

Desserts

A \$10 PRIZE-WINNING RECIPE
from a FAMILY WEEKLY reader
Mrs. H. B. Harper, Louisville, Ala.

Mincemeat Gingerbread



TO PREPARE: 15 MIN. TO BAKE: 65 MIN.
1 pkg. gingerbread mix
1 to 1½ cups moist mincemeat
½ cup coarsely chopped pecans

1. Grease bottom of 8x8x2-in. cake pan.
2. Mix ingredients together. Proceed according to directions on gingerbread package. Turn batter into prepared pan.
3. Bake at 350°F 65 to 70 min., or until a wooden pick comes out clean when inserted in center, or until surface springs back when lightly touched.
4. Cool in pan on cooling rack. Cut into squares; top with hard sauce or sweetened whipped cream. About 9 servings

Chocolate Dessert Superb

TO PREPARE: 20 MIN.

- ½ lb. sweet chocolate
- 7 tablespoons double-strength coffee beverage
- ½ cup (about 7) egg yolks
- ¾ cup sugar
- 1 teaspoon vanilla extract
- 1 cup (about 7) egg whites
- ¼ teaspoon salt
- ¼ cup sugar
- 2 tablespoons Dutch process cocoa
- 1 cup chilled whipping cream
- 3 tablespoons confectioners' sugar
- 1 teaspoon vanilla extract

1. Grease bottom of a 15½x10½x1-in. jelly-roll pan; line with waxed paper cut to fit pan bottom; grease waxed paper.
2. Melt together in top of double boiler over simmering water the sweet chocolate and coffee. Set aside to cool.
3. Beat together until thick and lemon-colored the egg yolks, ¾ cup sugar, and 1 teaspoon vanilla extract.

TO BAKE: 20 MIN.

4. Using clean beater, beat egg whites and salt until frothy. Add ¼ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed. Blend cooled chocolate into egg-yolk mixture. Gently stir in egg whites. Turn into the pan and spread evenly.
5. Bake at 350°F 15 min. Turn off oven. Remove pan after 5 min. Set on cooling rack until cool.
6. Sift Dutch process cocoa over clean towel. Turn dessert onto towel. Carefully remove paper. If desired, let stand about 30 min. to absorb cocoa flavor. Cover with waxed paper until ready to serve.
7. Beat cream until stiff. Beat in confectioners' sugar and vanilla extract with final few strokes until blended. Cut dessert into 16 squares; transfer eight to plates. Spoon on whipped cream; top with remaining squares, cocoa-side up. 8 servings



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