



This recipe, found in the book *Home on the Farm... if Chickens Could Talk*, was chosen by author Lorene McCormick Burkhart to be shared and enjoyed by you and your family.

Burkhart was born and raised on a farm in southern Indiana. Her books *Accidental Pioneer* and *Home on the Farm* describe her family's farm life in a series of vignettes ranging from nostalgic to fanciful. Some are funny, some are poignant, but all will appeal to anyone who has ever lived on a farm — or anyone who ever wanted to live on a farm. For more information or to order the books, visit [BurkhartNetwork.com](http://BurkhartNetwork.com).



# Lazy Daisy Oatmeal Cake

*Surely an oatmeal cake could be considered health food, right?*

## FOR THE CAKE:

- 1¼ cups boiling water
- 1 cup oats (quick or old fashioned)
- ½ cup butter, softened
- 1 cup granulated sugar
- 1 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1½ cups sifted all-purpose flour
- 1 teaspoon soda
- ½ teaspoon salt
- ¾ teaspoon cinnamon
- ¼ teaspoon nutmeg

## FOR THE FROSTING:

- ¼ cup butter, melted
- ½ cup firmly packed brown sugar
- 3 tablespoons half and half
- ⅓ cup chopped nuts
- ¾ cup shredded coconut

For cake, pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy; gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture, mix well. Sift together flour, soda, salt, cinnamon, and nutmeg. Add to creamed mixture and mix well. Pour batter into greased and floured 9-inch square pan and bake at 350 degrees 35–40 minutes. Do not remove cake from pan.

For frosting, combine all ingredients. Spread evenly over cake. Broil until frosting becomes bubbly. Cake may be served warm or cold.



## Mother's "Later" Apple Pie

*A clever baker, my mother developed this superb recipe in her later years, one that's easy to make because it has no top crust and is more like a classic French tart.*

Pastry for 8- or 9-inch pie  
4 or 5 tart apples, peeled and chopped  
½ cup sugar  
1 teaspoon cinnamon  
2 tablespoons flour  
1–2 tablespoons butter

Arrange apples in pastry-lined pie plate. Combine sugar, cinnamon, and flour and spread over apples. Dot with butter. Bake at 375 degrees for 20 minutes or until apples are tender.



# Hungarian Coffee Cake

*This cake almost came apart on me on the way to the county fair,  
but it didn't and I walked away with a blue ribbon!*

## MIX TOGETHER

- $\frac{3}{4}$  cup lukewarm milk
- $\frac{1}{4}$  cup sugar
- 1 teaspoon salt
- $\frac{1}{4}$  cup soft shortening

Let 1 package active dry yeast soften in  $\frac{1}{4}$  cup lukewarm water; let stand for 5 minutes, stir gently, then add to the milk mixture. Add 1 egg and mix well.

Add  $3\frac{1}{2}$  to  $3\frac{3}{4}$  cups sifted flour, mixing first with a spoon and then by hand. (Note: add just enough flour to make the dough easy to handle.)

Turn dough onto a lightly floured board, cover, and let rest 10 minutes, then knead until smooth and elastic. Shape into a ball and place in a greased bowl. Cover with a damp cloth and let rise until double in bulk, about 2 hours. Punch down dough, shape into ball again and let rise once more until not quite doubled, about 45 minutes. Punch dough down, shape, and place on board; cover and let rest 15 minutes.

Cut dough into walnut-size pieces and form into balls. Roll each in melted butter (about  $\frac{1}{2}$  cup), then roll in a mixture of  $\frac{3}{4}$  cup sugar, 1 teaspoon cinnamon, and  $\frac{1}{2}$  cup finely chopped nuts. Place one layer of dough balls in a greased 9-inch tube pan so they barely touch; sprinkle with half of  $\frac{1}{2}$  cup raisins. Add another layer of dough balls and sprinkle with the remaining raisins, pressing them in slightly in the crevices. Cover with damp cloth and let rise until doubled, about 45 minutes.

Bake at 375 degrees 35–40 minutes. Immediately loosen sides with a spatula and invert on a plate so the butter-sugar mixture runs down over it. Serve by breaking pieces apart.



## Chocolate Chip Oatmeal Cookies

*The Nestle's cookie recipe went out the window  
when Mother discovered these outstanding wonders.*

- 1 cup butter or shortening
- $\frac{3}{4}$  cup brown sugar
- $\frac{3}{4}$  cup granulated sugar
- 2 eggs, well beaten
- 1 teaspoon vanilla
- $1\frac{1}{2}$  cups flour, sifted
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups quick-cooking oats
- 1 12-ounce package semi-sweet chocolate chips
- 1 cup chopped walnuts

Cream butter or shortening and the sugars. Add eggs and vanilla and mix well. Add flour, soda, and salt to the mixture and mix well. Add oats, chocolate chips, and walnuts; mix well.

Drop by teaspoonfuls onto a greased baking sheet. Bake in a 350 degree oven for 10–12 minutes or until slightly brown. Makes about 6 dozen.



## Hermits

*This old German cookie recipe was extra special because we had the treats at Christmastime only.*

- 2 cups brown sugar
- 1 cup (2 sticks )butter, softened
- 4 eggs, lightly beaten
- 2 teaspoons soda dissolved in a little water
- 5 cups unsifted flour
- 2 cups raisins
- 1 cup chopped nuts
- Grated rind of 1 orange
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- ¼ cup milk

Cream butter and sugar; add eggs and soda. Add flour and remaining ingredients. Drop by teaspoonfuls onto a greased baking sheet. Bake at 350 degrees about 10 minutes or until lightly browned and “set.”