

# Desserts Hot Or Cold Great Meal Toppers

## CHOCOLATE TORTE ROYALE

3 egg whites  
 ½ teaspoon vinegar  
 dash of salt  
 ½ cup sugar  
 1 teaspoon cinnamon  
**Filling:**  
 9 ounces semi-sweet chocolate chips  
 3 egg yolks  
 ¼ cup water  
 1 cup whipping cream or 1 carton Rich's Whip Topping  
 ¼ cup white sugar  
 ¼ teaspoon cinnamon  
 chocolate shot

Take a piece of heavy brown paper and cut the size of a large cookie sheet. Trace a circle in the centre the size of a layer-cake tin.

Beat egg whites and add vinegar and salt mixing until soft peaks form. Gradually add one-half cup sugar and 1 teaspoon cinnamon. Beat until stiff peaks form.

Spread the meringue mixture onto paper, mounding the sides up to one and three-quarters inches at the edge of the circle. Leave the centre about one-half inch deep.

Bake in oven at 275 degrees for one hour. Turn off heat and leave for two more hours. Remove from oven and gently lift shell from paper with broad spatula and place on large plate.

To prepare filling, melt chocolate chips in double boiler, then dribble two tablespoons of the chocolate over the meringue shell bottom. Remove chocolate from heat.

To the remaining chocolate add three egg yolks well beaten and water, mixing slowly. Chill the mixture until thick (a few minutes).

Add cream whipped to soft peaks or carton of whip topping, one-quarter cup sugar and one-quarter teaspoon cinnamon. Pour into meringue shell and scatter chocolate shot on top. Chill over night. Serves eight.

Mrs. Jessie Grainger, 130 Yonge Street South, Richmond Hill.

## BOILED BATTER PUDDING

8 tablespoons flour  
 ½ teaspoon baking powder  
 2 eggs  
 2 cups milk  
 Mix altogether and pour into greased pudding bowl. Cover tightly with cloth or waxed paper and set in large pan of boiling water or steamer for one and one-half hours.

Serve hot with butter and sugar.  
 Doris Leno, 86 Leisure Lane, Richmond Hill.

## NUT TORTE

6 eggs separated  
 1 scant cup sugar  
 ½ cup Swansdown flour  
 1 teaspoon baking powder  
 1 teaspoon vanilla  
 1 cup chopped pecans  
 pinch of cream of tartar

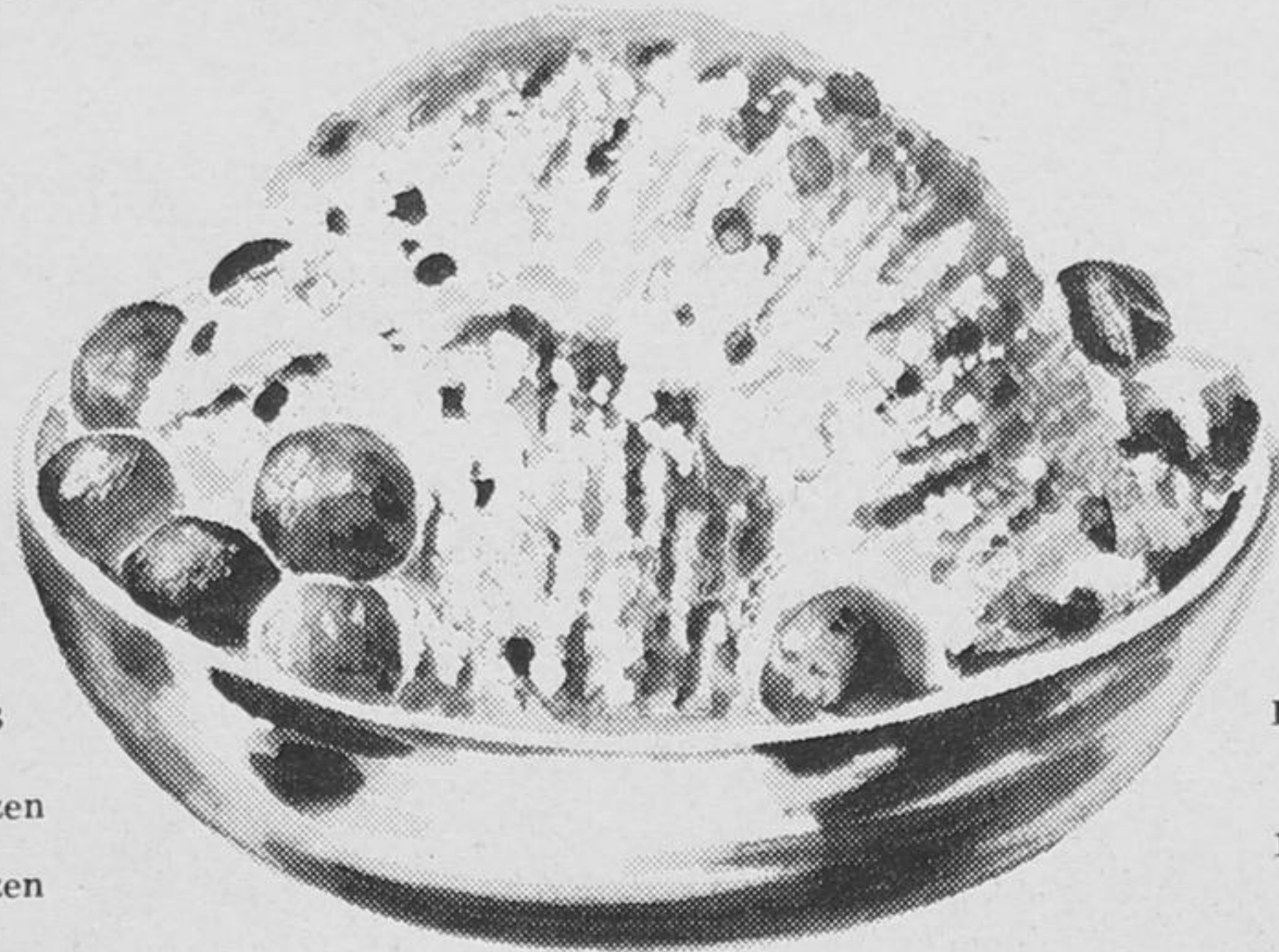
**Sauce:**  
 1 cup dark brown sugar  
 ½ pint whipping cream  
 1 heaping tablespoon butter  
 To make torte beat egg whites until almost stiff. Mix in one-half cup sugar, a little at a time. Add cream of tartar and beat until stiff. Beat yolks with one-half cup sugar until thick and creamy and white.

