Coffee Breaks with The Friendly Taste of Home
Coffee is the Friendly Taste...

It's for pleasure, it's for relaxing, it's for those times when you take a break—alone, with a neighbor, with a loved one. A coffee break can be unplanned. The kind you take just after the Coconut Peach Kuchen has come out of the oven and you want to share a piece with your neighbor. A coffee break can also be one you 'take along' on an excursion to the country—a vacuum bottle of freshly made coffee and a tender slice of homemade Banana Bread. Of course, you can plan a coffee break.

Those are special times when you invite good friends over and create that very extravagant chocolate cake. Recipes for these and more delicious coffee companions can be found on the following pages. Won't you join us now for a coffee break with a cup of MAXWELL HOUSE® Coffee as you leaf through this booklet?
Take-a-Quick-Break...

In the morning or afternoon. Anytime, when you ask a friend to drop in for a good talk. Or a time when your co-chairperson of the club stops by for a planning session. And, of course, a coffee break for that hard-working husband is well-deserved! For these occasions, remember the tasty companion—the fresh baked fruit pie or kuchen, the coffee cakes or sticky buns. And with the homemade goodness of these treats, the very special cup of freshly made MAXWELL HOUSE Coffee.

Apple Pie

- 7 cups thinly sliced peeled apples
- 2 tablespoons MINUTE® Tapioca
- 1 cup sugar
- 1 teaspoon cinnamon

Combine apples, tapioca, sugar, cinnamon, nutmeg and salt. Let stand about 15 minutes. Roll out half the pastry very thin (less than 1/8 inch thick). Line a 9-inch pie pan; trim pastry at edge of rim. Roll out remaining pastry very thin. Cut several small slits or a design near center. Fill pie shell with apple mixture; dot with butter. Moisten edge of bottom crust. Place top crust over filling. Open slits to permit escape of steam. Trim top crust, letting it extend 1/2 inch over rim. To seal, press top and bottom crusts together on rim; then fold edge of top crust under bottom crust and flute. Bake at 425° until syrup boils with heavy bubbles that do not burst, about 55 minutes.

Coconut Peach Kuchen

- 1/2 cup butter or margarine
- 1/2 cup sugar
- 1 egg
- 1 teaspoon grated lemon rind
- 1 1/4 cups all-purpose flour
- 1 1/3 cups BAKER’S® ANGEL FLAKE® Coconut

Cream 1/2 cup butter. Gradually beat in 1/2 cup sugar until very smooth. Mix in egg and lemon rind. Then blend in 1 1/4 cups flour and 1 cup coconut. Spread dough in lightly greased 8-inch square pan. Chill about 30 minutes. Bake at 375° about 25 minutes, or until lightly browned. Remove from oven. Arrange peach slices on top and sprinkle with lemon juice. Mix 3 tablespoons flour, 2 tablespoons sugar and the cinnamon; cut in 1 tablespoon butter until mixture resembles coarse meal. Stir in the 1/3 cup coconut and sprinkle over peaches. Bake about 20 minutes longer, or until topping is lightly browned. Serve warm or cooled with prepared whipped topping, if desired.
**Chocolate Fleck Coffee Cake**

- ½ package (9 squares) BAKER'S GERMAN'S Sweet Chocolate, chopped
- ½ cup chopped nuts
- ½ cup sugar
- 1 teaspoon cinnamon
- 2 cups sifted all-purpose flour
- ½ teaspoon CALUMET Baking Powder
- ½ teaspoon salt
- 1 cup (½ pt.) sour cream
- 1 teaspoon baking soda
- ½ cup butter or margarine
- 1 cup sugar
- 2 eggs
- ½ teaspoon vanilla

Combine chocolate, nuts, ½ cup sugar and the cinnamon; set aside. Sift flour with baking powder and salt. Combine sour cream and soda. Cream butter. Gradually beat in 1 cup sugar and continue beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Add flour mixture alternately with sour cream mixture, beginning and ending with flour mixture. Spoon half the batter into greased 9-inch square pan; then top with half the chocolate-nut mixture, spreading carefully with spatula. Repeat layers. Bake at 350° F for about 30 to 35 minutes, or until cake just begins to pull away from sides of pan. Cool in pan; then remove and place on serving plate. Sprinkle with confectioners sugar through a paper doily, if desired. Makes 9 servings.

