

Pies

GUM DROP CAKE

Cream:
 1/2 lb. butter (or margarine) plus 2
 tbsp.
 1 cup white sugar
 3 cups flour
 5 eggs
Add:
 1 lb. gum drops (baking gum
 drops)
 1/2 cup warm water or fruit juice
 1 tsp. nutmeg
 2 tsp. vanilla
 1 tsp. almond
 2 tsp. baking powder
 1 lb. white raisins
 2 cups fine coconut
 2 cups chopped walnuts
 8 oz. red cherries
 8 oz. green cherries
 4 oz. red and green pineapple
 4 oz. mixed peel (optional)

Mix well and spread in a greased
 tube pan. Bake at 300 F. for 1 hour
 in a preheated oven.

Carole Cascone

SOUR CREAM APPLE PIE

Bake at 450 F. for 15 minutes, then
 at 350 F. for 20 minutes.
 3 lb. bag tart firm apples
 1 1/4 cup sugar
 1 1/2 cup water
 1/4 cup lemon juice
 1/4 tsp. salt
 2-3" sticks cinnamon
 1 tbsp. flour
 2 tbsp. water
 1 cup dairy sour cream
 2 tbsp. apricot preserves
 1 egg
 2 tbsp. water
 sugar

Prepare favorite recipe for a two
 crust pastry. (You could also use
 pre-made pie shells if they are the
 deep dish kind).

Pare, quarter and core apples.
 Cut each quarter into 4 slices.

Combine sugar, water, lemon
 juice, salt and cinnamon in a large
 saucepan. Bring to boil, lower heat
 and simmer 5 minutes.

Add apples, part at a time, stir
 gently. Cover and simmer until app-
 les are firm-tender, about 5
 minutes (do not overcook).
 Remove slices as they cook, to a
 bowl. Repeat until all slices are
 poached.

Simmer liquid until reduced by
 half. Discard cinnamon. Stir flour
 and water in a cup until smooth;
 pour into syrup. Cook stirring con-
 stantly until syrup thickens.
 Remove from heat, cool slightly,
 stir in sour cream.

Spread apricot preserves over
 bottom crust. Fill up with apples,
 cover with sour cream mixture.

Cut vents in top crust. Cover pie
 and flute edges. Beat egg and 2
 tbsp. water. Brush over top of pie.
 Sprinkle lightly with sugar.

Suzan Baker

LEMON PIE (CHIFFON)

Grated rind and juice of 1 lemon
 1 cup white sugar
 butter, size of 1 egg (about 3 tbsp.)
 3 egg yolks,
 1 cup milk
 3 tbsp. flour

Mix ingredients together. Add 3
 egg whites well beaten and fold in.
 Pour into unbaked pie crust and
 cook in moderate oven (about 375
 F.) until knife inserted in centre
 comes out clean.

Jean Icam

KEY LIME PIE

19" baked pie shell
 4 eggs, separated
 1 can sweetened condensed milk
 1/2 cup fresh lime juice
 1 tbsp. grated lime rind
 green food coloring
 1/2 tsp. cream of tartar
 1/3 cup white sugar

Beat egg yolks with the next four
 ingredients. In a smaller bowl,
 beat one egg white until stiff. Fold
 into lime mixture, pour into cooled
 pie shell. Beat 3 egg whites until
 frothy, sprinkle in cream of tartar,
 beat until soft peaks form. Add
 sugar gradually, beating until stiff
 peaks form. Spread over filling.
 Bake at 350 F. 15 minutes or until
 golden on top. Cool.

Serves 8.

Mrs. Debbie Stiel

JAMAICAN COCONUT CREAM PIE

9" baked pie shell
 1/4 cup cornstarch
 2 tsp. vanilla
 sweetened whipped cream
 2/3 cup sugar
 1/2 tsp. salt
 4 egg yolks, slightly beaten
 2 tbsp. butter or margarine
 3 cups milk
 1 cup flaked coconut (1/4 cup and 3/4
 cup)

Bake the 9" pie shell. In
 saucepan blend the sugar, corn-
 starch and salt. Stir milk into egg
 yolks. Stir egg mixture slowly into
 dry ingredients. Cook, stirring con-
 stantly, over medium heat until
 mixture thickens and boils. Boil
 and stir one minute. Remove from
 heat, blend in butter, vanilla and 3/4
 cup coconut. Immediately pour in-
 to baked pie shell, press plastic
 wrap onto filling. Chill pie
 thoroughly (2 hours or longer).
 Just before serving, remove the
 plastic wrap from filling, top pie
 with the sweetened whipped
 cream. Sprinkle with the addi-
 tional 1/4 cup coconut over topping.

Shelley Riddall

LEMON SPONGE PIE

19-inch unbaked pastry shell
Filling:
 Cream 1 cup sugar, 1 tbsp. but-
 ter, 2 tbsp. flour, pinch of salt, 2
 eggs (separate whites), 1 cup milk
 (homogenized), juice of 1 lemon and
 grated lemon rind.

Beat egg white and fold into fill-
 ing and put into pastry shell and
 cook for 20 minutes at 425 F. on bot-
 tom rack and 20 minutes at 325 F.
 Try at end of cooking time a knife.
 If it comes out dry, it's done.

Jean Icam

STRAWBERRY CHEESE PIE

Makes an excellent summertime
 dessert when fresh strawberries
 are plentiful.

Wash and hull 1 qt. strawberries,
 set aside to drain.

