



spring bouquet of dessert recipes

Springtime is more than a season of the year . . . it's a gay state of mind!

Now all Nature awakes and offers us her first fruits. Use some of them

in these dessert recipes specially created for your eager enjoyment.

Cherry Cobbler

Set out a 1½-qt. casserole or baking dish.

Drain

2 No. 2 cans red, tart pitted cherries (about 4 cups, drained)

Put one half of the cherries into the casserole and sprinkle with one half of a mixture of

¾ cup sugar

2 tablespoons flour

1 teaspoon grated lemon peel

(grated through colored part only; white part is bitter)

½ teaspoon cinnamon

Drizzle over cherries one half of

1 tablespoon lemon juice

Dot with

Butter or margarine

Add remaining cherries to casserole and top with remaining sugar mixture. Drizzle with remaining lemon juice and dot with more butter or margarine.

Bake at 350°F 20 min.

Meanwhile, prepare dough for

Baking-powder biscuits (Use your favorite recipe or a mix, adding 1 tablespoon sugar to the dry ingredients.)

Roll dough into a rectangle about ¾ in. thick; brush with

Melted butter

Roll dough up like a jelly roll and cut into ½-in. crosswise slices. Set aside.

At end of 20 min., remove casserole from oven; set temperature control of oven at 450°F. Arrange biscuit-roll slices on top of cherries. Return casserole to oven.

Bake 10 to 15 min. longer, or until biscuits are lightly browned.

Serve warm with cream. **6 servings**



Graham-Cracker Cake

GOOD FOR FREEZING

Dress up this old-fashioned flavor treat as in the photo, with swirls of sweetened whipped cream and a garnish of multi-colored decoettes; or frost with caramel icing (your favorite recipe or a mix).

Grease bottoms only of two 9-in. round layer-cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper.

Sift together and set aside

½ cup sifted cake flour

2 teaspoons baking powder

¼ teaspoon salt

Place on a long length of heavy waxed paper

24 graham crackers (enough to yield 2 cups crumbs)

Loosely fold paper around them, tucking open ends under. With rolling pin, gently crush to make fine crumbs. (Or place crackers in a plastic bag and crush gently.) Add to dry ingredients the cracker crumbs and

¾ cup (about 3 oz.) chopped pecans

Mix together and set aside.

Cream together until softened

1 cup butter or margarine

1½ teaspoons vanilla extract

Add gradually, creaming until fluffy after each addition

1 cup sugar

Add in thirds, beating thoroughly after each addition

3 egg yolks, well beaten

Measure

1 cup milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds to creamed mixture. Finally, beat only until batter is smooth (do not overbeat).

Using a clean beater, beat until frothy

3 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed. Spread egg whites over the batter and gently fold together. Turn batter into the prepared pans.

Bake at 350°F 30 to 35 min., or until a cake tester or wooden pick comes out clean when inserted in center of a layer, or until surface of cake springs back when lightly touched with finger tips.

When cake layers test done, remove from oven. Cool 10 min. in pans on cooling racks. To loosen each layer from pan, run a spatula gently around sides. Cover with a cooling rack; invert cake and rack and remove pan. Immediately peel off waxed paper and turn layer top side up. Cool completely.

Two 9-in. round cake layers

CAKE CONTEST

FAMILY WEEKLY announces a new CASH CONTEST for your best original cake recipes (created by you or your family). We will test and adjust entries, revise them to our editorial style, and pay \$10 for each one we publish. All recipes become the property of FAMILY WEEKLY. In case of duplicates, first person to submit recipe will be the winner. Send your original recipes NOW to Melanie De Proft, c/o Family Weekly Cookbook, 153 N. Michigan Ave., Chicago 1, Ill. Put name and address on each entry!

Orange Tapioca Cream

To make the pretty, flowerlike topping shown in the color photo, drizzle chocolate sauce in concentric circles over the bowl of tapioca cream. Then, at equal intervals, draw the tip of a knife carefully through all the circles, from the outside ring to the center.

Set out a 2-qt. saucepan.

Set out

½ cup sugar

Measure and set aside

½ cup frozen orange-juice concentrate, thawed

Beat until frothy

2 egg whites

Gradually add only one half of the sugar (¼ cup), beating until rounded peaks are formed. Set aside.

Put into the saucepan

2 egg yolks, slightly beaten

Add gradually, stirring in

2½ cups milk

Add, stirring well, the remaining ¼ cup of sugar and

½ cup quick-cooking tapioca

¼ teaspoon salt

Set over medium heat and bring mixture to a full boil (about 5 to 8 min.), stirring constantly. Do not overcook.

Remove from heat and blend in the orange-juice concentrate. Stir a small amount of the hot tapioca mixture into the egg whites; then quickly blend in the remaining mixture. Stir in

1 teaspoon grated orange peel

(grated through colored part only; white part is bitter)

½ teaspoon lemon juice

Cool, stirring once after 15 or 20 min. Spoon into a serving dish. Serve with chocolate sauce. **About 8 servings**