



### FRUIT BASKETS

Heat oven to 450° (hot). Make recipe of baking powder biscuits, using cream rather than milk and add 2 tbsp. sugar. Mix thoroughly with fork. Keep dough soft; if too sticky, add more flour. Knead 10 times on floured surface. Roll dough 1/8" thick. Cut into 8 rounds with a 4 or 5" cutter, or use top of coffee can. Fit rounds over backs of well greased custard cups, tart pans or muffin pans. Bake about 8 min., until evenly browned. Remove from cups immediately. Beat 1 pkg. (3 oz.) cream cheese and 1/4 cup cream until fluffy. Spread insides of shortcake cups with the creamed cheese mixture. Fill with 1 qt. sliced fresh strawberries or peaches sweetened with 1/4 cup brown sugar.

## DESSERTS

## LEND A

## TOUCH OF

## SPLENDOR

Anyone who has ever of year and driven along trees are at the height of in a gala mood. And of c

Though we cannot all are in bloom, we can whipping up some delect with a file of elegant des to any occasion, for all bearing a distinguishing

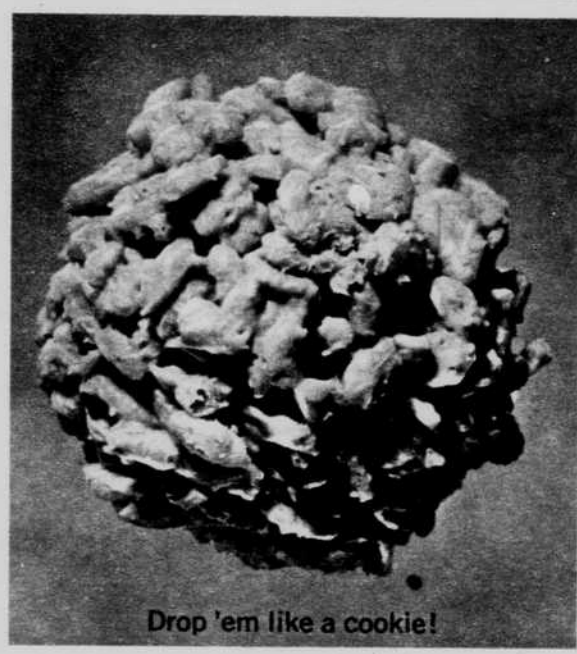
The dessert itself m luscious cakes through p a molded gelatin or run

But remember one th it outstanding. It may be the pastry; the subtle e flavorings in the cake bat in mind that two-fruit p moment); the melody o molded salad; or again th a dessert may be the fin

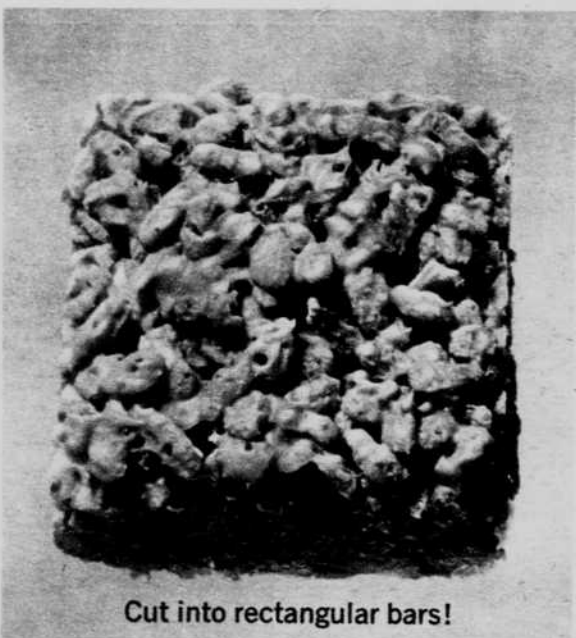
Most glamorous dess of your own ingenuity recipes in your files, yo dessert marked with a equal to any occasion th

