



DESSERTS
that
DELIGHT

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ORANGE COMPOTE

Temp: 350°F Time: 50-60 min

12 oz pkg mixed fruit Juice of 1 orange
 Water Orange peel

1. Wash dried fruit and place in a 1 quart casserole. Cover with water.
2. Let stand several hours or overnight.
3. Add orange juice and thin slivers or orange peel. Bake covered in preheated oven.

NOTE: *If desired, cut orange peel into fancy shapes to dress up the compote.*

ORANGE CHERRY COBBLER

Temp: 400°F Time: 15-20 min

2½ c cherry or peach 1 T lemon juice
 pie filling 1 pkg refrigerated orange
 ¼ c water Danish rolls
 ¼ t almond extract

1. In saucepan, combine pie filling, water, almond extract and lemon juice; heat to boiling.
2. Pour into shallow 1 quart casserole dish.
3. Top hot cherries with rolls, cut side up.
4. Bake in preheated oven.
5. Remove from oven and spread biscuits with icing that comes in the orange roll package.

NOTE: *If desired, use pineapple or blueberry pie filling. Omit almond extract.*

FRUIT COBBLER

Temp: 400°F Time: 20-25 min

1 qt canned fruit or 2 T butter or margarine
 2-10 oz pkgs frozen fruit 3 T sugar
 2 T flour ½ c biscuit mix
 ¼-½ c sugar 2/3 c milk
 Juice and grated rind of
 1 lemon

1. Place fruit and juice in greased baking dish.
2. Mix flour, sugar and lemon rind, and sprinkle over fruit lemon juice. Dot with butter.
3. Add sugar to biscuit mix, add milk and stir just enough to mix to a soft dough.
4. Spread dough on top of fruit. Bake in preheated oven. Juice will thicken to make sauce. Serve warm.

NOTE: *Prunes, plums, cherries, berries, peaches or rhubarb can be used in this recipe.*

DATE TORTE*Temp: 350°F Time: 40 min*

- | | |
|---------------|-----------------------|
| 2 eggs | 1 t baking powder |
| 1 c sugar | 1/8 t salt |
| 2 T milk | 1 c nutmeats, chopped |
| 1/4 t vanilla | 1 c dates, cut fine |
| 2 T flour | |

1. Beat eggs until very light, sugar and blend well. Add milk and vanilla. Continue to beat until well blended.
2. Combine flour, baking powder and salt. Sift over nutmeats and dates. Blend with first mixture.
3. Pour into a well-greased 8x8x2 inch pan. Bake in preheated oven. Serve warm or cold with whipped cream.

CRANBERRY CRUNCH*Temp: 350°F Time: 45 min*

- | | |
|--------------------------------|--------------------------|
| 1 c uncooked oatmeal | 1 lb can cranberry sauce |
| 1/3 c sifted all-purpose flour | (jellied or whole) |
| 1/2 c brown sugar | 1 qt vanilla ice cream |
| 1/3 c butter or margarine | |

1. Mix oatmeal, flour and brown sugar. Cut in butter until crumbly.
2. Place half of this mixture in an 8x8x2 inch greased cake pan. Cover with cranberry sauce. Top with balance of mixture.
3. Bake in preheated oven. Serve hot in squares topped with scoops of ice cream.

NOTE: Applesauce or mincemeat may be used in place of canberries.

BROWNIE PUDDING*Temp: 350°F Time: 40-45 min*

- | | |
|------------------------------|-----------------------|
| 1 c sifted all-purpose flour | 1 t vanilla |
| 2 t baking powder | 2 T melted shortening |
| 1/2 t salt | 3/4 c chopped nuts |
| 2 T cocoa | 3/4 c sugar |
| 3/4 c sugar | 1/4 c cocoa |
| 1/2 c milk | 1 3/4 hot water |

1. Sift together flour, baking powder, salt, cocoa, and sugar.
2. Add milk, vanilla and shortening; mix until smooth. Add nutmeats.
3. Spread into a greased 8x8x2 inch pan.
4. Mix sugar and cocoa; sprinkle over batter.
5. Pour hot water over entire batter. (This make a sauce for pudding.) Bake in a preheated oven.

NOTE: A 9 ounce package or 1/2 of an 18 1/2 ounce package chocolate cake mix can be substituted for cake mixture above. Use sugar, cocoa and hot water over cake.

APPLESAUCE TORTE*Temp: 350°F Time: 30-35 min.*

12 graham cracker ($\frac{1}{4}$ lb)	$\frac{1}{2}$ can condensed milk ($\frac{2}{3}$ c)
$\frac{1}{4}$ c butter, melted	1 lemon, juice and grated
$\frac{1}{4}$ c sugar	rind
3 eggs, separated	$\frac{1}{8}$ t salt
1 c applesauce	$\frac{1}{2}$ t vanilla

1. Crush graham crackers and roll to a coarse meal. Add butter and sugar. Combine thoroughly.
2. Line a greased 8x8x2 inch baking dish with the crumb mixture reserving about $\frac{1}{4}$ cup of crumbs for top.
3. Beat egg whites until stiff.
4. Beat egg yolks until thick and lemon colored. Add applesauce, condensed milk, lemon juice, grated rind, salt and vanilla. Fold in egg whites
5. Pour into the crumb lined pan. Sprinkle top with buttered crumbs.
6. Bake in preheated oven until a table knife, when inserted in the mixture comes out clean.
7. Cool thoroughly before serving.

BAKED RHUBARB SAUCE*Temp: 375°F Time: 30 min*

4 c diced rhubarb	$\frac{1}{2}$ - 1 c sugar
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1. Arrange rhubarb in buttered 2 quart casserole and sprinkle with sugar according to desired sweetness.
2. Cover and bake in preheated oven.

