

## Desserts

### Bread Pudding

2	Cups bread (torn in small pieces and packed in cup)	$\frac{1}{2}$	tsp. salt
		$\frac{1}{2}$	Cup nuts
1 $\frac{1}{2}$	Cups hot milk	$\frac{1}{2}$	Cup raisins
$\frac{1}{4}$	Cup butter or margarine	2	Eggs, beaten
1	tsp. vanilla	1	tsp. baking powder
$\frac{1}{3}$	Cup sugar		

Pour milk over bread; add butter, vanilla, sugar, salt, eggs, baking powder, nuts, raisins. Bake one hour in greased pan, at 350°. Serve hot or cold with wine sauce:

1 T. Cornstarch dissolved in a little cold water, 1 Cup hot water, sugar to taste (start with 2 T.), 1 stick cinnamon, 1 egg yolk, beaten, hunk of butter, pinch of salt,  $\frac{3}{4}$  cups Port wine (or any red sweet wine).

Add water to cornstarch and stir. Add sugar to taste. Boil with 1 stick cinnamon until thick. Remove from heat; pour over beaten egg yolk. Stir well, then add butter, salt and wine.

Helen McIntyre

### Limeade Angel Dessert

1	Envelope unflavored gelatin	$\frac{1}{2}$	Cup water
$\frac{1}{2}$	Cup sugar	4	Cups pulled pieces angel food cake
$\frac{1}{4}$	tsp. salt	2	Cups evaporated milk
1	6 oz. can frozen limeade concentrate thawed	2	Tbsp. lime juice

Mix gelatin, sugar and salt in top of double boiler. Add eggs and beat until well blended. Stir in limeade concentrate and water. Cook over boiling water, stirring constantly until mixture coats spoon, about 5 min. Cool. Whip chilled milk in large mixing bowl until foamy. Add lime juice and whip until stiff. Fold in cake pieces. Spoon into 8 inch tube pan. Chill about 3 hours. Makes 8 to 10 servings.

Mrs. Charles Berrisford

### Apple Pudding

Boil together for 5 minutes:

2	Cups water	1	Tbsp. butter
1	Cup brown sugar	1	tsp. vanilla

Cream  $\frac{1}{2}$  cup white sugar with 1 T. shortening. Add  $\frac{1}{2}$  cup milk, 1 cup flour, 1 tsp. baking powder,  $\frac{1}{4}$  tsp. salt, and some cinnamon. Add 1 cup diced apple. Drop by tablespoon into hot syrup and bake 25 to 30 minutes at 350°.

Marylou Ielfield.

## Desserts

### Apple Puff Pudding

- |                              |                                     |
|------------------------------|-------------------------------------|
| 4 Medium tart cooking apples | 2 Eggs, separated                   |
| $\frac{1}{2}$ Cup water      | $\frac{1}{2}$ tsp. salt             |
| 1 Cup sugar                  | 3 Tbsp. flour                       |
| $\frac{1}{2}$ tsp. cinnamon  | 1 Tbsp. milk                        |
| $\frac{1}{4}$ tsp. nutmeg    | $\frac{1}{2}$ Cup chopped nut meats |
| Grated peel of one lime      |                                     |

Peel, core and slice apples. Cook slightly, about 3 minutes in the  $\frac{1}{2}$  cup water. Turn into a greased 9-inch baking dish. Sprinkle with  $\frac{1}{2}$  cup sugar, the cinnamon, nutmeg, and lime peel. Beat egg yolks until thick; add remaining  $\frac{1}{2}$  cup sugar, salt, flour and milk; beat until smooth. Beat egg whites until stiff and fold into yolk mixture. Spoon over apple slices and sprinkle with nut meats. Bake at 350° for 30 minutes. Serve warm with or without cream. Serves 6.

Priscilla Smith

### Arabian Pudding

- |                         |                                 |
|-------------------------|---------------------------------|
| 2 Eggs, separated       | $\frac{1}{2}$ Cup chopped nuts  |
| $\frac{1}{2}$ Cup sugar | $\frac{1}{2}$ Cup chopped dates |
| 1 Cup cottage cheese    | $\frac{1}{3}$ tsp. cinnamon     |
| 1 Tbsp. cornstarch      | 3 Tbsp. butter                  |
| $\frac{1}{8}$ tsp. salt |                                 |

Beat egg yolks lightly; add sugar, cheese, salt & cornstarch. Mix with a little warm water. Add nuts, dates, cinnamon and melted butter. Beat egg whites stiff. Fold in. Bake at 300, until set, about 30 min. Top with hard sauce or sour cream blended with confectioners sugar.

Mrs. I. D. Stanaland

### Macaroon Pudding

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 Cup milk              | 3 Eggs, separated               |
| $\frac{3}{4}$ Cup sugar | 1 Dozen Stale macaroons, mashed |
| 1 pkg. gelatine         | 1 tsp. vanilla                  |

Dissolve gelatine in cold milk; place in double boiler and heat, do not boil. Cream egg yolks and sugar, stir in hot milk. Then add mashed macaroons to mixture and remove from fire. When cool add stiffly beaten egg whites. Serve with whipped cream.

