Everybody loves desserts, and these specially selected “75 Delicious Desserts” will delight your family and friends. You’ll enjoy making these desserts . . . and the compliments they’ll bring!

These NABISCO Recipes include:

Old favorites . . . as well as many new ideas.

Easy-to-make desserts that make beginners seem like experts.

Time-savers that you’ll really appreciate in these hectic times . . . wonderful desserts that you can prepare in a jiffy . . . or are ready-to-serve . . . or that can be prepared in advance.

You serve extra nutrients for your family by using NABISCO products as the basic ingredients of your cakes, pies, puddings and other desserts. And with these recipes you provide the extra food value of fruits, nuts, and fine dairy products in an extra-tempting form that they’re sure to love.

We are proud to present you with this booklet, and hope that you, your family and your friends enjoy these desserts for many years to come.

NATIONAL BISCUIT COMPANY

Mary Ellen Baker

Director, Home Economics Division
**CAKES**

**NABISCO GRAHAM CRACKER LAYER CAKE**

*Picture opposite*

\[
\begin{aligned}
\frac{1}{2} \text{ cup shortening} & \quad \frac{3}{4} \text{ cup sifted flour} \\
1 \text{ teaspoon vanilla} & \quad 2\frac{1}{2} \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ teaspoon salt} & \quad 16 \text{ NABISCO GRAHAM CRACKERS,} \\
\frac{3}{4} \text{ cup sugar} & \quad \text{finely rolled (1 1/2 cups crumbs)} \\
2 \text{ eggs, separated} & \quad \frac{3}{4} \text{ cup milk}
\end{aligned}
\]

Cream together shortening, vanilla and salt; gradually add sugar, beating until light and fluffy. Add egg yolks; beat well. Sift together the flour and baking powder; mix with NABISCO GRAHAM CRACKER crumbs. Add these dry ingredients, alternately with milk, to first mixture, stirring until well mixed. Beat egg whites stiff, but not dry; carefully fold into batter. Line two 8-inch layer cake pans with waxed paper on bottom; grease pans on sides. Fill pans equally (about 2/3 full). Bake in moderately hot oven (375° F.) about 25 minutes. Cool layers 10 minutes; remove from pans onto wire rack. Cool thoroughly; fill and frost as desired.

**Cup Cakes:** Follow recipe above, filling cup cake pans instead of layer pans 2/3 full with batter. Bake in moderate oven (350° F.) 25 minutes. Frost as desired.

**BOILED FROSTING**

\[
\begin{aligned}
1 \text{ cup sugar} & \\
\frac{1}{2} \text{ cup water} & \\
\frac{3}{4} \text{ teaspoon vanilla} & \\
1 \text{ teaspoon vinegar} & \\
2 \text{ egg whites}
\end{aligned}
\]

Boil together sugar, water and vinegar to 238° F. (or until syrup spins long thread when dropped from tip of spoon). Beat egg whites stiff, but not dry; gradually add syrup, beating constantly, until frosting holds shape. Add vanilla. Makes enough to fill and frost two 8-inch layers.

**MAPLE NUT VARIATION**

Make up boiled frosting according to the above recipe, substituting 1/2 teaspoon maple flavoring for 3/4 teaspoon vanilla. To one-third of the mixture, add 1/4 cup chopped walnut meats. Spread between cake layers. Cover top and sides of two 8-inch layers with remaining frosting and garnish with nut meats.

**CHILDREN'S PARTY CAKE**

Make up the NABISCO GRAHAM CRACKER layer cake according to the above recipe. Fill and frost layers with any favorite frosting. While frosting is still soft, arrange six marshmallows in circle on top of cake. On either side of marshmallow, place a colored round candy mint to make the wheels of the “wagon.” Then place BARNUM’S ANIMALS CRACKERS in pairs at the front of each “wagon” to complete the party parade. Arrange additional BARNUM’S ANIMALS CRACKERS parade fashion, around base of cake.
NABISCO ZWIEBACK CHEESE CAKE

CRUST:
6-oz. package NABISCO ZWIEBACK, finely rolled (2 cups crumbs) 2 tablespoons sugar
1/2 cup softened butter or margarine

Thoroughly blend together NABISCO ZWIEBACK crumbs, sugar and butter or margarine. Press mixture firmly in even layer on bottom and sides of a 9-inch spring form pan.

FILLING:
1 lb. cream cheese or 1/2 lb. each cream and cottage cheeses
1/2 cup sugar
2 tablespoons flour
1/4 teaspoon salt
1 teaspoon vanilla
4 eggs, separated
1 cup light cream

Let cheese soften at room temperature. Combine sugar, flour and salt. Add to cheese; mix well. Add vanilla; stir in 4 egg yolks, one at a time, mixing in completely. Add light cream, blending thoroughly. Beat egg whites stiff, but not dry; carefully fold into first mixture. Carefully pour into crust. Bake in slow oven (325° F.) about 1 hour and 20 minutes. Cool thoroughly before removing from pan.

NOTE: Cake may be baked in a 10” square cake pan. For flavor variation carefully place 1 cup drained crushed pineapple on top of NABISCO ZWIEBACK crust.

ONE-BOWL CHEESE CAKE

Make 1/2 above recipe for NABISCO ZWIEBACK Crumb Crust. Press firmly into an even layer in bottom of a 9-inch square pan. Beat 1 pound cream cheese on medium speed until light and fluffy. Sift together 3/4 cup confectioners’ sugar, 2 tablespoons flour, and 1/4 teaspoon salt; add to cheese. Slowly add 2 tablespoons lemon juice, 1 teaspoon grated lemon rind and 1 cup heavy cream; mix thoroughly. Change to high speed; add 4 eggs and beat 2 minutes. Carefully pour into crust. Bake in moderately slow oven (325°F.) 1 hour and 15 minutes. Cool thoroughly. Serves 8 to 10.

NABISCO GRAHAM CRACKER FRUIT CAKE

3/4 cup shortening 1 teaspoon grated orange rind
1 cup sugar 1 tablespoon orange juice
3 eggs, separated 28 NABISCO GRAHAM CRACKERS, finely rolled (2 1/3 cups crumbs)
1 1/2 cups finely chopped 1/4 teaspoon salt
seeded raisins 1 1/2 teaspoons baking powder
1/2 cup finely chopped 1/4 teaspoon cinnamon
maraschino cherries 1/4 teaspoon cloves
1/4 cup finely cut citron 1/4 teaspoon nutmeg
1/2 cup finely chopped 1/2 cup milk
walnut meats

Cream together shortening and sugar, beating until light and fluffy. Slightly beat egg yolks; add to creamed mixture. Combine raisins, cherries, citron, walnut meats and orange rind; add to creamed mixture, together with orange juice. Combine NABISCO GRAHAM CRACKER crumbs with salt, baking powder, cinnamon, cloves and nutmeg. Add these dry ingredients, alternately with milk, to first mixture, stirring until well mixed. Beat egg whites stiff, but not dry; add vanilla. Fold into batter. Pour into greased 10-inch tube pan. Bake in slow oven (325° F.) about 1 hour and 15 minutes. Cool thoroughly; remove from pan. Serves 8 to 10.
STEAMED FRUIT AND NUT PUDDING

\[
\frac{1}{2} \text{ cup shortening} \\
1 \text{ cup sugar} \\
1 \text{ egg, well-beaten} \\
\frac{1}{2} \text{ cup milk} \\
5\text{-oz. package HOLLAND RUSK, finely rolled (2 cups crumbs)} \\
1 \text{ tablespoon baking powder} \\
\frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup chopped dates or figs} \\
\frac{1}{2} \text{ cup chopped walnut meats} \\
1 \text{ teaspoon lemon juice} \\
1 \text{ tablespoon grated orange rind}
\]

Cream together shortening and sugar, beating until light and fluffy; add egg and milk. Mix thoroughly the HOLLAND RUSK crumbs, baking powder and salt; add dates or figs and walnut meats; mix well. Combine date or fig mixture with lemon juice and grated orange rind; add to first mixture. Pour into \(\frac{1}{2}\)-quart greased pudding mold. Cover tightly and steam 2\(\frac{1}{2}\) hours. Serve warm or cold; garnish with hard sauce. Serves 6 to 8.

