

Summer Goodness In Fruit Salad

"What a difference a day makes, 24 little hours," according to a favorite old son. A person can become a year older, a pay-check richer, or enjoy Heavenly Fruit Salad.

In just 24 little hours, a medley of succulent summer - ripe fruits sauced with rich Creamy Dressing harmonizes into a blend of tasty eating. Fruits such as sweet seedless grapes, sun-ripened bananas, succulent pineapple and juicy Bing cherries join together to make a refreshing dish.

Not to be overlooked is the tart good taste added by fresh oranges, and the summery flavor of ripe melon balls and dark purple plums. Miniature marshmallows give the faint flavor of candy-sweetness.

The high note in this salad is the Creamy Dressing—a tangy, sweet-sour mixture of eggs, orange juice and delicious dairy-cream. The Heavenly Fruit Salad is appropriately named as it tastes even better

the second day than it did the first. For a quick change, this salad comes with a second dressing—fresh sour cream spooned right from the carton and mixed with the fruits. It blends in just 24 hours to the same luscious flavor as the Creamy Dressing.

Although there is more work to the Quickie Dressing, it's well worth your while to prepare it. The uses are many—as garnish for fresh or canned fruit salad and cup, as topping for fruited gelatin salad, or as the sauce over grilled fruit to accompany meats.

CREAMY DRESSING

Yield: 2 1/2 cups

2 eggs
2 tablespoons sugar
2 tablespoons orange juice
2 tablespoons vinegar
1 tablespoon butter
Dash of salt

2 cups dairy sour cream

In a small saucepan, mix eggs

with sugar, orange juice and

vinegar. Cook, stirring constantly,

until mixture thickens. Remove from heat and stir in butter and salt. Cool; then, fold in sour cream. Chill while preparing fruits.

SALAD

1 cup seedless green grapes
1 cup diced banana
1 cup diced fresh pineapple
1 cup pitted Bing cherries
1 cup diced oranges
1 cup cantaloupe balls
2 plums, sliced
2 cups miniature marshmallows, or
16 large marshmallows, quartered

Combine fruits and marshmallows. Fold in Creamy Dressing; spoon carefully into serving bowl. Chill 24 hours to allow fruit and dressing flavors to blend fully. Garnish with fruits and sprigs of mint, if desired.

QUICKIE DRESSING

Two cups of dairy sour cream, or more, depending upon desired creaminess, used right from the carton can be used in place of the Creamy Dressing.



"SIMPLY DIVINE" — Marinate assorted fruits in creamy dressing or sour cream for a Heavenly 24-Hour Salad that is one of the most delicious put together by good cooks. The dressing harmonizes into a blend of tasty eating.

RECIPE FROM AFAR — From the heart of Austria comes Raspberry Linzer Torte, a dessert so delicious it belongs on every table throughout the world. Raspberries will soon be ready so this recipe is timely.

Linz, Austria, Noted For Torte

In Austria, there is an ancient but romantic old town of Linz tucked into the countryside. This little town is famous for the plump red raspberries that have grown there in great profusion for many years.

Years ago, the good cooks of Linz created a delicious rich dessert using their abundant raspberries with two other specialties — creamy custard and rich, sweet pastry. They named it Linzer Torte, after their little town.

A truly elegant and fine-flavored dessert, Raspberry Linzer Torte has a crisp, cookie-like crust flavored with cinnamon, cloves and lemon. Ground almonds give the crust a nutty flavor and crunch. Though it is

more moist than regular pastry dough, the crust is handled much the same. With leavening added, it rises on baking as a cookie would to form a thick, tender layer.

A creamy custard filling goes into the crust first. The custard must cool before it's poured into the crust. Then the bright red Raspberry Glaze spreads over the custard. Finally, a lattice-work of crust covers the glaze and the torte is baked until the crust is richly browned.

Here is definitely an elegant dessert that is nutritious, as well. The crust is made with enriched flour, which means generous amounts of thiamine, niacin, riboflavin and iron have been added. Enriched flour supplies these nutrients to all baked products you prepare. The baked foods you purchase from your grocery also provide these enrichment nutrients for your family.

Raspberry Linzer Torte is delicious either warm or chilled. However, if served warm, the custard filling will not be as firm as when it's cool. Be sure to store any leftover torte in the refrigerator.

RASPBERRY LINZER TORTE

1 1/2 cups sifted enriched flour
1/2 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon ground cloves
1-3 cup butter or margarine
1/2 cup ground unbleached almonds

Grated rind of 1/2 lemon, about 1 tablespoon

1 egg

Custard Filling

Raspberry Glaze

Sift together flour, sugar,

baking powder, salt and spices.

Cut or rub in butter or margarine

until mixture is crumbly. Stir in

almond sand lemon rind. Add un-

beaten egg and mix well. Turn

out on lightly-floured board or

pastry cloth and press together.

Reserve one-third of dough and

place in refrigerator while pre-

paring torte. Roll remainder of

dough into circle 1/2-inch thick.

Fit into nine-inch pie pan. Trim

edge. Pour Custard Filling into

torte shell and cover

with Raspberry Glaze. Roll out

remaining torte dough and cut

into strips 1/2-inch wide. Arrange

strips over glaze in lattice pat-

tern. Press several strips together

to form one long strip and place

around outer edge of torte. Crimp

to form fluted edge. Be sure

dough edge does not overlap edge

of pie pan. Bake in moderate oven

(350 degrees F.) 40 to 45 minutes

or until browned. If edge of crust

browns too rapidly, cover with

narrow strip of aluminum foil for

last 15 minutes. Cool and serve.

Makes one nine-inch torte, about

six servings.

CUSTARD FILLING

1/2 cup sugar

1/2 cup cornstarch

1/2 teaspoon salt

1 1/4 cups milk, scalded

1 egg, beaten

1 teaspoon vanilla extract

Mix sugar, cornstarch and salt

in heavy saucepan. Gradually stir

in milk. Cook over moderate heat,

stirring constantly, until mixture

boils. Boil one minute; remove

from heat. Stir a small amount

of the hot mixture into the beaten

egg. Add egg mixture to remain-

ing milk mixture and blend well.

Return to heat and cook about

one minute more or until mixture

thickens, stirring constantly. Re-

move from heat and add vanilla.

Cool thoroughly before pouring

into torte shell.

RASPBERRY GLAZE

1/2 cup sugar

2 tablespoons cornstarch

2 cups fresh raspberries

(1 pint, cleaned)

Combine cornstarch and sugar

in saucepan. Add raspberries and

stir gently. Bring mixture to boil

and cook until raspberries are

tender and sauce thickens, three

to five minutes.

If desired, use frozen raspber-

ries. Combine two tablespoons sug-

ar and two tablespoons corn-

starch in saucepan. Add enough

sirup from a one-pound package

of thawed frozen raspberries to

make a smooth paste. Add re-

maining sirup and raspberries and

cook until sauce thickens, three

to five minutes.