

Desserts



ROCHESTER GAS AND ELECTRIC
HOME SERVICE DEPARTMENT

INDEX

PUDDINGS AND EASY DESSERTS

Apple Brown Betty.....	4
Apple Crisp.....	3
Applesauce Torte.....	3
Baked Apples.....	3
Bread Pudding.....	6
Brownie Pudding.....	2
Cherry Pudding, Baked.....	4
Chocolate Flake Pudding.....	6
Cranberry Crunch.....	2
Custard, Baked Coconut.....	5
" Date.....	5
" Soft.....	5
Custard Rice Pudding.....	5
Date Torte.....	2
Fruit Cobbler.....	1
Fruited Tapioca.....	1
Pineapple Delight.....	6
Prune Whip.....	1
Rhubarb Crumble Pudding.....	4
Spanish Cream.....	6

PARTY DESSERTS

Angel Dainty.....	7
Angel Food Snowballs.....	7
Angel Pie.....	7
Apple Kuchen.....	12
Baked Alaska.....	8
Cheese Cake.....	10
Cherry Glaze.....	10
Sour Cream Topping.....	10
Cream Puffs.....	9
Chocolate Cream Filling.....	9
Cream Filling.....	9
Crepes Suzette.....	8
Orange Sauce.....	8
Flaming Fruit Compote.....	12
Harvest Dessert.....	12
Huguenot Apple Torte.....	11
Meringues.....	8
Mocha Nut Torte.....	11
Nut Flakes Torte.....	13
Peach Shortcake.....	13

REFRIGERATOR DESSERTS

Chocolate Lime Swirl.....	15
Chocolate Refrigerator Cake.....	16
Chocolate Torte.....	15
Marshmallow Roll.....	14
Orange Souffle.....	14
Peppermint Bavarian Cream.....	14

FROZEN DESSERTS

Biscuit Tortoni.....	18
Frozen Egg Nog.....	18
Frozen Strawberry Shortcake.....	17
Ice Cream Roll.....	17
Ice Cream Magic Chocolate.....	18
Lemon.....	19
Old Fashioned Custard.....	19
Vanilla, (electric or crank).....	19
Lemon Snow Freeze.....	17
Meringue Nut Ice Cream Torte.....	16
Nesselrode Pudding.....	18
Raspberry Ice.....	19
Sherbets Cranberry Orange.....	20
Lime.....	20
Orange.....	20
Strawberry.....	20

PUDDINGS AND EASY DESSERTS

PRUNE WHIP (Unbaked)

1 c cooked prune pulp 1 egg white
 $\frac{1}{4}$ t grated orange rind $\frac{1}{4}$ c sugar
Pinch salt

1. Cook prunes gently until tender, stone and force through sieve. Measure 1 c and add orange rind.
2. Add salt to egg white and beat until stiff. Beat in sugar gradually, fold in prune pulp and pile in sherbet glasses. Chill.
3. Serve with lemon or custard sauce, if desired.

FRUITED TAPIOCA

3 T quick-cooking tapioca 1 egg yolk, slightly beaten
 $\frac{1}{3}$ c sugar 1 egg white, beaten stiff
 $\frac{1}{4}$ t salt 1 t vanilla
2 c milk, scalded Orange sections

1. Combine tapioca, sugar, salt and milk. Cook over medium heat until mixture comes to a boil, stirring constantly, about 5 to 8 min.
2. Pour small amount of hot mixture gradually over egg yolk. Return to heat and cook 2 min. longer.
3. Remove from heat and immediately fold in beaten egg white and vanilla. Cool.
4. Serve in sherbet dishes garnished with orange sections.

NOTE: *Chocolate sauce or frozen fruits may be used in place of the orange sections.*

FRUIT COBBLER

Temp: 400°F Time: 20-25 min.

1 qt. canned fruit or 2 T butter or margarine
2 pkgs. frozen fruit 3 T sugar
2 T flour $\frac{1}{2}$ c biscuit mix
 $\frac{1}{4}$ - $\frac{1}{2}$ 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 with 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
1/4 t vanilla	1 c dates, cut fine
2 T flour	

1. Beat eggs until very light, add 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" pan. Bake in preheated oven. Serve warm or cold with whipped cream.

