

# DESSERTS

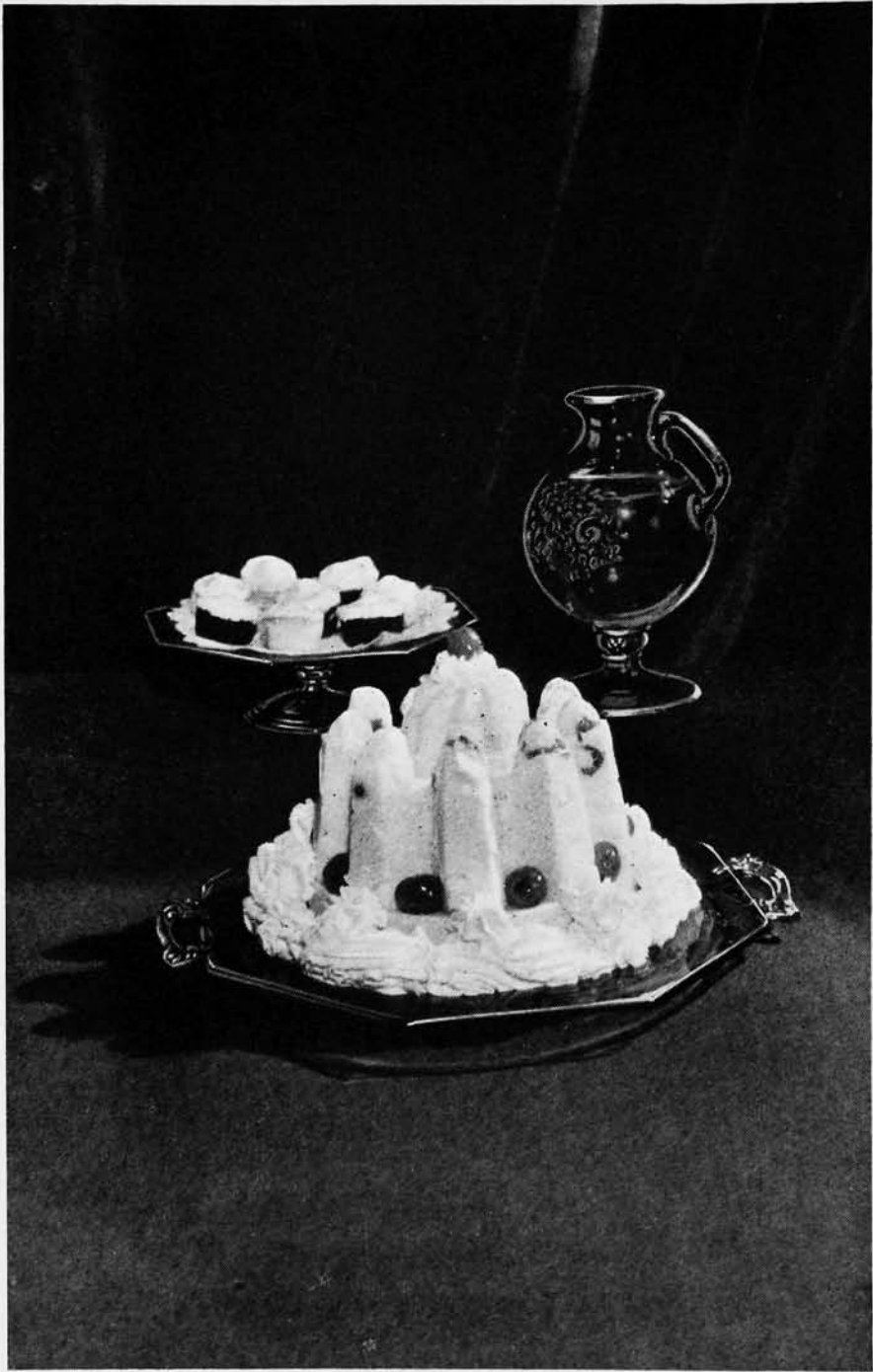
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ALICE BRADLEY









MARASCHINO CHARLOTTE AND SURPRISE CAKES

DESSERTS  
INCLUDING  
LAYER CAKES AND PIES

BY  
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*For Luncheon and Supper Guests*  
*Cooking for Profit*  
*Candy Cook Book*



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## DEDICATED

TO THE THOUSANDS OF MEN WHO LIKE TO HAVE  
DELICIOUS AND ATTRACTIVE DESSERTS  
EVEN THOUGH THEY MAY NOT SAY MUCH ABOUT IT  
AND TO THE WOMEN WHO PREPARE THEM





## PREFACE

Recipes in this book are planned to serve four persons generously. If small molds or serving dishes are used, more servings may be obtained.

Every recipe is numbered, so that it can be easily found even though it is in another chapter. This is done to prevent much repetition of recipes and description of processes which would make too large a book.

So far as practicable, recipes are arranged alphabetically in their special groups.

Entire chapters are given to combinations of recipes that are found in other chapters. Thus the woman who wishes to serve a plain dessert may use the recipes in the first chapters without feeling that she is leaving out something, and the hostess who entertains frequently will find many ways to make simple desserts attractive and popular.

### How to Measure

In all recipes measurements are made level. Measuring cups divided into thirds and quarters are used, and teaspoons, tablespoons or measuring spoons. Spoons are filled with dry material and levelled off with a knife; divided lengthwise for half-spoons and lengthwise and crosswise for quarter-spoons. Shortening and other such materials are packed solidly into the spoon or cup. Flour should be sifted before being measured.

For liquid, measure all that the spoon or cup will hold. Half-pint bottles and measuring cups may be used interchangeably.



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## CHAPTER I

### LAST MINUTE DESSERTS

including

**Fruits, with and without cream**

**Fruits and toast**

**Fritters and waffles**

These desserts presuppose having on hand fresh or canned fruits, milk and cream, or scalded and chilled evaporated milk (see no. 637) and food stuffs frequently or usually on the pantry or emergency shelf.

In most of the desserts, other fruits (see Chapter XVI) may be used in place of those suggested. Canned fruits, especially apricots and peaches, are often not as sweet or as tender as one would like. The fruit may then be poached (no. 638) and be chilled before serving.

#### 1. **Apricots with Cream and Nuts**

Poach fresh or canned

Apricots (no. 622), and put in dessert glasses. Sprinkle with

Chopped nuts or

Nut brittle (no. 652) or peanut brittle, chopped or pounded. Prepare

Whipped Cream (no. 289), add

2 tablespoons nuts or brittle, pile up on the apricots and sprinkle with

Nuts or brittle.

**2. Fried Bananas**

Cut

2 bananas in halves lengthwise and crosswise. Sprinkle with

Flour and cook until delicately brown in

2 tablespoons butter. Serve with

Lemon Sauce (no. 265) or Loganberry Sauce (no. 267) or Melba Sauce (no. 274).

**3. Figs**

Serve

Figs, fresh or preserved, with Thick cream.

**4. Fruit Salad with Cheese**

Mix

Cream cheese with

Chopped nuts and season with

Salt. Fill

Figs, fresh or canned, with the mixture. Arrange on Lettuce leaves and serve with

Fruit Cream Dressing (no. 250). Other fruits, as dates, apricots, peaches and pears, may be used in place of figs.

**5. Fruit Salad with Marshmallows**

Cut

8 marshmallows in fine strips, using scissors dipped frequently in hot water. Remove sections, free from membrane, from

1 orange; cut in quarters, add  
 $\frac{1}{2}$  pint strawberries, hulled and cut in quarters,  
 2 slices pineapple cut in pieces and  
 $\frac{1}{4}$  cup filberts or almonds cut fine. Chill, pile in nests of  
 Lettuce leaves, and cover with  
 $\frac{1}{3}$  cup mayonnaise dressing mixed with  
 $\frac{1}{3}$  cup cream beaten stiff and sufficient  
 Strawberry juice to color. Other combinations of fruit  
 and nuts may be used, as white grapes, skinned and  
 seeded, or apple, celery, pineapple and Brazil nuts,  
 all cut in small pieces.

## 6. Grapefruit

Cut

2 grapefruit in halves crosswise. Loosen sections with  
 a sharp knife and remove membrane. Fill center  
 with  
 Crushed pineapple or  
 Maraschino cherries or other fruit. Serve very cold.

## 7. Grapefruit and Orange à la Russe

Remove sections from small

Grapefruit and large  
 Oranges. Arrange sections alternately on individual  
 plates or in dessert glasses and sprinkle lightly with  
 Sugar. With a pastry bag and small rose tube, pipe  
 Whipped Cream (no. 289), sweetened and flavored with  
 Maraschino, between the sections. Garnish with  
 Chopped blanched pistachio nuts (no. 666).

8. **Marron Syllabub**

Cut

Vanilla marrons (no. 628) in pieces, put in dessert glasses, cover with Vanilla syrup from bottle and with Whipped Cream (no. 289). Garnish with bits of Candied fruit.

9. **Melon**

Cut

Melon in narrow sections, chill and pile high on a silver platter. Pass Powdered sugar and Powdered ginger, or sprinkle with Mint leaves chopped fine.

10. **Melon Cream**

Add to

Whipped Cream (no. 289)  
 1 cup melon and  
 6 marshmallows, both cut in small pieces. Pile in dessert glasses or between Meringues Glacées (no. 356) and garnish with fine strips of Melon or with tiny melon balls (no. 650). Strawberries or other fruit sprinkled with sugar may replace the melon.

11. **Oranges Quebec Style**

Pare

Oranges and remove sections free from membrane. Put in sherbet glasses and add



1 tablespoon maple syrup to each glass. Cover oranges with Whipped Cream (no. 289) and sprinkle with chopped Nut meats.

**12. Roosevelt Pears**

Add to

Whipped Cream (no. 289)  
3 tablespoons chopped walnuts  
Few grains salt and  
 $\frac{1}{2}$  teaspoon kimmel or annis extract. Fold in 1 cup of pear cut in dice. Put in dessert glasses and garnish around the edge with roses of Whipped Cream (no. 289). Chill until very cold and serve.

**13. Peaches with Marshmallows**

Put

4 canned peach halves hollow side up on pie plate, put a Marshmallow in each cavity and place in hot oven 400° F. until marshmallows soften (5 minutes or less). Place on serving dish, surround with Peach syrup and serve with Thin cream.

**14. Japanese Persimmons**

Chill

4 persimmons thoroughly. Make six cuts through the skin, from the top to the bottom, being careful not to remove the stem. Peel back the skin in petals, scraping with a knife to keep the pulp intact. Arrange on plates and pass Powdered sugar separately.

**15. Pomegranates**

Cut

Pomegranates in halves crosswise and eat with a spoon, seeds as well as juice.

**16. Quick Strawberry Charlotte**

Cut

Sponge cake in pieces one-half inch thick and one and one-half inches square. Place 4 pieces in each sherbet glass, fill center with Fresh strawberries sprinkled with Powdered sugar and garnish with Strawberry Whipped Cream (no. 294) and a Whole strawberry. Serve very cold.

**17. Toasted Angel Cake with Jam**

Cut

Angel cake (no. 512), or any stale cake, in slices, toast delicately, and serve with Jam with or without Whipped Cream (no. 289).

This may be done at the table if convenient.

**18. Open Avocado Sandwich**

Toast slices of

Whole wheat bread and cut in triangles. Spread with a thick layer of Avocado (alligator pear) mashed with a fork or rubbed through a sieve, and seasoned with Salt. Garnish plate with Maraschino cherries or Sweet pickled peaches.

**19. Bananas with French Toast**

Make rectangular slices of French Toast (no. 23) and place on each  $\frac{1}{2}$  a fried banana (no. 2). Serve with Lemon Sauce (no. 265).

**20. Blueberry Toast**

Pick over  
1 pint blueberries, add  
 $\frac{1}{2}$  cup sugar, bring to boiling point and pour over  
Buttered toast cut in strips. Garnish with  
Whipped Cream (no. 289). Other berries, fresh or  
canned, may be used.

**21. Toasted Crackers and Cheese and Jam**

Toast any preferred  
Crackers until hot and delicately brown. Serve on  
cracker and cheese dish with  
Cream cheese, Roquefort or other preferred cheese.  
Pass separately  
Prune Conserve (no. 669) or Strawberry Jam (no. 673).

**22. Guava Strips with Cheese and Crackers**

Serve  
Cheese cut in strips with  
Toasted crackers, and  
Guava Cream or jelly cut in strips the same size as the  
cheese.

**23. French Toast**

Beat

1 or 2 eggs or egg yolks in a deep plate with a fork, add  
1 tablespoon sugar  
Few grains salt and  
 $\frac{3}{4}$  cup milk. Put  
4 slices stale bread,  $\frac{1}{2}$  inch thick, one at a time into  
the liquid. When softened, drain and cook in  
Butter, first on one side and then on the other, until  
browned. Serve with  
Maple syrup or honey or any Pudding Sauce (Chapter  
IX) or with  
Fresh or canned fruit (see no. 252).

**24. French Toast with Strawberries and  
Whipped Cream**

Serve

French Toast (no. 23) with  
Crushed sweetened strawberries and  
Whipped Cream (no. 289).

**25. Orange Toast**

Butter

4 large slices of toast and cut in narrow strips. Remove  
pulp and juice from  
2 or 3 oranges, add  
1 tablespoon orange skin (yellow portion) cut in fine  
shreds and  
3 tablespoons sugar. Bring to boiling point and pour  
over the toast. Pile the strips log-cabin fashion on  
individual plates and serve immediately.

**26. Peaches with Sponge Cake**

Cut

Stale sponge cake in large circles, toast lightly, put  $\frac{1}{2}$  peach or apricot in center, round side up, and surround with

Whipped Cream (no. 289) to simulate a poached egg.

**27. Fruit Club Sandwich**

In center of a bed of

Lettuce leaves place a small paper cup filled with

Whipped Cream (no. 289), or

Fruit Cream Mayonnaise (no. 251). Radiating from the cup place a strip of

Toasted Graham bread, 3 by  $1\frac{1}{2}$  inches, spread with

Whipped Cream (no. 289) and place on each end of the toast half an

Apricot, the centers filled with finely chopped

Pistachio nuts. Then place a strip of

Toasted whole wheat bread spread with

Marmalade (no. 654), cover with

Pineapple cut the same size, and put a

Cherry on top. Then place a strip of

Toasted white bread spread with

Butter, cover with a slice of

Pear cut the same size, make a border of

Whipped cream and garnish with

Green skinless grapes. Next place a strip of

Raisin bread with

Cream cheese around the edge and the center filled with

Bar-le-Duc or other jam. Garnish with

Watercress in two corners and

Sliced cumquat and

White grapes in opposite corners.

**28. Fruit Salad with Toasted Cake**

Toast a slice of  
 Light Fruit Cake or other cake. Spread with  
 Fruit Cream Mayonnaise (no. 251) and cover with  
 alternate sections of  
 Grapefruit and orange and with  
 Banana cut in the same shape and marinated with  
 Lemon juice. Surround with finely shredded  
 Lettuce and garnish with  
 Red and green candied fruit or colored bottled grapes.  
 Pass more  
 Fruit Cream Mayonnaise (no. 251) separately.

**29. Crêpes Suzette**

Sift together  
 1 cup flour  
 $\frac{1}{3}$  cup powdered sugar and  
 $\frac{1}{4}$  teaspoon salt, add gradually while stirring with a  
 whisk  
 1 cup milk, and stir until perfectly smooth. Add  
 2 eggs and  
 1 egg yolk well beaten, and grated rind  
 $\frac{1}{2}$  lemon and beat again. Drop by spoonfuls on a hot  
 buttered griddle, making each cake the size of a  
 small plate and very thin. When brown on one side  
 turn and brown on other side. Reheat in a table  
 grill or saucepan in  
 Orange Sauce (no. 279). Roll up and serve at once  
 with a spoonful of sauce.

**30. Griddle Cakes, Sugared**

Put in sifter over mixing bowl

1½ cups sifted flour  
 3½ teaspoons baking powder  
 3 tablespoons sugar and  
 ¾ teaspoon salt and sift into bowl. Beat  
 1 egg until light, add  
 ¾ cup milk and  
 3 tablespoons melted shortening. Add to dry ingredi-  
 ents, mix well and drop by spoonfuls on a hot griddle  
 which has been rubbed over with  
 ½ turnip or with butter or other fat, to prevent sticking.  
 When brown and full of bubbles on one side, turn  
 and brown on other side. Serve sprinkled with  
 Powdered sugar. Cakes may be piled one on top of  
 another with  
 Butter and  
 Maple sugar between, and served in wedge shapes.

**31. Cream Puff Fritters**

Make

Choux Paste mixture (no. 394). Shape by spoonfuls  
 and fry in deep fat, 375° F., until well browned and  
 puffed. Drain, make an opening and fill with  
 Whipped Cream (no. 289), sprinkle with  
 Powdered sugar and serve with  
 Butterscotch Sauce (no. 237).

**32. Fruit Fritters**

Mix

½ cup flour  
 1 teaspoon sugar and

$\frac{1}{8}$  teaspoon salt, add gradually  
 $\frac{1}{4}$  cup milk mixed with  
 1 egg yolk. Add  
 1 cup fruit, fresh or canned, cut in pieces. Drop by  
 spoonfuls in  
 Deep hot fat, registering  $375^{\circ}$  F., cook until brown on  
 both sides, drain on brown paper, sprinkle with  
 Sugar, place under gas flame in broiling oven to glaze,  
 and serve at once with fruit syrup or Lemon Sauce  
 (no. 265).

### 33. Strawberry Fritters

Make like  
 Fruit Fritters (no. 32), folding in  
 1 cup strawberries or other berries.

### 34. Rosettes

Mix  
 $\frac{1}{3}$  cup bread flour with  
 $\frac{1}{4}$  teaspoon salt and  
 $\frac{1}{2}$  teaspoon sugar. Add gradually  
 3 tablespoons milk  
 2 egg yolks slightly beaten and  
 $\frac{1}{2}$  teaspoon oil. If batter can stand for a little while,  
 or over night, it may prevent bubbles. Put rosette  
 iron in fat and heat fat to  $375^{\circ}$  F. Dip iron in  
 batter, drain a moment, immerse in fat and fry until  
 crisp. Push off the iron, leave until light brown,  
 remove and drain. Serve with  
 Whipped Cream (no. 289) or ice cream (Chapter VIII)  
 with or without  
 Fresh Fruit Sauce (no. 252).



**35. Quick Steamed Pudding**

Sift together

- $\frac{1}{2}$  cup bread flour
- $\frac{3}{4}$  tablespoon baking powder
- $\frac{1}{4}$  teaspoon salt and
- $\frac{1}{4}$  teaspoon ginger. Add
- $\frac{1}{4}$  cup milk and mix quickly.
- 2 tablespoons preserved ginger and
- 2 tablespoons nut meats, both cut in pieces, may be added. Put in four individual greased tins or custard cups. Place over boiling water, cover closely and steam 10 minutes. Remove from molds and serve with

Hot Ginger Sauce (no. 254). Ginger and nuts may be omitted and the puddings served with

Fresh, canned or stewed fruit (no. 252), or with any Pudding Sauce (see Chapter IX).

**36. Waffles**

Sift together

- 1 cup flour
- 2 teaspoons baking powder and
- 1 teaspoon sugar, add
- $\frac{2}{3}$  cup milk and
- 2 egg yolks well beaten. Mix well and add
- 2 tablespoons melted butter or margarine and fold in
- 2 egg whites beaten stiff. Heat waffle iron, sprinkle with
- 1 teaspoon water, when iron stops steaming, pour on waffle mixture and cook 5 minutes or until brown. Serve with
- Maple syrup, honey, or Mock Maple Syrup (no. 269).

**37. Pecan Waffles**

Add to  
Waffle mixture

$\frac{1}{2}$  cup pecan nut meats broken in pieces. Serve with  
Pineapple, Apricot, or other Marmalade.

**38. Candied Omelet**

Beat

4 eggs slightly with

4 tablespoons milk

$\frac{1}{4}$  teaspoon salt and

1 tablespoon sugar. Put

2 tablespoons butter in omelet pan, when hot add the  
eggs and as they cook lift up with a spatula, letting  
the uncooked portion run underneath. Cook until  
the whole is of a creamy consistency. Increase  
heat to brown quickly, fold and turn out on hot  
platter. Sprinkle with a thick coating of

Powdered sugar and score with a red-hot metal skewer.

Surround with cubes or balls of

Melon (no. 650) or other fruit.

## CHAPTER II

### HOT DESSERTS READY IN ONE HOUR OR LESS

including those  
Made like Biscuits and Cake,  
Bread and Cracker Puddings,  
Soufflés, etc.

#### 39. Apple Dumplings

Put

- $1\frac{1}{2}$  cups sifted bread flour in sifter over mixing bowl, add  
 $\frac{1}{2}$  teaspoon salt and  
 $3\frac{1}{2}$  teaspoons baking powder and sift into bowl. Add  
2 tablespoons shortening, working it in with pastry  
mixer or fingers, then add  
 $\frac{1}{2}$  to  $\frac{3}{4}$  cup milk, stirring with a knife. Turn onto  
floured cloth, knead vigorously for 20 seconds, shape  
and pat into a ball. Pat this dough with hand or  
rolling pin  $\frac{1}{4}$  inch thick and cut in  
4 square pieces. In center of each put  
 $\frac{1}{2}$  apple pared and cored. Mix  
 $\frac{1}{2}$  cup sugar and  
1 teaspoon cinnamon. Reserve 2 tablespoons of the  
mixture and put remainder in centers of apples.  
Bring dough around to cover each apple completely.  
Place in baking dish, sprinkle with reserved sugar,  
surround with  
 $\frac{1}{2}$  cup boiling water and bake in hot oven,  $450^{\circ}$  F., for  
25 minutes. Serve with  
Lemon Sauce (no. 265) or Hard Sauce (no. 257).

**40. Apple Pan Dowdy**

Pare, core and slice  
 4 apples and put in baking dish. Add  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  cup molasses  
 $\frac{1}{2}$  teaspoon cinnamon and  
 $\frac{1}{4}$  teaspoon salt. Put in hot oven, 450° F., while mixing  
 Dough as for Apple Dumplings (no. 39). Roll to fit  
 baking dish. Cover apples with crust, return to  
 oven and bake 25 minutes or until brown. Serve  
 with  
 Cream or Creamy Hard Sauce (no. 258).

**41. Peach Cobbler**

Wipe  
 4 ripe peaches and put in baking dish. Sprinkle with  
 $\frac{1}{3}$  cup sugar and put in hot oven, 450° F., while mixing  
 Dough as for Apple Dumplings (no. 39). Roll to fit  
 baking dish, cover peaches with crust, return to  
 oven and bake 25 minutes or until brown. Serve  
 with  
 Cream or Neapolitan Hard Sauce (no. 262).

**42. Berry Shortcake**

Put  
 1 $\frac{1}{2}$  cups sifted bread flour in sifter over mixing bowl,  
 add  
 $\frac{1}{2}$  teaspoon salt and  
 3 teaspoons baking powder and sift into bowl. Add  
 4 tablespoons shortening, working it in with pastry  
 mixer, then add  
 $\frac{1}{2}$  to  $\frac{3}{4}$  cup milk mixed with

1 egg yolk, stirring with a knife. Turn onto floured cloth, knead vigorously but only for a few seconds, turn into layer cake pan; or shape into a ball and pat with the hand or rolling pin to  $\frac{1}{2}$  to  $\frac{3}{4}$  inches thick, shape with large round cutter and put on greased cooky sheet. Bake 12 minutes in a hot oven, 450° F. Split and spread with

Butter, cover with

Strawberries or other fruit chopped and sweetened.

Put on other half of shortcake, cover as before and garnish with

Whipped Cream (no. 289). If preferred, use in place of above mixture

Cottage Pudding mixture (no. 45), baking it in 2 layer cake pans.

#### 43. Pineapple Shortcake

Use

Crushed pineapple, drained, in shortcake, in place of other fruit and garnish with

Marshmallow Sauce (no. 271). Heat pineapple syrup and pass with the shortcake.

#### 44. Prunecot Shortcake

Use

Prunecots (no. 670) in shortcake in place of other fruit and garnish with Whipped Cream (no. 289).

**45. Cottage Pudding**

Beat

1 egg and add

$\frac{1}{2}$  cup sugar while beating. Add

1 cup flour sifted with

1 teaspoon baking powder and

$\frac{1}{4}$  teaspoon salt. Then add

$\frac{1}{3}$  cup milk

3 tablespoons melted butter

$\frac{1}{4}$  teaspoon lemon extract and

$\frac{1}{2}$  teaspoon vanilla. Bake in greased pan in a moderate

oven, 350° F., for 25 minutes. Serve with any  
Pudding Sauce (Chapter IX).

**46. Blueberry Pudding**

Make

Cottage Pudding (no. 45), adding

1 cup blueberries. Bake and serve with

2 cups hot stewed and sweetened blueberries and

Hard Sauce with Cream (no. 259).

**47. Castle Pudding**

Bake

Cottage Pudding (no. 45) in individual tins and serve  
with

Jam diluted with

Boiling water or with Fluffy Coffee Sauce (no. 247),

Fluffy Orange Sauce (no. 278) or Strawberry Hard

Sauce (no. 263).

**48. Chocolate Cottage Pudding**

To

Cottage Pudding mixture (no. 45) add  
1 square melted chocolate. Bake in small angel cake  
pan and serve with  
Hard Sauce with Cream (no. 259) or with  
Whipped Cream (no. 289) in center and  
Chocolate Fudge Sauce (no. 243) poured over the  
pudding.

**49. Cranberry Pudding**

Make

Cottage Pudding (no. 45), adding  
 $\frac{3}{4}$  cup cranberries. Bake in muffin pans, and serve  
with  
Maple syrup and Whipped Cream (no. 289).

**50. Dutch Apple or Prune Cake**

Make

Cottage Pudding mixture (no. 45) and put in rectangu-  
lar cake pan. Arrange in rows over the top  
Apples, pared and cut in eighths or  
Stewed prunes stoned, or prunecots (no. 670). Sprinkle  
with  
2 tablespoons sugar mixed with  
1 teaspoon cinnamon. Bake and serve with  
Lemon Sauce (no. 265) or Whipped Cream (no. 289).

**51. Savarin Cake**

Bake

Cottage Pudding (no. 45) in greased ring mold. Turn  
out on serving dish. With a spoon baste with the

Juice of 2 oranges mixed with  
Few gratings orange rind. Cover with  
Apricot Purée (no. 233) and fill center with  
Whipped Cream (no. 289).

**52. Swiss Cake with Fruit**

Bake

Cottage Pudding mixture (no. 45) in bread pan  $3\frac{1}{2}$   
inches wide. Cut in  $\frac{3}{4}$  inch slices and lay slices  
overlapping on serving dish. With pastry bag and  
rose tube make a line of

Whipped Cream (no. 289) on top of each slice, place  
alternately

Red and green cherries or grapes on the ends of the  
slices and

White grapes along the center.

**53. Upside Down Cake**

Put in small frying pan

2 tablespoons butter, add

$\frac{1}{2}$  cup brown sugar and stir until melted. Cover with  
4 slices pineapple and put a

Candied cherry in holes of pineapple. Turn in

Cottage Pudding mixture (no. 45) and bake in mod-  
erate oven. Turn out on large plate and serve with

Whipped Cream (no. 289) or Hot Fruit Sauce (no.  
253) made with syrup from pineapple.



**54. Fruit Gingerbread**

## Mash

1 banana and beat until smooth, add  
 $\frac{1}{3}$  cup sour cream  
 $\frac{1}{3}$  cup molasses and  
1 tablespoon melted shortening. Sift  
 $\frac{7}{8}$  cup flour with  
 $\frac{1}{2}$  teaspoon soda  
1 teaspoon baking powder  
1 teaspoon ginger and  
 $\frac{1}{3}$  teaspoon salt. Add to first mixture, beat well, add  
1 apple, chopped, and bake in greased muffin pans in  
a moderate oven, 350° F., for 20-25 minutes. Serve  
with  
Cream.

**55. Bread Pudding**

## Scald

2 cups milk in top of double boiler, add  
1 tablespoon butter and  
1 cup stale (not dry) bread broken in small pieces.  
Let stand until cool and add  
2 egg yolks slightly beaten with  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt and  
 $\frac{1}{2}$  teaspoon vanilla. Turn into greased baking dish  
and bake in moderate oven, 350° F., until firm.  
Serve with any  
Fruit Sauce (no. 252) or any  
Pudding Sauce (Chapter IX).

**56. Butterscotch Bread Pudding**

Put

$\frac{3}{4}$  cup brown sugar and  
2 tablespoons butter in top of double boiler. Stir over  
the fire until it begins to boil, then stir and boil  
1 minute, being very careful that it does not burn.

Add

2 cups milk, place over hot water until sugar is dis-  
solved and finish like

Bread Pudding (no. 55), omitting the sugar. Serve  
with

Butterscotch Sauce (no. 237).

**57. Caramel Nut Bread Pudding**

Put

$\frac{1}{4}$  cup sugar and  
 $\frac{1}{4}$  cup water in saucepan, stir until sugar is dissolved  
and boil until it becomes a light brown syrup. Add to  
2 cups scalded milk and when melted finish like Bread  
Pudding (no. 55). When baked cover with  
2 ounces sweet chocolate, grated, then with  
Nut Meringue (no. 616), put on roughly over the  
pudding. Cut  
Marshmallows in quarters and put here and there and  
return to oven until marshmallows are puffed and  
delicately brown.

**58. Chocolate Bread Pudding with Nuts**

Scald

2 cups milk with  
 $1\frac{1}{2}$  squares chocolate and

$\frac{1}{3}$  cup sugar. Beat until smooth and use for Bread Pudding (no. 55), adding before baking  $\frac{1}{3}$  cup nut meats broken in pieces. Serve hot or cold with  
Chocolate Sauce (no. 241), Whipped Cream (no. 289) or Marshmallow Sauce (no. 271).

### 59. Orange Cocoanut Pudding

Make like Bread Pudding (no. 55), omitting vanilla. Add before baking  
1 teaspoon orange extract or grated yellow rind of 1 orange and  $\frac{1}{2}$  cup shredded cocoanut, fresh or canned. When baked spread with  
Orange Marmalade (no. 654), and with Meringue (no. 610), sprinkle with  
Cocoanut and bake like no. 611.

### 60. Bread Pudding with Raisins

Add to Bread Pudding mixture (no. 55)  
 $\frac{1}{2}$  cup seeded raisins. Bake and serve with Fluffy Hard Sauce (no. 261).

### 61. Hot Cabinet Pudding

Make like Bread Pudding (no. 55), using 1 to 2 cups sponge cake or other cake in place of bread. 1 cup figs cut in strips may be added. Serve hot with Whipped Cream (no. 289) or Hot Fruit Sauce (no. 253). Melted ice cream may be used in place of milk, sugar and vanilla.

**62. Date Nut Pudding**

Mix together

- $\frac{1}{2}$  cup sugar
- 2 tablespoons cracker crumbs
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  cup walnuts, cut in small pieces
- $\frac{1}{2}$  cup dates, figs or raisins, stoned and cut in pieces.

Add

- 2 egg yolks beaten slightly and fold in
- 2 egg whites beaten stiff. Bake in a shallow baking dish in a slow oven, 325° F., for 30 minutes. Serve with Whipped Cream (no. 289).

**63. Baked Prune Pudding**

Remove stones from

- $\frac{1}{2}$  cup cooked prunes and cut in pieces. Add
- $\frac{1}{2}$  cup chopped nut meats
- $\frac{1}{3}$  cup sugar
- $\frac{1}{4}$  cup milk
- $\frac{1}{2}$  teaspoon vanilla
- 1 tablespoon butter melted
- $\frac{1}{4}$  cup cracker crumbs mixed with
- $\frac{1}{2}$  teaspoon baking powder and
- $\frac{1}{4}$  teaspoon salt. Pour into a greased baking dish and bake at 350° F. 20 minutes or until mixture is firm. Serve hot with

Plain or Whipped Cream (no. 289).

**64. Scalloped Rhubarb (Rhubarb Betty)**

Mix

- 4 tablespoons melted butter with
- 2 cups soft stale bread crumbs and put a layer in buttered baking dish. Cover with

1 cup rhubarb cut in half inch pieces, sprinkle with  $\frac{1}{3}$  cup sugar and  
 Few grains salt, cover with crumbs, add another layer,  
 1 cup rhubarb and  
 $\frac{1}{3}$  cup sugar, cover with  
 Remaining crumbs and bake 40 minutes in moderate  
 oven, 350° F. Cover at first to prevent browning  
 too rapidly. Serve with  
 Rhubarb Sauce (no. 285) and  
 Whipped Cream (no. 289). Apple or other fruits may  
 be used in place of rhubarb, but less sugar will be  
 required. Rhubarb Sauce (no. 285) and  $\frac{3}{4}$  cup  
 crushed pineapple, both drained from juice, may be  
 used in place of raw rhubarb. Omit sugar and  
 serve juice as a sauce.

## 65. Hot Soufflé

Melt

2 tablespoons butter, add  
 2 tablespoons flour and when blended add gradually  
 $\frac{1}{2}$  cup milk. Stir until mixture boils and becomes very  
 thick. Add  
 2 egg yolks beaten until thick and lemon colored with  
 3 tablespoons sugar and  
 $\frac{1}{4}$  teaspoon salt. Cool until almost time for the meal  
 at which this is to be served, and add  
 $\frac{1}{2}$  teaspoon vanilla. Beat  
 2 egg whites until stiff, fold into the mixture, turn  
 into a buttered baking dish and bake 15 to 20 min-  
 utes in a hot oven or 400° F. Serve immediately  
 with  
 Golden Sauce (no. 255), or other Pudding Sauce (Chap-  
 ter IX).

**66. Chocolate Soufflé**

Break in pieces enough stale, not dry, bread to make

1 cup bread, measured lightly. Put in double boiler with

1 square chocolate

1 cup milk

$\frac{1}{4}$  cup sugar and

$\frac{1}{4}$  teaspoon cinnamon and cook over hot water 10 or 15 minutes. Beat until smooth, using a whip. Beat

2 egg whites until stiff; beat

2 egg yolks until light, beat in the bread and milk, fold in egg whites, put in buttered baking dish and bake in moderate oven, 350° F., for 20-25 minutes.

Serve at once with

Peppermint Sauce (no. 281) or cream.

**67. Hot Coffee Soufflé**

Flavor

Hot Soufflé (no. 65) with

2 teaspoons instantaneous coffee in place of vanilla and serve with

Mousseline Sauce (no. 276).

**68. Hot Soufflé with Fruit**

Serve

Hot Soufflé (no. 65) with

Fruit Sauce (no. 252) and top each serving with Frozen Whipped Cream (no. 293).

**69. Kimmel Soufflé**

Flavor

Hot Soufflé (no. 65) with

2 teaspoons Kimmel which is a flavoring that may be obtained from high class grocers. It has the flavor of anise.

**70. Baked Orange Soufflés**

Soak

1 cup soft stale bread crumbs in

 $\frac{1}{2}$  cup milk until milk is absorbed. Add grated rind

1 orange, the

Juice of 2 oranges and

2 egg yolks beaten slightly with

 $\frac{1}{2}$  cup sugar. Beat

2 egg whites very stiff and fold lightly into the mixture.

Fill custard cups two-thirds full. Set in pan of hot water and bake in a moderate oven, 350° F., until firm. Serve at once with

Golden Sauce (no. 255).

**71. Meringued Peaches and Rice**

Scald

2 cups milk in double boiler, add

 $\frac{1}{2}$  teaspoon salt and $\frac{1}{2}$  cup rice and cook 45 minutes or until rice is soft.

Add

 $\frac{1}{4}$  cup cream

1 tablespoon butter and

 $\frac{1}{4}$  cup sugar. Mix gently with a fork. Spread on a glass pie plate about 1 inch deep. Arrange

4 halves of canned peaches evenly on the rice.

Make Meringue (no. 610), flavor with almond extract and garnish between the peaches, using pastry bag and fancy tube. Dust over with Powdered sugar and bake in a slow oven, 250° F., until it becomes a delicate brown. Cut in small pieces 2 halves of peach, add to the peach syrup and pass separately.

### 72. Crabapple Tapioca Pudding

Put

$\frac{1}{4}$  cup quick-cooking tapioca  
 $\frac{1}{2}$  teaspoon salt and  
 2 cups hot water in top of double boiler and cook 15 minutes, stirring frequently. Steam Crabapples until soft and place in bottom of buttered baking dish, sprinkle with Sugar, pour tapioca mixture over all and bake in a moderate oven, 350° F., for 25 minutes. Serve with Whipped Evaporated Milk (no. 296) or top milk sweetened and flavored.

