

INDIANAPOLIS



FIRST PRIZE WINNER
Sandra Stortie
 Guthrie, Minnesota

Grandma's Cardamom Bread

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| 1 package active dry yeast | 1 jar (8 ounces) mixed candied fruit |
| 1/4 cup warm water | 2 1/2 teaspoons cardamom seeds, toasted and finely rolled |
| 1 cup milk, scalded | 1 teaspoon salt |
| 1/2 cup butter | 4 to 4 1/2 cups sifted all-purpose flour |
| 1/2 cup sugar | |
| 2 eggs, slightly beaten (reserve 1 tablespoon) | |

1. Dissolve yeast in warm water. Combine milk, butter and sugar. Cool to lukewarm. Stir in yeast, eggs, fruit, cardamom and salt; mix well. Add flour gradually to form a stiff dough, beating well after each addition. Let rise in a warm place until doubled, about 1 1/2 hours. Turn into 2 greased 9 x 5 x 3-inch loaf pans. Let rise until doubled. Brush with reserved egg. Bake at 350° about 30 minutes. Makes 2 loaves.

Susan Harnett
 Milwaukee, Wisconsin

Cocoalmond Pie

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| 1 tablespoon unflavored gelatin | 1/2 teaspoon almond extract |
| 1/4 cup cold water | 1/2 cup shredded coconut |
| 3 egg yolks, slightly beaten | 3 egg whites, stiffly beaten |
| 1/2 cup sugar | 1/4 cup toasted chopped almonds |
| 1/4 teaspoon salt | |
| 1 cup hot milk | 1/4 cup toasted shredded coconut |

1. Soften gelatin in cold water. Combine egg yolks, sugar and salt in top of double boiler. Gradually stir in milk. Cook over hot, not boiling, water until mixture coats a spoon, stirring constantly. Remove from heat. Add gelatin; stir to dissolve. Chill until partially set. Add almond extract and 1/2 cup coconut. Fold in egg whites. Pour into Pie Shell. Chill until set. Sprinkle with toasted almonds and toasted coconut just before serving.

2. **PIE SHELL:** Sift 1 1/2 cups sifted all-purpose flour, 1 1/2 teaspoons sugar and 1 teaspoon salt into an 8-inch pie pan. In measuring cup, beat with a fork, 1/2 cup vegetable oil and 2 tablespoons cold milk. Pour all at once, over flour. Mix until flour is completely dampened. With fingers, press mixture evenly on bottom then press up the sides, covering rim. Make a low fluted edge. Prick entire surface. Bake at 425° for 12 to 15 minutes.

Caroline Hofmeister
 Richland, Michigan

Chocolate Cake

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| 1/2 cup shortening | 2 squares (1 ounce each) unsweetened chocolate, melted |
| 1 1/2 cups sugar | |
| 2 eggs | 1 teaspoon vanilla |
| 2 cups sifted cake flour | 1 teaspoon baking soda |
| 1 cup sour milk or buttermilk | 1 tablespoon vinegar |

1. Cream shortening and sugar thoroughly. Add eggs, one at a time, beating well after each addition. Add flour alternately with sour milk and beat until smooth. Blend in melted chocolate and vanilla. Dissolve soda in vinegar. Stir into mixture. Turn into 2 greased and floured 9-inch layer pans or a 13 x 9 1/2 x 2-inch oblong pan. Bake at 350°; layers for 30 to 35 minutes; oblong for 40 to 45 minutes.

2. **CREAMY FROSTING:** Blend 1 cup milk and 2 tablespoons cornstarch in saucepan. Bring to a boil, stirring constantly. Stir in 1 cup sugar. Let Cool. Add 1/2 cup shortening and 1/2 cup margarine. Beat until stiff. Add 1 teaspoon vanilla.