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

1 c uncooked rolled oats	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	

1. Mix oats, flour and brown sugar. Cut in butter until crumbly.
2. Place half of this mixture in an 8x8x2" 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 cranberries.

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 c 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" pan.
4. Mix sugar and cocoa; sprinkle over batter.
5. Pour hot water over entire batter. (This makes a "baked on" sauce for pudding.) Bake in a preheated oven.

NOTE: 1/2 large package of chocolate cake mix or 1 small package can be substituted for cake mixture above. Use sugar, cocoa and hot water over cake as directed above.

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

- | | |
|---|---|
| 12 graham crackers ($\frac{1}{4}$ lb.) | $\frac{1}{2}$ can condensed milk ($\frac{2}{3}$ c) |
| $\frac{1}{4}$ c butter, melted | 1 lemon, juice and grated rind |
| $\frac{1}{4}$ c sugar | |
| 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" baking dish with the crumb mixture, reserving about $\frac{1}{4}$ c 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.

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 |
| 1 t cinnamon | $\frac{3}{4}$ c sifted all-purpose flour |
| $\frac{1}{2}$ c water | 6 T butter or margarine |

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.

BAKED APPLES*Temp: 350°F Time: 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 BROWN BETTY*Temp: 350°F Time: 40-50 min.*

1/3 c sugar

1 1/2 c soft bread crumbs

1/3 c molasses

3 c sliced or chopped apples

1/4 t cinnamon

1/4 c water

1/4 t nutmeg

1 lemon, juice and grated rind

1/4 t salt

3 T butter

1. Mix sugar, molasses, spices and salt.
2. Put 1/2 of crumbs in a greased 1 1/2 qt. 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.*

1 1/2 c sifted all-purpose flour

4 c diced rhubarb

1/2 t salt

1 c sugar

1/4 t cinnamon

1/8 t salt

1/2 c sugar

1 T lemon juice if

1/3 c butter or margarine

desired

To make crumb mixture:

1. Sift together flour, salt, cinnamon and sugar.
2. Cut or rub in butter or margarine until mixture is crumbly. Spread half the crumb mixture evenly over the bottom of 8" 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.

BAKED CHERRY PUDDING*Temp: 350°F Time: 40-45 min.*

1 #2 can (2 1/2 c) cherry pie filling

1/3 c butter or margarine, melted

1 small pkg. yellow cake mix

1. Spread pie filling in greased 9x9x2" pan.
2. Sprinkle dry cake mix evenly over top; drizzle with butter.
3. Bake in preheated oven.
4. Serve warm with ice cream.

SOFT CUSTARD

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

1. Scald milk.
2. Add eggs and sugar and cook over hot, not boiling water, until mixture thickens and coats a silver spoon.
3. Cool quickly and add vanilla and nutmeg.
4. 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 COCONUT CUSTARD

Temp: 300°F Time: 35-45 min.

3 eggs, slightly beaten	3 c milk, scalded
3 T sugar	$\frac{1}{2}$ c coconut
$\frac{1}{2}$ t salt	Nutmeg

1. Combine eggs, sugar, salt, milk, and coconut and stir until sugar is dissolved.
2. Pour into custard cups and sprinkle with nutmeg.
3. Bake in preheated oven. Makes 6 custards.

CUSTARD RICE PUDDING

Temp: 350°F Time: 35-45 min.

2 eggs, beaten	1 t vanilla
$\frac{1}{2}$ c sugar	1 c cooked rice
$\frac{1}{2}$ t salt	$\frac{1}{4}$ c raisins
$2\frac{1}{4}$ 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.

DATE CUSTARD

Temp: 350°F Time: 25-30 min.

4 eggs	$2\frac{1}{4}$ c milk
$\frac{1}{4}$ t salt	1 t vanilla
$\frac{1}{4}$ c granulated sugar	Pitted dates

1. Beat eggs until frothy, add salt, sugar, milk and vanilla. Stir to dissolve sugar.
2. Place 1 cut up date in each custard cup. Fill cup $\frac{3}{4}$ full of custard mixture.
3. Place cups in baking pan filled with 1" hot water.
4. Bake in a preheated oven, until just set when tested with a knife and the knife comes out clean.