Into a cooked pie shell put the
 following:

1 large pkg. (8 oz., 250 gr.) cream
 cheese, beaten with 2 tbsp. milk, 3
 to 4 tbsp. icing sugar and 1 tsp.
 vanilla

Spread evenly over crust.

Arrange strawberries (hulled
 side down) over cheese filling.
 Heat 1/2 cup apricot jam over low
 heat until melted. Add 1/2 tsp. lemon
 juice and just under 2 tbsp. water.
 Spoon evenly over berries. Chill at
 least 2 hours.

Suzan Baker

Jams

PINA COLADA JAM

2 cans (20 oz.) crushed pineapple in
 own juice
 2/3 cup grated coconut
 1 box (1 3/4 oz.) powdered fruit pec-
 tin
 2 1/2 tsp. rum extract

In strainer, drain pineapple for
 15 minutes, reserve juice. In
 blender puree pineapple pulp, us-
 ing just enough juice to cover
 blender blades. In 3 quart
 saucepan, over medium heat, stir
 pineapple until hot. Stir in coconut
 and pectin; bring to a boil. Boil 1
 minute, stirring constantly.
 Remove from heat; stir in rum ex-
 tract. Spoon into sterilized con-
 tainers; cover and freeze.

Ruth Kilner

Salads

PICKLED COLE SLAW

1 large cabbage, shredded fine
 2 large onions sliced thin
 2 large grated carrots
 Place in large roast pan and
 sprinkle with 1 tsp. salt, 3/4 cups
 white sugar. Mix together
 1 cup white sugar
 3 tsp. celery seed
 2 tsp. dry mustard
 1 cup vinegar

Bring this to a boil, then add 3/4
 cup crisco oil. When bubbly pour
 over cabbage mixture. Keep
 covered in glass containers in
 fridge. Will keep three weeks or
 more.

Ruth Marshall

Desserts

FUDGY MICROWAVE BROWNIES

1/2 cup vegetable oil
 1 1/4 cups sugar
 2 teaspoons vanilla extract
 2 eggs
 2 tablespoons light corn syrup
 1 cup all-purpose flour
 1/2 cup HERSHEY'S Unsweetened
 Cocoa
 1/4 teaspoon baking powder
 1/4 teaspoon salt
 Confectioners' sugar (optional)

Grease 8-inch square microwave-safe
 baking pan. In large bowl stir together
 oil, sugar, vanilla, eggs and corn syrup.
 Combine flour, cocoa, baking powder
 and salt; add to egg mixture. Pour batter
 into prepared pan.

Microwave at MEDIUM-HIGH
 (70%) 3 minutes. Rotate 1/2 turn; mi-
 crowave additional 3 minutes.

Check for doneness. Brownie will
 start to pull away from sides of pan and
 surface will have no wet spots. If
 brownie is not done, rotate 1/4 turn; con-
 tinue to microwave, checking every 30
 seconds for doneness. (Total cook time
 should not exceed 9 minutes.) Place on
 heatproof surface; allow to stand 20
 minutes.

Sprinkle confectioners' sugar over
 top, if desired. Cut into squares.
 16 brownies.

CHOCOLATE-ORANGE PUDDING CAKE

1 cup all-purpose flour
 3/4 cup granulated sugar
 3 tablespoons plus 1/4 cup
 HERSHEY'S Unsweetened Cocoa,
 divided
 2 teaspoons baking powder
 1/2 teaspoon salt
 1/2 cup milk
 2 tablespoons vegetable oil
 1 teaspoon vanilla extract

1/2 cup chopped nuts, divided
 1/4 cup packed light brown sugar
 1 1/4 cups boiling water
 1/4 to 1/2 teaspoon grated orange peel
 Vanilla ice cream

In large bowl, stir together flour,
 sugar, 3 tablespoons cocoa, baking
 powder and salt. Stir in milk, oil, vanilla
 and 1/4 cup nuts. Spread batter in 2 1/2
 2 1/2 quart microwave-safe casserole.

In a small bowl, combine brownie
 sugar, 1/4 cup cocoa, remaining 1/4 cup
 nuts, water and orange peel. Pour
 liquid mixture over batter in casserole;
 do not mix.

Microwave at HIGH (100%) 7 to 9
 minutes, rotating 1/4 turn halfway
 through cooking time, or until cake
 rises to surface and sauce forms on the
 bottom. Let stand 10 minutes.

Spoon into dessert dishes, spooning
 sauce from the bottom of casserole
 over each serving.

Top with a scoop of ice cream. 6 to 8
 servings.

COCOA BROWNIES

2 eggs
 1 cup sugar
 1/2 cup butter or margarine, melted
 1 teaspoon vanilla extract
 2 1/2 cup all-purpose flour
 6 tablespoons HERSHEY'S
 Unsweetened Cocoa
 1/2 teaspoon baking powder
 1/4 teaspoon salt
 1/2 cup chopped nuts (optional)

Heat oven to 350°. Grease 8-inch
 square baking pan. In small mixer
 bowl, beat eggs well; gradually add
 sugar, beating until thick and lemon
 colored. Blend in butter and vanilla.

Combine flour, cocoa, baking
 powder and salt; add to egg mixture,
 blending well. Stir in nuts, if desired.
 Spread batter into prepared pan.

Bake 20 to 25 minutes, or just until
 brownies begin to pull away from sides
 of pan. Cool completely.

Cut into squares. 16 brownies.

Cafe Hilde




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