

Thanksgiving Is Bountiful With Cakes And Pies

Connie Baker's FOOD features

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JUST IN TIME for the fall apple season — three unusual and delicious apple pies.

Apple Pies Are Necessary Part Of Thanksgiving

Cross-Stitch Apple Pie
1 package pie crust mix
2 slightly beaten egg yolks
3 tablespoons cold water
1 tablespoon lemon juice

Apple Filling:
4 to 5 cups cooking apples, pared, cored and sliced
1/4 cup sugar
1/4 cup flour
1/4 teaspoon salt
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
Combine egg yolks, water and lemon juice. Sprinkle over mix while stirring lightly with fork, until dough is just moist enough to hold together. Form into two balls; one twice as large as the other.

Roll out larger portion on floured surface to a 14x20-inch rectangle. Fit loosely into 10x6-inch pan. (Or roll to 12-inch square; fit into 8x8x2-inch pan.)

Apple Filling: Combine ingredients for filling. Turn into pastry-lined pan. Roll out remaining dough to a 14x20-inch rectangle. (For square pan roll to 9-inch square.) Cut X-shaped slits for cross-stitch effect to allow escape of steam. Place top crust over filling. Fold edge under bottom crust, pressing

to seal. Flute. Bake in hot oven (450 degrees) 10 minutes, then at 375 degrees for 40 to 50 minutes. Cool slightly and frost.

Confectioners' Sugar Icing:
Measure 1/2 cup sifted confectioners' sugar into bowl. Blend in 1/4 teaspoon vanilla and 2 to 3 teaspoons milk to form glaze.

Apple Orchard Pie
1 package pie crust mix
2 to 2 1/2 tablespoons cold water

Apple Filling:
2 cups (4 to 6 medium) pared, shredded apples
1/4 cup sugar (use confectioners' sugar if apples are juicy)
1/4 teaspoon nutmeg
1/4 cup whipping cream
1 tablespoon confectioners' sugar
nutmeg

Prepare pastry for one-crust 8-inch pie as directed on label. Bake in hot oven (450 degrees) 9 to 11 minutes until golden brown. Cool.

Apple Filling: Combine sugar and nutmeg. Blend with apples. Turn into cool, baked pie shell. Beat cream until thick. Fold in sugar. Spread over pie. Sprinkle with nutmeg. Serve immediately.

Apple-Scotch Cheese Pie
1 package pie crust mix
Apple Cheese Filling:
1/4 cup butter or margarine
1 cup sugar
3 slightly beaten eggs
1 cup apple butter
1/4 cup all purpose flour
1/4 teaspoon salt
1/4 cup shredded American cheese

Prepare pastry for two-crust pie as directed on pie crust mix. Form into two balls, one twice as large as the other.

Roll out larger ball on floured surface to circle 1 1/2 inches larger than inverted 9-inch piepan. Fit loosely into pan. Fold edge to form a rim; flute. Prick with fork. Roll out remaining pastry; cut into six triangles or any desired shape with pastry wheel or cookie cutter. Place on ungreased baking sheet. Bake pie shell and cut-outs in moderately hot oven (400 degrees) 10 minutes. Cool.

Apple Cheese Filling: Cream butter. Gradually add sugar, creaming well. Blend in eggs, apple butter, flour, salt and cheese. Turn into partially baked pie shell. Bake in moderate oven (350 degrees) 45 to 50 minutes. Arrange baked pastry cut-outs over filling.

Cranberry Orange Pudding Sure To Please Your Family

Looking for a dessert that will be an instant hit? Feature cranberry orange pudding.

Fresh cranberries and orange chunks are cooked together to form the colorful pudding sauce. These two fruits are a perfect flavor pair because each enhances the other. Pour the cranberry orange sauce into an 8-inch square pan and top with cake batter and a sprinkle of cinnamon sugar.

After baking for 25 minutes, the pudding-cake emerges from the oven light and fragrant. Cut into squares and serve warm.

Cranberry Orange Pudding
1 1/2 cups sifted enriched flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup sugar
1/4 cup shortening
1/4 cup milk
Cranberry Orange Sauce
2 tablespoons melted butter or margarine
1/4 cup cinnamon sugar

Sift together flour, baking powder, salt and sugar. Cut or rub in shortening until mixture is crumbly. Add milk. Mix until flour is well moistened. Pour Cranberry Orange Sauce into bottom of 8-inch

square pan. Spoon batter over fruit mixture. Brush batter with melted butter or margarine and sprinkle with cinnamon sugar. Bake in moderately hot oven (400 degrees F.) 25 minutes. Serve warm.

