

Recipes Submitted by CFAITC

JUDY'S FAMOUS PEARCAKE

2 cups mashed fresh or canned Bartlett pears
1 cup shortening
1 1/2 cups sugar
2 California eggs
2 cups flour
2 teaspoons cinnamon
2 teaspoons baking soda
1 teaspoon salt

Topping:

1/2 cup brown sugar
1 cup chopped walnuts

Preheat oven to 350°

Cream shortening and sugar. Add eggs. Beat until fluffy.

Add dry ingredients; mix well. Add pear pulp. Blend well (you'll need to use your muscles!). Pour into greased 9 x 13 inch pan. Sprinkle topping over unbaked cake and bake for 35-40 minutes.

Canned pears contain no preservatives and are an ideal substitute for fresh Bartlett pears.

Ice Cream in a Can

Materials:

1 cup milk
1 cup whipping cream
1/2 cup sugar
1/2 teaspoon vanilla

Procedure:

Put all ingredients in a 1-pound coffee can with a tight-fitting plastic lid. Place the lid on the can. Secure with duct tape. Place the can with the ingredients inside a 3-pound coffee can that has a tightfitting plastic lid.

Fill the space between the cans with crushed ice. Pour at least 1/2 cup of rock salt over the ice. Place the lid on the larger can. Roll back and forth on a table or cement slab for 10 minutes. Open the outer can. Remove the inner can, wipe it off, and then remove the tape and lid. Using a rubber spatula, stir the mixture. If not yet solid, repack the smaller can in the larger container and fill with ice and 1/2 cup salt. Roll back and forth for five more minutes. Serve immediately. Makes about three cups.

Dried Plum Brownies

Materials:

1 1/3 cups (8 ounces) pitted dried plums
6 tablespoons hot water
blender or food processor
packages brownie mix (with required ingredients)

Procedure:

Make a dried plums puree by pureeing 1 1/3 cups of pitted dried plums and six tablespoons of hot water in a food processor or blender. This should make one cup of dried plum puree. Use 1/4 cup of this puree in place of 1/2 cup butter or oil.

Strawberry Leather**Materials:**

1 1/2 cup Strawberries
1 1/2 teaspoon light corn syrup
1/2 teaspoon lemon juice
jelly roll pan
blender or food processor
plastic wrap

Procedure:

Place 1 1/2 cups of clean strawberries in a blender or food processor and process until smooth. Stir in 1/2 teaspoon lemon juice and 1 1/2 teaspoons light corn syrup. Line a jelly roll pan with heavy-duty plastic wrap, taping the plastic wrap to the corners of the pan with masking tape. Pour the strawberry mixture into the pan, spreading evenly. **Leave at least a one-inch margin on each side.** Dry in an oven at 150 degrees for 7 to 8 hours or until the surface is dry and no longer sticky. Remove the leather and plastic wrap from the pan while still warm (hands must be clean and dry) and roll up in a jelly roll fashion. Cut into logs and store in plastic wrap for a maximum of 5 days.