

And then, later



Featured in this offering of Family Weekly recipes are three ingenious "second editions" of large roasts that were the "best sellers" of other gala dinners. Portrayed in color is a dessert cake guaranteed to hold "reader interest" through any meal!

### SPRING-BLOSSOM SEVEN-MINUTE FROSTINGS

Have you made an angel-food cake for your Easter dinner? It's not too late to give it an Easter dress of fluffy, pastel-tinted seven-minute frosting. Or if you haven't made the cake yet, you can still whip it up in a jiffy from a package of prepared angel-food cake mix! The frosting recipe is sufficient for the sides and top of a 10-inch tubed cake.

#### GOOD FOR FREEZING

Angel-food cake iced with these frostings has been kept satisfactorily in the freezer up to one week.

#### Snowdrop-White Frosting

##### BASE RECIPE

Combine and mix well in top of a double boiler

- 2 egg whites, unbeaten
- 1½ cups sugar
- ½ cup water
- 1 tablespoon white corn sirup
- 1 teaspoon vanilla extract
- ½ teaspoon salt

Place over simmering water and immediately beat with rotary beater for 7 to 10 min., or until mixture holds stiff peaks and does not flow when double-boiler top is completely inverted.

Immediately spread on sides and top of cooled cake, making attractive swirls.

#### Tulip-Pink Frosting

Follow Base Recipe; omit vanilla extract. Add to ingredients in double-boiler top 10 drops red food coloring and 9 drops blue food coloring. Remove from simmer-

ing water and fold in ½ cup (about 2 oz.) finely crushed peppermint-stick candy. After frosting cake, garnish top (as in color photo) with a sprinkling of coarsely crushed peppermint-stick candy.

#### Daffodil-Yellow Frosting

Follow Base Recipe; substitute for the vanilla extract ½ teaspoon lemon juice and ¼ teaspoon grated lemon peel (grated through colored part only; white part is bitter), and add ½ to ¾ teaspoon yellow food coloring.

#### Leaf-Green Frosting

Follow Base Recipe; substitute 4 drops peppermint extract for the vanilla extract, and add 10 drops green food coloring.

#### Apricot-Blush Frosting

Follow Base Recipe; substitute ½ cup plus 2 tablespoons apricot purée for the vanilla extract, and add 2 drops red food coloring and 11 drops yellow food coloring. For Apricot Purée—Put ½ cup dried apricots into a saucepan with ¾ cup hot water. Cover; simmer until fruit is tender (about 30 min.). Drain. Force apricots through a food mill or sieve. Cool.

### Fruited Upside-Down Ham Loaf

This is the sort of recipe that makes a homemaker wish for leftover ham oftener than most families have it on hand. It's a wonderful luncheon or supper dish, full of flavor and texture contrast—a satisfying meal in itself.

Grease an 8x8x2-in. baking pan.

Mix together until blended

- ½ cup firmly packed brown sugar
- 3 tablespoons cider vinegar
- 1 teaspoon dry mustard

Pour into bottom of baking pan and spread out evenly. Arrange, cut sides up, in bottom of pan

- 9 drained halves of canned purple plums, apricots, or peaches

Set aside.

Put through medium blade of food chopper enough cold roast ham to yield

- 4 cups (about 1 lb.) ground ham

Combine with ham and mix lightly

- 3 eggs, beaten
- ½ cup milk
- 2 teaspoons prepared mustard
- 1½ teaspoons prepared horse-radish
- ½ teaspoon Accent

Spread ham mixture evenly over fruit. Set aside.

Prepare according to directions on the package the contents of

- 1 12-oz. pkg. prepared corn-muffin mix

Spread batter over the ham mixture.

Bake at 425°F 35 min., or until a cake tester or wooden pick comes out clean when inserted in center.

To unmold, run a spatula gently around sides of loaf. Cover the pan with a warm serving plate and invert pan and plate; remove pan. 6 to 8 servings

### Glazed Ham Towers

With their colorful decorations and luscious glaze, these little ham towers are pretty enough and tasty enough for the holiday itself.

Set out an 8x8x2-in. baking pan.

For Topping—Mix until blended in a small bowl, and set aside

- ½ cup firmly packed brown sugar
- 3 tablespoons cider vinegar
- 2 tablespoons white corn sirup
- 1 teaspoon dry mustard

Set out to drain the contents of

- 1 9-oz. can pineapple tidbits
- 4 candied cherries, quartered
- Whole cloves

For Ham Mixture—Put through medium blade of food chopper enough cold roast ham to yield

- 4 cups (about 1 lb.) ground ham

Combine with the ham and mix lightly

- 2 eggs, beaten
- ½ cup fine, dry bread crumbs
- ½ cup milk
- 2 teaspoons dry mustard
- 2 teaspoons prepared horse-radish
- 1½ teaspoons Worcestershire sauce
- ½ teaspoon Accent

Using a ¾-cup custard cup as a mold, shape mixture into 4 individual servings. Unmold carefully into the baking pan. Carefully score top of each in a diamond pattern, using back of a table knife. Arrange pineapple tidbits and candied-cherry quarters in any desired pattern over top of each, and insert 2 or 3 whole cloves into center. Pour the brown-sugar mixture (glaze) over ham.

Bake at 350°F about 45 min. Baste with the glaze at 10-min. intervals.

4 servings