

STARTING...

For Luncheon
CUCUMBER-SALMON RING

For Brunch
ORANGE TOAST 'BLINTZES'

For Tea
ALMOND GLACÉ DROPS

For Supper
CANADIAN-STYLE BACON WITH MUSTARD SAUCE

For Dinner
MARBLE CHOCOLATE FREEZE



ORANGE TOAST 'BLINTZES'

A bowl of snowy sour cream mixed with fresh orange sections is a delectable accompaniment.

TO PREPARE: 20 MIN.

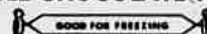
TO TOAST: 10 MIN.

- 12 thin slices white bread
- $\frac{1}{2}$ cup milk
- 1 egg, slightly beaten
- $\frac{1}{4}$ cup small curd cream-style cottage cheese
- 1 tablespoon sugar
- 1 tablespoon grated orange peel
- Few grains salt
- 3 tablespoons melted butter or margarine
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon

1. Grease a baking sheet.
2. Trim crusts from bread. Brush tops and sides of bread slices with milk.
3. Mix together the egg, cottage cheese, 1 tablespoon sugar, orange peel, and salt. Spread about 2 tablespoons of the mixture evenly over each of six bread slices. Place remaining slices, milk-side down, on filling. Press edges together.
4. Brush tops with melted butter and sprinkle with a mixture of sugar and cinnamon. Place "blintzes" on the prepared baking sheet.
5. Toast in a 400°F oven 10 min. Serve hot. Garnish with orange slices (see photo).

6 servings

MARBLE CHOCOLATE FREEZE



The irregularity of the cake slices creates a marbled effect in this dessert.

TO PREPARE: 50 MIN.

TO FREEZE: 8 HRS.

- 1 pkg. angel food cake mix
- 2 tablespoons cocoa
- 3 sq. (3 oz.) unsweetened chocolate, melted and cooled
- 1 cup unsalted butter
- 4 teaspoons vanilla extract
- 2 cups sifted confectioners' sugar
- 6 egg yolks, well beaten (until thick and lemon-colored)
- 6 egg whites

1. For cake—Blend cocoa with flour portion of cake mix. Prepare, bake, and cool cake according to directions on package for a 10-in. tubed cake.
2. For filling—Cream the butter with vanilla extract until butter is softened. Add confectioner's sugar gradually, beating until light and fluffy after each addition. Add beaten egg yolks in thirds, blending well after each addition. Stir in the chocolate.
3. Beat the egg whites until rounded peaks are formed. Fold into chocolate mixture.
4. To complete—Slice the cooled cake into $\frac{1}{2}$ -in. wedges (measured at outer edge). Layer bottom of a 9x9x2-in. pan with a third of the cake wedges. Spread half of filling over cake. Repeat layers, ending with cake. Press lightly until top layer is even with edge of pan. Cover and freeze at least 8 hrs. Let stand about 10 min. before serving.

About 12 servings

Orange Toast "Blintzes"—
a novel Spring-brunch idea—
easy to prepare and fun to serve.