

Individual Fruit Puddings

GOOD FOR FREEZING

For carefree entertaining, make these little puddings ahead of time and re-steam before serving.

- 2 medium-size oranges
- 1 cup (about 5 oz.) dark seedless raisins
- 1/2 cup (about 3 oz.) dates
- 1/2 cup (about 2 oz.) walnuts
- 1 1/2 cups sifted flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cinnamon
- 1/4 cup shortening
- 1 cup firmly packed brown sugar
- 1 egg, well beaten (until thick and piled softly)

1. Grease eight 5-oz. custard cups. Set aside.
2. Rinse oranges; peel. Slice into cart-wheels, and cut into pieces; reserve juice as it collects. Set out raisins; cut dates into pieces with scissors dipped frequently in cold water; coarsely chop nuts. Set aside.
3. Sift together flour, baking soda, salt, cloves, nutmeg, and cinnamon. Set aside.
4. Cream shortening until softened. Add

brown sugar gradually, creaming until fluffy after each addition.

5. Add egg in thirds, beating thoroughly after each addition. Mix in the orange pieces, reserved juice, raisins, dates, and nuts. Blend in the dry ingredients.

6. Fill custard cups about two-thirds full with mixture; cover with aluminum foil and secure with string. Set in pan of water (1-in. deep); cover pan with a tight-fitting cover, or with aluminum foil secured with string. Bake at 325°F 2 hrs. Serve hot with **Orange Sauce**. 8 servings

Orange Sauce

- 3/4 cup sugar
- 2 tablespoons cornstarch
- 1/8 teaspoon salt
- 1 teaspoon grated orange peel (grated through color only)
- 3/4 cup orange juice
- 1/2 cup water
- 1 tablespoon butter or margarine

1. Mix together in a saucepan sugar, cornstarch, and salt. Add gradually, stirring constantly, the orange juice and water. Bring to boiling; stirring constantly, cook over low heat 6 to 8 min., or until thick and clear.

2. Remove from heat. Blend in the orange peel and butter. Serve hot over **Individual Fruit Puddings**. About 1 1/4 cups sauce

Chocolate Meringue Shells

- 4 egg whites
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 cup sugar
- 1/4 cup sifted cocoa

1. Lightly grease seven 4 1/4-in. tart pans. Flatten seven paper baking cups. Place one in each pan, pressing it to fit the pan. Set aside.
2. Beat the egg whites until frothy. Add the cream of tartar and salt; beat slightly.
3. Add gradually 1/2 cup of the sugar, beating well after each addition; beat for 5 min. after the last addition.
4. Add remaining sugar gradually, beating well after each addition. Continue beating until stiff (but not dry) peaks are formed and mixture does not slide when bowl is partially inverted. Quickly sprinkle cocoa over beaten egg whites. Immediately beat in just until blended. As the meringue tends to lose volume when the cocoa is added, it is important to incorporate the cocoa as quickly as possible.
5. Spread meringue 1/4-in. thick over the liners on bottoms of pans. Spread remaining meringue on sides of pans, and 1/2-in. above rim; keep meringue within pan rim for ease of removal.
6. Bake at 250°F about 2 hrs., or until shells are dry. (The oven door of some ranges will have to be partially open to maintain so low a temperature.) To assure even drying of meringues turn pans occasionally. Remove from oven; cool completely on cooling rack. (If the meringue shells are to be stored, keep them

in an air-tight container so that the meringue will not absorb moisture and become soft.) The meringue shells should be crisp and dry and fine textured.

7. Remove cooled meringues from pans after carefully loosening with a point of a sharp knife. Carefully peel off papers.

8. Spoon filling into shells just before serving. Seven 4 1/4-in. shells

Tortoni Filling

GOOD FOR FREEZING

- 1/2 cup fine macaroon crumbs
- 1 cup chilled whipping cream
- 1/2 cup sifted confectioners' sugar
- 1 tablespoon vanilla extract
- 1 egg white

1. Set refrigerator control for coldest operating temperature. Set a small bowl and rotary beater in the refrigerator to chill. Set out a 1-qt. refrigerator tray.