HINT: Pudding may be steamed in your pressure cooker. Follow manufacturer's directions given in the instruction book for steamed puddings.

VANILLA WAFER BANANA PUDDING

Picture on page 15

\[
2 \text{ cups milk} \\
\frac{1}{2} \text{ cup sugar} \\
3 \text{ eggs, separated} \\
1 \text{ teaspoon vanilla} \\
\]

Combine milk, sugar, and egg yolks in top of double boiler. Cook over boiling water until mixture coats spoon. Add vanilla and salt. Line bottom of a baking dish (6”x10”x2”) with NABISCO VANILLA WAFERS. Arrange a layer of banana slices over wafers; pour a portion of custard over bananas. Repeat to make 3 layers of each, ending with custard sauce. Beat egg whites stiff, but not dry; gradually add remaining 3 tablespoons sugar, beating until stiff peaks are formed. Spread meringue over pudding. Bake in hot oven (425° F.) 5 minutes. Serve hot or cold. Serves 6 to 8.

HINT: For a delicious flavor variation, use OLD FASHION GINGER SNAPS instead of vanilla wafers.

BLUEBERRY RUSK

\[
5\text{-oz. package HOLLAND RUSK, finely rolled (2 cups crumbs)} \\
1 \text{ cup sugar} \\
\frac{1}{2} \text{ teaspoon cinnamon} \\
\frac{1}{2} \text{ cup boiling water} \\
\frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup softened butter or margarine} \\
1 \text{ quart fresh, frozen or canned blueberries}
\]

Thoroughly blend together HOLLAND RUSK crumbs, sugar, cinnamon, salt and butter or margarine and mix well. Put layer of crumbs in the bottom of a buttered casserole (8”x8”x2”). Cover with 1 pint drained blueberries. Repeat another layer of crumbs and a layer of berries; then pour on \(\frac{1}{2}\) cup boiling water or blueberry juice. Top with layer of remaining crumbs. Bake in moderately hot oven (375° F.) 35 minutes. Serve warm or chilled with hard sauce or whipped cream. Serves 8.
PINEAPPLE CREAM GRAHAM CRACKER TORTE

CRUST:
24 NABISCO GRAHAM CRACKERS, finely rolled
(2 cups crumbs)
\(\frac{1}{2}\) cup softened butter or margarine
2 tablespoons sugar

Thoroughly blend together NABISCO GRAHAM CRACKER crumbs, butter or margarine and sugar. Press \(\frac{1}{2}\) crumb mixture in an even layer on bottom and sides of well-buttered spring-form cake pan.

FILLING:
3 cups milk
4 tablespoons cornstarch
\(\frac{3}{4}\) cup sugar
\(\frac{3}{4}\) teaspoon salt
3 eggs, separated
1 teaspoon vanilla
1 cup crushed pineapple, well drained
6 tablespoons sugar

Heat milk in top of double boiler over boiling water. Thoroughly mix cornstarch, sugar and salt. Add to hot milk; cook, stirring frequently, until thickened (about 15 minutes). Slightly beat egg yolks; stir a little cornstarch mixture slowly into egg yolks. Pour back into custard in double boiler; cook, stirring frequently, 5 minutes longer. Cool. Add vanilla and pour into crumb-lined spring-form pan. Spread drained pineapple on top of filling. Beat egg whites stiff, but not dry; gradually add remaining 6 tablespoons sugar, beating until stiff peaks are formed. Spread meringue on pineapple; sprinkle with remaining crumbs. Bake in hot oven (425°F.) 5 minutes. Chill overnight before removing from pan.

HINT: For a flavor variation, substitute two sliced bananas for the crushed pineapple.

PARADISE PUDDING

2 tablespoons softened butter or margarine
\(\frac{3}{4}\) cup confectioners' sugar
2 egg yolks

\(\frac{1}{2}\) cup heavy cream

Cream together softened butter or margarine and sugar; add egg yolks, one at a time, beating until smooth. Whip cream stiff; add pineapple and walnut meats. Place \(\frac{1}{2}\) cup crumbs in layer on bottom loaf dish (9" x 5" x 3"); cover with first mixture. Top with another \(\frac{1}{2}\) cup crumbs; then spread on whipped cream layer. Top with remaining crumbs. Chill several hours. Serves 4 to 6.

APPLE CRISP

18 NABISCO GRAHAM CRACKERS, finely rolled (11/2 cups)
2 tablespoons softened butter or margarine
\(\frac{1}{2}\) cup brown sugar

\(\frac{1}{2}\) teaspoon cinnamon
2 large cooking apples, thinly sliced
\(\frac{1}{2}\) cup hot water
1 tablespoon lemon juice

Roll NABISCO GRAHAM CRACKERS fine. Add softened butter, brown sugar, cinnamon; blend well. Place \(\frac{1}{2}\) mixture in greased casserole; add layer of sliced apples. Repeat until all apples and crumbs are used, ending with a crumb layer. Mix and add hot water and lemon juice, pouring in at the side of the casserole so the top crumbs are not dampened at all. Bake in a moderately hot oven (375°F.) 30 minutes. Serves 4.

Page 6
CUSTARD TRIFLE

1/2 cup strawberry jam  1 teaspoon flour
5 1/2-oz. package LORNA DOONE SHORTBREAD  Few grains salt
2 tablespoons sugar  2 egg yolks
1 1/2 cups milk  1/2 teaspoon vanilla

Spread jam, sandwich-wise, between each two LORNA DOONE SHORTBREAD. Place cookie sandwiches in bottom of casserole (10" x 6" x 2"). Thoroughly mix sugar, flour and salt together in top of double boiler. Slightly beat egg yolks; add milk. Add to first mixture. Cook over boiling water, stirring constantly, until mixture thickens and coats spoon. Add vanilla; cool. Pour custard over cookies. Top with spoonfuls of jam or drained, canned or frozen fruit, if desired. Chill 2 hours; cut in squares. Serves 6 to 8.

SPICY ORANGE PUDDING

1 envelope plain gelatin  2 eggs, separated
1/4 cup cold water  1 cup orange juice
2 cups milk  2 tablespoons grated orange rind
2 tablespoons cornstarch  28 OLD FASHION GINGER SNAPS, finely rolled (2 cups crumbs)
1/2 cup sugar

Soak gelatin in cold water 5 minutes. Heat milk in top of double boiler over boiling water. Thoroughly mix cornstarch and sugar. Add to hot milk; cook, stirring frequently, until thickened. Slightly beat egg yolks; stir a little cornstarch mixture slowly into egg yolks. Pour back into custard in double boiler; cook, stirring frequently, 2 minutes longer. Remove from heat; add softened gelatin, orange juice and orange rind. Chill 1 1/2 hours. Beat egg whites stiff, but not dry; fold into orange mixture. Line serving dish with layer of OLD FASHION GINGER SNAP crumbs. Alternate layers of orange mixture and crumbs. Chill several hours or overnight. Garnish with orange slices and whole ginger snaps. Serves 8.

