DELICIOUS DESSERTS

For all OCCASIONS
CHOCOLATE CREAM PIE

FILLING
1 pkg. Chocolate Kre-Mel 2 egg yolks 1/2 cup cold milk 1/4 teaspoon salt 1 1/2 cups hot milk 2 tablespoons sugar 2 teaspoons butter

MERINGUE
2 egg whites 2 tablespoons sugar 1/2 teaspoon vanilla

Mix Kre-Mel and sugar, then prepare as directed on Kre-Mel package. When mixture thickens, gradually add beaten egg yolks, butter and salt, and cook two minutes longer, stirring constantly. Cool. Pour in baked pie shell and chill.

Beat egg whites until stiff but not dry, add sugar gradually, and continue beating until peaks will form when dropped from spoon. Spread on top of pie and brown in slow oven (300°F).

LEMON MERINGUE PIE

1 pkg. Lemon Kre-Mel 2 or 3 tablespoons sugar (according to taste) 2 1/2 cups water 1 or 2 egg yolks 1 baked pie shell

Put two cups water into double boiler to heat. Meanwhile mix contents of package of Lemon Kre-Mel with two or three tablespoons sugar, according to taste. Beat yolk of one or two eggs, add one-half cup of water and add slowly to dry mixture. Stir slowly into double boiler and cook about five minutes, stirring occasionally, until it thickens and the pellet has dissolved.

If mixture is cooked directly over fire, stir constantly. While still warm pour into baked pie crust. Cool, then cover with meringue made as for chocolate pie, above, and brown in oven.

CREAM PUFFS

PUFF-SHELLS
1 cup water 1/2 teaspoon salt 6 tablespoons Mazola 1 cup sifted flour 4 eggs

FILLING
1 pkg. Kre-Mel (Vanillin) 2 cups milk

Add Mazola and salt to the water and heat to boiling point. Add the flour all at once and stir vigorously until the mixture becomes a ball in the center of the pan. Remove from the stove and add one egg at a time, beating thoroughly. When all the eggs have been added, the mixture should be very stiff. Take heaping tablespoons of mixture and drop onto oiled baking sheet about 2 inches apart. Bake in a slow oven (300°F.) until brown and crisp (about 45 minutes).

While the puff-shells are baking make one package of Kre-Mel as directed on the package. Cool, and when the puffs are also cool, cut a slit in one side of puff and put in filling with a teaspoon. Sprinkle with confectioner's sugar and serve.

CARAMEL PECAN ICE CREAM

(for Automatic Refrigerator)
1/2 cup Karo, Blue Label 1 package Caramel Kre-Mel 1/4 teaspoon salt 1/2 cup cold milk 1 1/2 cups hot milk 1 cup cream, whipped 1/2 cup chopped pecans

Add Karo and salt to hot (scalded) milk. Mix Kre-Mel with cold milk and add slowly to hot mixture. Cook until thick (about 5 minutes), stirring constantly. Cool. Fold in whipped cream, then pecans and put in refrigerator pan. Place in freezing compartment and stir every 30 minutes until frozen.
VANILLIN KRE-MEL WITH CHOCOLATE SAUCE

1 package Vanillin Kre-Mel  2 cups milk
Prepare Vanillin Kre-Mel as directed on the box and chill in glasses.

CHOCOLATE SAUCE

1 cup sugar  1/2 cup cream
2 squares chocolate or 1/2 cup cocoa  1 cup milk
1/2 cup Karo, Red or Blue Label  1/2 teaspoon vanilla extract

Melt chocolate in saucepan and add sugar, blending thoroughly. Then add Karo, milk and cream. Stir until sugar is dissolved, and boil until the mixture will form a soft ball in cold water (238°F). Remove from stove, add vanilla and serve warm over the chilled Kre-Mel.

PHILADELPHIA CREAM SPONGE

CAKE

5 eggs  1/2 teaspoon salt
1 cup sugar  1 cup flour
Rind and juice 1/2 lemon

Beat egg yolks, salt and sugar until light, add lemon juice and rind. Alternately fold in the stiffly beaten egg whites and flour. Pour into two square layer pans and bake in a moderate oven (350°F).

FILLING

1 package Vanillin Kre-Mel  1 1/2 cups hot milk
1/2 cup cold milk  1 tablespoon butter  1 egg yolk

Dissolve Kre-Mel in cold milk, add hot milk and butter, stir until it comes to a boil. Remove from stove, add beaten yolk. Cook two minutes longer, stirring constantly. Chill. Spread between layers and ice.

ICING

1/2 cup orange juice  1 1/2 cups confectioners sugar
3 drops yellow coloring (if desired)

Add the orange juice slowly to the sugar until thick enough to spread. Add coloring if desired and spread on cake.

CARAMEL PARFAIT

1 package Caramel Kre-Mel  1 1/2 cups hot milk
1/2 cup cold milk  1 1/2 cup brown sugar  1 cup cream

Dissolve Kre-Mel in cold milk, add hot milk and stir until it comes to a boil. Add brown sugar. When cold, add stiffly beaten cream, mix well. Pour into parfait glasses. Chill.

All Measurements Should Be Level