

# It's just as easy as using packaged mixes

Continued from Page 1

You also will find many recipes that, using some of the tips below, can be made simple.

## TIPS

• Read the recipe through before you start, and simplify the steps. Many cake recipes require that dry and moist ingredients be added alternately. If you are using an electric mixer, that isn't necessary. Just dump all ingredients in together and let the mixer do the work.

• Do things in a logical order; many recipes are not arranged that way.

• If you need melted chocolate, that may appear in a recipe as a third or fourth step. If you rearrange the order, you can melt the chocolate while getting started with the rest of the recipe. Then the chocolate will be ready when you need it.

• Think of time and dish-saving methods.

There's no reason why you should mix the flour, salt and leavening in a separate bowl you will have to wash after. Just add the separate ingredients when it would have been time to add the mixture.

• Don't be afraid to vary the ingredients used; decrease the amount of sugar, salt and/or fat; use a different type of flour.

Once you have found simple recipes, adapted some of them so they

are easier to use, and mastered the art of baking from scratch, you can start experimenting — such as using honey instead of sugar, or coconut instead of nuts.

As these experiments produce great results (most of the time), your confidence will grow. In no time at all you will be moving on to more difficult recipes, tackling Julia Child or Craig Claiborne, or even creating your own concoctions. Can the Pillsbury Bake-Off be far behind?

The recipes below give ranges for the amounts of some ingredients. If you want to cut down on the fat or sugar content, use the smaller amount.

Nothing is better on a cold winter morning than hot pancakes with the tang of blueberries and the sweetness of Michigan maple syrup.

**BLUEBERRY PANCAKES**  
1 1/4 cup flour (whole wheat, unbleached white, rye, buckwheat)  
2 tablespoons oil  
1 cup milk  
1 tablespoon sugar, optional  
3 tablespoons baking powder  
1/2 teaspoon salt, optional  
1 egg  
1 cup blueberries

Combine flour, sugar, baking powder and salt; add oil, milk and egg; mix until smooth, then stir in blueberries. Bake on preheated griddle until tops bubble; turn and bake until done. Makes about 6 small pancakes.

When you are in need of a chocolate "fix," these chewy brownies fill the need in no time at all.

**BROWNIES**  
2 ounces baking chocolate  
1/2 to 1 cup sugar  
2 eggs  
1/2 cup flour  
1/2 cup chopped nuts, optional  
1/2 cup butter or margarine  
1 teaspoon vanilla  
1/2 teaspoon baking powder  
1/2 teaspoon salt, optional

In a medium saucepan over low heat, melt chocolate and butter; remove from heat. Add sugar and vanilla to the chocolate mixture in the saucepan, mix well. Add eggs and stir until smooth; then add flour, baking powder and salt, again mixing until smooth. Stir in chopped nuts. Pour into an 8-inch-square baking pan and bake in a 350-degree oven for about 25 minutes, or until toothpick inserted in the center of the pan comes out clean; don't over-bake.

This dessert is really just sweetened fruit and biscuits, but it looks and tastes like a lot more.

**BERRY COBBLER**  
2 1/2 cups berries (blackberries, blueberries, raspberries)  
3 tablespoons butter or margarine, melted  
1 cup flour  
1 teaspoon baking powder  
1/2 cup milk  
2 teaspoons lemon juice  
1/2 to 1 cup sugar  
1/2 teaspoon salt, optional

Toppling  
1 tablespoon cornstarch  
1 to 1/2 cup sugar  
1/2 cup boiling water  
1/2 teaspoon salt

Preheat oven to 350 degrees. Place fruit in a deep-dish 10-inch pie pan; sprinkle with lemon juice. In medium, oven-safe bowl, melt butter in preheating oven. Add flour, sugar, baking powder and salt, then stir in milk until smooth; spoon over berries. In the same bowl, mix together cornstarch, sugar and salt; sprinkle over-batter. Pour boiling water over all. Bake at 350 for about 1 hour. Serves 6.

This is a moist, spicy cake that is easy to make but special enough for company.

**OATMEAL CAKE**  
1 1/2 cups boiling water  
1/2 cup raisins  
1 cup quick-cooking oats  
1/2 to 1/3 cup butter or margarine

Put oats, raisins and butter or margarine in medium bowl; add boiling water. Let stand for about 20 minutes. Then add:

1/2 to 1 cup white sugar  
2 eggs  
1 1/2 cups flour  
1 teaspoon cinnamon  
1/2 to 1 cup brown sugar  
1/2 teaspoon salt, optional  
1 teaspoon baking soda  
1/2 teaspoon baking powder

Stir together until smooth; pour into a 13-inch-by-9-inch pan and bake at 350 degrees for about 35 minutes.