### 73. Rhubarb Tapioca Pudding

Put

1 $\frac{1}{4}$  cups boiling water  
 $\frac{2}{3}$  teaspoon salt and  
 $\frac{1}{2}$  cup quick-cooking tapioca in top of double boiler and cook until tapioca has absorbed the water. Add 2 cups rhubarb cut in  $\frac{3}{4}$  inch pieces crosswise and  $\frac{2}{3}$  cup sugar. Cook until tapioca is transparent and rhubarb is soft. Serve hot with Sugar and cream or top milk.



**74. Fruit Tapioca Pudding**

Put in double boiler

$\frac{1}{2}$  cup quick-cooking tapioca

1 cup water

$\frac{1}{3}$  cup syrup from canned apricots

$\frac{1}{3}$  cup syrup from canned pineapple and

$\frac{1}{4}$  teaspoon salt. Cook until clear, stirring occasionally.

Pour one-half in baking dish, place

4 apricot halves around edge of dish

2 slices pineapple cut in pieces in border inside apricots,

$\frac{1}{2}$  cup dates cut in strips in center and cover with remaining tapioca mixture. Bake 25 minutes in moderate oven, 350° F., and serve with

Cream or Marshmallow Sauce (no. 271). Water may replace fruit syrup and other fruits may be used.

**75. Bananas Baked with Peanut Butter**

Peel

4 bananas and put in shallow baking dish. Melt

3 tablespoons butter, add

4 tablespoons peanut butter and work until creamy.

Add

2 tablespoons flour and when smooth add

1 cup milk. Stir until sauce boils, add

$\frac{1}{8}$  teaspoon salt and pour over bananas. Bake 20 minutes at 350° F.

## CHAPTER III

### HOT DESSERTS TAKING MORE THAN ONE HOUR

including  
Cereal and Steamed Puddings

#### 76. Baba Cakes

Break

$\frac{1}{2}$  yeast cake into a cup, add  
1 teaspoon sugar, mix and place cup in dish of warm  
water. Heat

$\frac{3}{8}$  cup milk until lukewarm and add yeast and sugar.

Sift

$\frac{3}{4}$  cup bread flour into top of double boiler. Make a  
hole in the center and pour in the first mixture.

Cover and let stand over lukewarm water (100°  
F.) for 30 minutes. Mix to a dough, add

$\frac{1}{4}$  cup melted butter or margarine, mix thoroughly, add

1 egg and beat mixture until smooth. Fill 4 individual  
pans or 6 muffin pans half full, cover and let rise  
for 45 minutes or until they double their bulk.

Bake in a moderate oven or at 350° F. for about  
30 minutes. Then soak in

Hot lemon syrup (no. 266) until quite soft and serve  
with

Whipped Cream (no. 289).

#### 77. Baba Cakes with Strawberries

Cut

Fresh baked Baba Cakes each in three slices. Place  
lowest slice on serving plate. Cover with

Hot Strawberry Sauce (no. 287). Put on second slice, add more strawberries and replace top of cake. Pour remaining strawberries and syrup over all, and garnish with large reserved strawberries. Sprinkle Powdered sugar over the cake and berries and serve at once, with or without Whipped Cream (no. 289).

### 78. Caramel Rice Pudding

Boil together

$\frac{1}{3}$  cup sugar and  
 $\frac{1}{4}$  cup water until a light brown syrup is formed. Add  
 $\frac{1}{4}$  cup water and cook to a thick syrup. Turn into a charlotte russe mold and tip it from one side to the other till inside is coated with the caramel. Cook  
 $\frac{1}{2}$  cup brown rice with  
 2 cups boiling water, directly over fire for 20 minutes, and then over hot water until water is absorbed. Add  
 1 cup milk, when scalded add to  
 2 egg yolks mixed with  
 $\frac{1}{4}$  cup sugar and  
 $\frac{1}{4}$  teaspoon salt. Turn into prepared mold and bake  
 1 hour or until firm. Serve with  
 Orange Sauce (no. 277).

### 79. Rice and Date Pudding

Wash

$\frac{1}{2}$  cup rice and cook 10 minutes in  
 2 cups boiling salted water. Drain and put in greased baking dish with  
 2 $\frac{1}{2}$  cups milk  
 $\frac{1}{3}$  cup sugar

$\frac{1}{4}$  teaspoon salt and  
 $\frac{3}{4}$  cup dates, stoned and cut in pieces. Bake 2 to 3  
 hours in a slow oven, 250° F., stirring every 15  
 minutes during the first hour. Serve with  
 Cream.

### 80. Molded Rice

Wash

$\frac{1}{2}$  cup rice and put in double boiler with  
 $1\frac{1}{2}$  cups milk  
 $\frac{1}{2}$  teaspoon salt and  
 Few gratings from a lemon rind. Cook until rice is  
 soft and milk is absorbed. When cool, beat in one  
 at a time  
 2 egg yolks and  
 $\frac{1}{4}$  cup sugar. Then fold in  
 2 egg whites beaten stiff. Grease a mold and sprinkle  
 with  
 Brown dry bread crumbs. Put rice in mold, and bake  
 45 minutes in moderate oven or 350° F. Turn out  
 and serve with  
 Canned fruit, Fruit Sauce (no. 252) or Milk Chocolate  
 Sauce (no. 245).

### 81. Orange Tapioca Custard Pudding

Put

2 cups milk and  
 $\frac{1}{4}$  cup quick-cooking tapioca in double boiler, cook  
 15 minutes, then add to  
 2 egg yolks beaten with  
 $\frac{1}{4}$  teaspoon salt and  
 $\frac{1}{2}$  cup sugar. Pare

2 oranges, remove sections from membrane and put in bottom of baking dish. Sprinkle with 2 tablespoons sugar. Pour tapioca mixture over oranges and bake in moderate oven, 350° F., until custard is firm. Cover with Meringue (no. 610) and bake (no. 611). Other fruit may be used.

## 82. Little Jack Pudding

Remove

$\frac{2}{3}$  cup milk from top of quart bottle and put one side. Put in baking dish  
 $\frac{3}{4}$  cup flaked wheat cereal, uncooked,  
 $\frac{3}{8}$  cup molasses  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt and  
 2 tablespoons butter. Mix well, add  
 3 $\frac{1}{3}$  cups milk, mix again and bake 3 hours in moderate oven or at 350° F. Add  
 2 tablespoons sugar to the reserved top milk and serve on the pudding.

## 83. Baked Oranges

Cook

4 oranges in water until skins are tender, cut in quarters, remove seeds, put in baking dish with  
 1 $\frac{1}{3}$  cups sugar  
 1 cup water in which they were cooked and  
 1 cup cold water and bake 1 hour or until syrup is thick. They may be sprinkled with  
 Chopped mint leaves before serving and served hot or cold.

**84. Birch Island Marmalade Pudding**

Cut

3 slices bread  $\frac{1}{2}$  inch thick, remove crusts and cut each slice into 4 triangular shaped pieces. Spread with Butter, then with

$\frac{1}{2}$  cup marmalade (no. 654) and use to line the inside of a heart-shaped or other mold. Beat

3 eggs, add

2 tablespoons sugar

$\frac{1}{2}$  teaspoon salt and slowly

$1\frac{1}{2}$  cups scalded milk. Strain mixture over the bread.

Steam  $1\frac{1}{2}$  hours, turn out and serve hot with Cream.

**85. Steamed Raisin Soufflé**

Scald

1 cup milk with

Grated rind  $\frac{1}{2}$  lemon. Rub

$\frac{1}{4}$  cup seeded raisins into

$\frac{1}{2}$  cup flour, then put through food chopper. Cream

4 tablespoons butter, add flour and raisins and mix well. Add scalded milk slowly, return to double boiler and stir and cook 5 minutes. Beat

3 egg yolks until thick and lemon colored, add

3 tablespoons powdered sugar gradually, then add to cooked mixture. Cool and fold in

3 egg whites beaten stiff. Turn into greased mold, cover and steam  $1\frac{1}{4}$  hours. Serve with

Grenadine Sauce (no. 256) or any preferred Pudding Sauce (Chapter IX).

**86. Steamed Fruit Pudding**

Sift together

- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt and
- $\frac{1}{2}$  teaspoon soda. Add
- $\frac{1}{2}$  cup grated raw potato
- $\frac{1}{2}$  cup grated raw carrot
- $\frac{1}{3}$  cup currants and
- $\frac{1}{3}$  cup seeded raisins. Mix well and steam in two half-pound baking powder tins in a kettle of boiling water for 2 hours. Remove from molds and serve with

Hard Sauce with Dates (no. 260).

**87. Plum Pudding with Bread Crumbs**

Soak

- $\frac{1}{4}$  large loaf ( $4\frac{3}{4}$  ounces) baker's bread overnight in
- 1 cup milk; in the morning add
- $1\frac{1}{2}$  cups seeded raisins
- $\frac{3}{4}$  cup currants
- $\frac{3}{4}$  cup citron, cut in small pieces
- $\frac{1}{2}$  cup chopped apple
- 3 tablespoons molasses
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon clove
- $\frac{1}{3}$  teaspoon nutmeg and
- $\frac{1}{2}$  teaspoon salt. Beat
- 1 egg until very light and add with

$\frac{1}{2}$  teaspoon baking powder. Steam 4 hours in greased baking powder tins. Serve with Hot Fruit Sauce (no. 253) or other Pudding Sauce.

### 88. Steamed Spice Pudding

Mix

$\frac{1}{2}$  cup molasses  
 $\frac{1}{2}$  teaspoon clove  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon nutmeg and  
 $\frac{3}{4}$  teaspoon soda. Then add  
 $\frac{1}{2}$  cup sour milk  
 1 egg, yolk and white beaten separately  
 1  $\frac{3}{4}$  cups bread flour and  
 $\frac{1}{4}$  cup melted shortening. Mix thoroughly and steam 4 hours in small greased tins. For Fruit Pudding add with flour  
 $\frac{1}{2}$  cup raisins  
 $\frac{1}{2}$  cup currants  
 $\frac{1}{2}$  cup citron cut in fine pieces and juice and rind of  $\frac{1}{2}$  lemon. Serve with any Hard Sauce (no. 255-262) or any other preferred Pudding Sauce (Chapter IX).

### 89. Suet Pudding

Put through food chopper

$\frac{1}{2}$  cup suet, add  
 $\frac{1}{2}$  cup molasses  
 $\frac{1}{2}$  cup milk  
 1 cup flour sifted with  
 $\frac{1}{4}$  teaspoon soda



$\frac{3}{4}$  teaspoon salt and  
 $\frac{1}{2}$  teaspoon cinnamon. Mix  
 $\frac{1}{4}$  cup currants  
 $\frac{1}{4}$  cup nut meats cut in pieces  
 $\frac{1}{2}$  cup seedless raisins  
 $\frac{1}{4}$  cup citron cut fine and  
 $\frac{1}{2}$  cup flour, and add to first mixture. Turn into individual molds and steam 2 hours or into a large mold and steam 3 to 4 hours. Serve with Hard Sauce (no. 257) or Fluffy Orange Sauce (no. 278).

## CHAPTER IV

### COLD DESSERTS WITHOUT GELATINE

including

Cornstarch  
Custard and  
Refrigerator Puddings

#### 90. Caramelized Milk

Put

1 tin condensed milk on trivet in saucepan of hot water.  
Let boil 3 hours. Open tin and serve cold in small portions with Whipped Cream (no. 289).

#### 91. Irish Moss Blancmange

Soak

$\frac{1}{4}$  cup Irish moss 15 minutes in cold water to cover.  
Wash, drain, pick over, add to  $2\frac{2}{3}$  cups milk and cook in double boiler 30 minutes. Add  $\frac{1}{4}$  teaspoon salt, strain, add 1 teaspoon vanilla and strain again into individual molds which have been dipped in cold water. Chill and serve with Cream and Preserved figs, bananas or berries.

#### 92. Pineapple and Marshmallow Pudding

Put

$\frac{1}{4}$  pound marshmallows in top of double boiler and heat until they will mix together well, or use 1 cup Marshmallow Sauce (no. 271). Add

1 cup canned pineapple cut in dice, mix thoroughly with the marshmallow and chill very thoroughly. Serve in sherbet glasses topped with Whipped Cream (no. 289), and garnished with Half a cherry.

**93. Raspberry Junket**

Put

1 pint milk in quart measure, add  
3 tablespoons sugar  
 $\frac{1}{2}$  teaspoon raspberry extract  
Few drops almond extract and  
Pink food color to make a delicate shade. Set measure in dish of hot water and leave only until milk is lukewarm. Add  
 $\frac{1}{2}$  junket tablet crushed fine, stir and turn at once into dessert glasses. Leave in warm place until set, chill and serve topped with  
Fresh or canned raspberries, and  
Whipped Cream (no. 289) through rose tube.

**94. Fluffy Chocolate Pudding**

Melt

1 square chocolate over hot water and add  
 $\frac{1}{4}$  cup sugar and  
Few grains salt. Mix  
1 tablespoon cornstarch with  
 $\frac{1}{2}$  cup cold water or milk. Add  
 $\frac{1}{2}$  cup boiling water or scalded milk and stir until smooth. Add slowly to the chocolate, stir until thick, cover and cook 20 minutes. When cool, put in refrigerator until thick and very cold. Beat

$\frac{1}{2}$  cup cream or scalded chilled evaporated milk (no. 296) until stiff, add  
 2 tablespoons powdered sugar and  
 $\frac{1}{2}$  teaspoon vanilla. Mix half of the cream lightly with the chocolate mixture, put in glasses and garnish with remaining cream and Maraschino cherries.

### 95. Soft Custard

Scald

2 cups milk. Beat  
 3 egg yolks slightly, using a fork, and add  
 4 tablespoons sugar and a  
 Few grains salt. Add milk gradually while stirring constantly. Return to double boiler, and continue stirring until mixture forms a coating on the spoon. Strain immediately, chill and flavor with  
 $\frac{1}{2}$  teaspoon vanilla. For a thicker custard use only  
 $1\frac{1}{2}$  cups milk.

### 96. Caramel Floating Island

Boil

$\frac{1}{3}$  cup sugar with  
 $\frac{1}{4}$  cup water until it becomes a light brown syrup. Add slowly to  
 $1\frac{1}{2}$  cups scalded milk. Use this milk in making Soft Custard (no. 95). Chill, cover with Meringue (no. 610) and sprinkle with finely chopped Nut meats.

**97. Grand Canyon Floating Island**

Pour

Soft Custard (no. 95) in dessert glasses. Put a Macaroon (no. 645) in the center, chill and just before serving put a border of

Whipped Cream (no. 289) around the macaroon, using pastry bag and rose tube, a rose of cream in the center, and a

Candied cherry on the cream.

**98. Baked Custard**

Scald

1½ cups milk. Beat

2 eggs slightly with

3 tablespoons sugar

Few grains salt and

½ teaspoon vanilla. Add milk and turn into buttered mold or custard cups. Bake in pan of hot water in slow oven, 300° F., for 30 minutes or until firm. Chill and serve in the cups or turn out before serving.

**99. Upside Down Custard**

Boil together

¾ cup sugar and

½ cup water to a caramel syrup. Add

½ cup water and cook to a thick syrup. Turn into the bottom of a well-buttered charlotte russe mold.

Turn in

Baked Custard Mixture (no. 98) and bake. When partially cool turn out on serving dish, chill and sprinkle with

Pecan nut meats.

**100. Date Rice Custard**

Cook

 $\frac{1}{4}$  cup rice $\frac{1}{2}$  cup dates, stoned and cut in pieces

Few gratings orange rind and

2 cups milk in double boiler until rice is tender. Mix

2 egg yolks

 $\frac{1}{4}$  cup sugar and $\frac{1}{2}$  teaspoon salt, add rice and milk slowly, return to double boiler and stir and cook until a coating is formed on the spoon. Remove from fire, chill and serve in parfait glasses with

Meringue (no. 610).

**101. Rice Custard with Peaches and Meringue**

Make like

Date Rice Custard but omit dates. Make

Meringue with Syrup (no. 615), add

10 marshmallows cut in small pieces and add half the meringue to the rice custard together with

 $\frac{1}{2}$  cup sliced peaches. Serve in individual glasses with remaining meringue on top.**102. Glorified Rice and Pineapple**

Scald

1 cup milk, add

 $\frac{1}{4}$  cup rice which has been washed and drained, and cook over hot water 50 minutes or until tender.

Rub through a sieve. Add

2 tablespoons sugar

 $\frac{1}{4}$  teaspoon salt and

1 cup crushed pineapple, and chill. Just before serving fold in  
 $\frac{2}{3}$  cup cream beaten stiff, pile lightly in parfait glasses and garnish with a  
Preserved Cumquat (no. 634) or candied cherry or cranberry (no. 631).

### 103. Glorified Rice and Strawberries

Beat

$\frac{3}{4}$  cup cream until stiff, adding  
3 tablespoons powdered sugar  
Few grains salt and  
2 tablespoons blanched pistachio nuts. Fold in  
1 cup sliced strawberries  
8 marshmallows cut in bits and  
1 cup cold boiled rice. Chill and serve in parfait glasses.

### 104. Date Tapioca Cream

Make like

Date Rice Custard (no. 100), using  
 $\frac{1}{4}$  cup quick-cooking tapioca in place of rice. Pour custard while warm over Meringue (no. 610), then chill. For plain tapioca cream omit dates.

### 105. Lemon Tapioca Sponge

Put

$\frac{1}{4}$  cup quick-cooking tapioca  
 $\frac{1}{2}$  cup sugar and  
1 cup water in double boiler and cook, stirring often, until clear. Add

Juice 1 lemon and cook 3 minutes. When cool and beginning to thicken add  
 1 egg white beaten stiff and beat well. Chill and serve with  
 Soft Custard (no. 95) or cream.

### 106. Loganberry Sponge

Make like  
 Lemon Tapioca Sponge (no. 105), using  
 $\frac{1}{3}$  cup loganberry juice in place of  $\frac{1}{3}$  cup of the water.  
 Serve with  
 Marshmallow Sauce (no. 271).

### 107. Prune Tapioca Sponge

Wash  
 $\frac{1}{2}$  cup prunes, add  
 1 cup warm water, soak until plump and remove stones.  
 Add  
 $\frac{1}{4}$  cup quick-cooking tapioca and bring to boiling point.  
 Stir and cook 3 minutes. Add  
 Grated rind  $\frac{1}{4}$  orange  
 1 $\frac{1}{2}$  tablespoons orange juice  
 1 tablespoon lemon juice  
 1 heaping tablespoon marshmallow cream or Marsh-  
 mallow Sauce (no. 271) and  
 2 tablespoons sugar; or omit marshmallow and add  
 $\frac{1}{3}$  cup sugar and  
 1 egg white beaten stiff. Chill in glasses and serve  
 with  
 Cream.



**108. Chocolate Cooky Refrigerator Pudding**

Line mold or freezing tray with Chocolate cookies. Cover with a layer of Whipped Cream (no. 289), with cookies and more cream, until mold is full, having cookies on top. Chill all day or all night. Turn out and serve cut in slices. Freeze if desired.

**109. Chocolate Refrigerator Pudding**

Heat

2 ounces sweet chocolate  
2 tablespoons powdered sugar and  
2 tablespoons water in top of double boiler. When chocolate is melted and mixture is smooth, add  
4 egg yolks slightly beaten, stir, remove from heat, cool and fold in  
4 egg whites beaten stiff. Split Lady Fingers (no. 511) (if double), place a layer in brick mold lined with oiled paper, cover with chocolate mixture, put in another layer of the lady fingers and chocolate and continue until mixture is used. Let stand 24 hours in refrigerator. Turn out on platter and decorate with Whipped Cream (no. 289), using pastry bag (no. 660).

**110. Graham Marshmallow Roll**

Put through food chopper or crush with rolling pin  
2 ounces, or 6 Graham crackers. Reserve  $\frac{1}{3}$  of the crumbs and to remainder add  $\frac{1}{2}$  cup dates, stoned and cut in small pieces

7 marshmallows cut in fine pieces with scissors dipped frequently in hot water and  
 $\frac{1}{2}$  cup nut meats broken in pieces. Add  
 2 tablespoons thin cream or evaporated milk, mix thoroughly, form into a roll and cover with reserved crumbs. Roll in wax paper, place in refrigerator and leave for 24 hours. Slice and serve with Whipped Cream (no. 289) or Whipped Evaporated Milk (no. 296).

### 111. Grape Juice Refrigerator Pudding

Put

$1\frac{1}{2}$  cups grape juice in top of double boiler over direct heat, add  
 $\frac{1}{3}$  cup quick-cooking tapioca, bring to boiling point, stirring constantly, then cook over hot water 15 minutes. Add  
 $\frac{1}{4}$  cup sugar  
 3 tablespoons orange juice and  
 $\frac{1}{3}$  cup maraschino cherries with their syrup. Cool slightly. Wet a small bread pan and cover the bottom with  
 Lady Fingers (no. 511) or thin strips of sponge cake (no. 505). Pour in half the tapioca mixture, cover with more lady fingers or sponge cake, with remaining tapioca, and more cake or lady fingers. Let stand in refrigerator over night. Unmold, cut in rectangular portions, and cover smoothly with Whipped Cream (no. 289). This may be garnished with  
 Toasted Coconut (no. 630) (for earth)

Long strips of green cocoanut (no. 630) (for stems and grass) and

Flowers of candied fruit, frosting or whipped cream.

### 112. Orange Refrigerator Pudding

Mix

$\frac{1}{3}$  cup sugar

2 teaspoons flour and

2 egg yolks, add

$\frac{1}{2}$  cup scalded milk

1 tablespoon butter and

Few grains salt and stir and cook over hot water until thick and smooth. Add

Grated rind  $\frac{1}{2}$  orange and

Juice 1 orange, cool slightly and add

2 egg whites beaten stiff. Finish like

Chocolate Refrigerator Pudding (no. 108).

## CHAPTER V

### GELATINE DESSERTS WITHOUT CREAM

#### Jellies, Sponges and Spanish Cream

A gelatine dessert is made of liquid stiffened with gelatine. Non-flavored granulated gelatine is used in the following recipes. One tablespoon gelatine to  $1\frac{3}{4}$  cups liquid is a good proportion.

A Sponge is made from a gelatine or other mixture beaten light, with or without the addition of beaten egg white.

A Spanish Cream is made of Soft Custard combined with gelatine and beaten egg whites.

#### 113. Chocolate Caramel Mold

Heat in double boiler

$1\frac{3}{4}$  cups milk

1 ounce chocolate

2 tablespoons sugar

$\frac{1}{4}$  teaspoon salt and

1 tablespoon gelatine and beat until smooth. Caramelize  $\frac{1}{2}$  cup sugar (no. 625), add to milk and when melted strain mixture into a bowl. Stir occasionally until it begins to stiffen, add

$\frac{1}{2}$  cup nut meats broken in pieces, mold, chill and around it pour

Marshmallow Mint Sauce (no. 273).

**114. Ginger Ale Sponge**

Soak

1 tablespoon gelatine in  
 $\frac{1}{4}$  cup cold water. Dissolve over hot water and add  
Few grains salt  
2 tablespoons sugar  
 $\frac{1}{3}$  cup orange juice  
1 tablespoon lemon juice and  
2 tablespoons preserved ginger cut in fine pieces. Chill  
until it begins to stiffen. Add  
1 cup ginger ale and return to refrigerator until it again  
begins to stiffen. Beat until light, add if wished  
2 egg whites beaten stiff and pile in glasses. Chill and  
serve with  
Soft Custard (no. 95).

**115. Grapefruit Jelly**

Soak

1 tablespoon gelatine in  
 $\frac{1}{4}$  cup cold water, add  
 $\frac{1}{2}$  cup boiling water  
1 cup grapefruit juice  
Few grains salt  
Lemon juice and  
Sugar to taste. Turn into mold, chill and serve with  
sections from  
1 grapefruit and  
1 orange.

**116. Loganberry Jelly**

Soak

1 tablespoon gelatine in

$\frac{1}{4}$  cup cold water, add  
 1 cup boiling water and stir until dissolved. Then add  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup loganberry juice and  
 $1\frac{1}{2}$  tablespoons lemon juice. Mold, chill and serve with  
 Whipped Cream (no. 289) or Soft Custard (no. 95).

### 117. Marbled Orange Jelly

Soak

1 tablespoon gelatine in  
 $\frac{1}{4}$  cup cold water. Add to  
 $\frac{3}{4}$  cup boiling water and stir until dissolved. Add  
 $\frac{3}{4}$  cup orange juice  
 2 tablespoons lemon juice and  
 $\frac{2}{3}$  cup sugar. Chill until jelly begins to stiffen. Beat  
 $\frac{1}{3}$  of it until light and put in glasses, alternating with  
 Plain jelly and plain cream. Chill again before serv-  
 ing. Other jellies may be prepared in the same way.

### 118. Raspberry Marshmallow Whip

Soak

$\frac{1}{2}$  tablespoon gelatine in  
 $\frac{2}{3}$  cup juice from canned or fresh raspberries. Dissolve  
 over hot water and place in dish of ice water. Add  
 2 heaping spoonfuls Marshmallow Sauce (no. 271) or  
 Cream Marshmallow Sauce (no. 272)  
 2 teaspoons lemon juice and  
 Few grains salt. Mix, beating with egg beater. When  
 it begins to thicken add  
 1 egg white beaten stiff. Fill parfait glasses  $\frac{1}{3}$  full of  
 Raspberries, pile the whip on top and chill before  
 serving.

**119. Coffee Marshmallow Whip**

Make like

Raspberry Marshmallow Whip (no. 118), using  $\frac{2}{3}$  cup strong coffee in place of the raspberry juice.

**120. Spanish Cream**

Scald

$1\frac{1}{2}$  cups milk with  
1 tablespoon gelatine. Add to  
 $\frac{1}{3}$  cup sugar mixed with  
2 egg yolks and  
 $\frac{1}{4}$  teaspoon salt. Return to double boiler. Stir and  
cook 2 minutes and remove from heat. Beat  
2 egg whites until stiff but not dry, add the hot custard,  
add  
1 teaspoon vanilla, mix gently and turn into molds or  
dessert glasses. Chill until firm and serve plain or  
with  
Fruit Sauce (no. 252).

**121. Chocolate Spanish Cream**

Make like Spanish Cream (no. 120), scalding  
 $1\frac{1}{2}$  squares chocolate with the milk. When chocolate  
is melted beat with egg beater until smooth. Serve  
with  
Cream.

**122. Coffee Spanish Cream**

Make like Spanish Cream (no. 120), using  
 $\frac{3}{4}$  cup made coffee in place of an equal amount of milk,  
or flavor Spanish Cream (no. 120) with  
2 teaspoons instantaneous coffee or coffee extract.  
Serve with Coffee Cream Sauce (no. 246).

**123. Cold Cabinet Pudding**

Put in a mold a layer of Spanish Cream (no. 120), any flavor. Before it is stiff cover with Sponge Cake (no. 505) cut in slices or Lady Fingers (no. 511) and sprinkle with Chopped nuts. Cover with Spanish Cream (no. 120), cake and nuts and continue until all the Spanish Cream is used. Chill, remove from mold and garnish with Whipped Cream (no. 289) or any dessert sauce containing cream.

**124. Mock Maple Spanish Cream**

Make like Spanish Cream (no. 120), using  $\frac{1}{2}$  cup brown sugar in place of granulated sugar. Flavor with 1 teaspoon maple extract, or vanilla.

**125. Nut Spanish Cream**

Add  $\frac{1}{2}$  cup nut meats cut in small pieces to any Spanish Cream before adding egg whites.

**126. Sponge Apples**

Soak 1 tablespoon granulated gelatine in  $\frac{1}{3}$  cup cold water 10 minutes. Dissolve over hot water. When cool but not stiff add 1 cup apple juice and



2 tablespoons maple syrup. When beginning to set beat until light with egg beater, add  
2 egg whites beaten stiff and continue beating until mixture will hold its shape. Mold in punch cups. When firm, unmold, trim with hot knife into apple shape, and with vegetable color paint to look like ripe apples. Garnish with fresh green leaves and stem and surround with  
Soft Custard (no. 95).

## CHAPTER VI

### GELATINE DESSERTS CONTAINING CREAM

including  
Bavarian Creams and Charlottes

A Bavarian Cream is made of a Soft Custard combined with gelatine and cream beaten stiff.

A "Cream" is made of whipped cream combined with a gelatine mixture.

When molded with sponge cake or lady fingers it becomes a "Charlotte."

A Chartreuse is made by lining a mold with one mixture and filling the center with another.

#### 127. Bavarian Cream

Scald

1 cup milk with

1 tablespoon gelatine and add to

2 egg yolks mixed with

$\frac{1}{3}$  cup sugar and

Few grains salt. Return to double boiler and stir until thickened. Strain, cool, add

$\frac{1}{2}$  teaspoon vanilla and fold in

2 egg whites beaten stiff. Stir occasionally until cold and beginning to stiffen. Beat

$\frac{1}{2}$  cup cream until it begins to thicken, add mixture gradually, beating until firm. Mold and chill. Mold may be lined with

Sponge Cake (no. 505) or the Bavarian Cream may be served in a hollowed-out loaf of cake or in a Mary Ann Cake (page 190), or between two or three layers of cake (Chapter XIII).

**128. Caramel Bavarian Cream**

Make like

Bavarian Cream (no. 127), adding to scalded milk  
 $\frac{1}{4}$  cup sugar and  
 $\frac{1}{4}$  cup water cooked to a light brown syrup.

**129. Burnt Almond Bavarian Cream**

To

Caramel Bavarian Cream (no. 128) before molding  
add  
 $\frac{1}{2}$  cup almonds, blanched, toasted and chopped (no. 617).

**130. Chocolate Pecan Bavarian Cream**

Make

Bavarian Cream (no. 127), scalding  
1 square chocolate with the milk, and when chocolate  
is melted, beating until smooth. Add  
 $\frac{1}{2}$  cup pecans broken in pieces, when adding vanilla.  
Serve with  
Chocolate Nut Sauce (no. 244).

**131. Marron Bavarian Cream**

Omit vanilla from

Bavarian Cream mixture (no. 127) and, before adding  
cream, add

$\frac{1}{2}$  cup marrons cut in small pieces  
 2 tablespoons chopped candied pineapple  
 2 tablespoons chopped maraschino cherries  
 2 tablespoons seedless raisins soaked in  
 1 tablespoon maraschino syrup and  
 $\frac{1}{8}$  teaspoon salt.

### 132. Orange Pekoe Bavarian Cream

Make

Bavarian Cream (no. 127), scalding with the milk  
 2 cloves  
 $1\frac{1}{2}$  tablespoons dry Orange Pekoe tea and  
 Grated rind 1 orange. Omit vanilla.

### 133. Pineapple Bavarian Cream

Make

Bavarian Cream (no. 127), omitting vanilla and using  
 $\frac{1}{2}$  cup pineapple syrup and  
 1 lemon, grated rind and juice, in place of milk. When  
 cool add  
 $\frac{2}{3}$  cup canned pineapple cut in pieces.

### 134. Maple Charlotte

Soak

$\frac{1}{2}$  tablespoon gelatine in  
 2 tablespoons cold water. Boil  
 $\frac{2}{3}$  cup maple syrup until it spins a thread. Let stand  
 2 minutes, add gelatine, beat until thick and add

2 egg whites beaten stiff. Fold in  
 $\frac{2}{3}$  cup heavy cream beaten stiff and  
 $\frac{1}{2}$  cup pecan nut meats broken in pieces. Turn into  
 individual molds lined with  
 Lady Fingers (no. 511) or strips of Sponge Cake (no.  
 505) and leave until firm. Turn out and garnish  
 with whole  
 Pecan nut meats and surround with  
 Maple Pecan Sauce (no. 268); or pour into a Mary  
 Ann Cake (page 190) or a shell made by hollowing  
 out a loaf of sponge cake baked in an oblong bread  
 pan, and chill.

### 135. Marmalade Charlotte

Soak

$\frac{1}{2}$  tablespoon gelatine in  
 $\frac{1}{4}$  cup cold water. Dissolve over hot water and add to  
 $\frac{3}{4}$  cup Marmalade (no. 654). Add  
 2 teaspoons lemon juice and fold in  
 $\frac{3}{4}$  cup cream beaten stiff. Pin a piece of stiff white  
 paper around paper charlotte russe cups or punch  
 glasses, making them one inch higher. Line with  
 Lady Fingers (no. 511), put in the mixture until half  
 full, add a layer of  
 Raspberry or Strawberry Jam (no. 673) and enough  
 more charlotte to come to the top of the paper.  
 When firm remove paper and garnish with  
 Whole strawberries from the jam, pieces of  
 Candied Orange Peel (no. 641) and  
 Whipped Cream (no. 289) forced through a pastry bag  
 and tube.

**136. Maraschino Charlotte**

Soak

$\frac{1}{2}$  tablespoon gelatine in  
 2 tablespoons cold water, dissolve over hot water and  
 add  
 $\frac{1}{2}$  cup milk and  
 $\frac{1}{3}$  cup sugar. Strain into a bowl, set in ice water and  
 stir until it thickens. Beat until light and beat in  
 1 egg white beaten stiff. Fold in  
 $\frac{1}{2}$  cup cream beaten stiff  
 12 maraschino cherries cut in halves  
 8 marshmallows cut in quarters and  
 12 blanched almonds, shredded. Mold, chill, remove  
 from mold and garnish with  
 Whipped Cream (no. 289) and  
 Marzipan Leaves (no. 649) and surround with  
 Melba Sauce (no. 274).

**137. Prune Charlotte**

Make like

Maraschino Charlotte, using for fruit  
 4 cooked prunes cut in pieces  
 1 large fig chopped and  
 $\frac{1}{2}$  teaspoon vanilla. Turn into charlotte russe mold  
 garnished with  
 Cooked prunes. Chill, remove to serving dish and  
 decorate with  
 Whipped Cream (no. 289) and with  
 2 tablespoons Pistachio Nuts (no. 666), blanched and  
 chopped.

**138. Cream Easter Eggs**

Put in top of double boiler

1 tablespoon gelatine

1 cup milk and

$\frac{1}{2}$  cup sugar. When gelatine is dissolved and milk is scalded, add

$\frac{1}{8}$  teaspoon salt and put away to become cool, but not stiff. Beat

$\frac{1}{2}$  pint cream until it begins to stiffen, and gradually beat in the cooled milk and

$\frac{1}{2}$  teaspoon vanilla. Divide in five portions and color pale pink, green, lavender and yellow, leaving one portion white. Flavor delicately according to the color and put in empty egg shells. Chill and serve, if wished, in

Nougat Baskets (no. 651). Serve separately

Chocolate Sauce (no. 241).

**139. Grape Cream**

Soak

1 tablespoon gelatine in

$\frac{1}{4}$  cup cold water, dissolve over hot water, add

1 cup grape juice

Few grains salt and

$\frac{1}{2}$  teaspoon lemon juice, and

$\frac{1}{2}$  cup sugar. Chill and when mixture begins to thicken fold in

$\frac{3}{4}$  cup cream beaten stiff.

Pile in dessert glasses and leave in refrigerator until required.

**140. Loganberry Cream**

Soak

- 1 tablespoon gelatine in  
 $\frac{1}{4}$  cup cold water, dissolve over hot water, add  
 $\frac{2}{3}$  cup loganberry juice  
 $\frac{1}{4}$  cup sugar  
2 tablespoons lemon juice and  
Few grains salt, and strain into large bowl. When  
mixture begins to stiffen beat with wire whisk until  
frothy, then beat in  
1 egg white beaten stiff. Fold in  
 $\frac{3}{4}$  cup cream beaten until stiff.

**141. Pineapple Marshmallow Cream**

Beat

- $\frac{2}{3}$  cup cream until stiff and add  
6 marshmallows cut in small pieces. Soak  
1 tablespoon gelatine in  
 $\frac{1}{2}$  cup cold water and dissolve over hot water. Add  
1 cup crushed pineapple  
 $\frac{1}{4}$  cup sugar and  
1 tablespoon lemon juice. Chill in pan of ice water,  
stirring constantly. When it begins to thicken fold  
in the beaten cream and marshmallows. Pile in  
dessert glasses and chill before serving.

**142. Fresh Pineapple Cream**

Cut

- 2 slices fresh pineapple in cubes. Add  
 $\frac{3}{4}$  cup sugar and  
2 cups water and cook until pineapple is tender. To  
1 cup of the syrup add  
1 tablespoon gelatine, which has been soaked in



$\frac{1}{4}$  cup cold water. When beginning to stiffen fold in  $\frac{1}{2}$  cup cream beaten stiff and Pineapple cubes. Pour in mold and leave in cool place until firm. Garnish with Fresh strawberries or with Stewed stuffed dates (no. 636), and their syrup.

