For perfect fruit pies and light, fluffy puddings, there’s nothing better than Minute Tapioca. However, although pies and puddings are the most popular uses, Minute Tapioca can help you create enjoyable eating for your family in countless other dishes—tempting fruit cobblers, failure-proof soufflés, perfectly puffed omelets, tangy fruit soups, hearty bisques and chowders, and delicious main dishes, such as moist meat loaves and handsome chicken cacciatore.

Minute Tapioca is actually a starch made from the tuberous root of a plant native to Brazil. When mixed with a liquid and heated, tapioca like most starches absorbs the liquid and upon cooling thickens it. Unlike some other starches, however, it leaves no residual, raw aftertaste since it has no taste itself. When used to thicken fruit in a pie, for instance, the mixture not only has perfect consistency, but a crystal-clear color, too. It’s never gray or cloudy. Because many starches are a very fine powder, they require special handling such as mixing with cold water or blending with fat before cooking. Minute Tapioca is a fine granular starch, so no such precaution is necessary. Just mix it with the liquid and cook.

Try Minute Tapioca in all your favorite recipes that require a “thickener.” You can use the same amount of Minute Tapioca as cornstarch, but use only \( \frac{3}{4} \) as much Minute Tapioca as flour. (If your recipe calls for 2 tablespoons flour, use only 1 1/2 tablespoons Minute Tapioca.)
Pies, as we know them, are a distinctively American dessert and probably one of America's favorite desserts. A pie made with easy-to-use Minute Tapioca is tops in flavor and color and is perfectly thickened.

**Frozen Fresh Peach Pies**

Now you can have homemade fresh fruit pies all winter. Just prepare these crystal-clear Minute Tapioca pie fillings when fresh fruits are at their peak and freeze them as directed. Then when snow is blowing or any time of the year, you can bake and serve pies with springtime-fresh flavor. These recipes make enough filling for four 9-inch pies.

3 1/2 cups sugar
2 teaspoons ascorbic acid*
4 quarts sliced peeled fresh peaches

3/4 cup Minute Tapioca
1/4 cup lemon juice
1 teaspoon salt

*Or use a commercial product that prevents browning of fruit.

To prepare and freeze fillings: Blend sugar and acid; mix with remaining ingredients. Let stand 15 minutes. Line four 8-inch pie pans with heavy-duty aluminum foil, letting it extend 5 inches beyond rims. Pour filling mixture into pans. Fold foil loosely over fillings. Freeze until firm. Seal foil tightly, remove from pans, and return to freezer. Fillings may be stored in freezer up to 6 months.

To bake pies: Unwrap fillings — do not thaw. Place in pastry-lined 9-inch pie pans. Dot each filling with about 1 tablespoon butter. Add top crust; seal and flute edge. Cut or open slits in top crust. Bake in a hot oven (425°F.) about 1 hour.

**Frozen Fresh Cherry Pies.** Mix 5 cups sugar and 2 teaspoons ascorbic acid; then combine with 4 quarts pitted fresh red sour cherries, 1 cup Minute Tapioca, and 1 teaspoon salt and mix well. Freeze fillings and bake pies as directed for Frozen Peach Pies.

For more Frozen Fresh Fruit Pies, see page 4.
Frozen Fresh Blueberry Pies. Combine 4 quarts fresh blueberries, 6 tablespoons lemon juice, 4½ cups sugar, 1 cup Minute Tapioca, and 1 teaspoon salt; mix well. Freeze fillings and bake pies as directed for Frozen Fresh Peach Pies (page 3).

Frozen Fresh Strawberry Pies. Combine 4 quarts hulled fresh strawberries, 4 cups sugar, ¾ cup Minute Tapioca, ¼ cup lemon juice, and 1 teaspoon salt; mix well. Freeze fillings and bake pies as directed for Frozen Fresh Peach Pies (page 3).

Frozen Fresh Raspberry Pies. Mix 4 quarts fresh raspberries, 4 cups sugar, ⅔ cup Minute Tapioca, and 1 teaspoon salt. Freeze and bake as directed for Frozen Fresh Peach Pies (page 3).

Frozen Fresh Rhubarb Pies. Mix 4 quarts fresh rhubarb (cut in ⅛-inch pieces before measuring), 6 cups sugar, ⅔ cup Minute Tapioca, and 1 teaspoon salt. Freeze fillings and bake pies as directed for Frozen Fresh Peach Pies (page 3).

Prize-Winning Cherry Pie

A cherry pie filling that won first prize in a national cherry pie contest.

2 cans (20 oz. each) frozen cherries, thawed and drained* 1 teaspoon lemon juice
1 cup sugar ¼ teaspoon almond extract
3 tablespoons Minute Tapioca 1 tablespoon melted butter or margarine
¼ teaspoon red food coloring Pastry for 2-crust 9-inch pie

*If water-packed canned cherries (4 cups drained) are used, increase sugar to 1¾ cups.