Toppling

While cake is baking, combine in a saucepan:

1/2 cup butter or margarine  
1/2 cup milk  
1/2 cup chopped walnuts  
1/2 cup brown sugar  
1 cup coconut

Cook together over medium heat, stirring occasionally, until butter is melted. When cake is done, spread topping over cake while it is still hot and broil until frosting is brown (about 3 minutes).

OK, this dessert is not a health food. But it's a festive, dinner party dessert that you can whip up in no time the day before the party.

**GRASSHOPPER PIE**

Crust:

**VALUABLE COUPON**

Bring in this ad and receive 50¢ off your order OR 10% Off Seniors. One coupon per person per visit.

**PASTIES**

Mon.-Wed. 10-7  
Thurs.-Fri. 10-7  
Sat. 10-6

Celebrating 31 Years Service

COUSIN JACK PASTIES

**We don't claim to be the best. We'd rather let our customers be the judge.**

**Jean's Pasty Shop**  
19373 Beech Daly 537-5581

**Choo-Choo-Choose Classified!** BUY SAVE SELL BUY SAVE  
With O & E Classifieds, you're always on the right track! All aboard for savings!

## Too Chez remains on top

Continued from Page 1

with its delicious and extremely light raspberry/strawberry tart. A perfect ending to an adventuresome meal.

WE REALLY enjoyed the atmosphere at Too Chez. With the kitchen and bar areas opening into the dining room, the restaurant feels like one big happy place. That may be due in large part to the wait staff, which is among the best and most efficient we have seen.

For those who haven't been to Too Chez, we recommend resolving to get there in 1991. Expect a busy, somewhat noisy atmosphere — great for almost any, except perhaps the most solemn, occasion. Treat yourself to the adventure.

Details: Too Chez, 27000 E. Sheraton Drive, just off the Novi Road exit from I-96, Novi, 484-5555.

Hours: 11:30 a.m. to 10 p.m. Monday-Friday, 5:30-11 p.m. Saturday, closed Sunday. Reservations recommended, not required.

Prices: Lunches \$5.95-\$7.95; Dinners \$9.95-\$21.95 for main entree, half portions available, \$2.50-\$6.50 for salads, soups, small courses. MC, Visa, American Express, Carte Blanche, Diner's Club.

Value: Definitely worth the expense.  
Rating: ★★★★★

**RATING GUIDE**  
★ Average (lots of places with similar quality)  
★★ Good  
★★★ Very good  
★★★★ Excellent  
★★★★★ Consistently superb — a rare honor.

## clarification

The recipe for the McCarthy's Chocolate Angel Pie, with the story on July and J.P. McCarthy in Taste on Dec. 31, should have included among the list of ingredients the following: 1 teaspoon vanilla.

**Anna's Fresh Seafood Mkt.**  
24050 Joy Rd. • Redford  
(across from Hazzard's Fruit Market)

**START THE NEW YEAR RIGHT**  
The holidays were great, but now is the time to lose that extra weight! Eat Anna's Fish three times a week.

Red Snapper • Sea Bass • Whitefish  
Parche • Shrimp • Squid • Smoked Fish • Lobster Tail and Much More

