

DORIS YODER

FROM MY AMISH KITCHEN

Slow week for orders allows time for myself

ARTHUR — Today I finally did get some sewing done. I have four shirts almost ready for buttons. I use a treadle sewing machine, so I did get my exercise. I hope to sew some dresses and bib aprons yet this week.

This is a slow week for orders, but it is rather nice to have some time to myself.

Tomorrow I want to make salsa. This sells well and my supply is running low. It is very good with tortilla chips or any Mexican dish.

Sunday we did make it to the hospital to see my niece's 6-month-old baby, who had his second heart surgery. They were lucky enough to be released, so we brought them home. He is doing very well.

For an easy dessert on these cold winter nights, try cinnamon pudding from my cookbook, "A Matter of Taste." You can omit the bananas and just top with whipped topping or ice cream just before eating.

Part 1

1½ cups water
2 tablespoons butter
2 cups brown sugar

Part 2

1 cup sugar
2 tablespoons butter
1 cup milk
scant 2 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
½ cup chopped nuts

Mix Part 1 and bring to a boil. Combine Part 2, except for the nuts, and put in a 9-by-13-inch pan. Sprinkle nuts on top.

Pour Part 1 over all. Bake for 45 minutes at 350 degrees. Fix as you would date pudding with bananas and whipped topping.