



"THE GOBLINS'LL GET YOU" contd.

PRUNE CUPCAKE CATS

Cake:

1½ cups cooked prunes
1 cup sugar
½ cup shortening
2 eggs
1 teaspoon vanilla

2 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon cinnamon
¾ cup milk

Cake: Cut prunes from pits. Cream sugar and shortening until light and fluffy. Add eggs and vanilla and continue creaming. Sift flour, baking powder, salt and cinnamon together. Add to creamed mixture alternately with milk. Blend well. Blend in prunes. Spoon into greased cupcake pans, filling ¾ full. Bake in moderately hot oven (375 degrees F.) 25 minutes. Cool.

Icing:

5 prunes
3 cups powdered sugar
2 tablespoons melted butter

4 tablespoons cream
Cellophane straws

Icing and Decoration: Steam prunes over boiling water until soft enough to cut easily with kitchen scissors. Clip triangular pieces for ears; smaller pieces for eyes. Blend powdered sugar, butter and cream to smooth spreading consistency. Frost tops of cupcakes. Make cat faces on cakes with prune pieces before frosting sets too firmly. Clip straws and insert for whiskers. Makes 1½ dozen cupcakes.

You've made Toll House America's **#1** cookie...



A true American success story - Toll House® cookies were "born" just 20 years ago at the famous Toll House Inn. The recipe called for Nestlé's Semi-Sweet Chocolate—and still does! Only Nestlé's fills these favorite crispy cookies with the richer flavor of quality chocolate. Only Nestlé's crams them with the chewy delight of chunky whole Morsels. So easy to make.

Recipe on every package of Nestlé's® Semi-Sweet Morsels.

Now try this
sensational **#2**
new Toll House



TOLL HOUSE MARBLE SQUARES

Preheat oven to 375° F. Sift together 1 c. plus 2 tbs. sifted flour, ½ tsp. baking soda, ½ tsp. salt—set aside. Blend ½ c. soft butter (or shortening), 6 tbs. granulated sugar, 6 tbs. brown sugar, ½ tsp. vanilla, ¼ tsp. water. Beat in 1 egg. And flour mixture—mix well. Stir in ½ c. coarsely chopped nuts. Spread in greased 13" x 9" x 2" pan. Sprinkle one 6-oz. pkg. (1 c.) Nestlé's Semi-Sweet Chocolate Morsels over top of batter. Place in oven 1 min. Remove from oven and run knife through batter to marbleize. Return to oven and continue to bake. BAKE at: 375° F. TIME: 12 to 14 min. Cool. Cut in 2" squares. YIELD: 2 dozen.

NESTLÉ'S MAKES THE VERY BEST CHOCOLATE!



Remember... "round" or "square"...



HALLOWEEN CHOCOLATE CAT CAKE

2 8-inch white or yellow cake layers
12 medium cupcakes
Orange butter frosting
1 6-ounce package (1 cup) chocolate morsels
2 tablespoons vegetable shortening

Frost top and sides of cakes with orange butter frosting (prepare 1½ times the recipe for standard butter frosting). Combine and melt over hot (not boiling) water chocolate and shortening. Spread evenly with back of spoon in aluminum foil-lined 15x10x1-inch pan. Chill until firm, approximately 20 minutes. Invert carefully on waxed paper-lined cookie sheet. Gently peel off foil. Cut a cat shape out of cardboard and use to trace on chocolate. Cut out the chocolate cats and re-chill until firm enough to handle, approximately 5 minutes. Place cats on top and sides of frosted cake and cupcakes.

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Only Nestlé's Chocolate makes these authentic Toll House treats!