

Delectable Duets (Continued)

Lobster Mousse

Even as party fare, Lobster Mousse is a gala, guest-flattering creation! Asparagus would be a perfect partner . . . with a lemon butter sauce, dotted with crunchy butter-browned corn flakes.

- 1/4 cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 1/2 cup water
- 2 tablespoons grated onion
- 1 teaspoon prepared mustard
- 1/2 teaspoon salt
- 2 6-oz. cans (about 2 cups) lobster meat, drained (remove any bits of shell and bony tissue)
- 1/2 cup finely chopped celery
- 1/4 cup sliced pimiento-stuffed olives
- 1/2 cup mayonnaise
- 1 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill.
2. Pour the cold water into a small cup or custard cup. Sprinkle gelatin evenly

- over water. Let stand 5 min. to soften.
3. Heat 1/2 cup water until very hot. Immediately stir in the softened gelatin until it is completely dissolved. Blend in onion, prepared mustard, and salt.
4. Cool; chill in refrigerator or in pan of ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
5. Lightly oil a 1 1/2 qt. mold with salad or cooking oil (not olive oil); drain.
6. When gelatin mixture is of desired consistency, blend in the mayonnaise. Mix in the lobster, celery, and olives.
7. Using chilled bowl and beater, beat whipping cream until cream is of medium consistency (piles softly). Fold into gelatin mixture. Turn into the prepared mold and chill in refrigerator until firm. Unmold onto a chilled serving plate.

8 servings



A \$10 PRIZE-WINNING CAKE RECIPE
from a FAMILY WEEKLY reader
Mrs. Clarence Hoppe, 1225 Superior St., Racine, Wis.



Southern Torte

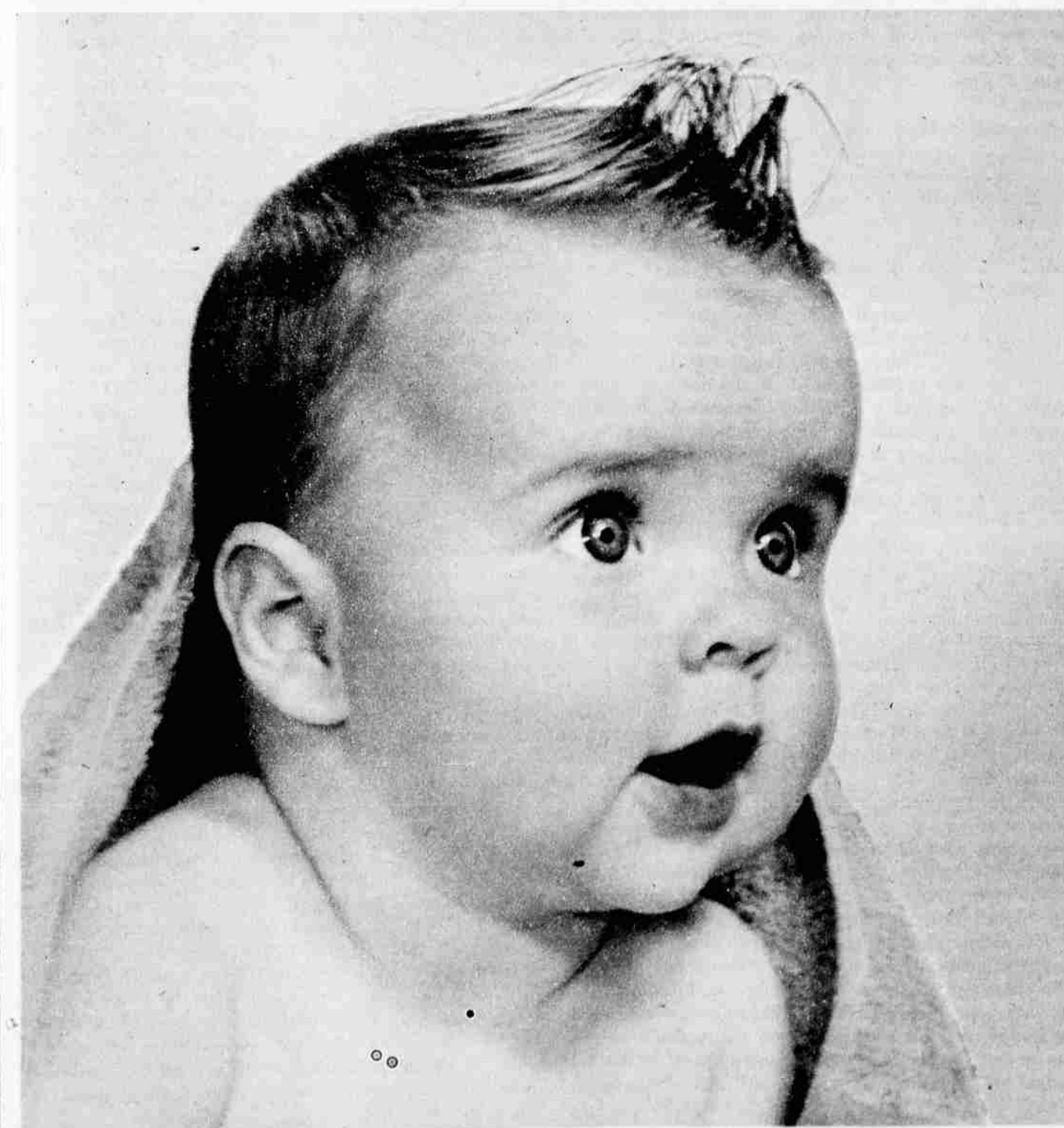


Fill with a luscious cream filling.

- 3/4 cup (about 5 oz.) dates, finely chopped
- 1 cup boiling water
- 1/2 cup firmly packed brown sugar
- 1/4 cup sugar
- 1/2 cup pecans, coarsely chopped
- 2 cups sifted flour
- 1 teaspoon baking soda
- 1/2 cup butter
- 1 cup sugar
- 1 egg, well beaten (until thick and piled softly)

1. Grease bottoms only of two 8-in. round layer cake pans. Line with waxed paper cut to fit bottoms; grease waxed paper.
2. Put dates into a small bowl. Cover with boiling water. Set aside.
3. Mix together brown sugar, 1/4 cup sugar, and pecans. Set aside for topping.

4. Sift together flour and baking soda. Set aside.
5. Cream butter until softened. Add 1 cup sugar gradually, creaming until fluffy after each addition.
6. Add egg in thirds, beating thoroughly after each addition.
7. Beating only until smooth after each addition, alternately add dry ingredients in fourths, date mixture in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into prepared pans. Sprinkle brown sugar topping evenly over batter in one pan only.
8. Bake at 350°F 30 to 35 min., or until cake tester or wooden pick comes out clean when inserted in center of layer, or until cake surface springs back when lightly touched at center.
9. Cool 10 min. in pans on cooling racks. Remove cake layers from pans and cool completely. Two 8-in. round cake layers



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