

TOUCH OF

SPLENDOR



TORTE VERSAILLES

Torte Circles:

3 egg whites
 ¼ cup light brown sugar,
 firmly packed

¼ teaspoon salt
 2 cups blanched almonds,
 finely chopped

Beat egg whites and salt until stiff, but not dry. Gradually add sugar and beat until very stiff. Fold in ground nuts. Cut 4 8-inch circles from brown paper; place on baking sheets. Spread each circle with ¼ of the mixture. Decorate 1 circle with additional whole almonds, maraschino cherries and pieces of citron. Bake in slow oven (300°F.) 35 minutes. Cool; peel off paper.

Filling:

1 6-ounce package semi-sweet chocolate morsels
 3 egg yolks
 1 jar (7½ ounces) marshmallow cream

¼ cup water
 ¼ teaspoon peppermint flavoring
 1 cup heavy cream, whipped

Melt semi-sweet chocolate morsels over hot, not boiling, water. Beat egg yolks until thick; gradually add melted chocolate, stirring rapidly. Combine marshmallow cream, water and peppermint flavoring; stir in chocolate mixture. Chill until mixture mounds when dropped from a spoon, about 20 minutes. Fold in heavy cream. Spread ¼ cup of the mixture on each undecorated circle. Top with decorated circle; frost sides with remaining filling. Chill several hours, or overnight. Yield: 10 servings.

Illinois Cook used this Recipe to win Gold Ribbon at County Fair Kane County Coffeecake

"I entered my cake for the very first time at the Kane County Fair. And I'm so glad I did," says Mrs. Edward Strobe. "Because I walked away with the Gold Ribbon for the best yeast baking. Now my recipe's become a favorite around these parts, and I think you'll like it, too. Just be sure to use Fleischmann's Active Dry Yeast, the kind we prize-winning cooks like best. Fleischmann's is so fast rising and easy to use, your baking's bound to come out perfect."



Kane County Coffeecake (Makes 2 Rings)

¾ cup milk
 ¼ cup sugar
 1 teaspoon salt
 2 packages Fleischmann's Active Dry Yeast
 ½ cup very warm water
 2 eggs
 ½ cup Fleischmann's Margarine
 5 to 6 cups sifted flour
 1 cup sugar
 ¾ cup raisins
 1½ teaspoons cinnamon

Scald milk. Stir in sugar and salt. Cool to lukewarm. Dissolve yeast in very warm water. Stir in lukewarm milk mixture, eggs, margarine, and about 2 cups flour. Beat until smooth. Add enough remaining flour to make a soft dough. Turn out on a lightly floured board and knead until smooth and elastic. Place in a greased bowl. Brush top with soft margarine. Cover and let rise in a warm place, free from draft until doubled in bulk, about 1 hour.

Punch down and let rise another 20 minutes. Divide dough in half. Roll out into rectangle 7 x 16 inches. Spread with soft margarine. Sprinkle with mixture of sugar, raisins and cinnamon. Roll up lengthwise as for jelly roll. Seal edges. Place sealed edge down in circle on greased baking sheets. Seal ends together firmly. Cut ¾ way into ring with scissors at 1-inch intervals. Turn each section on its side. Cover and let rise until doubled in bulk, about 45 minutes.

Bake in a moderate oven (375°F.) 20 to 25 minutes. Frost, while warm, with confectioners' sugar icing. Decorate with cherries and nuts.



ANOTHER FINE PRODUCT OF STANDARD BRANDS INCORPORATED



PINEAPPLE LATTICE PIE

Pastry for 2-crust 9-inch pie

½ cup sugar
 4 tablespoons flour

2½ cups crushed pineapple, undrained*
 2 tablespoons butter

Roll half of the pastry and line the bottom of a 9-inch pie pan. Roll remaining pastry for top crust, cut into long strips ½-inch wide. Weave lattice design on waxed paper and set aside. Mix sugar, flour and undrained pineapple. Cook over moderate heat, stirring constantly, until mixture thickens and boils. Pour into pastry lined pan and dot with butter. Quickly flip waxed paper with lattice crust over top of pie and press edges together firmly. Place immediately in hot oven (450°F.) for 10 minutes, reduce heat to moderate (350°F.) and continue baking for 30 minutes longer. Serves 6.

* 1 cup sliced canned peaches, apricots or rhubarb may be used with 1 cup crushed pineapple for an intriguing two-fruit pie.