

• Kenner Products

KENNER PARKER TOYS INC.

PEACH UPSIDE-DOWN CAKE

1/4 cup yellow cake mix
(or 1 package Betty Crocker or Easy Bake Yellow Cake Mix)
3 teaspoons peach juice
2 slices drained peaches
Brown sugar

Grease pan lightly with butter. Cover bottom of pan lightly with brown sugar. Arrange thin slices of drained peaches over brown sugar. Mash lightly with spoon. Pour cake batter over peaches. Bake about 20 minutes. Let cool. Put cake on plate with peaches up.

BAKED APPLES

Wash large apple. Slice across apple to make slices 1/2 inch thick. Use center slices. Remove center core.

Grease pan with butter. Place apple slice in pan. Sprinkle lightly with cinnamon, then with 1/2 teaspoon sugar. Dot top with 1/4 teaspoon butter. Bake about 20 minutes.

OATMEAL FRUIT BARS

1 tablespoon shortening or soft butter
6 teaspoons brown sugar
1/4 cup flour
3 tablespoons milk
1/8 teaspoon baking soda
2 tablespoons quick-cooking rooled oats
Dash of salt

Mix shortening, sugar and salt. Add flour, baking soda, oats, and milk. Mix well. Place 1/2 mixture in greased pan. Press down in pan with fingertips or back of spoon. Spread with 2 teaspoons apple sauce or marmalade. Bake about 20 minutes. Let cool and cut into slices. Use other half for second batch of cookies.

CRAZY CAKE

4 1/2 teaspoons flour	Add: 1/8 teaspoons vanilla
3 teaspoons sugar	1/8 teaspoons vinegar
1/4 teaspoon cocoa	1 1/2 teaspoons salad oil
1/8 teaspoons soda	Place in greased pan
Dash of salt	

Pour 1 tablespoon (3 teaspoons) water over all and mix well with fork, but do not beat. Bake 10 minutes.

BREAD PUDDING

1 egg
1/2 cup milk
1/4 teaspoon vanilla
4 tablespoons sugar
4 slices white bread
1 teaspoon raisins (optional)

Break bread into small pieces. Mix all ingredients together in a bowl. Grease pans lightly with butter. Fill pans 1/2 full and press down. Add 1 teaspoon milk and 1/4 teaspoon butter on top of each pudding. Bake 20 to 25 minutes. Makes 3 puddings.

SNOW MOUNDS

4 teaspoons shortening or soft butter
3 teaspoons confectionary sugar
1/3 teaspoon vanilla
1/4 cup flour
2 tablespoons finely chopped walnuts
Dash of salt

Mix shortening and sugar. Blend in vanilla, flour and a dash of salt. Add walnuts. Shape into 1-inch balls. Place 3 on greased pan. Flatten slightly. Bake about 10 minutes. When cool, roll in confectionary sugar. Makes 10 to 12 cookies.

ANGEL COOKIES

MIX:	ADD:
6 teaspoons shortening or soft butter	1/4 cup flour
3 teaspoons sugar	1/3 teaspoon soda
3 teaspoons brown sugar	1/3 teaspoon cream of tartar
Dash of salt	

Mix well and shape into 1-inch balls. Place two or three in greased Easy-Bake pan. Flatten with fork. Bake 5 minutes. Makes 10 to 12 cookies.