Combine cherries, sugar, tapioca, food coloring, lemon juice, extract, and butter. Let stand about 15 minutes. Meanwhile, make pastry as directed in recipe on page 10 and proceed as directed for 2-crust 9-inch pie. Bake in a hot oven (400°F.) for 55 minutes, or until well browned. Serve with whipped cream cheese, whipped cream, or prepared Dream Whip Whipped Topping, if desired. Serves 6 to 8.
### Blueberry Pie

Frozen blueberries have made this pie, once considered a seasonal New England favorite, a popular year-round dessert.

| ¼ cup Minute Tapioca | ½ cup blueberry juice |
| ¼ cup granulated sugar | 2 packages (12 oz. each) frozen sweetened blueberries, thawed and drained—about 2½ cups |
| 2 tablespoons firmly packed brown sugar | 1 tablespoon lemon juice |
| ¼ teaspoon salt | Pastry for 2-crust 9-inch pie |
| ⅛ teaspoon cinnamon | 1 tablespoon butter or margarine |

Combine tapioca, sugars, salt, spices, blueberry juice, blueberries, and lemon juice. Let stand about 15 minutes. Meanwhile, make pastry as directed in recipe on page 10 and proceed according to directions for 2-crust 9-inch pie. Dot with 1 tablespoon butter before placing top crust. Bake in hot oven (425°F.) about 50 to 60 minutes, or until top is well browned. Serves 6 to 8.

### Canned Blueberry Pie

Use above recipe, substituting 2 cans (14 oz. each) blueberries, drained, for frozen blueberries. Reduce tapioca to 3 tablespoons and add ¼ teaspoon each almond extract and grated orange rind to fruit mixture.

### Strawberry Pie

An unsurpassable dessert-time treat!

| 3 tablespoons Minute Tapioca | 4 cups fresh strawberries |
| ½ cup sugar | 1 teaspoon lemon juice |
| ¼ teaspoon salt | Pastry for 2-crust 9-inch pie |

Combine tapioca, sugar, salt, strawberries, and lemon juice. Let stand about 15 minutes. Meanwhile, make pastry as directed in recipe on page 10 and proceed according to directions for 2-crust 9-inch pie. Bake in hot oven (425°F.) 55 minutes, or until top is well browned. Serves 6 to 8.

### Fresh Strawberry-Rhubarb Pie

Use recipe above for Strawberry Pie, increasing sugar to 1¼ cups and tapioca to ¼ cup. Substitute 2 cups fresh rhubarb (cut in ½-inch pieces before measuring) for 2 cups of the strawberries. Omit lemon juice and dot filling with 1 tablespoon butter before placing top crust. Bake in hot oven (425°F.) 45 minutes, or until top is well browned. Makes 6 to 8 servings.
**Blackberry Deep-Dish Pie**

*Pass a pitcher of cream when you serve this delicious pie.*

- 2 1/2 tablespoons Minute Tapioca
- 3/4 cup sugar
- 1/4 teaspoon salt
- 2 tablespoons lemon juice (optional)
- Dash of nutmeg
- 4 cups fresh blackberries
- 1 tablespoon butter or margarine
- Pastry for single-crust 9-inch pie

Combine tapioca, sugar, salt, lemon juice, nutmeg, and blackberries. Pour into an 8-inch square baking dish. Dot with butter. Let stand about 15 minutes. Prepare 1/2 of pastry recipe on page 10. Roll out very thin (less than 3/8 inch thick) into a square on lightly floured surface. Cut several 2-inch slits or a design near center. Fold pastry in half or roll loosely on rolling pin; center on filling. Open slits with a knife. (Well-opened slits are important to permit escape of steam during baking.) Trim pastry, allowing it to extend 1/2 inch over rim. Fold pastry over edge of dish and press it to rim. Bake in hot oven (425°F.) 45 minutes, or until top is well browned. Makes 8 or 9 servings.

**Peach Deep-Dish Pie.** Use above recipe, reducing tapioca to 1 1/2 tablespoons. Substitute firmly packed brown sugar for 1/2 cup of the granulated sugar, mace for the nutmeg, and sliced fresh peaches for the blackberries.

**Fresh Peach Crumb Pie**

*An all-season peach pie with fresh or frozen peaches and a rich crumb topping.*

- 3 tablespoons Minute Tapioca
- 3/4 cup sugar
- 1/4 teaspoon salt
- 4 cups sliced fresh peaches
- 2 tablespoons lemon juice
- 1 unbaked 9-inch pie shell
- 1/2 cup sifted flour
- 1/4 teaspoon cinnamon
- 1/4 cup sugar
- 2 tablespoons butter
- 1 egg yolk

Combine tapioca, 3/4 cup sugar, the salt, peaches, and lemon juice. Let stand about 15 minutes; then pour into pie shell. Bake in hot oven (425°F.) 30 minutes. Meanwhile, combine flour, cinnamon, and remaining 1/4 cup sugar. Cut in butter. Add egg yolk and blend with a fork until crumbs are size of large peas. Sprinkle over pie and continue baking 10 to 15 minutes longer, or until crumb topping is lightly browned. Makes about 6 servings.

**Fresh Apple Crumb Pie.** Combine 1 1/2 tablespoons Minute Tapioca, 3/4 cup sugar, 1 tablespoon lemon juice, 1/8 teaspoon salt, 3/4 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, and 3 1/2 cups thinly sliced, peeled apples. Let stand 15 minutes. Pour into 9-inch pie shell. Continue as for Fresh Peach Crumb Pie.

**Canned Apple Crumb Pie.** Prepare Fresh Apple Crumb Pie, using 2 1/2 cups canned sliced apples.
**Cup of Gold Tarts**

Pretty little open-faced tarts boasting a golden peach filling.

- 1 can (29 oz.) cling peach halves
- 2 tablespoons Minute Tapioca
- ½ cup sugar
- 1/8 teaspoon salt
- ¼ cup orange juice
- 1 teaspoon grated orange rind
- 7 to 9 baked 4-inch tart shells

Drain peaches and reserve 1 cup syrup. Combine syrup, tapioca, sugar, salt, and orange juice. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Add orange rind. Pour over peaches; let stand at least 1 hour to thicken. Just before serving, spoon 1 peach half and some of the filling into each tart shell. Garnish with prepared Dream Whip Whipped Topping, if desired. Makes 7 to 9 tarts.

