



Family Weekly COOKBOOK

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when you think of

CHEESE

... think of the colorful cheese display at your favorite food store, the varieties you may not have tried yet, the many interesting ways to use and serve good cheese.

Cheese Fans



Grease bottoms of 12 2½-in. muffin-pan wells.

Grate and set aside

4 oz. sharp Cheddar cheese (about 1 cup, grated)

Sift together into a bowl

2 cups sifted flour

1 tablespoon baking powder

1 teaspoon salt

Cut into dry ingredients with a pastry blender or two knives until mixture resembles coarse corn meal

½ cup lard, hydrogenated vegetable shortening or all-purpose shortening

Make a well in center of mixture and add

all at one time

½ cup milk

Stir with fork until dough follows fork. Gently form dough into a ball and put on a lightly floured surface. Knead it lightly with finger tips 10 to 15 times. Roll dough into a 12x10-in. rectangle about ¼-in. thick. Cut into five strips. Spread with

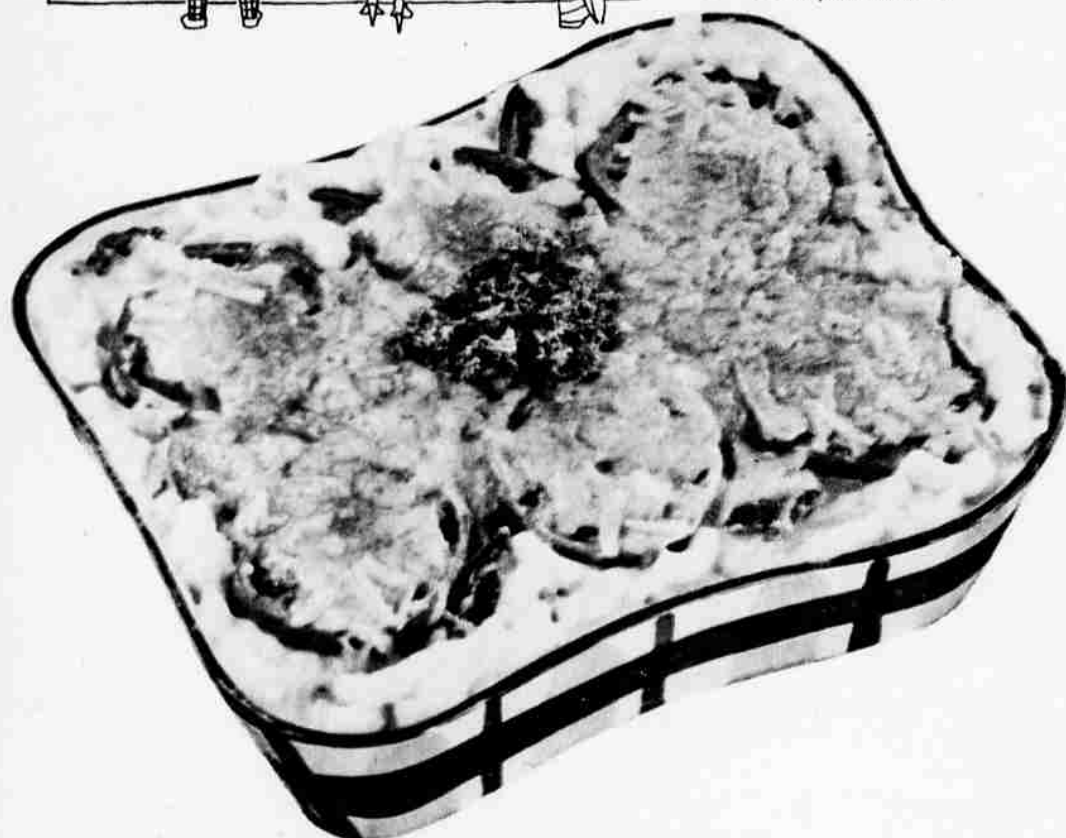
Softened butter

Sprinkle four strips with the grated cheese; stack the strips. Top with the fifth strip. Cut into 12 equal sections. Place on end in muffin-pan wells. Brush tops with

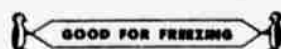
Melted butter

Bake at 450°F 10 to 15 min., or until biscuits are golden brown.

