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**Snowflake Pudding**

To match picture, make 2 1/2 times the recipe (page 194); mold in 2 fluted molds, one holding 10 1/2 cups and the other 5 3/4 cups. Chill very firm (overnight). Unmold the large mold on platter. Turn out small mold on cardboard cut to fit mold. Place small mold atop. Drizzle with Crimson Raspberry Sauce.
Vanilla Pudding *(Blancmange)*

\[
\begin{align*}
\frac{1}{4} \text{ cup sugar} \\
3 \text{ tablespoons cornstarch} \\
\frac{1}{4} \text{ teaspoon salt} \\
2\frac{1}{2} \text{ cups milk} \\
1\frac{1}{2} \text{ teaspoons vanilla}
\end{align*}
\]

Mix sugar, cornstarch, and salt; gradually blend in milk. Cook over medium heat, stirring constantly, till mixture thickens. Cook 2 or 3 minutes more. Add vanilla. Pour into 5 or 6 sherbets; chill. Or pour into individual molds, rinsed with cold water; chill until firm. Unmold.

**Chocolate Pudding:** Follow directions for Vanilla Pudding, but increase sugar to \(\frac{1}{2}\) cup and mix \(\frac{3}{4}\) cup cocoa with sugar and cornstarch. (Or use two 1-ounce squares unsweetened chocolate, cut up, added with the milk, instead of cocoa.) Serve with cream.

**Caramel Pudding:** Melt \(\frac{1}{4}\) cup sugar in heavy skillet over low heat, stirring, till rich medium brown. Remove from heat. Slowly add \(\frac{1}{2}\) cup boiling water. Return to heat and stir till lumps dissolve.

Combine \(\frac{1}{2}\) cup sugar, 3 tablespoons cornstarch, and \(\frac{1}{4}\) teaspoon salt in saucepan; blend in 2 cups milk. Stir in caramel syrup. Cook and stir over medium heat till thick. Cook 2 minutes more. Add \(1\frac{1}{2}\) teaspoons vanilla. Pour into 5 rinsed molds; chill.

**Old-time Rice Pudding**

\[
\begin{align*}
\frac{1}{2} \text{ cup rice} \\
1 \text{ quart milk} \\
\frac{1}{2} \text{ cup sugar} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ teaspoon grated lemon peel} \\
\frac{1}{4} \text{ teaspoon nutmeg} \\
\frac{1}{2} \text{ cup seedless raisins}
\end{align*}
\]

Combine rice, milk, sugar, and salt; pour into buttered \(1\frac{1}{2}\)-quart baking dish. Bake in slow oven (300°) 1 hour; stir occasionally.

Add lemon peel, nutmeg, and raisins; continue baking \(1\frac{1}{2}\) to \(1\frac{3}{4}\) hours. (Two-thirds cup brown sugar may be used in place of granulated sugar.) Makes 6 servings.

Cottage Pudding

**OVEN 350°**

Thoroughly cream \(\frac{1}{4}\) cup shortening and 1 cup sugar; add 1 egg and \(\frac{1}{4}\) teaspoon lemon extract; beat well.

Sift together \(1\frac{1}{4}\) cups sifted all-purpose flour, 2\(\frac{1}{2}\) teaspoons baking powder, and \(\frac{1}{2}\) teaspoon salt. Add alternately with \(\frac{2}{3}\) cup milk, beating after each addition.

Bake in paper-lined 8x8x2-inch pan at 350° for 35 minutes or till done. Serve warm with Cherry or Lemon Sauce.

**Fluffy Tapioca Pudding**

\[
\begin{align*}
1 \text{ quart milk} \\
\frac{1}{4} \text{ cup quick-cooking tapioca} \\
\frac{1}{4} \text{ cup sugar} \\
\frac{1}{4} \text{ teaspoon salt} \\
3 \text{ slightly beaten egg yolks} \\
1\frac{1}{2} \text{ teaspoons vanilla} \\
3 \text{ stiff-beaten egg whites}
\end{align*}
\]

Combine milk, tapioca, sugar, and salt. Let stand 5 minutes. Add egg yolks. Bring quickly to boiling, stirring constantly. Remove from heat (mixture will be thin); add vanilla.

Put about \(\frac{1}{2}\) of the beaten egg whites in large bowl; slowly stir in the hot mixture. Fold in remaining egg white, leaving little "pillows" of egg white. Chill. Pile into sherbets. Top with currant jelly. Serves 8 to 10.

**Tapioca Cream**

\[
\begin{align*}
\frac{1}{2} \text{ cup sugar} \\
2 \text{ cups milk} \\
3 \text{ tablespoons quick-cooking tapioca} \\
1 \text{ slightly beaten egg yolk} \\
1 \text{ teaspoon vanilla} \\
1 \text{ egg white}
\end{align*}
\]

Reserve 2 tablespoons sugar; combine remaining sugar with milk, tapioca, and dash salt. Let stand 5 minutes. Add egg yolk.

Bring quickly to boiling over medium heat, stirring constantly. Remove from heat (mixture will be thin); add vanilla.

Beat egg white to soft peaks. Gradually add reserved 2 tablespoons sugar, beating to stiff peaks. Gradually stir in hot mixture. Chill. Spoon into 5 or 6 sherbets.
Glorified Rice

1 9-ounce can crushed pineapple
3/4 cup packaged precooked rice
3/4 cup water
1 1/2 teaspoons salt
1 1/2 cups tiny marshmallows
1 fully ripe banana, diced
2 teaspoons lemon juice
1 cup whipping cream, whipped

Drain pineapple; reserve syrup. In saucepan, combine rice, water, syrup, and salt. Mix just to moisten rice. Bring quickly to boil; cover, and simmer 5 minutes. Remove from heat; let stand 5 minutes. Add marshmallows, pineapple, banana and juice. Cool. Fold in whipped cream. Chill. Serves 8 to 10.

Perfect Bread Pudding

2 1/4 cups milk
2 slightly beaten eggs
2 cups 1-inch day-old bread cubes
1/2 cup brown sugar
1/2 teaspoon cinnamon
1 teaspoon vanilla
1/4 teaspoon salt
1/2 cup seedless raisins

Combine milk and eggs; pour over bread cubes. Stir in remaining ingredients. Pour mixture in 8-inch round baking dish. Place in shallow pan on oven rack; pour hot water around it 1 inch deep. Bake at 350° about 45 minutes or till knife inserted halfway between center and outside comes out clean.

Baked Prune Whip

2 cups cooked prunes, drained
1 teaspoon grated lemon peel
2 teaspoons lemon juice
4 tablespoons confectioners’ sugar
Dash salt
4 stiff-beaten egg whites

Pit prunes and mash to a pulp. Blend in lemon peel, juice, 2 tablespoons confectioners’ sugar, and salt. To beaten egg whites, add remaining confectioners’ sugar; beat till stiff. Fold prune mixture into egg whites. Pile lightly into 1 1/2-quart baking dish. Bake at 350° 20 to 30 minutes or till knife inserted in center comes out clean. Serve warm with Custard Sauce. Makes 6 to 8 servings.

Pot de Creme — delicious!

Combine one 6-ounce package (1 cup) semisweet chocolate pieces and 1 3/4 cups light cream in heavy saucepan. Stir over low heat till blended, satin-smooth.

The mixture should be slightly thick—but don’t let it boil. Beat 2 egg yolks with dash of salt till airy and thick. Gradually stir in chocolate-cream mixture.

Spoon the rich dessert into 6 or 7 traditional cups or into small sherbets, filling 3/5 full. Cover and chill at least 3 hours or till mixture becomes like pudding.
Brownie Pudding

1 cup sifted all-purpose flour
\( \frac{3}{4} \) cup granulated sugar
2 tablespoons cocoa
2 teaspoons baking powder
\( \frac{1}{2} \) teaspoon salt
\( \frac{1}{2} \) cup milk
2 tablespoons salad oil or melted shortening
1 teaspoon vanilla
\( \frac{3}{4} \) to 1 cup chopped walnuts
\( \frac{3}{4} \) cup brown sugar
\( \frac{1}{4} \) cup cocoa
1\( \frac{1}{4} \) cups hot water

Sift together first 5 ingredients. Add milk, salad oil, and vanilla; mix till smooth. Stir in nuts. Pour into greased 8x8x2-inch pan. Mix together brown sugar and \( \frac{1}{4} \) cup cocoa; sprinkle over batter. Pour hot water over entire batter. Bake at 350\(^\circ\) about 45 minutes. Makes 6 to 8 servings.

Plum Pudding

It’s old-time steamed pudding—spicy, rich, full of fruit.

2 cups (\( \frac{1}{2} \) pound) ground beef suet
2 cups seedless raisins
1 cup diced pared tart apple
1 cup currants
1 cup light molasses
1 cup cold water

3 cups sifted all-purpose flour
1 teaspoon soda
\( \frac{1}{2} \) teaspoon salt
2 teaspoons cinnamon
\( \frac{1}{4} \) teaspoon cloves
\( \frac{1}{4} \) teaspoon allspice

Combine suet, fruits, molasses, and water. Sift dry ingredients; add to fruit mixture. Mix well. Pour into 2 well-greased 1-quart molds; cover tightly. Place on rack in deep kettle or Dutch oven. Pour boiling water in kettle to 1 inch deep; cover kettle.