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**Sticky Buns**

- ¾ cup POST 40% Bran Flakes, finely crushed
- ¼ cup firmly packed brown sugar
- ¼ cup raisins
- 1 teaspoon cinnamon
- ½ cup LOG CABIN Syrup

Combine cereal, brown sugar, raisins and cinnamon; set aside. Place biscuits in 2 rows on a lightly floured board, pinching edges together. Roll into a 10x6-inch rectangle, brush with about half the melted butter and sprinkle with ¼ cup of the cereal mixture. Roll as for jelly roll and cut into 10 slices. Place slices, cut side up, about 1 inch apart in a greased 8-inch layer pan. Drizzle with syrup and remaining butter and sprinkle with remaining cereal mixture. Bake at 450° F for about 15 minutes, or until golden brown. Invert on serving plate; remove pan immediately. Makes 10 buns.

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**Cherry Cobbler**

- 2 cans (16 oz. each) water-packed pitted red sour cherries*
- 1-1½ cups sugar
- 3 tablespoons MINUTE Tapioca
- 1½ teaspoon salt
- 2 tablespoons butter or margarine
- 1½ cups all-purpose flour
- 1½ cups sugar
- 2 teaspoons CALUMET Baking Powder
- ½ teaspoon salt
- ½ cup (about) milk

*Or use syrup-packed cherries and reduce sugar in filling to ¾ cup.

Drain cherries, measuring 1½ cups liquid. Combine 1 to 1¼ cups sugar, the tapioca and ¼ teaspoon salt in a saucepan. Add the measured liquid and the cherries; let stand 5 minutes. Bring just to a boil over medium heat, stirring constantly. Pour into a greased 8- or 9-inch square pan or a 2-quart casserole; dot with butter. Mix flour with ¼ cup sugar, the baking powder and ½ teaspoon salt. Cut in shortening. Gradually add milk, stirring until soft dough is formed. Knead on floured board until dough can be shaped, about 30 seconds. Roll out to fit top of baking dish, and cut several slits near the center. Place dough on cherry mixture; open slits to permit escape of steam. Bake at 425° F for 20 to 25 minutes. Serve with cream, if desired. Makes 8 servings.
Take-Along-a-Break...

For those times when you and the family decide to take a drive—
to the country to check out the local antiques fair or to visit
friends and relatives. When you go, be sure to take along a
vacuum bottle full of great-tasting MAXWELL HOUSE ® Coffee
for a refreshing cupful from home. And, for your on-the-road
break, don’t forget a homemade treat—a special fruit bread
or a fudgy brownie. Anything that’s neat to eat, something
that can be packed in a small basket or box
(with paper napkins, of course!).

Banana Bread

1 3/4 cups all-purpose flour
1 cup sugar
2 1/2 teaspoons CALUMET® Baking Powder
1 teaspoon salt
3/4 cup POST® GRAPE-NUTS® Brand Cereal

1 cup mashed ripe banana
1/2 cup milk
1 egg, well beaten
2 tablespoons oil or melted shortening

Mix flour with sugar, baking powder and salt. Stir in cereal.
Combine banana, milk, egg and shortening. Add flour mixture, stirring just until
all flour is moistened. Pour into greased 9x5-inch loaf pan. Bake at 350°
for about 1 hour, or until cake tester inserted into center comes out clean.
Cool in pan 10 minutes. Remove from pan and finish cooling on rack.

Apricot Bread. Prepare as directed for Banana Bread,
substituting 3/4 cup chopped dried apricots for banana, stirring them in
with cereal and increasing milk to 1 1/4 cups.

Note: For easier slicing, store bread overnight wrapped in wax paper,
plastic wrap or aluminum foil.

Alternate Baking Pans: 3 individual loaf pans (5x3 inches) for 40 minutes.
Serving Suggestion: Slice and spread with cream cheese.
**Cookie Gems**

- 1 1/2 cups all-purpose flour
- 2 tablespoons cornstarch
- 1/2 cup unsifted confectioners sugar
- 1 cup butter or margarine, softened

Mix flour with cornstarch and sugar in bowl. Blend in butter to form a soft dough. Cover and chill, if necessary, until dough is firm enough to handle.

Shape into small balls, about 1 1/4 inch in diameter. Roll in cereal and place on ungreased baking sheets, about 1 1/2 inches apart. Make indentation in centers with back of small spoon. Bake at 350° for 5 minutes. Press centers again with spoon and bake 5 to 7 minutes longer, or until lightly browned. Fill centers with jam, using about 1/2 teaspoon for each. Makes about 3 dozen.

