

Iced Cinnamon Coffee

4 cups double-strength coffee beverage
(use 2 to 4 teaspoons concentrated
soluble coffee to 1 cup boiling
water)

3 sticks cinnamon
½ cup heavy cream
Coffee Sirup

1. Pour hot coffee beverage over cinnamon sticks and let stand about 1 hr.
2. Remove cinnamon sticks. Stir in the cream. Chill thoroughly in refrigerator.
3. To serve, pour into ice-filled glasses.

Stir in desired amount of Coffee Sirup. If desired, top with sweetened whipped cream and sprinkle with ground cinnamon. Use cinnamon sticks as stirrers.

About 4 servings

Coffee Sirup

1 cup sugar
¾ cup water

1 teaspoon concentrated soluble coffee
¼ cup boiling water

1. Mix sugar and the ¾ cup water together in a saucepan. Stir over low heat until sugar is dissolved. Cover, bring to boiling, and boil 5 min. Remove from heat.

2. Put coffee into a small cup or custard cup. Add boiling water and stir until blended. Stir into sugar mixture. Cool; store covered in refrigerator.

About 1 cup sirup

Superb Apple-Cream Pie

Pastry for 9-in. 2-crust pie (your favorite recipe or a prepared mix)
6 to 8 (2 to 3 lbs.) tart cooking apples, washed, quartered, cored, pared, and thinly sliced (about 6 cups)

1 teaspoon lemon juice
½ cup sugar
½ cup firmly packed brown sugar

¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ teaspoon salt
1 tablespoon butter or margarine
¾ cup chilled whipping cream
1 egg white, slightly beaten
2 teaspoons sugar

1. Line pie pan with pastry. Roll out remainder for top crust; cut slits, fold, and set aside.
2. Set a bowl and rotary beater in refrigerator to chill.
3. Sprinkle lemon juice over apple slices and mix lightly.
4. Mix sugar, brown sugar, cinnamon, nutmeg, and salt together. Toss gently with apples. Turn apple mixture into pastry shell.
5. Dot with butter or margarine.
6. Using chilled bowl and beater, beat

whipping cream until cream stands in peaks when beater is slowly lifted upright. Spread whipped cream over apple filling.

7. Moisten edge of bottom crust with water for a tight seal. Carefully lay top crust over filling. Seal edges and flute.
8. Brush top crust lightly with egg white. Sprinkle with sugar.
9. Bake at 450°F 10 min. Reduce heat to 350°F and bake about 40 min. longer, or until crust is a light golden brown.

One 9-in. pie



A \$10 PRIZE-WINNING CAKE RECIPE
from a FAMILY WEEKLY reader
Mrs. Lula Thomas, P. O. Box 182, Niceville, Fla.



Banana-Nut Cake

GOOD FOR FREEZING

1 sq. (1 oz.) unsweetened chocolate, melted over hot water and cooled
1 cup (about 4 oz.) pecans, finely chopped
3 cups sifted flour
1 teaspoon baking soda
¼ teaspoon salt
1 cup butter or margarine

1 teaspoon vanilla extract
3 cups sifted confectioners' sugar
3 eggs, well beaten (until thick and piled softly)
1 cup sieved bananas (2 to 3 bananas with brown-flecked peel)
¾ cup buttermilk

1. Grease bottoms only of 2 9-in. round layer cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper. Set aside.
2. Sift flour, baking soda, and salt together. Set aside.
3. Cream butter or margarine and vanilla extract together until softened. Add sugar gradually, creaming until fluffy after each addition.
4. Add eggs in thirds, beating thoroughly after each addition. Mix in the cooled chocolate.
5. Blend banana and buttermilk together.
6. Beating only until smooth after each addition, alternately add dry ingredients in fourths, banana-buttermilk mixture

- in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat).
7. Stir in the chopped pecans. Turn batter into prepared pans.
8. Bake at 350°F 45 min., or until cake tester or wooden pick comes out clean when inserted in center of cake layer, or until cake surface springs back when lightly touched at center.
9. Remove from oven. Cool 10 min. in pans on cooling racks. To loosen each layer from pan, run a spatula gently around sides. Cover with a cooling rack; invert cake and remove pan. Immediately peel off waxed paper and turn layer top side up. Cool completely.

Two 9-in. round cake layers



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