

FROSTED CHOCOLATE NUT DROPS



TO PREPARE: 25 MIN.

TO BAKE: 12 TO 15 MIN.

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| 4 sq. (4 oz.) unsweetened chocolate | 1/2 teaspoon salt |
| 2 cups (about 8 oz.) black walnuts, coarsely chopped | 1 cup butter |
| 3 cups sifted flour | 2 teaspoons vanilla extract |
| 1/2 teaspoon baking powder | 2 cups sugar |
| 1/2 teaspoon baking soda | 3 eggs, well beaten |
| | 1 cup buttermilk |

1. Melt chocolate in top of double boiler over simmering water and set aside to cool.
2. Sift together the flour, baking powder, baking soda and salt. Set aside.
3. Cream together the butter and vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add eggs in thirds, beating well after each addition. Stir in the cooled chocolate.
4. Mixing only until blended after each addition, alternately add dry ingredients in fourths, buttermilk in thirds to creamed mixture. Stir in the chopped nuts.
5. Drop by tablespoonfuls about 3 in. apart onto lightly greased cookie sheets.
6. Bake at 350°F 12 to 15 min. Remove cookies to cooling racks. Spread Chocolate Frosting on the cooled cookies, allowing about 1 tablespoon frosting for each cookie.

About 4 doz. cookies

For Chocolate Frosting (about 3 cups)—In top of a double boiler, melt together 3 to 4 sq. (3 to 4 oz.) unsweetened chocolate and 1/2 cup butter. Stir 2 1/2 cups sifted confectioners' sugar into the melted chocolate mixture. Remove from heat. Stir in 1 egg, 6 tablespoons water, 2 teaspoons vanilla extract and 1/2 teaspoon salt. Set the double boiler top in a bowl of ice and water. Beat with electric mixer about 5 min., or until frosting is of spreading consistency. If using a hand rotary beater, allow more beating time.

MAPLE PEACHES

TO PREPARE: 10 MIN.

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| 1 No. 2 1/2 can peach halves, drained (reserve 1/2 cup sirup) | 2 tablespoons wine vinegar |
| 1/4 cup firmly packed brown sugar | Few grains salt |
| | 1/4 teaspoon maple flavoring |

1. Blend together in a small saucepan the reserved peach sirup, sugar, vinegar and salt. Stir over low heat until sugar is dissolved. Simmer about 5 min.
2. Remove from heat and blend in the maple flavoring. Pour sirup over peaches. Cool completely; chill.
3. Drain peaches. Serve as a salad with avocado slices on crisp salad greens.

About 5 servings

CHOCOLATE-CHIPPED LEMON SHERBET

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN.

TO FREEZE: 2-3 HRS.

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| 1 5-oz. pkg. lemon sherbet mix | 1/2 cup (about 4 oz.) semisweet chocolate pieces |
| 1 cup milk | 4 teaspoons hydrogenated vegetable shortening |
| 1 cup water | |

1. Prepare sherbet mix according to directions on package, using the milk and water. Pour into a refrigerator tray and freeze until firm.
2. Melt semisweet chocolate pieces in top of a double boiler over hot (not boiling) water. Stir in the shortening.
3. Remove sherbet to a bowl and break into small pieces with a spoon or fork. Beat with rotary beater until smooth but not melted. Stir constantly while pouring a thin stream of melted chocolate into sherbet. (The chocolate forms thin, firm pieces or "chips" as it is blended into the cold mixture.) Return to tray and freeze until firm.

About 1 1/2 pts. sherbet

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