

and last come the best ... **DESSERTS**

Sunny Citrus Soufflé

TO PREPARE: 20 MIN. TO CHILL: 3-4 HRS.

- 2 cups boiling water
- 1 6-oz. pkg. lemon-flavored gelatin
- 2 7-oz. bottles lemon-lime carbonated beverage
- 1 teaspoon grated lemon peel
- 1/4 cup lemon juice
- 2 cups whipping cream, whipped one cup at a time
- Few drops yellow food coloring

1. Pour boiling water over lemon-flavored gelatin and stir until completely dissolved. Add lemon-lime carbonated beverage, lemon peel, and lemon juice; blend thoroughly. Chill until slightly thickened.
2. Beat gelatin until foamy. Fold in whipped cream and food coloring. Turn enough of the mixture into a 1 1/2-qt. soufflé dish to fill to within 1 in. of top.
3. Place a waxed paper collar* around inside top of soufflé dish so that it extends about 2 in. above rim. Pour remaining lemon mixture into dish.

4. Chill for 3 hrs., or until firm. Carefully remove waxed paper collar. Serve chilled with sweetened fresh strawberries or Fresh Raspberry Sauce. 8 servings

*Waxed paper collar—Cut length of waxed paper long enough to circle dish. Fold in fourths lengthwise. Bring ends together to form circle.

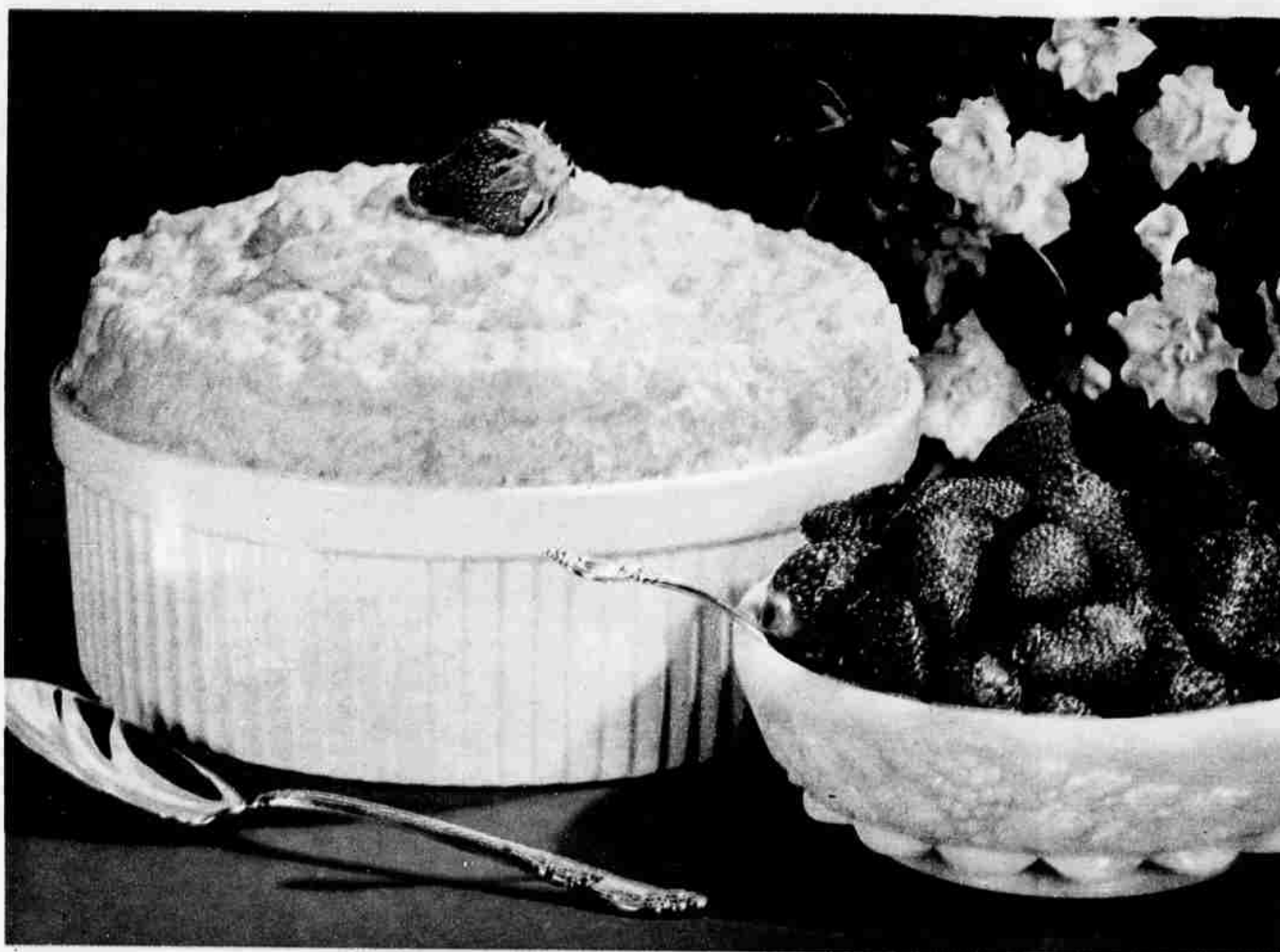
Chocolate-Filled Cake Baskets

TO PREPARE: 40 MIN. TO BAKE CAKES: 25 MIN.

