



Blueberry Crown Cake

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN.

TO BAKE: 55 MIN.

- 1 cup fresh or frozen blueberries
(drain sirup from frozen blueberries)
- 1/2 cup (about 2 oz.) finely chopped pecans
- 1 9 1/2-oz. pkg. yellow cake mix
- 1 teaspoon vanilla extract
- 1/4 teaspoon grated lemon peel (grated through
colored part only; white is bitter)

1. Generously butter bottom and sides of a 7-in. tubed pan (about 5 1/2-cup capacity).
2. Using the back of a spoon, press nuts into an even layer on bottom and sides of pan. Set aside.
3. Prepare cake mix according to directions on package. Add the vanilla extract and lemon peel with the liquid indicated on package. Gently blend in the blueberries. Turn batter into the prepared pan.
4. Bake at 350°F about 55 min., or until a cake tester or wooden pick comes out clean when inserted in cake, or cake surface springs back when lightly touched.
5. Remove from oven. Cool 10 min. in pan on cooling rack. Cover with a cooling rack, invert cake, and remove from pan.

One 7-in. tubed cake

Blueberry-Lemon Jam

TO PREPARE: 40 MIN.

- 1/2 lb. paraffin
- 4 cups firm, fresh blueberries, rinsed and drained
- 1 1/2 tablespoons grated lemon peel (grated through
colored part only; white is bitter)
- 3/4 cup lemon juice
- 7 cups sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/2 cup bottled fruit pectin

1. Set out a large, heavy sauce pot or kettle and eight 8-oz. jelly glasses.
2. Wash and sterilize glasses.*
3. Meanwhile, melt paraffin over simmering water.
4. Put blueberries into sauce pot or kettle and crush thoroughly. Add lemon peel and lemon juice. Blend in a mixture of the sugar, salt, and cloves.
5. Put sauce pot over medium heat and stir until sugar is dissolved. Bring mixture to boiling and boil rapidly 1 min. without stirring. Remove mixture from heat and blend in the fruit pectin. Skim off any foam.
6. Immediately ladle into the drained glasses, filling to within 1/2 in. of top. With a clean, damp cloth or a paper towel, remove any food particles that may be on the inside of glass above surface of mixture. Immediately pour enough melted paraffin onto top of mixture to make a layer about 1/8 in. thick in each glass. When paraffin has cooled completely, pour enough melted paraffin over first layer to make another layer about 1/8 in. thick. Carefully tilt glasses to distribute paraffin evenly over the top and seal it to edges of the glass. Cool glasses away from drafts. Label and cover glasses; store in a cool, dry place.

About eight 8-oz. glasses jam

*To Sterilize and Drain Glasses—Put a rack or folded dish towel onto bottom of large sauce pot or kettle. Place clean glasses on the rack or towel. Pour boiling water over them and boil 15 min., keeping glasses covered with water at all times; if more water is needed, add boiling water. Using long-handled tongs, carefully remove one glass at a time and thoroughly drain. Set right side up on rack, away from drafts. Fill hot glasses immediately.



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CARNATION INSTANT LIGHT CHIFFON FRUIT PIE

(Makes 9-inch pie)

- | | |
|---|---|
| 2 tablespoons
(2 envelopes)
unflavored gelatine | 1/2 cup pitted and
quartered grapes |
| 1/2 cup cold water | 1 teaspoon grated
orange rind |
| 1 1/2 cups orange juice | 2 1/2 cups whipped
CARNATION INSTANT |
| 1/2 cup sugar | 9-inch single crust
graham cracker shell |
| 1 cup diced fresh, frozen
or canned peach slices | |



Softened gelatine in cold water. Heat orange juice and sugar until sugar melts; pour over gelatine. Stir until dissolved. Chill until syrupy; stir in fruit and orange rind. Fold whipped Carnation Instant into fruit. Chill until mixture mounds from spoon. Pour into crust. Chill until filling is firm. (2-3 hours).

FOR GRAHAM CRACKER SHELL, blend 1 1/2 cups graham cracker crumbs with 2 tablespoons sugar and 1/4 cup melted butter. Line bottom and sides of pie plate.

TO WHIP CARNATION INSTANT FOR THIS RECIPE*
(Makes about 2 1/2 cups)

1. Mix 1/2 cup of Carnation Instant “Magic Crystals” with 1/2 cup ice water in bowl.
2. Whip until soft peaks form (3-4 minutes).
3. Add 2 tablespoons lemon juice. Continue beating until stiff peaks form (3-4 minutes longer).

*When used as a whipped topping, see package directions.