A CALENDAR OF DESSERTS
365 NEW IDEAS AND RECIPES
Perhaps you've had this experience with your family and your guests. The dinner can be perfection from soup through salad, and a lot of trouble too, and yet get no praise except a clean plate. But the dessert course—that's something else again. Omit it—and even after a hearty meal there's a cheated look on their faces. Score a hit with it—and you score out of all proportion to the trouble it took.

It needn't be elaborate. Sometimes it's the easy-do ones that go over biggest because, though simple, they are just the right thing. Sometimes it's an old favorite, tasting better than ever. Sometimes it's a new one—some new trick that's worth its weight in gold because it's easy to do, but seems elaborate and excitingly different. It ends the whole meal with a triumphant flourish.

Reputations are made on just such desserts!

In the following pages are some good old favorite desserts, some new ones and some simple twists to the easy-do ones that will help you, we hope, soar to even greater heights as meal-planner and matchless hostess.

So here's wishing you bigger and better meal-end applause.

Consumer Service Department
General Foods Corporation • New York
Happy New Year! And a happy idea for your buffet supper—Chocolate Apricot Cake (page 36). It sits high and proud in the center of the table—Queen of the Party.

A real "home" dessert is Chocolate Bread Pudding—so custardy and chocolaty, that you'll declare, "Bread was never like this." (Page 21 for the recipe that does the trick.)

Resolve to begin early this year serving a fruit tapioca, and vary it around the year as new fruits appear. For today, try Pineapple Tapioca (see page 9 for Fruit Tapioca).

Butterscotch—when it's true butterscotch—is unforgettable. Today, make Jell-O Butterscotch Pudding and get that real butterscotch flavor. Try nuts folded in and sprinkled on top.

A French chef serves this cold—and calls it Black and Gold Compote. It's stewed apricots and stewed prunes to you! Arrange in low dessert dishes with plenty of syrupy juice.

A real "home" dessert is Chocolate Bread Pudding—so custardy and chocolaty, that you'll declare, "Bread was never like this." (Page 21 for the recipe that does the trick.)

Here at the right is Jell-O Imperial. Plain Jell-O—fruited Jell-O—whipped Jell-O, all in the same mold, and garnished with orange sections and banana slices. Recipe on page 8.


When strawberries are as luscious and full-flavored as Birds Eye Strawberries, they keep returning to mind. Today serve Jellied Birds Eye Strawberries (page 4).

Cook up a surprise. Fold cooked apricots into Minute Tapioca Cream (recipe on the package). Serve in sherbet glasses and garnish with apricot juice and strips of apricot.

Inspiration! Banana Chocolate Cream. Fold diced bananas into Minute Tapioca Cream (see package recipe), serve with chocolate sauce, and top with banana slices.

No use telling the family, but Banana Cream Pie is very easy to do. Arrange 2 sliced bananas in baked 8-inch pie shell. Cover with chilled Jell-O Vanilla Pudding.
4 Today's dessert is Fruit Pudding—(see page 4) a beauty. Cherry Jell-O with nuts and the "holiday" fruits (look in your pantry) molded in. Will you have whipped cream on yours?

5 Some souffles are as apt to fall flat as a snow man in a thaw. But not Chocolate Coconut Soufflé (page 20). The magic ingredient, you may guess, is good old Minute Tapioca.

6 Here's a bright and sunny idea! Mold canned peach halves in oblong pan in Orange Jell-O. Serve in squares, so every fellow gets a peach. Garnish with whipped cream.

7 For applause from the men-folks, end a meal this way. Crisp-toasted crackers and cheese—one kind or several. Naturally, it's a case of the more kinds, the merrier.

8 This Tutti-frutti Ice Cream is truly fruity ice cream if it's made with Jell-O Freezing Mix. The fruit's in the Mix—just leave everything to your freezing tray. Then sit back and relax.

9 Now, you spread the Feather Spice Cake (the other layer) with your favorite butter frosting. A touch of coffee in the frosting makes a pleasant tie-up with the spice in the cake.

10 A true American dessert is Apple Pie à la Mode. Try the pie warm, to contrast with the cold vanilla ice cream on top. It's a dessert to do you proud. The family will agree!

11 Freshly made Brownies or cookies (see page 37) are so good, they need little to accompany them. Apple sauce, sliced bananas, or Birds Eye Peaches and cream. Take your choice.

12 Leaving the shiny red skin on, cube a medium-sized apple, and add it to slightly thickened Lemon Jell-O. Serve with cream and cookies or cake, plain or topped with frosting.

13 Where is the key to your jam cupboard? Today, let Jell-O and jam turn out a wonderful dessert—Raspberry Charlotte (page 17). There's enough for second helpings!

14 The children call it the "candy pudding." You fold crushed peanut brittle into cold Jell-O Vanilla Pudding. Serve plain or with a puff of whipped cream as a fancy topping.

15 Pining for Spring? Then let's think up a springy-looking dessert. Lime Jell-O, for instance, with grapefruit sections. Not only lovely but luscious and so easy, you'll make it often.

16 Apricot Pie—as you like it, juicy yet not runny. In the "recipe with a secret," on page 40, you'll find a wonderful new thickener. For company, top it with whipped cream.

17 Take out your kitchen scissors, cut snowy marshmallows into quarters, and fold into Jell-O Chocolate Pudding (directions on package) while still warm. Chill and serve.

18 Make Chocolate Sponge Roll (see page 36), spread with Seven Minute Frosting (page 44), omitting the vanilla and adding ¼ teaspoon peppermint extract. Tint green.

19 It wouldn't be winter without a steamed pudding every so often. Today, it's Steamed Date Pudding (page 20). Serve it hot, with Hard Sauce (page 45). La-dee!

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21 The Summer Queen is now the Winter Queen! At your right—Strawberry Shortcake. You'll find the recipe on page 20. Of course, it calls for Birds Eye Sliced Strawberries.

Blizzard weather? Serve strawberry shortcake with honest-to-goodness strawberries—as freshly flavored as though just picked! Thanks to Birds Eye Quick-Freezing, you buy fruits, vegetables, fish, and meat at their tastiest, 'round the year!
Fruit Pudding
1 package Cherry Jell-O
1 pint hot water
3/4 cup diced orange sections, free from membrane
3/4 cup diced grapefruit sections, free from membrane
3/4 cup diced avocado


Cardinal Pear Mold
1 package Cherry Jell-O
1 1/2 cups hot water
1/4 cup juice from canned or cooked pears
1/4 teaspoon salt
1/4 teaspoon ginger


Fruited Cherry Jell-O
1 package Cherry Jell-O
1 pint hot water
3/4 cup diced orange sections, free from membrane
3/4 cup diced grapefruit sections, free from membrane
3/4 cup diced avocado


Chantilly Orange Tapioca
1 1/2 cups water
1/4 cup Minute Tapioca
1 tablespoon grated orange rind
1/2 cup sugar
1/2 cup cream, whipped

Combine water, Minute Tapioca, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add orange juice and rind. Cool, stirring occasionally—mixture thickens as it cools. Chill; fold in cream. Pile in sherbet glasses. Serves 6.

Jellied Birds Eye Strawberries
1 package Imitation Strawberry Jell-O
1 1/4 cups hot water
1 box Birds Eye Sliced Strawberries, just thawed


Cherry Jell-O Delicius
1 package Cherry Jell-O
8 marshmallows, diced
1 pint hot water
1/2 cup cream, whipped
1/2 cup diced canned pineapple


Jellied Ginger Pears
1 pint pear juice and water
1 tablespoon chopped preserved ginger
2 tablespoons ginger syrup
1/4 teaspoon salt
1 package Lemon Jell-O
8 halves canned pears

Combine pear juice and water, ginger, ginger syrup, and salt, and bring to boil. Add Jell-O and stir until dissolved. Turn into mold and arrange pears in Jell-O. Chill until firm. Unmold. Serve plain or with whipped cream. If desired, a maraschino cherry can be placed in the hollow of pear, for decoration. Serves 8.

Coconut Fruit Cups
Combine Baker's Southern Style Coconut with any favorite fruit-cup combinations. Sweeten and flavor with lemon or lime juice, as desired.

Year-round fruits: bananas, oranges, grapefruit, canned fruits, dates, figs, prunes.

Spring fruits: strawberries, pineapple, rhubarb.

Summer fruits: berries, cherries, apricots, plums, peaches.

Fall fruits: pears, apples, grapes, melons, cranberries.

Winter fruits: grapes, apples, cranberries, canned fruits.

Use Birds Eye Fruits any day in the year.

Jellied Orange Dessert
4 oranges, sections diced
4 tablespoons sugar
1 package Orange Jell-O
1 1/2 cups hot water


Cranberry Minute Tapioca
2 cups cooked, sweetened cranberries
2 cups cranberry juice and water
3 tablespoons Minute Tapioca
1/4 teaspoon salt
1 teaspoon grated orange rind

Drain juice from cooked cranberries; add water to juice to make 2 cups. Combine Minute Tapioca, salt, and cranberry juice and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add cranberries and orange rind. Cool, stirring occasionally—mixture thickens as it cools. Chill. Serves 6.

For 2 cups cooked, sweetened cranberries, cut 2 cups cranberries in half and wash; add 1 cup water and cook gently until soft. Add 3/4 cup sugar. Cool.

Jellied Pears and Plums
1 package Lemon Jell-O
1 cup diced pears
1 pint hot water
1 cup diced plums

### Jellied & Fruited Desserts

**Black Cherry Dessert Salad**

- 1 package Cherry Jell-O
- 11/4 cups hot water
- 1/2 cup canned black cherry juice
- 1 tablespoon vinegar
- 1/2 cup fresh grapefruit sections, free from membrane
- 1/2 cup canned black cherries, drained
- 15 pecan halves


**Blushing Apple Tapioca**

- 1/2 cup sugar
- 11/4 cups boiling water
- 1 lemon, thinly sliced
- 2 tablespoons red cinnamon drops
- 4 large apples, cored and pared
- 2 tablespoons Minute Tapioca
- 1 tablespoon lemon juice

Combine sugar, water, lemon, and cinnamon drops; cook until cinnamon drops are dissolved, stirring constantly. Add apples and cook until tender, being careful that syrup does not boil away. Remove apples; strain, measure syrup, and add enough water to make 1 cup. Combine Minute Tapioca and liquid in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add lemon juice. Cool, stirring occasionally—mixture thickens as it cools. Chill. Fill chilled apples to overflowing with tapioca mixture. Serve with whipped cream. Serves 4.

**Cherry Red Pudding**

- 1 package Cherry Jell-O
- 1 cup seeded, canned white cherries, halved
- 1 cup hot water
- 1 cup cherry juice
- 1 banana


**Apple Snow Jell-O**

- 1 package Imitation Raspberry Jell-O
- 1 teaspoon lemon juice
- 1 package Jell-O
- 1 cup cold apple sauce
- 1 pint hot water
- 1 egg white, stiffly beaten


**Stuffed Prune Dessert Salad**

- 1 package Lemon Jell-O
- 1 pint hot water
- 1 tablespoon vinegar
- 1/2 package (1 ounce) cream cheese
- 1/2 teaspoon grated orange rind
- Dash of salt
- 6 large seeded cooked prunes
- 6 orange sections, free from membrane
- 3 maraschino cherries, halved
- 1/4 cup small canned pineapple wedges


**Stuffed Tokay Grape Dessert Salad**

- 1 package Orange Jell-O
- 1 pint hot water
- 1 tablespoon vinegar
- 1/2 package (1 ounce) cream cheese
- 1/2 teaspoon grated orange rind
- Dash of salt
- 1/2 cup Tokay grapes, seeded
- 1/4 cups orange sections, free from membrane


**Norwegian Prune Tapioca**

- 3 tablespoons Minute Tapioca
- 4 tablespoons sugar
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon, or 1-inch stick cinnamon
- 2 cups unsweetened prune juice or juice and water
- 1 tablespoon lemon juice
- 1 cup seeded cooked prunes

Combine Minute Tapioca, sugar, salt, cinnamon, and prune juice in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Remove cinnamon stick, if used; add lemon juice and prunes. Cool, stirring occasionally—mixture thickens as it cools. Chill. Serve plain or with whipped cream. Serves 6.
Molasses Whipped Cream on Hot Gingerbread (page 20). Doesn't it sound grand? It is. You fold 2 tablespoons molasses into 1 cup cream, whipped. Makes 1 cup sauce.

For sheer beauty, try this. Mold Cherry Jell-O in a shallow pan. When firm, break into bits with fork, then pile on plain Orange Jell-O in parfait glasses. You'll find it's delicious!

Serve a big tray of Valentine Cakes (page 37) at your Valentine party.

Chocolate Soufflé today, and don't fear, this soufflé will stand high and light, for it has a secret (Minute Tapioca). The wonder-working recipe is on page 20. Try it.

Have any canned peaches in your pantry? Let them get together with Minute Tapioca (see Fruit Tapioca on page 9), for one of the best desserts ever. Not expensive, either.
Yearning for spring? Give your Minute Tapioca Cream a springtime sauce—made of Birds Eye Sliced Strawberries (they're quick-frozen, you know, when garden fresh). Yummy!

Rhubarb by the bunch may be rare and expensive. But stew up some Birds Eye Rhubarb and serve it with cookies. Every rhubarb lover will say that it is simply marvelous.

No modern dessert can beat some of the oldtime ones. Baked Apple Tapioca, for instance. You'll be glad the recipe on page 25 allows for second helpings for all!

A child's dream of a dessert! Fold 2 tablespoons red cinnamon candies into cooled Jell-O Vanilla Pudding. Sprinkle candies on top. Serve while eyes grow big and sparkling.

The Pie Parade is on! Covered pie and pie with fluffy meringue and snowy coconut. Easy-to-make pies, using Jell-O Puddings, and glamorous Jell-O Pie Glacé. Pages 40, 41.

An unusual dessert today—Guava Bavarian. Delicious and companified. Yet (see the recipe, page 13), it's ever so easy. Use orange marmalade, if you have no guava preserves.

All year is ice cream time. Here's a brand new one for the freezing tray. Butter Crunch Ice Cream (see page 28). Easy to make, but mighty special. You make it with Jell-O Freezing Mix.

Cottage pudding now packs a surprise—chips of Baker's Semi-Sweet Chocolate all through it. It's something to set a whole community talking. (See page 20 for the recipe.)

Round up the fruits on hand, and make a fruit cup with a difference. What difference? Add Baker's Southern Style Coconut (see page 4 for delicious fruit combinations).

Here's a winterday's special. Apricot Pie—looking luscious under its crisscross topping. And tasting luscious, too, if you follow the recipe on page 40. (Note the thickener used.)

Everyone knows Jell-O and fruit are friends. But instead of fruit in Jell-O, try Jell-O on fruit. Molds of quivery Lemon Jell-O on pineapple slices, say, or on sections of grapefruit.

The Pie Parade is on! Covered pie and pie with fluffy mer-

If coconuts grew in your own front yard, and you grated your coconuts fresh as you needed them, into delicious, tender, creamy shreds, you couldn't have better coconut for your pies than Baker's Southern Style Coconut. It's really luscious!
JELLIED & FRUITED DESSERTS

Jell-O Imperial

Dissolve Jell-O in hot water. Set aside 1/2 cup of Jell-O mixture for whipping and chill until cold and syrupy. Pour 1/2 of remaining Jell-O mixture into mold. Chill until firm. Arrange banana slices around edge of mold and pour remaining cold liquid Jell-O into mold. Chill until firm.

Place reserved 1/2 cup of Jell-O, which has been chilled until cold and syrupy, in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Pile on firm Jell-O in mold. Chill until firm. Unmold and garnish with banana slices, orange sections, and sprigs of mint. Serves 6. For large mold, double recipe but decrease hot water to 3 1/2 cups.

Junior Sailboats

Dissolve Jell-O in hot water. Turn into sherbet glasses. Chill. Cut peaches in boat-shaped pieces. Cut small triangles of paper for sails. Insert a toothpick through sail and into each peach slice, to hold sail erect. When Jell-O is thick enough to hold up peach boats, arrange one in center of each Jell-O lake. Chill until firm. Serves 6.

Layered Pear and Roquefort Cheese


Minted Honeydew

Dissolve Jell-O in hot water. Add mint leaves. Prepare melon and add. Strain mixture through very fine sieve. Turn into individual molds. Chill. Serve as dessert, or as salad on crisp lettuce with mayonnaise. Serves 4 to 6.

Apricot Pecan Layers


Peach and Strawberry Fruit Dessert

Combine peaches and lemon juice. Arrange about 3/4 of strawberries in sherbet glasses, cover with peaches, and top with remaining strawberries. Garnish with mint. Serves 8.

Pear Tapioca

Combine Minute Tapioca, sugar, salt, ginger, and pear juice and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Add fruit and fruit juice. Cool, stirring occasionally. Chill. Serve with cream. Serves 8.

Red Currant Tapioca

Stem and wash currants, add 1/2 cup sugar, cover, and heat slowly until sugar is dissolved and currants burst open. Drain; add water to juice to make 3 1/2 cups. Combine Minute Tapioca, remaining 1/2 cup sugar, salt, and currant juice and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Add fruit. Cool, stirring occasionally. Chill. Serve with plain or whipped cream. Serves 8.

Rhubarb and Strawberry Tapioca

Combine Minute Tapioca, sugar, salt, and rhubarb juice and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Fold in rhubarb and strawberries. Cool, stirring occasionally—mixture thickens as it cools. Chill. Pile lightly in sherbet glasses. Garnish with whole berries. Serves 8.

For 1 1/2 cups cooked, sweetened rhubarb, cut about 1 pound red-stalked rhubarb in 1-inch pieces; add 1 cup sugar and 1/4 cup water and cook 5 minutes. Cool.
Tangerine Tapioca

- 4 tablespoons Minute Tapioca
- ¼ cup orange juice
- ½ cup tangerine juice
- ½ cup sugar
- ¼ teaspoon grated orange rind
- 1 box Birds Eye Rhubarb

Combine Minute Tapioca, sugar, salt, and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add fruit juices and tangerine rind. Cool, stirring occasionally—mixture thickens as it cools. Chill; fold in whipped cream. Serves 6 to 8.

