



### GEORGE WASHINGTON PIE

- 1 recipe plain pastry
- 7 medium-sized tart apples, pared, cored and sliced
- 1/2 cup chopped maraschino cherries, drained (about 20 cherries)
- 1/3 cup sugar
- 3/4 teaspoon cinnamon
- Dash nutmeg
- 1 tablespoon butter
- Green maraschino cherries, halved
- Red maraschino cherries, quartered
- Swiss cheese strips

Divide dough in half. Roll half of dough out on lightly floured board to 1/8-inch thickness. Line a 9-inch pie plate with pastry; trim off excess pastry.

Combine apples and 1/2 cup chopped cherries; mix lightly. Combine sugar, butter, cinnamon and nutmeg; mix well. Add to apple-cherry mixture and toss lightly but thoroughly. Turn into pastry-lined pie plate. Roll out remaining half of pie dough to 1/8-inch thickness and cover filling. Trim edge, seal and flute as desired. Cut a few slits in top of crust to allow escape of steam. Bake in hot oven (400°) 50-60 minutes, or until apples are tender.

Arrange cherries and cheese strips on top of cooled pie to resemble an American flag. Use green cherries as background for the stars, red cherries for the red stripes and cheese strips for the white stripes. Swiss cheese may be grated over green cherries for stars, if desired.



### FRENCH CHERRY PIE

- |   |                                   |
|---|-----------------------------------|
| 1 unbaked French Pastry* shell                  | Topping:                          |
| 1/4 cup flour                                   | 1/3 cup firmly packed brown sugar |
| 1/2 cup sugar                                   | 1/3 cup instant nonfat dry milk   |
| 3 cups (2 1-lb. cans) drained tart red cherries | 1/3 cup flour                     |
|   | 3 tablespoons butter              |

Use a 9-inch pie plate and preheat oven to 400 degrees. Combine flour and sugar; toss lightly with cherries. Place fruit mixture in pastry shell; set aside. In mixing bowl combine brown sugar, nonfat dry milk and flour; using fork or pastry blender cut butter into flour mixture until mealy. Spread flour-butter mixture over fruit in pastry shell. Bake 10 minutes; lower oven temperature to 325° and bake 40-50 minutes more. Remove to cooling rack. If desired, garnish with a few fresh cherries. 6-8 servings.

### \*FRENCH PASTRY

- |                                |                         |
|--------------------------------|-------------------------|
| 1/2 cup (1 stick) butter       | 1 1/2 cups sifted flour |
| 1 3-ounce package cream cheese | 1/4 cup water           |

In mixing bowl cut butter and cream cheese into flour using fork or pastry blender. When mixture is mealy add water; mix lightly until all flour is moistened. Shape dough into 2 portions; wrap and chill. When ready to use roll the pastry to 1/8-inch thickness on lightly floured pie board. Makes enough for one 9-inch double-crust pie.



### CHERRY ICE CREAM TORTE

- |                                   |  |
|-----------------------------------|--|
| 1 1/2 cups crushed vanilla wafers | 1/4 cup light corn syrup                             |
| 1/4 cup sugar                     | 1 3/4 cups (1 lb. 4-oz. can) drained frozen cherries |
| 1/2 cup (1 stick) butter, melted  | 1/2 cup whipping cream                               |
| 1 quart vanilla ice cream         | 2 tablespoons sugar                                  |
| 1 cup cherry juice                | 1 tablespoon crushed walnuts                         |
| 2 tablespoons cornstarch          |  |
| 1/2 teaspoon salt                 |  |

Use 8 or 9-inch round cake pan and preheat oven to 350 degrees.

Line cake pan with double thickness of aluminum foil, allowing foil to extend over edges. Mix vanilla wafers, sugar and butter; press onto bottom and up sides of cake pan. Bake 20-25 minutes until golden brown; chill. Allow ice cream to soften slightly; spoon into chilled crust. Pack ice cream down firmly, cover and freeze. Meanwhile blend a few tablespoons juice with the cornstarch and salt; add to remaining juice. Stir in corn syrup; heat, stirring constantly, until mixture thickens. Stir in cherries; chill. When ready to serve, spread ice cream with the chilled cherry mixture. Whip cream until stiff, gradually adding sugar. Garnish torte with walnuts and whipped cream; serve immediately. 6-8 servings.

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yeast



### SUGAR-PLUM RING

- |  |  |
|--|--|
| 1 package Fleischmann's Active Dry Yeast | 1 3/4 cups unsifted flour                        |
| 1/2 cup warm water (105-115° F.)         | 1/2 cup finely chopped pecans                    |
| 1/2 cup evaporated milk                  | 2 tablespoons sugar                              |
| 1 tablespoon sugar                       | 1 teaspoon cinnamon                              |
| 1/2 teaspoon salt                        | 10 (1-pound can) whole plums, halved and drained |
| 1 tablespoon Fleischmann's Margarine     |  |

Dissolve Fleischmann's Yeast in warm water in large warm mixer bowl. Add evaporated milk, 1 tablespoon sugar, salt, Fleischmann's Margarine, flour. Beat 1 minute at slow speed and 2 minutes at medium speed on electric mixer. Cover; let rise in warm place, free from draft, until doubled, about 40 minutes. Combine pecans, 2 tablespoons sugar, cinnamon. Divide dough into 20 balls and roll in nut mixture. Arrange ten in greased 9-inch ring mold; cover each with well-drained plum half. Add second layer of balls; top with remaining plum halves; sprinkle with rest of nut mixture. Cover; let rise in warm place, free from draft, until doubled, about 30 minutes. Bake in moderate oven (375° F.) 35 minutes or until done.

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