

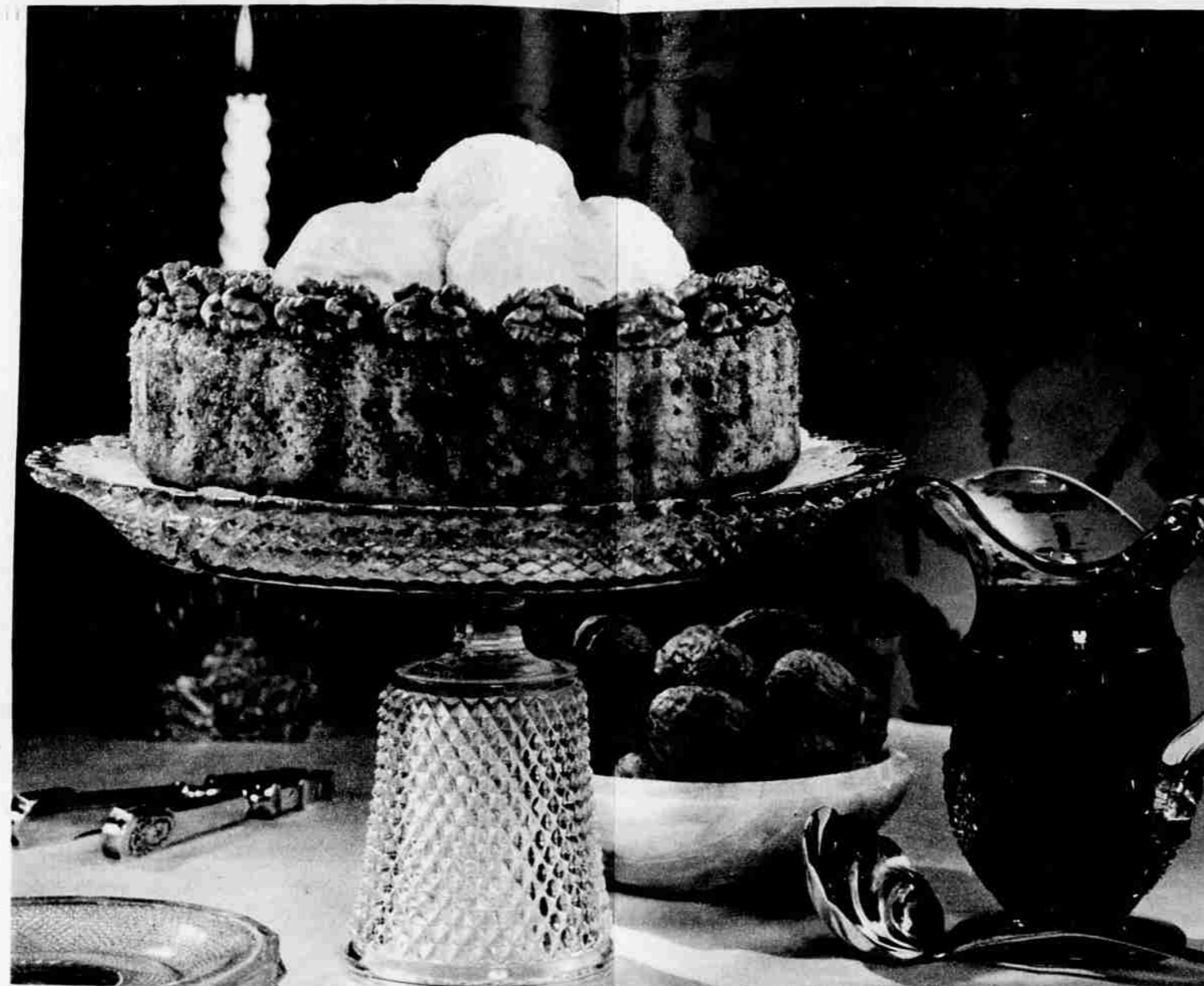
# A ROSY TOUCH...

...to your Valentine's Day menu

Family Weekly Cookbook / MELANIE DE PROFF, Food Editor

Carry out the sentimental theme of this "hearts 'n' flowers" day by serving at least one dish with a rosy hue. This romantic color in the food, flowers, serving dishes, table linen, or decorations adds charm to your celebration honoring "Sir Cupid."

A pleasant orange-apricot sirup poured over this Walnut Dessert Ring gives it an unforgettable flavor. Ice cream balls and a colorful cherry sauce make it a dramatic party dessert.