Cranberry Orange Sauce
2 cups raw cranberries
2 cups diced peeled orange
1/4 cup water
1 1/2 cups sugar
1/4 cup cornstarch
1/2 teaspoon salt
1 tablespoon grated orange rind
2 tablespoons butter or margarine
Combine cranberries, orange and water. Cook until cranberries pop. Mix sugar, cornstarch and salt. Add to fruit. Cook, stirring constantly, until thickened. Add orange rind and butter or margarine. Mix well. Makes 6 servings.

Applesauce Cake

Slices of Applesauce Loaf Cake can come to the table so many ways. Bake one of these spicy cakes and see for yourself. Nutmeg-flavored whipped cream is a tempting accompaniment. Ice cream or cream cheese-filled sandwiches are another suggestion. Try toasted cake with cups of hot coffee. Spread slices of cake with butter or margarine, sprinkle with cinnamon sugar and broil until the topping is hot and bubbly.

Applesauce Loaf Cake
2 cups sifted enriched flour
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 cup shortening
1 cup sugar
2 eggs
1 cup applesauce
1/2 cup chopped nuts

Sift together flour, baking powder, salt and cinnamon. Cream together shortening and sugar until light and fluffy. Add eggs, mixing well. Blend in applesauce. Add flour mixture, stirring only enough to moisten flour. Stir in nuts. Bake in greased 5 1/4 x 9 1/2-inch loaf pan in moderate oven (350 degrees F.) about 1 hour and 15 minutes. Makes 1 loaf.



... German chocolate cake

Popular German Chocolate Cake Bound To Be Successful At Your Big Dinner

It's a mystery! Why, why, why does everyone seem to be talking about a particular chocolate cake? What is there about this recipe that it should be taking the country by storm? True, it is perfectly delicious. So are dozens of other favorite cake recipes, used now and again, perhaps shared with two or three friends to be enjoyed in turn by their friends. But, starting with an unknown homemaker in Texas or Oklahoma, this recipe for German chocolate cake has traveled like wildfire north, south, west and east, almost entirely by word of mouth. It's a fairly elaborate cake. It's not inexpensive. Well, then, is it the light-textured, chocolatey layers... is it the richly satisfying coconut-pecan

frosting that is more like a filling than an icing... or is it the inspired combination of cake and frosting that makes this recipe so exceptionally popular that every woman who tries it has the urge to pass the good news along to someone else just as fast as she possibly can? They even write letters about it to friends in distant states!

The only way to understand the mystery is to try it yourself.

German Chocolate Cake

1 package sweet cooking chocolate
1/2 cup boiling water
1 cup butter, margarine, or other shortening
2 cups sugar
4 egg yolks, unbeaten
1 teaspoon vanilla
1/2 cup sifted cake flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
4 egg whites, stiffly beaten
Melt chocolate in 1/2 cup of boiling water. Cool. Cream butter and sugar until light and fluffy. Add

egg yolks, one at a time, beating after each. Add vanilla and melted chocolate and mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites. Pour batter into three 8- or 9-inch layer pans, lined on bottoms with paper. Bake in moderate oven (350 Deg. F.) for 35 to 40 minutes. Cool. Frost top and between layers with Coconut-Pecan Frosting.

Coconut-Pecan Frosting

Combine 1 cup evaporated or half and half milk, 1 cup sugar, 3 egg yolks, 1/2 pound margarine, and 1 teaspoon vanilla in a saucepan. Cook over medium heat 12 minutes, stirring constantly, until mixture thickens. Add about 1 can tender-thin flaked coconut and 1 cup chopped pecans. Beat until cool and of spreading consistency. Makes enough to cover tops of three 9-inch layers. Note: Do not frost sides of cakes.



THERE MUST BE pumpkin pie to make Thanksgiving dinner complete and this recipe for pumpkin orange chiffon pie is a nice variation on the traditional theme. A light textured gelatin pie with a coconut cookie shell, its wonderful pumpkin flavor is enhanced by a double helping of orange—grated rind in the pie and a circle of plump juicy segments atop.

For A Grand Thanksgiving Dish, Try Pumpkin Chiffon

Pumpkin pie on Thanksgiving is a tradition not to be dismissed lightly. But if you do have the urge to be a little different, (within the bounds of tradition), you'll welcome this recipe for pumpkin orange chiffon pie.

The chiffon pie retains one of the basic necessities of good pumpkin pie, namely evaporated milk. And it also has the spark of grated orange rind mixed in which is a sprightly complement of the pumpkin flavor.

