

*3 Romances from a Unique
Pennsylvania Amish Community*

RETURN TO THE
BIG VALLEY

WANDA &
BRUNSTETTER
JEAN BRUNSTETTER
& RICHELLE BRUNSTETTER


BARBOUR
PUBLISHING

Wilma's Maple Syrup Cookies

Ingredients:	3 cups flour
1 teaspoon baking soda	3 teaspoons baking powder
1 tablespoon milk	½ teaspoon salt
1 egg	1 teaspoon vanilla
½ cup plus 2 tablespoons shortening or butter	1 (12 ounce) package semisweet chocolate chips
1 cup pure maple syrup	

Preheat oven to 350 degrees. In small cup, dissolve baking soda in milk and set aside. In large bowl, cream egg, shortening, and syrup. Add flour, baking powder, salt, vanilla, and milk mixture. Blend well. Stir in chocolate chips. Drop by teaspoon onto greased cookie sheet and bake for 12 to 15 minutes.

Martha's Stuffed-Pepper Casserole

Ingredients:	4 peppers, red and green, chopped
2 pounds hamburger, browned	2½ cups water
1½ cups chopped cabbage	1 tablespoon salt
1 large tomato, peeled and chopped	1 teaspoon pepper
1¼ cups uncooked rice	1 cup shredded cheddar cheese
1 medium onion, chopped	

Preheat oven to 375 degrees. Combine all ingredients except cheese. Pour into baking dish. Top with shredded cheese. Cover and bake for 1½ hours or until rice is tender.

Note: This is a low-fat food.

Alma's Rose Petal Jam

Ingredients:	3 tablespoons lemon juice
2 cups rose petals	1½ cups filtered water
2 cups sugar	1 teaspoon pectin

Place rose petals in bowl. Add $\frac{2}{3}$ cup sugar to petals. Massage petals and sugar with fingers until juice is released from petals. Pour petal mixture into pan.

Add remaining sugar (1½ cup), lemon juice, and water to pan. Stir to allow sugar to dissolve. Simmer mixture 20 minutes. Add pectin and stir to dissolve. Simmer for 5 more minutes.

Test jam's consistency by spooning out small amount onto plate. Press spoon against plate, If jam wrinkles, it's ready. If not, simmer remaining jam until it wrinkles when tested. Pour into empty, sterilized jar. Cool before placing in refrigerator.

Note: Must be refrigerated.