PLAIN AND FANCY DESSERTS
Dessert leaves a lasting impression, whether it's the fancy finale of a glamorous dinner party or the plain end to a simple supper in the kitchen. We have some favorites in our Test Kitchens, well loved desserts, that we've made again and again. We'd like to pass them along to you with the hope that your family, neighbors, and guests will enjoy them as much as ours have.

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Regal Party Pudding
Heavenly Soufflé
No Bake Brownies
Raspberry Bisque
Minted Fruit Compote

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REGAL PARTY PUDDING

Combine first four ingredients, add sherry. Mix well and allow to stand at least 1 hour, stirring occasionally. Soften gelatine in 1/2 cup cold water; dissolve over hot water. Combine remaining water and sugar in saucepan, cook and stir over low heat until sugar is dissolved. Continue cooking, without stirring until the syrup forms a firm ball when a little is dropped in very cold water. Remove from heat. Add salt to egg whites, beat until they stand in stiff peaks. Gradually beat in the hot syrup, lemon juice and dissolved gelatine. Continue beating until smooth and glossy. Whip cream. Fold in together with the fruit mixture. Turn into a 1 1/2-quart mold which has been rinsed in cold water. Chill until firm; unmold onto serving plate. Garnish with some OREO Creme Sandwich Cookies. Makes 8-10 servings. This dessert is pictured on the cover.
HEAVENLY SOUFFLÉ

Add gelatine to pudding and pie filling mix. Prepare pudding according to package directions, using only 4 1/2 cups water. Remove from heat, stir in lemon juice and rind. Cool to lukewarm, stirring frequently. Fold in pineapple, 1 cup of the coconut and marshmallows. Add salt to egg whites, beat until they form soft peaks, add sugar gradually; beating until stiff. Fold into pudding mixture. Wrap a strip of wax paper around a 2-quart souffle dish, allowing 1-inch overlap and 3-inches above rim of dish. Pile souffle mixture into dish and refrigerate 3-4 hours. Toast remaining 1/3 cup coconut and garnish top of souffle. Remove wax paper before serving. Makes 12-14 servings. Serve with Famous Cookie Assortment.
NO-BAKE BROWNIES

1 (6-ounce) package semi-sweet chocolate pieces
1/4 cup butter or margarine
2 eggs
2 cups sifted confectioners' sugar
1/2 teaspoon ground cinnamon
1 cup chopped nuts
26 NABISCO Vanilla Wafers, finely rolled (about 1 cup crumbs)

Melt chocolate pieces and butter over hot water. Remove from heat and beat in the eggs, one at a time. Place over hot water again and cook 1 minute. Add remaining ingredients and mix well. Turn mixture into a wax paper lined 8-inch square pan. Sprinkle additional confectioners' sugar over top. Refrigerate several hours. Cut into 20 brownies.

RASPBERRY BISQUE

1 (10-ounce) package frozen raspberries, thawed
1 quart vanilla ice cream
1 cup LORNA DOONE shortbread crumbs (approximately 13 cookies)

Line 12 muffin pans with paper baking cups. Fold raspberries into softened ice cream. Sprinkle a layer of crumbs in the bottom of each paper cup; fill half full with ice cream; repeat crumb and ice cream layer. Top with crumbs. Freeze firm. Makes 12 servings.
MINTED FRUIT COMPOTE

2 cups honeydew or cantaloupe melon balls
1 pear, diced
1 (13½-ounce) can frozen pineapple chunks, thawed and drained, reserving syrup
3 large mint sprigs
1 strip lemon peel
2 tablespoons lemon juice
1 medium ripe banana, sliced
NABISCO Sugar Wafers

CRÊPES de FRUITS

crepés:

Sift flour and salt. Combine beaten eggs and milk. Add flour and beat until smooth. In a small skillet (5 or 6 inches in diameter) melt a small amount of butter. Pour about 1 1/2 tablespoons of batter into the pan; tip the pan to coat it evenly with batter. Cook until golden brown, turning to brown both sides. Flip onto wax paper sprinkled with confectioners' sugar. Roll. Cool. Unroll; spread with a generous tablespoon of fruit filling. Reroll.

filling:

Blend together 1 cup Ricotta cheese, 1 tablespoon orange juice, 1/2 teaspoon vanilla extract and 1 1/2 tablespoons sugar. Stir in 1/3 cup DROMEDARY Fruits and Peels.