Tropical Rhubarb

- 1 orange, peeled and sliced
- ¾ cup sugar
- ½ cup grated orange rind
- 1 box Birds Eye Rhubarb

Place orange slices in casserole and add sugar and orange rind. Top with frozen rhubarb. Bake in hot oven (400°F.) 1 hour. Serve hot or cold. Serves 4.

Twelvemonth Strawberry Tapioca

- 1 box Birds Eye Sliced Strawberries, thawed
- 1 cup strawberry juice and water
- 2 tablespoons Minute Tapioca
- 2 tablespoons sugar
- Dash of salt

Drain berries and add water to juice to make 1 cup. Combine strawberry juice and water, Minute Tapioca, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add fruit. Cool. Stirring occasionally—mixture thickens as it cools. Chill. Serve with plain or whipped cream. Serves 4.

Jell-O Eggs for Easter

Make a hole about as large as a lead pencil in small end of egg. With long needle mix yolk and white so they come out easily. (Yolk white may be taken out separately if desired, but yolk will have to be broken.) Rinse shells with cold water. Dissolve different flavors of Jell-O, using 1 ½ cups hot water for each package. Fill egg shells with Jell-O, using funnel. Set on end in egg container. Chill until firm. When ready to serve, break away shells. Serve in nests of whipped Jell-O, or Baker's Southern Style Coconut.

Rhubarb Strawberry Compote

- ¼ cup water
- ½ cup sugar
- 1 box Birds Eye Rhubarb
- 1 box Birds Eye Sliced Strawberries
- 1 tablespoon lemon juice

Mix water and sugar and bring to a boil; add frozen rhubarb and cook until tender. Remove from fire. Add frozen strawberries and lemon juice, cover, and let stand until strawberries are thawed. Chill before serving. Serves 6 to 8.

Currant Ruby Molds

- ½ cup dried currants
- 1 cup red cherry juice (from canned sour cherries)
- 1 package Imitation Strawberry Jell-O
- ½ teaspoon salt
- 2 tablespoons sugar


Fresh Pear and Grape Dessert

- 1 package Orange Jell-O
- 1 pint hot water
- 1 cup halved white grapes, seeded
- 1 cup diced fresh pears

Dissolve Jell-O in hot water. Chill. When slightly thickened, fold in fruit. Turn into mold. Chill until firm. Unmold. Serve plain or with whipped cream. Serves 6. For dessert salad, mold in individual molds. Unmold and serve on crisp lettuce with French dressing or with cream dressing, made by folding whipped cream into mayonnaise.

Fruit Cocktail Tapioca

- 4 tablespoons Minute Tapioca
- 2 ½ cups fruit juice and water
- ½ cup sugar
- ¼ teaspoon salt
- 1 ½ cups canned fruit cocktail, drained
- 2 tablespoons lemon juice

Combine Minute Tapioca, fruit juice and water, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add fruit and lemon juice. Cool, stirring occasionally—mixture thickens as it cools. Chill. Serves 6 to 8.

Fruit Minute Tapioca

- 4 tablespoons Minute Tapioca
- 2 ½ cups fruit juice and water
- ½ cup sugar
- ¼ teaspoon salt
- 1 ½ cups diced canned fruit
- 1 to 3 tablespoons lemon juice

For Canned Fruit Tapioca, combine Minute Tapioca, fruit juice and water, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixtue will be thin. Do not overcook.) Add fruit and lemon juice. Cool, stirring occasionally—mixture thickens as it cools. Chill. Serve in sherbet glasses with whipped cream. Serves 6 to 8.

For Fresh Fruit Tapioca, sweeten 2 cups sliced or crushed fruit and let stand ½ hour. Drain; add water to juice to make 2 ½ cups. Use 4 to 5 tablespoons Minute Tapioca.

Use any fruits in this recipe, i.e., canned pineapple, grapefruit, peaches, pears, apricots, cherries, raspberries, or plums, or fresh strawberries, raspberries, blueberries, etc.
3 DESSERT V

Whee! Chocolate Sauce over Maple Ice Cream today. You make your ice cream smooth and creamy with Maple Jell-O Ice Cream Powder in a freezer or a refrigerator tray.

6 It’s delicious served good and hot—Baked Banana Ambrosia (page 25). Unbelievably simple, too. And with a dash of whipped cream to set off fruity flavor...umm—um!

7 Dried currants having starred for years in plum cake and plum pudding now take a new role. This time, in a mold of Jell-O. See Currant Ruby Mold, page 9 for the different dessert!

8 A busy-day special that leaves everybody happy. Crunchy toasted crackers, smooth-as-smooth cream cheese and orange marmalade. Often simple things are best, you know.

9 Ice Cream Shortcakes start off as cup cakes. You split them crosswise, insert a scoop of ice cream, and cover with Butterscotch Fudge Sauce (page 45 for this), hot or cold.

10 Coconut Orange Pie sounds different, looks impressive. But don’t let it fool you. Made with Jell-O Vanilla Pudding (page 41) it’s not only easy, but it’s simply grand!

11 Make up and chill a batch of Jell-O Vanilla Pudding. Last thing, pour this creamy-smooth goodness over fresh-cut banana slices. Have second helpings ready, of course.

12 What if March does come roaring in like a lion? All will be sunny at your table, and the family happy, when you serve golden Peach Ice Cream Tarts. (Recipe on page 32.)

13 You’ll find brown sugar, pineapple, and pecans in Pineapple Upside Down Cake. It’s perfectly scrumptious. It’s a dessert cake, you know, and the recipe is on page 24.

14 One day a smart woman put two good things together—and got something even better. Yes, Jell-O plus Jell-O Vanilla Pudding (see page 12) is a discovery to remember.


16 Orange Cream Cake! Fourth of July Cake (page 33), without the candy garnish. Instead, whole orange sections, arranged carefully on the frosting. See picture at left.

17 'Spries! 'Spries! Give them French toast, golden-brown and hot, with warm spiced apple sauce spread on the top. You'll get plenty of sincere praise and an urgent call for seconds.

18 Make a match today. Introduce Sunshine Foamy Sauce—one grand sauce (page 45) to Steamed Chocolate Pudding—one grand pudding (page 20). What a pair!

19 Ask the soda fountain man—he’ll tell you that people lo-ove Butterscotch. And for true, honest, home-made butterscotch goodness, try Jell-O Butterscotch Pudding.

20 Today’s dessert’s a salad, new and different. Layered Pear and Roquefort Cheese (page 8) made with Orange Jell-O. We leave the tangy dressing entirely up to you.
For Spicy Chocolate Pudding, add a half teaspoon of cinnamon to Jell-O Chocolate Pudding, mix well, and then add the milk. Follow package directions from there on.

For a tangy, tempting, different dessert, make Tangerine Tapioca (see page 9). You can leave out the whipped cream, if it stretches the budget too much. Grand, either way!

Irish Medley. The recipe (page 13) came straight from Dublin. There is canned crushed pineapple, lady fingers, and whipped cream, not to mention Orange and Lime Jell-O.

Cherry Pie can be thickened so you’d never guess what holds the juice in. (See Minute Tapioca package for directions.) Serve with Vanilla Ice Cream on top, for something special.

It’s a Gala Sundae for Sunday dinner! It’s Vanilla Ice Cream (use either Jell-O Freezing Mix or Jell-O Ice Cream Powder). Top with glistening Jell-O cubes (any red flavor).

Baked rhubarb with a bit of "oomph." It’s called Tropical Rhubarb (page 9). And the way Birds Eye Rhubarb blends with orange rind and juice is something to write home about.

Canned pears molded in Lemon Jell-O. Look for the recipe for Jellied Ginger Pears on page 4. Bits of preserved ginger "point up" the bland flavor of the pears.

Rice pudding—made creamy and rich, the good, old-fashioned way—is something to race home for. And with coconut in it (see page 13) it’s a special treat today.

Do you love color? Well, mold two different Jell-O flavors in separate shallow pans. Cut into cubes and arrange the two colors alternately in sherbet or parfait glasses.

Lime Jell-O with a garnish of whipped cream and Lime Jell-O shamrock cut-outs. All the other lovely colors of Jell-O too, with appropriate fruit garnishes. See the picture at the right.

Today we have Cherry Glow. It is Minute Tapioca Cream (made the failure-proof, sure-to-be-extra-fluffy way on package) with gay cubes of Cherry Jell-O as a topping.

Sometimes desserts announce themselves, as fragrance drifts in from the kitchen. Like coffee and just-baked Pecan Topped Cake (page 33). Watch it disappear!

Another pudding discovery—fluffy-light Minute Tapioca Cream is even grander when you pour Log Cabin Syrup over it, and sprinkle on chopped nuts, sundae style.

Cup cakes, tender and golden and light (see Favorite Two-Egg Cake, page 36) are specially welcome with Fluffy Mocha Frosting (page 44). Try them today, and often.

What, would you say, has made Jell-O the most popular dessert in America? Is it its lovely, clear, shimmery Jell-O beauty? Or its refreshing Jell-O goodness? Buy all six Jell-O flavors—let your family decide.
Apricot Whip

1 package Imitation Strawberry Jell-O
1 pint hot apricot juice and water
1/2 pound dried apricots, cooked and sweetened

Dissolve Jell-O in hot apricot juice and water. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Force apricots through sieve. Fold into Jell-O. Pile lightly in sherbet glasses. Chill until firm. Serve plain or with whipped cream, or with Custard Sauce (page 45). Serves 12.

Bagdad Cream

1 package Orange Jell-O
1 1/2 cups hot water
1/2 cup prune juice
1/2 cup canned crushed pineapple


Jell-O Trifle

1 package Lemon Jell-O
1 package Imitation Strawberry Jell-O
2 pints hot water
1 cup diced canned pineapple
12 marshmallows, finely cut
Lady fingers or strips of cake
Canned pineapple fingers
1 cup cream, whipped

Dissolve each package of Jell-O in 1 pint of hot water. Turn into shallow pans. Chill until firm. Cut in cubes. Combine Lemon Jell-O cubes and pineapple. Combine Imitation Strawberry Jell-O cubes and marshmallows. Line large serving dish alternately with lady fingers and pineapple fingers. Place layer of pineapple mixture in serving dish, then layer of marshmallow mixture; repeat, finishing with layer of marshmallow mixture. Top with whipped cream. Garnish with Jell-O cubes, if desired. Serves 10 to 12.

Jell-O Vanilla Dessert


Jell-O Vanilla Whip

Prepare Jell-O (any flavor) and Jell-O Vanilla Pudding as directed on packages. Chill pudding. Chill Jell-O until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add chilled pudding gradually, beating constantly until blended. Turn into sherbet glasses or large serving dish. Chill until firm. Serves 10 to 12.

Banana Bavarian Cream

1 package Lemon Jell-O
1 pint hot water
1/4 teaspoon salt
5 bananas


Banana Foam

1 package Jell-O (any flavor)
1 banana
1 pint hot water
2 teaspoons sugar
1 egg white, stiffly beaten with dash of salt

Dissolve Jell-O in hot water. Turn into sherbet glasses. Chill until firm. Just before serving; crush banana to pulp with silver fork, add sugar, fold into egg white, and beat well. Top Jell-O with banana mixture. Serves 6.

Banquet Pudding

1 or 2 egg yolks
4 cups milk
1/4 cup Minute Tapioca
1/4 cup sugar
1/4 teaspoon salt
1 or 2 egg whites
1 teaspoon vanilla
1/2 to 1/2 cup diced preserved or crystallized ginger
1/2 cup cream, whipped

Mix egg yolks with 1/2 cup milk in saucepan. Add Minute Tapioca, 1/4 cup sugar, salt, and remaining milk. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Beat egg white until stiff but not dry. Add remaining sugar gradually, beating with rotary egg beater. Stir hot tapioca gradually into egg white. Cool—mixture thickens as it cools. When slightly cool, add flavoring and ginger, reserving 2 tablespoons ginger for garnish. Chill. Fold in cream. Serve in sherbet glasses. Garnish with additional whipped cream, and sprinkle with ginger and nuts. Serves 8.

Butterscotch Cream

2 egg yolks
4 cups milk
4 tablespoons Minute Tapioca
firmly packed
1/4 teaspoon salt
2 egg whites

Mix egg yolks with small amount of milk in top of double boiler. Add remaining milk, Minute Tapioca, and salt. Place over rapidly boiling water and cook 10 to 12 minutes after water boils again, stirring frequently. Remove from boiling water. Melt butter in saucepan; add sugar and cook until sugar is completely dissolved and mixture bubbles. Add to tapioca mixture and mix well. Beat egg whites until just stiff enough to hold shape. Fold hot tapioca mixture gradually into egg whites. Chill—mixture thickens as it cools. Garnish with chopped nuts or whipped cream. Serves 8.
**CREAMS, PUDDINGS, & WHIPS**

**Chocolate Tapioca Cream**

1 egg yolk  
1/4 cup sugar  
2 tablespoons Minute Tapioca  
1/4 teaspoon salt

Mix egg yolk with 1/2 cup milk in saucepan. Add Minute Tapioca, 1/4 cup sugar, salt, chocolate, and remaining milk. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Beat with rotary egg beater until chocolate is blended. Beat egg white until stiff but not dry. Add remaining sugar gradually, beating with rotary egg beater. Stir hot tapioca gradually into egg white. Cool—mixture thickens as it cools. When slightly cool, stir in vanilla. Chill. Serve in sherbet glasses. Garnish with whipped cream. Serves 8.

**Guava Bavarian**

1 package Orange Jell-O  
1/4 cup heavy cream  
1/4 teaspoon salt


**Irish Medley**

1 package Orange Jell-O  
1 pint hot water  
1/2 cup canned crushed pineapple, drained  
1 cup lady finger or stale cake crumbs  
1 cup cream, whipped  
1 package Lime Jell-O  
1 pint hot water  
1 drop oil of peppermint


**Jell-O Plum Pudding**

Combine 2 1/2 cups water, 1 two-inch stick cinnamon, 4 whole cloves, and 1/4 teaspoon whole allspice and bring to a boil. Boil, uncovered, about 5 minutes. Strain; if necessary, add hot water to make 1 pint. Dissolve 1 package Cherry Jell-O in this liquid. Pour over Orange Jell-O mixture. Dissolve Lime Jell-O in 1 pint hot water. Add oil of peppermint. Chill until cold and syrupy. Place in bowl of cracked ice and whip until fluffy and thick. Pour over cream mixture. Chill until firm. Unmold. Cut shamrock shapes or cut in squares. Serves 10 to 12.

**Coffee Chocolate Cream**

1 package Jell-O Chocolate Pudding  
1 1/2 cups milk  
1/4 cup coffee


**Charlotte Russe Imperial**

4 egg yolks, slightly beaten  
2 tablespoons sugar  
1/4 teaspoon salt  
1 pint milk  
1 package Lemon Jell-O  
1/4 cup hot water  
1/4 teaspoon vanilla  
1 cup cream, whipped


**Coconut Rice Pudding**

4 tablespoons uncooked rice  
1/4 cup seedless raisins  
4 cups milk  
2 tablespoons butter  
4 tablespoons sugar  
1/2 cup Baker's Premium Shred Coconut  
1/2 teaspoon salt

Wash rice thoroughly; combine with milk, sugar, salt, raisins, and butter in greased baking dish. Bake in slow oven (325°F.) 2 hours, stirring well every 30 minutes; add coconut and mix well. If desired, an additional 1/4 cup coconut may be sprinkled over top. Continue baking 1/2 hour longer, or until coconut is delicately browned. Serves 6.

**Coconut Velvet Cream**

1 package Orange Jell-O  
1 cup hot canned pineapple juice  
1 cup milk  
1 cup heavy cream  
3/4 can Baker's Southern Style Coconut, cut


**Creamy Jell-O Parfait**

Prepare Jell-O Vanilla Pudding as directed on package. Turn into parfait or sherbet glasses, filling them 3/4 full. Cool. Prepare Jell-O (any flavor) according to directions on package. Chill. When slightly thickened, pour carefully over pudding. Chill until firm. Serve plain or with whipped cream.
For ages, maple and walnut have been a favorite mating of flavors in all sections of the country. Today that rule still holds. Try Maple Walnut Jell-O Freezing Mix and see why.

Have you figs, or dates, or raisins? Then it's the day for Fruited Chocolate Pudding. Fold chopped fruit, and broken nut meats into Jell-O Chocolate Pudding. Serve plain.

Children's party? Serve Ginger Snap Ice Cream. Your Jell-O Freezing Mix and refrigerator tray make the ice cream, while ginger snaps add the snap! Page 29 for the recipe.

Guests? And late at that? Lemon Soufflé contains a wonderful secret in its fluffy, high puffed depths—it'll stand up proudly till served. Page 21 reveals the secret.

Make up a batch of Jell-O Vanilla Pudding today and let it chill. Just before serving, fold in cubed bananas, pile into sherbet glasses and top with toasted coconut or whipped cream.

Remember this. If the man of your house were doing the planning, there's one dessert he'd have pretty often. Apple Pie with Cheese. Better have it this very day and often.

You've never seen a more glamorous version of Minute Tapioca Cream than Banquet Pudding (page 12). Ginger (crystallized or preserved), nuts and cream play their part.

Today, make a large mold of Lime Jell-O. How about a gay, fruited garnish? Slices of orange and clusters of grapes, perhaps! You'll see the picture at the right.

Mold Jell-O, any flavor, in parfait glasses. Pour heavy cream on firm Jell-O. Cut in several places to let the cream trickle through prettily. Call it Jell-O Fantasy, if you will.

