THROUGH the famous "Frigidaire Cold Control" the preparation of many unusual desserts has been practically simplified. The preparation of these delicious frozen desserts practically doubles the pleasure of Frigidaire in the home.

The greatest advantage of the "Frigidaire Cold Control" is the assurance it gives of quick freezing. By means of these faster freezing speeds you may freeze ice and desserts with surprising rapidity.
The "Frigidaire Cold Control" also relieves any doubt as to whether a particular dessert will or will not freeze. Many recipes that call for certain combinations of ingredients will freeze only at temperatures far colder than the ordinary electric refrigerator affords. With the "Frigidaire Cold Control" you may attain these temperatures, and are assured quick freezing of any dessert you may select.

Then too, the faster freezing of desserts produces a smoother texture and more desirable consistency. It prevents the formation of ice particles. Here again, the "Frigidaire Cold Control" contributes to greater satisfaction and assurance in dessert freezing.

The recipes in this book are recommended by Frigidaire's Home Economist. They have been formulated and thoroughly tried and tested in the Frigidaire Experimental Kitchen.

Do not attempt to prepare frozen desserts without using the "Frigidaire Cold Control", for these recipes have been formulated for the sole purpose of giving to Frigidaire users the most delicious and pleasing desserts. Binders which are necessary where only normal freezing temperatures are available have been eliminated.

Practical Hints in Dessert Making

Read the following hints on practical dessert making. Here are suggestions that will be of assistance to you in using the freezing facilities of your Frigidaire.

1. After your dessert is frozen, be sure to set the "Cold Control" in the position suggested for holding the dessert until serving time. By so doing the dessert will mellow or ripen, and improve in flavor.

2. Before the addition of flavoring to any dessert, allow the mixture to cool to room temperature. Warm mixtures tend to diminish the strength of flavors and extracts.

3. All ingredients should be measured accurately. Standard measures are used in all recipes.

4. Whipping cream in some localities contains as high as 38% to 40% butter fat. Such whipping cream should be diluted with coffee cream or milk, keeping in mind that 28% butter fat is the standard for whipping cream.

5. Many times coffee cream containing as low as 18% butter fat will whip satisfactorily if first poured into a Frigidaire freezing tray and allowed to chill for 20 minutes.

6. To guard against whipping cream turning to butter during the whipping process:
   a. Be sure cream is properly chilled before whipping.
   b. Do not whip cream too long, or too fast in the beginning.
**FROZEN CREAMS**

**Vanilla Cream**

1 cup whipping cream  
3/4 cup confectioner’s sugar  
1 1/2 cups coffee cream  
1 1/2 teaspoons vanilla

Whip cream until light and fluffy. Add sugar and vanilla. Carefully fold in coffee cream. Pour into tray and freeze. Before the dessert has frozen solid enough to serve, remove to an ice cold mixing bowl and beat with rotary egg beater until light. Return to tray and allow to finish freezing without agitating.

Set “Cold Control” in 5th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Six to eight servings.*

**Variations:**

(a) Substitute 4 tablespoons of sherry wine flavor in place of vanilla. Reduce sugar 1/3 cup.

(b) Substitute 5 tablespoons of claret wine flavor in place of vanilla. Reduce sugar 1/2 cup.

(c) Substitute 1 1/2 cups of peach puree and one-half teaspoon almond extract in place of vanilla. This should be added after the beating process.

(d) Add one cup apricot puree to above recipe.

(e) Add 1/2 cup prepared chocolate syrup.

**Vanilla Custard Cream**

3/4 cup granulated sugar  
2 tablespoons cornstarch  
1 cup sweet milk  
2 egg yolks  
1 1/2 cups whipping cream  
1/3 cup coffee cream  
2 egg whites  
1/6 teaspoon salt  
2 teaspoons vanilla extract

Mix granulated sugar and cornstarch. Add scalded milk gradually, stirring constantly. Cook in double boiler twenty-five minutes. Stir several times during cooking process. Combine with well-beaten egg yolks. Cook for about five minutes or until thick, stirring constantly. Add salt and coffee cream. Mix well, strain and cool. When custard is cool add vanilla, chilled whipped cream, and fold into custard. Pour into tray and freeze.