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**Date Cereal Bars**

- 1 cup all-purpose flour
- 1 1/4 teaspoons CALUMET® Baking Powder
- 1/2 teaspoon salt
- 1/4 cup butter or margarine
- 1/4 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 tablespoons milk
- 1 1/2 cups C. W. POST® Family Style Cereal
- 1 cup pitted dates, quartered
- 2/3 cup confectioners sugar
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice

Mix flour with baking powder and salt. Cream butter. Gradually beat in granulated sugar and continue beating until light and fluffy. Add eggs and vanilla; beat well. Add flour mixture alternately with milk. Stir in cereal and dates. Spread in 9-inch square pan which has been greased and lined with wax paper. Bake at 325° for 55 to 60 minutes, or until top springs back when lightly pressed. Mix confectioners sugar with lemon rind and juice; spread over warm square. Cool; then cut into bars. Makes 2 dozen.

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**Cream Cheese Brownies**

- 1 package (4 oz.) BAKER'S® GERMAN'S® Sweet Chocolate
- 5 tablespoons butter or margarine
- 1 package (3 oz.) cream cheese, softened
- 1 cup sugar
- 3 eggs
- 1 tablespoon all-purpose flour
- 1 1/2 teaspoons vanilla
- 1/2 teaspoon CALUMET® Baking Powder
- 1/4 teaspoon salt
- 1/2 cup all-purpose flour
- 1/2 cup coarsely chopped nuts

Melt chocolate and 3 tablespoons of the butter in a small saucepan over very low heat, stirring constantly. Cool. Blend remaining butter with cheese until softened. Gradually add 1/4 cup of the sugar, beating well. Blend in 1 egg, 1 tablespoon flour and 1/2 teaspoon vanilla. Set aside.

Beat remaining 2 eggs until thick and light in color. Gradually adding remaining 3/4 cup sugar, beating until thickened. Add baking powder, salt and 1/2 cup flour. Blend in cooled chocolate mixture, nuts and 1 teaspoon vanilla. Spread about half of the chocolate batter in greased 8- or 9-inch square pan. Add cheese mixture, spreading evenly. Top with tablespoonfuls of remaining chocolate batter. Zigzag a spatula through batter to marble.

Bake at 350° for 35 to 40 minutes, or until top springs back when lightly pressed in center. Cool. Cut into bars or squares. Makes 16 to 20.
Plan-a-Break...

For those occasions that are a bit more special. When friends are invited to spend an evening. It's a time for extra effort on your part when you bake that fantastic chocolate cake or equally great lemon pie. It's a time for the good china, the brightly polished silver and the pretty linen napkins. Your coffee? It's special, too. It's MAXWELL HOUSE® Coffee—easily made by the cup or pot.

Brown Sugar Chocolate Cake

Sift flour with cinnamon and soda. Cream butter. Gradually beat in sugar and continue beating until light and fluffy. (Beat 10 minutes on electric mixer or longer by hand.) Add eggs and vanilla; beat well. Stir in chocolate. Add flour mixture alternately with milk, beating after each addition until smooth. Pour batter into three greased and floured 8-inch layer pans. Bake at 350° for 30 to 35 minutes, or until cake tester inserted into centers comes out clean. Cool cakes in pans 10 minutes. Then remove from pans and finish cooling on racks. Cover tops and sides with Chocolate Frosting.

Chocolate Frosting

Melt 4 squares BAKER'S® Unsweetened Chocolate and ½ cup butter or margarine over low heat. Pour into a bowl; mix in 1½ cups sifted confectioners sugar, ½ cup milk, 2 egg whites and 1 teaspoon vanilla. Place bowl in larger bowl of ice and water and beat at low speed of mixer until of spreading consistency. Makes about 3½ cups.

Shadow Glaze

Melt 2 squares unsweetened chocolate with 2 tablespoons butter or margarine in saucepan over low heat, stirring constantly. Cool slightly, then pour over edge of top of frosted cake and allow to drizzle down sides.