Tartlets in the gay French manner. Fold Birds Eye Raspberries, thawed and sweetened, into slightly thickened Jell-O (any red flavor). Turn into tart shells. Chill until firm.

Swirl thick, luscious Fudge Frosting on feather-light cake squares, and today's dessert will rise and shine. The recipes—Two Egg Cake, page 36, for Frosting, page 44.

Fruit—from now on throughout the summer—is Jell-O's favorite companion. Today, let's have Jellied Orange Dessert (page 4) for two good reasons. Looks and lusciousness.

Strike an Easter note today—with Jell-O Easter Eggs (page 9). Fun to make, and "How did you do it?" people ask. As for the children—you need only watch their faces!

Take down that famous red and blue package of Minute Tapioca today and see what it—and a can of pineapple—will create. Pineapple Tapioca, see package directions.

Telescope the salad and dessert courses today into one. Serve a luscious cut fruit salad with a creamy-smooth dressing, and have a plate of plain cake on the table, too.

Make Strawberry Ice Cream—very creamy and strawberry pink—there's a dish that's popular all the year round. Use Jell-O Freezing Mix or Jell-O Ice Cream Powder.

Stewed rhubarb is one reason for loving spring. Today, serve it with ginger cookies, or more original, with crisp, toasted crackers and your favorite kind of cheese.
Bagdad Cream for today. There are prunes and pineapple, Orange Jell-O and cream in its making, and there's sheer delight in its eating! See page 12 for the tested recipe.

Whipped cream, get ready to meet something new. Cut-up marshmallows, cut-up pineapple, and Cherry Jell-O cubes. See the recipe for Cherry Jell-O Delicious, page 4.

In tall parfait glasses, picture this—alternating layers of chocolate pudding and whipped cream, tinted green and nippy with peppermint! Easy directions, page 17.

An old home favorite in some sections of the country is Banana Ice Cream. The new way to make it is with Lemon Jell-O Ice Cream Powder (see recipe, page 28).

Emeralds and Cream—doesn't that sound nice? It surely is. Just make up Minute Tapioca Cream, and garnish each fluffy-light serving with cubes of emerald Lime Jell-O.

Here's something so good, it cannot wait. Jell-O Chocolate Pudding made with a touch of coffee in it. See Coffee Chocolate Cream on page 13 and proceed at once.

Do you remember what little girls are made of? Well, there's sugar and spice and everything nice in Coconut Spice Drops, too. Page 37 tells all about making these cookies.

A heavenly dessert today. Angel Food at its best (see the recipe, page 36) with an icing or dust of sugar. Every slice snowy white, tender, delicate—here's a triumph for the cook.

Even little daughter can make the Crested Jell-O Whips (page 17). Yet they have everything—looks, included. Crested Orange Whip is lovely, ringed with orange sections.

Today's the date for a Date Pie. Easily made, too. Cook 1 pound dates 5 minutes, then drain and sieve. Fold into cooled Jell-O Vanilla Pudding. Turn into baked 9-inch pie shell.

On the new Minute Tapioca package is a recipe guaranteed to give you a creamier, fluffier pudding than you've ever known. Try it and see for yourself! And dress it up—to suit the occasion. With jelly eggs, say, for Easter.
Fresh Plum Snow

1 package Imitation Raspberry Jell-O
1 pint hot water
1 cup ripe plum pulp
4 tablespoons powdered sugar
2 egg whites, unbeaten

Dissolve Jell-O in hot water. Chill. Combine plum pulp and sugar. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water, add egg whites, and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in plum pulp and let stand until slightly thickened. Turn into individual molds or pile lightly in sherbet glasses. Chill until firm. Serve with whipped cream or Custard Sauce (page 45), if desired. Serves 12.

Fruit Mazurka

2 cups water
¼ cup pineapple juice
¼ cup maraschino cherry juice
4 tablespoons Minute Tapioca
½ cup sugar
¼ teaspoon salt
1¼ cups canned crushed pineapple
6 maraschino cherries, cut in eighths
½ cup broken walnut meats
1 cup cream, whipped

Combine water, fruit juices, Minute Tapioca, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add pineapple and cherries. Cool, stirring occasionally—mixture thickens as it cools. Chill; fold in nuts and cream just before serving. Garnish with whipped cream. Serves 10.

Golden Apricot Arabesque

¼ cup Minute Tapioca
1 cup sugar
¼ teaspoon salt
3 cups apricot juice and water
1 cup cooked apricot pulp
½ cup cream, whipped
1¼ cups sweetened apricot sauce and
1 tablespoon lemon juice

Combine Minute Tapioca, sugar, salt, and apricot juice and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add apricot pulp. Cool, stirring occasionally—mixture thickens as it cools. Pour ½ of mixture into parfait glasses; chill. When remaining tapioca mixture is cold, fold in cream; pile lightly in glasses. Pour small amount of apricot sauce over each portion just before it is served. Serves 8 to 10.

For apricot juice, pulp, and sauce, soak 1 pound dried apricots in 4 cups water 1 hour. Cover and simmer until tender; drain and add enough water to juice to make 3 cups. Rub ½ of apricots through sieve, or grind to make 1 cup pulp. To remaining apricots, add 1 cup sugar and ½ cup water; boil gently 1 minute. Cool and add 1 tablespoon lemon juice. Makes 1¼ cups sauce.

Ocean Crest Bavarian

1 package Lime Jell-O
1½ cups hot water
12 dates, finely cut
1½ cups heavy cream
6 marshmallows, finely cut
12 drops almond extract


Orange Pudding de Luxe

1 package Orange Jell-O
1½ cups hot water
2 tablespoons lemon juice
1 tablespoon sugar
1 tablespoon lime juice
½ cup heavy cream

Dissolve Jell-O in hot water; add sugar, salt, orange juice, and lemon juice. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in remaining ingredients. Chill until slightly thickened. Turn into large serving dish or individual molds. Chill until firm. Garnish with orange sections. Serves 6 to 8.

Paradise Pudding

1 package Cherry Jell-O
1 pint hot water
½ teaspoon salt
4 tablespoons sugar
1 cup heavy cream
½ cup chopped, blanched almonds
12 maraschino cherries, coarsely cut
6 macaroons, crushed


Pineapple Rice Pudding

1 package Jell-O Butterscotch Pudding
2 cups milk
½ cup cooked rice
½ cup canned crushed pineapple
¼ teaspoon salt

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Place over medium flame and cook until mixture comes to a boil and is thickened, stirring constantly. Remove from fire. Add rice, pineapple, and salt. Pour into sherbet glasses. Chill. Serves 6.

Postum Tapioca Treat

3 tablespoons Minute Tapioca
1 tablespoon Instant Postum
¼ teaspoon salt
½ cup sugar
2 cups water
½ cup cream, whipped

Combine Minute Tapioca, Instant Postum, salt, sugar and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Chill, stirring occasionally. Fold in whipped cream. Serves 6.
**Raspberry Charlotte**

1 package Imitation Raspberry Jell-O  
1½ cups hot water  
½ teaspoon salt  
½ cup red raspberry jam  
1 cup cream, whipped


**Red Plum Bavarian**

8 red plums, cooked  
1½ cups plum juice  
1 package Imitation Strawberry Jell-O  
Dash of salt  
1 cup heavy cream

To cook plums, combine plums, ½ cup sugar, and 1 cup water, cover, and simmer until just tender. Drain, reserving juice; measure 1½ cups. Cut plums in large pieces. Dissolve Jell-O in hot plum juice; add salt. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Fold in cooked plums. Chill. When slightly thickened, pile in sherbet glasses or in large serving bowl. Serve plain or with whipped cream. Serves 6.

**Spiced Tapioca Cream**

1/4 cup Minute Tapioca  
1/2 cup sugar  
3/4 teaspoon salt  
3/4 teaspoon cinnamon  
4 cups milk, scalded  
2 tablespoons butter

Combine Minute Tapioca, salt, 1 teaspoon butter, and milk in top of double boiler and mix well. Place over rapidly boiling water and cook 8 to 10 minutes after water boils again, stirring frequently. Beat 1/2 cup sugar into eggs, add to tapioca mixture, and cook 2 minutes longer. Remove from fire. Turn into serving dish. Combine cinnamon and 4 tablespoons sugar and sprinkle over pudding. Dot with butter. Serve warm. Serves 8.

**Strawberry Glacé Pudding**

1 box Birds Eye Sliced Strawberries, thawed  
1 package Imitation Strawberry Jell-O  
3/4 cup hot water  
1/2 teaspoon salt  
2 tablespoons sugar  
3 tablespoons lemon juice  
3/4 cup heavy cream

Drain strawberries, reserving juice. Dissolve Jell-O in hot water; add strawberry juice, salt, and sugar. Reserve 3/4 cup Jell-O mixture. Add lemon juice to remaining Jell-O and chill until slightly thickened. Fold in cream, whipped only until thick and shiny, but not stiff. Turn into sherbet glasses or large serving dish. Chill until firm. Cover with drained strawberries. Chill reserved Jell-O until cold and syrupy. Pour over strawberries and chill until firm. Serves 6 to 8.

**Chocolate Ice Box Cake**

1 recipe Jell-O Chocolate Pudding  
1/2 cup cream, whipped  
Lady fingers or cake strips

Prepare Chocolate Pudding as directed on package. Cool. Fold in whipped cream. Line bottom and sides of mold or loaf pan with waxed paper. Arrange layer of lady fingers on bottom and sides of mold. Turn 1/2 pudding into mold; cover with layer of lady fingers. Turn remaining pudding into mold and place another layer of lady fingers on top. Chill 12 to 24 hours in refrigerator. Unmold. Serves 6 to 8.

**Chocolate Mint Cream**

2 squares Baker’s Unsweetened Chocolate  
1 tablespoon granulated gelatin  
1/4 cup milk  
1/4 cups milk, scalded  
3/4 cup sugar  
3/4 teaspoon salt  
1 cup heavy cream  
3/4 teaspoon vanilla  
Few drops oil of peppermint  
Green coloring

Melt chocolate in top of double boiler. Soak gelatin in 1/4 cup milk 5 minutes. Add scalded milk, sugar, and salt, and stir until gelatin is dissolved; add cream. Pour 1/2 cups gelatin mixture slowly into melted chocolate, beating with rotary egg beater until blended; then cook 5 minutes. Remove from boiling water and add vanilla. Chill chocolate mixture until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until thickened. Pour 1/2 of chocolate mixture into large mold or individual molds and chill until firm. Place remaining chocolate mixture over lukewarm water until ready to mold. To the plain gelatin mixture, add oil of peppermint and green coloring. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until thickened. Pour 1/2 of chocolate mixture into mold or individual molds and chill until firm. For remaining chocolate mixture into mold. Chill. Serves 6.

**Chocolate Peppermint Parfait**

1 recipe Jell-O Chocolate Pudding  
Green coloring  
1 drop peppermint extract  
1 cup cream, whipped

Prepare Chocolate Pudding as directed on package. Cool. Add peppermint and enough coloring to whipped cream to make cream a delicate green. Serve pudding in parfait glasses in alternate layers with whipped cream, having whipped cream on top. Serves 6.

**Crested Jell-O Whips**

1 package Jell-O (any flavor)  
1 pint hot water

Fruited Jell-O is a springtime "must." Into slightly thickened Lemon Jell-O, you fold sweetened and drained orange sections, and sliced strawberries. Top with cream.

On pastry wagons in Ritzey restaurants—Orange Tarts Glacé. Just fold sweetened, drained orange sections into slightly thickened Orange Jell-O. Turn into tart shells.

Here's a beauty. Chill dissolved Lime Jell-O until cold and syrupy. Place in a bowl of crushed ice, whip until fluffy and thick. Serve in glasses with strawberries.

An easy way to Chocolate Ice Box Cake—use Jell-O Chocolate Pudding and follow the short-cut, streamlined recipe on page 17. How simple to make! And how good!

Color scheming is a part of dessert making. So today, chill a layer of Lemon Jell-O till firm, then add a layer of Cherry Jell-O. Some mold fruit in between the layers. You might.

Grapefruit sections—either fresh or canned—are simple but welcome. Serve ice cold, and try cubes of gleaming red Jell-O on top for a dashing touch of color. Cookies too, if you wish.

What's better than rhubarb? Better than strawberries? Why both, in Rhubarb and Strawberry Tapioca (see recipe on page 8). Plain or with whipped cream, a creation.

Put some ginger into this one. It is called Cardinal Pear Mold and it shows you what Cherry Jell-O and pears and ginger can do. See page 4 for the easy recipe.

Today—one of the oldest and best-loved treats of the whole season, sliced sweetened peaches with May cream. A "natural!" You can use Birds Eye Peaches, of course.

A sure-fire favorite that will never lose out is Vanilla Ice Cream with a generous measure of crushed, sweetened strawberries on top. Like an old love—never forgotten.
Right on your Minute Tapioca package you'll find directions for today's dessert — Fresh Strawberry Minute Tapioca. With cream, plain or whipped, May hasn't a grander dish.

A brand new one! Jell-O Vanilla Dessert (page 12). It puts two easy-to-make desserts together into an easy-to-make masterpiece. Beautiful, creamy, fluffy, de-li-cious!

Crushed, sweetened strawberries are piled into sherbet glasses, chilled Jell-O Vanilla Pudding piled on top. Result — ladies and gentlemen, a heap of dessert pleasure.

Everyone thought Lemon Pie couldn't be beat. Then someone concocted Jell-O Lemon Chiffon Pie, and now it wears the crown. Full details on page 40. Serve this pie today.

Layer cake (ask any tea-room) is tops with most people. So today, on Favorite Two-egg Cake (the recipe is on page 36) we suggest Caramel Frosting (page 44).

These are streamlined days. Make a de luxe pie — Butterscotch Pecan Pie — in a jiffy. Fold ¼ cup chopped pecans into cold Jell-O Butterscotch Pudding. Turn into pie shell.

No spring bridesmaid's costume was ever lovelier than Pistachio Ice Cream with Red Raspberry Sauce (see pages 32 and 45 for recipes). As to flavor . . . words fail us!

Fresh pineapple cubes, sweetened and very cold, meet their match at the table — in Hot Milk Sponge Cake (page 33) cut in man-sized wedges. A welcome pair!

Ever taste the blending of coffee and caramel flavors? It's something to remember and especially in smooth-as-smooth ice cream. See recipe on page 28. Try it.

Fruit Mazurka is its name, and as it sounds, it's something special. See the recipe on page 16, and rejoice that all good things aren't difficult to make. Serve it today.

Do you like a sundae with sweetened, shredded fresh pineapple on it? Ah, then you'll love Minute Tapioca Cream (see package) with pineapple.

These nice spring days, rejoice in a quick dessert you can make early in the day — Jell-O Pudding. Try Vanilla — a creamy marvel with just enough vanilla accent. Chocolate flavor — rich and full. Or Butterscotch flavor — real butterscotch.
Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter, add sugar gradually, and cream together thoroughly. Add egg and chocolate, beating until smooth. Add flour, alternately with milk, a small amount at a time, beating well after each addition. Turn into greased mold, filling 2/3 full, cover tightly and steam 2 hours. Serve hot with Sunshine Foamy Sauce (page 45). Garnish with whipped cream, if desired. Serves 10.

**Steamed Date Pudding**

2 cups sifted flour  
2 teaspoons Calumet Baking Powder  
1 teaspoon salt  
1/2 teaspoon cinnamon  
1/4 teaspoon ginger  
1/4 teaspoon mace  
1/2 cup brown sugar, firmly packed  
2 cups milk

Sift flour once, measure, add baking powder, salt, and spices, and sift again. Add brown sugar, suet, and dates, and mix well. Combine eggs and milk; add to flour mixture and beat thoroughly. Turn into greased molds, filling them 2/3 full; cover tightly. Steam 2 to 2 1/2 hours, depending upon size of mold. Serve hot. Serves 10.

**Strawberry Shortcake**

3 cups sifted Swans Down Cake Flour  
3 teaspoons Calumet Baking Powder  
1 teaspoon salt  
1/2 cup butter or other shortening  
1/3 cup milk  
3 quarts strawberries, washed and hulled

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll 1/2 inch thick into sheet, 16x8 inches. Cut in half. Fit one half into well-greased 8x8x2-inch pan. Place in pan of hot water and bake in moderate oven (350° F.) 60 to 70 minutes. Serves 8.

**Steamed Chocolate Pudding**

2 cups sifted Swans Down Cake Flour  
2 teaspoons Calumet Baking Powder  
1/2 teaspoon soda  
1/4 teaspoon salt  
1/2 cup butter or other shortening  
1/4 cup sugar  
1 egg, well beaten  
3 squares Baker's Unsweetened Chocolate, melted  
1 cup milk

Cut each small square of chocolate in 4 to 6 pieces. Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Pour about 3/4 of batter into 8x8x2-inch pan which has been greased, lined with waxed paper, and again greased. Sprinkle 1/2 of cut chocolate over batter. Repeat, ending with chocolate. Bake in moderate oven (350° F.) 50 to 60 minutes. Serve hot with whipped cream or with Sunshine Foamy Sauce (page 45).

**Chocolate Chip Cottage Pudding**

1 package Baker's Semi-Sweet Chocolate  
2 cups sifted Swans Down Cake Flour  
2 teaspoons Calumet Baking Powder  
1/2 teaspoon salt  
3 tablespoons butter or other shortening  
1 cup sugar  
1 cup milk  
1/2 teaspoon vanilla

Cut each small square of chocolate in 4 to 6 pieces. Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Pour about 3/4 of batter into 8x8x2-inch pan which has been greased, lined with waxed paper, and again greased. Sprinkle 1/2 of cut chocolate over batter. Repeat, ending with chocolate. Bake in moderate oven (350° F.) 50 to 60 minutes. Serve hot with whipped cream or with Sunshine Foamy Sauce (page 45).

