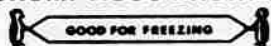


GO-TOGETHERS FOR A FINE GET-TOGETHER

SCRUMPTIOUS BROWNIES



TO PREPARE: 35 MIN. TO BAKE: 35-40 MIN.
Enjoy the deep richness of chocolate in this dessert treat! Serve with fragrant hot tea or a robust brew of coffee.

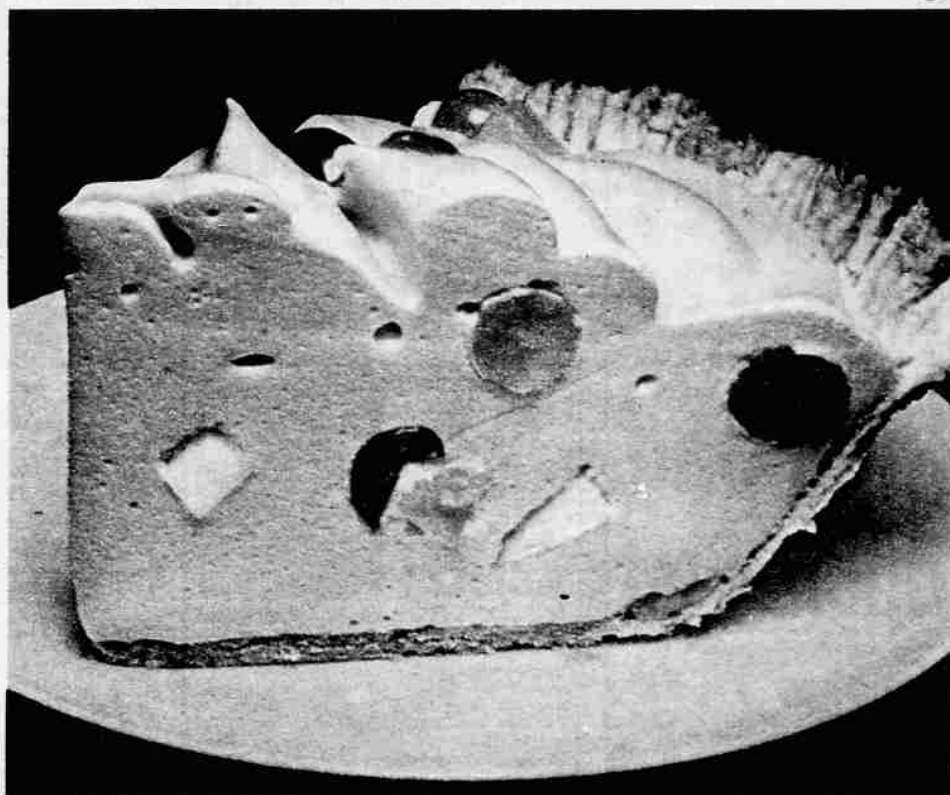
- 1/2 cup undiluted evaporated milk
- 1/2 cup sugar
- 4 teaspoons water
- 1/2 sq. (1/2 oz.) unsweetened chocolate, grated
- 1 1/2 teaspoons butter
- 3/4 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1/2 cup butter
- 1 1/2 sq. (1 1/2 oz.) unsweetened chocolate
- 3/4 cup sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs
- 1 cup sugar
- 3/4 cup (about 3 oz.) pecans, coarsely chopped

