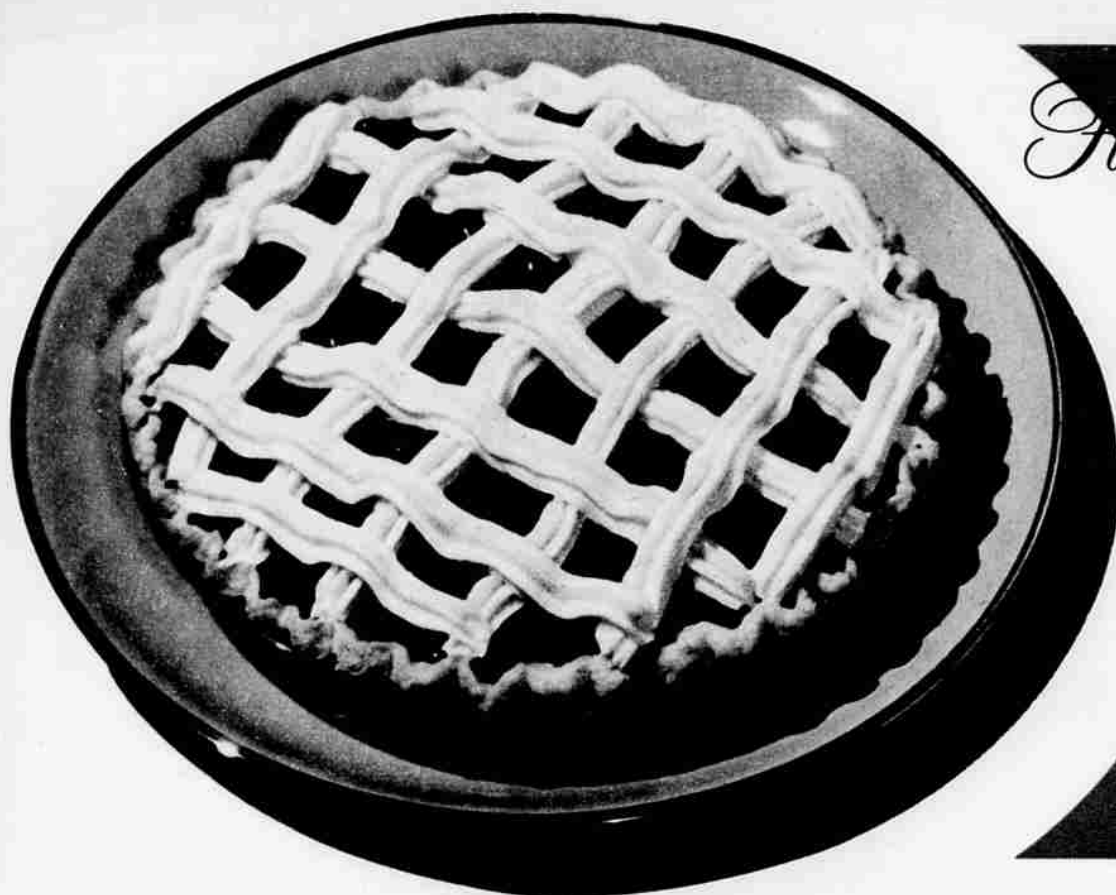




Good

**good
to
eat**

Cherry Pie

GOOD FOR FREEZING

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix)

2 No. 2 cans red tart pitted cherries, drained (about 4 cups)

1 cup reserved cherry liquid

3 tablespoons cornstarch

$\frac{3}{4}$ cup sugar

1 teaspoon lemon juice

$\frac{1}{4}$ to $\frac{1}{2}$ teaspoon almond extract

$\frac{1}{4}$ teaspoon salt

Red food coloring, if desired

1. Prepare, bake, and cool pastry.
2. Put cornstarch into a saucepan. Add reserved cherry liquid gradually, stirring in. Mix well and bring rapidly to boiling, stirring constantly until mixture is thick and clear. Stir in the sugar.
3. Remove from heat and mix in the

lemon juice, almond extract, and salt. (For brighter color, a few drops of red food coloring may be added.) Gently mix in the cherries. Set aside to cool.