ZUIDER ZEE

CRUST:

5-oz. package HOLLAND RUSK, finely rolled (2 cups crumbs)  1/2 cup softened butter or margarine
1 teaspoon cinnamon  1/2 cup sugar

Thoroughly blend together HOLLAND RUSK crumbs, softened butter or margarine, sugar and cinnamon. Reserve 2 tablespoons crumb mixture for topping; press remaining amount in even layer on bottom and sides of 8-inch pie plate.

FILLING:

2 cups milk  1/2 teaspoon salt
1/2 cup sugar  2 eggs, separated
2 tablespoons cornstarch  1/2 teaspoon vanilla

Heat milk in top of double boiler over boiling water. Thoroughly mix together 1/4 cup sugar, cornstarch and the salt; add a small amount of hot milk to make a paste; stir into milk in double boiler. Cook until thickened (about 15 minutes). Slightly beat egg yolks; stir a little cornstarch mixture slowly into egg yolks. Pour back into double boiler; cook 5 minutes longer. Add vanilla. Beat egg whites stiff, but not dry; gradually add remaining 1/4 cup sugar, beating until stiff peaks are formed. Pour filling in HOLLAND RUSK crust. Spread meringue over filling; sprinkle with reserved 2 tablespoons crumbs. Bake in hot oven (425° F.) 5 minutes. Serve warm or chilled. Serves 6.
FAMOUS CHOCOLATE WAFER REFRIGERATOR CAKE

1 cup heavy cream  
2 teaspoons sugar  
1 teaspoon vanilla

23 FAMOUS CHOCOLATE WAFERS

Whip cream stiff; add sugar and vanilla. Spread cream between FAMOUS CHOCOLATE WAFERS, standing them upright in a long row on platter. Spread remaining cream on outside of loaf. Chill in refrigerator 2 to 3 hours. To serve, slice diagonally. Garnish with grated chocolate, if desired. Serves 6.

FIG ICE CREAM

Prepare refrigerator vanilla ice cream according to your own favorite recipe or use packaged mix. Place mixture in tray of refrigerator freezing unit until ready to beat a second time, as stated on mix package or directions. Then, soften ½ package FIG NEWTONS CAKES in ¼ cup milk or cream, using fork to blend into a smooth mixture. After beating ice cream, gently stir in FIG NEWTONS CAKES mixture; return to freezing unit and freeze until firm.

For flavor variation substitute 8 NABISCO GRAHAM CRACKERS finely rolled (½ cup crumbs) or 1 23-oz. package NABISCO CHOCOLATE SNAPS, finely rolled (1 cup crumbs) for the FIG NEWTONS CAKES.

BISCUIT TORTONI

1/2 cup heavy cream  
1 egg, separated  
5 tablespoons confectioners’ sugar  
2 teaspoons vanilla  
12 LORNA DOONE SHORTBREAD, crumbled (1 cup crumbs)

Whip cream stiff. Beat egg yolk; add confectioners’ sugar and vanilla; combine with whipped cream. Beat egg white stiff but not dry; fold first mixture into beaten egg white. Sprinkle a layer of LORNA DOONE SHORTBREAD crumbs in bottom of 2 large or 4 small paper cups. Cover crumbs with layer of cream mixture; repeat, topping with crumbs. Set cups in freezing tray of refrigerator. Freeze until firm.

PINEAPPLE REFRIGERATOR PUDDING

2 2-oz. pkgs. NABISCO VANILLA WAFERS, finely rolled (1 ¾ cups crumbs)  
1/2 cup butter  
1/2 cups confectioners’ sugar

2 eggs  
1 cup heavy cream  
1 2/3-can crushed pineapple, well drained

Place half the NABISCO VANILLA WAFER crumbs in bottom of baking dish (10”x6”x2”). Cream together butter and 3/4 cup sugar until light and fluffy. Beat eggs well, add remaining ¾ cup sugar, combine with creamed mixture. Spread over crumbs. Whip cream; fold in crushed pineapple; spread over first mixture. Sprinkle remaining crumbs over cream mixture. Cover with waxed paper; refrigerate 18 hours. Serves 8.
FROZEN LEMON ICE CREAM PIE

3 eggs  
3/4 cup sugar  
1/4 teaspoon salt  
1/4 cup lemon juice

1 cup heavy cream, whipped  
16 NABISCO GRAHAM CRACKERS, finely rolled (1 1/3 cups crumbs)  
1/4 cup softened butter or margarine

Beat 1 whole egg and 2 egg yolks together, putting remaining 2 egg whites aside to use later. Add 1/2 cup sugar, salt and lemon juice. Cook in top of double boiler over boiling water until thickened. Cool. Beat remaining egg whites stiff, but not dry; combine with whipped cream. Add to egg yolk mixture. Blend crumbs; softened butter or margarine and remaining 1/4 cup sugar. Press half the crumb mixture firmly in bottom of refrigerator tray. Pour lemon mixture into crumb-lined tray and top with remaining crumbs. Place in freezing compartment of refrigerator and freeze firm, without stirring. To serve, cut into 6 wedge-shaped pieces.

CHOCOLATE VELVET ICE BOX CAKE

1/2 lb. sweet cooking chocolate  
1 1/4 cups milk  
3 tablespoons sugar  
1/4 teaspoon salt  
1 envelope plain gelatin  
1/4 cup cold water  
1 teaspoon vanilla  
1/2 cup heavy cream

NABISCO VANILLA WAFERS

Combine chocolate, milk, sugar and salt in top of double boiler. Heat over boiling water, stirring occasionally, until chocolate is melted. Soften gelatin in cold water 5 minutes. Add to hot mixture; stir until dissolved. Remove from hot water; beat with rotary beater until smooth. Add vanilla. Chill until thickened, but not set. Whip cream stiff; fold into chocolate mixture.

Line the bottom of 1 1/2-quart mold or casserole with waxed paper. Arrange NABISCO VANILLA WAFERS on bottom and around sides of mold. Pour in 1/2 the chocolate mixture; top with layer of NABISCO VANILLA WAFERS. Repeat with remaining mixture and wafers. Chill several hours in refrigerator. Unmold on serving plate. Garnish with whipped cream, if desired. Serves 6 to 8.

MOCHA BAVARIAN

1 envelope plain gelatin  
1/2 cup water  
2 eggs, separated  
1/2 cup sugar  
Few grains salt  
1 cup double-strength coffee  
1 oz. unsweetened chocolate  
1 teaspoon vanilla  
3/4 cup NABISCO VANILLA WAFER crumbs (24 small wafers)  
1 cup heavy cream, whipped

Soften gelatin in cold water 5 minutes. Beat egg yolks slightly; combine with sugar and salt. Add hot coffee gradually; add chocolate. Cook over hot water, stirring constantly, until chocolate is melted and mixture is slightly thickened. Remove from heat; add gelatin and vanilla. Chill until syrupy. Beat egg whites stiff; fold into mixture with NABISCO VANILLA WAFER crumbs and whipped cream. Line mold with waxed paper; arrange additional whole NABISCO VANILLA WAFERS on bottom and around sides of mold. Pour mixture in carefully; chill until set. Unmold, garnish with whipped-cream rosettes and shaved chocolate. Serves 6 to 8.

