

CHERRY CHIFFON PIE

Pie plate, 9-inch Preheated 450° oven

1 pie shell	$\frac{1}{2}$ cup water
1 cup evaporated milk	1 tablespoon lemon juice
1 can frozen dessert cherries, thawed	1 package cherry-flavored gelatin
5 tablespoons sugar	$\frac{1}{4}$ teaspoon almond extract

Prepare 9-inch pie shell. Bake 8-10 minutes until golden brown. Cool. Chill small bowl and beaters. Chill evaporated milk in refrigerator tray until ice crystals begin to form. Drain cherries, saving juice. Cut cherries in half. Combine cherries and juice, sugar, water and lemon juice in a saucepan. Cook over low heat 4-5 minutes. Pour cherry mixture over gelatin; stir until dissolved. Add almond extract. Chill until slightly thickened. In the chilled bowl, whip evaporated milk until stiff and holds a peak. Fold in cherry mixture. Chill 10 minutes. Pile lightly into baked pie shell. Chill at least 3 hours before serving.



ICE CREAM 'N CAKE ROLL

15 x 10 inch pan (jelly roll pan) 8-10 servings
375° oven, preheated 13-15 minutes

$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon baking powder
4 egg yolks	4 egg whites
1 teaspoon vanilla	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup flour, sifted	Confectioners' sugar

1 quart ice cream

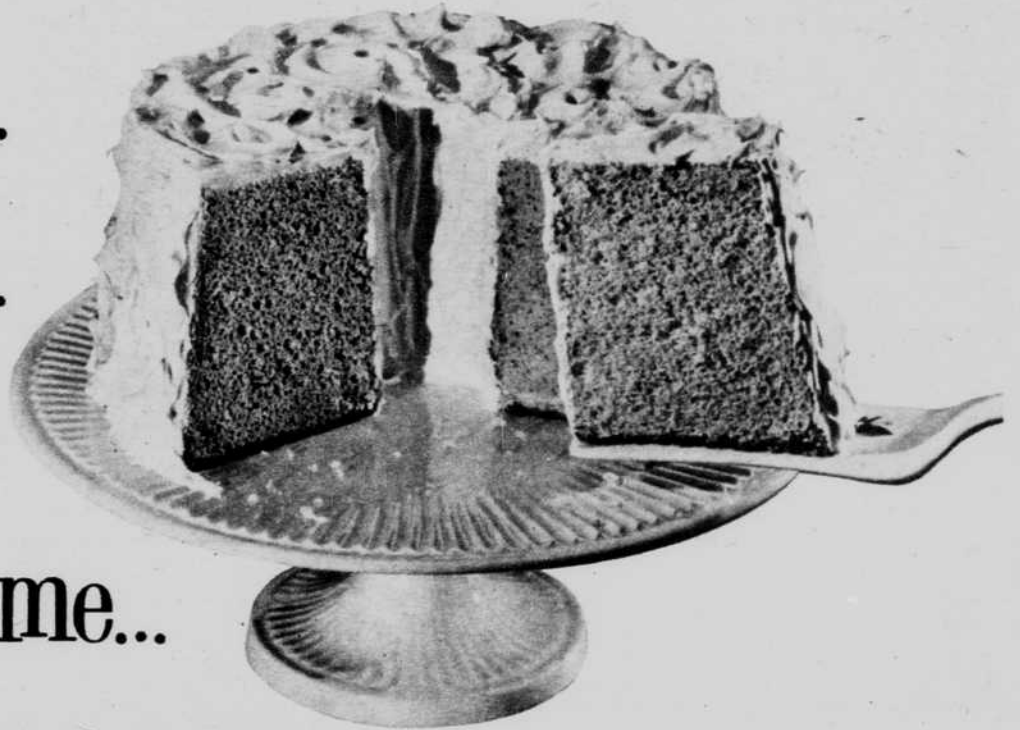
Beat egg yolks until light and lemon-colored. Add sugar and vanilla and mix well. Sift the flour and baking powder together, and add them slowly to the egg mixture, beating until it is smooth. Add salt to the egg whites and beat until stiff but not dry. Fold them lightly into the cake batter. Butter the bottom of a 10 x 15 inch jelly roll pan. Line it with wax paper that also has been well buttered. Spread the dough in it and bake in a 375° oven about 13 minutes. Turn out onto a long, clean tea towel or cloth that has been sprinkled evenly with confectioners' sugar. Remove waxed paper from bottom of cake. If edges are brown and crisp, trim them off. Roll cake up in towel. The towel, rolled along with the cake, will keep it from sticking together while cooling. Let stand until cool. Then carefully unroll and spread with softened ice cream. Roll up again and freeze until firm. Just before serving time remove it from the freezer and frost it with meringue. Then put it on a wooden board and place in a 450° preheated oven for about 3 minutes, or until meringue is lightly browned. Cut and serve immediately.

MERINGUE

4 egg whites	$\frac{1}{2}$ cup sugar
$\frac{1}{4}$ teaspoon salt	Few drops food coloring

Have the egg whites at room temperature. Add the salt and beat until frothy. Then add the sugar, two tablespoons at a time and beat until the mixture becomes shiny and stiff. Add a few drops of food coloring and blend thoroughly.

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Light...
and
Handsome...



Spice Chiffon Cake

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spice chiffon cake

2 cups sifted ROBIN HOOD All-Purpose Flour	1 tsp. cinnamon	5 egg yolks
$1\frac{1}{2}$ cups sugar	$\frac{1}{2}$ tsp. nutmeg	$\frac{3}{4}$ cup water
3 tsp. baking powder	$\frac{1}{2}$ tsp. allspice	2 tsp. vanilla
1 tsp. salt	$\frac{1}{2}$ tsp. cloves	1 cup (7-8) egg whites
	$\frac{1}{2}$ cup salad oil	$\frac{1}{2}$ tsp. cream of tartar



SIFT . . . dry ingredients together into bowl.
ADD . . . salad oil, egg yolks, water and vanilla in order listed.
BEAT . . . 2 minutes in electric mixer or by hand (150 strokes per minute) until satin smooth.
BEAT . . . egg whites in large bowl until foamy. Add cream of tartar and beat until very stiff peaks are formed.
FOLD . . . egg yolk batter into egg whites very carefully using a rubber scraper.
POUR . . . into ungreased 10-inch tube pan.
BAKE . . . at 325° for 55 minutes, then at 350° for 10 minutes more.
INVERT . . pan on funnel to cool. Frost with a butter cream icing, or as desired.



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