

## 45 to 60 minutes.

STUFFED SWEET POTATOES Cut a slice from top of baked sweet potatoes or cut large ones in half. Scoop out inside, leaving a lining of sweet potatoes next to the skin. Mash the contents, add spices and sugar to taste. Add enough hot milk to make mixture smooth and fluffy. Stuff mixture back into shell. Brush top with melted butter

## **BAKED PEARS**

1/2 cup white sugar 1/4 cup brown sugar Grated rind of 1 orange

- Pinch salt

Pour over canned pears and bake at 350 degrees for 25-30 minutes.

- 2 cups fluid milk

ter) I teaspoon vanilla

ed

used)

sugar, cornstarch or flour and salt Add milk (whole milk or skim milk made from nonfat milk may be used). Cook and stir mixture over medium heat until thickened. Cook and stir one minute longer. Remove from heat, stir in vanilla. margarine or butter, and fruit cocktail, drained. Pour pudding

## BREAD AND CEREAL

PIZZA PLEASIN' OATMEAL

CRUST 1 pkg. active dry yeast

1/4 cup oil

Sprinkle yeast over warm water. Set aside to soften. Scald the milk. Add oil and salt to milk and cool to lukewarm. Stir in oats and softened yeast. Gradually add enough flour to form a stiff dough. Cover and let rise until double in size (20 to 25 minutes). Press the dough into two greased 12 or 13 inch pizza pans. Bake for 10 minutes at 425 degrees F. Top