Steam 3\( \frac{1}{2} \) hours or till done, adding more boiling water if necessary. Remove molds from kettle; cool 10 minutes. Unmold pudding. Serve hot with hard sauce or lemon sauce. Makes 8 to 10 servings.

Lemon Cups

1 cup sugar
\( \frac{1}{4} \) cup sifted all-purpose flour
2 tablespoons salad oil
Dash salt
2 teaspoons grated lemon peel
\( \frac{1}{2} \) cup lemon juice
1\( \frac{1}{2} \) cups milk, scalded
3 beaten egg yolks
3 stiff-beaten egg whites

Combine sugar, flour, salad oil, and salt. Add lemon peel and juice. Stir milk into egg yolks; add to lemon mixture. Fold in egg whites. Pour into eight ungreased 5-ounce custard cups. Set cups in shallow pan; pour hot water around them 1 inch deep.

Bake at 325\(^\circ\) for 40 minutes, or till cake part (atop the sauce) is done. Serve warm or chilled. Top with walnut halves or whipped cream. Makes 8 servings.

Graham-cracker Pudding

\( \frac{1}{4} \) cup shortening
\( \frac{3}{4} \) cup sugar
1 teaspoon vanilla
1 egg yolk
\( \frac{1}{2} \) cup raisins, chopped dates, or chopped figs
\( \frac{1}{4} \) cup chopped California walnuts
2 cups fine graham-cracker crumbs
1 teaspoon baking powder
\( \frac{1}{4} \) teaspoon salt
\( \frac{1}{4} \) cup milk
1 stiff-beaten egg white

Thoroughly cream shortening, sugar, and vanilla; add egg yolk; beat well. Stir in fruits and nuts. Mix cracker crumbs, baking powder, and salt; add to creamed mixture alternately with milk. Fold in egg white.

Fill six greased 6-ounce custard cups \( \frac{2}{3} \) full. Cover tightly with aluminum foil. Steam 30 minutes. Individual cups may also be baked, uncovered, in moderate oven (350\(^\circ\)) 25 to 30 minutes. Makes 6 servings.

Date-Nut Pudding

BEAT 3 EGGS 1 MINUTE; ADD \( \frac{3}{4} \) CUP SUGAR, BLENDING WELL. SIFT TOGETHER \( \frac{1}{4} \) CUP SIFTED ALL-PURPOSE FLOUR, 1 TEASPOON BAKING POWDER, AND \( \frac{1}{4} \) TEASPOON SALT. FOLD INTO EGG MIXTURE. FOLD IN 1 CUP EACH CHOPPED DATES AND CHOPPED WALNUTS. TURN INTO GREASED 8X8X2-INCH PAN. BAKE AT 350\(^\circ\) ABOUT 40 MINUTES OR TILL DONE. CUT IN 8 SQUARES. SERVE WARM WITH ICE CREAM.
Blueberry Crumb Pudding

1 cup zwieback crumbs
¼ cup sugar
¼ teaspoon cinnamon
3 tablespoons butter
2 cups fresh blueberries

OVEN 350°

Combine crumbs, sugar, and cinnamon; cut in butter. Place 1 cup blueberries in a 10x6x1½-inch baking dish; cover with half the crumb mixture; repeat layers.

Bake in moderate oven (350°) 30 minutes. Cut in squares and serve warm; top with ice cream. Makes 6 servings.

Rennet Pudding

1 rennet tablet
3 tablespoons sugar
1 teaspoon vanilla
2 cups milk

Crush rennet tablet in 1 tablespoon cold water; dissolve thoroughly. Add sugar and vanilla to milk; warm slowly to lukewarm. Add dissolved tablet; stir quickly for a few seconds. Pour at once into sherbets. Let stand 10 minutes; when set, chill.

Strawberry Floating Island

Poached Meringues
3 eggs
2 egg yolks
½ cup sugar
Dash salt
Milk
1½ teaspoons vanilla
2 cups hulled strawberries

POACHED MERINGUES: Beat 2 egg whites with dash salt till soft peaks form. Gradually add ¼ cup sugar, beating to stiff peaks. In skillet, heat 3 cups milk to a simmer. Drop meringue in by tablespoons to make 6 meringues. Cook slowly, uncovered, till firm, about 5 minutes. Lift from milk (use milk in custard); drain on paper towels.

Make custard: Beat eggs and yolks slightly; add sugar and salt. Stir in 3 cups slightly cooled milk (from meringues plus extra if needed). Cook over hot, not boiling water, stirring constantly, till mixture coats metal spoon. At once, remove from heat; cool slightly. Add vanilla.

Place berries in serving dish; pour custard over. Top with meringues. Chill. Serves 6.

Baked Custard

3 slightly beaten eggs
¼ cup sugar
¼ teaspoon salt
2 cups milk, scalded
½ to 1 teaspoon vanilla

OVEN 325°

Combine eggs, sugar, and salt. Slowly stir in slightly cooled milk and vanilla. Set six 5-ounce custard cups* in shallow pan on oven rack. Pour hot water around them, 1 inch deep. Pour in custard. Bake in slow oven (325°) 40 to 45 minutes, or until knife inserted off-center comes out clean. Serve warm or chilled. To unmold chilled cup custard, first loosen edge; then slip point of knife down side to let air in. Invert.

*For one large custard, bake in a 1-quart casserole about 60 minutes or till done.

Caramel Custard: Melt 12 caramels in ¼ cup milk in top of double boiler over boiling water, stirring occasionally. Divide sauce among six 5-ounce custard cups. Prepare custard as above; pour over sauce; bake. Serve warm in cups; or chill, unmold.

Stirred Custard

Combine ingredients as for Baked Custard except vanilla. Cook in double boiler, over hot, not boiling water, stirring constantly. As soon as custard coats metal spoon, remove from heat. Cool at once—place pan in sink or bowl of cold water and stir a minute or two; add vanilla. Chill. Serves 5 or 6.

Creme Brulee

Prepare Stirred Custard as above, but use light cream instead of milk and cook custard 2 minutes after it coats spoon. Cool; pour into 8-inch round baking dish. Chill.

Sift ½ cup brown sugar over custard. Set in shallow pan; surround with ice cubes in a little cold water. Broil 8 inches from heat about 5 minutes, till custard has bubbly brown crust. Serve immediately or chill. Serve over peaches or as is. Serves 4 or 5.

Pink Berry Cloud

Prepare one 2-ounce package dessert-topping mix following directions. Tint pale pink. Fold in 2½ cups sliced strawberries and 1 No. 2 can dietetic-pack pineapple chunks, drained; chill. Stir before serving. (Add a little milk if mixture is too thick.) Makes 8 servings (of 125 calories each).
Speedy Cheesecake Pie

Make crust: Combine 1 1/4 cups plain- or cinnamon-graham-cracker crumbs and 1/4 cup butter or margarine, melted. Press into buttered 8-inch pie plate, building up sides.

For filling, soften one 8-ounce package cream cheese; beat till fluffy. Gradually blend in 1/2 cup sugar, 1 tablespoon lemon juice, 1/2 teaspoon vanilla, and dash salt. Add 2 eggs, one at a time; beat after each.

Pour filling into crust. Bake in slow oven (325°) till set, 25 to 30 minutes.

Combine 1 cup dairy sour cream, 2 tablespoons sugar, and 1/2 teaspoon vanilla. Spoon over top of pie. Bake 10 minutes longer. Cool. Chill several hours. Serve with strawberries.

Company Cheesecake

Mix 1 3/4 cups fine graham-cracker crumbs, 1/4 cup finely chopped walnuts, 1/2 teaspoon cinnamon, 1/2 cup melted butter. Press on bottom and sides of 9-inch spring-form pan.

Combine 3 well-beaten eggs, two 8-ounce packages cream cheese, softened, 1 cup sugar, 1/4 teaspoon salt, 2 teaspoons vanilla, and 1/2 teaspoon almond extract; beat smooth.

Blend in 3 cups dairy sour cream. Pour in crumb crust. Bake at 375° about 35 minutes or just till set. Cool. Chill well, about 4 or 5 hours. (Filling will be soft.) Serves 10.

Cheesecake Supreme

Crust:
1 cup sifted all-purpose flour
1/4 cup sugar
1 teaspoon grated lemon peel
1/2 cup butter or margarine
1 slightly beaten egg yolk
1/4 teaspoon vanilla

Filling:
5 8-ounce packages cream cheese
1/4 teaspoon vanilla
3/4 teaspoon grated lemon peel
1 1/2 cups sugar
3 tablespoons all-purpose flour
1/4 teaspoon salt
4 or 5 eggs (1 cup)
2 egg yolks
1/4 cup whipping cream

Make Crust: Combine first three ingredients. Cut in butter till mixture is crumbly. Add egg yolk and vanilla. Mix next 3 ingredients, gradually blend into cheese. Add eggs and egg yolks one at a time, beating after each just to blend. Gently stir in whipping cream.

Turn into crust-lined pan. Bake at 450° for 12 minutes; reduce heat to 350° and continue baking 55 minutes. Remove from oven; cool. Loosen sides with spatula after 1/2 hour. Remove sides at end of 1 hour. Allow to cool 2 hours longer. Glaze with Strawberry or Pineapple Glaze. Serves 12.

