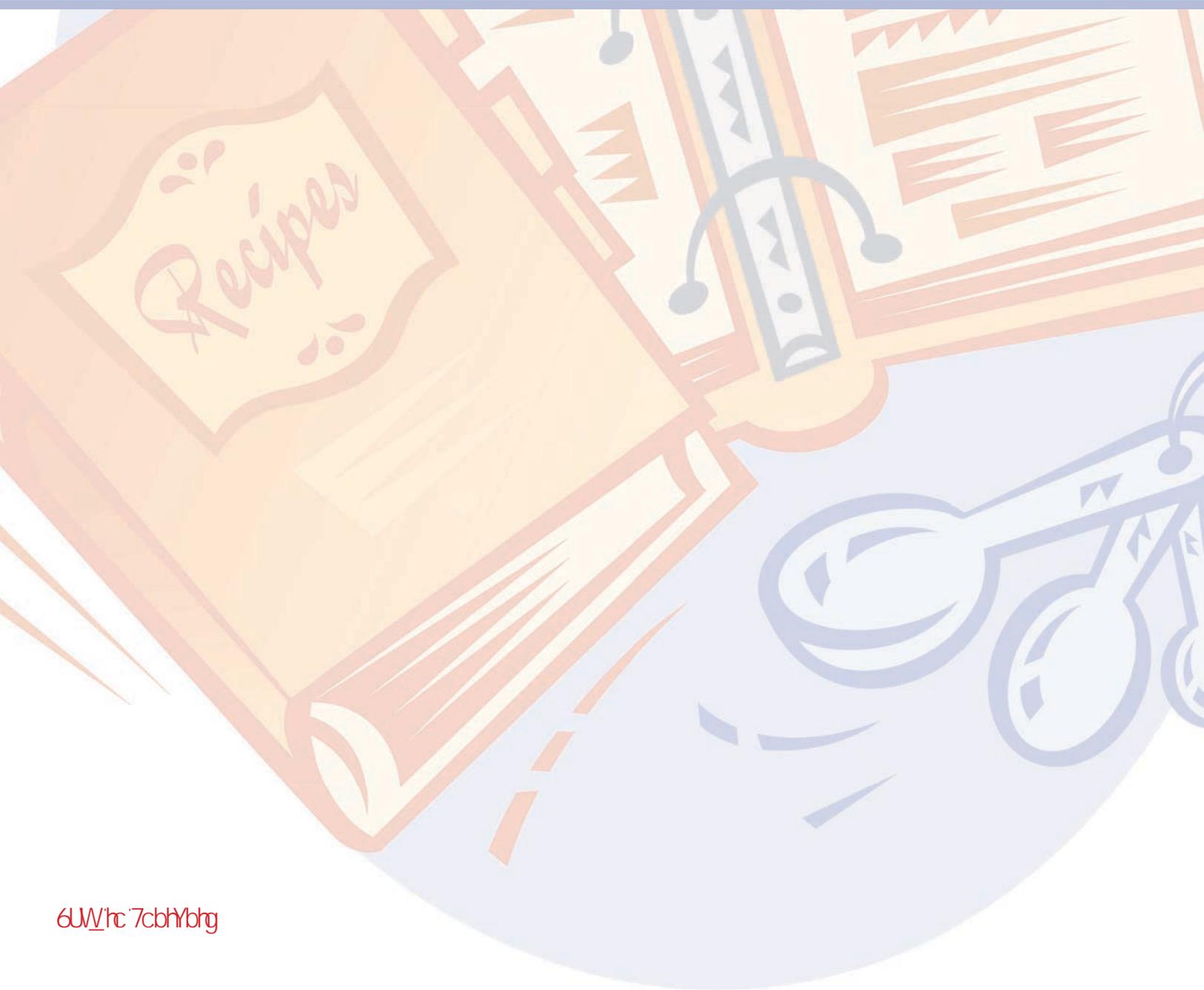


COOKING WITH ENERGY

Desserts



REFRIGERATOR STORAGE GUIDE

BEEF:

Steaks, Roasts.....	3 to 5 days
Ground Beef, Stew Meat, Heart, Liver, Brains, Tongue	1 to 2 days

VEAL:

Chops, Roasts	3 to 5 days
Liver (sliced), heart	1 to 2 days

PORK:

Canadian Bacon.....	2 weeks
Chops, Spareribs	3 to 5 days
Roasts	3 to 5 days
Pork Sausage.....	1 to 2 days

LAMB:

Chops.....	3 to 5 days
Roasts	3 to 5 days
Ground.....	24 hours

POULTRY:

Chicken, Ducklings.....	1 to 2 days
Turkey (ready to stuff - thawed or fresh).....	1 to 2 days
Cooked Poultry	1 to 2 days

FRUITS AND VEGETABLES:

Vegetables, salad greens (in crisper)	3 to 5 days
Berries (uncovered)	2 days
Citrus fruits, apples.....	7 days
Fruit juices	4 days
Root Vegetables (in crisper), carrots, beets, radishes, turnips	1 to 2 weeks
Cooked Vegetables, Fruits (covered).....	2 to 4 days

FISH:

Fresh fish, shellfish.....	24 hours
Cooked Fish	1 to 2 days

EGGS:

Eggs (in carton, covered dish or rack)	4 weeks
Eggs, hard cooked (in shells)	8 to 10 days
Egg Whites (in covered container)	2 to 4 days
Egg Yolks (covered with water)	4 days

CURED AND SMOKED MEATS:

Hams, picnic, whole	7 days
Half	3 to 5 days
Slices	3 days
Dried Beef.....	10 to 12 days
Corned Beef, Tongue, Bacon.....	5 to 7 days

COOKED MEATS:

Roasts, Stew, etc.	1 to 2 days
Assorted Luncheon Meats	3 to 5 days

MILK AND MILK PRODUCTS

Milk, cream.....	3 days
Evaporated Milk (in opened can)	3 to 5 days
Butter, Margarine (covered or wrapped).....	2 weeks
Cottage Cheese (in closed container)	3 to 5 days
Yogurt	7 days
Whipping Cream.....	7 days
Commercial Sour Cream.....	14 days
Custards, custard sauces, cream filled pies and cakes	2 to 3 days
Soft Cheese (in closed container)	2 weeks
Hard Cheese.....	3 to 6 months

ORANGE CREPES

1 cup milk	1/2 cup sifted flour
Peel of 1 orange	1 tablespoon sugar
3 eggs	1/4 teaspoon salt

Blend milk and peel for 2 minutes. Add remaining ingredients and blend until smooth, about 30 seconds. Grease electric skillet lightly with butter and pour about 1/4 cup batter for each crepe. Turn and brown other side. Add each is done, spread with Orange Butter Sauce and roll. Return crepes to skillet to heat for serving. Heat 1/2 cup sauce just to boiling; pour over crepes. Serve at once. Yield: Eight 5-inch crepes.

WHIPPED TOPPING

1/2 cup instant nonfat dry milk solids	1/2 cup iced water
1/4 cup sugar	2 tablespoons lemon juice

Mix milk solids with water in a bowl. Whip until soft peaks form, about 3 to 4 minutes. Add lemon juice and continue whipping until stiff peaks form, 3 to 4 minutes longer. Gradually add sugar while beating. Chill until ready to serve. Yield: 2 1/2 cups whipped topping.

1-2-3-4 CAKE

1 cup (2 sticks) butter	1 tablespoon baking powder
2 cups sugar	1/2 teaspoon salt
3 cups sifted flour	1 cup milk
4 eggs	1 teaspoon vanilla
1 teaspoon lemon extract	

Cream butter; gradually add sugar and beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add sifted dry ingredients alternately with milk to creamed mixture. Add flavorings. Beat only until blended. Do not overmix. Pour into 3 greased and floured 8-inch pans. Bake in 375° F. oven for 25 to 30 minutes, or pour batter into 10-inch greased and floured tube pan; bake in 350° F. oven for 1 1/4 hours.

7-UP CAKE

1 1/2 cups (3 sticks) butter	2 tablespoons lemon extract
3 cups sugar	3 cups sifted flour
5 eggs	3/4 cup 7-Up

Cream butter and sugar for 20 minutes. Add eggs, one at a time, beating well after each addition. Add lemon extract. Add flour alternately with 7-Up to butter mixture, beginning and ending with flour. Pour batter in a greased 12-cup bundt pan. Bake in 325° F. oven for 1 to 1 1/4 hours.

ALMOND BUTTER COFFEE CAKE

2 1/4-2 1/2 cups flour	1/2 cup (1 stick) butter
1 package dry yeast	3/4 cup sliced almonds
3/4 cup milk	3/4 cup sugar
1/4 cup (1/2 stick) butter	1/4 cup light corn syrup
1/4 cup sugar	2 tablespoons water
3/4 teaspoon salt	2 teaspoons almond extract
1 egg	

In a large mixing bowl, combine 1 cup flour and yeast. In 1-quart saucepan combine milk, butter, sugar and salt, heat until warm (120° F. - 130° F.). Add to flour. Add egg. Beat 1/2 minute at low speed, scraping bowl constantly, then 3 more minutes at high speed. Add 1/2 cup flour and beat 1 minute longer. Stir in enough remaining flour to make a soft dough. Turn onto lightly floured surface; knead 5-10 minutes or until smooth and satiny. Place in buttered bowl, turning once to butter top. Cover bowl. Let rise on a rack over hot water until doubled, about 45 to 60 minutes. To prepare butter glaze, brown almonds in butter in a 1-quart saucepan over low heat, stirring occasionally, until amber color. Cool slightly. Stir in sugar, corn syrup and water. Bring to boil. Boil 1 to 2 minutes; stir in extract. Divide evenly in two 8-inch round cake pans. After dough has doubled in size, punch down and divide in half. Divide each half into 8 equal parts and shape into smooth balls. Place balls of dough on top of nut mixture. Cover and let rise in warm place until doubled, about 30 minutes. Bake in 350° F. oven for 25 to 30 minutes. Invert immediately onto wire rack to cool.

ALMOND-RAISIN CAKE

1/2 cup thinly sliced almonds	1 cup sifted flour
2 tablespoons sugar	1/2 teaspoon baking powder
1/4 cup chopped seedless raisins	1/4 teaspoon baking soda
1/2 cup (1 stick) butter	1/8 teaspoon salt
1/2 cup sugar	6 tablespoons commercial sour cream
2 eggs	1/2 teaspoon vanilla

Generously butter an 8-inch ring mold and coat all over with 1/4 cup almonds. Combine remaining almonds with sugar, raisins, and cinnamon. Cream butter and sugar with electric mixer. Beat in eggs, one at a time. Alternately blend in sifted dry ingredients with combined sour cream and vanilla. Spread half the batter in mold, top with half the almond mixture. Repeat, alternating the batter and almonds. Bake in 350° F. oven for 30 minutes or until brown. Turn out on cake rack.

BABY BOOTIE CUPCAKES

Tint frosting with 1 or 2 drops red or blue food coloring. Place one unfrosted cupcake on plate. Cut small portion from side of second cupcake to form toe; cut horizontally in half. Place on half top side up with cut edge next to whole cupcake. Use other half of cupcake for toe of second bootie. Decorate frosted booties with miniature marshmallows and bows made from rolled gumdrops.

ANGEL FOOD CAKE

1 cup sifted cake flour	1 1/2 teaspoons cream of tartar
1 1/2 cups sugar	1/4 teaspoon salt
12 egg whites (1 1/2 cups)	1 1/2 teaspoons vanilla

Sift flour with 3/4 cup sugar 4 times; set aside. Beat egg whites, cream of tartar, salt and vanilla until stiff enough to form soft peaks, but still moist and glossy. Add remaining 3/4 cup sugar, 2 tablespoons at a time, and continue to beat until egg whites hold stiff peaks. Sift about 1/4 of flour mixture over whites; fold in. Repeat, folding in remaining flour by fourths. Pour batter into ungreased 10-inch tube pan and bake in 375° F. oven for 35 to 40 minutes or until done. Invert cake in pan; cool. Remove from pan.

APPLESAUCE CAKE

1/2 cup shortening	1 teaspoon baking powder
1 cup sugar	1 teaspoon cinnamon
1 egg	1/2 teaspoon allspice
1 cup thick applesauce	1/2 teaspoon nutmeg
2 cups sifted cake flour	1/4 teaspoon cloves
1/2 teaspoon salt	1 cup raisins
1 teaspoon baking soda	3/4 cup chopped pecans

Cream shortening and sugar until light and fluffy. Add egg and beat thoroughly. Blend in applesauce. Sprinkle 2 tablespoons of the sifted dry ingredients over the combined raisins and pecans. Gradually add remaining sifted dry ingredients to applesauce mixture; beat until smooth. Blend in floured raisins and pecans. Pour into greased 9-inch square baking pan. Bake in 350° F. oven 50 to 60 minutes.

BANANA LAYER CAKE

1/2 cup (1 stick) butter	1/4 teaspoon salt
1 1/2 cups sugar	1 1/3 cups mashed bananas (4 medium-sized)
2 eggs	1/4 cup milk
2 1/4 cups sifted flour	1 teaspoon vanilla
2 teaspoons baking powder	

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift dry ingredients together. Combine bananas, milk and vanilla; add alternately with dry ingredients, beginning and ending with flour, to creamed mixture. Pour into two greased and floured 9-inch layer cake pans or into a greased 13 x 9 x 2-inch baking pan. Bake in 350° F. oven for 30 to 35 minutes. Cool 10 minutes, turn onto racks and cool completely. Spread bottom layer with frosting, cream pie filling or whipped cream. Cover with banana slices. Place second layer on top and spread top and sides of cake with frosting or whipped cream. Dip banana slices in lemon juice to prevent discoloration. Place slices upright around outer edge of cake.

BANANA NUT BREAD

1/2 cup (1 stick) butter	2 tablespoons boiling water
1 cup sugar	2 eggs, slightly beaten
1 cup mashed ripe bananas	1 teaspoon lemon juice
1 teaspoon baking soda	1/2 cup chopped nuts
2 cups sifted flour	

Cream butter and sugar until light and fluffy. Add bananas and blend well. Add soda to boiling water. Add with eggs, lemon juice, nuts, and flour to creamed mixture. Mix just enough to combine ingredients. Pour batter into waxed paper-lined 9 x 5 x 3-inch loaf pan. Bake in 350° F. oven for 1 hour. Remove from pan; remove paper. Serve warm or cold.

Individual Loaves: Spoon batter into 5 well-greased cans (10 ounces each), about 2/3 full. Bake on cookie sheet at 350° F. for 35 minutes. Cool 5 minutes, then remove from cans.

BOURBON PECAN CAKE

2 cups whole red candied cherries	8 eggs, separated
2 cups golden raisins	5 cups sifted flour
2 cups bourbon	4 cups pecan halves
2 cups (1 pound) butter	1 1/2 teaspoons baking powder
2 cups sugar	1 teaspoon salt
2 cups packed dark brown sugar	2 teaspoons ground nutmeg

Combine cherries, raisins and bourbon; cover tightly. Refrigerate overnight. Drain fruits and reserve bourbon. Cream butter until light and fluffy. Add sugars gradually, beating well after each addition. Combine 1/2 cup of the flour with pecans. Sift the remaining flour with baking powder, salt and nutmeg. Thoroughly mix 2 cups of the flour mixture with the creamed mixture. Add the reserved bourbon and the remainder of the flour mixture alternately, ending with flour. Beat well after each addition. Beat egg whites until stiff but not dry; gently fold into cake batter. Blend in drained fruits and floured pecans. Grease a 10-inch tube pan; line bottom with waxed paper. Grease and lightly flour waxed paper. Pour batter into pan to within 1 inch of top. Bake remaining batter in small loaf pan, prepared in same manner as tube pan. In 275° F. oven, bake tube cake about 4 hours and loaf pan about 1 1/2 hours, or until done. Cool cakes in pans on cake rack about 2 to 3 hours. Remove cakes from pan; peel off waxed paper. Sprinkle cakes with bourbon, then wrap in aluminum foil or plastic wrap. Refrigerate in a tightly covered container.

BANANA SPLIT CAKE

1 cup (2 sticks) butter	1 can (20 ounces) crushed pineapple, drained
2 cups graham cracker crumbs	1 carton (9 ounces) frozen whipped topping, thawed
3 cups confectioners sugar	1 cup chopped pecans
2 egg whites	12 Maraschino cherries
1 teaspoon vanilla	
4 bananas, sliced	

Combine 1 stick melted butter with crumbs and 1 cup confectioners sugar; mix well and press firmly into 13 x 9 x 2-inch baking pan. Combine remaining stick of butter, sugar, egg whites and vanilla; beat until creamy. Spread over crumb shell. Add a layer of banana slices and crushed pineapple; spread whipped topping evenly over fruit. Sprinkle with pecans and chopped Maraschino cherries. Refrigerate until set. Yield: 12 servings.

CARROT CAKE

2 cups sugar	2 teaspoons baking soda
1 1/2 cups cooking oil	2 teaspoons baking powder
4 eggs	1 teaspoon salt
2 cups sifted flour	3 cups grated carrots
2 teaspoons cinnamon	1/2 cup chopped pecans

Beat sugar and oil until blended. Add eggs one at a time, beating after each addition. Sift dry ingredients into sugar-oil mixture. Add carrots and pecans; mix well. Pour batter into 3 greased 9-inch cake pans. Bake in 325° F. oven for 45 minutes. Cool. Frost with Cream Cheese Frosting.

Cream Cheese Frosting

1 box (1 pound) sifted confectioners sugar	1/4 cup (1/2 stick) butter, softened
1 package (8 ounces) cream cheese	2 teaspoons vanilla

Combine ingredients and beat until mixture is of spreading consistency. This filling will appear to be stiff at first, but after thorough mixing it will soften enough to spread over cake.

CHEESE CAKE

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|-----------------------------------|------------------------------|
| 1 1/2 cups graham cracker crumbs | 1 teaspoon grated lemon peel |
| 2 tablespoons butter, melted | 2 eggs, separated |
| 1/2 cup plus 2 tablespoons sugar | 1 cup commercial sour cream |
| 1 package (8 ounces) cream cheese | 1 teaspoon vanilla |
| | 1 teaspoon lemon juice |

Blend crumbs and 2 tablespoons of sugar; stir in butter. Press firmly in bottom of greased 9-inch spring form pan. Blend cheese until soft and smooth. Gradually blend in remaining 1/2 cup sugar. Mix in unbeaten egg yolks. Add remaining ingredients. Fold in stiffly beaten egg whites. Pour over crumbs. Bake in 300° F. oven for 45 minutes. Turn off heat; open oven door. Allow cake to remain in oven 30 minutes. Chill several hours before serving.

CHEESECAKE WITH CHERRY TOPPING

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|---|--|
| 2 eggs | Peel of 1/2 lemon |
| 1/3 cup plus 2 tablespoons sugar | 1 graham cracker crumb crust (recipe page 173) |
| 2 1/2 teaspoons vanilla | 1 cup commercial sour cream |
| 8-ounce plus 3-ounce package cream cheese | |

Blend eggs, 1/3 cup sugar, 1 1/2 teaspoons vanilla and peel. Add cream cheese. Blend on high speed until smooth, about 3 seconds. Press Crumb Crust into foil-lined 10-inch electric skillet; pour in cream cheese mixture. Cover; close vent and bake at 300° F. for 20 minutes. Combine sour cream with remaining sugar and vanilla; spread over filling. Cover; bake 5 minutes longer. Remove cover. Cool in skillet. Spread with Cherry Topping.

Cherry Topping: Combine and heat 1 can (16 ounces) cherry pie filling with 1/4 teaspoon grated lemon peel, and few drops red food coloring. Cool.

REFRIGERATOR CHEESE CAKE

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|--------------------------------|--|
| 1 envelope unflavored gelatin | 1 1/2 cups cottage cheese (dry or creamed), sieved |
| 1/2 cup sugar | 1 1/2 teaspoons lemon juice |
| 1/8 teaspoon salt | 1 1/2 teaspoons vanilla |
| 1 egg, separated | 1/2 cup whipping cream, whipped |
| 1/2 cup milk | 9-inch crumb shell (recipe page 173) |
| 1/2 teaspoon grated lemon rind | |

Combine gelatin, sugar and salt. Stir in egg yolk and milk. Cook over low heat, stirring constantly, until gelatin is dissolved. Remove from heat and stir in rind. Cool. Stir in cottage cheese, juice and vanilla. Chill, stirring occasionally, until mixture mounds slightly when dropped from spoon. Beat egg white and whipping cream separately until soft peaks form. Fold into gelatin-cheese mixture. Pour into 9-inch crumb-lined pie pan. Chill until firm.

PARTY CHEESECAKES

- | | |
|--|---|
| 1 package (10 ounces) small vanilla wafers | 3/4 cup sugar |
| 2 packages (8 ounces each) cream cheese | 1 tablespoon lemon juice |
| 2 eggs | 1 teaspoon vanilla |
| 48 2-inch paper baking cups | 1 can (1 pound 6 ounces) cherry pie filling |

Place a wafer, upside-down, in each small baking cup. Beat remaining ingredients, except pie filling, until creamy. Fill cups 3/4 full; bake in 375° F. oven for 15 minutes. When cool, top with pie filling. Yield: 4 dozen.

CRAZY CHOCOLATE CAKE

- | | |
|---------------------|------------------------|
| 1 1/2 cups flour | 1 teaspoon baking soda |
| 1 cup sugar | 6 tablespoons oil |
| 3 tablespoons cocoa | 1 tablespoon vinegar |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 1 cup water | |

Sift dry ingredients into 8 x 12-inch glass baking pan. Make three depressions. Pour the oil in one, vinegar in another and vanilla in another. Pour water over; blend batter thoroughly. Bake in 325° F. oven for 30 to 35 minutes. Allow cake to cool in pan on rack.

CHOCOLATE ROLL-UP CAKE

1/4 cup butter	1 cup sugar
1 cup chopped pecans	1/3 cup cocoa
1 1/3 cups flaked coconut	2/3 cup flour
1 can (15 1/2 ounces) sweetened condensed milk	1/4 teaspoon salt
3 eggs	1/4 teaspoon baking soda
1 teaspoon vanilla	1/3 cup water

Line a 15 x 10-inch jelly roll pan with foil. Melt butter in pan. Sprinkle pecans and coconut over evenly; drizzle with condensed milk. In mixer bowl, beat eggs at high speed for 2 minutes. Gradually add sugar and continue beating 2 minutes. Add remaining ingredients; blend 1 minute at low speed. Pour evenly into pan. Bake in 375° F. oven for 20 to 25 minutes. Sprinkle cake in pan with powdered sugar. Cover with towel. Invert onto cookie sheet; remove pan and foil. Starting with 10-inch side, roll up jelly roll fashion using towel to roll cake. Do not roll towel in cake. Yield: 8 to 10 servings.

CHRISTMAS CAKE

1 package (8 ounces) cream cheese	1/2 cup chopped candied cherries
1 cup (2 sticks) butter	1/2 cup chopped candied pineapple
1 1/2 cups sugar	1/2 cup chopped pecans
1 1/2 teaspoon vanilla	1/2 cup finely chopped pecans
4 eggs	2 1/4 cups sifted flour
1 1/2 teaspoons baking powder	

In a large mixing bowl, blend cream cheese, butter, sugar, and vanilla for 20 minutes. Add eggs, one at a time, mixing well after each addition. Sift 2 cups flour with baking powder; add to batter gradually. Combine remaining 1/4 cup flour with cherries, pineapple and chopped pecans; fold into batter. Sprinkle a greased bundt pan with finely chopped pecans; fill pan with batter. Bake in 300°F. oven for 1 hour and 20 minutes. Cool 5 minutes; remove from pan. To glaze cake, combine 1 cup sifted confectioners sugar and 2 tablespoons light cream; drizzle over cake.

DOBERGE

1/2 cup (1 stick) butter	1 tablespoon baking powder
1/2 cup shortening	1/2 cup milk
2 cups sugar	1/2 cup water
1/4 teaspoon salt	1 teaspoon vanilla
4 eggs, separated	
3 cups sifted flour	

Cream butter, shortening, sugar and salt until smooth. Add egg and blend until smooth. Add sifted dry ingredients alternately with milk and water. Beat until blended. Add vanilla and fold in stiffly beaten egg whites. Grease 9-inch cake pans and line with waxed paper. Pour 3/4 cup batter into each pan, spreading evenly over bottom. Bake in 375° F. oven for 12 to 15 minutes. Repeat process until batter is entirely used. The result is 8 thin layers. When cool, put layers together with Chocolate Cream Filling (page 153), reserving top layer for frosting. Chill before frosting with Chocolate Frosting (page 152). Doberge may be refrigerated for several days.

