

Baked Egg Cups or Baked Apple Supreme make two delicious ways to turn a day a little brighter . . . just the thing for the pretty plaid days in your future! Happy to go to brunch is the fruity Breakfast Parfait — the easy but elegant Stuffed Peach Halves . . . or a breakfast way with beans!

Party idea: start the day sweet and sociably with friends invited to your house for late breakfast or "brunch." Aluminum foil and evening before preparation are the secrets to easy entertaining, early or late in the a.m. Serve subtle Crabmeat Ramekins or, for eye-opening flavor, dish up Hot Ziggities and Texan's Pork and Beans.

BAKED EGG CUP

- 3/4 cup mayonnaise
- 1/4 teaspoon salt
- Dash pepper
- 1 teaspoon Worcestershire sauce
- 1/4 cup milk
- 1 1/4 cups grated Cheddar cheese
- 4 eggs

Combine mayonnaise, salt, pepper, Worcestershire sauce in a saucepan; blend well. Gradually add milk, stirring until smooth. Add 1 cup cheese. Cook over low heat, stirring constantly, until cheese melts and mixture is thick (about 5 minutes).

Shape 4 custard cups using double-thick squares of foil. (The handy, disposable cups are made by simply shaping the foil over the bottom of a custard dish — then pushing another matching dish over the foil to form it tightly into shape.)

Place 2 tablespoons cheese mixture in bottom of each foil cup. Break an egg into each cup; add 2 tablespoons cheese mix; sprinkle remaining grated cheese over top. Bake in 350° oven 25 minutes.

Lazy Susan Idea: The night before, prepare Baked Egg Cups as directed. Place on baking sheet, cover with foil. Refrigerate. Start Rich Refrigerator Rolls or wrap baked sweet rolls in foil, using double fold over top and at each end. Refrigerate. Next morning, bake portion of Refrigerator Rolls, or if baked rolls are used, pre-heat oven to 350°. Remove foil covering from egg cups, place in oven. Bake 25 minutes. During last 15 minutes of baking place foil-wrapped sweet rolls in oven to heat. Serve eggs in foil cups; sweet rolls in opened foil package.

BREAKFAST PARFAITS

- 1 pkg. (10 oz.) frozen strawberries, raspberries or other fruit
- 2 cups milk
- 1/2 cup cream
- 1/2 teaspoon salt
- 3/4 cup all-purpose flour
- 1/2 cup whipping cream
- 2 tablespoons sugar

Thaw fruit. Combine milk, cream and salt in saucepan. Gradually add flour. Stir or beat until smooth. Cook over medium heat, stirring constantly until mixture comes to a boil and is thick. Cover; cook over low heat 5 minutes.

Beat whipping cream with sugar until thick. Alternate layers of hot pudding, fruit and whipped cream in parfait glasses, sherbet glasses or goblets. Serve immediately. Serves 4 to 6.



This breakfast is prepared the night before in convenient aluminum foil. A dash of Worcestershire, bubbly cheese give baked eggs "up and at 'em" flavor. Rich Refrigerator Rolls rise to a breakfast occasion, too!

Sing a Best-of-All

"Good Morning!"

with these
tasty and
nourishing
foods

STUFFED PEACH HALVES

- 8 canned peach halves (No. 2 1/2 can)
- Whole cloves
- 1/2 pound sausage meat
- 1 tablespoon finely chopped onion
- 3/4 cup crushed raisin bran cereal

Drain peach halves. Place, cut side up, in shallow baking pan lined with aluminum foil. Place four cloves around outer edge of each peach half. Combine sausage, onion, bran; toss together lightly. Form into small balls, one for each peach half. Place in center of peach halves; flatten slightly.

Bake, uncovered, 25-30 minutes in 400° oven. Baste occasionally with drippings. Makes 4 servings.

If desired, prepare peach halves the night before; cover with foil and refrigerate until baking time; allow 30 to 35 minutes in oven. Serve with orange juice, Cinnamon-Crunch Coffee Cake.

