

Specialties



PECAN CHEESE CAKE

Ingredients
 2 cup cream cheese
 1 cup of 35 per cent cream
 1 cup of brown sugar
 2 cups of pecans (pieces or whole)
 4 eggs, medium size
 1 full cup of graham crumbs

Topping
 1 cup brown sugar
 2 oz. 35 per cent cream

Preheat oven to 350 degrees F. In a 2 litre food processor or bigger put all ingredients EXCEPT graham crumbs. Turn it on high for about 2½ minutes. Then after place graham crumbs on bottom of a 9 inch spring pan. It should be about 3 inches high. After crumbs are firmly pressed down, place cream cheese mixture in spring pan. Put in oven that has already

been preheated to 350 degrees. Bake for about 1½ hours. The middle should be firm if you press your finger in the centre. It should not stick. If it does cook for no more than 10 minutes more. Shut oven off and leave in oven for one more hour. Remove and cool for about 3 hours. For topping place 1 cup brown sugar and 2 oz. 35 per cent cream in sauce pan. Whip well so there is no lumps.

Bring to a boil and remove from heat. Pour over top of cheese cake. Let it cool then refrigerate. Cut, it should make 12 slices. Garnish with whip cream rosette and a whole pecan also any fruit that is in season.

Emanuel Brasil
Georgetown, Ont.

CHEESECAKE

2 packages cream cheese softened
 4 eggs
 1 cup sugar
 2 tsp. vanilla

1. In blender or a large mixing bowl with mixer on highest speed, mix all ingredients until smooth.

2. In a large microwave-safe bowl, cook mixture 10-12 min. or power level 7. Wisk every 2 min. to prevent lumping.

3. Pour into prepared 10" graham crust. Bake at 350 F in oven for 20 min. or until set.

4. While cake is baking thaw 1 pkg. unsweetened frozen fruit on low heat in saucepan. Sprinkle ¼ cup sugar and 1 tsp. cornstarch over frozen fruit. Stir occasionally. Cook until mixture boils and thickens.

Pour over cheesecake and refrigerate at least 3 hrs.

Wendy McLaughlin,
Georgetown.

FRUIT TORTE

½ cup shortening
 1 cup sugar
 1 cup flour
 1 tsp. baking powder
 ½ tsp. salt
 2 eggs
 2 cups of fresh fruit (any of these is delicious: blueberries, sliced peaches, apricots, well drained, sliced apples, etc.

Cinnamon
 Cream sugar with shortening, add eggs.

Combine flour, teasp. baking powder, salt and add to mixture. Place in 9" springform pan. Cover top with fruit. Sprinkle top with cinnamon. Bake at 350 F for 1 hour. Even more delicious with ice-cream.

Mrs. Meri Jefkins
Etobicoke.

FLAKY CHEESECAKE MINCEMEAT TARTS

Pastry

- ¾ cup lard and ¼ cup butter
- 2 cup all-purpose flour
- 2 tsp. lemon juice
- ½ cup cold water
- few grains salt
- ¾ cup of flour for rolling pastry

Cut lard and butter into flour and salt. Add a little water and lemon juice and work into flour, lard mixture. Add remaining water gradually, a little at a time and work into pastry. Form pastry into a large ball. Gently roll in flour. Wrap and chill overnight in fridge. Using half the pastry and ¾ cup of flour, roll carefully from centre. Cut circles and line tart pans or muffin pans. Repeat with second half. 24 tart-shells. Freeze remaining pastry.

Filling

- 3½ cups prepared mincemeat
- 2 8 oz. pkgs. cream cheese (softened)
- 5 well-beaten eggs
- 2 cups sour cream
- 1 tsp. grated lemon peel
- 3 tsp. rum (or rum flavouring)
- 1 cup sugar
- 2 tbsp. flour

Spoon mincemeat into tart shells. Add cheese to well-beaten eggs and heat until smooth. Blend in sour cream, lemon peel and rum. Add sugar and flour and mix well. Pour over mincemeat in tart shells. Bake in moderate oven 375 degrees F. for 25 to 30 minutes or until lightly browned. Cool top with half a glazed cherry or serve plain.

Doreen Long,
Georgetown, Ont.

LEMON CHEESE CAKE WITH ALMONDS

- 1 cup all-purpose flour
- ½ cup soft butter
- 1/3 cup ground almonds
- 8 oz. package cream cheese
- ½ cup icing sugar
- ½ tsp. vanilla extract
- 1 cup whipping cream, whipped
- 1 7.5 oz. pkg. lemon pie filling
- 2 egg yolks
- 1/3 cup cold water
- 2 cups boiling water
- ¼ cup sliced almonds (toasted)

Mix flour, butter, ground almonds and sugar together until mixture forms a ball and is well combined. Press into an 8" square pan. Bake at 350 degrees F for 15-20 minutes. Until golden. Cool.

Beat cheese, icing sugar and vanilla together until smooth. Fold in half the whipped cream. Spread over cooled crust.

Prepare pie filling according to package instructions omitting butter. Cool to lukewarm, stirring occasionally. Spread over cheese layer. Refrigerate until cold.

Spread remaining whipped cream over lemon layer. Refrigerate. Garnish with almonds just before serving.

Joe Morrow,
Georgetown, Ont.

CHERRY CHEESE TARTS

- 1 can pie filling
- 1 small box vanilla wafers
- 1 16 oz. pkg. cream cheese
- 2 eggs
- 1 1/3 cup sugar
- 1 tsp. vanilla
- 1 tbsp. lemon juice

Beat cheese then add sugar, eggs, vanilla. Beat well. Put cupcake liners into cupcake pan. Put in vanilla wafers. Fill each cup with 1½ tablespoon of cheese mixture. Bake at 350 degrees F. for 15 minutes. Cool and put filling on top.

