

## Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

### Strawberry-Sour Cream Pie

TO PREPARE: 30 MIN.

TO BAKE: 40 MIN.

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)

- 1 qt. fresh ripe strawberries
- 1 1/4 cups sugar
- 1 cup sifted flour
- 1/4 teaspoon salt
- 1 cup thick sour cream
- 2 tablespoons sugar

1. Prepare pastry shell; do not bake.
2. Sort, rinse, drain, and hull strawberries. Cut strawberries into halves. Turn berries into pastry shell.
3. Sift 1 1/4 cups sugar, flour, and salt together. Add gradually to sour cream, mixing well. Pour sour-cream mixture over strawberries. Sprinkle 2 tablespoons sugar evenly over top of the sour-cream mixture.
4. Bake at 450° F 10 min. Reduce heat to 350° F and bake 30 min. longer, or until topping is lightly browned.

One 9-in. pie

### Rhubarb-Strawberry Mold

TO PREPARE: 25 MIN.

TO CHILL: 2-3 HRS.

- 1 lb. rhubarb
- 3/4 cup sugar
- 1/4 cup water
- 1 pkg. strawberry-flavored gelatin
- 1 cup cold water
- 1 cup sliced sweetened fresh strawberries or one 10- or 12-oz. pkg. frozen strawberries, thawed

1. Wash rhubarb; cut off stem ends and leaves. Peel stalks only if skin is tough. Cut into 1-in. pieces (about 3 cups, cut) and put into a saucepan with the sugar and 1/4 cup water. Set over low heat and stir until sugar is dissolved. Cover and cook slowly about 15 min., or until rhubarb is tender.
2. When rhubarb is tender, drain, reserving the hot sirup. Set rhubarb aside to cool. Add enough boiling water to the reserved hot sirup to make 1 cup liquid. Add hot liquid to gelatin and stir until gelatin is completely dissolved. Blend in the cold water.
3. Chill in refrigerator or over ice and water until gelatin mixture is slightly thicker than consistency of thick, unbeaten egg white.

4. Meanwhile, lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); drain.
5. When gelatin is of desired consistency, blend in the cooked rhubarb and strawberries. Turn into prepared mold. Chill until firm.
6. Unmold onto chilled serving plate and, if desired, garnish with whole strawberries sprinkled with confectioners' sugar.

6 to 8 servings

### Old-Fashioned Strawberry Sauce

For breakfast in the grand manner, serve this rich ruby-colored sauce with pancakes or waffles.

TO PREPARE: 10 MIN.

TO COOK: 15 MIN.

(allow 24 hrs. before and after cooking sauce)

- 2 cups rinsed and hulled strawberries (measured after hulling)
- 2 cups sugar

1. Put a layer of berries into a saucepan and then a layer of sugar; repeat layering ending with sugar. Cover and let stand overnight.
2. Set over direct heat and bring to boiling. Cook 15 min., stirring occasionally. Pour into a bowl or 1-pt. jar. Cover and let stand at least 24 hrs. Store in refrigerator.

About 1 pt. sauce

# GERMAN'S SWEET CHOCOLATE makes two more elegant desserts!

(EACH AS FABULOUS AS THE GERMAN'S SWEET CHOCOLATE CAKE!)

## GERMAN'S SWEET CHOCOLATE Angel Pie



**MERINGUE SHELL.** Combine 2 egg whites, 1/8 tsp. salt, 1/8 tsp. cream of tartar in mixing bowl. Beat until foamy. Add 1/2 cup sugar, 2 tsp. at a time, beating after each until sugar is blended. Continue beating until mixture stands in very stiff peaks. Fold in 1/2 cup finely chopped walnuts or pecans (optional) and 1/2 tsp. vanilla. Spoon into lightly greased 8-inch pie pan; make a nest-like shell, building sides up 1/2 inch above edge of pan. Bake in a slow oven (300° F.) for 50 to 55 minutes. Cool to room temperature. (Meringue Shell or entire pie may be made the day before using.)

**CHOCOLATE ANGEL FILLING.** Place 1 pkg. (1/4 lb.) Baker's German's Sweet Chocolate and 3 tsp. water in a saucepan over low heat. Stir until chocolate is melted. Cool until thickened. Add 1 tsp. vanilla. Whip 1 cup whipping cream. Fold chocolate mixture into whipped cream. Pile into meringue shell. Chill 2 hours before serving. Makes 6 to 8 servings.

## GERMAN'S SWEET CHOCOLATE

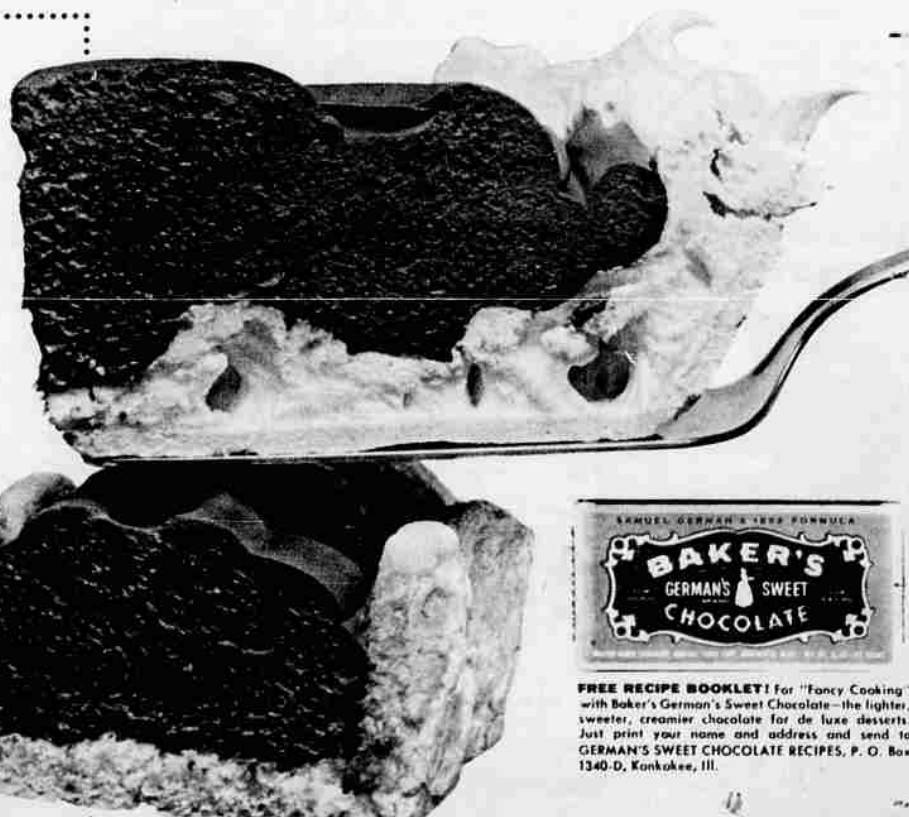


## Icebox Cake

Line an 8 x 4 x 3-inch loaf pan or ice cube tray with waxed paper. Line bottom and sides with ladyfinger halves or strips of sponge cake. Pile Chocolate Angel Filling into the pan. Garnish with additional ladyfinger halves if desired. Chill 2 hours before serving. Makes 6 to 8 servings.

P.S. The recipe for GERMAN'S SWEET CHOCOLATE CAKE is on the package.

Tested Recipes from General Foods Kitchens



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