

Specially for...



For a festive year-round birthday party cake, versatile Sour-Cream Chocolate Cake may be frosted and decorated to harmonize with your party theme.

... a George Washington birthday luncheon

Sour-Cream Chocolate Cake

- 3 sq. (3 oz.) unsweetened chocolate
- $\frac{1}{2}$ cup double-strength coffee
- 2 cups sifted cake flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cups sugar
- $2\frac{1}{2}$ teaspoons vanilla extract
- 1 cup thick sour cream
- 2 eggs, well beaten

1. Grease bottoms only of two 8-in. layer-cake pans; line with waxed paper and grease paper; set aside.
2. Combine chocolate and coffee in double-boiler top and heat over simmering water until chocolate is melted. Blend thoroughly; set aside to cool.
3. Sift flour, baking soda, and salt together; set aside.
4. Beat sugar, extract, and sour cream together in a bowl. Add the eggs in thirds and then the chocolate mixture, beating thoroughly after each addition.
5. Add dry ingredients in fourths to sour-cream mixture, beating only until smooth after each addition; turn into pans.
6. Bake at 350°F 35 min., or until a cake tester inserted in center of cake comes out clean. Cool 10 min. on cooling rack. Remove cake from pans and peel off waxed paper; cool completely on rack.
7. Frost sides and top of cake with your favorite Seven-Minute Chocolate Frosting. Drop spoonfuls of melted unsweetened chocolate onto top of frosted cake. Using back of spoon, swirl pools of chocolate. Decorate cake with whole, stemmed red cherries. Garnish serving plate with candles and flowers to match your color scheme.

One 8-in. layer cake

... a Southern party buffet

Chicken Pie with Sweet Potato Crust

- 3 cups cooked chicken pieces
- 1 cup diced cooked carrots
- 6 cooked small white onions
- 1 tablespoon chopped parsley
- 1 cup undiluted evaporated milk
- 1 cup chicken broth
- 2 tablespoons flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper

Sweet Potato Crust (see recipe)

1. Put chicken in a shallow $1\frac{1}{2}$ -qt. baking dish; top with the next three ingredients.
2. In a saucepan, gradually add evaporated milk and broth to a mixture of the flour, salt, and pepper, stirring constantly. Bring to boiling and boil 1 to 2 min. Pour over chicken mixture.
3. Top with Sweet Potato Crust; flute edges.
4. Bake at 350°F about 40 min., or until crust is lightly browned.

About 6 servings

Sweet Potato Crust

Blend 1 cup flour, 1 teaspoon baking powder, and $\frac{1}{2}$ teaspoon salt together. Mix in 1 cup cool mashed sweet potato, $\frac{1}{3}$ cup melted butter, and 1 well-beaten egg. Chill thoroughly. On a lightly floured surface, roll out dough $\frac{1}{4}$ in. thick and a little larger than baking dish.

(Continued on page 10)

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