Mrs. Roy Pearson

**Indian Pudding (serves 4)**

- |                                    |                             |
|------------------------------------|-----------------------------|
| 4 Cups milk                        | $\frac{1}{2}$ tsp. cinnamon |
| $\frac{1}{2}$ Cup sugar            | 1 tsp. ginger               |
| 3 Eggs, beaten a little            | 1 tsp. salt                 |
| 1 tsp. grated orange peel          | 1 Cup very dark molasses    |
| $\frac{1}{2}$ Cup yellow corn meal |                             |

Stir half the sugar ( $\frac{1}{4}$  cup) into the milk. Heat in top of double boiler until bubbles form around the side. Drift corn meal into it gradually and stir constantly until well-blended and slightly thickened. Take from heat and stir in the molasses. Mix remaining sugar, spices, orange peel and salt with the beaten eggs and gradually stir this mixture into the pudding. Mix well. Pour into buttered pudding dish so that it is about 2-inches deep. Bake for 1 hour in 375° F. oven. Serve hot with vanilla ice cream.

Eleanor Miller

**Queen Pudding**

- |                                   |   |
|-----------------------------------|---|
| $\frac{1}{2}$ Pint milk           | 2 Eggs, separated                                 |
| 1 Ounce butter or margarine       | $\frac{1}{4}$ tsp. vanilla or a little lemon rind |
| $2\frac{1}{2}$ Ounces breadcrumbs | 1 Tbsp. jam                                       |
| 2 Tbsp. sugar                     |   |

Boil milk with butter and pour over the breadcrumbs mixed with 1 T. sugar. Allow to stand for 10 minutes, then add the beaten yolks of the eggs and vanilla. Pour into greased pie dish and bake 30 minutes at 350°. When set, spread jam on top; beat egg whites until stiff, add the remainder of the sugar, and pile on top of pudding. Return to oven (375°), until meringe is set and browned slightly. Serve hot or cold.

Mrs. Allen Temple

*"Be of good cheer, thy sins be forgiven thee." Matthew 9 : 2*

**Banana Fritters**

- |                             |                        |
|-----------------------------|------------------------|
| 5 Bananas                   | 1 Cup flour            |
| $\frac{1}{3}$ Cup sugar     | $\frac{1}{4}$ Cup milk |
| 1 tsp. vanilla              | 1 Egg                  |
| $\frac{1}{2}$ tsp. cinnamon |                        |

Mash the bananas and mix this with the sugar, vanilla, cinnamon, milk and egg. Then add the flour. Drop by tablespoonsful into hot oil and bake brown on both sides.

Mrs. Reinders-Folmer

## Desserts

### Coffee Royal en Gelee

Soften 2 enveloped gelatine in  $\frac{1}{4}$  cup rum. Dissolve 1 cup sugar in 3 and  $\frac{3}{4}$  cups hot coffee. Add coffee mixture to gelatine; dissolve and blend thoroughly. Pour into mold and chill until set. Serve with custard sauce:

2 $\frac{1}{2}$ Cups milk	3 Heaping Tablespoonsful of sugar
2 Eggs	1 Tbsp. vanilla

Place milk in double boiler until scalded, add it to the eggs and sugar. Let it cook about three minutes, stirring constantly. Remove from fire when it is the thickness of thick cream, then add vanilla.

Betsy Frazier

*"There is no spectacle on earth more appealing than that of a beautiful woman in the act of cooking dinner for someone she loves."*

Thomas Wolfe

### Cranberry Freeze

1 Can cranberry sauce	$\frac{1}{2}$ Pint heavy cream
2 Tbsp. confectioners sugar	1 tsp. almond extract
1 Egg white	Slivered almonds, optional

The day before serving, mix sauce in bowl with fork, beating until smooth, and add sugar. Beat egg white; beat cream until stiff. Fold in cranberry mixture. Add almond extract. Turn into ice cube tray. Before serving mix with fork and place almonds on top.

Oleta Hodges

### Cranberry - Orange Sherbet

1 Pound cranberries (4 cups)	1 Cup orange juice
2 Cups water	$\frac{1}{4}$ Cup lemon juice
2 Cups sugar	2 Tbsp. grated orange peel
1 tsp. unflavored gelatin	

Cook cranberries in water until skins pop. Press thru strainer. Add sugar, heat to boiling. Soften gelatin in orange juice; add to hot mixture. Add lemon juice and orange peel. Freeze in refrigerator until mushy, then beat until fluffy. Freeze until firm. Serves 6-8 as dessert or main course accompaniment. Good with turkey or chicken.

