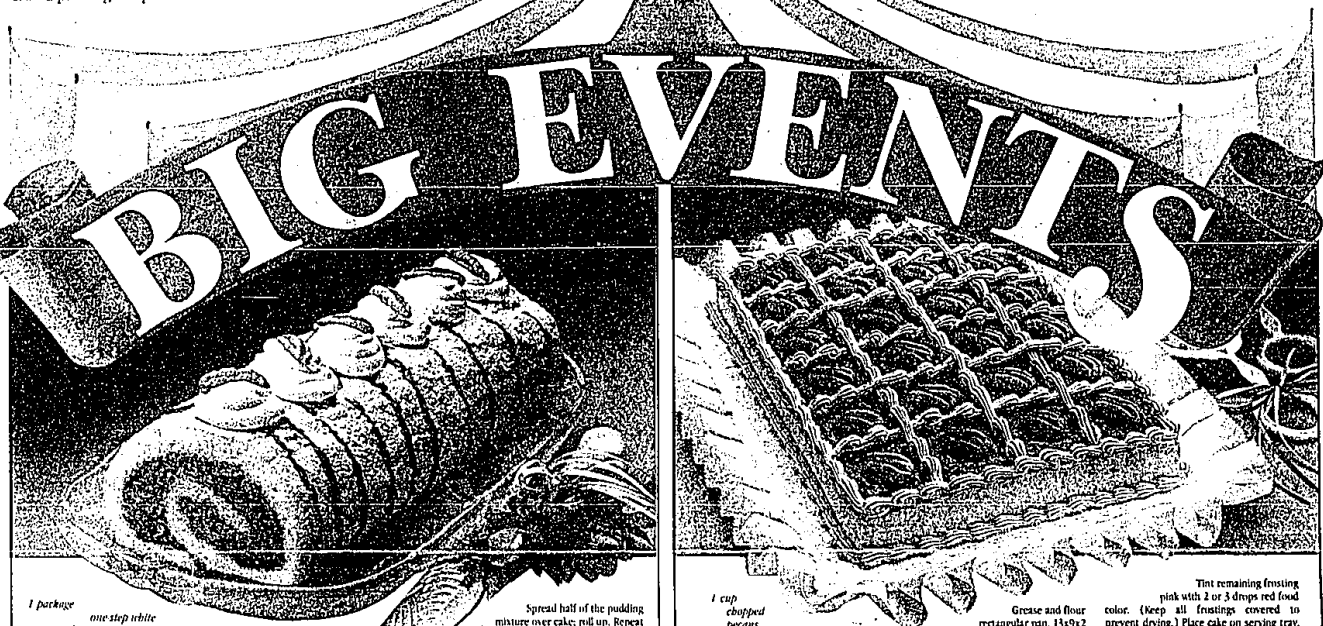




a-dee-ss and gen-teel-nent!
Children and dessert-fanciers of all ages!
Presenting here, for the first time on any newspaper page in the U-S of A, the most mouth-watering array of delicacies ever to dazzle the eyes and tickle the taste buds.
For graduations, weddings, for Mother's Day, for showers, for birthdays, or for any time you want to mesmerize a tent full of hungry people.

All of the desserts feature America's favorite nut, pecans! All of them start with convenient, easy-to-make mixes. All are as simple to make as following the crowd-pleasing recipes below.



- 1 package one step white angel food cake mix
- Pinch of sugar
- 2 cups milk
- 2 packages (4 ounces each) instant chocolate pudding and pie filling
- 1 cup chopped pecans
- 2 chocolate coated tiffin candy bars, chopped
- 1 container (8 ounces) frozen whipped topping, thawed
- 2 tablespoons chocolate flavored syrup
- Pecan halves

Heat oven to 350°. Prepare cake mix as directed on package except — spread half of the batter in each of 2 ungreased jelly roll pans.

15-1/2 x 10-1/2 x 1 inch. Bake until light golden brown, 20 to 25 minutes. Cool 10 minutes.

Loosen cakes from edges of pans; invert onto towels generously sprinkled with powdered sugar. Trim off stiff edges of cakes. While hot, carefully roll each cake and towel from narrow end. Cool on wire rack.

Beat milk and pudding and pie filling (dry) until blended. Stir chopped pecans and candy into pudding mixture. Reserve 3/4 cup of the whipped topping. Fold remaining whipped topping into pudding mixture. Unroll 1 cake; remove towel.

Spread half of the pudding mixture over cake; roll up. Repeat with remaining cake. Drizzle half of the chocolate-flavored syrup over each cake roll. Spoon reserved whipped topping onto top of cakes. Garnish with pecan halves. Refrigerate at least 1 hour. Cut into slices (electric knife works best). 2 cake rolls.

Note: Cake rolls can be frozen loosely covered up to 2 weeks. Before serving, cut into slices; let stand 20 minutes.

High Altitude Directions (3500 to 6500 feet): Line jelly roll pans with waxed paper. Prepare cake mix as directed in high altitude directions on package except — spread half of the batter in each jelly roll pan. Continue as directed in recipe.