Before the dessert has frozen solid enough to serve, remove tray from Frigidaire. Stir well with a spoon from front to back of tray. Then carefully fold in stiffly beaten egg whites to which salt has been added. Return to Frigidaire and allow to finish freezing without further agitation.

Set “Cold Control” in 5th position for freezing. After dessert is...
frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Ten to twelve servings.*

**Variations:**

**Chocolate Custard Cream**
Melt two squares of bitter chocolate in top of double boiler. Add to custard before it is cool.

**Chocolate Cream**
- 2 squares unsweetened chocolate
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1 cup whipping cream

Melt chocolate in top of double boiler. Add sugar, salt and boiling water. Continue to heat until sugar is dissolved and mixture becomes smooth. Cool. Add coffee cream gradually and mix well. Add vanilla. Pour into freezing tray and allow to freeze firm.

Remove to ice cold mixing bowl and beat with rotary egg beater until mixture becomes light. Fold in whipped cream and allow to finish freezing without agitating.

Set “Cold Control” in 6th position until dessert is frozen. After dessert is frozen, set “Cold Control” in 4th position until serving time. *Six to eight servings.*

**Banana Cream**
- 1 medium sized banana
- 3/4 cup confectioner’s sugar
- 1 tablespoon lemon juice
- 1 1/4 cups coffee cream

Slice banana very thin and add to sugar. Mix well. Add lemon juice and coffee cream and pour into freezing tray and allow to freeze firm.

Remove to ice cold mixing bowl and beat with rotary egg beater until mixture becomes very light, then fold in whipped cream. Finish freezing without agitating.

Set “Cold Control” in 5th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Six servings.*

**Strawberry Cream**
- 1 quart strawberries
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 tablespoons confectioner’s sugar
- 2 cups whipping cream
- 1/2 cup coffee cream

Wash and stem berries. Add sugar and crush. Heat to dissolve sugar. Add salt, strain and chill. Add vanilla, confectioner’s sugar and chilled whipped cream.
Before the dessert is frozen solid enough to serve, remove tray from Frigidaire. Add coffee cream slowly while stirring with a spoon from front to back of tray. Return to Frigidaire and allow to finish freezing without further agitating.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. *Ten to twelve servings.*

**Strawberry Cream**  
(Preserved Fruits)

\[
\begin{array}{ll}
\frac{1}{2} \text{ cup preserved strawberries (puree)} & 2 \text{ cups coffee cream} \\
\end{array}
\]


Set "Cold Control" in 6th position until dessert is frozen, then in 3rd position until serving time. *Six to eight servings.*

**Raspberry Cream**

\[
\begin{array}{ll}
1 \text{ pint red raspberries} & \frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup granulated sugar} & \frac{1}{2} \text{ cup coffee cream} \\
1 \text{ cup whipping cream} & \\
\end{array}
\]

Crush berries, add sugar. Cook 5 minutes and strain. Add salt and cool. Add coffee cream. Fold in whipped cream. Pour into tray and freeze, agitating twice during freezing time.

Set "Cold Control" in 5th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. *Six servings.*

**Maple Cream**

\[
\begin{array}{ll}
1 \text{ cup maple syrup} & 1\frac{1}{2} \text{ cups whipping cream} \\
1\frac{1}{2} \text{ tablespoons flour} & 1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cup water} & 1 \text{ teaspoon lemon juice} \\
2 \text{ egg yolks} & \frac{1}{2} \text{ cup coffee cream} \\
\frac{1}{6} \text{ teaspoon salt} & 2 \text{ egg whites} \\
\end{array}
\]

Heat the syrup. Make a paste of the flour and water. Add hot syrup to paste, stirring constantly. Cook for ten minutes or until thickened. Add to well-beaten egg yolks and continue to cook in double boiler, stirring constantly, until it reaches the consistency of thin custard. Cool. Add whipped cream and flavoring. Mix well. Pour into tray and freeze.

Before dessert is solid enough to serve, remove from Frigidaire and add \(\frac{1}{2}\) cup coffee cream. Stir with a spoon from front to back of tray. Then carefully fold in stiffly beaten egg whites to which salt has been
added. Return to Frigidaire and allow to finish freezing without further agitating.

Set “Cold Control” in 5th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Eight to ten servings.*

**Maple Nut Cream**

Add one-half cup chopped English walnuts and pecans, or English walnuts alone, to the preceding recipe for Maple Nut Cream. The chopped nuts should be added before the egg whites are folded in.

