



Deep Dish Apple Pie With Cheese

Piles of scarlet-cheeked apples on the fruit stands are reminding these days of the almost endless number of delicious desserts into which they may be converted. Apple pies, betty's, dumplings, tarts, souffles — the list goes on and on and apples are one fruit of which the family is not likely to tire.

Richard Pearce, chef of the luxury liner "America," which is noted for its cuisine, has an apple-cheese dessert which he says is one of the most popular on the menu, especially with travelers who are gourmets. This is it:

Deep-Dish Apple-Cheese Pie
Pie Plate Lining—
 2 cups flour
 1 level tsp. salt
 4 tbsp. shortening
 4 tsp. ice water
Apple slices
 Sugar
 Cinnamon
 Butter
Cheese Filling—
 4 cups cottage cheese
 4 eggs
 6 tbsp. sugar
 1/2 tsp. salt
 Dash cinnamon
 1/2 tsp. vanilla
 Sift together the flour and salt. Use spatula to mix in shortening, then ice water. Knead quickly, lightly, and roll out for lining of deep dish plate. Cover bottom with apple slices, sprinkle lightly with sugar, cinnamon, dot with a bit of butter. Combine filling ingredients and thoroughly mix. Spread layer of filling over apple slices, then, over filling, more apple, etc. Top layer should be the cheese filling. Bake in slow oven for 45 minutes.

Floating Island Popular Dessert

A popular dessert was featured this week on the Diono Lucas show. It was Floating Island.

Floating Island
 Meringue
 6 egg whites
 6 T. sugar
 Milk
 Water
 1 t. vanilla
Custard
 6 egg yolks
 8 T. sugar
 1 T. plain gelatine
 2 C. whole milk
 2 C. whipped cream
 Vanilla bean
Caramel
 1/2 C. sugar
 1/4 t. cream tartar
 1/4 C. water
Meringue: Beat six egg whites until stiff and shiny. When stiff, add to each egg white 1 tablespoon of sugar and continue beating until it holds its shape. With two large tablespoons, poach mounds of egg white in a shallow pan in a liquid—half milk and half water—flavored with 1 teaspoon of vanilla. Form eggs with the spoons; cup your spoons and slide them into the pan of milk. Do as many as you can to cover the surface of the pan. In a few moments, turn them over to poach. Turn off the heat and let them set.
Custard: Combine egg yolks, sugar and beat well, add gelatine and milk; stir over a low heat until it coats the back of your wooden spoon. Allow to cool. When it is cool, add whipped cream. Scrape in about 1/2 inch of vanilla bean. Cover your large serving dish with the custard and place the islands (which have been well drained) on the custard.
Caramel: Cook sugar, cream of tartar and water to a good dark caramel. Allow to settle, then sprinkle on the top of the islands.

Noodles Help Stretch Meat

The "best cook" rating goes to the homemaker resourceful enough to produce a good-tasting dish with a minimum of ingredients.

It's easy enough to serve a gourmet meal when a whole

ham is the center of attraction. But it takes ingenuity to glamorize just plain ground ham left over from that elegant cut. This recipe for Ham Noodle Loaf is the star product of one clever cook. A half pound of ground ham serves four people by combination with cooked noodles.

A deft hand adds seasoning—onion juice, mustard and brown sugar to enhance the ham flavor.

When the ham has baked, turn it out on an attractive platter. Glamorize it with sprigs of parsley and broiled pineapple slices. Your favorite mustard or horseradish sauce should go with it. To complete the menu, hot rolls and a green vegetable.

Ham Noodle Loaf

4 ounces medium noodles

1/2 pound ground ham
 1 egg, beaten
 1/2 cup milk
 1 tablespoon brown sugar
 1 tablespoon onion juice
 1/2 teaspoon salt
 1/4 teaspoon dry mustard
 Dash pepper
 8 whole cloves, if desired

Cook noodles in boiling salted water until tender (about 5 minutes). Drain and rinse. While noodles are cooking, combine ham, egg, milk, brown sugar, onion juice, salt, dry mustard and pepper. Mix until well blended. Fold in noodles. Spread in 4 1/2 x 8 1/2-inch loaf pan. Arrange whole cloves on top of loaf. Bake in moderate oven (350 deg.) 1 hour. Serve with mustard sauce or horseradish sauce. Makes 1 loaf, 4 servings.

Ham-Peach Duo

Have you ever filled canned peach halves with ham salad and served them for lunch together with hot rolls, coffee and dessert? Allow two peach halves to a serving. Your guests will depart singing your praises.

LUNCHEON PLATTER

You can arrange such a pretty luncheon platter with hard-cooked eggs, canned beets and steamed cauliflower. Devise the eggs and marinate the sliced or diced beets; make a sauce for the cauliflower of mayonnaise seasoned with a dash of curry powder. Arrange all three foods on crisp greens, garnishing with sprigs of parsley and paprika. Serve with hot biscuits and tea or coffee.

For That Last Minute Fruit Cake

Here's an unbaked or refrigerator-type fruit cake for those who've left it to the last minute. It's plumb full of raisins, figs, prunes, candied fruits, crunchy walnuts and an assortment of spices. They're mixed with creamed butter, honey and zwieback crumbs, and packed into desired mold. The "Yule Season Cake" need be chilled only 5 days before unmolding for good results. Then garnish it with candied fruits and nuts.

Yule Season Cake
 2 cups cooked prunes
 1 cup dried figs
 2 cups seedless raisins
 1 cup quartered candied cherries
 1/2 cup thinly sliced candied pineapple
 2 cups finely cut citron
 1 cup finely cut preserved orange peel
 1/2 cup finely cut preserved lemon peel
 1/4 teaspoon allspice
 1/2 teaspoon cloves
 2 teaspoons cinnamon
 1 teaspoon nutmeg
 2 teaspoons vanilla extract
 1 teaspoon salt
 1 1/2 cups butter or margarine
 1 cup honey
 8 1/2 cups fine zwieback crumbs
 1 1/2 cups chopped walnuts

Cut prunes from pits into small pieces. Rinse and drain figs and raisins. Steam figs over boiling water 15 minutes. Clip off stems and cut figs into thin strips. Combine fruits, citron, peels, spices, vanilla and salt. Cream butter and blend in honey. Combine with food chopper twice using fine knife, or roll fine. Add crumbs and walnuts to fruit mixture, mixing thoroughly. Pack very firmly into buttered 9-inch tube pan or spring mold. Chill 5 days or longer before unmolding. Makes about 7 pounds cake.

Spiced Almonds for Holiday Sweets List

Part of holiday fun is making the many goodies that go along with Christmas. These wonderful "Spiced Almonds" are easy enough that the youngsters can help, too. Make them to have on hand for parties, or make them to tie up in pretty jars or packages to give away. A gift from the kitchen is always appreciated, and especially one so good as these spicy sugar-coated almonds.

Spiced Almonds
 1 cup sugar
 1/2 cup water
 1/4 teaspoon cream of tartar
 1/4 teaspoon cloves
 1/2 teaspoon cinnamon
 2 cups roasted blanched almonds

1/2 teaspoon almond extract
 Blend together sugar, water and cream of tartar. Bring to boil and cook to 238 degrees F., or until mixture forms soft ball when dropped into cold water. Add spices and almonds and remove from heat. Add almond extract and stir mixture until syrup grains and becomes firm. Pour onto waxed paper and separate almonds carefully to avoid loosening sugar. Cool.

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