**Chocolate Coconut Soufflé**

2 1/2 squares Baker's Unsweetened Chocolate  
2 cups milk  
1/4 cup Minute Tapioca  
1/4 cup sugar  
1/4 teaspoon salt  
2 tablespoons butter  
1/2 can Baker's Southern Style Coconut, chopped  
3 egg yolks, beaten until thick and lemon-colored  
3 egg whites, stiffly beaten

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine Minute Tapioca, sugar, and salt; add to chocolate mixture and cook 3 minutes, stirring frequently. Add butter and coconut. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 60 to 70 minutes. Serves 8.

**Hot Gingerbread**

2 cups sifted Swans Down Cake Flour  
2 teaspoons Calumet Baking Powder  
1/2 cup sugar  
1 egg, unbeaten  
1/2 cup molasses  
2 teaspoons ginger  
1 teaspoon cinnamon  
1/2 teaspoon salt

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then molasses. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes.

This recipe may be baked in greased cup-cake pans in moderate oven (375° F.) 20 minutes, or until done. Makes 2 dozen cup cakes.
**Plum Puff Pudding**

4 cups prune plums (halved and seeded)  
1/4 cup water  
3 tablespoons Minute Tapioca  
3/4 cup sugar  
3/4 teaspoon salt  
1/2 cup sifted Swans Down Cake Flour  
2 tablespoons sugar  
2 egg yolks, beaten until thick and lemon-colored  
2 egg whites  
1/4 teaspoon salt  
1/4 teaspoon cream of tartar

Bring plums and water to a boil. Combine Minute Tapioca, sugar, and salt; add gradually to fruit mixture and boil briskly 1 minute. Pour into greased baking dish; keep hot.

Sift flour once and measure. Add sugar gradually to egg yolks, beating until light. Beat egg whites and salt until foamy; add cream of tartar and beat until stiff enough to hold up in peaks, but not dry. Fold egg yolk mixture into egg whites; then fold in flour, a small amount at a time. Stir briskly 1 minute. Pour into greased baking dish; keep hot.

**Lemon Soufflé**

1 1/2 cups water  
1/4 cup Minute Tapioca  
3/4 cup sugar  
1/4 cup lemon juice  
2 egg yolks, beaten until thick and lemon-colored  
2 tablespoons butter  
3 egg whites, stiffly beaten

Combine water, Minute Tapioca, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add butter, lemon juice and rind. Cool slightly while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 to 60 minutes, or until soufflé is firm. Serves 8.

**Orange Sponge Pudding**

1/2 cup Minute Tapioca  
1/2 cup sugar  
1/4 teaspoon salt  
1 1/2 cups water  
2 tablespoons butter  
2 tablespoons lemon juice  
1/2 cup orange juice  
2 teaspoons grated orange rind  
3 egg yolks, beaten until thick and lemon-colored  
3 egg whites, stiffly beaten

Combine Minute Tapioca, sugar, salt, and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. (Mixture will be thin. Do not overcook.) Add butter, lemon juice, orange juice, and orange rind. Cool mixture 10 to 15 minutes while beating eggs. Add egg yolks and mix well. Fold into egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 to 60 minutes, or until firm. Serve hot or cold. Serves 8 to 10.

**Bread Pudding de Luxe**

2 cups milk, scalded  
2 tablespoons melted butter  
1 cup bread, cut in 1/4-inch cubes  
1/4 cup sugar  
1/4 teaspoon salt  
1/4 teaspoon vanilla  
1/2 teaspoon almond extract  
2 eggs, slightly beaten  
1 cup Baker's Premium Shred Coconut, toasted

Combine milk, butter, and bread cubes in greased baking dish. Add sugar, salt, and flavoring to eggs and beat slightly. Add to milk mixture and stir in coconut. Place in pan of hot water and bake in moderate oven (350°F.) 45 to 50 minutes. Serves 6.

To vary, this pudding may be spread, after 30 minutes baking, with 1 cup jam or jelly and sprinkled with an additional 1/4 cup coconut. Bake 15 minutes longer, or until coconut is delicately browned.

**Chocolate Bread Pudding**

1 1/2 squares Baker's Unsweetened Chocolate  
3 cups milk  
2 eggs, slightly beaten  
1/4 cup sugar  
1/4 teaspoon salt  
1 teaspoon vanilla  
2 cups cubed stale bread

Add chocolate to milk and heat in double boiler. When chocolate is melted, stir until blended. Combine eggs, sugar, and salt; add chocolate mixture gradually, stirring vigorously. Add vanilla. Place bread in greased baking dish; pour mixture over it and let stand 10 minutes; then mix well before baking. Place dish in pan of hot water and bake in moderate oven (350°F.) 60 minutes. Serve hot or cold with cream or Hard Sauce (page 45). Serves 6.

**Youngberry Puff Pudding**

1 box Birds Eye Youngberries, thawed  
1 tablespoon sugar  
1 cup sifted Swans Down Cake Flour  
1 teaspoon Calumet Baking Powder  
1/2 teaspoon salt  
2 tablespoons butter or other shortening  
1/4 cup sugar  
1/4 cup milk  
1/4 teaspoon vanilla

Arrange 1/2 of youngberries in 6 greased custard cups. Sprinkle 1/4 teaspoon sugar on each.

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter, add sugar gradually, and cream together well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Turn out over fruit. Bake in moderate oven (350°F.) about 40 minutes, or until cake is baked. Serve hot with Youngberry Sauce. Serves 6.

For Youngberry Sauce, cook remaining youngberries with 1/2 cup sugar and 1/2 cup water about 2 minutes. Force through sieve. Add water, if necessary, to make 1 cup. Melt 1 tablespoon butter, add 1 tablespoon flour and blend. Add puree gradually, stirring constantly. Add 2 teaspoons lemon juice. Cook 3 minutes. Makes about 1 cup sauce.
This time, see what Baker's Semi-Sweet Chocolate can do for Vanilla Ice Cream, (see page 29). Those little "polka dots" of chocolate scattered through are scrumptious.

For delicate delectableness, give the palm to Chantilly Orange Tapioca (page 4). Served very cold, garnished with tiny strips of orange rind, it's perfection, itself.

Here's a lovely, quivery, creamy mold for today—Charlotte Russe Imperial (page 13). It doesn't need a sauce, but there's always crushed fruit or lady fingers.

As popular as America's old-time songs—America's real old-fashioned Strawberry Shortcake. Ours (see page 20) is made the orthodox way—real biscuit dough.

You let sweetened strawberries meet up with the creamiest, fluffiest Minute Tapioca Cream you ever made (see package). In sherbet glasses, the cream atop the berries.

With a roll of ice box cooky dough in your refrigerator, you're ready for somewhat-may. Today, we nominate Chocolate Pinwheel Cookies (page 37) with fruit or berries.

Lazy weather! So just toss together a big bowl of crisp green salad, bring on toasted crackers and cheese, and smile on the family's enthusiasm. Serve iced coffee, of course.

Starting with brown sugar and butter, you can get an entirely new, wonderfully good kind of tapioca cream. It's Butterscotch Cream. The recipe is on page 12. A good dessert.

When Orange Jell-O and Jell-O Vanilla Pudding join forces, a delicate, pastel orange beauty results. See page 12—Jell-O Vanilla Whip. As good as it looks, too.

Unusual flavors of ice cream come easy, with Jell-O Freezing Mix. Today, Orange Ice Cream (page 28)—a little tangy nip of orange all through the creamiest cream.

Today—Fresh Raspberry Simplicity. Make up a package of Jell-O, any flavor, and when slightly thickened, fold in 1 1/2 cups of red raspberries. A jewel-like beauty.

Fresh Cherry Upside Down Cake! Just use 1 1/2 cups pitted and drained red cherries instead of the pineapple and nuts in Pineapple Upside Down Cake (recipe on page 24).
3 Add a bit of sheer genius to Jell-O Vanilla Pudding—add a teaspoon of grated orange rind. It's marvelous! When cool, garnish with orange sections and serve a winner.

4 Celebrate fresh cherry season! Chill dissolved Cherry Jell-O until cold and syrupy. Place in a bowl of cracked ice; whip until fluffy. Garnish with ripe red cherries.

5 Rhubarb Pie—made the Minute Tapioca way (see Minute Tapioca package) is so good, you might say it couldn't be better. But add a teaspoonful of orange rind. Yum-mee!

10 An old one, but new every year. Fold sweetened, crushed strawberries, or even crushed pineapple, into whipped cream and serve on slices of plain cake. A June favorite.

11 Today, make your refrigerator tray turn out the most refreshing dessert a June meal ever used for a happy ending. Jell-O Pineapple Ice (see page 28 and see how easy).

17 Let cherries or berries make you a sauce for today's Minute Tapioca Cream (see package). And be sure to make enough of both for second helpings. You'll need them.

18 Today, it's Tuttifruttti Ice Cream. And before you murmur, "I haven't time!" hear this—the Jell-O Freezing Mix has all the fruity mixture in it. You need only add milk and cream.

24 A cool dessert and a cool cook. Mold Lemon Jell-O in a shallow pan, then cut in cubes. Pile into sherbet glasses with 2 cups of diced, mixed fruit. Top with cream, if you wish.

29 Chocolate Ice Cream today—and as if that weren't heavenly enough, a Marshmallow Mint Sauce atop it (see page 45). It's a flavor combination that is unbeatable.

30 Red currant time comes and goes all too fast, so today, let's have Red Currant Tapioca (see page 8). The picture is at the right. Strawberry and Raspberry Tapioca, too.

Sweet and juicy berries and cherries are a-comin' in—the jewels of June. It's a good thing there's no end of ways to bring 'em on with the new Minute Tapioca. And don't forget Minute Tapioca to keep juicy fruit pies from running!
**Apple Dumplings**

2 cups sifted flour  
2 teaspoons Calumet Baking Powder  
1 teaspoon salt  
1/2 cup butter or other shortening  
1/3 cup milk (about)  
8 small apples, pared and cored  
1/2 cup sugar  
1/2 cup brown sugar, firmly packed  
Dash of nutmeg  
Dash of cinnamon  
1 1/2 cups hot water  
1/4 cup sugar  
1/4 teaspoon cinnamon  
2 tablespoons butter

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening, add milk gradually, stirring until soft dough is formed. Turn out immediately on slightly floured board and knead 30 seconds, or enough to shape. Roll % inch thick. Cut in circles large enough to enclose a small apple. Place apple on circle, fill cavity with mixture of sugar and cinnamon, and dot with butter. Bring dough up over apple, pressing edges together. Place dumplings in pan, with joined edges underneath; allow space between each.

Combine sugar, nutmeg, cinnamon, butter, and water, and pour into pan with dumplings. Bake in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 25 minutes longer. Makes 8 dumplings.

**Apple Cake**

2 1/4 cups sifted Swans Down Cake Flour  
1/2 cup cold shortening  
1 1/4 cups cold water (about)  
1 1/4 cups sugar  
1/2 cup brown sugar  
1 1/2 teaspoons cinnamon  
2 tablespoons sugar  
2 tablespoons sugar  
1 tablespoon sugar  
6 large apples, pared and cut in eighths

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in shortening until pieces are about the size of small peas. Add water, a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper and chill thoroughly before rolling. Roll % inch thick on floured board. Line three 8x8x2-inch pans with pastry, allowing pastry to extend 1 inch up sides of pans. Combine sugar and cinnamon; sprinkle 2 tablespoons of sugar mixture over pastry in each pan. Arrange apples in rows on dough, and sprinkle with remaining sugar mixture. Bake in hot oven (400° F.) 30 minutes, or until apples are done and crust is browned. Cut into 1 1/2x4-inch strips. Serve hot or cold. Makes 2 1/2 dozen strips.

**Pineapple Upside Down Cake**

1 1/4 cups sifted Swans Down Cake Flour  
1 1/4 teaspoons Calumet Baking Powder  
1/4 teaspoon salt  
3/4 cup granulated sugar  
4 tablespoons softened butter or other shortening  
1 egg, well beaten  
1/2 cup milk  
1 teaspoon vanilla  
4 tablespoons butter  
1/2 cup brown sugar, firmly packed  
4 slices pineapple, cut in wedges  
1 cup broken pecan meats

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine egg, milk, and vanilla. Add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute.

Melt 4 tablespoons butter in 8x8x2-inch pan or 8-inch skillet over low flame. Add brown sugar and cook and stir until thoroughly mixed. On this arrange pineapple wedges, and sprinkle nuts over top. Turn batter out on contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Turn upside down on dish with pineapple on top. Garnish with whipped cream, if desired.

**Rhubarb and Peach Cobbler**

1 box Birds Eye Rhubarb, thawed  
1 box Birds Eye Sliced Peaches, thawed  
3/4 cup sugar  
1 tablespoon cornstarch  
1 1/2 cups sifted flour  
1/2 cup brown sugar, firmly packed  
4 tablets Calumet Baking Powder  
1 teaspoon sugar  
1/2 teaspoon salt  
4 tablespoons butter or other shortening  
1 egg, slightly beaten  
1/4 cup milk

Combine rhubarb and peaches. Mix sugar and cornstarch and add to fruit. Turn into large shallow baking dish.

Sift flour once, measure, add baking powder, sugar, and salt, and sift again. Cut in butter. Combine egg and milk and add to flour mixture, stirring until a soft dough is formed. Turn out on slightly floured board and knead 30 seconds, or enough to shape. Pat or roll dough to fit top of baking dish. Cut several slits in center and fit over fruit. Fill in with peach. Bake in hot oven (400° F.) 30 minutes, or until crust is done. Serve hot or cold. Serves 8 to 10.

**Baked Date Pudding**

4 tablespoons Minute Tapioca  
3 tablespoons butter  
1/4 teaspoon salt  
6 tablespoons brown sugar  
2 cups hot water  
1/2 teaspoon vanilla  
1 cup finely cut dates

Combine Minute Tapioca with remaining ingredients in greased baking dish. Bake in moderate oven (375° F.) 30 minutes, stirring well every 10 minutes, and again when removing from oven. Serve warm. Serves 6.
HOT DESSERTS

### Blueberry Roly Poly

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon salt
- 1 tablespoon sugar
- 4 tablespoons butter or other shortening
- ½ cup milk
- ½ box Birds Eye Blueberries, thawed
- 4 tablespoons sugar
- ½ teaspoon grated orange rind

Sift flour once, measure, add baking powder, salt, and 1 tablespoon sugar, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on floured board and knead 30 seconds. Roll ⅛ inch thick. Cover with blueberries, and sprinkle with mixture of 4 tablespoons sugar and orange rind. Roll as for jelly roll, wetting edges to seal. Place with edge of roll on under side in loaf pan which has been greased, lined with paper, and again greased. Bake in hot oven (400°F.) 30 minutes, or until done. Serve hot with Blueberry Orange Sauce (page 45). This sauce uses the other ⅔ box Birds Eye Blueberries. Serves 6.

### Baked Apple Tapioca

- 3 cups water
- 2 tablespoons lemon juice
- 3 tart apples, pared and sliced
- ½ cup Minute Tapioca
- 1 cup light brown sugar, firmly packed
- 1 teaspoon salt
- ¼ teaspoon mace
- 3 tablespoons melted butter

Combine water and lemon juice and pour over apples in greased shallow baking dish. Cover and bake in moderate oven (375°F.) 15 minutes, or until apples are partially cooked. Mix together Minute Tapioca, sugar, salt, and mace. Sprinkle over apples, mixing thoroughly. Add butter. Continue baking 10 minutes. Then stir well and bake 5 minutes longer. Serve warm or cold with plain or whipped cream or with Hot Sauce (page 45). Serves 6 to 8.

### Macaroon Meringue Tapioca

| 2 egg yolks | 1 teaspoon vanilla |
| 4 cups milk | 8 macaroons, crumbled |
| ½ cup Minute Tapioca | 2 egg whites |
| ½ cup sugar | 4 tablespoons sugar |
| ¼ teaspoon salt | Jelly, any flavor |

Mix egg yolks with small amount of milk in top of double boiler. Add Minute Tapioca, ½ cup sugar, salt, and remaining milk. Place over rapidly boiling water and cook 10 to 12 minutes after water boils again, stirring frequently. Add vanilla. Turn into greased baking dish. Sprinkle with macaroon crumbs. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is combined. Then continue beating until mixture will stand in peaks. Pile lightly on pudding. Dot with bits of jelly and bake in moderate oven (350°F.) 15 minutes, or until delicately browned. Serves 8.

### Baked Banana Ambrosia

- 3 bananas, sliced
- 1 cup canned crushed pineapple
- 6 marshmallows, quartered
- ½ cup cream, whipped

Combine bananas, pineapple, and marshmallows. Turn into baking dish. Sprinkle with coconut. Bake in moderate oven (350°F.) 20 minutes, or until bananas are done. Serve hot with whipped cream. Serves 6.

### Blueberry Puff Pudding

- 2 cups blueberries
- 2 tablespoons lemon juice
- 2 cups sliced apples
- ½ cup water
- 3 tablespoons Minute Tapioca
- ½ cup sugar
- ¼ teaspoon salt
- 2 eggs
- 6 tablespoons sugar

Bring to a boil blueberries, apples, and water. Combine Minute Tapioca, sugar, and salt; add gradually to fruit mixture and boil briskly 1 minute. Add lemon juice. Pour into greased baking dish and keep hot.

Sift flour once and measure. Add salt and cream of tartar to eggs; beat until very thick and lemon-colored, adding 6 tablespoons sugar gradually. Add flour all at once and stir until smooth. Turn out over hot tapioca-fruit mixture. Bake in moderate oven (325°F.) 50 minutes, or until cake is baked. Serve warm, plain or with cream. Serves 8. One box Birds Eye Blueberries, thawed, may be substituted for fresh blueberries in this recipe.