ORANGE CREAM ICE BOX CAKE

1 envelope plain gelatin  
1/2 cup water  
1 1/2 cups orange juice  
1 tablespoon lemon juice  
1/4 cup sugar  
1/2 teaspoon salt  
1/2 cup heavy cream  
1/2 teaspoon vanilla  
8 LORNA DOONE SHORTBREAD, coarsely crumbled

Soften gelatin in 1/4 cup water 5 minutes. Heat remaining 1/4 cup with orange juice and lemon juice. Add sugar, salt and softened gelatin, stirring until dissolved. Chill until mixture begins to set. Whip cream stiff; add vanilla and fold into gelatin mixture. Crumble LORNA DOONE SHORTBREAD; fold into mixture. Pour into individual molds; chill. Serves 6 to 8.
**LIME SWIRL PUDDING**

- 25 FAMOUS CHOCOLATE WAFERS
- 1 package lime gelatin dessert
- ½ cup hot water
- ¼ cup lemon juice
- ¼ cup sugar
- 1 tall can (1 ⅔ cups) evaporated milk, chilled to ice-crystal stage
- 1 teaspoon grated lemon rind
- Few drops green food coloring

Butter a 10" spring-form pan. Cut 6 FAMOUS CHOCOLATE WAFERS in half; line sides of pan with halved cookies. Crush remaining cookies; spread on bottom of pan reserving 2 tablespoons for topping. Dissolve gelatin dessert in hot water; add lemon juice and sugar. Allow to stand while whipping evaporated milk to a stiff froth. Add gelatin mixture to whipped evaporated milk; continue beating until peak is formed. Fold in lemon rind and food coloring. Carefully pour over cookie crumbs. Make a swirl on top with a spoon. Sprinkle remaining crumbs on top. Chill until firm; about four hours. Serves 8 to 12.

**STRAWBERRY SUNDAE PIE**

**CRUST:**
- 16 NABISCO GRAHAM CRACKERS, finely rolled (1 ⅜ cups crumbs)
- ¼ cup softened butter or margarine
- ¼ cup sugar

Thoroughly blend together crumbs, softened butter or margarine and sugar. Pour crumb mixture into 9-inch pie plate; press mixture firmly into an even layer on bottom and sides of pie plate. Bake in moderately hot oven (375° F.) about 8 minutes. Cool; fill.

**FILLING:**
- 1 quart well-frozen vanilla ice cream
- 1 to 2 cups sliced sweetened strawberries

Turn control on automatic refrigerator to coldest point. Spoon vanilla ice cream into NABISCO GRAHAM CRACKER CRUST, spreading ice cream against bottom and sides of crust. Place entire pie on coldest shelf in freezing compartment of refrigerator. Keep in freezing unit until ready to serve. Before serving, top with strawberries. Cut and serve. Serves 6 to 8.

**NOTE:** If freezing compartment in refrigerator is not wide enough to accommodate pie plate, fill NABISCO GRAHAM CRACKER CRUST with ice cream just before serving. Top with berries and serve immediately.

**STRAWBERRY REFRIGERATOR CAKE**

- 1 pint or 12-oz. package frozen strawberries
- ½ cup sugar
- 1 envelope plain gelatin
- ¼ cup cold water
- 1 cup milk
- ⅛ teaspoon salt
- 1 tablespoon lemon juice
- 1 cup heavy cream
- 2 5½-oz. packages LORNA DOONE SHORTBREAD

Mash strawberries; add sugar and let stand at room temperature. Soak gelatin in cold water 5 minutes. Scald milk; add gelatin and stir until dissolved. Cool; stir in strawberries, salt and lemon juice. Whip cream stiff. When mixture begins to thicken, fold in cream. Arrange 12 LORNA DOONE SHORTBREAD on bottom of loaf pan (9"x5"x3") or mold. Pour in ½ of mixture; top with 12 more cookies. Add remaining mixture and cookies. Chill in refrigerator until firm; unmold. Cut into individual servings. Serves 6 to 8.
BAKED ALASKA

4 HOLLAND RUSK
2 to 3 tablespoons jelly

1 pint vanilla ice cream
4 egg whites

½ cup sugar

Spread top of HOLLAND RUSK with thin layer of jelly. Top with scoop of ice cream allowing ¼ inch of rusk to extend beyond the cream. Beat egg whites stiff, but not dry; gradually add sugar. Spread meringue over ice cream. Bake in very hot oven (500° F.) 3 minutes. Serve immediately.

HINT: Rusks may be topped with ice cream and stored in coldest part of freezing unit for as long as 2 hours. The meringue is then put on at the last minute, the alaska baked and served immediately.

ICE CREAM PIE

Make a 9-inch NABISCO GRAHAM CRACKER Crumb Crust (page 16). Fill the pie crust with 1 pint softened chocolate ice cream. Whip ½ cup cream and spread over ice cream. Garnish top with grated semi-sweet chocolate. Freeze 3 hours or until ready to serve.

QUICK PARFAITS

1 cup heavy cream
1 teaspoon vanilla
1 egg white

2 tablespoons sugar
19 FAMOUS CHOCOLATE WAFERS, finely rolled (1 ½ cups crumbs)
1 cup butterscotch sauce

Whip cream stiff; add vanilla. Beat egg white stiff, but not dry; gradually add sugar; fold into cream. Alternate layers of FAMOUS CHOCOLATE WAFER crumbs, butterscotch sauce and cream mixture. Garnish with chocolate cookie crumbs. Serves 6.

MAPLE WALNUT VARIATION

Follow above recipe using maple syrup for the sauce and NABISCO VANILLA WAFERS for the crumbs. Garnish with walnut meats.

CHOCOLATE GRAHAM VARIATION

Follow above recipe using chocolate syrup for the sauce and 18 NABISCO GRAHAM Crackers for the crumbs. Garnish with grated chocolate.

MELBA CRUNCH VARIATION

Follow above recipe using raspberry syrup for the sauce and 24 SOCIAL TEA BISCUITS for the crumbs. Garnish with sauce.

COOKIE CRUMB ICE CREAM

Prepare refrigerator vanilla ice cream according to your own favorite recipe or use packaged mix. Place mixture in tray of refrigerator freezing unit, until ready to beat a second time, as stated on mix package or directions. After beating a second time, gently stir in ½ cup NABISCO GRAHAM CRACKER crumbs (8 NABISCO GRAHAM CRACKERS); return to freezing unit and freeze until firm.
PEACH VELVET REFRIGERATOR CAKE

1 #21/2 can cling peaches, well-drained
1 package lemon-flavored gelatin
1 tall can (1 1/2 cups), evaporated milk, chilled to ice-crystal stage
NABISCO VANILLA WAFERS

Measure off ¾ cup peach syrup from canned peaches; heat syrup to just below boiling. Add lemon gelatin; stir until dissolved. Cool until slightly thickened. Dice 1 1/2 cups peaches; save remainder for garnish. Whip evaporated milk until stiff; fold in cooled gelatin mixture and diced peaches. Arrange reserved peach slices and several NABISCO VANILLA WAFERS in center on bottom of 2-quart mold. Pour ½ mixture into mold; top with layer of vanilla wafers. Alternate two more layers each of mixture and remaining vanilla wafers. Chill until firm. Unmold. Garnish with whipped cream, if desired. Serves 8.