NOTE: *May be cooked in saucepan on top of range with $\frac{1}{4}$ - $\frac{1}{2}$ cup water added.*

BAKED APPLES*Temp: 350°F Time: 45 min to 1 hr*

6 large baking apples	$\frac{1}{4}$ t salt
$\frac{1}{4}$ c brown sugar	$\frac{3}{4}$ c orange juice
3 T butter	$\frac{1}{2}$ c sugar
3 T slivered almonds	1 t quick-cooking tapioca
2 T apricot preserves	

1. Pare upper half of apples and core leaving a small plug in the blossom end but removing blossom.
2. Arrange in a buttered baking dish.
3. Combine brown sugar, butter, almonds, apricot preserves and salt. Spoon into center of apples.
4. Combine the orange juice, sugar and tapioca and pour over the apples
5. Bake in a preheated oven, basting occasionally.

APPLE CRISP*Temp: 375°F Time: 45-50 min*

- | | |
|---|---|
| 4 c apples, pared and cut
into $\frac{1}{4}$ " slices (6 or 8
apples) | $\frac{1}{2}$ -1 c sugar
$\frac{3}{4}$ c sifted all-purpose flour
6 T butter or margarine |
| 1 t cinnamon | |
| $\frac{1}{4}$ c water | |

1. Arrange the apples in a greased baking dish.
2. Sprinkle with cinnamon and add water.
3. Work together the sugar, flour and butter until crumbly, spread over the apples. Bake uncovered in a preheated oven.
4. Serve warm with cream.

APPLE BROWN BETTY*Temp: 350°F Time: 40-50 min*

- | | |
|--------------------------|------------------------------------|
| $\frac{1}{3}$ c sugar | $1\frac{1}{2}$ c soft bread crumbs |
| $\frac{1}{3}$ c molasses | 3 c sliced or chopped apples |
| $\frac{1}{4}$ t cinnamon | $\frac{1}{4}$ c water |
| $\frac{1}{4}$ t nutmeg | 1 lemon, juice and grated rind |
| $\frac{1}{4}$ salt | 3 T butter |

1. Mix sugar, molasses, spices and salt.
2. Put $\frac{1}{2}$ of crumbs in a greased $1\frac{1}{2}$ quart casserole, then half of the apples. Sprinkle with half of sugar mixture. Repeat.
3. Mix water, lemon juice and grated rind. Pour over top of apple mixture.
4. Top with remaining crumbs and dot with butter. Cover.
5. Bake in preheated oven.

RHUBARB CRUMBLE PUDDING*Temp: 375°F Time: 45-50 min*

- | | |
|---|----------------------------|
| $\frac{1}{2}$ c sifted all-purpose
flour | 4 c diced rhubarb |
| $\frac{1}{2}$ t salt | 1 c sugar |
| $\frac{1}{4}$ t cinnamon | $\frac{1}{8}$ t salt |
| $\frac{1}{2}$ c sugar | 1 T lemon juice if desired |
| $\frac{1}{3}$ c butter or margarine | |

To make crumb mixture:

1. Sift together flour, salt, cinnamon and sugar.
2. Cut or mix in butter or margarine until mixture is crumbly. Spread half the crumb mixture evenly over the bottom of 8 inch square cake pan. Press down firmly.
3. Combine rhubarb, sugar, salt and lemon juice. Spread evenly over mixture in pan.
4. Sprinkle remaining crumb mixture over rhubarb and press down.
5. Bake in preheated oven.
6. Serve with sweetened whipped cream or ice cream.

NOTE: For Rhubarb Crunch use $\frac{3}{4}$ cup uncooked oatmeal and $\frac{3}{4}$ c sifted all purpose flour in place of $1\frac{1}{2}$ cups flour.

SPANISH CREAM

1 T unflavored gelatine $\frac{1}{2}$ c sugar
3 c milk $\frac{1}{4}$ t salt
3 eggs, separated 1 t vanilla

1. Soften gelatine in $\frac{1}{4}$ cup of milk. Scald rest of the milk. Dissolve softened gelatine in hot milk.
2. Beat egg yolks slightly. Add sugar. Pour the hot milk over egg yolks, stirring constantly; add salt and vanilla.
3. Beat egg whites until stiff. Fold into milk mixture.
4. Pour into individual molds or custard cups. Chill.
5. Unmold and serve garnished with half maraschino cherry.

LEMON CREAM SPONGE

Temp: 350°F Time: 25 min

2 egg whites 1 c sifted cake flour
1 t lemon juice $1\frac{1}{2}$ t baking powder
2 T sugar $\frac{1}{4}$ t salt
 $\frac{1}{2}$ c cold water $4\frac{1}{2}$ oz pkg lemon instant pudding
1 t grated lemon rind $1\frac{1}{2}$ c milk
2 egg yolks $\frac{1}{2}$ c heavy cream, whipped or
 $\frac{3}{4}$ c sugar dessert topping
 Angel Flake Coconut

1. Beat egg whites until stiff but not dry.
2. Add lemon juice and 2 tablespoons sugar. Beat until stiff enough to hold in peaks.
3. Add water and lemon rind to egg yolks. Beat until light and foamy. Beat in sugar gradually.
4. Sift flour with baking powder and salt; fold into egg yolk mixture.
5. Fold in beaten egg whites.
6. Line bottom of 2 ungreased 8 inch layer cake pans with waxed paper.
7. Pour in batter. Bake in preheated oven. Invert on rack until cool before removing from pan.
8. Prepare pudding mix as directed on package using only $1\frac{1}{2}$ c milk. Chill until set.
9. Spread 1 cup of filling between layers of cooled sponge cake.
10. Garnish top with whipped cream or prepared dessert topping. Sprinkle with coconut.

