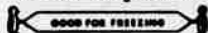


Cookbook

(Continued from page 10)

Featherlight Devil's Food Cupcakes



TO PREPARE: 15 MIN./TO BAKE: 15-20 MIN.

- 1½ sq. (1½ oz.) unsweetened chocolate
 - ½ cup boiling water
 - 2½ cups sifted cake flour
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - ¼ teaspoon salt
 - ½ cup butter
 - 1 teaspoon vanilla extract
 - 2 cups firmly packed light brown sugar
 - 2 eggs (½ cup), well beaten
 - ½ cup buttermilk
 - 1 teaspoon red food coloring
1. Combine chocolate and boiling water and stir until chocolate is melted; cool.
 2. Sift next four ingredients together.
 3. Cream butter and extract. Add sugar gradually, beating until fluffy.
 4. Add eggs in thirds, beating well after each addition. Stir in chocolate.
 5. Beating only until smooth after each addition, alternately add dry ingredients in fourths and buttermilk in thirds to creamed mixture. Mix in coloring.
 6. Spoon batter into 2½-in. muffin-pan wells lined with paper baking cups; half-fill each.
 7. Bake at 375°F 15 to 20 min., or until cupcakes test done. Remove from pans and cool on racks. Frost with chocolate frosting. *About 2 doz. cupcakes*

Soufflé Mont Blanc

This cheese-rich cold soufflé may be served as a luncheon entree with a tossed salad and crisp rolls, or for a buffet supper with a cold meat platter.

TO PREPARE: 15 MIN./TO CHILL: 3 HRS.

- ½ cup cold milk
 - 1 tablespoon (1 env.) unflavored gelatin
 - ¼ cup water
 - 1 teaspoon lemon juice
 - 1 teaspoon grated onion
 - Few drops Tabasco
 - ½ teaspoon salt
 - ¼ teaspoon dry mustard
 - 2 cups finely shredded Parmesan cheese
 - 2 cups chilled whipping cream, whipped
1. Lightly oil a 1½-qt. mold with salad or cooking oil (not olive oil); drain.
 2. Sprinkle gelatin evenly over milk in a bowl; let stand 5 min. to soften. Set gelatin over hot water until dissolved.
 3. Blend next four ingredients and a mixture of salt and mustard into dissolved gelatin; stir in cheese. Fold in whipped cream.
 4. Turn mixture into mold; chill until firm. *About 8 servings*

Cornstarch Blancmange

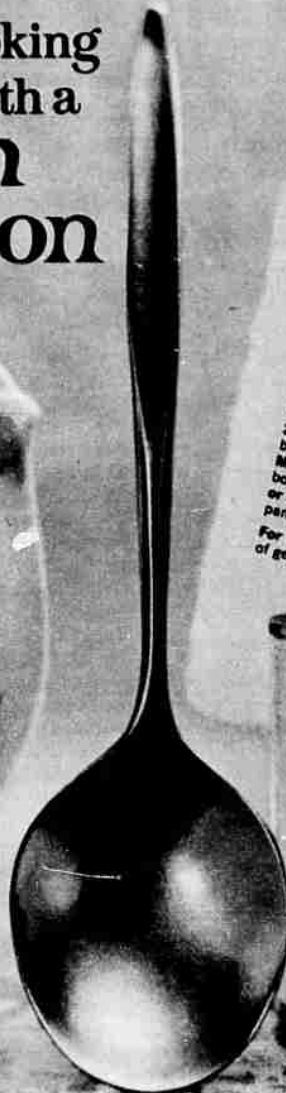
TO PREPARE: 25 MIN./TO CHILL: 2 HRS.

- ½ cup sugar
 - 3 tablespoons cornstarch
 - ¼ teaspoon salt
 - ½ cup cold milk
 - 1½ cups milk, scalded
 - 1 teaspoon vanilla extract
 - 4 egg whites
1. Mix first three ingredients together in a saucepan. Stir in the cold milk.

2. Gradually add scalded milk, stirring constantly. Bring to boiling; cook for 3 min., stirring constantly.
3. Pour mixture into a double boiler top and set over simmering water. Cover and cook about 12 min., stirring three or four times.
4. Meanwhile, lightly oil a 1-qt. mold with salad or cooking oil (not olive oil); set aside to drain.

5. Remove cornstarch mixture from water. Cool slightly; blend in vanilla extract.
6. Beat egg whites until rounded peaks are formed.
7. Spread egg whites over cornstarch mixture and fold together. Turn into the mold and chill until firm.
8. Unmold onto a chilled serving plate and serve with fruit or sweetened whipped cream. *4 to 6 servings*

start cooking
with a
**golden
spoon**



• CREAMY CHIFFON WHIP •
**A Golden Spoon
Recipe from PET...**

Your bowl fills heaping-high with creamy, satin-smooth chiffon dessert as you whip PET (also fruit-flavored gelatin). No pre-chilling! In this recipe, PET whips at room temperature. Add fruit, and there's your dessert... elegant, and so easy.

1. Prepare 1 pkg. Orange Gelatin as package directs, but use only 1½ cups Water. Chill in small bowl of electric mixer (or 1½ quart bowl) until firm.
2. With electric mixer at low speed, beat gelatin until it is broken into small pieces. Beat in ½ cup PET® Evaporated Milk (1 small can). Beat at high speed until mixture fills bowl. Fold in 1 cup drained Peach Slices (fresh, frozen or canned). Chill in dessert dishes or an 8-inch square pan. If desired, top with more fruit before serving.

For Variety: Do try your own favorite flavor-combinations of gelatin dessert and fruit.

Everything turns to richness
when you stir in PET... *the milk*
with twice the country cream in every drop

"PET"—Reg. U. S. Pat. Off. Copr., 1962, Pet Milk Co.