



Chocolate and Almond Chiffon Pies in coconut crusts—desserts with a designer's flair.

# Springtime Showing

■ Which comes first at Easter time, bright spring flowers or equally gay spring bonnets? Our pictured desserts are designed as hats . . . spring hats, to be sure. In addition to dessert, you can do your recipe shopping for a variety of main dishes which will capture the season's gay spirit.

## Family Weekly Cookbook MELANIE DE PROFT

Food Editor

### Almond Chiffon Pie

TO PREPARE: 30 MIN. TO CHILL: 2-3 HRS.

<b>Chocolate-Coconut Crust</b>	$\frac{1}{4}$ cup undiluted evaporated milk
1 tablespoon (1 env.) unflavored gelatin	$\frac{1}{4}$ cup water
$\frac{1}{2}$ cup sugar	3 egg yolks, slightly beaten
$\frac{1}{4}$ teaspoon salt	3 egg whites
1 teaspoon almond extract	$\frac{1}{2}$ cup sugar

1. Prepare Chocolate-Coconut Crust.
  2. Mix together in a heavy saucepan the gelatin,  $\frac{1}{2}$  cup sugar, and salt. Blend in evaporated milk and water. Cook over medium heat, stirring constantly until gelatin is completely dissolved. Do not boil. Remove from heat. Blend with rotary beater. Pour slowly over egg yolks, stirring constantly.
  3. Return mixture to saucepan and cook until thickened, stirring constantly (about 3 min.). Remove from heat; cool 15 min.
  4. Beat egg whites until frothy. Add  $\frac{1}{2}$  cup sugar gradually, beating well after each addition. Continue beating until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Fold in the almond extract and gelatin mixture. Spoon into pie crust. Chill until firm.
- For Easter Bonnet Garnish—Using a chilled bowl and beater, beat 1 cup whipping cream until stiff peaks are formed. Tint 1 cup of the whipped cream a pale yellow, tint 2 tablespoons whipped cream a

pale pink, and tint remainder of whipped cream a pale green. Pile the yellow-tinted cream onto center of pie in the shape of the crown of a hat. Using pastry bag and decorating tube, make rosettes around base of the crown with green whipped cream. Place a small amount of pink whipped cream in center of each rosette. To the remainder of the green whipped cream add 1 or 2 drops green food coloring. Press this cream through decorating tube and form ribbon around crown and a bow at back. If desired, tiny candy flowers on colored picks may be inserted in hat. See photo.

One 8-in. pie

### Chocolate Chiffon Pie

Follow recipe for Almond Chiffon Pie. Substitute Coconut Crust for Chocolate-Coconut Crust. Melt 2 sq. (2 oz.) unsweetened chocolate with gelatin-  
evaporated milk mixture. Substitute vanilla extract for almond extract. For Hatbox Garnish, beat  $\frac{1}{2}$  cup whipping cream until stiff peaks are formed. Tint a pale green. Press whipped cream through a decorating tube and form ribbons and a bow on the pie to resemble top of a hatbox. If desired, set pie on top of an 8-in. hatbox to serve. See photo.

### Chocolate-Coconut Crust

TO PREPARE: 20 MIN. TO CHILL: 1 HR.

2 sq. (2 oz.) unsweetened chocolate	$\frac{1}{2}$ cup sifted confectioners' sugar
2 tablespoons butter	$\frac{1}{4}$ cup flaked coconut, toasted
2 tablespoons hot milk	$\frac{1}{4}$ cup corn flakes

1. Butter an 8 $\frac{1}{2}$ x1 $\frac{1}{4}$ -in. pie pan.
2. Heat chocolate and butter together in a small saucepan over low heat, stirring until well blended.
3. Stir hot milk into confectioners' sugar; blend

thoroughly. Add to chocolate mixture, stirring until thoroughly blended. Add coconut and corn flakes; mix gently. Spread on bottom and sides of pie pan. Chill until firm.

### Coconut Crust

TO PREPARE: 15 MIN. TO BAKE: 15 MIN.

1 egg white	$\frac{1}{2}$ teaspoon vanilla extract
2 tablespoons sugar	2 cups flaked coconut
1 tablespoon light corn sirup	

1. Butter an 8 $\frac{1}{2}$ x1 $\frac{1}{4}$ -in. pie pan.
2. Beat egg white until frothy. Add sugar gradually, beating until rounded peaks are formed. Add corn sirup and extract; beat until well blended. Fold in the coconut. Using back of a fork, press mixture firmly on bottom and sides of pie pan.
3. Bake at 350° F 15 min., or until lightly browned.

### Crimson Soup

A smooth-as-silk soup that's flecked with nubby bits of tangy beet. It's very special for a salad luncheon.

TO PREPARE: 15 MIN.

1 1-lb. can diced beets, drained (reserve liquid)	$3\frac{1}{2}$ tablespoons cider vinegar
$2\frac{1}{4}$ cups cold water	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup sugar	$3\frac{1}{2}$ cups chilled cream

1. Put reserved beet liquid and cold water into a large bowl. Add sugar, vinegar, and salt, stirring until sugar is dissolved.
2. Force beets through a coarse sieve or food mill into the liquid mixture. Cover and set in refrigerator to chill.
3. Just before serving, blend in the cream. Serve in chilled bowls with saltines.

About 8 servings

Note: If desired, soup may be served hot.