**Rhubarb Pie**

A tart-sweet spring tonic for any season of the year.

- 2 packages (16 oz. each) frozen rhubarb, thawed
- 2 tablespoons Minute Tapioca
- ½ cup sugar
- Pastry for 2-crust 9-inch pie
- 1 tablespoon butter or margarine

Drain rhubarb, reserving juice. Combine tapioca, sugar, rhubarb, and ⅔ cup rhubarb juice. Let stand 15 minutes. Meanwhile, make pastry as directed in recipe on page 10 and proceed as directed for 2-crust 9-inch pie. Dot fruit filling with 1 tablespoon butter before placing top crust. Bake in hot oven (425°F.) for 45 minutes, or until top is well browned. Makes 6 to 8 servings.

**Fresh Rhubarb Pie.** Use recipe above for Rhubarb Pie, substituting 4 cups fresh rhubarb (cut in ½ inch pieces before measuring) for frozen rhubarb and juice. Increase tapioca to 3 tablespoons, sugar to 1½ cups, and add ¼ teaspoon salt. Bake as directed.
Mince 'n Cherry Pie

Red cherries furnish a delightful flavor and texture in this pie.

2 tablespoons Minute Tapioca
1 can (16-oz.) water-packed pitted sour cherries

\( \frac{1}{3} \) to \( \frac{1}{2} \) cup sugar
\( \frac{1}{2} \) cups moist mincemeat
Pastry for 2-crust 9-inch pie

Combine tapioca, cherries and juice, sugar, and mincemeat. Let stand about 15 minutes. Make pastry as directed in recipe on page 10 and proceed as directed for 2-crust 9-inch pie. Bake in hot oven (425°F.) 55 minutes, or until top is well browned. Serves 6 to 8.

Apple Dazzle

These individual apple pies have tasty, cheese-flavored crusts.

1 1/2 tablespoons Minute Tapioca
3/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon salt
Dash of allspice
1 can (20 oz.) sliced apples

2 tablespoons iced water

Mix tapioca, sugar, 1/2 teaspoon salt, the spices, apples, and lemon juice. Let stand 15 minutes. Meanwhile, combine flour and 1/2 teaspoon salt. Mix shortening and cheese; cut into flour until mixture resembles coarse meal. Sprinkle with water; mix lightly. Form into a ball. Roll 1/8 inch thick on lightly floured board. Cut 4 rounds, each 1 inch larger than top of 10-oz. baking dishes. Cut several slits or a design in center of each. Spoon apple mixture into baking dishes; moisten rims. Place crusts on fillings; open slits. Fold pastry under to form standing rim; flute. Bake in hot oven (425°F.) 25 to 30 minutes. Makes 4 servings.

Raspberry Pie

A pie with a bright red color and delicious flavor.

2 tablespoons Minute Tapioca
1 cup sugar
1/4 teaspoon salt

4 cups fresh red (or black) raspberries
Pastry for 2-crust 9-inch pie
1 tablespoon butter or margarine

Combine tapioca, sugar, salt, and berries. Let stand about 15 minutes. Meanwhile, make pastry as directed in recipe on page 10 and proceed according to directions for 2-crust 9-inch pie. Dot fruit filling with 1 tablespoon butter before placing top crust. Bake in hot oven (425°F.) 55 minutes, or until top is well browned. Serve warm or cold, as desired. Serves 6 to 8.
Cranberry Apple Pie

A happy combination of fruits for an old-fashioned pie favorite.

2 tablespoons Minute Tapioca
-1½ cups sugar
¾ teaspoon salt
1½ cups cranberries, ground

2½ cups diced peeled fresh apples
Pastry for 2-crust 9-inch pie
1 tablespoon butter or margarine

Combine tapioca, sugar, salt, and fruits. Let stand about 15 minutes. Make pastry as directed in recipe on page 10 and proceed according to directions for 2-crust 9-inch pie. Dot cranberry-apple filling with 1 tablespoon butter before placing top crust. Bake in hot oven (425°F.) 55 minutes, or until top is well browned. Serves 6 to 8.

Tapioca Cream Custard Pie

This pie has some of the best characteristics of both a tapioca cream and a custard pie. Another plus—it uses only 2 eggs.

3 tablespoons Minute Tapioca
½ cup sugar
¼ teaspoon salt
3 cups milk

2 eggs, slightly beaten
1 teaspoon vanilla
1 tablespoon butter or margarine
1 baked 9-inch pie shell

Combine tapioca, sugar, salt, and milk. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Remove from heat; gradually stir into eggs. Add vanilla and butter. Pour into pie shell. Bake in slow oven (325°F.) 25 to 30 minutes, or until a knife inserted in center of pie comes out almost clean. (The filling will be soft, but will set firmly as it cools.) Cool. Top with Raspberry Glaze, if desired. Chill. Makes 6 to 8 servings.

Raspberry Glaze. Soften 2 teaspoons gelatin in 2 tablespoons cold water. Thaw 1 package (10 oz.) quick-frozen raspberries. Press through sieve. Bring to boil in saucepan. Remove from heat, add gelatin, and stir until dissolved. Chill to thicken slightly, then pour over custard pie.
Raisin Turnovers

A spicy raisin filling baked in crisp, flaky pastry.