DATE CAKE

1 pound pitted dates	1/4 teaspoon salt
2 1/2 cups pecans	2 teaspoons baking powder
1 cup sugar	4 eggs, separated
1 cup sifted flour	1 teaspoon vanilla

Combine dates and pecans. Sift sugar, flour, salt and baking powder over dates and pecans; stir until thoroughly mixed. Beat egg yolks until foamy, add to date-nut mixture and blend thoroughly. Add vanilla and fold in stiffly beaten egg whites. Pack in greased and waxed paper-lined 9 x 5 x 3-inch loaf pan. Bake in 250°F. oven about 2 1/2 hours. Remove paper immediately after removing from oven. Yield: 3-pound cake.

DUMP CAKE

1 can (1 pound 4 ounces) crushed pineapple	1 cup chopped pecans
1 package (2-layer size) yellow cake mix	1 cup (2 sticks) butter, sliced evenly

Spread pineapple evenly in a 13 x 9-inch pan. Sprinkle cake mix over pineapple; then add a layer of pecans. Arrange butter slices evenly over top. Bake in 350° F. oven 50 to 55 minutes. Allow cake to cool; cut in squares.

Variations: Substitute 1 can apple or cherry pie filling for the crushed pineapple.

DELICATE CRUMB CAKE

1 2/3 cups cookie crumbs	1/2 teaspoon salt
2/3 cup sifted flour	1/2 cup shortening or butter
3/4 cup sugar	
2 1/2 teaspoons baking powder	3/4 cup milk
2 eggs	1 teaspoon vanilla

Combine crumbs with sifted dry ingredients. Place shortening in bowl. Add dry ingredients, milk and vanilla; mix until dry ingredients are dampened. Beat 2 minutes with electric mixer. Add eggs and beat 1 minute. Pour into 2 greased waxed paper-lined 8-inch cake pans. Bake in 375° F. oven for about 25 minutes.

DEVIL'S FOOD CAKE

1/2 cup (1 stick) butter	2 cups sifted flour
2 1/2 cups brown sugar	2 teaspoons baking soda
3 eggs	1/2 teaspoon salt
3 squares unsweetened chocolate, melted	1/2 cup buttermilk
1 cup boiling water	2 teaspoons vanilla

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add chocolate to butter mixture. Mix thoroughly. Add sifted dry ingredients alternately with milk. Add vanilla and boiling water. Pour into 3 greased and waxed paper-lined 8-inch pans. Bake in 375° F. oven for 25 to 30 minutes.

DOUBLE CHOCOLATE FUDGE CAKE

1/2 cup (1 stick) butter	2 cups sifted cake flour
2 cups brown sugar	1/2 teaspoon baking soda
2 eggs	2 teaspoons baking powder
1 teaspoon vanilla	1/2 teaspoon salt
4 squares (1 ounce each) unsweetened chocolate, melted	1 cup plus 2 tablespoons milk

Cream butter until soft. Gradually add brown sugar, creaming well after each addition. Add eggs, one at a time, beating well after each addition; stir in vanilla and melted chocolate. Add sifted dry ingredients alternately with milk; blend until smooth after each addition. Pour batter into 2 greased and waxed paper-lined 8-inch cake pans. Bake in 350° F. oven for 30 minutes. Cool 5 minutes; remove from pans.

EGGLESS CHOCOLATE CAKE

3 tablespoons shortening, melted	1 1/2 cups sifted flour
1 cup sugar	1 teaspoon baking soda
6 tablespoons cocoa	1 teaspoon salt
1 teaspoon vanilla	1 cup buttermilk

Place melted shortening in mixing bowl. Combine sugar and cocoa; add to shortening and mix thoroughly. Sift flour, soda and salt together and add to shortening-sugar mixture alternately with buttermilk. Blend in vanilla. Pour into a well greased and floured 8-inch square pan. Bake in a 350° F. oven for 30 minutes. Cool in pan for 5 minutes. Remove from pan and let cool on cake rack. If desired, top with Chocolate Glaze.

Chocolate Glaze

2 tablespoons cocoa	1 tablespoon butter
2 tablespoons water	1 tablespoon corn syrup
1 cup confectioners sugar	

Combine all ingredients, except sugar. Cook over low heat, stirring until butter melts and mixture is smooth. Remove from heat, beat in sugar. Pour over cake.

EGGNOG CAKE

1 package angel food cake mix	1/3 cup bourbon
1 cup (2 sticks) butter	2 tablespoons rum
1 3/4 cups confectioners sugar	1/2 teaspoon almond extract
5 egg yolks, beaten	1 dozen almond macaroons,
3/4 cup chopped almonds, lightly toasted	toasted and crushed

Prepare cake mix according to package directions. Slice cake horizontally three times, yielding 4 layers. Cream butter and sugar thoroughly; add egg yolks. Stir in almonds, bourbon, rum, extract, and crushed macaroons. Spread filling between layers of cake; cover with plastic wrap and refrigerate overnight. Frost with Whipped Cream Frosting. Whip 1 cup whipping cream; fold in 2 tablespoons confectioners sugar; 1 tablespoon each of bourbon and rum. Frost cake and garnish with 1/2 cup toasted almonds.

FIESTA BANANA CAKE

1/2 cup sour cream 1/2 teaspoon baking soda
 1 package white cake mix 1 cup mashed bananas
 1/2 cup chopped nuts

Add sour cream to cake mix and beat for 1 minute. Combine baking soda with bananas; add to batter and continue beating for 1 1/2 minutes. Fold in nuts. Pour into 2 greased and waxed paper-lined 8-inch cake pans. Bake in 375° F. oven for 20 to 25 minutes. Cool and frost.

FRESH COCONUT CAKE

1/2 cup shortening 1/2 teaspoon salt
 1 1/3 cups sugar 1/2 cup coconut milk
 2 cups sifted flour 1/2 cup milk
 4 teaspoons baking powder 3 egg whites, stiffly beaten

Cream shortening and sugar until fluffy. Add sifted dry ingredients alternately with both milks. Fold in egg whites. Pour into 2 greased 8-inch layer pans. Bake in 350° F. oven for 25 to 30 minutes. Cool and frost.

Coconut Frosting

2 cups sugar 2 egg whites, stiffly beaten
 1/2 teaspoon cream of tartar 1 teaspoon vanilla
 3/4 cup water Freshly grated coconut
 4 tablespoons coconut milk

Combine sugar, cream of tartar, and water. Boil, covered, for 3 minutes. Uncover and cook to 240° F. or soft ball test. Pour syrup slowly into whites, beating constantly. Add vanilla and continue beating until of spreading consistency. Frost bottom cake layer, cover with coconut and sprinkle 2 tablespoons coconut milk over top. Follow the same directions for second layer.

CAKE MIX FRUITCAKE

1 pound (3 cups) whole 2 eggs
 red candied cherries 1/2 cup sifted flour
 3/4 pound (2 1/4 cups) 1 teaspoon salt
 cubed candied pineapple 1 teaspoon vanilla
 1/4 pound (1 cup) 1 teaspoon lemon extract
 quartered dried apricots 1/3 cup milk
 3/4 pound (3 cups) pecan 1 package (17 ounces)
 pieces white cake mix

Mix fruits, pecans and flour, set aside. Add combined salt, flavorings and milk to cake mix. Beat on medium speed 2 minutes. Blend in eggs, one at a time; beat 2 minutes. Mix into fruit mixture. Pour into 10-inch tube spring-form pan lined with greased brown paper. Bake in 275° F. oven for 2 1/2 hours. Cool 15 minutes; remove cake from pan and cool. Yield: 4 pounds.

INDIVIDUAL FRUITCAKES

3 eggs, separated 1/4 cup flour (for fruits
 and nuts)
 1/2 cup (1 stick) butter 1/4 pound lemon peel
 2 cups sifted flour 1/4 pound orange peel
 1/4 teaspoon salt 1/4 pound citron
 1 teaspoon cinnamon 1/4 pound glazed cherries
 1 teaspoon allspice 1/4 pound dates
 1 teaspoon nutmeg 1/4 pound pineapple
 1 teaspoon baking soda or substitute 1 1/2
 1 cup cane syrup pounds mixed candied
 1/3 cup fruit juice fruit for fruits listed above
 3 cups pecans
 1/4 pound seedless raisins

Cream yolks and butter. Sift flour, salt spices and soda; add alternately with syrup and fruit juice to butter mixture. Chop fruits; flour nuts and fruits. Add to batter. Fold in stiffly beaten egg whites. Place one tablespoon mixture into each greased muffin tin or paper soufflé cup. Bake in 250°F. oven for 45 minutes. Yield: approximately 85 cakes. For large cake, pour batter into greased 10-inch tube pan; bake in 275°F. oven 3 1/4 hours. Yield: 5-pound cake.

JAPANESE FRUITCAKE

1 cup (2 sticks) butter	1 cup milk
2 cups sugar	1 teaspoon vanilla
4 eggs	1/2 teaspoon cinnamon
3 1/4 cups sifted flour	1/2 teaspoon allspice
1 tablespoon baking powder	1/2 teaspoon cloves
1/2 teaspoon salt	1/2 cup chopped raisins
1/2 cup chopped nuts	

Grease and line three 9-inch cake pans with waxed paper. Cream butter and sugar; add eggs one at a time, beating well after each addition. Add sifted dry ingredients alternately with combined milk and vanilla to creamed mixture. Divide batter, pouring 2/3 of the batter into 2 of the cake pans. In the remaining 1/3 batter, blend in spices, raisins and nuts; pour into layer pan. Bake in 350°F. oven for 30 to 40 minutes. Cool. Spread filling between layers.

REFRIGERATOR FRUITCAKE

1 pound vanilla wafers	1/2 pound candied red or green cherries
1 pound nuts	1 can (14 ounces) condensed milk
1 pound combined raisins and dates	

Crush wafers to make fine crumbs; add nuts, raisins, dates and cherries. Mix thoroughly; stir in milk. Pack into waxed paper-lined loaf pan. Cover with foil. Chill several days. Occasionally sprinkle with 1 tablespoon brandy. Yield: 4-pound cake.

WHITE FRUITCAKE

1 cup shredded coconut	8 egg whites, stiffly beaten
1 cup sliced citron	3 cups sifted flour
1 cup seedless raisins	1 teaspoon baking powder
1 cup chopped candied pineapple	1 cup shortening
1 cup candied cherries, sliced	2 cups sugar
2 cups blanched almonds, chopped	1 tablespoon vanilla
	1/2 cup fruit syrup

Combine first 6 ingredients with 1 cup flour. Sift remaining flour with baking powder. Cream shortening, sugar and vanilla until fluffy. Add sifted dry ingredients and syrup alternately, beating well after each addition. Add fruit mixture. Fold in egg whites. Pour into a greased 10-inch tube pan lined with greased brown paper. Bake in 275°F. oven 3 to 4 hours. Yield: 5-pound cake.

STORING FRUITCAKES

Store in foil or plastic wrap in airtight container in cool place. Let cake age 4 weeks for better flavor and texture. If desired, pour 1/2 cup rum, brandy, or sherry over cake once every 4 weeks. To Freeze: Wrap cakes in moisture-vapor-proof paper. Storage time: 1 year.

GLAZING AND DECORATING FRUITCAKES

To Glaze Fruitcake: Remove cake from oven 15 minutes before end of baking time. Brush top with slightly beaten egg white and quickly arrange pattern of candied fruits and nuts over the top. Return to oven and complete baking.

To Glaze Pineapple and Cherries: Drain canned fruit; add 3/4 cup sugar to each cup of fruit syrup and bring to a boil. Add desired vegetable coloring and fruit. Boil until fruit is transparent. Remove from syrup and place individual pieces of fruit on wire rack to drain and cool.

Simple Glaze for Baked Fruitcakes: Bring to a boil 1/2 cup light corn syrup and 1/4 cup water. Cool to lukewarm; pour over cold cake before storing. To decorate, dip underside of candied fruits in glaze and press lightly into top surface of cake.

FRUIT COCKTAIL CAKE

1 1/2 cups sugar	1 can fruit cocktail (16 to 17 ounces) drained, reserve liquid
2 eggs	
2 cups flour	1/2 cup brown sugar
2 teaspoons soda	1/2 cup pecans, chopped
1/2 teaspoon salt	
1 cup coconut	

Cream sugar and eggs with electric mixer. Add sifted dry ingredients and fruit juice. Fold in fruit cocktail. Pour into greased and floured 13 x 9 x 2-inch pan. Mix brown sugar, pecans, and coconut; sprinkle over cake. Bake in 350° F. oven for 40 minutes. Add sauce.

Sauce: In a saucepan combine 1 can (14 1/2 ounces) evaporated milk, 1 cup sugar, 1/2 cup (1 stick) butter and 2 teaspoons vanilla. Boil 4 minutes. Pour over warm cake. Serve from pan.

FRUITCAKE CONFECTION

1 pound flaked coconut	3/4 cup chopped candied
1 pound dates, chopped	pineapple
2 1/2 cups chopped pecans	2 cans (14 ounces each)
3/4 cup chopped candied cherries	condensed milk

Mix all ingredients and let stand overnight. Pour into 10-inch greased and floured tube pan. Bake in 300°F oven for 2 hours. Allow to cool before removing from pan. Wrap in foil and chill 24 hours before slicing.

Yield: about 4 1/2-pound cake.

FUDGE PUDDING CAKE

1 cup sifted flour	1/2 cup milk
3/4 cup sugar	2 tablespoons melted butter
2 tablespoons cocoa	1 teaspoon vanilla
2 teaspoons baking powder	1 cup brown sugar
1/4 teaspoon salt	1/4 cup cocoa
3/4 cup chopped nuts	1 3/4 cups hot water

Grease 9-inch square baking pan thoroughly. Sift dry ingredients into pan. Add nuts and toss lightly. Blend milk, butter and vanilla. Add to flour mixture; blend thoroughly. Mix brown sugar and 1/4 cup cocoa; spread on surface of batter. Pour water over surface. Bake in 350° F. oven 45 minutes. Yield: 6 servings.

FUDGE PUDDING CAKE

1 package devil's food or white cake mix	1/4 cup cocoa
1 1/2 cups brown sugar, firmly packed	1 cup chopped pecans
	2 cups boiling water

Prepare cake mix according to package directions. Pour batter into a greased 13 x 9-inch baking dish. In a bowl, combine sugar, cocoa and pecans; sprinkle over batter. Pour boiling water over mixture. Bake in 350°F oven for 1 hour.

GELATIN CAKE

1 package (2-layer size) yellow cake mix	4 egg whites, stiffly beaten
1 package (3 ounces) lemon flavor gelatin	2/3 cup water (or apricot nectar)
4 egg yolks	1/2 teaspoon lemon extract
	2/3 cup cooking oil

Combine all ingredients, except egg whites, and beat 5 minutes on medium speed with electric mixer. Fold in whites. Pour into greased 10-inch tube pan. (Flour bottom only). Bake in 350° F. oven 50 minutes. Remove and let stand 2 minutes. While still hot, pour on glaze. When cold remove from pan. Glaze: Combine 1 cup sifted confectioners sugar, juice of 2 lemons, 2 tablespoons butter and 1 teaspoon grated lemon peel. Pour over hot cake.

GERMAN CHOCOLATE CAKE

1/4 pound sweet cooking chocolate	1 teaspoon vanilla
1/2 cup boiling water	2 1/2 cups sifted cake flour
1 cup (2 sticks) butter	1 teaspoon baking soda
2 cups sugar	1/2 teaspoon salt
4 eggs, separated	1 cup buttermilk

Melt chocolate in water; cool. Cream butter and sugar with electric mixer until light and fluffy. Add egg yolks, one at a time, and beat well after each addition. Add chocolate and vanilla; mix well. Add sifted dry ingredients alternately with buttermilk to butter mixture, beating after each addition until batter is smooth. Beat egg whites until soft peaks form; fold into cake batter. Bake in 3 waxed paper-lined 9-inch cake pans in 350° F. oven for 30 to 40 minutes. Cool. Frost with Coconut Pecan Frosting (page 153).

HOLIDAY CAKE WREATH

Bake 1 dozen cupcakes according to package directions. (Use remaining batter for 1 layer cake.) Cool cupcakes and arrange in circle on large plate. Prepare frosting according to package directions. Frost entire circle as wreath. Decorate with cherries, citron and coconut.

GINGERBREAD WITH ORANGE SAUCE

1/2 cup boiling water	1/2 teaspoon salt
1/2 cup shortening	1/2 teaspoon baking powder
1/2 cup brown sugar	1/2 teaspoon baking soda
1/2 cup cane syrup	3/4 teaspoon ginger
1 egg, beaten	3/4 teaspoon cinnamon
1 1/2 cups sifted flour	1 banana, sliced
1 cup whipped cream	

Pour water over shortening; add sugar, syrup and egg. Beat well with electric mixer. Add sifted dry ingredients; beat until smooth. Pour into greased, waxed paper-lined 8-inch square pan. Bake in 350° F. oven 35 minutes. Cool in pan. Top each serving with 3 banana slices, Orange Sauce and a small amount of whipped cream.

Orange Sauce

1/2 cup sugar	2 tablespoons butter
1 1/3 tablespoons cornstarch	1 1/2 teaspoons grated orange rind
1/4 teaspoon salt	1/2 cup orange juice
Dash cinnamon	1 1/2 teaspoons lemon juice
1/2 cup boiling water	

Combine dry ingredients, gradually add water. Bring to boil over medium heat; cook until thickened, stirring constantly. Add remaining ingredients. Bring to boil. Yield: 1 1/4 cups.

HEAVENLY HASH CAKE

1 cup (2 sticks) butter	1 1/2 teaspoons baking powder
2 cups sugar	1/4 cup cocoa
4 eggs, slightly beaten	2 cups chopped pecans
1 1/2 cups flour	2 teaspoons vanilla
3 cups miniature marshmallows	

Cream butter and sugar; add eggs. Stir in sifted dry ingredients and mix well. Add pecans and vanilla. Bake in greased 13 x 9 x 2-inch pan in 350° F. oven for 40 minutes. Immediately upon removing from oven, cover surface of cake with marshmallows. Pour icing over marshmallow-covered cake. Allow to cool in pan; cut into squares.

Icing: Combine 1 box (1 pound) sifted confectioners sugar, 1/4 cup cocoa, 1/2 cup cream or evaporated milk and 1/4 cup (1/2 stick) butter, melted. Beat until smooth. Pour over cake.

JELLY ROLL

3/4 teaspoon baking powder	1 teaspoon vanilla
1/4 teaspoon salt	3/4 cup sifted cake flour
4 eggs	1 cup confectioners sugar
3/4 cup sugar	1 cup jelly

Beat baking powder, salt and eggs until mixture begins to thicken. Add sugar gradually and continue beating until mixture becomes thick and lemon colored. Add vanilla. Fold in flour; do not beat. Pour batter into a greased and waxed paper-lined 15 x 10 x 1 1/2-inch jelly roll pan. Bake in 400° F. oven for 13 to 15 minutes. Sprinkle a tea towel with confectioners sugar. Turn cake out on towel, peel off waxed paper and roll towel and cake up tightly. Let cool about 10 minutes; unroll carefully and spread cake with jelly. Roll again, wrap in towel and cool.

KING'S CAKE

1 package yeast	Melted butter
1/4 cup warm water	1 cup (2 sticks) butter
6 tablespoons milk, scalded and cooled	3/4 cup sugar
4 cups sifted flour	1/4 teaspoon salt
	4 eggs

In a bowl, dissolve yeast in warm water. Add milk and enough flour, about 1/2 cup, to make a soft dough. In another bowl, combine butter, sugar, salt and eggs with the electric mixer. Remove from mixer and add soft ball of yeast dough. Mix thoroughly. Gradually add 2 1/2 cups flour to make a medium dough that is neither too soft nor too stiff. Place in a greased bowl and brush top of dough with butter. Cover with a damp cloth and set aside to rise until doubled in bulk, about 3 hours. Use remaining 1 cup flour to knead dough into an oval shape. The center should be about 7 x 12 inches. Connect ends of dough by dampening with water. Cover with a damp cloth and let rise until doubled in bulk, about 1 hour. (A bean or one-inch plastic baby doll may be placed in cake if desired).* Bake in 325° F. oven for 35 to 45 minutes or until lightly browned. Decorate by brushing top of cake with corn syrup and alternating 3-inch bands of purple, green and gold colored granulated sugar. (To color sugar, add a few drops of food coloring to sugar, and shake in tightly covered jar until desired color is achieved).

JIFFY CAKE

1/4 cup shortening	1 1/2 teaspoons baking powder
1 cup sugar	1 teaspoon vanilla
1 egg	1/2 cup grated sweet chocolate
1/2 cup milk	1/2 cup chopped nuts
1/2 teaspoon salt	
1/2 teaspoon salt	
1 1/2 cups sifted flour	

Place all ingredients, except chocolate and nuts, in bowl and beat 2 minutes with electric mixer. Pour into 8-inch greased and floured square pan. Cover evenly with chocolate and nuts. Bake in 350° F. oven for 35 to 40 minutes.

LANE CAKE

1 cup (2 sticks) butter	1/2 teaspoon salt
2 cups sugar	1 cup milk
3 1/4 cups sifted cake flour	1 teaspoon vanilla
2 teaspoons baking powder	8 egg whites, stiffly beaten

Cream butter and sugar. Add sifted dry ingredients alternately with milk. Add vanilla; fold in whites. Pour into 3 greased and waxed paper-lined 9-inch pans. Bake in 375° F. oven 25 to 30 minutes. Cool 5 minutes; remove from pans.

Filling

1/2 cup (1 stick) butter	1 cup seedless raisins, chopped
1 cup sugar	1 cup chopped pecans
8 egg yolks	1 cup shredded coconut
1 cup brandy	

Cream butter and sugar. Beat egg yolks until thick. Add to creamed mixture and cook over very low heat until thick, about 15 to 20 minutes. Add raisins, pecans and coconut. Cool. Add brandy. Spread between layers of cake.

Frosting

2 egg whites	1/3 cup dark corn syrup
2 1/2 cups sugar	2/3 cup water
1/8 teaspoon salt	1 teaspoon vanilla

Beat egg whites until foamy. Bring sugar, salt, syrup and water to a boil. Pour 3 tablespoons of the boiling syrup into the egg whites. Continue beating whites until stiff but not dry. Boil syrup mixture to 240° F. or soft ball test. Pour over egg whites, beating until the frosting begins to lose its gloss and holds its shape. Add vanilla. Spread over cake. If frosting becomes too stiff, add a drop or two of hot water to the mixture.

LEMON CREAM CAKE

2 eggs, separated	1 teaspoon grated lemon rind
1 teaspoon lemon juice	1/4 teaspoon salt
3/4 cup plus 2 tablespoons sugar	1 1/2 teaspoons baking powder
1/2 cup cold water	
1 cup sifted cake flour	

Beat egg whites with electric mixer until stiff. Gradually beat in juice and 2 tablespoons sugar. Beat yolks, water and rind. Beat until foamy. Gradually add remaining sugar, beating constantly. Fold sifted dry ingredients into yolk mixture. Fold in beaten whites. Pour into 2 greased, waxed paper-lined 8-inch layer cake pans. Do not grease sides of pan. Bake in 350° F. oven 30 minutes. Cool. Spread Cream Filling between layers and top with confectioners sugar.

Cream Filling

1/4 cup sugar	1/2 teaspoon salt
2 tablespoons flour	1 1/2 cups milk, scalded
1 tablespoon cornstarch	1 egg, slightly beaten
1/4 teaspoon vanilla	

Combine sugar, flour, cornstarch, salt and 1/4 cup milk. Gradually stir in remaining milk. Cook 1/2 minute over medium heat, stirring constantly. Stir in a small amount of hot mixture into egg, combine two mixtures and stir until smooth. Cook 2 minutes, stirring constantly. Cool and stir in vanilla.

LEMON DELIGHT CAKE

1/2 cup cooking oil	1 package (3 3/4 ounces) lemon instant pudding mix
1 package (2-layer size) lemon cake mix	
4 eggs	1 cup water

Beat oil into cake and pudding mixes with electric mixer. Add water; beat 2 minutes. Add eggs, one at a time, beating after each. Pour into 10-inch greased and floured tube pan. Bake in 350° F. oven for 45 to 50 minutes.