2. Using the chilled bowl and beater, beat the whipping cream until it is of medium consistency (piles softly).

3. Fold in the macaroon crumbs, sugar, and vanilla extract. Set aside.

4. Using a clean beater, beat the egg white until stiff (but not dry) peaks are formed. Spread over the whipped-cream mixture and fold in.

5. Turn into the refrigerator tray. Freeze until firm (about 3 to 4 hrs.).

6. To serve, spoon into **Chocolate Meringue Shells**. If desired, sprinkle with additional macaroon crumbs; or top with maraschino cherry halves, cut to form petals. About 2 1/2 cups filling

Mousse Café

GOOD FOR FREEZING

- 2 cups double-strength coffee beverage (use 2 to 4 teaspoons concentrated soluble coffee to 1 cup boiling water)
- 1/4 cup cold water
- 1 1/2 teaspoons unflavored gelatin
- 2 cups chilled whipping cream
- 3/4 cup sifted confectioners' sugar
- 1 teaspoon vanilla extract

1. Set refrigerator control for coldest operating temperature. Set a bowl and rotary beater in refrigerator to chill.

2. Pour water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften. Immediately add softened gelatin to hot coffee beverage and stir until it is completely dissolved.

3. Chill in refrigerator or in pan of ice and water until gelatin is slightly thicker

than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

4. When gelatin is of desired consistency, using the chilled bowl and beater, beat whipping cream (1 cup at a time) until cream is of medium consistency (piles softly). With final few strokes beat in the confectioners' sugar and vanilla extract.

5. Rinse a 1 1/2-qt. mold with cold water; set aside to drain.

6. Blend whipped cream into gelatin-coffee mixture. Spoon into the mold.

7. Set in freezing compartment of refrigerator about 3 hrs., or until firm.

8. To unmold, run tip of knife carefully around edge of mold. Invert onto a chilled serving plate and remove mold. (If necessary, wet a clean towel in hot water and wring it almost dry; wrap hot towel around mold for a few seconds. If mold does not loosen, repeat.) One 1 1/2-qt. mold



Fudge Cake

GOOD FOR FREEZING

Mrs. Hollon suggests your favorite date filling with her cake and frosting, for added flavor.

- 3 sq. (3 oz.) unsweetened chocolate, melted over hot water and cooled
- 3 cups sifted cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup butter
- 1 1/2 teaspoons vanilla extract
- 2 1/4 cups sugar
- 3 eggs, well beaten (until thick and piled softly)
- 1 1/2 cups water

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

2. Sift together cake flour, baking soda, and salt. Set aside.

3. Cream together butter and vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.

4. Add eggs in thirds, beating thoroughly after each addition. Blend in the cooled chocolate.

5. Beating only until smooth after each addition, alternately add dry ingredients in fourths, water in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into prepared pans.

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

7. Remove from oven. Cool 10 min. in pans on cooling racks. To loosen each

layer from pan, run a spatula gently around sides. Cover pan with a cooling rack; invert cake and remove pan. Immediately peel off waxed paper; turn cake top side up. Cool layers completely.

Two 9-in. round cake layers

Fudge Frosting

GOOD FOR FREEZING

- 2 sq. (2 oz.) unsweetened chocolate, grated or cut in pieces
- 2 cups sugar
- 1 cup cream
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract

1. Set out a candy thermometer.

2. Put chocolate into a heavy saucepan. Blend in sugar, cream, and salt. Stir over low heat, until sugar is dissolved and chocolate is melted. Increase heat, and bring mixture to boiling. Hang candy thermometer on pan so the bulb does not touch side or bottom of pan. Continue cooking, stirring occasionally to prevent scorching, until mixture reaches 234°F (soft ball stage—forms a soft ball in very cold water; flattens when taken from water; remove pan from heat while testing). Using a pastry brush dipped in water, wash down crystals from sides of pan from time to time during cooking.

3. Remove from heat. Set aside to cool to 110°F or until just cool enough to hold pan on palm of hand. Do not stir.

4. When cooled, blend in the vanilla extract. Beat vigorously just until mixture loses its gloss and is of spreading consistency. If frosting becomes too thick, beat in a small amount of cream.

Enough to frost sides and tops of two 9-in. round cake layers