

a
for
the

PARTY

BRIDE

Refreshments for parties and showers honoring the bride-to-be offer exciting and intriguing possibilities, for with a bit of ingenuity almost anything can assume a sweetheart motif. Refreshments are simple in that as a rule the hostess plans only to serve a salad, cake or other dessert with coffee. But this dessert allows latitude of many possibilities that can prove very special—a Pineapple Mousse, molded in heart shape offers an elegant example.

Again something different would be twin heart cakes, or you might make little individual wedding cakes or bells, served on a tray with smilax around them. If you serve a salad it can be molded in heart shape or decorated with a heart motif. Even individual bonbons can be formed in heart shape upon a plate for serving.

If you're giving a kitchen shower, a novel idea is to decorate your cakes with "kitchen cupboards". The party may be for the bride but if you just use your own imagination everyone will have as much fun as the guest of honor!



PINEAPPLE MOUSSE

- 1 package (3 ounces) lemon-flavored gelatin
- 1 cup hot water
- Pineapple juice and water to make 1 cup
- 15 vanilla wafers
- 2/4 cups crushed vanilla wafers
- 1 1/2 cups (No. 2 can) crushed pineapple, drained
- 2 cups whipping cream
- 6 egg whites
- 1/2 cup confectioners' sugar

Dissolve gelatin in hot water. Add pineapple juice and water. Chill until slightly thickened. Meanwhile line sides of a greased 9-inch heart-shaped* spring-form pan or a conventional round spring-form pan with the whole vanilla wafers and cover bottom of pan with the crushed wafers. Then spoon drained pineapple over crumbs.

Beat slightly thickened gelatin with egg beater until foamy. Whip cream and fold into gelatin. Beat egg whites until stiff but not dry; add confectioners' sugar, 2 tablespoons at a time, and continue beating until mixture will stand in peaks. Fold into gelatin mixture. Pour over crushed pineapple in pan. Chill overnight. Just before serving, remove sides of spring-form pan or lift mold from foil lined pan and decorate with bits of pineapple, maraschino cherries and additional crushed wafer crumbs, if desired. Makes 8 to 12 servings.

*Or line a heart-shaped cake layer pan with aluminum foil, allowing foil to extend about 1 inch above rim.

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TWIN HEART CAKES

Heat oven to 350° (mod.). Grease and flour two heart-shaped pans, 9" wide at the widest part and 1 1/2" deep. Use 2 recipes of your favorite white cake or use 2 pkgs. cake mix. Pour into prepared pans and bake about 30 min. Frost with icing tinted a delicate pink.