Glaze: Cream 1/4 stick butter, 1 box (1 pound) confectioners sugar and 1 can (6 ounces) lemonade concentrate, thawed. Make holes in top of warm cake with skewer. Spread over cake and broil 2 minutes.

LEMON EXTRACT CAKE

2 cups (1 pound) butter	1/2 teaspoon salt
2 1/3 cups sugar	1/2 pound candied cherries, chopped
6 eggs	1/4 pound candied pineapple, chopped
1/4 cup lemon extract	1/4 pound golden raisins
4 cups sifted flour	4 cups pecans
1 1/2 teaspoons baking powder	

Cream butter and sugar. Add eggs and beat well. Blend in extract. Add sifted dry ingredients to creamed mixture. Add fruits and nuts. Pour into 2 greased 9 x 5 x 3-inch loaf pans. Bake in 300° F. oven for 1 1/2 to 2 hours. Cool in pan. Flavor is improved by aging; wrap in foil or place in airtight container.

MARBLE CAKE

2 cups sifted flour	2/3 cup milk
1 tablespoon baking powder	1 teaspoon vanilla
1/2 teaspoon salt	1 1/2 squares unsweetened chocolate, melted
1/2 cup (1 stick) butter plus 2 tablespoons butter	1 cup sugar
3 eggs, separated	

Sift together first three ingredients. Cream butter until soft. Gradually add sugar, creaming until light and fluffy. Mix in well-beaten egg yolks. Add dry ingredients alternately with milk, beating after each addition. Continue to beat at low speed for 2 minutes. Fold in the stiffly beaten egg whites and flavoring. Divide batter into two parts. To one part, stir in chocolate. Put the 2 batters into a greased 9-inch loaf pan by alternate tablespoonfuls. Pass a spatula through the batter to blend slightly. Bake in 350° F. oven for 50 to 60 minutes.

MASTER BUTTER CAKE

1/2 cup (1 stick) butter	4 teaspoons baking powder
1 1/2 cups sugar	1/2 teaspoon salt
2 eggs	1 cup milk
3 cups sifted flour	1 teaspoon vanilla

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Add sifted dry ingredients alternately with milk to creamed mixture. Add vanilla. Pour into 2 lightly greased 8-inch pans. Bake in a 375° F. oven 25 minutes.

MIRLITON CAKE

3/4 cup cooking oil	1 teaspoon baking soda
2 cups sugar	2 teaspoons baking powder
2 eggs	1 cup chopped pecans
1 teaspoon vanilla	3 cups ground or finely chopped mirliton
2 1/2 cups flour	
1 teaspoon salt	

Cream oil, sugar and eggs; add vanilla. Gradually add sifted dry ingredients; blend thoroughly. Add pecans and mirliton. Pour into waxed paper-lined 13 x 9 inch pan. Bake in 350° F. oven 55 to 60 minutes. If desired, insert knife into several places; pour Lemon Sauce over cake.

Lemon Sauce: Bring to a boil, 6 tablespoons sugar, 3 tablespoons sour milk, 1/4 teaspoon vanilla, 1 1/2 teaspoons light corn syrup, 2 tablespoons butter and 1 1/2 teaspoons grated lemon rind.

THE NUTHING CAKE

1 package (2 1/4 cups) brown sugar	1 can (3 1/2 ounces) Angel Flake coconut
1 1/2 cups biscuit mix	1 cup chopped pecans
4 eggs	

Mix ingredients together; place in a greased and floured 9 x 13 x 2-inch pan. Bake in 350° F. oven for 45 minutes. The cake will rise and fall. Cool in pan 10 minutes. Cut into bars or squares when cold.

OLD-FASHIONED POUND CAKE

1 cup (2 sticks) butter	1 tablespoon lemon juice
2 cups sugar	1 teaspoon vanilla
5 eggs	2 cups sifted flour

Cream butter and sugar until light and fluffy. Add eggs, lemon juice and vanilla. Beat well. Add flour. Pour into a greased and floured 10-inch tube pan. Bake in 325° F. oven for 1 1/4 hours. Cool thoroughly before removing from pan.

OLD-FASHIONED STRAWBERRY SHORTCAKE

2 cups sifted flour	1 egg, beaten
1 tablespoon sugar	2/3 cup milk
3 teaspoons baking powder	2 pints strawberries, sliced and sweetened
1/2 teaspoon salt	1/2 pint cream
1/3 cup butter	

Sift dry ingredients into a bowl; cut in butter until mixture resembles coarse crumbs. Add combined egg and milk, stirring only to moisten. Turn out on lightly floured surface and roll out to 1/2-inch thickness. Cut into 6 biscuits with 2 1/2-inch cutter. Bake on ungreased baking sheet in 450° F. oven for 20 minutes. Split shortcakes; butter bottom layer. Place sweetened berries between layers and on top. Serve warm, topped with plain or whipped cream. Yield: 6 servings.

PECAN POUND CAKE

1 cup (2 sticks) butter	1/4 teaspoon cinnamon
1 1/2 cups sugar	1/4 teaspoon ground cloves
2 tablespoons milk	1 teaspoon salt
5 eggs	3/4 cup pecans, toasted
2 cups sifted flour	2 teaspoons lemon juice
1 teaspoon grated lemon peel	

Cream butter and sugar for 20 minutes. Add milk; mix well. Add eggs one at a time, beating well after each addition. Blend in sifted dry ingredients. Stir in pecans, juice and peel. Bake in greased tube pan in 325° F. oven for 1 hour and 15 minutes. Cool 5 minutes in pan. Remove and cool.

PETIT FOURS

3 packages (2-layer size) white cake mix	1 cup warm water
3 boxes confectioners sugar	1 1/2 tablespoons white corn syrup
1 egg white	

Prepare 1 package cake mix at a time according to directions on package. Pour into a greased and floured 13 x 9 x 2-inch pan. Bake and cool according to directions. Place on flat surface and cut into 1 1/2-inch squares. Place waxed paper under cake rack and arrange cakes in rows. Mix sugar, water, syrup and egg white in top of double boiler and stir until smooth and glossy. Place over boiling water until mixture is lukewarm, stirring constantly. Pour frosting over cakes. Scrape up excess on waxed paper, return to double boiler and reheat for second pouring. Yield: 12 dozen. (Food coloring may be added to frosting, if desired.)

PINEAPPLE DELIGHT CAKE

1 package (2-layer size) yellow cake mix	1 can (13 1/2 ounces) crushed pineapple
1 package (3 ounces) vanilla instant pudding	1 package (2 ounces) dessert topping mix

Prepare cake mix according to package directions, making 3 layers instead of 2. Bake in 350° F. oven for 25 minutes or until done. Cool thoroughly. Stir pudding mix into crushed pineapple; set aside. Prepare dessert topping mix according to package directions. Fold into pudding mixture. Use as a filling and frosting. Garnish with pineapple slices and Maraschino cherries, if desired. Chill until serving time.

Pineapple Filling

1/2 cup sugar	1 can crushed pineapple (1 pound, 4 ounces) drained, reserve liquid
1/2 teaspoon salt	
3 tablespoons cornstarch	1 tablespoon butter
3/4 cup pineapple juice	
1 teaspoon lemon juice	

Mix sugar, salt and cornstarch in a saucepan. Slowly stir in pineapple juice, then crushed pineapple. Cook over low heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat. Blend in butter and lemon juice. Chill before filling cake.

Pineapple Frosting

Combine 1 cup crushed pineapple (not drained), 8 marshmallows, cut up and 1/2 cup brown sugar. Spread on baked spice or yellow cake; broil 1 to 2 minutes or until marshmallows are golden.

POKE CAKE

1 package (2-layer size) white cake mix	1 cup water
1 package (3 ounces) vanilla flavor instant pudding	1/4 cup oil
4 eggs	1 package (3 ounces) fruit flavor gelatin
1 cup cold water	1 cup boiling water

Combine cake mix, pudding, eggs, 1 cup water and oil; blend well. Beat at medium speed for 4 minutes. Pour into greased and floured 13 x 9 x 2-inch baking pan. Bake in 350° F. oven for 45 to 50 minutes. Cool in pan for 15 minutes. Dissolve gelatin in boiling water; add cold water. Poke holes in warm cake with utility fork at 1/2-inch intervals. Carefully pour gelatin over cake. Chill 3 hours. Cut into squares and top with whipped topping. Yield: 12 to 15 servings.

PUMPKIN BREAD

2/3 cup shortening	1/2 teaspoon baking powder
2 2/3 cups sugar	1 teaspoon cinnamon
4 eggs	1/2 teaspoon cloves
2 cups cooked pumpkin	1/2 teaspoon nutmeg
2/3 cup water	2/3 cup chopped nuts
3 1/3 cups sifted flour	2/3 cup raisins
2 teaspoons baking soda	
1 1/2 teaspoons salt	

Cream shortening and sugar well. Add eggs, pumpkin and water. Blend in sifted dry ingredients. Add nuts and raisins. Pour into two greased loaf pans 9 1/4 x 5 1/4 x 2 3/4-inch. Bake in 350° F. oven for 60 to 70 minutes.

PUMPKIN CAKE

1/2 cup shortening	2/3 cup chopped nuts
1 cup brown sugar, firmly packed	3 teaspoons baking powder
1 egg	1 teaspoon salt
2 cups sifted cake flour	1 teaspoon cinnamon
1/4 teaspoon baking soda	3/4 cup cooked pumpkin
	1/3 cup sour milk

Cream shortening for 2 minutes. Gradually add sugar and beat 2 minutes. Add egg and beat until blended. Add sifted dry ingredients alternately with pumpkin and sour milk. Add nuts. Pour into two well greased 8-inch layer pans. Bake in 350° F. oven for 35 minutes.

QUICK COKE CAKE

2 cups sugar	3 tablespoons cocoa
2 cups flour	1 cup cola beverage
1 1/2 cups chopped marshmallows	1/2 cup buttermilk
1/2 cup shortening	1 teaspoon baking soda
1/2 cup butter	2 eggs, beaten

Sift together sugar and flour. Stir in marshmallows and set aside. Bring shortening, butter, cocoa and coke to a boil. Remove from heat and pour over dry mixture. Stir in buttermilk, baking soda and eggs. Do not beat mixture. Pour into a greased 10-inch tube pan. Bake in 350° F. oven for 45 minutes.

RED VELVET CAKE

1/2 cup shortening	1 teaspoon salt
1 1/2 cups sugar	1 teaspoon vanilla
2 eggs	1 cup buttermilk
2 teaspoons cocoa	2 1/2 cups sifted flour
1/4 cup red food coloring	1 teaspoon baking soda
1 tablespoon vinegar	

Cream shortening and sugar until fluffy. Add eggs, one at a time, beat for 1 minute. Mix cocoa and food coloring to paste-like consistency; add with salt to sugar mixture. Combine vanilla and buttermilk; add slowly to sugar mixture, alternately with flour. Combine soda and vinegar; stir into batter, do not beat. Pour into 2 greased and floured 9-inch cake pans. Bake in 350° F. oven for 25 to 30 minutes. Cool and frost.

SPICE CAKE

3/4 cup (1 1/2 sticks) butter	1 teaspoon baking powder
3/4 cup brown sugar	3/4 teaspoon baking soda
1 cup sugar	1 teaspoon salt
1 teaspoon vanilla	3/4 teaspoon ground cloves
3 eggs	3/4 teaspoon cinnamon
2 1/4 cups sifted flour	1/8 teaspoon pepper
1 cup buttermilk	

Cream butter and brown sugar until blended. Add sugar and vanilla; beat until mixture is very fluffy. Add eggs, one at a time, beating well after each addition. Sift 1/3 of the dry ingredients over batter and mix just until blended. Then add 1/2 of the buttermilk and mix until blended. Repeat these steps until all of the ingredients are added. Pour into 3 greased and floured 8-inch pans. Bake in 350° F. oven for 30 to 35 minutes.

SPONGE CAKE

5 eggs, separated	1 tablespoon grated
1 cup sugar	lemon peel
1 tablespoon lemon	1 cup sifted cake flour
juice	1/4 teaspoon salt

Beat egg whites until stiff, but not dry; gradually add 5 tablespoons sugar. In another mixing bowl, add juice to yolks and beat until thick and lemon-colored. Add peel. Beat in remaining sugar. Pour yolks over whites; fold to mix thoroughly. Fold in sifted dry ingredients. Do not beat after adding flour to avoid breaking air bubbles. Pour into ungreased 10-inch tube pan. Cut through gently several times to break any large air bubbles. Bake in 325° F. oven for 1 hour. Remove from oven and turn pan upside down until cake is cold.

Note: Sponge, chiffon and angel food cakes should be baked in one pan used only for this purpose.

STRAWBERRY ANGEL SURPRISE

10-inch angel food cake	1 1/2 pints whipping
1 pint strawberry ice cream,	cream, softened
whipped	Fresh or frozen
3 tablespoons sugar	strawberries

Cut 1-inch slice from top of cake. Cut out a ring 2-inches wide and 2-inches deep. Spoon in ice cream. Replace slice cut from top. Frost top and sides with whipped cream sweetened with sugar. Freeze until ready to serve. Ten minutes before serving, slice and garnish with strawberries.

STRAWBERRY CAKE

3 tablespoons sifted flour	4 eggs
1 box (3 ounces) strawberry	1 package white cake mix
flavor gelatin	1/2 cup frozen or fresh
1/2 cup water	crushed strawberries
3/4 cup cooking oil	

Add flour, gelatin, water, oil and eggs to cake mix. Beat 2 minutes. Add strawberries and beat 1 minute or until thoroughly mixed. Pour into two greased and floured 9-inch layer pans. Bake in 350° F. oven 30 to 35 minutes. Cool. Frost with Strawberry Frosting.

Strawberry Frosting: Cream 1/2 cup (1 stick) butter; gradually add 1 box confectioners sugar and dash salt. Add 1/2 cup crushed berries; blend until of spreading consistency.

STRAWBERRY MERINGUE ROLL

4 eggs, separated	3/4 cup sifted cake flour
3/4 cup sugar	1/4 teaspoon salt
1/2 teaspoon vanilla	1 teaspoon baking powder

Beat yolks until thick and lemon-colored. Gradually add 1/4 cup sugar and vanilla. In another bowl, beat whites until soft peaks form; gradually add remaining 1/2 cup sugar and continue beating until stiff. Fold in yolk mixture, then sifted dry ingredients. Bake in waxed paper-lined 15 x 10 1/2-inch pan in 375° F. oven for 12 minutes. Turn onto cloth, dusted with confectioners sugar. Remove paper; trim cake edges. Top with waxed paper. Roll quickly with paper inside. Wrap in sugared cloth; cool on cake rack. Unroll. Remove paper and spread with Strawberry Filling. Roll, chill, then frost with Strawberry Meringue.

Strawberry Filling

2 tablespoons sugar	1 cup whipping cream,
1 cup sliced strawberries	whipped

Fold sugar and berries into whipped cream.

Strawberry Meringue

3/4 cup sliced strawberries	1 egg white
1/2 cup sugar	1/8 teaspoon salt

Combine all ingredients and beat until mixture is very stiff.

TOMATO SOUP CAKE

1 package (2 layer size)	1/2 cup water
yellow cake mix	1 can (10 3/4 ounces)
1 teaspoon baking soda	condensed tomato soup
2 eggs	

Combine ingredients; mix according to package directions. Pour batter into 2 greased and floured 8-inch cake pans. Bake in 350° F. oven for 30 to 35 minutes.

TRAIN CAKE

1 1/2 cups flour, sifted	1 teaspoon vanilla
1 cup sugar	1/2 cup shortening
2 teaspoons baking powder	(1/2 butter)
1/2 teaspoon salt	3/4 cup milk
	2 eggs

Mix dry ingredients in large electric mixer bowl; blend in remaining ingredients and beat 3 minutes. Pour into greased and floured 9 x 5 x 3-inch loaf pan. Bake in 350° F. oven for 50 to 70 minutes or until foodpick inserted in center of cake comes out clean. Cool 10 minutes in pan; turn onto rack, cool completely. Cut and frost.

To make train:

Cut cake crosswise into 5 equal slices. Use middle slice for engine, removing a 3-inch by 1-inch section from top of slice so other end forms engine cab. Use the 3-inch piece on end to form coal car. Use other slices for freight car and caboose, cutting off some so they are flat and leaving others rounded. Use chocolate frosting for engine and one flat car. Frost others with red icing. Use peppermint candies for wheels, small square cookies for windows, and popcorn strung on florist's wire for smoke.

Frosting:

Cream 1/4 cup (1/2 stick) butter; gradually add 1 cup confectioners sugar and 1 teaspoon vanilla. Add 2 cups confectioners sugar alternately with 1/4 cup milk to mixture, beating until smooth after each addition. Divide frosting in half; add red food coloring to one and 1 melted square of chocolate to the other. Spread thinly on little train.

TUNNEL OF FUDGE

1 1/2 cups (3 sticks) butter	1 package chocolate butter frosting mix
6 eggs	
1 1/2 cups sugar	2 cups chopped pecans
2 cups flour	

Cream butter; add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. Stir in remaining ingredients. Pour batter into greased bundt pan. Bake in 350° F. oven for 60 to 65 minutes. Cool 2 hours; remove from pan.

WINE CAKE

6 eggs, separated	1/2 teaspoon grated lemon rind
1 cup sugar	
1 tablespoon lemon juice	1 cup sifted cake flour
	1/4 teaspoon salt

Beat egg whites to form soft peaks. Add half the sugar and continue beating until stiff. In another bowl, beat egg yolks until thick; add juice and rind while continuing to beat, add remaining sugar. Fold egg yolk mixture into whites. Sift a small amount of dry ingredients over the mixture; fold in gently. Repeat until all is used, gradually increasing the amount of flour used. Pour into 10 to 12 small custard cups. Bake in 325° F. oven for 30 minutes. Pour sauce over hot cakes; cool before removing from cups. *Sauce:* Cook 1/2 cup water and 1 cup sugar to 230° F. or thread test. Remove from heat; stir in 1/4 cup wine or rum

WHITE CAKE (BRIDE'S CAKE)

1/2 cup shortening	1 teaspoon salt
1 1/2 cups sugar	3/4 cup milk
2 1/4 cups sifted flour	1 teaspoon vanilla
2 teaspoons baking powder	4 egg whites

Cream shortening and sugar until light and fluffy. Add sifted dry ingredients alternately with combined milk and vanilla. Beat whites until stiff peaks form and fold into batter with a minimum of mixing. Pour into 3 greased, waxed paper-lined 8-inch cake pans. Bake in 350° F. oven for 25 to 30 minutes. Cool. Frost with Ornamental Frosting.

Bride's Cake: For a three-tier cake, triple the above recipe but do not make more than double the recipe at one time. Bake in 325° F. oven for the following:

12-inch pan 2 inches deep	1 hour, 20 minutes
10-inch pan 2 inches deep	1 hour, 10 minutes
8-inch pan 2 inches deep	1 hour

Ornamental Frosting

4 egg whites	3 cups sifted confectioners sugar
1/4 teaspoon cream of tartar	
1 teaspoon vanilla	

Beat egg whites, cream of tartar and 2 tablespoons sugar with electric mixer for 3 minutes. While continuing to beat, gradually add remaining sugar, 2 tablespoons at a time, and beat thoroughly after each addition. Add vanilla. The success of this frosting depends entirely on the thorough beating after each addition.

ZUCCHINI CAKE WITH LEMON FROSTING

2 1/2 cups biscuit mix	2 tablespoons butter
2 cups finely shredded unpared zucchini	1/4 cup milk
1/2 cup sugar	2 eggs
1 1/4 teaspoons cinnamon	1 cup raisins
3/4 teaspoon nutmeg	2 cups confectioners sugar
1/2 teaspoon cloves	1/4 cup (1/2 stick) butter
2 tablespoons lemon juice	1/2 teaspoon grated lemon peel

Blend biscuit mix, zucchini, sugar, spices, butter, milk and eggs on low speed of mixer for 30 seconds. Beat on medium speed for two minutes. Stir in raisins. Pour batter into 9-inch greased square pan. Bake in 350° F. oven for 35 to 40 minutes. Cool on cake rack. Blend remaining ingredients for 1 minute on medium speed; frost cake.

YULE LOG

This Yule Log is the traditional dessert served in French households on the stroke of midnight each Christmas Eve.

Cake:

4 eggs	2 squares unsweetened chocolate, melted
3/4 cup sugar	2 tablespoons sugar
1/2 cup sifted cake flour	1/4 teaspoon baking soda
1/2 teaspoon baking powder	3 tablespoons cold water
1/4 teaspoon salt	Cocoa
1 teaspoon vanilla	

With electric mixer at high speed, beat eggs and 3/4 cup sugar until very thick and light. Then fold in sifted flour, baking powder, salt and vanilla, all at once. To melted chocolate, add 2 tablespoons sugar, baking soda and cold water; stir until thick and light; quickly fold into batter. Spread batter evenly in 15 x 10 x 1-inch jellyroll pan that has been greased, and the bottom lined with waxed paper. Bake in 375° F. oven 15 to 20 minutes, or until cake springs back when gently touched with finger. Place clean dish towel on flat surface; over it, sift thick layer of cocoa. When cake is done, loosen with spatula from sides of pan and invert on towel. Lift off pan; carefully pull off paper. With very sharp knife, cut crisp edges from cake to make rolling easier. Reserve pieces for later use. Then roll it up very gently from narrow end, rolling towel up in it. (This keeps cake from sticking). Gently lift rolled cake onto wire rack to finish cooling, about 1 hour.

For Filling and Frosting:

1/2 cup (1 stick) butter	3 squares unsweetened chocolate, melted
1/8 teaspoon salt	1/4 cup breakfast cream
3 1/2 cups sifted confectioners sugar	1 1/2 teaspoons vanilla
2 egg yolks, unbeaten	

With electric mixer at medium speed, cream butter with salt and 1 cup sifted sugar until light and fluffy. Add egg yolks and melted chocolate; then add 2 1/2 cups sugar, cream and vanilla, beating until smooth and of spreading consistency. Cover until ready to use.

To assemble cake:

Unroll cooled cake; spread surface with 1 cup filling. Carefully re-roll, lifting towel higher and higher with one hand as you guide with the other. Place on serving plate, seam side down. Under each of log's long sides, tuck strip of waxed paper so it extends about 2 inches. About 2 inches from one end, and off center, lay two 1 1/2-inch strips of reserved cake, end to end, in oval knot. Secure with foodpicks. Thinly frost entire log with frosting. Next, with a little frosting, and tube No. 47 in cake decorating bag, make "bark", covering entire surface of log, conforming to the shape and also filling in the knot. Remove waxed paper strips. Refrigerate cake. To serve, garnish with glazed fruit and fresh green leaves.

SOUR CREAM POUND CAKE

1 cup (2 sticks) butter	1/2 teaspoon salt
2 2/3 cups sugar	1/4 teaspoon baking soda
6 eggs	1 cup commercial sour cream
1 teaspoon vanilla	
3 cups sifted flour	

Cream butter and sugar for 20 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift dry ingredients together and add alternately with sour cream to butter mixture, beginning and ending with flour. Pour batter into a 9-inch tube pan or two 9 1/2 x 5 1/2 x 3-inch loaf pans, which have been greased and the bottom lined with waxed paper. Bake tube pan 1 hour and 20 minutes, loaf pans 50 minutes, in a 350° F. oven. Cool cake on rack for 5 minutes. Remove from pan.

Tip: To substitute sour cream: Add 1 tablespoon lemon juice plus enough evaporated milk or light cream to equal 1 cup. Stir and let stand 5 minutes.

BASIC CAKE INFORMATION

To Freeze Unfrosted Cakes: Cool thoroughly. Package in moisture-vapor-proof wrapping and freeze. Thaw in wrapping at room temperature.

To Freeze Frosted Cakes: Place into freezer, unwrapped, until frosting is firm; then package in moisture-vapor-proof wrapping and return to freezer. To thaw, remove wrap immediately and thaw at room temperature for three hours.

Storage Time: 4 to 6 months.

Note: Do not freeze frostings that contain egg whites. Some other fillings made with eggs could separate during storage.

BANANA FROSTING

1/4 cup (1/2 stick) butter	1/2 cup mashed ripe
1 pound sifted	bananas
confectioners sugar	1/2 teaspoon lemon juice
1/2 cup chopped pecans	

Cream butter; add half the sugar and beat until light and fluffy. Add bananas and lemon juice; blend in remaining sugar. Either add pecans to frosting or sprinkle over top of cake or cupcakes.