**Variations:**

**Maple Nut Cream**

Add one-half cup chopped English walnuts and pecans, or English walnuts alone, to the preceding recipe for Maple Nut Cream. The chopped nuts should be added before the egg whites are folded in.

**Caramel Cream**

| 3 tablespoons granulated sugar | 1 1/2 tablespoons flour |
| 1 cup milk | 2 egg yolks |
| 1/2 cup powdered sugar | 2 cups whipping cream |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 2 egg whites |

Caramelize granulated sugar by heating until melted and a light brown. Add milk and cook until sugar is dissolved. Mix powdered sugar, salt and flour thoroughly. Add hot caramel mixture, stirring slowly and constantly. Cook for 15 minutes, or until thickened, continuing to stir. Combine with beaten egg yolks. Cook slowly in double boiler for 5 minutes or until thick, stirring constantly. Cool. Add whipped cream and vanilla. Pour into tray and allow to freeze.

Before the dessert has frozen solid enough to serve, remove tray from Frigidaire. Stir well with a spoon from front to back of tray. Then carefully fold in stiffly beaten egg whites to which salt has been added. Return to Frigidaire and allow to finish freezing without further agitation.

Set “Cold Control” in 5th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Eight to ten servings.*

**Variations:**

**Caramel Nut Cream**

One-half cup chopped English walnuts and pecans added just before egg whites are folded into the above recipe will make a very delicious nut cream.

**Peppermint Candy Cream**

| 3/4 pound peppermint stick candy | 1/2 teaspoon salt |
| 1 cup milk | 2 cups whipping cream |

Dissolve candy in milk. If necessary heat slightly in top of double boiler. Add salt. Cool.
PORELA N-O N-STEEL

THE modern home manager demands porcelain in her kitchen. For porcelain, as you know, is an enduring finish, one that is sanitary and as easy to clean as a china plate. That is one of the reasons why Frigidaire is the choice of three times as many users as any other electric refrigerator. Frigidaire is finished both inside and out in enduring Porcelain-on-steel, the finish that won’t rust, peel or blister.
Pour into mixing bowl and place in Frigidaire to chill. Add the whipped cream. Pour into tray and freeze.

If ingredients settle, stir with a spoon from front to back of tray and allow to finish freezing without further agitating.

Set “Cold Control” in 6th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Eight to ten servings.*

**Cocoa Caramel Cream**

1 tablespoon tapioca—granulated  
3/4 cup granulated sugar  
1 1/2 tablespoons cocoa  
1 cup sweet milk  
2 tablespoons caramel syrup  
1 egg yolk  
3/16 teaspoon salt  
3/16 teaspoon vanilla  
1 cup whipping cream  
1 egg white

Cook tapioca, sugar, cocoa and milk in double boiler about ten or fifteen minutes, or until clear.

Use caramel syrup made by caramelizing 3 tablespoons granulated sugar in a heavy aluminum pan until it becomes a light golden brown. Add one-half cup milk and cook until all is dissolved.

Add the caramel syrup and beaten egg yolk to the tapioca and milk mixture. Strain. When cooled, add vanilla. Whip cream and carefully fold into mixture. Pour into freezing tray.

Before the dessert has frozen solid enough to serve, remove tray from Frigidaire. Stir well with a spoon from front to back of tray. Then carefully fold in stiffly beaten egg white to which salt has been added. Return to Frigidaire and allow to finish freezing without further agitation.

Set “Cold Control” in 6th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. *Eight to ten servings.*

**Mocha Cream**

2 tablespoons coffee (ground fine)  
1 cup sweet milk  
1 tablespoon flour  
3/4 cup granulated sugar  
2 egg yolks  
3/16 teaspoon salt  
1 cup whipping cream  
2 egg whites

Add coffee to one-half cup of sweet milk and place in top of double boiler. Cook for five minutes. Remove and strain through cheese cloth and cool.

Mix flour and granulated sugar. Add slowly one-half cup scalded milk. Cook in double boiler for fifteen minutes. Combine with salt and well-beaten egg yolks. Cook for five minutes, stirring constantly.

Add first mixture. Fold in whipped cream. Pour into tray and freeze.

