

Orange Whipped Cream

TO PREPARE: 10 MIN.

- 1 cup chilled whipping cream
- 3 tablespoons sifted confectioners' sugar
- 1 teaspoon grated orange peel
- ¼ cup orange juice
- 8 drops yellow food coloring
- 1 drop red food coloring

1. Chill a bowl and rotary beater.
2. Using the chilled bowl and beater, beat the whipping cream until it stands in peaks when beater is slowly lifted upright. With final few strokes, beat in the sugar, orange peel, and orange juice until blended. Blend in the food coloring. *About 2 cups whipped cream*

Lime Chiffon Pie

TO PREPARE: 25 MIN.

TO CHILL: 2-3 HRS.

Pastry for 1-crust 9-in. pie (your favorite recipe or a prepared mix), or a graham cracker pie shell

- ¼ cup cold water
- 1 tablespoon (1 env.) unflavored gelatin
- 4 egg yolks, slightly beaten
- ⅓ cup sugar
- 2 teaspoons grated lime peel (grated through colored part only; white is bitter)
- ½ cup lime juice (about 6 limes)
- ¼ teaspoon salt
- 2 or 3 drops green food coloring
- 4 egg whites
- ½ cup sugar

1. Set out a double boiler.
2. Prepare and bake pastry; set aside to cool.
3. Pour the water into a small cup or custard cup. Sprinkle the gelatin evenly over water. Let stand about 5 min. to soften.
4. Mix together in top of the double boiler the egg yolks, ⅓ cup sugar, lime peel, lime juice, and salt. Set over simmering water and cook, stirring constantly, until mixture is slightly thickened. Remove from simmering water. Immediately stir in softened gelatin, stirring until gelatin is completely dissolved. Mix in the food coloring. Cool; chill in refrigerator or over ice and water until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir mixture frequently.
5. When gelatin mixture is of desired consistency, beat egg whites until frothy. Add the sugar gradually, beating well after each addition. Beat until rounded peaks are formed. Spread over gelatin mixture and fold together. Turn into pie shell and chill until firm, 2 to 3 hrs.

One 9-in. pie

Lemon Chiffon Pie

Follow recipe for *Lime Chiffon Pie*. Substitute 2 teaspoons grated **lemon peel** for lime peel, ½ cup **lemon juice** for lime juice, and about 3 drops **yellow food coloring** for green food coloring.



Already baked, the way you'd make them...crisp, chocolate-y, brimming with filling

OREO



NABISCO SUGAR WAFERS
Festive cookies with a party flavor...crisp and light, iced in between with delicious creamy filling.



SWISS CREME SANDWICH
Two tantalizing golden cookies with a nice surprise inside — melt-in-your-mouth filling.

IT TAKES THE BEST TO MAKE THE BEST...PURE NABISCO COOKIES!