Lemon Refrigerator Cheesecake

3/4 cup sugar
2 envelopes unflavored gelatin
1/2 teaspoon salt
2 beaten egg yolks
1 6-ounce can (3/4 cup)
evaporated milk
1 teaspoon grated lemon peel
3 cups cream-style cottage cheese, sieved
1 tablespoon lemon juice
1 1/2 teaspoons vanilla

2 egg whites
1/4 cup sugar
1 cup whipping cream, whipped

1 recipe Crumb Crust


Stir in cottage cheese, lemon juice, and vanilla. Chill, stirring occasionally, till mixture mounds when spooned. Beat egg whites till soft peaks form; gradually add 1/4 cup sugar, beating to stiff peaks.

Fold into gelatin mixture. Fold in whipped cream. Pour into crust; sprinkle with reserved crumbs. Chill until firm, about 3 hours. Makes 10 servings.

Crumb Crust: Combine 1 1/2 cups finely crushed corn flakes, 1/2 cup finely chopped walnuts, 1/2 cup sugar, 1 teaspoon cinnamon, 1/4 teaspoon nutmeg, and 1/2 cup butter, melted. Reserve 3/4 cup mixture. Press rest on bottom of 8- or 9-inch spring-form pan. Chill.
Strawberry Glaze

2 or 3 cups fresh strawberries
1 cup water
1 1/2 tablespoons cornstarch
1/2 to 3/4 cup sugar

Crush 1 cup of the strawberries; add the water, and cook 2 minutes; sieve. Mix cornstarch with sugar (amount of sugar depends on sweetness of berries); stir into hot berry mixture. Bring to boiling, stirring constantly. Cook and stir till thick and clear. (Add a few drops red food coloring, if needed.) Cool to room temperature.

Place remaining strawberries atop cooled cheesecake; circle with halved pineapple rings if desired. Pour glaze over strawberries and chill about 2 hours.

Pineapple Glaze

3 tablespoons sugar
1 tablespoon cornstarch
1 cup unsweetened pineapple juice
1/4 teaspoon grated lemon peel

Combine sugar and cornstarch in saucepan; stir in pineapple juice and lemon peel. Heat, stirring constantly, until mixture comes to boiling. Cook and stir till thick and clear. Cool to room temperature.

Cut canned pineapple rings in half; arrange spoke fashion around edge of cheesecake. Spoon glaze over; chill 2 hours.

Or, spoon glaze over top of cooled cheesecake and chill. Trim with fluffs of whipped cream centered with drained canned pineapple chunks.

Cheesecake Supreme

A truly spectacular dessert. Filling's smooth and creamy, the crust almost like a lemon cooky. On top—beautiful Strawberry Glaze with juicy pineapple.
Choco-Date Dessert

12 packaged cream-filled chocolate cookies, crushed
1 8-ounce package (1 cup) pitted dates, cut up
⅜ cup water
⅛ teaspoon salt
2 cups tiny marshmallows
⅓ cup chopped California walnuts
1 cup whipping cream
⅛ teaspoon vanilla

Walnut halves

Reserve ⅛ cup cooky crumbs; spread remainder in 10x6x1½-inch baking dish. In saucepan, combine dates, water, and salt; bring to boiling, reduce heat and simmer 3 minutes. Remove from heat. Add marshmallows; stir till melted. Cool. Stir in chopped nuts. Spread date mixture over crumbs in dish.


Pineapple-Nut Balls

Drain well one 9-ounce can (1 cup) crushed pineapple. Mix pineapple with ⅛ pound marshmallows (about 32), cut fine. Let stand 1 hour. Fold in 1 cup whipping cream, whipped. Cover; chill at least 3 hours.

Shape in 8 balls and roll in 1 cup finely chopped almonds, toasted. Keep chilled until serving time. Serve garnished with a maraschino cherry. Makes 8 servings.

Snowflake Pudding

1 cup sugar
1 envelope (1 tablespoon) unflavored gelatin
⅛ teaspoon salt
1 ¾ cups milk
1 teaspoon vanilla
1 3½-ounce can (about 1 ½ cups)
flaked coconut
2 cups whipping cream, whipped

Thoroughly mix sugar, gelatin, and salt; add milk. Stir over medium heat until gelatin and sugar are dissolved. Chill till partially set. Add vanilla. Fold in coconut, then whipped cream.

Pile into 1½-quart mold; chill till firm, at least 4 hours. Unmold. Serve with Crimson Raspberry Sauce. Makes 8 servings.

Mocha Chip Squares

1 envelope (1 tablespoon) unflavored gelatin
¼ cup sugar
2 tablespoons instant coffee
Dash salt
2 egg yolks
1 ¼ cups milk
½ teaspoon vanilla

2 egg whites
¼ cup sugar

1 cup whipping cream, whipped
1 6-ounce package (1 cup) semisweet chocolate pieces, chopped
½ cup broken California walnuts

In top of a double boiler, thoroughly mix gelatin, ¼ cup sugar, coffee, and salt. Beat together egg yolks and milk; stir into gelatin mixture. Cook and stir over hot, not boiling water till slightly thick. Add vanilla; chill till partially set.

Beat egg whites till soft peaks form; gradually add ¼ cup sugar, beating till stiff peaks form; fold into gelatin mixture.

Reserve ½ cup of whipped cream and 2 tablespoons chocolate for garnish. Fold in remaining cream, chocolate, and nuts. Pour into 10x6x1½-inch dish; chill till firm. Cut in squares; garnish. Makes 6 to 8 servings.

Peppermint-Wafer Dessert

⅛ cup crushed peppermint-stick candy
1 cup milk
Dash salt
2 teaspoons unflavored gelatin
¼ cup cold water
1 ½ cups whipping cream, whipped
23 chocolate wafers


Break 7 chocolate wafers in half and stand around outside of 10x6x1½-inch baking dish. Place layer of whole wafers in bottom of dish; pour half peppermint mixture over. Repeat layers. Chill 6 hours or overnight. Sprinkle with a few chocolate-wafer crumbs. Cut in squares. Makes 8 servings.
Chocolate Charlotte Russe

1 envelope unflavored gelatin
2 tablespoons cold water
3 1-ounce squares unsweetened chocolate
½ cup water
4 eggs, separated
½ cup sugar
1 teaspoon vanilla
Dash salt
½ teaspoon cream of tartar
¼ cup sugar
1 cup whipping cream, whipped
½ cup chopped California walnuts
3 dozen single ladyfingers

Soften gelatin in 2 tablespoons cold water. Melt chocolate in ½ cup water over low heat, stirring constantly. Remove from heat; add softened gelatin; stir to dissolve.

Beat egg yolks till thick, lemon-colored; gradually beat in ½ cup sugar; add vanilla and a dash salt. Gradually stir in chocolate mixture. Cool; then stir till smooth.

Beat egg whites and cream of tartar to soft peaks; gradually add ¼ cup sugar, beating to stiff peaks. Fold into chocolate mixture. Fold in whipped cream and nuts.

Set aside about 10 ladyfingers for center layer. Line bottom of 8-inch spring-form pan with ladyfingers, cutting to fit; line sides by standing ladyfingers on end all around. Fill with half the chocolate mixture, then add reserved ladyfingers, making layer. Top with chocolate mixture. Chill 8 hours, or overnight. Makes 8 to 10 servings.

Pink Pinwheel Bavarian

2 cups sweetened sliced fresh strawberries or 2 10-ounce packages frozen strawberries
2 envelopes unflavored gelatin
½ cup cold water
2 tablespoons lemon juice
½ teaspoon salt
2 cups whipping cream, whipped
About 5 1-inch slices jelly roll

If using frozen berries, thaw and let warm to room temperature. Soften gelatin in cold water; dissolve over hot water. Stir in strawberries, lemon juice, and salt. Chill until partially set. Fold in whipped cream. Tint pink with few drops red food coloring.

Place jelly-roll slices around edge of 8-inch spring-form pan. Fill with strawberry mixture; chill until firm, about 4 hours. Makes 8 to 10 servings.

Raspberry Bavarian Mold

1 10-ounce package frozen red raspberries, thawed
1 3-ounce package red-raspberry-flavored gelatin
1 cup hot water
1 tablespoon lemon juice
Dash salt
1 6-ounce can (¾ cup) evaporated milk, chilled  icy cold

Drain raspberries, reserving syrup. Dissolve gelatin in hot water; add reserved syrup, lemon juice and salt. Chill till partially set. Add milk.

Beat at high speed on mixer till fluffy and mixture mounds slightly when spooned. Fold in raspberries. Pour into 1½-quart mold. Chill firm. Unmold and trim with dessert topping, if desired. Serves 6 to 8.

Apricot Bavarian

1 cup sugar
2 envelopes unflavored gelatin
Dash salt
2 12-ounce cans apricot nectar
½ cup lemon juice
1 unbeaten egg white
½ cup whipping cream, whipped

Thoroughly mix sugar, gelatin, and salt. Heat 1 can of apricot nectar just to boiling; add to gelatin, stir to dissolve. Add remaining nectar and lemon juice. Pour ¾ cup of mixture into 1½-quart mold; chill till firm.

Cool remaining mixture to room temperature; add unbeaten egg white. Chill till partially set, then beat until light and fluffy. Fold in whipped cream. Pour over first gelatin layer. Chill till firm. Serves 6 to 8.