RICH REFRIGERATOR ROLLS

- 2 pkgs. special active dry yeast (or 2 cakes compressed yeast)
- 1 cup warm water or warm unsalted potato water
- 1/2 cup (1/4 lb.) butter
- 1/2 cup sugar
- 3 eggs (room temperature)
- 1 teaspoon salt
- 5 cups sifted all-purpose flour

Add the yeast to the warm water and let stand. Measure butter, sugar, salt and add the eggs to the large mixer bowl. Blend well on low speed until smooth or beat with wooden spoon about 200 strokes.

Add 1 cup flour to the bowl, then the yeast mixture. Beat well again until smooth. Stop mixer. Add more flour, first with spoon, then with hand. Squeeze dough through fingers to blend well.



Put your family on best-of-all behavior with a whiff of old-fashioned cinnamon-aroma — a taste of Baked Apple Supreme. Aluminum foil covering lets you store it overnight in the refrigerator, bake it without oozing syrup in oven.

Scrape down dough from sides of bowl. Cover and refrigerate 2 hours at least (no more than 3 days). Punch down dough occasionally as it rises.

When ready to make rolls, take 1/4 of the dough at a time. (Cover and return the rest to the refrigerator.) Shape as desired. Place on greased baking sheets. Cover and let rise in warm place one to 1 1/2 hours. (To test, dent will remain when finger is pressed gently on sides of dough.) Preheat oven to 400°. Bake rolls 10 to 20 minutes, depending on size. Cool on rack, brush with butter if desired. Makes about 4 dozen rolls.

BAKED APPLE SUPREME

- 6 medium-sized baking apples
- 1/4 cup butter
- 1/2 cup light brown sugar or honey
- 1/4 cup raisins (optional)
- 1/2 teaspoon cinnamon
- 1/4 cup Grape-Nuts cereal
- 1/3 cup bran flakes cereal
- 6 squares aluminum foil

Wash and core apples. Pare top half of each apple or slit skin around apple about 1 inch from top to allow for escape of steam. Set apple in square of foil and bring wrap over lower half. Place in baking dish. Melt butter; add brown sugar, raisins, cinnamon; stir until blended. Add cereals to half of butter-sugar mixture; use to fill apples. (Apples can be stored in refrigerator until serving at this point).

Bake 40 minutes at 400°. Reheat remaining sauce; pour over apples. Bake 10 minutes longer. Serve plain or with cream. Makes 6 nourishing servings.

CINNAMON-CRUNCH COFFEE CAKE

(A rich "batter-way" recipe)

- 2 pkgs. special active dry yeast (or 2 cakes compressed yeast)
- 1 cup water (warm for dry yeast, lukewarm for compressed yeast)
- 2 eggs, room temperature
- 1 teaspoon vanilla, almond or lemon extract
- 3 cups sifted all-purpose flour
- 1 teaspoon salt
- 1/2 cup sugar
- 1/2 cup soft shortening

For topping, mix 1/2 cup crushed (1 1/2 cups uncrushed) wheat, corn or rice cereal flakes, 1/2 cup sugar, 1/2 teaspoon cinnamon, 3 tablespoons melted butter. Set aside.

Measure dry ingredients and shortening into large bowl. Blend well. Measure water into small bowl. Add yeast and let stand a few minutes. Stir. Pour yeast mixture, extract and eggs into large bowl. Beat until smooth, about 200 strokes or 2 minutes medium speed with electric mixer. Scrape down batter from sides of bowl.

Cover and let rise in warm place for 30 minutes or until doubled. Grease pans well (or line pans with greased foil for easy cooling, cutting). Stir down batter. Fill muffin cups 1/2 full; pans should be 3/4 to 1/2 full. Push batter evenly in pans with table-spoon. Tap pans on table to settle batter.



Warm pudding, cold berries and light whipped cream layer into a showy Breakfast Parfait. Goblets or sherbet glasses will do nicely — and so will your favorite coffee cake. Then plug in the coffeepot and call your friends to the table.