BUTTER FROSTING

6 tablespoons soft butter	1 teaspoon vanilla
3 cups sifted	1/4 cup breakfast cream
confectioners sugar	

Cream butter; gradually add 1 cup sugar and vanilla. Add remaining sugar alternately with cream, beating until smooth after each addition. Makes enough to frost top and sides of two 8-inch cake layers.

Variations:

Chocolate: Add 2 squares melted chocolate.

Lemon: Substitute 3 to 5 tablespoons lemon juice for cream. Omit vanilla.

Cream Cheese: Substitute 3 ounces cream cheese for butter.

Mocha: Substitute strong coffee for cream and 1/2 cup brown sugar for 1/2 cup confectioners sugar.

BUTTERSCOTCH FROSTING

1 cup brown sugar	1/4 teaspoon salt
1/4 cup (1/2 stick) butter	1/4 cup milk
2 cups confectioners sugar	

Combine sugar, butter and salt; cook over low heat, stirring constantly, until sugar melts. Add milk gradually; simmer 3 minutes. Remove from heat and beat in sugar until smooth. Thin with cream, if necessary.

CHOCOLATE FROSTING

1/2 cup (1 stick) butter	1/2 cup boiling water
8 squares unsweetened	4 cups sifted confectioners
chocolate	sugar

Melt butter and chocolate over very low heat. Blend in sugar and water; beat until smooth. Frost top and sides of doberge.

DECORATOR'S FROSTING

1 box (1 pound)	1/2 cup shortening
confectioners sugar	2 egg whites
2 tablespoons cornstarch	Pinch of salt
1 teaspoon flavoring	

Sift sugar and cornstarch over shortening; mix thoroughly. Blend in egg whites, salt and flavoring. This should be the right consistency for a rose. The size of the eggs and damp weather may alter the mixture. For borders, thin out with hot water and beat with electric mixer. This frosting may be thinned even more for frosting a cake. Additional thinning and heating will make a glaze for pouring over petit fours or cookies.

RED VELVET CAKE FROSTING

3 tablespoons flour	1 cup (2 sticks) butter
1 cup milk	1 cup confectioners sugar
1 teaspoon vanilla	

Mix flour and milk to smooth paste. Cook over low heat until thick, stirring constantly. Cool. Cream butter, sugar and vanilla. Add flour mixture gradually, beating constantly until spreading consistency.

FLUFFY FROSTING

2 egg whites, unbeaten	1 1/2 cups sugar
Dash salt	1/3 cup water
1 teaspoon light corn syrup or 1/2 teaspoon cream of tartar	1 1/4 teaspoons vanilla

Combine all ingredients, except vanilla, in saucepan. Beat 1 minute with electric mixer to blend. Then place on low heat and beat at high speed for 3 minutes, or until stiff peaks form. (Stir frosting up from bottom and sides of pan occasionally.) Remove from heat and fold in vanilla. Yield: Enough to frost a 9-inch layer cake, 10-inch tube cake or 13 x 9 x 2-inch cake.

Sea Foam Frosting: Follow above recipe, except use brown sugar.

CHOCOLATE CREAM FILLING

2 cups sugar	4 squares unsweetened chocolate, cut into pieces
10 tablespoons cornstarch	2 whole eggs and 4 yolks, slightly beaten
2 teaspoons salt	
1 quart milk	
2 teaspoons vanilla	

Mix sugar, cornstarch, salt, milk and chocolate. Bring to boil over medium heat, stirring constantly. Boil 1 1/2 minutes. Remove from heat and pour a small amount of mixture over eggs. Blend into mixture and cook over very low heat; add vanilla. Chill until set.

COCONUT FILLING

1 1/3 cups freshly grated coconut	1 orange, juice and grated rind
2 cups sugar	1 lemon, juice and grated rind
2 tablespoons cornstarch	
1 cup boiling water	

Combine all ingredients; bring to boiling and cook over medium heat until thick, stirring occasionally.

COCONUT-PECAN FROSTING

1 cup evaporated milk	1/2 cup (1 stick) butter
1 cup sugar	1 teaspoon vanilla
3 egg yolks	1 1/3 cups flaked coconut
1 cup chopped pecans	

Combine milk, sugar, egg yolks, butter and vanilla. While stirring constantly, cook over medium heat until mixture thickens, about 12 minutes. Add coconut and pecans. Beat until cool and of spreading consistency.

FIG FILLING FOR LAYER CAKE

1/2 cup (1 stick) butter	1/3 cup nonfat dry milk
4 cups confectioners sugar	1 to 2 tablespoons water
3/4 cup finely chopped figs	

Cream butter; gradually add sugar and dry milk. Beat until well blended. Stir in just enough water until mixture is of spreading consistency. Divide mixture in half. To one half, add figs and spread between layers of cake. Spread remaining plain mixture evenly over top of cake. Do not frost sides.

HEAVENLY HASH TOPPING

Cut 1/2 pound soft marshmallow in pieces and soak in 1 pint whipping cream for 2 hours; whip. Fold in 1 cup pecan pieces and 1/4 pound each candied cherries and candied pineapple. Use as topping for slices of angel food cake.

LEMON FILLING

3/4 cup sugar	1 egg, slightly beaten
3 tablespoons cornstarch	1 tablespoon butter
1/4 teaspoon salt	2 tablespoons lemon peel
3/4 cup water	1/3 cup lemon juice

Mix sugar, cornstarch and salt in a saucepan. Gradually stir in water. Bring to a boil while stirring constantly. Boil 1 minute. Stir half of hot mixture into egg. Blend into remaining mixture. Boil 1 minute. Remove from heat and add butter, lemon peel and juice. Chill before filling cake.

BUTTERMILK CANDY

2 cups sugar
1 cup buttermilk
1/4 cup (1/2 stick) butter
1 teaspoon vanilla

1/2 teaspoon baking soda
2 tablespoons light corn
syrup
3/4 cup chopped pecans

Combine ingredients, except vanilla. Bring to a boil over medium heat; cook to 236°F. or soft ball test. Remove from heat, add vanilla and cool to lukewarm. Beat candy until creamy and thick. Pour into buttered pan. Yield: 4 1/2 pounds.

BUTTERMILK PRALINES

1 teaspoon baking soda
1 cup buttermilk
2 cups sugar

1 teaspoon vanilla
2 tablespoons butter
1 1/2 cups pecan pieces

Mix soda and buttermilk in large saucepan. Stir in sugar. Bring to a boil over medium heat, stirring occasionally. Cook to 236°F. or soft ball test. Remove from heat; add vanilla and butter. Beat until slightly thickened, but not until it loses its gloss. Add pecans. Drop from tablespoon onto waxed paper. Yield: 14 pralines.

CANDIED PEEL

Remove peel from 3 large oranges or grapefruit. Cut peel into long strips, 1/4 inch wide. Place in 2-quart saucepan; cover with water and bring to boil over full heat; drain. Cover with more cold water and repeat the cooking and draining process 3 more times. Cover again with water and cook peel for 15 minutes after water reaches boiling point. Drain thoroughly. Add 1 1/2 cups sugar and 1 1/2 cups water and cook over low heat until syrup almost evaporates, about 45 minutes. Watch continuously so that peel doesn't stick and scorch. Sprinkle 1/2 cup sugar on bread board. Lift peel out and place on sugared board. Mix until all sides are thickly coated with sugar. Dry on cake rack. Yield: 1 1/2 cups peel.

CARAMELS

1 cup (2 sticks) butter
1 pound (2 1/4 cups)
brown sugar
1/8 teaspoon salt

1 teaspoon vanilla
1 cup light corn syrup
1 can (15 ounces)
sweetened condensed milk

Melt butter in heavy 3-quart saucepan. Add brown sugar and salt; stir until thoroughly combined. Add corn syrup; mix well. Gradually add milk. Cook over medium heat, stirring constantly, to 245°F. or firm ball test, about 12 to 15 minutes. Remove from heat; stir in vanilla. Pour into buttered 9-inch pan. Yield: 2 1/2 pounds.

CHOCOLATE DIPPING

Caramels, nuts, candied fruits or molded fondant can be chocolate-dipped. For best results chocolate-dip on a dry, cool day in a 65°F. room. Melt 1 pound graded Dot chocolate over hot water, 115°F. to 120°F. Water should touch top pan. Exchange hot water for cold in bottom of double boiler; stir and cool chocolate to 83°F. Exchange cold water for warm (85°F.). Working rapidly, drop centers into chocolate; roll to coat centers; remove with fork. Drop onto rack covered with waxed paper, bringing string of chocolate across top. Note: If chocolate becomes too stiff, heat as at first; continue dipping.

COCONUT CANDY

4 cups sugar
2 cups light corn syrup
1 teaspoon vanilla
1/8 teaspoon salt

1 can (14 1/2 ounces)
evaporated milk
6 cups shredded coconut

Combine sugar, salt, syrup and milk. Bring to boil over medium heat. While stirring constantly, add coconut. Cool to 248°F. or firm ball test. Remove from heat. Add vanilla. Spread in 10 x 15 1/2-inch shallow greased pan. When cool, cut into 1 x 3-inch slices. Yield: approximately 50 slices.

BLENDER ALMOND PASTE

1/2 cup orange juice
1 cup sugar

2 cups blanched almonds

Blend orange juice, 1 cup almonds and sugar until nuts are fine. Add remaining almonds. Blend until very fine. Store covered in refrigerator.

DATE NUT LOAF

3 cups sugar	1 1/2 cups chopped nuts
2 tablespoons butter	1 cup halved maraschino cherries
1 cup milk	1 teaspoon vanilla
1 1/2 pounds halved dates	

Cook sugar, butter and milk to 236°F. or soft ball test. Remove from heat; add dates, nuts, cherries and vanilla. Beat until smooth and stiff. Pour on wet thin cloth; roll and place in refrigerator. When firm, slice.

COCONUT PRALINES

3 cups sugar	2 1/2 cups freshly grated coconut
1 cup coconut milk (add milk to make 1 cup)	

Boil sugar and milk to 240° F. on candy thermometer or soft ball test. Remove from heat and immediately stir in coconut. Return to heat and continue cooking, stirring constantly, until candy returns to soft ball test, about 3 minutes. Beat until slightly thickened, but not until it loses its gloss. Drop by tablespoonfuls onto double thickness of buttered waxed paper. Yield: 24 pralines.

DIVINITY

3 cups sugar	1/8 teaspoon salt
1/2 cup light corn syrup	2 egg whites
2/3 cup water	1 cup chopped pecans
1/2 teaspoon vanilla	

Cook sugar, syrup and water over medium heat to 252° F. or hard ball test. Beat whites at high speed for 3 minutes. Reduce speed to low and very slowly pour syrup into whites. Continue beating until glossy. Add pecans and vanilla. Continue beating until peaks are formed. Drop on waxed paper from teaspoon. Yield: 30 pieces.

FUDGE

4 cups sugar	2 tablespoons light corn syrup
4 tablespoons cocoa	1/2 cup (1 stick) butter
1/8 teaspoon salt	2 teaspoons vanilla
1 cup milk	
1 cup evaporated milk	

Combine sugar, cocoa and salt. Stir in milk and syrup. Cook over medium heat, stirring constantly, until sugar dissolves. Cover; cook for 3 minutes. Remove cover, continue cooking without stirring, to 236° F. or soft ball test. Remove from heat, add butter and cool to lukewarm. Add vanilla and, if desired, add the variation listed below. Beat candy until creamy and thick. Pour into buttered 9-inch square pan. When cold, cut into 1 1/2-inch squares. Yield: 36 pieces.

Heavenly Hash: Add 1 cup pecans. Sprinkle 1/2 cup miniature marshmallows over bottom of pan.

MARSHMALLOW FUDGE

1 can (6 ounces) evaporated milk	1 1/2 cups diced marshmallows
1 2/3 cups sugar	1 package (6 ounces) semi-sweet chocolate pieces
1/8 teaspoon salt	1 teaspoon vanilla
2 tablespoons butter	
1 cup broken pecans	

Combine milk, sugar, salt and butter. Bring to a boil over medium heat, stirring constantly. Cook for 5 minutes; remove from heat. Add marshmallows and chocolate; beat 1 to 2 minutes or until blended. Stir in vanilla and pecans. Pour into a buttered 9-inch pan. Yield: 36 pieces.

MEXICAN ORANGE CANDY

1 cup sugar	Grated rind of 2 oranges
1 1/2 cups milk, scalded	Dash of salt
2 cups sugar	1/2 cup (1 stick) butter
1 cup chopped pecans	

In a large heavy saucepan over low heat, melt 1 cup sugar while stirring constantly. Add milk all at once, stirring constantly. This will boil up quickly. Add sugar, and stir until dissolved. Cook to 246°F. or firm ball test. Remove from heat, add remaining ingredients. Beat until creamy and pour into greased platter. Yield: 36 pieces.

MINT PATTIES

Soften Uncooked Fondant (page 157) in top of double boiler over hot water. Flavor with 1/4 teaspoon peppermint extract or 1/8 teaspoon almond extract. Add coloring. Drop from tip of teaspoon onto waxed paper.

NUT CLUSTERS

1/2 pound sweet chocolate 1/2 cup condensed milk
1 cup pecan pieces

Melt chocolate over low heat. Remove from heat; add milk and pecans. Stir until mixture thickens. Drop from teaspoon onto buttered plate to cool. Chill thoroughly.

PEANUT BRITTLE

3 1/2 cups sugar 1 pound raw Spanish
1 3/4 cups water peanuts
1 cup light corn syrup 4 tablespoons (1/2 stick)
3/4 teaspoon salt butter
1 tablespoon baking soda 1 teaspoon vanilla

Combine sugar, water, syrup, and salt. Boil rapidly to 230°F. on candy thermometer. Drop in peanuts. Continue cooking to 302°F. or hard crack test. Remove from heat. Add butter and vanilla. Sift soda over top. Stir well. Turn onto buttered warm marble slab. With buttered fingers, pull from edges into very thin pieces. Set aside on trays to harden. Yield: about 2 1/2 pounds.

PEANUT BUTTER FUDGE

2 cups sugar 2 tablespoons light corn syrup
1/8 teaspoon salt 3/4 cup peanut butter
1 cup milk 1 teaspoon vanilla

Cook sugar, salt, milk and corn syrup to 234° F. or soft ball test. Cool slightly; add peanut butter and vanilla. Beat until creamy. Pour into lightly buttered pan and cut into squares. Yield: 1 1/2 pounds.

PECAN BARS

2 tablespoons butter 1/8 teaspoon baking soda
2 eggs, slightly beaten 1 cup chopped pecans
1 cup brown sugar 1 teaspoon vanilla
5 tablespoons flour 1/2 cup confectioners sugar

Melt butter in 9-inch square pan in 350° F. oven about 3 minutes. Blend eggs, sugar, flour, soda, pecans and vanilla. Pour over melted butter; do not stir. Bake in 350° F. oven 25 minutes. Allow to remain in pan 5 minutes before turning out to cool. Cut into 1 x 3-inch bars. Sift confectioners sugar over bars. Yield: 27 bars.

PECAN BRITTLE

2 cups sugar 1 cup pecan pieces
1/8 teaspoon salt

Melt sugar in heavy skillet over low heat, stirring constantly until consistency of thin syrup, about 8 to 10 minutes. Add pecans and salt. Stir until pecans are coated. Pour into greased baking pan. When cold, break into small pieces. Yield: 1 pound.

PECAN DROPS

1 1/2 cups brown sugar, 1 cup chopped pecans
 packed 1 teaspoon vanilla
4 egg whites

Heat sugar and egg whites in a saucepan over low heat until warm, beating constantly with electric mixer. Remove from heat and beat until mixture stands in peaks when beaters are lifted. Fold in remaining ingredients. Drop by teaspoonfuls onto greased cookie sheet and bake in 325° F. oven for 13 minutes. Yield: 4 dozen.

PECAN KISSES

6 egg whites 1 teaspoon cream of tartar
2 cups sugar 1 teaspoon vanilla
2 cups chopped pecans

Mix whites and sugar without beating; let stand 1/2 hour. Add cream of tartar; beat until very stiff. Add vanilla and fold in pecans. Drop from tip of teaspoon onto waxed paper-lined cookie sheet. Bake in 275° F. oven 40 to 45 minutes. Yield: 100 to 125 kisses.

PECAN PRALINES

1 cup brown sugar 1/2 cup breakfast cream
1 cup sugar 2 tablespoons butter
1 cup pecan halves

Dissolve sugars in cream and boil to 228° F. or thread test, stirring occasionally. Add butter and pecans; cook until syrup reaches 236° F. or soft ball test. Cool; beat until somewhat thickened (but not until it loses its gloss) and drop by tablespoonfuls onto a greased marble slab or double thickness of waxed paper. Candy will flatten out into large cakes. Yield: 12 pralines.

PECAN TOFFEE

1 cup sugar 4 (1 1/8 ounces each) milk
1 cup (2 sticks) butter chocolate bars
3 tablespoons water 1/2 cup finely chopped
1 teaspoon vanilla pecans

Cook sugar, butter and water to 300° F. or hard crack test. Add vanilla. Pour into buttered 9-inch pan. Cool 5 minutes. Spread chocolate over top. Sprinkle with pecans.

PENUCHE

1 pound (2 1/4 cups) 2 1/2 tablespoons butter
 light brown sugar 1 teaspoon vanilla
3/4 cup milk 1/2 cup chopped pecans
1/8 teaspoon salt

In a 2-quart saucepan, combine sugar, milk and salt. Bring to a boil over medium heat, stirring constantly. Cook to 238° F. or soft ball test, stirring only if necessary. Remove from heat, add butter without stirring; cool to lukewarm (110° F.). Add vanilla; beat until mixture starts to thicken. Add nuts and beat until thick and creamy. Pour at once into a greased 9 x 5 x 3-inch loaf pan. (Do not scrape pan.) Yield: 1 1/4 pounds.

SPIRIT BALLS

2 1/2 cups vanilla wafer 2 tablespoons light
 crumbs (about 50 wafers, corn syrup
 or 1/2 pound) 1/4 cup bourbon or rum
2 tablespoons cocoa 1 cup chopped pecans
 Confectioners sugar

Mix crumbs with all ingredients except sugar. Chill about 20 minutes or until firm enough to roll into balls. Roll in sugar and wrap in waxed paper. Yield: about 3 dozen balls.

SUGARED PECANS

1 1/2 cups sugar 1/4 teaspoon salt
1/2 cup water 1 teaspoon vanilla
1 teaspoon light corn syrup 2 cups pecan halves

Cook first 4 ingredients to 236° F. or soft ball test. Remove from heat; add vanilla and pecans. Stir until creamy and pecans are coated. Turn onto foil; separate pecans.

Variations:

Orange: Substitute 1/2 cup orange juice and 1 1/2 teaspoons grated orange peel for water and vanilla.

Spiced: Add 1/2 teaspoon each of nutmeg and cloves, and 2 teaspoons cinnamon.

UNCOOKED FONDANT

1 egg white 1 teaspoon vanilla
1/4 cup (1/2 stick) butter 1 teaspoon cream of tartar
1/4 cup cold water 6 cups confectioners sugar

Mix ingredients in order listed. Knead thoroughly; mold to shape. To tint, add food coloring. Store in refrigerator to use for stuffed dates, mint patties, or dippings.

WHITE NUT FUDGE

4 cups sugar	2 cups milk
1/8 teaspoon salt	2 teaspoon vanilla
1/4 cup light corn syrup	1 1/2 cups pecan pieces
4 tablespoons (1/2 stick) butter	1/2 cup minced cherries

Combine sugar, salt, syrup, butter and milk. Cook over low heat, stirring occasionally, to 234° F. or soft ball test. Remove from heat. Allow to stand, without stirring, until saucepan is lukewarm. Add vanilla, pecans, and cherries. Beat until creamy and almost holds shape. Pour into a buttered square baking pan. Cut into squares while warm. Yield: 2 pounds.

ANISE DROPS

3 eggs	2 cups sifted flour
1 1/3 cups confectioners sugar	1 teaspoon anise seed

Using low speed on mixer, beat eggs and sugar for 30 minutes. Add flour and anise seed; blend well. Drop by teaspoonfuls on greased cookie sheets. Cover with waxed paper; do not press them down and let stand at room temperature for 8 hours or overnight. Bake at 300°F. for 20 minutes. The cookies will be very hard when they are made and should be stored in an airtight container, with an apple, for 2 to 3 weeks before using. They are like a macaroon with a delicate anise flavor and with luck, there will be a hollow bubble in the top of each. Yield: 3 dozen.

BANANA OATMEAL COOKIES

3/4 cup shortening	1/2 cup chopped nuts
1 cup sugar	1 1/2 cups sifted flour
1 egg	1/2 teaspoon baking soda
1 cup mashed bananas	1/4 teaspoon nutmeg
1 3/4 cups rolled oats	1 teaspoon salt
3/4 teaspoon cinnamon	

Cream shortening and sugar until light and fluffy. Add egg and beat well. Add bananas, oats and nuts; mix thoroughly. Add sifted dry ingredients. Drop from teaspoon, 1 1/2 inches apart, on greased baking sheet. Bake in 400° F. oven for 15 minutes. Remove cookies from sheet immediately. Yield: 3 1/2 dozen cookies.

BROWN SUGAR COOKIES

1/2 cup (1 stick) butter	1/2 teaspoon baking soda
1 cup brown sugar	2 cups sifted flour
1 egg	1/8 teaspoon salt
1 teaspoon vanilla	

Cream butter and sugar. Add egg and beat well. Add sifted dry ingredients and vanilla, mix thoroughly. Shape into 1-inch rolls. Roll in waxed paper and chill. Slice thin and bake on greased baking sheet in 375°F. oven for 12 to 15 minutes. Yield: 6 dozen.

BROWNIES

2 eggs	1/2 cup sifted flour
1 cup sugar	1/2 teaspoon baking powder
2 1/2 squares unsweetened chocolate	1/8 teaspoon salt
1/3 cup shortening	1/2 teaspoon vanilla
1 cup chopped nuts	

Beat eggs until thick; add sugar. Melt chocolate and shortening over low heat. Add to egg mixture. Mix in sifted dry ingredients. Add vanilla and nuts. Pour into 9-inch greased pan and bake in 325° F. oven 30 minutes. Cut into 3-inch squares. Serve each square topped with a scoop of ice cream. Yield: 9 servings.

CHINESE ALMOND COOKIES

2 3/4 cups sifted flour	1 egg, slightly beaten
1 cup sugar	1 teaspoon almond extract
1/2 teaspoon soda	1/3 cup blanched almonds, halved
1/2 teaspoon salt	
1 cup (2 sticks) butter	

Sift dry ingredients into a bowl; cut in butter until mixture resembles corn meal. Add egg and almond extract; mix well. Form into a ball. Roll to slightly less than 1/4-inch thickness; cut with 2-inch round cutter. Place on ungreased cookie sheet about 2 inches apart. Place an almond half on each cookie. Bake in 325°F. oven for 15 to 20 minutes. Yield: 4 dozen cookies.

CHINESE CHEWS

2 eggs	1 teaspoon baking powder
1 cup sugar	1/4 teaspoon salt
3/4 cup sifted flour	1 cup pitted dates, cut
1 cup pecan pieces	

Beat eggs and sugar until light and fluffy. Sift dry ingredients over dates and nuts; fold into egg and sugar mixture. Spread in greased 8-inch pan. Bake in 325°F oven for 35 minutes. Cool. Cut in 1 x 2-inch bars. Yield: 32 bars.

CHOCOLATE CHIP COOKIES

1/2 cup (1 stick) butter	1 1/4 cups sifted flour
1/2 cup sugar	1/4 teaspoon salt
1/4 cup brown sugar	1/2 teaspoon baking soda
1 egg	1 cup semi-sweet chocolate pieces
1 tablespoon water	
1/2 teaspoon vanilla	1/2 cup chopped pecans

Cream butter and sugars. Add egg, water and vanilla; beat well. Add sifted dry ingredients. Mix in chocolate pieces and pecans. Drop by teaspoonfuls, 2 inches apart, on greased cookie sheet. Bake in 375°F oven for 20 minutes. Yield: 3 dozen.

