

## FANCY DESSERTS

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"She was so skilled and perfect in the art, that everything her fairy fingers touched, seemed like Ambrosia: fit for the gods."

### ORANGE SHERBET.

Juice of one dozen oranges, half dozen lemons, strain, add 4 cups sugar, 2 quarts water, freeze; just before it is frozen stiff, add the whites of two well-beaten eggs.

### LEMON ICE.

Juice of six lemons and grated rind of two, 2 cups sugar, 2 quarts water and the beaten whites of 4 eggs, freeze.

### MILK SHERBET.

Juice of 4 lemons, 3 cups sugar, thoroughly beat these before adding 3 pints of milk, freeze immediately.

### PINEAPPLE ICE.

Dissolve 2 tablespoons gelatine in  $\frac{1}{2}$  pint warm water, add 1 pound sugar, 3 pints water, 1 teacup shredded pine apple and juice of 4 lemons. Stir all together and freeze.

### LEMON CREAM.

One and one-half cups boiling water, stir 2 tablespoons corn starch wet with water and juice of 1 large lemon, add the beaten yolks of 3 eggs, 1 cup of sugar, boil five minutes stirring all the time, then stir

in the whites beaten stiff, form into small glasses and serve cold with whipped cream on top of each glass. This is a dainty dish.

#### TYFOSA DESSERT.

One pint tyfosa put in dish, pour on 1 quart boiling water, enough of any kind of nuts to make a layer, and sliced banana; let cool and serve.

#### RAISIN SANDWICH.

Finely chopped seeded raisins and English walnut meats mixed with the well-beaten white of an egg, slightly seasoned and flavored with a tiny bit of vanilla. Figs used in place of raisins will afford a variety. No sugar should be used with them. Use equal portions of fruit and nuts.

#### ORANGE FLOAT.

One quart water, 4 tablespoons corn starch, 1 cup sugar, cook, add the juice of two or three lemons; pour this over five sliced oranges, beat the whites of two eggs, with a very little sugar, put on top; serve with whipped cream.

#### GRAPE JUICE FRAPPE.

Boil 1 quart water, 2 cups sugar ten minutes, strain into can or freezer, when cold add 3 cups grape juice, the juice of 2 lemons, pack freezer, when half frozen remove dasher, set aside until time to serve.

#### PRUNE WHIP.

One pound prunes stewed until tender and mashed fine, 1 cup sugar, 1 teaspoon vanilla, whites of 4 eggs beaten stiff. Put in greased pan and bake 20 minutes. Serve with whipped cream.

## ICE CREAM.

Two quarts milk, let come to a boil, 2 cups sugar, 2 eggs, 1 tablespoon flour, 2 tablespoons starch; beat all together and pour into the hot milk; let it cook a little longer, cool and put in a pint of cream; flavor to taste. Freeze.

## PINEAPPLE SHERBET.

Take one quart of water, stir in one pint of sugar, one 20 cent can of pineapple, chopped fine, and juice of three lemons. Freeze this until mushy, add one quart of whipped cream and freeze again. Add beaten whites of four eggs and freeze.

## ICED CHOCOLATE.

Put one heaping teaspoon cocoa to each half pint boiling water in double boiler, mix, cook five minutes, sweeten, remove from fire, when cold add half cup good cream, beat the whole until light, fill glasses half full cracked ice, pour over cocoa and serve.

## ITALIAN ORANGE ICE CREAM.

One pint cream, 12 ounces pulverized sugar, juice of six oranges, 2 teaspoons orange extract, yolks of 8 eggs, a pinch of salt. Freeze.

## LEMON SHERBET.

Scald rind of one lemon in 1 quart of milk,  $\frac{3}{4}$  pint sugar, juice of 3 lemons, let stand over night (not necessary but better). Add milk when ready to freeze. No different if it curdle.

## PRUNE WHIP.

Stew 1 pound of prunes and pick fine, stir well with chopped nuts, add the well beaten whites of 4 eggs,  $1\frac{1}{2}$  cups granulated sugar. Bake in slow oven and serve with whipped cream.