### 143. Pineapple Chartreuse

Soak

1 tablespoon gelatine in  $\frac{1}{4}$  cup cold water, dissolve over boiling water, add 1 cup crushed pineapple  $\frac{1}{4}$  cup sugar and  $\frac{1}{2}$  tablespoon lemon juice. Strain  $\frac{2}{3}$  cup of the mixture and add to it  $\frac{1}{3}$  cup cold water. Put a thin layer in bottom of charlotte russe mold or pint bowl. Decorate with Candied cherries and Candied green plums. Add slowly enough jelly to cover and when firm place a smaller mold or a half-pint bowl on the jelly and fill with ice and water. Pour remaining jelly between the two molds and let stand surrounded with ice water or in the refrigerator until firm. When remaining mixture begins to congeal, beat until light, add 1 egg white beaten stiff and fold in  $\frac{1}{4}$  cup cream beaten stiff. Remove ice water from small mold, pour in some warm water, let stand a moment and remove the smaller mold. Put cream mixture into center and put in cold place until ready to serve. Remove to serving dish and garnish if desired with

Whipped Cream (no. 289).

## CHAPTER VII

### DESSERTS FROZEN WITHOUT STIRRING

including Mousses, Parfaits and Salads.

Mixtures must be rich, light and fluffy, and frozen quickly to prevent the formation of large, icy particles.

Mousses may be made with Whipped Cream flavored as desired, or Whipped Cream combined with milk or fruit juice which must be thickened with cornstarch, flour, gelatine, or tapioca, with or without eggs. One or two egg whites may be added to any mousse mixture, thus increasing the bulk, reducing the richness and making it lighter.

Parfaits are made with Whipped Cream combined with syrup which has been added to egg whites, egg yolks or whole eggs.

Not more than  $\frac{1}{4}$  cup sugar (4 level tablespoons) to each cup of mixture should be used for desserts that are to be frozen in a mechanical refrigerator; 3 tablespoons may be sufficient for some tastes. If corn syrup replaces part of the sugar, as it does in some recipes, the mousse or parfait may have fewer icy particles.

Evaporated Milk (no. 637) may be used to replace the cream, especially if combined with a strong flavor like chocolate or coffee.

These desserts may be varied in flavor in any of the ways suggested in Chapter X.

**144. To Freeze Without Stirring**

In Mechanical Refrigerator. Put mixture in the pan of a mechanical refrigerator or in paper cups, small fancy molds or large molds, if they will go into the freezing compartment, and leave until frozen. The time for freezing varies from  $1\frac{1}{2}$  to 3 or 4 hours.

With Ice and Salt. To freeze in ice and salt, fill molds to overflowing with the mixture, cover, greased side up, with paper buttered or greased with a fat that is solid when cold; then cover with a tight tin cover. Put a layer of equal parts of ice and salt in ice cream tub or other container, put in the molds and surround and cover with ice and salt. The ice will gradually melt and it is well to pour off the salt water before it comes to the top of the molds. Individual molds may be covered with a double thickness of wax paper held in place with an elastic band. Paper cups may be packed in can of ice cream freezer in layers with cardboard between.

**145. Vanilla Mousse or Plain Mousse**

Beat

$\frac{1}{2}$  pint cream until stiff, beating in gradually

$\frac{1}{4}$  cup powdered sugar

Few grains salt and

$\frac{1}{2}$  teaspoon vanilla. Beat

1 egg white until stiff, fold into the beaten cream, and freeze without stirring (no. 144).

This may be used as a dessert with or without a sauce, and is much nicer than plain whipped cream with many hot desserts, especially hot apple pie, hot mince pie, etc.

**146. Banana Mousse**

Peel

3 bananas and put through potato ricer, add  
 Few grains salt and  
 1½ tablespoons lemon juice. Beat  
 ½ pint cream until stiff, add  
 ¼ cup powdered sugar and the banana pulp and freeze  
 without stirring (no. 144). Serve if desired with  
 Crushed raspberries or strawberries or  
 Melba Sauce (no. 274).

**147. Blueberry Mousse**

Soak

1 teaspoon gelatine in  
 1 tablespoon cold water, dissolve over hot water and  
 add slowly  
 1 cup juice from canned or cooked blueberries  
 3 tablespoons corn syrup  
 1 tablespoon lemon juice  
 3 tablespoons sugar  
 ¼ teaspoon salt and  
 Few grains nutmeg. Chill, beat until light and fold in  
 ½ pint cream beaten stiff. Freeze without stirring  
 (no. 144).

**148. Chantilly Mousse**

Beat

½ pint cream until stiff, add  
 ¼ cup powdered sugar  
 ¾ teaspoon vanilla  
 Few grains salt and  
 1 cup meringue (no. 351) broken in pieces. Put in in-  
 dividual molds, sprinkle with crushed meringues and  
 freeze without stirring (no. 144).

**149. Cherry Bisque**

Beat

$\frac{1}{2}$  pint cream until stiff, add  
3 stale macaroons (no. 645), rolled fine  
 $\frac{1}{4}$  cup blanched roasted almonds (no. 617), cut fine  
12 maraschino cherries, cut in quarters and  
1 teaspoon orange extract. Freeze without stirring  
(no. 144).

**150. Chocolate Mousse**

Scald over hot water

$\frac{1}{2}$  cup cream and  
 $\frac{1}{2}$  cup milk with  
1 $\frac{1}{2}$  squares chocolate,  
1 teaspoon gelatine and  
 $\frac{1}{2}$  cup powdered sugar. Beat until smooth. Strain,  
chill, beat until light, then add  
1 teaspoon vanilla and fold in  
 $\frac{1}{2}$  pint cream beaten stiff. Freeze without stirring  
(no. 144).

**151. Cinnamon Mousse**

Scald

$\frac{1}{2}$  cup milk with  
5-inch piece stick cinnamon, add  
1 tablespoon cornstarch or flour mixed with  
 $\frac{1}{3}$  cup sugar  
Few grains salt and  
 $\frac{1}{4}$  cup milk, and stir until thick. Cover and cook 15  
minutes. Remove from fire, stir occasionally until  
cold, remove stick cinnamon, add  
 $\frac{1}{8}$  teaspoon cinnamon extract and fold in  
 $\frac{1}{2}$  pint cream beaten stiff with  
 $\frac{1}{2}$  teaspoon vanilla. Freeze without stirring (no. 144).

**152. Coffee Mousse**

Put in saucepan

$\frac{3}{4}$  cup water

$\frac{1}{2}$  cup sugar

1 teaspoon gelatine and

3 tablespoons coffee, medium ground. Heat gradually until gelatine is dissolved, strain through double cheesecloth, add

$\frac{1}{2}$  cup evaporated milk, chill until it begins to thicken and beat until very light. Fold in

1 cup scalded evaporated milk beaten until light (no. 637) and freeze without stirring (no. 144).

**153. Fig Mousse**

Soak

1 teaspoon gelatine in

$\frac{1}{3}$  cup syrup from preserved figs. Dissolve over hot water. Add

1 cup figs cut in pieces

$\frac{1}{4}$  cup filberts cut in small pieces

$\frac{1}{8}$  teaspoon salt and

$\frac{1}{3}$  teaspoon almond extract. Chill, stir until light and fold in

$\frac{1}{2}$  pint cream beaten until stiff with

$\frac{1}{4}$  cup powdered sugar. Freeze without stirring (no. 144).

**154. Ginger Mousse**

Soak

1 teaspoon gelatine in

1 tablespoon cold water, dissolve over hot water, add slowly

1 cup milk  
 $\frac{1}{4}$  cup preserved ginger, chopped fine  
 2 tablespoons ginger syrup  
 $\frac{1}{3}$  cup sugar  
 Few grains salt and  
 2 teaspoons vanilla. Chill and beat until light. Beat  
 $\frac{1}{2}$  pint cream until stiff and gradually beat in the gela-  
 tine mixture. Freeze without stirring (no. 144).

### 155. Grape Mousse

Rub

$\frac{1}{2}$  cup grape jelly through a sieve and add  
 2 tablespoons blanched and toasted almonds chopped  
 fine and  
 Few grains salt. Beat  
 $\frac{1}{2}$  pint cream until stiff and add  
 $\frac{1}{4}$  cup powdered sugar. Line 6 or 8 individual molds  
 with the beaten cream, reserve  $\frac{1}{2}$  cup cream for the  
 top. Add jelly to remaining cream, cut and fold  
 carefully together and fill into the center of the  
 molds. Cover with reserved cream and freeze with-  
 out stirring (no. 144). This may be garnished with  
 Spun Sugar (no. 672) and  
 Hothouse grapes.

### 156. Léony Mousse

Beat

$\frac{1}{2}$  pint cream until thick, adding  
 3 tablespoons powdered sugar and  
 1 teaspoon vanilla. Fold in  
 Few grains salt  
 $\frac{1}{4}$  cup crushed meringues (no. 351)  
 3 tablespoons chopped toasted almonds (no. 617)

2 tablespoons seedless raisins soaked in  
 Orange juice and drained  
 3 tablespoons red candied pineapple or cherries cut fine  
 3 tablespoons preserved ginger, cut fine, and  
 1 tablespoon ginger syrup. Freeze without stirring  
 (no. 144).

### 157. Lime Mousse

Beat

$\frac{1}{2}$  pint cream until stiff with  
 $\frac{1}{4}$  cup powdered sugar and  
 4 drops oil of lime and color a delicate shade with  
 Green food color. Freeze without stirring (no. 144).

### 158. Marquise

Scald

$\frac{1}{2}$  cup milk, add  
 1 tablespoon cornstarch mixed with  
 $\frac{1}{4}$  cup milk, stir until thick and smooth, cover and cook  
 15 minutes. Add  
 $\frac{1}{2}$  cup powdered sugar and  
 Few grains salt and remove from fire. Stir occasionally  
 until cold and add  
 12 candied cherries cut in quarters  
 1 green candied plum cut in pieces  
 $\frac{1}{2}$  slice candied pineapple cut in pieces. Beat  
 $\frac{1}{2}$  pint heavy cream until stiff, add  
 $\frac{3}{4}$  teaspoon orange extract  
 $\frac{1}{2}$  teaspoon almond extract  
 $\frac{1}{2}$  teaspoon vanilla and  
 $\frac{1}{4}$  teaspoon lemon extract, and fold into first mixture.  
 Freeze without stirring (no. 144).



**159. Marshmallow Mousse**

Make like

Vanilla Mousse (no. 145), adding  
16 marshmallows cut in small pieces with scissors  
dipped frequently in hot water.

**160. Nesselrode Pudding**

Scald

1 cup milk with  
1½ tablespoons quick-cooking tapioca  
¼ cup sugar and  
3 tablespoons corn syrup. Stir occasionally and cook  
20 minutes. Rub through strainer, chill and beat.

Beat

½ pint cream until thick, fold in the chilled mixture and  
4 cooked French chestnuts (no. 628) broken in pieces  
¼ cup candied fruit cut in pieces and  
2 tablespoons seedless raisins soaked in  
Maraschino syrup to cover. Freeze without stirring  
(no. 144).

**161. Orange Mousse**

Put

½ cup sugar in saucepan, add  
Grated rind 1 orange and  
¼ cup water and boil 1 minute. Add  
1 teaspoon gelatine soaked in  
2 tablespoons cold water and when dissolved add  
⅓ cup orange juice and  
1 tablespoon lemon juice. Chill and when it begins  
to thicken beat until light and fold in  
½ pint cream beaten stiff. Add if wished

2 tablespoons candied cherries cut in pieces and  
2 tablespoons pistachio nuts. Place in mold that has  
been decorated with pistachio nuts and cherries and  
freeze without stirring (no. 144).

**162. Peanut Brittle Mousse**

Put

$\frac{1}{4}$  pound peanut brittle through food chopper and fold  
into  
 $\frac{1}{2}$  pint cream beaten stiff. Freeze without stirring  
(no. 144).

**163. Peppermint Mousse**

Make like

Lime Mousse (no. 157), using  
2 drops oil of peppermint to replace the lime, or crush  
15 cream peppermints ( $\frac{1}{2}$  cup), add to  
 $\frac{1}{2}$  pint cream, beat until stiff and freeze without stir-  
ring (no. 144).

**164. Pineapple Marshmallow Mousse**

Beat

$\frac{1}{2}$  pint cream until stiff. Add  
 $\frac{1}{2}$  cup canned pineapple cut in small cubes  
 $\frac{1}{2}$  cup marshmallows cut in quarters  
2 tablespoons powdered sugar and  
1 teaspoon vanilla. Freeze without stirring (no. 144).

**165. Pistachio Mousse**

Soak

1 teaspoon gelatine in  
2 tablespoons cold water, dissolve in

$\frac{1}{3}$  cup scalded milk, then add slowly  
 $\frac{2}{3}$  cup milk  
 $\frac{1}{3}$  cup sugar  
 3 tablespoons corn syrup  
 Few grains salt and  
 1 teaspoon vanilla. Strain and chill. When beginning  
 to stiffen beat until light and beat into  
 $\frac{1}{2}$  pint cream beaten stiff with  
 $\frac{1}{3}$  teaspoon almond extract and  
 Green food color to make a delicate shade.  
 3 tablespoons pistachio nuts, blanched (no. 666) and  
 finely chopped may be added. Freeze without stir-  
 ring (no. 144).

#### 166. Raspberry Pineapple Mousse

Beat

$\frac{1}{2}$  pint cream until stiff, add  
 $\frac{1}{4}$  cup whole raspberries  
 $\frac{1}{4}$  cup pineapple cut in small pieces  
 2 tablespoons sugar and  
 Few grains salt. Freeze without stirring (no. 144).

#### 167. Strawberry Mousse

Pick over, wash and hull

$1\frac{1}{3}$  cups strawberries, reserve 4 of the finest and sprinkle  
 remaining berries with  
 $\frac{1}{4}$  cup sugar. Let stand 1 hour, mash, and rub through  
 a sieve, if desired. Add  
 2 tablespoons corn syrup  
 Few grains salt and  
 1 teaspoon gelatine soaked in

- 2 tablespoons cold water and dissolved over hot water.  
 Chill and fold into  
 $\frac{2}{3}$  cup cream beaten stiff. Put in individual molds and  
 freeze without stirring (no. 144). Garnish with  
 a reserved berry on each mold.  
 $\frac{2}{3}$  cup of any other fruit, rubbed through a sieve, may  
 be used instead of strawberries.

**168. Strawberry Mousse with Ginger**

Add to

- Strawberry Mousse (no. 167) before freezing  
 $\frac{1}{4}$  cup candied pineapple cut in bits and  
 $1\frac{1}{2}$  tablespoons candied ginger cut in bits.

**169. Tutti-Frutti Mousse**

Put

- 1 cup milk and  
 1 teaspoon gelatine in double boiler. When milk is  
 scalded add slowly to  
 2 egg yolks mixed with  
 2 tablespoons sugar and  
 Few grains salt. Return to double boiler and stir until  
 mixture coats the spoon. Strain and add  
 2 tablespoons walnuts cut in small pieces  
 2 tablespoons pecans broken in pieces  
 $\frac{1}{2}$  slice pink candied pineapple cut in small pieces  
 2 tablespoons citron cut in fine strips  
 $\frac{1}{4}$  cup candied cherries cut in small pieces  
 1 tablespoon dried currants  
 1 tablespoon seedless raisins  
 2 tablespoons maraschino syrup  
 4 lady fingers (no. 511) crushed, or  $\frac{1}{4}$  cup sponge cake  
 crumbs and

2 macaroons (no. 645) crushed. Set in pan of ice water and stir until mixture begins to thicken.

Fold in

2 egg whites beaten stiff and

$\frac{1}{2}$  pint cream beaten stiff with

3 tablespoons powdered sugar and

1 teaspoon vanilla. Freeze without stirring (no. 144).

This may be put in center of molds lined with ice cream or sherbet or be served without freezing as Charlotte Russe garnished with lady fingers. Fruit, nuts and crumbs may be omitted and mixture used as a Vanilla Mousse.

#### 170. **Angel or White Parfait**

Put

$\frac{1}{3}$  cup sugar and

4 tablespoons water in saucepan, stir until sugar is dissolved and boil until syrup spins a thread when dropped from the tip of a spoon. Add slowly to

2 egg whites beaten stiff, continuing to beat until mixture is light and fluffy, then chill. Beat

$\frac{1}{2}$  pint cream until thick. Add

1 $\frac{1}{2}$  teaspoons vanilla, then mix egg mixture into cream with a few turns of the egg beater. Freeze without stirring (no. 144).

#### 171. **Apricot Parfait**

Put in saucepan

$\frac{1}{2}$  cup syrup drained from canned apricots. Add

$\frac{1}{3}$  cup sugar, stir and boil until it spins a thread. Pour slowly, beating all the time, onto

2 egg whites beaten stiff. Add

1 cup apricots rubbed through a sieve  
 1 teaspoon gelatine soaked in  
 2 tablespoons cold water and dissolved over hot water  
 1 teaspoon lemon juice and  
 Few grains salt. Chill, fold gently over and over  
 until mixture begins to stiffen, then fold in  
 $\frac{1}{2}$  pint cream beaten stiff. Freeze without stirring (no.  
 144). Combine syrup remaining in can with remain-  
 ing apricots rubbed through sieve, add  
 $\frac{1}{4}$  cup sugar, cook until thick and serve with the parfait.

### 172. Biscuit Tortoni

Put in top of double boiler

4 egg yolks  
 $\frac{1}{4}$  cup sugar and  
 1 teaspoon vanilla and beat over hot water with egg  
 beater for 10 minutes. Remove from hot water  
 and beat for 5 minutes, then place in ice water and  
 fold over and over until cold. Add  
 5 macaroons (no. 645), crushed, and fold in  
 $\frac{1}{2}$  pint cream beaten stiff with  
 3 tablespoons powdered sugar and  
 1 teaspoon vanilla. Put in paper cases, rounding mix-  
 ture in the center, sprinkle with  
 2 macaroons crushed fine, garnish, if desired, with  
 Crystallized rose petals (no. 633) and freeze without  
 stirring (no. 144).

### 173. Butterscotch Parfait

Put in saucepan

$\frac{1}{3}$  cup brown sugar and  
 2 tablespoons butter, stir until melted and boil 1 min-  
 ute. Add

$\frac{1}{4}$  cup water and again stir and cook until butterscotch is melted. Beat  
 2 egg yolks in top of small double boiler until very light, add  
 Syrup gradually and beat and cook over hot water until very light and fluffy, then chill. Beat  
 $\frac{1}{2}$  pint cream until stiff, add  
 Few grains salt and  
 $1\frac{1}{2}$  teaspoons vanilla and beat in egg mixture with a few turns of the egg beater. Freeze without stirring (no. 144). Chopped nuts may be added.

**174. Café Parfait**

Flavor

Yellow Parfait (no. 182) with  
 $1\frac{1}{2}$  teaspoons instantaneous coffee.

**175. Chestnut Parfait**

Make

Biscuit Tortoni (no. 172), omitting macaroons, and fold in  
 $\frac{2}{3}$  cup cooked chestnuts (no. 628) rubbed through a sieve  
 2 tablespoons seedless raisins and  
 $\frac{1}{4}$  cup maraschino cherries cut in pieces. Freeze without stirring (no. 144).

**176. Maple Parfait**

Beat

2 eggs slightly in top of small double boiler and add gradually while beating  
 $\frac{1}{3}$  cup hot maple syrup. Cook until mixture thickens, beating constantly, cool and fold carefully into  
 $\frac{1}{2}$  pint cream beaten stiff. Put in paper cases or individual molds and freeze without stirring (no. 144).

177. **Nut Parfait**

Add to  
Butterscotch Parfait (no. 173), or Maple Parfait (no.  
176)

$\frac{1}{4}$  to  $\frac{1}{2}$  cup pecan nut meats cut in small pieces, and  
sprinkle nuts on top.

178. **Nut Crisp Parfait**

Add

1 scant cup nut crisp (no. 653) broken in fine pieces to  
Butterscotch Parfait (no. 173) or to Angel Parfait  
(no. 170).

179. **Raspberry Parfait**

Drain

$\frac{1}{2}$  cup syrup from canned raspberries, bring to boiling  
point, add

1 teaspoon gelatine soaked in

2 tablespoons cold water and pour slowly onto

1 egg white beaten stiff. Set over hot water and fold  
over and over for 15 minutes. Add

2 tablespoons raspberries put through purée sieve and

1 tablespoon lemon juice and chill. Beat

$\frac{1}{2}$  cup cream until stiff, adding gradually

$\frac{1}{4}$  cup raspberry syrup and

Few grains salt and fold into first mixture when it  
begins to stiffen. Fasten strips of paper around  
small paper cases, making them  $\frac{1}{2}$  inch higher. Pour  
mixture into the cases and freeze without stirring  
(no. 144). Remove paper, garnish with a border of  
Whipped Cream (no. 289) through pastry bag, and put  
2 or 3 raspberries in the center.



**180. Rhubarb Parfait**

Boil

$\frac{1}{2}$  cup rhubarb juice (no. 671) with  
 $\frac{1}{2}$  cup sugar until syrup spins a thread. Add slowly to  
2 egg whites beaten stiff and beat mixture until cold.

Fold in

$\frac{1}{2}$  pint cream beaten stiff. Freeze without stirring (no.  
144). Serve if desired with  
Rhubarb Ice (no. 226).

**181. Strawberry Parfait**

Wash

1 pint strawberries, hull and mash. Sprinkle with  
 $\frac{1}{3}$  cup sugar, cover and let stand until sugar is dis-  
solved, then force through a fine strainer. Add to  
Angel Parfait (no. 170) before putting it to freeze.

**182. Yellow Parfait**

Make like

Biscuit Tortoni (no. 172), omitting macaroons. Flavor  
as desired.

**183. Pears with Ginger Ale**

Drain syrup from

Canned pears and put pears in refrigerator pan. Add to  
Pear syrup an equal amount of

Ginger Ale. Pour over the pears and leave 2 hours or  
until mushy. Place

Pears in nests of lettuce leaves, fill center with

Preserved ginger, chopped, or with chopped nuts or  
with cream cheese and serve with

Mayonnaise dressing or Fruit Cream Mayonnaise (no.  
251), or omit lettuce and serve with

Whipped Cream (no. 289).

**184. Frozen Fruit Salad**

Soak

1 teaspoon gelatine in

3 tablespoons water or fruit juice, place over hot water until gelatine is dissolved and add slowly to

$\frac{1}{3}$  cup mayonnaise dressing. Fold in

$\frac{1}{3}$  cup cream or Evaporated Milk (no. 637) beaten stiff.

Add

1 to 2 cups fresh fruit or canned fruit drained from syrup. Season to taste with

Salt and paprika and add sugar if necessary. Freeze without stirring (no. 144). Serve with

Lettuce.

## CHAPTER VIII

### DESSERTS STIRRED WHILE FREEZING

in mechanical refrigerators;

or with ice and salt;

including

**Frappés, Ices, Sherbets and Ice Creams**

Ice cream may be made with thin cream sweetened and flavored or with thick cream, or evaporated milk (no. 637) combined with milk or fruit juice which is thickened with gelatine, flour, cornstarch, tapioca or eggs. More than one of these thickening agents may be used in one mixture.

A Frappé is a coarsely frozen mixture consisting of fruit juice and water sweetened to taste. A Water Ice is practically the same as a Frappé but should be of a smoother consistency. A Sherbet is like a Water Ice but usually has the addition of egg white or gelatine. A Milk Sherbet is like a Water Ice, made with milk instead of water, or may be made with part milk and part cream.

#### **185. To Freeze in a Mechanical Refrigerator**

When made in a mechanical refrigerator rich mixtures must be used and they should be as light and fluffy as possible, therefore egg whites are beaten stiff, cream is beaten until light and the custard or gelatine mixture is also beaten before being combined with the cream.

Pour custard or gelatine mixture when cool into refrigerator pan and place in chilling unit. When cool beat until light and fold in cream. When partially frozen stir it from the bottom and the sides to mix the frozen and partially frozen portions thoroughly. Return to refrigerator and stir again before it is fully frozen.

If preferred, beat with egg beater in freezing pan or remove mixture when partly frozen to a very cold bowl and beat with rotary egg beater.

Only  $\frac{1}{4}$  cup sugar should be used to 1 cup of mixture if desserts are to be frozen in a mechanical refrigerator. Evaporated milk (no. 637) may replace cream for a less rich and less expensive dessert.

#### 186. To Freeze in Ice and Salt

Scald the can, dasher and cover of freezer. Put in mixture to be frozen, having can not more than three-fourths full, put in dasher and put on cover. Set in tub, place crank in position and be sure it is properly adjusted. Pack the freezer, alternating ice and salt, using two parts ice to one part salt for frappés and three to eight parts ice to one of salt for other desserts. Have ice and salt come a little higher on the outside than the mixture on the inside of the freezer. Let stand for 5 minutes to become cold, then churn, turning slowly at first and when mixture stiffens turning faster until it is very difficult to turn the crank at all. Pour off salt water, being careful not to let it flow over the top of the freezer can, push down surplus ice and salt, wipe top with cloth, remove cover and dasher, pushing mixture off with a spoon, and press down solidly into can.

Replace top and put stopper in hole in top. Repack with ice and salt, cover with newspaper or a piece of burlap and leave until wanted.

Several Vanilla Ice Cream recipes are given first. In all of them other flavors may be used in place of vanilla. (See Chapter XVI.)

Gelatine may be omitted from the water ices and sherbets if to be frozen with ice and salt.

### 187. Ice Cream I

Put

1½ cups milk in top of double boiler and add  
 1 teaspoon gelatine. When milk is scalded, stir until  
 gelatine is dissolved. Mix  
 ½ cup sugar or ⅓ cup sugar and 3 tablespoons corn  
 syrup  
 1 teaspoon flour and a  
 Few grains salt. Add to milk and stir until thickened.  
 Cover and cook 10 minutes. Beat  
 1 egg yolk slightly, add a portion of the hot milk, re-  
 turn to double boiler and stir and cook 1 minute.  
 Strain, chill, then beat until very light. Beat  
 1 egg white until stiff, then beat  
 ½ cup cream until stiff and beat both into first mixture  
 with  
 2 teaspoons vanilla or other flavoring. Freeze (no. 185  
 or 186).

### 188. Ice Cream II (with tapioca)

Scald

1 cup milk with  
 1 tablespoon tapioca and cook until tapioca is clear.

## Mix

1 egg yolk  
 $\frac{1}{3}$  cup sugar  
 3 tablespoons corn syrup and  
 $\frac{1}{4}$  teaspoon salt. Add milk, return to double boiler,  
 and stir until coating is formed on the spoon. Rub  
 through strainer, cool, add  
 1 egg white beaten stiff, chill, beat until light, add  
 2 teaspoons vanilla or other flavor, fold in  
 $\frac{1}{2}$  pint cream beaten stiff and freeze (no. 185 or 186).

## 189. Ice Cream III (with flour)

## Scald

1 cup milk, add  
 $\frac{1}{3}$  cup sugar mixed with  
 2 tablespoons flour, stir until thick, cover and cook  
 10 minutes, stirring occasionally. Mix  
 2 egg yolks  
 3 tablespoons corn syrup and  
 $\frac{1}{4}$  teaspoon salt, add hot milk slowly, return to double  
 boiler and stir and cook 2 minutes. Strain, cool and  
 pour onto  
 2 egg whites beaten stiff. Chill, add  
 2 teaspoons vanilla or other flavor and  
 $\frac{1}{2}$  pint cream beaten stiff. Freeze (no. 185 or 186).

## 190. French Ice Cream

## Scald

1 cup milk with  
 1 teaspoon gelatine. Mix  
 3 egg yolks  
 $\frac{1}{3}$  cup sugar

3 tablespoons corn syrup and  
 Few grains salt. Add hot milk, return to double boiler  
 and stir until a coating is formed on the spoon.  
 Strain, cool, and when thick add  
 2 teaspoons vanilla or other flavor and  
 $\frac{1}{2}$  pint cream, beaten stiff. Freeze (no. 185 or 186).

### 191. Philadelphia Ice Cream

Mix in freezer can

1 cup milk  
 1 cup heavy cream  
 $\frac{1}{3}$  cup sugar  
 Few grains salt and  
 2 teaspoons vanilla or other flavor and freeze (no.  
 186).

### 192. Junket Ice Cream

Mix in freezer can

$\frac{1}{2}$  cup heavy cream and  
 $1\frac{1}{2}$  cups milk, add  
 $\frac{1}{3}$  cup sugar  
 Few grains salt and  
 2 teaspoons vanilla or other flavor. Place freezer in  
 pan of hot water, but not over heat; when luke-  
 warm add  
 1 junket tablet dissolved in  
 1 tablespoon cold water. Let stand until set, then  
 freeze (no. 186).

**193. Almond Ice Cream**

Make

Ice Cream I (no. 187), adding

$\frac{1}{2}$  cup almond paste (see 620) mixed with the sugar.

Do not strain. Omit 1 teaspoon vanilla and add

$\frac{1}{2}$  teaspoon almond extract.

$\frac{1}{2}$  cup almonds, blanched, roasted and chopped fine (no. 617), may be used in place of almond paste.

**194. Butterscotch Ice Cream**

Melt

1 tablespoon butter in top of double boiler, add

$\frac{1}{2}$  cup light brown sugar, stir directly over the fire for 5 minutes or until melted, let it boil for 1 minute and while stirring constantly, add slowly

$1\frac{1}{4}$  cups milk. Finish like

Ice Cream II (no. 188), using

2 tablespoons brown sugar in place of sugar and corn syrup, and omitting

1 teaspoon vanilla. Freeze (no. 185 or 186) and serve with Butterscotch Sauce (no. 238).

**195. Caramel Nut Ice Cream**

Caramelize (no. 625)

$\frac{1}{2}$  the sugar called for in any ice cream (nos. 187 to 190) and add to the hot milk. Add

$\frac{1}{4}$  cup nut meats cut in pieces just before freezing.

**196. Chestnut Ice Cream**

Add to

French Ice Cream (no. 190) before freezing,

$\frac{1}{2}$  teaspoon almond extract and



$\frac{1}{2}$  pound French chestnuts, shelled, cooked (no. 628) and rubbed through a sieve. Color with Green food color.

197. **Chocolate Ice Cream**

Make

Ice Cream I, II or III (nos. 187, 188, 189), adding 1 square chocolate when putting milk to scald. Beat thoroughly when chocolate is melted, and flavor with only  $\frac{1}{2}$  teaspoon vanilla.

198. **Chocolate Mocha Ice Cream with Evaporated Milk**

Put

$\frac{1}{2}$  cup evaporated milk in double boiler with  $\frac{1}{2}$  cup strong coffee and 1 tablespoon quick-cooking tapioca and cook 10 minutes. Add mixture to 1 egg yolk mixed with  $\frac{1}{4}$  cup sugar 5 tablespoons cocoa and Few grains salt. Return to double boiler and stir and cook 1 minute. Rub through a sieve and when partly cool, add 1 egg white beaten stiff. Chill. Beat 1 cup scalded and chilled evaporated milk (no. 637) until light and thick. Beat the first mixture, add whipped milk and freeze (no. 185 or 186).  $\frac{1}{2}$  cup water may replace the coffee and other flavor may be added. Vanilla may be omitted. For Chocolate Caramel Ice Cream add to milk and  $\frac{1}{2}$  cup water in above recipe  $\frac{1}{4}$  cup sugar caramelized (no. 625).

**199. Chocolate Plum Pudding Frozen**

Make Chocolate Ice Cream (no. 197), scalding milk with  
 $\frac{1}{4}$  teaspoon clove  
 1 teaspoon cinnamon and  
 $\frac{1}{2}$  cup raisins cut in pieces. Just before freezing add  
 $\frac{1}{2}$  cup walnuts, chopped.

**200. Coffee Ice Cream**

Make  
 Ice Cream III (no. 189), scalding milk with  
 2 tablespoons fine ground coffee and straining through  
 cheesecloth before adding sugar, etc., or flavor Ice  
 Cream (nos. 187 to 192) with  
 3 teaspoons instantaneous coffee and omit vanilla.

**201. Ginger Ice Cream**

Add  
 $\frac{1}{3}$  cup preserved ginger cut fine to any Ice Cream (nos.  
 187 to 192) just before adding the cream.

**202. Homespun Ice Cream**

Dry whole wheat bread and rub through sieve.  
 Add  
 $\frac{1}{2}$  cup of the crumbs to  
 Butterscotch Ice Cream (no. 194) before freezing.

**203. Orange and Pineapple Ice Cream**

Make  
 Ice Cream III (no. 189), using only  
 $\frac{1}{2}$  cup milk and omit vanilla. Before adding egg whites  
 add

$\frac{1}{3}$  cup orange juice  
 $1\frac{1}{2}$  tablespoons lemon juice and  
 $\frac{1}{3}$  cup crushed pineapple, drained.

**204. Peach Ice Cream**

Omit vanilla from Ice Cream I (no. 187) and when frozen almost stiff, add 1 cup canned peaches, drained from syrup and rubbed through a sieve. Add a bit of Rose food color to intensify the color and a little Lemon juice if needed to bring out the flavor, then finish freezing.

**205. Pistachio Ice Cream**

Flavor any Ice Cream (nos. 187 to 192) with only 1 teaspoon vanilla. Add  $\frac{1}{2}$  teaspoon almond extract and Green food color to make a delicate shade. Chopped pistachio nuts may be added.

**206. Praline Ice Cream**

Mix  $\frac{1}{3}$  cup Praline Powder (no. 667) with French Ice Cream (no. 190) when half frozen.

**207. Raisin Ice Cream**

Soak 1 cup seeded raisins until plump in 2 cups cold water and 3 tablespoons lemon juice. Then simmer slowly  $\frac{1}{2}$  hour or until raisins are tender and only  $\frac{1}{2}$  cup water remains. Use in place of  $\frac{1}{2}$  cup milk in any ice cream (nos. 187 to 192).

**208. Strawberry Ice Cream**

Wash and hull

1 pint strawberries, sprinkle with  
 $\frac{1}{4}$  cup sugar, mash, and if desired rub through a fine  
 sieve. Omit vanilla from Ice Cream I (no. 187)  
 and when partially frozen add strawberries and fin-  
 ish freezing.

**209. Vanilla Ice Cream**

Use Ice Cream I (no. 187), II (no. 188) or III  
 (no. 189), also Philadelphia Ice Cream (no. 191)  
 or Junket Ice Cream (no. 192).

**210. Walnut Nougat Ice Cream**

Add to

French Ice Cream (no. 190) when half frozen  
 $\frac{1}{2}$  cup Nut Brittle (no. 652).

**211. Blackberry Ice**

Make like

Raspberry Ice (no. 224), using blackberry juice in  
 place of raspberry juice.

**212. Berry Milk Sherbet**

Mix

1 cup fresh loganberry, raspberry or strawberry juice  
 and pulp with  
 $\frac{1}{2}$  cup sugar. If canned fruit juice is more convenient  
 add only  $\frac{1}{3}$  cup sugar. Soak  
 2 teaspoons gelatine in  
 2 tablespoons cold water and dissolve over hot water.

Add

1 $\frac{1}{2}$  cups rich milk, then add  
 Berry juice and freeze (no. 185 or 186).

**213. Coffee Cream Frappé****Mix**

$1\frac{1}{2}$  cups strong coffee and  
 $\frac{1}{4}$  cup sugar and stir until dissolved. Soak  
 1 teaspoon gelatine in  
 1 tablespoon cold water and dissolve over hot water.  
 Add coffee slowly, strain, chill and beat until light.  
 Beat  
 1 egg white until stiff, beat in  
 2 tablespoons powdered sugar, add to coffee and fold  
 in  
 $\frac{1}{3}$  cup cream beaten until stiff. Freeze until mushy (no.  
 185 or 186). Serve in glasses, garnish with  
 Whipped Cream (no. 289) and sprinkle generously with  
 Nut meats chopped fine.

**214. Ginger Frappé****Cook**

$\frac{1}{2}$  cup sugar and  
 $\frac{1}{2}$  cup water 3 minutes. Chop  
 $\frac{1}{4}$  cup Canton ginger, squeeze the juice from  
 1 lime and add a  
 Few shreds of the peel, add  
 $\frac{1}{4}$  cup strong tea and  
 1 tablespoon lemon juice and freeze to a mush (no.  
 185 or 186). Just before serving add  
 1 pint ginger ale which has been chilled. Serve in punch  
 glasses. This may be served with a scoop of  
 Orange Ice (no. 219) in each glass.