BREAD PUDDING

Temp: 375°F Time: 45-50 min.

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|-------------------------|------------------------------|
| 2 T butter or margarine | 1 t vanilla |
| 2 eggs, slightly beaten | 1 qt. milk |
| $\frac{1}{2}$ c sugar | $3\frac{1}{2}$ c bread cubes |
| $\frac{1}{4}$ t salt | $\frac{1}{2}$ c raisins |

1. Melt butter and combine with eggs, sugar, salt, vanilla and milk. Pour over bread cubes in a casserole.
2. Add raisins and bake uncovered in preheated oven.

NOTE: *For chocolate bread pudding, melt 2 sqs. of chocolate with the butter.*

PINEAPPLE DELIGHT

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|-------------------------------|--------------------------|
| 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.

CHOCOLATE FLAKE PUDDING

Temp: 350°F Time: 1 $\frac{1}{4}$ hours

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|-------------------------|--------------------------------|
| 3 c milk | $\frac{3}{4}$ c sugar or honey |
| 1 T butter or margarine | $4\frac{1}{2}$ c corn flakes |
| 2 T cocoa | 2 eggs, well beaten |

1. Scald milk, add rest of ingredients.
2. Pour into a buttered casserole dish.
3. Cover and bake in a preheated oven.
4. Serve with sweetened whipped cream or hard sauce.

SPANISH CREAM

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

1. Soften gelatine in $\frac{1}{4}$ c of the milk. Scald the rest of the milk. Dissolve softened gelatine in hot milk.
2. Beat egg yolks slightly. Add the sugar. Pour the hot milk over the 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.

PARTY DESSERTS

ANGEL DAINTY

1 angel food cake	1 c orange juice
1 T granulated gelatine	1 T lemon juice
$\frac{1}{2}$ c cold water	Sliced and sugared strawberries
$\frac{1}{2}$ c boiling water	Whipped cream
$\frac{1}{4}$ c sugar	

1. Use an angel food cake a day or 2 old. Cut off top and remove center, leaving sides and bottom about $1\frac{1}{2}$ " thick.
2. Soak gelatine in cold water for 5 min. Add boiling water, sugar, orange juice, and lemon juice. Stir until dissolved. Chill until of the consistency of thick cream.
3. Crumb cake that was removed, add to orange jelly mixture. Put alternate layers of orange filling and strawberries into the center of the cake. Chill.
4. At serving time, cover cake with whipped cream and garnish with strawberries.

ANGEL PIE

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

4 eggs	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
$\frac{1}{2}$ c sugar (for filling)	until thick

1. Separate eggs and beat whites until frothy. Add cream of tartar and beat until whites stand in glossy points.
2. Gradually beat in the 1 c sugar. Add flavoring. Spread in greased 9" 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.

ANGEL FOOD SNOWBALLS

Angel food cake	Coconut or chopped nutmeats
Boiled icing	

1. Cut cake into 1" to 2" cubes. Frozen cake should be thawed before cutting. Frost with boiled icing.
2. Roll in coconut or chopped nutmeats. Dry on cooling rack. Serve for tea.

BAKED ALASKA*Temp: 500°F Time: 4-5 min.*

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|------------------------|---------------------------------|
| 1 layer of 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 for 24 hours (no longer) after browning. Allow to cool 5 min., then place in freezer unwrapped. Remove from freezer 15 min. before serving.

MERINGUES*Temp: 275°F Time: 50-60 min.*

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|----------------------|-------------------------|
| 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 T of the sugar gradually beating until fluffy. Fold in remaining 2 T 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 min.

CREPES SUZETTE (Dessert)

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|---|-----------------------|
| $6\frac{1}{2}$ T sifted all-purpose flour | 3 eggs |
| $\frac{3}{4}$ t salt | $1\frac{3}{4}$ c milk |

1. Sift together flour and salt.
2. Beat eggs well and add milk. Add dry ingredients and beat until smooth. Chill before using.
3. Pour onto a hot griddle. When golden brown, turn carefully and brown on other side. Roll as a jelly roll and sprinkle with sugar. Serve with orange sauce.

