

### BANANA CUSTARD DELIGHT

6 egg yolks	1 teaspoon vanilla extract
½ cup sugar	1 package small vanilla wafers
¼ teaspoon salt	6 ripe bananas
2 teaspoons all-purpose flour	½ cup whipping cream, whipped
2 cups scalded milk	Confectioners' sugar
¼ cup sherry (optional)	

Prepare custard: Beat egg yolks, sugar, salt, and flour to blend thoroughly. Pour scalded milk into this mixture, stirring constantly. Set over simmering water in double boiler. (Water should not touch upper pan holding custard mixture.) Stir constantly until mixture coats spoon. Immediately cool (cool by pouring custard into chilled bowl and place in refrigerator or set pan with custard into pan of cold water. Immediate cooling of the custard is important to prevent curdling.)

After custard is cool, blend in the vanilla and sherry flavoring. Into serving bowl, place a layer of vanilla wafers, a layer of banana slices, and layer of custard. Repeat, with custard the final layer. Push extra wafers halfway into the custard around the inside edges of the bowl for an attractive scalloped effect.

Place bowl in refrigerator for 12 to 24 hours before serving so that flavors may blend. Just before serving, garnish top with whipped cream, sweetened to taste.



## Introducing the Surprise Element

If desserts are your specialty one certain way to establish your reputation as a successful and skilled hostess is to inject an element of surprise in your desserts. This holds true regardless of whether you serve cake, pie, torte or tarts, not to mention Baked Alaskas and frozen desserts. All it really takes is a bit of imagination together with any of your favorite recipes.

It's fun to work with cakes, especially angel food or sponge cake, for you can combine ice cream, gelatin or fruit with them and come up with a host of delightful dishes.

Shortcake too is destined to become a delicious dessert the year round when coupled with fresh or frozen fruit. If you haven't tried apricots you'll find them piquant and exciting when

used in this capacity. . . . Upside-down cake provides variety if you'll try making it with peaches, pineapple, pears or other fruit for a change. Furthermore you can bake this dessert in your electric skillet, without heating an entire oven . . . Baked Alaskas prove a marvelous way of introducing the surprise element into your desserts.

Pies join the rank of desserts that boast a surprise factor — you might take an Angel pie which consists largely of a meringue shell. To this add a filling of fruit, whipped cream and coconut and you've something positively heavenly!

Be daring — try new ways of serving your desserts and you'll find your guests impressed with your ingenuity and anxious to discover the secret behind your delightful desserts.

### "GOLDEN GLORY" UPSIDE-DOWN CAKE

¼ cup butter	1 #2½ can cling peaches, drained
1 cup brown sugar	Maraschino cherries, drained
	Almonds, blanched and roasted
	1 recipe of your favorite white cake

Line an electric skillet with heavy aluminum foil, letting it extend over side one inch. Turn heat control to low, add butter and brown sugar. Spread mixture evenly over foil-lined bottom. Place cling peaches, cherries and almonds on mixture in an attractive pattern. Prepare recipe of your favorite white cake. Set temperature control on skillet at 325°F. to 350°F. Pour batter into skillet slowly and evenly, so pattern is not upset and batter is equally distributed. Cover, open vent and bake 35 to 40 minutes. When cake is done, invert onto platter or foil-covered piece of cardboard. Lift off foil. Serve warm with whipped cream.