Dana Cole

**Tangerine Sherbet**

- |                              |   |
|------------------------------|---|
| 1 Envelope gelatine          | 1 6-ounce can Tangerine juice concentrate |
| $\frac{1}{4}$ Cup cold water | Juice of $\frac{1}{2}$ a lemon            |
| 1 Cup boiling water          | 2 Egg whites                              |
| $\frac{1}{2}$ Cup sugar      | $\frac{1}{4}$ Cup sugar                   |
| $\frac{1}{4}$ tsp. salt      |   |
| 2 Cups milk                  |   |

Soften gelatine in cold water and dissolve in hot water; add sugar and salt. Add milk, tangerine juice concentrate and lemon juice. Freeze to mushy stage. Whip egg whites until stiff, add  $\frac{1}{4}$  C. sugar. Whip fruit mixture. Fold in egg whites and freeze until firm.

Mrs. H. McMillin

**3-in-1 Sherbet** (to be made in ice cream freezer)

- |              |                           |
|--------------|---------------------------|
| 3 Oranges    | 2 Cups water              |
| 3 Lemons     | 2 Bottles whipping avoset |
| 3 Bananas    | 1 Quart Borden's milk     |
| 3 Cups sugar |                           |

Juice oranges and lemons; add mashed bananas, sugar and water. Freeze in ice cream freezer to mush consistency and finish filling freezer with 2 bottles avoset (whipping) and 1 quart borden's milk. Freeze till firm. Makes  $1\frac{1}{2}$  gallons.

Lou Myers

**Orange Dessert**

- |                              |                                 |
|------------------------------|---------------------------------|
| 24 Marshmallows              | 1 tsp. vanilla                  |
| $\frac{1}{3}$ Cup whole milk | 1 6 oz. can frozen orange juice |
| 1 Cup thick cream            | Vanilla wafer crumbs            |

Melt marshmallows with milk over low heat stirring constantly, until all melted and smooth. Let thoroughly cool, add vanilla. Whip cream stiff. Fold in marshmallow mixture. Pour in freezing tray which has been lined with vanilla wafer crumbs. After frozen break up cream mixture with spoon (don't get into crumbs) and pour  $\frac{1}{2}$  of orange juice thru mixture, making it marbelized. Pat down and drizzle rest of juice over top. Freeze again until solid. Serves 8.

Carol Porter

**Orange Ice**

Boil 5 min.  $1\frac{1}{2}$  C. sugar and 1 C. water. Beat until stiff 2 egg whites and 2 T. sugar. Pour syrup over eggs beating constantly. Add 2 C. orange juice and juice of 1 lemon. Freeze. Break in chunks and whip smooth. Refreeze.

Mrs. J. E. Wanamaker

## Desserts

### Date Nut Torte

- |                       |                         |
|-----------------------|-------------------------|
| 1 Cup flour           | 2 Eggs, separated       |
| 1½ tsp. baking powder | 2 Tbsp. water           |
| ½ tsp. salt           | ½ Cup dates, chopped    |
| ½ Cup shortening      | 1 Cup walnuts or pecans |
| 1 tsp. vanilla        | ½ tsp. cream of tartar  |
| ½ Cup sugar           | ½ Cup sugar             |

Sift dry ingredients. Cream shortening, add sugar gradually; add vanilla. Beat egg yolks with 2 T. water and add to creamed mixture alternately with dry ingredients. Blend thoroughly after each addition. Blend in nuts and dates; pour into greased and floured 8"x8" pan lined with waxed paper. Beat egg whites, add salt and cream of tartar and beat until whites form slight mounds when beater is raised. Gradually add ½ C. sugar and beat until meringue stands in peaks. Spread over cake batter. Bake one hour at 325°. This seems more delicious each time it is served!

Alice Gravendijk

### Bananas Brazilian

Peel 6 bananas and halve. Arrange in buttered dish and over bananas pour: ½ C. orange juice mixed with ¼ C. brown sugar. Dot with 2 T. butter and spread thickly with 1 C. grated fresh coconut. Bake 400 degrees F. for 12-15 min. until coconut is toasted. Serve with custard sauce:

Combine 3 beaten egg yolks, dash of salt and ¼ C. sugar. Gradually stir in 2 C. milk, scalded. Cook over hot water until mixture coats spoon, stirring constantly. Remove from heat and add 1 tsp. vanilla. Chill thoroughly.

Diana Barnard

### Date-Apple Torte

- |                         |                       |
|-------------------------|-----------------------|
| 4 Cups diced tart apple | 1 Tbsp. melted butter |
| 1 Cup sugar             | 1 tsp. vanilla        |
| ½ Cup flour             | ½ Cup chopped nuts    |
| 2 tsp. baking powder    | ½ Cup chopped dates   |

Combine and stir until thoroughly mixed, but don't beat. Bake in 8x8 pan in 400 deg. oven 40 minutes or until apples are done. Serve hot or cold, with cream or whipped cream, or ice cream.

Mrs. J. E. Wanamaker

## Apple Sauce Delight

- |  |  |
|--|--|
| 1 Can applesauce                           | 1 Stick butter or scant $\frac{1}{4}$ pound butter |
| 12 Graham crackers                         |  |
| $\frac{3}{4}$ Cup brown sugar (not packed) |  |

Spread applesauce evenly on bottom of a 8"x8" dish. Crush graham crackers to fine crumbs, add sugar and mix the two in a separate bowl. Melt butter while you spread graham and sugar mixture evenly over the top of the applesauce. Serve with or without whipping cream, nuts or cherry. Do not bake it. Chill it about 30 minutes or less before your meal. This is wholesome for children and is easy for them to make by themselves. Serves 4.

