

# LIVING SECTION

## Luscious Desserts:

Now that fall is here, why not spend a chilly evening baking one of these luscious desserts? Good smells from the kitchen will make your home feel warm and cozy in any weather. Leftovers are the perfect treat for school lunches.

### MOCK POUND CAKE

1 cup margarine  
1 1/2 cups granulated sugar  
3 eggs, separated  
1 teaspoon vanilla  
2 cups flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup (5 1/2 fl. oz. can) evaporated milk

1 1/2 cups sifted powdered sugar  
1/2 teaspoon rum flavoring

Beat margarine and granulated sugar until light and fluffy. Blend in egg yolks and vanilla. Add combined dry ingredients alternately with 1/2 cup milk, mixing well after each addition. Beat egg whites until soft peaks form; fold into batter. Spoon into greased and floured 9x5-inch loaf pan. Bake at 325°, 1 hour and 20 to 25 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool thoroughly.

Combine remaining milk, powdered sugar and flavoring; mix well. Glaze cake. Garnish with sliced almonds, if desired.

### FRUIT 'N NUT CAKE

1 1/2 cups granulated sugar  
1 8-oz. pkg. cream cheese, softened  
1 cup margarine  
1 1/2 teaspoons vanilla  
4 eggs  
2 1/4 cups sifted cake flour  
1 1/2 teaspoons baking powder  
1 cup marschino cherry halves  
1 cup coarsely chopped walnuts  
1/2 cup raisins

1 1/2 cups sifted powdered sugar  
2 tablespoons milk

Combine granulated sugar, cream cheese and margarine, mixing until well blended. Blend in vanilla. Add eggs, one at a time, mixing well after each addition. Gradually add 2 cups flour sifted with baking powder, mixing well after each addition. Toss remaining flour with combined cherries, nuts and raisins; fold into batter. Pour batter into greased and floured 10-inch fluted tube pan. Bake at 325°, 1 hour and 20 minutes. Cool 5 minutes; remove from pan. Cool thoroughly.

Combine powdered sugar and milk; mix well. Glaze cake. Garnish with additional cherries, if desired.

### HEAVENLY CHEESECAKE

1 cup (approx. 12) crushed sugar cones  
3 tablespoons margarine, melted  
3 tablespoons sugar

4 8-oz. pkgs. cream cheese, softened  
1 cup sugar  
3 tablespoons flour

1 tablespoon vanilla  
4 eggs  
1 cup sour cream

Combine crumbs, margarine and sugar; reserve 3 tablespoons. Press onto bottom of 9-inch springform pan. Bake at 325°, 10 minutes.

Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla; pour mixture over crust. Bake at 450°, 10 minutes. Reduce oven temperature to 250°; continue baking 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with reserved crumb mixture.

### APPLE MERINGUE CAKE

1 17-oz. pkg. pound cake mix  
1 20-oz. can apple pie filling  
1 10-oz. jar strawberry or raspberry preserves  
3 egg whites  
Dash of salt  
1 7-oz. jar marshmallow creme

Prepare pound cake as directed on package. Pour into greased and floured 13x9-inch baking pan. Bake at 325°, 35 to 40 minutes or until wooden pick inserted in center comes out clean. Cool. Combine pie filling and preserves; spoon over cake. Beat egg whites and salt until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Spread meringue over apple mixture. Bake at 500°, 2 to 3 minutes or until lightly browned.



(L-R) Heavenly Cheesecake, Fruit 'n Nut Cake (top), and Mock Pound Cake are three tasty treats sure to win hearts and satisfy this fall.

## Chinese cooking topic of class

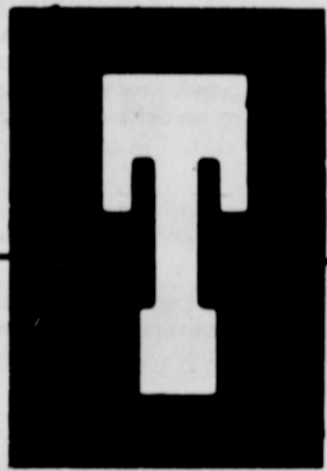
Chin's Gourmet Kitchen, 2035 NW Overton, will be the site of two Portland Community College sponsored Chinese cookery classes taught by Chin's owner Betty Jean Lee.

Beginning Chinese Cookery begins at Chin's on Saturday, October 8 and runs weekly for three 10 a.m. to noon sessions. In the class, Lee will prepare complete Chinese meals around sweet and sour chicken,

pork fried rice and barbecue pork. Cost of the class is \$14.50.

Traditional Chinese Cooking begins October 29 and runs three Saturdays from 10 a.m. to noon. Preparation of healthy, economical and authentic stir-fry and steamed dishes will be covered in the three weekly sessions. Tuition is \$16.

Preregistration is strongly advised for these popular classes. PCC Community Services has all details.



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