CRUNCHY PRUNE WHIP

1/2 cup unsweetened, cooked prunes
1/4 cup sugar
1/4 teaspoon powdered cloves
1 teaspoon vanilla
1/2 cup heavy cream
12 NABISCO GRAHAM CRACKERS, finely rolled (1 cup crumbs)
2 egg whites
1/2 cup sugar


CHOCOLATE-MALLOW FLUFF

2 ozs. unsweetened chocolate
3 tablespoons water
1/2 teaspoon salt
2 eggs, separated
1/2 teaspoon vanilla
1/2 cup sugar
1/2 lb. marshmallows
1 cup heavy cream
2 2-oz. packages NABISCO VANILLA WAFERS, finely rolled (1 1/4 cups crumbs)

Melt chocolate in top of double boiler over boiling water. Remove from heat; add water and salt. Beat in egg yolks one at a time. Return to double boiler and cook 2 minutes longer, stirring constantly. Add vanilla and marshmallows. Cook and stir until marshmallows are completely melted. Cool slightly. Beat egg whites stiff, but not dry; fold into chocolate mixture. Whip cream stiff; fold in carefully. Alternate layers of NABISCO VANILLA WAFFER crumbs and chocolate mixture in sherbet glasses. Serves 6.

FRUIT PARFAITS

1 cup heavy cream
1 teaspoon vanilla
1 egg white
2 tablespoons sugar
18 LORNA DOONE SHORTBREAD, coarsely crumbled (1 1/2 cups crumbs)
1 cup crushed strawberries


CHERRY PINEAPPLE VARIATION
Follow above recipe using crushed pineapple for the fruit and 38 NABISCO CHOCOLATE SNAPS for the crumbs. Garnish with maraschino cherries.

GINGER AMBROSIA VARIATION
Follow above recipe using 2 sliced bananas marinated in orange juice for the fruit and 21 OLD FASHION GINGER SNAPS for the crumbs. Alternate crumbs, coconut, bananas and cream mixture.
NABISCO CRACKER CRUMB CRUSTS

You will be delighted with the time and utensil savers we have discovered for making crumb crusts! Here they are —

FIRST — Rolling the crackers. Place the crackers in a clean brown paper bag and twist the end tight. Then, with a rolling pin, crush the crackers into fine crumbs. No crumbs spilled and not a single utensil to wash!

SECOND — When blending the cracker crumbs with softened butter or margarine and sugar, your freshly scrubbed hands will do the job in a hurry.

THIRD — The shaping — is the most important for easy cutting and serving. Use a large spoon, a flat-bottomed cup or smaller-sized pie plate.

NOTE: Whether or not the crust is baked is personal choice. We enjoy the rich caramel flavor of the baked crust.

NABISCO GRAHAM CRACKER CRUMB CRUST

16 NABISCO GRAHAM CRACKERS, finely rolled (1 1/2 cups)  1/4 cup softened butter or margarine
 1/4 cup sugar

Thoroughly blend together crumbs, softened butter or margarine and sugar. Pour crumb mixture into 9-inch pie plate; press firmly into an even layer against bottom and sides of plate. Bake in moderately hot oven (375°F) about 8 minutes. Cool; fill. For flavor variation add 1/2 teaspoon cinnamon or 1/2 teaspoon finely grated orange rind to the crumb mixture when blending.

WHOLE COOKIE CRUST

The quickest and easiest crust we know of in three short steps. First arrange whole cookies on bottom of pie plate, crumble additional cookies and fill in spaces between whole cookies. Add small amount of your filling, then arrange whole or halved cookies around the side of the pie plate, pushing down into filling. Pour in remainder of filling and refrigerate until ready to serve.
GRAHAM CRACKER CREAM PIE

1/4 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk, scalded
3 egg yolks, beaten
1 teaspoon vanilla
1 9-inch NABISCO GRAHAM CRACKER Crumb Crust
3 egg whites
6 tablespoons sugar

Mix sugar, cornstarch and salt in top of double boiler. Gradually add milk, mixing until smooth. Place over boiling water and cook, stirring constantly, until mixture thickens. Cover and continue cooking 10 minutes longer, stirring occasionally. Do not remove from heat. Stir a small amount of hot mixture into egg yolks, immediately pour back into remaining hot mixture over boiling water; blend thoroughly. Cook 5 minutes longer, stirring constantly. Remove from heat; add vanilla. Cool to room temperature.

Pour into a 9-inch NABISCO GRAHAM CRACKER Crumb Crust. Beat egg whites stiff but not dry; gradually add sugar. Spread meringue over filling. Bake in hot oven (425° F.) 5 minutes or until delicately browned.

CHOCOLATE VARIATION

For a chocolate variation melt 2 ounces of chocolate in top of double boiler, increase sugar to 3/4 cup, then proceed as with vanilla cream pie recipe above.

BUTTERSCOTCH PECAN PIE

NABISCO VANILLA WAFER CRUST:

Cover bottom of a 9-inch pie plate or pan with NABISCO VANILLA WAFERS. Fill in spaces with crumbled cookies. Arrange whole cookies upright around edge of pie plate. Carefully pour filling into crust.

FILLING:

2 cups milk
1/2 cup brown sugar
3 tablespoons flour
1/4 teaspoon salt
3 egg yolks
3 tablespoons butter
1 tablespoon vanilla
1/2 cup chopped pecan meats

Heat milk in top of double boiler. Combine brown sugar, flour and salt; add to milk, stirring constantly, cook until thickened (about 15 minutes). Beat egg yolks slightly; stir a little hot mixture slowly into yolks. Pour back into mixture in double boiler; cook 3 minutes longer. Remove from heat; add butter, vanilla and pecan meats. Cool slightly; pour carefully into whole cookie crust. Chill; garnish, if desired, with whipped cream and pecan halves.

NOTE: 1 cup evaporated milk and 1 cup water may be substituted for 2 cups milk.

ANGEL CHIFFON PIE

NABISCO CHOCOLATE SNAP COOKIE CRUST:

Cover bottom of a 9-inch pie plate or pan with NABISCO CHOCOLATE SNAPS. Fill in spaces with crumbled cookies. Arrange whole cookies upright around edge of pie plate. Carefully pour filling into crust.

FILLING:

1 envelope plain gelatin
1 1/2 cups milk
1/2 cup sugar
1/4 teaspoon salt
3 tablespoons heavy cream
1/4 teaspoon vanilla
1/2 cup heavy cream

Soften gelatin in milk 5 minutes in top of double boiler; add 1/4 cup sugar and salt. Heat over boiling water until gelatin is thoroughly dissolved. Slightly beat egg yolks; add hot milk gradually. Return to double boiler; cook until mixture coats spoon. Cool; add vanilla. When mixture begins to set, whip cream; add to custard mixture. Beat egg whites stiff, but not dry; gradually add remaining 1/4 cup sugar; fold into custard. Pour into 9-inch NABISCO CHOCOLATE SNAP crust. Chill thoroughly. Garnish with whipped cream if desired.
QUICK LEMON MERINGUE PIE

Picture opposite

NABISCO VANILLA WAFER CRUMB CRUST:
32 NABISCO VANILLA WAFERS, finely rolled (1 1/2 cups crumbs) 1/4 cup softened butter or margarine 1/4 cup sugar

Blend together NABISCO VANILLA WAFER crumbs, softened butter or margarine and sugar. Pour mixture into 8-inch pie plate; firmly press into an even layer against bottom and sides of pie plate. Bake in moderately hot oven (375° F.) 8 minutes. Cool.

FILLING:
1 can sweetened condensed milk 1/2 cup lemon juice 2 tablespoons sugar
Grated rind of 1 lemon 2 eggs, separated

Blend together sweetened condensed milk, lemon juice, lemon rind and egg yolks. Pour into NABISCO VANILLA WAFER Crumb Crust. Beat egg whites stiff but not dry; gradually add sugar, beating constantly. Pile lightly on top of pie filling. Bake in hot oven (425° F.) 5 minutes. Chill.