## FRUIT ICE.

Squeeze enough fruit in a fruit press to make a pint of juice, add a pint each of water and sugar, pour the whole boiling hot on the whites of 3 eggs, beaten to a stiff froth and whip the mixture thoroughly, when cool freeze in the usual manner. Red raspberry and currant make a fine flavor.

## FRUIT BLANC MANGE.

Stew cherries, cranberries or raspberries, strain off the juice and sweeten it; let boil in a bath, and stir in corn starch wet in cold water, 2 tablespoons starch for one pint juice, stir till cooked, mould, cool and eat with cream and sugar.

## FRUIT ICE.

Grate finely flavored apples, make them very sweet and freeze. Pears, peaches or quinces grated fine, or stewed and run through a sieve, then sweetened very sweet and frozen, are fine.

## ICE CREAM—ONE GALLON.

One box gelatine dissolved in one quart hot milk, strain and add 2 pounds sugar, yolk of 6 eggs well beaten, heat eggs, gelatine and sugar until eggs are cooked. Add 2 quarts cold milk, 1 quart sweet cream, whites of six eggs well beaten, flavor and freeze.

## NUT SHERBET.

One cup sugar, juice of 2 lemons, put in a double boiler and heat yolks of 6 eggs, cooked with eggs and sugar. Beat whites and put in slowly, then add 1 cup walnuts; put in sherbet glasses and set to cool. Enough to serve ten. Put whole half nut on top each dish.

**FRUIT SALAD.**

One cup hickorynut meats, 2 oranges, 2 bananas, 1 can pineapple, cut in small pieces, fill sherbet cups half full with fruit, adding sugar to taste; fill with whipped cream. Delicious.

**NUT SALAD.**

One box gelatine, pour on  $1\frac{1}{2}$  quarts cold water, let this heat until it dissolves; 1 can pineapple, turn off the juice, add  $1\frac{1}{2}$  cups sugar, add to gelatine, heat, set away to cool, chop pineapple fine,  $1\frac{1}{2}$  cups of any kind of nuts chopped fine, 1 pint whipped sweet cream, add gelatine when it begins to set. Take silver fork and mix nuts, cream and gelatine together. Keep in cool place, it will last several days.

**ICE CREAM—ONE GALLON.**

Three quarts milk, heat boiling hot,  $\frac{1}{2}$  cup flour stirred to a paste,  $1\frac{1}{2}$  cups sugar, pinch salt, after adding flour cook a few minutes, then strain and set away to cool; when cool add 1 pint cream and flavor with lemon and vanilla. Freeze.

**AN APPETIZING FIRST COURSE.**

Mix together the scooped-out pulp of oranges, sliced bananas, bits of pineapple, candied cherries, or other fruit, sprinkle with lemon juice, set on ice till wanted. Then fill the emptied halves of orange skins with the mixture. Serve singly on a small individual china plate in a nest of young lettuce leaves, parsley or water cress, with powdered sugar.

**FRUIT PUNCH.**

Make a syrup by boiling 2 cups sugar, 1 cup water ten minutes, add one cup strong tea, 1 pint cherry juice, 1 pint strawberry juice, juice of 5 lemons, juice

of 5 oranges, 1 can grated pineapple; let stand 20 minutes, strain, turn into a punch bowl over a piece of ice; add  $\frac{1}{2}$  pint candied cherries,  $1\frac{1}{2}$  gallons water. This will serve 50 or 60 people.

#### CHERRY TOITE.

Drain the juice off one can of cherries and thicken it with 1 heaping tablespoon of corn starch. Return to the cherries adding one cupful of sugar. Line a deep pie tin with a rich puff paste; pour the prepared cherries into this and bake. Beat the whites of 4 eggs to a stiff froth, add 3 tablespoonfuls of sugar,  $\frac{1}{2}$  cup chopped nuts; spread over the top and return to the oven and brown as slowly as possible.

#### CURRANT, RASPBERRY OR STRAWBERRY WHISK.

To 3 gills fruit juice, add 10 ounces crushed sugar, the juice of 1 lemon and  $1\frac{1}{2}$  pints cream. Whisk till thick and serve in little glasses.

