

Desserts

PEACH-A-BERRY COBLER

(6 servings)

- 1 tbsp. cornstarch
 - ¼ cup brown sugar
 - ½ cup cold water
 - 2 cups sugared sliced peaches*
 - 1 cup blueberries*
 - 1 tbsp. margarine
 - 1 tbsp. lemon juice
 - 1 cup sifted flour
 - ½ cup granulated sugar
 - 1½ tsp. baking powder
 - ½ tsp. salt
 - ½ cup milk
 - ¼ cup soft butter
 - 2 tsp. sugar
 - ¼ tsp. nutmeg
 - ¼ whipping cream or ice cream (optional)
- Preheat oven to 350 degrees F. Mix first 3 ingredients. Add peaches and blueberries. Cook and stir until mixture thickens. Add margarine and lemon juice. Pour mixture into ovenproof dish. Sift dry ingredients. Add butter and milk all at once and beat smooth. Pour over fruit mixture. Sprinkle 2 tsp. sugar and nutmeg over batter. Bake for 30 min. Serve warm with whipped cream or ice cream.
- * If canned or frozen fruits are used, drain well and substitute ½ cup syrup for water.

Carmen Stoehr,
Acton, Ont.

PINEAPPLE CREAM

- 4 egg yolks
 - ½ cup granulated sugar
 - ¼ cup pineapple juice
 - 1 pkg. (7 g.) unflavoured gelatin powder
 - ¼ cup water
 - 4 egg whites
 - ½ cup granulated sugar
 - 1 cup whipping cream
 - 1 cup drained crushed pineapple
- Beat egg yolks, sugar and pineapple juice until smooth and thickened. Sprinkle gelatin over water in small saucepan. Let stand 5 minutes, then heat to dissolve. Beat into egg mixture. Beat egg whites until soft peaks form. Gradually beat in sugar until stiff. Beat cream until stiff. Fold egg whites in egg yolk mixture. Fold in cream. Chill for ½ hour, then fold in pineapple. Return to fridge. Top with more pineapple and more whipped cream or chocolate curls and cherries.
- This dessert is best made the day before serving. This allows pineapple flavour to come through.

Doreen Long,
Georgetown, Ont.

RHUBARB DESSERT

- 1½ cup brown sugar
 - ½ cup shortening
 - 1 egg
 - 1 cup sour milk
 - 2 cups flour
 - 1 tsp. baking soda
 - ½ tsp. salt
 - 1½ cup rhubarb chopped (fresh or frozen)
- In large bowl cream shortening and sugar. Add egg to creamed mixture. Add dry ingredients alternately with sour milk. Turn into greased 9" x 13" pan. Cover with a mixture of ½ cup sugar and 1 tsp. cinnamon. Bake at 350 degrees F. for 30 to 40 minutes. Serve warm or cool for dessert. (Apples can be used in place of rhubarb).

Marty Stark,
Guelph, Ont.

FUDGE PUDDING

- 1 cup sifted flour
 - 2 tsp. baking powder
 - ½ tsp. salt
 - 1 tsp. vanilla
 - 2 tbsp. melted shortening
 - 1¾ cups hot water
 - ¾ cups white sugar
 - 6 tbsp. cocoa
 - ½ cup milk
 - ¾ cup brown sugar
- Sift flour, baking powder, salt, white sugar (granulated) and 2 tsp. cocoa. In separate bowl stir together milk, vanilla and shortening. Add to dry ingredients. Pour into greased 9" pan. (Batter will be thick).

Mix brown sugar and remaining 4 tsp. cocoa. Sprinkle over batter. Pour hot water over surface of uncooked batter. Bake at 350 degrees F. for 40 mins. Serves 6.

Wendy McLaughlin,
Georgetown, Ont.

UPSIDE DOWN PUDDING

- 1 cup sifted flour
 - 2 tsp. baking powder
 - ½ tsp. salt
 - ¼ cup white sugar
 - 2 tsp. shortening
 - 1 cup raisins
 - ½ cup milk
- Sift flour, baking powder and salt. Add sugar. Cut in shortening, blend until mealy. Add raisins and milk. Mix, turn into baking dish. Mix 1 cup brown sugar, 1¼ cup boiling water and 1 tsp. butter. Pour over batter. Bake in 375 degree F. oven for 30 minutes, or until batter rises to top.

Darlene Woodfinden,
Georgetown, Ont.

BUTTER TART SQUARES

- 1 cup all-purpose flour
- ¼ cup sugar
- ½ cup butter
- 2 eggs, lightly beaten
- 1 cup packed brown sugar
- 2 tsp. all-purpose flour
- ½ tsp. baking powder
- ½ tsp. vanilla
- pinch of salt
- 1 cup of raisins (optional)
- ½ cup chopped pecans (or walnuts)

Combine 1 cup flour and sugar. Cut in butter until mixture resembles course meal. Press into ungreased 9" square pan. Bake 350 degrees F for 15 minutes.

