



Chocolate Macaroon Toppers win praise 'n' prizes with Nestlé's Chocolate Morsels

MAUDE McCULLICK, Minneapolis, Kansas, likes to experiment with old recipes. She added her own touch to an old family favorite and came up with this winner.

Chocolate Macaroon Toppers

Adapted by Ann Pillsbury

Part macaroon, part crisp cookie, chocolate topped.

BAKE at 375° for 12 to 15 minutes.
MAKES about 3½ dozen cookies.

Combine... 2 cups (7-oz. pkg.) packaged grated **coconut** and
½ cup powdered or granulated **sugar**.

Stir in... 1 **egg white**
1 tablespoon **water** and
½ teaspoon **Burnett's Pure Vanilla**. Form into
16-inch roll. Wrap in **Saran Wrap**; chill.

Cream... ½ cup **Land O'Lakes Butter**. Add
½ cup packed **brown sugar**; cream well.

Blend in... 1 unbeaten **egg yolk**
½ teaspoon **Burnett's Pure Vanilla** and
¼ teaspoon **salt**; beat well.

Add... 1½ cups sifted **Pillsbury's BEST All Purpose Flour**;
mix well. Form into 10-inch roll. Wrap in
Saran Wrap; chill.

Cut... cookie dough in ¼-inch slices. Place on un-
greased cookie sheets. Cut about ¼-inch slices
of coconut roll, using sharp knife; shape into
patties the same size as cookie rounds. Place
on cookie slices.

Bake... at 375° for 12 to 15 minutes until golden brown.

Melt... 1 6-oz. pkg. (1 cup) **Nestlé's Semi-Sweet Chocolate Morsels**. Frost cookies. Cut **maraschino**
or **candied cherries** in sixths. Place one on
each cookie.

Whenever the recipe calls for chocolate—or butter-scotch—do what the winners do. Call for Nestlé's. Fabulous Nestlé's® Semi-Sweet Chocolate Morsels, or exclusive Nestlé's® Butterscotch Flavored Morsels. They're first in quality, first in performance, first on the list of all good cooks. Nestlé's makes the very best flavors.



Walnut Sundae Torte. Winifred Mulder, East Grand Rapids, Michigan created this fancy torte-cake. It's lavish with walnuts, luscious with butterscotch sauce.

Walnut Sundae Torte

Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes.
SERVES 15.

Sift
together... 3 cups sifted **Pillsbury's BEST All Purpose Flour**
1¼ teaspoons **salt**
1 teaspoon **soda**.

Cream... ¾ cup **Land O'Lakes Butter**. Gradually add
2 cups firmly packed **brown sugar**, creaming well.

Add... 2 unbeaten **eggs**; beat well.

Combine 1¼ cups **milk** and
1½ teaspoons **Burnett's Pure Vanilla**. Add alter-
nately with dry ingredients to creamed mix-
ture. Blend well after each addition.

Stir in... 4½ cups (1 lb.) **Diamond Walnuts**, chopped. Turn
into 15x10x1-inch jelly roll pan or two 9x9-inch
pans, well greased and lightly floured on the
bottom.

Bake... at 350° for 25 to 30 minutes.

Serve... warm or cold with whipped cream or ice cream
and **Butterscotch Sauce**.

Butterscotch Sauce

Melt 1½ cups **Nestlé's Butterscotch Morsels** with 1 cup
corn syrup, ½ cup light cream or half and half and ¼ cup
Land O'Lakes Butter in a saucepan over medium heat.
Stir until sauce is smooth and hot. Remove from heat and
add 1 teaspoon **Burnett's Pure Vanilla**. Serve warm or cold.
If sauce gets too thick, heat over hot water.