**215. Grape and Pineapple Ice**

Boil for 3 minutes

$\frac{1}{2}$  cup sugar with  
 $\frac{1}{2}$  cup water and add  
 1 teaspoon gelatine soaked in  
 2 tablespoons water. Beat until thick, add  
 Juice 1 lemon  
 Juice 1 orange  
 $\frac{2}{3}$  cup crushed pineapple and  
 $\frac{1}{2}$  cup grape juice. Freeze to a mush (no. 185 or 186),  
 add  
 $\frac{1}{3}$  cup cream beaten stiff and finish freezing.

**216. Lemon Milk Sherbet**

Mix

$\frac{2}{3}$  cup sugar or  $\frac{1}{3}$  cup sugar and  $\frac{1}{3}$  cup corn syrup  
 $\frac{1}{3}$  cup lemon juice  
 1 $\frac{1}{2}$  cups milk  
 $\frac{1}{2}$  cup cream, sweet or sour, and  
 Few grains salt. Add gradually to  
 2 teaspoons gelatine soaked in  
 2 tablespoons cold water and dissolved over hot water.  
 Freeze (no. 185 or 186).

**217. Lime Ice**

Put in saucepan

$\frac{1}{2}$  cup sugar  
 1 $\frac{1}{2}$  cups water and  
 1 teaspoon gelatine. Boil 3 minutes, add  
 $\frac{1}{3}$  cup lime juice and a  
 Few grains salt. Freeze (no. 185 or 186). Serve in  
 glasses or put in paper cases, cover with

Whipped Cream (no. 289) and decorate if desired with Colored Whipped Cream, using pastry bag and tube (no. 292) and place in mechanical refrigerator until cream is frozen.

**218. Loganberry Ice**

Make like

Raspberry Ice (no. 224), using Loganberry juice in place of raspberry juice.

**219. Orange Ice**

Cook

$\frac{1}{2}$  cup water and  
 $\frac{1}{2}$  cup sugar 3 minutes. Add  
 2 teaspoons gelatine soaked in  
 2 tablespoons water. Cool. Beat until thick and add  
 $\frac{2}{3}$  cup cold water  
 $\frac{2}{3}$  cup orange juice  
 1 to 2 tablespoons lemon juice and  
 Few grains salt. Freeze (no. 185 or 186).

**220. Fruit in Orange Skins (for Hallowe'en)**

Cut a thin slice from the tops of  
 4 small oranges. Remove pulp and juice, add  
 $\frac{1}{2}$  cup grapes skinned and seeded  
 $\frac{1}{2}$  cup crushed pineapple  
 Few grains salt  
 Lemon juice and  
 Sugar to taste. Freeze (no. 185 or 186) until liquid becomes mushy, stirring occasionally. Serve for Hallowe'en in orange skins marked like a pumpkin, with top replaced and a stem of Angelica.

**221. Pineapple Ice**

Put

1 cup water  
 1 teaspoon gelatine and  
 $\frac{1}{4}$  cup sugar in saucepan, stir until sugar is dissolved  
 and boil 3 minutes, add  
 Juice 1 lemon and  
 1 cup crushed pineapple. Freeze (no. 185 or 186). If  
 Fresh pineapple is used, add  
 $\frac{1}{4}$  cup sugar.

**222. Plum Cream Sherbet**

Scald

$1\frac{1}{2}$  cups milk with  
 $\frac{1}{2}$  tablespoon gelatine and  
 3 tablespoons sugar. Chill, fold in  
 1 cup canned prune plums, drained from syrup and  
 stoned  
 $\frac{1}{2}$  cup cream beaten stiff  
 Few grains salt and  
 Scarlet food color. Freeze (no. 185 or 186) and serve  
 in glasses.

**223. Plum Glacée**

Put

1 cup syrup from damson plums in saucepan, add  
 8 plums and  
 $\frac{1}{4}$  cup sugar, bring to boiling point and remove the  
 plums. To the syrup add  
 $\frac{1}{4}$  cup water and  
 $\frac{1}{2}$  cup grape juice. Chill and freeze (no. 185 or 186).  
 Sprinkle plums with



Powdered sugar, place in individual glasses and cover with the frozen mixture. Garnish if desired with Candied violets and Angelica.

#### 224. Raspberry Ice

Put

1 cup water in saucepan with  
2 teaspoons gelatine. Heat slowly until gelatine is dissolved, add  
1 cup juice from canned or fresh raspberries  
Juice 1 lemon (more if desired)  
3 tablespoons corn syrup and  
Sugar if needed. Freeze (no. 185 or 186). Serve if desired in nests of  
Pink Spun Sugar (no. 672).

#### 225. Raspberry Currant Ice

Put in saucepan

1 teaspoon gelatine  
 $\frac{1}{2}$  cup juice drained from canned raspberries  
 $\frac{1}{2}$  cup currant jelly and  
1 cup water. Heat until jelly is dissolved. Chill and freeze (no. 185 or 186).

#### 226. Rhubarb Ice

Cook

$\frac{1}{2}$  cup water and  
 $\frac{1}{2}$  cup sugar 3 minutes, add  
1 teaspoon gelatine soaked in  
1 tablespoon cold water. Cool and add  
 $1\frac{1}{3}$  cups rhubarb juice (no. 671). Strain and freeze (no. 185 or 186).

**227. Frozen Strawberries**

Sprinkle

1 quart strawberries, washed and hulled, with  
 $\frac{1}{2}$  cup powdered sugar, mash slightly, put in refrigerator pan or put in freezer and surround with ice and salt. Leave until semi-solid, stirring occasionally.  
 Serve in tall glasses with  
 Whipped Cream (no. 289).

**228. Strawberry Ice**

Pick over, wash, and hull

1 pint strawberries, sprinkle with  
 $\frac{1}{2}$  cup sugar and let stand 1 hour. Mash, add  
 $\frac{1}{2}$  cup water and squeeze through double thickness of  
 cheesecloth. Add  
 1 teaspoon gelatine soaked in  
 2 tablespoons cold water and dissolved over hot water,  
 and  
 Lemon juice to taste. Freeze (no. 185 or 186).  
 1 egg white beaten stiff may be added before freezing.

**229. Strawberry and Pineapple Sherbet**

Wash and hull

1 pint strawberries, sprinkle with  
 $\frac{1}{2}$  cup sugar, mash thoroughly, add  
 $\frac{1}{2}$  cup cold water  
 $\frac{1}{2}$  cup crushed pineapple and  
 Lemon juice to taste, and freeze (no. 185 or 186) to  
 a mush. Fold in  
 $\frac{1}{2}$  cup cream beaten light but not stiff and finish freezing. Serve if desired in a block of ice (no. 644)  
 hollowed in the center, and decorate with  
 Pink roses and petals.

**230. Strawberry Rhubarb Ice**

Wash and hull

1 pint strawberries, sprinkle with  
 $\frac{1}{4}$  cup sugar, mash thoroughly and add  
 $\frac{1}{2}$  cup water. Put  
 $\frac{3}{4}$  cup sugar  
1 teaspoon gelatine and  
 $\frac{1}{4}$  cup water in saucepan, stir until sugar is dissolved,  
add  
2 cups rhubarb cut in pieces and cook until rhubarb is  
tender. Strain, cool and add to berry mixture. Add  
Few grains salt and  
Lemon juice to taste and freeze (no. 185 or 186).

**231. Tangerine Ice**

Put the thin yellow peel of

2 tangerines in saucepan with  
 $\frac{1}{2}$  cup sugar  
1 teaspoon gelatine and  
 $1\frac{1}{2}$  cups water. Stir until sugar is dissolved, boil 3 min-  
utes, cool, add  
Juice and pulp of 3 tangerines  
 $\frac{1}{3}$  cup orange juice and pulp and  
 $1\frac{1}{2}$  tablespoons lemon juice and rub through a sieve.  
Freeze (no. 185 or 186).

**232. Violet Frappé**

Cook

$\frac{1}{2}$  cup water and  
 $\frac{1}{2}$  cup sugar 3 minutes. Add

2 teaspoons gelatine soaked in  
2 tablespoons cold water. Beat until thick and add  
 $\frac{2}{3}$  cup grapefruit juice and pulp  
 $\frac{1}{2}$  cup grape juice and  
Few grains salt. Mix thoroughly and freeze to a mush  
(no. 185 or 186), stirring occasionally. Serve for  
Easter in glasses from a bowl containing a block of  
Ice on which is a mound of  
Whipped Cream (no. 289) garnished with  
Crystallized Violets (no. 633).

## CHAPTER IX

### SAUCES FOR HOT, COLD AND FROZEN DESSERTS

Many types of sauces are given.  
In many recipes other flavors may be used  
in place of those suggested

#### 233. Apricot Purée

Put in saucepan

6 fresh or canned apricot halves

$\frac{1}{4}$  cup sugar and

$\frac{1}{4}$  cup water or syrup from the apricots and stir until  
sugar is dissolved. Add

1 tablespoon corn syrup. Stir occasionally and cook  
until apricots are very soft. Rub through a sieve  
and again cook until of a jelly-like consistency. This  
should be 218° F. on candy thermometer.

#### 234. Dried Apricot Purée

Wash

$\frac{1}{4}$  pound dried apricots, cover with

1 cup hot water and cook in the same water until soft ;  
add

$\frac{3}{4}$  cup sugar, stir and cook until sugar is dissolved and  
rub through a sieve.

3 tablespoons orange marmalade may be added, for  
flavor. Either purée (no. 233 or 234) may be added  
to Mousse (no. 145) or used as glaze on French  
pastries (Chapte. XII) or, diluted, as sauce on  
ice cream, boiled rice or other desserts.

**235. Apricot Almond Sauce**

Add to

Apricot Purée (no. 233) or Dried Apricot Purée (no. 234)

$\frac{1}{4}$  cup blanched and split almonds and  
Hot Water to make of correct consistency.

**236. Banana Sauce**

Force the pulp of

2 bananas through a fine sieve, add

$\frac{1}{4}$  cup red currant jelly

$\frac{1}{4}$  cup sugar and

1 cup water. Bring to boiling point, add

1 tablespoon cornstarch mixed with

2 tablespoons cold water and stir and cook 5 minutes.

Add enough

Food color to make a rich shade of red. Serve with  
Ice Cream.

**237. Butterscotch Sauce**

Mix in saucepan

1 cup sugar

$\frac{1}{4}$  cup corn syrup and

$\frac{1}{4}$  cup water and cook until it forms a soft ball when  
tried in cold water, 232° F. Add

1 tablespoon butter

$\frac{1}{2}$  tablespoon molasses

$\frac{1}{4}$  teaspoon salt and

$\frac{1}{4}$  teaspoon vanilla. Serve hot.

**238. Butterscotch Sauce with Cream**

Put in top of double boiler

1½ cups brown sugar

¼ pound butter and

½ pint heavy cream. Place over hot water over slow heat and cook 1 hour, stirring occasionally. Serve hot or cold on Vanilla (nos. 187 to 192) or Butterscotch Ice Cream (no. 194) or other desserts. This may be bottled and kept in a cool place.

Chopped nuts may be added or sprinkled on top when served.

**239. Caramel Sauce**

Put in saucepan

½ cup sugar

½ cup corn syrup and

1 cup cream. Stir until sugar is dissolved and boil until it forms a soft ball when tried in cold water, 232° F., stirring occasionally. Add

¾ teaspoon vanilla and

¼ teaspoon salt. Serve hot on ice cream.

**240. Cherry Sauce**

Boil

1 cup sugar

⅓ cup water and

2 tablespoons corn syrup to a thin syrup or to 220° F., cool and add

½ cup maraschino cherries cut in pieces

2 tablespoons maraschino syrup

¼ teaspoon almond extract and

Red food color. Chill before serving.

**241. Chocolate Sauce**

Mix together and sift into top of double boiler  
 $\frac{1}{4}$  cup cocoa  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{2}$  teaspoon salt and  
1 tablespoon cornstarch. Add  
 $\frac{1}{2}$  cup white corn syrup and  
 $\frac{1}{2}$  cup milk. Mix thoroughly, stir and cook over hot  
water until mixture thickens, cover and cook 15  
minutes. Add  
2 tablespoons butter. Serve warm, adding  
1 teaspoon vanilla.

**242. Chocolate Sauce with Cream**

Melt  
2 squares chocolate in saucepan over hot water. Add  
 $\frac{3}{4}$  cup sugar and very slowly  
4 tablespoons hot water, stirring constantly. Then add  
 $1\frac{1}{2}$  tablespoons corn syrup and stir until sugar is dis-  
solved. Boil to  $234^{\circ}$  F. or until it forms a soft ball  
when tried in cold water. Add  
 $\frac{1}{2}$  cup cream and boil 1 minute.

**243. Chocolate Fudge Sauce**

Melt over hot water  
1 square chocolate, add  
1 tablespoon butter  
2 tablespoons white corn syrup, and slowly  
 $\frac{1}{3}$  cup boiling water. Bring to boiling point, add  
1 cup sugar and boil until of the desired consistency, or  
 $232^{\circ}$  F. Add



$\frac{1}{2}$  teaspoon vanilla. Serve warm on ice cream. Dilute with 2 tablespoons hot water to serve on Chocolate Cottage Pudding (no. 48), or if sauce is to be kept for some time.

**244. Chocolate Nut Sauce**

Add to Chocolate Fudge Sauce (no. 243)  
 $\frac{1}{3}$  cup whole pecan nut meats.

**245. Milk Chocolate Sauce**

Melt

1 cake milk chocolate ( $2\frac{3}{4}$  ounces) in saucepan over hot water, add  
 $\frac{3}{4}$  cup sugar and  
 2 tablespoons corn syrup, mix well and add very slowly  
 $\frac{1}{3}$  cup hot water. Stir until sugar is dissolved, boil to  $230^{\circ}$  F. or to an extremely soft ball, remove from fire and add  
 $\frac{1}{2}$  teaspoon vanilla and  
 Few grains salt. Serve warm.

**246. Coffee Cream Sauce**

Put

$\frac{1}{2}$  cup black coffee and  
 1 cup sugar in saucepan and cook to a stiff ball or  $244^{\circ}$  F., then add  
 $\frac{1}{2}$  cup cream and a  
 Few grains salt. Serve hot or cold on ice cream or other desserts.

**247. Fluffy Coffee Sauce**

Beat

2 egg whites until stiff, and continue beating while adding

$\frac{1}{2}$  cup powdered sugar and

$\frac{1}{4}$  cup strong coffee. Serve on Castle Pudding (no. 47).

**248. Cumquat Sauce**

Cut

1 cup cumquats in strips, removing membrane. Add 1 cup sugar and

$\frac{1}{2}$  cup water. Bring to boiling point and cook gently 15 minutes. Cool and serve on ice cream.

**249. Date Sauce**

Cover

$\frac{1}{4}$  cup dates with boiling water, drain, stone and cut in small pieces. Add

$\frac{1}{4}$  cup maraschino cherries cut in pieces, with their syrup and

$\frac{1}{4}$  cup preserved figs cut in pieces, with their syrup.

$\frac{1}{2}$  cup almonds, blanched and shredded, may be added, just before serving, or nuts may be sprinkled on top after serving on ice cream.

**250. Fruit Cream Dressing**

Put in saucepan

$\frac{1}{4}$  cup syrup from canned figs or other canned fruit and heat to boiling point. Beat

1 egg yolk until light in top of small double boiler, and add syrup slowly while beating. Stir and cook 3 minutes in double boiler, remove from fire and stir occasionally until cool. Add

$\frac{1}{8}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon paprika and  
 $\frac{1}{2}$  teaspoon lemon juice. Just before using add  
 $\frac{1}{3}$  cup cream beaten stiff. Serve on salad.

### 251. Fruit Cream Mayonnaise

Put

4 tablespoons cream in cup and beat with baby egg  
 beater until stiff, then beat in  
 4 tablespoons mayonnaise dressing  
 2 tablespoons Bar-le-Duc currants or strawberry jam  
 (no. 673)  
 2 teaspoons orange juice  
 $\frac{1}{3}$  teaspoon paprika and  
 $\frac{1}{3}$  teaspoon salt. Serve on salad.

### 252. Fruit Sauces

Use

$1\frac{1}{2}$  cups fruit, fresh or canned, crushed, shredded, or  
 cut in pieces. Sweeten to taste with  
 Sugar or with a syrup made of 1 cup sugar and  $\frac{1}{2}$  cup  
 water boiled 5 minutes. Serve within a day or two  
 after being made. For fruit use any of the fol-  
 lowing:

Apricots cut in strips, and orange sections

Blackberries

Melon balls (no. 650)

Figs cut in pieces

Loganberries

Maraschino cherries, halved, and marshmallows cut in  
 bits

Sliced peaches and chopped nuts

Pears cut in pieces, and preserved ginger  
 Pineapple dice and orange juice  
 Shredded pineapple and halved strawberries  
 Plums cut in bits  
 Crushed raspberries  
 Crushed strawberries  
 Strawberries and Rhubarb Sauce (no. 285). These  
 fruit sauces may be used with many desserts, such as  
 Bread Puddings (Chapter III)  
 Cottage Puddings (Chapter III)  
 Cornstarch Puddings and Molds (Chapter IV)  
 Ice Cream (Chapter VIII)  
 Mousses (Chapter VII)  
 Spanish Creams (Chapter V) and  
 Sponge Cake (Chapter XIII).

#### 253. Hot Fruit Sauce

Mix in saucepan

$\frac{1}{2}$  cup sugar and  
 $\frac{1}{2}$  tablespoon flour and add  
 $\frac{1}{2}$  cup syrup from canned fruit. Simmer 10 minutes,  
 add to  
 1 egg yolk mixed with  
 $\frac{1}{2}$  tablespoon lemon juice. Return to saucepan, stir and  
 cook 1 minute, add  
 Food color if necessary to give a good color. Serve  
 with hot puddings or ice cream.

#### 254. Hot Ginger Sauce

Mix together

$\frac{1}{4}$  cup sugar and  
 1 tablespoon cornstarch. Then add

$\frac{1}{4}$  cup syrup from jar of preserved ginger and slowly  
 1 cup boiling water. Simmer 5 minutes. Add  
 Few grains salt  
 2 tablespoons butter, bit by bit,  
 2 tablespoons preserved ginger cut in pieces  
 2 tablespoons orange juice and  
 1 tablespoon lemon juice. Serve on ice cream (Chapter VIII) or Bavarian Cream (no. 127).

**255. Golden Sauce**

Work until creamy  
 2 tablespoons butter, add  
 $\frac{1}{2}$  cup powdered sugar gradually, then add  
 1 egg yolk and beat until very light. Add a little at a  
 time and alternately  
 2 tablespoons orange juice and  
 3 tablespoons cream. Place over hot water and stir  
 until smooth.

**256. Grenadine Sauce**

Flavor  
 Hard Sauce with Cream (no. 259) with  
 1 tablespoon grenadine flavor.

**257. Hard Sauce**

Work  
 $\frac{1}{4}$  cup butter until creamy, add slowly  
 $\frac{3}{4}$  cup sugar, using confectioners, powdered or brown  
 sugar. Beat until very light and add  
 $\frac{1}{4}$  teaspoon vanilla. Serve with any hot pudding.

**258. Creamy Hard Sauce**

Add slowly to  
Hard Sauce (no. 257)  
2 tablespoons warm milk. For a liquid sauce stir over  
hot water until smooth and creamy.

**259. Hard Sauce with Cream**

Add to  
Fluffy Hard Sauce (no. 261)  
 $\frac{1}{4}$  cup cream beaten stiff. Serve with any hot pudding.

**260. Hard Sauce with Dates**

Add to  
Hard Sauce (no. 257) slowly  
3 tablespoons cream  
2 tablespoons chopped nuts and  
4 stoned dates cut fine.

**261. Fluffy Hard Sauce**

Add to Hard Sauce (no. 257)  
1 egg white beaten stiff.

**262. Neapolitan Hard Sauce**

Divide  
Hard Sauce (no. 257) in three portions, color one por-  
tion a delicate pink with  
Fruit juice or food color, another portion brown with  
Cocoa or green with  
Food color, leaving the third uncolored. Mold in lay-  
ers, chill, and serve cut in slices.

**263. Strawberry Hard Sauce**

Omit vanilla from  
Hard Sauce (no. 257) and beat in one at a time  
 $\frac{1}{2}$  cup strawberries washed and hulled.  
1 egg white beaten stiff may be added.

**264. Honey Sauce**

Beat  
2 egg whites until stiff. Bring to boiling point  
3 level tablespoons strained honey, add to egg whites  
and beat until very white and creamy. Add  
Few grains salt and  
 $\frac{1}{2}$  teaspoon vanilla.

**265. Lemon Sauce**

Put in saucepan  
1 cup sugar and  
 $\frac{1}{4}$  cup water and cook until it spins a short thread, 230°  
F. Cool slightly and add  
1 tablespoon lemon juice or more to taste, and a  
Few grains salt.

**266. Hot Lemon Syrup**

Make like  
Lemon Sauce (no. 265), using  
1 cup water and boiling only 5 minutes or until of the  
consistency of thin maple syrup.

**267. Loganberry Sauce**

Make like  
Raspberry Sauce (no. 284), using canned loganberries.

**268. Maple Pecan Sauce**

Boil  
 $\frac{3}{4}$  cup maple syrup and  
2 tablespoons butter to 232° F., or until syrup forms a  
very soft ball when tried in cold water. Remove  
from fire and add slowly  
 $\frac{1}{4}$  cup cream or evaporated milk. Keep hot over hot  
water until ready to serve, then add  
 $\frac{1}{3}$  cup pecan nut meats.

**269. Mock Maple Syrup**

Put  
1 cup light brown sugar in saucepan, add  
 $\frac{1}{3}$  cup water and  
Few grains salt. Stir until sugar is dissolved, boil 1  
minute, add  
 $\frac{1}{4}$  teaspoon vanilla. Serve hot or cold.

**270. Marron Sauce**

Beat  
 $\frac{1}{2}$  cup cream until stiff, add  
2 tablespoons vanilla marrons (see no. 628) broken in  
pieces, with their syrup. Serve on  
French Vanilla Ice Cream (no. 190) or Vanilla  
Mousse (no. 145).



**271. Marshmallow Sauce**

Soak

$\frac{1}{2}$  teaspoon gelatine in  
1 tablespoon cold water and dissolve over hot water.

Put in saucepan

 $\frac{2}{3}$  cup sugar1  $\frac{1}{2}$  tablespoons corn syrup and

$\frac{1}{4}$  cup water, stir until sugar is dissolved and cook to  
232° F., or until it forms a soft ball when tested in  
cold water. Beat

1 egg white until stiff, add

1 teaspoon powdered sugar and

$\frac{1}{8}$  teaspoon cream of tartar. Pour syrup slowly onto  
egg white and continue beating. Add gelatine  
slowly and beat until cool. Flavor with

 $\frac{1}{2}$  teaspoon vanilla.**272. Cream Marshmallow Sauce**

Flavor

Double Boiler Frosting (no. 599) with

1 teaspoon vanilla or with

Juice of  $\frac{1}{2}$  orange and

1 teaspoon lemon juice, or with

2 tablespoons very strong coffee. Cool and just before  
serving fold in

 $\frac{1}{2}$  cup cream beaten stiff.**273. Marshmallow Mint Sauce**

Flavor

Marshmallow Sauce (no. 271) with

2 drops oil of peppermint in place of vanilla.

**274. Melba Sauce**

To

1 cup pulp and juice of raspberries, fresh or canned,  
add

$\frac{1}{2}$  cup currant jelly and

$\frac{1}{2}$  cup sugar and bring to boiling point. Add

$\frac{1}{2}$  tablespoon arrowroot or cornstarch mixed with

1 tablespoon cold water. Boil, stirring to prevent burn-  
ing, until mixture becomes thick and clear. Strain  
through wire sieve and cool.

**275. Mocha Chocolate Syrup**

Put

$\frac{3}{8}$  cup dry coffee

3 inches stick cinnamon and

1 $\frac{1}{2}$  cups cold water in saucepan. Bring to boiling  
point, boil 3 minutes and strain. Melt

3 squares chocolate over hot water. Add

1 cup sugar

Few grains salt and when well mixed add coffee. Stir  
until smooth and boil 5 minutes or to 220° F. Cool  
and turn into a jar. Use with hot milk, cold milk  
or on ice cream.

**276. Mousseline Sauce**

Put in top of double boiler

1 egg yolk

$\frac{1}{3}$  cup sugar

1 whole egg and

$\frac{1}{2}$  cup cream. Beat until very light, place over hot water  
and continue to beat until hot. Chill and fold in

$\frac{1}{4}$  cup cream, beaten stiff. Add

Instantaneous coffee to taste, or other flavor. Serve on Baked Custard (no. 98), Spanish Cream (no. 120) or other simple dessert, or ice cream (Chapter VIII).

**277. Orange Sauce**

Boil

$\frac{1}{3}$  cup orange juice 3 minutes with  
2 teaspoons lemon juice  
 $\frac{1}{2}$  cup sugar and  
Few grains salt. Cool and add  
Pulp 1 orange cut in pieces and  
2 maraschino cherries cut in pieces.

**278. Fluffy Orange Sauce**

Beat

2 egg whites until stiff. Add gradually  
 $\frac{1}{2}$  cup powdered sugar  
Grated rind and juice of 1 orange and  
Juice  $\frac{1}{2}$  lemon, beating constantly.

**279. Hot Orange Sauce**

Work

6 tablespoons butter until creamy, add slowly  
1 cup powdered sugar and  
Grated rind and juice 2 tangerines or 1 orange, stirring  
constantly. Serve with Crepes Suzette (no. 29) or  
stir over hot water until liquid and use with Cottage  
Pudding (no. 45) or other desserts.

**280. Orange Pudding Sauce**

Mix

1½ tablespoons flour

¼ teaspoon salt and

¼ cup sugar, add

1 cup boiling water and stir and boil 5 minutes. Add Juice and yellow rind of 1 orange and let stand until well flavored. Strain, add

⅛ teaspoon nutmeg, reheat and serve hot.

**281. Peppermint Syrup**

Put in saucepan

1 cup sugar and

½ cup water and stir until sugar is dissolved. Color a bright green with

Green food color and let boil to 232° F., or until it forms a very soft ball when tried in cold water.

Flavor with

1 drop oil of peppermint or more to taste.

**282. Pineapple Cream Sauce**

Cook

½ cup syrup from canned pineapple and

1½ tablespoons sugar for 2 minutes. Add

½ cup cream and a

Few grains salt. Serve hot or cold.

**283. Pineapple Mint Sauce**

Put

1 cup crushed pineapple in saucepan with

1 cup sugar and add

$\frac{3}{4}$  cup water and  
 Green food color to make a brilliant green. Simmer 10  
 minutes, cool, add  
 6 drops oil of peppermint and chill. This may be kept  
 in a glass jar.

**284. Raspberry Sauce**

To

1 cup pulp and juice of canned raspberries add  
 $\frac{3}{4}$  cup sugar and boil, stirring to prevent burning, until  
 mixture is thickened. Strain through wire sieve,  
 and cool.

**285. Rhubarb Sauce**

Put

1 cup sugar and  
 $\frac{1}{4}$  cup water in saucepan and stir until sugar is dis-  
 solved. Boil 3 minutes, add  
 2 cups rhubarb cut in 1-inch pieces and cook slowly  
 until rhubarb is tender. Serve alone or with  
 Scalloped Rhubarb (no. 64).

**286. Sabayon Sauce**

Put into a small pan

2 egg yolks  
 $\frac{1}{3}$  cup sugar and  
 Grated rind and juice  $\frac{1}{2}$  lemon and stir vigorously over  
 low heat until it thickens, using a wire whisk. Pour  
 onto  
 2 egg whites beaten until stiff.

**287. Hot Strawberry Sauce**

Wash and hull

1 pint strawberries. Reserve enough of the most perfect berries to garnish the dessert, and cut remainder in halves or slices. Cook

$\frac{1}{2}$  cup sugar and

$\frac{1}{2}$  cup water 5 minutes, add

Juice  $\frac{1}{2}$  orange

$\frac{3}{4}$  tablespoon lemon juice

Few grains salt and the sliced strawberries. Serve hot.

**288. Strawberry Sauce for Ice Cream**

Wash and hull

1 pint strawberries. Add

$\frac{1}{4}$  cup orange juice

$\frac{1}{3}$  cup powdered sugar and

Few grains salt. Chill before using and add more

Sugar if necessary. Serve with ice cream (Chapter VIII).

**289. Whipped Cream**

Put

$\frac{1}{2}$  cup heavy cream in top of small double boiler or straight-sided bowl. Beat until almost stiff, then beat in

2 tablespoons powdered sugar and

$\frac{1}{4}$  teaspoon vanilla. If very heavy 1 to 3 tablespoons of milk may be beaten in. If to be kept for several hours omit sugar.

**290. Chocolate Whipped Cream**

Melt

1 square chocolate over hot water, add  
 3 tablespoons powdered sugar  
 $\frac{1}{4}$  teaspoon vanilla and very slowly  
 2 tablespoons boiling water. Beat  
 $\frac{1}{2}$  cup cream until stiff and fold in gradually the chocolate mixture.

**291. Coffee Whipped Cream**

Flavor

Whipped Cream (no. 289) with very strong coffee or  
 1 teaspoon instantaneous coffee, in place of vanilla.

**292. Colored Whipped Cream**

Add to

Whipped Cream (no. 289)  
 Food color a bit at a time and very carefully, until of  
 the desired shade.

**293. Frozen Whipped Cream**

Put

Whipped Cream (no. 289) in drawer of mechanical  
 refrigerator and leave until frozen. Serve on any  
 hot dessert.

**294. Strawberry Whipped Cream**

Sprinkle

$\frac{1}{2}$  cup strawberries with  
 $\frac{1}{4}$  cup sugar. Let stand 1 hour if convenient and rub  
 through a sieve. Beat  
 $\frac{1}{2}$  cup cream until almost stiff, then beat in gradually  
 enough strained fruit to color.

**295. Mock Whipped Cream**

Scald

$\frac{1}{2}$  cup milk with

$\frac{1}{4}$  cup sugar and

$\frac{1}{2}$  tablespoon gelatine. When gelatine is dissolved, remove from fire and add

$\frac{1}{2}$  cup cold milk. Strain and cool. Add

Few grains salt and

$\frac{1}{2}$  teaspoon vanilla. Before it stiffens put into a double boiler or low quart measure, and surround with crushed ice and salt. Beat from 10 to 15 minutes or until it will hold its shape. This may be packed and frozen and served with any ice cream sauce.

**296. Whipped Evaporated Milk**

Scald

Evaporated milk in double boiler for 15 minutes, chill for several hours or over night in a straight-sided bowl. Place bowl in pan of ice water, beat until light and stiff, and sweeten and flavor to taste, or use in any recipe calling for whipped cream.



## CHAPTER X

### ATTRACTIVE COMBINATIONS AND WAYS OF SERVING COLD AND FROZEN DESSERTS

including Coupes, Sundaes and Bombes.

Recipes in this chapter will serve 6 to 10 persons.

A coupe is usually made by putting fruit in the bottom of individual dessert glasses and a frozen mixture on top. A sundae is usually a frozen mixture served with a sauce.

For a chartreuse line a mold with one kind of mixture, as boiled rice or jelly, and fill with a different mixture.

To prepare a bombe, line a covered mold, refrigerator pan, individual molds or soufflé cups with any frozen mixture. Fill center with a mousse, parfait or other mixture, not frozen, and freeze without stirring (see no. 144).

Desserts and sauces, recipes for which are given in the preceding chapters, in this chapter are combined in many different ways. Many other combinations are possible and will be equally attractive. For instance, a mousse or commercial ice cream may replace the ice creams called for, or other fruits and sauces may be used with them.

**297. Baked Alaska (with cake)**

Cut an oval piece of

Sponge Cake (no. 505) 8 inches long and 6 inches wide. Place on a paper doily on a board. Mold

Ice cream or mousse 6 inches long and 4 inches wide, and have it very firm. Turn out on the cake, cover with

3 egg whites beaten until stiff with

3 tablespoons sugar. Put in a hot oven, 450°-500° F., 1 to 2 minutes or until meringue is delicately brown.

Serve at once.

**298. Baked Alaska (with rice)**

Make

Glorified Rice and Pineapple (no. 102), omitting cream. Chill on small oven platter. Shape flat, 2 inches wider and longer than mold of Ice Cream.

Just before serving turn out mold of

Vanilla ice cream onto the rice. Cover with

3 egg whites beaten stiff with

3 tablespoons sugar. Place platter on board and brown meringue quickly in a hot oven, 450°-500° F.

Serve at once.

**299. Angel Parfait en Surprise**

Line individual molds or soufflé cups with Angel Parfait (no. 170) or Vanilla Mousse (no. 145), not frozen. Fill centers with a combination of

Fruit cut in small pieces, using, for instance, candied pineapple, red skinless grapes or cherries, and preserved ginger. Cover with

Parfait or Mousse mixture, garnish with a bit of fruit on top of each mold and freeze without stirring (no. 144).

**300. Angel Sandwiches**

Cut in slices

Angel Parfait (no. 170), Strawberry Ice Cream (no. 208) or Strawberry Mousse (no. 167) and put between slices of

Angel Cake (no. 512) of the same size. Cover with Strawberry Sauce (no. 288).

**301. Apple Pie à la Mode**

Serve a portion of

Apple Pie (no. 408) with a scoop of any Vanilla Ice Cream (nos. 187 to 192) on top.

**302. Sponge Cake Baskets with Ice Cream**

Bake

Sponge Cake (no. 505) in individual pans which were sprinkled with

Powdered sugar before baking. Just before serving remove the center and fill with any

Ice Cream (Chapter VIII) or Mousse (Chapter VII).

Adjust a handle made of

Candied Grapefruit Peel (no. 640) and garnish with Whipped Cream roses and leaves (no. 674).

**303. Bavarian Cream with Sponge Cake**

Serve

Orange Pekoe Bavarian Cream (no. 132) or other Bavarian Cream in

Mary Ann Sponge Cake (no. 504). Frost all over with Orange Confectioners Frosting (no. 591) and garnish with

Candied Orange Peel (no. 641)

**304.                    Bombe de Pomme**

Line a round ice cream scoop with any frozen Vanilla Ice Cream (nos. 187 to 192). Fill center with Bar-le-Duc currants, cover with ice cream, and turn out on serving dish. Sprinkle with Grated sweet chocolate to represent a russet apple, insert a stem of Candied ginger and garnish with Green Whipped Cream (no. 292) for apple leaves.

**305.                    Bridal Cream**

Line a cone-shaped ice cream scoop with Vanilla Ice Cream (nos. 187 to 192), and fill with Pineapple Ice (no. 221). Turn out on chilled serving plate, garnish with Whipped Cream (no. 289), using pastry bag and small rose tube, making lines from the bottom to pointed top. Put a Marzipan orange blossom (no. 649) or a Crystallized orange blossom (no. 633) on the top.

**306.                    Brunswick Rosebud**

Put in tall parfait glass  
 1 tablespoon Preserved Rose Petals (no. 668), or cherries  
 1 scoop Strawberry Mousse (no. 167), slightly softened  
 1 tablespoon rose petals or cherries  
 $\frac{1}{2}$  scoop Strawberry Mousse  
 1 teaspoon syrup from preserved petals and top with a rose of Whipped Cream (no. 289).

**307. Butterscotch Marshmallow Sundae**

Cover any

Vanilla Ice Cream (nos. 187 to 192) with both Marshmallow Sauce (no. 271) and Butterscotch Sauce (no. 237) and sprinkle with Shredded Toasted Almonds (no. 617).

**308. Caramel Ice Cream Shortcake**

Put a slice of

Gold Cake (no. 516) on serving plate, cover with a slice of

Caramel Nut Ice Cream (no. 195), and with second slice of

Gold Cake. Pour

Caramel Sauce (no. 239) over all and sprinkle with Chopped Toasted Almonds (no. 617).

**309. Chocolate Marshmallow Sundae**

Serve

Marshmallow Sauce (no. 271) on Vanilla Ice Cream (nos. 187 to 192) or Chocolate Ice Cream (no. 197) or Mousse (no. 145) and cover with

Chocolate Sauce (no. 242).

**310. Chocolate Mint Bombe**

Line mold or molds with

Chocolate Ice Cream (no. 197), frozen, fill with Peppermint Mousse (no. 163) not frozen, cover with more

Chocolate Ice Cream, and freeze without stirring (no. 144). Surround with

Green Spun Sugar (no. 672) or with Marshmallow Sauce (no. 271).

