

FEATURING: Chocolate

Wafer-Striped Dessert

- 1½ cups whipping cream
- ¼ cup sifted confectioners' sugar
- 1 tablespoon vanilla extract
- 20 chocolate wafers

1. Whip cream until stiff peaks are formed when beater is slowly lifted upright. With final few strokes, beat in the sugar and vanilla extract until blended.
2. Spread whipped cream generously on wafers; put together in stacks of four or five. Lay stacks on edge on a serving platter to make one long roll of frosted wafers.
3. Spread remaining cream on outside of roll to resemble a log. (See photo.) Chill in refrigerator about 3 hrs. Garnish with chocolate curls.*
4. To serve, slice diagonally (at a 45° angle).

6 to 8 servings

*Chocolate curls—Slightly soften, but do not melt, a large bar of sweet chocolate. Use a vegetable parer to shave curls from back of bar.

Velvet Chocolate Pie

Pastry for a 1-crust 10-in. pie (your favorite recipe or a prepared mix)

- 1 tablespoon (1 env.) unflavored gelatin
- ¼ cup sugar
- ¼ teaspoon salt
- 3 egg yolks, slightly beaten
- 1½ cups milk
- 1 6-oz. pkg. semisweet chocolate pieces
- 1 teaspoon vanilla extract
- 3 egg whites
- ½ cup sugar

1. Prepare and bake pastry shell; set aside on cooling rack to cool.
2. Mix gelatin, ¼ cup sugar, and salt together in a double boiler top. Blend slightly beaten egg yolks and the milk together and stir into the gelatin mixture.
3. Cook over simmering water, stirring constantly, until mixture coats a spoon. Remove from simmering water.
4. Add chocolate pieces and vanilla extract; stir until chocolate is melted.
5. Chill until mixture begins to gel (gets slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir mixture frequently.
6. Beat egg whites until frothy; add the ½ cup sugar gradually, beating well after each addition. Continue beating until rounded peaks are formed (peaks turn over slightly when beater is slowly lifted upright).
7. Fold egg whites into cooled gelatin mixture. Turn filling into baked pie shell and chill until set, about 2 hrs.
8. Just before serving, garnish with whipped cream and chopped pistachio nuts, if desired.

One 10-in. pie



Whipped cream striped with flavor-rich chocolate wafers produces the pleasant blend in this party refrigerator dessert.

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Bittersweet Chocolate Sauce De Luxe

- 12 oz. semisweet chocolate
- 2 sq. (2 oz.) unsweetened chocolate
- 1 cup whipping cream
- 1 teaspoon vanilla extract

1. Heat all ingredients together in a double boiler top over hot (not steaming) water, stirring frequently until melted and smooth.
2. Sauce may be stored, covered, in the refrigerator. Serve hot for ice cream sundaes or parfaits.

2 cups sauce

Homemade Chocolate Soda

For each soda, blend 1 small scoop of softened vanilla ice cream with 2 tablespoons Bittersweet Chocolate Sauce De Luxe in a tall glass. Thoroughly mix in ½ cup cold milk and ½ cup sparkling water. Float 1 or 2 scoops of vanilla ice cream in soda mixture. Serve immediately.

1 soda

Bittersweet Cake Filling

Slowly add ½ cup whipping cream to 1 cup Bittersweet Chocolate Sauce De Luxe, beating constantly with an electric mixer until light and fluffy. Split a sponge cake into four layers and fill with the chocolate mixture. Top with sweetened whipped cream and garnish with shaved chocolate. Filling for a 6-in. tubed sponge cake

Semisweet Chocolate Sauce

Heat 1 cup whipping cream and either ¾ cup sugar or 1 cup firmly packed light brown sugar together in a heavy saucepan, stirring frequently, until sugar is completely dissolved. Meanwhile, start melting 12 oz. semisweet chocolate over hot (not steaming) water. When chocolate is partially melted, remove from heat, add the hot cream mixture and stir constantly until chocolate is melted and mixture is smooth. Stir in 1 teaspoon vanilla extract. Serve sauce hot.