Beat together eggs, brown sugar, 2 tsp. flour, baking powder, vanilla and salt. Stir in raisins and nuts. Bake at 350 degrees F. for 25 minutes or until filling is almost firm. Cool, cut in squares.

Carie Gemmel
Georgetown, Ont.

DATE SQUARE

- 1 2/3 cup pitted dates
 - 2/3 cups water
 - 2 tsp. brown sugar
- Put into saucepan and bring to a boil until it becomes soft.
- Mix:
- 2 cups rolled oats
 - 1/3 cup flour
 - ½ tsp. baking soda
 - 1 tsp. salt
 - 1 cup brown sugar
 - 2/3 cup melted butter

Put half of this into a pan about 9 x 9, spread across the bottom, then put your date mixture across the top, then put the rest of the dry ingredients on top. Put in to over at 350 degrees F for 35 minute.

S. Sutton
Mississauga, Ont.

KIFLE

- Dough:
- 5 cups flour
 - 4 egg yolks
 - 1 fresh yeast
 - ½ pint sour cream
 - 1 lb. butter
- Put ½ cup flour in small bowl, break up yeast and get it as smooth as possible, then add butter and mix well again. Beat 4 egg yolks and add sour cream in large mixing bowl, add flour and flour mixture, mix together. Knead a bit and cover bowl with wax paper and refrigerate overnight.

Grate 1½ cups of walnuts very fine. Beat 4 egg whites until frothy (not stiff), add 2 teaspoons vanilla and ½ cups sugar (more sugar if you want it sweeter). It is best to cut this part in half because egg whites sometimes get watery. Take about 2 tablespoons or 3 dessertspoons of batter (flatten first) and roll out on fine sugar.

Cut into wedges. Add a little filling to each wedge. Start at the wide part and roll to point. Put them on an ungreased cookie sheet with the point at the bottom.

Bake at 375 degrees F. to 400 degrees F. for 15 to 18 minutes. Makes about 5-6 dozen delicious crescent cookies.

Carie Gemmel
Georgetown, Ont.

RUSSIAN COOKIES

- 2 eggs (yolks) beaten
- ¼ cup butter or marg
- 1 cup sugar
- ¼ cup oil
- ¼ cup sour cream
- 1 teaspoon vanilla
- 2 cups flour
- Allittle salt
- 1 cup chopped nuts (walnuts or pecans)
- 1 cup golden raisins
- powdered sugar

Blend egg yolks with butter and sugar. Add oil, sour cream and vanilla. Add flour, dash of salt, nuts and raisins. Blend well with hands. Divide dough into 3 parts (1 cup each). Shape into logs 1½ inches in diameter. Place each strip in greased cookie sheet, bake at 350 F 35 to 40 minutes.

Sprinkle with powdered sugar while warm. Let cool and cut into 1" slices. Makes about 2 dozen cookies.

Mrs. Sylvia Fisher
Georgetown.

CARAMEL SPRITZ

- 2¼ cups flour
- ¼ tsp. salt
- ½ tsp. vanilla
- 1 cup butter
- ¾ cup brown sugar
- 1 egg

In large bowl have butter soft but not melted. Cream butter, sugar and vanilla. Add unbeaten egg and stir. Add flour and mix thoroughly. On cookie sheet make balls the size of walnuts from the dough. Flatten the balls with fork dipped in flour. Bake 10 minutes at 350 degrees F. or till golden brown.

Icing for above cookies:

Mix 1 tsp. butter, ½ tsp. vanilla and cold coffee (1 tsp. coffee and boiling water to make it dissolveable), and icing sugar to make a medium glaze. Spread icing over each cookie. Makes 4 dozen.

Marty Stark,
Guelph, Ont.

NOEL CRUNCHIES

- 3½ cups flour
- 1 tsp. salt
- 1 cup brown sugar
- 1 cup white sugar
- 1 tsp. milk
- 1 cup oil
- 1 cup crushed cornflakes (crush in hand and should be Kellogg's)
- 1½ cups red and green M and M candies
- 3 tsp. baking soda
- ½ cup butter
- ½ cup margarine

- 1 egg
 - 2 tsp. vanilla
 - 1 cup oatmeal
- Mix dry ingredients. Beat butter and margarine, sugars, egg, milk and vanilla. Stir in flour mixture alternately with oil. Stir in cornflakes, oatmeal and M and M candy. Drop by heaping teaspoons on greased baking sheet 2" apart and flatten. Bake at 350 degrees F for 12 minutes. Makes 2½ doz. 4" cookies.

Sheila Willis,
Georgetown, Ont.

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