Apricot Flambé Sauce:
Combine 1 tablespoon cornstarch, 1 tablespoon sugar, 1/8 teaspoon salt and 1 teaspoon lemon rind; stir in 1 (8 3/4-ounce) can apricot halves, pureed. Bring to a boil over medium heat, stirring constantly. Boil until clear. Remove from heat. Add 2 tablespoons lemon juice and 1 tablespoon butter or margarine. Makes about 1 cup sauce.

to serve:

FLAMBEÉS
RASPBERRY
crust:

1 In-Er-Seal Packet of
NABISCO Graham Crackers, finely rolled
(about 1 1/2 cups crumbs)
1/4 cup sugar
1/4 cup flaked coconut
1/4 cup softened butter or margarine

ALASKA PIE

Mix NABISCO Graham Crackers crumbs, sugar, coconut and butter or margarine. Blend thoroughly. Pour into a 9-inch pie plate and press firmly against bottom and sides of plate. (Press crumbs into place using an 8-inch pie plate.) Bake in a moderate oven (375°F.) for 7 minutes. Cool thoroughly.

filling:

1 tablespoon cornstarch
1 tablespoon grated lemon rind
1/4 cup lemon juice
2 (10-ounce) packages frozen
raspberries, thawed and drained,
reserving syrup
1 quart vanilla ice cream
4 egg whites
1/8 teaspoon salt
1/2 cup sugar
1/4 cup flaked coconut

Combine cornstarch, lemon rind and lemon juice; add reserved raspberry syrup. Stir in half of the raspberries. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Cool. Make very thin layers of sauce and ice cream in pie crust using about 1/2 of sauce (serve remaining sauce with pie). Freeze. Combine egg whites and salt and beat until foamy. Continue beating, gradually adding sugar until mixture stands in stiff peaks. Spread over ice cream, sealing to edges of crust. Sprinkle with coconut. Freeze until serving time. Just before serving, pre-heat oven to 500°F. Place pie in oven for 2-4 minutes or until meringue is lightly browned. Serve immediately. Add remaining raspberries to sauce and spoon over individual servings. Makes one 9-inch pie.
**BLACKBOTTOM PIE**

**crust:**

1 In-Er-Seal Packet NABISCO Graham Crackers, finely rolled  
(about 1 1/3 cups crumbs)  
1/4 cup sugar  
1 teaspoon ground cinnamon  
1/4 cup softened butter  
or margarine


**filling:**

1 envelope unflavored gelatine  
1/4 cup cold water  
1/4 cup flour  
1/4 teaspoon salt  
3/4 cup sugar  
2 cups milk  
3 eggs, separated  
2-ounces unsweetened chocolate, cut into small pieces  
1 teaspoon vanilla extract  
1 teaspoon rum extract  
1/2 cup heavy cream, whipped  
Chocolate curls

Soften gelatine in cold water. In the top of double boiler blend flour, salt and 1/2 cup of the sugar. Add 1/2 cup cold milk and beaten egg yolks. Scald remaining 1 1/2 cups milk, add slowly to above mixture, stirring constantly. Cook 10 minutes over hot water until mixture thickens. Remove from heat, add softened gelatine, stir until dissolved. Measure 1 cup custard and set aside. To remainder add chocolate pieces, stirring until melted; add vanilla. Cool. Pour into pie shell. Beat egg whites until frothy, gradually add remaining sugar, beat until stiff. Fold into the 1 cup cooled custard; add rum extract. Allow to thicken slightly. Pile over chocolate filling. Chill 5 hours or until firm. Garnish with whipped cream and chocolate curls. Makes one 9-inch pie.
STRAWBERRY PINEAPPLE PIE

**crust:**
1 Stack Pack LORNA DOONE shortbread
2 tablespoons sugar
2 tablespoons softened butter or margarine

Reserve 8 LORNA DOONE shortbread. Crush remaining 12; add sugar and softened butter or margarine. Blend thoroughly. Press into bottom of a 9-inch pie plate. Stand whole cookies against sides of plate. Chill.