Burnt Almond Sponge

Soften 1 tablespoon unflavored gelatin in ¼ cup cold water; dissolve in ½ cup hot water. Caramelize ½ cup sugar in skillet till rich medium brown color. Add to 1 cup hot milk; heat, stirring constantly, till sugar is dissolved. Add to gelatin.

Vanilla Custard Ice Cream (freezer)

3/4 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
2 cups milk
2 beaten eggs
2 cups whipping cream
1 1/2 tablespoons vanilla

Combine sugar, flour, and salt; gradually stir in milk. Cook and stir over low heat till thick. Add small amount of hot mixture to eggs and mix well; return to hot mixture; cook and stir 1 minute. Chill.

Add cream and vanilla. Freeze in 2-quart (or larger) ice-cream freezer. Let ripen. Makes 1 1/4 quarts.

How to freeze ice cream

Pour ice cream mixture into freezer can (cool mixture first, if cooked). Fill can only 2/3 full to allow for expansion. Fit can into freezer. If using electric ice cream freezer, follow manufacturer’s directions.

Adjust dasher and cover. Pack crushed ice and ice-cream salt around can, using proportions of 6 parts ice to 1 part salt. Turn dasher slowly till ice partially melts and forms brine—add more ice and salt to maintain ice level. Turn handle rapidly and constantly till crank turns hard. Remove ice to below the lid of can; take off lid. Remove dasher.

To ripen ice cream: Plug opening in lid. Cover can with several thicknesses of waxed paper or foil for tight fit; replace lid.

Pack more ice and salt (use 4 parts ice to 1 part salt) around can to fill freezer. Cover freezer with heavy cloth or newspapers. Let ice cream ripen about 4 hours.

Or ripen ice cream in freezer or refrigerator freezing unit.

Wonderful Coffee Ice Cream

In recipe for Vanilla Custard Ice Cream, reduce vanilla to 1 1/2 teaspoons and add 1 1/2 to 2 tablespoons instant coffee with vanilla. Serve with chocolate sauce.

French Chocolate Ice Cream

In recipe for Vanilla Custard Ice Cream, increase sugar to 1 cup. Add 2 1-ounce squares unsweetened chocolate, cut up, to sugar-flour mixture. For the 2 cups whipping cream, substitute 1 cup whipping cream and 1 cup light cream.

Vanilla Ice Cream (freezer)

4 eggs
2 1/2 cups sugar
6 cups milk
4 cups light cream
2 tablespoons vanilla
1/2 teaspoon salt

Beat eggs until light. Add sugar gradually, beating until mixture thickens. Add remaining ingredients; mix thoroughly. Freeze in ice-cream freezer. Makes 1 gallon.

Vanilla Ice Cream (refrigerator)

1 rennet tablet
1 tablespoon cold water
1 cup light cream
1/2 cup sugar
1 1/4 teaspoons vanilla
1 cup whipping cream, whipped

Crush rennet tablet in cold water; dissolve. Combine light cream and sugar; heat slowly till warm (110°), not hot. Stir in rennet mixture. Add vanilla; stir quickly for few seconds. Pour into refrigerator tray.

Let mixture stand at room temperature 10 minutes. Freeze firm. Break in chunks with wooden spoon; turn into chilled bowl; beat smooth with electric beater. Fold in the whipped cream. Return quickly to cold tray; freeze firm. Makes 4 to 6 servings.

Pistachio Ice Cream

To Vanilla Ice Cream (refrigerator), add 1/4 teaspoon pistachio flavoring with the vanilla. Cut vanilla to 1 teaspoon. Add 1/2 cup chopped pistachio nuts with whipped cream.

Chocolate Ice Cream

Crush 1 rennet tablet in 1 tablespoon cold water; dissolve. Melt 1 square unsweetened chocolate in 1/2 cup light cream over hot water. Combine 1 1/2 cups light cream with 1/2 cup sugar; add to melted chocolate. Heat slowly till warm (110°), not hot.

Add 1 1/4 teaspoons vanilla. Stir in dissolved rennet tablet, stir quickly a few seconds only. Pour into refrigerator tray. Let stand at room temperature 10 minutes.

Strawberry Ice Cream

1 envelope unflavored gelatin
2 well-beaten egg yolks
⅛ cup sugar
¼ teaspoon salt
1½ teaspoons vanilla
2 cups crushed fresh strawberries
2 cups whipping cream
2 egg whites
⅛ cup sugar

Soften gelatin in ¼ cup cold water; dissolve over hot water. Combine next 6 ingredients; add gelatin; mix well. Freeze in 2-quart refrigerator tray. Beat egg whites till stiff peaks form; gradually add ⅛ cup sugar; beat till stiff peaks form and sugar is dissolved.

Break frozen mixture in chunks; beat till fluffy with electric mixer (or partially freeze; beat with rotary beater). Fold in egg whites. Return quickly to cold tray; freeze firm. Makes 8 to 10 servings.

Peach-tree Ice Cream

2 cups finely chopped peaches
1 15-ounce can (1⅛ cups) sweetened condensed milk
1 cup whipping cream, whipped
½ cup slivered blanched almonds, toasted

Drain peaches, reserving juice. Add water to juice to make ¾ cup. Combine peaches, juice mixture, and milk; pour into refrigerator trays. Freeze till firm.

Break in chunks; beat with electric beater till fluffy. Fold in whipped cream and nuts. Return to trays. Freeze firm. Serves 8 to 10.

Pineapple Ice Cream


Orange Ice Cream

2 cups sugar
2 cups orange juice
2 tablespoons lemon juice
1 cup light cream, scalded
2 beaten egg yolks
2 cups whipping cream
¼ cup chopped, candied orange peel, or grated peel of 1 orange

Combine sugar with 1 cup water; cook 8 minutes; add juices. Slowly stir light cream into egg yolks; cook and stir in top of double boiler, over hot, not boiling, water till thick. Cool; add to first mixture.

Fold in whipping cream. Freeze in gallon freezer. Remove dasher; add orange peel; mix thoroughly and pack. Makes 3 quarts.

Chocolate-Almond Velvet

⅝ cup canned chocolate syrup
⅝ cup sweetened condensed milk
2 cups whipping cream
⅛ teaspoon vanilla
½ cup slivered blanched almonds, toasted

Combine first 4 ingredients; chill. Whip till fluffy and soft peaks form. Fold in nuts. Pile into refrigerator tray; freeze firm. Serve sprinkled with toasted almonds, if desired. Makes 8 to 10 servings.

Fresh Fruit Parfait

Melt 20 marshmallows with 2 tablespoons milk in top of double boiler; add 3 tablespoons lemon juice. Cool slightly.

Add 1 cup fresh raspberries, crushed, or ⅝ cup frozen raspberries, thawed.*

Fold in 1 cup whipping cream, whipped. Freeze in refrigerator tray 2 hours. Spoon into 6 to 8 parfait glasses. Top with berries.

*Or, use 1 cup finely chopped fresh peaches or 1 cup crushed or sliced strawberries.
**Ice Cream Fix-ups**

*Tutti-frutti Tortoni:* Stir 1 pint vanilla ice cream to soften. Add ¼ cup chopped candied fruits and peels, ¼ cup seedless raisins, and 1½ teaspoons rum flavoring.

Spoon into 4 or 5 paper bake cups set in a muffin pan. Freeze nearly firm. Top each serving with a maraschino-cherry half and poke in circle of whole toasted almonds, point end down. Freeze firm.

*Chocolate-chip Cups:* Melt two 1-ounce squares semisweet chocolate and 1 teaspoon butter over hot water. Stir 1 pint vanilla ice cream to soften; fold in ¼ cup toasted finely chopped almonds. Drizzle chocolate over ice cream, folding constantly to “chip” chocolate. Pour into 6 or 7 two-ounce paper cups. Freeze and trim as for Tortoni above.

*Holiday Ice Cream:* Combine 1 cup prepared mincemeat and 1 cup canned jellied cranberry sauce. Stir 1 quart vanilla ice cream to soften. With spoon zigzag mincemeat mixture through ice cream to marble. Pile into a refrigerator tray; freeze firm. Makes 6 to 8 servings.

**Lemon Sherbet**

1 cup sugar
Dash salt
1 cup water
½ cup light cream
½ cup lemon juice
2 egg whites

Combine ¾ cup of the sugar, the salt, and water; bring to boiling; simmer 5 minutes. Cool. Add cream, then lemon juice. Pour into refrigerator tray; freeze firm. Beat egg whites to soft peaks; gradually add remaining ¼ cup sugar, beating to stiff peaks.

Break frozen mixture in chunks and beat with electric or rotary beater till smooth. Fold in egg whites. Return quickly to cold tray; freeze firm. Makes 6 servings.

**Orange Sherbet**

⅛ cup sugar
1 ¼ cups milk
1 6-ounce can frozen orange-juice concentrate, thawed
⅛ cup light cream
1 tablespoon lemon juice
Dash salt
1 stiff-beaten egg white

Heat sugar and milk, stirring constantly till sugar dissolves; remove from heat, add next 4 ingredients. Mix well. (Mixture will look curdled till after freezing.) Pour into refrigerator tray. Freeze firm; break in chunks; beat with electric beater till smooth. Fold in egg white. Return to cold refrigerator tray; freeze 30 minutes longer; stir, then freeze firm. Makes about 3 cups.