- 1¾ cups seedless raisins
- 1¾ cups water
- ¼ cup orange juice
- ½ cup firmly packed brown sugar
- 1 tablespoon Minute Tapioca

- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 1 tablespoon vinegar
- 1 tablespoon butter or margarine
- 2 teaspoons grated orange rind

Combine raisins, water, and orange juice. Bring to a boil; boil 5 minutes. Add sugar, tapioca, cinnamon, and salt. Let stand 5 minutes. Cook and stir until mixture again comes to a full boil. Remove from heat. Add vinegar, butter, and orange rind; blend. Cool.

Make pastry as directed in recipe on page 10. Roll out very thin (less than ¼ inch thick) and cut into 6-inch circles or 5-inch squares. Moisten edges with cold water. Place about 3 tablespoons filling on one side of each circle or square, fold over, and seal edges with floured fork. Brush lightly with cream, if desired. With sharp knife, make slits in top of each turnover to permit escape of steam. Bake in hot oven (425°F.) about 20 minutes. Serve with hard sauce or ice cream, if desired. Makes 8 to 10 turnovers.

Flaky Pastry

Tender flaky pastry is a thing of beauty and a joy forever. Measure carefully and follow instructions.

- 2½ cups sifted flour
- 1 teaspoon salt
- ¾ cup shortening
- 7 tablespoons cold water

Combine flour and salt. Cut in about ½ cup of the shortening, using a pastry blender or 2 knives, until mixture resembles coarse meal. Add remaining shortening in several pieces and cut in until mixture is the size of large peas.

Sprinkle in water, a small amount at a time, mixing lightly with a fork until all particles are moistened and cling together when pastry is pressed into a ball. The amount of water may vary with flours. Cover with damp cloth and let stand a few minutes.

Roll out pastry very thin (less than ¼ inch thick) on lightly floured surface. Makes enough pastry for one 9-inch two-crust pie, two 9-inch pie shells, or fifteen 3½-inch tart shells.
For two-crust pie, roll out half the pastry very thin. Press into a 9-inch pie pan and trim pastry at edge of rim. Roll out remaining pastry very thin and cut several 2-inch slits or a fancy design near center. Fill pie shell. Moisten edge of bottom crust. To adjust top crust, fold pastry in half or roll loosely on rolling pin; center on filling. Open slits with a knife. (Well-opened slits are important to permit escape of steam during baking.) Trim top crust, allowing it to extend ½ 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 in hot oven (425°F.) 50 to 60 minutes, or as recipe directs.

For pie shell, prepare half recipe of Flaky Pastry. Roll out pastry very thin. Press into a 9-inch pie pan, trim pastry 1 inch larger than pan, fold edge to form a standing rim, and flute. Prick pastry with fork, pricking all over and very thoroughly around the bottom curve of pan. Bake in hot oven (450°F.) for 12 to 15 minutes, or until lightly browned. Cool before filling.

For tart shells, roll out pastry very thin. Cut 5- to 6-inch rounds of pastry and fit carefully on outside of tart or muffin pans. Trim edges. Prick with fork. Place on baking sheet and bake in hot oven (450°F.) for 12 to 15 minutes, or until browned. Makes about 10 shells.

For two-crust 8-inch pie, use Flaky Pastry recipe, decreasing ingredients to 2 cups flour, ¾ teaspoon salt, ½ cup shortening, and 6 tablespoons cold water. Prepare as directed for 9-inch pie.
puddings

Tapioca pudding is a most versatile dessert—simple or sophisticated at your command. Serve it plain for the young tots, then dress it up with a sauce or an elegant addition for the rest of the family.

Chocolate Supreme

Chocolate makes this creamy tapioca pudding even more delicious.

1 egg, slightly beaten  
1 cup sugar  
3 tablespoons Minute Tapioca  
½ teaspoon salt  
3½ cups milk  
2 squares Baker's Unsweetened Chocolate  
1 teaspoon vanilla

Mix egg, sugar, tapioca, salt, and milk. Let stand 5 minutes. Add chocolate. Cook and stir over medium heat until mixture comes to a full boil and is blended, about 15 minutes. Remove from heat; add vanilla. Stir after 20 minutes; chill. Top with prepared Dream Whip Whipped Topping, if desired. Serves 6 to 8.

Eggnog Pudding

3 tablespoons Minute Tapioca  
½ teaspoon salt  
3 tablespoons sugar  
2 cups milk  
2 egg yolks  
2 egg whites  
2 tablespoons sugar  
¼ teaspoon ground nutmeg  
½ teaspoon rum extract

Mix tapioca, salt, 3 tablespoons sugar, the milk, and egg yolks in saucepan. Let stand 5 minutes. Meanwhile, beat egg whites until foamy; gradually add 2 tablespoons sugar, beating thoroughly after each addition. Continue beating until egg white mixture forms soft rounded peaks. Set aside. Cook tapioca mixture over medium heat, stirring constantly until mixture comes to a full boil — 6 to 8 minutes. (Pudding thickens more as it cools.) Gradually add to the egg white mixture, stirring quickly just until blended. Stir in nutmeg and rum extract. Chill. Serve with chopped nuts, shaved chocolate, additional nutmeg, or diced candied fruit, if desired. Makes 3½ cups or 6 servings.
Coffee Tapioca Cream

*Instant coffee lends a smooth, mellow flavor to this pudding.*

- 1 egg white
- 2 tablespoons sugar
- 1 egg yolk
- 2 cups milk
- 3 tablespoons Minute Tapioca

- 1/8 teaspoon salt
- 3 tablespoons sugar
- 1 1/2 tablespoons Instant Maxwell House Coffee
- 3/4 teaspoon vanilla

Beat the egg white until foamy. Add 2 tablespoons sugar and continue beating until soft peaks form. Mix egg yolk, milk, tapioca, salt, 3 tablespoons sugar, and the coffee in saucepan. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Very slowly stir hot mixture into egg white, blending well. Add vanilla. Stir after 20 minutes. Serve warm or cold, plain or with cream. Serves 4 to 5.