Serve hot with **butter**. 1 doz. Cheese Fans



Flavor-Filled Macaroni and Cheese



Grease a shallow 2-qt. casserole.

Heat to boiling in a large saucepan

3 qts. water

1 tablespoon salt

Add gradually

2 cups (1 8-oz. pkg.) uncooked macaroni (tubes broken into 2-in. pieces, or elbows)

Boil rapidly, uncovered, 10 to 15 min., or until tender. Test tenderness by pressing a piece against side of pan with a fork or spoon. Drain by turning macaroni into a colander or large sieve; rinse with hot water to remove loose starch. Set aside.

Have ready

½ lb. bacon slices, pan-broiled and crumbled, or ½ cup chopped cooked ham

½ cup minced onion

Shred and set aside

11 oz. sharp Cheddar cheese (about 2¾ cups, shredded)

Rinse and cut into slices

3 medium-size (about 1 lb.) tomatoes

Melt in a saucepan over low heat

2 tablespoons butter

Blend in

2 tablespoons flour

¼ teaspoon salt

¼ teaspoon Accent

¼ teaspoon dry mustard

Few grains paprika

Few grains pepper

Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, stirring in

2 cups milk

Cook rapidly, stirring constantly, until sauce thickens; cook 1 to 2 min. longer. Remove from heat. Cool sauce slightly.

Add 2 cups of the shredded cheese to sauce all at one time; stir rapidly until cheese is melted. Blend in the bacon or ham, onion and

½ teaspoon Worcestershire sauce

Turn one-half of the macaroni into casserole and arrange one-half of the tomato slices on top. Cover with one-half of the sauce; repeat layering. Sprinkle the top with the remaining ¾ cup cheese.

Bake at 350°F 25 to 30 min., or until cheese is tinged with brown. 6 to 8 servings

A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader

Mrs. P. E. Richard, Box 71, Rt. 2, Boise, Ida.

Upside-Down Lemon Cake



Grease bottom only of 9x9x2-in. cake pan.

For Lemon Slices—Rinse, slice very thin, and remove seeds from enough lemons to yield

12 lemon slices (about 1½ lemons)

At four equal intervals around each slice, make cuts through peel almost to center. Arrange lemon slices on bottom of pan. (For a distinctive topping, slice several [about 3] lemons as indicated above, and overlap slices in rows to cover bottom of pan.)

For Lemon Sauce—Mix together in a saucepan

½ cup sugar

4 teaspoons cornstarch

¼ teaspoon salt

Add gradually, blending in

¾ cup hot water

Stirring gently and constantly, bring mixture rapidly to boiling. Continue to stir and cook over medium heat until mixture is thick and clear (about 3 min.). Remove from heat and blend in

2 tablespoons lemon juice

1½ tablespoons butter

2 teaspoons grated lemon peel (grated through color only)

1 drop yellow food coloring

Spoon about one-half of the sauce into the cake pan to cover the lemon slices; reserve remaining sauce. Set cake pan aside.

For Cake—Sift together and set aside

1½ cups sifted cake flour

2 teaspoons baking powder

½ teaspoon salt

Cream together until butter is softened

¼ cup butter

1 teaspoon grated lemon peel

Add gradually, creaming until fluffy after each addition

¾ cup sugar

Add in thirds, beating thoroughly after each addition

1 egg, well beaten (until thick and piled softly)

Measure

½ cup milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter over lemon slices and spread evenly to edges of pan.

Bake at 350° F about 40 min., or until a cake tester or wooden pick comes out clean when inserted in center of cake, or until cake surface springs back when lightly touched at center.

Remove from oven; let stand 2 to 3 min. in pan on cooling rack. To remove from pan, run a spatula gently around sides. Cover with a serving plate and invert; allow pan to remain over cake 1 or 2 min. Lift pan off. Spoon remaining lemon sauce evenly over top of cake. Serve warm.

One 9-in. square cake