

APRICOT TORTE

Here's the smoothest yuletide dessert yet. It's an ambrosial Apricot Angel Torte.

This delicate flavored apricot colored dessert is holiday rich—yet has just enough of that certain piquant flavor which is so necessary after a heavy yuletide meal.

Apricot Angel Torte is fun to make too. It takes very little actual mixing time. Start by making an apricot puree. Then mix crumbled chocolate wafer and almond macaroon crumbs with sugar, and cut in half stick of butter. This forms a delightfully flavored crunchy crust for the torte. Pack the butter-cookie crust on the bottom of a buttered spring form pan and set aside. Then cream butter and confectioners' sugar until they're light and fluffy and combine with beaten eggs and the apricot puree. Finally, fold a cloud of whipped cream into the mixture. Then pour this tasty apricot fluff mixture over the cookie crust and refrigerate until you're ready to serve it. It's the butter and whipping cream that give that extra special something to this dessert.

You might mix the Apricot Angel Torte early in the morning, refrigerate it and forget it until after dinner. And, if necessary, it may even be made the day before and held overnight in your refrigerator.

Serve Apricot Angel Torte on your loveliest pedestal plate with garlands of fresh orange sections and holly leaves for accent. And don't—by all means put this recipe aside after the holidays. It's wonderfully delicious for any time of year.

APRICOT ANGEL TORTE

10 to 12 servings

- 1 9 inch spring form pan
- 1 11 ounce package dried apricots
- 2 1/4 cups water
- 1/4 cup sugar
- 2 cups crumbled chocolate wafers
- 1/4 cup crumbled almond macaroons
- 1 tablespoon sugar
- 1/4 cup (1 1/2 sticks) butter
- 1 cup confectioners' sugar
- 2 eggs



AMERICAN DAIRY Association suggests Apricot Angel Torte as a holiday dessert. Dazzle holiday diners with a luxurious dessert which is easy to make and can be prepared well in advance of serving.

1 1/4 cups whipping cream, whipped
Simmer apricots in water for 20 minutes; add 1/4 cup sugar and continue to simmer an additional 5 minutes. Mash through a sieve to form a puree; set aside. Mix chocolate wafer crumbs, almond macaroon crumbs and sugar together. Cut in 1/4 cup (1/2 stick) butter. Firmly pack crumbs on bottom of buttered spring form pan. Set aside. Cream remaining 1/4 cup butter, gradually add confectioners' sugar and continue to cream until light and fluffy. Beat in eggs and the apricot puree. Fold in whipping cream. Pour over cookie crust and refrigerate for several hours.

STRAWBERRY VARIATION

Substitute 2 packages frozen strawberries which have been thawed and drained for the apricot puree. Save drained juice to make a strawberry sauce. To make sauce, combine 1 1/2 cups strawberry juice, 2 tablespoons cornstarch and 2 tablespoons lemon juice. Cook until thickened, (about 10 minutes). Spoon slightly warmed or cold over individual servings.

DECORATING NOTE

Carpeted bathrooms are coming back into vogue. Cotton shag carpeting can be tailored to fit the floor and the pieces snapped together for convenience in washing the carpeting.



BENEATH this green-tinted coconut tree and the luscious orange butter icing is a cranberry-orange cake which will gladden the heart of any Christmas guest. Made flavorful and moist with frozen cranberry-orange relish and rich evaporated milk, it is a cake that will keep beautifully—if given half a chance.

WASHING

No more than two double bed size sheets should be placed in a single, full-sized washer load. The rest of the load should be made up of small white cotton items.

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CRANBERRY CAKE

Unexpected visitors popping in make the holiday season just that much the merrier. And whether you're planning a party or just would like to have something on hand for the "unexpected" this cranberry-orange cake is a perfect holiday choice. You just naturally associate cranberries and oranges with the season and there's something festive about a cake, too, that makes it appropriate.

Frozen cranberry-orange relish is used in this cake, a bit of convenience that saves you the chore of chopping those two ingredients yourself. And convenient and rich evaporated milk is used, too, to produce a moist and flavorful cake.

A rich orange butter icing is luscious with this cranberry-orange cake. You might like to decorate the top of the cake with a Christmas tree of pale green tinted coconut festooned with bright little red hats (or you may know them as cinnamon candies). The cake will serve 12 easily so it should put you in good stead for come what may.

CRANBERRY - ORANGE CAKE

- 1 package frozen cranberry-orange relish (about 10 oz.), thawed
- 1 cup sugar
- 1/2 cup butter
- 2 eggs
- 1 cup-chopped nuts
- 2 cups sifted flour
- 1/4 teaspoon salt
- 1 teaspoon soda
- 1 cup evaporated milk

1 tablespoon lemon juice
Let cranberry - orange relish thaw thoroughly. Cream the sugar and butter until fluffy. Beat in eggs, one at a time. Stir in the relish and nuts. Sift flour with salt and soda. Add lemon juice to evaporated milk, stirring until smoothly blended. Add dry ingredients alternately with the soured milk to first mixture, beginning and ending with dry. (Batter will be thick.) Turn into a baking pan 12 x 7 1/2 x 1 1/2 inches lined on bottom with waxed paper, smoothing batter evenly. Bake in preheated moderate oven (350 degrees) until cake springs back when touched lightly with finger, about 45 to 50 minutes. Remove from oven and place on cooling rack for 10 minutes. Turn out on cooling rack and let cool thoroughly. Place cake on platter and frost.

with Orange Butter Icing. Decorate top as desired. Makes 12 servings.

ORANGE BUTTER ICING

- 1/4 cup butter, softened
- 4 to 5 tablespoons orange juice
- 1 box confectioners sugar (1 lb.)
- Grated rind of one orange
- Cream butter. Beat in the orange juice and confectioners sugar alternately, adding just enough orange juice to make frosting of spreading consistency. Add orange rind and mix well.



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