Ambrosia Tapioca Cream

*Creamy tapioca combined with orange sections and coconut flakes.*

- 1 egg white
- 2 tablespoons sugar
- 1 egg yolk
- 2 cups milk
- 3 tablespoons Minute Tapioca

- 1/8 teaspoon salt
- 3 tablespoons sugar
- 3/4 teaspoon vanilla
- 1/2 cup sliced banana
- 1/2 cup diced orange sections

- 1/2 cup Baker's Angel Flake Coconut

Beat the egg white until foamy. Add 2 tablespoons sugar and continue beating until soft peaks form. Mix egg yolk, milk, tapioca, salt, and 3 tablespoons sugar in saucepan. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Very slowly stir hot mixture into egg white; blend well. Add vanilla. Cool 20 minutes. Fold in rest of ingredients. Chill. Serves 8.

Fruited Tapioca Pudding

*Creamy tapioca pudding interlaced with bright bits of fruit.*

- 1 egg, slightly beaten
- 1/2 cup sugar
- 3 tablespoons Minute Tapioca

- 1/8 teaspoon salt
- 2 3/4 cups milk
- 3/4 teaspoon vanilla

- 1 cup drained canned fruit cocktail

Mix egg, sugar, tapioca, salt, and milk in saucepan. Let stand 5 minutes. Cook over medium heat, stirring constantly until mixture comes to a full boil and is slightly thickened—6 to 8 minutes. Remove from heat. Add vanilla. Cool, fold in fruit, and chill. Serves 4 to 5.
**Butterscotch Tapioca Cream**

_A rich brown-sugar flavor makes this pudding outstanding._

- 1 egg white
- 2 tablespoons firmly packed brown sugar
- 3 tablespoons firmly packed brown sugar

1 egg yolk
2 cups milk
3 tablespoons Minute Tapioca
1/8 teaspoon salt
3/4 teaspoon vanilla

Beat egg white until foamy. Add 2 tablespoons brown sugar and beat until soft peaks form; set aside. Mix 3 tablespoons brown sugar, the egg yolk, milk, tapioca, and salt; let stand 5 minutes. Cook and stir over medium heat until mixture comes to full boil (6 to 8 minutes). Very slowly add tapioca to egg white, stirring rapidly; add vanilla. Stir after 20 minutes. Serves 4 or 5.

**Peachy Tapioca Pudding**

_A flavorful blend of sliced peaches and tapioca pudding._

- 1 egg, slightly beaten
- 1/2 cup sugar
- 3 tablespoons Minute Tapioca
- 1 cup sliced canned or sweetened fresh peaches

1/8 teaspoon salt
2 1/4 cups milk
3/4 teaspoon vanilla

Mix egg, sugar, tapioca, salt, and milk in saucepan. Let stand 5 minutes. Cook over medium heat, stirring constantly until mixture comes to a full boil and is slightly thickened—6 to 8 minutes. Remove from heat. Add vanilla. Cool, fold in peaches, and chill. Serves 4 to 5.

**Fruit Crown**

_A “throne” for your favorite fruit—a mold of fluffy tapioca pudding._

- 1 envelope unflavored gelatin
- 3 1/2 cups water
- 1 1/4 cups (14-oz. can) sweetened condensed milk
- 6 tablespoons Minute Tapioca
- 2 teaspoons grated lemon rind

2 eggs, separated
1/6 teaspoon salt
1 teaspoon vanilla
1/4 cup sugar
1 cup prepared Dream Whip
Whipped Topping
Sweetened fruit

Soften gelatin in 1/2 cup water. Mix remaining water, milk, tapioca, rind, egg yolks, and salt; let stand 5 minutes. Bring just to a boil over medium heat, stirring constantly. Remove from heat; stir in gelatin until dissolved. Add vanilla. Beat egg whites, gradually adding sugar, until soft peaks form. Very slowly add tapioca, stirring rapidly. Cool 1/2 hour; fold in prepared whipped topping. Chill in oiled shallow 2-qt. mold. Unmold; top with fruit. Serves 10 to 12.
Strawberrioca

A fluffy tapioca pudding made with strawberries.

1 package (10 oz.) Birds Eye Quick Thaw Strawberries, thawed
2 tablespoons Minute Tapioca
¼ cup sugar
2 teaspoons lemon juice
1 cup prepared Dream Whip Whipped Topping
Chopped Nuts

Thaw strawberries; then drain and measure syrup. Add enough water to syrup to make 1½ cups liquid. Combine tapioca, sugar, and strawberry syrup mixture in saucepan. Let stand 5 minutes. Then bring to a boil over medium heat, stirring occasionally. Remove from heat and stir in drained strawberries and lemon juice. Chill thoroughly. Before serving, garnish with prepared whipped topping and chopped nuts, if desired. Makes 4 servings.

Duchess Cream
(Heavenly Hash)

Fruits, marshmallows, and whipped cream rippled through fluffy tapioca pudding.

