

Anna Sheldon Hopkins passed away peacefully in her home at the age of 84 on November 2, 2006. To honor her memory and her wonderful cooking, we will continue to enclose bulletins from the past. We hope you will continue to enjoy reading, cooking, and eating these great recipes.

SHELDON GAS BULLETIN

FEBRUARY 2018

Enjoy some of these old family favorites.
Desserts everyone are sure to love!

WACKY CAKE

1 ½ cups flour
¾ cup sugar
¼ cup cocoa powder
¾ tsp. baking soda
½ tsp. salt
5 tbs. vegetable oil
1 tbs. white vinegar
1 tsp. vanilla
1 cup water
Powdered Sugar

Set oven, middle rack, to 350°. Coat 8" square pan with nonstick cooking spray; whisk flour, sugar, cocoa, soda, and salt together in pan. Make 1 large and 2 small craters in dry ingredients. Add oil to large crater and vinegar and vanilla, separately, to remaining small craters. Pour water into pan and mix until just a few streaks of flour remain. Immediately put pan in oven. Bake until toothpick inserted in center of cake comes out with a few crumbs attached, about 30 minutes. Cool in pan and dust with powdered sugar.

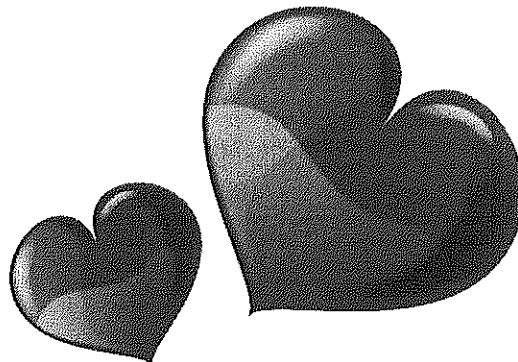
If you tightly wrap cake, it will keep for about 3 days. This is a fun cake for the kids to make, I was happy to find this recipe after all these years.

SALTED PEANUT COOKIES

This is another fun and easy recipe
for the kids!

1 cup butter
1 cup packed brown sugar
1 egg
1 ½ cups corn flakes
1 ½ cups rolled oats
1 ¼ cups flour
2 ½ tsp. baking powder
1 cup chopped, salted peanuts

Cream butter and sugar until very light and fluffy; add egg and mix well. Add corn flakes and rolled oats, then add flour and baking powder; when mixed well add peanuts. Bake on greased cookie sheet by spoonfuls. Bake at 375° for 11 – 12 minutes.



PARTY FACE COOKIES

½ cup butter
1 cup packed brown sugar
1 tsp. vinegar
½ cup buttermilk
½ cup molasses
2 ½ cups flour
1 tsp. baking soda
½ tsp. salt
½ tsp. ginger
½ tsp. cinnamon
Raisins for faces

Cream butter and sugar until light and fluffy; add vinegar. In a separate bowl mix together buttermilk and molasses, then alternately with dry ingredients; mix well. Drop on ungreased cooking sheet and make faces with raisins. Bake at 350° for 10 – 15 minutes.

OATMEAL LOGS

1 cup butter
½ cup powdered sugar
1 tsp. vanilla
2 cups flour
½ tsp. salt
1 cup cooking oats
Chocolate frosting

Cream butter and sugar together; add vanilla, flour, and salt. Stir in oats.

Shape into logs, the size of your finger, about 1½" long. Bake on ungreased cookie sheet at 325° for 25 – 30 minutes, frost with chocolate frosting when cooled.