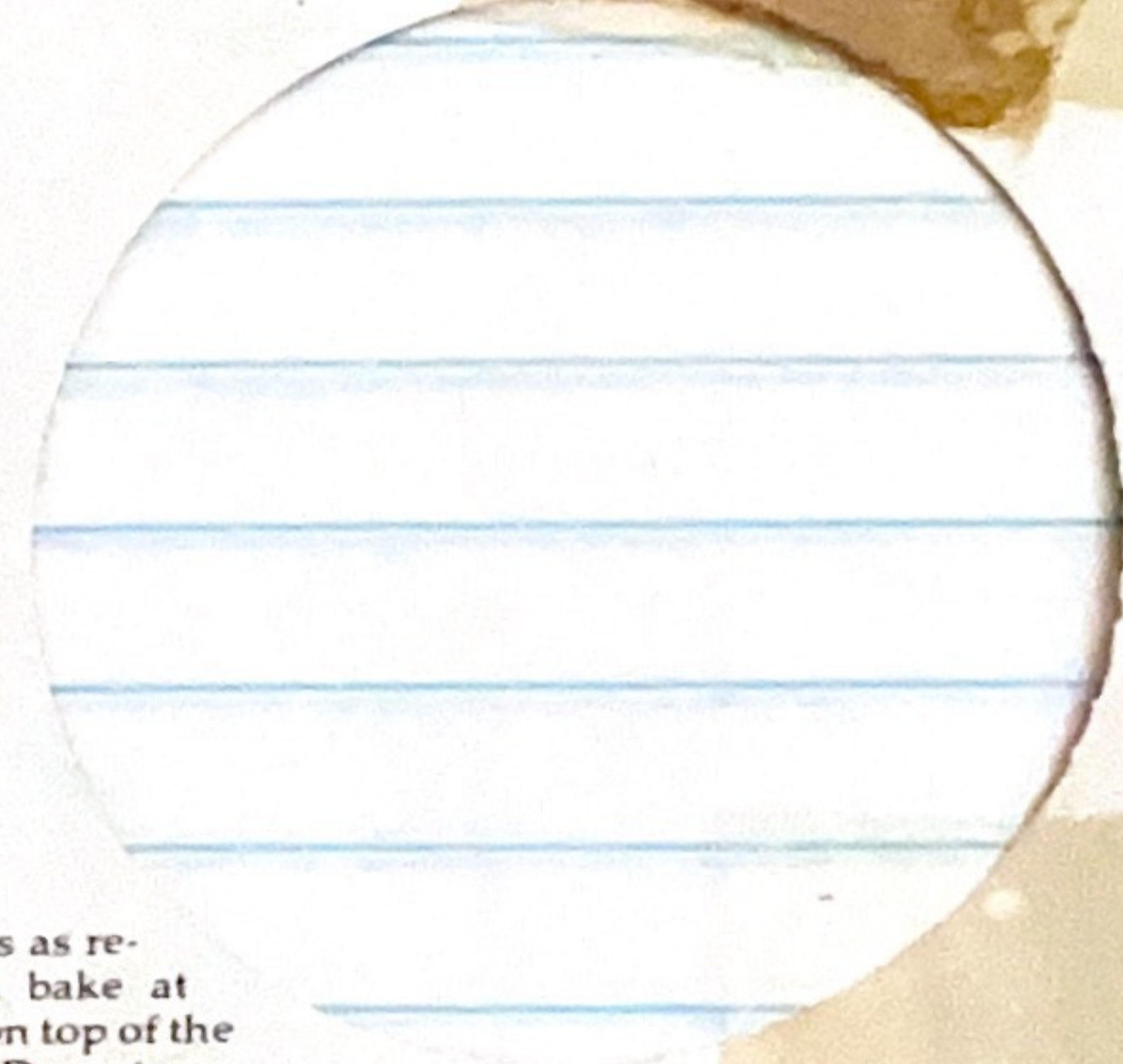
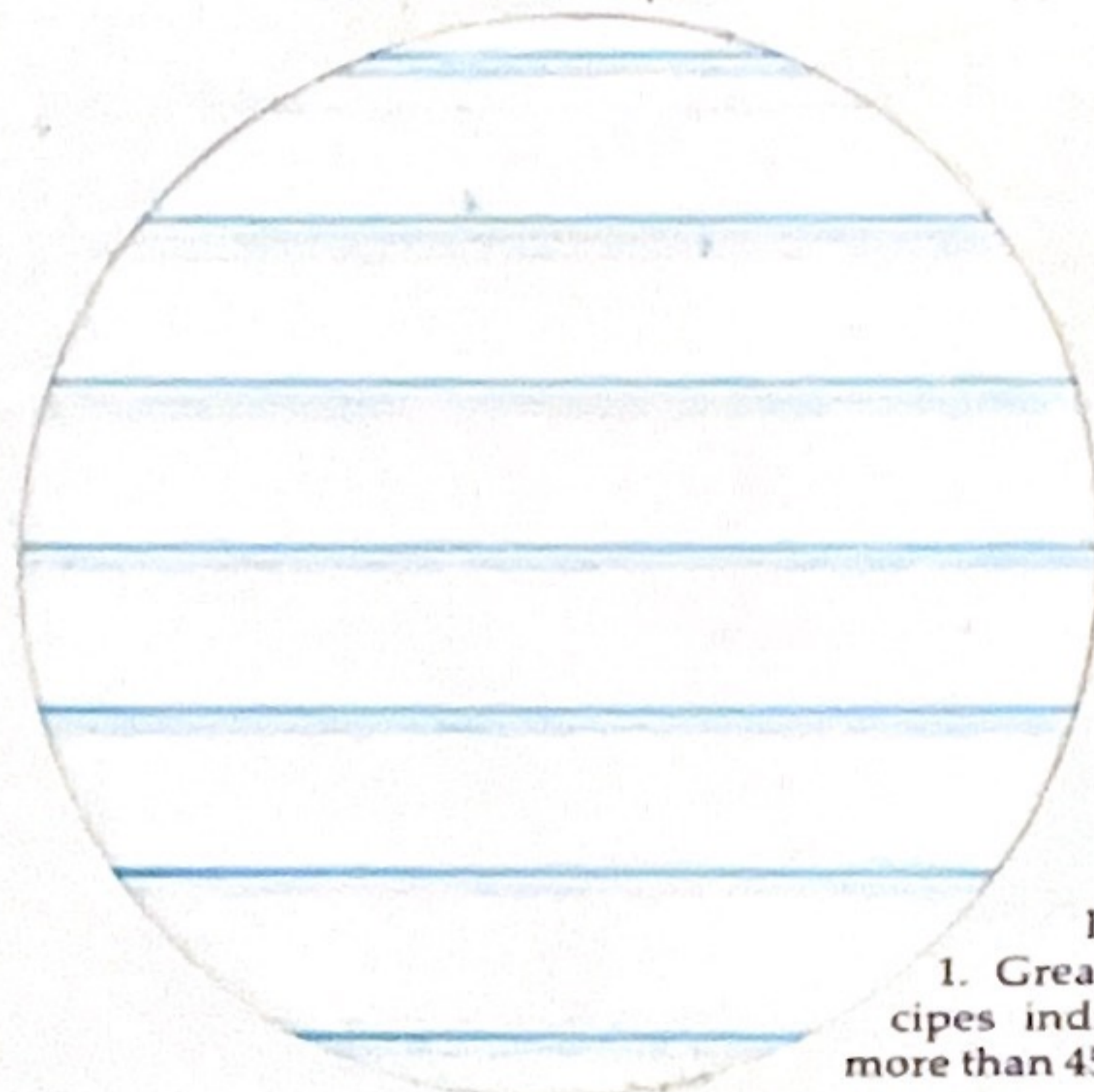


GEM TEA PASTRIES

1 package (3 ounces) cream cheese, softened/1/4 cup butter or margarine, softened/1 cup all purpose flour/1/2 teaspoon salt/Almond, Lemon Bavarian or Fruit filling (recipe follows)
Beat cream cheese and butter in small bowl until fluffy. Beat in flour and salt. Refrigerate 30 minutes. Make desired filling. — Press half the dough into lined Gem Teacake Pan, using about 1 teaspoon dough for each cup. Bake and fill according to directions in filling recipe. Repeat with remaining dough.

ALMOND FILLING — 3/4 cup packed light brown sugar/1 egg/2 teaspoons vanilla/1/2 teaspoon almond extract/Sliced or slivered almonds/Whipped cream (optional) — Mix brown sugar and egg in small bowl. Press half the mixture into pastry lined cups, using about 1 teaspoon mixture for each. Bake at 350° for 15 minutes; press 1 or 2 almonds in filling in each cup. Bake until almonds are brown, 5 to 10 minutes. Cool in pan 5 minutes; remove and cool on wire rack. — Garnish pastries with whipped cream, using pastry tube fitted with small star tip.