**Pineapple Sherbet**

½ envelope (1½ teaspoons) unflavored gelatin
2 tablespoons cold water
2 cups buttermilk
¾ cup sugar
1 9-ounce can (1 cup) crushed pineapple
1 teaspoon vanilla
1 egg white
¾ cup sugar

Soften gelatin in cold water; dissolve over hot water. Combine buttermilk, ¾ cup sugar, pineapple, vanilla, and gelatin; mix well. Freeze in refrigerator tray till firm.

Break in chunks; turn into chilled bowl; beat smooth with electric or rotary beater. Beat egg white till soft peaks form; gradually add ¼ cup sugar, beating to stiff peaks. Fold into pineapple mixture. Return to cold tray. Freeze firm. Makes 4 to 6 servings.

**Cranberry Sherbet**

In saucepan, mix ¾ cup sugar, ½ envelope (1½ teaspoons) unflavored gelatin, and dash salt. Stir in 1 cup cranberry-juice cocktail. Heat and stir over medium heat till sugar and gelatin dissolve.

Remove from heat; add 1 cup cranberry-juice cocktail and 2 tablespoons lemon juice. Turn into refrigerator tray. Freeze firm; break in chunks and beat with an electric beater till smooth. Return to tray; freeze several hours. Makes 8 servings.
Ribbon Alaska Pie

2 tablespoons butter
2 1-ounce squares unsweetened chocolate
1 cup sugar
1 6-ounce can (¾ cup) evaporated milk
1 teaspoon vanilla
2 pints vanilla ice cream, softened
1 9-inch baked pastry shell
Meringue, page 295
¼ cup crushed peppermint-stick candy

Make Fudge Sauce: Mix butter, chocolate, sugar, and evaporated milk in saucepan; cook and stir over medium heat till thick and blended. Remove from heat. Add vanilla. Cool thoroughly.

Spread 1 pint ice cream in pastry shell; cover with half the cooled Fudge Sauce; freeze. Repeat layers; freeze firm.

Prepare Meringue as for pie, using 3 egg whites. Reserve 2 teaspoons candy; fold remainder into meringue; spread over pie, sealing to edges. Top with candy. Bake at 475° about 3 to 4 minutes or till lightly browned. Serve at once or freeze.

Baked Alaska—spectacular!

Trim a ¾-inch layer of sponge or layer cake 1 inch larger on all sides than a 1-quart brick of ice cream. Place on a wooden cutting board or a cooky sheet.

Keep ice cream in freezing compartment till just ready to use. Make Meringue: Beat 5 egg whites till soft peaks form. Gradually add ⅛ cup sugar, beating to stiff peaks. Center the brick of ice cream on the cake. (A strip of paper under cake will help you slip dessert onto plate later.)

Melba Alaska

1 pint vanilla ice cream
1 pint raspberry sherbet
1 9-inch round layer yellow cake
Meringue, page 295
1 1-pound can sliced peaches

Line 8-inch round cake pan with waxed paper or foil. Stir ice cream to soften slightly; pack in bottom of pan. On top, pack sherbet. Cover with waxed paper or foil; flatten top by smoothing with hands. Freeze firm.

Place cake on cooky sheet or wooden cutting board. Prepare Meringue as for pie, but use 4 egg whites, ½ teaspoon vanilla, ¼ teaspoon cream of tartar, and ¾ cup sugar.

Remove foil from ice cream; invert on cake. Remove pan; peel off foil. Completely cover dessert with meringue, sealing carefully to edges of cake. Sift confectioners' sugar over top of meringue.

Bake at once or freeze till just before serving time. Bake in extremely hot oven (500°) about 3 minutes or till browned.

Drain peaches. Trim Alaska; serve at once with remaining peaches. Makes 8 servings.
Puff Pastry

1 cup chilled butter or margarine
1 3/4 cups sifted all-purpose flour
3/4 cup ice water

Reserve 2 tablespoons butter; chill. Work remaining chilled butter with back of wooden spoon just till it's pliable as putty. Pat or roll between sheets of waxed paper in 8x6-inch rectangle, 1/4 inch thick. Chill thoroughly, at least 1 hour in refrigerator or 20 minutes in freezer. (Keep utensils cold—chill before each use.)

Measure flour into mixing bowl; cut in reserved butter till mixture resembles coarse meal. Gradually add ice water, tossing with fork to make stiff dough. Shape in ball. Turn onto lightly floured surface; knead till smooth and elastic, about 5 minutes. Cover dough; let rest 10 minutes.

On lightly floured surface, roll dough in 15x9-inch rectangle, 1/4 inch thick. Peel top sheet of waxed paper from chilled rectangle of butter; invert on half the dough; peel off other sheet of waxed paper. Fold over other half of dough to cover butter. Seal edges of dough by pressing down with side or heel of hand. Wrap in waxed paper; chill thoroughly.

Unwrap. On lightly floured surface, roll dough in 15x9-inch rectangle, 1/4 inch thick. (Roll dough from center, just to edges. Dough should be even thickness.) Brush any excess flour from pastry; fold in thirds, then turn dough and fold it in thirds again. Dough is now in 9 layers.

Seal edges with side or heel of hand. Wrap in waxed paper; chill thoroughly, at least 1 hour in refrigerator or 20 minutes in freezer. Repeat rolling, folding, and thorough chilling 2 or 3 times more. Now shape Napoleons.

Napoleons: Roll Puff Pastry into 14x8-inch rectangle, 3/4 inch thick. Cut off all edges. Prick dough thoroughly with fork. Cut in sixteen 3 1/2x2-inch rectangles. Place on cooky sheets covered with 3 or 4 thicknesses of paper towels. Chill thoroughly. Brush with mixture of 1 slightly beaten egg white and 1 tablespoon ice water.

Bake in very hot oven (450°) 6 minutes, then in slow oven (300°) 25 to 30 minutes, till lightly browned and crisp. Remove from pan; cool on rack. (If baked ahead, place on cooky sheet covered with 4 thicknesses of paper towels; heat at 300° about 10 minutes.) Separate each pastry in 3 layers. Spread between layers with a stiff cream filling; glaze top with a thin confectioners' icing. Makes 16 pastries.

Cream Puffs

1/2 cup butter or margarine
1 cup boiling water

1 cup sifted all-purpose flour
1/4 teaspoon salt
4 eggs

OVEN 450°

Melt butter in boiling water. Add flour and salt all at once; stir vigorously. Cook, stirring constantly, till mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add eggs, one at a time, beating vigorously after each until smooth. Drop dough by heaping tablespoons 3 inches apart on greased cooky sheet.

Bake in very hot oven (450°) 15 minutes, then in slow oven (325°) 25 minutes. Remove cream puffs from oven; split. Turn oven off and put cream puffs back in oven to dry out, about 20 minutes. Cool on rack.

Just before serving, fill centers with ice cream or a double recipe of French Custard Filling, page 124. Replace tops; drizzle with chocolate sauce. Sprinkle chopped nuts atop. Makes about 10 big puffs.

Eclairs

OVEN 450°

Mix batter as directed for Cream Puffs. Put mixture through a pastry tube or paper cone, making 4-inch strips, 3/4 inch wide, on greased cooky sheet.


Orange Souffle

3 egg whites
3 tablespoons sugar
2 tablespoons orange marmalade
1/4 teaspoon orange extract

1 recipe Foamy Sauce
1/2 cup chopped almonds, toasted

Beat egg whites till soft peaks form; gradually add sugar and continue beating until mixture forms peaks that bend slightly. Add orange marmalade and orange extract; pour into greased top of double boiler.

Place over hot water; cover and steam 1 hour. Turn out onto warm serving plate. Top with Foamy Sauce, page 208. Sprinkle with toasted, chopped almonds. Serve immediately. Makes 4 or 5 servings.
Chocolate Cloud Souffle

Blend 1/2 cup light cream and one 3-ounce package cream cheese over very low heat. Add 1/2 cup semisweet chocolate pieces; heat and stir till melted. Cool.

Beat 3 egg yolks and dash salt till thick and lemon-colored. Gradually blend into chocolate mixture. Beat 3 egg whites till soft peaks form. Gradually add 3 tablespoons sifted confectioners’ sugar, beating to stiff peaks; fold in chocolate mixture.

Pour into greased 1-quart souffle dish or casserole. Bake in slow oven (300°) 45 minutes or till knife inserted comes out clean. Makes 5 or 6 servings.

Lemon Angel Torte

4 egg yolks
1/2 cup sugar
Dash salt
1 tablespoon grated lemon peel
3 tablespoons lemon juice
1 cup whipping cream, whipped

Torte Shell

For lemon filling: In top of double boiler, beat egg yolks till thick and lemon-colored. Gradually beat in sugar, salt, lemon peel, and lemon juice. Cook and stir over hot water till thick, about 5 minutes. Cool.

To assemble: Spread half of whipped cream in Torte Shell. Top with filling, then remaining whipped cream. Chill 5 hours. Serves 8.

Torte Shell: Preheat oven to 450°. Place 4 egg whites, 3/4 cup sugar, 1/4 teaspoon cream of tartar, and 1/4 teaspoon salt in small bowl; beat at high speed on electric mixer about 15 minutes to very stiff peaks. Spread in a well-buttered 9-inch pie plate. Place in preheated oven; turn off heat. Let stand in closed oven 5 hours or overnight (don’t peel).