Add vanilla. Measure and sift flour and baking powder six times. Fold into white and yellows and nuts. Put in ungreased spring form pan. 55 to 60 minutes at 325 degrees.

To make sauce, boil sugar and whipping cream until they form balls and thicken. Add butter and cool. Must pour easily. Add more milk or cream if necessary.

Turn tort out on serving plate. Whip one-half pint whipping cream to cover. Dribble sauce so it runs down sides. Serve extra sauce on side. Add a little to each serving.

Mrs. B. J. Danson, 111 Harrison Road, Willowdale.



## STRAWBERRY-RHUBARB PUFF

1 package (16 ounces) frozen rhubarb  
 1 package (10 ounces) frozen strawberries  
 ½ cup sugar  
 2 cups Gold Medal flour  
 2 tablespoons sugar  
 3 teaspoons baking powder  
 1 teaspoon salt  
 ¼ cup salad oil  
 ¾ cup milk  
 butter  
 2 tablespoons sugar  
 1 teaspoon cinnamon  
 Open packages and thaw fruit. Heat oven to 450 degrees. Mix fruit and one-half cup sugar in ungreased nine-inch square pan and place in oven. Pan should be at least two inches deep.

Measure flour and two tablespoons sugar, baking powder and salt into a bowl. Pour oil and milk into measuring cup. Do not stir; pour all at once into flour mixture and stir until mixture cleans sides of bowl and forms a ball.

Divide dough into nine parts. Remove fruit from oven and drop the nine spoonfuls of dough onto the hot fruit. Make an indentation in top of each biscuit and dot with butter. Mix two tablespoons sugar and cinnamon, then sprinkle it on the biscuits.

Return to oven for 20 to 25 minutes. Serve warm. Makes nine servings.

**Fresh Strawberry-Rhubarb Puff:** Substitute three cups cut-up fresh rhubarb and one pint fresh cut-up strawberries for frozen fruit. Increase the one-half cup sugar to one and one-half or two cups. Add one-half cup of water to fruit-sugar mixture.  
 Mrs. Carol Brown, RR 1, Goodwood.

## PINEAPPLE DELIGHT

1½ cup icing sugar  
 2 eggs unbeaten  
 ½ pint whipping cream  
 ½ cup butter  
 1 tin crushed pineapple  
 30 graham crackers  
 butter

Crush graham crackers and combine with enough melted butter to hold them together lightly. Place one-half this mixture in nine-by-nine inch cake tin. Cream together butter, eggs and icing sugar. Spread over crackers.

Whip cream and add tin of well drained pineapple, folding in gently. Spread over contents of pan. Sprinkle balance of cracker crumbs on top. Put in refrigerator for 24 hours to chill and set.  
 Mrs. Helen Matthews, 391 Crosby Avenue, Richmond Hill.