NOTE: *Spoon remainder of lemon filling into dessert dishes and garnish with coconut. Serve following day.*

ORANGE BABA (Dessert)*Temp: 400°F Time: 20-30 min*

$13\frac{3}{4}$ oz pkg hot roll mix
 $\frac{3}{4}$ c warm water
 2 eggs, beaten
 6 T melted butter or
 margarine, cooled

$\frac{1}{3}$ c sugar
 6 oz can frozen orange
 juice concentrate
 1 c sugar
 $\frac{3}{4}$ c water
 Sliced toasted almonds

1. Dissolve yeast from roll mix in warm water. Add to beaten eggs. Stir in butter.
2. Add flour from roll mix and $\frac{1}{3}$ cup sugar. Beat well.
3. Dough will be very soft. Let rise until double in size.
3. Turn into greased $6\frac{1}{2}$ cup ring mold. Let rise until double in size.
4. Bake in preheated oven until golden brown.
5. Combine orange juice, sugar and water. Bring to a boil.
6. Immediately turn baba out in a shallow baking pan and baste with syrup until all syrup is absorbed.
7. Garnish with sliced almonds.

BROWNIE TORTE*Temp: 375°F Time: 12-15 min*

$2\frac{1}{2}$ c sifted all-purpose flour
 $\frac{1}{2}$ c sugar
 $\frac{1}{3}$ c cocoa
 $\frac{1}{2}$ t baking powder

$\frac{1}{2}$ t salt
 $\frac{3}{4}$ c butter or margarine
 1 egg
 2 T milk

1. Sift together flour, sugar, cocoa, baking powder and salt.
2. Cut in shortening in mixer until particles are the size of small peas.
3. Add egg and milk. Blend until well combined.
4. Place dough on a 14 x 10 inch ungreased cookie sheet. Roll out on baking sheet with floured rolling pin to a rectangle, approximately 14 x 9 inches. Trim edges with a sharp knife. Cut across dough in 2 places to form three $9 \times 4\frac{2}{3}$ inch rectangles.
5. Bake in preheated oven. When cool, loosen with a spatula.
6. Place filling between layers and frost with your favorite chocolate icing. Decorate top with shaved almonds. Chill before serving.

Filling:

$4\frac{1}{2}$ oz pkg instant vanilla or
 chocolate pudding

$\frac{1}{4}$ c milk
 $\frac{1}{2}$ c heavy cream, whipped

1. Prepare instant pudding with $\frac{1}{4}$ cup milk according to package directions. Fold whipped cream into pudding.

SOFT CUSTARD

2 eggs or 3 egg yolks slightly beaten	2 c milk, scalded 1 t vanilla Nutmeg
3 T sugar	

1. Add eggs and sugar to scalded milk. Cook over hot, not boiling water, until mixture thickens and coats a silver spoon.
2. Cool quickly and add vanilla and nutmeg.
3. Serve over stewed or fresh fruit, unfrosted cake, pudding or fruit whip.

NOTE: *Be careful not to overcook or the custard may curdle. If custard begins to curdle, beat until smooth.*

BAKED CUSTARD

Temp: 300°F Time: 35-45 min

2 c milk, scalded	1 t vanilla
2 eggs or 3 egg yolks	Nutmeg
3 T sugar	

1. Add beaten eggs, sugar and vanilla to scalded milk.
2. Pour into custard cups and sprinkle with nutmeg.
3. Place cups in baking pan filled with 1 inch hot water.
4. Bake in preheated oven until just set but still quivery.

NOTE: *½ cup coconut may be added if desired.*

CUSTARD RICE PUDDING

Temp: 350°F Time: 35-45 min

2 eggs	1 t vanilla
½ c sugar	1 c cooked rice
½ t salt	¼ c raisins
2¼ c milk	Dash nutmeg

1. Beat eggs, add sugar, salt, milk, vanilla, rice, and raisins.
2. Turn into a greased baking dish. Sprinkle with nutmeg.
3. Bake in a preheated oven until a silver knife inserted in center of custard comes out clean.

MEXICAN FLAN

Temp: 450°F Time: 8-10 min.

Pastry for 1 - 9 inch pie crust	¾ oz pkg pudding mix 1 c heavy cream, whipped
2 T granulated sugar	3 T sweet chocolate curls
3 medium bananas	

1. Roll out pastry to make a 9 inch circle. Place on a cookie sheet and prick well. Chill 30 minutes, then bake in a preheated oven.
2. Sprinkle cooled pastry with sugar and cover with a layer of sliced bananas.
3. Prepare pudding as directed on package and let cool.
4. Spread cold pudding over bananas, then a layer of whipped cream.
5. Top with chocolate curls.

CHOCOLATE MINT SOUFFLE*Temp: 325°F Time: 30-35 min*

- | | |
|-------------------------|--|
| 2 T butter or margarine | $\frac{1}{4}$ c sugar |
| 3 T flour | 3 eggs, separated |
| 1 c milk | $\frac{1}{4}$ c crushed peppermint candy |
| 2 sqs chocolate, melted | Sweetened whipped cream |

1. Melt butter, add flour, cook until frothy.
2. Add milk, melted chocolate and sugar, and bring just to the boiling point.
3. Add to well beaten egg yolks and fold in candy.
4. Fold in stiffly beaten egg whites and pour into a greased baking dish.
5. Bake in preheated oven and serve while warm with whipped cream.