**311. Chocolate Mint Mousse**

Crush

6 peppermints (there should be 3 tablespoons) and add to

$\frac{2}{3}$  cup heavy cream. Beat until stiff and divide into 4 soufflé cups. Cover with

$1\frac{1}{2}$  squares melted chocolate and leave until chocolate is firm. Dissolve a

Red mint in

1 tablespoon cream and a

Green mint in 1 tablespoon cream. Beat both colored creams until stiff, and garnish the mousse, using pastry bag (no. 658). Freeze without stirring (no. 144).

**312. Chocolate Panaché**

Line charlotte russe mold with

$\frac{1}{4}$  inch slices of Chocolate Roll (no. 510). Fill center with

Pineapple Marshmallow Pudding (no. 92) and chill.

Turn out and surround with half slices of Chocolate Roll and serve with Pineapple Cream Sauce (no. 282).

**313. Christmas Bombe**

Line mold or molds with

Loganberry Ice (no. 218), frozen. Fill center with Angel Parfait (no. 170), not frozen, and mixed with

$\frac{1}{4}$  cup chopped, blanched pistachio nuts and

$\frac{1}{4}$  cup maraschino cherries cut in pieces. Freeze and serve garnished with

Spun Sugar (no. 672), pistachio nuts and cherries.

**314. Christmas Ice Cream**

Crush

Red and white, and green and white peppermint candy in straight-sided bowl or double boiler top, using wooden potato masher. Sprinkle candy on any Vanilla Ice Cream (nos. 187 to 192) or on Chocolate Plum Pudding (no. 199) and serve at once.

**315. Coffee Apricot Roll**

Line baking powder boxes with Coffee Ice Cream (no. 200), frozen, sprinkle with Chopped filberts or Toasted Almonds (no. 617). Fill center with unfrozen Apricot Parfait (no. 171) and freeze without stirring (no. 144). Cut in slices and serve with Syrup from canned apricots and Whipped Cream (no. 289).

**316. Columbia Mousse**

In a brick mold or refrigerator pan put a layer of Raspberry Ice (no. 224) frozen, cover with a layer of Vanilla Mousse (no. 145) not frozen, and put on top a layer of Blueberry Mousse (no. 147) not frozen. Freeze and serve cut in slices.

**317. Coupe Esperance**

Fill glasses  $\frac{2}{3}$  full of Diced pears and Diced bananas. Place Lime Mousse (no. 157) on top and garnish with Whipped Cream (no. 289) and Tiny green preserved grapes.

**318.                   Coupe Comtesse Marie**

Fill coupe glasses half full of Sliced peaches, then cover with Orange Ice (no. 219). Garnish around edge with Strawberry Whipped Cream (no. 294) and place 2 slices of peach in the center.

**319.                   Coupe Monte Carlo**

Fill coupe glasses  $\frac{3}{4}$  full of Shredded fresh pineapple and Sections of orange free from membrane. Cover with Orange Ice (no. 219) and Nesselrode Pudding (no. 160) or Strawberry Ice Cream (no. 208) and garnish with Orange sections free from membrane.

**320.                   Coupe Wilhelmina**

Place a portion of Rhubarb Ice (no. 226) in coupe glass. Top with a Canned fig and decorate with Whipped Cream (no. 289). Apples, pears, or strawberries may be used in place of figs.

**321. Cream Puffs with Strawberries and Cream**

Split Cream Puffs (no. 395), fill with Sugared strawberries and cover with Whipped Cream (no. 289).



**322. Date-Almond Sundae**

Serve

Date Sauce (no. 249) on ice cream and sprinkle with  $\frac{1}{2}$  cup Blanched Toasted Almonds (no. 617) sliced lengthwise.

**323. Decorated Individual Ice Creams  
or Mousses**

Put any unfrozen

Mousse or Parfait (Chapter VII) in soufflé cases.

Divide

Whipped Cream (no. 289) in 2 portions and make 1 portion green, and add

Few drops almond extract, the other portion pink, yellow or lavender, and add flavor to correspond with the color. Put a small plain tube in pastry bag or use a paper pastry bag with the point clipped off. (See nos. 658 to 660.) Put in the green whipped cream and make stems on the dessert. Use a leaf tube or paper tube cut in leaf shape to make leaves here and there on the stems. With another bag and small rose tube (or paper cut like a leaf tube) filled with colored cream, make tiny flowers on the dessert. Freeze without stirring (no. 144).

**324. Decorated Mold or Frozen Birthday Cake**

Line large refrigerator pan with any Frozen Dessert (Chapter VIII), fill center with any Mousse or Parfait (Chapter VII). Freeze until firm, remove to cover of refrigerator pan, decorate with

Whipped Cream, plain or colored (no. 323), using pastry bag and tubes, to suit any holiday or birthday. Return to mechanical refrigerator until frozen, or serve at once. For Easter decorate with Lighted candles and

Crushed sweetened strawberries. For birthdays put a tiny candle in each whipped cream rose or surround with marshmallows, each holding a lighted candle.

### 325. Dutch Pudding

Line a brick mold or refrigerator drawer with Pistachio Ice Cream (no. 205) or Mousse (no. 165).

Fill center with

Fig Mousse (no. 153), cover with ice cream or mousse and freeze. Serve, cut in slices, standing on

Fancy wafers and covered with Raspberry Sauce (no. 284).

### 326. Fig and Almond Sundae

Rub through sieve

Canned fresh figs with their syrup. Serve on any Vanilla Ice Cream (nos. 187 to 192) and sprinkle with Shredded, Toasted Almonds (no. 617).

### 327. Flowering Ice Cream

Serve any

Frozen dessert or cream filling in

Flower Pots of Pastry (no. 463). Sprinkle with

Grated sweet chocolate or toasted almonds (no. 617)

fine chopped and insert in each flower pot a

Tiny bouquet of fresh flowers, the stems wrapped in wax paper. Small pottery flower pots lined with wax paper may be used.

**328. Ginger Ice Cream with Pears**

Serve

Ginger Ice Cream (no. 201) cut in slices on individual plates. Put

$\frac{1}{2}$  a poached pear (no. 663) cut side down on each slice of cream, with a strip of

Preserved ginger to resemble a stem, and pour Pear syrup around.

**329. Ginger Mousse with Melon**

Serve

Ginger Mousse (no. 154) in glasses on top of thoroughly chilled, chopped

Melon and garnish with small

Melon balls (no. 650).

**330. Ginger Mousse with Pears**

Garnish

Ginger Mousse (no. 154) with thin slices of

Pear, fresh or canned, and roses of

Whipped Cream (no. 289). Over the pears pour

Peppermint Syrup (no. 281).

**331. Hallowe'en Bombe**

Line a bomb-shaped ice cream mold or refrigerator pan with frozen

Chocolate Mocha Ice Cream (no. 198). Fill center with unfrozen

Butterscotch Parfait (no. 173) or Yellow Parfait (no. 182) and freeze. Unmold on a rectangular tray with a lighted

Jack-o-lantern on one end, and garnish with Ferns and flowers.

**332. Holiday Plombiere**

Line a 3-pint mold or refrigerator pan with Sponge cake (no. 505). Put a layer of French Ice Cream (no. 190) frozen, next to the cake and fill mold with Leony Mousse (no. 156). Freeze without stirring (no. 144). Turn out on platter. Garnish with Whipped Cream (no. 289) colored green, and with Candied cherries, red candy hearts or small flags.

**333. Honey Cream Parfait**

Fill parfait glasses half full of any Vanilla Ice Cream (nos. 187 to 192), add Honey Sauce (no. 264), top with Whipped Cream (no. 289) and mix together gently. Garnish with a Maraschino cherry.

**334. Ice Block with Ice Cream**

Serve any frozen dessert in a hollow Ice block (no. 644) and garnish with flowers and ferns.

**335. Ice Cream Pie**

Put a layer of Strawberry Ice Cream (no. 208) in a Baked Pie Shell (no. 405), cover with a smooth layer of Coffee Ice Cream (Chapter VIII) or Mousse (Chapter VII) frozen, and serve at once.

**336. Individual Ice Cream Pies, Baked**

Place

Tartlet Shells (no. 465) on a board, fill with frozen Mousse (Chapter VII) or Ice Cream (Chapter IX), cover with a

Preserved fig cut in pieces and put a thick layer of Meringue (no. 610) completely over the ice cream.

Bake in a very hot oven, 500° F., for 1½ minutes or until delicately brown and serve at once.

Crushed fruit or apple sauce may be put first in the tartlet shell. Finish as above, omitting fig.

**337. Ice Cream Layer Cake**

Bake

Sponge Cake (no. 505) in a sheet. When cool cut in four thin layers to fit a mold or a refrigerator pan.

Put in alternate layers of cake and any

Mousse or Parfait mixture (Chapter VII), having cake on top, and freeze without stirring (no. 144).

Turn out on serving plate, spread top and sides with

Whipped Cream and garnish with

Whipped Cream roses and leaves (no. 674). Serve at once.

**338. Ice Cream Pineapple Pie**

Put

Pastry Shell (no. 405) inside the pie plate. Fill with frozen

Ice Cream (Chapter IX), making it smooth on top and cover with

Crushed pineapple drained from the juice. Cover with twice the recipe for

Meringue (no. 610) flavored with  
 $\frac{1}{4}$  teaspoon orange extract. Place pie plate on a board,  
brown quickly in broiling oven and serve at once.

**339. Ice Cream Sandwich**

Serve any  
Ice Cream (Chapter VIII), cut in slices between  
2 slices of Cake (Chapter XIII). Cover with any  
Ice Cream Sauce (Chapter IX).

**340. Ice Cream and Apple Tart**

Cut  
Puff Paste (no. 401) in circles 3 inches in diameter  
and bake (no. 406). On each round of pastry  
place a slice of  
Vanilla Ice Cream (nos. 187 to 192), and on this a  
Half apple, poached (no. 621) and chilled. Garnish all  
with  
Whipped Cream (no. 289) and with the syrup in  
which the apples were cooked. Other fruit may be  
used.

**341. Ices with Fruit**

Serve any  
Ice or sherbet (Chapter VIII) in tall glasses with  
pieces of  
Fruit on top or with  
Fruit underneath and whipped cream on top, or serve  
a small scoop in  
Lemonade or ginger ale with  
Berries cut in two or pieces of  
Orange.

**342. Irish Icebergs**

Add

Green food color to

Lemon Milk Sherbet (no. 216) before freezing.

Serve with a cone-shaped ice cream scoop. Over each serving pour

1 tablespoon Peppermint Syrup (no. 281) and sprinkle with

Pistachio nuts, blanched and chopped fine (no. 666).

**343. Lady Finger Box**

Trim ends of

3 or 4 Lady Fingers (no. 511), dip in syrup of

$\frac{1}{2}$  cup sugar and

$\frac{1}{4}$  cup water cooked until it cracks in cold water, and place ends together on plate to make a four-sided or three-sided box. Prepare the required number of boxes and fill with any

Frozen Dessert (Chapters VII and VIII) and garnish with

Flowers.

**344. June Coupe**

Cut a slice from the top of a

Fresh pineapple. Hollow out inside and cut fruit in small pieces, being careful to discard core. Cover cut fruit with

1 cup sugar and chill. Fill pineapple shell with

Vanilla or other Ice Cream (Chapter VIII) and serve with

Sugared pineapple poured over, or fill ice cream glasses  $\frac{1}{4}$  full of

Sugared pineapple, cover with  
Ice cream, cover with  
Crushed strawberries, sweetened, and again with  
Ice cream. Garnish with  
Whipped Cream (no. 289)  
Chopped pistachio nuts (no. 666) and  
Blanched, Shredded Almonds (no. 617).

**345. Leony Bombe**

Make

Nesselrode Pudding (no. 160) and use to line a mold  
or molds. Fill center with  
Leony Mousse (no. 156), and freeze without stirring  
(no. 144). Turn out on a cold platter and sprinkle  
top with  
2 tablespoons chopped, toasted almonds (no. 617) and  
2 tablespoons red candied pineapple cut fine. Surround  
with  
Lady Fingers (no. 511), force  
Whipped Cream (no. 289) between the lady fingers  
and serve at once.

**346. Loganberry Chartreuse**

Fill the points of a fancy mold with  
Loganberry Jelly (no. 116), chill, and when firm almost  
fill mold with  
Loganberry Cream (no. 140). When that is firm cover  
with remaining  
Loganberry Jelly and leave in a cold place. When  
ready to serve, unmold and garnish with  
Whipped Cream (no. 289) and  
Chopped pistachio nuts (no. 666).



**347. Luxuro Eclairs**

Serve

Ice Cream (Chapter VIII) in  
Eclair cases (no. 396) with  
Chocolate Fudge Sauce (no. 243) or Butterscotch  
Sauce (no. 238).

**348. Marron Chartreuse**

Pour

Orange Jelly (no. 117)  $\frac{1}{3}$  inch deep into an oiled mold.  
When jelly is firm decorate with  
Candied pineapple, and citron cut in fancy shapes, and  
with blanched  
Pistachio Nuts (no. 666). Over the decorations make a  
second layer of jelly  $\frac{1}{3}$  inch thick. When jelly is firm  
fill center with  
Marron Bavarian Cream (no. 131), chill, remove from  
mold and serve.

**349. May Basket Cake**

Make

Sponge Cake (no. 505) and bake in a quart charlotte  
russe mold. When cool remove the center and  
sprinkle sides with  
Powdered sugar. Fill with a  
Gelatine Dessert containing Cream (Chapter VI) or Ice  
Cream (Chapter VIII). Adjust handles of  
Meringue mixture (no. 357) or  
Spun Sugar (no. 672) and serve on a bed of  
Spun Sugar with  
Crystallized Rose Petals (no. 633) or fresh flowers.

**350. Mazarine**

Remove top and center from Baba Cakes (no. 76), fill with Strawberry Mousse (no. 167), and serve with Strawberry Sauce (no. 288), or fill with Vanilla Ice Cream (nos. 187 to 192) and serve with Milk Chocolate Sauce (no. 245).

**351. Meringues**

Beat

2 egg whites until stiff, add slowly while beating  
 $\frac{1}{3}$  cup sugar and  
 $\frac{1}{2}$  teaspoon vanilla. Fold in  
3 tablespoons sugar and shape as desired (see below)  
on a tin sheet or a wet board, covered with paper.  
Bake 30 minutes in a slow oven or at 300° F.  
To remove lay paper on a wet towel and carefully  
lift off the meringues. Use with  
Whipped Cream (no. 289) or any frozen dessert  
(Chapters VII and VIII).

**352. Apricot Meringues**

Shape

Meringues (no. 351) on paper in half rounds the size  
of apricots. Sprinkle with  
Sugar and bake on board until dry on top. Remove  
and make an impression in under side of each with a  
clean egg. Place top side down on the board and  
dry out in the oven. Put a

Poached Apricot (no. 622), chilled, in each meringue.  
 Put two together and serve with  
 Whipped Cream (no. 289) or ice cream. Serve the  
 apricot syrup, ice cold, as a sauce.

### 353. Meringues with Banana Mousse

Shape

Meringues (no. 351) by spreading on three sheets of  
 paper, each the shape of refrigerator pan or one-  
 quart brick mold, and bake. Line refrigerator pan  
 or mold with wax paper. Put in a  
 Meringue, cover with half the  
 Banana Mousse (no. 146), or any preferred mousse  
 or ice cream, with another meringue, the remaining  
 mousse and the third meringue, and freeze (no.  
 144). Remove from mold, sprinkle with  
 6 Vanilla Marrons (no. 628) forced through a sieve  
 and surround with the syrup from marrons, col-  
 ored pink.

### 354. Meringue Cases or Baskets

Shape

Meringues (no. 351) in flat circles 4 inches in diameter  
 on tin sheet covered with paper and make a half-  
 inch border of meringue on each circle, using pastry  
 bag and tube. Sprinkle border with  
 Nut meats, chopped fine, and bake. Put a damp towel  
 between paper and hot tin and remove the  
 meringues. Serve  
 Ice Cream in each meringue case and put  
 Whipped Cream (no. 289) on top. Adjust handle (no.  
 357) if desired.

**355. Meringue Chalet**

On sheets of paper draw 2 rectangles that measure 4 x 8 inches for roof of chalet and 2 rectangles 3 x 6 inches, for sides, marking spaces for doors and windows as desired, and 2 shapes 3 x 3 inches, with gables  $4\frac{3}{8}$  inches high, for the ends. Place on cooky sheet. Shape

Meringues (no. 351) with pastry bag and tube on the paper, putting it on to look like logs. Bake. Wet the bottom of the paper, remove carefully and fasten pieces of meringue together to make the chalet, using

$\frac{1}{3}$  cup sugar and

2 tablespoons water boiled to the hard crack or to  $310^{\circ}$

F. Use the chalet to cover

Whipped Cream (no. 289), or any ice cream or mousse on serving platter. Put

Pecans on the roof to simulate stones. Garnish with Whipped Cream and tiny flags and serve at once.

**356. Meringues Glacées**

Shape

Meringues (no. 351) in large ovals on paper on a wet board. Sprinkle, if desired, with

Chocolate shot and bake. Remove soft part from bottom of meringues and arrange two on each serving plate, open side up. Fill with any

Frozen dessert (Chapters VII and VIII). These may be garnished with

Whipped Cream (no. 289) through pastry bag and with bits of

Fruit.

**357. Meringue Handles**

Shape

Meringues (no. 351) with pastry bag and tube in handle shape, the ends being as far apart as the width of the inside of the case or basket with which handles will be used. Bake, remove very carefully and hold in place by means of the filling of the basket.

**358. Meringue Sandwiches**

Shape

Meringues (no. 351) by spreading  $\frac{1}{2}$  inch thick on pieces of white paper cut  $3\frac{1}{2}$  inches long and  $2\frac{1}{2}$  inches wide. Bake and remove from paper. Serve with a slice of any frozen dessert (Chapters VII and VIII) between two of the meringues. Garnish top with  
Crystallized Sweet Peas (no. 633).

**359. Meringue Tart**

Butter 2 tin sheets and sprinkle with flour. On each sheet mark 2 circles 6 inches or more in diameter. Shape

Meringues (no. 351) with pastry bag and tube to completely cover 1 circle, to make rings  $1\frac{1}{4}$  inches wide on 2 circles and to cover the fourth circle in lattice fashion. Bake until quite dry. Place the solid piece on a plate, fasten on the 2 rings with Marmalade or frosting, fill center with any Frozen dessert (Chapters VII and VIII) and on the top put the lattice cover. Serve at once.

**360. Mexican Chocolate Parfait**

Serve

Chocolate Mocha Ice Cream (no. 198) or Coffee Ice Cream (no. 200) in parfait glasses with Chocolate Sauce with Cream (no. 242). Top with Whipped Cream (no. 289) and sprinkle with Toasted, Shredded Almonds (no. 617).

**361. Nectar Berry Coupe**

Line tall glasses with

French Ice Cream (no. 190), fill center with Nectar Berries or other preserves. Garnish with Whipped Cream (no. 289).

**362. Nosegay Parfait**

Add to

Angel Parfait (no. 170) before freezing 2 tablespoons lemon juice mixed with  $\frac{1}{4}$  cup glacéed fruit cut in bits and Few grains salt. Put in paper cases, sprinkle with Chopped glacéed fruits to look like a bouquet and freeze without stirring (no. 144). Place in other soufflé cases which have a frill made of a small paper doily around the top of each. Inside the frill arrange a border of Crystallized Mint Leaves (no. 633).

**363. Open Ice Cream Sandwich**

Cut

Vanilla Mousse (no. 145) in squares and place on squares of

Cake, using sponge (no. 505) or chocolate (no. 515) or layer cake (no. 513) as is most convenient. Serve with

Banana Sauce (no. 236), or any ice cream sauce.

**364. Orange Brazilian Bisque**

Serve a scoop of

Orange Ice (no. 219) in a glass, cover with Whipped Cream (no. 289), sprinkle with Chopped Brazil nuts, add a little more Whipped Cream and garnish with Orange sections.

**365. Orange Ice Pompadour**

Fill dessert glasses half full of

Sliced bananas, place on top a portion of Orange Mousse (no. 161) or Ice (no. 219), and cover with

Melba Sauce (no. 274). Peaches or other fruit may be used in place of the bananas, and ice cream in place of orange ice or mousse.

**366. Orange Jelly in Layers**

Put a thin layer of

Orange Jelly (no. 117) in a mold or bowl and when firm decorate in a simple design with slices from

1 banana cut in fancy shapes

1 cup strawberries sliced and cut in fancy shapes

3 marshmallows cut in strips and

1 tablespoon pistachio nuts, blanched and halved. Put more jelly over the decorations and let stand until

firm. Dip pieces of the fruit in jelly and arrange on the sides. Beat  $\frac{1}{4}$  of the remaining jelly until very light and put on the jellied fruit. Cut in small pieces what is left after shaping the decorations from the fruit. Add to half the remaining jelly and put gently on the beaten jelly. Chill, turn out on glass serving dish and surround with Remaining jelly chilled and cut in dice, Large strawberries and Whipped Cream (no. 289).

### 367. Orange Sundae

Serve

Orange Sauce (no. 277) on Ice Cream (Chapter VIII) and sprinkle with Chopped nuts.

### 368. Orange en Surprise

Cut a slice from tops of 4 medium oranges and remove pulp and juice. Remove membrane from skins, being careful not to break the skin, rinse and leave in cold water. When ready to serve, dry skins with a cloth and put into each shell a layer of Candied orange or grapefruit peel (no. 640) cut in small pieces, fill almost to the top with Orange and Pineapple Ice Cream (no. 203) and garnish top with Whipped Cream (no. 289) flavored with Grated orange rind.



**369. Orchid Fruice Mousse**

Mix

$\frac{1}{4}$  cup juice from fresh or canned raspberries and  
 $\frac{1}{4}$  cup syrup from canned pineapple and put in four individual molds. Put the fruit juice gently on top of

Raspberry-Pineapple Mousse (no. 166) unfrozen. Freeze without stirring (no. 144). Turn out on individual plates in a nest of Orchid Spun Sugar (no. 672). Other fruit juices and mousses may be used.

**370. Peacherino Coupe**

Fill sundae glass half full of sliced Peaches and sprinkle with Sugar. Cover with Ice Cream and garnish with 2 half-slices of orange and Whipped Cream (no. 289) forced through pastry bag and rose tube (nos. 658 to 660).

**371. Peach Glacée Trocadéro**

Place a hollowed block of ice (no. 644) on a napkin on a silver tray. Fill with any Vanilla Ice Cream (nos. 187 to 192), surround with Poached peaches (no. 662), arranging 1 on each corner of the rim of ice, top each with Whipped Cream (no. 289). Dip a fork in Melted chocolate and lay it gently on the cream here and there, to give a chocolate garnish. Carefully put

Strawberry Jam (no. 673) around the edge of the ice cream between the ice and the ice cream. Decorate with

Green Almond Paste Leaves (no. 648), and pile Red Spun Sugar (no. 672) around the ice cream.

**372. Peach Melba**

Serve

Poached Peaches (no. 662) on any Vanilla Ice Cream (nos. 187 to 192) or Mousse (no. 145) and cover with Melba Sauce (no. 274).

**373. Pear Lily**

Poach

Whole pears (no. 663), remove core from blossom end, fill cavities with Chestnut Ice Cream (no. 196) and stand blossom end up on slices of any Vanilla Ice Cream (nos. 187 to 192). Pour Pear syrup around and garnish with Green Almond Paste Leaves (no. 649).

**374. Pear Maltaise**

Half fill coupe glasses with Orange Ice (no. 219) or Coffee Cream Frappé (no. 213). Put Canned pear on top and cover with Mousseline Sauce (no. 276).

**375. Pear Sultan**

Serve

Poached Pears (no. 663) on any  
Vanilla Ice Cream (nos. 187 to 192) or Mousse (no.  
145), sprinkle with  
Shredded Toasted Almonds (no. 617) and surround  
with  
Apricot Purée (no. 233) diluted if too thick with  
Pear Syrup.

**376. Pineapple Ice and Maple Parfait**

Drain juice from

1 can pineapple, add  
Water to make 1 cup liquid and add  
 $\frac{1}{4}$  cup sugar. Put in mold or refrigerator pan. Put  
Maple Parfait (no. 176), not frozen, carefully on top  
of the pineapple juice and freeze without stirring  
(no. 144).

**377. Pineapple Mint Sundae**

Serve a scoop of any

Vanilla Ice Cream (nos. 187 to 192) in glass with  
Pineapple Mint Sauce (no. 283).

**378. Pistachio Fig Bombes**

Line individual molds with unfrozen

Pistachio Mousse mixture (no. 165) and fill center  
with

Vanilla Mousse mixture (no. 145) to which  
 $\frac{3}{4}$  cup preserved figs cut in pieces and  
 $\frac{1}{3}$  cup fig syrup have been added. Serve with  
Raspberry Sauce (no. 284) or Loganberry Sauce (no.  
267).

**379. Pistachio Marshmallow Bombes**

Line individual molds with  
Pistachio Mousse mixture (no. 165) and fill center  
with  
Marshmallow Mousse mixture (no. 159) and freeze  
without stirring (no. 144).

**380. Raspberry Banana Bombe**

Line mold with  
Raspberry Currant Ice (no. 225) frozen, fill center  
with  
Banana Mousse mixture (no. 146) and freeze without  
stirring (no. 144). Turn out on serving dish and  
surround with  
Spun Sugar (no. 672).

**381. Sabayon Timbals**

Serve individual molds of  
Cinnamon Mousse (no. 151) or other mousse on very  
thin round slices of  
Sponge Cake (no. 505) and cover with  
Sabayon Sauce (no. 286).

**382. Sundae à la Nesselrode**

Fill glasses half full of  
Orange Ice (no. 219), cover with  
Nesselrode Pudding (no. 160) and top with  
Orange or Ginger Marmalade (no. 654 or 655).

**383. Strawberry Chantilly Bombe**

Line individual molds with Strawberry Ice (no. 228) frozen. Put Chantilly Mousse mixture (no. 148) carefully on top, garnish with Whipped Cream roses and leaves (no. 674) and freeze without stirring (no. 144).

**384. Strawberry Marshmallow Sundae**

Serve any Vanilla Ice Cream (nos. 187 to 192) with Marshmallow Sauce (no. 271) and Crushed sweetened strawberries.

**385. Strawberry Mousse Roll**

Line baking powder boxes or other molds with Strawberry Ice (no. 228) frozen, fill center with Vanilla Mousse mixture (no. 145) and freeze without stirring (no. 144). Serve with Strawberry Sauce (no. 288).

**386. Tangerine Chantilly Sandwich**

Line a mold or refrigerator pan with Tangerine Ice (no. 231) or Orange Ice (no. 219) frozen. Fill with alternate layers of Chantilly Mousse mixture (no. 148) and  $\frac{1}{2}$  pint strawberries, washed, hulled, quartered and sprinkled with  $\frac{1}{4}$  cup sugar. Cover with Tangerine Ice or Orange Ice and freeze without stirring (no. 144). Unmold and surround if desired with

Spun Sugar (no. 672)  
Glacéed Strawberries (no. 642) and  
Glacéed Tangerines (no. 642).

**387. Tennis Ball Ice Cream**

Fill round ice cream scoop with any  
Vanilla Ice Cream (nos. 187 to 192). Make a hollow in  
the center and fill with  
Pineapple Mint Sauce (no. 283) and cover with  
Ice Cream, rounding it to resemble a tennis ball. Serve  
immediately in a bed of  
Green Spun Sugar (no. 672).

**388. Terminal Coupe**

Fill coupe glasses half full of  
Orange Pineapple Ice Cream (no. 203), cover with a  
spoonful of  
Melba Sauce (no. 274) and with  
Whipped Cream (no. 289). Garnish with  
Maraschino cherries and pieces of pineapple.

**389. Tutti Frutti Bombe**

Line refrigerator pan or ice cream mold with  
any  
Vanilla Ice Cream (nos. 187 to 192) or Mousse mix-  
ture (no. 145). Fill center with  
Tutti Frutti Mousse mixture (no. 169) and freeze  
without stirring (no. 144). Serve with  
Hot Fruit Sauce (no. 253).

**390. Valentine Bombe**

Line a heart-shaped mold with Raspberry Currant Ice (no. 225). Fill center of mold with Pineapple Marshmallow Mousse mixture (no. 164). Cover with Raspberry Currant Ice and freeze without stirring (no. 144). Garnish with Spun Sugar (no. 672).

**391. Valley Forge Ice Cream**

Brush 2 thin cookies  $3\frac{1}{2}$  inches square with Egg white, sprinkle with Chopped cocoanut and fasten at the top with Sugar syrup cooked to the crack, so that they resemble a tent covered with snow. Serve over Ice Cream shaped with a conical scoop. Surround with Chocolate Sauce (no. 241) and Spun Sugar (no. 672), and place a tiny flag at the entrance.

**392. Vassar Devils**

Place a slice of Chocolate Mousse (no. 150) between 2 slices of Devil's Food Cake (no. 518). Serve with Marshmallow Sauce (no. 271) and Chocolate Fudge Sauce (no. 243). Sprinkle with Chopped nuts.

**393. Violet Mousse with Angel Parfait  
and Meringues**

Make

Plain Mousse mixture (no. 145) but omit vanilla and  
add

$\frac{1}{2}$  teaspoon violet extract and a bit of

Violet food color. Freeze in layers alternating with  
Angel Parfait (no. 170). Serve like  
Meringues Glacées (no. 356) and garnish with  
Crystallized Violets (no. 633).



## CHAPTER XI

### PASTRY AND PIES

including

**Choux Paste**, used for cream puffs and éclairs, but not used for pies.

**Plain Paste**, used for one crust, two crust, and lattice top pies.

**Puff Paste**, which is baked without filling.

Cake or pastry flour should be used for plain pastes and bread flour for puff paste.

Any preferred shortening may be used. To prevent sticking chill the paste and roll out on a piece of heavy cloth, about one yard square, with a rolling pin that revolves on the handles and is covered with a piece of knit cloth like a baby's stocking.

A pie plate measuring 8 inches in diameter is the best size for these recipes.

Pastes (nos. 397 to 400) may be used with any of the pie fillings in Chapter XIV.

#### 394. Choux Paste

Put

4 tablespoons butter and

$\frac{1}{2}$  cup boiling water in saucepan and place on fire. As soon as boiling point is reached again add

$\frac{1}{2}$  cup flour all at once, remove from fire and stir vigorously. Add 1 at a time

2 eggs, unbeaten, beating until thoroughly mixed between the addition of the eggs. Shape, using spoon or pastry bag. Bake in a hot oven, 500° F., until puffed, then reduce temperature and finish baking in a moderate oven or at 350° F. The time depends on size of portions. It must remain in oven until it does not fall when exposed to a draft of cool air.

### 395. Cream Puffs

Shape and bake

Choux Paste (no. 394) on tin sheet in four or more circular piles. When cold, make a cut on the side of each. Fill with

Pie or Cake Filling (Chapter XIV) or any frozen dessert (Chapters VII and VIII). Sprinkle with

Sugar or spread with a thin coating of

Frosting (nos. 588 to 595) or serve with a

Sauce (Chapter IX).

### 396. Eclairs

Shape and bake

Choux Paste (no. 394) in strips 4 inches long and 1½ inches wide, and finish like cream puffs.

### 397. Quick Plain Pie Paste

Put

7 tablespoons shortening and

⅓ cup cold water in mixing bowl and work until shortening is creamy. Sift in

1½ cups pastry or cake flour and

½ teaspoon salt. Mix with a knife, turn out on floured cloth and roll and shape as desired.

**398. Hot Water Pie Paste**

Make like

Quick Plain Pie Paste, using

Boiling water and adding

$\frac{1}{2}$  teaspoon baking powder with the flour. Chill 2 hours or more before rolling out.

**399. Flaky Pie Paste**

Wash

$\frac{1}{4}$  cup butter, pat and form in circular piece. Sift together

$1\frac{1}{2}$  cups flour and

$\frac{1}{2}$  teaspoon salt and work in

$\frac{1}{4}$  cup lard or other shortening with tips of fingers or pie crust mixer. Add just enough

Cold water to make flour particles stick together. Toss on board dredged sparingly with flour, pat and roll out in a rectangle. Place butter in center of one side of pastry, fold other side over butter, pressing edges closely together. Fold one end over the butter and other end under the butter, turn  $\frac{1}{4}$  way round, pat and roll out. Fold in three layers, pat, roll and fold twice more, chill, roll and shape as desired.

**400. Quick Rich Paste**

Use same ingredients as for

Flaky Pie Paste, but work butter into the flour with the lard or other shortening. Then add water, chill, roll, shape and bake.

**401. Puff Paste**

Wash

1 cup ( $\frac{1}{2}$  pound) butter, pat, shape in rectangular piece, reserve 1 tablespoon and put remainder on a cold plate in cold place. Work the reserved 1 tablespoon butter into

1  $\frac{1}{2}$  cups bread flour, mix to a dough with

$\frac{5}{8}$  cup ice water, knead 5 minutes, cover and let stand 5 minutes. Pat and roll  $\frac{1}{4}$  inch thick, keeping corners square. Place butter in center of one long side of paste, fold other side over butter, pressing edges closely together. Fold one end over butter, other end under butter, pressing edges together. Turn  $\frac{1}{4}$  way round, pat with rolling pin, lift, roll, fold in three layers and turn. Repeat four times, chilling when necessary and folding the last time in four layers. Shape as directed in following recipes, bake in a hot oven or at 500° F. until it begins to brown, then finish baking at 350° F. and remove to wire cake cooler. This should never be used for the bottom crust of a filled pie.

**402. One Crust Pie**

Roll any

Pie Paste  $\frac{1}{4}$  inch thick and 3 inches larger than pie plate to allow for shrinkage, double over, lift into the plate, with doubled edge exactly in center. Unfold and fit closely to pie plate, being careful to leave no air bubbles underneath. With a pair of scissors trim paste evenly about 1 inch larger than plate. Turn edge in and under and build up a double fluted rim by pressing pastry between thumb and

forefinger of each hand. Put in half of the filling, put in hot oven or 500° F., add remaining filling (this is easier than to carry completely filled plate from work table to oven) and bake 10 minutes or until pastry begins to brown. Reduce heat to 350° F. or less, if filling begins to boil, and bake until done, when a knife thrust into the center should come out clean.

**403. Two Crust Pie**

Line a pie plate with any

Pie Paste as for One Crust Pie but trim edge of paste close to plate, using a sharp knife. Put in any desired

Filling and moisten the edge of the paste with cold water. Roll out a cover and gash in the center. Double over, place doubled edge on center of filling, unfold, trim  $\frac{1}{2}$  inch larger than the plate and turn the edge under the lower rim of paste. Bake in a hot oven or at 500° F. for 10 minutes, then reduce heat to 350° F. When pie has been in the oven 20 minutes it may be brushed over with Milk or water or with egg white slightly beaten and sprinkled with

Powdered sugar. Return to oven and continue baking for 20 minutes or until filling is cooked and crust is delicately brown.

**404. Pie with Crisscross Top**

Line a pie plate with any

Pie Paste as for One Crust Pie but trim edge of paste close to plate, using a sharp knife. Put in any desired

Filling and cover with half-inch strips of paste, put on crisscross. Wet edge, put a half-inch strip of paste around edge and bake in a hot oven, 500° F., for 10 minutes, or until paste is set, reduce heat to 350° F. and continue baking for 25 minutes or until filling is cooked and pastry is delicately brown. The top may be decorated before baking with tiny hearts of pie paste around the edge, or tiny circles and ovals of paste put on to look like a bunch of grapes.

#### 405. Pastry Shell

Baked on Inside of Plate.

Line a pie plate with

Pie or Puff Paste (nos. 397 to 401) without building up edge. Over the paste place a sheet of waxed paper and half fill the plate with dry rice or beans to keep the paste from rising out of shape. Bake in a hot oven or at 450° F. until a delicate brown. Remove beans and keep for future use, and remove paper.

Baked on Outside of Plate.

Roll

Pie or Puff Paste (nos. 397 to 401)  $\frac{1}{4}$  inch thick, cut out a little larger than pie plate and cover the outside of the plate. Prick in several places, put in hot oven, 450° F., and bake until a delicate brown. Remove, put on serving plate or in a glass pie plate and use as desired.

#### 406. Cover For Pastry Shell

Before covering or lining pie plate, place plate on paste, cut around with pointed knife and place

circle of paste on tin sheet. If desired, cut fancy shapes from paste, wet slightly and place on the paste circle. Bake in a hot oven, 450° F., until a delicate brown.

Two or three circles may be baked and put together with

Cream or other filling (Chapter XIV).