To fancy up the pie a bit cut orange segments — using the orange you grated the rind from — and arrange them in a circle or wagon wheel design on top.

Pumpkin Orange Chiffon Pie
1 envelope unflavored gelatin
1/4 cup sugar
1/4 teaspoon salt
1/4 teaspoon pumpkin pie spice
8 cups, separated
7 1/2 tablespoons grated orange rind
1 cup evaporated milk
1 cup margarine (1 lb.)
1/2 cup sugar
1 1/2 inch whole coconut candy shell
Mix gelatin, sugar, salt, pumpkin pie spice and 1/2 cup sugar. Add 1/2 cup evaporated milk. Beat 1/2 cup margarine and 1/2 cup sugar until light and fluffy. Add remaining 1/2 cup evaporated milk. Beat 1/2 cup margarine and 1/2 cup sugar until light and fluffy. Add remaining 1/2 cup evaporated milk. Beat 1/2 cup margarine and 1/2 cup sugar until light and fluffy. Add remaining 1/2 cup evaporated milk.

double boiler. Add egg yolks and orange rind, blending thoroughly. Stir in evaporated milk. Cook over boiling water, stirring constantly, until mixture is thick and the gelatin is dissolved, about 15 minutes. Chill until mixture just begins to set. (Mixture will be barely cool.) Fold in pumpkin. Beat egg whites until stiff. Add remaining 1/2 cup sugar gradually, continuing to beat until whites are stiff and glossy. Fold into pumpkin mixture. Turn into cooled coconut cookie shell and chill until set, 2 to 3 hours. Decorate with a circle of orange sections, if desired. Makes 6 to 8 servings.

Coconut Cookie Shell

One and two-thirds cups coconut cookie crumbs
1/4 cup softened butter
3 tablespoons sugar
Blend approximately 6 ounces of coconut hair cookies to make one and two-thirds cups crumbs. Blend softly crumbs, butter and sugar thoroughly in a mixing bowl. Press mixture evenly over bottom and up sides of a 9-inch pie plate. Bake in preheated moderate oven (375 degrees F.) for 8 minutes. Cool before filling.



... mince meat pie

Baked Prune Pudding
1 1/2 cups cooked prunes
1 cup brown sugar (packed)
1/2 cup commercial sour cream
1 egg
1 teaspoon vanilla
1 1/2 cups sifted all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup milk
2 tablespoons butter or margarine
1/2 cup brown sugar (packed)
Whipped cream

Pit prunes and cut fruit in halves. Combine 1 cup brown sugar, sour cream, egg and vanilla, and beat until well blended. Sift flour with baking powder, soda and salt. Blend into first mixture alternately with milk, beating until smooth. Turn into greased 9-inch square pan and arrange prunes over top. Melt butter with remaining 1/2 cup brown sugar and spoon over top. Bake in moderately hot oven (375 degrees F.) about 30 minutes. Serve warm, topped with whipped cream. Makes about 9 servings.

Graham Cake Gives A Light Touch To That Heavy Meal

A light and luscious new dessert, "fluffy light graham cake," is the perfect finishing touch for that traditionally hearty Thanksgiving dinner every American homemaker is planning this season. Both the smooth texture and delicious flavor of this new treat are supplied by packaged graham cracker crumbs, pre-crushed to just the right fineness for melt-in-your-mouth cakes. Here's how to make it, the trouble-free way.

"Fluffy Light Graham Cake"
1 cup sifted all-purpose flour
1 cup plus 2 tablespoons sugar
3/4 teaspoon double acting baking powder
1/4 teaspoon salt
2 cups packaged graham cracker crumbs
1 cup soft shortening
1 cup plus 2 tablespoons milk
1 1/2 teaspoon vanilla extract
3 eggs

Heat oven to 375 degrees F. (moderately hot oven). Sift together flour, sugar, baking powder and salt. Add packaged graham cracker crumbs, shortening, milk and vanilla. Beat on low speed of mixer until crumbs are all moistened, then beat on medium speed for 2 minutes. Add eggs, and beat for one more minute. Pour batter into two 9-inch greased, paper-lined cake pans. Bake at 375 degrees F. for 30 to 35 minutes, or until cake shrinks slightly from edge of pan. Cool on wire cake rack. Remove from pans and frost. Makes two 9-inch layers.

(Special Note: To make a mocha-flavored cake following the same method, use 2 tablespoons less of sugar and of milk; omit vanilla extract; and add 1/4 teaspoon of powdered instant coffee and 1/4 cup instant sweet milk cocoa when stirring in the crumbs.)



... light fluffy graham cake