## Desserts • Bread pizza appetizers

Pizza, which means "pie" in Italian, has been a favorite food of Americans since GIs returning from World War II began spreading the word about it. The type of pizza most familiar to us is made of thinly rolled dough spread with a fomato and cheese mixture, and it originated in the city of Naples. But there are innumerable variations of the basic pizza.

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Appetizer Pizzas are an example of how the great state of pizza can be adapted to meet your entertaining needs. These small individual French bread appetizers go well as part of a party buffed, or as hors of oeures before a sit-down dinner. Appetizer Pizzas are sure to please with their warm and toasty taste.

For the host or hostess, this recipe is easier than you might think. Because it is made with a can of ready-to-use pizza sauce, you don't have to spend a lot of time preparing a sauce from scratch. Your guests will enjoy Appetizer Pizzas as a new twist on an Italian favorite, and you'll enjoy the fact that this party fare has a built-in step-saver.

APPETIZER PIZZAS

(makes 24) loaf (18 inches long, 2-inch diameter) French

h coup (2½ oz.) finely diced pepperoni
1 cup (8 oz. can) pizza sauce
6 medium mustrooms
1 cup (4 oz.) shredded mozzarelia cheese
2 thsp. Parmesan cheese

Cut bread into 24 slices. Place slices on jelly-roll par, place under broiler. Toast lightly on both sides. Combine pepperoni and piza sauce; spoon not loast-ed bread. Cut each mushroom into 4 slices; place on pizza-sauce mixture. Sprinkle cheeses over top. Broil 1 to 2 minutes or until cheeses melt.

## • Liqueur-nut popcorn mix

The next time the gang gets together for bridge, or for just a relaxing evening at home playing backgammon, treat yourself and them to Praline Popcorn Crunch.

PRALINE POPCORN CRUNCH

PRALINE POF
10 cups popped corn
1½ cups whole pecans
½ cup slivered almonds
1½ cups sugar
1½ cup butter
¼ cup Praline liqueur
¼ cup light corn syrup
1 Tosp, Praline liqueur
¼ tsp, salt

Heat oven to 325 degrees. Butter baking sheet and large bowl. Tonst pecans and almonds until light brown, about 12-15 minutes. Mix popped corn and nuts in large bowl.

Combine sugar, butter, W. cup Pralline Liqueur and corn. syrup in heavy 2-quart saucepan. Cook over medium-high heat stirring occasionally to 275 degrees, or until small amount dropped into very cold water reaches soft crack stage (separates into hard, but not brittle, threads).

Remove from heat, quickly stir in one Tbsp-Pralline and sail. Pour over popped corn and nuts, mixing until evenly coated. Immediately spread mixture on baking sheet. Let stand about one hour. Break into bite-size pieces. Yield: About 14 cups.

## Old-fashioned bread pudding

Winter seems like just the right season for hearly, old-fashioned desserts. They're warm and wonderful and often very nostalgie. Raisin Bread Pudding is just such a dessert. Usu-ally every family will remember the one that gradmother made was their very favortie, espe-cially when she served it after a spectacular din-ner.

ner.

This old-fashioned dessert now boasts a new-fashioned method of preparation using raisin with cinnamon bread.

The bread is diced, placed in a large casserole

The bread is diced, page that any construction and topped with beaten eggs, milk, sugar and vanilla. When baked, the pudding comes out puffed and brown. Lovely to look at and delicious to eat.

RAISIN BREAD PUDDING
1 (1 lb.) loaf raisin bread, diced

4 eggs
½ cup sugar
1 qt. milk
2 tsp. vanilla
¼ cup butter or margarine

Place bread cubes into a greased 3-quart casserole. Beat eggs in bowi. Beat in sugar, milk and vanilla. Pour miture over bread cubes. Bot lot not casserole with butter. Bake in 350-degree oven for 40 to 45 minutes or until puffel, brown and first between the touch in the center. Serve hot or cold. Delicious served with sliced peaches, whipped cream or scoops of vanilla fee cream. Serves 8 to 8.



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