Mrs. Gordon N. Owen

*"Truly, one thing is sweet  
Of things beneath the Sun;  
This, that a man should earn his bread and eat  
Rejoicing in his work which he hath done."*

*Josephine Preston Peabody*

## Apple Crunch

- |                        |                                  |
|------------------------|----------------------------------|
| 5 Medium baking apples | 1 Egg                            |
| 1 tsp. cinnamon        | $\frac{1}{2}$ Cup flour          |
| 1 Cup sugar            | $\frac{1}{2}$ tsp. baking powder |
| 2 Tbsp. butter         | Pinch of salt                    |

Peel and slice apples into a 9" or 10" pie pan or baking dish. Sprinkle with cinnamon,  $\frac{1}{3}$  cup of sugar, pinch of salt. Dot with 1 Tbsp. butter cut-up.

Separately, cream butter, 1 Tbsp., and work in remaining  $\frac{2}{3}$  cup sugar. Beat egg slightly and add to butter-sugar mixture. Sift dry ingredients together and add to above. Mix smooth. Scoot the batter off the tablespoon with your finger over top of the apples.

Bake 10 minutes in a preheated 425 degree oven. Lower heat to 350 degrees and bake 20 minutes longer.

Serve warm or cold with a garnish of whipped cream or ice cream. Serves 6.

Mrs. K. L. Weill

## Desserts

### Apple Crisp

Place in shallow 6x10 inch baking dish:

- 4 Cups chopped or sliced apples

Sprinkle with:

- $\frac{1}{4}$  Cup water  $\frac{1}{2}$  tsp. salt  
1 tsp. cinnamon

Work together until crumbly:

- 1 Cup sugar  $\frac{1}{3}$  Cup butter  
 $\frac{3}{4}$  Cup sifted flour

Spread crumb mixture over apples. Bake uncovered about 40 min. in moderate oven (350 deg.). Serve warm with plain or whipped cream. Serves 6.

Mrs. Anthony Proterra

### Crema Arubiana

- 2 Eggs, *separated*  
5 Tbsp. granulated sugar  
3 Tbsp. flour

- egg whites beaten*  
1 Lemon peel  
4 Cups milk  
Toasted almonds

In a deep pot mix 2 eggs yolks, 5 T. sugar and 3 T. flour. Add milk little by little. Put this mixture on a low fire and cook while stirring. When mixture is smooth and done, take it off the fire and let cool. Mean time add grated lemon peel and the white of eggs. The white should stand in peaks, add a little at a time, mixing very well but lightly. Put the cream in your most lovely dessert dishes and put them in the refrigerator. Before serving, decorate this dessert with the toasted almonds. The shell will come off easily by putting the almonds in warm water. After that, put them on a baking sheet and toast them lightly in the oven.

Elisabeth Hartog

### Chocolate Velvet

- $\frac{2}{3}$  Cup canned chocolate syrup  $\frac{1}{2}$  tsp. vanilla  
 $\frac{2}{3}$  Cup condensed milk  $\frac{1}{3}$  Cup slivered blanched almonds,  
2 Cups heavy cream toasted

Combine all ingredients but nuts. Chill. Whip until fluffy and soft peaks form. Fold in nuts, pile into refrigerator tray and freeze. Makes 8-10 servings.

Dana Cole

### Vanilla Ice Cream

2 eggs - beat till thick. 1 C. sugar - add gradually and thoroughly. 1 bottle avoset whipping cream, 1 T. vanilla plus milk to make 1½ quarts. Freeze in ice cream freezer. Makes 2 quarts.

Mrs. J. E. Wanamaker

### Caramel Squares

½ Cup butter	1 tsp. baking powder
¼ Cup granulated sugar	1 tsp. vanilla
1 Egg yolk	1 tsp. salt
1½ Cups flour	

Mix above ingredients together and pat down in greased pan. Cover with: 1 stiffly beaten egg white, 1 C. brown sugar, 1 C. coconut. Bake in slow oven 325 degrees 25-30 min.

Mrs. N. Driebeek

### Delicious Orange Dessert

1 pkg. orange jello	1 Large can evap. milk (chilled)
1 Cup boiling water	Juice of one lemon
1 Cup sugar	

Pour water over sugar and jello. Mix well and chill. Whip milk. Beat jello mixture, add lemon juice. Combine mixtures. Use crushed vanilla wafers or graham crackers and line bottom of dish. Pour mixture into dish and cover top with crushed crumbs. Chill.

Mrs. Marylou Ielfield

### Mousse au Chocolat

Take 1 egg and 1 chocolate bar per person. Melt chocolate bars (bitter sweet) over a low fire, or use double boiler. Now take pot off the fire, add one by one the yolks. This should be done very carefully. After that the white is added which should be very stiff. Everything done, you fill small glass bowls with the mousse and put them in the refrigerator.

