

# How to play Santa for \$8<sup>75</sup>

Give the year's newest quality fountain pen Sheaffer's new Target Pen combines modern styling with traditional Sheaffer craftsmanship. Tapered wrap-around point makes writing smooth, effortless. Single-stroke Touch-down filling action holds a large supply of *Strip* writing fluid. Choice of colors and point styles. The pen is \$8.75; matching pen and pencil set, \$12.75.



**SHEAFFER'S**

© 1960, W. A. F. CO., SHEAFFER PENS, MADE IN U.S.A.

## Dessert

(Continued)

### Steamed Chocolate Pudding

TO PREPARE: 25 MIN.  
TO STEAM: 1½-2 HRS.

- 3 sq. (3 oz.) unsweetened chocolate
- 1½ cups sifted flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup butter
- 2 teaspoons vanilla extract
- ¾ cup plus 2 tablespoons sugar
- 2 eggs, well beaten
- ¾ cup milk
- 1 cup coarsely chopped pecans

1. Melt the chocolate over simmering water; set aside to cool.
  2. Sift together the flour, baking powder, and salt; set aside.
  3. Cream together the butter and vanilla extract until butter is softened. Add the sugar gradually, creaming until fluffy after each addition. Add the eggs in thirds, beating well after each addition. Stir in the melted chocolate; blend well.
  4. Alternately add dry ingredients in fourths and milk in thirds to creamed mixture. After each addition, beat only until blended. Finally, beat only until batter is smooth (do not overbeat). Stir in the nuts. Turn batter into lightly greased 2-qt. mold. Cover tightly (see page 11; Light Plum Pudding, step 2).
  5. Steam (follow directions for Light Plum Pudding, step 3) 1½ to 2 hrs.
  6. Remove mold from steamer; remove cover. Immediately loosen edges of pudding with a spatula. Unmold onto warm serving plate and serve warm with Foamy Sauce or Vanilla Sauce.
- About 8 servings*

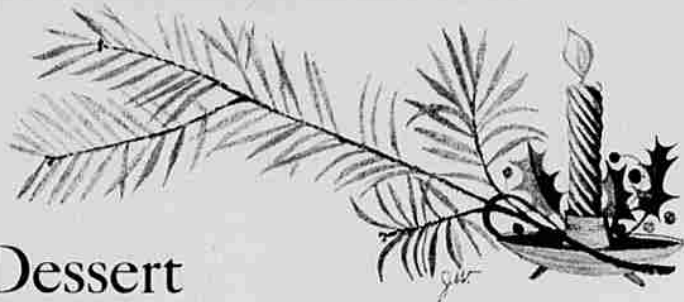
### Frozen French Custard Pie



TO PREPARE: 35 MIN. TO FREEZE: 3-4 HRS.

- 2 cups sugar
- 1 cup water
- ¼ teaspoon cream of tartar
- 8 egg yolks
- 2 cups chilled whipping cream
- freshly ground nutmeg

1. Mix sugar, water, and cream of tartar together in a saucepan having a tight-fitting cover. Stir over low heat until sugar is dissolved. Increase heat to medium and bring mixture to boiling. Cover saucepan and boil mixture 5 min. Uncover and continue cooking to 232° F (spins a 2-in. thread when dropped from a spoon). Remove from heat.
2. Beat egg yolks until they are very thick and lemon colored.



3. Beating constantly, gradually pour sirup in a fine stream into beaten egg yolks.
4. Cook mixture in top of double boiler over simmering water, stirring constantly, 8 to 10 min. Cool over ice and water, beating constantly until mixture is cold.
5. Using a chilled bowl and beater, beat whipping cream (one cup at a time) until it is of medium consistency (piles softly). Fold whipped cream into egg-yolk mixture.
6. Turn into refrigerator trays and freeze until partially frozen. Remove from freezer and turn into a chilled bowl. Stir until mixture is smooth but not melted. Spoon into Hazelnut Crust or Brazil-Nut Crust. Sprinkle with nutmeg. Freeze until firm, about 2 to 3 hrs.

*Enough filling for a 10-in. pie*

### Hazelnut Crust

TO PREPARE: 15 MIN. TO BAKE: 5 MIN.

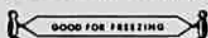
- 1¼ cups (6 oz.) unblanched hazelnuts, finely ground
- ¼ cup sugar
- ¼ cup butter

1. Mix the hazelnuts and sugar in a bowl. Cut in the butter with a pastry blender or two knives. Turn mixture into a 10-in. pie pan; press firmly against the sides and bottom of pan.
  2. Bake at 375° F 5 min., or until lightly browned. Cool and chill.
- One 10-in. pie shell*

### Brazil-Nut Crust

Substitute 1¼ cups (6 oz.) unblanched Brazil nuts for the hazelnuts.

### Nesselrode Pudding



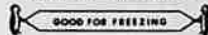
TO PREPARE: 25 MIN.  
TO FREEZE: ABOUT 12 HRS.

- 2 egg yolks
- ½ cup sugar
- 1¼ cups chilled whipping cream
- ¼ cup sifted confectioners' sugar
- 1¼ teaspoons vanilla extract
- 2 egg whites
- ½ teaspoon salt
- 1 10-oz. jar (about 1¼ cups) Nesselrode mixture

1. Beat egg yolks until very thick and lemon colored. Gradually add the sugar, beating well after each addition. Set aside.

2. Using a chilled bowl and beater, beat cream (one half at a time) until it is of medium consistency (piles softly). Beat the confectioners' sugar and extract into cream with the final few strokes. Set aside in refrigerator.
  3. Using a clean bowl and beater, beat egg whites and salt until rounded peaks are formed.
  4. Blend the Nesselrode mixture into the egg-yolk mixture. Spread the whipped cream and egg whites over the egg-yolk mixture and gently fold together. Spoon the mixture into a 1½-qt. mold or refrigerator trays.
  5. Freeze until firm, about 12 hrs. If desired, serve with a sauce.
- About 8 servings*

### Coffee Mousse



TO PREPARE: 20 MIN. TO FREEZE: 2 HRS.

- 2 cups whipping cream
- ½ cup ground coffee
- ½ cup sugar
- 2 tablespoons Dutch process cocoa
- few grains salt
- 1 teaspoon vanilla extract

1. Combine ½ cup of the cream and the coffee in top of a double boiler. Heat over simmering water 10 min. Strain mixture through a fine sieve or cheesecloth.
  2. Using a chilled bowl and beater, beat remaining cream until it is of medium consistency (piles softly). Beat in the sugar, cocoa, salt, extract, and coffee mixture. Pour into refrigerator trays and freeze until firm, without stirring. To serve, spoon into sherbet glasses and top with shredded unsweetened chocolate.
- 1½ pts.*

### Holiday Cake Roll

TO PREPARE: 25 MIN.  
Prepare your favorite sponge cake recipe for jelly roll; bake in a 15½x10½x1-in. pan. When ready to fill, spread cooled cake with one-half of the Holiday Filling. Roll cake and spread top and sides with remaining filling. Garnish with toasted almond halves and colorful pieces of candied fruits.

*One cake roll*

### Holiday Filling

Using a chilled bowl and beater, beat 3 cups chilled whipping cream (beat one-half of the cream at a time) until cream stands in peaks when beater is slowly lifted upright. Beat in ½ cup sifted confectioners' sugar and 4 teaspoons vanilla extract with final few strokes. Carefully fold in ¾ cup (8-oz. jar, well drained) chopped candied cherries, ¼ cup (2 oz.) chopped candied pineapple, and ½ cup (about 2½ oz.) chopped toasted almonds.