CINNAMON COOKIES

1 cup (2 sticks) butter	1/4 teaspoon salt
1 1/2 cups sugar	2 3/4 cups sifted flour
2 eggs	2 teaspoons cream of tartar
1 teaspoon baking soda	2 teaspoons cinnamon

Cream butter and sugar until light and fluffy. Add eggs; beat thoroughly. Add sifted dry ingredients. Form into 1-inch balls. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased cookie sheet. Bake in 400°F oven for 8 to 10 minutes. (These cookies puff up at first, and then flatten out.) Yield: 6 dozen.

COCONUT MACAROONS

2 egg whites	1/4 teaspoon salt
2 tablespoons cake flour	1/2 teaspoon vanilla
1/2 cup sugar	2 cups shredded coconut

Beat egg whites until stiff, but not dry. Fold in dry ingredients. Add vanilla and fold in coconut. Drop by teaspoonfuls onto lightly greased paper covering baking sheet. Bake in 350°F oven for 20 minutes. Yield: 20 macaroons.

COCOONS

1 cup (2 sticks) butter	1 tablespoon water
1/2 cup confectioners sugar	2 cups sifted flour
2 teaspoons vanilla	1 cup chopped pecans

Cream butter and 1/4 cup sugar. Add vanilla and water. Blend in flour; add nuts. Form small finger rolls by rolling in flour. Bake in 350°F oven for 20 minutes. While hot, roll in remaining sugar. Yield: 3 dozen.

FIG BARS

1/2 cup (1 stick) butter	2 1/2 cups sifted flour
1 cup sugar	1/4 teaspoon baking soda
2 eggs	1/2 teaspoon salt
1 teaspoon vanilla	1 pint fig preserves

Cream butter and sugar until light and fluffy. Beat in eggs; add vanilla. Blend in sifted dry ingredients. Chill dough in refrigerator. Divide dough in half and roll one half between two sheets of waxed paper into a rectangular shape, 11 x 15-inches. Place dough on cookie sheet. Cover with preserves which have been lightly mashed with the syrup. Moisten edges of dough and cover with remaining half of dough rolled into rectangular shape; seal edges. Bake in 400° F oven for 20 minutes or until golden brown. Immediately cut into bars; cool bars on cake rack. Yield: 3 dozen.

FROSTED PUMPKIN BARS

- | | |
|----------------------------------|----------------------------------|
| 1/2 cup (1 stick) butter | 1 teaspoon cinnamon |
| 1 cup brown sugar, firmly packed | 1/2 teaspoon ground ginger |
| 1 egg | 1/2 teaspoon allspice |
| 1/2 cup cooked pumpkin | 1/2 teaspoon baking soda |
| 1 1/2 cups unsifted flour | 1/2 cup chopped dates or raisins |
| 1/2 cup chopped pecans | |

Cream butter and sugar. Add egg and pumpkin; beat well. Blend flour with spices and soda; sift into creamed mixture. Add dates and nuts; mix well. Spread evenly in a greased 11 x 16-inch baking pan. Bake in 375° F. oven until cake begins to pull away from sides of pan, about 16 to 18 minutes. Spread with Orange Glaze. Cool and cut into bars. Yield: 3 dozen 2-inch squares.

Orange Glaze

- | | |
|--------------------------------|------------------------------------|
| 1 1/2 cups confectioners sugar | 1 1/2 teaspoons grated orange peel |
| 4 1/2 teaspoons orange juice | |

Combine above ingredients until of spreading consistency. Five teaspoons orange juice concentrate can be substituted for the juice and peel.

GINGERBREAD MEN

- | | |
|----------------------|----------------------------|
| 1/3 cup butter | 3 cups sifted flour |
| 1/3 cup brown sugar | 1 tablespoon baking powder |
| 2/3 cup molasses | 1 1/2 teaspoons ginger |
| 1 egg | 1/2 teaspoon salt |
| Currants, if desired | |

Cream butter gradually; add brown sugar until well blended. Beat in molasses and egg. Blend in sifted dry ingredients. Cover bowl; chill dough 2 hours or until firm enough to roll. Roll out chilled dough, a small amount at a time, to 1/8 inch thickness on lightly floured pastry board. Cut cookies with floured gingerbread man cutter or round cookie cutter. Place on greased cookie sheet. Bake in 350°F. oven about 8 minutes. Yield: 6 ten-inch gingerbread men or 4 dozen cookies.

FRUITCAKE COOKIES

- | | |
|--------------------------------------|------------------------|
| 1/2 pound candied cherries, chopped | 1/3 cup orange juice |
| 1/2 pound candied pineapple, chopped | 1/2 cup brown sugar |
| 1 package (15 ounces) golden raisins | 2 eggs |
| 1 pound (4 cups) pecan pieces | 1 teaspoon baking soda |
| 1/2 cup flour | 1 1/2 tablespoons milk |
| 1/4 cup (1/2 stick) butter | 1 cup sifted flour |
| 1/2 teaspoon cloves | 1/2 teaspoon allspice |
| | 1 teaspoon cinnamon |
| | Candied cherries |

Combine fruits and nuts; coat with 1/2 cup flour. Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Dissolve soda in milk; add to creamed mixture. Sift flour and spices together; add alternately with orange juice and blend well. Pour batter over floured fruit and nuts; mix well. Drop by teaspoonfuls on greased baking sheet. Place a piece of cherry on each cookie. Bake in 350°F. oven for 12 to 15 minutes. Yield: 10 dozen. Will keep like fruitcake.

OATMEAL COOKIES

- | | |
|-------------------------------|----------------------------|
| 1 cup boiling water | 1/2 teaspoon baking powder |
| 1 cup seedless raisins | 1 teaspoon baking soda |
| 3/4 cup (1 1/2 sticks) butter | 1 teaspoon salt |
| 1 1/2 cups sugar | 1 teaspoon cinnamon |
| 2 eggs | 1/2 teaspoon ground cloves |
| 1 teaspoon vanilla | 2 cups rolled oats |
| 2 1/2 cups sifted flour | 1/2 cup chopped pecans |

Pour boiling water over raisins and let stand until cool and raisins are plump. Drain raisin liquid into measuring cup; add water to make 1/2 cup. Cream butter, sugar, eggs, and vanilla. Stir in raisin liquid. Sift dry ingredients and spices; blend into mixture. Add oats, nuts and raisins. Drop by teaspoonfuls onto ungreased cookie sheet. Bake in 400° F. oven for 8 to 10 minutes. Yield: 6 to 7 dozen.

OLD-FASHIONED TEA CAKES

1/2 cup (1 stick) butter	1/2 cup buttermilk
1 cup sugar	3 cups sifted self-rising flour
1 egg	2 tablespoons sugar
1 teaspoon vanilla	

Cream butter and sugar until light and fluffy. Add egg, vanilla and buttermilk; blend well. Add sifted flour and beat only until blended. Roll out dough on lightly self-rising floured board to 1/4-inch thickness. Cut with 3-inch floured cutter. Place cookies on greased cookie sheet. Sprinkle with remaining 2 tablespoons sugar. Bake in 425°F. oven for 10 to 12 minutes. Yield: 2 dozen.

PEANUT BUTTER COOKIES

1/2 cup (1 stick) butter	1 egg, well beaten
1/2 cup crunchy peanut butter	1 1/4 cups flour
1/2 cup sugar	3/4 teaspoon baking soda
1/2 cup brown sugar	1/4 teaspoon salt

Cream butter and peanut butter. Add sugars gradually and cream thoroughly. Add egg, then gradually add sifted dry ingredients. Chill dough well, then form into balls the size of a walnut. Place on greased cookie sheet and flatten with fork dipped in flour. Bake in 375°F. oven for 10 to 12 minutes. Yield: 4 dozen.

PECAN COOKIES

2 teaspoons butter	1 teaspoon vanilla
1 cup brown sugar	1 1/2 cups sifted flour
1 cup sugar	1 teaspoon baking powder
2 eggs, beaten	1/8 teaspoon salt
1 1/4 cups chopped pecans	

Cream butter and sugars. Add eggs and vanilla, mixing thoroughly. Add sifted dry ingredients and pecans. Drop from tip of teaspoon, 1 1/2 inches apart, on greased cookie sheet. Bake in 400° F. oven for 10 to 12 minutes.

PECAN DROP COOKIES

1 cup (2 sticks) butter	2 1/2 cups sifted flour
2 cups brown sugar	1 teaspoon salt
1 teaspoon vanilla	2 teaspoons baking powder
2 eggs	1 cup chopped pecans

Cream butter, sugar and vanilla. Add eggs and beat well. Add sifted dry ingredients. Stir in pecans. Drop from teaspoon onto ungreased baking sheet. Bake in 350° F. oven about 10 minutes.

PUMPKIN SPRITZ

1 cup shortening	2 3/4 cups flour
3/4 cup sugar	1/4 teaspoon salt
1 egg yolk	1/2 teaspoon cinnamon
1/2 cup canned pumpkin	1/4 teaspoon cloves
1 teaspoon vanilla	1/4 teaspoon nutmeg

Cream shortening and sugar well. Beat in yolk, pumpkin and vanilla. Gradually blend in sifted dry ingredients. Form cookies with cookie press on ungreased cookie sheet. Bake in 375° F. oven for 12 to 14 minutes. Yield: 6 to 7 dozen.

REFRIGERATOR COOKIES

1 cup (2 sticks) butter	2 eggs
1 1/2 cups brown sugar	1 1/2 teaspoons vanilla
1 cup sugar	4 cups sifted flour
4 teaspoons baking powder	

Cream butter; gradually add sugars and beat until creamy. Beat in eggs and vanilla. Blend in sifted dry ingredients. Form into rolls 2-inches thick; wrap in waxed paper and chill. Slice 1/8-inch-thick and bake on ungreased cookie sheet in 400°F. oven for 10 minutes. Yield: 8 dozen.

ROCKY ROAD SQUARES

1 roll refrigerated chocolate chip cookies
 1/4 cup (1/2 stick) butter
 1/4 cup water
 1/4 cup walnuts
 1 package buttercream fudge frosting mix
 1 cup miniature marshmallows

Slice cookie dough 1/4-inch thick; place slices in bottom of greased 9-inch square pan. Bake in 375° F. oven for 20 to 25 minutes until light golden brown. Cool slightly. Melt butter in water, stir in frosting. Mix until well blended; remove from heat. Fold in miniature marshmallows and nuts; spread over cookie base. Allow cookies to set for one hour. Cut into squares. Yield: 36 squares.

SESAME THINS

1 cup (2 sticks) butter
 1 cup sugar
 1 egg
 1 teaspoon vanilla
 2 cups sifted flour
 1/2 teaspoon salt
 1/2 teaspoon baking soda
 2 packages (about 2 ounces each) sesame seeds

Cream butter and sugar until light and fluffy. Add egg and vanilla and beat well. Add sifted dry ingredients, one half at a time, blending well to make a soft dough. Wrap in waxed paper and refrigerate until firm enough to handle. Roll about a teaspoonful of dough at a time into small balls; then roll in seeds in flat dish to coat lightly. Place 2 inches apart on lightly greased cookie sheet. Bake in 350°F. oven for 12 minutes. Remove and cool on wire rack. Yield: 5 dozen.

SEVEN-LAYER COOKIES

1/4 cup (1/2 stick) butter
 1 cup graham cracker crumbs
 1 can flaked coconut
 1 package (6 ounces) chocolate chips
 1 package (6 ounces) butterscotch chips
 1 can (15 ounces) sweetened condensed milk
 1 cup chopped pecans

Melt butter in 13 x 9-inch baking pan. Add ingredients by layers, in order listed. Bake in 325°F. oven about 30 minutes. Let cool in pan, then cut in 1 1/2-inch squares. Yield: 36 squares.

SKILLET CALAS

1 cup rice
 3 cups boiling water
 2 cups sifted flour
 2 teaspoons baking powder
 1/4 teaspoon salt
 1 cup sugar
 4 eggs, separated
 1/2 cup milk

Add rice to water and cook until soft, about 18 to 20 minutes. Drain and cool. Sift dry ingredients together; add beaten yolks and milk. Add rice. Fold in stiffly beaten egg whites. Drop from tablespoon onto hot, lightly greased skillet. Brown on both sides. To serve, sprinkle with confectioners sugar. Yield: 8 servings.

SPRINGERLE

2 eggs
 1 1/4 cups sugar
 Grated peel of 1 lemon
 1/2 teaspoon salt
 1 teaspoon anise seed
 2 1/2 cups sifted flour
 1/2 teaspoon baking powder

Beat eggs until thick and lemon-colored. Gradually add sugar and continue beating on high speed 10 minutes or until mixture is like soft meringue. Add flavorings and sifted dry ingredients. Roll to 1/4-inch thickness. Let stand until dry on top. To emboss designs, press floured springerle rolling pin or board very hard on dough. Cut around designs and let dry on board overnight. Remove to greased cookie sheets. Bake in 300°F. oven 25 to 30 minutes. Store in airtight container at least 1 week before using. Yield: 3 dozen.

SPRITZ COOKIES

1 1/2 cups (3 sticks) butter
 1 cup sugar
 1 egg
 1 teaspoon vanilla
 12 teaspoon almond extract
 4 cups sifted flour
 1 teaspoon baking powder
 Colored sugar, optional

Thoroughly cream butter and sugar. Add egg, vanilla and almond extract; beat well. Add sifted dry ingredients gradually to creamed mixture, mixing to a smooth dough. Do not chill. Force dough through cookie press onto ungreased cookie sheet. Sprinkle with colored sugar. Bake in 400°F. oven for 7 to 8 minutes. Cool. Yield: 5 dozen.

STRAWBERRY MERINGUE HEARTS

1 package fluffy white frosting mix	1 pint sweetened strawberries
1/3 cup boiling water	1 quart ice cream
1/3 cup confectioners sugar	

Cover baking sheet with aluminum foil or heavy brown paper. In a mixing bowl, blend frosting mix, water and sugar. With electric mixer on high speed, beat until mixture is thick and holds very stiff peaks, about 3 to 5 minutes. Drop meringue by 1/3 cupfuls onto prepared baking sheet. Shape into hearts, about 1-inch thick, with back of spoon building up sides. Bake in 275° F. oven 45 minutes. Turn off oven; leave meringues in oven, with door closed, for 45 minutes. To serve: fill meringues with ice cream and top with strawberries. Yield: 6 to 8 shells.

SUGAR COOKIES

1 cup sugar	2 eggs
1 cup confectioners sugar	5 cups flour
1 cup (2 sticks) butter	1 teaspoon cream of tartar
1 cup salad oil	1 teaspoon baking soda
1 teaspoon vanilla	

Cream sugars, butter and oil. Add eggs, beating well. Add sifted dry ingredients and vanilla. Mix well. Drop by teaspoon onto ungreased cookie sheet. Flatten with glass bottom that has been dipped in sugar. Bake in 350° F. oven for 12 minutes. Yield: about 7 dozen.

Cookie Icing: Combine 2 cups confectioners sugar, 1/2 teaspoon vanilla and 2 tablespoons cream. Tint with food color.

APPLE FRITTERS

1 egg, beaten	1 1/2 teaspoon baking powder
1/2 cup milk	1 tablespoon sugar
1 tablespoon cooking oil	1 cup thinly sliced apples
1 cup sifted flour	
1/2 teaspoon salt	

Combine egg, milk and oil. Add to sifted dry ingredients all at once and stir only enough to moisten. Stir in apples. Drop from spoon into deep hot shortening (350° F.) and cook until brown. Sprinkle with confectioners sugar. Yield: 8 small fritters.

APPLE BROWN BETTY

1/3 cup melted butter	1/4 teaspoon cinnamon
2 cups coarse bread crumbs	1 tablespoon grated lemon peel
6 cups sliced tart apples (about 7 apples)	2 tablespoons lemon juice
1/2 cup sugar	1/4 cup water
1/2 teaspoon nutmeg	

Combine butter and crumbs; arrange 1/3 of this mixture in a greased 1 1/2-quart casserole. Cover with half of apple slices and half of combined sugar, nutmeg, cinnamon and lemon peel. Cover with one third of crumbs, remaining apples and sugar mixture. Pour combined juice and water over casserole; top with remaining crumbs. Bake, covered, 30 minutes in a 375° F. oven. Uncover and continue baking 30 minutes longer. Yield: 6 servings.

APPLE SNOW

5 apples	1/2 cup sugar
1/2 cup water	2 egg whites

Peel and cut apples into eighths; remove core. Place apples and water into saucepan. Cover, cook until tender, about 20 minutes. Pour into blender container, add sugar and blend 2 seconds, or press through a sieve. Beat whites until soft peaks form. Fold apple mixture into whites. Chill. Spoon into sherbet glasses, top with whipped cream and a Maraschino cherry. Yield: 8 servings.

BAKED APPLES

Wash and core apples but do not cut through to the blossom end. Peel a 1-inch strip around the top of each apple. Fill cavity with any of the following fillings: (1) combined sugar and cinnamon, 1 cup sugar and 1 teaspoon cinnamon for 6 apples; (2) combined raisins, almonds and brown sugar; (3) whole marshmallows, allowing one to extend above the top of apple; (4) crushed pineapple; (5) combined diced bananas, sugar and cinnamon. Place stuffed apples in baking pan, bake in 350° F. oven 1 hour.

APPLE TURNOVERS

2 1/2 cups canned apple slices	1/4 cup seedless raisins
3/4 cup light brown sugar	2 cups sifted flour
1 teaspoon cinnamon	2 tablespoons sugar
1/2 teaspoon nutmeg	1/2 teaspoon salt
1/4 teaspoon allspice	2/3 cup shortening
1 tablespoon flour	1/4 cup water, approximately

Drain apples; chop. Combine apples, brown sugar, cinnamon, nutmeg, allspice, 1 tablespoon flour and raisins. Sift together 2 cups flour, sugar and salt. Cut in shortening. Add enough water to make a firm dough. Roll out dough to 1/8-inch thickness; cut into 5-inch circles. Place a small amount of the apple mixture on one half of each circle. Moisten edge of pastry with water; fold over and press edges firmly together with tines of fork. Pierce top of pastry; bake in 425° F. oven for 25 minutes. Yield: 10 to 12 pies. Note: If you prefer, fry in deep fat heated to 350° F. 3 1/2 to 4 minutes. Drain on paper towels. Dust with confectioners sugar.

APPLE DUMPLINGS

2/3 cup shortening	6 apples, pared and cored
2 cups sifted flour	2 cups sugar
1 teaspoon salt	3/4 teaspoon cinnamon
2 teaspoons baking powder	1 1/2 cups water
1/2 cup milk	1/4 teaspoon nutmeg
3 tablespoons butter	

Cut shortening into sifted dry ingredients until the particles are the size of peas. Add milk and stir only until dampened. Roll dough on lightly floured board to 1/4 inch thickness. Cut into 6 squares. Place an apple in center of each square. Combine 1/2 cup sugar and 1/2 teaspoon cinnamon; fill center of each apple. Combine remaining 1 1/2 cups sugar, 1/4 teaspoon cinnamon, water and nutmeg; bring to a boil. Stir in butter. Pour syrup over apples. Bake in 375° F. oven 35 to 30 minutes. Yield: 6 servings.

BAKED BANANA SURPRISE

4 bananas, slightly underripe	1 plain milk chocolate bar,
16 miniature marshmallows	cut into 4 strips

Wash bananas; cut through skin and down into the banana on the inside curve and spread apart. Insert marshmallows and candy bar strips. Pull skin together. Wrap each banana in heavy foil square. Bake on cookie sheet in 400° F. oven for 10 minutes. Yield: 4 servings.

BAKED PEACH HALVES

6 fresh peaches	1/4 cup (1/2 stick) butter
1/2 cup brown sugar, packed	1 1/2 teaspoons lemon juice

Peel peaches, cut in halves, remove pits and place in baking pan. Cream sugar and butter. Add lemon juice. Spoon into peach halves. Cover; bake in 350° F. oven for 30 minutes or until peaches are tender. Yield: 6 servings.

BANANA-ORANGE CREPES

Use basic crepe recipe (page 19), except use 1 cup milk instead of half water and half milk and add 2 tablespoons sugar. For the filling, heat 1/3 cup butter and 1/2 cup orange marmalade, stirring constantly, until combined. Stir in 2 tablespoons sugar and 1 tablespoon cornstarch; cook until smooth and bubbly. Remove from heat and fold in 3 large sliced bananas. Fill 8 crepes and top with commercial sour cream.

BANANAS FOSTER

2 bananas, peeled	2 tablespoons banana liqueur
1 tablespoon lemon juice	1/4 cup white rum
1/4 cup brown sugar	1 pint vanilla ice cream
2 tablespoons butter	
1/8 teaspoon cinnamon	

Slice bananas in half lengthwise; brush with lemon juice. Melt sugar and butter in flat chafing dish or 10-inch skillet. Add bananas and sauté until just tender. Sprinkle with cinnamon. Remove from heat; add liqueur and rum. Immediately ignite and baste bananas with warm liquid until flame burns out. Divide sauce and bananas over 4 servings of ice cream. Yield: 4 servings.

BANANA FRITTERS

1 egg, beaten	1/4 cup sifted flour
1/3 cup milk	2 teaspoon baking powder
2 teaspoons melted shortening	1 teaspoon salt
1 cup sifted flour	1/4 cup sugar
	4 firm bananas

Combine egg, milk and shortening. Add to sifted dry ingredients and blend until smooth. Peel and cut bananas into 1/2-inch pieces. Roll in 1/4 cup flour and dip into batter, coating banana pieces completely. Drop from spoon into deep hot fat (375° F.) and fry until evenly browned, 4 to 6 minutes. Drain and sprinkle with confectioners sugar. Yield: 8 servings.

BANANAS IN WINE SAUCE

4 firm bananas, peeled	1/4 cup brown sugar
1 1/2 tablespoons butter	1/4 teaspoon cinnamon
1/8 teaspoon salt	3/4 cup white wine

Place peeled bananas in greased baking dish; brush with butter and sprinkle with salt. Combine sugar and cinnamon; sprinkle over bananas. Add wine. Bake in 375° F. oven for 15 to 18 minutes or until bananas are tender. Yield: 4 servings.

BROILED APPLE CRUNCH

4 cups applesauce	1/3 cup graham cracker crumbs
1 tablespoon grated lemon rind	1/3 cup chopped nuts
1/3 cup brown sugar	2 tablespoons (1/4 stick) soft butter
Vanilla ice cream (optional)	

Spread applesauce in a greased shallow 1 quart casserole; stir in lemon rind. Blend remaining ingredients and sprinkle evenly over applesauce. Broil about 5 minutes or until top is browned and applesauce is heated through. Serve very hot or very cold. If desired, serve over vanilla ice cream. Yield: 6 to 8 servings.

BRANDIED PEACHES

6 cups sugar	4 pounds peaches, peeled
1 1/2 cups water	Brandy

Boil sugar and water 5 minutes. Add peaches and simmer until fruit is tender, but firm. Remove peaches and drain. Boil syrup rapidly until it thickens, about 10 minutes. Pour syrup over peaches and allow to stand until cool. Lift fruit from syrup and place in hot jars. Measure syrup and add an equal amount of brandy; pour over fruit. Seal. Yield: 2 quarts.

CANDIED APPLES

6 large red apples	1/2 cup light corn syrup
2 cups sugar	3/4 cup water
10 drops red food coloring	

Wash apples and dry thoroughly. Insert wooden skewer into stem end of apples. Combine sugar, corn syrup and water. Cook slowly, stirring constantly, until sugar is dissolved. Add enough coloring to make syrup deep red. Continue cooking slowly, without stirring, to 300° F. or brittle test. Remove from heat, place over boiling water. Dip each apple into syrup, twirling as apple is removed. Cool on waxed paper. Yield: 6 apples.

CHERRIES JUBILEE

1 can (1 pound, 13 ounces) large black cherries	1 cup brandy (at least 84 proof)
1/4 cup sugar	6 large scoops vanilla ice cream
1 ladle of brandy	

Place cherries with juice and sugar in a saucepan; cook over low heat until juice thickens slightly (about 6-8 minutes). Remove from heat and pour into a silver bowl. Stir in brandy. With a match, ignite ladle of brandy. Lower ladle of flaming brandy into mixture in bowl; ladle mixture as flame burns. Spoon cherry mixture over ice cream in serving dishes. Yield: 6 servings.

FIGS ROYALE

12 large fresh figs	3 tablespoons honey
1 1/2 cups water	1/2 cup port wine
1/2 cup finely chopped pecans	1/2 cup whipping cream, whipped

Simmer figs and water, covered, 30 minutes or until figs are very plump; drain and cool. Make slit in each fig and stuff with mixture of combined pecans and honey; place in shallow pan and pour wine over figs. Place in 325° F. oven 8 minutes, basting often; do not allow liquid to boil. Serve hot with whipped cream. Yield: 4 servings.

