

For the Farm Wife and Family.



By Mrs. Richard C. Spence, Food Editor

So It's Washington's Birthday!



SPENCE

The appropriate fare for Washington's Birthday seems to be something made with cherries. So if you serve Cherry Dowdy, you are filling the bill perfectly. Cherry Dowdy begins with a can of cherry pie filling, bran flakes enhance the flavor of the sponge-cake-like topping. Serve it oven warm and topped with ice cream or whipped cream. For a special treat, make individual Cherry Dowdies in 6-ounce custard cups, dividing the mixtures evenly. No change in baking time or temperature is necessary.

CHERRY DOWDY

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| 1 can (1 lb. 15 oz.) cherry pie filling | 1/2 cup sugar |
| 1/2 cup, sifted regular all-purpose flour | 1/2 teaspoon vanilla flavoring |
| 1 teaspoon baking powder | 1 cup 40% bran flakes |
| 1/2 teaspoon salt | |
| 1 tablespoon butter | |
| 1/4 cup hot water | |
| 1 egg | |

Spread cherry pie filling evenly in bottom of 12x8x2 inch baking dish, set aside. Sift together flour, baking powder and salt, set aside. Add butter to water, stirring until melted. Beat egg until very thick. Add butter mix-

ture, sugar and vanilla, beating until well blended. Crush bran flakes slightly and add to egg mixture together with dry ingredients, stirring lightly until combined. Spread batter over cherries. Bake in moderate oven (375 degrees) about 25 minutes. Serve warm. 6-8 servings

GRANDMA'S CHERRY TORTE

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| 1/2 cup butter or margarine |
| 3/4 cup, granulated sugar |
| 4 eggs, separated |
| 1 cup Ritz crackers, finely rolled (about 28 crackers) |
| 1/2 cup chopped pecans |
| 1/2 cup all-purpose flour |
| 2 teaspoons baking powder |
| 1/2 teaspoon ground cinnamon |
| 1/4 teaspoon ground cloves |
| 1 can (1 lb., 14 oz.) dark, pitted cherries, drained |
| 2 cups heavy cream, whipped |

Grease two 8-inch layer cake pans; then line bottoms with wax paper; grease wax paper. In large bowl, with mixer at medium speed, beat butter or margarine and sugar until creamy. Add egg yolks and beat until light and fluffy. Combine next six ingredients; stir into butter mixture until blended. Beat egg whites until stiff, but not dry. Fold into batter, then turn into prepared cake pans, dividing batter evenly. Bake in a preheated moderate oven (350 degrees) about 30 minutes, or until cake tester inserted in center comes out clean. Loosen around edges; then turn out on rack. Peel off wax paper; let cool. Spread a thin layer of whipped cream over one cake layer. Reserve about 1/2 of cherries, arrange rest over cream. Top with another thin layer of cream, then with second cake layer. Use remaining cream to spread around sides of cake and to garnish top in lattice pattern. Dec-

orate with remaining cherries. Makes about 12 servings.

Another version of the cherry torte is this Party Cherry Torte—

PARTY CHERRY TORTE

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| 3/4 cup, corn, flake crumbs |
| 3 egg whites |
| 1 teaspoon, vanilla flavoring |
| Dash salt |
| 1 cup, sugar |
| 3/4 cup, chopped, nutmeats |
| 1 teaspoon, baking powder |
| 1 can, (1 lb., 5 oz.) cherry pie filling |
| 1 cup whipping cream |
| 2 tablespoons, sugar |

Beat egg whites with vanilla and salt until foamy. Gradually add sugar, beating until stiff and glossy. Mix nutmeats, corn flake crumbs and baking powder; fold into meringue mixture. Spread in well-greased 9-inch pie pan, building up sides. Bake in slow oven (300 degrees) about 40 minutes or until done. Cool.

Spread cherry pie filling in shell. Whip cream until stiff, fold in sugar. Spread over cherries just before serving. Cut into wedges to serve. 8 servings.

GOLDEN CHERRY CHEWS

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| 3/4 cup butter |
| 2 cups cottage cheese |

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| 2 1/2 cups regular all-purpose flour |
| 1/2 teaspoon salt |
| 1 can (1 lb.), red, tart, pitted cherries in water pack |
| 1/2 cup sugar |
| 2 tablespoons cornstarch |
| 1/2 teaspoon almond extract |
| Confectioners sugar |

Cream butter and cheese until fairly smooth; add flour and salt. (Add the last 1/4 cups flour by hand.) Chill several hours. Filling: Drain cherries reserving 3/4 cup liquid. Combine sugar and cornstarch; gradually stir in liquid. Cook, stirring constantly, until thickened. Cook 2 more minutes. Add almond and cherries; cool. On a floured board roll 1/2 dough 15x9 inches and 1/2 inch thick. Cut into 3-inch squares. Place 2 cherries with sauce on each. Fold corners into center, pressing outer edges of square to flatten. Repeat with remaining dough. Bake 20-25 minutes in a 375 degree oven. Cool on wire rack. Sprinkle with sugar. Makes 45.

CHERRY CHOCO NUT CREPE SUZETTES

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| Chocolate Nut ice cream |
| 3 eggs |

(Continued on Page 18)

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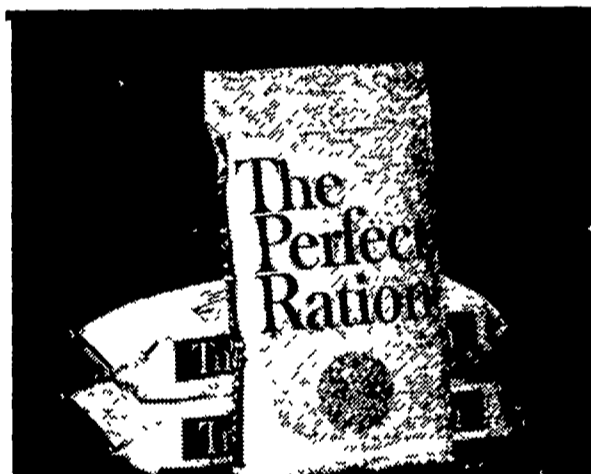
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