

Introducing the Surprise Element

BLACKBERRY BAVARIAN CAKE

1 9-inch angel food cake	1 tablespoon lemon juice
1 package blackberry gelatin	¼ cup sugar
1 cup boiling water	1 cup heavy cream, whipped
3 eggs, separated	Chopped pecans
¼ teaspoon salt	

Cut a 1-inch layer from top of cake. Remove center of cake leaving a 1-inch shell at bottom, outside edge and inside edge. (Save portion removed and serve later with a fruit or custard sauce.) Dissolve blackberry gelatin in boiling water. Beat egg yolks until light. Slowly add hot dissolved gelatin, stirring constantly. Add salt and lemon juice. Chill until slightly thickened. Meanwhile, beat egg whites until foamy; gradually add sugar and beat until stiff. Fold into thickened gelatin. Pour into prepared cake shell. Cover with top cake layer. Frost immediately, or just before serving, with whipped cream. Sprinkle with chopped pecans. Chill about 3 hours before serving. Makes 8 to 10 servings.

LEMON CHEESE SQUARES

2 cups graham cracker crumbs	2¼ cups cold water
¼ cup sugar	1 slightly beaten egg
½ cup melted or liquid shortening	¼ cup shortening
1 package lemon pie filling	1 cup (8 ounces) creamed cottage cheese, sieved
½ cup sugar	

Combine graham crackers, the ¼ cup sugar, and the ½ cup shortening. Firmly press one half of the crumb mixture into bottom of a 10 x 6 x 2-inch pan. Chill in refrigerator until ready to use. Empty contents of lemon pie filling into a saucepan. Mix in the ½ cup sugar. Add water and egg gradually, stirring to keep mixture smooth. Cook over medium heat, stirring constantly, until mixture boils up once and capsule dissolves. Remove from heat. Stir in the ¼ cup shortening. Empty cottage cheese into mixing bowl. Gradually stir in lemon mixture, blending well. Pour into pan over chilled crumbs. Top with remaining crumb mixture. Chill until firm, about 4 hours. Cut into squares. Makes 6-8 servings.

STRAWBERRY SPONGE CAKE ALASKA

9" pie plate 6-8 servings 425°

1 small sponge cake, unfrosted	1 quart vanilla ice cream
1½ cups sliced fresh strawberries	3 egg whites
¼ cup sugar	¼ teaspoon salt
	6 tablespoons sugar

Slice the cake about ½ inch thick and line a 9-inch pie plate with slices of cake. Mix the strawberries with the ¼ cup of sugar and place half of them in the pie plate. Top with vanilla ice cream and cover with another layer of strawberries. Beat the egg whites until they are stiff; add sugar and salt. When the meringue will stand in peaks, spread it over the top layer of strawberries. Bake 4-5 minutes or until the meringue is browned. Serve at once.

HEAVENLY ANGEL PIE

9 inch pie 8 servings Preheated 300° oven

MERINGUE:

½ teaspoon cream of tartar	½ cup crushed rice cereal
3 egg whites	½ cup blanched, slivered toasted almonds
1 cup sugar	

Add cream of tartar to egg whites and beat until soft peaks form. Add sugar slowly, two tablespoons at a time, beating well after each addition; continue beating until stiff peaks form. Fold in cereal and almonds. Spread in pie pan, covering sides as well as bottom; bake 35 minutes. Cool.

ANGEL FILLING:

1 1 lb. 13 oz. can pear halves, well drained	¼ cup confectioners' sugar
2 cups whipping cream	½ teaspoon almond flavoring
	¾ cup coconut, flaked

Slice pears very thin; drain. Whip cream until almost stiff. Sift confectioners' sugar over top; whip until stiff. Fold in almond flavoring, ½ cup of the coconut and pears. Pile into meringue shell and sprinkle remaining ¼ cup coconut over top. Chill in freezer 30 minutes and serve.

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