NOTE: *If desired, freeze before baking. Place frozen souffle in 425°F oven and immediately reduce temperature to 350°F. Bake 1 hour 20 min.*

PARTY DESSERTS**WINE CUSTARD FONDUE**

- | | |
|--|---|
| 3 oz pkg egg custard mix | 1 lb assorted dried fruit
(prunes, apricots, pears
and peaches) |
| $3\frac{1}{4}$ oz pkg vanilla pudding
and pie filling mix | Walnut halves |
| $1\frac{1}{2}$ c milk | 3 oz pkg cream cheese |
| $\frac{1}{2}$ t grated orange rind | Candied cherries |
| 1 c semi-sweet white wine
at room temperature | Almonds halved |
| 1 c water | Slivers of candied ginger |
| $\frac{1}{4}$ c semi-sweet white wine | |

1. Combine egg custard mix and vanilla pudding and pie filling in fondue pot.
2. Stir in milk and grated orange rind.
3. Cook over medium heat, stirring constantly until mixture thickens and starts to boil. Cook $\frac{1}{2}$ minute then reduce to low heat. Stir in wine.
4. Stuff fruit with walnut halves, cream cheese, candied cherry halves, almonds or slivers of candied ginger.
5. Use hibachi sticks or fondue forks for dipping stuffed assorted dry fruit.

NOTE: *If sauce becomes too thick, slowly stir in additional wine.*

To Soften Dried Fruits for Stuffing:

1. Combine water and wine; and fruit and bring to a boil.
2. Remove from heat and let stand 5 - 10 minutes until fruit is barely soft; drain well.

NOTE: *Fresh dates and ready-to-eat dried prunes can be stuffed without softening.*

ANGEL PIE

Temp: 275°F Time: 20 min
 raised to
 300°F 40 min

4 egg whites	2 T lemon juice
$\frac{1}{4}$ t cream of tartar	2 t grated lemon rind
1 c sugar	$\frac{1}{4}$ c water
$\frac{1}{4}$ t almond flavoring	1 c heavy cream, beaten
4 egg yolks	until thick
$\frac{1}{2}$ c sugar (for filling)	

1. Beat egg whites until frothy. Add cream of tartar and beat until whites stand in glossy points.
2. Gradually beat in 1 cup sugar. Add flavoring. Spread in greased 9 inch pie pan. Bake in preheated oven; cool.
3. Beat egg yolks until thick and lemon colored. Gradually beat in sugar, lemon juice, rind and water. Cook over low heat until thickened, about 5 minutes. Allow to cool.
4. Spread half of the whipped cream in meringue shell. Spread cold lemon filling on top and add remainder of cream. Chill in refrigerator several hours or overnight if possible.

PINEAPPLE PARTY ANGEL

1 lb $4\frac{1}{2}$ oz can crushed pineapple	Red food coloring
1 T unflavored gelatine	2 c heavy cream, whipped
$\frac{1}{4}$ t mint extract	2 c flaked coconut
Green food coloring	10" baked angel food cake
$\frac{1}{4}$ c chopped marashino cherries	Sliced pineapple

1. Drain pineapple, save $\frac{1}{4}$ cup syrup. Divide fruit evenly in two bowls.
2. Soften gelatine in $\frac{1}{4}$ cup pineapple syrup; then dissolve over hot water. Stir half of the gelatine mixture into each bowl of pineapple.
3. Flavor one mixture with mint and tint green. Stir cherries and syrup into other mixture and tint pink.
4. Reserve $\frac{1}{2}$ cup of whipped cream and $\frac{1}{4}$ cup of coconut for garnish
5. Fold remaining coconut into the cream, then divide the mixture evenly between the bowls of pineapple.
6. Split the cake into 3 layers. Spread bottom layer with green filling, add a layer of cake and spread with pink filling.
7. Top with remaining cake and garnish with whipped cream and coconut and, if desired, pineapple slices and cherries.

BAKED ALASKA

Temp: 500^oF Time: 4-5 min

1 layer sponge cake $\frac{1}{2}$ c superfine sugar
1 qt ice cream $\frac{1}{2}$ t vanilla
4 egg whites

1. Place sponge cake on a bread board and spread ice cream on top.
2. Beat egg whites until stiff. Add sugar gradually and beat well; add vanilla.
3. Cover top and sides of ice cream and cake with a thick layer of meringue.
4. Bake in a preheated oven until delicately browned. Slip off onto a large dessert plate to serve. Serve at once.

NOTE: *This may be frozen 24 hours (no longer) after browning. Allow to cool 5 minutes, then place in freezer unwrapped. Remove from freezer 15 minutes before serving.*

CREPES Suzette (Dessert)

$\frac{2}{3}$ c sifted all-purpose flour 2 T melted butter or margarine
 $\frac{1}{2}$ t salt $\frac{1}{2}$ c milk
3 eggs

1. Combine flour, salt and eggs. Beat at low speed using mixer or blender.
2. Gradually add melted butter, then milk. Blend until batter is the consistency of cream.
3. Let batter stand two hours in refrigerator before baking.
4. Bake crepes in a 6 inch well buttered crepe pan or griddle over medium high heat.
5. Pour a little of the batter in the griddle or pan; tip pan so it runs over entire surface.
6. When crepe is golden brown, turn carefully and brown on other side. Finished crepes should be paper thin and may be kept warm in oven.
7. Roll as a jelly roll and sprinkle with sugar. Serve with orange sauce.

ORANGE SAUCE

$\frac{1}{2}$ c soft butter or margarine Juice of 3 oranges
 $\frac{1}{2}$ c superfine sugar 2 T rum flavoring
2 T grated orange rind

1. Cream butter. Beat in sugar and add orange rind and juice.
2. Heat until syrupy. Add rum flavoring and pour over pancakes.

MERINGUES

Temp: 275°F Time: 50-60 min

2 egg whites Few grains salt
10 T superfine sugar $\frac{1}{4}$ t vanilla

1. Have egg whites at room temperature and beat until stiff enough to hold in points.
2. Add 8 tablespoons of the sugar gradually beating until fluffy. Fold in remaining 2 tablespoons of sugar, salt and vanilla.
3. With a spoon or pastry tube shape meringue mixture in nests on a cookie sheet covered with unglazed paper.
4. Bake in a preheated oven.
5. Fill meringue nests with chilled custard, fresh fruit, or ice cream.

