Chifflon PIES and FRUIT TARTS

NEW RECIPES that will build your Lunch and Dinner Business
Where there is a choice of eating places, the restaurant which pays special attention to the dessert menu gets the customers.

Monotony quickly kills business—especially in the business of feeding people. Desserts make it easy to serve customers something different—that’s where the clever restaurant operator works variety into his menu.

Here are recipes for a selection of tasty, easy-to-make Chiffon Pies and Fruit Tarts to add to your menu. You’ll find that these desserts meet every requirement—they are low in cost, easy-to-make; and good to eat! Try them out soon—and listen to the compliments!
**FRUIT TARTS**

**JELL-O FRUIT TARTS**

Jell-O Fruit Tarts are desserts that are talked about! There's a filling of creamy Vanilla Pudding, topped with fruit in a sparkling Jell-O glaze.

**GLAZED BANANA TARTS**

8 ounces Lime Jell-O
1 1/2 pints hot water (150° F.)
2 3/4 pints Jell-O Vanilla Pudding
32 baked 3 1/2-inch tart shells
12 to 15 bananas, sliced diagonally

Dissolve Jell-O in hot water. Chill until it begins to thicken. Place 1 1/2-ounce layer of Jell-O Vanilla Pudding in each tart shell. Arrange sliced bananas on top, and place a maraschino cherry in center, if desired. Fill tarts with remaining thickened Jell-O Chilled. *Prepare Jell-O Vanilla Pudding according to directions on container.*

**CRYSTAL PINEAPPLE TARTS**

2 1/4 quarts canned pineapple tidbits
1 pound sugar
8 ounces Lemon Jell-O
1 1/2 pints hot water and canned pineapple juice (150° F.)
2 3/4 pints Jell-O Vanilla Pudding
32 baked 3 1/2-inch tart shells

Combine pineapple and sugar. Dissolve Jell-O in hot water and pineapple juice. Pour over pineapple. Chill until Jell-O begins to thicken, stirring frequently. Place 1 1/2-ounce layer of Jell-O Vanilla Pudding in each tart shell. Arrange jellied pineapple tidbits on top, and place a maraschino cherry in center, if desired. Fill tarts with remaining thickened Jell-O Chilled.* Prepare Jell-O Vanilla Pudding according to directions on container.*

**CRUSHED BANANA TARTS**

8 ounces Lime Jell-O
1 1/2 pints hot water (150° F.)
2 3/4 pints Jell-O Vanilla Pudding
32 baked 3 1/2-inch tart shells
12 to 15 bananas, sliced diagonally

Dissolve Jell-O in hot water. Chill until it begins to thicken. Place 1 1/2-ounce layer of Jell-O Vanilla Pudding in each tart shell. Arrange sliced bananas on top, and place a maraschino cherry in center, if desired. Fill tarts with remaining thickened Jell-O Chilled. *Prepare Jell-O Vanilla Pudding according to directions on container.*

**WHITE GRAPE TARTS**

Use recipe for Crystal Pineapple Tarts, substituting seeded white grapes for pineapple tidbits, but using pineapple juice and water for liquid. Arrange jellied grapes on filling and cover with remaining thickened Jell-O Chilled.

**ORANGE TARTLETS GLACE**

(32 Tarts)

1 1/4 quarts orange sections, free from membranes
1 1/4 pounds sugar
8 ounces Orange Jell-O
1 1/2 pints hot water (150° F.)
2 3/4 pints Jell-O Vanilla Pudding
32 baked 3 1/2-inch tart shells

Combine orange sections and sugar, and let stand 1 hour. Dissolve Jell-O in hot water. Pour over orange sections. Chill until Jell-O begins to thicken, stirring frequently. Place 1 1/2-ounce layer of Jell-O Vanilla Pudding in each tart shell. Arrange jellied orange sections on top and garnish with maraschino cherry halves, if desired. Fill tarts with remaining thickened Jell-O Chilled.* Prepare Jell-O Vanilla Pudding according to directions on container.*

**MAKING YOUR DESSERT MENU A BUSINESS GETTER**

- **PIECE AND RASPBERRY TARTS**
  (32 Tarts)
  
  Use recipe for Fresh Cherry Tarts, substituting Raspberry Jell-O for Cherry Jell-O, and canned pineapple tidbits and strawberries for cherries. Chill.