Elisabeth Hartog

## Desserts

### Pineapple Krinkle

- |                         |                  |
|-------------------------|------------------|
| 1 Cup flour             | 1 Cup quick oats |
| 1 Cup light brown sugar | ½ Cup crisco     |

Mix well with fork until crumbly. Add cinnamon and nutmeg to taste. Spread half of crumbly mixture on bottom of 9x12 cake pan. Top with 1 can crushed, drained pineapple. Sprinkle remaining crumb mixture over pineapple. Bake 30 minutes at 350 degrees. Serve with whipped cream.

Pat Hart

### Orange Sherbet

- |  |                             |
|--|-----------------------------|
| 1 <sup>1</sup> / <sub>3</sub> Cups sugar       | 2 Tbsp. lemon juice         |
| 2 <sup>2</sup> / <sub>3</sub> Cups milk        | ¼ tsp. salt                 |
| 2 Cans frozen orange juice                     | 2 Stiffly beaten egg whites |
| 1 <sup>1</sup> / <sub>3</sub> Cups light cream |                             |

Heat sugar and milk until sugar is dissolved. Remove from heat, add juice, salt and cream. Mix well. Place in tray in refrigerator. Freeze. Then beat and add egg whites. Freeze.

Audrey Buchanan

### Almond Hershey Pie

- |                       |                                  |
|-----------------------|----------------------------------|
| 1/3 Cup milk          | 12 Marshmallows (cut in fourths) |
| 6 Almond Hershey bars |                                  |

Heat until blended, cool to room temperature and fold in 1/2 pint whipped cream. Pour into baked pie shell and chill 2-3 hours.

Pan Howell

### Rice Confetti

- |                       |             |
|-----------------------|-------------|
| 1 Box raspberry jello | ¾ Cup sugar |
|-----------------------|-------------|

Dissolve jello & sugar in 2 C. water, place in refrigerator until partially firm. Then add the following and replace in the refrigerator until ready to use.

- |                               |                        |
|-------------------------------|------------------------|
| 2 Cups cooked rice (cool)     | ½ Cup nuts             |
| 1 Small can crushed pineapple | ½ Pint cream (whipped) |
| 1 Cup diced marshmallows      |                        |

Pan Howell

### Cheese Torte

2	Cups crumbs	1½	tsp. lemon juice
1½	Cups sugar	1½	tsp. grated lemon rind
1	tsp. cinnamon	1	Cup cream
½	Cup melted shortening	1½	Pound cottage cheese
4	Eggs	4	Tbsp. flour
¼	tsp. salt		

Mix crumbs with ½ C. sugar, cinnamon and butter. Set aside ¾ C. for top. Beat eggs with remaining 1 C. sugar until light. Add salt and lemon juice and rind. Cream cheese and flour, beat thoroughly and strain through fine sieve. Gently press crumb mixture into pie plate, pour in egg and cheese mixture and cover with remaining crumbs. Bake 1 hour in preheated 350 degree oven. Let stand 1 hour to cool.

Betty Johnson

### Old-Fashioned Freezer Ice Cream

6	Eggs	1½	Cups sugar
6	Cups water	2	Tbsp. vanilla
4	Cups powdered whole milk	¼	tsp. salt

Beat eggs, powdered milk and part of water in top of double boiler. Cook over hot water until it thickens like custard. Add remaining water, vanilla and 2 C. avo-set or two cans Dutch Baby (depending on how rich you want it). Freezer can should be about 2/3 full when dasher is put in. Freeze until firm and pack or place in deep freeze until time to serve. For chocolate, add about ½ C. cocoa with milk and sugar or use 1 C. Hershey's syrup.

Frozen strawberries or peaches may be added if desired, reducing amount of sugar. Makes 1 gallon of ice cream.

Dana Cole

### Nut Pudding

3	Eggs, separated	1	Cup chopped almonds or hazel-nuts
⅔	Cup sugar	1	tsp. any liqueur
	Grated rind of 1 orange	¼	Cup macaroon crumbs

Beat egg yolks and sugar until light, add grated rind, nuts and liqueur, and blend well. Beat egg whites until stiff and fold them into yolk mixture with macaroon crumbs, and bake in mod. oven 350 degrees until set, about 25 min. Pudding should be soft but not runny. Serve cold. Serves 4.

Mrs. Van Gaalen

## Desserts

### Glorified Rice

1½ C. boiled rice (with salt). Drain and rinse with cold water and cool. Add: 1 layer crushed pineapple lightly drained, 10 or 12 marshmallows (cup up), 1 can coconut, ½ C. powdered sugar. Fold in 1½ jars whipped cream.