Before the dessert has frozen solid enough to serve, remove tray from
Frigidaire. Stir well with a spoon from front to back of tray. Then carefully fold in stiffly beaten egg whites to which salt has been added. Return to Frigidaire and allow to finish freezing without further agitation.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. *Eight to ten servings.*

**Variations:**

(a) Add one-half cup chopped English walnuts after beating process is completed, before the egg whites are added.

(b) Add one-half cup of chopped maraschino cherries and three tablespoons of cherry syrup, before the egg whites are added.

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**Tutti Frutti Cream**

<table>
<thead>
<tr>
<th>3/4 cup granulated sugar</th>
<th>3/4 cup preserves strawberries</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tablespoon cornstarch</td>
<td>3/4 cup maraschino cherries (chopped)</td>
</tr>
<tr>
<td>3/4 cup sweet milk</td>
<td>1/2 cup English walnuts (chopped)</td>
</tr>
<tr>
<td>2 egg yolks</td>
<td>2 tablespoons sherry wine flavor</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1 cup whipping cream</td>
</tr>
<tr>
<td>1/2 cup cooked raisins (chopped)</td>
<td>2 egg whites</td>
</tr>
</tbody>
</table>

Mix sugar and cornstarch. Add scalded milk slowly, stirring constantly. Cook about 25 minutes in double boiler. Combine with well-beaten egg yolks and cook again, continually stirring until eggs are thickened. Cool. Pour into mixing bowl and place in Frigidaire while other ingredients are being prepared.

Cut the cooked seeded raisins, whole berries from preserves, and maraschino cherries in small pieces and place in Frigidaire. Chop English walnuts.

Add cut fruits and nuts to chilled custard. Add sherry wine flavor, fold in whipped cream. Pour into tray and freeze. Before the dessert is frozen solid enough to serve, remove tray and agitate mixture by stirring from front to back of tray. This will prevent fruits and nuts from settling. Fold in stiffly beaten egg whites to which salt has been added. Return to Frigidaire and finish freezing without further agitating.

Set “Cold Control” in 6th position for freezing. After dessert is frozen, set “Cold Control” in 4th position. This will hold dessert until serving time. *Eight to ten servings.*
FROZEN CREAM SAUCES

Hot Fudge Sauce

| 1 square bitter chocolate or | 1/2 teaspoon salt |
| 3 tablespoons cocoa          | 1/2 cup hot water |
| 2 tablespoons butter         | 1/2 cup coffee cream |
| 1 1/2 cups sugar             | 1 teaspoon vanilla |

Melt chocolate in top of double boiler, add butter, sugar and salt. Add hot water and heat until all sugar crystals are dissolved. Cook 5 to 10 minutes. Add one-third cup of coffee cream and vanilla. Beat well. Serve hot over vanilla cream.

Chocolate Sauce

| 1 square of bitter chocolate or | 1/8 teaspoon salt |
| 3 tablespoons cocoa             | 1/4 cup hot water |
| 1 tablespoon butter             | 1/4 cup coffee cream |
| 1 1/2 cups sugar                | 1 teaspoon vanilla |

Melt chocolate in top of double boiler. Add butter, sugar and salt; heat until all the sugar is dissolved. Add hot water, then add cream slowly and cook for ten minutes directly over heat. When partly cooled add vanilla. Beat before serving. This sauce can be kept in Frigidaire and used as needed. It can also be used for mixing chocolate milk drinks.

If cocoa is used, mix cocoa, sugar and butter before heating. Then add cream and let cook to a creamy consistency.

Orange Cream Sauce

2 egg yolks
1/4 cup sugar
Juice and grated rind of one orange
1 cup whipping cream

Heat grated orange rind, juice and sugar. Strain. Cook again for approximately two minutes. Add well beaten egg yolks. Cook for five minutes or until eggs are thickened, stirring constantly. Chill in Frigidaire. Fold in chilled whipped cream before serving. This can also be served on Angel Cake.

Coffee Sauce

3/4 cup strong hot coffee
1 cup granulated sugar
2 tablespoons corn syrup

Cook all ingredients for ten minutes. Cool. Place in Frigidaire to chill. Serve very cold with or without the addition of whipped cream. This syrup can be made, kept in a jar in Frigidaire and used as needed.
Butterscotch Sauce

2 cups brown sugar 6 tablespoons butter
¾ cup hot water

Melt butter in sauce pan and add brown sugar. Continue stirring until butter and sugar are well mixed. Add hot water and cook approximately ten minutes. Cool.