A \$10 PRIZE-WINNING RECIPE  
FROM A FAMILY WEEKLY READER  
Mrs. James Shaeffer/North Canton, Ohio

## MERRY CHERRY SALAD

TO PREPARE: 30 MIN. TO FREEZE: 4 HRS.

- 1 cup diced canned peaches (reserve ¼ cup sirup)
  - 1 8¼-oz. can pineapple tidbits, drained (reserve ¼ cup sirup)
  - ½ cup chopped maraschino cherries, drained
  - 1 pkg. strawberry-flavored gelatin
  - 1 cup very hot water
  - ½ teaspoon salt
  - 1 tablespoon maraschino cherry sirup
  - 1 tablespoon lemon juice
  - 3 oz. cream cheese, softened
  - 2 tablespoons mayonnaise
  - 1 cup miniature marshmallows
  - ½ cup chilled whipping cream
1. Butter a 9-in. pie pan. Chill pie pan, a bowl, and rotary beater in refrigerator.

2. Combine peaches, pineapple tidbits, and maraschino cherries. Chill in refrigerator.
  3. Put gelatin into a bowl. Blend in hot water and salt and stir until gelatin is completely dissolved. Stir in the peach sirup, pineapple sirup, cherry sirup, and lemon juice. Chill in refrigerator or over ice and water until gelatin mixture is consistency of thick, unbeaten egg white.
  4. Beat cream cheese and mayonnaise together until fluffy.
  5. When gelatin mixture is of desired consistency, beat until light and fluffy. Stir several tablespoonfuls into the cream cheese. Continue to add gelatin mixture slowly, beating constantly until well blended. Stir in the chilled fruits and marshmallows.
  6. Using chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). Gently fold whipped cream into the cream cheese-gelatin mixture. Turn into the pie pan and freeze until firm, about 4 hrs. To serve, cut into wedges.
- About 8 servings

## WALNUT DESSERT RING

TO PREPARE: 45 MIN. TO BAKE: 20-25 MIN.  
(Allow about 45 min. for rising)

- 1 pkg. active dry yeast
  - ½ cup warm water, 110°F to 115°F
  - 1 tablespoon sugar
  - 2 cups sifted flour
  - ¼ cup nonfat dry milk
  - ½ teaspoon salt
  - ½ teaspoon ground mace
  - ½ cup butter
  - 1 teaspoon vanilla extract
  - ½ cup sugar
  - 3 eggs
  - 1½ cups walnuts, finely chopped
  - 1 cup apricot nectar
  - ½ cup sugar
  - 1½ tablespoons lemon juice
  - ½ teaspoon grated lemon peel
  - ½ cup undiluted frozen orange-juice concentrate, thawed
1. Grease a 9-in. (1½-qt.) ring mold. Set aside.
  2. Soften yeast in warm water; let stand 5 to 10 min. Stir in 1 tablespoon sugar and ½ cup of the

- flour. Set aside to rise while preparing batter.
3. Sift together the remaining 1½ cups flour, nonfat dry milk, salt, and mace. Set aside.
4. Cream butter and vanilla extract together until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add eggs, one at a time, beating well after each addition. Beat in the yeast mixture.
5. Add dry ingredients in fourths, blending thoroughly after each addition. Stir in the chopped walnuts.
6. Turn into prepared pan. Cover with waxed paper and clean towel and let rise in a warm place (about 80°F) until dough comes to within ¼ in. of top of pan, about 45 min.
7. Bake at 350°F 20 to 25 min., or until cake tester or wooden pick comes out clean when inserted in cake.
8. Meanwhile, mix together in a saucepan the apricot nectar, sugar, lemon juice and peel. Bring to boiling; reduce heat and simmer, uncovered, 10 min. During last 3 min. blend in the orange-

- juice concentrate.
  9. Remove from oven and let stand in pan on cooling rack 10 min. Prick through surface of cake. Gradually pour about one-third of the hot orange sirup over cake.
  10. Run a spatula gently around pan to loosen sides; invert onto serving plate and remove pan. Prick cake again and pour remaining hot orange sirup over surface.
  11. To serve, fill ring with vanilla ice cream balls and serve with Dark Sweet Cherry Sauce. If desired, garnish with walnut halves.
- 10 to 12 servings

For Dark Sweet Cherry Sauce—Drain contents of a 1-lb. can dark sweet cherries. Blend 2 tablespoons of the cherry sirup with 1 teaspoon cornstarch. Stir into remaining cherry sirup; bring to boiling and continue cooking until slightly thickened and smooth, stirring occasionally. Stir in ¼ cup strawberry preserves. Remove from heat and cool. If desired, the drained cherries may be added to sauce before cooling.

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