CHOCOLATE ANGEL ROLL

- 1 cup chopped pecans
- 1 package white cake mix
- 1 1/4 cups water
- 1/3 cup vegetable oil
- 3 egg whites
- 1/3 cup red raspberry preserves
- 1 tub vanilla ready-to-spread frosting
- Yellow, green and red food colors
- 24 pecan halves

Heat oven to 350°. Spread chopped pecans evenly in ungreased square pan, 9x9x2 inches. Bake uncovered until light brown, 10 to 12 minutes; cool.

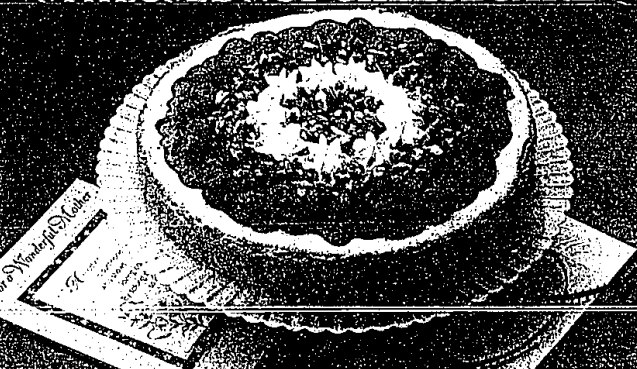
Tint remaining frosting pink with 2 or 3 drops red food color. (Keep all frostings covered to prevent drying.) Place cake on serving tray; frost sides of cake with pink frosting.

Fit open star tip #20 into decorating bag. Divide cake into 24 servings by piping yellow, green and pink frostings in alternating colors in 5 rows crosswise and 3 rows lengthwise. Pipe border around top edge and base of cake with pink frosting. Place 1 pecan half in center of each serving.

High Altitude Directions (3500 to 6500 feet): Toast pecans as directed. Increase oven temperature to 375°. Stir 1/4 cup all-purpose flour into cake mix (dry). Increase water to 1-1/2 cups. Bake about 30 minutes.

TOASTED PECAN PARTY CAKE

STREUSEL NUT CHEESECAKE



- 1/3 cup firm margarine or butter
- 1 package cake mix
- 1/2 cup chopped pecans
- 1 teaspoon ground cinnamon
- 2 packages (8 ounces each) cream cheese, softened
- 2/3 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 can (21 ounces) cherry pie filling

Heat oven to 350°. Cut margarine into cake mix (dry) until crumbly. Stir in pecans and

cinnamon. Reserve 1 cup of the crumbly mixture. Press remaining crumbly mixture on bottom and about halfway up side of springform pan, 9x3 inches.

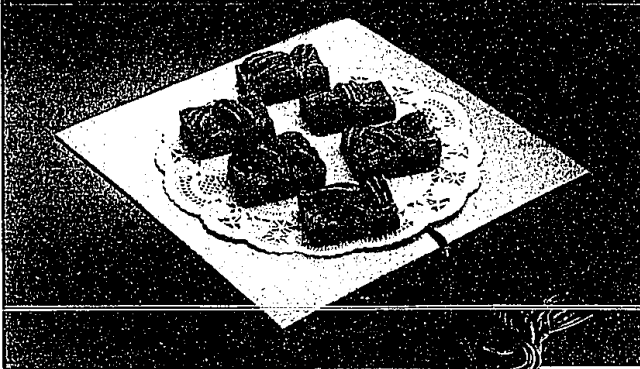
Beat cream cheese, sugar, vanilla and eggs on medium speed until almost smooth. Pour about 1-1/2 cups cream cheese mixture into pan; spread evenly. Sprinkle with reserved crumbly mixture. Carefully spoon remaining cream cheese mixture over crumbly mixture; spread evenly. Bake until center is firm, about

50 minutes. Cool 30 minutes.

Spread pie filling over cheesecake. Refrigerate at least 3 hours. Let stand at room temperature 10 minutes before serving. Loosen edge of cheesecake with knife before removing side of pan. Garnish with whipped cream and chopped pecans if desired. Refrigerate any remaining cheesecake. 16 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

PECAN PIE BARS



- 1/2 package chocolate chip cookie mix (1 pouch)
- 1/2 cup sugar
- 3/4 cup dark or light corn syrup
- 1 tablespoon margarine or butter, melted
- 2 eggs
- 1-1/2 cups pecan halves

Heat oven to 350°. Prepare cookie mix as directed on package for 3 dozen cookies except — press dough evenly in ungreased rectangular pan, 13x9x2 inches. Bake 20 minutes.

Beat sugar, corn syrup, margarine and eggs until blended. Stir in pecans. Pour over

baked layer. Bake until toppings dark golden brown, 25 to 30 minutes. Loosen edges from sides of pan while warm. Cool; cut into bars, about 2-1/4 x 1 inch. 48 bars.

High Altitude Directions (3500 to 6500 feet): Decrease sugar to 1/3 cup.

DELICIOUS!
SPECIAL TREATS for SPECIAL DAYS!