

FOOD SECTION

Cherries basic for pie or cake



CHERRY MINCE PIE

- 1/2 to 2/3 cup sugar
- 2 1/2 tablespoons Minute Tapioca
- 1 can (16 oz.) water-packed red sour pitted cherries
- 1 1/2 cups moist mincemeat
- Pastry for two-crust 9-inch pie

Combine sugar and tapioca in bowl; add cherries with liquid and mincemeat. Let stand about 15 minutes. Roll half the pastry very thin (less than 1/4-inch thick). Line a 9-inch pie pan and trim pastry at edge. Roll out remaining pastry very thin; cut into 1/2-inch strips. Pour fruit mixture into bottom crust. Moisten edge of crust. Arrange strips in lattice design across top of pie and press ends of edge of bottom crust. Flute edge. Bake at 425° for 15 minutes. Reduce temperature to 350° and bake 30 minutes longer, or until syrup boils with heavy bubbles.

CHERRY COBLER COFFEE CAKE

- 1 cup presifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup butter or margarine
- 1 cup sugar
- 1/2 cup milk
- 1 can (16 oz.) pitted sour red cherries
- Cream or ice cream

Preheat oven to 375°. Grease 9-inch square baking pan. Onto piece of waxed paper, sift together flour, baking powder and salt. In mixing bowl cream butter and 1/2-cup of the sugar until light and fluffy. Add milk and flour mixture; beat until smooth. Spread in pan.

Drain cherries; reserve syrup. Arrange cherries evenly on batter. Pour syrup on top; sprinkle with remaining sugar. Bake in preheated oven for 40 to 45 minutes. Serve warm or cold, cut into squares, with cream or ice cream, as desired.

Stir-fried Caraway Beef—with its use of thin-sliced ingredients—is a quick-cooking, budget-stretching entree to serve dinner guests or as a family treat.



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Flan: Cool Finish To A Spicy Meal



Often the most difficult part of menu planning is choosing a dessert to complement the main course. The perfect ending to an evening's meal is a dessert that is neither too rich nor too light.

A successful flan requires careful baking. If undercooked, it will fall apart when taken out of the mold. If overcooked, the egg will toughen and the mixture will separate. To test whether the flan has been baked long enough, insert a knife one inch from the center of the mold. Your flan is ready if the knife is clean when pulled out.

- FLAN**
(Makes 12 servings)
- 1 1/2 cups sugar
 - 8 eggs
 - 1 teaspoon salt
 - 2 cups Carnation instant nonfat dry milk plus water to make 3 3/4 cups
 - 2 teaspoons vanilla

Melt 1/2 cup sugar in 6-cup mold over low heat, stirring constantly, until sugar turns to a golden brown syrup. Tip the mold and turn to coat inside with syrup. Set aside to cool 15 to 20 minutes. Beat eggs until well-blended, in large mixer bowl. Add 1 cup sugar and salt. Beat just until blended. Combine nonfat dry milk and water to make 3 3/4 cups. Blend thoroughly. Add liquid instant milk and vanilla to egg mixture; blend. Skim foam from top of mixture. (Foam will brown quicker than custard and appearance will be unattractive.) Pour into caramel-coated mold. Place in pan about 2 1/2-inches deep. Pour hot water around mold to 1-inch depth. Bake in moderate oven (350° F.) 40 to 50 minutes or until knife inserted 1 inch from center of custard comes out clean. Remove from pan. Cool on wire rack. Chill several hours before serving. To unmold, run knife around edge of mold. Dip mold in hot water for a few seconds. Place serving plate on top of mold; invert. Shake gently until custard slips out of mold. Cut into 12 serving pieces.

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