cups sugar  
1½ oz. white Karo syrup

Add Karo in a cup and fill the rest of the cup with canned milk. Place ingredients in pan. Stir until sugar and oleo melts. Bring to a full boil and time for 5 minutes. Take off stove and add 18 oz. creamy peanut butter, 8 oz. marshmallow cream and 1 tsp. vanilla. Beat with hand mixer just to get everything together. It sets up fast. Pour into oblong pan lined with waxed paper.

**Phillip Miles**  
Clarion-Limestone High School

### PEANUT BUTTER ICEBOX COOKIES

2½ cups all-purpose flour  
¾ tsp. baking soda  
¼ tsp. salt  
¾ cup butter or shortening  
1 cup sugar  
¼ cup sifted brown sugar, firmly packed  
1 cup peanut butter  
2 eggs

Sift, then measure flour. Sift three times with baking soda and salt. Cream butter until light and lemon colored. Add granulated sugar gradually, beating after each addition. Then add brown sugar. Blend peanut butter in well. Add well-beaten eggs, then the dry ingredients, a little at a time, beating until smooth after each addition. Form into two rolls. Wrap in waxed paper. Let stand in refrigerator several hours to chill. Slice thinly from roll of chilled dough. Bake 8-10 minutes at 425 degrees. Makes 5 dozen cookies.

**Stevie Campbell**  
Union High School

### PEANUT BUTTER ICING

1 Tbsp. butter-flavored Crisco  
2 Tbsp. peanut butter  
½ Tbsp. chocolate syrup  
½ pound powdered sugar  
2 tsp. vanilla  
½ tsp. milk

Mix ingredients well and spread on your favorite cake. This is enough icing for a 13- by 9-inch cake.

**Shyla Johnson**  
Allegheny-Clarion Valley High School

### PEANUT BUTTER KRISPIES

1 cup peanut butter  
½ cup powdered sugar  
½ cup white Karo syrup  
3 cups Rice Krispies  
1 cup chocolate chips

Mix first 3 ingredients well. Use a hand mixer as it is stiff. Add Rice Krispies and fold in with a spoon until all are included into the peanut butter mixture. Press this into an 8- by 8-inch pan that has been lightly greased with butter. Or, form into patties about 1½ inches across or however large you want. Next, melt the chocolate chips with ½ tsp. water in the microwave approximately 30-60 seconds. Drizzle or spread over the Rice Krispies and refrigerate. They taste best when kept cold, but do not have to be refrigerated.

**Lois K. Newton**  
Utica

### PEANUT BUTTER MELT-AWAY CAKE

1 cup margarine  
¼ cup baking cocoa  
1 cup water  
2 eggs, well beaten  
½ cup buttermilk  
2 cups sugar  
2 cups flour  
1 tsp. vanilla extract  
1 heaping tsp. baking soda  
1 tsp. salt  
1½ cups peanut butter, melted

#### Topping:

½ cup margarine  
¼ cup baking cocoa  
3 cups confectioners' sugar  
6 Tbsp. buttermilk  
1 tsp. vanilla extract  
½ cup peanut butter

Combine 1 cup margarine, ¼ cup baking cocoa, water, eggs, and buttermilk in saucepan. Mix well. Bring to a slow boil, stirring frequently; remove from heat. Add sugar, flour, vanilla, baking soda and salt. Beat well. Pour into greased and floured 9- by 13-inch cake pan. Bake at 350 degrees for 30 minutes; cool. Spread with 1½ cups melted peanut butter. Chill until firm. For topping, combine ½ cup margarine and ¼ cup baking cocoa in saucepan. Bring to a boil. Add confectioners' sugar, buttermilk, vanilla and peanut butter. Beat until smooth. Pour over cooled cake. Chill until serving. Makes 18 servings.

**David Kirk**  
Redbank Valley High School

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