Fresh Figs are very perishable and must be refrigerated. Overripe figs are soft, have a sour odor, and often show signs of mold.

FIGS IN SYRUP

1 cup ripe figs	1/3 cup water
1 cup sugar	1 stick cinnamon
1 tablespoon white corn syrup	1/8 teaspoon whole cloves syrup
1/8 teaspoon powdered mace	

Wash figs, but do not stem. Boil sugar, corn syrup and water with spices 3 minutes. Drop in figs and simmer gently until figs are clear and transparent. Chill. Yield: 4 servings.

HOT FRUIT COMPOTE

1 can (16 ounces) pineapple slices	1 cup sherry
1 can (16 ounces) peach halves	1 can (16 ounces) apricot halves
1 jar (16 ounces) apple rings	2 tablespoons flour
1 can (16 ounces) pear halves	1/2 cup brown sugar
	1/2 cup (1 stick) butter

Drain fruit. Cut pineapple slices in halves. Cut peaches, if extra large. Arrange fruit in layers in large casserole dish. Cook flour, sugar, butter, and sherry over low heat until smooth and thick. Pour over fruit in casserole, cover and refrigerate overnight. Before serving, heat in 350° F. oven until hot and bubbly, about 20 to 25 minutes. Yield: 12 to 14 servings.

LUNCHEON FRUIT SALAD

1 medium pineapple	1/2 cup sugar
1 pint strawberries	1/4 cup kirsch

Cut off top of pineapple; scoop out all the flesh. Cut into bite-size pieces, eliminating the part that is tough and stringy. In a bowl, combine pineapple and strawberries. Sprinkle with sugar and kirsch. Refrigerate for 2 to 3 hours. At least one hour before serving, fill pineapple shell with strawberry mixture. Replace pineapple top and arrange on serving dish surrounded with ice cubes. Yield: 6 servings.

FROZEN CHOCOLATE BANANAS

4 ripe bananas	1 package (6 ounces) semisweet chocolate pieces
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Peel bananas; cut in half crosswise and quickly dip in 1 cup cold water mixed with 1 teaspoon ascorbic acid. Freeze until firm, about 3 hours. Melt chocolate over hot, not boiling water; spread with knife over each banana half. Place on lightly greased baking sheet and return to freezer. When frozen, wrap individually in foil or place in freezer bags. Return to freezer.

Storage Time: 1 month. To serve, remove from freezer and let stand in refrigerator for 10 minutes; eat before completely thawed.

For Banana Pops: insert sucker stick in each banana half. Add 3 tablespoons vegetable oil to melted chocolate. Dip frozen banana pops in chocolate; twirl banana before removing from pan to remove excess chocolate. If desired, roll coated bananas, while coating is still soft, in flaked coconut or chopped nuts. When coating congeals, package and freeze.

PLANTAINS IN CARAMEL SAUCE

2 large, ripe plantains	2 cups water
1/4 cup (1/2 stick) butter	1 tablespoon lemon juice
2/3 cup sugar	1/4 teaspoon salt

Peel plantains and cut in half lengthwise. Sauté in 2 tablespoons butter until brown. Remove from skillet and drain. Add remaining butter and sugar, simmer until light brown. Add water, plantains, lemon juice and salt. Simmer until syrup thickens and plantains are tender. Yield: 4 servings.

COMPOTE OF PLANTAINS

3 plantains
1/2 cup sugar

1 cup rum, Kirsch or
Maraschino sauce

Cut off both ends and make a lengthwise slit through peel of each plantain. Bake in 350° F. oven for 25 to 30 minutes or until easily pierced with a fork. Remove peel and cut plantains into quarters. Sprinkle with sugar and return to oven for 10 minutes or until sugar melts. Add rum and serve hot. Yield: 6 servings.

PEACH DUMPLINGS

Roll or pat shortcake dough 1/4 inch thick. Cut into 4-inch squares. Peel and pit peaches, and place whole in center of dough. Fill peach cavity with sugar mixed with cinnamon or nutmeg. Dot with butter. Draw 4 corners of dough together on top of fruit. Pinch edges. Prick with fork. Bake in 350° F. oven 30 minutes. Serve with Peach Sauce*.

**Peach Sauce*

1/2 cup sugar
1 1/2 cups sliced,
peeled peaches or
1 box (10 ounces) frozen
3/4 cup peach syrup

Dash salt
1 tablespoon quick-cooking
tapioca
1 tablespoon lemon juice

Sprinkle 1/4 cup sugar over peaches; cover and let stand about 1 hour. Drain; measure syrup. Add enough water to make 3/4 cup liquid. Cook all ingredients, except juice, over medium heat until mixture boils. Remove from heat; add juice. Yield: 1 1/2 cups.

PEACHES ROMANOFF

1 cup sugar
6 egg yolks, beaten
3/4 cup sherry
3/4 cup orange juice
1 cup whipping cream,
whipped

2 1/2 pounds peaches
Lemon juice
Strawberries or Bing
cherries
Confectioners sugar

Add sugar to yolks and beat until thick and lemon-colored. Stir in sherry and juice. Cook over low heat, stirring frequently, until thick and smooth. Chill. Fold cream into custard. Just before serving, peel peaches and dip in lemon juice mixed with a little water. Slice peaches; reserve a few for garnish. Fold in remaining peaches and strawberries or cherries which have been dipped in sugar. Yield: 8 servings.

PEACH TURNOVER

3 tablespoons shortening
2 cups flour
1/2 teaspoon salt

2/3 cup milk
1 cup sliced peaches
1/4 cup sugar

Cut shortening into sifted dry ingredients until mixture resembles coarse crumbs. Add milk gradually to make a soft dough. Roll to 1/4-inch thickness and cut with a 3-inch biscuit cutter. Place a mound of peaches on half of each round; sprinkle with sugar. Moisten edge of dough; cover peaches with other half of round. Seal edges with a fork. Place a dot of butter on each, if desired. Bake on a greased cookie sheet in a 425° F. oven 12 to 15 minutes. Yield: about 6 turnovers.

STRAWBERRY GLAZE FOR DESSERTS

In a saucepan, place 1 cup sliced strawberries, 1/2 cup sugar, 1/4 cup water and a dash of salt. Bring to a boil and cook for 3 minutes. Add 1/2 tablespoons cornstarch dissolved in 1/4 cup water; cook until thick and clear, stirring constantly. Remove from heat and add 1 tablespoon lemon juice.

STRAWBERRY ROMANOFF

1 pint vanilla ice cream
1 cup whipping cream,
whipped
1/2 cup confectioners sugar

1/2 cup Cointreau liqueur
1 quart crushed
strawberries

Whip ice cream until creamy; fold in whipped cream and 1/4 cup Cointreau. Combine berries, sugar and remaining Cointreau. Blend into ice cream mixture and serve in chilled parfait glasses. Yield: 6 servings.

SWEET POTATO-PINEAPPLE CRISP

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|---|---------------------------|
| 1 can (20 ounces)
pineapple chunks | 1/2 teaspoon salt |
| 2 1/2 cups thinly sliced,
peeled cooked potatoes | 2 tablespoons lemon juice |
| 1 teaspoon cinnamon | 1/2 cup flour |
| | 1/2 cup brown sugar |
| | 1/3 cup butter |

Drain pineapple; reserve 6 tablespoons liquid. Alternate layers of pineapple and potatoes in greased shallow baking dish. Sprinkle with mixture of the cinnamon and salt, then lemon juice and reserved liquid. Combine flour and sugar; cut in butter until mixture is crumbly. Sprinkle over top of pineapple and potatoes. Cover and bake in 350° F. oven 30 minutes; uncover and bake 15 minutes longer. Yield: 6 servings.

Variation: Substitute 1 can (1 pound, 4 ounces) sliced apples for pineapple chunks. If necessary, add enough water to make 6 tablespoons apple liquid.

CHARLOTTE RUSSE

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|-----------------------------------|-----------------------------------|
| 6 lady fingers, split in half | 4 egg whites, beaten |
| 2 envelopes unflavored
gelatin | 1 pint whipping cream,
whipped |
| 1/2 cup cold milk | Nuts |
| 1 teaspoon vanilla | Maraschino cherries |
| 1/2 cup sugar | |

Line a 10-inch spring form pan with lady fingers, curved side out. Soften gelatin in milk 5 minutes; then dissolve over hot water. Stir in vanilla and sugar. Fold whites in 3/4 of the cream; blend in gelatin mixture. Pour into pan and chill 6 hours. To serve, turn out on platter, top with remaining cream and garnish with nuts and cherries.

MOLDED CHEESE DELIGHT

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| 1 envelope orange-flavored
gelatin | 1 cup crushed pineapple |
| 1 cup of hot water | 1 cup pineapple juice |
| 20 large marshmallows | 1/2 cup chopped nuts |
| 1 cup (1/4 pound) shredded
Cheddar cheese | 1 cup whipping cream,
whipped |

Dissolve gelatin in hot water. Add marshmallows; stir until melted. Add shredded cheese, pineapple, juice, and nuts. Chill mixture until partially set. Fold in whipped cream. Pour into 4 1/2-cup mold. Chill thoroughly until firm. Unmold on salad greens. Yield: 6 servings.

CROWN JEWEL DESSERT

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|--|---|
| 1 package (3 ounces)
raspberry flavor gelatin | 1 1/2 cups cold water |
| 1 package (3 ounces)
lime flavor gelatin | 1/4 cup sugar |
| 1 package (3 ounces)
cherry flavor gelatin | 1 cup canned pineapple
juice |
| 3 cups hot water | 1 package (3 ounces)
strawberry flavor gelatin |
| 2 dozen lady fingers, split | 1/2 cup cold water |
| | 2 cups whipping cream |

Prepare the three packages of gelatin separately, dissolving each in 1 cup hot water, then adding 1/2 cup cold water to each. Pour into three 8-inch square pans and chill until firm. Cut into 1/2-inch cubes. In a saucepan, combine sugar and pineapple juice; bring to boil over medium heat. Dissolve strawberry gelatin in mixture; add 1/2 cup cold water. Chill until just syrupy. Whip cream until stiff; fold into strawberry gelatin mixture. Fold in chilled gelatin cubes. Line 10-inch spring form pan or two 9-inch pie pans with lady fingers; pour in gelatin mixture. Chill about 4 hours. Yield: 16 servings.

PINEAPPLE WHIP

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|-------------------------------|-----------------------------------|
| 1 envelope unflavored gelatin | 1 3/4 cups pineapple juice |
| 1/3 cup sugar | 1/2 teaspoon grated lemon
peel |
| 1/8 teaspoon salt | |

Combine gelatin, sugar and salt in a small saucepan. Add 1/2 cup pineapple juice. Place over low heat, stirring constantly, until gelatin is dissolved. Remove from heat and stir in remaining pineapple juice and lemon peel. Chill until slightly thicker than unbeaten egg white consistency. Beat with electric mixer until light and fluffy and doubled in volume. Spoon into dessert dishes and chill until firm. Yield: 4 servings.

BISCUIT TORTONI

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|-----------------------------|----------------------------------|
| 1 cup macaroon crumbs | 1 cup whipping cream,
whipped |
| 3/4 cup milk | 2 egg whites, stiffly beaten |
| 1/4 cup sugar | 1/2 teaspoon vanilla |
| 1/8 teaspoon salt | |
| 1/2 teaspoon almond extract | |

Mix 3/4 cup of crumbs, milk, sugar, salt and flavorings; let stand 1 hour. Fold whipped cream into beaten egg whites; add gradually to crumbs. Pour into individual paper cups and sprinkle with remaining crumbs. Freeze until firm.. Yield: 6 servings.

BAKED ALASKA

9-inch cake layer
2 tablespoons sugar
3/4 cup confectioners sugar

1 quart brick ice cream
4 egg whites

Cover wooden cutting board with strip of heavy wrapping paper. Place cake on board and sprinkle with sugar. Cover with ice cream. Spread top and sides with meringue. To make meringue: beat whites until soft peaks form; gradually add confectioners sugar and continue beating until meringue stands in stiff peaks. Bake in preheated 450° F. oven until meringue is lightly browned, about 5 minutes. Slide from board to chilled platter. Serves 8.

To Freeze: Place unbaked alaska in freezer until meringue is firm, then wrap and return to freezer. Storage time: 1 week.

To bake: Do Not Thaw. Follow above directions.

INDIVIDUAL BAKED ALASKAS

4 sponge shortcake cups
1/4 cup chocolate sauce
4 teaspoons chopped pecans

1 pint vanilla ice cream
2 egg whites
2 tablespoons sugar

Place shortcake cups on cookie sheet. In the center of each cup, place one tablespoon chocolate sauce; 1 teaspoon chopped pecans and a scoop of ice cream. Spread top and sides with meringue. To make meringue, beat whites until soft peaks form; gradually add sugar and continue beating until meringue stands in stiff peaks. Bake in 450° F. oven until meringue is lightly browned, about 3 to 5 minutes. Yield: 4 servings.

To Freeze: Place unbaked alaskas in freezer until meringue is firm, then wrap and return to freezer.

Storage time: 1 week. *To Bake:* Do Not Thaw. Follow above directions.

CREAMY ICE
(Frozen Passion)

Pour 2 cans sweetened condensed milk and two 28-ounce bottles (or four 12-ounce cans) of soda pop into freezer can. Use same procedure as freezing ice cream. Yield: 2 quarts.

FROZEN CREAM CHEESE

2 pints creamed Creole
cheese
1 cup evaporated milk

1 egg white, stiffly beaten
1 cup sugar
1/2 teaspoon vanilla

Blend cheese with milk. Add sugar and vanilla, and fold in egg white. Freeze in ice cream freezer. Or, pour into refrigerator tray and freeze with control on coldest setting until firm. When frozen, return control to normal. Yield: 1/2 gallon ice cream.

FROZEN PUMPKIN MOUSSE

1 1/2 cups drained cooked
pumpkin
1 cup sugar
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon cloves
2 cups heavy cream, whipped

3 tablespoons grated
preserved ginger
1/4 teaspoon salt
1 cup milk
1/2 cup Cognac
1 teaspoon vanilla

Combine pumpkin, sugar, spices, ginger, salt and milk. Blend in Cognac and vanilla. Fold in whipped cream. Put into a 2-quart mold and place in freezer for 2 1/2 to 3 hours.

FROZEN SUCKERS

1 package instant soft
drink mix

1 quart water
2/3 cup sugar

Dissolve mix and sugar in water. Pour into refrigerator-freezer trays or sucker molds. Freeze until almost firm. Insert sucker stick in center of each cube for handle. Continue freezing until firm. Yield: approximately 20 suckers.

ICE CREAM PIE

12 egg whites
2 quarts ice cream,
2 different flavors

1 baked pie shell (10 inch)
1 cup sugar
Chocolate or fruit sauce

Beat egg whites until foamy. Pour sugar in gradually. Beat at high speed until meringue forms stiff peaks, about 15 to 18 minutes. Spread two layers of ice cream in pie shell. Return to freezer to harden. Spread meringue over ice cream. Bake in preheated 500° F. oven 1 1/2 minutes to brown meringue. Freeze for several hours. To serve, pour sauce over each wedge.

INDIVIDUAL WHIPPED CREAM MOUNDS

Freeze tablespoonfuls of whipped cream on baking sheet; remove and package in moisture-vapor-proof bags. Use in frozen state for dessert topping.

OLD-FASHIONED VANILLA ICE CREAM

6 egg yolks	6 egg whites, stiffly beaten
1 1/2 cups sugar, approximately	1 1/2 quarts milk, scalded
1/2 teaspoon salt	1 1/2 pints whipping cream
	2 tablespoons vanilla

Combine egg yolks, sugar and salt; gradually stir in milk. Cook on low heat stirring constantly, until mixture thickens or coats spoon, about 20 minutes. Chill thoroughly. Stir in ice cream and vanilla. Fold in egg whites. Freeze. Yield: 1 gallon ice cream. For best results, always taste the mixture before freezing. Some sweetness will be lost in freezing, so the mixture should be sweeter than you want the ice cream.

PARFAITS

To make a parfait, fill freezer-proof glasses with alternate layers of any of the following: pineapple or vanilla ice cream and creme de menthe; vanilla ice cream and sweetened fruit; two flavors of ice cream; ice cream, chopped nuts and cherries; ice cream and chocolate sauce; ice cream and praline sauce. Top each parfait with whipped cream; freeze. Remove from freezer about 10 minutes before serving.

PEACH ICE CREAM

6 eggs	1 can (14 1/2 ounces) evaporated milk
1 1/2 cups sugar	3 packages (10 ounces each) frozen peaches or 4 cups mashed, fresh sweetened peaches
1/2 teaspoon salt	
1 1/2 quarts milk, scalded	
1 can (15 ounces) condensed milk	
1 tablespoon vanilla	

Combine eggs, sugar and salt; gradually stir in scalded milk. Cook on low heat, stirring constantly, until mixture thickens or coats spoon (about 20 minutes). Chill thoroughly. Add vanilla, evaporated and condensed milk; mix well. Stir in peaches. Freeze in electric ice cream freezer (about 25 minutes). Yield: 1 gallon.

QUICK TORTONI

2 quarts vanilla ice cream	1 cup chopped toasted almonds
1 1/2 cups macaroon crumbs	
1/2 cup diced candied cherries	

Break ice cream into chunks and let soften slightly. Add crumbs, cherries and almonds; stir quickly. Pack in individual fluted paper cups or freezer containers; store in freezer. Serves 12 to 15.

SPUMONE

1 quart vanilla ice cream	1/4 cup slivered toasted almonds
1 bottle (4 ounces) maraschino cherries, chopped	2 tablespoons diced candied orange peel

Whip ice cream until smooth, but not melted. Fold in remaining ingredients. Pour into tray and freeze. Yield: 8 servings.

STRAWBERRY ICE CREAM

6 eggs	1 can (15 ounces) condensed milk
1 1/2 cups sugar	3 packages (10 ounces each) frozen strawberries or 4 cups pureed fresh sweetened strawberries
1/2 teaspoon salt	
1 1/2 quarts milk, scalded	
1 tablespoon vanilla	
1 can (14 1/2 ounces) evaporated milk	

Combine eggs, sugar and salt; gradually stir in scalded milk. Cook over low heat, stirring constantly, until mixture thickens or coats spoon, about 20 minutes. Chill thoroughly. Add vanilla, evaporated and condensed milk; mix well. Stir in strawberries. Freeze in electric ice cream freezer, about 25 minutes. Yield: 1 gallon ice cream or approximately 12 to 16 servings.

VANILLA ICE CREAM

6 eggs	1 can (14 1/2 ounces)
1 1/2 cups sugar	evaporated milk
1/2 teaspoon salt	1/2 pint whipping cream
1 1/2 quarts milk, scalded	1 tablespoon vanilla

Combine eggs, sugar and salt; gradually stir in scalded milk. Cook on low heat, stirring constantly until mixture thickens or coats spoon, about 20 minutes. Chill thoroughly. Stir in remaining ingredients; mix well. Yield: 1 gallon ice cream.

Variations for Vanilla Ice Cream

Fruit ice cream: Add to chilled milk mixture, 3 cups pureed or mashed bananas, blackberries, figs, peaches or strawberries which have been sweetened to taste. Or, add 3 packages (10 ounces each) frozen fruit which have been thawed.

Chocolate ice cream: Melt 2 squares unsweetened chocolate and add to eggs, sugar, salt and milk before cooking.

To mellow and harden ice cream in the ice cream freezer:

1. Clear away ice and salt to about 1 inch below the cover of the can. Remove motor drive unit. Wipe cover carefully and remove dasher.
2. Push ice cream down into can and cover with waxed paper or aluminum foil. Replace metal cover and cork hole. Drain water and repack with ice and salt. Cover can and lid completely with mixture and insulate with several thicknesses of newspaper. Allow to ripen for 2 or 3 hours depending on mixture.

BEIGNETS

1 cup boiling water	1/2 cup warm water
1/4 cup shortening	2 eggs, well beaten
1/2 cup sugar	7 1/2 cups sifted flour
1 teaspoon salt	(approximately)
1 package yeast	

Pour water over shortening, sugar and salt. Add milk and let stand until warm. Dissolve yeast in water and add to mixture with eggs. Stir in 4 cups flour. Beat. Add enough flour to make soft dough. Place in greased bowl, grease top of dough, cover with waxed paper and a cloth; chill until ready to use. Roll dough to 1/8-inch thickness; cut into squares and fry a few at a time in deep hot shortening (360° F.) Brown on one side, turn and brown on the other. Do not let dough rise before frying. Drain. Sprinkle with confectioners sugar. Yield: 5 dozen.

CANNOLI

For Shells:

4 cups sifted flour	1/4 teaspoon cinnamon
1 tablespoon sugar	3/4 cup Italian red wine
1 egg yolk, slightly beaten	

Sift dry ingredients together onto bread board. Make a well in dry ingredients; pour wine into it. Knead dough until smooth and stiff, about 15 minutes. Add additional flour, if dough seems moist and sticky; add wine, if too dry. Cover dough and let stand 2 hours in a cool place. Roll to paper thinness on lightly floured board. Cut into 5-inch circles; wrap each circle around a stick which is about 6-inches long and 1-inch in diameter. Fold dough around stick loosely, so that 1/4 inch of stick protrudes at either end. Seal dough by brushing with egg yolk. Fry two at a time in deep hot fat 390° F. for 1 minute or until brown on both sides. Remove with slotted spoon; drain on brown paper and cool. Gently remove sticks. Refrigerate; fill just before serving. Yield: 24.

For Filling:

1 cup sugar	2 teaspoons cinnamon
1 cup water	1/2 cup chopped pistachio nuts
2 pounds ricotta	1/2 cup confectioners sugar
1 tablespoon candied orange peel, chopped	10 candied cherries, chopped
1/2 cup grated sweet chocolate	

Boil water and sugar for 10 minutes; skim and cool to room temperature. Beat ricotta until creamy, about 3 minutes. Add cooled syrup; beat 2 minutes. Add candied fruits, chocolate and cinnamon; stir until blended. Filling can be refrigerated for 3 days. Fill cannoli and dip ends of filling in nuts; sprinkle with confectioners sugar. Serve immediately.

CREAM PUFFS

1/2 cup cooking oil	1/4 teaspoon salt
1 cup water	1 cup sifted flour
4 eggs	

Combine oil, water and salt; bring to boil. Reduce heat to medium. Add flour all at once and stirring constantly until mixture forms ball in center of pan (about 1 to 2 minutes). Remove from heat and stir until smooth. Cool slightly. Add eggs, one at a time, beat thoroughly with electric mixer after each addition. Using a tablespoon, drop mounds of batter (swirling top), 2 inches apart on greased cookie sheet. Bake in 425° F. oven 30 minutes or until browned and puffed. Remove from oven and cut one or two slits in side of each puff to prevent sogginess. Return to oven for about 10 minutes or until dry on inside. Cool. Fill with Cream Filling, ice cream, or whipped cream. Yield: 10 large puffs.

Miniature Puffs: Drop small mounds of batter (about 1 teaspoon) on greased cookie sheet and bake for 15 minutes.

Cream Filling

1/2 cup sugar	2 cups milk (half cream)
1/2 teaspoon salt	2 egg yolks, beaten
1/3 cup flour	1 tablespoon butter
1/2 teaspoon vanilla	

Mix sugar, salt and flour. Gradually stir in 1/2 cup milk to make smooth paste. Scald remaining milk, add gradually to cold milk mixture. Cook over low heat until thick (about 10 to 15 minutes), stirring constantly. Stir small amount of hot mixture into beaten yolks. Pour back into remaining hot mixture. Continue cooking over low heat 2 minutes. Remove from heat, stir in butter and vanilla. Cool thoroughly.

Chocolate Filling: Increase sugar to 2/3 cup. Scald milk with 2 squares chocolate. Flavor with vanilla.

PLAIN PASTRY

2/3 cup shortening	3/4 teaspoon salt
2 cups sifted flour	Iced water (about 1/4 cup)

With a pastry blender, cut shortening into sifted dry ingredients. Add water, a tablespoon at a time, until flour is moistened. Shape into a ball. Divide dough in half and shape into a flattened round on lightly floured board. Roll dough 2 inches larger than inverted pie pan. Fold pastry into quarters; unfold and ease into pan. Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll pastry under, evenly with rim of pan, then flute. Yield: Two 9-inch pastries or enough for a 2-crust pie. For a baked pastry shell prick well and bake in 450° F. oven 10 to 12 minutes or until golden brown.