MOUSSES

Plain Mousse

1 cup whipping cream ½ cup powdered sugar
¾ cup sugar
½ teaspoon vanilla ¼ teaspoon salt
1 egg white

Whip cream, add powdered sugar, vanilla. Fold in stiffly beaten egg white to which salt has been added. Pour into tray and allow to freeze without agitating.

Set “Cold Control” in 5th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. Six servings.

Plain mousse can be served with chilled crushed fruit. It may also be used for decorating strawberry shortcake or ice box cakes.

Pistachio Mousse

2 cups whipping cream ½ cup pistachio nuts (chopped fine)
½ cup sugar Add just enough green coloring to give it a yellowish green tint.
½ teaspoon pistachio flavoring If pistachio flavoring is not available, use ½ almond flavoring combined with ½ vanilla.
2 egg whites ¼ teaspoon salt

Whip cream. Add sugar, flavoring, nuts and food coloring. Fold in stiffly beaten egg whites to which salt has been added. Pour into the tray or molds and by setting the “Cold Control” in the proper position, needs no attention until frozen.

Set “Cold Control” in 5th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. Eight to ten servings.

Banana Mousse

2 cups whipping cream ½ teaspoon salt
¾ cup confectioners sugar 1 cup bananas (sliced very thin)
1½ teaspoons vanilla 2 egg whites

Whip cream, add sugar, vanilla. Fold in thinly sliced bananas. Add stiffly beaten egg whites to which salt has been added.
Pour into the tray, molds, or individual cups. Freeze without agitating.

Set "Cold Control" in 5th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time.

Garnish with whipped cream, maraschino cherries or banana slices. Ten servings.

**Peach Mousse**

Two cups of peach puree added in place of banana in the above recipe will make a delicious peach cream. One-half teaspoon of almond extract can be used in place of vanilla.

If peaches are tart, it may be necessary to add another one-half cup of sugar.

**Strawberry Mousse**

Wash and stem berries. Add sugar and crush. Heat until sugar is dissolved. Add salt, strain and chill. Add lemon juice to berry mixture. Fold in whipped cream, and stiffly beaten egg whites to which salt has been added. Pour into the tray, molds or individual cups. Freeze without agitating.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. Ten servings.

This is very attractive frozen in silver cups, decorated with whipped cream or whole fresh berries and frozen.

**Biscuit Tortoni**

Make custard of egg yolks, milk and sugar. Cool. Add ground macaroons and vanilla. Fold in whipped cream and stiffly beaten egg whites to which salt has been added.

Pour into the tray, molds or individual cups. Freeze without agitating.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. Twelve servings.

This may be flavored with three tablespoons sherry wine flavoring, rum extract or vanilla. Garnish with whipped cream before serving.
PARFAITS

Angel Parfait

1 cup sugar
3/4 cup water
2 egg whites
1 pint whipping cream
2 teaspoons vanilla
1/6 teaspoon salt

Boil water and sugar slowly without stirring until it spins a thread. Add slowly to the stiffly beaten egg whites to which salt has been added. Continue to beat until thick. Cool, add vanilla. Combine with the chilled whipped cream. Pour into the tray and freeze without stirring.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. Eight to ten servings.

This should be served with crushed fruit. When served in parfait glasses, add whipped cream and garnish with fruit, grapes, or preserved cherries.

Butterscotch Parfait

3/4 cup brown sugar
2 tablespoons butter
3/4 cup water
4 egg yolks
1 pint whipping cream
1/6 teaspoon salt
2 teaspoons vanilla

Combine sugar and butter. Heat until melted and boil one minute. Add water. Cook until butterscotch is melted. Add syrup mixture slowly to beaten egg yolks. Cook in double boiler until light and fluffy. Chill. Add whipped cream, salt and vanilla. Pour into tray or individual cups and freeze without agitation.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. Ten to twelve servings.

Chopped nuts may be added.