NOTE: *Baked meringues can be stored in food freezer for 2 months. Thaw in unopened package at room temperature 15 to 20 minutes.*

CREAM PUFFS

Temp: 400°F Time: 40-50 min

$\frac{1}{2}$ c shortening (part butter) 1 c sifted all-purpose flour
1 c water 4 eggs

1. Combine shortening and water. Bring to a rolling boil.
2. Add flour all at once, stirring vigorously until mixture leaves the sides of the pan and forms a ball.
3. Cool slightly. Add eggs one at a time, beating well after each addition.
4. Drop from a spoon onto a well greased cookie sheet. Bake in a preheated oven. Makes 9 large cream puffs.

NOTE: *For small tea size cream puffs, drop from teaspoon. Bake 20-30 minutes.*

CREAM FILLING

2 T flour 2 c milk
1 T cornstarch 2 eggs, well beaten
 $\frac{2}{3}$ c sugar 1 t vanilla
 $\frac{1}{8}$ t salt

1. Combine flour, cornstarch, sugar and salt, mix to a smooth paste with $\frac{1}{2}$ cup milk.
2. Scald the rest of the milk and add flour and sugar mixture. Bring to a boil and cook 1 - 2 minutes, stirring constantly.
3. Add a little of the hot mixture to the eggs and stir until smooth. Add rest of hot mixture and cook 1 or 2 minutes longer.
4. Cool, add vanilla and when cold, fill cream puff shells. Keep in refrigerator until serving time.

CHOCOLATE CREAM FILLING

1. Follow the direction for Cream Filling, adding 3 tablespoon more sugar. When scalding milk, add $1\frac{1}{2}$ squares unsweetened chocolate. When melted, beat well with rotary beater before adding dry ingredients. Proceed as directed in recipe.

CHEESE CAKE

Temp: 325°F Time: 1 hr

Crumb Mixture

- | | |
|--------------------------|----------------------------------|
| 6 oz pkg Zwieback | $\frac{1}{4}$ c melted butter or |
| 2 T sugar | margarine |
| $\frac{1}{4}$ t cinnamon | |

Cake Mixture

- | | |
|-----------------------|--------------------------------------|
| 1 lb cream cheese | 3 egg yolks |
| 1 c light cream or | 1 t vanilla |
| evaporated milk | $\frac{3}{4}$ t grated lemon rind or |
| 1 c sugar | $\frac{1}{4}$ t dried lemon rind |
| 2 T all-purpose flour | 3 egg whites |
| $\frac{1}{2}$ t salt | |

1. Break Zwieback in half, put in blender to make crumbs.
2. Combine crumbs, sugar, cinnamon and melted butter. Mix well. Reserve $\frac{1}{3}$ of crumb mixture and press rest on bottom and sides of greased 9 inch spring form pan.
3. For cake, soften cream cheese with cream.
4. Add sugar, flour, salt, egg yolks, vanilla and lemon rind. Mix well.
5. Beat egg whites until soft peaks are formed. Fold into cheese mixture.
6. Pour into crumb lined pan, sprinkle remaining crumbs on top and bake in preheated oven until set.
7. Cool thoroughly before removing from pan.
8. Serve in pie shaped pieces.

SOUR CREAM TOPPING

- | | |
|----------------------|-------------|
| 2 c dairy sour cream | 1 t vanilla |
| 1 T sugar | |

1. Combine ingredients.
2. Spread over baked cheesecake and return to oven for 8-10 minutes.

CHERRY GLAZE FOR CHEESECAKE

- | | |
|----------------------------|-----------------------------------|
| $\frac{1}{2}$ T cornstarch | 1 lb 4 oz can sweetened |
| $\frac{1}{3}$ c sugar | tart red cherries |
| $\frac{1}{4}$ t salt | $\frac{1}{8}$ t grated lemon rind |
| | Red food coloring |

1. Mix cornstarch, sugar, salt in a saucepan.
2. Add cherries, including syrup. Cook until thickened.
3. Remove from heat. Add lemon rind and food coloring, if desired.
4. Cool and spread over baked and cooled cheesecake.

ANGEL FOOD SNOWBALLS

Angel food cake

Coconut or chopped nutmeats

Boiled icing

1. Cut cake into 1 to 2 inch cubes. Frost with boiled icing.
2. Roll in coconut or chopped nutmeats. Dry on cooling rack. Serve for tea.

FAMOUS CHEESE CAKE

Pastry

Temp: 400°F Time: 15-20 min

1 c sifted all-purpose
flour

$\frac{1}{2}$ t vanilla

1 egg yolk

$\frac{1}{4}$ c sugar

$\frac{1}{4}$ c soft butter or

1 t grated lemon rind

margarine

1. Combine flour, sugar, lemon rind and vanilla.
2. Make a well in the center, add unbeaten egg yolk and butter. Mix on low speed until dough leaves side of bowl.
3. Form into a ball on waxed paper. Chill 1 hour.
4. Roll out $\frac{1}{3}$ of dough $\frac{1}{8}$ inch thick directly on lightly greased bottom of 9 inch spring-form pan. Trim dough even with edge.
5. Bake in preheated oven until golden brown. Cool.
6. Assemble spring-form pan with baked crust on bottom.
7. Roll remaining dough $\frac{1}{8}$ inch thick and line sides of pan. Chill while preparing filling.