Orange Sauce

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|--|--------------------|
| $\frac{1}{2}$ 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.

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 $\frac{1}{2}$ c milk.
2. Scald the rest of the milk and add flour and sugar mixture. Stir until well blended, then cook 10 minutes, stirring constantly.
3. Add a little of the hot mixture to the eggs and stir until smooth. Add the 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 T more sugar. When scalding milk, add $\frac{1}{2}$ sqs chocolate. When melted, beat well with rotary beater before adding dry ingredients. Proceed as directed in recipe.

FROZEN CREAM PUFFS

9 cream puff shells 1 qt vanilla ice cream

1. Fill cream puff shells with ice cream. Place in the freezer until ready to serve.
2. Serve with your favorite chocolate or butterscotch sauce.

FREEZING CREAM PUFFS

Cream puffs can be made, filled with cream, whipped cream or ice cream filling and wrapped in moisture-vapor-proof wrapping. Store in your food freezer. Remove from freezer $\frac{1}{2}$ hour before serving.

CHEESE CAKE

Temp: 325°F Time: 1 hr.

Crumb Mixture

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

Cake Mixture

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|---------------------------------|--|
| 1 lb. cream cheese | 3 egg yolks |
| 1 c top milk or evaporated milk | 1 t vanilla |
| 1 c sugar | $\frac{1}{4}$ t grated lemon rind
or $\frac{1}{4}$ 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" spring form pan.
3. For cake, soften cream cheese with milk.
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

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|----------------------|-------------|
| 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 min.

CHERRY GLAZE FOR CHEESECAKE

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

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

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

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

FILLING:

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

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

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

NOTE: *Torte may be frozen. Allow 4-6 hours to defrost before serving.*

HUGUENOT APPLE TORTE*Temp: 350°F Time: 25 min. or
325°F Time: 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

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

HARVEST DESSERT*Temp: 350°F Time: 45-50 min*

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|--|---|
| 4 c diced unpared apples | 1 T melted butter or margarine |
| 1 c sugar | |
| $\frac{1}{2}$ c sifted all-purpose flour | 1 t vanilla |
| 2 t baking powder | $\frac{1}{2}$ c walnuts, coarsely chopped |
| 1 egg | $\frac{1}{2}$ c pitted dates, chopped |

1. Combine all ingredients. Stir until thoroughly mixed, but do not beat.
2. Turn into well greased 8" square pan.
3. Bake in preheated oven.
4. Cut in squares. Serve warm or cold with whipped cream or vanilla ice cream.

FLAMING FRUIT COMPOTE

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|--|------------------------|
| 1 #2 $\frac{1}{2}$ can purple plums | 2 T lemon juice |
| 1 #2 $\frac{1}{2}$ can unpeeled whole apricots | $\frac{3}{4}$ t nutmeg |
| 1 #2 can pineapple spears | $\frac{1}{4}$ c honey |
| | 1 T salad oil |

1. Drain plums, apricots and pineapple.
2. Arrange plums in center of 10" or 12" skillet and pineapple and apricots on either side of plums.
3. Sprinkle on lemon juice, nutmeg and mixture of honey and salad oil.
4. Heat until fruit is warm, occasionally spooning over syrup that seeps from fruit.
5. To flame, soak sugar cubes in lemon extract. Place on top of fruit and light immediately.
6. Serve hot, either plain or over ice cream.

