

Then Something Special



Something special is bound to happen soon — a May breakfast . . .
 a Mother's Day tea with delicious assortment of cookies and cakes . . .
 a shower for Mary . . . the church supper . . .
 a bake sale . . . soon graduation parties . . .

FROZEN CHOCOLATE PUFFS

- 1/2 lb. (32) marshmallows
- 1/2 cup water
- 1/4 teaspoon salt
- 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels
- 1 cup heavy cream, whipped
- 1/2 teaspoon almond extract
- 8 medium cream puffs

Combine marshmallows, water and salt in saucepan. Place over moderate heat, stirring constantly until marshmallows melt. Remove from heat. Add semi-sweet and stir until melted. Cool approximately 15 minutes. Fold in whipped cream and almond extract.

Cut tops from cream puffs. Fill generously with chocolate mixture. Replace tops. Wrap in foil and freeze. Yield: 8.

CHOCOLATE DREAM BARS

- 1/2 cup soft butter
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1 cup sifted flour
- 1 cup (1 6-oz. pkg.) semi-sweet chocolate morsels
- 2 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 cup brown sugar, packed
- 1 tablespoon flour
- 1/4 teaspoon baking powder
- 1 cup (1 6-oz. pkg.) semi-sweet chocolate morsels

Start heating oven to 350°F. Mix granulated sugar, butter, 1/2 teaspoon vanilla, and 1/4 teaspoon salt till very light and fluffy. Mix in 1 cup flour. Spread in un buttered 13 x 9 x 2-inch pan. Bake 15 minutes. Remove from oven and sprinkle at once with 1 cup semi-sweet chocolate morsels; let stand till melted, then spread evenly over top.

Combine eggs, 1 teaspoon vanilla, and 1/2 teaspoon salt in small electric-mixer bowl and beat with mixer at high speed (or with egg beater) until very thick and light. Gradually beat in brown sugar. Mix in 1 tablespoon flour and baking powder. Fold in 1 cup semi-sweet chocolate morsels. Spread evenly over melted chocolate layer. Bake 30 minutes. Cool. Cut in 48 bars.



BLACK 'N WHITE CAKE A LA MODE

- 1/4 cup (1/2 stick) butter
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 egg
- 4 tablespoons (1/2 oz.) finely chopped semi-sweet chocolate morsels
- 1 1/4 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 6 tablespoons milk
- 2 pints vanilla ice cream
- Chocolate sauce

Square cake pan, 8-inch. Preheated 350° oven. Butter and lightly flour cake pan; set aside. In mixing bowl cream butter. Add sugar, vanilla and egg; beat until light and fluffy. Stir in the chocolate. Sift together flour, baking powder and salt; add to creamed mixture alternately with the milk.

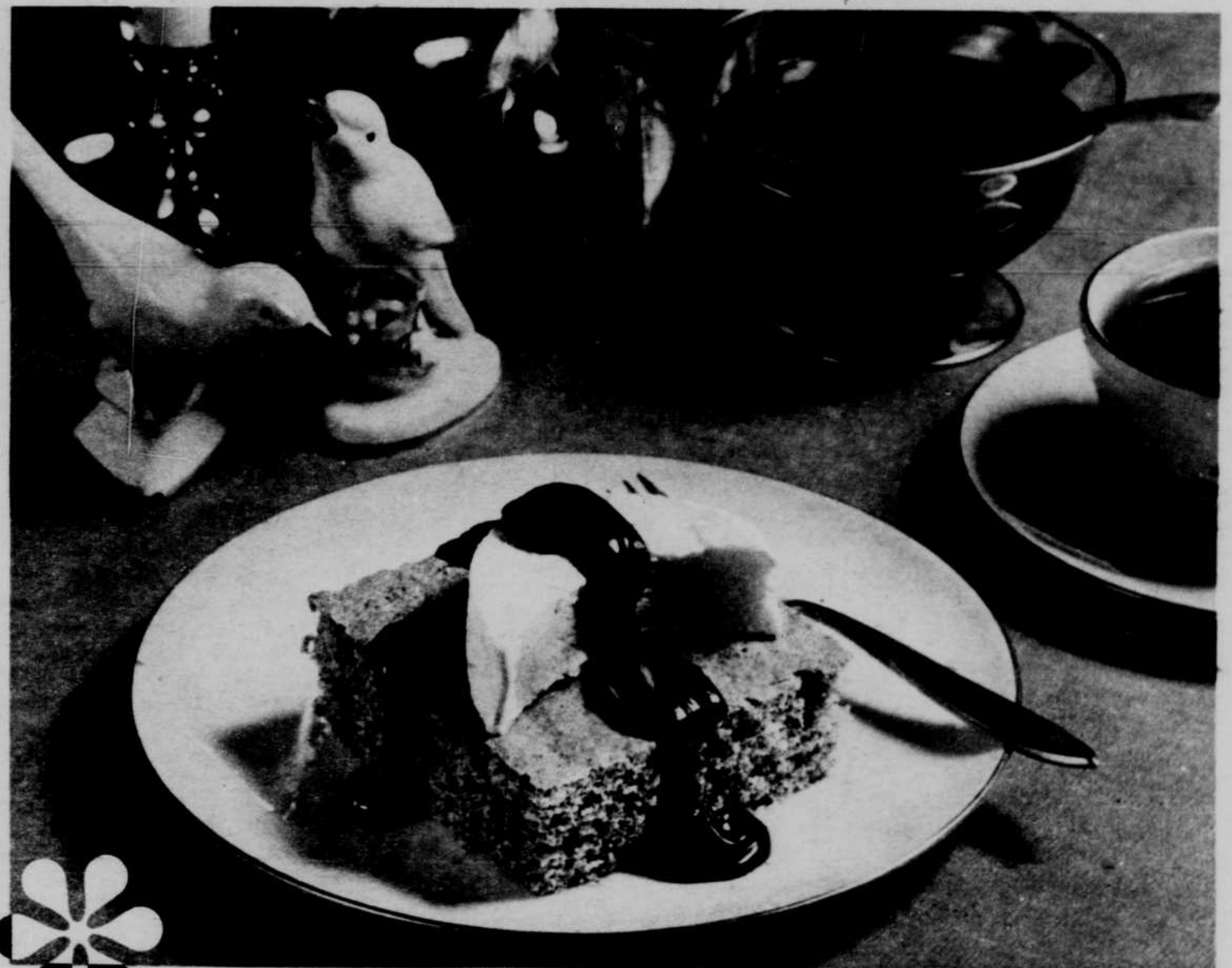
Pour into prepared pan; bake 35-40 minutes. Cool completely; cut into 9 squares. Unfold ice cream cartons; cut each pint into 4 slices. Use fancy cutters to cut shapes from ice cream; place on aluminum foil or waxed paper and freeze until firm. To serve, top each cake square with an ice cream cutout; pour chocolate sauce over all. 8 servings.