S. Sutton,
Mississauga, Ont.

BRAN LOAF

The following recipe is wonderful and quick. Best hot and buttered.

- 1 cup flour
- 1 cup natural bran
- 1 cup brown sugar
- 1 tsp. baking powder
- 1 cup raisins
- 1 cup milk

Mix all ingredients together. Pour in loaf pan. Put in 350 F oven for 1 hour. Test before removing from pan.

Mrs. J. Hickey
Georgetown.

Desserts

OLDE ENGLISH TRIFLE

- 1 sponge cake (pound cake if necessary)
- 1 large can (fruit cocktail)
- 2 pkgs. jello
- sherry
- custard
- cream topping (whipped)
- coconut and colored topping (optional)
- large punch bowl

Put cake in punch bowl. Fill bottom and sides. Pour approximately ½ bottle of sherry over cake and allow to sit overnight. Drain fruit cocktail and spread evenly over cake. Make jello and pour over fruit and cake and refrigerate to set. Make a thick custard and pour over set jello. Keep refrigerated. When set and before serving, top with whipped cream (and) decorations.


Ian Lee,
Ballinacra, Ont.

MOCHA ICING

- 1 kg. box icing sugar
- ½ to 1 cup cocoa
- 2 tsp. of Sanka. Dissolved in top of water
- ¾ cup butter

1 cup whipping cream
 1 oz. Kalhua or coffee liqueur
 Combine ingredients and whip until light and fluffy. Add milk to dilute it if too thick.

Patricia Pennacchietti,
Georgetown, Ont.



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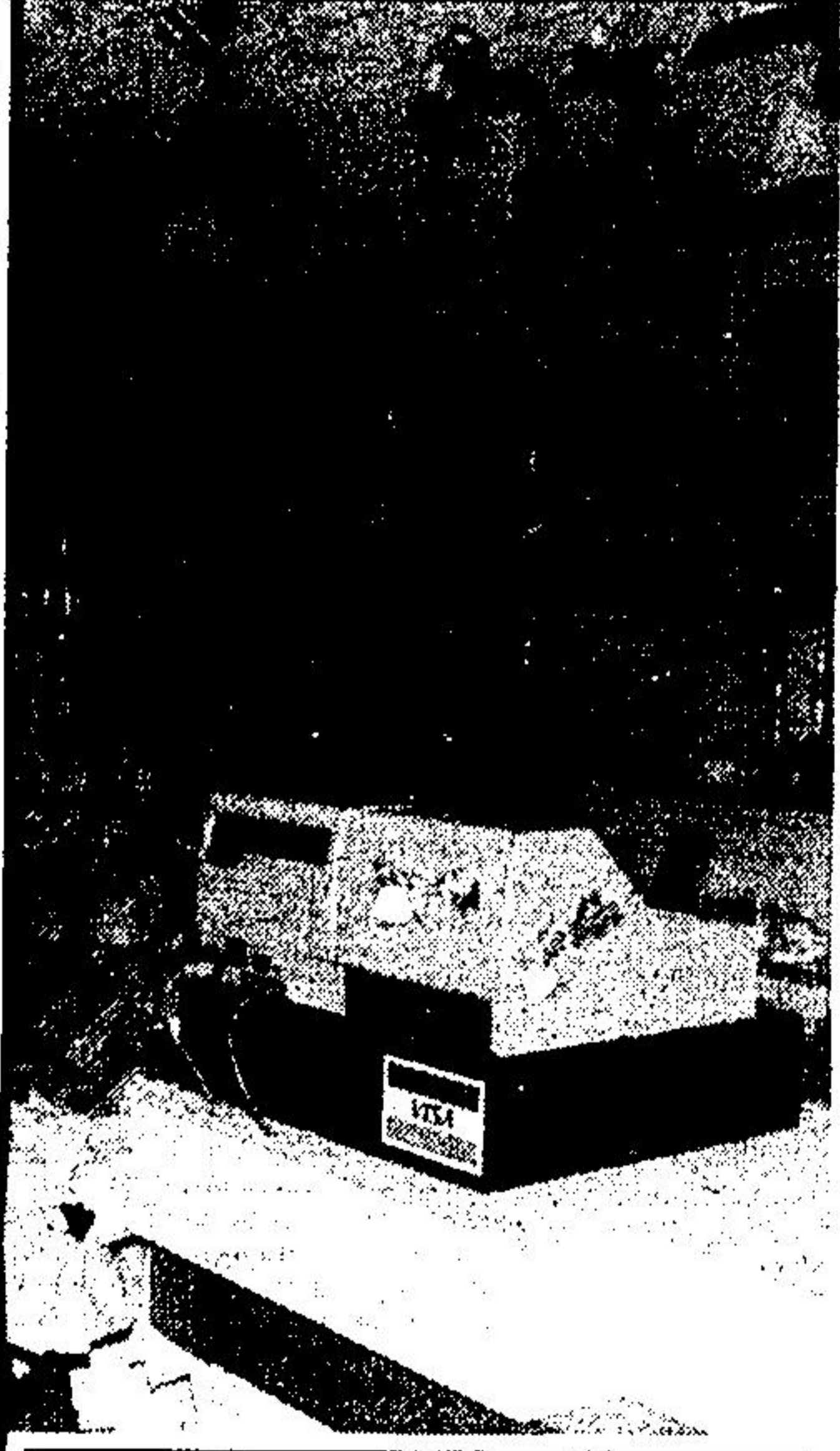
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