Raspberry Junket

See other side for Recipes
RASPBERRY JUNKET

1 package Raspberry Junket  
1 pint milk  
¼ cup sugar

Prepare the junket according to the directions on package. Put away to chill. Whip the cream, and just before it is stiff add the sugar. When ready to serve the junket, top with the whipped cream. In the center of each mound of whipped cream place one cherry.

RASPBERRY JUNKET AMBROSIA

1 package Raspberry Junket  
1 pint milk  
½ cupful shredded pineapple

Cut the marshmallows in quarters with shears, put a few pieces in the dessert glasses with a sprinkling of cocoanut. Dissolve the Junket Powder in the slightly warmed milk and fill the glasses. Let set until firm. Chill. Mix the pineapple with the rest of the marshmallows and sweeten if necessary. Set in ice box for an hour or two. At serving time pile the mixture on each glass of dessert.

RASPBERRY JUNKET PARFAIT

1 package Raspberry Junket  
1 pint milk  
2 whites of eggs  
¼ cup each of dates, figs, nuts and raisins, chopped

Put the chopped fruit, nuts and cocoanut in the bottom of the dessert glasses. Beat egg whites stiff; warm the milk to lukewarm—NOT HOT. Remove from stove, add Junket; stir for one minute to dissolve, then stir in quickly the beaten egg whites. Pour immediately over the fruit and nuts. Let stand in a warm room until firm—about 20 minutes—then chill. Top with whipped cream flavored with 1 teaspoon maraschino cherry juice, sprinkled with cocoanut.

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THE JUNKET FOLKS

Little Falls, New York