  8 ounces Orange Jell-O
  1 1/2 pints hot canned peach juice
  and water (150° F.)
  2 3/4 pints Jell-O Vanilla Pudding
  32 baked 3 1/2-inch tart shells
  1 1/2 quarts canned small peach slices
  1 pint large red raspberries

  Dissolve Jell-O in hot peach juice and water. Chill until slightly thickened, stirring frequently. Place 1 1/2-ounce layer of Jell-O Vanilla Pudding in each tart shell. Arrange peach slices in border around edge of tart with slices overlapping, then arrange raspberries in center over filling. Fill tarts with thickened Jell-O Chilled. Fresh peaches can be substituted for canned peaches and water for canned peach juice in this recipe. *Prepare Jell-O Vanilla Pudding according to directions on container.*

- **PEACH AND NUT TARTS**
  Use recipe for Peach and Raspberry Tarts, substituting small peach halves for peach slices and coarsely chopped pistachio nuts for raspberries. Arrange peach half, rounded-side up, on filling, cover with thickened Jell-O Chilled, and sprinkle with nuts. Chill.

- **APRICOT TARTS GLACE**
  Use recipe for Peach and Raspberry Tarts, substituting Raspberry Jell-O for Orange Jell-O, and canned apricot halves and apricot juice for peaches and peach juice. Arrange apricot half, rounded-side up, on filling with raspberries as border around edge of tart. Cover with thickened Jell-O Chilled.
**Mocha Chiffon Pie**

1 1/4 ounces Genesee Gelatin
1/2 pint cold milk
1 1/4 pounds sugar
1 1/4 teaspoons Diamond Crystal Salt
1 1/4 quarts hot coffee
12 (8 ounces) egg whites
8 ounces sugar
4 baked 9-inch pie shells

Soak gelatin in cold milk 5 minutes. Add sugar, salt, and egg yolks. Add coffee and cook over hot water 8 to 10 minutes, or until of consistency of soft custard, stirring constantly. Remove from hot water; add gelatin and stir until dissolved. Chill until slightly thickened. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold in gelatin mixture. Turn into baked pie shells. Chill until firm. Garnish with whipped cream, if desired. Makes 4 nine-inch pies, 1 quart filling each.

**Lemon Chiffon Pie**

(1 gallon mixture)

9 (6 ounces) egg yolks, slightly beaten
1 pound sugar
1 teaspoon Diamond Crystal Salt
1 1/2 quarts hot water
10 ounces Lemon Jell-O
1 1/2 pint lemon juice
4 teaspoons grated lemon rind
9 (9 ounces) egg whites
6 ounces sugar
4 baked 9-inch pie shells

Combine egg yolks, sugar, and salt. Add water and cook over hot water 8 to 10 minutes, or until of consistency of soft custard, stirring constantly. Remove from hot water; add Jell-O and stir until dissolved. Add lemon juice and rind. Chill until slightly thickened. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into Jell-O mixture. Turn into baked pie shells. Chill until firm. Garnish with orange sections, if desired. Makes 4 nine-inch pies, 1 quart filling each.

**Chocolate Chiffon Pie**

(1 gallon mixture)

1 1/4 ounces Genesee Gelatin
1/2 pint cold milk
8 ounces Baker's Champion Chocolate
1 1/2 pounds sugar
1 quart hot milk
12 (8 ounces) egg yolks, slightly beaten
1 teaspoon Diamond Crystal Salt
2 teaspoons vanilla
12 (12 ounces) egg whites, stiffly beaten
4 baked 9-inch pie shells

Combine egg yolks, sugar, and salt. Add water and cook over hot water 8 to 10 minutes, or until of consistency of soft custard, stirring constantly. Remove from hot water; add Jell-O and stir until dissolved. Add chocolate mixture and cook over hot water until of consistency of soft custard, stirring constantly. Remove from hot water; add gelatin and stir until dissolved. Add vanilla. Chill until slightly thickened, then beat until light and foamy. Fold in egg whites. Turn into baked pie shells. Chill until firm. Garnish with whipped cream, if desired. Makes 4 nine-inch pies, 1 quart filling each.

