

Family Weekly Cookbook
MELANIE DE PROFT, Food Editor

For Orange Butter—Cream together 6 tablespoons butter, 3 tablespoons orange juice, ½ teaspoon grated orange peel until butter is softened. Beat rapidly so that juice will be absorbed readily by the butter. Add 6 tablespoons confectioners' sugar in halves while continuing to beat. Chill thoroughly. Orange Butter will store for days in the refrigerator. It may be used wherever a flavored butter is desired.

Note: Salted or unsalted butter may be used for the Orange Butter.

Luncheon-Supper Crêpes

Crêpes filled with a rich creamy sea-food or chicken mixture are perfect when served as a luncheon or supper dish. Use your favorite recipe for crêpes or the recipe given in Strawberry Crêpes.

Dutch Pancake

An old Pennsylvania Dutch recipe.

TO PREPARE: 20 MIN.

TO BAKE: 10 MIN.

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| 1 tablespoon butter | ½ teaspoon salt |
| ½ cup sifted flour | 3 eggs, well beaten |
| 1 teaspoon sugar | ½ cup milk |

1. Preheat oven to 425° F. Set a 10-in. heavy skillet with heat-resistant handle over moderately low heat. Melt butter in skillet; tilt skillet to coat sides and bottom.

2. Sift together the flour, sugar, and salt.

3. Beat the eggs and milk together. Stirring constantly, blend the egg mixture into flour mixture. Quickly pour batter into hot skillet. Cook 2 to 3 min. over medium heat.

4. Place skillet in oven and bake at 425° F about 10 min., or until pancake is light golden brown and top springs back when lightly touched at center. Remove pancake to warm platter. Sift confectioners' sugar over top. Serve at once with lemon wedges.

About 6 servings

Teen-Tempter Pancakes

CONVENIENCE  FOOD RECIPE

TO PREPARE: 15 MIN.

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| 2 cups pancake mix | 1 large ripe banana, peeled and cut in pieces (cut lengthwise in quarters, crosswise in pieces) |
| 2 to 3 teaspoons vanilla extract | |
| ¼ cup semisweet chocolate pieces | |
| ¼ cup chopped salted peanuts | |

1. Set a griddle or heavy skillet over low heat.

2. Prepare pancake mix according to directions on pkg. Blend remaining ingredients into batter.

3. Using about ¼ cup batter for each pancake, bake according to pkg. directions. Additional chocolate pieces may be tossed over batter as soon as it is dropped onto griddle, if desired. Serve immediately with a thick rich chocolate or caramel sauce.

About 16 pancakes

Cherryland Pancakes—Prepare 2 cups pancake mix according to pkg. directions. Fold 2 cups quartered pitted fresh dark sweet cherries into batter.

Emperor's Dessert

An American version of a famous Viennese recipe called "Kaiserschmarren."

TO PREPARE: 25 MIN.

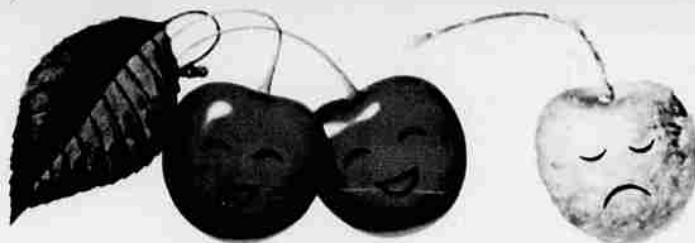
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| Pancakes (prepare your favorite recipe for tender, rich pancakes or crêpes) | ½ cup sugar |
| ¼ cup butter | ½ teaspoon ground cinnamon |
| | ½ cup golden raisins, plumped |
| | ½ cup flaked almonds, toasted |

1. Using two forks, gently tear the pancakes into about 1-in. irregular pieces and set aside to keep warm.

2. In a large skillet, melt butter and add the sugar. Over medium heat, stir until sugar is thoroughly blended. Mix in, in order, the cinnamon, raisins, and almonds, stirring occasionally until heated.

3. Add pancake pieces and toss lightly to coat; heat thoroughly. Sprinkle with additional sugar, if desired, and mix slightly. (This sugar should not be completely dissolved.)

8 to 10 servings



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