**filling:**
1 envelope unflavored gelatine
2 (10-ounce) packages frozen sliced strawberries or strawberry halves, thawed
1 (8½-ounce) can crushed pineapple
¼ teaspoon salt
1 tablespoon lemon juice

1 (4-ounce) package vanilla pudding and pie filling mix
2 teaspoons grated lemon rind
3 tablespoons butter or margarine
½ cup heavy cream
Sugar to taste
¼ teaspoon vanilla extract
Few drops almond extract

In a medium saucepan, combine gelatine, strawberries, pineapple, salt, lemon juice, and pudding mix. Cook and stir over medium heat until mixture comes to a full boil, about 7 minutes. Remove from heat. Add lemon rind and butter or margarine. Cool to lukewarm, stirring occasionally. Pour into crust. Chill about 3 hours or until set. When ready to serve, whip cream. Fold in sugar and flavoring and spoon on pie. Makes one 9-inch pie.
CAFE AU LAIT PIE

18 CHIPITS chocolate chip pecan cookies, finely rolled (about 2 cups crumbs)
3 tablespoons sugar
3 tablespoons softened butter or margarine

Combine CHIPITS chocolate chip pecan cookies crumbs and sugar. Blend in softened butter or margarine. Reserve 1 tablespoon of the mixture for sprinkling over top of pie. Press remainder firmly against bottom and sides of a 9-inch pie plate. (Press crumbs into place with an 8-inch pie plate.) Bake in a moderate oven (375°F.) 8 minutes. Cool.

filling:

1 package unflavored gelatine
1/4 cup cold water
1/2 cup sugar
2 tablespoons cornstarch
1/4 teaspoon salt
2 tablespoons instant coffee
1 1/4 cups milk
3 egg yolks, well beaten
1 teaspoon vanilla extract
3 egg whites, stiffly beaten
1 cup heavy cream

Soften gelatine in cold water. Combine sugar, cornstarch, salt, and instant coffee; blend in 1/4 cup cold milk. Scald remaining 1 cup; gradually add to cornstarch mixture. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Stir a small amount of hot mixture into egg yolks and then stir egg yolks into hot mixture; return to heat; cook 1 minute longer. Do not boil. Remove from heat. Add gelatine and stir until thoroughly dissolved. Add vanilla. Cool, stirring occasionally until mixture mounds when dropped from a spoon. Fold in egg whites. Whip 1/2 cup cream until stiff and fold into mixture. Turn into pie shell. Refrigerate overnight. At serving time, whip remaining 1/2 cup cream; spoon over top of pie and sprinkle with reserved crumb mixture. Makes one 9-inch pie.
CHOCOLATE MALLOW PIE

1 In-Er-Seal Packet of NABISCO Graham Crackers,
   finely rolled (1⅔ cups crumbs)
⅛ cup butter or margarine, softened
⅛ cup sugar
½ cup finely chopped nuts

Combine crumbs, butter or margarine, sugar, and chopped nuts. Pour into a 9-inch pie plate and press firmly against the bottom and sides of the plate (press crumbs into place with an 8-inch pie plate). Bake in a moderate oven (375°F.) 8 minutes. Cool.

filling:

2 squares unsweetened chocolate
½ pound marshmallows
3 tablespoons water
⅛ teaspoon salt
2 eggs, separated
½ teaspoon vanilla extract
1½ cups heavy cream
Chocolate curls