FILLING:
1 envelope plain gelatin 1 1/2 cups crushed strawberries (1 12-oz. pkg. frozen strawberries may be used)
1/2 cup cold water 1 egg white
1 tablespoon lemon juice 1/2 cup heavy cream

Soften gelatin in 1/4 cup cold water 5 minutes in top of double boiler; add sugar and remaining water. Heat over boiling water until gelatin and sugar have dissolved. Remove from heat; add crushed strawberries and lemon juice. Chill; when mixture begins to set, beat with a rotary beater. Beat egg white stiff, but not dry; carefully fold into strawberry mixture. Whip cream, fold in carefully. Pour into NABISCO GRAHAM CRACKER Crumb Crust. Chill in refrigerator 3 hours. Garnish with sliced strawberries and remaining crumbs.

STRAWBERRY CHIFFON PIE

Picture opposite

NABISCO GRAHAM CRACKER CRUMB CRUST:
20 NABISCO GRAHAM CRACKERS, finely rolled (1 1/3 cups crumbs) 5 tablespoons softened butter or margarine 5 tablespoons sugar

Thoroughly blend together crumbs, softened butter or margarine and sugar. Reserve 1/2 mixture for topping. Pour crumb mixture in a 9-inch pie plate; press firmly into an even layer against bottom and sides of pie plate. Bake in moderately hot oven (375° F.) about 8 minutes. Cool thoroughly; fill.

FILLING:
1 envelope plain gelatin 1 1/2 cups crushed strawberries (1 12-oz. pkg. frozen strawberries may be used)
1/2 cup cold water 1 egg white
1 tablespoon lemon juice 1/2 cup heavy cream

Soften gelatin in 1/4 cup cold water 5 minutes in top of double boiler; add sugar and remaining water. Heat over boiling water until gelatin and sugar have dissolved. Remove from heat; add crushed strawberries and lemon juice. Chill; when mixture begins to set, beat with a rotary beater. Beat egg white stiff, but not dry; carefully fold into strawberry mixture. Whip cream, fold in carefully. Pour into NABISCO GRAHAM CRACKER Crumb Crust. Chill in refrigerator 3 hours. Garnish with sliced strawberries and remaining crumbs.

CHOCOLATE COCONUT CREAM PIE

Picture opposite

FAMOUS CHOCOLATE WAFER COOKIE CRUST:
Cover bottom of a 9-inch pie plate with FAMOUS CHOCOLATE WAFERS. Fill in spaces with crumbled cookies. Arrange halved cookies upright around edge of pie plate. Carefully pour filling into crust.

FILLING:
2 cups milk 1 egg, slightly beaten
1/2 cup sugar 1/2 teaspoon vanilla
2 1/2 tablespoons cornstarch 1/2 cup heavy cream
1/2 teaspoon salt 1 cup shredded coconut

Heat milk in top of double boiler over boiling water. Thoroughly mix together sugar, cornstarch and salt; add a small amount of hot milk to make a paste; stir into milk in double boiler. Cook over boiling water, stirring frequently. Cook until thickened (about 15 minutes). Stir a little hot mixture slowly into beaten egg. Pour back into hot mixture in double boiler; cook 5 minutes longer. Cool. Add vanilla, pour into FAMOUS CHOCOLATE WAFER lined pie plate. Whip cream stiff; spread on top and sprinkle with shredded coconut.
HAWAIIAN PIE

NABISCO ZWIEBACK CRUMB CRUST:
15 slices NABISCO ZWIEBACK, finely rolled (1 1/3 cups crumbs)
1/4 cup softened butter or margarine
1/4 cup sugar
1/2 teaspoon cinnamon

Thoroughly blend together crumbs, softened butter or margarine, sugar and cinnamon. Pour crumb mixture into 9-inch pie plate; press firmly into an even layer against bottom and sides of plate. Bake in moderately hot oven (375°F.) 15 minutes. Cool; fill.

FILLING:
1/2 cup flour
1/4 cup sugar
1/2 teaspoon salt
2 cups crushed pineapple with juice
1 tablespoon butter
2 tablespoons lemon juice

Mix flour, sugar and salt. Add to pineapple, cook over hot water until mixture is thick. Add butter and lemon juice. Cool; turn into NABISCO ZWIEBACK Crumb Crust. Chill thoroughly.

BLACK BOTTOM PIE

OLD FASHION GINGER SNAP CRUMB CRUST:
22 OLD FASHION GINGER SNAPS, 1/4 cup softened butter or margarine
finely rolled (1 1/3 cups crumbs) 1/4 cup sugar

Thoroughly blend together crumbs, softened butter or margarine, and sugar. Pour crumb mixture into a 9-inch pie plate; press firmly into an even layer against bottom and sides of plate. Bake in moderately hot oven (375°F.) 8 minutes. Cool; fill.

FILLING:
2 cups milk
1 envelope plain gelatin
1/2 cup cold water
3/4 cup sugar
1 tablespoon cornstarch
1 1/2 ozs. unsweetened chocolate, melted

Heat milk in top of double boiler over boiling water. Soften gelatin in cold water 5 minutes. Thoroughly blend together 1/2 cup sugar, cornstarch and salt; add a small amount of hot milk to make a paste; stir into milk in double boiler. Cook over boiling water, stirring frequently, until thickened (about 15 minutes). Slightly beat egg yolks; stir a little cornstarch mixture slowly into egg yolks. Pour back into double boiler; cook until mixture coats spoon. Add vanilla to 1 1/2 cups hot custard, add melted chocolate, beating with a rotary beater until blended; cool. To remainder of hot custard add gelatin mixture; cool. Pour chocolate mixture into OLD FASHION GINGER SNAP Crumb Crust. Beat egg whites stiff, but not dry; gradually beat in remaining 1/4 cup sugar. Fold meringue into gelatin mixture. Pour fluffy custard on chocolate mixture. Chill in refrigerator. Top with shaved chocolate.

CHERRY CREAM PIE

Picture on page 14

OLD FASHION GINGER SNAP CRUST:
Cover bottom of a 9-inch pie plate or pan with OLD FASHION GINGER SNAPS. Fill in spaces with crumbled cookies. Arrange whole cookies upright around edge of pie plate. Carefully pour filling into crust.

FILLING:
1 package vanilla pudding
1/2 cup heavy cream
1/2 cup sugar
2 tablespoons cornstarch
1 1/2 tsp tart red cherries
1/2 teaspoon almond extract

Make up vanilla pudding according to directions on package; cool. Whip 1/2 cup cream; fold carefully into pudding. Pour carefully into whole cookie crust. Mix sugar and cornstarch in saucepan. Drain and measure juice from cherries in can and add water to make 1 cup. Add cherry juice to first mixture, blending well. Cook over medium heat until thickened and clear. Add cherries to thickened sauce; cool. Add almond extract. Pour carefully over cream filling. Chill thoroughly.
CHOCOLATE CHIFFON PIE

NABISCO VANILLA WAFER COOKIE CRUST:
Cover bottom of 9-inch pie plate or pan with NABISCO VANILLA WAFERS. Fill in spaces between cookies with crumbled wafers. Arrange whole cookies upright around edge of pie plate. Carefully pour filling into crust.