### Cherry Cobbler

- 3 tablespoons Minute Tapioca
- ¾ cup sugar
- 2 tablespoons melted butter
- 3 cups pitted sour red cherries, fresh or canned
- 1 cup cherry juice
- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 6 tablespoons butter or other shortening
- ½ cup milk

Combine Minute Tapioca, sugar, butter, cherries, and cherry juice; let stand while crust is being made. Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening. Add milk all at once and stir carefully until all flour is dampened. Then stir vigorously until mixture forms a soft dough and follows spoon around bowl. Turn out immediately on slightly floured board and knead 30 seconds. Roll ½ of dough into strip, 2 inches wide and ⅛ inch thick; line sides of 8x8x2-inch pan, fitting closely into corners. Fill with cherry mixture. Roll remaining ½ of dough ⅛ inch thick; with sharp knife make slits to permit escape of steam. Fit over cherries, pressing edges of dough together with fork dipped in flour. Bake in hot oven (450°F.) 15 minutes, then reduce heat to moderate (350°F.) and bake 25 to 30 minutes longer, or until pudding is done. Serve warm, plain or with whipped cream. Serves 8.
JULY Dessert Calendar

Here's a real summer temptation. It's Strawberry Meringue Tarts. The filling: Jell-O Vanilla Pudding. Top with 1 egg white, 1/2 cup each sugar and strawberries, beaten together.

Today, have a fruit cup that uses fruits in a novel way. Page 4 gives you several delicious combinations, each using snowy Baker's Southern Style Coconut for extra goodness.

If you think it takes a cook in a thousand to make a soufflé that will stand up proudly, that's because you just don't know the secret given on page 21. See Lemon Soufflé.

Red-ripe cherries, stems and all, are served ice-cold on dessert plates—and everyone pitches in with enthusiasm. Some things are so good, they need no special fixing.

Nature made watermelon so delicious, you need only to chill it and cut it attractively. Cut in thick crosswise slices, then remove rind and cut in pie-like wedges.

Coffee ice cream is a New England treat, 'tis said, and worth being proud of. Now it's even better—garnish each serving with chips of Baker's Semi-Sweet Chocolate. Page 29.

Don't say "No" to this until you've tried it. We tasted it and were converted. It's a dish of cereal flakes—with sugar and cream, and topped with Jell-O cubes (any flavor).

15 Coffee ice cream is a New England treat, 'tis said, and worth being proud of. Now it's even better—garnish each serving with chips of Baker's Semi-Sweet Chocolate. Page 29.

14 Nature made watermelon so delicious, you need only to chill it and cut it attractively. Cut in thick crosswise slices, then remove rind and cut in pie-like wedges.

21 In the cool of the morning, make today's dessert and forget it. Jell-O Chocolate Pudding can be chilling in the refrigerator till dinner, to come forth to the tune of real applause.

27 Midsummer dinner's dream. Red Raspberry Ice Cream (see recipe page 32). Easily made with Vanilla Jell-O Freezing Mix, easily frozen in your refrigerator tray.

9 For the best blueberry pie ever, just follow the instructions for fresh fruit pie on the Minute Tapioca package. The crust stays crisp and the juice stays in the pie where it belongs.

20 A hot day item! Minted Honeydew combines Lime Jell-O, fresh crushed mint and honeydew. Call it a dessert, or call it a dessert salad and serve on lettuce. Heavenly. Page 8.

22 A dainty dessert at the left. Name it Cherry Jam Tapioca Dainty. Place red cherry jam in sherbet glasses. Cover with Minute Tapioca Cream (see package); garnish with jam.

28 A dainty dessert at the left. Name it Cherry Jam Tapioca Dainty. Place red cherry jam in sherbet glasses. Cover with Minute Tapioca Cream (see package); garnish with jam.

26 Today, have a fruit cup that uses fruits in a novel way. Page 4 gives you several delicious combinations, each using snowy Baker's Southern Style Coconut for extra goodness.

29 Peachtime! Time to change Apple Cake (see page 24) into a Peach Cake, by substituting 2 pounds peaches, peeled and sliced, for apples. Reduce cinnamon to 1/4 teaspoon.
3 Stripes are in! So let's serve a striped parfait. Make up any two flavors of Jell-O Puddings, and alternate in layers. Chocolate and vanilla contrast most. Top with whipped cream.

4 Green apple sauce time is here. Serve your sauce very cold, in low dessert dishes, topped with a puff of whipped cream and a dash of nutmeg. It's grand eating!

5 Use Jell-O—any red flavor—and Jell-O Vanilla Pudding together today to make a pale pink beauty that's utterly new and grand. (Page 13).

6 Lemon Ice Cream (with Lemon Jell-O Ice Cream Powder) is something your refrigerator tray can turn out easily, to pile into chilled ripe cantaloupe halves. A summer treat.

7 Summer or winter, you just have to have a Coconut Custard Pie once in so often. Why not today (see page 41) and remembering the weather, serve it very cold. A favorite.

8 Keep surprising them! Today, it's Summer Dessert Waffles, heaped high with sugared raspberries. It's a marvelous version of raspberry shortcake. See recipe on page 24.

9 Hearty dinner? Then here's a light and a clever dessert. Cubes of watermelon folded into Lemon Jell-O when it's slightly thickened, then allowed to set in pretty molds.

10 Any red flavor of Jell-O will make lovely shining jewel-like cubes. Try piling these on vanilla ice cream made in your freezing tray. Call it Jell-O Cube Sundae.

11 Orange Pudding de Luxe, we christened it, and it lives up to its name. Orange Jell-O makes this Bavarian-like creation, to be served with fresh fruit for garnish (page 16).

12 To the king's and queen's taste—this dessert. Fold red raspberries, crushed and sweetened, into whipped cream, then serve on wedges of Angel Food (page 36). You'll love it.

13 What's better than good summer fruit in a fruit pie? Why, two good summer fruits—red raspberries and red currants, in a pie that's juicy yet not runny. See page 40 for the recipe.

14 Orange Pudding de Luxe is the perfect dessert to place between the courses of a meal. It is light, refreshing, and delicious.

15 Big, plump blueberries—in a generous helping—are accompanied by Calumet Nut Cookies (page 37). Hide enough cookies to have some tomorrow on the porch, with iced tea.

16 To the king's and queen's taste—this dessert. Fold red raspberries, crushed and sweetened, into whipped cream, then serve on wedges of Angel Food (page 36). You'll love it.

17 The hottest days have their blessings! For instance, a freezer of Orange Sherbet (page 32) offers a dessert so tart and refreshing, everyone perks up at the sight and taste!

18 Any red flavor of Jell-O will make lovely shining jewel-like cubes. Try piling these on vanilla ice cream made in your freezing tray. Call it Jell-O Cube Sundae.

19 Grand things happen when apples and blueberries meet in a Blueberry Puff Pudding. It's different and it's luscious, from crispy top to "way down under." Page 25.

20 Want lighter, more tender, more delicious cakes? Secret One, Swans Down Cake Flour. It's made of soft winter wheat, ground unbelievably fine—for the finest cakes. Secret Two, Calumet Baking Powder. Its famous double-action protects your baking every minute.

21 Magician trick! Fold chocolate sauce into half of your Minute Tapioca Cream. (See package.) Serve in sherbet or parfait glasses, half chocolate and half vanilla pudding.
**FROZEN DESSERTS**

**Banana Ice Cream**
- 3 cups milk
- 1 package Lemon Jell-O Ice Cream Powder
- 1 cup cream, whipped
- 4 tablespoons sugar

Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Fold in cream, mashed bananas, and sugar. Freeze in freezer. Makes 2 quarts ice cream.

**Butter Crunch Ice Cream**
- 1 can Vanilla Jell-O Freezing Mix
- ½ cup (1 can) milk
- 1 cup cream, whipped
- ½ cup crushed butter crunch candy

Empty can of Jell-O Freezing Mix into bowl. Fill can with milk and add gradually to Mix, stirring until blended. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir once after first ½ hour of freezing, adding candy while stirring. Freezing time: 2½ to 3 hours. Makes about 1½ quarts.

**Chocolate Brittle Ice Cream**
- ½ package (scant ½ cup) Chocolate Jell-O Ice Cream Powder
- 4 tablespoons sugar
- 1 cup milk
- 1 cup cream, whipped
- ½ cup crushed peanut brittle

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen ¼ inch thick on sides and twice more at 20-minute intervals, adding peanut brittle with third stirring. Freezing time: about 3 hours. Makes about ½ quart.

For about 1½ quarts, double recipe above, using full contents of package. Freeze in one or two trays 3 to 6 hours.

**Coffee Caramel Ice Cream**
- 4 tablespoons sugar
- ½ cup strong coffee
- ½ cup milk
- ½ package (scant ½ cup) Unflavored Jell-O Ice Cream Powder
- 1 cup cream, whipped

Caramelize sugar until golden brown. Add coffee gradually and stir until caramel is dissolved. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add coffee-caramel mixture. Fold in whipped cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen ¼ inch thick on sides and twice more at 20-minute intervals. Freezing time: about 3 hours. Makes ½ quart.

For 1½ quarts, double recipe above, using full contents of package. Freeze in one or two trays 3 to 6 hours.

**Jell-O Grape Ice**
- ¾ cup sugar
- 1 cup water
- 1 package Lemon Jell-O Ice Cream Powder
- 2 tablespoons lemon juice

Combine sugar and 1 cup water and boil 2 minutes. Remove from fire and dissolve Jell-O in hot syrup. Add 2 cups water and fruit juices. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. When partially frozen, turn into cold bowl and beat with rotary egg beater until blended and fluffy. Return to tray and continue freezing, stirring every 30 minutes until mixture holds its shape; then freeze until firm. Freezing time: 5 to 6 hours. Makes about 1½ quarts.

**Coffee**
- 1 tablespoon lemon juice

_Marbled Ice Cream_

Use Vanilla Jell-O Freezing Mix and Chocolate Jell-O Freezing Mix. Prepare each ice cream as directed on can, stirring thoroughly once after first ½ hour of freezing. Turn ice creams into cold bowls and place in refrigerator. Line sides and bottom of freezing tray with waxed paper, letting paper extend in 2-inch tabs at each end. Put ice creams by tablespoons into tray, alternating mixtures. Then with spatula, cut carefully through ice cream once in a wide zig-zag course. To serve, lift brick from tray with paper tabs, invert on platter, and remove waxed paper. Freezing time: 3 to 4 hours. Makes about 1½ quarts ice cream.

**Orange Ice Cream**
- 1 can Vanilla Jell-O Freezing Mix
- ½ cup orange juice
- ¼ teaspoon grated orange rind
- 1 cup cream, whipped

Empty can of Jell-O Freezing Mix into bowl. Add orange juice gradually to Mix, stirring until blended. Add orange rind. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first ½ hour of freezing. Freezing time: 2½ to 3 hours. Makes about 1½ pints ice cream.
Coffee Ice Cream
1 can Vanilla Jell-O Freezing Mix
½ cup (1 can) cold coffee
1 cup cream, whipped

Empty can of Jell-O Freezing Mix into bowl. Fill can with coffee and add gradually to Mix, stirring until blended. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first ½ hour of freezing, and again after 2 hours of freezing. Freezing time: 5 to 6 hours. Makes about 1 quart ice cream.

Date Ice Cream
¾ cup finely cut dates
1 cup milk
1 can Vanilla Jell-O Freezing Mix
1 cup cream, whipped
3 tablespoons orange juice
¼ teaspoon grated orange rind

Combine dates with ½ cup milk and cook over boiling water 7 to 9 minutes, or until mixture is thick. Empty can of Jell-O Freezing Mix into bowl. Add remaining ½ cup milk gradually to Mix, stirring until blended. Add date mixture. Fold in cream, then add orange juice and rind. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first ½ hour of freezing, then stir again after 1 hour of freezing, and again after 2 hours of freezing. Freezing time: 5 to 6 hours. Makes about 1 quart ice cream.

Fresh Peach Ice Cream
¾ cup fresh peach pulp, sweetened
1 teaspoon lemon juice
1 can Vanilla Jell-O Freezing Mix
½ cup (1 can) milk
1 cup cream, whipped

Combine peach pulp and lemon juice. Empty can of Jell-O Freezing Mix into bowl. Fill can with milk and add gradually to Mix, stirring until blended. Fold in cream; then fold in peach pulp. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first ½ hour of freezing. Freezing time: 2½ to 3 hours. Makes about 1¾ pints ice cream. Serve with fresh peach sauce, if desired.

Frozen Butterscotch Pudding
1 package Jell-O Butterscotch Pudding
2 cups milk
4 tablespoons sugar
1 cup cream, whipped

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Place over medium flame and cook until mixture comes to a boil and is thickened (about 5 minutes), stirring constantly. Add sugar and cool, stirring occasionally. Fold in whipped cream. Turn into freezing tray of automatic refrigerator and freeze 3 to 4 hours. Or pack in mold, filling it to overflowing, cover with waxed paper, press cover down tightly over paper, and pack in equal parts ice and salt; let stand 4 hours. Makes ½ quart.

Frozen Vanilla Pudding
1 package Jell-O Vanilla Pudding
2 cups milk
4 tablespoons sugar
1 cup cream, whipped

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Place over medium flame and cook until mixture comes to a boil and is thickened (about 5 minutes), stirring constantly. Add sugar and cool, stirring occasionally. Fold in whipped cream. Turn into freezing tray of automatic refrigerator and freeze 3 to 4 hours. Or pack in mold, filling it to overflowing, cover with waxed paper, press cover down tightly over paper, and pack in equal parts ice and salt; let stand 4 hours. Makes ½ quart.

Ginger Snap Ice Cream
1 can Vanilla Jell-O Freezing Mix
½ cup (1 can) milk
1 cup cream, whipped
¾ cup broken ginger snaps

Empty can of Jell-O Freezing Mix into bowl. Fill can with milk and add gradually to Mix, stirring until blended. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first ½ hour of freezing, adding ginger snaps while stirring. Freezing time: 2½ to 3 hours. Makes about 1½ pints ice cream.

Grape-Nuts Ice Cream
½ package (scant ½ cup) Vanilla Jell-O Ice Cream Powder
2 tablespoons sugar
1 cup milk
1 cup cream, whipped
½ to ¾ cup Grape-Nuts

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in whipped cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen ¼ inch thick on sides and twice more at 20-minute intervals, adding Grape-Nuts with third stirring. Freezing time: about 3 hours. Makes ¾ quart ice cream.

For 1½ quarts, double recipe above, using full contents of package. Freeze in one or two trays 3 to 6 hours.

Chocolate Chip Ice Cream
1 can Vanilla Jell-O Freezing Mix
½ cup (1 can) milk
1 cup cream, whipped
½ cup coarsely chopped Baker's Semi-Sweet Chocolate

Empty can of Jell-O Freezing Mix into bowl. Fill can with milk and add gradually to Mix, stirring until blended. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first ½ hour of freezing, adding chocolate while stirring. Freezing time: 2½ to 3 hours. Makes about 1½ pints ice cream.
Here's something you may never have dipped a spoon into—Jell-O Grape Ice. It's a lovely color, and as luscious tasting as it looks. The easy recipe is on page 28.

Sometimes freezing makes good things better still. See Frozen Vanilla Pudding on page 29 if you don’t believe it. Perhaps you'll add a fresh fruit sauce or sponge cake.

Make up a shallow pan of Jell-O, Imitation Strawberry flavor. When firm, break into bits with a fork, mix with whipped cream and pile in glasses lined with lady fingers.

Graham crackers make the pie shell, Jell-O Butterscotch Pudding makes the filling of one of the grandest pies you ever ate. See page 41 for the way it’s done. You’ll serve it often.

Fresh Raspberry Shortcake makes a family say, "August is even better than July." So use the Strawberry Shortcake recipe on page 20. Do what it says—you can't go wrong.

When fresh fruits abound—remember that Fresh Fruit Tapioca recipe on the Minute Tapioca package. It's a gold mine! Today, make it with blueberries, it's a summer treat!

Presto-change! Turn Pineapple Upside Down Cake (see page 24) into a Peach Upside Down Cake by using 2 cups sliced fresh peaches instead of pineapple and nuts.

To have the family sighing with satisfaction, serve Coffee Ice Cream (page 29) in parfait glasses and top with whipped cream. Call it Café Parfait, for perfect coffee flavor it is!

Like Maple Ice Cream? Then make up a batch using Maple Jell-O Ice Cream Powder and taste maple at its best. Chopped nut meats or toasted coconut should top it.

Serve a quick meal today, being confident that Orange Pineapple Ice Cream will have everyone leaving the table happy. Flavor and fruit are in Jell-O Freezing Mix.

Sliced fresh peaches smell so good when you’re slicing them, it’s hard to remember anything but a pitcher of cream. But try molding the slices in Orange or Lemon Jell-O.

Remember what a lot of trouble our ice cream making used to be? Let's make Strawberry Ice Cream today the easy Jell-O Ice Cream Powder or Freezing Mix way.

Big squares of hot gingerbread (page 20 has a good recipe) with tall glasses of ice-cold milk. There's your dessert idea for today. And a grand old-fashioned dessert, too.

Plums aren't ripe for nothing! Today make Fresh Plum Snow, (page 16) and serve it plain, with whipped cream or cold Custard Sauce (page 45). An August treat.
Here's a tea-room trump trick! Raspberry Glacé Lemon Pie uses plump, red raspberries and Lemon Jell-O in a way that is wholly new. See page 40 for how it's done.

About the nicest filling a crisp tart shell ever meets, Jell-O Chocolate Pudding. Add ¼ cup cream, whipped, and ¾ cup Baker's Premium Shred Coconut. Turn into tart shells.

Serve Black and White Cup Cakes, warm with Parfait Lemon Sauce, and see how fast they disappear! See pages 37 and 45 for the recipes which you'll be using often.

About the nicest filling a crisp tart shell ever meets, Jell-O Chocolate Pudding. Add ¼ cup cream, whipped, and ¾ cup Baker's Premium Shred Coconut. Turn into tart shells.

Three of a kind! In Chilled Melon Cup serve balls or cubes of chilled cantaloupe, golden honeydew, and rosy watermelon, with orange juice. It's pretty and it's delicious, too.

