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TO TEMPT A TEEN



Teriyaki in a bun, complemented by a garden-fresh salad and brisk full-flavored tea.

Toffee-Topped Fudge Cake

TO PREPARE: 25 MIN. TO BAKE: 40-45 MIN.

- 1 cup sifted flour
- 1/4 cup cocoa
- 1/2 teaspoon baking soda
- 1/4 cup butter or margarine
- 1 teaspoon vanilla extract
- 1/2 cup sugar
- 1/4 cup firmly packed brown sugar
- 1 egg yolk, well beaten
- 1/2 cup buttermilk
- 1 egg white
- 1/2 cup firmly packed brown sugar
- 1/4 cup (about 1 oz.) finely chopped walnuts
- 1/4 teaspoon vanilla extract

1. Grease bottom only of an 8x8x2-in. cake pan. Set aside.
2. Sift together the flour, cocoa, and baking soda; set aside.

3. Cream together the butter and 1 teaspoon vanilla extract until butter is softened. Add sugar and 1/4 cup brown sugar gradually, creaming until fluffy after each addition. Add beaten egg yolk gradually, beating thoroughly.

4. Beating only until smooth after each addition, alternately add dry ingredients in fourths, buttermilk in thirds to the creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into pan.

5. Bake at 350°F 30 to 35 min., or until cake tester or wooden pick comes out clean when inserted in center of cake.

6. About 5 min. before cake is done, beat egg white until frothy. Add the remaining brown sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed and egg-white mixture does not slide when bowl is partially inverted. Fold in nuts and 1/4 teaspoon vanilla extract.

7. Remove cake from oven. Cool on cooling rack 1 to 2 min. Carefully spread with the egg-white mixture. Return to oven and bake 10 min. longer.

8. Remove from oven. Cool completely in pan on cooling rack. Cut into squares.

One 8-in. square cake

Skillet Potatoes au Gratin

TO PREPARE AND COOK: 35 MIN.

- 4 large potatoes, pared and sliced
- 1/2 cup finely chopped onion
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1 cup water
- 1/2 cup cream
- 1/4 cup butter, melted
- 1/2 cup grated sharp Cheddar cheese
- 3 slices bacon, diced and panbroiled until crisp
- 2 tablespoons butter
- 1/2 cup bread crumbs

1. Put sliced potatoes, onion, salt, pepper, and water into a heavy skillet. Cover and bring to boiling. Reduce heat and cook about 10 min., or until potatoes are just tender.

2. Add cream, 1/4 cup butter, and cheese to skillet and mix lightly. Cook, uncovered, over low heat about 10 min., or until thoroughly heated.

3. Meanwhile, heat 2 tablespoons butter in a small skillet. Add bread crumbs and heat over low heat, moving frequently with a spoon until crumbs are lightly browned.

4. Transfer potatoes to warm serving dish and top with crumbs and bacon.

6 servings
(Continued)

■ Our teen-age readers, expressing their preference in food, say "keep it simple," "give it plenty of flavor," "try something new."

Family Weekly Cookbook MELANIE DE PROFT Food Editor

A "TEEN-AGE CONTEST" ENTRY

Teriyaki in a Bun

TO PREPARE: 20 MIN. TO BROIL: ABOUT 8 MIN.
(allow about 2 hrs. for marinating)

- 2 lbs. boneless sirloin steak, about 1 in. thick
- 1 cup soy sauce
- 3 tablespoons sugar
- 3 tablespoons brown sugar
- 2 tablespoons finely chopped onion
- 1 clove garlic, crushed
- 2 tablespoons wine vinegar
- 1/4 teaspoon ground ginger

1. Slice meat across the grain into 1/4-in. strips.
2. Combine remaining ingredients in a shallow dish. Add meat strips and marinate about 2 hrs., turning meat occasionally.
3. Thread meat strips onto skewers. (See photo.) Broil 3 in. from source of heat about 8 min., turning occasionally and brushing with marinade. Serve on heated buns. 6 servings

Snappy Dunk

CONVENIENCE FOOD RECIPE

TO PREPARE: 5 MIN.

- 1 roll (6 oz.) smoked or garlic pasteurized process cheese food, softened
- 1/2 cup thick sour cream

Blend ingredients until smooth and creamy. Sprinkle with chopped chives before serving. About 1 cup

Pomona Ice

CONVENIENCE FOOD RECIPE

TO PREPARE: 10 MIN. TO FREEZE: ABOUT 5 HRS.

- 1 qt. apple cider
- 2 cups orange juice
- 2 cups sugar

1. Blend all ingredients together, stirring until sugar is dissolved. Pour mixture into refrigerator trays; freeze until firm.
2. Turn mixture into a chilled bowl and beat until smooth. Immediately return mixture to refrigerator trays and freeze until firm. About 1 1/2 qts.

Devilish Cheese Dip

When it comes to that all-American favorite—cheese dips—teens vote for a variety of crackers, corn and potato chips, plus crisp carrot and celery sticks as dunkers.

TO PREPARE: 10 MIN.

- 1/2 cup mayonnaise
- 8 oz. cream cheese, softened
- 1/4 cup (2 1/4-oz. can) deviled ham
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 small clove garlic

Put all ingredients into blender container; cover and blend until smooth. Garnish with snipped parsley. About 2 cups

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