

for deep frying
 granulated sugar
 together flour, baking
 er, and salt. Combine
 and egg yolk; beat until
 and lemon colored.
 ually add sugar, beating
 Stir in milk, shorten-
 or oil and lemon rind.
 flour mixture and blend
 Chill 2 hours. Turn out
 lightly-floured board or
 cloth and roll to ¼-
 thickness Cut with 2-
 round cookie cutter.
 a half-teaspoonful of
 on center of half the
 is Beat egg white slight
 Brush remaining rounds
 egg white, and place
 down on jellied rounds.
 edges together firmly
 Fry in deep hot fat
 (degrees) until golden
 n, about 2 minutes on
 side Drain on absorb-
 paper When cool, dust
 granulated sugar. Makes
 2½ dozen 2-inch bis-
 ks

The magic in baking is perfectly illustrated by the recipe for Cheese Popovers. Fill these melt-in-the-mouth shells of crispy goodness with Quick Chicken Sauce and you'll have a simple entree for a special luncheon. You will want to bake extras too, to serve piping hot with melting butter.

Contrary to some rumors, popovers are truly easy to make. The recipe calls for just four basic ingredients plus seasonings. Because of the high proportion of liquid to dry ingredients, it's almost impossible to overbeat the batter. "Magic" occurs during the baking when steam, acting as leavening, causes the batter to "pop" and bake over the top, leaving a hollow center surrounded by crisp, hot bread. A word of warning: make sure your popovers are completely done to a firm golden brown before you take them from the ov-

en, lest they collapse upon cooling.

Popovers are best baked fresh just before mealtime, but leftovers can be saved successfully. To reheat for another meal, place in a paper bag and heat in a slow oven.

CHEESE POPOVERS WITH QUICK CHICKEN SAUCE

1 cup sifted enriched flour
 ½ teaspoon salt
 Dash of cayenne pepper
 3 eggs, beaten
 1 cup milk
 1 tablespoon melted shortening or oil
 ½ cup grated American cheese (use packaged grated cheese)
 Sift together, flour, salt & cayenne. Combine eggs and milk. Add flour mixture to egg mixture and beat to a smooth batter. Add shortening and cheese. Beat 3 minutes with rotary beater, or 1 minute at high speed with electric mixer. Pour into a well greased popover pan or custard cups, filling about ½ full. Bake in moderate oven (375 degrees) one hour, until firm and brown. Remove from pans, split popovers and fill with Quick Chicken Sauce. Makes 12 popovers.

QUICK CHICKEN SAUCE

Cook ½ cup chopped celery in 1 tablespoon butter or margarine until tender, about 10 to 15 minutes. Stir in a 10½-ounce can (about 1¼ cups) condensed cream of celery soup, ½ cup water, 2 tablespoons chopped pimento and 1 cup diced cooked chicken (2 5-ounce cans). Heat to boiling and serve.

SMOOTHIE CHOCOLATE SPICE CAKE

2 cups sifted enriched flour
 1¼ cups sugar
 ½ cup cocoa
 2 teaspoons baking powder
 ½ teaspoon baking soda
 1 teaspoon cinnamon
 ½ teaspoon ginger
 ¼ teaspoon ground cloves
 ½ cup hydrogen shortening

1 10½-ounce can condensed tomato soup (1¼ cups)
 2 eggs
 ½ cup seedless raisins
 ½ cup chopped nuts

Sift together flour, sugar, cocoa, baking powder, baking soda and spices. Add shortening, soup and one egg. Mix to blend. Beat 2 minutes at medium speed on electric mixer, or 300 strokes by hand. Add remaining egg. Mix to blend. Beat 2 minutes or 300 strokes long er. Fold in raisins and nuts. Pour into 2 greased, paper-lined 8-inch round pans. Bake in moderate oven (350 degrees) 45 to 50 minutes. When cool, frost with Brown Sugar Frosting.

BROWN SUGAR FROSTING

Combine 1 cup brown sugar, ½ cup milk and 2 tablespoons butter or margarine in saucepan. Bring mixture to boil, reduce heat and simmer until butter melts and sugar dissolves, about one minute. Cool to lukewarm. Stir in 2¼ cups sifted confectioners sugar. Beat until mixture is of spreading consistency.



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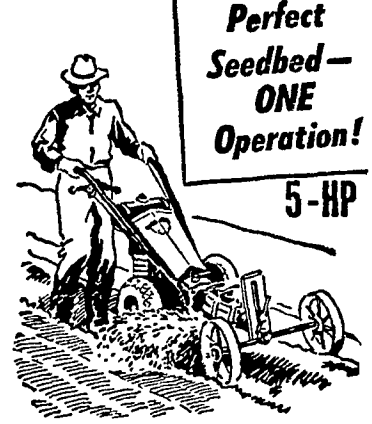
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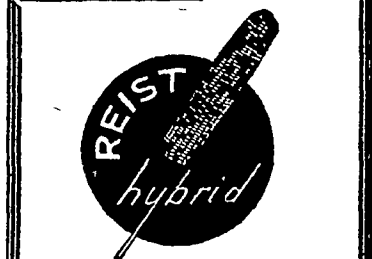
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