Most families will agree that you can't serve Jell-O Butterscotch Pudding too often. Today, you might fold chopped nut meats and sliced dates into the cooled pudding.

Boston Cream Pie today. Between cake layers, spread Jell-O Butterscotch Pudding, made as usual, except that you use less milk—only 1½ cups. Cool before spreading.

Minute Tapioca Cream never was as creamy and fluffy as it is right now, made by the package recipe. And if you make a sauce of fresh plums—now ripe—it's 4-star!

Gay Jell-O Pies add a smart note to the dessert list. They are "baked" in the refrigerator. Today, you might try Jell-O Chiffon Pie (page 40), made with Lemon Jell-O.

It's Plum Puff Pudding. It uses fresh prune plums in a deep dish affair with a fluffy cake topping. You serve it warm and it needs no sauce. It's just perfect. Recipe on page 21.

Make up two batches of Jell-O—one Orange, one Cherry—today, and before dinner, cut into cubes and pile in parfait glasses in alternate layers. Colorful is right!

Cantaloupe, so ripe you can tell by the honey smell of it that it's sweet, needs nothing but a section of lime or lemon to bring it to perfection. Chill it well, of course, before serving.

Ocean Crest Bavarian is the coolest, loveliest looking dish that ever appears at your table. With red ripe berries for garnish, a color poem. See page 16 for the recipe.

Ice Cream making's easy now. Use Jell-O Freezing Mix—with rich chocolate, true vanilla, or real fruits and nuts right in the Mix. Or Jell-O Ice Cream Powder in 5 flavors—and unflavored. Either will give you creamy-smooth perfection, almost without effort.
Peach Ice Cream Tarts
1 box Birds Eye Sliced Peaches, thawed
8 baked 3⅔-inch tart shells
2 teaspoons lemon juice
1 tablespoon flour
3 egg whites
6 tablespoons sugar
1 pint vanilla ice cream

Drain peaches, reserving juice; arrange peaches in bottom of tart shells and sprinkle with lemon juice. Add peach juice slowly to flour, stirring until smooth. Cook until thickened, stirring constantly. Cool and pour over peaches. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Cover peaches with hard ice cream. Pile meringue on top, being sure ice cream is well covered. Place under broiler 3 minutes, or until meringue is browned. Serve immediately.

Pineapple Coconut Ice Cream
1 can Vanilla Jell-O Freezing Mix
⅛ cup canned pineapple juice
⅛ cup canned crushed pineapple, drained
1 cup cream, whipped
½ can Baker's Southern Style Coconut, chopped

Combine Jell-O Freezing Mix, pineapple juice, and pineapple in bowl. Fold in cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir thoroughly once after first 3½ hours of freezing and add coconut. Freezing time: to 3 hours. Makes 1¾ pints.

Pistachio Ice Cream
½ package (scant ½ cup) Vanilla Jell-O Ice Cream Powder
2 tablespoons sugar
1 cup milk
1 cup cream, whipped
⅝ to ⅞ teaspoon almond extract
Green coloring

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in whipped cream and flavoring. Add bit of green coloring—only enough to tint a delicate shade. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen ⅛ inch thick on sides and twice more at 20-minute intervals. Freezing time: about 3 hours. Makes ⅞ quart.

Orange Sherbet
1 package Lemon Jell-O Ice Cream Powder
1 to 2 tablespoons grated orange rind
2 cups sugar
5 cups boiling water
1 cup orange juice
½ cup lemon juice

Combine Jell-O Ice Cream Powder, orange rind, and sugar. Add boiling water very gradually, stirring until powder is dissolved. Add orange and lemon juice. Strain into freezer, cool, and freeze. Makes 1¾ quarts sherbet.

Frozen Mocha Pudding
1 package Jell-O Chocolate Pudding
1½ cups milk
½ cup double-strength coffee
4 tablespoons sugar
1 cup cream, whipped

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Add coffee. Place over medium flame and cook until mixture comes to a boil and is thickened (about 5 minutes), stirring constantly. Add sugar and cool, stirring occasionally. Fold in cream. Turn into freezing tray of refrigerator; freeze 3 to 4 hours. Makes ⅜ quart.

Red Raspberry Ice Cream
1 cup raspberries or 1 box Birds Eye Raspberries
3 tablespoons sugar
1 can Vanilla Jell-O Freezing Mix
½ cup milk
1 cup cream, whipped

Crush raspberries and force ⅛ through sieve to remove seeds. Combine raspberries and add sugar. Empty can of Jell-O Freezing Mix into bowl. Add milk gradually, stirring until blended. Fold in cream and raspberries. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir once after first 3½ hour of freezing. Freezing time: 2½ to 3 hours. Makes 1½ quarts.

Toasted Almond Ice Cream
½ package Vanilla Jell-O Ice Cream Powder
2 tablespoons sugar
1 cup milk
1 cup cream, whipped
⅜ cup finely chopped blanched almonds, toasted

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in whipped cream. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen ⅛ inch thick on sides and twice more at 20-minute intervals, adding nuts with third stirring. Freezing time: about 3 hours. Makes ¾ quart.

Frozen Peach Mold
1 cup fresh peach pulp
4 tablespoons sugar
Dash of salt
2 drops almond extract
1 cup milk

Combine peach pulp, sugar, salt, and flavoring. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Fold in whipped cream; then fold in peach mixture. Turn into freezing tray of automatic refrigerator, setting control for coldest freezing temperature. Stir when frozen ⅛ inch thick on sides and twice more at 20-minute intervals. Freezing time: about 3 hours. Makes 1 quart.

When frozen, pack in melon mold, cover with waxed paper; press cover down tightly over paper. Pack in ice and salt. Let stand 1 hour. One box Birds Eye Peaches, thawed, may be used. Substitute peach juice for part of milk.
### DESSERT CAKES

#### Fourth of July Cake
*(3 eggs)*

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ½ teaspoon salt
- 1 ½ teaspoons grated lemon rind
- 1 tablespoon grated orange rind
- ½ cup butter or other shortening
- 1 ½ cups sugar
- 3 eggs
- ½ cup milk

Sift flour once, measure, add baking powder and salt, and sift together three times. Add lemon and orange rind to butter and cream thoroughly; add sugar gradually, and cream together until light and fluffy. Beat eggs until very thick and light; add to creamed mixture and beat well. Add flour, alternately with milk, a small amount at a time, beating well after each addition. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes, or until done. Spread Caramel Frosting (page 44) between layers and Seventeen Minute Frosting (page 44) on top of cake. Arrange small sticks of red and white striped candy on top of cake, to represent fire crackers, with bits of string to represent fuses.

#### Berkshire Fruit Cake
*(6 eggs)*

<table>
<thead>
<tr>
<th>3 ½ cups sifted Swans Down Cake Flour</th>
<th>1 cup butter or other shortening</th>
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<tr>
<td>1 teaspoon Calumet Baking Powder</td>
<td>6 eggs, well beaten</td>
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<tr>
<td>1 teaspoon salt</td>
<td>4 ½ cups raisins</td>
</tr>
<tr>
<td>½ teaspoon cloves</td>
<td>4 ½ cups currants</td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td>1 cup thinly cut citron</td>
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<tr>
<td>½ teaspoon mace</td>
<td>½ cup grape juice</td>
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<td></td>
<td>¼ cup light molasses</td>
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</table>

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add fruit, grape juice, and molasses, and mix well. Add flour gradually, beating after each addition until smooth. Turn into tube pan, which has been greased, lined with heavy paper, and again greased. Bake in slow oven (250°F.) 4½ hours. Makes 5 ½ pounds.

#### Hot Milk Sponge Cake
*(3 eggs)*

<table>
<thead>
<tr>
<th>1 cup sifted Swans Down Cake Flour</th>
<th>¼ teaspoon salt</th>
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<tbody>
<tr>
<td>Down Cake Flour</td>
<td>3 eggs</td>
</tr>
<tr>
<td>1 teaspoon Calumet Baking Powder</td>
<td>1 cup sugar</td>
</tr>
<tr>
<td>2 teaspoons lemon juice</td>
<td>6 tablespoons hot milk</td>
</tr>
</tbody>
</table>

Sift flour once, measure, add baking powder and salt, and sift together three times. Beat eggs until very thick and light and nearly white (10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly and thoroughly until batter is blended. Turn at once into ungreased tube pan and bake in moderate oven (350°F.) 35 minutes, or until done. Remove from oven and invert pan 1 hour.

#### Pecan Topped Cake
*(2 egg yolks)*

- 2 cups sifted Swans Down Cake Flour
- 2 teaspoons Calumet Baking Powder
- ¼ teaspoon salt
- ½ cup butter or other shortening
- ¼ cup brown sugar, firmly packed
- 2 egg yolks, unbeaten
- ½ cup milk
- 1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F.) 40 minutes; then sprinkle mixture of 1 tablespoon melted butter, 2 tablespoons brown sugar, and ¼ cup chopped pecans over top of cake and bake 10 to 15 minutes longer.

#### Feather Spice Cake
*(2 eggs)*

- 2 ½ cups sifted Swans Down Cake Flour
- ½ cup butter or other shortening
- 2 ½ teaspoons Calumet Baking Powder
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon mace
- ¼ cup molasses
- ¼ cup milk
- ⅛ teaspoon cloves

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add molasses and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes, or until done.

#### Caramel Devil's Food Cake
*(2 eggs or 3 egg yolks)*

- 2 cups sifted Swans Down Cake Flour
- 1 teaspoon soda
- ¼ teaspoon salt
- ½ cup butter or other shortening
- 1 ¼ cups brown sugar, firmly packed
- 2 eggs or 3 egg yolks, unbeaten
- 3 squares Baker's Unsweetened Chocolate, melted
- 1 cup milk
- 1 teaspoon vanilla

Sift flour once, measure, add soda and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased deep 9-inch layer pans in moderate oven (350°F.) 25 to 30 minutes. Spread Caramel Frosting (page 44) between layers and over cake.
1. Peach Ice Cream is a dish that somebody thought up on a blue-skied, sunny day. So now, while peaches are ripe and the weather's fine, let's have some. The recipe is on page 29.

2. Remember the red cinnamon candies you loved when you were a child? Well, remember to get some for today's dessert—Blushing Apple Tapioca. It'll make 'em all say "Ah." Page 5.


8. That chocolaty smell coming from the kitchen today will have them guessing. It's Chocolate Sponge Roll (page 36) cooled before spreading with whipped cream and rolled.

9. Do you ever toast coconut? It's easy, if you watch it, let it just brown. Today, use it for a topping for Jell-O Butterscotch Pudding. Two good things together—one grand dessert.

10. Paradise Pudding today. Know what it is? It's Cherry Jell-O, nuts, marshmallows, cherries and crushed macaroons in a recipe that's on our four star list of "musts." (Page 16).


15. All the family—big ones and little ones—like Minute Tapioca Cream. And today, for fun, we add sliced maraschino cherries on top, and serve in our best sherbet glasses.

20. A luxury ice cream worth keeping on your "Special" list. Try it today. Page 32 tells how to turn Jell-O Ice Cream Powder into Toasted Almond Ice Cream. It's really delicious!

21. Apples are ready and ripe now for your best apple pie. Serve it warm, with a big blob of creamy hard sauce on top. That is, if you hadn't rather top it with ice cream.

22. Now it's Fall, let's have the Spring! Thanks to Birds Eye Quick Freezing, you can—see page 9 for how Birds Eye strawberries and Birds Eye rhubarb get together.

27. Get out your ring mold today and into Orange Jell-O mold white grapes and fresh pears. (Page 9). When ready, unmold, fill center with whipped cream and stand back to admire.

29. Your automatic refrigerator is a piece of magic. So is Jell-O Freezing Mix. Today, watch them make Pineapple Coconut Ice Cream (page 32) without your bothering.
A September team—pears and plums. So let them get together in Jellied Pears and Plums, an easy-to-do dessert that's mighty good. The recipe is on page 4. Try it!

Even if you're not good at pastry, do this. Make Chocolate Wafer Pie, arranging vanilla wafers on bottom and around sides of pie plate. Fill with Jell-O Chocolate Pudding!

Fruit, the more kinds the merrier, is always in favor. So let's do this. Pile Lemon Jell-O cubes into parfait glasses till half full. Cover with fruit, then with more of the Lemon Jell-O cubes.

Some recipes can be varied, endlessly. Today, you can try Plum Puff Pudding (page 21) but use 4 cups of sliced fresh peaches instead of the plums; add 2 tablespoons lemon juice.

Lots of taste testers—men and women—tell us this is the best squash pie they ever tasted. You use Birds Eye Cooked Squash and follow the recipe on page 41. The best pie ever!

Banana Thrill, we've christened it, and it's Minute Tapioca Cream—all fluff-puff, custardly goodness—topped with a crown of banana slices all around the edge of the sherbet glass.

Tea rooms say this always gets them. Chocolate cake heaped with whipped cream and garnished with banana slices, dipped in chocolate. See how grand it looks in the first column.

Lots of taste test-ers—men and women—tell us this is the best squash pie they ever tasted. You use Birds Eye Cooked Squash and follow the recipe on page 41. The best pie ever!

A sauce of Birds Eye Fruits makes Tapioca Cream new and different. We hope you follow exactly the package recipe for the Cream, for it's especially sure to be fluffy, perfect.

Chocolate Chip Pudding or Polka Dot Pudding—whatever its name, it's Jell-O Vanilla Pudding, chilled, with 6 squares of Baker's Semi-Sweet Chocolate, chopped and folded in.

Let variety be your watchword! Serve Jell-O (any flavor), with fruit molded in, as a crested whip, or plain with a fruit garnish. Lovely to look at—delicious to eat!

Jell-O is so good "just plain," you may forget what a variety of grand dishes Jell-O can make. Tarts, Bavarians, whips, fruited molds—the tempting variety is endless, thanks to the lusciousness of Jell-O's six delicious flavors.
DESSERT CAKES

Chocolate Peanut Cream Cake
(1 egg and 2 egg yolks)
2 1/2 cups sifted Swans Down Cake Flour
2 1/4 teaspoons Calumet Baking Powder
3/4 teaspoon salt
1/2 teaspoon soda
3/4 cup butter or other shortening
1 1/4 cups sugar
1 egg, unbeaten
2 egg yolks, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
3/4 cup milk
1 teaspoon vanilla
1/2 cup boiling water

Sift flour once, measure, add baking powder, salt, and soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and egg yolks, one at a time, beating well after each. Add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla, then add boiling water, beating quickly and thoroughly. Bake in greased pan, 12x8x2 inches, in moderate oven (325°F.) 50 minutes, or until done. Spread Peanut Cream Frosting (page 44) on cake.

Chocolate Apricot Dessert Cake
(2 eggs)
2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder
1/2 cup sugar
1/2 cup butter or other shortening
1 1/4 cups sugar
2 eggs, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
3/4 cup milk
1 teaspoon vanilla
1/2 cup cooked, dried apricots, drained and coarsely cut
3 tablespoons confectioners' sugar
1/4 teaspoon almond extract
1 cup cream, whipped

Sift flour once, measure, add baking powder, soda, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla and apricots, mixing thoroughly. Bake in two greased 9-inch layer pans in moderate oven (350°F.) 30 minutes. Add confectioners' sugar and vanilla to whipped cream. Spread between layers and on top of cake. To decorate, dip ends of apricot halves in melted chocolate and arrange on top of cake.

Angel Food Cake
(8 to 10 egg whites)
1 cup sifted Swans Down Cake Flour
1 1/4 cups sifted granulated sugar
1 cup egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon vanilla
1/4 teaspoon almond extract

Sift flour once, measure, add 1/2 cup sugar, and sift together four times. Beat egg whites and salt with rotary egg beater or flat wire whisk. When foamy, add cream of tartar and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Add remaining 3 1/4 cup sugar, 2 tablespoons at a time, beating with rotary egg beater or whisk after each addition until sugar is just blended. Fold in flavoring. Then sift about 1/4 cup flour over mixture and fold in lightly; repeat until all is used. Turn into ungreased 9-inch angel food pan. Cut gently through batter with knife to remove air bubbles. Bake in slow oven (325°F.) 45 to 50 minutes. Remove from oven and invert pan 1 hour, or until cold. Spread icing or frosting thinly on top and sides of cake.
SMALL CAKES & COOKIES

Caterer's Cakes

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>3 cups sifted Swans Down Cake Flour</td>
<td>1/2 cup sugar</td>
</tr>
<tr>
<td>3 teaspoons Calumet Baking Powder</td>
<td>1/2 cup milk</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>1/2 cup water</td>
</tr>
<tr>
<td>1/4 cup butter or other shortening</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>3 egg whites, stiffly beaten</td>
<td>1/2 cup chopped walnut or pecan meats</td>
</tr>
</tbody>
</table>

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with liquid, a small amount at a time, beating after each addition until smooth. Add flavoring; fold in egg whites quickly and thoroughly. Bake in greased shallow pan, 15x10 inches, in moderate oven (375°F.) about 40 minutes. When cold, cut into various shapes with knife or cutters. Frost with white, chocolate, and tinted Butterfly Frostings (page 44). Decorate daintily as desired, using colored candies or sugars, candied and dried fruits, nuts, or coconut. Makes about 3 dozen cakes. For Valentine Cakes, cut with heart-shaped cutter.

Coconut Spice Drops

<table>
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<tbody>
<tr>
<td>2 cups sifted Swans Down Cake Flour</td>
<td>1/4 cup brown sugar, firmly packed</td>
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<tr>
<td>1/2 teaspoon Calumet Baking Powder</td>
<td>2 eggs, unbeaten</td>
</tr>
<tr>
<td>1/4 teaspoon soda</td>
<td>1/2 cup molasses</td>
</tr>
<tr>
<td>1/4 teaspoon cinnamon</td>
<td>2 tablespoons milk</td>
</tr>
<tr>
<td>1/4 teaspoon ginger</td>
<td>1 cup Baker's Premium</td>
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<tr>
<td>1/4 teaspoon mace</td>
<td>Shredded Coconut</td>
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</tbody>
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Sift flour once, measure, add baking powder, soda, salt, and spices, and sift together three times. Cream butter thoroughly; add sugar gradually, creaming until light. Add eggs and beat well; then molasses. Add flour, alternately with milk, beating well after each addition. Add coconut. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (375°F.) 10 to 12 minutes. Makes 3 1/2 dozen.