Maple Parfait

3/4 cup maple syrup
3 eggs
1 1/2 cups whipping cream
1/6 teaspoon salt
1 teaspoon vanilla

Heat syrup in double boiler. Add syrup slowly to well-beaten egg yolks and return to double boiler. Beat until mixture is thick and light. Pour into stiffly beaten egg whites. Chill thoroughly. Add whipped cream, salt and vanilla to custard. Mix thoroughly, pour into tray and freeze without agitating.
To attempt to bake a cake with the oven door open would naturally be a waste of time. The same applies to freezing ice and desserts in the freezing compartment of an electric refrigerator which is open.

Frigidaire users enjoy quick freezing of ice and desserts, for each freezing tray is sealed in a separate sleeve. The trays are sealed into the freezing compartment by chromium-plated tray fronts that confine the freezing temperatures to the freezing compartment. There is direct contact on three sides of each tray—the fastest known method of removing heat.
Garnish with whipped cream and chopped nuts.

Set "Cold Control" in 5th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. **Eight to ten servings.**

**Italian Parfait**

- ½ cup sugar
- ½ cup water
- 2 egg whites
- ¼ teaspoon salt
- 1 cup whipping cream
- 1 teaspoon vanilla

Boil sugar and water slowly until it spins a thread. Add slowly to salt and beaten egg whites, beating constantly. Cool. Add flavoring. Fold in chilled whipped cream, pour into tray. Freeze without agitation.

One-fourth cup of fruit puree with lemon juice may be added.

Set "Cold Control" in 5th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time.

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**ICES AND SHERBETS**

**Lemon Sherbet**

- 1 cup granulated sugar
- 1 cup of water
- 6 tablespoons lemon juice
- ¾ cup coffee cream
- 2 tablespoons orange juice
- ¾ teaspoon salt
- 2 egg whites

Cook sugar and water slowly for ten minutes. Cool. Add to strained fruit juices. Pour into tray and freeze firm.

Remove to ice cold mixing bowl and beat with rotary egg beater until very light. Add coffee cream and fold in stiffly beaten egg whites to which salt has been added. Pour into tray and allow to finish freezing without further agitating.

Set "Cold Control" in 6th position until dessert is frozen. After dessert is frozen, set "Cold Control" in 3rd position until serving time. **Six to eight servings.**

**Orange Sherbet**

- ¾ cup granulated sugar
- ¾ cup water
- Grated rind of one orange
- 1½ cups orange juice
- 1 tablespoon lemon juice
- ¾ cup coffee cream
- 2 egg whites

Cook sugar and water slowly for ten minutes. Add grated rind to
syrup and continue cooking for several minutes. Strain. Add syrup to fruit juices. Cool. Pour into tray and allow to freeze firm. Remove mixture to ice cold mixing bowl. Beat with rotary egg beater until light.

Add coffee cream and fold in stiffly beaten egg whites to which salt has been added. Pour into tray and freeze.

If ingredients separate, the mixture can be stirred again with a spoon.

Set "Cold Control" in 6th position until dessert is frozen. After dessert is frozen, set "Cold Control" in 3rd position until serving time. Six to eight servings.

**Pineapple Sherbet**

| 3/4 cup granulated sugar | 2 tablespoons lemon juice |
| 1/2 cup water | 1 cup coffee cream |
| 1 No. 2 can crushed pineapple | 2 egg whites |
| 1/8 teaspoon salt |

Drain juice from can of pineapple. Cook sugar, water and pineapple juice slowly for ten minutes. Add pineapple pulp and lemon juice. Cool. Pour into tray and allow to freeze firm.

Remove mixture to ice cold mixing bowl and beat with rotary egg beater until light. Add cream and fold in stiffly beaten egg whites to which salt has been added. Return to tray and finish freezing. If ingredients separate after the mixture is partly frozen, remove tray and stir well with a spoon.

Set "Cold Control" in 6th position until dessert is frozen. After the dessert is frozen set "Cold Control" in 3rd position until serving time. Ten to twelve servings.

Fresh pineapple can be used but must be cooked and cooled before used.

**Mint Ice**

| 1 cup granulated sugar | Green food coloring |
| 1 1/2 cups water | 1/8 teaspoon salt |
| Mint flavoring | 2 egg whites |

Cook sugar and water slowly for ten minutes. Cool. Add mint flavor until the desired flavor is produced. Add green food coloring to make a light green color.