Combine chocolate, marshmallows, water and salt in top of double boiler; cook and stir over hot water until completely melted. Beat egg yolks slightly; stir in a little chocolate mixture and then stir egg yolks into chocolate mixture; cook and stir two minutes longer. Remove from heat; add vanilla; beat smooth; cool. Beat egg whites stiff, but not dry; fold into chocolate mixture. Whip cream stiff; fold in 1 cup. Pile into crumb crust; chill. Garnish with remaining whipped cream and chocolate curls. Makes one 9-inch pie.
NEW ORLEANS PIE

crust:

39 NABISCO Vanilla Wafers
3 tablespoons light brown sugar
1 teaspoon grated orange rind
3 tablespoons butter or margarine, melted

Crush 23 NABISCO Vanilla Wafers (approximately 1 cup crumbs). Combine with sugar, orange rind, and butter or margarine. Spread in the bottom of a greased 9-inch pie plate. Press down firmly. Arrange remaining 16 cookies around the sides of pie plate overlapping them slightly. Bake in a moderate oven (375°F.) 8 minutes. Cool.

filling:

1 (3½-ounce) package vanilla pudding and pie filling mix
1 ½ cups milk
2 egg yolks, well beaten
1 cup commercial sour cream, well chilled
½ cup chopped pecans
¼ cup light brown sugar
¼ teaspoon ground cinnamon
1 tablespoon butter or margarine, softened

Prepare pudding and pie filling mix according to package directions; pour into cooled shell. Cover surface with a circle of waxed paper. Chill until firm. Remove paper; spread with sour cream completely covering pudding. Combine pecans, sugar, and cinnamon; blend in butter. Sprinkle over top of sour cream. Arrange a band of aluminum foil over cookie crust. Broil slowly about 3 minutes. DO NOT OVER BROWN. Serve immediately. Makes 6 servings.
Combine fruits in large bowl, add lemon juice. Blend together sugar and lemon rind. Sprinkle over fruits. Chill 1-2 hours, stirring occasionally. Just before serving, spoon broken FIG NEWTONS cakes, ice cream and fruit in alternate layers into tall parfait glasses, topping with ice cream and a little fruit. Makes 5 servings.
TRIO PARFAIT
MOCK INDIAN PUDDING

2 eggs
\( \frac{1}{4} \) cup sugar
\( \frac{1}{4} \) teaspoon salt
1 teaspoon ground cinnamon
\( \frac{1}{2} \) teaspoon ground ginger
\( \frac{1}{2} \) cup molasses
12 NABISCO Graham Crackers, finely rolled (1 cup crumbs)
1 tablespoon butter or margarine
2 cups milk
1 pint vanilla ice cream

Beat eggs, sugar, salt, cinnamon, ginger, and molasses together. Add NABISCO Graham Crackers crumbs and butter to milk. Heat and stir into egg mixture. Pour into 6 5-ounce custard cups. Set cups in shallow pan containing \( \frac{1}{2} \)-inch of water. Bake in moderate oven (350°F.) 40 minutes or until firm. Serve warm with vanilla ice cream. Makes 6 servings.
PASTEL SNOW SQUARES

1 (3-ounce) package
   strawberry-flavored gelatin
1 1/4 cups hot water
1/4 cup sherry
3 egg whites
1/8 teaspoon salt
3/4 cup flaked coconut
30 NABISCO Cocoanut Cookies,
   finely rolled (1 cup crumbs)
or 23 NABISCO Vanilla Wafers
3 egg yolks
1/3 cup sugar
1 tablespoon lemon juice
1 tablespoon grated lemon rind
1 tablespoon melted butter
   or margarine
1/4 cup light cream


For sauce: Beat egg yolks, sugar, and lemon juice until thick and lemon colored (about 7 minutes). Blend in lemon rind, melted butter and light cream. Chill about 1 hour. Makes 1 1/2 cups.
COFFEE SOUFFLÉ

1 envelope unflavored gelatine
1/4 cup cold water
1 cup milk
1 1/2 tablespoons instant coffee
4 eggs, separated
3/4 cup sugar
1/8 teaspoon salt
1/2 cup heavy cream, whipped

Wrap a double band of wax paper around six 4-ounce soufflé dishes, allowing paper to extend 2 inches above the rim of dishes. Secure with scotch tape.