The Friendly Taste of Home
### Lemon Meringue Pie

1 package (4-serving size) JELL-O® Lemon Flavor Pudding and Pie Filling  

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<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 package</td>
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<tr>
<td>JELL-O Lemon Flavor</td>
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<tr>
<td>Pudding and Pie Filling</td>
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<tr>
<td>2/3 cup sugar</td>
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<td>2 1/4 cups water</td>
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<tr>
<td>3 eggs, separated</td>
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<td>2 tablespoons lemon juice</td>
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<tr>
<td>2 tablespoons butter or margarine</td>
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<tr>
<td>1 baked 9-inch pie shell, cooled</td>
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<td>6 tablespoons sugar</td>
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Combine pie filling mix, 2/3 cup sugar and 1/4 cup of the water. Blend in egg yolks and remaining water. Cook and stir over medium heat until mixture comes to a **full bubbling boil**. Remove from heat. Blend in lemon juice and butter. Cool 5 minutes, stirring twice. Pour into pie shell.

Beat egg whites until foamy throughout. Gradually beat in 6 tablespoons sugar and continue beating until mixture will form stiff shiny peaks. Spread over pie filling. Bake at 425° for 5 to 10 minutes, or until meringue is delicately browned. Cool at least 4 hours before serving.

### Cranberry Apple Crisscross Pie

<table>
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<th>Ingredient</th>
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<tr>
<td>2 1/2 cups diced peeled apples</td>
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<td>Pastry for two-crust 9-inch pie</td>
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<tr>
<td>1 tablespoon butter or margarine</td>
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<tr>
<td>2/3 cup sugar</td>
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<tr>
<td>3 tablespoons MINUTE® Tapioca</td>
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<tr>
<td>1/4 teaspoon salt</td>
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<tr>
<td>1 can (16 oz.) whole berry cranberry sauce</td>
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Combine sugar, tapioca, salt, cranberry sauce and apples. Let stand about 15 minutes.

Roll half the pastry 1/8 inch thick. Line a 9-inch pie pan and trim pastry at edge of rim. Roll remaining pastry 1/8 inch thick and cut into 1/2-inch strips. Pour fruit mixture into pie shell. Dot with butter. Adjust pastry strips in lattice across top of pie. Press ends to edge of bottom crust and flute edge. Bake at 425° for 45 minutes, or until syrup boils with heavy bubbles that do not burst. Cool before serving.
Coconut Pineapple Cake

1 package (2-layer size) white or yellow cake mix
1 package (4-serving size) JELL-O® Coconut Cream or Vanilla Instant Pudding and Pie Filling*
4 eggs
½ cup water*
½ cup dark rum
¼ cup oil

*With vanilla instant pudding and pie filling, increase water to ¾ cup and add 1 cup BAKER’S® ANGEL FLAKE® Coconut.

Combine cake mix, 1 package pudding mix, eggs, water, ½ cup rum and the oil in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into 2 greased and floured 9-inch layer pans. Bake at 350°F for 25 to 30 minutes or until cake tester inserted in centers comes out clean and cakes begin to pull away from sides of pan. Do not underbake. Cool in pans for 15 minutes. Remove from pans and finish cooling on racks.

Coconut Frosting. Combine one 8-ounce can crushed pineapple with juice, one 4-serving size JELL-O® Coconut Cream or Vanilla Instant Pudding and Pie Filling and ½ cup dark rum in a bowl. Beat until well blended. Fold in one 9-ounce container thawed BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping. Spread between layers and over top and sides of cake. Sprinkle with 1 cup BAKER’S® ANGEL FLAKE® Coconut. Chill before serving. Store remaining cake in refrigerator.

Strawberry Trifle

1 frozen pound cake, thawed
¼ cup orange liqueur or orange juice
1 package (4-serving size) JELL-O® Vanilla Flavor Instant Pudding and Pie Filling
1 pint strawberries, hulled and sliced
1 container (4½ oz.) BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping

Cut pound cake horizontally, making 3 layers. Sprinkle evenly with liqueur; then cut cake into 1-inch cubes. Prepare pudding mix as directed on package for pudding. Layer half the cake cubes, pudding, strawberries and whipped topping in 6-cup serving bowl. Repeat layers and garnish with additional strawberries, if desired.
Special Offers
from our Maxwell House® Instant Coffee Break Collection

WESTBEND® HOT POT™
2- to 6-cup Hot Pot™ Heat & Server enameled pot has seamless aluminum interior for easy cleaning; heat-resistant handle for easy carrying and pouring. Automatic temperature control keeps water serving hot as long as unit is plugged in. “Lock-on” cover helps prevent spills. Butterscotch exterior complements any decor. Ideal for heating water in a hurry.