Chocolate Pinwheels

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<tbody>
<tr>
<td>1 1/2 cups sifted flour</td>
<td>1/2 cup sugar</td>
</tr>
<tr>
<td>1/4 teaspoon Calumet Baking Powder</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>1 teaspoon lemon juice</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>1/4 cup chopped walnut or pecan meats</td>
</tr>
<tr>
<td>1 egg yolk, unbeaten</td>
<td>1/2 cup butter or other shortening</td>
</tr>
<tr>
<td>3 tablespoons milk</td>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>1 square Baker's Unsweetened Chocolate, melted</td>
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</table>

Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, and cream together until fluffy. Add egg yolks; beat well. Add flour, alternately with milk, mixing well after each addition. Divide dough in two parts. To one part, add chocolate; blend. Chill until firm enough to roll. Roll each half into rectangular sheet, 1/2 inch thick; place plain sheet over chocolate. Roll as for jelly roll. Chill overnight. Cut in 1/2-inch slices. Bake on ungreased baking sheet in hot oven (400°F.) 5 minutes. Makes 3 1/2 dozen.

Brownies

<table>
<thead>
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<tr>
<td>3/4 cup sifted Swans Down Cake Flour</td>
<td>1/2 cup brown sugar, firmly packed</td>
</tr>
<tr>
<td>1/2 teaspoon Calumet Baking Powder</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1 teaspoon lemon juice</td>
</tr>
<tr>
<td>1/4 cup butter or other shortening</td>
<td>1/4 cup chopped walnut or pecan meats</td>
</tr>
<tr>
<td>2 squares Baker's Unsweetened Chocolate, melted</td>
<td></td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>1/2 cup sugar</td>
</tr>
<tr>
<td>2 eggs, well beaten</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/2 cup chopped walnut meats</td>
<td>1/2 cup chopped walnut or pecan meats</td>
</tr>
</tbody>
</table>

Sift flour once, measure, add baking powder and salt, and sift again. Add butter to chocolate and mix well. Add sugar gradually to eggs, beating thoroughly; then chocolate mixture and blend. Add flour and mix well; then nuts and vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F.) 35 minutes. Cut in squares; remove from pan and cool on cake rack. Makes 2 dozen brownies.

Calumet Nut Cookies

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<tbody>
<tr>
<td>1 cup sifted flour</td>
<td>1/2 cup sugar</td>
</tr>
<tr>
<td>1 teaspoon Calumet Baking Powder</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/4 cup baking powder</td>
<td>1 teaspoon lemon juice</td>
</tr>
<tr>
<td>1/4 cup brown sugar, firmly packed</td>
<td>1/4 cup chopped walnut or pecan meats</td>
</tr>
<tr>
<td>2 tablespoons milk</td>
<td>2 teaspoons Calumet Baking Powder</td>
</tr>
<tr>
<td>1 teaspoon Calumet Baking Powder</td>
<td>1/2 cup baking powder</td>
</tr>
<tr>
<td>1 cup Baker's Premium</td>
<td>1/2 cup brown sugar, firmly packed</td>
</tr>
<tr>
<td>1 cup shredded coconut</td>
<td>1 teaspoon lemon juice</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td>1/4 cup chopped walnut or pecan meats</td>
</tr>
</tbody>
</table>

Sift flour once, measure, add baking powder, and sift again. Cream shortening, add sugar gradually, and cream well. Add eggs, one at a time, beating well after each. Then add lemon juice, flour, and nuts and mix until blended. Drop from teaspoon on ungreased baking sheet 1 inch apart. Bake in hot oven (425°F.) 10 minutes. Makes 2 dozen cookies. Double recipe for 4 dozen cookies.

Black and White Cup Cakes

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 tablespoons sugar</td>
<td>3 tablespoons water</td>
</tr>
<tr>
<td>11/2 squares Baker's Unsweetened Chocolate</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon soda</td>
<td>2 cups sifted Swans Down Cake Flour</td>
</tr>
<tr>
<td>2 teaspoons Calumet Baking Powder</td>
<td>2 teaspoons Calumet Baking Powder</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1/2 teaspoon baking powder</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>1/4 cup brown sugar, firmly packed</td>
</tr>
<tr>
<td>2 egg whites, unbeaten</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/2 cup milk</td>
<td>1/2 cup chopped walnut or pecan meats</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td>1/2 cup brown sugar, firmly packed</td>
</tr>
</tbody>
</table>

Combine sugar, water, and chocolate in saucepan and cook over low flame until thick and smooth, stirring constantly. Stir in soda; cool slightly.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating very thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Divide batter in two parts; to one part, add chocolate mixture, stirring until blended. Put by teaspoons into greased cup-cake pans, alternating light and dark mixtures. Bake in moderate oven (375°F.) 25 minutes. Makes 18 large cup cakes. Serve plain or spread with frosting.
Yum! Today's Macaroon Meringue Tapioca has jelly baked into the meringue, and down underneath, creamy, fluffy Minute Tapioca pudding and crumbled macaroons. (Page 25.)

Handsome is as handsome does. Turn Orange Jell-O into a loaf mold and add halved and seeded green grapes and orange sections. Chill. Unmold. Slice. Handsome!

Today, the happy mating of Jell-O and of Jell-O Pudding (put together the flavors you'd like to see together). See Creamy Jell-O Parfait on page 13 for how easily it's done.

Apple Julep Cup. Mold Lime Jell-O in a shallow pan. When firm, cut in cubes, pile into sherbet glasses with freshly cut apples, pour 3 or 4 tablespoons fruit juice on each glass.

Today's dessert is a salad—and luscious! Stuff Tokay grapes with cream cheese, mold in Orange Jell-O. The recipe for Stuffed Tokay Grape Salad is on page 5—and it's good.

For a "partified" dessert, serve Tutti-frutti Ice Cream. Thanks to that modern marvel, Jell-O Freezing Mix, it's easy—just the right Tutti-frutti blending is in the Mix, ready to use.

It's called Jell-O Coronet. There are canned white cherries and grapefruit sections in Cherry Jell-O. It's garnished with grapefruit sections. The picture is at the right.

Creamy Fig Pudding. Chill dissolved Lemon Jell-O until syrupy, fold in 1/2 cup cream, whipped till thick and shiny but not stiff, add 3/4 cup chopped stewed figs, sweetened.

Dissolve Lemon Jell-O in 1 cup hot water, add 1 cup sweet cider. Chill until slightly thickened, then fold in 1 1/2 cups red apples, cut in strips, with the skin still on. Mold.

Cookies — Coconut Spice Drops (page 37)—need little but a pitcher of cold milk or a pot of hot cocoa to make a grand dessert. Store extra cookies in a jar, for raids later.

Today, perfume your whole house with the smell of Hot Gingerbread (page 20). Then, to add more thrill, top it with Sunshine Foamy Sauce (page 45) and serve while warm.

Chocolate is America's favorite tapioca pudding. So today, turn to page 13 for Chocolate Tapioca Cream. Serve it cold in tall parfait glasses, topped with cream.

First make the Angel Food, page 36. Then top with a tangy pineapple icing. Here's how. Use 1/4 cup drained crushed pineapple for the raspberries in Raspberry Icing (page 44).
A plain cake never met up with a lovelier and a grander tasting sauce than Crimson Sauce (page 45). Tart red jelly or jam play their part, and you score a red letter success.

Snow today—Apple Snow atop a dish of plain Jell-O. Read all about it on page 5—Apple Snow Jell-O—and remember where this recipe is. We wager you'll use it often.

Jell-O Butterscotch Pudding is so good and butterscotchy, we almost hate to suggest adding a thing. But today, see what rice and pineapple can do with it! Page 16.

Simple, inexpensive, but mighty good is Apricot Whip (page 12). Good "just so" but try it sometime with chilled Custard Sauce (page 45) poured over it. It's grand.

Rejoice! Ice cream is no longer a special once-in-a-while treat. Today, turn Maple Walnut Freezing Mix (with milk and cream) into your freezing tray and... serve proudly.

Jell-O Puddings—in chocolate, butterscotch, and vanilla flavors—are life-savers for every day. But see what they can do for parties! For instance, Jell-O Pudding, chocolate flavor, makes the filling of these Hallowe'en tarts.
## PIES AND TARTS

### Pie Crust

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 1/2 cups sifted flour</td>
<td>3/4 cup cold shortening</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>3/4 cup cold water (about)</td>
</tr>
</tbody>
</table>

Sift flour once, measure, add salt, and sift again. Cut in shortening until pieces are size of a small pea. Add water, a small amount at a time, mixing lightly. Wrap in waxed paper; chill. Roll out on slightly floured board. Bake in hot oven (450°F.) 15 minutes. Makes pastry for one 9-inch two-crust pie, or fifteen 3 1/2-inch tart shells.

### Raspberry Glacé Lemon Pie

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 package Lemon Jell-O</td>
<td>1/4 cup lemon juice</td>
</tr>
<tr>
<td>1 1/2 cups hot water</td>
<td>3/4 cup heavy cream</td>
</tr>
<tr>
<td>1/2 cup sugar</td>
<td>1 baked 9-inch pie shell</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>2 1/2 cups raspberries</td>
</tr>
</tbody>
</table>


To make glace, combine 3/4 cup fresh raspberries, or 3/4 box Birds Eye Red Raspberries, thawed, 2 tablespoons sugar, and 2 tablespoons water in small saucepan. Cook gently until raspberries are very soft. Drain, reserving juice; measure 3 tablespoons. Add to 3/4 cup Jell-O. Chill until syrupy.

### Raspberry Glacé Lemon Pie

<table>
<thead>
<tr>
<th>Ingredients</th>
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</tr>
</thead>
<tbody>
<tr>
<td>3 egg yolks, slightly beaten</td>
<td>1/4 cup sugar</td>
</tr>
<tr>
<td>1 cup water</td>
<td>1 package Lemon or Lime Jell-O</td>
</tr>
<tr>
<td>3 tablespoons lemon juice</td>
<td>1/2 teaspoons grated lemon rind</td>
</tr>
<tr>
<td>Dash of salt</td>
<td>3 egg whites</td>
</tr>
<tr>
<td>1 baked 9-inch pie shell</td>
<td>1 recipe Pie Crust</td>
</tr>
</tbody>
</table>

Combine egg yolks and 4 tablespoons sugar in top of double boiler, mixing well. Add water and blend. Cook over hot water until mixture coats spoon, stirring constantly. Remove from fire. Add Jell-O and stir until dissolved. Add lemon juice and rind. Chill until slightly thickened. Add salt to egg whites and beat until foamy; then add remaining 4 tablespoons sugar gradually, and continue beating until stiff. Fold slightly thickened Jell-O into egg whites. Pour into cold pie shell. Chill until firm.

### Ambassador Strawberry Tarts

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup cream, whipped</td>
<td>1 egg white, stiffly beaten</td>
</tr>
<tr>
<td>4 tablespoons sugar</td>
<td>1/4 teaspoon vanilla</td>
</tr>
<tr>
<td>1 1/2 teaspoon salt</td>
<td>1 can Baker's Southern Style Coconut</td>
</tr>
<tr>
<td>1 cup sweetened sliced strawberries or 1 box Birds Eye Strawberries, thawed</td>
<td>6 baked 3 1/2-inch tart shells</td>
</tr>
</tbody>
</table>

Combine cream, egg white, sugar, vanilla, and 1 cup coconut. Place strawberries in bottom of tart shells, pile cream mixture on fruit, and sprinkle with coconut. Serves 6.

### Apricot Pie

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 1/2 tablespoons Minute Tapioca</td>
<td>1/4 cup sugar</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>1 tablespoon melted butter</td>
</tr>
<tr>
<td>1 cup cooked dried apricots, drained</td>
<td>1/2 cup canned crushed pineapple, drained</td>
</tr>
<tr>
<td>1 cup apricot juice</td>
<td>1/4 cup pineapple juice</td>
</tr>
<tr>
<td>1 recipe Pie Crust</td>
<td>1 recipe Pie Crust</td>
</tr>
</tbody>
</table>

Combine Minute Tapioca, sugar, salt, butter, fruit, and fruit juices; let stand 15 minutes, or while pastry is being made. Line 9-inch pie plate with about 3/4 of pastry, rolled 3/4 inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim. Fill with apricot mixture. Moisten edge of pie with cold water and arrange lattice of pastry strips across top. Flute rim with fingers. Bake in hot oven (425°F.) 10 minutes; then decrease heat to moderate (350°F.) and bake 30 minutes longer. Cool. Serve with or without whipped cream.

### Jell-O Chiffon Pie

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 package Orange Jell-O</td>
<td>1/2 teaspoon ginger</td>
</tr>
<tr>
<td>1 cup hot water</td>
<td>Dash of clove</td>
</tr>
<tr>
<td>2 egg yolks, slightly beaten</td>
<td>2 tablespoons molasses</td>
</tr>
<tr>
<td>1/4 cup milk</td>
<td>2 cups mashed cooked pumpkin</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>2 egg whites</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>4 tablespoons sugar</td>
</tr>
<tr>
<td>1 teaspoon cinnamon</td>
<td>1 baked 9-inch pie shell</td>
</tr>
</tbody>
</table>

Dissolve Jell-O in hot water. Combine egg yolks, milk, 3/4 cup sugar, salt, spices, and molasses in top of double boiler, mixing well. Cook over hot water until mixture coats spoon, stirring constantly. Remove from fire. Add pumpkin and Jell-O and mix well. Chill until slightly thickened. Beat egg whites until foamy; then add remaining 4 tablespoons sugar gradually, and continue beating until stiff. Fold lightly into Jell-O mixture. Pour into cold pie shell. Chill until firm. Serve plain or with whipped cream.

### Raspberry Glacé Lemon Pie

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Measurements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 package Lemon Jell-O</td>
<td>1/4 cup lemon juice</td>
</tr>
<tr>
<td>1 1/2 cups hot water</td>
<td>3/4 cup heavy cream</td>
</tr>
<tr>
<td>1/2 cup sugar</td>
<td>1 baked 9-inch pie shell</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td>2 1/2 cups raspberries</td>
</tr>
</tbody>
</table>


To make glace, combine 3/4 cup fresh raspberries, or 3/4 box Birds Eye Red Raspberries, thawed, 2 tablespoons sugar, and 2 tablespoons water in small saucepan. Cook gently until raspberries are very soft. Drain, reserving juice; measure 3 tablespoons. Add to 3/4 cup Jell-O. Chill until syrupy.
PIES AND TARTS

Coconut Custard Pie
1/2 recipe Pie Crust
4 eggs, slightly beaten
1/2 cup sugar
1/4 teaspoon salt
3 cups milk
1 teaspoon vanilla
1 cup Baker's Premium Shred Coconut
Line a deep 9-inch pie plate with pastry, rolled 1/4 inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Combine remaining ingredients in order given. Pour into pie shell. Bake in hot oven (450°F.) 20 minutes; then decrease heat to moderate (350°F.) and bake 10 to 15 minutes longer, or until knife inserted comes out clean. Cool.

Minute Tapioca Lemon Pie
1/2 cup Minute Tapioca
3/4 cup sugar
1/2 teaspoon salt
3 cups water
2 egg yolks, slightly beaten
2 egg whites
4 tablespoons sugar

Combine Minute Tapioca, sugar, salt, and water in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire and pour slowly over egg yolks, stirring vigorously. Add butter, lemon juice, and rind. Turn into pie shell. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on pie and bake in moderate oven (350°F.) 15 minutes.

Coconut Squash Pie
1 box Birds Eye Cooked Squash, thawed
2 eggs, slightly beaten
1/2 can Baker's Southern Style Coconut
1/2 cup sugar
1 tablespoon melted butter
1/2 recipe Pie Crust
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon lemon extract
1 teaspoon vanilla
Dash of salt

Mix squash, eggs, chopped coconut, sugar, butter, cinnamon, nutmeg, lemon extract, vanilla, and salt thoroughly. Add milk gradually, stirring until smooth. Line a 9-inch pie plate with pastry rolled 1/4 inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim and flute with fingers. Fill with squash mixture. Bake in hot oven (450°F.) 20 minutes; then decrease heat to moderate (350°F.) and bake 20 minutes longer. Sprinkle remaining 1/2 can coconut on pie and bake 10 minutes.

Jell-O Mincemeat Tarts
1 package Cherry Jell-O
1 1/4 cups hot water
1 cup mincemeat
8 baked 3 1/2-inch tart shells


Coconut Orange Pie
1 package Jell-O Vanilla Pudding
1 1/4 cups milk
1/2 cup orange juice
2 tablespoons lemon juice
2 teaspoons grated orange rind
1 can Baker's Southern Style Coconut
1 baked 9-inch pie shell
2 egg whites
4 tablespoons sugar

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Place over medium flame and cook until mixture comes to a boil and is thickened, stirring constantly. Remove from fire; add orange juice, lemon juice and orange rind. Chill. Add 1/2 can coconut. Turn into pie shell. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining coconut. Bake in moderate oven (350°F.) 15 minutes, or until delicately browned.

Minute Tapioca Pecan Tarts
1 1/4 cups water
3 1/2 tablespoons Minute Tapioca
3 eggs, slightly beaten
2 tablespoons butter
1 1/2 cup coarsely chopped pecan meats
1/4 teaspoon salt
8 unbaked 3 1/4-inch tart shells
1 cup dark corn syrup

Combine water, Minute Tapioca, sugar, and salt in saucepan and mix well. Bring mixture quickly to a full boil over direct heat, stirring constantly. Remove from fire. Add corn syrup, eggs, and butter, and stir until blended. Cool, stirring occasionally—mixture thickens as it cools. Place about 1 tablespoon nuts in bottom of each unbaked tart shell; fill with tapioca mixture and bake in hot oven (425°F.) 20 minutes, or until browned. Cool.

