

Pies

Cakes

AMBER PIE

1 pint Ginger Ale
 1/2 cup light brown sugar
 1/3 cup flour
 1/4 tsp. salt
 3 egg yolks beaten
 2 tbsp. butter or margarine
 Heat ginger ale to scalding. Blend brown sugar, flour and salt, add to hot liquid and beat until smooth. Add beaten egg yolks. Mix well and cook until thick. Add butter or margarine. Add butter or margarine. Pour into baked pie shell, top with meringue.

Vera Roberts,
 Mountainview Rd. S.,
 Georgetown

RASPBERRY SOUR CREAM PIE

1 10" pastry shell uncooked
 2 1/2 cups frozen raspberries, thawed and drained
 1/2 cup all purpose flour
 3/4 cup white sugar
 3 cups sour cream
 2 tsp. vanilla extract
 1 cup white bread crumbs
 3 tbsp. melted butter
 1/2 cup white sugar

Spread the drained raspberries evenly over the bottom of the pie crust. In a mixing bowl, stir together the flour and the white sugar. Add the sour cream and the vanilla extract and mix thoroughly. Spoon this mixture over the raspberries and smooth the top.

Mix the bread crumbs and the butter in a small bowl. Sprinkle the mixture over the sour cream. Sprinkle the remaining sugar over the bread crumb mixture.

Bake in a preheated 400 F oven for 15 minutes. Reduce the heat to 375 F and bake for another 45 minutes or until the top begins to brown. Don't let it get too dark! Remove from the oven. Let cool and serve with lots of whipped cream. Delicious!

Olga Kratyk-Kobsa,
 Elmore Drive, Acton

SOUR CREAM PUMPKIN COFFEE CAKE

1/2 cup butter
 1/2 cup sugar
 1 tsp. vanilla
 3 eggs
 2 cups flour
 1 tsp. baking powder
 1 tsp. baking soda
 1 cup sour cream
 1/3 cup brown sugar
 1 1/3 cup Libby's solid pack pumpkin
 1 slightly beaten egg
 1 tsp. pumpkin pie spice

Cream butter and 1/4 cup of sugar. Add 3 eggs and beat well. Add dry ingredients alternately with sour cream. Combine pumpkin, beaten egg, 1/3 cup sugar and pumpkin pie spice. Spoon half batter into 13x9x2 inch baking dish. Sprinkle 1/2 of the streusel over batter. Then spread pumpkin mixture over streusel. Cover with remaining batter, then top with rest of streusel. Bake at 325 F for 50-60 minutes.

STREUSEL

1 cup brown sugar
 1/3 cup butter
 2 tsp. cinnamon
 1 cup chopped nuts
 spice

Jean Coxon,
 Eleanor Cres., Georgetown

WALNUT CREAM ROLL

1/4 cup all purpose flour
 1/2 cup ground walnuts
 1/2 tsp. salt
 4 eggs
 1/2 cup granulated sugar
 1/2 tsp. vanilla flavoring
 icing sugar
 whipped cream (35 per cent)

Preheat oven to 375 F. Oil a 10x15 inch jelly roll pan and line with waxed paper. Blend flour, nuts and salt together. (Nuts may be ground in blender). Set aside. In large mixer bowl beat egg whites until they're frothy. Gradually beat in granulated sugar and continue to beat until they form stiff shiny peaks about 5 minutes. In another bowl beat egg yolks and vanilla until they are a pale lemon color. Gently fold into whites. Sprinkle with flour and nut mixture and fold together until well blended. Turn into prepared pan and spread until smooth.

Bake in preheated oven for 12 to 15 minutes or until cake springs back when lightly touched. Immediately turn out on soft towel sprinkled with icing sugar. Gently remove waxed paper. Roll up in towel in a jelly roll fashion. Place in refrigerator until chilled. Before serving unroll and fill with whipped cream. Reroll and serve on a wooden board. Sprinkle cake with icing sugar and place a few walnut halves on top. Makes five 2 inch slices.

Vera Roberts,
 Mountainview Rd. S.,
 Georgetown

ELVIS PRESLEY CAKE

Soak 1 cup rolled oats in 1 cup boiling water for approximately 20 minutes.

In a medium size mixing bowl, cream 1/4 cup butter with 1/4 cup margarine and 2 cups brown sugar. Add the oats and 2 well-beaten eggs.

Sift together:
 1 cup flour,
 1 tsp. cinnamon
 1 tsp. allspice

1 tsp. soda
 Add slowly to the butter-sugar-oats mixture.
 When well blended, fold in 1/2 cup walnuts, 1/2 cup pitted dates and 1/2 cup raisins.

Pour into 9" square cake pan and bake in a preheated 350 F oven for 45-50 minutes.

E. Thompson,
 Sargent Rd., Georgetown

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