Chocolate Sauce

Yield 1 1/4 cups

- 3/4 cup (6 oz. pkg.) semi-sweet chocolate morsels
- 3/4 cup evaporated milk

Directions. In small sauce pan melt chocolate in evaporated milk over low heat, stirring constantly until smoothly blended. Serve hot or cold.



LEMON CLOUD PIE

- 1 cup sifted all purpose flour
- 1/2 teaspoon salt
- 1/2 cup lard
- 1 slightly beaten egg
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice

Lemon Cheese Filling

- 1 cup sugar
- 1/4 cup cornstarch
- 1 cup water
- 1 teaspoon grated lemon rind
- 1/2 cup lemon juice
- 2 eggs, separated
- 3 or 4 ounces (1/2 to 3/4 cup) cream cheese

Sift flour with salt into mixing bowl. Cut in lard until particles are fine. Combine egg, lemon juice and lemon rind. Sprinkle over mixture while stirring with fork until dough is moist enough to hold together. If necessary, add a few drops of water.

Roll out on floured surface to a circle 1 1/2 inches larger than inverted 8 or 9-inch piepan. Fit loosely into pan. Trim pastry from edge of shell and place extra pieces in small baking pan. Fold edge to form a rim; flute. Prick generously with fork. Bake shell and pastry pieces at 400° for 12 to 15 minutes. Cool.

Lemon Cheese Filling: Combine in saucepan 3/4 cup sugar, cornstarch, water, lemon rind, lemon juice and slightly beaten egg yolks. Cook over medium heat, stirring constantly, until thick. Remove from heat. Add cream cheese; blend well.

Cool while preparing meringue. Beat egg whites until soft mounds form. Gradually add 1/2 cup sugar; beat until stiff peaks form. Fold into lemon mixture. Spoon into baked pie shell. Chill at least 2 hours. Before serving, sprinkle crumbled pastry around edge of pie. Makes 8 or 9-inch pie.

FRUIT FILLED CREAM CONES

- 2 eggs
- 1/4 teaspoon salt
- 1/2 cup granulated sugar
- 3/4 cup sifted all purpose flour
- 1/2 teaspoon vanilla
- 1 1/2 cups whipping cream
- 2 tablespoons powdered sugar
- 1 tablespoon grated lemon rind
- 1 (No. 303) can fruit cocktail, drained

Beat eggs with salt until foamy; gradually add sugar, 1 tablespoon at a time, beating until thick. Stir in flour and vanilla, mixing just until blended. Drop batter onto well-buttered baking sheets and spread into rectangles, about 4 x 5 inches each. Bake in a moderately hot oven (375°F.) for 5 minutes, or until light golden brown on the edges.

Remove cookies from pan immediately and carefully shape into small cones. If necessary, return pan to oven a few minutes to heat cookies so they are flexible enough to shape. When cold, transfer to a tightly covered container to keep crisp until serving time.

Whip cream until stiff; fold in powdered sugar, lemon rind, and drained fruit and pile into cookie cones. Serve at once. Makes 10 servings.