

Cookbook

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Banana Chocolate-Mallow Pie

Pastry for a 1-crust 8-in. pie

- 16 (about 4 oz.) marshmallows
- $\frac{1}{2}$ cup milk
- 1 sq. (1 oz.) unsweetened chocolate, cut in pieces
- 3 all-yellow or brown-flecked bananas, cut in $\frac{1}{4}$ -in. slices
- 1 cup chilled whipping cream, whipped

1. Line pie pan with pastry; bake and set aside to cool.
2. Combine marshmallows, milk, and chocolate in top of a double boiler. Heat over simmering water until chocolate and marshmallows are melted, stirring occasionally. Remove from heat; let stand until cool, but not set.
3. Meanwhile, arrange sliced bananas in an even layer in bottom of baked pastry shell.

4. Fold whipped cream into cooled marshmallow mixture. Turn filling into shell and spread evenly over bananas.

5. Chill thoroughly, at least 6 hours.

One 8-in. pie

Pennsylvania Dutch Raisin Pie

Pastry for a 9-in. lattice-top pie

- $1\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- 2 cups water
- 1 cup raisins
- 1 egg, beaten
- 2 tablespoons grated lemon peel
- 3 tablespoons lemon juice

1. Line pie pan with pastry, leaving about 1-in. of pastry extending over edge. Using a fluted pastry wheel, cut remaining pastry into strips, about 10 in. long and $\frac{1}{2}$ in. wide; set aside.
2. Mix the next three ingredients together in the top of a double boiler. Add the water gradu-

ally, stirring constantly. Stir in the raisins.

3. Bring mixture to boiling over direct heat, stirring constantly, and cook about 1 min. longer. Remove from heat. Vigorously stir a small amount of hot mixture into the egg. Immediately stir into mixture in double boiler. Set double-boiler top over simmering water and cook about 5 min., stirring frequently.

4. Remove from water and stir in the lemon peel and juice. Cool. Pour mixture into pastry-lined pan.

5. Cross two of the pastry strips over the pie at the center. Working out from center to edge of pie, add the remaining strips one at a time, weaving the strips under and over each other in crisscross fashion; leave about 1 in. between the strips. Trim the strips even with the edge of the pastry. Moisten the edge of pastry shell with water for a tight seal. Fold edge of bottom crust over ends of strips. Flute or press edges together with a fork.

6. Bake at 450°F 10 min. Reduce heat to 350°F and bake about 20 min. longer. One 9-in. pie



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