Filling

Temp: 500°F Time: 10 min
then 250°F for 1 hr

$2\frac{1}{2}$ lbs cream cheese

$\frac{1}{4}$ t vanilla

$1\frac{3}{4}$ c sugar

5 eggs

3 T all-purpose flour

2 egg yolks

$1\frac{1}{2}$ t grated lemon rind

$\frac{1}{4}$ c heavy cream

$1\frac{1}{2}$ t grated orange rind

1. Combine cream cheese, sugar, flour, grated rinds and vanilla. Beat until mixture is smooth and thoroughly blended.
2. Add eggs and yolks beating until mixture is well combined. Add cream and mix well.
3. Pour filling into spring-form pan with baked crust on bottom, unbaked crust on sides.
4. Bake in preheated oven 10 minutes. Reduce temperature and bake 1 hour longer.
5. When thoroughly cooled, remove side of spring-form pan. Cut in wedge shape pieces for serving.

MOCHA NUT TORTE*Temp: 375°F Time: 30-35 min*

- | | |
|--|--------------------------------------|
| $\frac{1}{2}$ c sifted all-purpose flour | 3 egg yolks |
| 2 t baking powder | $\frac{3}{4}$ c chopped walnut meats |
| $\frac{1}{2}$ t salt | 1 t vanilla |
| 2 c fine graham cracker crumbs | 1 c cold coffee |
| $\frac{1}{2}$ c shortening | 3 egg whites, stiffly beaten |
| 1 c sugar | Shaved bitter chocolate |

- Sift flour, baking powder, and salt together; mix in crumbs.
- Cream shortening thoroughly with sugar, then beat in egg yolks and continue beating until very light and fluffy.
- Add nuts and vanilla.
- Add flour mixture alternately with cold coffee, beating just until smooth. Fold in stiffly beaten egg whites.
- Turn batter into two 8 inch layer cake pans lined with waxed paper. Bake in preheated oven.

FILLING:

- | | |
|---|-------------------------------------|
| $4\frac{1}{2}$ oz pkg instant vanilla pudding | $\frac{1}{2}$ t instant coffee |
| $1\frac{1}{4}$ c milk | $\frac{1}{2}$ c heavy cream whipped |

Prepare instant vanilla pudding with $1\frac{1}{4}$ cup milk according to package direction. Add instant coffee. Fold whipped cream into pudding.

- When cake is thoroughly cooled, split each layer. Spread filling between layers and on top.
- Decorate top of torte with shaved bitter chocolate.

HUGUENOT APPLE TORTE*Temp: 350 F Time: 25 min or
" 325 F " 35 min*

- | | |
|-----------------------------------|---------------------------|
| 1 egg, unbeaten | 1 c finely chopped nuts |
| $\frac{3}{4}$ c sugar | 1 c finely chopped apples |
| $\frac{1}{4}$ c all-purpose flour | 1 t vanilla |
| $1\frac{1}{2}$ t baking powder | $\frac{1}{4}$ t cinnamon |
| $1/8$ t salt | $\frac{1}{4}$ t nutmeg |
| | Whipped cream |

- Mix ingredients in order given and pour into a greased 9 inch pie plate. Bake in preheated oven.
- Cut in wedges and serve with whipped cream. This torte will have a macaroon-appearing crust.

PINEAPPLE DELIGHT

- 1 c drained crushed pineapple
- 1 c dates, sliced
- 1 c miniature marshmallows
- 1 c heavy cream, whipped
- 1 c macaroon crumbs

1. Mix the pineapple, marshmallows, macaroons, dates and fold in the whipped cream. Chill for several hours.
2. Serve in sherbet glasses with a topping of chopped nuts.

BLUEBERRY BUCKLE

Temp: 375°F Time: 45-50 min

Crumb Mixture

- $\frac{3}{4}$ c sugar
- $\frac{1}{4}$ c soft shortening
- 1 egg
- $\frac{1}{2}$ c milk
- 2 c sifted all-purpose flour
- 2 t baking powder
- $\frac{1}{2}$ t salt
- 2 c drained blueberries

- $\frac{1}{2}$ c sugar
- $\frac{1}{3}$ c all-purpose flour
- $\frac{1}{2}$ t cinnamon
- $\frac{1}{4}$ c soft butter

1. Mix sugar, shortening and egg together thoroughly. Add milk.
2. Sift flour, baking powder and salt together and stir into sugar mixture. Fold in blueberries.
3. Spread batter in a greased 9 inch square pan.
4. Combine ingredients for crumb mixture using a fork. Sprinkle over batter.
5. Bake in a preheated oven.
6. Serve warm, fresh from the oven.

APPLE KUCHEN

Temp: 375°F Time: 50 min

- $\frac{1}{4}$ c sifted all-purpose flour
- 1 t baking powder
- $\frac{1}{2}$ t salt
- 1 t sugar
- $\frac{1}{2}$ c butter or margarine
- 1 egg yolk
- 2 T milk
- 3 c apples cut in 8ths

1. Sift flour, baking powder, salt and sugar together.
2. Cream butter, add sifted dry ingredients and mix thoroughly.
3. Combine egg yolk and milk, add to butter mixture and mix.
4. Press mixture on bottom of a greased 8x8x2 or 11x7x1 $\frac{1}{2}$ inch cake pan.
5. Press apple slices into dough so they overlap and sprinkle with topping. Bake in a preheated oven.

Topping:

- 2 T butter or margarine
- $\frac{1}{2}$ T flour
- $\frac{3}{4}$ c sugar
- $\frac{1}{4}$ t cinnamon

1. Cut butter into remaining ingredients until coarse crumbs are formed.

PEACH SHORTCAKE*Temp: 350°F Time: 35-40 min*1 c sifted all-purpose
flour $\frac{1}{2}$ c sugar

2 t baking powder

 $\frac{1}{2}$ t salt $\frac{1}{2}$ c milk

1 egg

2 T melted butter or
margarine $1\frac{1}{2}$ c sliced peaches,
canned or frozen

Crumble Topping

1. Sift together the dry ingredients, add milk, egg and butter; beat for 2 minutes.
2. Spread in a greased 8x8x2 inch pan.
3. Top with well drained sliced peaches and sprinkle with Crumble Topping.
4. Bake in a preheated oven until done.
5. Cut in squares and serve with ice cream.

