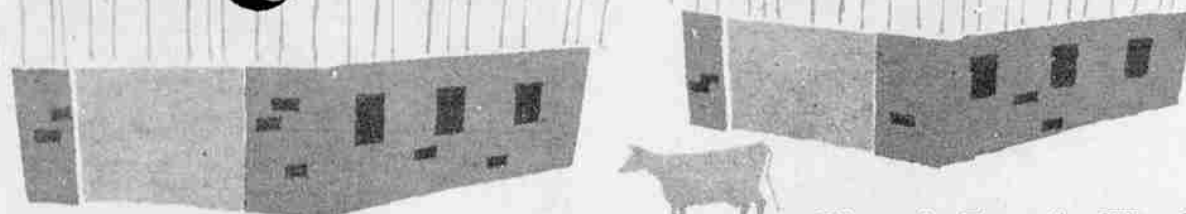
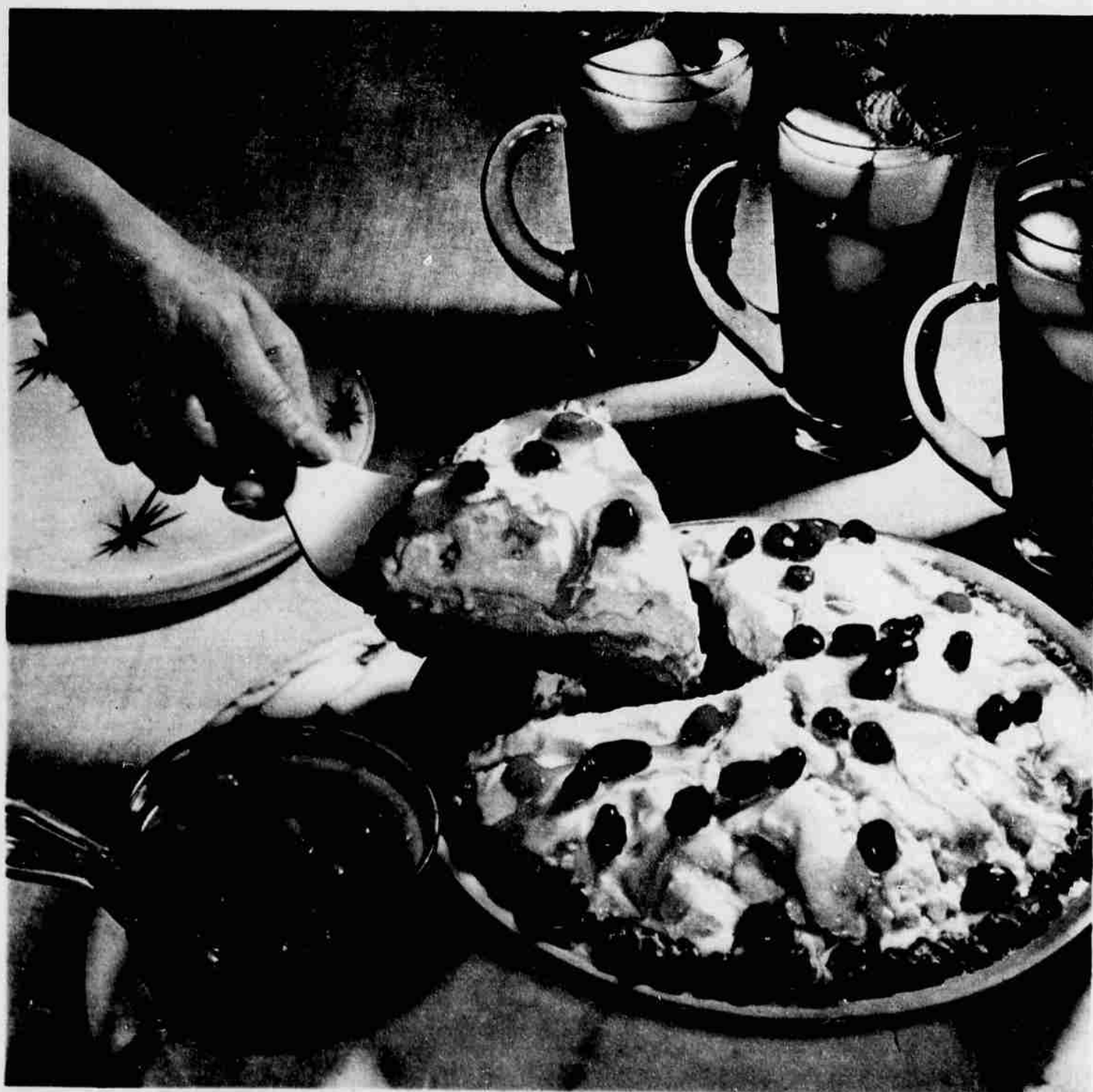


Dairyland Desserts



Here is Family Weekly's
tribute to June,
the Dairy Month.



An unusual crust, rich ice cream, and a luscious sauce are fashioned into an elegant dessert pie.

ICE CREAM PIE SPECTACULAR



TO PREPARE: 20 MIN. TO BAKE SHELL: 10-12 MIN.

- 1½ cups (about 6 oz.) chopped walnuts
- 1 egg white
- ¼ teaspoon salt
- ¼ cup sugar
- 1 pt. coffee ice cream
- 1 pt. vanilla ice cream

1. Generously butter a 9-in. pie pan.
2. Beat the egg white with salt until frothy. Add the sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg white does not slide when bowl is partially inverted. Fold in the chopped walnuts. Turn into the pie pan. Spread evenly with a spoon over bottom and on sides of pan, building up sides. Prick bottom and sides with a fork.
3. Bake at 400°F 10 to 12 min., or until lightly browned. Cool; chill.
4. Spoon coffee ice cream into the chilled shell. Top evenly with vanilla ice cream. Set in freezing compartment until ready to serve. Serve with the Raisin-Caramel Sauce.

One 9-in. pie

RAISIN-CARAMEL SAUCE

TO PREPARE: 15 MIN.

- 3 tablespoons butter
- 1 cup firmly packed light brown sugar
- ½ cup cream
- ½ cup golden raisins
- 1 teaspoon vanilla extract

1. Heat butter in a small saucepan. Add brown sugar and heat over low heat, stirring constantly, until smooth, about 10 min.
2. Remove from heat. Add cream very slowly, stirring until blended after each addition. Heat about 1 min. longer.
3. Stir in the raisins and vanilla extract. Serve warm or chilled.

About 1¼ cups sauce

COCONUT MALLOW SALAD-DESSERT

CONVENIENCE  FOOD RECIPE

Our contributor, Mrs. Charles Swanton, feels that any addition or substitution of ingredients to this recipe diminishes the exquisite flavor of a delectable creation.

TO PREPARE: 20 MIN. TO CHILL: 12-24 HRS.

- 1 No. 2½ can pear halves
- 1 No. 2½ can pineapple chunks
- 14 marshmallows, quartered
- 1 cup (about 4 oz.) flaked coconut
- 2 cups thick sour cream

1. Thoroughly drain pear halves and pineapple chunks; pat dry. Cut each pear half into fourths.
2. Put drained fruit into a bowl with the marshmallows and coconut; add sour cream and toss lightly to mix thoroughly. Cover; chill in refrigerator 12 to 24 hrs.

About 10 servings