



Mocha-Mallow Pudding-Cake

CONVENIENCE FOOD RECIPE

TO PREPARE: 8 MIN. TO BAKE: 35-40 MIN.

- 1 pkg. chocolate pudding-cake mix
- 1/2 cup miniature marshmallows
- 2 tablespoons concentrated soluble coffee

1. Prepare pudding-cake mix according to directions on package. Stir marshmallows into the batter. Turn into an ungreased 8- or 9-in. square baking pan.
2. Sprinkle coffee and sauce mix evenly over batter. Continue according to directions on package.
3. Bake at 375°F 35 to 40 min. Serve warm with whipped cream.

About 10 servings

Lemon Sirup

TO PREPARE: 10 MIN.

Prepare sirups in advance; store covered in refrigerator. Use to sweeten iced tea.

- 1 1/2 cups sugar
- 1 cup water
- 1 tablespoon grated lemon peel (grated through colored part only; white is bitter)
- 1/2 cup lemon juice

1. Combine sugar, water, and lemon peel in a saucepan. Set over low heat and stir until sugar is dissolved. Cover, bring to boiling and boil 5 min.
2. Remove from heat and stir in the lemon juice. Set aside to cool. Chill thoroughly. Store covered in refrigerator.

About 1 1/2 cups sirup

Lime Sirup

Follow recipe for Lemon Sirup. Substitute lime peel and juice for the lemon.

Mint Sirup

Follow recipe for Lemon Sirup. Decrease sugar to 1 cup. Omit lemon peel and juice. Stir 1/4 teaspoon mint extract into sirup when removed from heat.

Firecrackers

CONVENIENCE FOOD RECIPE

TO PREPARE: 30 MIN. TO BAKE: 6-8 MIN.

- 1 pkg. pie crust mix
- Red sugar
- Melted butter
- 1/4 cup sugar
- 1 teaspoon ground cinnamon
- 4 to 6 well-drained maraschino cherries, cut in strips

1. Prepare pie crust mix according to directions on package for two-crust pie. Divide dough into two balls.

2. Sprinkle red sugar over board. Using one portion of dough at a time, roll dough into a rectangle 6 x 12 in. and about 1/8 in. thick.

3. Mix together the 1/4 cup sugar and cinnamon. Brush surface of rolled dough with melted butter and sprinkle evenly with one-half of the sugar-cinnamon mixture.

4. Cut dough in half lengthwise; then cut into 3 x 1 1/2-in. rectangles. With longer side nearest you, roll up each section and place on a greased baking sheet with the open edge down. Insert one maraschino cherry strip in the end of each roll for the "fuse."

5. Bake at 450°F 6 to 8 min. Remove Firecrackers immediately to cooling racks. Repeat procedure using remaining dough.

32 Firecrackers

New!

You can tell by the heavenly *smell* it's real Italian-style spaghetti!

(and what heavenly, heavenly flavor!)

Kraft helps you make it with herbs and spices—like the experts do!

1. Just get out a can of tomato paste or sauce.
2. Get out a package of Kraft Spaghetti Dinner. It gives you:
 - Herb-Spice Mix
 - Grated Parmesan Cheese
 - High-Protein Spaghetti

3. Only 15 minutes cooking time—and you've got spaghetti that almost speaks Italian! (With more sauce because you add your own tomato paste.) Try it!

You bring the  tomato paste
Kraft brings the rest in

New Kraft Spaghetti Dinner

