

3 Reasons It Pays To Serve Heinz Baby Foods

1. NO CAN OPENER...NO PRYING!

- Just turn to open... turn to reseal
- No more annoying bent lids

2. SAFER, MORE SANITARY!

- You can see Heinz freshness... before you buy
- Exclusive airtight reseal protects unused food, helps prevent spoiling

3. HEAT AND SERVE FROM JAR!

- Foods heat quickly, uniformly
- You needn't dirty a single dish

Heinz Research Is Your Assurance Of Finest Quality At Low Cost

• To bring your baby the best baby foods in the most convenient packages, scientists are constantly at work in the new Heinz Research Center, one of the wonders of the modern nutritional world.

HEINZ Baby Foods

Only Heinz has screw-on caps on all Strained and Junior Foods.

PENNSYLVANIA DUTCH RECIPES (Continued)



Moravian Sugar Cake

Rich with buttery cinnamon and sugar, this Pennsylvania Dutch favorite is truly a special treat.

TO PREPARE: ABOUT 35 MIN.

TO BAKE: ABOUT 20 MIN.

(allow time for rising)

- 2 pkgs. active dry yeast
- 1 cup warm water (110°F to 115°F)
- 1 cup sugar
- 1 teaspoon salt
- 2 eggs, well beaten
- 1 cup butter, melted
- 1 cup hot mashed potato
- 5 to 6 cups sifted flour
- 1½ cups light brown sugar
- 5 teaspoons ground cinnamon
- ½ cup butter, melted

1. Soften yeast in the warm water; let stand 5 to 10 min.

2. Mix together in a large bowl the sugar, salt, beaten eggs, and the 1 cup melted butter. Add the mashed potato gradually, beating well. Add 1 cup of the flour; beat until smooth. Stir in the yeast, then beat in enough of the remaining flour to form a light, soft dough. Cover with waxed paper and a clean towel; let rise in a warm place until doubled, about 2 hrs.

3. Divide dough into three portions and press evenly into 3 greased 9-in. square pans. Cover; let rise until doubled.

4. Meanwhile, blend together the brown sugar and cinnamon.

5. Make deep indentations about 1 in. apart in dough in each pan and spoon some of sugar mixture into each depression. Drizzle remaining ½ cup melted butter over sugar mixture.

6. Bake at 350°F about 20 min., or until cakes are golden brown.

Three 9-in. square cakes

Frau Moyer's Cheese Custard Pie

A Pennsylvania Dutch lady with a keen imagination put cottage cheese in a custard pie and created a masterpiece.

TO PREPARE: ABOUT 30 MIN.

TO BAKE: ABOUT 30 MIN.

Pastry for 1-crust 9-in. pie

- 1 cup large-curd cream-style cottage cheese
- 1 cup cream
- ½ cup confectioners' sugar
- ¼ teaspoon salt
- ¼ teaspoon ground nutmeg
- 5 egg yolks (about ½ cup), beaten
- ¼ cup butter, melted and cooled
- 5 egg whites (about ¾ cup)

1. Prepare pastry shell (do not bake); set aside.

2. Force cottage cheese through a fine sieve into a bowl. Stir in the cream, sugar, a mixture of salt and

nutmeg, the egg yolks, and melted butter.

3. Beat the egg whites until rounded peaks are formed; fold into cheese mixture until blended. Pour mixture into pastry shell.

4. Bake at 450°F 10 min. Reduce heat to 350°F; bake about 20 min. longer, or until a silver knife inserted halfway between center and edge of filling comes out clean. Serve warm. One 9-in. pie

Pastry

Sift 1½ cups sifted flour and ½ teaspoon salt together into a bowl. Cut in ½ cup lard or other shortening with pastry blender or two knives until pieces are the size of small peas. Gradually sprinkle about 2½ tablespoons cold water over mixture (add only enough water to hold pastry together), mixing lightly with a fork after each addition. Roll out pastry on a floured surface and fit into a 9-in. pie pan. Flute pastry edge.

Moravian Scotch Cakes

These colorfully frosted cookies similar to shortbread are chock-full of fine caraway flavor.

TO PREPARE: 20 MIN.

TO BAKE: ABOUT 20 MIN.

- 4 cups sifted flour
- ½ cup sugar
- 2 teaspoons caraway seed
- 1½ cups butter

1. Mix the flour, sugar, and caraway seed together in a bowl. Cut in the butter with a pastry blender or two knives until mixture is well blended.

2. Roll out about ¼ in. thick on floured surface. Cut into small squares. Transfer to greased cookie sheets.

3. Bake at 325°F about 20 min., or until lightly browned. Remove to cooling racks to cool.

4. When cooled, spread with Boiled Icing and sprinkle with colored sugar. About 3½ doz. cookies

Boiled Icing

Mix 1 cup sugar, ¼ cup water, and few grains salt together in a small saucepan. Place over low heat, stirring until sugar is dissolved. Cook without stirring until mixture spins a 2-in. thread when allowed to drop from fork or spoon. Beat 1 egg white until stiff peaks are formed. Continue beating egg white while pouring hot sirup over it in a steady, thin stream. After all the sirup is added, continue beating until icing is very thick and forms rounded peaks (holds shape). Blend in 1 teaspoon vanilla extract.