



Chocolate And Coconut Tops in Pie

According to the jingle, there was a time when a girl's qualifications for homemaking had something to do with her ability to bake a good pie. Today Billy Boy would have a difficult time indeed determining either his sweetheart's skill or her devotion to the kitchen by what she can offer in a pie plate! The deliciously simple Coconut Chocolate Pie Crust is a brand new case in point.

The new recipe is as bungle-proof as it is beautiful to see and to eat. You merely combine shredded coconut and unsweetened chocolate with butter, milk and sugar, press the mixture into a pie pan and pop it—not into the oven—but into the refrigerator. Take your choice of any chilled pudding-type or chiffon filling. There are any number of prepared mixes to do the job or make it easier.

Or you may choose to fill this new crust with ice cream, a particularly delicious complement to its flavor and and crunch. Nice idea in this case might be to top the ice cream filling, sundae-fashion, with a trickle of dark, rich chocolate sauce.

CHOCOLATE COCONUT CRUST
2 squares unsweetened chocolate
2 tablespoons butter
2 tablespoons hot milk or water
½ cup sifted confectioners' sugar

1½ cups shredded coconut, cut, toasted or plain

Melt chocolate and butter in top of double boiler, stirring until blended. Combine milk and sugar. Add to chocolate mixture, stirring well. Add coconut and mix well. Spread on bottom and sides of greased 9-inch pie pan. Chill until firm. To serve, fill crust with ice cream, pudding or chiffon-type pie filling.

CHOCOLATE SUNDAE SAUCE
2½ squares unsweetened chocolate
½ cup water
¼ to ½ cup beet or cane sugar

Dash of salt
Combine chocolate and water in small saucepan. Bring to a boil and cook gently 4 minutes, stirring constantly. Add sugar and salt and boil 4 minutes longer, stirring constantly. Pour over vanilla ice cream in

It's Thrifty to Freeze Meat Cuts

Smart homemakers these days are finding it's both thrifty and handy to buy large cuts of meat and divide them into smaller cuts to freeze for later meals. With beef supplies on the increase, you'll find it's a double economy to purchase a large round-bone beef pot roast. Cut it into three pieces—the center piece with the bone in for pot roast, one end for stew meat and the remaining piece for Swiss steak or for grinding.

"You'll probably be preparing one beef dinner immediately. The other two cuts go into the freezer. When freezing meat, remember these important rules: 1. Wrap meat tightly in special freezer paper, making sure to exclude as much air as possible. 2. Seal well with freezer tape or tie tightly. 3. Store at zero degrees for no longer than periods recommended by authorities. (For beef, it's 8 to 10 months.)

Scalloped Cauliflower

Cook cauliflowerets from a 3 pound cauliflower in 1 inch of boiling salted water about 8 minutes or until tender. Place in buttered baking dish. Top with mixture of 1 cup fine bread crumbs, 2 tablespoons melted butter, enough cream or milk to moisten and 1 beaten egg. Season with salt, pepper and a dash of nutmeg. Brown quickly in 375 degree oven.

Chocolate Coconut Crust just before serving. Makes 1 cup sauce.

Butterfly Cup Cakes for Easter

Light as a feather, lemon or chocolate filled, with sugared wings, these butterfly cup-cakes literally will fly away when you serve them to the family. Dainty and suggestive of spring, they are just right to serve for an Easter dinner or luncheon.

BUTTERFLY CUPCAKES
(Makes 12 large or 18 medium cup cakes).
4 eggs
½ teaspoon salt
2 cups beet or cane sugar
2 teaspoons vanilla
1 cup milk
2 tablespoons butter or margarine
2 cups sifted flour
2 teaspoons baking powder

Beat eggs until very light and thick; beat in salt, sugar and vanilla. Combine milk and butter in saucepan; heat to boiling point; beat into sugar mixture. Mix and sift flour and baking powder; beat in. Fill greased muffin pans half full. Bake in moderate oven, 350 degrees F., 20 to 25 minutes. Cool; remove from pans to wire cake rack. When cold, slice off top and scoop out a very little of lower half. Fill lower half with chocolate or lemon filling. Cut top slices in half; dust heavily with confectioners' sugar; set upright on filling to resemble butterfly wings.

CHOCOLATE FILLING
4 tablespoons flour
½ cup beet or cane sugar
Few grains salt
1 cup milk
1 square (1 oz.) unsweetened chocolate, melted
1 egg beaten
½ teaspoon vanilla
Combine flour, sugar and salt. Scald milk; add. Cook over hot water 15 minutes, stirring constantly until thick, then occasionally. Add melted chocolate; blend. Add a little hot mixture to egg; return to double boiler. Cook 3 minutes, cool. Add vanilla.

LEMON FILLING
1 egg
¼ cup beet or cane sugar
1 lemon, juice
1 tablespoon cold water
Beat egg until light. Add sugar. Strain lemon juice, add with water. Cook over low heat, stirring constantly, until thickened. Cool slightly before spreading.

When you simmer food you cook it at just below the boiling point; bubbles will appear just below the surface, but they will not form and break on the surface.

Artichokes Always Vegetable Favorite

When choosing artichokes, remember that size has little to do with quality or flavor but those with uniformly green color, compact globes and tightly adhering leaves are most desirable. Plan one per person unless size is large, in which event, halve after cooking.

Prepare just before cooking. Cut off 1 inch of top with sharp knife or scissors; cut off stem about 1 inch from base. Cook 20 to 45 minutes dependent on size. Drop into boiling salted water. Season by adding clove of garlic, thick slice of

lemon, 1 bay leaf, tablespoon salad oil for each artichoke. Cover and cook until leaf can be pulled easily from stem. Remove carefully; drain; cut off stub.

Place upright on plate. Serve with hot melted butter or margarine, lemon butter, tart French dressing or mayonnaise to which lemon has been added generously. Never pour sauce over artichoke. Serve in separate dish for individual leaf or "petal" dipping. When you come to the fuzzy center or "choke," remove same with knife and fork. Cut artichoke heart into bite-size pieces, dip in sauce and eat with obvious enjoyment.

Spaghetti Sauce That Is Simple

Most spaghetti sauce recipes seem to call for an almost endless amount of ingredients. Maybe they're better that way, but here's one that's really something special with just a few ingredients plus everyday seasonings.

It's a wonderful recipe for entertaining a large crowd. Serve it buffet style with a big pot of freshly cooked spaghetti, some heated French bread, a green salad. **Spaghetti Sauce**
(Makes 6 servings)
1 cup chopped onions (about

2 medium onions)
2 tablespoons salad or olive oil
2 peeled cloves garlic, crushed
1 6-ounce can tomato sauce
1 pound finely ground hamburger
1 No. 2 ¾ can tomatoes
1 can condensed tomato soup
1 ½ teaspoons cinnamon
1 teaspoon salt
¼ teaspoon pepper
1 ½ teaspoons chili powder

Brown onions in salad oil or olive oil. Add garlic, tomato paste and hamburger. (This beef is not browned before adding the sauce in this recipe.) Add remaining ingredients. Cover and simmer over

low heat 1 ½ hours. Serve immediately or store in refrigerator and reheat the next day.

Like garlic? Try adding a little of it, crushed, to the dressing you are going to use for cole slaw.



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