



THE CROWNING TOUCH and a regal decoration for any party dinner table or gala buffet board is this Coffee Coronet. Your friends and your family will recognize a royal dessert when they see one and you won't have to admit that it demanded only a minimum of time spent in the kitchen to prepare it. Serve it, of course, with demi-tasse coffee. Photo courtesy Pan-American Coffee Bureau.

COFFEE CORONET

As its title indicates, coffee is the main ingredient in this Coronet. There's coffee combined with gelatin to make the molded filling, finely ground coffee and sugar sprinkled on the top as a lovely last touch. Need we add that piping coffee in the cup should accompany a Coffee Coronet? It's just a case of bluebloods complementing each other, that's all. But coffee isn't the only flavor in Coffee Coronet. There's suave chocolate present, a sprinkling of pecans, a touch of rum flavoring, a dash of whipped cream. A wreath of lady fingers forms the "coronet"—more lady fingers hid in the center.

Now's the time to make this handsome Coffee Coronet—plus a pot of your best demi-tasse coffee. You'll find they're two of the brightest jewels in your culinary crown.

COFFEE CORONET

2 envelopes unflavored gelatin
1 1/2 cup strong cold coffee
1 1/2 cups strong hot coffee
1 cup sugar
1 cup broken pecans

2 dozen lady fingers (about)
1/2 package (3 oz.) semi-sweet chocolate pieces, melted
2 cups heavy cream
1 tablespoon rum or rum flavoring

Sprinkle gelatin on cold coffee. Add hot coffee, sugar, and stir until sugar and gelatin dissolve. Chill until consistency of unbeaten egg white. Meanwhile split 9 or 10 lady fingers and dip one end of each in melted chocolate. Whip chilled gelatin mixture until light and fluffy. Whip cream and fold in with pecans and rum flavoring. Spoon into spring form pan to a depth of about 1/2 inch. Stand chocolate tipped lady fingers upright round edge of pan, chocolate tips upmost. Add about 1 1/2 gelatin mixture and layer with plain split

lady fingers. Add another third of gelatin mixture, another layer of split lady fingers and a top layer of gelatin. Chill until firm. Remove from pan. Just before serving, sprinkle with a mixture of 3 teaspoons sugar and 1 teaspoon very finely ground coffee. Garnish with additional whipped cream and sugar-coffee mixture. Makes 12 servings.

DEMI-TASSE

Demi-tasse coffee may be made with regular American roast coffee, using either the drip or vacuum method. Do not use a percolator. To prepare demi-tasse coffee this way use:

6 tablespoons coffee
1 1/2 measuring cups water
This makes four 3 oz. demi-tasse servings.
However, the best kind of demi-tasse coffee is prepared in an Italian coffee pot called a "Machinetta." These coffee pots come

in different sizes and are inexpensive. They are generally available in fine housewares shops and in Italian or Spanish neighborhood shops.

It is best to use a fine grind coffee of Italian or French dark roast. To use a "Machinetta," remove top reservoir and put measured water in it. Place coffee in center coffee basket, and insert over water reservoir. Cover with section which has the spout. Place over heat and when water reaches boiling point, remove from heat and turn entire pot right side up.

When water has dripped through, coffee is ready to serve. Use same proportions of coffee and water as above. Demi-tasse coffee may be sugared to taste, but cream is never used.

REMOVING STAINS

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Quick Dessert

Mrs. R. D. Buell of Lakeview contributes this recipe for an easy dessert.

1 egg, beaten
1 No. 303 can of fruit cocktail
1 teaspoon vanilla
Sift together four times:
1 cup sugar
1 cup flour
1 teaspoon salt
1 teaspoon soda

Mix dry ingredients with fruit mixture and pour into a greased 8x12-inch pan.

Mix 2-3 cup of brown sugar and 1/2 cup chopped nuts and sprinkle over the top of batter. Bake 30 to 35 minutes at 350 degrees. Serve with whipped cream. (Note: The mixture is thin. Do not add more flour.)

SPICED FILBERTS

Combine 1 cup sugar, 1-3 cup water, 1 tablespoon cinnamon and 1/2 teaspoon salt and bring to a boil. Boil for two minutes then remove from heat. Add 2 cups filberts and 1 teaspoon vanilla. Stir until syrup looks cloudy. Place on waxed paper or buttered platter and break apart.

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