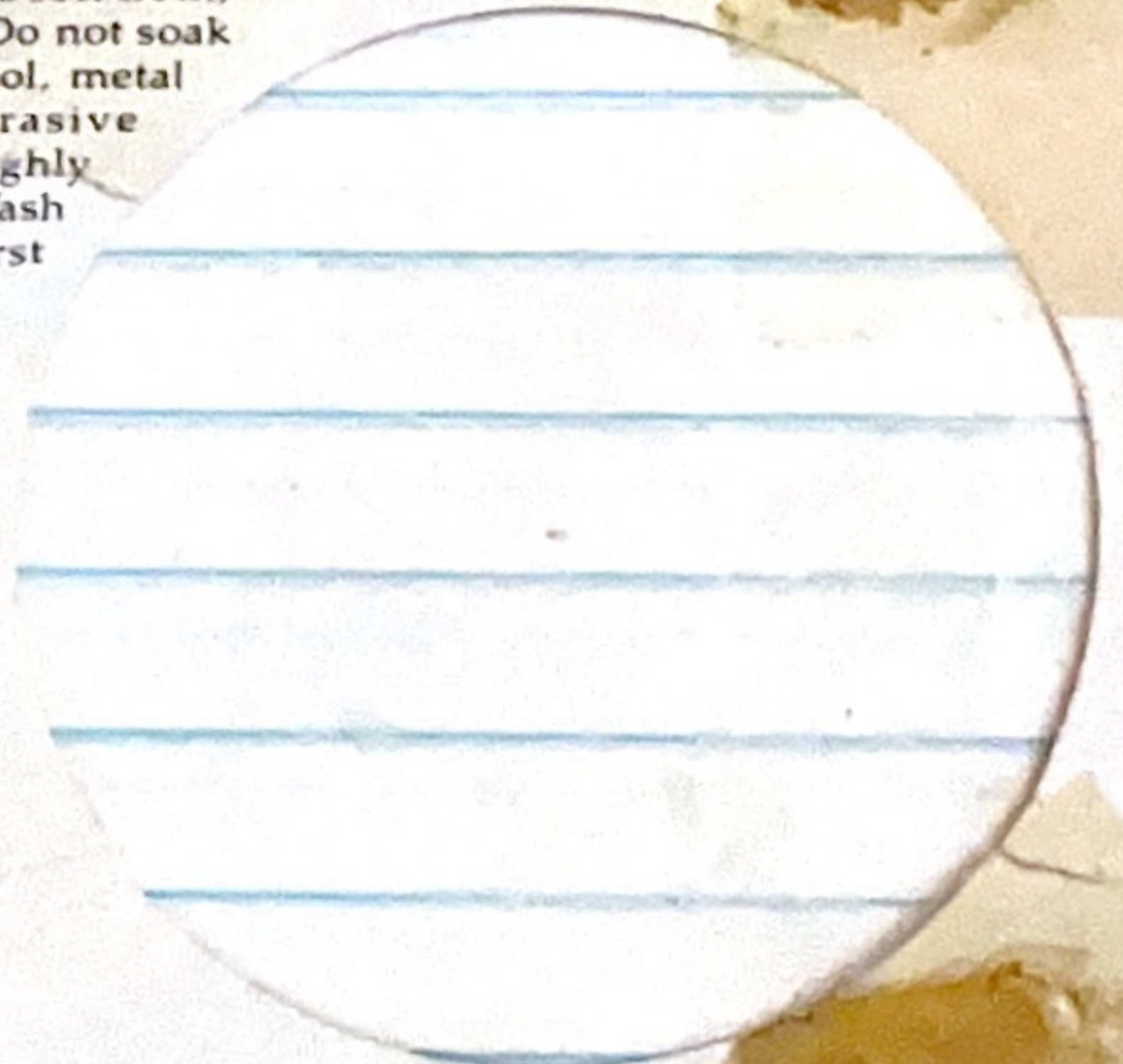
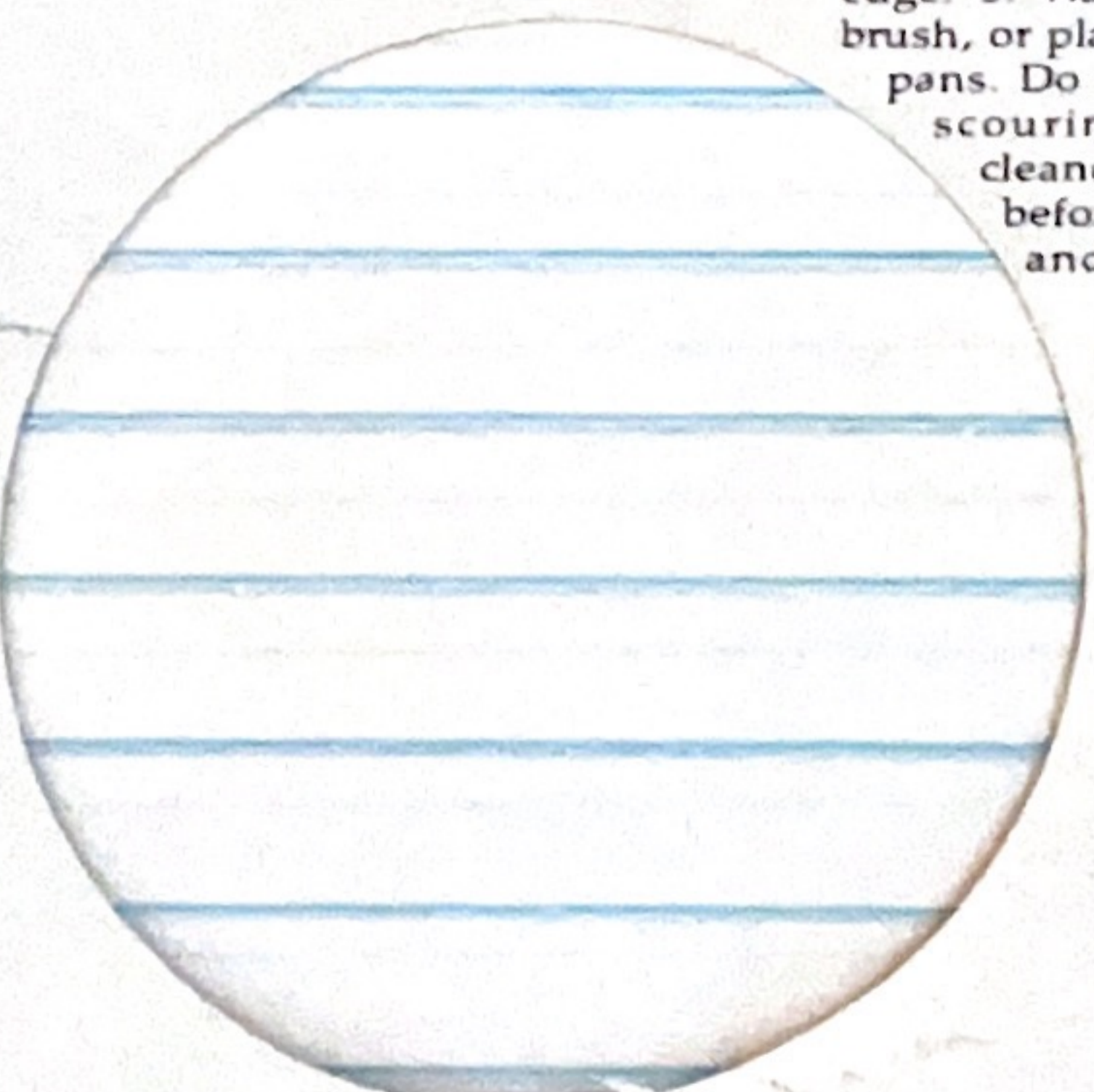
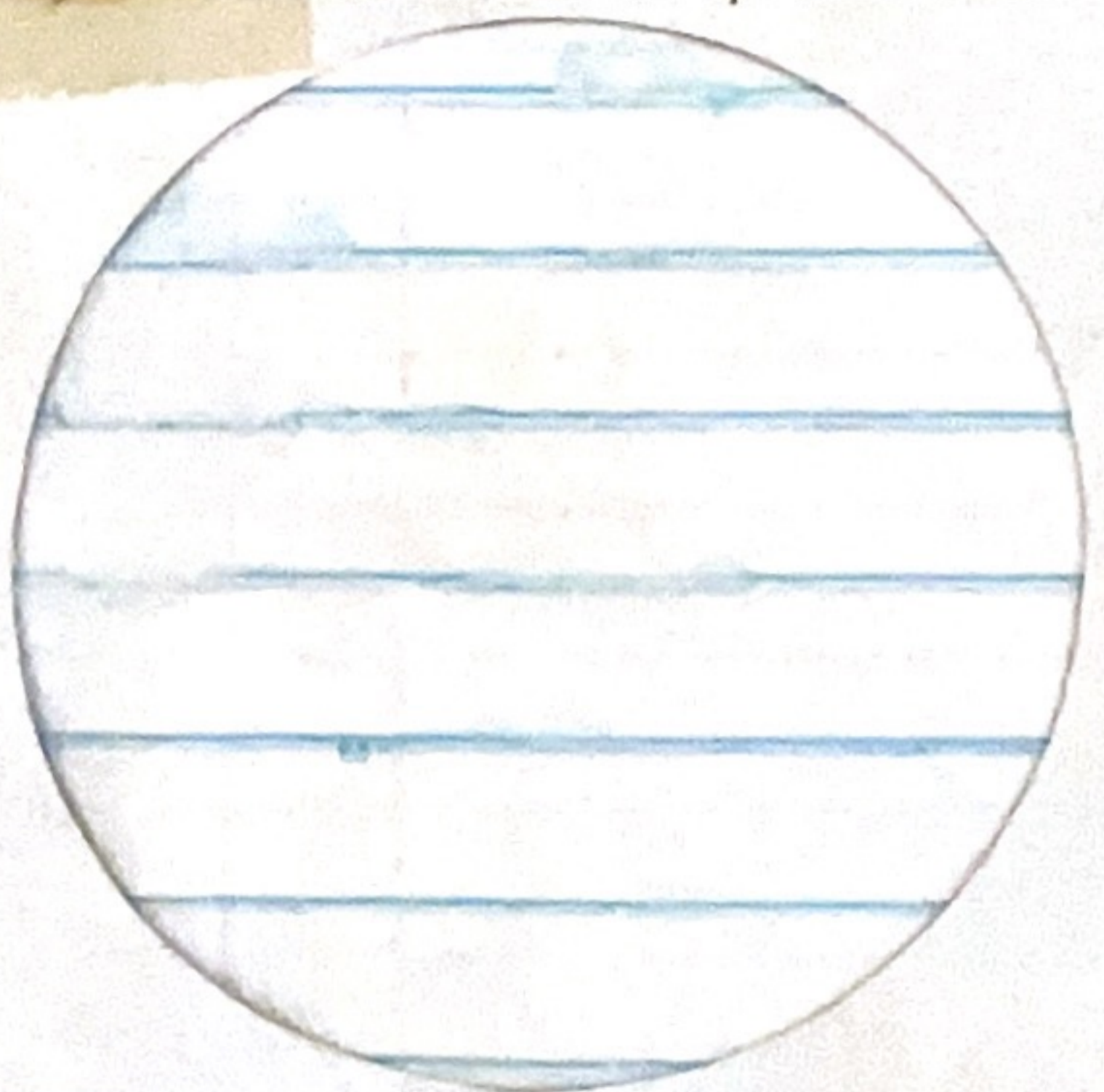


USE & CARE INSTRUCTIONS

1. Grease and flour pans as recipes indicate.
2. Do not bake at more than 450°F. Do not use on top of the range or under a broiler.
3. Do not use for storage purposes in a refrigerator or freezer.
4. To avoid scratching the non-stick coating, use nylon, hard rubber or wooden kitchen tools. Avoid cutting baked goods in the pan or carefully use a table knife without a serrated edge.
5. Wash by hand with a soft cloth, brush, or plastic mesh pad. Do not soak pans. Do not use steel wool, metal scouring pads or abrasive cleaners. Dry thoroughly before storing.
