

continued)

COCONUT-APPLE STRIPS

Mrs. Melba Lockbee
Quincy, Ill.

Your "favorite husband" and the whole family are in for a special treat when these dainties are introduced.

TO PREPARE: 30 MIN.

TO BAKE: 45 MIN.

- 2 cups sifted cake flour
- 1 teaspoon salt
- ½ cup shortening
- 3 tablespoons undiluted evaporated milk
- 3 tablespoons water
- 4 cups sliced tart cooking apples (about 4 medium-size apples, pared)
- ½ cup sugar
- ½ teaspoon ground cinnamon
- 2 tablespoons butter or margarine
- 1 egg, slightly beaten
- ½ cup undiluted evaporated milk
- ½ cup sugar
- ½ teaspoon salt
- 2 cups flaked coconut

1. Set out a 15½x10½x1-in. pan.
2. Sift the flour with 1 teaspoon salt into a bowl.

Using a pastry blender or two knives, cut in the shortening until mixture resembles coarse corn meal. Gradually add a mixture of the 3 tablespoons evaporated milk and water; mix until blended.

3. Turn dough onto a lightly floured surface and roll into a rectangle the size of the pan. Fit pastry into pan. Arrange the apple slices in rows on dough, overlapping slightly. Sprinkle evenly with a mixture of ½ cup sugar and the cinnamon. Dot with butter.

4. Bake at 425°F 25 min. Remove pan from oven and reduce the temperature to 375°F.

5. Blend together the beaten egg, ½ cup evaporated milk, ½ cup sugar, ½ teaspoon salt, and coconut. Spoon mixture evenly over apple slices. Bake 20 min. longer, or until top is golden brown.

6. To serve, cut into 2½x1½-in. strips.

About 3 doz.

COOKIE SENSATION

Mrs. Marianne S. Dye
East Gadsden, Ala.

This sensational pecan roll deserves a more glamorous name than cookie—petit bon bon, perhaps?

TO PREPARE: 20 MIN.

TO BAKE: 12 MIN.

- ½ cup butter
- ½ teaspoon vanilla extract
- ¼ teaspoon almond extract
- ½ cup confectioners' sugar
- 1½ cups sifted cake flour
- 1 cup finely chopped pecans
- Chocolate sirup

1. Cream butter with vanilla and almond extracts until butter is softened. Add sugar in halves, creaming until fluffy after each addition.

2. Mixing only until blended after each addition, add flour in thirds to creamed mixture. Mix in nuts.

3. Lightly butter cookie sheets. Using a teaspoonful of dough for each cookie, shape into small crescents and place on cookie sheets.

4. Bake at 350°F about 12 min., or until golden brown. Remove cookies to cooling racks.

5. While still warm, dip cookies into the chocolate sirup and roll in sifted confectioners' sugar.

About 3½ doz. cookies

OH, THOSE ICE CREAM SAUCES

... money can't buy such satin-smooth sauces as you stir up with double-rich PET Milk, Karo Syrup and Jell-O Instant Pudding!

NO COOKING—JUST STIR

CHOCOLATE SAUCE—Mix until smooth 1 package Jell-O Chocolate Instant Pudding, ½ cup Light or Dark Karo® Syrup. Stir in gradually ½ cup PET Evaporated Milk, 1 tsp. Vanilla. Let stand to thicken, 10 min.

BUTTERSCOTCH SAUCE—Follow recipe for Chocolate Sauce, but use Jell-O Butterscotch Instant Pudding and Dark Karo Syrup. Omit vanilla.

ORANGE SAUCE—Mix until smooth 1 package Jell-O Vanilla Instant Pudding, ½ cup Light Karo Syrup and ¼ cup undiluted Frozen Orange Juice Concentrate. Stir in ½ cup PET Milk. Let stand to thicken, 10 min.

Any left? Cover and keep in refrigerator.



Sauces that pour smooth as a ribbon, taste lickin' good... possible for just one reason: double-rich PET Milk. It blends like the richest cream. It blends that richness into flavors, too... chocolate is fudgier, butterscotch more caramely, orange, m-m-m! **WHATEVER WOULD GOOD COOKS DO WITHOUT PET!**