(allow time for chilling)

- 2 eggs (about 1/2 cup)
- 1/4 cup sugar
- 1/2 teaspoon lemon extract
- 1/4 teaspoon almond extract
- 1 cup sifted cake flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 6 tablespoons boiling water

1. Beat eggs, sugar, and extracts together until thick and piled softly.
2. Sift next three ingredients together. Sift dry ingredients over egg mixture about one-fourth at a time; gently fold until just blended after each addition. Add hot water all at one time and quickly mix until just smooth.
3. Turn batter evenly into 12 lightly greased (bottoms only) 2 3/4 x 1 1/2-in. muffin-pan wells.
4. Bake at 350°F 25 min., or until cake surface springs back when lightly touched.
5. Cool cakes 5 min. in wells, then carefully run a sharp knife around each cake and gently lift out with a spatula. Cool.
6. Cut out centers of cakes leaving a 1/2-in. shell. Fill with Sweet Chocolate Filling, cover with moisture-vapor-proof material, and refrigerate about 8 hrs. or overnight.
7. When ready to serve, decorate rims of cakes with a border of sweetened whipped



Count on light-as-a-breeze Sunny Citrus Soufflé to add dash to a spring party.

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cream forced through a pastry bag and tube. Then sprinkle lightly with finely crushed peppermint candy, chopped pistachio nuts, or instant coffee. 12 servings

Sweet Chocolate Filling

TO PREPARE AND COOK: 15 MIN.

- 6 oz. sweet chocolate
- 2 tablespoons confectioners' sugar
- 2 tablespoons water
- 3 egg yolks, well beaten
- 3 egg whites
- 1/4 teaspoon vanilla extract

1. Melt chocolate in top of double boiler over simmering water. Stir in sugar, water, and egg yolks. Cook, stirring constantly, until thickened. Remove from water and cool; when cool, beat egg whites until rounded peaks are formed.

2. Fold egg whites and extract into chocolate mixture. 1 1/2 cups filling

Frozen Dessert Royale

TO PREPARE: 40 MIN. TO FREEZE: 3-4 HRS.

- 3 cups vanilla wafer crumbs (about 12 oz.)
- 6 tablespoons sugar
- 1/4 cup butter, softened
- 1 pt. fresh strawberries, rinsed, drained, and hulled
- 2 tablespoons sugar
- 2 cups undiluted evaporated milk
- 1 10 1/2-oz. pkg. miniature marshmallows
- 1 1-lb., 4 1/2-oz. can crushed pineapple, drained
- 2 cups small date pieces
- 2 cups chopped walnuts
- 1 6-oz. can frozen lemonade concentrate, thawed
- 1 tablespoon finely chopped crystallized ginger

1. Mix first two ingredients together. Blend in butter with a fork or pastry blender. Reserve 3/4 cup crumb mixture

for topping.

2. Using back of spoon, press crumb mixture firmly into an even layer on bottom and sides of a 9-in. spring-form pan.
3. Sprinkle 2 tablespoons sugar over strawberries in a bowl; set aside, stirring occasionally, until sugar is dissolved.
4. Combine evaporated milk and marshmallows in top of double boiler. Heat over simmering water, stirring occasionally, until marshmallows are just melted. Remove from water and cool completely.
5. Blend strawberries, drained pineapple, dates, nuts, lemonade concentrate, and ginger into cooled marshmallow mixture.
6. Turn into crumb-lined pan. Sprinkle reserved crumb mixture evenly over top.
7. Freeze just until firm.

About 12 servings

Rosy Rhubarb Pie

TO PREPARE: 45 MIN. TO BAKE: 35-40 MIN.

- Pastry for a 2-crust 9-in. pie
- 1 tablespoon quick-cooking tapioca
- 1 1/4 lbs. fresh rhubarb
- 1/4 cup grenadine sirup
- 1 1/4 cups sugar
- 1/2 cup flour
- 1/4 teaspoon salt
- 1 teaspoon grated orange peel
- 2 tablespoons butter or margarine
- Egg white, slightly beaten
- 2 teaspoons sugar

1. Prepare pastry and fit lower crust into pie pan. Sprinkle tapioca over bottom of pastry shell; set aside.
2. Wash rhubarb, trim off leaves and ends of stems, and cut into 1-in. pieces to make 6 cups. (Peel only if skin is tough.)
3. Toss rhubarb with grenadine, then with a mixture of next four ingredients. Turn into pastry shell, heaping slightly in center; dot with butter.
4. Moisten edge of bottom crust with water for a tight seal. Cut a decorative design in top crust and carefully lay over filling. Seal edges and flute.
5. Brush top lightly with egg white, then sprinkle with the 2 teaspoons sugar.
6. Bake at 450°F 15 min.; reduce heat to 375°F and bake 20 to 25 min. longer, or until golden brown. One 9-in. pie

Broiled Butterscotch Pudding

TO PREPARE AND COOK: 20 MIN.

- 1 pkg. butterscotch pudding and pie filling mix
- 2 cups milk
- 1 tablespoon butter
- 3 tablespoons brown sugar
- 3 tablespoons flaked coconut

1. Prepare pudding mix according to directions on package, using 2 cups milk.
2. Remove from heat; blend in the butter. Turn into a shallow 3-cup baking dish. Sprinkle a mixture of the brown sugar and coconut evenly over the top.
3. Broil 2 to 3 min. with top about 4 in. from source of heat. 4 servings

Fresh Raspberry Sauce

TO PREPARE AND COOK: 10 MIN.

- 2 cups fresh raspberries, rinsed and thoroughly drained
- 1/2 cup sugar
- 1 tablespoon cold water
- 1 1/2 teaspoons cornstarch

1. Force berries through a sieve into a small heavy saucepan. Blend in sugar.
2. Mix water and cornstarch together to make a smooth paste. Thoroughly blend with berry mixture.
3. Stirring gently and constantly, bring rapidly to boiling. Continue to stir and boil about 3 min. Set aside to cool. Store in refrigerator. About 1 cup sauce

Note: For Strawberry Sauce, use rinsed and hulled strawberries.



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