THERMOS® TOUCH TOP™ VACUUM SERVER
This Thermos® Brand quality vacuum server is ruggedly constructed. Thermos® Brand vacuum insulation keeps beverages cold or hot for hours. Just touch the top of the Thermos dispenser and serve drinks without mess or spill. Holds up to a full liter. Easy to clean. Replacement fillers are readily available. Tote handle is easily carried.

IRONSTONE SNACK SET
Both practical and beautiful, this snack set is made of American Ironstone. Set consists of 4 cups and plates. Design is a scalloped creamy white body with gold hairline band. Dishwasher safe. Plates measure 9½”; cups 8 oz.
Mail-In Certificate

Coffee Break Offers from Maxwell House® Instant Coffee

Please check below the item(s) from our coffee break collection that you would like to order.

☐ Please send me ______ Westbend® Coffee Hot Pot™(s). Enclosed is 1 proof of purchase* from Maxwell House Instant Coffee and $8.99 for each pot ordered.

☐ Please send me ______ Thermos® Touch Top™ Vacuum Server(s). Enclosed is 1 proof of purchase* from Maxwell House Instant Coffee and $8.99 for each vacuum server ordered.

☐ Please send me ______ snack set(s) which consists of 4 plates and cups. Enclosed is 1 proof of purchase* from Maxwell House Instant Coffee and $10.99 for each set ordered.

*Proof of purchase is the inner seal from the 6-, 10- or 14-oz. size jar of Maxwell House Instant Coffee.

MAIL TO: MH Coffee Break Offers
P.O. Box 5109
Kankakee, Ill. 60901

NAME ____________________________

ADDRESS ___________________________

CITY ___________________ STATE _________ ZIP ________

OFFER VOID where prohibited, taxed or otherwise restricted. By law, no proof of purchase seals required in Kansas and Wyoming. Offer good only in U.S.A. Allow 6 to 8 weeks for processing request. Certificate must accompany request; reproductions will not be accepted. Offer expires December 31, 1979. General Foods Corporation, East Court Street, Kankakee, Illinois 60901.
The makers of MAXWELL HOUSE® Coffee have been in the business of bringing the friendly taste of coffee to millions of Americans for a long time. In fact, Maxwell House coffee had its beginning in 1892. You might say that was when the first Maxwell House "coffee break" was introduced!

To help make your coffee breaks extra good all the time, here are a few tips on how to get the best tasting cup of MAXWELL HOUSE® Instant Coffee:

- Check your measuring techniques and size of cups or mugs used against those recommended on the label. Generally, instant coffee-making directions are based on 6 ounces (⅔ measuring cup) of water and 1 teaspoon, more or less to taste, instant coffee.
- Always use freshly boiled water.
- Storing instant coffee is important, too. Unopened jars of instant coffee have a long life—a year or more. But once the jar seal is opened, gradual flavor loss begins.
- Store opened jars of coffee tightly covered to retain as much flavor as possible. If contents of the jar are transferred to a canister, check for airtightness.
- Store coffee in the coolest place in the kitchen (not near the range).
- Instant coffee can also be stored in the refrigerator, again be certain that jars are tightly covered and re-refrigerated at once after removing needed coffee.
- Instant coffee can be stored in the freezer after opening. Once again be certain to return the jar of coffee to the freezer immediately after use.

**Instant Coffee Directions**

**By the cup.** Use 1 teaspoon, more or less to taste. Add boiling water; stir. For best results, add boiling water to the coffee.

**By the pot.** For each serving, use 1 teaspoon instant coffee (more or less to taste) and ⅔ measuring cup (6 ounces) boiling water; stir. For best results, add boiling water to the coffee.

**Demitasse Instant Coffee.** (Especially good after a hearty dinner.) Place 2 tablespoons instant coffee in coffee server or carafe. Stir in 1 cup boiling water and let stand 5 minutes. Makes about 3 demitasse servings.

**Be A Collector...**

This is the first of a series of Coffee Times booklets brought to you by the makers of MAXWELL HOUSE® Coffee. Each one will be full of good recipes, good ideas, good news. Be sure to watch for the next MAXWELL HOUSE® Coffee Times booklet so that your collection will be complete.