

Orange Cream Pie

TO PREPARE AND COOK: ABOUT 30 MIN. TO CHILL: ABOUT 3 HRS.

- 1 3-oz. pkg. vanilla pudding mix
- 1 3-oz. pkg. orange-flavored gelatin
- $\frac{1}{2}$ cup water
- 1 cup cream

1. Prepare and cook pudding mix according to the directions on the package. Remove from heat. Immediately add the gelatin and stir until completely dissolved. Blend in the water, then the cream. Chill until mixture mounds when dropped from a spoon.

2. Turn mixture into Saltine Pie Shell. Chill until firm, about 3 hrs.

Enough filling for a 10-in. pie

Saltine Pie Shell

Crush enough saltine crackers (about 40) to yield $1\frac{1}{2}$ cups crumbs. Turn crumbs into a bowl and mix in $\frac{1}{2}$ cup sugar. Using a fork or pastry blender, blend in $\frac{1}{2}$ cup butter, softened. Turn mixture into a 10-in. pie pan; press evenly against the side and bottom of pan. Bake at 375°F 8 min. Cool.

One 10-in. pie shell

Potato Rolls

TO PREPARE: 15 MIN. TO BAKE: ABOUT 20 MIN.
(allow time for rising)

- 1 cup cooked instant mashed potatoes
- 1 14½-oz. pkg. hot roll mix

1. Prepare roll mix according to package directions for richer dough. Add warm potatoes to yeast mixture and stir until blended. Knead dough; let rise until doubled, 30 to 45 min.

2. When dough has doubled, punch down and turn onto a lightly floured surface. For each roll, shape 1 tablespoon of dough into an oblong about $2\frac{1}{2} \times 1$ in. Pinch ends to make points. Transfer to lightly greased baking sheets; brush tops with a mixture of 1 slightly beaten egg and 1 tablespoon water.

3. Cover with waxed paper and allow rolls to rise until double in size, 30 to 60 min.

4. Bake at 375°F about 20 min., or until golden brown. About 32 rolls

Walnut Biscuits

Prepare rolled biscuits according to directions on biscuit-mix package, using $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups biscuit mix blended with $\frac{1}{2}$ cup finely ground walnuts. About nine 2-in. biscuits

Apricot Chiffon Pie

TO PREPARE: 30 MIN. TO CHILL: 2-3 HRS.

- 1 9-in. pastry shell, baked and cooled (use your favorite pie-crust mix)
- 1 1-lb., 14-oz. can peeled apricot halves, drained (reserve $1\frac{1}{4}$ cups sirup)
- 1 tablespoon (1 env.) unflavored gelatin
- $\frac{1}{2}$ cup sugar
- 1 tablespoon lemon juice
- $\frac{1}{2}$ cup icy cold water
- $\frac{1}{2}$ cup nonfat dry milk
- 6 tablespoons toasted coconut

1. Pour $\frac{1}{2}$ cup of the reserved sirup into a small bowl and sprinkle gelatin evenly over sirup. Let stand about 5 min. to soften.

2. Reserve about 17 apricot halves for bottom of pie and set aside. Force remaining apricots through a coarse sieve or food mill.

3. Combine apricot purée, remaining $\frac{3}{4}$ cup sirup, sugar, and lemon juice in a saucepan. Heat until very hot. Add softened gelatin and stir until gelatin is completely dissolved. Chill in refrigerator or over ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

4. Shortly before gelatin mixture is of desired consistency, pour the icy cold water into a chilled bowl. Sprinkle nonfat dry milk evenly over water. Using a chilled beater, beat until mixture stands in stiff peaks when beater is slowly lifted upright.

5. When gelatin mixture is of desired consistency, spread whipped milk over gelatin mixture and gently fold together.

6. Arrange reserved apricot halves, cut side down, evenly over bottom of baked pastry shell. Turn gelatin mixture into shell. Top evenly with toasted coconut. Chill until firm, 2 to 3 hrs. One 9-in. pie

Peanut Butter Pancakes

TO PREPARE: ABOUT 20 MIN.