**Banana Chiffon Pie**

(1 gallon mixture)

8 (5 1/4 ounces) egg yolks, slightly beaten
8 ounces sugar
1 teaspoon Diamond Crystal Salt
1 1/2 quarts hot water
13 ounces Lemon Jell-O
2 ounces lemon juice
2 teaspoons grated lemon rind
1 teaspoon grated orange rind
1 1/4 quarts (12) mashed bananas
8 (8 ounces) egg whites
6 ounces sugar
4 baked 9-inch pie shells

Combine egg yolks, sugar, and salt. Add water and cook over hot water 8 to 10 minutes, or until of consistency of soft custard, stirring constantly. Remove from hot water; add Jell-O and stir until dissolved. Add lemon juice and rinds. Chill until slightly thickened, then fold in bananas. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into Jell-O mixture. Turn into baked pie shells. Chill until firm. Makes 4 nine-inch pies, 1 quart filling each.
PRUNE AND APRICOT CHIFFON PIE
(1 gallon mixture)
13 ounces Orange Jell-O
1½ quarts hot water and fruit juices (130° F.)
1 pound sugar
1 teaspoon Diamond Crystal Salt
¾ quart unsweetened prune purée
1 pint unsweetened apricot purée
8 (8 ounces) egg whites
6 ounces sugar
4 baked 9-inch pie shells
Dissolve Jell-O in hot water and apricot juice. Add sugar, salt, and apricot purée. Chill until cold and syrupy. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into Jell-O mixture. Turn into baked pie shells. Chill until firm. Garnish with whipped cream. Makes 4 nine-inch pies, 1 quart filling each.

APRICOT CHIFFON PIE
(1 gallon mixture)
13 ounces Orange Jell-O
1½ quarts hot water and apricot juice (130° F.)
1 teaspoon Diamond Crystal Salt
¾ quart unsweetened apricot purée
2 tablespoons lemon juice
8 (8 ounces) egg whites
6 ounces sugar
½ pint cream, whipped
4 baked 9-inch pie shells
Dissolve Jell-O in hot water and apricot juice. Add sugar, salt, and apricot purée. Chill until cold and syrupy. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into Jell-O mixture. Turn into baked pie shells. Chill until firm. Garnish with whipped cream. Makes 4 nine-inch pies, 1 quart filling each.

CHIFFON PUMPKIN PIE
(1 gallon mixture)
1¼ ounces Genesee Gelatin
½ pint cold milk
1½ quarts cooked mashed pumpkin
¾ quart hot milk
8 (5½ ounces) egg yolks, slightly beaten
7 ounces brown sugar
½ ounce Diamond Crystal Salt
2 teaspoons ginger
2 teaspoons nutmeg
2 teaspoons cinnamon
8 (8 ounces) egg whites
8 ounces sugar
4 baked 9-inch pie shells
Soak gelatin in cold milk 5 minutes. Combine pumpkin, hot milk, egg yolks, brown sugar, salt, and spices, and cook over moderate heat until thickened, stirring constantly. Remove from heat; add gelatin and stir until dissolved. Chill until slightly thickened. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into pumpkin mixture. Turn into baked pie shells. Chill until firm. Makes 4 nine-inch pies, 1 quart filling each.

PINEAPPLE CHIFFON PIE
(1 gallon mixture)
13 ounces Lemon Jell-O
1 quart hot water (150° F.)
½ teaspoon Diamond Crystal Salt
1 quart canned crushed pineapple and juice
2 ounces lemon juice
2½ teaspoons grated lemon rind
12 (12 ounces) egg whites
11 ounces sugar
4 baked 9-inch pie shells
Dissolve Jell-O in hot water and pineapple juice. Add sugar, salt, and pineapple juice, lemon juice, and lemon rind. Chill until cold and syrupy. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into Jell-O mixture. Turn into baked pie shells. Chill until firm. Makes 4 nine-inch pies, 1 quart filling each.

STRAWBERRY CHIFFON PIE
13 ounces Strawberry Jell-O
1¼ quarts hot water (130° F.)
1¾ quarts sweetened sliced fresh strawberries or 1 quart frozen strawberries
2 ounces lemon juice
8 (8 ounces) egg whites
6 ounces sugar
½ pint cream, whipped
4 baked 9-inch pie shells
Dissolve Jell-O in hot water. Add strawberries and lemon juice. Chill until cold and syrupy. Beat egg whites until stiff, add sugar gradually, and continue beating until stiff enough to hold up in peaks. Fold into Jell-O mixture, then fold in cream, whipped only until thick and shiny, but not stiff. Turn into baked pie shells. Chill until firm. Serve plain or garnish with whipped cream. Makes 4 nine-inch pies, 1 quart filling each. One and three-fourths quarts of sweetened crushed raspberries, fresh or frozen, may be substituted for strawberries.
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