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Try This Amazing Recipe

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No sugar
no flour
no kitchen in sight

Try this
amazing recipe

By Barbara Culver
Technical Journalism Freshman

THIS EXPERIMENT is one of the most incredible ever to come out of an Iowa State College chemistry laboratory; and this is one of the most absurd combinations to prove so practical!

Now we're passing the results on to you. We want you to try an experiment, a recipe right in your own room. It's revolutionary for your tummy and persistent sweet-tooth and ideal for your limited cooking facilities.

Munchcake is Chemistry Professor Frank Edward's solution to his problem: how to explain equivalent weights to the satisfaction of his Home Economics students.

His first word explanation failed. Several days later he strode triumphantly into the class and began to chalk up a recipe on the blackboard.

1 # graham crackers
1 # marshmallows
1 # mild nuts (pecan or hickory)
1 # pitted dates
1 # candied fruit mixture

"What would you think of a cake which was made of equivalent weights of all the ingredients?" he asked.

At the gasp which met his suggestion, he added, "Better yet, we won't bake the cake. How's that for a simple process?"

Amid protest that such a recipe must be fictitious, he opened a box of golden brown cake and passed it to the class.

"This, said Prof. Edwards," is a product of my impossible recipe."

His cake, with no sugar, no leavening, no flour, and no baking made a hit and helped explain equivalent weights.

With the help of his sister, Mrs. Ruben Austin, who formerly taught Home Economics, he devised this simple process to concoct a munchcake without a kitchen in sight.

Melt the Marshmallows in a double boiler, or if you don't have the facilities for melting, substitute a pound of marshmallow whip, instead. Although the marshmallow whip is a new modification of the recipe, Professor Edwards recommends it because of its more standard moisture content.

Crumble the graham crackers.
For a lighter product, try honey graham crackers.
Professor Frank Edwards explains equivalent weights to his home economics chemistry classes by mixing a no-bake cake, using equivalent weights instead of volume measures.

Mix together all the ingredients. Remove this mixture to a damp tea towel, wrap and knead.

It’s stiff, sticky, but not impossible. It’s fun. Now mold the munchcake into any shape desired, and wrap in waxed paper or tin foil.

That’s it: (1) mixing (2) molding. You’ll have approximately two rolls, 2 x 12 inches if you use the one pound proportions.

This cake can be stored in a cool place. In fact it has the added advantage of improving with age. All of the needed ingredients can be purchased in one pound packages and kept on hand to use when you get hungry for munchcake. The ingredients keep perfectly for spur-of-the-moment use.

Perhaps the large recipe of munchcake would last through several spreads. Munchcake with soft drinks is a handy after-class snack and a picnic delight. You might pack your munchcake carefully in a sturdy, close fitting box and mail it to a friend.

Professor Edwards, himself, likes to cook and often putters around the kitchen. He reports that he taught his wife to cook when they were first married, but adds with a twinkle in his eye that his wife is a superior cook.

The professor recalls two educational reasons that prompted the happy occasion of his discovery. (1) “I wanted to make an analogy to clear up some simple equivalent weight problems with which the girls were having trouble, and (2) I wanted to associate the problem at hand with something in their own field.”

Perhaps you won’t want to try the recipe the first time in the one pound proportions, so remember it can be cut to any equivalent proportions. That means one ounce, or ½ pound, or any weight as long as you follow the lesson of equivalent weights.

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