Sprinkle gelatine over cold water to soften. In saucepan heat milk and coffee. Add gelatine. Stir to dissolve completely. In small bowl of electric mixer, beat egg yolks with 1/2 cup sugar until thick and pale lemon in color, gradually add coffee mixture, beating on low speed. Chill, stirring occasionally until mixture mounds. Add salt to egg whites and beat until foamy. Gradually beat in 1/4 cup sugar; beat until stiff but moist. On top of coffee mixture, pile stiffly beaten egg whites and cream; gently fold together. Pour into prepared souffle dishes. Refrigerate 2-3 hours, or until firm. Remove wax paper and serve with MALLOMARS chocolate cakes. Makes 6 servings.
STEAMED FIG PUDDING
WITH FOAMY ORANGE SAUCE

2 (8-ounce) packages FIG NEWTONS cakes
1/2 cup milk
1/4 cup butter or margarine
1/4 cup light brown sugar
2 eggs, lightly beaten
1/2 cup sifted flour
1/4 teaspoon salt
1 tablespoon baking powder
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/2 cup mincemeat

Break FIG NEWTONS cakes into milk; soak until softened. Cream butter or margarine, gradually beat in sugar. Beat until light and fluffy, add the eggs one at a time beating well after each addition. Sift the next six ingredients together. Blend into creamed mixture. Stir in FIG NEWTONS cakes and mincemeat. Spoon into well-greased 1 1/2-quart mold. Cover tightly. Steam 3 hours, or until done. Cool 5 minutes before unmolding.

FOAMY ORANGE SAUCE

Combine 1/3 cup sugar, 1 1/2 tablespoons cornstarch, 1/8 teaspoon salt, 1 teaspoon grated orange rind and 1/2 teaspoon grated lemon rind in a saucepan. Gradually add 3/4 cup water, place over medium heat; bring to a boil stirring constantly; add 1/4 cup orange juice and 1 teaspoon lemon juice. Cool, stirring occasionally. Fold in 1/2 cup heavy cream, whipped. Serve over Steamed Fig Pudding. Makes 1 3/4 cups.
DATE NUT SOUFFLÉ

3 tablespoons butter or margarine
3 tablespoons flour
1/4 teaspoon salt
1 1/4 cups milk
4 egg yolks
1/2 cup sugar
1/4 teaspoon almond extract
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
3/4 cup finely rolled NABISCO Date and Nut Cookies
(approximately 6 cookies)
5 egg whites

Melt butter or margarine, stir in flour and salt; add milk and cook, stirring constantly, until mixture thickens and comes to a boil. Beat together egg yolks and sugar, add to sauce; mix well. Cool. Add next four ingredients. Beat egg whites until stiff but not dry. Fold carefully into the batter. Pour into a lightly greased 1 1/2-quart soufflé dish; set in a shallow pan of hot water; and bake in a moderate oven (375°F.) 55-60 minutes or until firm in the center. Serve at once with Foamy Orange Sauce. Makes 6 servings.
BANANA CHIFFON CHEESE CAKE

1 (3-ounce) package orange-flavored gelatin
1 cup boiling water
\( \frac{1}{2} \) teaspoon grated orange rind
2 ripe bananas, mashed
1 (8-ounce) package cream cheese, room temperature
15 Old Fashion Ginger Snaps, finely crushed, (approximately 1 cup crumbs)
1 tablespoon sugar
2 tablespoons softened butter or margarine
1 (14 1/2-ounce) can evaporated milk, well chilled
3 tablespoons lemon juice
1 (3 1/2-ounce) can flaked coconut
\( \frac{1}{2} \) teaspoon vanilla extract

