

Crêpes

TO PREPARE: 5 MIN.

- 2 tablespoons butter
- 1 teaspoon grated lemon peel (grated through color only)
- 1 cup sifted flour
- ¼ cup sugar
- ¼ teaspoon salt
- 3 eggs, beaten
- 1 cup milk

1. Melt the butter in a 6-in. skillet and set aside.
2. Sift together into a bowl the flour, sugar, and salt.
3. Beat together the eggs and milk. Beat in the melted butter and grated lemon peel. Combine egg mixture with dry ingredients and beat with rotary beater until smooth.
4. Heat skillet to moderately hot. Pour in just enough batter to cover bottom. Immediately tilt skillet back and forth to spread batter thinly and evenly.
5. Cook each crêpe over medium heat until light brown on bottom and firm to touch on top. Loosen edges with spatula. Turn and brown second side. It should not be necessary to grease skillet for each crêpe.
6. As each crêpe is cooked, transfer to a hot platter, spread generously with Strawberry or Peach Butter Élegante, and roll up. Spread flavored butter over each rolled crêpe. Serve immediately.

16 to 18 crêpes

Peach Butter Élegante

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

- 1 12-oz. pkg. frozen sliced peaches, thawed and cut in pieces
- 1 cup firm unsalted butter
- ½ cup sifted confectioners' sugar

1. Put the butter into a bowl. Beat with electric mixer on high speed just until butter is whipped.
2. Add confectioners' sugar gradually, beating thoroughly after each addition.
3. Add the peaches, 1 tablespoon at a time, beating thoroughly. Serve on Crêpes, Quick Doughnuts, waffles, or pancakes.

About 2½ cups butter

Strawberry Butter Élegante

Follow recipe for Peach Butter Élegante. Substitute 1 10-oz. pkg. frozen strawberries for the peaches. Use ¼ cup sugar.

A \$10 PRIZE-WINNING RECIPE

from a FAMILY WEEKLY reader

J. B. Hay, Marietta, Ohio

Snack Sticks

CONVENIENCE  FOOD RECIPE

TO PREPARE: 20 MIN.

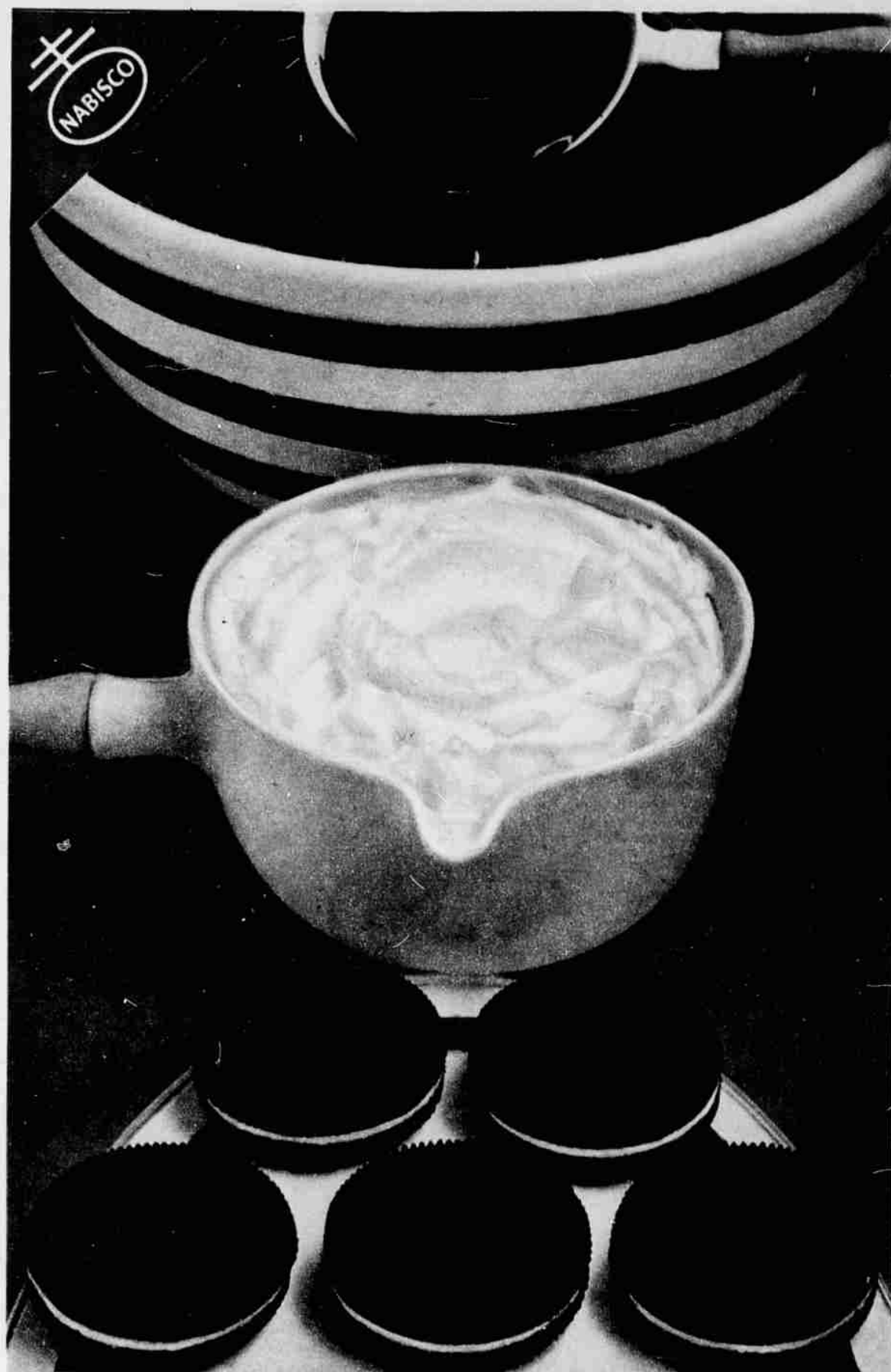
TO DEEP-FRY: 2 MIN.

Hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil

- 1 8-oz. container ready-to-bake biscuits
- ½ cup shredded Parmesan cheese

1. Fill a deep saucepan one-half to two-thirds full with fat. Heat fat slowly to 365°F. When using an automatic deep-fryer, follow manufacturer's directions.
2. Meanwhile, open biscuit container according to directions on package; separate biscuits. With scissors, cut each biscuit into five pieces. Roll each piece into a 2½-in. stick.
3. Deep-fry in heated fat. Fry only as many at one time as will float, uncrowded, one layer deep in fat. Deep-fry until golden brown, about 2 min., turning several times during cooking. Lift from fat with a slotted spoon. Drain over fat a few seconds before removing to absorbent paper.
4. While hot, roll in the Parmesan cheese and serve.

50 Snack Sticks



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