**Carry-Outs**  
Fish & Chip Dinners  
— We Cook in Cholesterol-Free Oil

Open Sundays  
HOURS: M-Th 9-7 • F-S 9-9 • Sat. 9-8

Food Stamps Accepted

**IGA**  
24065 ORCHARD LAKE RD.  
Mon. thru Sat. 8-9; Sun. 9-5  
We Feature Western Beef

QUANTITY RIGHTS LIMITED • NOT RESPONSIBLE FOR ERRORS IN PRINTING

**AT IGA I GET ATTENTION!**

<b>IGA Tablerite BONELESS • SKINLESS Chicken Breast</b> <b>\$1.99</b> lb. Save ~2.20 lb. Limit 2 pkgs.	<b>IGA Tablerite Hamburger Made From Ground Chuck</b> <b>\$1.49</b> lb. SAVE 40¢ lb.	<b>IGA Tablerite BONELESS New York Strip Steaks</b> <b>\$4.79</b> lb. SAVE \$1.20 lb.
<b>IGA Tablerite • WHOLE BONELESS N.Y. Strip Steaks</b> <b>\$2.89</b> lb. SAVE \$1.10 lb.	<b>IGA Tablerite Porterhouse or T-Bone Steaks</b> <b>\$3.99</b> lb. SAVE \$1.00 lb.	
<b>IGA Tablerite • TOP ROUND Family Steaks</b> <b>\$2.99</b> lb. SAVE 30¢ lb.	<b>IGA Tablerite Beef Cube Steaks</b> <b>\$2.69</b> lb. SAVE 30¢ lb.	
<b>Hygrade Gourmet Club Hams</b> <b>\$2.79</b> lb. SAVE \$1.70 lb.	<b>IGA Tablerite Pork Steaks</b> <b>\$1.59</b> lb. SAVE 20¢ lb.	

<b>Bakery</b> Oven Fresh 40" Italian or Whole Wheat Bread <b>99¢</b> Michigan Harvest Bread <b>99¢</b>	<b>Grocery</b> ADC or Reg. Pec Master Blend Coffee <b>\$2.99</b> 23 oz. Bag Bush's Beans <b>3/\$1</b>	<b>Produce</b> Michigan Apple Sale Macintosh, Delicious or Jonathan <b>\$1.29</b> 4 lb. Bag Western Grown DiAnjo Pears <b>69¢</b> lb. Fresh Spinach <b>99¢</b> 10 oz. pkg.
--	--	--

**Now On Sale...**  
ON MY WAY TO SESAME STREET  
FREE ACTIVITY BOOK WITH PURCHASE  
\$2.99

**Homework Recycling Market Credit**  
3¢

**CLIP THIS COUPON**

**TRIPLE COUPON**  
THIS WEEK ON FIVE MANUFACTURER'S COUPONS OF YOUR CHOICE UP TO 35¢ FACE VALUE

1. 2. 3. 4. 5.

LIMIT ONE TRIPLE COUPON PER FAMILY WITH \$20 ADDITIONAL PURCHASE. GOOD MONDAY, JANUARY 7th THRU SUNDAY, JANUARY 13, 1991. ONLY 5 MANUFACTURER'S COUPONS MAY BE REDEEMED. ANYTHING OVER 5 MAY BE REDEEMED ACCORDING TO OUR DOUBLE COUPON POLICY.

<b>Dairy</b> All Regular Or Light Varieties <b>Kraft Cheese Singles</b> <b>\$1.79</b> 16 Cl./12 oz. Gallon 2% Low Fat FAME Milk <b>\$1.99</b>	<b>Homestead Bonus Coupon</b> NR 153-B White & Assorted Colors Gala Towels <b>39¢</b> Limit 1 Single Roll
<b>Frozen</b> Assorted Varieties <b>Banquet Dinners</b> <b>98¢</b> 10-12 oz. FAME Milk Whipped Topping <b>59¢</b> 5 Quart Pail Ice Cream <b>\$3.99</b>	<b>Homestead Bonus Coupon</b> R-100-159-2 Regular or Quick Quaker Oatmeal <b>39¢</b> Limit 1 1/2 lb. bag
<b>Homestead Bonus Coupon</b> NR 152-B Packed in Oil or Water Chicken Of The Sea Chunk Light Tuna <b>39¢</b> Limit 1 6.5 oz. can	<b>Homestead Bonus Coupon</b> R-20-158-1 All Flavors Tangy Drinks or Kool Aid Koolers <b>59¢</b> Limit 1 1 1/2 L.
<b>Homestead Bonus Coupon</b> R 156-157-1 Buy One Get One Free 100% Fruit Flavors Limit 15 Cans	<b>Homestead Bonus Coupon</b> NR 156-5 All Random Weight Varieties FAME Natural Chunk Cheese <b>50¢</b> OFF Limit 2 Pkgs.
<b>Homestead Bonus Coupon</b> NR 156-6 All Varieties Entrees & Pizzas-Steakfries <b>Lean Cuisine</b> <b>40¢</b> OFF Limit 3 5.12-7.5 oz.	<b>Homestead Bonus Coupon</b> R 200-160-3 General Mills Honey Nut Cheerios <b>\$2.00</b> OFF Limit 2 12-20 oz.