Pour into tray, freeze firm. Return to ice cold mixing bowl and beat with rotary egg beater until mixture becomes light. Fold in stiffly beaten egg whites to which salt has been added. Finish freezing without agitating.

Set "Cold Control" in 6th position until dessert is frozen. After dessert is frozen, set "Cold Control" in 3rd position until serving time. Six servings.
Lime Ice

\[
\begin{align*}
\frac{3}{4} \text{ cup sugar} & \quad \text{Green food coloring} \\
1\frac{1}{2} \text{ cups water} & \quad 2 \text{ egg whites} \\
\frac{1}{4} \text{ cup lime juice} & \quad \frac{1}{48} \text{ teaspoon salt}
\end{align*}
\]

Cook sugar and water slowly for ten minutes. Add to strained lime juice. Cool. Add green food coloring. Pour into tray and allow to freeze firm. Remove to ice cold mixing bowl and beat with rotary egg beater until mixture becomes very light. Fold in stiffly beaten egg whites to which salt has been added. Return to Frigidaire and allow to finish freezing.

Set “Cold Control” in 6th position until dessert is frozen. After the dessert is frozen, set “Cold Control” in 3rd position until serving time. Four to six servings.

Variations:
(a) Lemon juice can be used with part lime juice.
(b) Lime extract can be used with lemon juice, adding the extract until the desired flavor is produced.

Raspberry Ice

\[
\begin{align*}
\frac{3}{4} \text{ cup granulated sugar} & \quad 2 \text{ tablespoons orange juice} \\
1 \text{ pint of fresh raspberries} & \quad 2 \text{ egg whites} \\
\frac{1}{4} \text{ cup water} & \quad \frac{1}{48} \text{ teaspoon salt}
\end{align*}
\]

Add sugar to berries and crush. Heat slowly and cook 5 minutes. Add water. Strain. Cool. Add orange juice and pour into tray, and freeze firm. Remove from tray to ice cold mixing bowl and whip until very light. Add stiffly beaten egg whites to which salt has been added. Return to tray and finish freezing without further agitation.

Set “Cold Control” in 6th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. Eight to ten servings.

Apricot Sherbet

\[
\begin{align*}
1 \text{ cup apricot juice} & \quad 1\frac{1}{2} \text{ tablespoons lemon juice} \\
1 \text{ cup apricot pulp} & \quad \frac{1}{2} \text{ cup coffee cream} \\
\frac{1}{4} \text{ cup water} & \quad 2 \text{ egg whites} \\
\frac{1}{4} \text{ cup granulated sugar} & \quad \frac{1}{48} \text{ teaspoon salt}
\end{align*}
\]

Cook apricot juice, water and sugar slowly for ten minutes. Cool. Force apricots through puree strainer, add lemon juice, add syrup. Chill.

Pour into tray and freeze firm. Remove mixture to a cold bowl, beat with rotary egg beater until light. Add beaten egg whites and cream. Return to tray and finish freezing. If mixture separates after it is partly frozen, remove to an ice cold bowl and beat again.

Set “Cold Control” in 6th position for freezing. After dessert is frozen, set “Cold Control” in 3rd position. This will hold dessert until serving time. Eight to ten servings.
ELEVATED FOOD SHELVES

To be able to procure food from the refrigerator without tiresome stooping and searching is a convenience that only the home manager can fully appreciate.

Frigidaire, with its waist-high food shelves, offers sharp contrast to the refrigerator cabinet with shelves built close to the floor.

Through placing the Frigidaire mechanical unit in the bottom of the cabinet, the food shelves have been elevated to a convenient height from the floor. Then too, the top has been left flat and clean offering a practical service shelf top.
Frozen Fruit Punch

Vi cup granulated sugar  
Vi cup water  
Vi cup blackberry juice (unsweetened)  
Vi cup raspberry juice (unsweetened)  
Vi cup orange juice  
2 egg whites  
Vi teaspoon salt  
Vi cup maraschino cherries

Cook sugar and water slowly to consistency of a syrup. Add to strained fruit juices. Cool, pour into Frigidaire tray and allow to freeze firm. Remove to ice cold bowl and beat with rotary egg beater. Add stiffly beaten egg whites to which salt has been added. Add cut maraschino cherries, pour into tray and finish freezing without agitating.

