



**PACKAGED PIE FILLING MIX** is the answer when the homemaker wants a quick, delightful dessert. These chocolate banana tarts can be made for a party or a family dessert without the homemaker spending extra time. The tart shells are baked previously and stored or bakery bought. (Or the pudding may be served in sherbet cups and topped with bananas).  
—Photo Jell-O Chocolate Pudding & Pie Filling

**Tarts in a Jiffy**

1 package chocolate-flavored pudding and pie filling mix  
2 cups milk  
6 baked tart shells  
Banana slices  
1/2 cup whipping cream  
Combine pie filling mix and milk in saucepan. Cook. Remove from heat. Cool only about five minutes, stirring once or twice. Cover bottom of tart shells with pudding, add banana slices and garnish with remaining pudding. Whip cream, sweetening to taste. Garnish tarts with whipped cream.

**Freezing Pizza**

"Freeze your own" is the newest wrinkle in preparing pizza, according to Food Specialties, Inc. The real Italian-style "finger-food" which now comes in a prepared mix can be even more of a time-saver when frozen and stacked away in the home freezer. It makes a handy snack for unexpected guests and extra company who prompt the serving of something filling and flavorful that's quick and different.

Frozen or mixed up on the spot, there's still no need to spend hours of cooking in the kitchen to achieve traditional pizza with the subtle blending of spices and tomato sauce. The new prepared mix takes less than half an hour to bake and serve, either in the oven or over an open barbecue fire.

Anchovies, cheese, mushrooms, beef and peppers are favorite toppings, but unusual combinations can be made easily with on-hand bacon, shrimp, fish bits, chicken, turkey, clams and vegetables — all good toppings for freezing.

Appian Way Pizza may be frozen either before or after baking and either with or without the topping. Topping can be mixed and frozen in a container in the correct amount for one pizza, then stored along with the frozen pizza pastry, if desired.

For thawing pizza that has been cooked before being frozen, remove wrapping and place in preheated oven. Bake at 450 degrees for 25 minutes or until golden brown, then lower heat to 350 for about 10 minutes longer. To thaw and cook the frozen, uncooked pizza, allow one hour in a 300 degree oven.

**PIZZA DOUGH**

If you are making pizza at home, take out a portion of the dough at the end of the first rising. Roll out on a floured board just as thin as possible. Try to get it 1/4-inch thick. Place on greased pizza pan, brush with olive oil and add pizza filling. Basis for pizza filling should be a finely chopped onion and garlic, sautéed in a couple of tablespoons of olive oil until clear. Add a small can of tomato sauce and 1/4 teaspoon oregano. Diced ham, mushrooms, bacon or any other desired additions go with it. Spread tomato sauce mixture over pizza and top with cheese. Mozzarella cheese is specified, but processed Swiss slices are a good substitute. Sprinkle grated parmesan cheese over the top and bake.

**WASHING NEW FABRICS**

As a general rule, the newer fabrics—such as nylon, Dacron, Orion, Dynel, Acrilan—don't require long immersion or action to come clean in soapsuds. The reason is that soil doesn't penetrate these "test tube" fibers and is easily washed off the surface.

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**LOW IN PRICE**

**Hot Coffee Cake**

- 1/2 cup butter
- 1 1/4 cup sugar
- 2 eggs, separated
- 1 1/2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- Dash of salt
- 1/2 cup milk
- 1/2 teaspoon vanilla extract
- 1/4 cup melted butter
- 2 teaspoons cinnamon
- 1 cup slivered almonds

Cream 1/4 cup of butter; gradually add 1 cup sugar, creaming thoroughly. Add egg yolks, one at a time, beating after each addition. Sift together flour, baking powder and salt; add alternately with milk to creamed mixture. Add vanilla. Beat egg whites stiff; fold into cake batter. Pour into buttered pan, 10x15x1-inch. Spread evenly. Brush with melted butter. Mix together remaining 1/4 cup sugar, cinnamon and nuts. Sprinkle over batter. Bake in moderate oven (375 degrees) 20 to 30 minutes. Serves about 10 persons.

**MOLDED PUDDING**

Individual molds of fluffy tapioca pudding are appealing to grownups and children. Make pudding by directions on quick-cooking tapioca package. While warm, pour into molds; chill. Unmold and serve plain or with sweetened fruit or berries or whipped cream.

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**APRICOT WHIP**

Beat 2 egg whites until peaks form. Beat in 1/2 cup sugar, a

tablespoon at a time. Fold in 1 1/2 cups apricot puree. Add 1 tablespoon lemon juice and dash of salt. Serves six.



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THE AROMA of baking coffee cake is just about the most pleasant thing imaginable. After the coffee cake is taken from the oven, serve it hot with plenty of butter. Add glasses of cold milk and let the whole family enjoy it.  
—Photo courtesy National Dairy Council

**SNOWBALLS**

Next time you make up devil's food cake mix, make a 9-inch round cake and use the other half of the batter for cupcakes. Cool the cupcakes, then turn bottom-side up, cover with seven - minute frosting and roll in shredded coconut.

**RAISIN BREAD SANDWICHES**

Raisin bread and raisin toast make excellent sandwiches. Peanut butter and crumbled broiled bacon pieces or cream cheese and chopped almonds are easy-to-come-by fillings for the sandwiches and are very tasty.

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