CRUMBLE TOPPING $\frac{1}{2}$ c sifted all-purpose
flour $\frac{1}{2}$ c sugar $\frac{1}{4}$ c butter or margarine $\frac{1}{2}$ c nutmeats

1. Combine flour and sugar, then cut in butter or margarine until mixture looks like cornmeal.
2. Add nuts and use on shortcake.

DOBISH TORTE6 oz pkg semi-sweet
chocolate bits $\frac{1}{4}$ c boiling water or
coffee $\frac{1}{4}$ c confectioners' sugar

4 egg yolks

 $\frac{1}{2}$ c soft butter

1 pound cake

1. Put chocolate bits in blender, cover and blend on high speed for 6 seconds.
2. With motor off, scrape chocolate away from sides of container.
3. Add water or coffee, cover and blend on high speed for 6 seconds.
4. Add sugar, egg yolks and butter, cover and blend for 15 seconds, or until smooth.
5. In warm weather, chill frosting until spreading consistency.
6. With slicing knife, slice pound cake into 6 thin layers, lengthwise.
7. Put layers together with icing. Ice top and sides of cake.
8. Chill at least an hour before serving.
9. Cut in thin slices.

REFRIGERATOR DESSERTS

PEPPERMINT BAVARIAN CREAM

1 T unflavored gelatine	$\frac{1}{2}$ t salt
2 c milk	Red food coloring
1 c peppermint after dinner mints, crushed	1 c heavy cream, whipped

1. Soften gelatine in $\frac{1}{4}$ c of the milk.
2. Heat remaining milk with candy over low heat until candy dissolves, stirring frequently.
3. Remove from heat; add softened gelatine; stir until dissolved; add salt and coloring.
4. Chill until thick and syrupy.
5. Beat until light and fluffy; fold in whipped cream.
6. Pour into 2 quart ring mold or 8-12 individual molds.
7. Chill until set. Unmold to serve with chocolate sauce.

CHOCOLATE BAVARIAN CREAM

$\frac{1}{4}$ c cold water	Few grains salt
2 T unflavored gelatine	1 T sugar
$\frac{1}{2}$ c hot milk or strong coffee	2 egg yolks
6 oz pkg chocolate bits	1 heaping cup crushed ice
	1 c heavy cream

1. Pour cold water into blender bowl, add gelatine; let stand a few seconds.
2. Add hot liquid. Cover and blend on high speed for 40 seconds.
3. Add chocolate bits, salt, sugar and egg yolks. Blend a few seconds until chocolate is melted.
4. With motor on add crushed ice and cream. Continue to blend about 20 seconds or until dessert begins to thicken.
5. Spoon into individual dessert dishes.

STRAWBERRY BAVARIAN CREAM

10 oz pkg frozen strawberries	2 egg yolks
$\frac{1}{4}$ c cold milk	$1\frac{1}{4}$ c crushed ice
2 T unflavored gelatine	1 c heavy cream
$\frac{1}{4}$ c sugar	

1. Defrost berries. Drain $\frac{1}{2}$ cup juice into a saucepan. Heat just to the boiling point.
2. Pour cold milk into blender bowl. Add gelatine; let stand a few seconds.
3. Add hot strawberry juice, cover and blend 40 seconds.
4. Add strawberries, sugar and egg yolks. Blend a few seconds.
5. Add ice and cream. Continue to blend for 20 seconds or until dessert begins to thicken.
6. Spoon into dessert dishes or serve in pots de cremes.

CHOCOLATE REFRIGERATOR CAKE

$\frac{1}{2}$ lb semi-sweet chocolate (German)	4 egg yolks, well beaten
3 T sugar	4 egg whites, stiffly beaten
3 T water	$\frac{1}{2}$ lb lady fingers or sponge cake

1. Melt the chocolate over low heat, add the sugar, water and well beaten egg yolks. Cook until thick and smooth, stirring constantly. Cool and fold in the stiffly beaten egg whites.
2. Line sides and bottom of a mold with lady fingers or sponge cake cut in thin narrow strips, cover with half the filling, add another layer of lady fingers, add rest of filling and cover with a layer of lady fingers.
3. Place in the refrigerator and chill for 24 hours. Garnish with whipped cream when serving.

ORANGE SOUFFLE

1 T unflavored gelatine	Dash of salt
$\frac{1}{4}$ c cold water	$\frac{3}{4}$ c orange juice
3 egg yolks	3 egg whites
$\frac{1}{2}$ c sugar	$\frac{1}{2}$ c heavy cream
$1\frac{1}{2}$ - 2 T grated orange rind	11 oz can mandarin oranges

1. Soften gelatine in cold water.
2. Beat egg yolks until thick and lemon colored.
3. Add sugar, orange rind, salt and orange juice. Cook until slightly thickened. (Mixture will coat spoon).
4. Add gelatine and stir to dissolve. Cool until partially set.
5. Beat egg whites until stiff but not dry. Beat cream until stiff.
6. Fold egg whites and 1 cup whipped cream into chilled mixture.
7. Pour into a lightly oiled $1\frac{1}{2}$ quart mold. Chill.
8. Unmold on serving plate. Garnish with remaining whipped cream and mandarin oranges.

NOTE: Use evaporated milk, chilled and whipped or whipped (non-fat dry milk) topping for a low calorie dessert.

