

Strawberry lovers take heed: shortcake 'simple but elegant'

Fresh strawberry season is just around the corner. This week Tooth Picks gives all you strawberry lovers an easy recipe for Strawberry Shortcake. Also included are the recipes for three other renowned delicacies, Baked Alaska, Cherries Jubilee and Chocolate Souffle.

Strawberry Shortcake

2 cups sifted all-purpose flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. salt
1/2 cup butter or margarine
1 beaten egg
2/3 cup light cream
3 to 4 cups sugared sliced strawberries
1 cup whipping cream

Sift together dry ingredients; cut in butter until mixture resembles coarse crumbs. Combine egg and cream; add all at once, stirring just enough to moisten.

Spread dough in greased 8 x 1 1/2-inch round pan, building up edges slightly. Bake at 450 degrees for 15 to 18 minutes. Remove from pan; cool on rack 5 minutes. Split in two layers; lift off top carefully. Butter bottom layer. Whip cream, add berries and spoon between layers and over top of cake. Serve warm.

karen richardson
& ron sindelar
tooth picks

Cherries Jubilee

1 lb. can (2 cups) pitted dark sweet cherries
1/4 cup sugar
2 Tbsp. cornstarch
1/4 cup brandy, kirsh, or cherry brandy
Vanilla ice cream

Drain cherries. Reserve syrup, adding water to make one cup. In saucepan, blend sugar and cornstarch; gradually add cherry syrup, mixing well. Cook and stir over medium heat until mixture thickens and bubbles. Remove from heat; stir in cherries.

Turn into silver or heatproof bowl. Heat brandy. Ignite the brandy and pour or ladle over cherry mixture. Blend into sauce and serve

immediately over ice cream. Room should be darkened for most effective serving.

Baked Alaska

1 inch sponge cake
1 quart ice cream (strawberry is good)
5 egg whites
2/3 cup sugar

Trim a layer of sponge or layer cake one inch larger on all sides than a one quart brick of ice cream (or 2 pints side by side). Place on a wooden cutting board. (Keep ice cream frozen until ready for use.)

To make the meringue: Beat egg whites until soft peaks form. Gradually add 2/3 cup sugar, beating until stiff peaks form.

Center brick of ice cream on cake layer. Spread meringue over ice cream and cake, sealing to edges of cake all around. Sprinkle lightly with sugar. Bake in an extremely hot oven (500 degrees) until meringue is golden, about 3 minutes (Chef Julia Childs recommends browning the meringue with a blow torch). Serve immediately. Makes 8 servings. If desired, assemble the dessert and freeze. Brown just before serving.

Chocolate Souffle

1/3 cup light cream
1 3-oz. package cream cheese
1/2 cup semisweet chocolate pieces
3 egg yolks
3 egg whites
1/4 cup sifted confectioners' sugar

In saucepan, blend cream and cheese over very low heat. Add chocolate; cook and stir to melt; cool. Beat yolks with dash of salt until thick and lemon colored (5 min.) Slowly blend into cooled chocolate.

Beat whites to soft peaks; gradually adding sugar, beating to stiff peaks. Fold small amount of whites into chocolate mixture. Fold chocolate by halves into whites.

Pour into ungreased 1-quart souffle dish. Bake at 300 degrees for 50 minutes or until knife inserted half way between center and edge comes out clean. Serve immediately with custard sauce. Serves 5 or 6.

Custard Sauce

4 egg yolks
dash salt
1/4 cup sugar
2 cups milk

In heavy saucepan, mix 4 beaten egg yolks, dash salt and 1/4 cup sugar. Gradually stir in 2 cups milk, scalded and slightly cooled. Cook over low heat, stirring constantly until mixture coats spoon. Remove from heat; cool pan at once in cold water; stir a minute or two. Add 1 tsp. vanilla. Chill. Makes 2 cups.

daily nebraskan

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Latin America...

Continued from Page 1.

Investigation into food production, especially protein substances, and water resources and other potential study areas for Latin American countries, he said.

Qualified technological advisers are needed in Latin American countries to assist governments in "selecting good projects and stopping unsatisfactory ones," Sable said.

Commenting on a question concerning technological control of population in Latin American countries, Sable called overpopulation an "enormously serious problem" which posed religious and ethical questions and probably couldn't be resolved now.

In a discussion session following Dr. Sable's speech, Dr. Samuel B. Treves, a UNL geology professor, said that UNL faculty members, who are willing and qualified to go to Latin America and help in promoting technological development, have been stopped from going for the last five years by "dollar hurdles."

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12:15 p.m.—Dean Larsen luncheon-Union

12:30 p.m.—Muslim Student Assoc.-Union

1:30 p.m.—American Pharmaceutical Assoc.-Union

3 p.m.—Reception for NU Vice President and Mrs. Merk Hobson-Union

5 p.m.—Institute for International Studies-Colombian students-Union

7:30 p.m.—Inter-Varsity Christian Fellowship-Union

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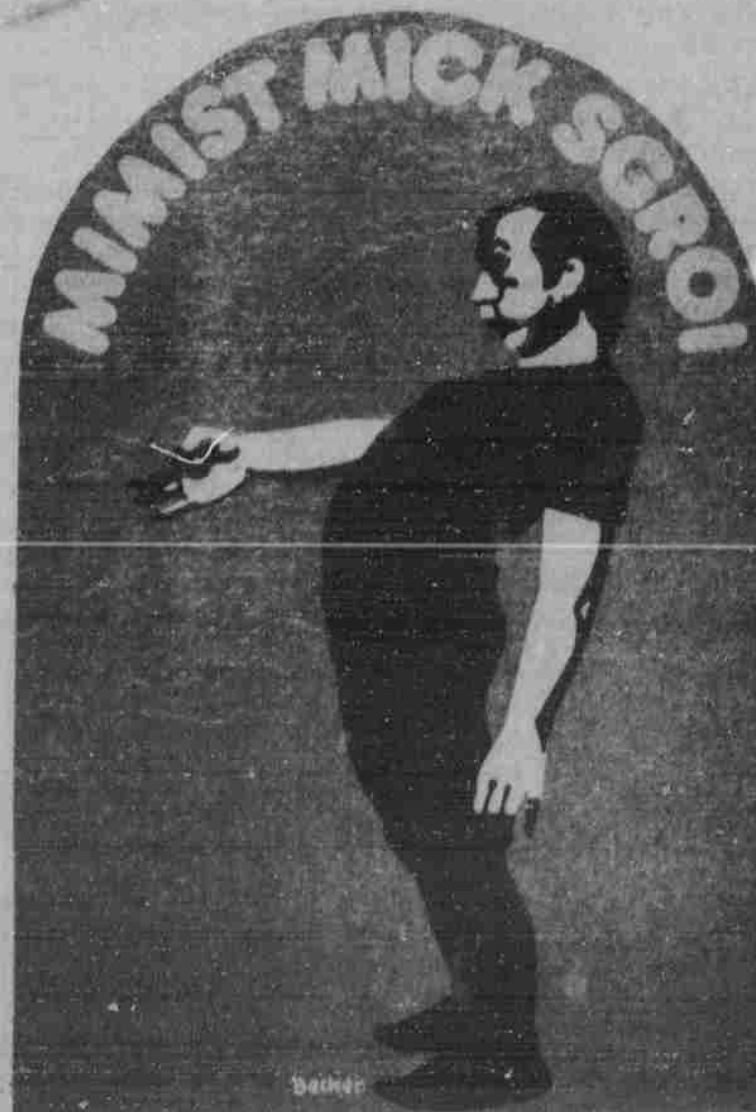
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