Walnut Torte

1/2 cup shortening
1/2 cup sugar
1 teaspoon vanilla
4 egg yolks
1/4 cup milk
1 cup sifted cake flour
1 teaspoon baking powder
1/4 teaspoon salt
4 egg whites
1/2 cup sugar
1/2 cup sifted confectioners’ sugar
3/4 cup chopped walnuts
Sweetened whipped cream

Sweetened cream together shortening, 1/2 cup sugar, and vanilla. Add egg yolks, one at a time, beating well after each. Add milk, then stir in sifted dry ingredients. Pour into 2 paper-lined 8x11 1/2-inch round pans.

Beat egg whites till frothy. Gradually add 1/2 cup sugar and the confectioners’ sugar, beating till stiff and glossy. Spread evenly over batter in pans. Sprinkle with nuts.

Bake at 350° for 30 minutes. Cool in pan 10 minutes; remove. Cool thoroughly. Put together and frost sides with whipped cream.

Brownie Torte

Beat 3 egg whites, 1/2 teaspoon vanilla, and dash salt till frothy; add 3 1/4 cup sugar a little at a time, beating to stiff peaks.

Fold in 3 1/4 cup fine chocolate-wafer crumbs and 1/2 cup chopped walnuts. Spread in a lightly buttered 9-inch pie plate. Bake in slow oven (325°) about 35 minutes.

Cool thoroughly. Spread top with sweeten whipped cream; chill well, 3 to 4 hours. Trim with shaved unsweetened chocolate.

Chocolate Torte Royale

1 6-ounce package (1 cup)
semisweet chocolate pieces

Cinnamon Meringue Shell
2 beaten egg yolks
1/4 cup water
1 cup whipping cream
1/4 cup sugar
1/4 teaspoon cinnamon

Melt chocolate over hot water. Cool slightly; spread 2 tablespoons over bottom of cooled Cinnamon Meringue Shell. To remaining chocolate, add egg yolks and water; blend; chill till thick. Combine cream, sugar, and cinnamon; whip till stiff. Spread half over chocolate in shell; fold remainder into chocolate mixture, spread on top. Chill several hours or overnight. Makes 8 to 10 servings.

Cinnamon Meringue Shell: Beat 2 egg whites with 1/2 teaspoon vinegar and 1/4 teaspoon salt till frothy. Blend 1/2 cup sugar and 1/4 teaspoon cinnamon; add to egg whites a little at a time, beating to very stiff peaks.

Cover cookie sheet with heavy paper. Trace 8-inch circle in center. Spread meringue on circle; shape into shell—make bottom 1/2-inch thick and mound around edge to 1 1/4 inches high. Bake at 275° for 1 hour. Turn off heat; let dry in oven (door closed) 2 hours.
Poppy-seed Torte

Cake:

$\frac{1}{2}$ cup poppy seed
$\frac{3}{4}$ cup milk
$\frac{3}{4}$ cup butter or margarine
1 1/2 cups sugar
1 1/2 teaspoons vanilla
2 cups sifted cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
4 stiff-beaten egg whites

Filling:

$\frac{3}{4}$ cup sugar
1 tablespoon cornstarch
1 1/2 cups milk
4 slightly beaten egg yolks
1 teaspoon vanilla
$\frac{1}{4}$ cup chopped walnuts

OVEN 375°

Cake: Soak poppy seeds in milk overnight. Cream butter; add sugar gradually, creaming. Mix in vanilla, milk, and poppy seeds. Sift together dry ingredients; stir into creamed mixture. Fold in egg whites. Bake in 2 paper-lined 9x1 1/2-inch round pans at 375° for 20 to 25 minutes. Remove from pans, cool.


Spread filling between layers. Chill 2 to 3 hours. Sift confectioners’ sugar over top.

Viennese Torte

1 6-ounce package (1 cup)
semisweet chocolate pieces
1/2 cup butter or margarine
1/4 cup water
4 slightly beaten egg yolks
2 tablespoons sifted
confectioners’ sugar
1 teaspoon vanilla
1 12-ounce loaf pound cake

In heavy saucepan,* mix chocolate, butter, and water. Cook and stir over medium heat till blended. Cool slightly. Add egg yolks, sugar, and vanilla; stir till smooth. Chill till of spreading consistency, about 45 minutes.

Slice cake horizontally in 6 layers. Frost between layers; frost top and sides. Chill at least 45 minutes. Cut 1/4-inch slices to serve.

*Or use blender: Combine all frosting ingredients in blender, using soft butter and warm water. Blend on high speed till smooth.

Coffee Ribbon Loaf

Rub crumbs from 10x4x2-inch loaf angel cake; cut lengthwise in 4 even layers.

Combine 2 cups whipping cream, 2 1/2 cup sugar, and 2 to 3 tablespoons instant coffee. Whip till stiff. To half the whipped cream, add 1/2 cup chopped California walnuts; spread between cake layers.


Fruited Angel Surprise

1 cup whipping cream, whipped
3 tablespoons sugar
1/2 teaspoon vanilla
1/4 cup drained crushed pineapple
1/4 cup quartered maraschino cherries
2 cups tiny marshmallows
1/2 cup chopped walnuts
1 10-inch tube angel cake
1 to 1 1/2 cups whipping cream,
whipped and sweetened

Combine first 3 ingredients. Fold in fruits, marshmallows, and nuts. Chill.

Almond-Brittle Cake

1 1/2 cups sugar
1 teaspoon instant coffee
1/4 cup corn syrup
1/4 cup water
1 tablespoon sifted soda
2 cups whipping cream
1 to 2 tablespoons sugar
2 teaspoons vanilla
1 10-inch tube chocolate angel cake
1/2 cup toasted blanched almond halves

Mix first 4 ingredients; cook to hard-crack stage (285° to 290°). Remove from heat; add soda at once. Stir vigorously just until mixture blends and pulls away from sides of pan. Quickly pour into buttered 9 x 9 x 2-inch pan. (Don’t spread or stir.) Cool. Tap bottom of pan to remove candy. Crush into coarse crumbs.


Daffodil Layers

1 1/2 teaspoons unflavored gelatin
3/4 cup sugar
3 beaten egg yolks
3/4 teaspoon grated lemon peel
1/4 cup lemon juice
3 egg whites
1 10-inch tube angel cake

Mix gelatin and 1/2 cup of the sugar; add next 3 ingredients. Cook and stir over hot water till slightly thick and gelatin dissolves, 5 to 8 minutes. Cool till partially set.

Beat egg whites to soft peaks; gradually add remaining 1/4 cup sugar, beating to stiff peaks. Fold into gelatin mixture. Tint with few drops yellow food coloring.

Cut cake in 3 layers. Spread bottom with half the gelatin mixture. Add second cake layer. Repeat, ending with cake. Chill. Frost with whipped cream or confectioners’ sugar glaze. Makes 10 servings.

Chocolate Fluff Layers

Prepare 1 package angel-cake mix according to package directions, sifting 1/4 cup cocoa with the flour mixture. Bake as directed. Cool; cut crosswise in 3 layers. Melt one 6-ounce package semisweet chocolate pieces over hot water. Cool to room temperature. Whip 2 cups whipping cream; fold in chocolate and 1 cup toasted blanched almonds (chocolate forms flecks). Spread between layers; frost top and sides. Serves 12.

Lemonade Angel Dessert

1 envelope unflavored gelatin
1/2 cup sugar
Dash salt
2 beaten eggs
1/2 cup water
1 6-ounce can frozen lemonade concentrate
1 14 1/2-ounce can evaporated milk, chilled icy cold and whipped
1 10-inch tube angel cake

Mix gelatin, sugar, and salt; add eggs and water. Cook and stir till gelatin dissolves and mixture thickens slightly; remove from heat. Stir in concentrate. Chill till partially set; fold into whipped milk. Add few drops yellow food coloring. Rub the brown crumbs off cake; tear cake into bite-size pieces.


Raspberry Angel Ring

1 3-ounce package raspberry-flavored gelatin
Dash salt
1 10-ounce package frozen raspberries
1 cup whipping cream, whipped
1 10x4x2-inch loaf angel cake

Dissolve gelatin and salt in 1 1/2 cups boiling water. Add berries and stir till thawed. Chill until partially set; whip until fluffy, then fold in whipped cream.

Rub brown crumbs off cake; tear cake in 1 1/2- to 2-inch pieces. Loosely arrange half of cake in bottom of 10-inch tube pan. Pour half of gelatin mixture over. Repeat. Chill till firm. Unmold. Makes 8 servings.

Chocolate-fleck Cake

Mix batter from 1 package yellow- or white-cake mix as directed on package. Fold in 1 1/2 cup chocolate shot. Bake in 2 paper-lined 8 x 1 1/2-inch round pans as directed.

Combine 1 1/2 cups whipping cream and 2/3 cup instant cocoa. Chill, then whip. Frost cooled cake, sprinkling 1/4 cup finely chopped pecans or walnuts between layers. Chill.
Rhubarb Sauce

Wash rhubarb; peel if skin is tough. Cut in 1-inch pieces and measure 3 cups. Add 1 cup sugar and very small amount of hot water. Cover and cook slowly until tender, about 10 minutes. Makes 6 servings.