PUFF PASTRY

2 cups sifted flour	1 cup (2 sticks) butter
1/2 teaspoon salt	1/2 cup iced water

Cut sifted dry ingredients into 1/2 stick butter. Add water; toss lightly until mixture clings together. Chill 20 minutes. Roll out on lightly floured surface to 1/4-inch thickness (15 x 10-inch rectangle). Cut remaining butter into small pieces and arrange over entire surface of pastry. Fold both ends of rectangle over center, one over the other. Cover with waxed paper; chill 20 minutes. Roll out to 1/4-inch thick rectangle; fold and chill as above. Repeat rolling, folding and chilling 2 more times. Roll out 1/4-inch thickness and cut into desired shapes. Place on baking sheets which have been lined with heavy brown paper. Chill 5 minutes. Bake in 450° F. oven 5 minutes; decrease to 375° F. and bake 30 minutes longer.

STIR-N-ROLL PASTRY

1 1/3 cups flour	1/3 cup oil
1 teaspoon salt	3 tablespoons cold milk

Mix flour and salt. Combine oil and milk; DO NOT STIR. Add all at once to flour; stir until mixed. Press into smooth ball, flatten slightly. Roll out between 2 sheets of waxed paper. Fit into a 9-inch pie pan. Prick thoroughly with fork. Bake in 475° F. oven 8 to 10 minutes. Yield: one (9-inch) pastry baked.

For Double crust pastry: Use 2 cups flour, 1 1/2 teaspoons salt, 1/2 cup oil, 1/4 cup cold milk. Mix as above. Press into smooth ball. Divide in half; flatten slightly. Roll as directed.

9-INCH CRUMB PIE SHELL

1 1/2 cups graham cracker crumbs (about 36) 6 tablespoons melted butter
1/4 cup sugar

Mix together crumbs, sugar and butter. Press firmly into a 9-inch pie plate. Chill for 45 minutes or bake in a 325° F. oven until edges are browned, about 6 minutes.

CRUMB CRUST

20 graham crackers 1/3 cup sugar
1 stick butter, melted

Break crackers into blender container; cover and blend to medium fine crumbs. Combine with sugar and butter. Press mixture into electric skillet. Yield: 1 10-inch pie crust.

APPLE MERINGUE PIE

1/2 cup (1 stick) butter 1 can (1 pound 4 ounces)
1/4 cup confectioners sugar apple pie filling
1/2 teaspoon vanilla 2 egg whites
1 cup sifted flour Pinch cream of tartar
1/2 cup chopped nuts 1/4 cup sugar
1/2 cup strawberry preserves

Cream butter, confectioners sugar and vanilla thoroughly. Blend in combined flour and salt. Add nuts. Chill for 30 minutes. Spoon dough into ungreased 9-inch pan and press into shape. Prick bottom and sides with a fork; flute edge. Bake in 400° F. oven for 12 to 15 minutes. (This shell may be frozen baked or unbaked.) Spread preserves evenly over baked crust; spoon filling on top. Beat whites and cream of tartar until soft peaks form, about 2 to 3 minutes. Gradually add sugar while continuing to beat. Spread over apples. Bake in 350° F. oven for 15 to 18 minutes or until meringue is lightly browned.

APPLE PIE

6 medium size tart apples 1/4 teaspoon nutmeg
3/4 to 1 cup sugar 1/8 teaspoon salt
2 tablespoon flour 1 recipe pastry (page 172)
1 teaspoon cinnamon 1/4 stick butter

Pare, core and slice apples thinly. Combine sugar, flour, spices and salt; mix with apples. Pour into 9-inch pastry-lined pie pan. Dot with butter. Cover with top pastry and seal edges by fluting. Make several slits in top of pastry. Bake in 425° F. oven 40 to 50 minutes.

APPLE-NUT COBBLER

4 cups thinly sliced tart apples 1/2 cup evaporated milk
1 1/2 cups sugar 1/3 cup melted butter
1/4 teaspoon cinnamon 1 cup sifted flour
3/4 cup chopped nuts 1 teaspoon baking powder
1 egg, well beaten 1/4 teaspoon salt

Place apples in 8 1/4 x 1 3/4 inch round baking dish. Mix 1/2 cup sugar, cinnamon and 1/2 cup nuts; sprinkle over apples. Combine egg, milk and butter. Sift flour, remaining 1 cup sugar, baking powder and salt; and add all at once to egg mixture. Mix until smooth. Pour over apples and sprinkle with remaining nuts. Bake in 325° F. oven 50 minutes or until brown. Serve topped with whipped cream. Yield: 6 servings.

BANANA CREAM PIE

1/2 cup sugar 2 egg yolks, slightly beaten
5 tablespoons flour 1 tablespoon butter
1/4 teaspoon salt 1/2 teaspoon vanilla
9-inch pie shell, baked 3 ripe bananas, peeled

Combine sugar, flour and salt. Add milk gradually, mix well. Cook over low heat until thick, stirring constantly. Stir in a small amount of hot mixture into egg yolks, then pour back into remaining hot mixture while stirring vigorously. Cook 3 minutes longer. Remove from heat; add butter and vanilla. Cool. Slice bananas into pie shell; cover immediately with filling. Top with sweetened whipped cream or use the 2 egg whites to make a meringue.

BASIC PUMPKIN PIE

1 1/2 cups cooked pumpkin	1/4 teaspoon cloves
3/4 cup sugar	3 eggs, slightly beaten
1/2 teaspoon salt	1 1/4 cups milk
1 teaspoon cinnamon	1 can (6 ounces) evaporated milk
1/2 teaspoon ginger	
1/4 teaspoon nutmeg	9-inch pie shell, unbaked

Combine pumpkin, sugar, salt, cinnamon, ginger, nutmeg and cloves. Blend in eggs, milk and evaporated milk. Pour into pastry shell. Bake in a 400° F. oven until filling is set, about 50 minutes.

BLACK BOTTOM PIE

1/2 cup sugar	1 envelope unflavored gelatin
1 tablespoon cornstarch	
2 cups milk, scalded	1/4 cup cold water
4 egg yolks, beaten	4 egg whites
1 package (6 ounces) semi-sweet chocolate pieces	1/2 cup sugar
1 teaspoon vanilla	1 cup whipping cream, whipped
9-inch pie shell, baked and cooled	Chocolate decorettes

Combine sugar and cornstarch. Slowly add milk to yolks while stirring constantly. Stir in sugar mixture. Cook over very low heat until custard coats spoon. To 1 cup custard, add chocolate pieces. Stir until chocolate is melted. Add vanilla. Pour into bottom of pie shell. Chill. Soften gelatin in water; add to remaining hot custard. Stir until dissolved. Chill until slightly thick. Beat whites until soft peaks form; add sugar gradually and continue beating until stiff. Fold into custard-gelatin mixture. Pour over chocolate layer and chill until set. Garnish with whipped cream and decorettes.

BLACKBERRY COBBLER

Two-crust pastry	1 tablespoon flour
1/2 cup sugar	1 quart ripe berries, cleaned

Line 10-inch round shallow casserole or 7 x 11 x 2-inch baking pan with pastry. Mix sugar and flour, sprinkle half the mixture over bottom of pastry. Add berries. Sprinkle rest of sugar mixture over top of berries. Roll out pastry for top crust to fit dish; cut design for steam vents. Place over berries and trim edges. Let set 10 minutes. Bake in 400° F. oven 40 minutes or until brown. Serve warm. Yield: 6 servings.

CRANBERRY CRUNCH

1 cup uncooked oats	1 can (17 ounces) whole cranberry sauce
1/2 cup flour	
1 cup brown sugar	1/2 cup (1 stick) butter

Combine oats, flour and sugar. Cut in butter until mixture is crumbly. Pat half of crumb mixture into 9-inch pie pan. Cover with cranberry sauce. Sprinkle with remaining crumbs. Bake in 350° F. oven for 45 minutes. Serve warm, topped with ice cream or whipped cream. Yield: 6 servings.

CREAM PIE

3/4 cup sugar	3 egg yolks, slightly beaten
1/4 cup cornstarch	1 teaspoon vanilla
Dash salt	9-inch pie shell, baked and cooled
2 cups milk, scalded	

Blend sugar, cornstarch and salt until smooth. Add milk gradually. Cook over low heat, stirring constantly, until thick. Add small amount of hot mixture to yolks. Return yolk mixture to remaining filling and continue cooking 3 minutes. Add vanilla. Cool to lukewarm before adding to pie shell. Top with meringue, see recipe below.

Variations:

Chocolate: Add 2 squares melted unsweetened chocolate and 1 cup sugar to filling just before adding egg yolks. Stir well.

Coconut: Stir 1 cup shredded coconut into filling.

Pineapple: Omit 1/2 cup milk. Just before adding egg yolks, add 1/2 cup crushed pineapple and juice.

MERINGUE

3 egg whites	1/4 teaspoon cream of tartar
6 tablespoons sugar	

Beat whites and cream of tartar until soft peaks form. Gradually add sugar and beat at high speed until glossy and meringue stands in firm peaks. Spread over warm or hot filling, being careful to seal to edges of crust. Make decorative swirls on top. Bake in 350° F. oven 15 to 18 minutes or until golden brown.

CREOLE COCONUT PIE

3 eggs, separated	1/4 cup milk
1 cup sugar	1 teaspoon vanilla
1/2 cup (1 stick) butter	3 cups shredded coconut
9-inch pie shell, unbaked	

Beat whites until stiff, gradually add 1/4 cup sugar. Cream butter and remaining sugar. Add yolks and blend thoroughly. Add milk and vanilla. Fold whites and coconut into butter mixture. Pour into pie shell. Bake in 375° F. oven 30 minutes.

CREOLE PECAN PIE

1 tablespoon butter	1 teaspoon vanilla
1 cup sugar	1 cup chopped pecans
3 eggs	1 cup pecan halves
1 cup Louisiana cane syrup	9-inch pie shell, unbaked

Cream butter, sugar and eggs. Add syrup, vanilla and chopped pecans. Pour into pie shell; arrange pecan halves in design on top. Bake in 350° F. oven for 50 minutes.

PECAN TARTLETS

1/2 cup (1 stick) butter	1 cup chopped pecans
1 package (3 ounces) cream cheese	1 cup light brown sugar
1 cup sifted flour	2 tablespoons butter
2 eggs	1 teaspoon vanilla
	1/8 teaspoon salt

Cream butter and cheese; blend in flour. Form dough into a ball and refrigerate 1 hour. Divide dough in half and form each half into 12 small balls. Place balls into ungreased 1 3/4-inch muffin pans; press into tartlets, using fingers, over bottom and sides of pan. In a bowl, beat eggs, sugar, butter, vanilla and salt until smooth. Place 2 teaspoons pecans in each tartlet; spoon egg mixture over pecans. Bake in 325° F. oven for 25 minutes or until set. Cool; remove from pans. Yield: 24 tartlets.

DESSERT DUMPLINGS

1 quart berries	2 teaspoons baking powder
1 cup water	1/8 teaspoon salt
1 cup sugar	2 tablespoons sugar
2 cups flour	1 egg, beaten
3/4 cup milk	

In a saucepan, combine berries, water and 1 cup sugar; bring to a boil. Sift together flour, baking powder, salt and 2 tablespoons sugar. Combine egg and milk. Stir into sifted dry ingredients. Drop from tip of spoon on top of berries. Cover and cook over medium heat 15 to 20 minutes. Serve immediately, topped with Hard Sauce (page 184), if desired. Yield: 6 servings.

DUTCH APPLE PIE

3 pounds tart apples	1/8 teaspoon salt
9-inch pastry shell, unbaked	1 cup cream
1/3 cup flour	1/4 teaspoon nutmeg
3/4 cup sugar	1/2 teaspoon cinnamon

Pare, core and slice apples into pastry shell. Combine flour, sugar and salt; stir in cream, nutmeg and cinnamon and beat until smooth and thick. Pour over sliced apples. Bake in 450° F. oven until edge of custard begins to brown, about 20 to 25 minutes. Cover pie with foil; reduce heat to 350° F. and continue to bake about 45 minutes or until filling thickens. Place pan beneath pie to catch drippings.

FIG COBLER

2/3 cup sugar	3 cups peeled, quartered figs
1 tablespoon cornstarch	1 1/2 teaspoons butter
1 cup boiling water	1/2 teaspoon cinnamon
1 recipe Shortcake Dough*	

Mix sugar and cornstarch; stir in water. Bring to boil and continue cooking 1 minute. Add figs. Pour into 2-quart baking dish. Dot with butter; sprinkle with cinnamon. Drop shortcake dough with spoon onto fruit. Bake in 400° F. oven 30 minutes. Yield: 6 servings.

**Shortcake Dough*

3 tablespoons shortening	1 tablespoon sugar
1 cup sifted flour	1 1/2 teaspoons baking powder
1/2 cup milk	

Cut shortening into sifted dry ingredients. Stir in milk.

FRESH PEACH COBBLER

2/3 cup sugar	3 cups sliced, peeled
1 tablespoon cornstarch	peaches
1 cup boiling water	1 1/2 teaspoons butter
1 recipe Shortcake Dough*	1/2 teaspoon cinnamon

Mix sugar and cornstarch; stir in water. Bring to boil and continue cooking 1 minute. Add fruit. Pour into 10 x 6 x 2-inch baking dish. Dot with butter; sprinkle with cinnamon. Top fruit with shortcake dough. Bake in 400° F. oven 30 minutes. Yield: 6 servings.

*Shortcake Dough

3 tablespoons shortening	1 1/2 teaspoons baking
1 cup sifted flour	powder
1 tablespoon sugar	1/3 cup milk

Cut shortening into sifted dry ingredients. Stir in milk. Roll out to 1/2 inch thickness on floured board. Cut into desired shapes.

FRESH PEACH PIE

1 recipe plain pastry (recipe page 172)	2 teaspoons lemon juice
3/4 cup sugar	1/4 teaspoon almond
2 tablespoons cornstarch	extract
1/8 teaspoon salt	4 cups sliced peaches
	1 tablespoon butter

Line 9-inch pie pan with half the pastry rolled to 1/8-inch thickness. Blend sugar, cornstarch, salt, juice and extract. Add peaches; blend thoroughly. Pour into bottom pastry and dot with butter. Cover with top pastry rolled to 1/8-inch thickness. Seal edges and prick top pastry. Bake in 425° F. oven 45 to 50 minutes.

FRUIT COBBLER

1 cup self-rising flour	1 can (16 ounces) fruit
1 cup sugar	and syrup
1 cup milk	1/4 cup (1/2 stick) butter
1 teaspoon vanilla	

Mix flour and sugar; blend in milk slowly, stirring until smooth. Add vanilla. Place in bottom of 1 1/2-quart baking dish. Pour fruit into center of batter; do not stir. Slice butter over top of fruit. Bake in 350° F. oven for 50 minutes or until the top is brown. Yield: 6 servings.

GRASSHOPPER PIE

1 1/4 cups chocolate wafer crumbs	1 cup whipping cream, whipped
1/4 cup sugar	1/2 cup cold water
1/3 cup melted butter	3 eggs, separated
1 envelope unflavored gelatin	1/4 cup green creme de menthe
1/2 cup sugar	1/4 cup white creme de cacao
1/8 teaspoon salt	

Mix together chocolate crumbs, 1/4 cup sugar and butter. Press against bottom and sides of 9-inch pie plate. Bake in 400° F. oven for 5 minutes. Cool. In a saucepan, combine gelatin, 1/4 cup sugar and salt. Add water and egg yolks, one at a time, stirring to blend well. Cook over low heat, stirring until gelatin dissolves and mixture thickens slightly, about 3 to 5 minutes. Remove from heat. Stir in liqueurs. Chill, stirring occasionally, until mixture is consistency of unbeaten egg white. Beat egg whites until stiff, but not dry. Gradually add remaining 1/4 cup sugar, beat until very stiff. Fold in gelatin mixture. Fold in whipped cream. Turn into crumb shell. Chill 2 hours or overnight. If desired, garnish with additional whipped cream and shaved chocolate.

HASTY COBBLER

1/2 cup sugar	2 cups drained canned fruit
1/2 cup flour	1/2 cup juice from fruit
1 teaspoon baking powder	1/4 cup (1/2 stick) butter
1/2 cup milk	2 tablespoons sugar

In a mixing bowl, combine sugar, flour, baking powder and milk; do not overmix. Pour batter into a 9-inch shallow baking dish which has been greased with 1 tablespoon butter. Add fruit and juice; dot with butter. Sprinkle with sugar. Bake, uncovered, in a 375° F. oven for 30 minutes. Serve warm with cream. Yield: 6 servings.

IMPOSSIBLE PIE

2 cups milk	4 eggs
3/4 cup sugar	1/4 cup (1/2 stick) butter
1/2 cup biscuit mix	1 1/2 teaspoon vanilla
1 cup flake coconut	

Combine all ingredients, except coconut, in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand for 5 minutes; sprinkle with coconut. Bake in 350° F. oven for 40 minutes. Serve warm or cool.

LEMON CHIFFON PIE

1 can condensed milk	1 carton (8 ounces) frozen
1 can (6 ounces) frozen	whipped topping, thawed
lemonade concentrate	1 (9-inch) graham cracker
	crumb shell

Combine condensed milk and lemonade concentrate; mix well. Gently fold in whipped topping. Pour into crumb shell; chill for 3 hours. Refrigerate or freeze any leftover pie. Yield: 1 (9-inch) pie.

Variation:

Limeade Pie: Substitute frozen limeade concentrate for lemonade; add 3 drops green food coloring. If desired, fold in 1 cup drained crushed pineapple. Pour into chocolate crumb shell.

LEMON MERINGUE PIE

7 tablespoons cornstarch	2 tablespoons grated lemon
1 1/2 cups sugar	rind
1/4 teaspoon salt	1/2 cup lemon juice
1 1/2 cups of hot water	3 tablespoons butter
3 eggs, separated	9-inch baked pie shell

Cook cornstarch, sugar, salt, water over medium heat, stirring constantly for 6 minutes, or until mixture is thick and translucent. Remove from heat and add yolks. Return to low heat and cook, stirring constantly, for 6 minutes. Add rind, juice and butter; stir until well blended. Pour into pie shell, and top with meringue (recipe page 174).

LEMON MILK PIE

1 cup sugar	1 teaspoon grated lemon
1/4 teaspoon salt	rind
3 tablespoons cornstarch	1/2 cup whipping cream,
1 1/4 cups milk	whipped
2 eggs, separated	9-inch baked pie shell
1/4 cup lemon juice	

Mix 3/4 cup sugar, salt, and cornstarch; add milk gradually, mix well. Cook over moderate heat, stirring constantly, until mixture thickens and bubbles. Continue to cook 1 minute, stirring constantly. Remove from heat; gradually add small amount of hot mixture to egg yolks while beating vigorously. Slowly add yolk mixture to remaining hot mixture. Add juice and rind; stir until blended. Cook 2 minutes longer, stirring constantly. Cool. Fold cream into filling. Pour into pastry shell. Beat whites until soft peaks form. Add remaining sugar gradually. Continue beating until stiff. Spoon meringue over filling. Bake in 350° F. oven 15 to 18 minutes. Cool.

MINCEMEAT-APPLE PIE

1 1/2 cups prepared	1 recipe pastry (page 172)
mincemeat	1 1/2 cups finely chopped
1/4 cup apple cider	tart apples

Combine mincemeat, cider and apples. Pour into pastry-lined 9-inch pie pan. Cover filling with strips of pastry. Bake in 400° F. oven 30 to 40 minutes.

MIRLITON PIE

3/4 cup cooked, mashed	1/2 cup evaporated milk
mirliton, drained	1/4 teaspoon ginger
1/2 cup plus 2 tablespoons	1/4 teaspoon nutmeg
sugar	1/4 teaspoon cinnamon
2 eggs, separated	9-inch unbaked pie shell
2 tablespoons butter, melted	

Combine mirliton and sugar. Add well beaten yolks, butter, milk and spices. Beat egg whites until soft peaks form when beaters are lifted; fold into mirliton mixture. Pour into pie shell. Bake in 450° F. oven for 10 minutes; reduce temperature to 325° F. and continue baking for 30 minutes or until set.

PEACH KUCHEN

1/2 cup (1 stick) butter	1 teaspoon sugar
1 1/4 cups flour	1 egg yolk
1 teaspoon baking powder	2 tablespoons milk
1/2 teaspoon salt	3 cups sliced peaches

Cream butter; mix in sifted dry ingredients. Add combined yolk and milk. Press mixture on bottom of greased 11 x 7 x 1 1/2 inch baking pan. Press peach slices into dough so they overlap and sprinkle with topping. Bake in 375° F. oven 50 minutes.

Topping: Combine 3/4 cup sugar, 1 1/2 tablespoons flour and 1/4 teaspoon cinnamon. Cut in 2 tablespoons butter until coarse crumbs are formed.

PECAN CRUST

2 cups pecans	1/3 cup sugar
3 tablespoons melted butter	

In blender container, place half of the pecans; cover and blend until nuts are finely ground. Empty into small bowl. Repeat process with remaining pecans. Combine sugar and pecans; stir in melted butter. Press mixture evenly against bottom and sides of a 9-inch pie plate; chill 30 minutes. Bake in 350° F. oven for 12 to 15 minutes, or until lightly browned around edges. Allow shell to cool on rack.

PERFECT CUSTARD PIE

4 eggs, slightly beaten	1/2 teaspoon vanilla
1/2 cup sugar	1/2 teaspoon almond
1/4 teaspoon salt	extract
9-inch pie shell, unbaked and chilled	2 1/2 cups milk, scalded
	Nutmeg

Blend eggs, sugar, salt, vanilla and extract. Gradually stir in milk. Pour into pie shell (to avoid any spills, add last cup of filling just before closing oven door). Bake in 400° F. oven 25 to 30 minutes. Sprinkle with nutmeg.

POP-IT-IN-A-PAN FROZEN PEACH PIE

1 teaspoon commercial ascorbic acid mixture	3 1/2 cups sugar
1 gallon water	1/3 cup plus 2 tablespoons quick-cooking tapioca
4 quarts peeled, sliced peaches (about 9 pounds)	1/4 cup lemon juice
	1 teaspoon salt

Dissolve acid mixture in water and pour over peaches in a large container. Drain. Combine peaches, sugar, tapioca, juice and salt. Line four 8-inch pie pans with heavy duty aluminum foil, letting it extend 5 inches beyond rim. Divide filling evenly between pans.

To freeze: Fold foil loosely over fillings; freeze. Remove from freezer, turn filling from pans and wrap snugly with foil. Label and date. Return to freezer.

To bake: Remove foil from frozen pie filling and place, unthawed, in pastry-lined 9-inch pie pan. Dot with butter; add top crust, seal and flute edge. Cut slits in top crust. Bake in 425° F. oven 1 hour, 10 minutes.

SOUTHERN PECAN PIE

1 cup brown sugar	2 tablespoons butter
1 1/2 cups light corn syrup	1 teaspoon vanilla
4 eggs	1 1/2 cups pecan pieces
10-inch pie shell, unbaked	

Boil sugar and syrup for 2 minutes. Beat eggs until lemon-colored and slowly pour hot syrup into eggs, continue mixing. Add butter, vanilla and pecans. Pour into pie shell; bake in 350° F. oven for 45 minutes or until set.

PRALINE PUMPKIN PIE

1/3 cup finely chopped pecans	3/4 teaspoon salt
1/3 cup brown sugar	3/4 teaspoon cinnamon
3 tablespoons butter	1/2 teaspoon ginger
9-inch pie shell, unbaked	1/4 teaspoon cloves
3 eggs, slightly beaten	1/4 teaspoon mace
1/2 cup sugar	1 1/2 cups drained cooked pumpkin
1/2 cup brown sugar	1 1/4 cups breakfast cream, heated
2 tablespoons flour	

Combine pecans, 1/3 cup brown sugar and butter. Press into bottom of pie shell. Prick sides of shell. Bake in 450° F. oven for 10 minutes; cool at least 2 minutes. Combine remaining ingredients and pour over pecan mixture in pie shell. Bake in 350° F. oven for 50 to 60 minutes or until filling is set. Cool.