# LOOK! YOU'RE AN ARTIST! WITH NEW SCOTCH CRISPIES

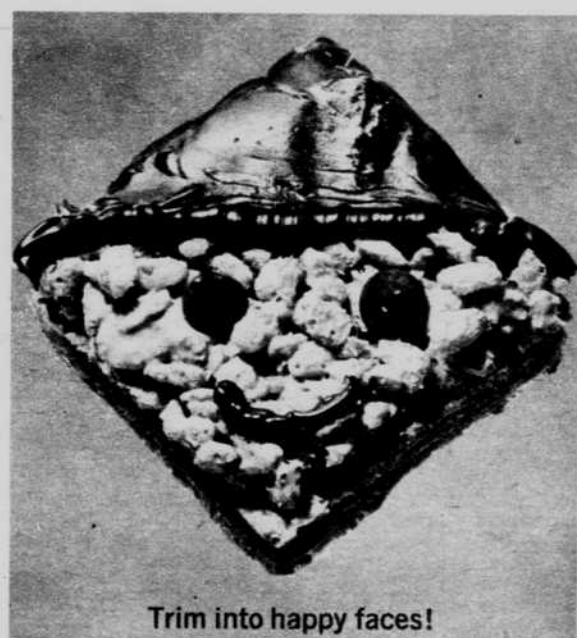
A SWEET AND CRUNCHY COMBO OF NESTLÉ'S® BUTTERSCOTCH FLAVORED MORSELS AND KELLOGG'S RICE KRISPIES®. EASY TO FIX 'N' FANCY!



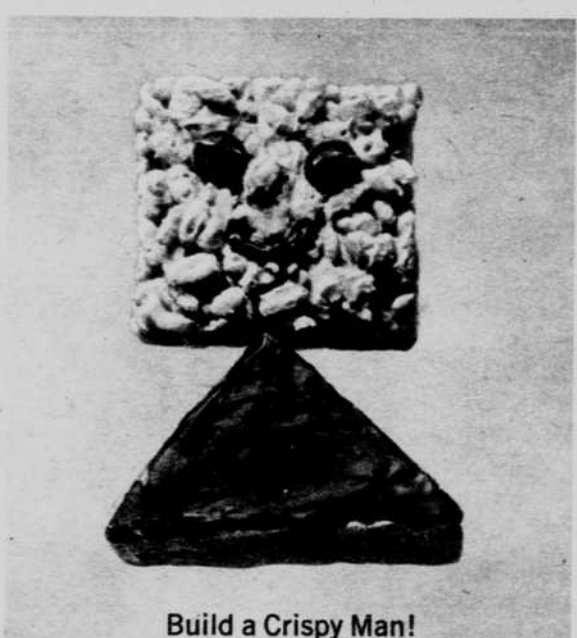
Drop 'em like a cookie!



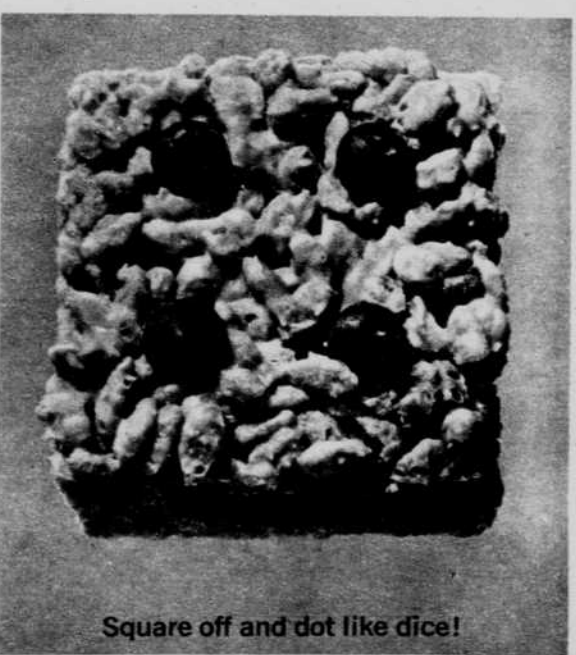
Cut into rectangular bars!



Trim into happy faces!



Build a Crispy Man!



Square off and dot like dice!



### SCOTCH CRISPIES

Combine and place over hot (not boiling) water: one 6-oz. pkg. (1 c.) Nestlé's Butterscotch Morsels and 1/2 c. peanut butter. When butterscotch melts, stir till blended. Remove from heat. Add 3 c. Kellogg's Rice Krispies and stir till well coated with butterscotch mixture. Drop by teaspoons onto waxed paper. Chill till set. YIELD: 6 dozen. OR spread in buttered 9" square pan. Chill till set, then cut in desired shapes and decorate with Chocolate Glaze: Melt one 6-oz. pkg. (1 c.) Nestlé® Semi-Sweet Chocolate Morsels; stir to blend. Be your own artist!



### FRENCH

Your favorite

1/2 cup finely chopped nu  
1 pint whipping cream  
1/4 cup sugar

Prepare lemon cake  
2 greased (9-inch) round  
Bake layers according  
cream; blend in sugar an  
Spread half of cream ov  
cream. Top with second  
fruit. If cake is not to l  
serving time. Cut into w