

Sift flour, baking powder and salt together, cream the shorten-1½ cups flour ing and sugar together stir in the corn syrup gradually, beating tablespoons powdered sugar 2 1/2 teaspoon salt well, beat the egg yolks and add 1/3 cup shortening to the batter. stir in chocolate and 1 egg yolk vanilla, add sifted dry ingredients tablespoons cold water alternately with milk beating well after each addition beat the egg whites until stiff and fold Sift the flour, sugar and salt together and work into the shortening, add the egg yolk and into the batter. Spread the water to the first mixture. Roll mixture in a greased pan about 10x15 inches and bake in a modout lightly and fit into the pie tin, pricking well, bake at 425 degrees F. 12 to 15 minutes, cool erately hot oven. Cool a few minutes and cut into bars, makes and pour in the cooled filling. about 35 cookies. DEBONNETS SUBSCRIBE NOW! April 11, 1947 __ yr.(s) subscription to Enclosed find \$.... for ____

THE VOICE at the rate of \$2.00 per year. The Voice will be mailed to the subscriber weekly. Phone Name Address ____ Credit subscriptions to _

Chocolate Dandy Pie 2 tablespoons flour

1/4 teaspoon salt

HOUSEHOLD HINTS

By Mrs. Brevy Lilly

If you like cheese with apple

pie you'll surely want to try cheese with apple dumplings.

Just tuck a cube of cheese in the

center of each dumpling before

1/4 teaspoon baking powder

squares unsweetened choco-

1/4 cup dark corn syrup

late, melted teaspoon vanilla

eggs, separated

Corn Syrup Brownies

1 cup sifted flour

1/2 teaspoon salt

1/3 cup sugar

1/4 cup milk

1/2 cup shortening

baking.

2

2

- 1/2 cup sugar
- tablespoons cornstarch 2

Phone 2-4051

- 9 cups hot milk
- squares chocolate eggs, beaten
- teaspoon vanilla

Sift flour, sugar and cornstarch together combine with hot milk and cook until thick. Add the chocolate which has been broken into small pieces, continue cooking until smooth, stir in eggs and cook one minute longer, cool, add vanilla and pour into baked shell.

THE VOICE

2225 S St., Lincoln, Nebr.

Editor:

Pastry Shell

Those beloved, classic specs in blue and white, brown and white, black and white;

with typical Debonaire flattery. \$5.95

BARKERS

1107 'O' Street

2 - 1677

Carl Same and the second se