WHIPPED TOPPING

$\frac{1}{3}$ c cold water	2 T sugar
1 T lemon juice	$\frac{1}{2}$ t vanilla
$\frac{1}{3}$ c non-fat dry milk	

1. Combine water and lemon juice in small mixer bowl.
2. Add dry milk slowly then beat on high speed until stiff. Beat in sugar and vanilla.
3. Serve as a dessert topping or use in place of whipped cream in desserts.

BISCUIT TORTONI

$\frac{3}{4}$ c dry macaroon crumbs	1 c heavy cream
$\frac{1}{4}$ c sugar	$\frac{1}{2}$ t vanilla
$\frac{1}{4}$ t salt	$\frac{1}{4}$ t almond extract
$\frac{3}{4}$ c light cream	Chopped nutmeats
or half and half	Maraschino cherries

1. Add macaroon crumbs, sugar and salt to light cream. Let stand 1 hour in refrigerator.
2. Beat cream until stiff and fold in macaroon mixture. Add flavoring.
3. Fill paper souffle cups. Sprinkle with nutmeats and garnish with maraschino cherries.
4. Place in food freezer and freeze until firm.

Chocolate Chip Tortoni

Fold 2 tablespoons grated semi-sweet chocolate into beaten cream.

VANILLA ICE CREAM (Electric or Crank Freezer)

3 c milk	$\frac{1}{2}$ t salt
2 T cornstarch	2 eggs, beaten slightly
$\frac{1}{3}$ c light corn syrup	2 t vanilla
$\frac{3}{4}$ c sugar	1 c light cream or half and half

1. Scald milk.
2. Combine cornstarch, corn syrup, sugar and salt; add to milk, then bring to a boil and simmer 1-2 minutes, stirring constantly.
3. Add a little of the hot mixture to the slightly beaten eggs, combine the two and stir until smooth. Cook 1-2 minutes longer. Chill. (Variations can be added)
4. Add vanilla and light cream.
5. Pour chilled mixture into crank freezer can.
6. Pack tub with alternate layers crushed ice and rock salt using 8 parts ice to 1 part salt.
7. Turn crank until it no longer turns easily. Remove dasher.
8. Repack tub with ice and salt, using 4 parts ice to 1 part salt. Let stand 2 hours. Makes about 2 quarts ice cream.

Fruit Flavor Variations:

Omit vanilla flavoring, use lemon juice to taste and add 2-2 $\frac{1}{2}$ cups sweetened pureed or finely sliced fruit to above ice cream when chilled. Suggested fruits:

Peaches, plums, mangos, apricots, bananas, raspberries, strawberries or blueberries.

Additions to Ice Cream Mixture

Add one of these mixtures to ice cream when it is chilled: 1 cup toasted chopped nuts; 1 cup crushed nut brittle; 1 cup chocolate bits; 1 cup crushed macaroons plus 2 tablespoons sherry or liqueur.

SHERBETS

CRANBERRY ORANGE SHERBET

1 lb (4 c) cranberries	1 c orange juice
2 c water	1 T grated orange rind
2 c sugar	$\frac{1}{4}$ c lemon juice
1 t unflavored gelatine	$\frac{1}{4}$ t salt

1. Cook cranberries in water until skins pop; press through strainer. Add sugar; heat to boiling point.
2. Soften gelatine in orange juice. Stir into hot mixture. Add rest of ingredients.
3. Pour into freezing trays and freeze to a firm mush.
4. Beat thoroughly. Freeze until firm.

ORANGE SHERBET

2 c water	$1\frac{1}{2}$ c orange juice
$\frac{1}{2}$ c sugar	$\frac{1}{3}$ c lemon juice
$\frac{1}{2}$ c light corn syrup	Grated rind of 1 orange
$\frac{1}{8}$ t salt	2 egg whites, stiffly beaten

1. Mix water, sugar, corn syrup, and salt and cook 5 minutes. Cool.
2. Add orange juice and lemon juice and orange rind.
3. Pour into freezing trays and freeze to a firm mush. Beat until smooth and fluffy.
4. Fold in the beaten egg whites. Return to freezer and freeze until firm.

LIME SHERBET

Substitute $\frac{3}{4}$ cup lime juice for orange juice in Orange Sherbet recipe.

SAUCES

BUTTERSCOTCH SAUCE

$\frac{1}{2}$ c light corn syrup $\frac{1}{8}$ t salt
2 T margarine $\frac{1}{4}$ c light cream or
1/3 c light brown sugar half and half

1. Combine and cook corn syrup, margarine, sugar and salt together. Simmer 4 minutes.
2. Cool mixture for 5 minutes.
3. Beat in cream.
4. Serve hot or cold. To reheat, place over low heat.

JUBILEE SAUCE

16 oz jar cherry $\frac{1}{2}$ t almond extract
preserves (1-1/3 c)
 $\frac{1}{4}$ c port wine

1. Thoroughly combine cherry preserves, wine and almond extract.
2. Chill or heat and serve over vanilla ice cream.

GRASSHOPPER SAUCE

1 egg white 2 T Creme de Menthe syrup
Few grains salt 2 T Creme de Cocoa syrup
1 c light corn syrup

1. Beat egg white until stiff but not dry. Add salt.
2. Cook corn syrup until a small amount forms a soft ball in cold water (234°F)
3. Add hot syrup to beaten egg white, beating constantly until mixture stands in soft peaks.
4. Fold in Creme de Menthe and Creme de Cocoa syrups.

QUICK CHOCOLATE SAUCE

6 oz semi-sweet chocolate bits 2 t butter
 $\frac{3}{4}$ c light corn syrup $\frac{1}{2}$ t vanilla
 $\frac{1}{4}$ c milk or light cream

1. Place chocolate and corn syrup over low heat, stirring until chocolate melts.
2. Add milk, butter and vanilla. Mix until smooth. Serve over ice cream either hot or cold.

NOTE: *After storage, thin with 2 T milk, water or cream.*

- NOTES -

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