#### 407. Gateau Case

Roll out

Puff Paste (no. 401) in thin sheet, cut in a circle 6 or 7 inches in diameter, place on cooky sheet and prick the center, brush edge with cold water and put on a border of

Puff Paste  $\frac{3}{4}$  inch wide, or make a border of Choux Paste (no. 394) forced through pastry bag and plain tube. Use any left over Choux Paste to make cream puffs,  $\frac{3}{4}$  inch in diameter. Bake in a hot oven, 500° F., until it begins to brown, then reduce to 350° F. and finish baking. Fill and garnish as desired. Individual cases, 4 inches in diameter, may be made and filled in the same way.

#### 408. Apple Pie

Fill pie plate lined with

Paste (no. 397) very compactly with

Apples pared, cut in eighths and cored. Sprinkle with a mixture of

$\frac{2}{3}$  to 1 cup sugar

$\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{4}$  teaspoon nutmeg and

$\frac{1}{8}$  teaspoon salt. Dot over with

1 tablespoon butter. Sprinkle with  
Lemon juice if apples lack flavor. Cover and bake as  
suggested for Two Crust Pie (no. 403).

1 to 2 tablespoons of quick-cooking tapioca may be  
mixed with the sugar if apples are particularly  
juicy, to keep juice from running out.

#### 409. Apple Pie and Cream Cheese

Fill plate lined with  
Pie Paste (nos. 397 to 400) with  
6 apples, pared, cut in eighths and cored. Add  
2 tablespoons honey, cover with tin plate and bake in  
hot oven, 500° F., for 10 minutes, then reduce to  
350° F. and bake until apples are soft. Force  
 $\frac{1}{3}$  cup cream cheese through a sieve or potato ricer,  
fold in  
 $\frac{2}{3}$  cup cream beaten stiff with  
Few grains salt, and put on pie when it is cool, using  
pastry bag and tube.

#### 410. Apple Walnut Pie

Put  
 $\frac{3}{4}$  cup water and  
 $\frac{1}{2}$  cup sugar in saucepan and cook 3 minutes. Wipe  
4 apples, pare, cut in eighths, remove the core and add  
a few at a time to the syrup, cooking until trans-  
parent. Wash and stone  
 $\frac{2}{3}$  cup dates, and break in pieces  
 $\frac{1}{2}$  cup walnut meats. Line plate with  
Pie Paste (nos. 397 to 400), cover with  
Half the apples, sprinkle with half the dates and nuts,  
cover with remaining apples, dates and nuts,  
sprinkle with



2 tablespoons lemon juice, dot over with  
 1 tablespoon butter and pour on  
 Syrup remaining from the apples. Cover and bake as  
 suggested for Two Crust Pie (no. 403).

**411. Arles Pie**

Roll

Puff Paste (no. 401)  $\frac{1}{8}$  inch thick and cut in a circle  
 the size of a pie plate, make 12 scallops around the  
 edge, using 2-inch round cutter. Brush with  
 Beaten egg and sprinkle with  
 Sugar and  
 Chopped almonds. Bake, being careful that nuts do  
 not burn. Split and spread lower portion with  
 Jam. Cover with  
 Whipped Cream (no. 289) or Cream Filling (no. 567),  
 put on upper portion and serve.

**412. Banana Pie**

Mix

1 or 2 sliced bananas with  
 Cream Filling (no. 567). Put in baked  
 Pastry Shell (no. 405), cover with  
 Meringue (no. 610) and bake (see no. 611).

**413. Banana Pie with Cream**

Just before serving spread bottom of  
 Pastry Shell (no. 405) with  
 Apricot Purée (no. 233) or Dried Apricot Purée (no.  
 234). Fill shell with  
 Sliced bananas and cover with  
 Whipped Cream (no. 289). Strawberries or raspberries  
 may be used instead of the apricot purée and  
 bananas.

**414. Blackberry Pie**

Make like  
Fresh Fruit Pie (no. 427).

**415. Blueberry Pie**

Make like  
Fresh Fruit Pie (no. 427).

**416. Butterscotch Pie**

Fill  
Pastry Shell (no. 405) with  
Butterscotch Cream Filling (no. 568) and sprinkle  
with  
 $\frac{1}{2}$  cup pecan nut meats broken in pieces and with  
Powdered sugar.  
Whipped Cream (no. 289) may be used on top of the  
filling.

**417. Cheese Cake**

Roll till very fine enough  
Zwieback or slightly sweetened crackers to make  
 $1\frac{1}{2}$  cups. Mix with  
 $\frac{1}{3}$  cup melted butter  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  teaspoon nutmeg and  
 $\frac{1}{3}$  teaspoon cinnamon. Reserve  $\frac{1}{2}$  cup of the mixture,  
and line a deep pie plate with remainder. Beat  
2 egg whites very stiff, add  
2 egg yolks and beat again. Beat  
 $\frac{2}{3}$  cup cream until stiff and add  
 $1\frac{1}{4}$  cups cream cheese and soft cheese mixed  
1 teaspoon vanilla  
4 teaspoons flour mixed with

$\frac{2}{3}$  cup sugar and the eggs. Mix very thoroughly, turn into the pie plate, sprinkle with reserved crumbs and bake in slow oven, 300° F., till filling is firmly set.

**418. Cherry Pie**

Make like

Fresh Fruit Pie (no. 427). Canned red, stoned cherries and 1 cup of the cherry syrup may be used.

**419. Cherry Custard Pie**

Line plate with

Quick Rich Paste (no. 400) and put in 3 cups stoned cherries. Mix together 2 eggs

$\frac{1}{3}$  cup milk and

$\frac{3}{4}$  cup sugar. Pour over cherries, and finish like Criss-cross Pie (no. 404).

**420. Chocolate Pie**

Fill

Pastry Shell (no. 405) with Chocolate Cream Filling (no. 563). Cover with Whipped Cream (no. 289) or Meringue (no. 610). Filling may be put between two sheets of pastry if preferred and top spread with Chocolate Confectioners Frosting (no. 590).

**421. Cocoanut Cream Pie**

Fill a

Pastry Shell (no. 405) with Cocoanut Filling (no. 564). Garnish with Meringue (no. 610) or Whipped Cream (no. 289).

**422. Cranberry Pie**

Pick over

1½ cups cranberries. Cover with boiling water and let stand on range until they pop. Pour off water and mix cranberries with

1¼ cups sugar

⅓ teaspoon salt

1½ tablespoons cornstarch and

½ cup cold water. Pour into a pie plate lined with any Plain Paste (nos. 397 to 400), dot over with

1 tablespoon butter, and finish like Pie with Criss-cross Top (no. 404).

**423. Cranberry Date Pie**

Add

½ cup dates to Cranberry Pie (no. 422).

**424. Cranberry Raisin or Mock Cherry Pie**

Add

½ cup raisins to Cranberry Pie (no. 422).

¼ cup molasses may replace ¼ cup sugar.

**425. Cranberry Walnut Pie**

Add

½ cup walnuts to Cranberry Pie (no. 422).

**426. Date Custard Pie**

Work

⅓ cup butter until creamy, add slowly

1 cup sugar

3 tablespoons flour and

$\frac{1}{2}$  teaspoon baking powder. Then add  
 3 eggs slightly beaten  
 1 cup milk and  
 1 cup dates, washed, stoned and cut in pieces. Line  
 plate as for One Crust Pie (no. 402). Turn in fill-  
 ing, put in hot oven, 500° F., for 10 minutes. Re-  
 duce heat to 275° F. and bake 20 minutes or until  
 filling is firm. Serve with  
 Whipped Cream (no. 289).

**427. Fresh Fruit Pie**

Line a pie plate with  
 Plain Paste (nos. 397 to 400), fill with  
 Fresh fruit and cover with  
 $\frac{1}{2}$  cup sugar mixed with  
 $\frac{1}{4}$  cup cracker crumbs or 2 tablespoons quick-cooking  
 tapioca or 2 tablespoons flour and  
 $\frac{1}{8}$  teaspoon salt. Wet edges, cover with  
 Paste, trim, prick the top, brush with  
 Milk or beaten egg, bind the edges with a strip of  
 cheesecloth dipped in cold water and bake 10  
 minutes at 500° F., reduce heat and bake at 350°  
 F. until pastry is brown and fruit is cooked, which  
 may take from 45-60 minutes.

**428. Grapefruit Pie**

Roll  
 Flaky Pastry (no. 399)  $\frac{1}{4}$  inch thick. Cut 2 9-inch  
 circles and bake until delicately brown. Put  
 together with  
 Grapefruit Filling (no. 574) between and on top.  
 Make crisscross diagonal lines and a border of  
 Meringue (no. 610) on top, sprinkle with

Tiny candies and bake in a slow oven, 300° F., 10 minutes or until delicately brown. Chill and place a diamond of  
 Red jelly between lines of meringue.

**429. High Cream Pie**

Make 2 or 3 times the recipe for any Cream Filling (nos. 560 to 570). Fill Pastry Shell (no. 405). Cover with Pastry Cover (no. 406) and with a thin layer of filling and garnish with Whipped Cream (no. 289) and with Pecan nut meats.

**430. Lemon Pie**

Sift into top of double boiler  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{8}$  teaspoon salt  
 2½ tablespoons cornstarch and  
 2 tablespoons flour. Add  
 1 cup boiling water, stirring constantly, and bring to boiling point. Cook 15 minutes over hot water, remove from fire and add  
 1 teaspoon butter  
 2 egg yolks  
 Grated rind 1 lemon, and  
 3 tablespoons lemon juice. Cook 2 minutes, put in Pastry Shell (no. 405), cover with Meringue (no. 610) and bake (see no. 611).

**431. Lemon Pie with Raisins**

Add  
 1 cup raisins with the boiling water when making Lemon Pie (no. 430).

**432. Lemon Cake Pie**

Mix

$\frac{1}{2}$  cup sugar and  
2 tablespoons flour, add  
 $1\frac{1}{2}$  tablespoons melted butter  
Juice 1 lemon  
1 egg yolk slightly beaten  
 $\frac{1}{2}$  cup milk  
1 egg white, stiffly beaten, and  
Few grains salt. Put in pie plate or individual tins  
lined with  
Quick Plain Paste (no. 397). Bake in a hot oven or  
at  $450^{\circ}$  F. for 10 minutes, reduce heat and bake at  
 $325^{\circ}$  F. for 30 minutes or until firm.

**433. Loganberry Pie**

Make like

Fresh Fruit Pie (no. 427), using  
Loganberries, fresh or canned.

**434. Maple Sugar Pie**

To

1 cup maple sugar add  
2 eggs well beaten  
2 tablespoons sifted cracker crumbs  
 $\frac{3}{4}$  cup milk and  
Few grains salt. Line plate with  
Quick Plain Paste (no. 397). Pour in the filling, and  
finish like Two Crust Pie (no. 403), baking about  
30 minutes in all.

**435. Marron Gateau**

Cook

$\frac{1}{2}$  pound chestnuts and rub through a sieve (no. 628).

Cook

$\frac{1}{3}$  cup sugar and

3 tablespoons water for 2 minutes, and add a little at a time to the chestnuts. When of the right consistency to hold its shape, reserve  $\frac{1}{3}$  of the mixture, and combine remaining chestnuts and syrup.  $\frac{1}{2}$  cup marrons may be used in place of chestnuts. Add

$\frac{1}{4}$  teaspoon vanilla and

$\frac{1}{3}$  cup cream beaten stiff. Put a layer of

Apricot Jam in

Gateau Case (no. 407), cover with the

Chestnut mixture, smooth the top, cover with

$\frac{1}{4}$  cup cream beaten stiff and garnish with lines of reserved chestnut forced through pastry bag. Brush border of gateau case with thin

Confectioners Frosting (no. 588) and sprinkle with Chopped pistachio nuts.

**436. Melba Gateau**

Make

Gateau Case (no. 407), fill with

Frangipan Filling (no. 572) and cover with

Sliced canned pears radiating from the center like flower petals. Fill

Tiny Cream Puffs (no. 395) with

Frangipan Filling and place around the edge of the gateau, alternating with



Glacéed Strawberries (no. 642). If cream puffs are dipped in glacée syrup they can be fastened on securely. Serve with Melba Sauce (no. 274) poured over the pears.

#### 437. **Mince Pie**

Line pie plate with any Pie Paste (nos. 397 to 400), fill with any preferred Mince meat (nos. 438 to 443), wet edges of paste and cover with Paste. Puff paste may be used for upper crust, but a plain paste is best for lower crust. Prick crust in many places with a fork that steam may escape, and press edges together with the tines of a fork. Bake like Two Crust Pie (no. 403).

#### 438. **California Mince Meat**

Pour boiling water over  
 1 cup dried apricots and  
 1 cup dried prunes. Drain, cover with Hot water and let stand 3 hours. Remove skins from apricots and cook apricots and prunes in water in which they were soaked until water has nearly cooked away. Remove stones from prunes. Add to apricots and prunes  
 1 cup raisins  
 $\frac{1}{2}$  cup citron, cut in fine strips  
 Juice 1 orange  
 1 teaspoon cinnamon  
 1 teaspoon nutmeg  
 $\frac{1}{2}$  teaspoon clove

$\frac{1}{4}$  cup walnuts, broken in pieces  
 1 cup sugar  
 $\frac{1}{2}$  cup almonds, blanched and chopped, and  
 $\frac{1}{2}$  teaspoon salt.

#### 439. Cranberry Mince Meat

Put

2 quarts cranberries and  
 1 cup water in saucepan and cook 15 minutes. Wipe  
 4 apples, cut in fourths, remove core and put through  
 food chopper with  
 $\frac{1}{4}$  pound suet  
 $\frac{1}{2}$  cup citron and  
 1 package seeded raisins. Add  
 $\frac{1}{2}$  cup seedless raisins  
 1 cup molasses  
 $\frac{1}{4}$  cup vinegar  
 1 teaspoon cinnamon  
 $\frac{1}{2}$  teaspoon nutmeg  
 1 teaspoon allspice  
 1 teaspoon salt and  
 $2\frac{1}{2}$  cups brown sugar. Add cranberries, mix well, fill  
 sterilized jars, put in kettle of boiling water, sterilize  
 25 minutes and seal.

#### 440. Green Tomato Mince Meat

Chop

1 peck green tomatoes, drain through cheesecloth, add  
 2 cups water and  
 2 cups vinegar and cook slowly 2 hours. Drain  
 again, and add

2 tablespoons salt and  
Spices to taste. Chop  
2 pounds raisins with  
1 pound citron  
2 quarts apples and  
1 cup suet ; add  
4 pounds brown sugar  
1 cup currants and  
Grated rind and juice of 2 lemons. Add to tomatoes  
and bring to boiling point. Pack in sterilized jars  
and seal.

#### 441. Lemon Mince Meat

Squeeze juice from  
4 lemons and cook skins until soft in boiling water,  
changing water twice. Put through food chopper  
and then rub through a sieve. Chop  
4 apples, add lemon peel and juice  
1 pound currants or seedless raisins  
1  $\frac{3}{4}$  cups sugar  
 $\frac{1}{2}$  cup nut meats broken in pieces  
 $\frac{1}{2}$  cup raisins  
 $\frac{1}{2}$  cup butter and  
1 teaspoon each cinnamon, ginger, nutmeg, allspice,  
cloves and salt. Mix well and store in jars, with-  
out cooking. Use as filling for turnovers or pies.

#### 442. Old Fashioned Mince Meat

Put  
1 pound lean beef and  
 $\frac{1}{2}$  pound suet twice through food chopper, add

1 cup boiling water, mix thoroughly, add  
 $\frac{1}{2}$  pound seeded raisins and simmer 30 minutes or until  
 meat is very tender. Pare  
 Apples and chop enough to make 3 pints. Add to the  
 meat with  
 1 pound seedless raisins  
 $\frac{1}{2}$  cup candied grapefruit peel (no. 640) cut fine  
 $\frac{1}{2}$  cup citron cut fine  
 1 glass jelly  
 2 lemons, grated rind and juice  
 2 tablespoons vinegar  
 1 cup sugar  
 1 cup molasses  
 1 cup boiled cider  
 1 tablespoon cinnamon  
 2 teaspoons each cloves, allspice and nutmeg and  
 1 tablespoon salt. Cook gently until thoroughly heated  
 through and add  
 1 cup nut meats cut in pieces, if desired, or sprinkle  
 them on the pie before baking. Store in glass jars.

#### 443. Quince Mince Meat

Put through food chopper  
 1 large quince, pared and cored  
 7 large apples, pared and cored and  
 $\frac{1}{4}$  pound suet. Add  
 1 cup seeded raisins  
 1 cup seedless raisins  
 $\frac{1}{2}$  cup candied fruit peel (no. 640) cut fine  
 $\frac{1}{2}$  cup molasses  
 $\frac{3}{4}$  cup sugar

2 teaspoons salt  
 $\frac{1}{4}$  teaspoon mace  
 $\frac{1}{8}$  teaspoon clove  
 $\frac{1}{4}$  teaspoon cinnamon and  
 $\frac{1}{4}$  teaspoon allspice. Stir, bring slowly to boiling point  
 and stir and cook 5 minutes. Add  
 $\frac{1}{2}$  cup nut meats before baking.

#### 444. Molasses Pie

Mix

1 cup molasses with  
 $\frac{1}{2}$  cup sugar  
 2 tablespoons flour  
 2 eggs beaten until thick  
 2 tablespoons butter and  
 $\frac{1}{2}$  cup nut meats cut in fine pieces. Use as filling for  
 One Crust Pie (no. 402).

#### 445. Orange Pie

Put

Orange Cream Filling (no. 578) in a  
 Pastry Shell (no. 405), cover with  
 Meringue (no. 610) and bake (no. 611).

#### 446. Peach Pie

Poach

1 pint canned peaches (no. 662), adding  
 2 tablespoons sugar. To 1 cup of the syrup add  
 1 tablespoon cornstarch mixed with  
 2 tablespoons cold water. Stir and cook 3 minutes. Re-  
 serve 4 halves of peaches, cut up the remainder and  
 add to the thickened syrup. Cool, turn into a

Pastry Shell (no. 405) made of Flaky Pie Paste (no. 399). Arrange halves of peaches on top and garnish with Meringue (no. 610) or Whipped Cream (no. 289) forced through pastry bag and tube.

#### 447. Dried Peach Pie

Remove skins from  
 $1\frac{1}{2}$  cups cooked dried peaches, add  
 $\frac{1}{3}$  cup seedless raisins  
 $\frac{3}{4}$  teaspoon cinnamon  
 $\frac{3}{4}$  teaspoon nutmeg  
 $\frac{1}{3}$  teaspoon clove  
 $\frac{3}{4}$  teaspoon orange extract  
 $\frac{3}{4}$  cup sugar  
 $\frac{1}{3}$  teaspoon salt and  
 $\frac{1}{3}$  cup almonds, blanched and chopped. Use as filling for Pie with Crisscross Top (no. 404).

#### 448. Pineapple Pie with Two Crusts

Drain syrup from  
 1 pint crushed pineapple. There should be 1 scant cup of juice. Bring to boiling point, add  
 $\frac{3}{4}$  cup sugar mixed with  
 $\frac{1}{3}$  cup flour and  
 $\frac{1}{2}$  teaspoon salt. Stir until mixture boils and becomes thick and smooth. Remove from heat, add Pineapple and  
 2 tablespoons lemon juice. Line pan with Quick Rich Paste (no. 400), put in filling, place 1 tablespoon green citron sliced fine and

3 tablespoons tiny red bottled grapes here and there in the mixture, cover with Paste, make openings in the crust, brush with 1 tablespoon sugar mixed with  $\frac{1}{2}$  tablespoon milk and bake in a hot oven or at 450° F. for 15 minutes or until pastry begins to brown, reduce to 350° F. and finish baking, or about 20 minutes longer.

**449. Pineapple Pie with Meringue**

Fill

Pastry Shell (no. 405) with Pineapple Filling (no. 582), cover with Meringue (no. 610) flavored with 1 tablespoon lemon juice and bake (no. 611).

**450. Prune and Almond Pie**

Stone

20 cooked prunes and cut in quarters. Put in saucepan 1 tablespoon flour, add slowly  $\frac{1}{2}$  cup prune juice, stir until smooth, add  $\frac{1}{4}$  orange and Few grains salt and Sugar if required. Stir and boil 2 minutes. Add 1 tablespoon lemon juice and strain mixture over the prunes. Put in plate lined with Quick Plain Paste (no. 397), sprinkle with  $\frac{1}{4}$  cup almonds, blanched and shredded, and finish like Two Crust Pie (no. 403).  
Cooked dried apricots may be used in place of prunes.

**451. Pumpkin Pie**

Steam

Pumpkin, drain and force through strainer, or use  
canned pumpkin. Scald

1¼ cups milk in top of double boiler. To

1¼ cups strained pumpkin add

½ cup sugar

2 egg yolks slightly beaten

2 tablespoons butter

2 tablespoons molasses

2 teaspoons ginger

1 teaspoon cinnamon

½ teaspoon salt and the scalded milk. Fold in

2 egg whites beaten stiff. Use as filling for One Crust  
Pie (no. 402).

**452. Individual Pumpkin Pies**

Line individual pie plates with  
Plain Paste and build up a rim (see no. 402). Fill  
with

Pumpkin pie mixture and bake as above. Sprinkle  
with

½ cup nut meats cut in small pieces, chill and garnish  
with

Whipped Cream (no. 289) and a  
Cheese carrot on the side.

**453. Raisin Pie**

Wash

¾ cup seeded raisins and soak in



$2\frac{1}{4}$  cups cold water for 2 hours, then bring to boiling point in top of double boiler over direct flame. Mix  $\frac{1}{2}$  cup sugar and  $4\frac{1}{2}$  tablespoons flour, add to raisins and cook over boiling water until mixture thickens, stirring constantly. Cover and cook 15 minutes. Add 1 egg beaten with 1 cup sugar 3 teaspoons grated lemon rind 3 tablespoons lemon juice and  $\frac{1}{8}$  teaspoon salt, and cook 1 minute. Use as filling for Pie with Crisscross Top (no. 404).

#### 454. Raisin Pie with Honey and Marmalade

Put in saucepan

$1\frac{1}{2}$  cups seedless raisins  
 $1\frac{1}{2}$  cups water  
 $\frac{1}{2}$  cup brown sugar  
 2 tablespoons strained honey and  
 $\frac{1}{4}$  teaspoon salt. Simmer gently for 20 minutes, remove from fire, add  
 $\frac{1}{4}$  teaspoon grated nutmeg  
 1 teaspoon butter  
 1 tablespoon orange marmalade (no. 654) and  
 1 tablespoon candied grapefruit peel (no. 640) cut in small bits. Use when cool as filling for Pie with Crisscross Top (no. 404).

#### 455. Raspberry Cream Pie

Beat

2 eggs slightly, add  
 1 cup scalded milk

2 tablespoons sugar and  
 Few grains salt. Use for filling in One Crust Pie (no. 402). Cool and spread with a thick layer of Raspberry Jam and cover with Whipped Cream (no. 289) flavored with Raspberry extract.

**456. Rhubarb Pie**

Mix together  
 1 egg slightly beaten  
 $\frac{7}{8}$  cup sugar  
 2 tablespoons flour and  
 Few grains salt. Add  
 1½ cups rhubarb washed and cut in half-inch pieces.  
 Use for filling in Two Crust Pie (no. 403).  
 $\frac{1}{3}$  cup raisins may be added.

**457. St. Honoré Gateau**

Fill center of  
 Gateau Case (no. 407) and  
 Tiny Cream Puffs (no. 395) with  
 Nut Cream Filling (no. 570), cover cream puffs with  
 Confectioners Frosting (no. 588), frost border of case  
 and fasten little puffs in a row on top, using the  
 frosting, alternating with  
 Glacéed Tangerines (no. 642) placed broad side up.  
 Place a  
 Glacéed white grape (no. 642) on top of each tangerine  
 and garnish center of gateau with  
 Candied Cranberries (no. 631) and glacéed fruit.

**458. Squash Pie**

Mix together

1½ cups cooked and strained squash

½ cup sugar, scant

½ teaspoon salt

½ teaspoon cinnamon

1 egg slightly beaten and

1 cup milk. Strain and use for filling in One Crust Pie (no. 402), baking about 45 minutes in all. This may be served with

Whipped Cream (no. 289) combined with 2 tablespoons chopped preserved ginger and ginger syrup.

**459. Strawberry Cream Pie**

Roll

Puff Paste (no. 401) ¼ inch thick and cut in 3 pieces of any desired shape. Place on a tin sheet, prick with a fork and bake. Put one layer on serving plate, cover with

Strawberries cut in two and sweetened to taste, then with another sheet of paste, with more strawberries and with the third sheet of paste. On top arrange halved strawberries, if desired, shaped like red hearts. Cover sides of pie with

Whipped Cream (no. 289) sweetened and flavored, sprinkle cream with

Cocoonut colored red (no. 630) and garnish with Angelica.

**460. Strawberry Gateau**

Fill center of  
Gateau Case (no. 407) with  
Cream Filling (no. 567) or Whipped Cream (no. 289).  
Frost  
Tiny Cream Puffs (no. 395) with  
Confectioners Frosting (no. 588), frost border and  
fasten little puffs in a row on top. Dip  
Fresh strawberries in melted  
Currant or Apple Jelly and arrange on the cream.

## CHAPTER XII

### FRENCH PASTRIES AND INDIVIDUAL PIES

French Pastries include Cream Puffs and Eclairs, individual portions of Puff Paste served with Cream Filling or fruit, small shapes and individual pies made with Plain Paste, and frosted layer cakes (see Chapter XIII), cut usually in squares. These may be simple, or elaborately garnished and decorated. Several kinds are frequently arranged on a tray for serving.

#### 461. Pastry Boats

Make

Pastry Shells (no. 405), using small boat-shaped tins instead of a pie plate. Fill and garnish as desired.

#### 462. Bouchées and Tarts

Roll

Puff Paste (no. 401) to  $\frac{1}{2}$  inch thickness, shape with round cutter dipped in boiling water, cut half way through with a smaller cutter, chill again and bake in a hot oven or at 500° F. until risen, turning often that they may rise evenly. Reduce to 450° F., in 5 minutes reduce to 400° F., in 5 more minutes reduce to 350° F. and leave until done. It may take 30 minutes. Cool, remove center and fill with Jam or Cream Filling (no. 567). Bouchées are smaller than tarts.

**463. Pastry Flower Pots**

Roll

Puff Paste (no. 401) very thin, shape and bake, on the outside of timbal tins or deep muffin pans, in a hot oven, 500° F., for 5 minutes, then at 350° F. until brown. Fill when cold with any Frozen Dessert (Chapters VII and VIII) or any Cream Filling (Chapter XIV) and garnish as suggested in no. 327.

**464. Small Shapes**

Roll

Puff Paste (no. 401)  $\frac{1}{4}$  inch thick and shape with knife or cutters in rectangles 2 or 3 inches long and 1 inch wide; or in crescents, diamonds, leaves or ovals; or in 2-inch squares; or in sticks and strips of various sizes. Bake and then split, fill and decorate as suggested in this chapter.

Flaky Pie Paste (no. 399) may be used. Since it does not split well, 2 pieces can be put together with filling between.

**465. Tartlet Shells**

Make like

Pastry Shells (no. 405), using small scalloped tins or other individual tins. Cool and use as receptacle for Fruit, Cream Filling (Chapter XIV) or any frozen dessert.

**466. Square Turnovers**

Roll any

Paste (nos. 397 to 401)  $\frac{1}{4}$  inch thick, cut in rectangles about 3 by 6 inches, lay on cooky sheet, put

Apple Sauce (no. 621), jam, or other cooked fruit on one end, wet edges of pastry, bring other end of pastry over the filling, press edges together and bake in a hot oven, 500° F., for 5 minutes. Reduce to 350° F. and bake until delicately brown. Brush with

Beaten egg, sprinkle with

Sugar and return to oven a moment to glaze.

**467. Three Cornered Turnovers**

Cut any

Paste (nos. 397 to 401) in 4-inch squares and finish as above, bringing opposite points together.

**468. To Glaze French Pastries**

Melt any clear

Fruit jelly (not a gelatine jelly) and put gently over the fruit in pastry shells. It should become firm and prevent fruit from getting dry.

Apricot Purée (no. 233) or Dried Apricot Purée (no. 234) may be used in place of jelly.

**469. Red Hot Apple Dumplings**

Pare and core

4 apples, cover skins and cores with

1 cup cold water and put to boil. Mix

1 cup sugar

$\frac{1}{2}$  teaspoon cinnamon

Few grains salt and

Bit of red food color. Put a bit of core in bottom of apples, fill with

Sugar, cover with

Half-inch strips of pastry (no. 397), having ends meet at bottom of the apple. Bake 15 minutes at 450° F. Put

$\frac{3}{4}$  cup water from skins with remaining sugar and bring to boiling point. With this syrup baste the dumplings frequently, baking until apples are soft. Serve hot with

Cream.

#### 470. Almond Boats with Chocolate

Line boat-shaped tins with

Puff Paste (no. 401), put in a layer of

Almond Paste Filling (no. 558) and bake 5 minutes in a hot oven or at 450° F., then reduce to 300° F. and finish baking. Cover with

Apricot Purée (no. 233), spread

Chocolate Confectioners Frosting (no. 590) on top and decorate with

Chocolate Mocha Frosting (no. 594) forced through small pastry tube.

#### 471. Apricot Strips

Roll

Puff Paste (no. 401) or Flaky Paste (no. 399),  $\frac{1}{4}$  inch thick and cut in strips  $4\frac{1}{2}$  inches wide. On the center place slices of



Canned apricots overlapping one another. Brush edges with water and lay a 1-inch strip of pastry on each long edge. Press firmly, bake and cover with Apricot Purée (no. 233).

**472. Apricot Tartlets**

Put in Tartlet Shells (no. 465) a layer of Apricot or other jam, cover with Whipped Cream (no. 289) and decorate if desired.

**473. Boats with Marshmallows**

Put any Cream Filling (Chapter XIV) in small Pastry Boats (no. 461). Put Marshmallows on top of filling, Cherries in the centers and glaze (no. 468).

**474. Bouchées with Cream**

Make Bouchées (no. 462), cutting paste in  $1\frac{1}{2}$  inch squares. Fill with any Cream Filling (Chapter XIV) and sprinkle with Chopped Toasted Almonds (no. 617).

**475. Cherry Tartlets**

Put  $\frac{3}{4}$  cup juice from canned cherries in saucepan, add 2 tablespoons sugar mixed with 1 tablespoon cornstarch and stir until boiling point is reached and mixture is thick. Cook 10 minutes over hot water and cool slightly. Fill

Tartlet Shells (no. 465) with cherries, cover with thickened juice and chill. These may be served with Whipped Cream (no. 289) sprinkled with Chopped Pecans.

**476. Chocolate Flower Pots**

Fill

Pastry Flower Pots (no. 463) with Chocolate Cream Filling (no. 563) and insert in center a tiny spray of flowers, the end wrapped in wax paper. Pastry may be frosted with Chocolate Confectioners Frosting (no. 590).

**477. Cream Puffs with Bavarian Cream**

Sprinkle Cream Puffs (no. 395) with Nut meats before baking. Fill with any Bavarian Cream (nos. 127 to 133) and sprinkle top with Powdered Sugar.

**478. Butterscotch Eclairs**

Fill Eclairs (no. 396) with Butterscotch Cream Filling (no. 568) and frost with Butterscotch Frosting (no. 589) or serve with Butterscotch Sauce (no. 237).

**479. Frangipan Puffs**

Fill Cream Puffs (no. 395) with Frangipan Cream (no. 572) and frost with Chocolate Confectioners Frosting (no. 590).

**480. Ginger Cream Puffs**

Fill Cream Puffs (no. 395) with Whipped Cream (no. 289) to which Ginger syrup and bits of Preserved ginger are added.

**481. Maple Eclairs**

Fill Eclairs (no. 396) with Maple Cream Filling (no. 576) and cover with Confectioners Frosting (no. 588) made with maple syrup for liquid.

**482. Orange Cream Puffs**

Fill Cream Puffs (no. 395) with Orange Cream Filling (no. 578) and serve with Chocolate Sauce (no. 241).

**483. Pineapple Orange Eclairs**

Fill Eclairs (no. 396) with Pineapple Orange Filling (no. 583) and brush with Chocolate Confectioners Frosting (no. 590) or serve with Chocolate Fudge Sauce (no. 243).

**484. Strawberry Puffs**

Fill Cream Puffs (no. 395) with Strawberry Whipped Cream (no. 294), frost with Confectioners Frosting (no. 588) made with Strawberry juice and sprinkle with Tiny candies.

**485. Crescents**

Roll

Puff Paste (no. 401)  $\frac{1}{2}$  inch thick and shape 2 inches wide and 8 inches long; on one edge make cuts  $\frac{3}{4}$  inch deep and close together. Shape in a coil or crescent, brush with

Egg yolk and bake. Split and spread bottom portion with

Strawberry Whipped Cream (no. 294). Put on the top and sprinkle with

Powdered sugar.

**486. Gooseberry Squares**

Roll any

Paste (nos. 397 to 401) very thin, cut in 2-inch squares, cover with

Gooseberry Jam and put narrow strips of pastry over the top from corner to corner.

Bake like Turnovers (no. 466).

**487. Maple Pecan Tartlets**

Line individual tins with any

Paste (nos. 397 to 401), fill with

$\frac{1}{2}$  mixture as for Maple Sugar Pie (no. 434) mixed with

$\frac{1}{2}$  cup pecan nut meats and bake (no. 402). Serve cold with

Whipped Cream (no. 289).

**488. Marmalade Boats**

Line small boat-shaped tins with Paste rolled very thin, fill with Marmalade, cover with pastry in which tiny holes have been cut with a pastry tube, brush with Egg yolk diluted with 1 tablespoon water. Bake (see no. 403).

**489. Marshmallow Tarts**

Cut any Paste (nos. 397 to 401) in squares, fold each corner half way to center and bake. Put  $\frac{1}{2}$  a poached peach (no. 662) in center, place a Marshmallow in hollow of peach, put in oven to brown the marshmallows and serve at once with hot Peach syrup.

**490. Pineapple Tartlets**

Fill Tartlet Shell (no. 465) with Pineapple Filling (no. 582). Garnish top with 4 wedge-shaped pieces of pineapple with a Cherry in the center. Glaze with 1 cup pineapple syrup cooked 10 minutes with 1 tablespoon cornstarch and sprinkle edge with very fine Cake crumbs or chopped cocoanut or nut meats.

**491. Pistachio Leaves**

Roll

Puff Paste (no. 401)  $\frac{1}{4}$  inch thick and shape like a leaf.

Mark with a knife to simulate main rib and lines.

Bake, split, spread lower pieces with

Jam, put on tops, frost with

Pale green Confectioners Frosting (no. 588) flavored with a few drops of almond extract, mark like a leaf, and sprinkle edges with chopped

Pistachio nuts.

**492. Pastry Sticks**

Cut

Puff Paste (no. 401) in strips  $4\frac{1}{2}$  inches long and  $1\frac{1}{2}$  inches wide. Bake, split, fill with

Jelly or Orange Marmalade (no. 654), cover with Confectioners Frosting (no. 588) and sprinkle ends with

Chopped nut meats. Place a whole Pecan nut meat on the center of each.

**493. Quince Mince Pielets**

Cut any

Paste (nos. 397 to 401) in 5-inch squares. Place 1 tablespoon Quince Mince Meat (no. 443) in center.

Bring pastry together at corners, fold points back, pinch to form a box-like base and bake 15 minutes in a hot oven, 450° F. Serve with a

Frozen Orange Rose (no. 656) in the center of each.

**494. Quince Tartlets**

## Fill

Tartlet Shells (no. 465) with  
Canned quinces, put on a baked cover (no. 406), frost  
with

Confectioners Frosting (no. 588) made with  
Syrup from the quinces and garnish with a border of  
Chopped Toasted Almonds (no. 617) around the edge.

**495. Raspberry Ovals**

## Shape

Puff Paste (no. 401) in scalloped ovals, bake, split, fill  
with

Raspberry jam and frost with  
Confectioners Frosting (no. 588) in pastel shades.

**496. Richmond Maids of Honor**

## Put

1 quart milk in top of double boiler, heat over hot  
water until lukewarm only, add

1 junket tablet and leave over warm, not hot, water.  
When well set, break up, with fork or spoon, drain  
through cheesecloth, and add

$\frac{1}{3}$  cup butter

$\frac{1}{3}$  cup sugar

1 tablespoon almonds, blanched and chopped fine, and  
1 egg, slightly beaten. Line small tartlet tins with  
Quick Rich Paste (no. 400), fill with mixture and bake  
in a hot oven or 450° F. for 5 minutes, then reduce  
heat to 350° F. and finish baking until firm.

