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(Continued)

Fresh Pear Pie

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

- Pastry for 2-crust 8-in. pie (your favorite recipe or a prepared mix)
4 large ripe pears, washed, quartered, cored, pared, and sliced (about 4 cups)
¾ cup sugar
3 tablespoons cornstarch
½ teaspoon ground nutmeg
Few grains salt
2 tablespoons lemon juice
2 tablespoons butter or margarine

- Line pie pan with pastry. Roll out remainder for top crust, cut a decorative design in pastry and set aside.
- Sift the sugar, cornstarch, nutmeg, and salt together; set aside.
- Sprinkle lemon juice over sliced pears and mix lightly; toss gently with the sugar mixture. Turn filling into pastry shell. Dot top with butter.
- Moisten edge of bottom crust with water for a tight seal. Carefully lay top crust over filling. Press edges to seal and flute edge. Sprinkle top with sugar.
- Bake at 450°F 10 min. Reduce heat to 350°F and bake 30 to 35 min. longer, or until crust is light golden brown.
- Serve with butter-pecan ice cream or vanilla ice cream with chocolate sauce.

One 8-in. pie

Blueberry Pudding de Luxe

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN. TO BAKE: 45-50 MIN.

- 2 12-oz. pkgs. frozen blueberries
4 teaspoons lemon juice
½ teaspoon ground cinnamon
¾ cup sifted flour
¼ cup sugar
½ cup butter, softened

- Thaw blueberries according to directions on package. Drain one package.
- Empty undrained package of blueberries into a 1-qt. baking dish and add the drained blueberries. Sprinkle evenly with lemon juice and cinnamon.
- Sift the flour and sugar together into a bowl. Stir in butter until blended. Turn onto a sheet of waxed paper. Cover with another sheet of waxed paper and gently roll out dough to fit size of baking dish. Peel off one sheet of the waxed paper, thoroughly prick dough with fork and gently lay over blueberries. Peel off remaining waxed paper.
- Bake at 375°F 45 to 50 min., or until top is lightly browned and blueberry mixture is bubbly. Serve hot with sweetened whipped cream.

About 6 servings

Note: Blueberry mixture will not completely fill baking dish, thus allowing room for bubbling of mixture.

Double-Fudge Brownies

TO PREPARE: 35 MIN. TO BAKE: 35-40 MIN.

- ½ cup butter
2 sq. (2 oz.) unsweetened chocolate
¾ cup sifted flour
½ teaspoon baking powder
½ teaspoon salt
2 eggs
1 cup sugar
¾ cup pecans, coarsely chopped
12 oz. semisweet chocolate pieces
2 tablespoons butter
1½ cups miniature marshmallows
½ cup pecans, coarsely chopped

- Melt ½ cup butter and the unsweetened chocolate together over simmering water. Set aside to cool.
- Sift the flour, baking powder, and salt together; set aside.
- Combine eggs and sugar; heat 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. Stir in ¾ cup pecans. Turn the batter into a greased 9x9x2-in. baking pan; spread evenly into corners.
- Bake at 350°F 35 to 40 min., or until wooden pick inserted in center comes out clean. Cool completely on cooling rack.
- Melt the semisweet chocolate and 2 tablespoons butter together over hot (not boiling) water. Remove from hot water and stir in the marshmallows and ½ cup pecans. Immediately spread over the cooled brownies in pan. Cool completely. Cut into 1½-in. squares. 3 doz. brownies

**A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. Leon Balicer, Monterey, California**

Eggplant Amandine

TO PREPARE: 30 MIN. TO HEAT: 40 MIN.

- 1 medium-size eggplant, sliced, pared, and cut in small cubes
¼ cup butter
¾ cup sliced blanched almonds
1 small onion, finely chopped
¼ cup finely chopped parsley
¾ cup cracker crumbs
2 eggs, slightly beaten
2 tablespoons milk
1 cup thinly sliced Cheddar cheese

- Cook eggplant in ½ cup boiling salted water until just tender. Drain thoroughly. Mash with a fork and beat until fluffy.
- Heat 1 tablespoon of the butter in a small skillet; add almonds and heat until light golden, stirring occasionally. Using a slotted spoon, remove almonds to a shallow pan and heat in a 225°F oven 15 min.
- Brown onion lightly in butter remaining in skillet. Mix onion with the parsley and fold into eggplant.
- Heat remaining 3 tablespoons butter in the skillet. Add cracker crumbs and toss to coat crumbs. Blend with eggplant mixture. Stir in ½ cup of the almonds.
- Combine eggs and milk and blend into eggplant mixture. Turn into a greased 1-qt. baking dish. Top with the cheese and then the remaining ¼ cup almonds.
- Heat in a 350°F oven for 30 min. Remove from oven. Sprinkle with paprika and garnish with additional chopped parsley, if desired. Return to oven and heat 10 min. longer.

About 8 servings

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