## RHUBARB SQUARES

3 cups diced rhubarb  
 1 tablespoon flour  
 pinch of salt  
 1 cup brown sugar  
 ½ cup butter  
 ½ cup white sugar  
 1 teaspoon cinnamon  
 ½ cup sifted flour  
 1 cup rolled oats  
 Mix rhubarb, sugar, 1 tablespoon flour, cinnamon and salt. Combine ½ cup flour, brown sugar and rolled oats. Rub in butter to make crumbly mixture. Pat half of mixture into eight inch pan. Add rhubarb, then rest of crumbs. Bake in 350 deg. F. oven for 50 mins. until golden brown. Serve warm with ice cream.  
 Mrs. Kay Demianuk, 369 Crosby Avenue, Richmond Hill.

## MY MOTHER'S CHRISTMAS PUDDING

2 pounds raisins  
 1 pound currants  
 1 pound flour  
 1 pound white sugar  
 ¼ cup bread crumbs  
 ½ cup mixed chopped peel  
 1 pound beef suet chopped finely  
 4 eggs  
 small teaspoon mixed spices  
 milk

Mix all ingredients together, adding enough milk to make it quite wet. Put in two greased pudding bowls. Cover tightly with cloth and steam about six hours.

This pudding will keep several months in cool, dry place. Steam two hours before serving.

Doris Leno, 86 Leisure Lane, Richmond Hill.

## PINEAPPLE DESSERT

Must be made a day ahead of serving.  
 2 packages graham wafers crushed  
 ½ cup butter  
 1½ cups icing sugar sifted  
 2 eggs  
 ½ pint whipping cream  
 1 cup crushed pineapple (well drained)

Line ten by 13 inch pan with wax paper. Put half of the crumbs in the bottom.

Cream butter and sugar, beat eggs and add. Cover crumbs with this mixture.

Whip the cream until stiff. Fold in drained pineapple. Spread on top of first mixture and then cover with remaining crumbs.

Chill 24 hours before serving.  
 Pat Ash, 45 Crosby Avenue, Richmond Hill.

## RHUBARB TORTE

1 cup sugar  
 3 tablespoons corn starch  
 4 cups sliced rhubarb  
 ½ cup water  
 a few drops red food color  
 1 recipe graham crust  
 ½ cup whipped cream  
 1½ cups miniature marshmallows  
 1 (3¾ ounce) package instant vanilla pudding mix

**Crust:**  
 1 cup graham cracker crumbs  
 2 tablespoons sugar  
 4 tablespoons melted butter

Mix ingredients for crust. Reserve two tablespoons of nine by nine by two inch pan. Bake at 350 degrees for ten minutes. Cool.

Combine sugar and cornstarch. Stir in rhubarb and water. Cook and stir until thickened. Reduce heat. Cook two to three minutes. Add food color and spread mixture on cooled graham crust. Cool.

Whip cream. Fold in marshmallows. Spoon on top of rhubarb mixture. Prepare pudding according to package directions. Spread over all. Sprinkle with reserved crumbs. Chill. Makes nine servings.

Mrs. M. Leeds, 10 King High Drive, Concord.

## FINNISH BUTTERMILK CREPES

2 eggs  
 1 teaspoon sugar  
 ¾ teaspoon salt  
 1 cup buttermilk  
 1 cup flour  
 1 cup flour  
 2 tablespoons butter or margarine

Melt butter or margarine, then beat all ingredients together and let stand for an hour before baking.

Heat a large fry pan and grease it well with butter or margarine. Pour only a thin layer of the mixture into the pan. Brown well on both sides and serve hot with syrup or blueberry jam.

If using an electric fry pan, set temperature at 400 degrees.

Mrs. Paul Steeves, 63 Elm Grove Avenue, Oak Ridges.

## CHERRY CREAM DESSERT CAKE

1 sponge cake split (recipe below)  
 1 can cherry pie filling  
 1 package lemon pie filler, cooked according to directions and cooled  
 ½ pint whipping cream whipped

**Sponge Cake**  
 3 eggs separated  
 2 tablespoons cold water  
 ¾ cup sugar  
 ¾ cup all purpose flour  
 1½ tablespoons cornstarch  
 1 teaspoon baking powder  
 Beat egg white until stiff but dry.

Beat egg yolks until they are creamy. Add cold water and beat for a few seconds. Gradually add sugar and, still beating, add the flour, cornstarch and baking powder which have been sifted together.

Fold in beaten egg whites. Spread mixture into a waxed paper-lined eight-inch cake tin and bake in preheated oven 350 deg. F. for 30 mins. (This light sponge can be cut and spread with jam or used as the basis for a summer trifle or shortcake).

Fill split cake with cooled lemon filling. Spread whipped cream around sides and make a one-inch border of cream around top of cake. Fill this hollow with canned cherry pie filling. Allow cake to mellow in refrigerator for 2 to 3 hours.