Or combine 4 cups cut rhubarb, 1 1/2 cups sugar, and dash salt in 1 1/2-quart casserole. Let stand 2 hours. Cover; bake at 325° for 45 minutes. Chill. Serve over banana slices.

Applesauce

Whole pieces: Quarter and core tart apples. (Pare, if desired.) Add small amount of water; cover and cook slowly till tender. Add sugar to taste—about 1/4 cup sugar to 4 medium apples—and continue cooking till sugar dissolves. Add 1/2-inch stick cinnamon or 1 to 2 whole cloves, if desired.

Puree type: Cook apples as above. Before adding sugar, press through sieve or colander; beat smooth if apples are soft. Add sugar; cook till sugar dissolves.

Baked Apples

Core 6 large baking apples and pare strip from top of each. Place in baking dish. In center of each apple, place 1 to 2 tablespoons brown or granulated sugar and 1/2 teaspoon butter.* Pour 1 cup water around apples; bake uncovered at 375° for 45 to 60 minutes. Baste apples several times.

*Or, fill centers with chopped dates, or raisins or mincemeat.

Winter Fruit Compote

3 firm-ripe pears
2 peeled medium oranges, sliced
3/4 cup brown sugar
1 cup water
3 tablespoons butter or margarine
3 medium baking apples
Seedless raisins

Cut a thin slice off bottom of each pear so they'll stand up. Place pears and orange slices in a 3-quart casserole. Combine brown sugar and water; pour over fruits—be sure to cover orange slices. Dot with butter.

Bake covered in moderate oven (350°) 30 minutes. Core apples; pare strip off top of each; add to the casserole. Fill apple centers with raisins. Bake uncovered 45 to 60 minutes, basting fruit occasionally. Serve warm. Makes 6 servings.

Apple Dumplings

1 1/2 cups sugar
1 1/2 cups water
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
6 to 10 drops red food coloring
3 tablespoons butter or margarine
2 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
3/4 cup shortening
1/2 cup milk
6 medium, whole apples, pared and cored

Combine sugar, water, spices, and food coloring; bring to boiling. Remove from heat; add butter. Sift together dry ingredients; cut in shortening till mixture resembles coarse crumbs. Add milk all at once and stir just until flour is moistened.

On lightly floured surface, roll about 1/4 inch thick into 18x12-inch rectangle. Cut into 6-inch squares. Place whole apple in each square.* Sprinkle each apple generously with sugar, cinnamon, and nutmeg; dot with butter. Moisten edges of squares. Fold in corners to center and pinch edges together. Place 1 inch apart in ungreased 11 1/2x7 1/2x1 1/2-inch baking pan. Pour the syrup over dumplings; sprinkle with sugar. Bake at 375° 35 minutes, or till apples are done. Serve warm with cream. Makes 6 servings.

*Or, use 1/2 apple, sliced, in each square of pastry.

Apple Betty Pie

4 cups sliced pared tart apples or 1 No. 2 can (2 1/2 cups) sliced pie apples, drained
3/4 cup orange juice
1 cup sugar
3/4 cup all-purpose flour
3/4 teaspoon cinnamon
3/4 teaspoon nutmeg
1/2 cup butter

Mound apples in buttered 9-inch pie plate; sprinkle with orange juice. For topping, combine sugar, flour, spices, and dash salt; cut in butter until mixture is crumbly; then scatter over apples.

Bake in moderate oven (375°) 45 minutes or until apples are done and topping is crisp. Serve warm with cream. Makes 6 servings.
**Cherry Puff**

1. No. 2 can (2½ cups) pitted tart red cherries, drained
2. ½ cup liquid from cherries
3. ½ cup sugar
4. 2 tablespooms quick-cooking tapioca
5. 2 egg whites
6. Dash salt
7. ¼ teaspoon cream of tartar
8. 2 egg yolks
9. ½ cup sugar
10. ¼ cup sifted cake flour

Chop cherries; add cherry liquid, sugar, and tapioca. Simmer mixture 5 minutes, stirring constantly.

Beat egg whites until foamy; add salt and cream of tartar; beat stiff. Beat egg yolks until thick and lemon-colored; add sugar gradually; beat thoroughly. Fold egg yolks into whites. Sift flour over, fold in.

Pour cherry mixture into 8x8x2-inch baking dish. Pour batter on top. Bake in slow oven (325°) 30 to 35 minutes. Serve warm with ice cream. Makes 6 servings.

**Swedish Fruit Soup**

1. 11-ounce package (1¾ cups) mixed dried fruits
2. ½ cup golden seedless raisins
3. 3 to 4 inches stick cinnamon
4. 1 medium orange unpared, cut in ¼-inch slices
5. 1 No. 2 can (2¼ cups) unsweetened pineapple juice
6. ½ cup currant jelly
7. ¼ cup sugar
8. 2 tablespoons quick-cooking tapioca
9. ¼ teaspoon salt

Combine mixed dried fruits, raisins, cinnamon, and 4 cups water. Bring to boiling, then simmer uncovered till fruits are tender, about 30 minutes. Add remaining ingredients. Bring to a boil; cover, cook over low heat 15 minutes longer, stirring occasionally. Serve warm or chilled. Makes 8 to 10 servings.

**Ambrosia**

2. 13½-ounce cans (3 cups) frozen pineapple chunks
3. 5 medium oranges
4. 2 fully ripe bananas
5. 2 cups white seedless grapes or halved grapes, seeded
6. 1 3½-ounce can (about 1½ cups) flaked coconut
7. 1 7-ounce bottle ginger ale (optional)

Whole maraschino cherries

Drain pineapple, reserving syrup. Pare oranges with sharp knife; remove sections by cutting close to membrane, reserving juice. (You'll need about 2 cups orange sections.)

Peel bananas, slice on bias, and place in the orange juice. For beautiful arrangement, use a crystal bowl and keep the pineapple, oranges, bananas, and grapes separate, allotting one-fourth of the bowl to each. Place half of each fruit in bowl, sprinkle with half of coconut; top with remaining fruit.

Pour reserved pineapple syrup over all; chill thoroughly. At serving time, pour ginger ale over. Sprinkle with remaining coconut and dot with whole maraschino cherries. Makes 8 to 12 servings.

**How to cook dried fruit**

You need not soak it. Just rinse, then cover with water. Simmer as specified below. If desired, add sugar (amount below) during the last five minutes of cooking.

Easy way to plump prunes: Place 1 pound in container with snug lid. Add 1 quart boiling water. Cover; cool. chill 24 hours.

<table>
<thead>
<tr>
<th>One pound dried fruit</th>
<th>Cooking time in minutes*</th>
<th>Added sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prunes— 2¼ cups</td>
<td>20 to 30</td>
<td>2 tablespoons per cup uncooked fruit</td>
</tr>
<tr>
<td>Apricots— 3 to 3½ cups</td>
<td>20 to 25</td>
<td>¼ cup to ½ cup per cup uncooked fruit</td>
</tr>
<tr>
<td>Peaches— 3 cups</td>
<td>30 to 35</td>
<td>¼ cup per cup uncooked fruit</td>
</tr>
<tr>
<td>Figs— 3 cups</td>
<td>30 to 40</td>
<td>1 tablespoon per cup uncooked fruit</td>
</tr>
<tr>
<td>Pears— 3½ cups</td>
<td>15 to 30</td>
<td>¼ cup per cup uncooked fruit</td>
</tr>
<tr>
<td>Apples— 6 cups</td>
<td>20 to 30</td>
<td>¼ cup per cup uncooked fruit</td>
</tr>
<tr>
<td>Raisins— 3 to 3½ cups</td>
<td>10</td>
<td>½ tablespoon per cup uncooked fruit</td>
</tr>
</tbody>
</table>

*Some dried fruits are processed to cut cooking time. See cooking directions on package.
Rich Strawberry Shortcake

2 cups sifted all-purpose flour
2 tablespoons sugar
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter or margarine
1 beaten egg
1/4 cup light cream
3 to 4 cups sugared sliced strawberries
1 cup whipping cream, whipped

OVEN 450°

Sift together dry ingredients; cut in butter till mixture is like coarse crumbs. Combine egg and cream; add all at once to dry ingredients, stirring only to moisten.

Big Biscuit Style: Spread dough in greased 8x1 1/2-inch round pan, slightly building up dough around edges. Bake at 450° for 15 to 18 minutes or till golden. Remove from pan, cool on rack about 3 minutes. With serrated knife, split in 2 layers, lifting top off carefully. Butter bottom layer. Spoon berries and whipped cream between layers and over top. Cut in 6 wedges. Serve warm.

Individual Shortcakes: Turn dough out on floured surface; knead gently 1/2 minute. Pat or roll to 1/2 inch. Cut 6 biscuits with floured 2 1/2-inch round cutter. Bake on ungreased baking sheet at 450° about 10 minutes. Split shortcakes; butter bottom layers. Fill and top with berries, whipped cream.

Plain Shortcake

Prepare biscuit dough as for Rich Strawberry Shortcake, but reduce sugar to 1 tablespoon and butter to 1/2 cup. Substitute milk for cream. Bake as for Rich Shortcake.

Peach Shortcake

Substitute 4 cups sugared, sliced peaches for strawberries in Rich Strawberry Shortcake. (Or use Plain Shortcake.)