6. Wash and dry before first use.

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LEMON BAVARIAN FILLING — 1 envelope (1/4 ounce) unflavored gelatin/1/4 cup water/3/4 cup sugar/1/2 cup lemon juice/3 egg whites, beaten to stiff peaks/1/2 cup whipping cream, beaten/Lemon rind twists (optional) — Stir gelatin into water in small saucepan; let stand 3 minutes. Stir in sugar, lemon juice and egg yolks. Cook over medium heat, stirring constantly, until sugar is dissolved. Refrigerate until mixture mounds on a spoon, about 15 minutes. — Bake unfilled pastry cups at 350° until beginning to brown, about 20 minutes. Cool, then remove from pan. — Fold egg whites into filling; fold in whipped cream. Pipe filling into pastry cups, using pastry tube fitted with medium star tip. Garnish with lemon twists.



FRUIT FILLING — 1 medium kiwi, peeled, sliced/24 Mandarin orange segments/24 raspberries/3/4 cup peach or apricot preserves — Bake unfilled pastry cups at 350° until beginning to brown, about 20 minutes; cool, then remove from pan. — Cut kiwi slices in half. Arrange fruit in pastry cups. Heat preserves in small saucepan over low heat until melted, brush preserves over fruit to glaze. — NOTE: any fresh or drained, canned fruit can be used in this recipe.