

COMES COMMENCEMENT



Ice cream, choco-marshmallow frosted cake, and candy "diplomas" set the scene for a party.

Family Weekly Cookbook

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FINAL EXAMS are finished, tensions are released, and excitement prevails. It's an occasion for a party. For an outdoor buffet supper, the menu might include delicious plum-flavored spareribs, a steaming hot casserole, crunchy cheese bread, and a tray of colorful relishes. For an afternoon affair, home-paddled ice cream and an appropriately decorated cake, or simply cake and punch might be served. These suggestions will appeal to graduates of all ages.

CHOCOLATE-COCONUT ICE CREAM

GOOD FOR FROSTING

TO PREPARE: 50 MIN.

TO RIPEN: 2-3 HRS.

- 1 15-oz. can (1½ cups) sweetened condensed milk
- 2 sq. (2 oz.) unsweetened chocolate
- 1 cup cold water
- 2 cups cream
- 1 teaspoon vanilla extract
- 1 cup freshly grated coconut

1. Wash, scald, and drain the cover, container, and dasher of a 2-qt. ice-cream freezer; chill thoroughly before using. Crushed ice and rock salt will be needed.
2. Combine condensed milk with chocolate in top of double boiler. Cook over rapidly boiling water, stirring frequently. When mixture begins to thicken (about 10 min.), stir constantly until thick and smooth.
3. Remove double-boiler top from boiling water. Add the cold water gradually, beating constantly. Add cream and vanilla extract gradually, stirring constantly until thoroughly blended. Cool; chill in refrigerator.
4. Stir coconut into chilled ice-cream mixture.
5. Fill chilled freezer container not more than two-thirds full with ice-cream mixture. Cover tightly. Set in freezer tub. (For electric freezer, follow manufacturers' directions.)
6. Fill tub with alternate layers of crushed ice and rock salt, using 8-parts crushed ice and 1-part rock salt. Turn handle slowly 5 min. Then, turn rapidly until handle becomes difficult to turn, about 15 min. Add ice and salt as needed.
7. Carefully wipe lid and remove dasher. Pack down ice cream; cover with waxed paper, aluminum foil, or moisture-vapor-proof material. Put lid on top of container and fill opening for dasher with cork. Carefully pour water out of freezer tub. Repack freezer with alternate layers of ice and salt, using 4-parts crushed ice and 1-part rock salt. Cover with heavy paper or cloth. Allow to stand 2 to 3 hrs. before serving, to ripen.

About 2 qts. ice cream

CHOCOLATE-ALMOND ICE CREAM

Follow recipe for Chocolate-Coconut Ice Cream. Substitute for the coconut: 1 cup salted toasted blanched almonds, coarsely chopped.

CHOCO-MARSHMALLOW FROSTING

TO PREPARE: 20 MIN.

- ½ cup golden raisins, rinsed, drained, and coarsely chopped
- ½ cup walnuts, coarsely chopped
- 6 tablespoons butter or margarine
- 6 tablespoons cocoa
- 6 tablespoons milk
- 3 cups sifted confectioners' sugar
- 1 teaspoon vanilla extract
- ½ cup (about 1 oz.) miniature marshmallows

1. Melt butter in a saucepan over low heat. Blend in the cocoa; stir in the milk. Stirring constantly, cook slowly until mixture thickens, about 4 min.
2. Remove from heat. Add sugar gradually, stirring until smooth after each addition. Stir in the vanilla extract, raisins, nuts, and marshmallows. Spread over cake.

About 2¼ cups frosting

CHEESE-GRILLED FRENCH BREAD

TO PREPARE: 10 MIN.

TO BROIL: 3 MIN.

Cut a 6-oz. roll natural cheese food into small pieces and put into a bowl. Add 2 tablespoons mayonnaise and 1 egg white; beat until fluffy and smooth. Cut 1 loaf French bread diagonally into slices ¾ in. thick. Toast slices on one side under the broiler; turn and spread untoasted sides with the cheese mixture; sprinkle lightly with paprika. Broil 3 in. from heat source about 3 min., or until cheese is bubbly and lightly browned. Serve immediately.

About 8 servings