2½ cups milk
⅛ teaspoon salt
3 tablespoons Minute Tapioca
1 egg
⅓ cup sugar
2 tablespoons chopped maraschino cherries
8 marshmallows, cut in quarters
½ cup drained canned crushed pineapple
1 cup prepared Dream Whip Whipped Topping

Mix milk, salt, and tapioca; set aside. Beat egg until foamy. Add sugar gradually, and continue beating until thick and lemon colored. Add tapioca mixture. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Let stand about 20 minutes; fold in marshmallows and pineapple. Chill. Then fold in prepared whipped topping and cherries. Makes 6 servings.
Fruit Juice Tapioca Pudding

A simple pudding made with fruit juice—you choose the flavor.

\[
\begin{align*}
\frac{1}{4} \text{ cup Minute Tapioca} & \quad \text{Sugar*} \\
\text{Dash of salt} & \quad 2\frac{1}{2} \text{ cups fruit juice*}
\end{align*}
\]

*Use \( \frac{1}{2} \) cup sugar with orange or orange and grapefruit juice; \( \frac{1}{3} \) cup sugar with apple juice; \( \frac{1}{4} \) cup sugar with tangerine juice; \( \frac{1}{4} \) cup sugar with pineapple juice; or dilute 2 cups grape juice with \( \frac{1}{2} \) cup water and use \( \frac{1}{2} \) cup sugar.

Combine tapioca, salt, sugar, and fruit juice in a saucepan. Let stand 5 minutes. Bring to a boil over medium heat, stirring occasionally. Remove from heat; stir after 20 minutes. Serve warm or chilled. Top with plain cream, whipped cream, or prepared Dream Whip Whipped Topping, if desired. Makes 4 to 6 servings.

Apple Honey Tapioca

Delicious—serve it warm with Hard Sauce.

3 or 4 medium tart apples, peeled and cut in eighths (about 3 cups)  
\( \frac{3}{4} \) cup honey  
3 tablespoons butter  
1 tablespoon lemon juice

1 teaspoon grated lemon rind  
\( \frac{1}{2} \) teaspoon salt  
\( \frac{1}{2} \) teaspoon ground cinnamon  
\( \frac{1}{4} \) teaspoon ground nutmeg  
\( \frac{1}{2} \) cup Minute Tapioca  
2\( \frac{1}{2} \) cups water

Combine all ingredients except tapioca and water in a skillet. Cover; cook gently until apples are tender—about 20 minutes. Occasionally spoon honey mixture over apples while cooking. Remove apples to serving bowl. Add tapioca and water to honey mixture. Cook and stir over medium heat until mixture boils. Pour over apples. Stir after 20 minutes. Serve with Hard Sauce. Serves 6 to 8.

Hard Sauce. Cream \( \frac{1}{3} \) cup butter; gradually beat in 1 cup sifted confectioners sugar until light and fluffy. Stir in \( \frac{1}{2} \) teaspoon vanilla. Chill. Makes about \( \frac{3}{4} \) cup.
baked desserts

Some of these desserts, such as the fruit cobblers, are strictly the home grown variety. Others, like the soufflé, show a continental influence. All of them are delicious—fine fare for family or company menus.

Cherry Cobbler

An old-fashioned, biscuit-topped cherry pudding.

2 cans (16 oz. each) water-packed pitted red sour cherries
3 tablespoons Minute Tapioca
1 cup sugar*
1/4 teaspoon salt
1 1/2 cups sifted flour

2 teaspoons Calumet Baking Powder
1/4 cup sugar
1/2 teaspoon salt
1/2 cup shortening
1/2 cup milk
Butter

*For sweeter cobbler, increase sugar in cherry mixture to 1 1/4 cups.

Drain cherries, measuring 1 1/2 cups juice. Combine juice, cherries, tapioca, 1 cup sugar, and 1/4 teaspoon salt. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a boil. Remove from heat and set aside.

Sift flour, baking powder, 1/4 cup sugar, and 1/2 teaspoon salt together. Cut in shortening. Gradually add milk, stirring until soft dough is formed. Turn out onto heavily floured board and roll or pat out to fit top of 2-quart casserole or 9-inch square baking dish. Cut several slits near center. Stir cherry mixture; pour into casserole or baking dish. Dot with butter. Top with dough, opening slits with knife to permit escape of steam. Bake in hot oven (425°F.) about 20 minutes. Sprinkle with confectioners' sugar. Serve warm or cooled with plain or whipped cream or with prepared Dream Whip Whipped Topping. Makes 8 to 10 servings.

Cherry-Rhubarb Cobbler. Prepare Cherry Cobbler, using only 1 can of cherries and adding 1 package (16 oz.) frozen rhubarb, thawed. Combine the juices and measure 1 1/2 cups, adding a little water if necessary.
Apple Tapioca

A simple, simply delicious baked apple dessert.

3 cups sliced tart apples
2 tablespoons butter
½ teaspoon cinnamon
½ cup Minute Tapioca

1 cup firmly packed light brown sugar
1 teaspoon salt
2½ cups water
1 to 2 tablespoons lemon juice

Arrange apples in greased baking dish. Dot with butter and sprinkle with cinnamon. Combine remaining ingredients in saucepan. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Pour over apples in baking dish. Cover and bake in moderate oven (375°F.) 25 minutes, or until apples are tender. Remove from oven and stir. Serve warm with cream. Makes 6 to 8 servings.

Orange Soufflé

A light, fluffy dessert soufflé—serve it warm or chilled.

½ cup Minute Tapioca
½ cup sugar
¼ teaspoon salt
1 cup water
1 cup orange juice
1 teaspoon grated orange rind
2 tablespoons butter
3 eggs, separated

Combine tapioca, sugar, salt, and water in saucepan. Let stand about 5 minutes. Cook and stir over medium heat until mixture comes to a full boil (6 to 8 minutes). Stir in orange juice and rind. Remove from heat and add butter.