MILK CHOCOLATE FILLING:
1 envelope plain gelatin
1/4 cup cold water
2 ozs. unsweetened chocolate
1 1/2 cups milk
3 eggs, separated
3/4 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla

Soften gelatin in cold water 5 minutes. Melt chocolate in milk in top of double boiler. Slightly beat egg yolks; add 1/2 cup sugar and salt. Add slowly to hot milk, stirring constantly until smooth and thickened. Remove from heat. Add gelatin, stirring until dissolved. Chill until mixture begins to set. Beat egg whites stiff, but not dry; gradually add remaining 1/4 cup sugar. Carefully fold into gelatin mixture. Add vanilla and pour into NABISCO VANILLA WAFER Cookie Crust. Chill in refrigerator 3 hours. Garnish with whipped cream.

BLACK AND WHITE KISS PIE

NABISCO CHOCOLATE SNAP CRUMB CRUST:
30 NABISCO CHOCOLATE SNAPS, finely rolled (1 1/3 cups crumbs)
1/4 cup softened butter or margarine
1/4 cup sugar

Thoroughly blend together crumbs, softened butter or margarine and sugar. Pour crumb mixture into 9-inch pie plate; press firmly into an even layer against bottom and sides of plate. Chill; fill.

FILLING:
1/4 teaspoon salt
3 egg whites
1 cup sugar
1 cup heavy cream
1 teaspoon vanilla
1 teaspoon vinegar
1 teaspoon water

Add salt to egg whites. Beat egg whites stiff, but not dry; gradually add sugar alternately with a few drops of combined vanilla, vinegar, and water, beating constantly. Carefully spoon mixture into NABISCO CHOCOLATE SNAP Crumb Crust, spreading smooth. Sprinkle with 1/4 cup additional cookie crumbs. Bake in slow oven (300° F.) 1 hour and 10 minutes. When cool, whip cream stiff and spread on pie. Chill.

PUMPKIN CHIFFON PIE

OLD FASHION GINGER SNAP CRUMB CRUST:
22 OLD FASHION GINGER SNAPS, finely rolled (1 1/3 cups crumbs)
1/4 cup softened butter or margarine
1/4 cup sugar

Thoroughly blend together crumbs, softened butter or margarine and sugar. Pour mixture into 9-inch pie plate. Press firmly into an even layer against bottom and sides of plate. Bake in moderately hot oven (375° F.) about 8 minutes. Cool; fill.

FILLING:
1 cup canned pumpkin
3 eggs, separated
1 cup sugar
1 cup milk
1/2 teaspoon salt
1/4 cup cold water
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1 teaspoon cinnamon
2 tablespoons melted butter
1 envelope plain gelatin

Cook pumpkin in top of double boiler over boiling water 10 minutes, stirring occasionally. Mix together egg yolks, 1/2 cup sugar and milk. Add to pumpkin with salt, spices and melted butter. Stir and cook about 15 minutes until of custard consistency. Remove from heat. Soften gelatin in cold water 5 minutes and add to hot mixture, stirring until dissolved. Chill. When mixture begins to set, beat egg whites stiff, but not dry; gradually add remaining 1/2 cup sugar; fold into pumpkin mixture. Pour into OLD FASHION GINGER SNAP Crumb Crust. Chill.
FUNNY FACES

Decorate scoops of ice cream with raisins and maraschino cherry to make a “funny face.” Top each with a NABISCO DEVILS FOOD SQUARE and “collar” with halved cookies.

QUICK SHORTCAKES

Picture on page 14

Arrange 4 LORNA DOONE SHORTBREAD on each individual serving plate; top generously with fresh, frozen or canned fruit or berries. Cover with whipped cream and top with an additional LORNA DOONE SHORTBREAD.

SOCIAL TEA BISCUIT DAINTIES

Add cocoa mix to whipped cream. Using SOCIAL TEA BISCUITS, make individual servings by spreading and stacking 4 to 6 cookies with cream mixture; cover sides and top. Chill several hours.

ICE CREAM BALLS

Have ready a small bowl containing a generous amount of crumbled or rolled cookies such as LORNA DOONE SHORTBREAD or FAMOUS CHOCOLATE WAFERS. Scoop ice cream; roll each ball in crumbs until thickly coated. Serve plain or with your favorite sauce.

CHOCOLATE GRAHAM LOAF

Make up your favorite chocolate pudding; allow to cool. Spread “sandwich-wise” between NABISCO GRAHAM CRACKERS to make a loaf; spread outside of loaf. Wrap lightly in waxed paper; chill 12 to 24 hours. Slice at an angle so each slice shows layers of graham crackers and filling.

For variation spread NABISCO GRAHAM CRACKERS with jam; cover outside of loaf with whipped cream. Slice diagonally.

COCONUT SNOWBALLS

Picture on page 14

Make individual snowballs by spreading frosting generously between 4 NABISCO VANILLA WAFERS, placing one on top of another, covering sides and top. Sprinkle with coconut.

For a devils food variation use FAMOUS CHOCOLATE WAFERS in place of vanilla wafers and spread with whipped cream. Sprinkle with coconut.
**ICE CREAM MOUNTAIN SUNDAE**

Pile or scoop ice cream into sherbet glass. Stand NABISCO SUGAR WAFERS upright all around each mound of ice cream. Add sauce, top with cherry.

**S’MORES**

Place NABISCO GRAHAM CRACKERS topped with halved marshmallows on cookie sheet. Heat in moderate oven 10 minutes; drip melted semi-sweet chocolate over top; serve immediately.

**CIRCUS PUDDING**

Make up chocolate rennet dessert. Cut marshmallows in half; press BARNUM’S ANIMALS CRACKERS into cut side of marshmallow. Carefully arrange three on each pudding just before serving.

**CHOCOLATE ISLAND SUNDAE**

Make up vanilla rennet dessert; partify each dish by placing a MALLOMARS CHOCOLATE CAKE or OREO CREME SANDWICH in the bottom of each dessert dish before filling with rennet dessert.

**ICE BOX FAVORITES**

Spread NABISCO VANILLA WAFERS with raspberry jam; stack 4 for each individual serving. Coat outside with sweetened whipped cream. Chill in refrigerator 2 to 3 hours before serving.

**PUDDING A LA MODE**

Heat FIG NEWTONS CAKES in a covered baking dish in a moderate oven (350° F.) 3 to 4 minutes. Arrange on individual serving plates; top with scoop of your favorite ice cream or sweetened whipped cream.

**CHILDREN’S PARTY PLACE CARDS**

Frost tops of SOCIAL TEA BISCUITS with white icing. Place 3 BARNUM’S ANIMALS CRACKERS upright in the frosting on each cookie. With pastry tube and chocolate icing write each child’s name on a decorated cookie.

**FIG BLANC MANGE**

Prepare vanilla blanc mange pudding according to your own favorite recipe or use packaged pudding mix. When cool, stir in 5 FIG NEWTONS CAKES which have been cut into small pieces. Chill and serve. Garnish with shredded coconut, if desired.
JIFFY BROWNIES

6-oz. package chocolate bits
20 NABISCO GRAHAM CRACKERS (1 1/3 cups crumbs)
1 can sweetened condensed milk
1/2 cup shredded coconut
1/2 cup chopped nutmeats
1/4 teaspoon salt

Melt chocolate; add NABISCO GRAHAM CRACKER crumbs and remaining ingredients. Spread in 8" square pan; bake in moderately hot oven (375° F.) about 30 minutes. Cut into 16 squares while warm; roll in confectioners' sugar.