**497. Strawberry Tartlets**

Fill small  
Tartlet Shells (no. 465) with  
Strawberries or other small fruit and glaze (no. 468)  
with  
Melted currant jelly.

**498. Tangerine Tartlets**

Line small tins with  
Paste, put in a layer of  
Marmalade, then a layer of  
Almond Paste Filling (no. 558) and bake (see no.  
470). Cool, spread with  
Apricot Purée (no. 233), and garnish edges with  
Pistachio nuts, blanched and chopped fine. Place in  
center a section from a small  
Tangerine and coat it with  
Apricot Purée.

**499. Tartlets with Butter Frosting**

Brush edges of small  
Tartlet Shells (no. 465) with  
Beaten egg white and dip in  
Chopped pistachio nuts. Put in bottom of each case a  
thin layer of  
Cream Filling (no. 567), place  
 $\frac{1}{2}$  apricot or other fruit in center and surround with  
Butter Frosting (no. 592), using pastry bag and small  
rose tube.



**500. Trepoffs**

Line small tins with Quick Rich Paste (no. 400) or Puff Paste (no. 401). Put in a layer of Raspberry Jam, cover with Almond Paste Filling (no. 558) and bake until brown (see no. 470). When cool, spread with Apricot Purée (no. 233). Cover with Pink Butter Frosting (no. 592) and make a border of it around the edge, using rose tube. Place a Maraschino cherry in center.

**501. Trepoff Tartlets**

Prepare like Trepoffs (no. 500), but before baking cover with narrow strips of Paste crisscross over the top. After baking sprinkle with Powdered sugar.

**502. Trikados**

Make like Trepoffs (no. 500), but after baking cover with melted Currant jelly and sprinkle top with finely chopped , Blanched almonds.

## CHAPTER XIII

### LAYER CAKES

including

Sponge Cakes

Light Cakes and

Chocolate Cakes.

Any preferred cake may be used as a layer cake. Use cake or pastry flour and any preferred shortening. The cake mixture may be baked in one pan and split when cold, or baked in two pans. Six-inch pans, square or round, are the best size for the following recipes. A larger layer cake pan may be used, and cake cut in halves crosswise.

Line pans with wax paper cut to fit the bottom of the pan, then grease pan and paper thoroughly before putting in the mixture.

Any preferred fillings (Chapter XIV) and/or frostings (Chapter XV) may be used with almost any of the cakes.

#### MARY ANN CAKE PAN

This pan gives a cake with sides about  $1\frac{1}{2}$  inches high and an opening in the center 7 inches in diameter, or 8 inches square. Individual Mary Ann pans are 3 inches across and  $1\frac{1}{4}$  inches deep, and are square or round.

The center of the pan must be covered with greased paper and the inside spread with 1 tablespoon lard mixed with 1 tablespoon flour before cake mixture is put in.

**503. To Fill and Frost Cakes**

Put one layer of cake on serving plate, or on a piece of cardboard cut the same size and covered with wax paper. Put filling on the bottom layer of cake. Put the upper layer of cake carefully in place. Sprinkle top with powdered sugar or cover with frosting. Sides may or may not be frosted. Decorate as desired.

**504. How to Fill and Frost Mary Ann Cakes**

After baking, the sides and top edge may be spread with confectioners frosting, or sprinkled with powdered sugar. The center may be filled with any gelatine dessert containing cream (Chapter VI) or any filling (Chapter XIV).

**505. Sponge Cake**

Beat

2 egg yolks with

1½ tablespoons cold water until thick and lemon colored, then add gradually

¼ cup sugar and

½ teaspoon lemon extract and beat 2 minutes. Sift

½ cup flour (scant) with

¾ tablespoon cornstarch

¾ teaspoon baking powder and

Few grains salt and add to first mixture. When thoroughly mixed add

2 egg whites beaten until stiff with

¼ cup sugar. Bake in a moderate oven, 350° F., for 20-30 minutes.

**506. Hot Milk Sponge Cake**

Scald

$\frac{1}{2}$  cup milk and add  
 $1\frac{1}{2}$  tablespoons butter. Beat  
2 eggs very light and beat in  
1 cup sugar. Sift into mixture  
1 cup bread flour  
1 teaspoon cream of tartar and  
 $\frac{1}{4}$  teaspoon salt. Mix well. Add to hot milk  
 $\frac{1}{2}$  teaspoon soda and pour into egg mixture. Beat, turn  
into greased pans and bake 20 minutes at 365° F.

**507. Chocolate Sponge Cake**

Make

Hot Milk Sponge Cake, omitting  
 $\frac{1}{4}$  cup flour and adding  
 $\frac{1}{4}$  cup cocoa.

**508. Genoese Cake or Boiled Sponge Cake**

Put in upper part of double boiler

$\frac{1}{2}$  cup sugar and  
3 large eggs or 4 small eggs. Place over boiling water,  
reduce heat, keep water below boiling point, and  
beat with rotary egg beater 15 minutes or until  
mixture becomes very light. Add slowly  
 $\frac{1}{3}$  cup melted butter and  
 $\frac{1}{2}$  teaspoon vanilla. Then fold in  
 $\frac{3}{4}$  cup pastry flour sifted with  
 $\frac{3}{4}$  teaspoon baking powder. Bake in two layer cake  
pans or Mary Ann pan, 20-30 minutes, at 350° F.

**509. Mocha Sponge Cake**

Beat

1 egg white until stiff, adding gradually  
 2 tablespoons sugar. Beat  
 2 egg yolks with  
 3 tablespoons strong hot coffee and  
 1 teaspoon vinegar until very light and add gradually  
 $\frac{1}{4}$  cup sugar. Sift in  
 $\frac{1}{2}$  cup flour, mixed with  
 $\frac{2}{3}$  teaspoon baking powder and  
 Few grains salt. Add egg white and bake in a moderate  
 oven,  $350^{\circ}$  F., for 20-25 minutes.

**510. Chocolate Roll**

Beat

2 eggs until very light, add slowly  
 $\frac{1}{4}$  cup sugar and again beat. Fold in  
 2 tablespoons flour sifted with  
 2 tablespoons cocoa  
 $\frac{1}{4}$  teaspoon cream of tartar  
 $\frac{1}{8}$  teaspoon soda and  
 $\frac{1}{4}$  teaspoon salt. Turn into rectangular cake pan that  
 measures 6 x 9 inches, lined with greased paper.  
 Bake about 10 minutes at  $360^{\circ}$  F., turn out on wax  
 paper which has been sprinkled with  
 Confectioners sugar. Remove paper carefully; cover  
 with a damp cloth if it does not come away easily.  
 Spread cake with  
 Marshmallow Cream (no. 577) and roll up quickly.  
 Wrap wax paper around and leave until cold. Frost  
 with  
 Chocolate Confectioners Frosting (no. 590) or cut in  
 slices and serve for dessert with  
 Whipped Cream (no. 289).

**511. Lady Fingers**

Beat

3 egg whites until stiff and dry and add gradually  
 $\frac{1}{3}$  cup sifted powdered sugar. Add  
 2 egg yolks beaten until thick and lemon colored and  
 $\frac{1}{4}$  teaspoon flavoring. Fold in  
 $\frac{1}{3}$  cup bread flour mixed and sifted with  
 $\frac{1}{8}$  teaspoon salt. Put in a pastry bag with a plain tube  
 and shape 3 to 4 inches long on a tin sheet covered  
 with unbuttered paper. Sprinkle with  
 Powdered sugar and bake 8 minutes in a moderate  
 oven, 350° F. Remove from paper with a knife and  
 put together in pairs with  
 Whipped Cream (no. 289) between, or use in charlotte  
 russe, refrigerator puddings, etc.

**512. Angel Cake**

Beat

5 egg whites until stiff and dry and add gradually,  
 while beating constantly,  
 $\frac{3}{4}$  cup sugar, mixed and sifted with  
 $\frac{1}{2}$  teaspoon cream of tartar. Sift  
 $\frac{1}{2}$  cup bread flour into mixture, add  
 1 teaspoon vanilla and cut and fold until blended. Fill  
 angel cake pan or buttered individual tins  $\frac{2}{3}$  full  
 of mixture, sprinkle with  
 Powdered sugar and bake about 20 minutes at 350° F.  
 for small cakes, or about 55 minutes at 325° F. for  
 large cake.

**513. Standard Layer Cake**

Work

- 3 tablespoons butter or other shortening until creamy, then add gradually  
 $\frac{1}{4}$  cup sugar, continuing to work until thoroughly blended. Add  
1 egg yolk and beat thoroughly. Sift  
 $\frac{7}{8}$  cup flour with  
 $1\frac{1}{2}$  teaspoons baking powder and  
 $\frac{1}{4}$  teaspoon salt and add to first mixture alternately with  
 $\frac{1}{3}$  cup milk. Add  
 $\frac{1}{4}$  teaspoon vanilla. Beat  
1 egg white until stiff and add gradually  
 $\frac{1}{4}$  cup sugar. Fold into first mixture, turn into two small greased layer cake pans or one ordinary layer cake pan, or into muffin tins. Bake in a moderate oven, 350° F., for 20-25 minutes.

**514. Quick Method, Standard Layer Cake**

Use soft butter, or shortening, put in mixing bowl with all the other ingredients and beat hard for 2 minutes.

Cottage Pudding (no. 45) may be used as a layer cake.

**515. Chocolate Cake**

Make

- Quick or Standard Layer Cake, omitting 4 tablespoons flour and adding  
4 tablespoons sifted cocoa.

**516. Gold Cake**

Make

Standard Layer Cake (no. 513), adding  
2 egg yolks  
1 tablespoon milk and  
 $\frac{1}{2}$  teaspoon baking powder.

**517. White Cake**

Make

Standard Layer Cake (no. 513), using  
2 egg whites and omitting the egg yolk.

**518. Devil's Food Cake**

Scald

$\frac{1}{2}$  cup milk in top of double boiler. Mix  
1 cup dry cocoa with  
 $\frac{1}{2}$  cup sugar, add scalded milk slowly, return to double  
boiler and cook until mixture thickens. Add  
1 egg yolk, mix thoroughly and set aside to cool. Work  
 $\frac{1}{4}$  cup butter or other shortening until creamy, add  
 $\frac{1}{2}$  cup sugar and when well mixed add  
1 egg and  
1 teaspoon vanilla and beat thoroughly. Add  
 $1\frac{1}{8}$  cups flour sifted with  
 $\frac{1}{2}$  teaspoon soda and  
 $\frac{1}{2}$  teaspoon salt, and  
 $\frac{1}{4}$  cup sour milk. Mix, add cocoa mixture, and beat  
again. Bake in layer cake pans 18-20 minutes or in  
a loaf pan 35-40 minutes, or in individual pans for  
25 minutes, in moderate oven, or 350° F.



**519. Angel Food with Strawberry Whip**

Cut

Angel Cake (no. 512) in three layers. Put Strawberry Whip (no. 586) between the layers and frost with

Thin Confectioners Frosting (no. 588) made with Strawberry juice.

**520. Apricot Layer Cake**

Put

Dried Apricot Purée (no. 234) flavored with Orange Marmalade (no. 654) between two layers of Sponge Cake (no. 505). Cover the top with the purée and sprinkle with

Chopped Toasted Almonds (no. 617).

**521. Banana Layer Cake**

Bake a

Layer Cake and make

Cream Filling (no. 567). Just before serving, scrape and slice

2 bananas, cut out 16 flower shapes, using small scalloped cutter, mash

3 tablespoons banana and add

Confectioners sugar to make of the right consistency to spread. Cut remaining banana slices in fourths, mix gently with cream filling and put between layers of cake. Cover with frosting and decorate with banana flowers and stems of

Angelica.

**522. Blackberry Layer Cake**

Bake a Layer cake and while warm put between and on top Blackberry Filling (no. 559). Serve at once.

**523. Brazil Cakes**

Spread outside of Individual Mary Ann Cakes (no. 508) with Chocolate Confectioners Frosting (no. 590), sprinkle with Brazil nuts, chopped fine, and fill center with Sour Cream Filling (no. 585).

**524. Bunny Birthday Cake**

Split Angel Cake (no. 512) and put Whipped Cream (no. 289) between the layers. Cover with Soft Fluffy Frosting (no. 600) colored pink. Place on a doily on a tray. Surround with ferns and on the ferns place Marshmallow Bunnies (no. 647) and put them on top, between the correct number of pink candles stuck in plain marshmallows.

**525. Butterfly Layer Cake**

Bake White Cake (no. 517) and Gold Cake (no. 516) each in a 7-inch square pan. From a 7-inch square sheet of paper cut out a butterfly pattern. Lay on each cake, and cut around with a small sharp knife. Put layers together with

Mocha Frosting (no. 593). Spread sides with frosting and sprinkle with  
 Toasted Shredded Cocoanut (no. 630). Pipe  
 Chocolate Mocha Frosting (no. 594) around the edge of upper surface. Arrange 2 halves of  
 Glacéed apricot and glacéed cherries  
 2 crescent-shaped pieces of angelica and 2 strips of angelica to simulate spots on the butterfly's wings.  
 Force more  
 Mocha Frosting through pastry bag and rose tube around the fruits. Make body of the frosting, using plain tube, and over body arrange fine parallel rows of  
 Chocolate Mocha Frosting. Insert pointed strips of angelica for feelers.

#### 526. **Cakes en Surprise**

Remove tops from individual cakes, using  
 Angel Cake (no. 512), White Cake (no. 517) or any preferred cake. Take out centers, leaving a case, and fill hollow with  
 Pineapple Orange Filling (no. 583). Adjust top and frost with  
 Orange Confectioners Frosting (no. 591). Other fillings and frostings may be used.

#### 527. **Caramel Layer Cake**

Use  
 Caramel Boiled Frosting (no. 601) or  
 Caramel Fudge Frosting (no. 608) between and on top of  
 White Cake (no. 517). Nuts may be added to the frosting or sprinkled on top.

**528. Checkerboard Cake**

Make

Standard Layer Cake mixture (no. 513) and Chocolate Cake (no. 515). Put checkerboard mold in greased layer cake pan and put light mixture on the outside and inside spaces and dark mixture in middle space, then put mold in another pan and put chocolate cake in outside and inside spaces and light cake in middle space. Bake and put together with Fudge Frosting (no. 607) between and on sides and top.

**529. Cherry Filled Cake**

Sprinkle sides and top edge of Large Mary Ann Sponge Cake (no. 504) with Powdered sugar and fill center with Cherry Filling (no. 562). Cover with a layer of Whole pitted cherries and top with Meringue with Gelatine (no. 614).

**530. Chocolate Marshmallow Pecan Roll**

Spread

Chocolate Roll (no. 510) with Marshmallow Frosting (no. 603) and roll like a jelly roll. Serve cut in slices with Milk Chocolate Sauce (no. 245) and Pecan nut meats.

**531. Chocolate Roll with Marmalade**

Spread

Chocolate Roll (no. 510) with

Orange Marmalade (no. 654). Frost with Japanese Chocolate Frosting (no. 598), using pastry bag and tube. This may be made to look like a log. Decorate with a hatchet for Washington's Birthday and serve cut in diagonal slices.

**532. Chocolate Cream Layer Cake**

Put two layers of Chocolate Cake (no. 515) together with Chocolate Cream Filling (no. 563) and frost with Chocolate Mocha Frosting (no. 594).

**533. Chocolate Layer Cake or Fudge Cake**

Put two layers of Devil's Food Cake (no. 518) together with Fudge Frosting (no. 607) between and on top.

**534. Christmas Tree Layer Cake**

Make twice the recipe for Standard Layer Cake (no. 513) and divide in three portions. Color one portion with Scarlet food color and add to a second portion 1 square chocolate melted and mixed with 2 tablespoons milk. Put alternate spoonfuls of the cake mixtures into a dripping pan measuring 9 x 12 inches, lined with paper and greased. Bake 25-35 minutes in moderate oven or at 350° F. Remove from pan and when cold cut in circles 6, 5, 4, 3, and 2 inches in diameter. Build circles into a pyramid with Strawberry Jam between the cake layers. Cover with

Japanese Frosting (no. 596) colored green and sprinkle with

Shredded Cocoanut colored green (no. 630). Decorate with

Brazil nuts cut in strips like candles and with Colored candies and silver dragées to look like a Christmas tree. Light the Brazil nuts just before serving. They should burn like tiny candles.

### 535. Christmas Star

Bake

Gold Cake (no. 516) in a star-shaped pan, split and put

Ginger Marmalade (no. 655) between the layers. Frost with

Boiled Frosting (no. 600) colored yellow and place a Marshmallow holding a tiny yellow candle on top of each point and on plate beyond each point and between each two points. Light candles before serving.

### 536. Cocoanut Layer Cake

Put two layers of any cake together with Cocoanut Filling (no. 564 or 565). Cover with Double Boiler Frosting (no. 599) and sprinkle generously with Shredded Cocoanut.

### 537. Coffee Cream Layer Cake

Put two layers of Mocha Sponge Cake (no. 509) together with Coffee Cream Filling (no. 569) or with

Coffee Evaporated Milk Filling (no. 566) or Confectioners Frosting (no. 588) made with coffee.

Decorate, if wished, with Candied fruit and citron leaves.

**538. Cake à la Duca**

Split

Hot Milk (no. 506) or Chocolate Sponge Cake (no. 507). Put

Chocolate Whipped Cream (no. 290) between cake and on the sides. Sprinkle sides with chopped

Nut meats and then with

Powdered sugar. Put cream on top and decorate with Silver candies.

**539. Fig Layer Cake**

Put two layers of any cake together with Fig Cream Filling (no. 571) and cover top with Confectioners Frosting (no. 588) made with Fig Syrup.

**540. Filbert Layer Cake**

Put two layers of

White Cake (no. 517) together with

Filbert Frosting (no. 602) and frost with the same.

**541. Japanese Cake**

Put two layers of

Devil's Food Cake (no. 518) together with

Japanese Frosting (no. 596), cover sides of cake with the frosting. Reserve

- 3 tablespoons of frosting and cover top with the remainder. To reserved frosting add  
4 teaspoons cocoa and decorate the cake, using pastry bag and tube.

**542. Jelly Mocha Cake**

Put two layers of  
Hot Milk Sponge Cake (no. 506) together with  
Currant jelly. Spread sides with  
Mocha Frosting (no. 593) and sprinkle with  
Shredded cocoanut or chopped nut meats, then frost  
top and decorate with frosting, using pastry tube.

**543. Jelly Roll**

Bake  
Sponge Cake (no. 505) in small dripping pan (8 x 12  
inches) lined with paper and greased, in moderate  
oven, 350° F., for 10 to 15 minutes. Turn out on  
paper sprinkled with  
Powdered sugar. Quickly remove paper and cut crusty  
portion from sides and ends of cake. Spread cake  
with  
Jelly or jam which has been beaten to consistency to  
spread easily, and roll up. Roll paper around cake  
that it may better keep in shape.

**544. Lady Baltimore Cake**

Use  
Raisin Filling (no. 584) between layers of  
White Cake (no. 517) and cover top and sides with  
Soft Fluffy Frosting (no. 600).



**545. Marzipan Cake**

Put two 5-inch square layer cakes together with any desired filling. Cover with Marzipan (no. 648) rolled thin and decorate with Marzipan colored and shaped like a basket of flowers or fruit or a horseshoe or a four-leaf clover (no. 649) and with Dragées or small colored candies around the edge.

**546. Mocha Marshmallow Cake**

Put two round layers of Mocha Sponge Cake (no. 509) together with Marshmallow Frosting (no. 603) between and on top. Make parallel lines of Melted chocolate on top of the cake and draw the point of a knife from the center to the edge in four or five places.

**547. Mocha Roll**

Bake Jelly Roll (no. 543) but spread with Japanese Mocha Frosting (no. 597) in place of jelly. Frost all over, then decorate with Japanese Chocolate Frosting (no. 598) to resemble a log, using pastry bag and rose tube and use Toasted almonds to simulate knots on the log.

**548. Neapolitan Sponge Cake**

Split any Sponge Cake (no. 505) and fill with any desired Cream Filling (nos. 560 to 567). Frost with Meringue (no. 610) and sift sugar over the top. Heat a large skewer red hot and score the meringue in diagonal lines.

**549. Orange Mary Ann**

Bake

Sponge Cake (no. 505) in Mary Ann Cake Pan. Just before serving cover top and sides of cake with a thin coating of

Orange Cream Filling (no. 578) and sprinkle with Pistachio nuts, chopped. Fill center with

Orange Cream Filling and garnish with sections of Orange, free from membrane, and nut meats.

**550. Orange Layer Cake**

Put any

Layer Cake (no. 513) together with

Orange and Apple Filling (no. 579) and frost with Orange Confectioners Frosting (no. 591). Decorate if desired just before serving with sections of

Orange, or candied orange peel (no. 641).

**551. Pineapple Layer Cake**

Bake Gold Cake (no. 516) in shallow cake pan.

Cut cake in circles 4 inches in diameter, put together with

Pineapple marmalade or jam to the height of a pineapple. Frost with uncolored

Japanese Frosting (no. 596), using a star tube, covering sides and top, in imitation of the eyes of a pineapple, with small stars or roses. Decorate with a point of

Melted chocolate in center of each eye and with a tuft of

Citron leaves in the top.

**552. Prune Cake**

Make

Gold Cake (no. 516), using

$\frac{1}{3}$  cup prune juice in place of milk and adding

$\frac{1}{2}$  cup pitted stewed prunes cut in pieces

$\frac{1}{4}$  teaspoon cinnamon

$\frac{1}{8}$  teaspoon mace and

$\frac{1}{8}$  teaspoon clove.

$\frac{1}{2}$  teaspoon soda may replace the baking powder. Bake in two layers and put together with

Pink Marshmallow Frosting (no. 603) between and on top. Garnish with

Almonds, blanched, shredded and toasted (no. 617).

**553. Russian Cake**

Make

White Cake (no. 517), dividing the mixture in two portions. Color one portion pink with

Rose food color. Bake in 2 pans and cut in strips  $\frac{3}{4}$  inch wide and  $\frac{3}{4}$  inch thick. Spread sides of each with

Plum jam. Put a pink and white strip side by side and on top place alternately a white and pink strip.

Cover all with

Marzipan (no. 648).

**554. Six Layer Cake (Tier Cake)**

Put

Sponge Cake mixture (no. 505)  $\frac{1}{4}$  inch thick in 6 six-inch layer cake pans lined with paper and thoroughly greased. Bake 25 minutes at 325° F. and remove paper. A damp cloth laid over the paper may help. Put layers together with

Mocha Frosting (no. 593) or Japanese Frosting (no. 596). Spread sides with frosting and sprinkle with Chopped nut meats. Spread top with frosting and decorate, if desired, with frosting through pastry bag and tube.

**555. Strawberry Genoese Cake**

Bake

Genoese Cake (no. 508) in Mary Ann Cake pan. Spread sides and top with Strawberry Whip (no. 586) and fill center with remaining Strawberry Whip.

**556. Strawberry Sponge Neapolitan**

Bake

Sponge Cake (no. 505) in round shallow pans, put together with Strawberry Whipped Cream (no. 294) and frost with Confectioners Frosting (no. 588) made with Strawberry juice for liquid.

**557. Turtle Layer Cake**

Bake twice the rule of

Gold Cake (no. 516) in a dripping pan that measures about 9 by 14 inches, or in one oblong cake pan. Make a pattern on paper, half the size of the dripping pan, of a turtle with an oval body and head, tail and large feet. When cake is baked and cool, cut the sheet in half crosswise, or cut the thicker cake in two layers. Place the turtle-shaped paper

on one piece of cake and cut carefully around the pattern. Cut the other piece of cake the shape of the turtle's body, but without head, tail, or feet. Then with large scissors or sharp knife slant the edges of the second piece of cake. Spread the body part of the first piece of cake with

Mocha Frosting (no. 593), then lay on the second piece of cake. Spread with

Chocolate Mocha Frosting (no. 594) and make wavy lines of the plain frosting to resemble shell of turtle.

Use

Silver candies or dried currants for eyes.

## CHAPTER XIV

### FILLINGS FOR CAKE AND PASTRY

including  
Cooked Fillings with Milk  
Cooked Fillings with Fruit  
or Fruit Juice  
Frosting Fillings

#### 558. Almond Paste Filling

Rub together  
3 tablespoons almond paste  
 $\frac{1}{2}$  cup powdered sugar  
1 tablespoon flour  
1 tablespoon dry cake crumbs and  
Few grains salt. When as fine as meal, add  
 $\frac{1}{2}$  tablespoon butter  
2 egg yolks and  
 $2\frac{1}{2}$  tablespoons lemon juice and mix very thoroughly.  
Bake in small tins lined with  
Plain or Puff Paste (nos. 397 to 401).

#### 559. Blackberry Filling

Work until creamy  
 $\frac{1}{4}$  cup butter, add slowly  
 $\frac{1}{2}$  cup sugar, beat in  
 $\frac{3}{4}$  cup blackberries and fold in  
 $\frac{1}{2}$  cup cream beaten stiff.

**560. Caramel Filling**

Melt in saucepan  
2 tablespoons butter, add  
2 tablespoons flour and when smooth add  
 $\frac{1}{4}$  cup brown sugar  
 $\frac{1}{4}$  cup white sugar  
 $\frac{1}{2}$  cup boiling water and  
Few grains salt. Stir and cook until thick. Add  
1 egg yolk, stir and cook 2 minutes over hot water,  
cool and add  
 $\frac{1}{2}$  teaspoon vanilla.

**561. Caramel Nut Filling**

Add to  
Caramel Filling (no. 560)  
 $\frac{1}{4}$  cup walnut meats cut in small pieces.

**562. Cherry Pie Filling**

Mix in top of double boiler  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{8}$  teaspoon salt  
2 tablespoons flour and  
2 tablespoons cornstarch. Add  
1 cup cherry juice, or syrup from canned cherries,  
heated to boiling point. Cook directly over fire for  
2 minutes. Add to  
2 egg yolks slightly beaten with  
1 tablespoon lemon juice and  
1 teaspoon butter. Cook over hot water for 15  
minutes. Use with  
Pitted cherries.

**563. Chocolate Cream Filling**

Scald

$\frac{2}{3}$  cup milk with  
 1 square chocolate and  
 $\frac{1}{2}$  tablespoon butter. Beat until smooth and use this  
 flavored milk for  
 Cream Filling (no. 567). For a fluffy filling add  
 1 egg white beaten stiff. For a richer filling add  $\frac{1}{2}$  cup  
 cream beaten stiff.  
 $\frac{1}{2}$  teaspoon raspberry extract may be used in place of  
 vanilla.

**564. Coconut Filling I**

Add to

Cream Filling (no. 567)  
 $\frac{1}{2}$  cup shredded cocoanut  
 $\frac{1}{2}$  tablespoon butter and  
 1 egg white beaten stiff.

**565. Coconut Filling II**

Melt

$1\frac{1}{2}$  tablespoons butter, add  
 2 tablespoons cornstarch and when smooth add  
 $\frac{1}{2}$  cup milk (cocoanut milk may be used if available).  
 Stir until boiling point is reached, then stir and  
 boil 2 minutes, cover and cook 15 minutes over  
 boiling water. Add  
 $\frac{3}{4}$  cup confectioners sugar  
 $\frac{1}{2}$  cup shredded cocoanut  
 $\frac{1}{4}$  teaspoon salt and  
 $1\frac{1}{2}$  tablespoons lemon juice. Cool before using.



**566. Coffee Evaporated Milk Filling**

Scald

- $\frac{3}{4}$  cup evaporated milk for 15 minutes, then chill thoroughly. Soak  
1 teaspoon gelatine in  
1 tablespoon cold water, dissolve over hot water and add  
3 tablespoons powdered sugar and  
1 teaspoon instantaneous coffee. Beat chilled milk and beat in very slowly the cooled gelatine.

**567. Cream Filling**

Scald

- $\frac{1}{2}$  cup milk. Mix  
1 egg yolk with  
2 tablespoons flour  
3 tablespoons sugar and  
Few grains salt, add the milk slowly, stir until smooth, return to double boiler and stir constantly until mixture thickens. Cover and cook 15 minutes, stirring occasionally. Cool and flavor with  
 $\frac{1}{4}$  teaspoon lemon extract or  
 $\frac{1}{2}$  teaspoon vanilla or other flavor.

**568. Butterscotch Cream Filling**

In top of double boiler melt

- 1 tablespoon butter, add  
3 tablespoons brown sugar, stir and boil for 1 minute.  
Add  
 $\frac{1}{2}$  cup milk and place over hot water until scalded. Use this flavored milk for Cream Filling (no. 567).

**569. Coffee Cream Filling**

Flavor

Cream Filling (no. 567) with  
1 to 2 teaspoons instantaneous coffee.

**570. Nut Cream Filling**

Add to

Cream Filling (no. 567)  
1 egg white beaten stiff  
 $\frac{1}{4}$  cup toasted almonds (no. 617) chopped, or  $\frac{1}{4}$  cup  
pecans broken in pieces. Flavor with vanilla.

**571. Fig Cream Filling**

Melt

1 tablespoon butter. Add  
2 tablespoons cornstarch and when smooth add  
 $\frac{1}{2}$  cup canned figs cut fine, with their syrup. Stir  
until mixture boils, boil 2 minutes, add  
 $\frac{1}{3}$  cup sugar, place over hot water and cook 15 minutes,  
stirring occasionally. Add  
1 tablespoon lemon juice and  
 $\frac{1}{2}$  teaspoon salt. Cool and fold in gently  
 $\frac{1}{2}$  cup cream beaten stiff.

**572. Frangipan or Macaroon Filling**

Add

$\frac{1}{4}$  cup macaroon crumbs to any  
Cream Filling (nos. 563 to 569).

**573. Cream Filling with Whipped Cream**

Add to any

Cream Filling (nos. 563 to 572) just before using  $\frac{1}{4}$  cup cream beaten stiff and 1 tablespoon sugar.

**574. Grapefruit Filling**

Mix in top of double boiler

$\frac{1}{2}$  cup sugar

Few grains salt

2 tablespoons cornstarch and

$\frac{1}{2}$  tablespoon butter. Add

1 egg yolk slightly beaten with

$1\frac{1}{2}$  tablespoons lemon juice

$2\frac{1}{2}$  tablespoons orange juice

$\frac{3}{8}$  cup grapefruit juice and

3 tablespoons citron cut in very thin pieces. Cook over direct heat until thick, stirring constantly, then cook over hot water 15 minutes.

**575. London Cream Filling**

Add to

Caramel Filling (no. 560)

$\frac{1}{4}$  cup pecan nut meats, cut fine, and

$\frac{1}{4}$  cup grapenuts. Serve in Pastry Shells (no. 405) with Whipped Cream (no. 289).

**576. Maple Cream Filling**

Use

$\frac{1}{4}$  cup maple sugar instead of other sugar in Cream Filling (no. 567) or flavor Cream Filling with Maple flavoring.

**577. Marshmallow Cream**

Use

Marshmallow Sauce (no. 271) or commercial Marshmallow Cream.

**578. Orange Cream Filling**

Mix in top of double boiler

3 tablespoons flour

Few grains salt and grated rind

 $\frac{1}{2}$  orange. Add $\frac{1}{2}$  cup orange juice and

$\frac{3}{4}$  tablespoon lemon juice. Place over hot water, stir until thickened, cover and cook 10 minutes, stirring occasionally. Add

1 tablespoon butter and

 $\frac{1}{2}$  cup sugar mixed with

1 egg yolk, and stir and cook 2 minutes. Cool and fold in

 $\frac{1}{3}$  cup cream beaten stiff.**579. Orange and Apple Filling**

Grate the rind and squeeze the juice of

1 orange, add

1 large apple, pared and grated, and

 $\frac{1}{2}$  cup sugar. Stir and boil 15 minutes. Use when cool.**580. Orange Filling**

Grate the rind of

 $\frac{1}{2}$  orange into saucepan, add $\frac{1}{4}$  cup sugar and

1 tablespoon cornstarch. Mix well, add

$\frac{1}{3}$  cup boiling water and cook and stir until thickened, then cook 15 minutes over hot water. Add  
 1 tablespoon butter, pour mixture over  
 1 egg, well beaten, return to saucepan, stir constantly and cook 1 minute. Add  
 3 tablespoons orange juice and  
 1 teaspoon lemon juice. Beat well and use when cool.

**581. Palm Beach Filling**

Add to  $\frac{1}{3}$  the recipe for  
 Soft Fluffy Frosting (no. 600)  
 1 tablespoon red candied pineapple cut in small pieces  
 1 tablespoon chopped almonds or almond paste  
 1 tablespoon chopped filberts  
 1 teaspoon orange juice and  
 1 tablespoon figs cut in small pieces.

**582. Pineapple Filling**

Put in saucepan  
 $\frac{1}{2}$  cup juice from canned pineapple  
 2 tablespoons lemon juice and  
 $\frac{1}{4}$  cup water. Heat to boiling point and add  
 3 tablespoons cornstarch mixed with  
 $\frac{1}{4}$  cup cold water and  
 Few grains salt. Stir until mixture boils and cook over  
 hot water 15 minutes. Add  
 $\frac{1}{2}$  cup pineapple cut in small dice and  
 1 egg yolk beaten slightly. Stir and cook 2 minutes.

**583. Pineapple Orange Filling**

Melt  
 1 tablespoon butter, and add  
 2 tablespoons cornstarch. When mixed add

Grated rind  $\frac{1}{2}$  orange

$\frac{1}{4}$  cup orange juice and

$\frac{1}{4}$  cup crushed pineapple. Bring to boiling point, stirring all the time. Cook 15 minutes over boiling water, add

$\frac{1}{2}$  cup sugar

$\frac{1}{4}$  teaspoon salt and

2 teaspoons lemon juice. Cool and fold in

$\frac{1}{2}$  cup cream beaten stiff.

#### 584. Raisin Filling

Add to

$\frac{1}{3}$  the recipe of

Soft Fluffy Frosting (no. 600)

$\frac{1}{3}$  cup seeded raisins cut in pieces

$\frac{1}{3}$  cup pecans cut in pieces

1 fig cut in pieces and

Few grains salt.

#### 585. Sour Cream Filling

In a double boiler top mix

$\frac{1}{2}$  cup sour cream

$\frac{1}{4}$  cup chopped raisins

$\frac{1}{3}$  cup sugar

Few grains cinnamon

Few grains nutmeg

Few grains clove

$1\frac{1}{2}$  tablespoons flour and

Few grains salt. Stir and cook until mixture thickens, cover and cook 10 minutes. Add

1 egg yolk and stir and cook 2 minutes.

**586. Strawberry Whip**

Wash

1 pint strawberries, hull and put in bowl with  
1 egg white unbeaten and  
1 cup sugar. Beat mixture with wheel beater until  
very light and thick. 1 grated apple, or 2 fresh  
peaches mashed, may be used in place of straw-  
berries.

**587. Whipped Cream Fillings**

See nos. 289 to 296.

## CHAPTER XV

### FROSTINGS AND MERINGUES

including

Confectioners, Butter and Cooked Frostings

#### 588. Confectioners Frosting

Put in bowl

2 tablespoons liquid (hot water, hot coffee, milk, maple syrup, fruit syrup or fruit juice, especially strawberry or orange, etc.), add more flavor if required, as

$\frac{1}{4}$  teaspoon vanilla or 1 teaspoon lemon juice and slowly stir in

$\frac{2}{3}$  cup sifted confectioners sugar or enough to make of the right consistency to spread. Color delicately with any food color, if desired.

#### 589. Butterscotch Frosting

Put

1 tablespoon butter and

2 tablespoons brown sugar in small saucepan and stir and boil 1 minute. Add

2 tablespoons milk and cook over hot water until syrup is melted. Add sifted

Confectioners sugar to make of the right consistency to spread.



**590. Chocolate Confectioners Frosting**

Melt

1 square chocolate in small saucepan over hot water,  
add

1 teaspoon butter and

2 tablespoons hot milk

$\frac{1}{4}$  teaspoon vanilla and enough

Confectioners sugar to make of the right consistency  
to spread.

**591. Orange Confectioners Frosting**

Add

Grated rind 1 orange to

$\frac{1}{2}$  teaspoon lemon juice and

1 tablespoon orange juice and let stand 15 minutes.

Strain and add gradually to

1 egg yolk slightly beaten. Stir in enough

Confectioners sugar to make of the right consistency  
to spread.

**592. Butter Frosting**

Work

4 tablespoons butter until creamy, add gradually

1 cup sifted confectioners sugar and add

$\frac{1}{2}$  tablespoon thin cream drop by drop until of the right  
consistency to spread or force through a pastry bag  
and tube. Flavor as desired. For decorating, color  
small portions of frosting in pastel shades, using  
food colors.

