

# FAMILY FAVORITES

RECIPES ON REVERSE SIDE



## BRETON SQUARES

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22 Marven's Graham Wafers (crushed)

½ C. Butter

2 tbsp. Icing Sugar

Pat into an 8" x 8" pan (buttered) and bake 5 minutes at 325°.

1 can Sweetened Condensed Milk

2 C. Shredded Coconut

1 tsp. Vanilla (or ½ tsp. vanilla and ½ tsp. almond flavouring)

pinch of salt

½ C. cut-up cherries

Mix and pour over base, and bake 35 min. at 325°.

Frost lightly with rich butter icing (almond flavored, if desired)

#### SUGGESTED ICING RECIPE —

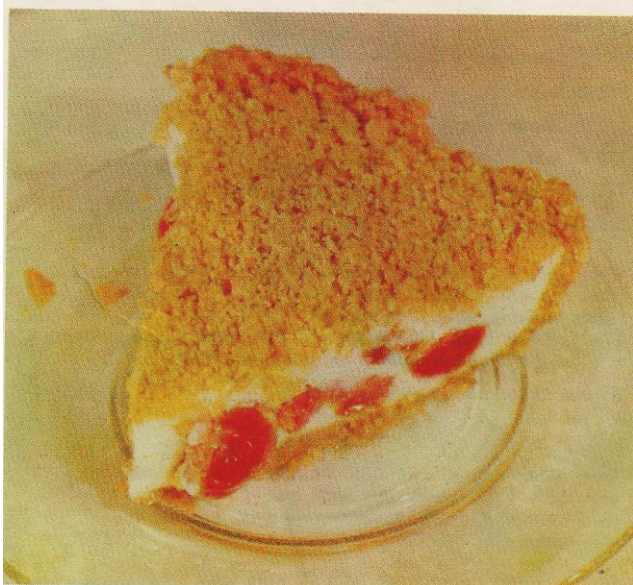
2 C. Icing Sugar

¼ tsp. Vanilla

¼ tsp. Almond Flavouring

1 tbsp. Butter (generous)

Cream to moisten



## CHERRY-MALLO PIE

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- 20 Marven's Graham Wafers
- 1/3 C. Soft Butter or Margarine
- 1/3 C. Sugar
- 1/2 lb. Marshmallows
- 1/2 C. Milk
- 1 C. Cream
- 1 14-oz. can Cherries

Crush Graham Wafers in a paper bag and empty into bowl. (Marven's Graham Wafers are especially made for better cooking results.) Blend in 1/3 C. Butter and 1/3 C. Sugar. Press into pie plate to form shell, keeping out sufficient crumb mix to sprinkle top of pie.

Bake shell for about 5 minutes at 375°.

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Melt marshmallows and milk in double boiler. When cool, whip 1 C. cream, mix with melted marshmallows (and cherries drained). Pour into pie shell. Sprinkle top with crumb mix.

Chill in refrigerator for at least 2 hours until firm.

## CREAM 'N' CINNAMON PIE



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16 Marven's Graham Wafers      1/2 Cup Sugar  
1 Tsp. Flour                              1 Tsp. Cinnamon  
1/2 Cup Soft Butter

Crumble wafers and thoroughly blend remaining ingredients. Pack to form a pie shell in a buttered pie plate. Use only one-half to three-quarters of the mixture.

2 Tbsp. Corn Starch                      2 Cups Scalded Milk  
1/4 Cup Sugar                              3 Egg Yolks  
1/4 Tsp. Salt                                1 Tsp. Vanilla

(Prepared vanilla pudding may be substituted for the above).

Mix well corn starch, sugar and salt. Add slowly to hot milk. Cook 15 minutes.

Blend with egg yolks.

Add vanilla and pour into wafer crust.

3 Stiffly Beaten Egg Whites      } To form meringue  
3 Tbsp. White Sugar                }

Sprinkle remaining crumbs on top and bake until browned.



## NAPOLEONS



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- 1 pkg. Marven's Graham Wafers
- 1 large Jello Vanilla Pie Pudding
- 1/2 pint whipping Cream
- 1 Square Unsweetened Chocolate

Melt and keep warm unsweetened chocolate. Line bottom of 7 1/2" x 12" pan with whole Marven's Graham Wafers. Make up pie pudding with homogenized milk, let cool (**not cold**) and spread on wafers. Whip cream with 2 tsp. vanilla and spread over pudding. Place layer of whole Graham Wafers on top.

Make glaze by beating 2 **good** cups sifted icing sugar with 4 Tbsp. hot milk and 1/2 tsp. vanilla, and pour over top.

Dip point of knife in chocolate and quickly draw crisscross lines about 1" apart on glazed surface; draw knife diagonally each way through lines for marble effect.

Chill well before serving (3-4 hours) and store in refrigerator. Makes about 15 servings.