COOKIE TREATS

With the last of the icing in the bottom of the bowl, frost some NATIONAL ARROWROOT BISCUITS — delicious "cookie treats" for the whole family.

CRUNCHY CUSTARD TOPPING

Make up individual custards or one large one. Bake in a slow oven (325° F.) 1/2 hour. Carefully sprinkle NABISCO SUGAR WAFER crumbs on top; then continue to bake until set. Serve warm or chilled with additional sugar wafers.

FIG NEWTONS CAKES PARFAIT

1 package FIG NEWTONS CAKES
1/2 cup milk
1/2 cup drained crushed pineapple
1/2 teaspoon vanilla
1/4 teaspoon salt
1 teaspoon lemon juice
1 cup heavy cream

Mix FIG NEWTONS CAKES and milk with fork until smooth. Add pineapple, salt and lemon juice. Whip cream stiff; add vanilla; fold carefully into FIG NEWTONS CAKES mixture. Freeze several hours in coldest unit of refrigerator.

For an orange variation use 1/2 cup orange juice in place of milk, omit pineapple and add 1/4 teaspoon orange rind.

GRAHAM FRENCH PASTRIES

Prepare chocolate pudding
1/2 cup heavy cream
24 NABISCO GRAHAM CRACKERS
2 tablespoons sugar
1 teaspoon vanilla

Prepare pudding according to directions on package. Whip cream stiff; add sugar and vanilla. Pile NABISCO GRAHAM CRACKERS in stacks of 6; spread 2 stacks with layers of chocolate pudding between crackers and remaining 2 "pastries" with whipped cream. Frost tops and sides of pastries with pudding and whipped cream. Chill several hours. To serve, cut pastries in triangles or in slices.

DATE DELIGHT

24 NABISCO GRAHAM CRACKERS, finely rolled (2 cups crumbs)
1/2 pound marshmallows, quartered
1 cup chopped walnut meats
7 1/4-ounce pkg. pitted dates, finely cut
1/2 cup heavy cream

COOKIE GARNISH

Add an extra touch to your cream pie, pudding or ice cream by cutting FIG NEWTONS CAKES diagonally in quarters and forming a star on top.

BARNUM'S ANIMALS CRACKERS ZOO HOUSE

A BARNUM'S ANIMALS CRACKERS Zoo House is a favorite centerpiece for a children's party. Use your favorite recipe for confectioners' sugar frosting to hold cookies together. Two SOCIAL TEA BISCUITS make the base and each side wall. A single cookie and one cut in a triangle is used for the front and back of the house. NABISCO SUGAR WAFERS make the roof and chimney.

Cut a piece of cardboard 5" x 7"; cover with aluminum foil, then with chocolate frosting. Around the edge make a fence with NABISCO SUGAR WAFERS. Place BARNUM'S ANIMALS CRACKERS in the yard and have boxes of BARNUM'S ANIMALS CRACKERS at each place.

ICE CREAM CUP

An edible “dish” to hold ice cream captures the imagination of youngsters. Each dish takes 8 FIG NEWTONS CAKES — two for the bottom and each side, one for each end — all put together with frosting. Fill with ice cream just before serving.

CHILDREN'S PARTY GRAHAMS

For a children's party, decorated NABISCO GRAHAM CRACKERS are perfect refreshments — simple to make. Just cut paper in the shape of stars, trees, bells, etc., and lay on graham cracker. Sift confectioners' sugar over, then lift off paper pattern.

Another children's favorite is Polka Dot Surprises. Just top NABISCO GRAHAM CRACKERS with generous spoonfuls of meringue and dot with semi-sweet chocolate chips. Then into a hot oven (425° F.) for 5 minutes until meringue browns and chocolate melts. For more crunchiness, fold some chopped nuts into the meringue before spooning on crackers.
NABISCO GRAHAM CRACKER
Nourishing, easy-to-digest, and famous for its rich graham flavor.

FAMOUS CHOCOLATE WAFER
Extra chocolat-y . . . extra thin . . . extra crisp . . . and extra good!

SOCIAL TEA BISCUIT
Delicious, dainty, and not too sweet. A dessert-time favorite.

OLD FASHION GINGER SNAP
Crisp, crunchy, and spiced just right . . . a wonderful ginger snap!

NABISCO WAFFLE CREAM
Crisp waffle wafers with a luscious creamy filling.

NABISCO CHOCOLATE CREAM PATTIE
Chocolate on the outside, chocolate on the inside, and delicious all the way through.

CHOCOLATE CHIP COOKIE
Bursting with bits of pure, sweet chocolate, this crunchy cookie is a real treat!

BARNUM'S ANIMALS CRACKERS
Children always love these wholesome "circus cookies"!
FIG NEWTONS CAKE
An appetite-tempting combination of fig jam and golden brown cake.

NABISCO SUGAR WAFER
Two crisp wafers with a luscious, creamy filling...an old favorite!

OREO CREAM SANDWICH
Two rich chocolate cookies with a creamy-smooth vanilla filling.

LORNA DOONE SHORTBREAD
A rich, tender, truly delicious shortbread.

NABISCO VANILLA WAFER
An always popular sweet...rich, flavorful and perfectly baked.

FANCY CREST
Luscious cookie, heaped with marshmallow, and topped with shredded coconut.

NABISCO DEVILS FOOD SQUARE
Rich devils food enrobed in creamy chocolate.

NABISCO PEANUT CREAM PATTIE
Flavorful, crisp waffle squares filled with creamy, blended peanut butter.
Your favorite chocolate pudding with whipped cream folded right into it is perfect accompanied by NABISCO FANCY CRESTS.

Serve your most popular flavor of rennet dessert with DEVILS FOOD SQUARE and your favorite from the NABISCO ANNIVERSARY ASSORTMENT.

Fruit-flavored gelatin cut in small cubes makes sparkling jewels to serve with NABISCO WAFFLE CREAMS for a glamorous dessert. Allow gelatin to set in 8" square pan. Cut the whole pan into squares. Loosen with spatula from sides and bottom of pan. Squares will separate easily.

Tapioca pudding is a company dessert with NABISCO PEANUT CREAM PATTIES and NABISCO CHOCOLATE CHIP COOKIES.

Stewed fruits are nutritious — and oh, so popular when served with NABISCO COCOANUT BARS.

Custards and floating islands are best teamed with NABISCO CHOCOLATE CHIP COOKIES or DEVILS FOOD SQUARES.

Milk shakes and NABISCO FANCY CRESTS are a “must” on your list of after-school snacks.

Baked apples — baked right along with an oven dinner — are just the fruit to serve with NABISCO MELLO SQUARES.

Packaged orange sherbet mix can be made in a jiffy, then served with NABISCO WAFFLE CREAMS. It’s tops!

For a “bouquet” fruit cup arrange various fruits in sherbet glasses, alternating colors for full effect of a “nosegay.” Garnish with mint and serve with NABISCO MARSHMALLOW SANDWICHES.

Fruit punch and NABISCO ANNIVERSARY ASSORTMENT transform any “get together” into a real party.

Quick rice pudding with crushed pineapple added is an extra treat when served with NABISCO CHOCOLATE CREAM PATTIES.

Next time the crowd gathers have them make their own sundaes. Place scoops of ice cream in large punch bowl surrounded by NABISCO ANNIVERSARY ASSORTMENT, NABISCO WAFFLE CREAMS, NABISCO CHOCOLATE CREAM PATTIES and NABISCO PEANUT CREAM PATTIES. Then in smaller bowls have a variety of sauces, whipped cream, and chopped nuts.