Wonderful Plum Crunch

OVEN 375°

Pit and quarter 3 pounds fresh prune-plums; combine with 1/2 cup brown sugar. Spoon into 11 1/2x7 1/2x1 1/2-inch baking dish.

Sift together 1 cup sifted all-purpose flour, 1 cup granulated sugar, 1/2 teaspoon each salt and cinnamon; add 1 beaten egg; toss till mixture is crumbly. Sprinkle over plums. Drizzle with 1/2 cup melted butter. Bake at 375° 45 minutes. Serve warm with ice cream or whipped cream. Makes 8 servings.

Fruit Rolls

Apple-Raisin Rolls: Mix 3/4 cup brown sugar and 1 cup water; bring to boil; pour into 9x9x2-inch pan. Roll 1 recipe Plain Shortcake into 12x8-inch rectangle; brush with 2 tablespoons melted butter.

Mix 1 1/2 cups finely chopped pared apple, 1/2 cup raisins, 1/4 cup sugar, and 1/2 teaspoon cinnamon. Sprinkle over dough; roll as for jelly roll. Cut in 12 slices. Place atop syrup. Bake at 425° about 20 to 25 minutes. Serve with cream. Makes 6 to 8 servings.


Rhubarb-Strawberry Rolls: Add 3/4 cup sugar to 1 cup water, simmer 5 minutes. Pour in 9x9x2-inch pan. Roll 1 recipe Plain Shortcake to 13x8 inches; brush with 1 tablespoon melted butter. Top with 1 cup sliced fresh strawberries and 2 cups finely diced rhubarb. Sprinkle with 1/2 cup sugar. Roll as for jelly roll. Cut in 12 slices; place atop syrup. Bake at 450° for 25 to 30 minutes. Serve warm.

Peach Cobbler

1 1/2 tablespoons cornstarch
3/4 to 3/4 cup brown sugar
3/4 cup cold water
4 cups sweetened sliced peaches
1 tablespoon butter
1 tablespoon lemon juice

Biscuit Topper

OVEN 400°

Mix first 3 ingredients; add peaches. Cook and stir till thickened. Add butter, lemon juice. Pour into 8-inch round baking dish. Add Biscuit Topper. Bake at 400° for 20 minutes or till top is done. Serves 6.

Biscuit Topper: Sift together 1 cup sifted all-purpose flour, 1 tablespoon sugar, 1 1/2 teaspoons baking powder, and 1/4 teaspoon salt.

Cut in 1/4 cup butter till like coarse crumbs. Mix 1/4 cup milk and 1 slightly beaten egg; add all at once to dry ingredients, stirring just to moisten. Drop by spoonfuls atop hot fruit. Sprinkle with sugar.
Fruit Cobblers

**Cherry Cobbler**
Combine one No. 2 can pitted tart red cherries (undrained), 1/2 cup sugar, and 1 tablespoon quick-cooking tapioca. Cook and stir till mixture is thick and clear. Stir in 2 tablespoons butter. Pour into 10x6x1 1/2-inch baking dish. Add Biscuit Topper as for Peach Cobbler. Bake at 400° for 20 minutes. Serve warm. Serves 6.

**Apple Cobbler**
Combine 1 cup sugar, 2 tablespoons flour, 1/2 teaspoon cinnamon, and 1/4 teaspoon nutmeg. Toss with 6 cups sliced pared tart apples. Cook and stir over medium heat till almost tender, about 7 minutes. Place in 8-inch round baking dish. Add Biscuit Topper as for Peach Cobbler. Bake at 400° about 20 minutes. Serves 6.

**Rhubarb Cobbler**
Mix 3/4 to 1 cup sugar and 2 tablespoons cornstarch; stir in 4 cups 1-inch slices rhubarb, 1 tablespoon water. Bring to boil; cook and stir 1 minute. Pour into 8-inch round baking dish. Dot with butter; sprinkle with 1/4 teaspoon cinnamon. Add Biscuit Topper as for Peach Cobbler. Bake at 400° about 20 minutes. Serves 6.

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**Peach-a-berry Cobbler**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 tablespoon cornstarch</td>
<td></td>
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<tr>
<td>1/4 cup brown sugar</td>
<td></td>
</tr>
<tr>
<td>1/2 cup cold water</td>
<td></td>
</tr>
<tr>
<td>2 cups sugared sliced fresh peaches*</td>
<td></td>
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<tr>
<td>1 cup fresh blueberries*</td>
<td></td>
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<tr>
<td>1 tablespoon butter or margarine</td>
<td></td>
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<tr>
<td>1 tablespoon lemon juice</td>
<td></td>
</tr>
<tr>
<td>1 cup sifted all-purpose flour</td>
<td></td>
</tr>
<tr>
<td>1/2 cup granulated sugar</td>
<td></td>
</tr>
<tr>
<td>1 1/2 teaspoons baking powder</td>
<td></td>
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<tr>
<td>1/2 teaspoon salt</td>
<td></td>
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<tr>
<td>1/2 cup milk</td>
<td></td>
</tr>
<tr>
<td>1/4 cup soft butter</td>
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</tbody>
</table>


*For canned or frozen fruits, drain; use 1/2 cup syrup for water.
Regal Chocolate Sauce

\[
\begin{align*}
&\text{1/4 cup light corn syrup} \\
&\text{1 cup sugar} \\
&\text{1 cup water} \\
&3 1\text{-ounce squares unsweetened chocolate} \\
&1 \text{ teaspoon vanilla} \\
&\text{1/2 cup evaporated milk}
\end{align*}
\]

Combine corn syrup, sugar, and water; cook to soft-ball stage (236°). Remove from heat; add chocolate; stir till chocolate melts. Add vanilla. Slowly add evaporated milk; mix thoroughly. Cool. Makes 21/2 cups.

Butterscotch Sauce

\[
\begin{align*}
&\text{1 slightly beaten egg yolk} \\
&\text{1/4 cup butter or margarine} \\
&\text{1/4 cup water} \\
&\text{3/4 cup brown sugar} \\
&\text{1/3 cup light corn syrup}
\end{align*}
\]

Combine all ingredients and mix well; cook in double boiler until thick, stirring frequently. Stir before using. Makes 1 cup.

Custard Sauce

Combine 4 beaten egg yolks, dash salt, and 1/4 cup sugar. Gradually stir in 2 cups milk, scalded and slightly cooled. Cook in double boiler over hot, not boiling water, stirring constantly, until mixture coats metal spoon.

Remove from heat; cool at once by placing pan in bowl of cold water and stirring a minute or two. Add 1 teaspoon vanilla. Chill. Makes 2 cups.

Pineapple Sauce

\[
\begin{align*}
&3 \text{ tablespoons sugar} \\
&1 \text{ tablespoon all-purpose flour} \\
&1 \text{ slightly beaten egg} \\
&3 \text{ tablespoons cold water} \\
&\text{3/4 cup unsweetened pineapple juice} \\
&\text{1/2 cup orange juice} \\
&2 \text{ tablespoons lemon juice} \\
&\text{1 cup whipping cream, whipped}
\end{align*}
\]


Hard Sauce

Thoroughly cream 1/2 cup butter or margarine and 2 cups sifted confectioners' sugar. Add 1 teaspoon vanilla. (Vary flavor with lemon or orange juice and shredded peel.) Spread in an 8x8x2-inch pan; chill to harden. With small cooked cutter, cut in shapes, or cut squares. Makes 1 1/2 cups.

Fluffy Hard Sauce: Add 1 egg yolk to creamed mixture in recipe above. Last, fold in one stiff-beaten egg white. Chill.

Daffodil Lemon Sauce

Mix 1/2 cup sugar, 2 teaspoons cornstarch, dash salt, and dash nutmeg. Gradually stir in 1 cup water. Cook over low heat, stirring constantly, till thick and clear.

Stir small amount of hot mixture into 2 beaten egg yolks, then return to hot mixture. Cook and stir 1 minute. Remove from heat and add 2 tablespoons butter or margarine, 1/2 teaspoon grated lemon peel, and 1 tablespoon lemon juice; blend thoroughly.

Buttercup Sauce

Cream 1/2 cup butter or margarine; gradually add 1 cup sifted confectioners' sugar; cream until light and fluffy. Stir 1 cup cold water into 1 tablespoon cornstarch; cook and stir until thick and clear.

Stir hot mixture into creamed mixture. Add 1 teaspoon vinegar and 1 1/2 teaspoons vanilla. Serve warm. Makes about 1 1/2 cups.

Cherry Sauce

In saucepan combine 1 cup sugar, 1 1/2 tablespoons cornstarch, and dash salt. Stir in 1 No. 2 can (2 1/2 cups) pitted tart red cherries with juice. Cook, stirring constantly, till thick and clear. Reduce heat; simmer 10 minutes. If desired, add few drops red food coloring. Serve warm.

Foamy Sauce

Beat together 3 egg yolks, 3/4 cup sifted confectioners' sugar, 1/2 teaspoon vanilla, rum flavoring to taste (optional), and dash salt. Fold in 1 cup whipping cream, whipped. Chill. Stir before using. Makes 3 cups.

Crimson Raspberry Sauce

Thaw and crush one 10-ounce package frozen red raspberries. Combine with 1 1/2 teaspoons cornstarch; add 1/2 cup currant jelly. Bring to boiling. Cook and stir until clear and slightly thick. Strain and cool.