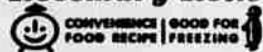


Rosemary Rolls



TO PREPARE: 25 MIN. TO RISE: 1 HR. TO BAKE: 15 MIN.

- 1 pkg. active dry yeast
 - $\frac{3}{4}$ cup warm water (110° to 115°F)
 - $2\frac{1}{2}$ cups biscuit mix
 - $\frac{1}{4}$ cup shredded Parmesan cheese
 - $1\frac{1}{4}$ teaspoons crushed rosemary
1. Grease 12 $2\frac{3}{4}$ x $1\frac{1}{4}$ -in. muffin-pan wells.
 2. Dissolve yeast in warm water. Mix in the biscuit mix, Parmesan cheese, and rosemary. Beat vigorously.
 3. Turn dough onto a lightly floured surface. Shape into a ball. Cover; let rest 5 to 10 min.
 4. Form into a roll about 12 in. long. Cut into 12 equal pieces; shape each piece into a smooth ball. Place in muffin wells. Cover with waxed paper and a clean towel. Let rise in warm place (about 80°F) until doubled in bulk, about 1 hr.
 5. Bake at 400°F about 15 min. 1 doz. rolls

Grape Chiffon Pie

TO PREPARE: 30 MIN.

Pastry for 1-crust 8-in. pie (your favorite recipe or a prepared mix)

- $\frac{1}{4}$ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1 6-oz. can frozen grape juice concentrate
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ cup grapefruit juice
- 2 tablespoons sugar
- Few grains salt
- 1 cup chilled whipping cream

1. Prepare, bake, and cool pastry.
2. Set a bowl and rotary beater in refrigerator to chill.
3. Pour cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand 5 min. to soften.
4. Heat grape juice and $\frac{1}{4}$ cup water until very hot. Remove from heat and immediately stir in softened gelatin; stir until gelatin is completely dissolved. Add grapefruit juice, sugar, and salt; stir until sugar is dissolved.
5. Cool; chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
6. When gelatin mixture is of desired consistency, use the chilled bowl and beater to beat whipping cream until it is of medium consistency (piles softly). Spread over gelatin mixture and fold together. Turn into pastry shell. Chill until firm. Top with whipped cream. One 8-in. pie

A \$10 PRIZE-WINNING RECIPE from a FAMILY WEEKLY reader

Mrs. Mary Riddle, Colorado Springs, Colo.

Bridge Pie

TO PREPARE: 35 MIN. TO BAKE: 35 MIN.

Graham cracker crumb crust for
9-in. pie

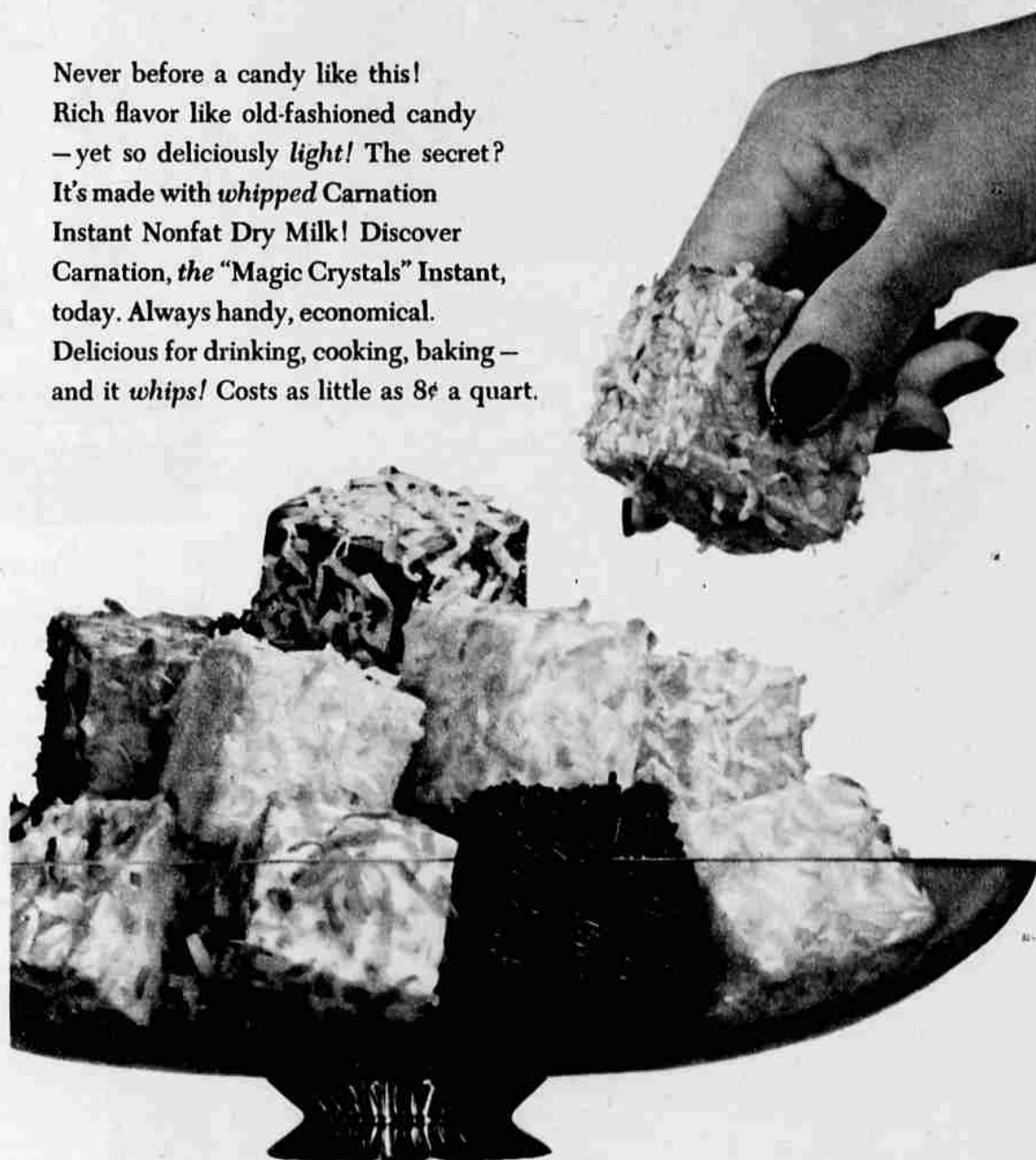
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup sugar
- 2 egg yolks
- $\frac{1}{4}$ cup milk
- $\frac{3}{4}$ cup (about 3 oz.) chopped pecans
- 1 cup coarsely chopped dates
- 2 egg whites