- 1 egg yolk, slightly beaten
- 1 cup milk
- $\frac{1}{4}$ cup creamy peanut butter
- 1 cup pancake mix
- 1 egg white

1. Combine egg yolk and $\frac{1}{4}$ cup of the milk. Blend in the peanut butter until mixture is smooth and creamy. Slowly blend in remaining milk.

2. Add pancake mix; stir until just blended. (Batter will be slightly lumpy.)

3. Beat egg white until rounded peaks are formed and egg white does not slide when bowl is partially inverted. Fold egg white into pancake batter.

4. Pour batter from a pitcher or tip of a large spoon onto a hot, lightly greased griddle. Bake pancakes until golden brown on both sides, turning only once. Remove to warm platter and serve with Peanut Butter Sirup. About 10 pancakes

Peanut Butter Sirup

Blend 3 tablespoons creamy peanut butter with $\frac{1}{2}$ cup maple sirup in a small saucepan. Heat over low heat until very hot; stir in 1 tablespoon butter.

Honey Butter

Cream butter until softened and gradually add an equal amount of honey; whip at high speed until fluffy. Serve with hot biscuits.

Chocolate-Frosted Cereal Candy

TO PREPARE: ABOUT 30 MIN.

- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ lb. marshmallows
- $\frac{1}{2}$ teaspoon salt
- $3\frac{1}{2}$ cups whole wheat flakes
- $\frac{3}{4}$ cup shredded or flaked coconut
- $\frac{1}{2}$ cup chopped salted peanuts
- 1 6-oz. pkg. semisweet chocolate pieces, melted over hot water

1. Melt butter, marshmallows, and salt in the top of a double boiler over simmering water, stirring occasionally.

2. Combine cereal, coconut, and nuts; toss gently to mix. Pour marshmallow mixture over cereal mixture; quickly toss to coat evenly.

3. Press mixture evenly into a buttered 9-in. square pan. Spread melted chocolate over top. Cool until chocolate is set. Cut into squares. About 64 pieces

Creamy Danish Whip

Prepare strawberry-flavored Danish dessert according to package directions. Set aside to cool. Prepare 1 pkg. dessert-topping mix according to package directions. Thoroughly blend mixtures together. Chill. To serve, spoon into chilled sherbet glasses. 4 to 6 servings

Danish Mallow Whip

Follow directions for Creamy Danish Whip, substituting one 16-oz. jar of marshmallow cream for the dessert-topping mix.

Sour Cream Meat Sauce

Reheat cooked meat slices or meat balls in this spicy sauce for a delicious quick dish.

TO PREPARE AND COOK: ABOUT 30 MIN.

- 1 pkg. spaghetti sauce mix
- 2 cups water
- 1 cup thick sour cream

1. Blend spaghetti sauce mix and water together in a saucepan. Bring to boiling, reduce heat, and simmer for 25 min. Remove from heat.

2. Gradually add the sour cream, blending well. Heat thoroughly; do not boil. About 3 cups sauce

Double Chocolate Rebels

TO PREPARE: 25 MIN. TO BAKE: 12 MIN.

- 1 cup sifted flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 6 tablespoons cocoa
- $\frac{1}{4}$ cups butter
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ cups sugar
- 1 egg, well beaten
- $\frac{1}{4}$ cup water
- 3 cups uncooked rolled oats
- 6 oz. (1 pkg.) semisweet chocolate pieces

1. Sift together the first four ingredients; set aside.

2. Cream the butter and vanilla extract together until butter is softened. Add the sugar gradually, creaming until fluffy after each addition. Add the beaten egg in thirds, beating thoroughly after each addition.

3. Mixing thoroughly after each addition, alternately add dry ingredients in two additions, water in one addition, to the creamed mixture. Add the oats gradually, stirring well. Mix in the chocolate pieces.

4. Drop by teaspoonfuls about 2 in. apart onto ungreased cookie sheets.

5. Bake at 350°F 12 min. Allow cookies to cool slightly on cookie sheets and then remove to cooling racks. About 15 doz. 2-in. cookies

Raisin Rebels

Follow recipe for Double Chocolate Rebels, substituting 1 cup (7 oz.) chopped dark seedless raisins for the chocolate pieces.