**593. Mocha Frosting**

Use

Strong coffee in place of cream in Butter Frosting (no. 592).

**594. Chocolate Mocha Frosting**

Add to

Mocha Frosting (no. 593)

1½ tablespoons sifted cocoa.

**595. Maraschino Frosting**

Add to

Butter Frosting (no. 592)

1 tablespoon maraschino syrup in place of cream.

**596. Japanese Frosting**

Work

4 tablespoons butter until creamy and add slowly while beating

1 cup sifted confectioners sugar. Beat

1 egg white until stiff, adding gradually

½ cup sifted confectioners sugar. Combine mixtures, add

½ teaspoon flavor and more sugar if needed.

**597. Japanese Mocha Frosting**

Flavor Japanese Frosting (no. 596) with  
1 teaspoon instantaneous coffee.

**598. Japanese Chocolate Frosting**

Add

1 tablespoon sifted dry cocoa to Japanese Mocha Frosting (no. 597).

**599. Double Boiler Frosting**

Put in top of double boiler

1 egg white

$\frac{2}{3}$  cup sugar

2 tablespoons cold water and

$\frac{1}{4}$  teaspoon cream of tartar. Beat with egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with egg beater until frosting will stand in peaks. Remove from range, add

$\frac{1}{2}$  teaspoon vanilla or other flavor and beat until thick enough to spread. Use in any way suggested for Soft Fluffy Frosting (no. 600).

1 to 2 squares melted chocolate may be folded in, if desired. For variety add

Candied fruit or raisins, dates or figs cut in pieces, or Nuts cut fine, alone or in combination. These may be added to part of the frosting and used between layer cakes, with remaining frosting for top and sides.

**600. Soft Fluffy Frosting or Boiled Frosting**

Put in saucepan

$\frac{2}{3}$  cup sugar

$\frac{1}{4}$  cup water and

$\frac{1}{8}$  teaspoon cream of tartar. Stir over low heat until sugar is dissolved, then increase heat and cook to 240° F. At this stage start testing for the long thread. Continue cooking until syrup spins a thread 12 to 15 inches long. Remove from heat. Beat

2 egg whites until stiff and add syrup slowly, beating constantly. Add

$\frac{1}{2}$  teaspoon vanilla or other flavor and continue beating until frosting will hold its shape. This may be colored delicately with any Food color.

**601. Caramel Boiled Frosting**

Use

$\frac{1}{4}$  cup brown sugar in place of  $\frac{1}{4}$  cup white sugar in Soft Fluffy Frosting (no. 600).

**602. Filbert Frosting**

Add

$\frac{1}{3}$  cup filberts to Caramel Frosting (no. 601).

**603. Marshmallow Frosting**

Add to

Soft Fluffy Frosting (no. 600)

1 teaspoon lemon juice and

9 marshmallows cut in halves. Place over hot water, folding over and over until it begins to get sugary.

This may be colored delicately with food colors.

**604. Mocha Marshmallow Frosting**

Omit

Vanilla from Soft Fluffy Frosting (no. 600) and use Strong coffee in place of hot water, or flavor with 1 teaspoon instantaneous coffee.

**605. Nougat Frosting**

Add

$\frac{1}{4}$  cup Nut Brittle (no. 652) to Soft Fluffy Frosting.

**606. Yellow Frosting**

Make

Soft Fluffy Frosting (no. 600), using 2 egg yolks in place of egg whites. Flavor with Orange extract or grated orange rind.

**607. Fudge Frosting**

Melt

2 squares chocolate over hot water, add 1 cup sugar 2 tablespoons flour and a few grains salt, mixed together. When smooth add  $\frac{1}{3}$  cup milk slowly. Stir until sugar is dissolved and cook until it forms a soft ball in cold water or to 232° F. Add 2 tablespoons butter and  $\frac{1}{4}$  teaspoon vanilla, cool, beat until of the right consistency to spread without running, and pour over the cake. If frosting becomes too thick, set the pan of frosting over hot water and stir until frosting softens, and then pour over the cake.

**608. Caramel Fudge Frosting**

Cook

$\frac{2}{3}$  cup sugar with  $\frac{1}{2}$  cup water to a thick syrup, reduce heat and cook until syrup is amber colored, being careful that it does not burn. Add  $\frac{1}{2}$  cup boiling water gradually and simmer until caramel is dissolved. Sift 1  $\frac{1}{3}$  cups granulated sugar with

1 tablespoon flour and  
 Few grains salt and add to first mixture with  
 2 tablespoons butter. Mix thoroughly and cook rapidly  
 to the consistency of molasses. Add  
 $\frac{1}{2}$  cup evaporated milk so gradually that the mixture  
 does not stop boiling and cook, stirring constantly,  
 to 236° F. or until the mixture forms a soft ball  
 when tried in cold water. Cool quickly, beat until  
 thick and creamy and spread at once on cake.

**609. Caramel Nut Fudge Frosting**

Add

$\frac{1}{2}$  cup chopped nut meats to  
 Caramel Fudge Frosting (no. 608) before spreading  
 on cake.

**610. Meringue**

Beat

2 egg whites until stiff, add slowly  
 3 tablespoons sugar and  
 $\frac{1}{4}$  teaspoon vanilla. Granulated, brown, powdered or  
 maple sugar may be used. Pile roughly on the dessert  
 or put on with pastry bag and rose tube, or fold into  
 cold dessert or use as suggested in nos. 611 to 613.

**611. Meringue Baked on Dessert**

Put

Meringue (no. 610) directly on the dessert or pie and  
 bake in a slow oven, 250° F., for 20 minutes, or  
 until meringue is a delicate brown. Increase heat  
 at the last, if not brown enough. When used to  
 cover ice cream, put into very hot oven, 450° F.,  
 or in broiling oven, to brown quickly before ice  
 cream melts.

**612. Meringue Baked on Water**

Half fill 8 muffin tins with Boiling water, put a spoonful of Meringue (no. 610) on top of the water and bake (no. 611). Remove carefully and place on tartlets, custard or other dessert.

**613. Meringue Steamed**

Drop Meringue (no. 610) by spoonfuls on hot water, keep at simmering point until puffed, skim off and serve on tartlets, custard or other desserts.

**614. Meringue with Gelatine**

Soak  
1 teaspoon gelatine in  
3 tablespoons cold water. Dissolve over hot water. Beat 2 egg whites until stiff. Strain gelatine onto eggs, beat well and add  
 $\frac{1}{2}$  cup powdered sugar, gradually, beating constantly.  
Pile on top of pie and serve cold.

**615. Meringue with Syrup**

Add  
1 tablespoon lemon juice to  
Boiled Frosting (no. 600). Use like any meringue (nos. 610 to 614).

**616. Nut Meringue**

Beat

- 2 egg whites until stiff and beat in gradually
- 3 tablespoons brown sugar and
- $\frac{1}{4}$  teaspoon vanilla. Fold in
- 2 tablespoons brown sugar and
- $\frac{1}{4}$  cup chopped nut meats. Use like any Meringue  
(nos. 610 to 614).



## CHAPTER XVI

### ACCESSORIES AND FLAVORS AND METHODS OF PREPARING DESSERT MATERIALS

The desserts in the preceding pages are quite complete as given, but many occasions arise when a more elaborate or a decorated dessert is desirable.

These accessories are called for in recipes in various parts of the book.

#### 617. Almonds

*To Blanch.* Cover almonds with Boiling water, let stand 2 minutes, drain, cover with Cold water and rub off the skins. Dry on a towel. *To Toast* (or to roast). Put in moderate oven, 350° F., and leave until light brown. Shake pan occasionally that they may toast evenly. *To Shred.* Cut lengthwise with a very sharp vegetable knife. *To Chop.* Use knife and cut in small pieces or use chopping bowl and knife. Food chopper may be used, adding occasionally a few drops of water. *To Color.* Mix Blanched Almonds, whole, shredded or chopped, with Food color, diluted with Water. Drain and dry on soft paper and use as a garnish on desserts or layer cake.

**618. Almond Flavor**

$\frac{1}{2}$  teaspoon almond extract may be used in place of vanilla in almost any dessert.

**619. Burnt Almonds**

Add

$\frac{3}{4}$  cup blanched chopped almonds to hot Caramel (no. 625). When cold pound or break in small pieces.

**620. Almond Paste**

This is purchased in 1 pound or 5 pound packages.

**621. Poached Apples**

Put in saucepan

1 cup sugar

1 cup water

1 tablespoon lemon juice

$\frac{1}{2}$  teaspoon vanilla and, if desired, a bit of

Red food color. Stir and bring to boiling point, add 2 apples, pared and cored and cut in halves. Cook until tender, drain and serve on

Ice cream, boiled rice, etc., with syrup as a sauce. Syrup may be colored and flavored with

Red Hot Cinnamon Candies. For

Apple Sauce, mash cooked apples or rub through a sieve.

**622. Poached Apricots**

Follow directions for  
Poached Fruit (no. 638).

**623. Bisque**

Add

$\frac{1}{4}$  cup chopped nuts and  
 $\frac{1}{4}$  cup macaroon crumbs to  
Spanish Cream (no. 120) or Bavarian Cream (no.  
127), Charlotte Russe or frozen desserts (Chapters  
VII and VIII).

**624. Butterscotch Flavor**

Melt

2 tablespoons butter in saucepan, add  
 $\frac{3}{4}$  cup brown sugar and stir over the fire and boil 1  
minute. Add to the scalded milk called for in many  
simple desserts, and omit other sugar.

**625. Caramel**

Put

$\frac{1}{2}$  cup sugar and  
 $\frac{1}{4}$  cup water in saucepan and boil to a light brown  
syrup or put sugar alone in frying pan and stir over  
low heat, until melted. This hardens very quickly.  
Add, as soon as melted, to scalded milk called for  
in many desserts and allow to dissolve there; or turn  
out on a buttered tin sheet and when cold break into  
crystals; or roll and pound to a powder. For  
Caramel Syrup, add  
 $\frac{1}{4}$  cup boiling water to hot caramel and simmer until  
caramel is melted.

**626. Cherries**

Maraschino cherries are purchased in bottles. They may be used as garnish in many desserts lacking in color. The syrup may be used for flavor.

Candied cherries are purchased by weight.

**627. French Chestnuts**

To shell and blanch chestnuts, make a cross cut on the flat side of

1 cup chestnuts, put in frying pan, add

1 teaspoon butter, shake over range until butter is melted and put in a hot oven, 400° F., for 5 minutes. Remove shells and skins together, with a small knife.

**628. To Cook Chestnuts**

Cover

Blanched chestnuts (no. 627) with boiling water, cook until tender and drain. These may be broken in pieces and added to custard or frozen desserts, or forced through a sieve and used as a garnish.

Vanilla Marrons are French chestnuts cooked in syrup and for sale in bottles.

**629. Chocolate**

Unsweetened chocolate is called for in recipes unless sweet or milk chocolate is specified. One square weighs 1 ounce.

Cocoa may replace chocolate. Use 5 tablespoons cocoa to replace 1 square or 1 ounce of chocolate in any recipe.

Chocolate shot is sweet chocolate purchased in tiny long particles.

**630.                      Cocoanut**

$\frac{1}{2}$  to 1 cup dry shredded or moist shredded cocoanut may be used in many desserts. Fresh cocoanut, grated, may be used. To *Toast Cocoanut*, put in moderate oven, 350° F., and leave until delicately brown, shaking pan occasionally that it may toast evenly. To *Color Cocoanut*, mix food color with few drops water, add shredded cocoanut and mix evenly. Use only enough color to give a delicate shade. Dry slowly and store in covered jelly glasses.

**631.                      Candied Cranberries**

Select

$\frac{1}{2}$  cup firm, red cranberries, wash, dry and prick each one 2 or 3 times with needle. Boil  
 $\frac{1}{2}$  cup sugar with  
 $\frac{1}{2}$  cup water until it spins a thread, 240° F., put in cranberries and cook gently to 232° F. or until syrup will jelly when tested from tip of spoon. Remove berries, one at a time, to wax paper and let stand in the air until well dried. Roll in Granulated sugar and use like candied cherries.

**632.                      Crystal Cups**

Put in smooth saucepan

2 cups sugar  
1 cup boiling water and  
 $\frac{1}{8}$  teaspoon cream of tartar. Stir until sugar is dissolved, bring to boiling point and let boil without stirring until syrup reaches 290° F., or until candy

cracks when tried in cold water. While syrup cooks, wash off sugar which adheres to sides of saucepan with a brush dipped in cold water. Set saucepan in boiling water. Brush over a timbal iron with

Oil and wipe with soft paper. Dip into syrup, taking care that syrup covers iron to only  $\frac{2}{3}$  of its depth. Remove from syrup, invert iron, and swing in front of an open window. As soon as cup is formed, take from iron. Cool iron and repeat. The syrup may be colored as desired before boiling. Arrange cups on a bed of

Spun Sugar (no. 672) and fill with candies or ice cream.

### 633. Crystallized Flower Petals

Coat

Fresh flower petals or small flowers on both sides with Egg white slightly beaten, using forefinger, and sprinkle each side with sifted

Granulated sugar. Put on wire cake cooler to dry. Rose petals, sweet peas and violets are especially attractive and satisfactory. Orange blossoms and mint leaves may be used.

### 634. Preserved Cumquats

Cut

1 cup cumquats in halves or slices. Cover with Cold water, bring to boiling point and boil 15 minutes. Drain and repeat twice, reserving the liquid. Put

1 cup sugar and

$\frac{1}{2}$  cup of the reserved liquid in saucepan. Stir until sugar is dissolved, bring to boiling point, add

Drained cumquats and cook until clear, 230° F. Seal in glass jars.

**635. Candied Cumquats**

Remove Preserved Cumquats (no. 634) from syrup, drain on wire racks and roll in Granulated sugar.

**636. Stewed Stuffed Dates**

Remove stones from 12 dates. Stuff with walnuts, broken in quarters. Cook 5 minutes or until plump in  $\frac{1}{2}$  cup pineapple syrup to which has been added  $\frac{1}{2}$  tablespoon lemon juice. Remove from syrup, roll in equal parts Nut meats chopped fine and Granulated sugar. Arrange around Fresh Pineapple Cream (no. 142) or any Vanilla Mousse or Ice Cream (Chapters VII and VIII), chill syrup, and pour around the mold.

**637. How to use Evaporated Milk**

To replace milk dilute with an equal amount of water. To replace cream, put Evaporated milk in top of double boiler and heat over hot water. Let it cook 15 minutes after milk is scalded. Pour into a bowl, cool, then chill for several hours. Turn into bowl, surround with ice and water and beat with egg beater until very light. One cup will increase in bulk 2 to 3 times. It may be used instead of "cream beaten stiff" in most desserts.

**638. To Poach Fruit**

Put strainer over saucepan, turn in canned fruit, drain, put fruit aside and cook syrup 10 minutes. Add sugar to taste if not sweet enough. Add fruit and cook 3 to 5 minutes, being careful that fruit does not lose its shape.

**639. Gelatine**

Measure

Granulated gelatine into a cup and for each level teaspoon add

1 tablespoon cold water or other liquid. When water is absorbed, set cup in a dish of

Boiling water and stir until gelatine is dissolved. Add a small amount of the dessert mixture and then strain into remaining mixture, and chill. Before it is firmly set, mixture may be beaten until light. In most recipes the soaked gelatine is dissolved by adding boiling water, or scalding with milk.

**640. Candied Grapefruit Peel**

Cut peel from

2 grapefruit in very narrow strips, removing the inner membrane. Cover with

Cold water, bring to boiling point and boil 20 minutes, drain and repeat twice. Finish like Candied Cumquats (no. 635). Long strips may be shaped like handles to use for baskets.

**641. Candied Orange Peel**

Prepare like Candied Grapefruit Peel (no. 640).



**642. Glacéed Tangerines, Cumquats, etc.**

Cook syrup as for Crystal Cups (no. 632), cooking to 310° F. Drop

Sections of tangerine

Whole cumquats

White grapes, with a bit of stem left on, or

Unhulled strawberries, one at a time, into the syrup.

Remove at once with a candy dipper, or fork, drain and place on an oiled tin sheet. Use the day they are made.

**643. Ginger, Preserved and Crystallized**

Ginger roots may be purchased, preserved in syrup or crystallized. Use  $\frac{1}{4}$  cup preserved ginger chopped fine, and 2 tablespoons syrup to flavor many desserts.

**644. Ice Block for Desserts**

Have a block of ice of an attractive size and shape to go on a serving tray or platter. If ice block is made in a mechanical refrigerator, the water may be colored before freezing. Select a bread pan or mold an inch or more smaller than the ice, place on center of ice and fill with boiling water. Hold in place until ice melts slightly. Turn out the water and add more boiling water until depression is large enough to hold the desired amount of dessert. Place on a heavy Turkish towel or napkin on a tray, pile dessert in the center and garnish with rose petals and ferns or other flowers.

**645. Macaroons**

4 dry macaroons, crumbled or rolled fine, may be added to many desserts. Macaroons may be purchased, or made at home, as follows:

Break

$\frac{1}{4}$  pound almond paste into small pieces and mix with the hands, adding gradually  
 $\frac{1}{2}$  cup sugar and  
2 egg whites. When well blended stir in  
3 tablespoons powdered sugar sifted with  
1 tablespoon pastry flour. Mix until stiff enough to hold its shape, adding more powdered sugar if necessary. Shape with pastry bag and tube on a tin sheet covered with thin paper. Lay a wet towel over the top and let stand from 5 minutes to 48 hours, then bake in a slow oven, 300° F., for 30 minutes. Remove from oven, invert paper and macaroons immediately, cover with a wet cloth so that they will steam, when macaroons may be easily removed from the paper.

**646. Marshmallows**

2 ounces marshmallows usually measure 1 cup put in lightly. Cut in pieces with scissors, dipped frequently in hot water. They may be added to many custards or frozen desserts.

**647. Marshmallow Bunnies**

Make two cuts  $\frac{1}{2}$  inch long on the edge of the top of a marshmallow for ears (tiny white candies may be put back of the ears to hold them up), make

2 tiny cuts on the bottom of the marshmallow between the ears to simulate the feet, and a little snip at the back and top of the marshmallow for the little tail. Use very tiny pink candies that come in the "hundreds and thousands," that you may purchase from dealers in confectioners supplies, for eyes and nose of the bunnies, or use a bit of food color and fine paint brush. Use to decorate cake or other dessert for children.

**648. Marzipan**

Put in saucepan

2 cups sugar

4 ounces glucose or

6 tablespoons white corn syrup and

$\frac{3}{4}$  cup water. Stir until sugar is dissolved and boil to 255° F., or until it forms a firm ball when tried in cold water. Add

14 ounces almond paste, just as it comes from the container. Mix with wooden spoon until smooth.

**649. Marzipan Flowers and Fruits**

Color

Marzipan as desired. For flowers and green leaves model each petal or leaf separately and fasten directly to the soft frosting of a cake, or complete flowers and buds and use as desired. Strawberries, apples and other fruits may also be shaped from the mixture.

**650. Melon Balls**

Shape

Cantaloupe or other melon in round balls, using French vegetable cutter. Serve in fruit cocktail glasses or as garnish for desserts.

**651. Nougat Basket**

Chop

1 cup roasted peanuts, sprinkle with  
 $\frac{1}{4}$  teaspoon salt and place in oven to become hot. Put  
 in saucepan  
 1 cup sugar  
 $\frac{1}{2}$  cup corn syrup and  
 $\frac{1}{2}$  cup water. Stir to dissolve sugar and cook to 295°  
 F., or until mixture is very brittle when tried in  
 cold water. Add  
 1 $\frac{1}{2}$  tablespoons butter and  
 $\frac{1}{2}$  teaspoon lemon extract, and the nuts, and shape on  
 the outside of an inverted shallow, greased dish.  
 From a portion of the mixture shape the handle.  
 When basket is firm, attach the handle by means of  
 melted syrup. Fill with  
 Cream Easter Eggs (no. 138) or other desserts.

**652. Nut Brittle**

This may be purchased and pounded until broken into small pieces for use in or on desserts.  
 To make at home add

$\frac{1}{3}$  cup chopped nut meats to hot caramel (no. 625) and turn into lightly greased pan.

**653. Nut Crisp**

This may be purchased and broken in fine pieces, to use in or on desserts, or made at home as follows: Melt in saucepan

- 2 tablespoons butter and add slowly
- 4 tablespoons sugar, stirring until sugar is melted. Cook and stir to a brown syrup. Add
- $\frac{1}{3}$  cup walnuts chopped fine, and pour out on slab to  $\frac{1}{8}$  inch thickness. Pat out with oiled rolling pin, cover top with
- 1 ounce coating chocolate melted and beaten with spatula until cool, and with
- 2 tablespoons nuts chopped fine. Let stand until chocolate is hard.

**654. Orange Marmalade**

Use commercial marmalade, or remove thin yellow skin from

- 3 large oranges and
- 1 lemon and cut in the finest possible shreds. Put in saucepan with
- $1\frac{1}{2}$  cups water and
- $\frac{1}{4}$  teaspoon soda and cook 10 minutes, stirring occasionally. Remove and discard white skin from fruit, cut fruit in thin slices crosswise, discarding seeds, then cut fine, discarding the hard center portion. Add fruit to the cooked skins and water, cover pan and simmer for 20 minutes. Measure the fruit and water, adding more water if necessary to make
- 3 solidly packed cups. Add
- $5\frac{1}{2}$  cups sugar. Boil gently 2 minutes, remove from fire, stir in

$\frac{1}{2}$  cup commercial pectin, let stand 5 minutes, with occasional stirring, then pour into glasses and cover with  
Melted paraffin.

**655.                    Ginger Marmalade**

Made like  
Orange Marmalade (no. 654). While fruit is cooking, chop  
2 cups crystallized ginger and add when adding sugar.

**656                    Frozen Orange Roses**

Grate yellow rind from  
 $\frac{1}{2}$  orange, add  
3 tablespoons orange juice and  
1 tablespoon corn syrup and let stand one-half hour.  
Beat  
 $\frac{1}{2}$  cup cream until it begins to thicken, add  
1 tablespoon sugar and  
Orange juice slowly, add a little  
Yellow or orange color and beat until stiff. Put through  
pastry bag and tube into electric refrigerator pan  
and leave 3 hours or until frozen. Use as garnish on  
hot, cold or frozen desserts.

**657.                    Stuffed Preserved Oranges**

Wipe  
Oranges, make three holes through the orange at right  
angles to one another with a pencil-shaped vegetable  
cutter  $\frac{3}{8}$  inch in diameter. Stuff with  
Raisins, candied cherries and strips of candied pine-  
apple, first filling the center and then one hole after  
the other. Cover with

Cold water, bring to boiling point and boil for 20 minutes. Drain, cover with water and repeat three times. Drain, cover with a syrup made of

2 parts sugar to

1 part of water and cook to 220° F. Remove from fire and let stand until cold. Again bring to boiling point and cook to 220° F. and let stand until cold. Repeat until the skin is tender enough to pierce with a toothpick. Bring to boiling point, put into sterilized jars and seal. These may be served cut in slices or as a garnish for desserts.

#### 658. Pastry Bags

Cut diagonally in two, thin tough paper measuring  $8\frac{1}{2}$  by 11 inches. Hold one long point of paper in each hand and wrap around, making a cornucopia with a very sharp point. The point should come in the middle of the longest side. The three corners of the triangular piece of paper should come together at the open end, where they can be turned in several times so that the cornucopia will hold together firmly. Cut off the point straight across for a plain tube, V-shape for a leaf tube, and like an M for a star tube. When frosting of only one color is used, a cloth bag and metal tubes are desirable. Large tubes are used in a cloth bag for Choux Paste (no. 394), Lady Fingers (no. 511), Whipped Cream (no. 289), etc.

#### 659. To Fill Pastry Bags

Put frosting or other mixture into the bag, having it not more than one-third full. Bring the

edges of the open top together, turn down the right-hand corner, then the left-hand corner. Then fold over twice and continue to fold the paper tube down to the frosting. If using a cloth bag, twist the bag just above the mixture. This is done in order that all the mixture may be forced out through the tube at the lower end of the bag and to prevent any of it coming out at the top.

**660. To Decorate with Pastry Bag**

Hold bag in palm of hand with thumb and forefinger, grasping bag above the filling. Force filling gently through the tube to make whatever design is desired.

**661. Peanut Brittle**

$\frac{1}{8}$  to  $\frac{1}{4}$  pound Peanut Brittle chopped fine may be used in mousse or ice cream or other desserts containing whipped cream. It may be made like Nut Brittle (no. 652).

**662. Poached Peaches**

Make like  
Poached Fruit (no. 638).

**663. Poached Pears with Ginger**

Put  
1 cup syrup from canned pears in saucepan with  
 $\frac{1}{3}$  cup sugar and  
2 tablespoons ginger syrup. Add  
4 halves of pears and simmer 15 minutes. Remove pears to a large plate, brush each delicately with



Pink food color and chill. Cook syrup until thick, then chill. Serve with

Ginger Ice Cream (no. 201) or other desserts.

**664. Pineapple**

Pineapple may be purchased in cans as Sliced, Broken or Crushed. Use  $\frac{1}{2}$  to 1 cup pineapple and omit an equal amount of milk in many desserts.

**665. Candied Pineapple**

Drain

1 can sliced pineapple and place in dripping pan. Boil 6 cups sugar and  $3\frac{1}{2}$  cups water to  $216^{\circ}$  F. and pour over the fruit, let stand two days, drain the syrup, repeat process, boiling to  $218^{\circ}$ ,  $220^{\circ}$ ,  $222^{\circ}$ , and  $224^{\circ}$  F., leaving the syrup on the fruit two days each time. Cook to  $227^{\circ}$  F. and when cool pour over the fruit and let stand several hours. Lift fruit very carefully and let it drain until covered with crystals. Add Food color to the original syrup to make red or green candied pineapple.

**666. Pistachio Nuts**

Blanch like

Almonds (no. 617). For *Pistachio Flavor* use  $\frac{1}{3}$  teaspoon almond extract and 1 teaspoon vanilla in white desserts, and add Green food color to make a delicate shade.

**667. Praline Powder**

Pound

Nut Brittle (no. 652) and rub through a strainer.

**668. Preserved Rose Petals**

Measure lightly

1 ounce (2 cups) fresh rose petals, cover with  $\frac{3}{4}$  cup cold water and let stand over night. Strain and reserve the liquid. In a bowl put rose petals alternately with

$\frac{7}{8}$  cup sugar and

2 tablespoons of the rose water. Let stand 24 hours.

Add

2 tablespoons of the rose water and

1 teaspoon lemon juice. Boil gently to 220° F., adding gradually remaining

Rose water. Turn into a small glass. It should be of the consistency of honey.

**669. Prune Conserve**

Soak

1 pound prunes until soft in

2 cups cold water. Stone and cut in pieces, add

$\frac{1}{2}$  cup raisins and

1 cup sugar. Cut

$\frac{1}{2}$  orange in very thin slices, discarding seeds, extract juice from the other half of orange and from

$\frac{1}{2}$  lemon. Add to first mixture, bring to boiling point and let simmer 1 $\frac{1}{4}$  hours, stirring occasionally to prevent burning. Add

$\frac{1}{2}$  cup walnut meats cut in pieces. Pour into sterilized glasses and cover with paraffin. If desired, serve garnished with

Lady Fingers (no. 511) and

Whipped Cream (no. 289).

**670. Prunecots**

Wash

8 apricots and

8 prunes. Put in saucepan, cover with cold water and soak over night. Bring to boiling point, cook until soft, add

$\frac{1}{2}$  cup sugar and cook until syrup is well reduced.

**671. Rhubarb Juice**

Wash

Rhubarb and cut in small pieces. To 3 cups rhubarb add 3 cups water, cook 10 minutes and strain.

**672. Spun Sugar**

Have ready two parallel, horizontal bars about three feet apart, letting them rest on the backs of two chairs or on two tables, with paper beneath to protect floor from sugar. Cook

2 cups sugar

1 cup water and

$\frac{1}{8}$  teaspoon cream of tartar to 310° F., or until it just begins to discolor. Remove from heat, dip sugar spinner or two forks in syrup, or use knitting needles stuck into a large cork, and shake quickly back and forth between the two bars. Syrup will spin long threads, which should be gathered up from time to time and placed on a cool platter. It keeps best if put in a tightly covered box or pail in the refrigerator until ready for use. If spun sugar is to be colored, food color should be added before boiling the sugar.

**673. Strawberry Jam with Pectin**

Wash, hull and slightly mash enough Strawberries to make 2 cups when packed solid. Put in saucepan with

3 cups sugar, mix thoroughly, bring to boiling point and boil vigorously 1 minute over hot fire, stirring constantly. Add

$\frac{1}{4}$  cup commercial pectin, mix thoroughly. remove from fire, skim, and when slightly cool pour quickly into sterilized glasses. This is a popular dessert with

Cream Cheese and Crackers.

**674. Whipped Cream Roses, Leaves, etc.**

Use

Colored Whipped Cream (no. 292) and force through pastry bag and tube (see no. 660). Pink roses, yellow roses, pink sweet peas, green leaves and many other designs may be made as a garnish on desserts. The decorations may easily be frozen if placed in freezing compartment of mechanical refrigerator.

## CHAPTER XVII

### DESSERTS FOR HOLIDAYS AND SPECIAL OCCASIONS

including

Combinations or Desserts that carry  
out appropriate color schemes.

#### New Year's Day

Angel Parfait (no. 170).

#### Lincoln's Birthday

Chocolate Roll (no. 510), decorated with  
Mocha Frosting (no. 593); or  
Chantilly Mousse (no. 148) with  
Melba Sauce (no. 274) on blue plates.

#### St. Valentine's Day

Holiday Plombiere (no. 332), decorated with hearts,  
cupids, and bows and arrows made from  
Marzipan (no. 648), colored red; or  
Valentine Bombe (no. 390); or  
Chantilly Tart, made with  
4 hearts of Meringue (no. 351), put together with  
3 layers of pink ice cream; or  
Strawberry Ice Cream (no. 208), cut out in heart  
shape, surrounded with  
Marshmallow Sauce (no. 271); or

Strawberry Mousse (no. 167), served in paper cases with half a strawberry on top, cut in heart shape. Decorate paper cases with lace paper and tiny red hearts, using doilies or Valentine material.

### Washington's Birthday

Holiday Plombiere (no. 332), decorated with tiny hatchets made from  
 Marzipan (no. 648); or  
 Chocolate Roll (no. 510), decorated with a small metal hatchet and tiny cherries and green leaves made from  
 Marzipan (no. 648); or  
 Valley Forge Ice Cream (no. 391); or  
 Vanilla Ice Cream (nos. 187 to 192) with  
 Cherry Sauce (no. 240); or  
 Cherry Bisque (no. 149); or  
 Washington Pie, Standard Layer Cake (no. 513), filled with  
 Cherry Jam, covered with  
 Confectioners Frosting (no. 588) and decorated with a tree of  
 Angelique and  
 Candied cherries or tiny red bottled grapes.

### St. Patrick's Day

Irish Icebergs (no. 342); or  
 Vanilla Ice Cream (nos. 187 to 192), rolled in  
 Green Cocoanut (no. 630) with  
 Pineapple Mint Sauce (no. 283); or  
 Chocolate Ice Cream (no. 197) with  
 Peppermint Syrup (no. 281); or

Pistachio Ice Cream (no. 205); or  
 Small potato-shaped Chocolate Mousse (no. 150) or  
 ice cream rolled in cocoa; or  
 Marzipan (no. 648) potatoes rolled in cocoa, as a gar-  
 nish, in a Nougat Basket (no. 651).

### Easter

Bunny Cake (no. 524); or  
 Decorated Mold (no. 324); or  
 Angel Parfait en Surprise (no. 299); or  
 Angel Sandwiches (no. 300); or  
 Flowering Ice Cream (no. 327); or  
 Ice Cream in large, egg-shaped Meringues (no. 351);  
 or  
 Maple Parfait (no. 176) and Butterfly Cake (no.  
 525); or  
 Cream Eggs (no. 138) in Nougat Baskets (no. 651);  
 or  
 French Ice Cream (no. 190), decorated with  
 Yellow Whipped Cream (no. 292) and surmounted  
 with tiny candlestick and lighted candles.

### May Parties

Basket of Sponge Cake (no. 505); or  
 May Basket Cake (no. 349); or  
 Ice Cream in flower pots (no. 327) with spring flowers.

### Weddings

Brunswick Rosebud (no. 306); or  
 Bridal Cream (no. 305); or  
 Raspberry Banana Bombe (no. 380); or  
 Coffee Ice Cream Bombe with Vanilla Mousse (no.  
 145) and nuts.

**Decoration Day**

Praline Ice Cream (no. 206) with  
Melba Sauce (no. 274) on blue plates.

**Fourth of July**

Raspberry Sherbet (no. 224) and  
Banana Mousse (no. 146) with flag in center; or  
Columbia Mousse (no. 316); or  
June Sundae (no. 344); or  
Marshmallow Mousse (no. 159); or  
Strawberry Ice Cream (no. 208) molded with  
Strawberry Ice (no. 228) in  
Lady Finger Box (no. 343) with bachelor's-buttons  
outside box; or  
Orange and Pineapple Ice Cream (no. 203) with  
Strawberry Sauce (no. 288).

**Garden Party**

Vanilla Mousse (no. 145) with  
Fresh Apricot Purée (no. 233); or any  
Frappé or Sherbet (Chapter VIII).

**Labor Day**

Banana Mousse (no. 146) with  
Orange Sauce (no. 277); or  
Peach Melba (no. 372); or  
Pear Sultan (no. 375).



**Columbus Day****Serve**

Vanilla Ice Cream (nos. 187 to 192) with  
Melba (no. 274) or Loganberry Sauce (no. 267); or  
Tutti Frutti Mousse (no. 169) with  
Green Skinless Bottled Grapes; or  
Pistachio Parfait (no. 165) with  
Whipped Cream (no. 289) and  
Red Skinless Bottled Grapes; or  
Chestnut Ice Cream (no. 196) with  
Cherry Sauce (no. 240); or  
Columbia Mousse (no. 316).

**Hallowe'en**

Fruit in Orange Skin (no. 220); or  
Hallowe'en Bombe (no. 331); or  
Bombe de Pomme (no. 304); or  
French Ice Cream (no. 190) and  
Chocolate Ice Cream (no. 197); or  
Orange Sherbet (no. 219) and  
Chocolate Ice Cream (no. 197); or  
Chocolate Cake (no. 515) with  
Orange Filling (no. 578) and  
Orange Frosting (no. 591); or  
Molded Orange Jelly (no. 117) with  
Whipped Cream (no. 289); or  
Baked Apples with  
Frozen Orange Roses (no. 656); or  
Peach Ice Cream (no. 204); or  
Raisin Ice Cream (no. 207).

### Armistice Day

Caramel Nut Ice Cream (no. 195), cut tent-shape, with tiny flag at the top or in front, with Caramel Sauce (no. 239); or Waffles (no. 36) with Vanilla (no. 209) or Caramel Ice Cream (no. 195), Hot maple syrup, and toasted almonds (no. 617) or other nut meats.

### Thanksgiving

Frozen Chocolate Plum Pudding (no. 199); or Suet Pudding (no. 89); or Steamed Spice Pudding (no. 88); or Individual Mince or Pumpkin Pies (no. 437 or no. 451) with Frozen Orange Roses (no. 656) or Vanilla Ice Cream (no. 209).

### Christmas Day

Christmas Bombe (no. 313); or Christmas Ice Cream (no. 314); or Strawberry Ice Cream and Pistachio Ice Cream (no. 208 and no. 205); or Star Cake with Candles (no. 535); or Steamed Fruit Pudding (no. 86).

### Afternoon Parties

Violet Frappé (no. 232); or Biscuit Tortoni (no. 172); or any Mousse or Parfait (Chapter VII) frozen in soufflé cases.

**An Announcement Party**

Strawberry and Pineapple Sherbet (no. 229) and  
White Layer Cake (no. 517); or any  
Ice Cream (Chapter VIII) in  
Meringue Basket (no. 354).

**Bridge Parties**

Chocolate Ice Cream (no. 197) and  
Raspberry Sherbet (no. 224); or  
Chocolate Ice Cream (no. 197) and  
Cherry Bisque (no. 149); or  
Strawberry Ice Cream (no. 208) and  
Orange Pineapple Ice Cream (no. 203); or  
Luxuro Eclairs (no. 347).

**Evening Spreads**

Vassar Devils (no. 392); or  
Peach Glacée Trocadéro (no. 371); or  
Leony Bombe (no. 345).

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