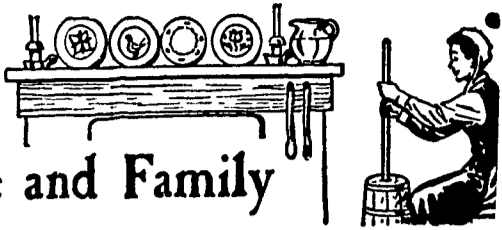


For the Farm Wife and Family



Goodies For Your Guests

by Mrs. Richard C. Spence

Holidays always bring with them their fair share of extra entertaining. For some extra-special eating enjoyment you might like to try some of these recipes we have for you today. Your family and guests will really feel as if they're being pampered!

RASPBERRY CHEESE PIE

Graham Cracker Crust:
1½ cups fine graham cracker crumbs.
¼ cup sugar
¼ cup (½stick) butter or margarine, melted

Filling:

1 tablespoon (1 envelope) unflavored gelatin
¼ cup water
2 egg yolks, slightly beaten
½ cup sugar
¼ cup instant nonfat dry milk
½ teaspoon salt
2 tablespoons water
2 cups small curd cottage cheese

¼ cup water
¼ cup instant nonfat dry milk
2 egg whites
½ teaspoon almond extract
½-cup raspberry jam
Combine graham cracker crumbs, sugar and melted butter or margarine; press firmly in pie plate. Bake ten minutes in a 325 degree oven. Allow to cool, then chill while making filling. Sprinkle gelatin on ¼ cup water to soften. In a small saucepan, mix egg yolks, sugar, ¼ cup nonfat dry milk, salt and two tablespoons water. Cook, stirring constantly, until mixture coats a metal spoon. Add softened gelatin to egg yolk mixture and stir until dissolved. Remove from heat and stir in cottage cheese. Place ½ cup water, ¼ cup of nonfat dry milk, egg whites and almond extract in small mixing bowl. Beat until stiff; fold in the cottage cheese-egg yolk mixture. Spoon into chilled pie shell and spread with raspberry

jam. Chill until ready to serve, then garnish with topping.
Whipped Raspberry Topping
¼ cup water
¼ cup instant nonfat dry milk
3 tablespoons raspberry jam
2 teaspoons lemon juice
Place water, nonfat dry milk, raspberry jam and lemon juice in small mixing bowl; beat until stiff. Spoon on top of pie, leaving a decorative opening in the center.

coloring
1 teaspoon vanilla extract
3 eggs, beaten
¾ cup milk
¼ cup whole cranberry sauce
½ cup chopped nuts
Sift together flour, baking powder, salt, nutmeg, and baking soda. Cream together shortening and sugar. Add food coloring and vanilla extract. Add beaten eggs and mix well. Add flour mixture alternately with milk and cranberry sauce. (Do not combine milk and sugar. Add milk after first addition of flour, and cranberry sauce after second addition. Beat well after each addition.) Pour into 2 greased, waxpaper-lined, 9-inch round pans. Bake in moderate oven (350 degrees) 35 minutes, or until done. When cool, frost with Fluffy Frosting. Makes two 9-inch layers.

CRANBERRY - NUT CAKE WITH FLUFFY FROSTING

2½ cups sifted enriched flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon nutmeg
½ teaspoon baking soda
1 cup shortening
1 cup sugar
½ teaspoon red food coloring

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