#### HEAVENLY HASH.

Fill a dish with slices of bananas, oranges, pineapple and white grapes, or any fruit desired. Make a jelly of 1 package of gelatine, 1 pint cold water, juice of 2 lemons and enough pineapple juice to flavor it. Let stand 1 hour, then add 2 pints of sugar, 2 pints boiling water, strain over the fruit, let it get cold and serve with whipped cream.

#### LEMON ICE CREAM.

Squeeze a dozen lemons, make the juice quite thick with white sugar, stir into it very slowly 3 quarts of cream and freeze. Orange ice cream is prepared in the same way, using less sugar.

#### STRAWBERRY ICE CREAM.

Rub 1 pint ripe strawberries through a sieve, add 1 pint cream, 4 ounces powdered sugar. Freeze.

**FRUIT DESSERT.**

To one 10c box of jello, take  $1\frac{1}{2}$  pints of boiling water, stir until dissolved and let stand until nearly cool; add 3 sliced bananas and 2 oranges, or any kind of fruit, but this is most preferable, with strawberry flavor. Very nice served with whipped cream.

**FRUIT SALAD.**

Soak 1 box of gelatine in  $\frac{1}{2}$  pint of cold water 20 minutes; add 1 quart of boiling water, the juice of 2 lemons and sugar to suit the taste; peel and cut into cubes 2 large oranges, 2 bananas and a few candied cherries; mix all together, pour into a mold, set on ice until it hardens; to be eaten plain or with whipped cream as a dressing.

**BAVARIAN CREAM.**

Pick over 2 quarts strawberries, squeeze through a cullendar, add 2 teacups sugar, when sugar is dissolved, add 3 tablespoons gelatine, previously soaked in  $\frac{1}{2}$  cup tepid water. Place it on ice, stir it smooth, and when it begins to set, stir in 1 pint of cream, whipped, form into moulds and serve with whole strawberries around it.

**ORANGE ICE.**

Boil  $1\frac{1}{2}$  cups sugar in 1 quart of water, skimming when necessary; when cold, add juice of  $\frac{1}{2}$  dozen oranges; steep the rinds in a little water and strain into the rest; add the rind and juice of one lemon. Strain into freezer and freeze.

**PRUNE COMPO.**

One and one-half pounds of prunes cooked, seed, chop fine, add 1 tablespoon sugar, whites of 2 eggs beaten to a froth, add to the prunes, stir well, bake 10 minutes, then frost and brown in the oven. Serve cold with sweet cream.

## APPLE ICE.

Grate, sweeten and freeze well-flavored apples, pears, peaches or quinces. Canned fruit may be mashed and prepared in the same way.

## SNOW SOUFFLE.

Beat the whites of 2 eggs to a stiff froth, dissolve more than half a box of gelatine in a little more than a pint of hot water. Two cups sugar and the juice of 2 lemons; when this is dissolved and cooled, stir into it the eggs you have beaten, beat the whole together until it is white and stiff, mould and pour around it a soft custard.

## FROZEN TUTTI FRUTTI.

Scald cream and add equal parts milk; sweeten and flavor. When partly frozen, add chopped mixed nuts and 1 cup preserved cherries.

## WHIPPED CREAM.

Place cream over ice until thoroughly chilled, and whip with an egg beater or whip churn until it froths. While whipping place froth on a sieve, and return to bowl to be re-whipped all that passes through. When cream is difficult to whip, add to it and beat with it the white of an egg. Sweetened and flavored this is a choice dessert alone, but it may be served in various ways. Baked apples, and fresh or preserved berries are delicious with it. Jelly-glasses, one-third full of jelly and filled up with cream, make a very wholesome and delicious dessert.

## PUNCH.

One pint of grape juice,  $\frac{1}{2}$  pint sugar, the juice of 2 lemons and 1 orange, or any fruits that might be desired.

