DAWN RECIPES

Why not plan to set aside some time in your busy schedule—for preparing simple but delicious desserts and snacks that will add appeal to daily menus. Double the batch, make an extra cake or pie shell when you bake and freeze it for another day.

Start by making the pie crust pastry. Because cocoa is chocolate in highly concentrated form, this will be extra rich in flavor. Let it chill.

Finally, turn up the oven to 400° and let pie shells bake while you prepare a banana or chocolate cream filling. Fill one pie shell, freeze the other.

COCOA PASTRY-PIE CRUST
(2 pie shells)

2 cups unsifted all-purpose flour
½ cup sugar
½cup Hershey's Cocoa
¼ teaspoon salt
½ cup plus 6 tablespoons COLD butter
1 teaspoon vanilla
4 to 5 tablespoons very cold water

Combine flour, sugar, unsweetened cocoa, and salt in mixing bowl. Cut in butter with pastry blender or two knives until particles resemble coarse crumbs. Sprinkle in vanilla and water, 1 tablespoon at a time, mixing with fork until all ingredients are moistened. Shape into a ball; chill until ready to use. Divide dough in half. Roll each piece into a circle 2-inches larger than 9-inch pie plate. Place in pie plate; flute edges. Prick bottom and sides with tines of a fork. Bake at 400° for 8 to 10 minutes; cool. Fill with your favorite cream filling. And, if desired, sprinkle with grated chocolate.



CHOCOLATE-PEANUT BUTTER CHIP BARS
(About 32 bars)

⅔ cup butter of margarine
⅔ cup shortening
1 cup sugar
1 cup packed light brown sugar
2 teaspoons vanilla
4 eggs
2½ cups unsifted all-purpose flour
½ cup Hershey's Cocoa
1 teaspoon baking powder
1 teaspoon salt
2 cups (12-ounce package) Reese's Peanut Butter Chips

Cream butter of margarine, shortening, sugar, brown sugar and vanilla in large mixer bowl. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, baking powder and salt; add gradually until smooth and well blended. Stir in Peanut Butter Chips. Spread mixture in two greased and floured 9-inch square pans. Bake t 350° for 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool in pan; cut into bars.

TRIPLE SPICED COCOA CAKE

¾cup shortening
1¼ cups packed light brown sugar
1 cup sugar
2 eggs
1½ teaspoons vanilla
2½ cups unsifted cake flour
⅔ cup Hershey's Cocoa
1½ teaspoons baking soda
¾ teaspoon salt
¾ teaspoon cinnamon
½ teaspoon ginger
1/8 teaspoon nutmeg
1½ cups buttermilk or sour milk*

Cream shortening, brown sugar and sugar in mixer bowl. Add eggs and vanilla; blend well. Combine flour, cocoa, soda, salt, cinnamon, ginger and nutmeg; add alternately with buttermilk or sour milk to creamed mixture, beating well after each addition. Pour into two greased and floured 9-inch square cake pans. Bake at 350° for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cool cake in pans about 10 minutes; remove from pans. Cool completely. Frost, if desired, or serve with a dollop of whipped cream or ice cream.

*To sour milk: use 1½ tablespoons vinegar plus milk to equal 1½ cups.

