

Favorite Recipes

OF THIS
\$3,000
PRIZE-WINNING
Teen-age
COOK

We proudly present these favorite recipes from the collection of vivacious 17-year old Elizabeth Wickersham of Fort Lauderdale, Florida, who won the first prize of \$3,000 in the Junior Division of a recent national Bake-Off. Try these recipes . . . they're wonderful! FAMILY WEEKLY is currently encouraging the culinary interests of young America whose prize-winning recipes from its own Teen-Age Recipe Contest will be published soon in FAMILY WEEKLY.



Home from her national Bake-Off victory, Elizabeth is shown on the beach serving her own creations to her friends.

Cheerie Cherry Bread

Elizabeth likes to serve this colorful bread with cream cheese.

GOOD FOR FREEZING

- Maraschino cherries (1 6-oz. bottle), drained and cut in pieces (about 1/2 cup)
- 1/2 cup reserved maraschino cherry sirup
- 3/4 cup (about 3 oz.) pecans, coarsely chopped
- 1 1/2 cups sifted enriched flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 eggs
- 3/4 cup sugar

1. Grease bottom only of one 9 1/2 x 5 1/4 x 2 3/4-in. loaf pan. Line with waxed paper cut to fit bottom; grease waxed paper. Set aside.
2. Sift together the flour, baking powder, and salt. Set aside.

3. Beat eggs and sugar together until thick and piled softly.
4. Mixing until well blended after each addition, alternately add dry ingredients in thirds, reserved cherry sirup in halves to egg mixture. Mix in the cherries and pecans. Turn batter into prepared pan, spreading to corners.
5. Bake at 350°F 45 to 50 min., or until cake tester or wooden pick comes out clean when inserted in center of bread.
6. Remove from oven. Cool 10 min. in pan on cooling rack. To loosen from pan, run a spatula gently around sides. Cover with a cooling rack; invert bread and remove pan. Immediately peel off waxed paper and turn top side up. Cool completely. To store, wrap tightly in moisture-vapor-proof material.

1 loaf Cheerie Cherry Bread



Chocodiles

- 3 cups sifted enriched flour
- 1/4 cups firmly packed brown sugar
- 1/4 teaspoon salt
- 1/2 cup butter or margarine
- 1/2 cup shortening
- 1/2 cup crunchy peanut butter
- 1 egg yolk, beaten
- 1 teaspoon vanilla extract

1. Combine the flour, brown sugar, salt, butter, shortening, and peanut butter. Mix using low speed of mixer (or use pastry blender) until mixture resembles coarse crumbs.
2. Add the egg yolk and vanilla extract; mix well.

3. Press mixture firmly into ungreased 15 1/2 x 10 1/2 x 1-in. jelly roll pan (or make a 15x10x1-in. pan from heavy duty aluminum foil and place on a baking sheet). Bake at 350°F 25 to 30 min., or until golden brown. Cool slightly.
4. Spread with **Chocolate Crunch**. Let stand at room temperature until chocolate hardens. Cut into bars or squares.

3 to 4 doz. cookies

For Chocolate Crunch—Melt 1 cup (6-oz. pkg.) semisweet chocolate pieces in top of double boiler over hot water. Stir in 1/2 cup crunchy peanut butter and 1 1/2 cups corn soya cereal.