Dissolve gelatin in boiling water. Cool. Add orange rind and mashed bananas to cream cheese. Add cool gelatin slowly and blend thoroughly. Chill until thick, stirring occasionally. Meanwhile, mix together Old Fashion Ginger Snap crumbs, sugar and butter or margarine. Press \( \frac{3}{4} \) cup mixture evenly in bottom of a 9-inch spring form pan. When gelatin mixture is thick, whip evaporated milk until thick, add lemon juice and beat until mixture will hold peaks. Beat gelatin mixture slightly, then fold into whipped evaporated milk. Stir in coconut and vanilla. Turn into crumb-lined pan and sprinkle remaining \( \frac{1}{4} \) cup crumbs over top. Chill 4-5 hours or until firmly set. Makes 12 servings.
EASTER CHOCOLATE TORTE

1¼ cups granulated sugar  
¼ teaspoon cream of tartar  
5 egg whites, room temperature  
1½ teaspoons lemon juice  
1 teaspoon vanilla extract  
½ cup orange juice  
1 (8½-ounce) package Famous Chocolate Wafers, finely rolled

Lightly grease and flour the backs of three 8-inch square pans. If pans are not available, draw 8-inch squares on heavy brown paper. Mix sugar and cream of tartar. Beat egg whites until stiff but not dry. Very gradually add sugar mixture, beating until meringue forms stiff glossy peaks. Add lemon juice and vanilla extract. Beat to blend. Spread 1/3 mixture over back of each pan or square on brown papers, swirling to within 1/4 inch of the edge. Bake in a very slow oven (275°F.) 1/2 hour. Reduce heat to 225°F. and continue baking 1/2 hour. Turn heat off. Leave in the oven for 1/2 hour. Cool on pans away from drafts. Slowly add orange juice to Famous Chocolate Wafers crumbs. Allow to stand, stirring occasionally while preparing Lemon Cream Filling.

Lemon Cream filling:

5 egg yolks  
1/4 teaspoon salt  
1/2 cup sugar  
2 tablespoons cornstarch  
1/3 cup lemon juice  
1 1/2 teaspoons grated lemon rind  
1 cup heavy cream, whipped

In double boiler combine first six ingredients. Blend thoroughly. Cook over simmering water stirring constantly until thick and smooth, about 10-12 minutes. Remove from heat. Cool completely stirring occasionally. Fold in heavy cream.

Place meringue layer flat side down on wax paper. Sprinkle with 1/2 the crumb mixture, (reserve tablespoon for garnish). Spread with 1/2 lemon cream filling. Repeat with another meringue layer and remaining filling and crumbs. Top with third meringue layer and sprinkle with reserved crumbs. Refrigerate 1 1/2 to 2 hours. Makes 6 to 8 servings.
SAINT PATRICK’S BAVARIAN CRÉME

1 envelope unflavored gelatine
1/4 cup cold water
4 egg yolks
1/2 cup sugar
1 cup milk
1 teaspoon vanilla extract
2 tablespoons lemon juice
1 teaspoon grated lemon rind
1 1/2 cups heavy cream, whipped
Creme de Menthe
OREO creme sandwich cookies

Soften gelatine in cold water. Beat together egg yolks and sugar until light and creamy. Scald milk. Pour over egg mixture, stirring constantly. Add vanilla and lemon juice. Pour into top of double boiler. Cook over hot water stirring constantly until thickened slightly. Add softened gelatine and stir until dissolved. Add lemon rind. Remove from heat. Cool; stirring occasionally to prevent skin forming on surface. Beat heavy cream until stiff. Fold 1 cup into cooled gelatine mixture. Pour into a 1-quart shamrock mold. Chill. At serving time unmold onto serving dish. Garnish top with 1/2 cup whipped cream and drizzle Creme de Menthe over the top. Makes 6-8 servings. Serve with OREO creme sandwich cookies.
1 cup heavy cream
2-3 drops almond extract
2 tablespoons mint jelly
20 Famous Chocolate Wafers
2 tablespoons instant chocolate flavor mix
Shaved chocolate