Delicious Butterscotch Pie
1 package Jell-O Butterscotch Pudding
1 1/4 cups milk
2 egg yolks, slightly beaten
1 nine-inch graham cracker pie shell
2 egg whites
4 tablespoons sugar

Place pudding powder in saucepan. Add milk gradually, stirring constantly. Add egg yolks. Place over medium flame and cook until mixture comes to a boil and is thickened (about 5 minutes), stirring constantly. Cool and pour into pie shell. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until thoroughly blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with coconut. Bake in moderate oven (350°F.) 15 minutes.

To make graham cracker pie shell, crush 12 graham crackers. Add 2 tablespoons sugar and 2 tablespoons melted butter and mix well. Pack on bottom and sides of greased 9-inch pie plate.
November
DESSERT CALENDAR

6 A trick to file and vary around the year. Make a ring mold of Jell-O—say, Lime Jell-O, today—and fill the center with clusters of grapes (other fruits in other seasons).

7 We predict that this will be a Number One Dessert. There are lemon pies and lemon pies but this one is a winner. The recipe for Minute Tapioca Lemon Pie is on page 41.

13 Let's hope you have a jelly and jam cupboard. Anyway, get a can of pears and a tiny bottle of maraschino cherries and make Pear Tapioca, using recipe on page 8.

19 The more you learn about making fruit tapioca the better. Now that cranberries are in, make up a Cranberry Tapioca (page 4) and top with plain cream.

26 Hidden gold. Arrange very small canned peach halves in sherbet glasses. Place a few broken nuts in the hollow of each peach. Then cover with dissolved Lemon Jell-O. Chill.

20 Jell-O with fruit. It's a dessert suggestion you'll enjoy! In sherbet glasses or in a fancy mold, it decorates your table (the picture is shown above). And see how good it tastes.

27 Plunge—splurge on today's dessert. It uses a whole cup of cream—this Charlotte Russe Imperial (page 13), but it's as special as it sounds—a thing of beauty and lusciousness.

1 New—and different—and luscious! Coconut Orange Pie. It certainly will set your family or guests buzzing. See page 41 for the recipe that you'll treasure all your days.

8 Like red and green together? Mold Lime and Cherry Jell-O separately in shallow pans. When set, break into bits with fork and pile artistically into glasses. A ravishing beauty!

14 No custard to make, no fruits to bother with—just use Jell-O Freezing Mix and make Orange Pineapple Ice Cream (the fruit is in the Mix). It's a modern age miracle.

21 A new one! Instead of regular mince pie, make Jell-O Mincemeat Tarts. Easy to make, and so delicious, everyone who tastes them will want your recipe. See page 41.

28 Children, and all ages, are fond of chocolate. So give it to them in today's dessert—Jell-O Chocolate Pudding, served with plain or whipped cream. It's chockful of flavor.

2 America's favorite baked dessert is Baked Apple Tapioca (page 25). Top each serving with a rosette of creamy Hard Sauce (page 45) to give 'em an extra thrill.

9 The things you can do with Jell-O Chocolate Pudding never end. Fold ¼ cup cream, whipped, and ½ cup Baker's Coconut, toasted, into chilled pudding. Turn into baked tart shells.

15 The children will love you for this one! Fold coarsely crushed peanut brittle into Minute Tapioca Cream (see package), serve in glasses topped with bits of peanut brittle.

22 Sponge Cake may have been hard to make, once upon a time. But the recipe for Hot Milk Sponge Cake (see page 33) is easy to follow, and if you follow it, it works every time!

29 With six flavors of Jell-O on your pantry shelf, there's always variety at hand. And if today's eenie-meenie-minie-mo ends on Cherry, try Cherry Red Pudding (page 5).
If you saw this on a hotel menu, what would you guess it is? Apricot Pecan Layers (page 8). It's Jell-O molded with fruit and nuts and every bit as good as it sounds.

A beauty. Pour dissolved Lemon Jell-O into sherbet glasses over canned apricot halves. When slightly thickened, press in wedges of pineapple and strips of mint cherries.

Cold weather calls for cobblers. Today's uses that modern marvel, Birds Eye fruit—so fresh-tasting, you're sure it can't be months since it was in season. For recipe, see page 24.

Let's talk about prunes. You'll love them stuffed with cream cheese and molded in Lemon Jell-O. See Stuffed Prune Dessert Salad (page 5) for full instructions.


Bake one of these lovely desserts today. Ribbon cake and a chocolate roll; cookies, brownies, and cup cakes. The recipes for a variety of cakes and cookies are on pages 33, 36, and 37.

A new ice cream for dessert? Yes, Date Ice Cream (page 29) is something pretty special, if using Vanilla Jell-O Freezing Mix as a starting point. You'll like it or we miss our bet.

Let this fruit Jell-O layer itself. Pour dissolved Orange Jell-O into molds, fill 3/4 full. Add canned Royal Anne cherries and banana slices. Chill. Unmold and behold the result!

Jell-O Vanilla Pudding, made according to the package directions, is grand chilled and served "just so." But try garnishing with orange marmalade or raspberry jam.

Party Ribbon Cake! Bake your favorite chocolate and white cakes in two layers each. Then put the layers together and frost the cake with a chocolate frosting.

The favorite flavor, polls tell us, in these United States of ours, is chocolate. And real chocolate, too, the chocolate since our great-grandmother's day is Baker's. All cooks from coast to coast insist on the original and genuine Baker's.
Butterfly Frostings

4 tablespoons butter
5 cups sifted confectioners' sugar
2 egg whites, unbeaten
2 tablespoons cream (about)
1% teaspoons vanilla
1/4 teaspoon salt

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with egg whites, then with cream, until of right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Divide frosting into fifths. Use one fifth plain. Flavor another with 1 square Baker's Unsweetened Chocolate, melted, and add about 1 tablespoon milk or cream. Tint the remaining frostings with colorings to give delicate, yet decided shades of yellow, green, and pink.

Caramel Frosting

1% cups brown sugar, firmly packed
1% cups granulated sugar
1% cups milk
2 tablespoons butter

Combine sugars and milk and bring to a boil, stirring constantly. Then boil, without stirring, until a small amount of mixture forms a very soft ball in cold water (232°F.). Add butter and remove from fire. Cool to lukewarm (110°F.); beat until thick and creamy and of right consistency to spread. If necessary, place over hot water to keep soft while spreading. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 13x9x2-inch cake, or 36 cup cakes.

Fluffy Mocha Frosting

1/2 cup butter
4 cups sifted confectioners' sugar
31/2 tablespoons Baker's Breakfast Cocoa
1/4 teaspoon salt
1/2 cup strong coffee (about)
1 teaspoon vanilla
1/4 cup broken walnut meats, toasted

Cream butter. Sift sugar, cocoa, and salt together. Add part of sugar mixture gradually to butter, blending after each addition. Add remaining sugar mixture, alternately with coffee, until of right consistency to spread. Beat after each addition until smooth. Add vanilla. Spread on cake. Sprinkle with nuts. Makes enough frosting to cover tops and sides of two 9-inch layers, or about 3 dozen cup cakes, or top and sides of 8x8x2-inch cake (generously).

Peanut Cream Frosting

1/2 cup butter, washed in cold water to remove salt
11/2 cups sifted confectioners' sugar
1/2 cup peanut butter

Cream butter thoroughly, add 1 cup sugar gradually, and cream until very light and fluffy. Stir peanut butter until blended; add to frosting, a small amount at a time, creaming well after each addition. Fold in remaining sugar. Makes enough frosting to cover top of 12x8-inch cake (generously).

Fudge Frosting

3 squares Baker's Unsweetened Chocolate
11/2 cups milk
3 cups sugar
Dash of salt
3 tablespoons light corn syrup
3 tablespoons butter
1/2 teaspoons vanilla

Heat chocolate and milk over low flame. Cook and stir until blended. Add sugar, salt, and corn syrup; stir until sugar is dissolved and mixture boils. Boil without stirring, until mixture forms a very soft ball in cold water (232°F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110°F.). Beat until of right consistency to spread. If necessary, place over hot water to keep soft while spreading. Makes enough frosting for tops and sides of two 9-inch layers, or top and sides of 13x9x2-inch cake, or 36 cup cakes.

Raspberry Icing

2 cups sifted confectioners' sugar
1/2 cup crushed or sieved fresh raspberries
2 teaspoons lemon juice (about)

Add sugar and dash of salt to fruit, mixing well. Then add lemon juice until of consistency to spread thinly on cake. Makes enough icing to cover top and sides of angel food cake.

Seven Minute Frosting

2 egg whites, unbeaten
11/2 teaspoons light corn syrup
5 tablespoons water
1 teaspoon vanilla

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 16 large or 2 dozen medium cup cakes.

Orange Coconut Filling

1 cup sugar
5 tablespoons Swans Down Cake Flour
Dash of salt
1/2 cup orange juice
3 tablespoons lemon juice
1/4 cup water
1 egg or 2 egg yolks, slightly beaten
2 teaspoons butter
1 tablespoon grated orange rind
1/2 can Baker's Southern Style Coconut, chopped

Combine sugar, flour, and salt in top of double boiler; add fruit juice, water, and egg, mixing thoroughly. Place over boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, orange rind, and coconut. Cool. Makes enough filling to spread between two 9-inch layers, or on 15x10-inch sponge roll. Coconut may be omitted if a plain orange filling is desired.
DESSERT SAUCES

Butterscotch Fudge Sauce
1 cup granulated sugar 1/8 teaspoon salt
2 cups brown sugar, firmly packed 3/4 cup light corn syrup
1/2 cup water

Combine ingredients and bring to a boil, stirring only until sugar is dissolved. Then boil, without stirring, until small mixture forms a very soft ball in cold water (232°F.). Cool slightly before using. Makes 3 cups sauce.

Crimson Sauce
2 tablespoons hot water 1/2 cup tart red jelly or jam (currant, cherry, strawberry, or red raspberry)
1 teaspoon lemon juice Dash of salt

Add hot water to jelly and stir until blended. Add lemon juice and salt. (If jam is used, strain mixture.) Makes 1/2 cup.

Sunshine Foamy Sauce
1/4 cup brown sugar, firmly packed 1 egg yolk, unbeaten
Dash of salt
1 egg white, unbeaten 1/4 cup cream, whipped
1/4 teaspoon vanilla

Sift sugar. Add 1/4 of sugar to egg yolk and beat until light. Add salt to egg white and beat until foamy throughout. Add remaining sugar, 1 tablespoon at a time, beating after each addition until sugar is blended; then beat until stiff. Combine egg yolk and egg white mixtures. Fold in whipped cream and vanilla. Makes 1 1/2 cups sauce.

Blueberry Orange Sauce
1/4 box Birds Eye Blueberries, thawed 1/4 cup water
4 tablespoons sugar 1 tablespoon Swans Down Cake Flour
1 teaspoon grated orange rind Dash of salt

Combine blueberries and water and bring to a boil. Mix remaining ingredients, and stir into blueberries. Bring again to a boil and boil 2 minutes. Makes 1 cup sauce.

Fluffy Chocolate Sauce
1 square Baker's Unsweetened Chocolate 2 egg yolks, slightly beaten
1 cup milk 2 tablespoons butter
1 cup sugar 1/2 teaspoon vanilla
3 tablespoons flour 1/2 cup cream, whipped

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar and flour; add gradually to chocolate mixture and cook until thickened. Add small amount of chocolate mixture to egg yolks, stirring vigorously; return to double boiler and cook and stir 2 minutes longer. Add butter and vanilla; cool. Fold in cream. Makes 2 1/2 cups.

Hard Sauce
3/4 cup butter
2 cups sifted confectioners' sugar 1 teaspoon vanilla

Cream butter, add sugar gradually, and continue creaming until fluffy. Add vanilla; beat well. Chill. Makes 1 1/2 cups.

Marshmallow Mint Sauce
1/2 cup sugar
1/4 cup water
8 marshmallows, cut in small pieces 1 egg white, stiffly beaten
1/4 teaspoon peppermint extract
Green coloring

Bring sugar and water to a boil and boil to a thin syrup (230°F.). (Syrup will not be thick enough to spin a thread.) Remove from fire; add marshmallows and let stand 2 minutes, pressing marshmallows under syrup. Pour syrup slowly over egg white, beating constantly until cool. Add peppermint extract and coloring. Makes 1 cup sauce.

Parfait Lemon Sauce
2 egg yolks Dash of salt
3 tablespoons lemon juice 1 teaspoon lemon rind
1/2 cup sugar 1/2 cup cream, whipped

Combine egg yolks, lemon juice, sugar, and salt in top of double boiler, mixing thoroughly. Beat with rotary egg beater. Place over rapidly boiling water and cook 5 minutes, stirring constantly. Remove from boiling water; add lemon rind. Chill. Fold in whipped cream. Makes 1 1/2 cups sauce.

Red Raspberry Sauce
1/2 cup sugar 1 box Birds Eye Red Raspberries
1/2 cup water 1 teaspoon lemon juice

Combine sugar and water and bring to a boil, stirring until sugar is dissolved. Add frozen raspberries and bring again to a full boil. Remove from fire, add lemon juice, cover, and let stand until raspberries are thawed. Chill. Serve plain or as sauce on ice cream or pudding. Makes 2 cups sauce.

Rich Chocolate Sauce
8 squares Baker's Unsweetened Chocolate 1 1/4 cups water
2 1/4 cups sugar 1/4 teaspoon salt

Add chocolate to water; place over low flame, bring to a boil and cook 4 minutes, stirring constantly. Add sugar and salt, and boil and stir 4 minutes longer. Makes 3 3/4 cups.

Custard Sauce
3 tablespoons sugar 1 cup cold milk
2 egg yolks, slightly beaten 1/2 teaspoon vanilla

Add sugar to egg yolks, then add milk gradually, stirring vigorously. Cook in double boiler until mixture coats spoon, stirring constantly. Cool. Add vanilla. Makes 1 1/4 cups.
December Dessert Calendar

1. Cottage Pudding gets a new sauce—Fluffy Chocolate Sauce (page 45). To make pudding, see Chocolate Chip Cottage Pudding (page 20) but omit the chips of chocolate.

2. A hearty dessert for a cold day! Make Cherry Cobbler (page 25) and serve it warm with plenty of plain cream. There are people who always want Hard Sauce (page 45).

3. Whip up an easy one today. Chill dissolved Jell-O (any red flavor) till syrupy. Whip with rotary egg beater till fluffy, then fold in a half dozen cut-up marshmallows. Chill.

4. The family gives three cheers for Chocolate Layer Cake! Bake Favorite Two-egg Cake (page 36) in 2 layers, then frost generously with Fudge Frosting (recipe on page 44).

5. Many women that we know make ice cream at least once a week all through the winter. For extra goodness, make Chocolate Ice Cream and Marshmallow Mint Sauce (page 45).

6. Cherry Jell-O (page 4) uses three kinds of fruit—diced orange sections, diced grapefruit sections, and diced avocado. Leave out the avocado, if you must!

7. Chocolate Peanut Cream Cake (page 36) is for one of those occasions that demands a touch of glamour. A grand, chocolate cake with swirls of Peanut Frosting (page 44).

8. Peaches and strawberries are ripe—yes, in December! Ask your grocer for Birds Eye fruits and follow Peach and Strawberry Fruit Dessert (page 8). Serve with plain cake.


10. It wouldn't be winter without mince pie every so often. Don't cut the pieces too small! And serve it warm with a good-sized piece of cheese and a pot of piping hot coffee.

11. A deliciously different dessert—Norwegian Prune Tapioca (page 5)! A touch of lemon juice and a dash of cinnamon add just the right accent to the prune flavor. Inexpensive, too!

12. A good day for pie—but not much time to spend on it. Fold 1/4 cup chopped pecans into chilled Jell-O Butterscotch Pudding. Turn into baked pie shell. Garnish with pecans.
You serve this tapioca cream slightly warm, to bring out its spiciness. It's Spiced Tapioca Cream—something really new under the sun—and the recipe is on page 17.

An old friend in new dress. Jell-O Vanilla Pudding with crushed peanut brittle folded in. Call it Peanut Brittle Pudding when they exclaim, "What's this grand new dessert?"

Dissolve 1 package Lemon Jell-O in 1 pint hot water. Chill until slightly thickened, fold in 1 cup halved, green grapes, seeded. Chill. Break into bits with spoon. Pile in glasses.

Today you might eat the centerpiece! Arrange fruit—pears, plums, apples, grapes—in a basket or bowl to decorate the center of your table. Then serve the fruit for dessert.

Here's one dessert that never goes out of style—Baked Apples. You might serve them today with a dab of whipped cream on each apple and with a sprinkle of coconut.

The Star of Desserts! Turn to page 25 and learn how to make luscious Blueberry Roly Poly. Then you serve it warm with plenty of hot Blueberry Orange Sauce (page 45).

You can be adventurous with Minute Tapioca Cream (package recipe). Pile chilled cranberry sauce and fluffy, creamy Minute Tapioca in alternate layers in parfait glasses.


Jell-O takes the prize for versatility! In cubes, in molds, in whips, in Bavarians, it's always different, always lovely and luscious. Now—for Christmas—Jell-O concocts a new treat—Jell-O Plum Pudding!
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<td>45</td>
</tr>
<tr>
<td>Red Raspberry Sauce</td>
<td>45</td>
</tr>
<tr>
<td>Rich Chocolate Sauce</td>
<td>45</td>
</tr>
<tr>
<td>Sunshine Foamy Sauce</td>
<td>45</td>
</tr>
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</table>