

TOASTED ALMOND FINGERS

- 1 cup butter
- 1/2 cup confectioner's sugar
- 1 tablespoon cream
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1/4 teaspoon salt
- 2 cups finely chopped toasted almonds

Cream butter, add sugar gradually and cream together until light and fluffy. Beat in cream and vanilla. Add flour, sifted together with salt, mixing to form soft dough. Stir in nuts. Chill dough thoroughly. Shape into "fingers" and bake on un-oiled cookie sheets in 325°F. oven for about 15 minutes, until delicately browned. When cookies are cool, dip one end of each into frosting made by combining 2 tablespoons softened butter with 1 cup sifted confectioner's sugar, 2 tablespoons sifted cocoa and 1 tablespoon cold coffee. Makes 6 dozen.



CHOCOLATE TOPS

- 16 (1/2 pound) marshmallows
- 2 tablespoons butter
- 2 tablespoons honey
- 2 1/2 cups sugar-coated toasted rice cereal
- 1/2 package semi-sweet chocolate

Combine marshmallows, butter, and honey in top of double boiler. Cook over boiling water until marshmallows melt, stirring frequently.

Place cereal in a buttered bowl. Pour syrup over cereal, mixing thoroughly. Press mixture in a buttered 8-inch square pan.

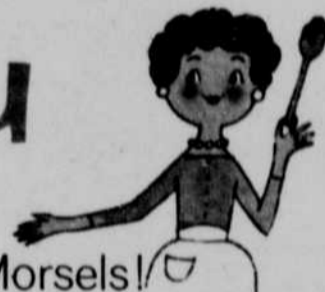
Place chocolate in top of double boiler and place over hot water. When partially melted, remove from heat, and stir quickly until completely melted. Spread chocolate over candy. Chill only until set, then cut into squares. Makes 36 pieces.



Goody For you

Who can resist

"CHOCOLATE REFRESHERS" made with Nestlé's Semi-Sweet Morsels!



BUTTERSCOTCH PENUCHE

- 3 1/2 cups sugar
- 1 1/2 cups evaporated milk
- 1/2 teaspoon salt
- 1 package butterscotch pudding mix
- 1 teaspoon vanilla
- 1/4 cup butter
- 1 1/2 cups flaked coconut

Combine sugar, milk, salt, and pudding mix in heavy 2 1/2-quart saucepan. Cook and stir over low heat until mixture comes to a boil. Continue boiling, stirring occasionally, until a small amount of syrup forms a soft ball in cold water (or to a temperature of 232°F.). Remove from heat, add vanilla and butter, and beat until candy loses gloss and thickens, about 5 to 7 minutes. Add coconut. Spread in 9x9x2-inch pan, or drop by teaspoonsfuls onto waxed paper. Makes about 2 1/2 pounds of candy.



Chocolate Refreshers* (Prize-winner in 11th Pillsbury Bake-Off)

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| 1 1/4 cups sifted Pillsbury's BEST All-Purpose Flour | 3/4 cup firmly packed brown sugar | 2 unbeaten eggs |
| 3/4 tsp. soda | 1/2 cup water | 1/2 cup orange juice |
| 1/2 tsp. salt | 1/2 cup butter | 1/2 cup milk |
| 1 1/4 cups dates cut in pieces | 1 cup (6 oz. pkg.) Nestlé's Semi-Sweet Morsels | 1 cup chopped walnuts |

Sift flour with soda and salt. Combine dates, brown sugar, water, butter in large saucepan. Cook over low heat, stirring constantly, until dates soften. Remove from heat. Stir in Chocolate Morsels; beat in eggs. Add dry ingredients alternately with orange juice and milk. Blend thoroughly after each addition. Stir in walnuts. Bake in well-greased 15 x 10 x 1-inch jelly roll pan at 350°F. for 25 to 30 min. Cool; spread with glaze. Cut in bars.

Orange Glaze

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| 1 1/2 cups sifted confectioners' sugar | 1 to 2 tsp. grated orange rind |
| 2 tbs. soft butter | 2 to 3 tbs. cream |
- Combine sugar, butter and orange rind. Blend in cream until of spreading consistency.
*Adapted by Ann Pillsbury



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They're chewy rich goodies everyone loves! Full of nuts and dates and Nestlé's® Semi-Sweet Chocolate Morsels! Best because Nestlé's makes the very best chocolate! See other prize-winning recipes on packages of Semi-Sweet Morsels...and new Butterscotch Morsels!



THE FLAVORS YOU LOVE—NESTLÉ'S MAKES BEST!