APPLE KUCHEN*Temp: 375°F Time: 50 min.*

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|--|--------------------------------------|
| $\frac{1}{4}$ c sifted all-purpose flour | $\frac{1}{2}$ c butter or margarine |
| 1 t baking powder | 1 egg yolk |
| $\frac{1}{2}$ t salt | 2 T milk |
| 1 t sugar | $\frac{3}{4}$ qt. 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 $\frac{1}{2}$ " 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 | 1 $\frac{1}{2}$ 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	1 egg
$\frac{1}{2}$ c sugar	2 T melted butter or margarine
2 t baking powder	
$\frac{1}{2}$ t salt	$\frac{1}{2}$ c sliced peaches, canned or frozen
$\frac{1}{2}$ c milk	

Crumble Topping

1. Sift together the dry ingredients, add milk, egg and butter; beat for 2 minutes.
2. Spread in a greased 8x8x2" 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	$\frac{1}{4}$ c butter or margarine
$\frac{1}{2}$ c sugar	$\frac{1}{2}$ 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.

NUT FLAKES TORTE

Temp: 350°F Time: 40 min.

4 eggs, separated	*1 c cornflake crumbs
1 c sugar	1 c finely chopped nutmeats
$\frac{1}{2}$ t vanilla	

1. Beat egg whites until stiff. Gradually add $\frac{1}{2}$ c of the sugar, beating thoroughly after each addition.
2. Beat egg yolks until thick and lemon-colored. Add remaining sugar, beating until well blended. Stir in vanilla.
3. Fold Corn Flake crumbs, and nutmeats into egg yolk mixture. Gently fold in beaten egg whites.
4. Spread in 2-8" wax paper lined layer pans. Bake in preheated oven.
5. Cool and frost with whipped cream.

NOTE: If springform pan is used, bake at 350°F for 1 hour.

*4 c corn flakes equals 1 c crumbs.

REFRIGERATOR DESSERTS

PEPPERMINT BAVARIAN CREAM

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

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.
4. Chill until thick and syrupy.
5. Beat until light and fluffy; fold in whipped cream.
6. Pour into 2 qt. ring mold or 8-12 individual molds.
7. Chill until set. Unmold to serve with chocolate sauce.

ORANGE SOUFFLE

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

1. Soften gelatine in cold water. Heat over hot water until dissolved. Add orange juice. Cool slightly.
2. Beat egg whites until stiff but not dry.
3. Beat 1 c cream until stiff.
4. Beat egg yolks until thick and lemon colored. Add sugar, orange rind & salt.
5. Fold in egg whites, and 1 c whipped cream.
6. Pour into a lightly oiled $1\frac{1}{2}$ qt. mold. Chill.
7. Unmold on serving plate. Whip remaining $\frac{1}{2}$ c cream. Use to make a decorative swirl pattern on top.
8. Arrange mandarin orange sections between swirls and around bottom edge.

MARSHMALLOW ROLL

32 marshmallows ($\frac{1}{2}$ lb.)	$\frac{1}{2}$ c chopped nutmeats
$\frac{1}{4}$ c water	$\frac{1}{2}$ c finely chopped dates
$\frac{1}{2}$ c condensed milk	$2\frac{1}{2}$ c graham cracker crumbs (30)

1. Cut marshmallows in quarters. Combine with water and milk.
2. Add nutmeats and dates. Blend well.
3. Add graham cracker crumbs and mix well.
4. Form into a roll 6" long and 3" in diameter on wax paper. Chill.
5. Serve in slices. Garnish with whipped cream if desired.

CHOCOLATE LIME SWIRL

- | | |
|---------------------------------|-------------------------------------|
| 2 doz. small chocolate cookies | $\frac{1}{4}$ c sugar |
| 3 T butter or margarine, melted | $\frac{1}{8}$ t salt |
| 1 pkg. lime gelatin | 1 tall can evaporated milk, chilled |
| $\frac{1}{2}$ c boiling water | 1 t grated lemon rind |
| $\frac{1}{4}$ c lemon juice | 4-5 drops green food coloring |

1. Save 10-12 cookies to line sides of 9" spring form pan. Crush remaining cookies and mix with butter.
2. Pack $\frac{2}{3}$ of crumb mixture on bottom of pan. Stand cookies around sides of pan.
3. Dissolve gelatin in boiling water. Add lemon juice, sugar, and salt. Cool.
4. Whip evaporated milk to stiff froth. Add gelatin mixture and continue whipping until stiff.
5. Fold in lemon rind and food coloring.
6. Pour over cookie crumbs. Make swirl on top by outlining a large "C". Pour remaining crumbs over swirl.
7. Chill for several hours or overnight in refrigerator.