Beat egg yolks until thick and lemon colored; add tapioca mixture gradually and mix well. Beat egg whites until stiff; then fold into tapioca mixture. Turn into 2-quart baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 to 60 minutes, or until soufflé is firm. Serve hot with prepared Dream Whip Whipped Topping, if desired. Makes 8 servings.

Chocolate Soufflé. Use recipe for Orange Soufflé, substituting 2 cups milk for water and orange juice and rind. Cook 2 squares Baker's Unsweetened Chocolate, chopped, in tapioca-milk mixture and add ¼ teaspoon vanilla to beaten egg yolks along with tapioca mixture.
Blueberry Pudding

A cake-topped baked fruit pudding.

<table>
<thead>
<tr>
<th>Tapioca</th>
<th>Cake Flour</th>
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<tr>
<td>2 tables</td>
<td>1(\frac{1}{2}) cups sifted Swans Down</td>
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<td>2 tsp</td>
<td>Cake Flour</td>
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<td>1 cup</td>
<td>2 teaspoons Calumet</td>
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<td>1 cup</td>
<td>Baking Powder</td>
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<td>1(\frac{1}{2}) tsp</td>
<td>1(\frac{1}{2}) teaspoon salt</td>
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<tr>
<td>1 cup</td>
<td>3 tablespoons butter</td>
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<tr>
<td>1 cup</td>
<td>(\frac{3}{4}) cup granulated sugar</td>
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<tr>
<td>1 cup</td>
<td>(\frac{3}{4}) cup milk</td>
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Combine tapioca, \(\frac{1}{3}\) cup granulated sugar, \(\frac{1}{3}\) cup brown sugar, \(\frac{1}{4}\) teaspoon salt, and the water in saucepan. Cook and stir over medium heat until mixture comes to a boil. Add lemon juice, 1 tablespoon butter, and blueberries. Let stand 15 minutes. Then stir and pour into greased 1\(\frac{1}{2}\)-quart casserole.

Meanwhile, sift flour, baking powder, and \(\frac{1}{2}\) teaspoon salt together. Cream 3 tablespoons butter, add \(\frac{3}{4}\) cup granulated sugar gradually, and cream together well. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Stir in vanilla. Pour over blueberry mixture and bake in moderate oven (375° F.) 50 minutes. Serve hot. Makes 8 to 10 servings.

Plum Pudding. Use recipe for Blueberry Pudding, substituting the following for the blueberry-tapioca mixture. Combine 3 tablespoons Minute Tapioca, 1 cup granulated sugar, \(\frac{1}{8}\) teaspoon salt, 4 cups halved pitted plums, and \(\frac{1}{2}\) cup water. Bring to a boil, stirring constantly. Remove from heat; let stand 15 minutes. Then pour into greased 1\(\frac{1}{2}\)-quart casserole and proceed as directed for topping.
soups and entrées

Here are some interesting new recipes that take advantage of Minute Tapioca’s thickening properties. There are omelets and soufflés that stay puff perfect, creamy soups, and a deliciously moist, firm meat loaf that you can serve hot or sliced for sandwiches. Expand your tapioca recipe repertoire with some of these interesting suggestions.

Fluffy Omelet

A light fluffy omelet that stays that way.

| 2 tablespoons Minute Tapioca | 1 tablespoon butter |
| 3/4 teaspoon salt | 4 egg yolks |
| 1/8 teaspoon pepper | 4 egg whites |
| 3/4 cup milk | 2 tablespoons chopped parsley |

Combine tapioca, salt, pepper, and milk in saucepan. Let stand 5 minutes. Place over medium heat and cook until mixture comes to a boil, stirring constantly. Add 1 tablespoon butter. Remove from heat and allow to cool slightly while beating egg yolks.

Beat egg yolks until thick and lemon colored; add tapioca mixture gradually and mix well. Beat egg whites until stiff; fold into tapioca mixture with parsley. Pour omelet into hot buttered 10-inch skillet. Cook over low heat 3 minutes. Then bake in moderate oven (350°F.) 15 minutes, or until knife inserted in center comes out clean. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side. Serve on hot platter plain or with creamed dried beef or mushroom or cheese sauce, as desired. Makes 4 servings.

Top-o’-the-Stove Omelet. Use recipe for Fluffy Omelet. After cooking omelet in skillet for 3 minutes, cover and continue cooking over low heat about 10 minutes longer. Fold and turn out of pan as directed.
Orange Fruit Soup

A continental favorite. Serve it as an appetizer or dessert.

2 tablespoons Minute Tapioca  1/2 cup diced orange sections
1 1/2 cups water  1 1/2 to 2 cups fresh fruit
2 tablespoons sugar  such as grapes,
Dash of salt  cantaloupe, peaches,
1 can (6 oz.) frozen  and bananas
concentrated orange juice  6 fresh strawberries, sliced

Combine tapioca and water. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Add sugar, salt, and concentrated juice; blend. Cool, stirring after 15 minutes. Cover and chill. Before serving fold in fruit and garnish with the strawberries. If desired, a spoonful of sour cream or prepared whipped topping may be placed on each serving. Makes 6 servings.

Seafood Bisque

A hearty, but delicately flavored chowder-like soup that will serve as first course or a main dish supper item.