FIRECRACKER CAKE

Whip 1/2 cup cream until stiff; add almond extract and mint jelly cut into pieces. Spread Famous Chocolate Wafers with cream and put together in stacks of 4 (reserve a little cream for joining stacks). Refrigerate 1 hour. Whip remainder of cream with instant chocolate flavor mix. Stand stacks on edge on plate and join with reserved cream to make one long roll. Frost with chocolate-cream. Garnish with shaved chocolate and a small paper flag. Refrigerate 1 hour. To serve, slice diagonally. Makes 6-8 servings.
BUTTERSCOTCH ICE CREAM BROOMSTICK

1/2 cup light brown sugar, firmly packed
6 tablespoons butter or margarine
2 tablespoons water
1/4 cup dark corn syrup
1/2 teaspoon vanilla extract
1/4 teaspoon salt
1/4 cup chopped walnuts
5 pints vanilla ice cream

DELICATE GRAHAM CRACKER CAKE

\[ \frac{3}{4} \text{ cup sifted flour} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ 2 \frac{1}{2} \text{ teaspoons baking powder} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 20 \text{ NABISCO Graham Crackers, finely rolled} \]
\[ \text{(1} \frac{1}{2} \text{ cups crumbs)} \]
\[ \frac{1}{2} \text{ cup shortening} \]
\[ \frac{3}{4} \text{ cup milk} \]
\[ 1 \text{ teaspoon vanilla extract} \]
\[ 2 \text{ eggs} \]

Sift together flour, sugar, baking powder, and salt; combine with NABISCO Graham Crackers crumbs. Place shortening in a bowl. Add dry ingredients, milk and vanilla, mix until dry ingredients are dampened. Beat 2 minutes in electric mixer or 300 strokes by hand. Add eggs and beat 1 minute or 150 strokes by hand. Pour into 2 greased, paper-lined 8-inch layer cake pans; bake in moderate oven (350°F.) about 25 minutes. Cool. Fill and frost as desired. Makes two 8-inch cake layers.
COOKIE CASTLES

1/2 cup Ricotta cheese
2 teaspoons sugar
1/8 teaspoon almond extract
32 NABISCO Vanilla Wafers
24 thin slices banana (1 small ripe banana)
1/8 teaspoon salt
3 egg whites, room temperature
1/2 cup sugar
1/2 teaspoon vanilla extract
1/2 teaspoon lemon juice
2 tablespoons sliced Brazil Nuts


Add salt to egg whites and beat until foamy. Gradually beat in sugar; continue beating until glossy and meringue forms soft peaks. Add vanilla and lemon juice. Frost stacks of cookies with meringue. Sprinkle with Brazil Nuts. Bake in a hot oven (400°F.) 6 to 8 minutes or until lightly browned on top. Serve at once. Makes 8 Cookie Castles.
1 (1 lb.-1 ounce can) sliced peaches,
drained reserving liquid
1 quart vanilla ice cream, softened
1 pound package FIG NEWTONS cakes

Line a (8½x4½x2½) loaf pan with a double layer of wax paper, allowing the paper to extend 2½" above the rim of dish. Chop peaches and fold into softened ice cream. Arrange 8 FIG NEWTONS cakes in bottom of pan; spread half of ice cream mixture over them, working quickly and using the back of a teaspoon to pack the mixture over the corners. Top with 10 FIG NEWTONS cakes, a layer of ice cream and a 3rd layer of 10 FIG NEWTONS cakes. Fold extended wax paper over top. Seal. Freeze 6-8 hours or until firm. To serve: remove from refrigerator 5 minutes before serving; lift out of pan; remove paper; slice and serve with warm Peach Sauce.

Combine 1 tablespoon cornstarch, 2 tablespoons light brown sugar, ⅛ teaspoon salt, ¼ teaspoon ground cinnamon, and ½ teaspoon grated orange rind in a saucepan. Blend in ¾ cup syrup from peaches and ¼ cup water. Cook and stir over medium heat until mixture comes to a boil and thickens. Remove from heat; add 2 teaspoons lemon juice and 1 tablespoon butter or margarine. Stir until melted. Makes 1 cup sauce.