1. Combine the first three ingredients in top of a double boiler. Stirring constantly, bring to boiling over medium heat and boil 3 min. Remove from heat and blend in grated chocolate, butter, extract, and salt. Set over simmering water until needed.
2. Melt butter and chocolate together; cool.
3. Sift together the flour, baking powder, and salt; set aside.
4. Combine eggs and sugar; beat until mixture is thick and piled softly. Blend in cooled chocolate-butter mixture. Mixing until well blended after each addition, add dry ingredients in thirds to egg mixture. Turn one-half of the batter into a greased 9 x 9 x 2-in. baking pan; spread evenly into corners. Pour one-half of the sauce evenly over batter. (Remove double boiler from heat but keep top in place.) Turn remaining batter into pan and spread evenly.
5. Bake at 350°F 35 to 40 min., or until wooden pick inserted in center comes out clean. Cool on cooling rack for 5 min. Spread remaining sauce over the top and sprinkle with the nuts.
6. Broil about 4 in. from source of heat 1 to 2 min., or until entire top is bubbly. Watch carefully so sauce will not burn. Remove pan to cooling rack; cool completely. Cut into 1 1/2-in. squares.

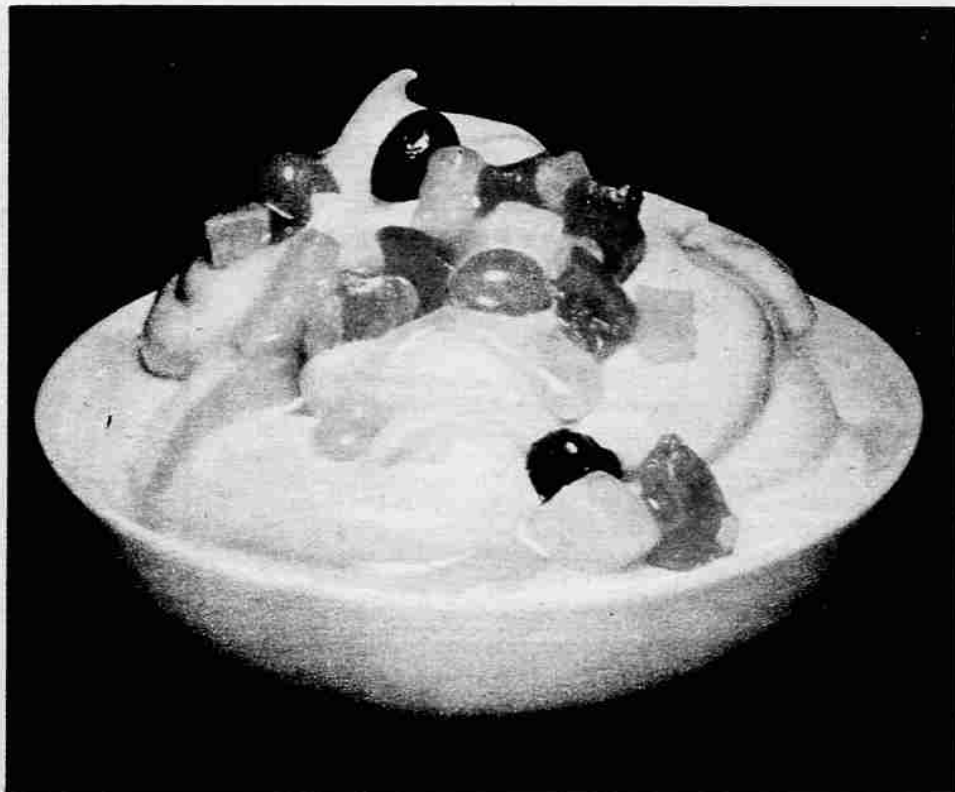
3 doz. brownies

The newest desserts are chiffon and fruit cocktail

make them in minutes with Jell-O Chiffon Pie Filling



Fruited Strawberry Chiffon Pie Drain 1 can (1 lb.) fruit cocktail. Whip up Jell-O Strawberry Chiffon, using 1/2 cup fruit cocktail syrup instead of cold water; reduce sugar to two tablespoons. Fold in fruit cocktail. Pile in a baked 9-inch pie shell. Chill until set.



Fruited Lemon Chiffon Delight So easy! So luscious! Just follow simple package directions for making Jell-O Lemon Chiffon Pie Filling. Heap sky high in your favorite dessert dishes. Chill until set. Before serving, spoon on colorful, delicious fruit cocktail.



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