



AN APPLE TART with a Creole touch. The French and Spanish have a subtle, almost mysterious way with spices and seasonings. This delectable tart will keep you tasting to discover what gives the apple such a delightful flavor. The secret is a mixture of light molasses, heavy cream and egg yolk, poured over the apples during baking.

New Orleans Apple Tart

In New Orleans they mix the pastry with their hands, but you may prefer this method, which will

SAVE ONE LAYER

If you're planning a home reception, don't overlook the time and money-saving idea of using cake mix for a tiered wedding cake. Make the top layer with fruit cake mix and the other layers with white cake mix. The packaged fruit cake mix has plenty of moist raisins in it to keep that layer fresh and tasty for your first "monivernary" dinner at home.

RHUBARD UPSIDE-DOWN CAKE

Melt 1/4 cup butter in bottom of 8-inch square cake pan. Sprinkle 1 cup brown sugar mixed with 1/2 teaspoon cinnamon in bottom of pan and add 1 1/2 cups rhubarb. Cover with a standard one or two-egg cake or packaged mix and bake at 350 degrees for 35 minutes.

give similar results. Have butter at room temperature and mix it in a small bowl with the egg yolk, sugar, salt and lemon peel; then quickly work the paste into the flour with a fork, adding ice water if necessary.

TART PASTRY

2 cups sifted flour
1 cup butter, cut into pieces
1 egg yolk
2 tablespoons sugar
1/2 teaspoon salt
Grated peel of lemon

Sift flour on a board or into a bowl. Make a well in center and add butter, egg yolk, sugar, salt and lemon peel. Mix center ingredients to a smooth paste and quickly work in the flour, adding a little ice water to moisten dough if necessary. Press dough lightly with fingers or back of spoon to 1/4 inch thickness into a shallow round or long pan or onto a baking sheet, turning edges up slightly. Chill 30 minutes.

FRUIT FILLING

3 lbs. cooking apples
1/2 cup sugar
1 egg yolk
1/2 cup light New Orleans molasses
3 tablespoons heavy cream

Pare and slice apples and arranged over chilled pastry. Sprinkle fruit with sugar and bake at 400 degrees 10 to 15 minutes. Combine egg yolk, molasses and cream and pour over fruit. Continue baking at 350 degrees (moderate oven) about 35 minutes, or until apples are tender. Decorate with whipped cream. Makes one 10-inch tart.

Cheese Loaf

A busy friend of ours, Mrs. Nancy Jones, White Pine Apartments, likes to make this Cheese Loaf. Here is the recipe:

1 package frozen corn
6 slices bread
1/2 cup chopped onion
4 slices American cheese
3 eggs
1 2/3 cup milk
1 teaspoon salt
1/4 teaspoon paprika
1/2 teaspoon dry mustard
2 tablespoons butter

Cook corn according to directions on package; drain. Trim the crusts from the bread and put two slices on bottom of 9x11x2-inch greased loaf pan. Cover bread with half the corn and half the onion; then add two slices of cheese. Repeat by adding two slices of bread, remaining corn, onion and cheese and end with last two slices of bread. Blend together eggs, milk, seasonings and butter; pour over bread. Bake at 325 degrees for 50 to 60 minutes. Makes four to six servings. If you wish, serve with tomato sauce.

Apple Crisp

"We've stopped making pie at our house since we tried Apple Crisp," Mrs. Marvin Nereth, 2027 Del Moro Street, declared. "Teenagers love it!"

Mrs. Nereth kindly let us pass along the recipe to Herald and News readers. Here it is:

1 cup brown sugar
1/2 cup flour
1 cube of butter or margarine or half and half
dash of salt
1/2 teaspoon each cinnamon and nutmeg

Work together like pastry, making a "crumbly" mixture and put over the apples. Bake at 375 degrees for 30 or 40 minutes or until apples are done. Serve warm, cold or medium, with or without ice cream.

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BRAZILIAN COFFEE PINOCHA

Among the Latin American Republics, one of the favorite sweetmeats is a candy called Dolce de Leite. Sometimes, on the many occasions when "cafezinho" — tiny cups of fragrant black coffee — are being served, a platter of this popular candy takes the place of any other snack.

From the Pan-American Coffee Bureau comes this recipe for Pinocha A Cafe De Brasil — Brazilian Coffee Pinocha — a direct descendant of Dolce de Leite.

BRAZILIAN COFFEE PINOCHA

3 cups light brown sugar firmly packed
1 cup strong coffee
2 tablespoons white corn syrup
2 tablespoons butter or margarine
1 teaspoon vanilla

1 cup chopped Brazil nuts
Combine sugar, coffee and corn syrup in saucepan. Cook, stirring constantly, to 238 degrees or until a little of the mixture dropped into cold water forms a soft ball. Remove from the heat, drop in butter (do not stir). Cool, without stirring, to lukewarm (110 degrees). Add vanilla; beat with a spoon or electric beater at medium speed until the mixture loses its gloss and a small amount dropped from a spoon will hold its shape. Stir in nuts; pour into lightly buttered 8 x 8 x 2-inch pan. When cold, cut into squares. Makes about one to one-third pounds.

Mix a half a cup of powdered sugar and a teaspoon of cinnamon together; sift over the top of a sponge cake.

BRAZILIAN coffee sweetmeat, as explained by the Pan-American Coffee Bureau, is borrowed from our neighbors to the South, and makes a wonderful accompaniment for steaming cups of fragrant coffee.

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