Teresa Flood, 421 Centre St. E., Richmond Hill.

## FRESH PEACH ICE CREAM

7 fresh ripe peaches  
 4 tablespoons lemon juice  
 1½ cups granulated sugar  
 2 eggs, separated  
 2 tablespoons icing sugar  
 1 cup whipping cream  
 Set refrigerator control at coldest temperature.

Reserve three peaches for garnish. Peel, halve and remove pits of remaining peaches. Place in mixing bowl with lemon juice. Crush with a potato masher until most lumps are gone. Stir in granulated sugar.

In medium bowl beat egg whites and icing sugar with a rotary beater until soft peaks form.

In small bowl beat egg yolks well.

Fold yolks gently into whites.

Whip cream until it holds soft peaks, then fold gently into egg mixture.

Fold into peach mixture. Pour into three two-third pint containers.

Freeze until firm around edges (about one hour).

Beat with rotary beater until smooth and creamy. Return to freezer. Beat three more times, every hour.

Peel and slice reserved peaches and use to garnish servings. Makes one quart.  
 Christina and Philip Mansfield

## FRUIT STUDED LOG

2 packages (3 ounce size) cream cheese  
 ¾ cup sugar  
 2 tablespoons lemon juice  
 2 cups sour cream  
 2 drops red food coloring  
 1 can (1 pound 14 ounce size) fruit salad  
 ½ cup coarsely chopped pecans

½ cup coarsely chopped maraschino cherries  
 2½ cups miniature marshmallows

In a large bowl combine softened cream cheese, sugar, lemon juice and sour cream. Beat with a wooden spoon until well blended, light and fluffy. Add food coloring and stir to blend.

Stir in drained fruit, cherries, pecans and marshmallows. Spoon mixture into two one-pound coffee tins. Cover and freeze eight hours or overnight.

To serve, remove from freezer and let stand five minutes. Remove bottom of can with can opener and push log onto plate.

If desired, decorate with fresh mint.

Let stand ten minutes before slicing. Serves 10 to 14.  
 Shirley Thomson, 311 Boisdale Avenue, Richmond Hill.

## CZECH BERRY DESSERT

1 cup berries  
 1 egg white  
 sugar to taste  
 Use raspberries, sliced strawberries, red currants, etc.

In a mixing bowl put one cut of fresh berries, 1 egg white and sugar (about two tablespoons).

Beat until peaks are forming, then transfer to individual serving dishes. Taste is improved if chilled in freezer compartment of refrigerator one hour or more before serving.

Mrs. L. Dobrensky, 32 Richmond Street, Richmond Hill.

## JIFFY PUDDING

1 cup flour  
 2 teaspoons baking powder  
 ¼ teaspoon salt  
 ½ teaspoon nutmeg or cinnamon  
 ½ cup brown sugar  
 ½ cup milk  
 1 cup raisins  
 2 teaspoons soft butter or margarine

1 cup brown sugar  
 1¾ cups boiling water  
 Butter a 2-qt. casserole. Mix flour, baking powder, salt and spice in bowl. Add ½ cup brown sugar and stir in milk and raisins. Spoon into casserole.

Spoon butter in on top of dough and sprinkle with 1 cup brown sugar.

Pour boiling water over all. Do not stir. Put in oven at once. (During baking batter will rise to top and sauce will be on bottom.)

Bake about 45 min. at 350 degrees F. or until browned and set. (Serves 6).  
 Mrs. Glenna Taylor, 309 Gells Rd., Richmond Hill.

## CHRISTMAS CARROT PUDDING

2 eggs  
 1 cup grated potatoes  
 1 cup finely chopped suet  
 1 cup brown sugar  
 1 cup Sultana raisins  
 1 cup currants  
 1 cup seed raisins  
 ½ teaspoon nutmeg  
 ½ teaspoon allspice  
 1 teaspoon baking powder  
 1 teaspoon salt  
 1 cup flour

**Butterscotch Sauce:**  
 1½ tablespoons cornstarch  
 1 cup brown sugar  
 1½ tablespoons butter  
 ½ teaspoon salt  
 ½ teaspoon vanilla  
 1¼ cups boiling water  
 Beat eggs lightly. Add sugar, suet, grated vegetables and fruit. Sift flour with baking powder, salt and spices. Mix together.

Steam three hours in a well-greased bowl. Reheat by steaming one hour before serving time. This recipe freezes well.

Serve with butterscotch pudding sauce.

To make sauce, combine cornstarch, sugar, salt, butter as above. Place over heat and stir until blended. Continue to stir until lightly brown. Add water.

Cook until thick, stirring constantly. Add vanilla and serve hot over pudding.

Adelle Kyle, Oak Ridges.

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