Orange Junket
with Fruit Fluff

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ORANGE JUNKET with FRUIT FLUFF

1 package Orange Junket  
1 pint milk  
½ cup whipping cream  
½ cup sugar  
1 large or 2 small navel oranges

Prepare orange junket according to directions on package and set away to chill. Whip the cream, adding ½ cup sugar just before the cream is stiff. When ready to serve top the junket with the whipped cream, and across the cream place sections of orange. If the orange is large use four ½ sections; if small use four whole sections for each dish of dessert.

ORANGE JUNKET with APPLE WHIP

1 package Orange Junket  
1 pint milk  
1 tablespoon sugar  
Apple sauce  
White 1 egg

Prepare orange junket according to directions on package and set away to chill. Beat egg white until stiff. Add ¼ cup thick apple sauce and 1 tablespoon sugar. Beat well. Chill and pile on top of the junket when ready to serve.

ORANGE JUNKET with WALNUTS

1 package Orange Junket  
1 pint milk  
Walnut meats  
2 Fig Newtons

Chop coarsely the walnut meats and place in bottom of dessert glasses. Sprinkle the finely chopped Fig Newtons over nuts (any bits of cake may be used). Dissolve the Junket Powder in the slightly warmed milk and fill up the glasses. Let set until firm, then chill. Before serving put a few more nuts on each glass.

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THE JUNKET FOLKS
Little Falls, New York