1. Prepare pie crust (do not bake).
2. Cream butter until softened. Add sugar gradually, creaming until fluffy after each addition. Add egg yolks one at a time, beating thoroughly after each addition. Blend in the milk. Mix in the pecans and dates.
3. Beat egg whites until rounded peaks are formed. Spread over date mixture and gently fold together. Turn into pie crust, spreading evenly.
4. Bake at 350°F 35 to 40 min., or until set. Serve with whipped cream. One 9-in. pie

IMAGINE! LIGHT CANDY!

Yours because you can whip low-calorie Carnation Instant!

Never before a candy like this!
Rich flavor like old-fashioned candy
—yet so deliciously *light*! The secret?
It's made with *whipped* Carnation
Instant Nonfat Dry Milk! Discover
Carnation, the "Magic Crystals" Instant,
today. Always handy, economical.
Delicious for drinking, cooking, baking —
and it *whips*! Costs as little as 8¢ a quart.



RECIPE: WHIPPED CARNATION INSTANT RAINBOW CANDY (Makes 49 squares)

- $\frac{1}{2}$ cup cold water
- 3 tablespoons (3 envelopes)
unflavored gelatine
- 2 cups sugar
- 2 tablespoons light corn syrup
- $\frac{3}{4}$ cup water
- 1 teaspoon vanilla flavoring
- $2\frac{1}{2}$ cups *whipped* CARNATION
INSTANT NONFAT DRY MILK*

Combine $\frac{1}{2}$ cup water and gelatine in large mixing bowl. Mix sugar, syrup and $\frac{3}{4}$ cup water in saucepan; cook over medium heat, until syrup reaches rolling boil, stirring constantly. Cook 5 minutes without stirring. Pour hot syrup over gelatine and stir until gelatine dissolves. Add vanilla. Cool at room temperature to thick syrup consistency (about 1 hour), stirring occasionally. Add whipped Carnation Instant to cooled syrup. Blend with rotary beater or mixer until smooth. Pour into buttered 9-inch square pan. Chill 1 hour. Cut into squares; roll in plain, toasted or colored coconut, or chocolate shot.

RAINBOW VANILLA SQUARES: After adding whipped Carnation Instant to cooled syrup, divide into portions and add a few drops green, red or yellow food coloring to each portion.

FRENCH CHOCOLATE SQUARES: Add 1 cup semi-sweet chocolate pieces to gelatine in mixing bowl. The chocolate will melt as you stir in the hot syrup.

*TO PREPARE $2\frac{1}{2}$ CUPS WHIPPED CARNATION INSTANT for this recipe, mix $\frac{1}{2}$ cup "Magic Crystals" with $\frac{1}{2}$ cup ice water. Whip until soft peaks form (3 to 4 minutes). Add 2 tablespoons lemon juice; whip until stiff peaks form (3 to 4 minutes longer).

For whipped topping with $\frac{1}{2}$ less calories than cream at only 1¢ a serving, see whipping directions on package.

3-QUART, 8-QUART AND NEW 14-QUART SIZES