Set "Cold Control" in 6th position for freezing. After dessert is frozen, set "Cold Control" in 3rd position. This will hold dessert until serving time. Ten to twelve servings.

CHILLED DESSERTS

If the freezing compartment is used for chilling desserts, the "Cold Control" may be used to speed this process.

Chocolate Bavarian Cream

1Vi squares bitter chocolate  
Vi cup sugar  
Vi cup hot milk  
1 tablespoon gelatine  
Vi cup cold water  
1 pint whipping cream  
1 teaspoon vanilla  
6 lady fingers


When dessert is set in the mold, remove to a plate and decorate with whipped cream before serving. Ten servings.

Strawberry Whip

1 pint strawberries  
1 cup sugar  
1 tablespoon gelatine  
Vi cup cold water  
Vi6 teaspoon salt  
2 tablespoons lemon juice  
Vi pint whipping cream  
2 egg whites

Wash and stem berries. Add sugar. Crush. Cook for a few minutes. Add gelatine which has been soaked in the cold water. Mix well and strain. Cool to room temperature, place in Frigidaire to set. Add salt and lemon juice, whip until light. Fold in chilled whipped cream, and stiffly beaten egg whites. Pour into tray to chill.
Individual molds may be used with a garnish of whipped cream and fresh berries. *Eight servings.*

**Prune Whip**

| 1 tablespoon gelatine | 2 tablespoons lemon juice |
| 1/4 cup cold water | 1/2 cup granulated sugar |
| 1/4 cup boiling water | 1/2 cup milk |
| 1/4 cup prune pulp | 1 cup whipping cream |
| 2 egg whites |

Soak gelatine in cold water, dissolve in boiling water, stir until gelatine is dissolved. Add to prune pulp. Add lemon juice and granulated sugar, stir until well mixed. Cool. Put in Frigidaire and allow to set. Remove and beat with rotary egg beater until light. Add milk, fold in whipped cream and beaten egg whites. Pour in molds or into Frigidaire tray, and chill for approximately one hour or longer before serving. *Eight servings.*

**Chilled Fruit Desserts**

| 1 No. 2 1/2 (medium sized) can mixed fruits | 1/2 cup whipping cream |
| 6 maraschino cherries |

Pour can of fruit in tray of Frigidaire and allow to chill until fruit juices are partly frozen. Serve with whipped cream, garnish with maraschino cherries.

**Flavor Variations**

Pour off fruit juices from one can of fruit and add one-half cup of sherry wine flavoring, or more if desired, pour into tray allowing to chill for approximately one hour. Serve in same manner as above. Other wine flavors can be used in like manner.

Desserts chilled in this manner are greatly improved in flavor and much more refreshing.

**Chocolate Cookie Dessert**

| 18 thin chocolate cookies (1 1/2 inches across) | 1 pint whipping cream |
| 2 teaspoons vanilla |

Whip cream and add vanilla. Spread one tablespoon of the cream between each cookie pressing each on top of the former.

Lay the stack on its side in the center of freezing tray. Completely cover with the remaining cream. Garnish with maraschino cherries or chocolate shot. Set in Frigidaire on top shelf for several hours, then place in freezing compartment to chill before serving. In serving, cut diagonal slices and serve with chocolate sauce. *Six to eight servings.*
PLACING FOOD IN FRIGIDAIRE

Whether shelf space be large or small it is important that there be ample chance for circulation of air, which becomes hampered on crowded shelves. There must be space between articles as well as above and below them.

Perishable foods of all kinds are best preserved when placed on the proper shelf, for some foods require colder temperatures than others for correct preservation. In placing food in Frigidaire keep these few simple rules in mind.

Proper arrangement of food applying to Frigidaire Models AP-7-1, D-7-1 and all two door cabinets.
1 Foods difficult to keep, such as milk and meat, should be placed under the cooling coil.

2 Foods that readily absorb odors, such as butter, should be placed under the cooling coil.

3 Foods that require moisture such as vegetables and greens should be placed in the Frigidaire Hydrator.

4 Vegetables and greens that have wilted may be quickly refreshed by placing them in the Frigidaire Hydrator.

5 Foods that give off odors, such as cheese, melons and apples, should be placed on the top shelves.

Proper arrangement of food in all single door Frigidaire cabinets except Models AP-7-1 and D-7-1.
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