**TAPIOCA CREAM.**

Soak 2 tablespoons tapioca over night in just enough water to cover it; in the morning boil 1 quart of milk with the soaked tapioca by placing it in a tin can or a pail, set in water to boil; add 2-3 cup of sugar and a little salt; beat the yolks of 3 eggs thoroughly, when the milk has boiled 10 minutes stir in the yolks, remove from fire and stir rapidly for 5 minutes so it will not curdle. Flavor with lemon or vanilla; pour in a baking or pudding dish, beat the whites of the eggs to a stiff froth, pour over the cream, sift sugar over top and brown in oven. Serve cold.

**CHOCOLATE ICE CREAM.**

Scald 1 quart milk, beat 3 eggs, 5 tablespoons sweet chocolate powder, or breakfast cocoa, add enough warm milk to make a paste. Rub until smooth, add 2 cups sugar, mix all together. When cool add 1 teaspoon vanilla and freeze.

**A NOVEL DESSERT.**

Cook 1 quart cranberries in  $1\frac{1}{2}$  cups of water, when berries are soft add 2 cups of white sugar, strain through cullendar. Put a layer of cranberries in deep dish, then cover with layer of sliced bananas, and so on, until dish is full. Make a meringue with the white of 4 eggs and rather more than the usual amount of sugar, add this to dish and grown in oven. It should be eaten cold.

**RASPBERRY CREAM.**

One quart good cream, 1 pint fresh raspberries, mash and rub the fruit through a fine sieve or strainer to extract the seeds, bring the cream to a boil (having reserved 1 pint for froth,) and add to the berries while it remains hot, sweeten with powdered sugar to taste, let it become cold. Now raise cream, which has

been reserved to froth with beater, take off the froth and lay it on a sieve to drain; fill dish or glasses with the cream and place froth on top. Very nice. Any kind of berries, jam or jelly is good, and can be used without straining.

#### AMBROSIA.

Peel 1 dozen oranges, slice, put a thick layer in a dish, cover with powdered sugar, have ready fresh grated cocoanut, put over the oranges and sugar alternately, until the dish is full. Have cocoanut for the top.

#### MAPLE ICE.

Three cups maple syrup, yolks of 12 eggs, 2½ quarts cream; beat yolks into cold syrup, bring to boiling point, stirring constantly; let cool, whip cream and add to syrup when perfectly cold, pack in ice and salt for 7 or 8 hours. If cream will not whip, this will make a delicious plain maple cream. Cook syrup and eggs as above and cream and freeze. Sufficient for one gallon.

#### STRAWBERRY FOAM.

Take 1 quart strawberries, crush, sprinkle over ½ cup sugar, set in a cool place until time to serve. Beat 2 eggs stiff, add 2 tablespoonfuls sugar, stir into it the crushed berries. Serve decorated with large, ripe berries.

#### PINE APPLE ICE CREAM.

Three pints cream, 6 large pineapples, 2 pounds powdered sugar; slice the pineapples thin, scatter the sugar between the slices, cover and let the fruit stand three hours, cut or chop up in the syrup, and strain through a hair sieve or double bag of coarse lace; beat gradually into the cream and freeze as rapidly as possible; reserve a few pieces of pineapple unsugared,

cut into square bits, and stir through cream when half frozen, first a pint of well whipped cream, and then the fruit. Peach ice cream may be made in the same way.

One cup sugar, 5 tablespoonfuls cream, 1 square unsweetened chocolate,  $\frac{1}{4}$  pound marshmallows, vanilla to flavor. Heat sugar, cream and chocolate slowly to boiling. Boil hard five minutes, add tiny pinch salt. Stir a few minutes, until slightly cooled, pour over the marshmallows; do not cut for five hours or the marshmallows will not cut smooth.

#### MARSHMALLOWS.

Pull marshmallows apart in as small pieces as you wish; put them in the oven until light; add chopped nuts and serve with whipped cream.

#### AN AFTER DINNER SWEET.

Marshmallow-stuffed dates make a delicious after-dinner sweet. Remove the pits from the dates, fill the space with marshmallow, and roll the dates in powdered sugar. One marshmallow will stuff four dates.

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