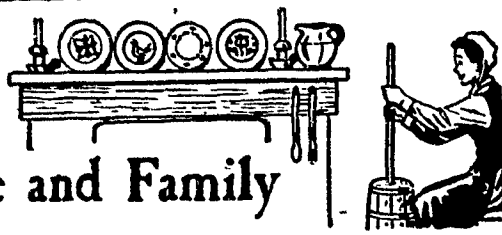


For the Farm Wife and Family



Saucepan Desserts

By Mrs. Richard C. Spence

A little saucepan sorcery is all that it takes to turn out a luscious brownie ice cream pie or a variety of chewy bar-type cookies. The magic formula consists of combining all of the ingredients in the same saucepan used to melt the butter in the first step of the recipe.

The saucepan method not only eliminates extra bowls and pans to wash, but also cuts down on the mixing time required.

The batter for these versatile desserts goes together in a matter of minutes.

It may be baked in a variety of pan shapes as well. Pie pans, for example, yield two thin layers which, make a party dessert worth remembering when stacked with creamy rich ice cream in between. A ring mold also has interesting possibilities as a baking pan.

The rich, chocolate brownie is probably the best loved of the saucepan bars.

However, coconut and

corn flakes added to a brown sugar batter have a combination of chewiness and crunchiness that is worth trying, too.

Saucepan sorcery turns out treats which are delightfully easy to make and wonderfully tasty to eat.

Saucepan Brownie Ice Cream Pie

1/4 pound or 1/2 cup Butter
2 - 1 ounce squares unsweetened chocolate
1 cup sugar
1 cup broken pecans
1/2 cup flour
1 teaspoon baking powder
1 teaspoon vanilla
2 eggs

Rub bottom of two 9-inch pie pans with butter. Melt butter and chocolate in a saucepan. Remove from heat.

Add all ingredients except eggs.

Mix to blend. Add eggs and beat well. Divide batter equally in two pans. Bake 25 minutes in a moderate oven (350 degrees). Cool in pans. Loosen edges.

Spread two pints of softened ice cream over one

one Brownie layer. Cut second layer into eight or ten wedge-shaped pieces.

Arrange wedges on top of ice cream for a "top crust". Wrap Brownie Pie in freezer wrapping and keep in the freezer. Remove from freezer about 20 to 30 minutes before serving time.

Cut and serve. Eight to 10 servings.

Saucepan Cornflake Bars

1 stick (1/4 pound or 1/2 cup) Butter
1/2 cup brown sugar
2 tablespoons water
1/3 cup granulated sugar
1 cup sifted flour
1 1/4 teaspoons baking powder
1 egg
1 teaspoon vanilla
1/4 cup shredded coconut
1 cup corn flakes

Rub bottom of a 9-inch square pan with butter. Melt butter in a saucepan. Remove from heat. Add sugars and water. Blend. Stir in flour and baking powder.

Add egg and vanilla. Beat well. Add coconut and corn flakes, and stir lightly to combine. Pour into prepared pan. Bake in a moderate oven (350 degrees) about 30 minutes.

Do not overbake. Cool in pan. Cut into bars at serving time. Yield: 18 bars.

NOTE: Saucepan Cornflake Bars may be baked in two 9-inch pie pans and served with ice cream between the layers to make an Ice Cream Pie.

A warm homemade chocolate doughnut and a mug of refreshing cold milk, together they're enough to make a success of any summer day.

To make all this possible you can mix the dough for

the doughnuts in the cool of the morning, put it in the refrigerator to chill and then cut and fry the doughnuts in time for a delightful break about mid-afternoon.

Frost them with a rich browned butter frosting or satiny chocolate frosting—or if you just can't choose between two such good-sounding frostings, you could even do them half and half.

If you've thought of homemade doughnuts as being a treat but rather a lot of trouble to make, you'll be pleased with this method of frying them in an electric frypan.

There's little fuss involved and the doughnuts cook in about three minutes. In this time they develop a nice even browning due to the evaporated milk used in the dough.

Together with eggs and butter the evaporated milk makes it a wonderfully rich dough, too, which in turn produces the especially good and rich doughnuts.

The frostings are both beauties as well as being so pleasant tasting. The browned butter frosting is a lovely tawny white color; the chocolate, dark rich brown and shiny.

They're both made with evaporated milk so have the same superbly smooth texture. If you choose the chocolate, you might like to sprinkle chopped nuts on as a finishing touch.

Think how wonderful hot doughnuts taste in the morning, too. Save part of the dough in the refrigerator overnight and you'll be all set to make fresh doughnuts first thing next day.

Chocolate Doughnuts
3 1/2 cups flour, sifted
2 teaspoons baking powder

der.
1 teaspoon soda
1 teaspoon salt
2 eggs
1 cup sugar
2 tablespoons butter, melted
2 squares unsweetened chocolate, melted
3/4 cup evaporated milk
1 tablespoon lemon juice
1 teaspoon vanilla extract
Salad oil for frying
Sift together flour, ba

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