2 tablespoons Minute Tapioca  3 cups milk
1 1/4 teaspoons salt  1 cup light cream
1/2 teaspoon pepper  1 can (6 1/2- or 7-oz.) crab meat,
1/2 teaspoon paprika  tuna, or salmon,
1 teaspoon dry mustard  drained and flaked
1 tablespoon minced onion  2 tablespoons butter

Combine tapioca, salt, pepper, paprika, dry mustard, onion, milk, and cream in saucepan; mix well. Let stand 5 minutes. Bring to a boil over medium heat, stirring frequently. Add crab meat (tuna or salmon) and butter and mix well. Bring again to a boil, stirring frequently, to heat thoroughly and blend flavors. Serve in cups or bowls. Garnish with thin slices of lemon or lime sprinkled with finely cut parsley, if desired. Makes about 5 cups, or 4 to 6 servings.

Note: If a thinner bisque is desired, add additional milk or light cream.
Cheese Soufflé

Try this soufflé plain or with some chopped broccoli folded in.

1/4 cup Minute Tapioca  1 cup lightly packed grated Cheddar cheese
1/2 teaspoon salt  4 eggs, separated
1 1/3 cups milk

Combine tapioca, salt, and milk. Let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Stir in cheese until melted. Cool while beating egg yolks.

Beat egg yolks until thick and lemon colored; add tapioca mixture gradually and mix well. Beat egg whites until stiff, then fold into tapioca mixture. Turn into a 1 1/2-quart baking dish. Place in a pan of hot water. Bake in moderate oven (350°F.) 50 minutes, or until soufflé is firm. Makes 4 to 6 servings.

Cheese and Broccoli Soufflé. Prepare Cheese Soufflé as directed, adding 1 cup cooked chopped broccoli to the tapioca mixture after the cheese. Makes 6 servings.

Chicken Cacciatore

Try this interesting chicken dish for your next company dinner.

2- to 3-pound chicken, cut in serving pieces  1 can (29 oz.) whole tomatoes
Flour, salt, and pepper  2 tablespoons Minute Tapioca
1/4 cup olive or salad oil  21/2 teaspoons salt
1 cup sliced onions  1/4 teaspoon black pepper
1 cup sliced fresh mushrooms 1/8 teaspoon cayenne
(about 1/4 pound) 1 sprig parsley
3/4 cup diced green pepper 1/2 teaspoon thyme
2 tablespoons chopped pimiento 1 bay leaf
1/4 teaspoon minced garlic 2 peppercorns

Roll chicken in flour seasoned with salt and pepper. Sauté in hot oil in a large skillet, turning to brown. Remove chicken and set aside. Add onions, mushrooms, green pepper, pimiento, and garlic to oil remaining in skillet. Sauté until onions are golden brown. Add tomatoes, tapioca, salt, black pepper, and cayenne. Mix well. Return chicken to skillet and allow to simmer 5 minutes, stirring occasionally.

Make a bouquet garni by tying the parsley, thyme, bay leaf, and peppercorns loosely in 2 or 3 layers of cheesecloth. Place in sauce in skillet. Cover. Simmer until chicken is tender, about 30 minutes. Remove bouquet garni. Serve with rice or spaghetti. Makes 4 servings.
Quick Savory Meat Loaf

Minute Tapioca provides a tender texture while keeping this meat loaf moist and delicious.

2 pounds ground beef
⅓ cup Minute Tapioca
⅓ cup finely chopped onion
1 ½ teaspoons salt

⅛ teaspoon pepper
⅛ teaspoon savory (optional)
1 can (8 ⅛ oz.) tomatoes, mashed

Combine all ingredients, mixing well. Pack into 9x5x3-inch loaf pan. Bake in a moderate oven (350°F.) 1 to 1 ¼ hours, or until done. Makes 6 to 8 servings.

Colorful Tapioca Puddings

Served plain or fancy, Tapioca Pudding is a favorite with everyone. Follow the package recipe for Minute Tapioca Pudding or the Fluffy variation, then dress it up!

Pink Tapioca Ripple. Add some red cinnamon candies to hot applesauce; stir until dissolved. Chill—then swirl into Tapioca Pudding.

Tapioca Sundae. Serve Tapioca Pudding topped with chocolate or butterscotch sauce. Add nuts (walnuts, pecans, or peanuts) if desired.

Maple-Nut Cream. Serve Tapioca Pudding topped with Log Cabin Syrup and coarsely chopped pecans or walnuts.

Minted-Pineapple Tapioca. Place Tapioca Pudding in serving dishes. Top with pineapple wedges and mint jelly.

Strawberry Sundae. Layer Tapioca Pudding with sweetened fresh strawberries or frozen strawberry halves, thawed, in parfait glasses.

Chocolate Tapioca Pudding. Prepare Tapioca Pudding as package directs. Add ½ cup chocolate syrup to tapioca mixture after cooking.

Tapioca Jewel Dessert. Spoon Tapioca Pudding in one side of serving dish and drained canned fruit cocktail in the other.

Dandy-Candy Tapioca. Fold crushed peppermint candy, peanut brittle, or other hard candy into Tapioca Pudding.

Cranberry Tapioca. Break up canned cranberry sauce with a fork. Fold into Tapioca Pudding, mixing only enough to marble.
These prized Minute Tapioca recipes come to you from
GENERAL FOODS CONSUMER CENTER

special notes

About milk...
A creamy dish of Minute Tapioca pudding can be a welcome and appealing way of adding milk to the diet of those who just don’t drink as much milk as they should. Milk is not only our most important source of calcium, but provides high quality protein and other nutrients.

About allergies...
Minute Tapioca can be very useful to persons who must cope with allergy diets — especially those allergic to wheat and corn. For additional help with allergy diets, write to:

General Foods Consumer Center
General Foods Corporation
250 North Street
White Plains, New York 10625