Jeannette Faucett

### Blueberry Sherbet

- |                            |                             |
|----------------------------|-----------------------------|
| 1 Can (15 oz.) blueberries | 1 Cup sugar                 |
| 1 pkg. plain gelatine      | ½ Cup lemon juice           |
| 2 Tbsp. cold water         | 1 Egg white, stiffly beaten |
| 1 Cup boiling water        | 1 Cup toasted coconut       |

Mash berries thru a sieve. Add water enough to make 1½ C. Soak gelatine in 2 T. cold water. Add boiling water to dissolve. Add sugar, stirring until dissolved. Combine with blueberry pulp and lemon juice, and gradually stir this mixture into the stiffly beaten egg white. Freeze in refrigerator tray, allowing at least 4 hours. Stir once midway thru freezing. Meantime, spread shredded coconut over piepan and toast in the oven until lightly browned. Keep aside until dessert time. Then after ice has been spooned into sherbert dishes, garnish with coconut. A luscious dessert, serves 8.

Dee Sorensen

### Mocha-Nut Tortoni

- |                                   |                              |
|-----------------------------------|------------------------------|
| 2 Egg whites                      | 2 Tbsp. instant coffee       |
| ¼ Cup gran. sugar                 | 2 Egg yolks                  |
| 2 Cups heavy cream (avoset)       | 2 tsp. vanilla               |
| ¼ Cup gran. sugar                 | ½ Cup minced toasted almonds |
| ½ Cup semi sweet chocolate pieces |                              |

Week ahead if desired: Beat egg whites until quite stiff. Then gradually add ¼ C. sugar while beating. Whip cream with ¼ C. sugar and coffee. Add egg yolks and vanilla, fold into beaten egg whites. Melt chocolate over hot, not boiling water, cool slightly. Then quickly fold chocolate and almonds into egg white mixture. Turn into 12 custard cups or 16 2 oz. souffle cups. Freeze until firm. Then wrap in foil. Serve from freezer as needed. Makes 12-16. Note: I use paper cupcake papers and set in muffin tins. This is an excellent dinner party recipe as may be prepared well in advance.

Mrs. Sheila Shearon

## Cobbler

In bowl cream butter (size of walnut) with  $\frac{1}{2}$  c. sugar. Add pinch of salt, 1 heaping tsp. baking powder, 1 C. flour (sifted) and  $\frac{1}{2}$  C. milk. Mix till ingredients are well blended. Put into greased pan (large), top with a box of berries or any kind of fresh fruit, add 1 C. sugar and 1 C. boiling water. Bake at 375 degrees for 35-45 min.

Mrs. Ruby Pistek

## Sunset Cobbler

$\frac{1}{4}$  lb. butter, melted in 8" square pan while oven is heating.

Mix together:

1 Cup flour	$1\frac{1}{2}$ tsp. baking powder
1 Cup sugar	$\frac{1}{4}$ tsp. salt
Add $\frac{3}{4}$ Cup milk.	

Blend till smooth.

Pour in pan over butter. Spoon 1 can of cherry, peach, apple, or blueberry pie mix over dough. DO NOT MIX. If apple or peach are used, sprinkle generously with cinnamon-sugar mixture. Bake at 375 degrees for 40 to 60 minutes.

Joan Anderson

## Apple-Walnut Cobbler

$\frac{1}{2}$ Cup sugar	1 Cup sifted enriched flour
$\frac{1}{2}$ tsp. cinnamon	1 Cup sugar
$\frac{3}{4}$ Cup coarse-chopped California walnuts	1 tsp. baking powder
	$\frac{1}{4}$ tsp. salt
4 Cups thinly sliced pared tart apples or 1 No. 2 can (2 $\frac{1}{2}$ cups) sliced pie apples	1 Well-beaten egg
	$\frac{1}{2}$ Cup evaporated milk
	$\frac{1}{3}$ Cup butter or margarine, melted

Mix  $\frac{1}{2}$  cup sugar, the cinnamon, and  $\frac{1}{2}$  cup of the walnuts. Place apples in bottom of greased 8 $\frac{1}{4}$ x1 $\frac{3}{4}$ -inch round ovenware cake dish. Sprinkle with cinnamon mixture. Sift together dry ingredients. Combine egg, milk and butter; add dry ingredients, all at once, and mix till smooth. Pour over apples; sprinkle with remaining walnuts. Bake in slow oven (325°) about 50 minutes or till done. Cut in wedges. Serve with cinnamon-topped whipped cream. Makes 8 servings.

Mrs. J. Eeltink

## Desserts

### Dessert

Fast and simple and pretty and men love it too.

- |   |  |
|---|--|
| 1 pkg. lime jello                                     | No. 2 can crushed pineapple (use drained juice to put with jello recipe) |
| 1 Box cottage cheese (if unavailable, can be omitted) |  |
| ½ Cup celery, finely chopped                          | 6 Cut-up cherries to make design in bottom of pan                        |
| ½ Cup chopped walnuts                                 |  |

Use regular jello recipe on package with 1 cup water first so it will start to set faster. Then, when about to jell, add all other ingredients. Place your cut-up cherries on bottom of either fancy mold or a loaf pan - then pour in your mixture and set.

