



TEEN FARE



BROILED MUSHROOM CHEESEWICHES

<i>Buttered baking sheet</i>	<i>6 servings</i>	<i>Preheated broiler</i>
<i>1 10½-ounce can cream of mushroom soup, undiluted</i>	<i>1 egg, slightly beaten</i>	<i>Dash of red pepper sauce (optional)</i>
<i>1½ cups shredded Cheddar cheese</i>	<i>6 slices bread</i>	<i>6 slices tomato</i>

Combine soup, Cheddar cheese, egg and red pepper sauce until well blended. Toast one side of bread; then spoon cheese-soup mixture over untoasted side. Top with tomato slices and broil about 5 minutes, or until cheese melts and sauce is bubbly.

TAFFY TREATS

<i>1½ cups walnuts, ground</i>	<i>¾ cup sifted powdered sugar</i>
<i>½ cup sugar</i>	<i>¼ teaspoon salt</i>
<i>½ cup evaporated milk</i>	<i>1 unbeatn egg</i>
<i>½ cup butter</i>	<i>1 teaspoon vanilla</i>
<i>¾ cup firmly packed brown sugar</i>	<i>2 cups sifted all-purpose flour</i>

Combine ¾ cup ground walnuts, sugar and evaporated milk in small saucepan. Cook over medium heat, stirring constantly, until very thick. Cool.

Cream butter. Add brown sugar, powdered sugar and salt, creaming well. Blend in egg and vanilla. Gradually add flour.

Shape dough into 1-inch balls. Make a depression in ball and fill with ¼ teaspoon cooled walnut mixture. Reshape into ball, completely enclosing the filling. Place on lightly greased cookie sheets. Bake at 350° for 15 to 18 minutes. Cool. Insert a toothpick into top of each cookie. Dip in Caramel Coating; allow excess to drop off. Dip bottom of cookie into remaining walnuts; place on cake rack to set. Makes about 3 dozen cookies.

Caramel Coating: Combine ¾ pound (about 36) light colored candy caramels and ¾ cup milk in top of double boiler. Heat until caramel melts, stirring occasionally. Keep mixture warm over hot water.

JIFFY BLOSSOM COOKIES

Quick, crispy, pineapple filled cookies are fun to make. Use your favorite recipe for Refrigerated Rolls. Combine ½ cup sugar and 1 teaspoon cinnamon and spread generously over board. Roll biscuits thin, to giant size, turning with each roll of pin to work cinnamon-sugar into dough. Place a drained pineapple spear in the center, with one end extending beyond biscuit, then fold edges over opposite end of spear and bake on cookie sheet for 10 minutes at 475°.

WAIKIKI BLIP

1 can frozen pineapple-orange juice or pineapple-grapefruit juice
1 banana
2 cups milk

Run hot water over can of frozen juice to partially defrost it, then combine all ingredients in blender* until creamy. Makes 3½ cups or about 5-6 oz. servings.

Good for breakfast on a hot day or for that refreshing break any time. Can also be served with an ice cream float for party air.

*If you do not have a blender, mash banana with fork, then with rotary beater combine with *thawed* juice and milk and mix well.