CHOCOLATE TORTE

Temp: 425°F Time: 8-10 min.

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|------------------------------|-------------------------------|
| 8 oz. German sweet chocolate | 2 t vanilla |
| $\frac{1}{2}$ c sugar | 1-10 oz. pkg. pastry mix |
| $\frac{1}{2}$ c water | 1 pt. whipping cream or |
| $\frac{1}{4}$ t cinnamon | 4 oz. box dessert topping mix |
| | Chocolate curls |

1. Combine chocolate, sugar, water and cinnamon. Stir over low heat until chocolate is melted and sauce is smooth.
2. Remove from heat, add vanilla. Cool.
3. Blend $\frac{3}{4}$ c sauce into pastry mix.
4. Divide into 4 parts. Using spatula press or spread each part over bottom of inverted 8" round or square cake pan to within $\frac{1}{2}$ " of edge.
5. Bake in preheated oven.
6. If necessary, trim edges to make layers even. Cool.
7. Loosen from pan with spatula. Lift carefully as layers are fragile.
8. Whip cream to soft peaks. Fold in remaining sauce.
9. Spread between layers and over top.
10. Garnish with chocolate curls. Chill overnight.
11. To freeze set in freezer until whipped cream is frozen. Then package.

NOTE: To make curls, hold chocolate in hand until slightly warmed, about 1 min. Dip vegetable peeler in hot water, wipe dry. Shave curls from long side or back of chocolate.

CHOCOLATE REFRIGERATOR CAKE

$\frac{1}{2}$ lb. sweet chocolate (German)	4 eggs, separated
3 T sugar	$\frac{1}{2}$ lb. lady fingers or sponge cake
3 T water	

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.

FROZEN DESSERTS

MERINGUE NUT ICE CREAM TORTE *Temp: 375°F Time: 5-7 min.*

1 egg white	1 pt. coffee ice cream
$\frac{1}{4}$ t salt	$\frac{1}{2}$ c whipping cream
$\frac{1}{4}$ c sugar	2 T confectioners' sugar
$1\frac{1}{2}$ c walnuts, chopped	$\frac{1}{2}$ t vanilla
1 pt. chocolate ice cream	Chocolate cake decorates

1. Line two cookie sheets with unglazed paper. Draw an 8" circle on each piece of paper.
2. Beat egg white and salt until frothy. Add sugar gradually. Beat until stiff, glossy peaks are formed. Fold in chopped nutmeats.
3. Divide mixture in two and spread evenly on circles. Bake in preheated oven until lightly browned; cool quickly on a rack.
4. Remove circles from baking sheet. Spread one with chocolate ice cream, the other with coffee ice cream.
5. Stack layers on top of each other and place in freezer.
6. When ready to serve, whip cream until slightly thickened. Add sugar and vanilla and finish whipping.
7. Mound whipped cream in center of torte and sprinkle with chocolate cake decorates or shaved bitter chocolate.

LEMON SNOW FREEZE

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|-----------------------------------|---|
| 1 c graham cracker
crumbs | $\frac{1}{4}$ c sugar |
| 2 T sugar | 1 can (1 $\frac{1}{3}$ c) sweetened
condensed milk |
| 3 T melted butter or
margarine | 1 T grated lemon rind |
| 2 eggs, separated | $\frac{1}{2}$ c lemon juice |
| | 1 can Angel Flake Coconut |

1. Combine crumbs with sugar and melted butter.
2. Press firmly into 9" pie pan and chill.
3. Beat egg whites until foamy. Gradually beat in sugar and beat until stiff.
4. Beat egg yolks until thick.
5. Add condensed milk to yolks and mix well.
6. Add lemon rind and juice gradually, beating until thick.
7. Blend in 1 c coconut.
8. Fold beaten egg whites into lemon mixture.
9. Pour into crumb crust and sprinkle top with remaining coconut.
10. Place in freezer until firm and serve directly from freezer.