4. When cooled, turn into pastry shell. Force Almond Hard Sauce through a pastry bag and No. 2 star tube, forming a criss-cross design over top of pie.

One 9-in. pie

Almond Hard Sauce

$\frac{1}{2}$ cup butter or margarine

1 teaspoon almond extract

2 cups sifted confectioners' sugar

$\frac{1}{4}$ teaspoon salt

2 teaspoons cream

Cream together butter and almond extract until butter is softened. Add the confectioners' sugar and salt gradually, creaming until fluffy after each addition. Finally, beat in the cream. Chill until cold and firm. About $1\frac{1}{2}$ cups sauce

Date-Custard Dessert

$1\frac{1}{2}$ cups graham cracker crumbs (about 18 graham crackers)

$\frac{1}{2}$ cup chopped dates

1 cup (about 4 oz.) pecans, coarsely chopped

$\frac{1}{2}$ cup melted butter or margarine

1 pkg. prepared vanilla pudding mix

2 cups milk

$\frac{1}{2}$ teaspoon vanilla extract

1. Pour melted butter into an 11x7x1 $\frac{1}{2}$ -in. pan. Sprinkle evenly with $\frac{1}{4}$ cups of

the graham cracker crumbs; reserve remaining $\frac{1}{4}$ cup for topping. Sprinkle evenly with the date pieces and $\frac{1}{2}$ cup of the nuts; reserve remaining nuts for topping. Set aside.

2. Cook pudding according to directions on package using the 2 cups milk. Stir in the vanilla extract. Pour hot pudding over crumb mixture. Sprinkle reserved crumbs and nuts over top. Chill in refrigerator 3 to 4 hrs., or until firm. Cut into bars.

About 12 servings

MELANIE DE PROFT, Director, Culinary Arts Institute



Crackle Peanut Brittle

2 cups sugar

1 cup light corn syrup

1 cup water

2 cups (about 11 oz.) raw peanuts

2 teaspoons butter

2 teaspoons baking soda

1 teaspoon vanilla extract

1. Lightly butter two baking sheets. Set out a candy thermometer.

2. Mix together in a heavy 3-qt. saucepan having a tight-fitting cover the sugar, corn syrup, and water. Stir over low heat until sugar is dissolved. Increase heat and bring mixture to boiling. Cover saucepan and boil gently 5 min.

3. Uncover saucepan and set candy thermometer in place. Continue cooking without stirring until mixture reaches 234°F (soft ball stage—forms a soft ball in very cold water; flattens when taken from water; remove from heat while testing.) Using a pastry brush dipped in water, wash crystals from sides of saucepan from time to time during cooking. Mix in the peanuts and butter.

4. Cook over low heat, stirring frequently, until mixture reaches 300°F (hard crack stage—forms threads which are hard and brittle in very cold water; remove from heat while testing.)

5. Remove from heat and remove thermometer. Add the baking soda and vanilla extract, mixing well. Pour onto the baking sheets, spreading as thinly as possible. As soon as candy is cool enough to

handle, wet hands in water and stretch candy as thin as desired. Turn candy over and cool completely.

6. When cool and firm, break candy into medium-size pieces. Store in tightly covered container. About 2 lbs. peanut brittle

Chocolate-Crunch Candy

GOOD FOR FREEZING

6 oz. (1 pkg.) semisweet chocolate pieces, melted over hot water and cooled

8 oz. marshmallows

$\frac{1}{4}$ cup butter or margarine

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon vanilla extract

$3\frac{1}{2}$ cups corn flakes

$\frac{1}{2}$ cup (about 2 oz.) pecans, chopped

$\frac{1}{2}$ cup (about 2 oz.) moist coconut

1. Lightly butter a 9x9x2-in. pan.

2. Combine marshmallows, butter, salt, and vanilla extract in the top of a double boiler. Set over simmering water and heat, stirring occasionally, until marshmallows are melted.

3. Mix together in a large bowl the corn flakes, pecans, and coconut. Stir marshmallow mixture and turn it over the cereal mixture. Mix to coat evenly. Press firmly into prepared pan. Spread cooled chocolate evenly over cereal mixture. Chill in refrigerator 1 hr.

4. Cut into $1\frac{1}{2}$ in. squares.

3 doz. squares