Jeannette Sperl

### Poof (It's a dessert)

- |                          |  |
|--------------------------|--|
| 1 Cup of boiling water   | 2 pkg. frozen strawberries (fresh would be so much better — dreamer) |
| 1 pkg. strawberry jello  |  |
| 1 Pint vanilla ice cream |  |

(It's a dessert). This is my own!

Dissolve jello in boiling water, stir until completely dissolved. Spoon in ice cream while jello is still not. Beat slowly with hand beater until ice cream is no longer lumpy. (Sort of squash the ice cream with the beater). Add a few (½ cup) strawberries, (drained) to the mixture. Pour into bowl or mold. Put in refrig until set. Serve with whipped cream topped with remaining strawberries. This is perfect for someone who works - doesn't have time for fussing with dessert - yet still wants something fancy. It takes about 10 min. to put together and 20 min. to set.

Dorothy Joseph

### Ritz Tort

Crush:

- 20 Ritz crackers

Add:

- |                      |                       |
|----------------------|-----------------------|
| 1 tsp. baking powder | 1 Cup pecans (broken) |
| 1 tsp. vanilla       |                       |

Beat:

- |              |                   |
|--------------|-------------------|
| 3 Egg whites | 1 Scant cup sugar |
|--------------|-------------------|

Fold egg white into cracker mixture. Grease 8 inch or larger oblong pan. Bake 30 min. at 350°. When cool cover with thick layer of whipped cream. Shred bitter chocolate on top. Chill 3 hrs. before serving.

Commir Kossuth

## Two Quickies

For a quick dessert with a crunchy top, chill a Hershey almond bar in the refrigerator and chop coarsely. Sprinkle over vanilla ice cream.

For added crispness and color in a fresh fruit compote, add a small amount of finely chopped green pepper.

Dorothy O'Brien

## Chocolate "Marquise"

½ Lb. sweet chocolate	3 Eggs
¼ Lb. confectioner's sugar	Coffee or vanilla flavoring
½ Lb. salt-free butter	30 Ladyfingers or vanilla wafers
½ Cup milk	

Melt chocolate; mix with milk and cool. Cream butter, add confectioners sugar and beat well. Add egg yolks one at a time. When smooth add melted chocolate mixture, flavoring. Carefully fold in stiffly beaten egg whites.

Line bottom and sides of mold closely with ladyfingers. Alternate batter and ladyfingers. Refrigerate one or two days.

Mrs. Louise Keil

## Easy Chocolate Dessert

Melt over hot water 1 cake sweet chocolate. Beat yolks and whites of 4 eggs separately. Add 2 tablespoons hot water to chocolate. Add to beaten yolks and add beaten whites. Put in sherbet cups and put in refrigerator. Top with whipped cream. Will serve 6.

Mrs. J. Sint

## Ice Cream Pie with Chocolate Coconut Crust

Melt two squares unsweetened chocolate and two tablespoons butter in top of double boiler, stirring until blended. Combine two tablespoons hot milk or water and two-thirds cup sifted confectioners' sugar. Add to chocolate mixture and stir in well. Add one and a half cups shredded coconut finely cut, either toasted or plain and mix well. Spread on bottom and sides of butter greased nine-inch pie pan. Chill until firm. To serve, fill crust with vanilla ice cream and top with chocolate sprinkles. Cover with Saran Wrap and place in freezer.

Mary Byington

## Desserts

### Creme de Cocoa Angel Dessert

- 10 inch Angel food cake                      1 Pint heavy whipping cream  
 $\frac{3}{4}$  Cup Creme de Cocoa                      3 Tbsp. Creme de Cocoa

Split cake crosswise into three layers. With an icpick, poke holes at intervals in the cake. Pour  $\frac{3}{4}$  cup Creme de Cocoa over cake. Let stand 30 min. Whip cream. Sweeten if desired, fold in 3 tbsp. Creme de Cocoa. Spread whipped cream between layers, on top and sides of cake. Refrigerate until served.

Mrs. Fletcher Dunbar

### Frozen Dessert

- 1 Cup pineapple juice                       $\frac{1}{2}$  Lb. marshmallows  
 $\frac{1}{2}$  Cup orange juice

Melt marshmallows in the juices. Chill in freezer until set.

- 1 Cup cream whipped stiff

When juices and marshmallows are set combine with whipped cream. Place a layer of vanilla wafers in a loaf pan, cover with a layer of the cream mixture. Continue until all of the cream mixture is used. Freeze for several hours until hard.

Mrs. W. L. Edge

*Pinning a label on a man is an easy way to ignore the logic of his argument.*

G. Heatter

### Christmas Frozen Fruit Treat

Scald 2 cups milk in double boiler and gradually stir in  $\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup flour and  $\frac{1}{4}$  teaspoon salt blended together. Continue to stir and cook for about 5 minutes. Spoon a small amount of this hot mixture over 2 slightly beaten eggs, mix well and then add to the hot contents of the double boiler. Cook and stir continuously until thick. Add 1 teaspoon vanilla and cool. Meanwhile butter a 5-by-9 loaf pan. When custard is cool stir in 2 cups finely crumbled mecaroons - the packaged kind - 1 cup white raisins, 1 cup chopped pecans,  $\frac{1}{2}$  cup chopped candied cherries. Fold in 1 cup cream whipped thick but not stiff. Pour into pan and freeze at least 24 hours. To serve, turn out and let soften slightly. Then cut in  $\frac{3}{4}$ -inch slices.