PUMPKIN CHIFFON PIE

1 envelope unflavored gelatin	1/2 teaspoon ginger
3/4 cup sugar	1/8 teaspoon cloves
1/2 teaspoon salt	1 small can (2/3 cup) evaporated milk
1 teaspoon cinnamon	3 eggs, separated
1/2 teaspoon nutmeg	1 can (16 ounces) pumpkin
9-inch pie shell, baked	

Mix gelatin, 1/2 cup sugar, salt and spices. Stir in milk and egg yolks; blend well. Cook over low heat, stirring constantly, until slightly thick, about 3 minutes. Remove from heat, add pumpkin. Chill, stirring occasionally, until mixture mounds, about 30 minutes. Beat egg whites until soft peaks form when beaters are lifted; fold into pumpkin mixture. Pour into pastry shell; chill.

STRAWBERRY PIE

1 1/2 quarts strawberries	2 tablespoons lemon juice
3 tablespoons cornstarch	9-inch pie shell, baked
1 cup sugar	1/2 pint whipping cream

Reserve half of berries. Mash remaining berries and add cornstarch and sugar. Cook over low heat until thick and clear. Remove from heat; stir in juice. Cool and add the remaining whole berries. Pour into pie shell; chill. Decorate with mounds of whipped cream. If desired, garnish with additional whole berries.

STRAWBERRY MERINGUE TORTE

1/4 cup (1/2 stick) butter	1/4 teaspoon almond extract
1/2 cup sugar	1/4 teaspoon vanilla
2 egg yolks	2 egg whites
1 3/4 cups sifted cake flour	1/2 cup sugar
Dash salt	1 quart sweetened, sliced strawberries
2 teaspoons baking powder	
1/2 cup milk	

Cream butter and sugar; add yolks, one at a time, beating well after each addition. Add sifted dry ingredients alternately with combined milk and flavorings. Waxed paper-line two 8-inch layer cake pans. Pour 2/3 of batter in one, and remaining 1/3 in the other. Beat whites to soft peaks; gradually add 1/2 cup sugar and continue beating until stiff. Spread over 1/3 portion of batter in cake pan. Bake in 350° F. oven 30 minutes. Cool. Spread strawberries between layers and over top of baked meringue layer.

SWEET POTATO PIE

1 1/2 cups mashed cooked potatoes	2 eggs, beaten
2/3 cup brown sugar	1 tablespoon lemon juice
1/2 teaspoon salt	1 cup evaporated milk
1 teaspoon allspice	Pecan halves
	9-inch pie shell, unbaked

Combine ingredients in order given. Pour into pie shell. Bake in 450° F. oven 15 minutes, reduce heat to 325° F. and bake 30 minutes longer. Decorate with pecan halves.

VANILLA WAFER SHELL

1 1/2 cups fine vanilla wafer crumbs (about 36)	6 tablespoons melted butter
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Mix together crumbs and butter. Press firmly into a 9-inch pie plate. Chill.

Graham Cracker Shell: Substitute graham cracker crumbs and add 1/4 cup sugar. Bake in a 375° F. oven about 6 minutes or until edges are browned. If unbaked shell is desired, chill 45 minutes; fill.

BABA AU RHUM

1/4 cup sugar	1/4 cup (1/2 stick) butter
1 package yeast	1/2 cup milk
2 1/4 cups flour	3 eggs

In a large mixing bowl, combine sugar, yeast and 2/3 cup flour. In a small saucepan, melt butter in milk (120° F. - 130° F.). Add eggs and 1/3 cup flour and continue beating at high speed for 2 minutes. Stir in remaining flour to make a stiff batter. Cover and let rise until doubled, about 1 hour. Stir down batter; spoon into 9 greased custard cups. Cover and let rise until cups are nearly full, about 35 minutes. Bake in 375° F. oven for 15 minutes. Remove from oven and pierce with fork. Spoon rum sauce over cakes. After sauce is absorbed, turn babas onto cake rack. Yield: 9 babas. For bundt pan, bake in 350° F. oven for 25 minutes.

Rum Sauce: In a saucepan, combine 1 1/2 cups sugar, 1/2 cup rum and 3/4 cup water. Bring to a full boil. Cool. Pour over babas.

BAKED CUSTARD

3 eggs	3 cups milk, scalded
1/2 cup sugar	1 teaspoon vanilla
1/4 teaspoon salt	Nutmeg

Beat eggs until blended. Beat in sugar and salt. Slowly add milk, beating constantly. Add vanilla. Pour into 6 greased custard cups. Sprinkle with nutmeg. Set in pan; pour in hot water about 1-inch deep. Bake in 350° F. oven 45 minutes or until set. Yield: 6 servings.

Variation:

Caramel: Stir 1 cup sugar over medium heat until sugar melts and caramelizes. Pour into 1-quart casserole or 6 custard cups. Pour egg-milk mixture over.

BREAD PUDDING

1 quart coarse bread cubes	1 teaspoon cinnamon or nutmeg
2 cups scalded milk	1/4 teaspoon salt
1/2 cup sugar	1 teaspoon vanilla
1/4 cup (1/2 stick) butter, melted	1/2 cup raisins
2 eggs, slightly beaten	

Soak bread in milk, set aside until cool; add remaining ingredients. Pour into greased 1 1/2-quart baking dish. Bake in 350° F. oven 40 to 45 minutes. (Do not use crust in preparing bread cubes.) Serve with Vanilla Sauce (recipe page 180) or Hard Sauce (recipe page 184). Yield: 6 servings.

BANANA PUDDING

1 cup sugar	3 eggs, separated
1/3 cup cornstarch	1 1/2 teaspoons vanilla
3/4 teaspoon salt	24 small vanilla wafers
3 cups milk	3 large ripe bananas, sliced

Mix 2/3 cup sugar, cornstarch, and salt; add milk gradually. Cook over low heat, stirring constantly, until mixture thickens. Add small amount to egg yolks, stirring constantly. Pour egg yolk mixture back into hot mixture. Return to heat and cook 2 minutes. Add vanilla. Arrange alternate layers of wafers, banana slices and pudding, ending with pudding. Beat egg whites until soft peaks form; gradually add remaining 1/3 cup sugar and beat until meringue stands in firm peaks. Spread over pudding. Bake in 305° F. oven for 15 minutes. Yield: 6 servings.

VANILLA SAUCE

Cream 1/3 cup butter and 1 cup sugar; add 3 slightly beaten egg yolks. Add 1/3 cup boiling water and cook over low heat until thickened. Remove; add vanilla.

CARAMEL CUSTARD

Pour 1 can condensed milk into an 8-inch glass pie plate. Cover with foil; place in shallow pan of hot water. Bake in 425° F. oven for 1 hour or until thick and slightly caramel in color. Remove foil; chill and serve.

CHOCOLATE POTS DE CREME

1 package (6 ounces) semi-sweet chocolate pieces	1 egg
1 1/4 cups light cream heated to boiling	1/8 teaspoon salt
	1 teaspoon vanilla

Put chocolate pieces in blender container. Pour hot cream over chocolate; cover and blend about 30 seconds or until chocolate is liquefied. Add egg, salt and vanilla; cover and blend until smooth. Pour into 6 traditional cups, demitasse cups, sherbet glasses or custard cups. Chill at least 3 hours or until mixture is like pudding. Yield: 6 servings.

CREOLE BREAD PUDDING

3 cups French bread cubes, day-old bread	1 teaspoon vanilla
1/4 cup raisins	1/4 teaspoon cream of tartar
2 tablespoons butter	4 tablespoons sugar
2 eggs, separated	6 tablespoons sugar
1 1/4 cups milk	

Moisten bread cubes with water; squeeze to remove excess water. Stir in raisins and softened butter; pour into greased 1-quart casserole. Beat egg yolks and 6 tablespoons sugar; add milk and vanilla. Pour over bread mixture. Bake in 350°F oven for 45 minutes. To make meringue, beat egg whites and cream of tartar until soft peaks form when beaters are lifted. While continuing to beat, gradually add 4 tablespoons sugar. Spoon meringue over pudding; return to oven for 15 minutes. Yield: 6 servings.

Variation: Before spooning meringue over pudding, quickly spread a thin layer of strawberry preserves or orange marmalade.

CUP CUSTARD

3/4 cup nonfat dry milk	3 cups water
6 tablespoons sugar	3 eggs, slightly beaten
Dash of salt	1 1/2 teaspoons vanilla

Combine milk, sugar and salt; slowly stir in water. Mix in eggs and vanilla. Pour mixture into 6 custard cups. Set in pan containing 1-inch hot water. Bake in a 350° F oven for 50 minutes or until knife inserted near edge of custard comes out clean. Yield: 6 servings.

CUSHAW PUDDING

1 quart mashed cushaw	1 teaspoon vanilla
2 eggs, beaten	1/2 cup (1 stick) butter
1/3 cup brown sugar	Pumpkin spice to taste

Combine ingredients; pour into a buttered 1 1/2 quart casserole. Bake in 400° F oven until pudding is set, about 25 minutes. Yield: 6 servings.

FLOATING ISLAND

3 egg yolks	1 teaspoon vanilla
1/4 cup sugar	3 egg whites
1/8 teaspoon salt	1/8 teaspoon salt
2 cups milk, scalded	6 tablespoons sugar

To make the custard, beat yolks slightly; add 1/4 cup sugar and salt. Gradually stir in milk. Cook over low heat, stirring constantly, until mixture coats spoon, about 6 to 8 minutes. Cool slightly; add vanilla and chill. To make meringue, beat egg whites with salt until soft peaks form. While continuing to beat, gradually add sugar. Drop 6 mounds of meringue, by tablespoonfuls, on simmering water. Cover and cook until set, about 10 to 15 minutes. Immediately remove from water. To serve, top each serving of custard with a meringue puff. Yield: 6 servings.

FLUFFY CHOCOLATE BLANC MANGE

2 cups milk	3 tablespoons cornstarch
2 squares unsweetened chocolate, cut in pieces	2 eggs, separated
1/3 cup sugar	1/4 teaspoon salt
2 tablespoons sugar	1 1/2 teaspoons vanilla

Put milk, chocolate, 1/3 cup sugar, cornstarch, egg yolks and salt in blender container; cover and blend on low, then on high until smooth. Empty into a saucepan and cook over low heat, stirring constantly, until thick. Remove from heat; add vanilla. Cool slightly. Beat egg whites with electric mixer until stiff, but not dry. Gradually beat in 2 tablespoons sugar; beat until egg whites stand in soft peaks. Fold egg whites into chocolate mixture. Pour into a 1-quart mold. Chill until firm. Yield: 6 servings.

FRENCH CHOCOLATE MOUSSE

2 cups milk	1 cup heavy cream, whipped
1/2 cup sugar	1 teaspoon vanilla
1/4 pound sweet cooking chocolate, grated	2 tablespoons brandy
4 egg yolks, beaten	

In a saucepan, combine milk, sugar, and chocolate and cook over low heat until chocolate is melted. Add small amount of hot mixture to yolks; pour back into remaining hot mixture and continue cooking over low heat, stirring constantly, until custard thickens. Chill. Add vanilla and brandy to whipped cream; then fold the cold custard into whipped cream mixture until it is well blended. Fill custard cups with mousse. Chill thoroughly before serving. Yield: 6 servings.

HAUPIA
(Coconut Pudding)

2 1/2 cups fresh coconut	3 tablespoons cornstarch
1 cup water (use part coconut liquid)	4 tablespoons sugar
1 cup milk	1/8 teaspoon salt
	1/8 teaspoon vanilla

Add grated coconut to water and milk; let stand for 30 minutes. Strain through a very fine sieve, pressing down to squeeze out all liquid. Measure 3 cups of the coconut milk. In a saucepan, heat all but 1/4 cup coconut milk over low heat; do not boil. Stir in sugar, salt and vanilla. While stirring constantly, gradually add combined cornstarch and 1/4 cup coconut milk. Cook until mixture thickens. Pour into an oiled mold or square pan. Serve, cut in squares, topped with whipped cream and well-drained crushed pineapple or kumquats. Yield: 6 servings.

LEMON CAKE PUDDING

1 cup sugar	5 tablespoons lemon juice
1/4 cup flour	Grated rind of 1 lemon
1/8 teaspoon salt	3 eggs, separated
2 tablespoons butter, melted	1 1/2 cups milk, scalded

Combine first 6 ingredients. Beat egg yolks; add milk slowly, stirring constantly. Mix thoroughly into first mixture. Fold in stiffly beaten egg whites. Pour into 6 greased custard cups or 1 quart casserole. Arrange cups in baking pan, add 1 inch hot water. Bake in 325° F. oven 45 minutes. Each dessert will have custard on bottom and sponge cake on top. Yield: 6 servings.

MIRLITON PUDDING

1 1/2 cups cooked, mashed mirliton, drained	1/4 teaspoon nutmeg
1/4 cup brown sugar	1/2 cup evaporated milk
2 eggs	1/2 cup sugar
1/2 teaspoon vanilla	1 tablespoon flour
1/4 teaspoon cinnamon	2 tablespoons butter
	1/4 cup raisins

Combine mirliton, brown sugar, eggs, vanilla and spices. Stir in milk, sugar, flour and butter. Add raisins and pecans. Pour into buttered 1 1/2 quart casserole. Bake in 350° F. oven for 1 hour or until mixture is set. Yield: 6 servings.

PERSIMMON PUDDING

1 cup persimmon puree	1 tablespoon melted butter
2 teaspoons baking soda	1 cup sifted flour
1 egg, beaten	1 cup sugar
1/2 cup milk	1 teaspoon cinnamon
1 teaspoon lemon juice	Dash salt
1/2 teaspoon vanilla	1/2 cup chopped pecans
1/2 cup chopped raisins	

Stir together persimmon puree and 1 teaspoon baking soda; reserve. In a large bowl, combine egg, milk, lemon juice, vanilla and butter. Sift flour, sugar, cinnamon, salt and remaining 1 teaspoon baking soda. Add to egg mixture alternately with persimmon puree, blending well after each addition. Add pecans and raisins. Pour batter into a greased and floured 8-inch square pan. Bake in 350° F. oven 55 minutes or until browned. Let cool in pan 5 minutes then cut in squares. Serve with Lemon Sauce.

Lemon Sauce

1/4 cup (1/2 stick) butter	1 1/4 cups boiling water
1 cup sugar	1/2 teaspoon grated lemon peel
1 1/2 tablespoons lemon juice	

In a saucepan, combine butter, sugar and flour; gradually add boiling water. Stir in peel. Boil 3 minutes. Remove from heat and stir in lemon juice. Yield: 1 1/2 cups.

RICE PUDDING

3 eggs	1 cup cooked rice
1/2 cup sugar	1/4 cup raisins
1/4 teaspoon salt	2 teaspoons vanilla
2 cups scalded milk	1/4 teaspoon nutmeg
1 tablespoon butter	

Combine beaten eggs, sugar and salt. Gradually add scalded milk, while stirring constantly. Add rice, raisins and vanilla. Pour into greased 1 1/2-quart casserole; set in pan of hot water. Bake in 350° F. oven for 30 minutes; stir. Sprinkle with nutmeg; dot with butter. Bake 30 to 40 minutes longer or until set. Yield: 6 servings.

PLUM PUDDING

2 1/3 cups dry bread crumbs	1/2 pound dark raisins
1 1/4 cups sifted flour	1/2 pound currant
1 cup plus 3 tablespoons brown sugar	1/2 pound mixed orange and lemon peel, chopped
2 teaspoons cinnamon	3 ounces blanched almonds, chopped
1 1/4 teaspoons allspice	1 carrot, grated
1/2 teaspoon salt	6 eggs, beaten
1/2 teaspoon nutmeg	Grated peel and juice of 1 lemon
1/2 pound suet, finely chopped	2 tablespoons brandy, rum sherry, or molasses
1/2 pound figs, chopped	
1/2 pound white raisins	

Combine crumbs, flour, sugar and spices. Stir in next 8 ingredients. Add eggs; beat 2 to 3 minutes. Blend in lemon peel, juice and brandy. Dough will be very stiff. Let stand overnight. Generously grease two 1-quart molds. Fill, leaving space at top to expand. Cover tightly. Steam over low heat for 3 hours. Cool, remove from molds, wrap and freeze or store in refrigerator. Before serving, steam until heated through. Serve hot with rum sauce (recipe page 184). Yield: 2 puddings.

SABAYON

6 egg yolks	1/2 cup Marsala or sweet sherry
2 whole eggs	1/4 cup brandy
1/2 cup sugar	1/8 teaspoon cinnamon
1/2 teaspoon vanilla	

In top of double boiler, beat yolks and eggs until light, about 3 minutes. Gradually beat in sugar. Slowly add sherry, then brandy, and flavor with cinnamon and vanilla. Place over boiling water and beat until it foams nearly to top of container, about 3 to 4 minutes. Do not overcook. Remove from heat; continue beating until smooth. Pour into 8 glasses or custard cups. Chill for 2 hours. Yield: 8 servings.

SOFT CUSTARD

3 eggs, slightly beaten	1/8 teaspoon salt
1/4 cup sugar	2 cups milk, scalded
1 teaspoon vanilla	

To eggs, add sugar and salt. Add milk gradually, stirring constantly. Cook on Controlled Surface Heat set at 150° F. or very low heat, stirring occasionally until mixture coats spoon. Add vanilla. Cool. Yield: 4 servings.

STRAWBERRY BAVARIAN CREAM

1 package (10 ounces) frozen strawberries, thawed	1/4 teaspoon red food coloring
1/4 cup cold milk	2 egg yolks
2 envelopes unflavored gelatin	1 heaping cup crushed ice
1/4 cup sugar	1 cup evaporated milk

Drain 1/2 cup strawberry juice into saucepan. Heat just to boiling. Place milk and gelatin into blender container; cover and blend. Add hot juice and blend 40 seconds. Add sugar, strawberries, food coloring and yolks and continue to blend 5 seconds. Add ice and milk, blend until dessert begins to thicken. Yield: 6 servings.

SWEET POTATO FLUFF

1/4 cup brown sugar	1 tablespoon melted butter
1/2 teaspoon salt	1/4 cup light cream
1 teaspoon nutmeg	3 cups mashed potatoes
1 teaspoon cinnamon	(about 4 large)
24 miniature marshmallows	

Add all ingredients to potatoes, except marshmallows. Blend well. Fold in 12 marshmallows. Place into buttered casserole; top with remaining marshmallows. Bake in 350° F. oven, about 20 minutes. Yield: 6 servings.

SWEET POTATOES IN ORANGE SHELLS

6 small oranges	2 tablespoons cream
3 cups cooked potatoes	1/2 cup sugar
2 tablespoons butter	1 egg
6 marshmallows	

Slice off tops from oranges and remove pulp; reserve for use in other recipes. Cut tops of peels in zigzag pattern. Mash hot potatoes; add butter, cream, sugar and egg. Beat until fluffy; fill orange shells. Top with marshmallows. Place in shallow pan with a small amount of water. Bake in 400° F. oven for 15 to 20 minutes, or until lightly browned. Yield: 6 servings.

BUTTERSCOTCH SAUCE

Use recipe for Hot Fudge Sauce, (page 184) but make the following changes: substitute brown sugar for white sugar, omit chocolate, add 4 drops vinegar and use only 1/2 cup breakfast cream. Yield: 2 cups.

HARD SAUCE

Cream 1/3 cup butter; gradually beat in 1 cup confectioners sugar or 3/4 cup granulated sugar. While continuing to beat, add 1/2 teaspoon vanilla or 1 teaspoon brandy, drop by drop. Yield: approximately 1 1/3 cups.

HOT FUDGE SAUCE

1 1/2 cups sugar	2 squares unsweetened
2/3 cup light corn syrup	chocolate
1/2 stick butter	1 cup breakfast cream

In a saucepan combine sugar, corn syrup, butter and chocolate. Cook over low heat, stirring constantly, to 246° F. or hard ball test. Remove from heat and slowly add cream. Mix thoroughly. Return to heat and cook slowly for 5 minutes or to desired thickness. Serve hot or cold. Yield: 2 cups

PRALINE SAUCE

1 1/2 cups dark brown sugar	1/2 stick butter
2/3 cups light corn syrup	1 cup evaporated milk
1 cup chopped pecans	

Combine sugar, corn syrup and butter; cook to 246° F. or hard ball test. Remove from heat and blend in milk. Return to heat and cook 5 minutes longer, or to desired thickness. Add pecans. Serve hot or cold. Yield: 2 cups.

RUM SAUCE

1 cup sugar	2 cups water
1 1/2 tablespoons cornstarch	1/4 cup dark rum

Combine sugar and cornstarch; slowly add water. Cook until thick. Remove from heat; stir in rum. Yield: 2 1/2 cups.

CARAMEL POPCORN CRUNCH

1/2 pound package	2 tablespoons water
dairy-fresh caramels	2 quarts popped corn,
(28 caramels)	salted

Add water to caramels and melt in top of double boiler. Toss mixture with popcorn until every kernel is coated. Spread and dry on greased surface. Break apart.

CAMEL POPCORN

2/3 cup dark corn syrup 1/8 teaspoon baking soda
 1 1/4 cups cane syrup 4 quarts popped corn
 1 tablespoon butter

Cook syrups and butter to hard ball test (260° F. on candy thermometer). Remove from heat; stir in soda. Pour over popped corn, stirring until the kernels are coated. Form into balls or spread and dry on a greased surface; break apart to separate kernels.

EASY POPCORN BALLS

Keep hands wet or lightly greased when shaping balls... and be careful not to burn hands with hot syrup.

LIGHT POPCORN BALLS

(basic syrup recipe)

2 cups granulated sugar 1 cup light corn syrup
 1 cup water 3 tablespoons butter

Cook to 260 ° F. or soft crack stage. Pour over 2 quarts salted popcorn. Mix thoroughly and mold into balls.

Variations of above basic recipe:

Pastel Popcorn Balls: Delicately tint cooked syrup with food coloring. Add peppermint, lemon, maple, wintergreen, or other flavoring.

Chocolate Popcorn Balls: Add 3 ounces unsweetened chocolate and 1 teaspoon vanilla or peppermint flavoring to cooked syrup.

Honey Popcorn Balls: Replace corn syrup with 1 cup honey. When syrup is cooked, add 1 teaspoon vanilla.

Cinnamon Popcorn Balls: Replace water with 1 cup strained orange juice. After syrup is cooked, add 4 tablespoons crushed red cinnamon candies and grated peel of 1 orange.

Fruit-'n-Spice Popcorn Balls: Cook 1 cup mince meat with syrup. Remove from heat and add 3/4 teaspoon vanilla.

HALLOWEEN JACK-O'-LANTERN

Make a double recipe of the basic syrup above and add orange food coloring to cooked syrup to desired shade. Mix well with four quarts popped corn and shape into pumpkin. Use a strip of green licorice or green jelly candy for stem, and raisins or small candy to outline face.

JOLLY SNOWMAN

You'll need 6 quarts of popped corn and three batches of the basic syrup recipe (see previous recipe) for a snowman 10 inches high. After mixing with syrup, shape popcorn into: one large ball for the snowman's body and one small ball for the head, plus two elongated hunks to serve as arms, if desired. Fasten popcorn balls together with toothpicks and press together firmly. Decorate with raisins, gumdrops and other candies for eyes, ears, nose, mouth, hands and buttons. Tie on a ribbon scarf and use a marshmallow on a cookie for the hat. For an added dash of glamour, put the snowman on "skis" made of black licorice strips and use candy canes for ski poles.

POPCORN CAKE

(Courtesy of The People's Gas Light & Coke Company, Chicago)

1 cup sugar 1 cup white corn syrup
 1/2 cup cold water 2 tablespoons butter or
 Red food coloring margarine
 1 cup chopped peanuts Popped corn
 or walnuts Cake candies

Mix sugar, syrup, water and butter. Cook to soft ball stage (240° F). Color delicate pink. Fill 10-inch tube pan with popped corn; add nuts. Add to cooked syrup. Butter tube pan. Turn in popcorn mixture, pressing it in firmly. Unmold immediately and sprinkle with cake candies.

SUGARED POPCORN

1 cup sugar 2 cups popped corn
 1/4 cup water

Cook sugar and water to thick syrup. Stir syrup with popped corn until dry. Separate coated kernels.

VALENTINE HEART

Use basic syrup recipe above. To cooked syrup add 1 teaspoon red food coloring (or as desired). Pour in fine stream over 2 quarts popped corn and mix well. Press firmly into buttered heart-shaped mold (eight inches wide). Cool and unmold onto waxed paper. Decorate as desired.