NOTE: *Add a touch of spring by garnishing dessert with daisies made of miniature marshmallows and colored gum drops as centers and leaves.*

FROZEN STRAWBERRY SHORTCAKE

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|--|-----------------|
| Slices of sponge cake | 1 c heavy cream |
| 1 qt. strawberries,
crushed and sweetened | 2 T sugar |

1. Arrange thick slices of sponge cake in freezing trays.
2. Pour strawberries over cake.
3. Whip cream until thick enough to pour. Add sugar, then spread over top of berries and freeze 2-3 hours.
4. Cut in squares and serve garnished with whole strawberries.

ICE CREAM ROLL

1. Bake 1 recipe of your favorite jelly roll.
2. Roll up in a towel and place on a rack until cool.
3. Unroll and spread with softened ice cream; reroll.
4. Wrap in freezer paper and store in freezer until serving time.
5. Slice and serve with a sauce or sweetened fruit.

BISCUIT TORTONI (Frozen Dessert)

$\frac{3}{4}$ 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 top milk	Chopped nutmeats
	Maraschino cherries

1. Add macaroon crumbs, sugar and salt to milk. Let stand 1 hour.
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 T grated semi-sweet chocolate into beaten cream.

FROZEN EGG NOG

2 eggs	1 t vanilla or
$\frac{1}{4}$ c sugar	2 T rum flavoring
Few grains salt	1 c heavy cream

1. Beat eggs until fluffy, add sugar and beat until very fluffy.
2. Fold in the salt, flavoring and thickly beaten cream. Pour into ice cube trays and freeze 2-3 hours.

NESSSELRODE PUDDING

1 qt. vanilla ice cream	1 T rum extract
1 c cut-up candied fruit	2 T chopped nuts
$\frac{1}{4}$ c chopped raisins	

1. Let ice cream soften slightly.
2. Fold in remaining ingredients and freeze in refrigerator tray.

MAGIC CHOCOLATE ICE CREAM

2 sqs. chocolate	1 t vanilla
1 $\frac{1}{3}$ c condensed milk	1 c evaporated milk or cream
1 $\frac{1}{3}$ c water	

1. Melt the chocolate, add condensed milk and stir until mixture thickens. Add water and vanilla and mix well.
2. Chill thoroughly and fold into thickly beaten cream.
3. Pour into freezing trays and freeze to a firm mush. Beat well. Return to freezer and freeze until firm.

SHERBETS

STRAWBERRY SHERBET

2/3 c condensed milk 1/4 c water
2 T lemon juice 1 c crushed strawberries
2 T melted butter or margarine 2 egg whites

1. Blend milk, lemon juice, butter and water. Add strawberries and chill.
2. Beat egg whites until stiff, fold in the chilled mixture. Pour into freezing trays and when half frozen beat well and freeze until firm.

CRANBERRY ORANGE SHERBET

1 lb. (4 c) cranberries 1 c orange juice
2 c water 1 T grated orange rind
2 c sugar 1/4 c lemon juice
1 t plain gelatine 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 1/2 c orange juice
1/2 c sugar 1/3 c lemon juice
1/2 c corn syrup Grated rind of 1 orange
1/8 t salt 2 egg whites, stiffly beaten

1. Mix water, sugar, corn syrup, and salt and cook 5 min. 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 3/4 c lime juice for orange juice in Orange Sherbet recipe.

HOW OUR HOME SERVICE CAN HELP YOU

Our Home Service Department is made up of a staff of Home Economists. They will be glad to help you with your homemaking problems. New recipes and suggestions are always available. Call us for help with freezing, baking and laundry questions, too. Special telephone service is maintained so that you may call in for recipes or other help with homemaking problems.

When you buy a new appliance from the RG&E, a Home Service girl will call at your home to advise you on its care and use.

Cooking demonstrations and talks are available to clubs, church groups and other organizations. If you are a member of a group that would like a demonstration, arrangements can be made for this service free of charge. Our Home Economists are available for consultation. Please call them at 546-2700, when you think they can help you.

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Rochester Gas and Electric Corporation
89 East Avenue Rochester, N.Y. 14604

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