## Trifle

- |   |  |
|---|--|
| 6 Finger sponge cakes or 3 ozs. sponge cake | 1 Pint custard or vanilla pudding.               |
| Strawberry jam                              | For decoration, whipped cream, cherries and nuts |
| 1 Jello, strawberry flavor                  |  |

Slice sponge cakes and spread with jam. Arrange in a glass dish. Pour the Jello over cake and leave to set. Add the custard or pudding, making sure that this has cooled well. Decorate with a layer of whipped cream and cherries, etc.

This sweet must be kept in the refrigerator until ready to serve.

Mary Billington

## Pears in Orange Sauce

In saucepan, combine  $\frac{1}{2}$  cup sugar, 1 cup water, the shredded rind and juice of 1 orange, and juice of  $\frac{1}{2}$  a lemon. Bring to boil and boil 5 minutes. Add 4 peeled, large, under-ripe pears. Bring to boil; cover, and simmer 20 to 25 minutes, or until pears are tender. Serve warm or cold, with sweet or sour cream, as desired. Makes 4 servings.

Emma Clark

## Glamour Dessert

Don't tell a soul how quick and easy this one is - they'd never believe you anyway!

- |   |  |
|---|--|
| Vanilla wafers (or chocolate wafers)                              | 1 tsp. almond flavoring                                |
| Shredded coconut  | 1 No. 2 $\frac{1}{2}$ can fruit cocktail, well drained |
| 1 pkg. "Dream Whip"   | 1 Sliced banana  |
| $\frac{1}{2}$ Cup ice-cold milk (skimmed milk works just as well) | Nutmeg   |

Open fruit cocktail, set aside to drain. Butter pie plate generously, crumble enough wafers to cover bottom of plate and stand a row of wafers up around edge of pie plate to make scalloped edge. Sprinkle a little shredded coconut (toasted if you like) over crumbs. Beat "Dream Whip," milk and almond flavoring till stiff as directed on package. Carefully fold in fruit and spoon into the crumb-lined pieplate. Sprinkle nutmeg generously around outer edge of pie, leaving center plain for decorative effect. Place in freezing compartment for about an hour, removing then to refrigerator shelf for several hours. Cut in pie-shaped wedges for serving. (Pretty enough to cut and serve at the table!)

Betty White

## Desserts

### Chocolate Marshmallow Dessert

- |                         |                       |
|-------------------------|-----------------------|
| 1 Lb. Marshmallows      | 1 Cup milk            |
| 2 pkgs. chocolate snaps | 1 Pint whipping cream |

Put marshmallows and milk in top of double boiler, stir till melted & smooth. Remove and cool. Stir occasionally. Roll snaps fine; put slightly more than half in bottom of pan, whip cream; combine with marshmallow mixture. Add creme de menthe to flavor. Pour over crumbs and add rest of crumbs to top. Chill several hours. Serve in squares. Serves 8. Audrey Harris

### Ice Box Cake

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 3 pkgs. frozen strawberries | 2 Tbsp. evaporated milk           |
| 1 Cup butter                | 1 Can crushed pineapple           |
| 2 Cups sugar                | $\frac{2}{3}$ Cup pineapple juice |
| 4 Egg yolks                 | Graham crackers                   |
| 4 Egg whites                |                                   |

Beat egg yolks with cream in small bowl. Put in pan with hot water to cook, stirring constantly. When thick and smooth add to creamed butter and sugar mixture. Cool. Add crushed pineapple and juice and strawberries and fold in stiffly beaten egg whites. Line pan with waxed paper. Spread a layer of graham cracker crumbs evenly over bottom of pan. Over this turn half of the mixture, another layer of graham cracker crumbs and remainder of mixture, crumbs on top. Deepfreeze. Makes 16 servings.

Submitted by Wilma van de Ven; original recipe of Anna Roding's.

### Honey Sherbet

Not sweet as honey, but smooth as honey, even if you forget to stir it.

- |   |  |
|---|--|
| 2 $1\frac{1}{2}$ oz. cans evaporated milk | 1 6 oz. can frozen concentrated orange juice |
| 1 1 lb. jar honey                         | $\frac{1}{3}$ Cup frozen lemon juice         |
| 1 12 oz. can pineapple juice              | $\frac{1}{4}$ tsp. salt                      |
| 2 12 oz. cans apricot nectar              |  |

Combine above and freeze. You will need to set the honey jar in a bowl of hot water, after you have emptied it once, to get the full amount thin enough to come out. This does not have to be beaten or seven stirred, though I think it is lighter if you beat it. I use a deep pan for this, setting my mixer on low and mixing until the honey is fully blended. Then I freeze in the same pan, and beat once when it is half frozen - still in the same pan. No cooking, and only one pan to wash. Kay Evans

