

For the Farm Wife and Family



Some Special Desserts

by Mrs. Richard C. Spence

This time of year often calls for some extra entertaining—bridal showers, graduation parties and lots and lots of outdoor get-togethers. If you are looking for some extra special desserts, you might like to try some of the following recipes we have today

If pie is your favorite, try this bright newcomer, Cherry Apricot Pie. Perfectly matched, the fruits combine in a brilliant red-orange pie filling that's marvelously refreshing. Honey, brown sugar and allspice are the pie's "sugar 'n spice."

Cherry Apricot Pie

2 cups sifted enriched flour
1 teaspoon salt
2/3 cup shortening
3 to 5 tablespoons cold water

Sift together flour and salt. Cut or rub in shortening until mixture is crumbly. Sprinkle with water, mixing lightly until dough begins to stick together.

Turn out on floured board or pastry cloth and press the dough together. Cover or wrap in waxed paper. Place in refrigerator while preparing Fruit Filling.

Divide dough into halves. Roll one half to circle about 1/8-inch thick and fit into 9-inch pie pan. Roll remaining half of dough for top crust.

Turn filling into bottom crust. Arrange top crust over filling. Trim and flute edge. Prick or slash top pastry to allow steam to escape.

Bake in hot oven (425 degrees) 34 to 40 minutes. Makes one 9-inch pie.

Double Fruit Filling

2 tablespoons cornstarch.
1/4 cup brown sugar

1/4 teaspoon ground allspice.
1/4 teaspoon salt
1/4 cup honey
Red food coloring
1 3/4 cups drained red sour cherries (1-lb. can)
2 cups drained apricot halves (1 lb., 4 oz. can)

In saucepan, combine cornstarch, brown sugar, allspice, salt, honey and food coloring. Drain canned fruits.

Add enough apricot syrup to cherry liquid to make one cup liquid. Add liquid to the mixture in saucepan. Cook, stirring constantly, until thickened. Stir in apricots and cherries. Cool slightly. Turn into bottom crust.

Another dessert treat, Cocoa Pound Cake is so moist and tender that it melts in your mouth.

Cocoa Pound Cake

2 cups sifted enriched flour
1/2 cup cocoa
1 cup soft butter or margarine
1 1/4 cups sugar
1 cup eggs (4 or 5), beaten

2 teaspoons vanilla extract
Sift together flour and cocoa. Cream butter or margarine thoroughly. Very gradually add sugar, beating until smooth and fluffy. (This requires 10 to 12 minutes).

Add eggs gradually, beating well after each addition. Blend in vanilla extract. Add flour mixture to creamed mixture and beat just until smooth.

Turn batter into greased paper-lined 5 1/4 x 9 1/2-inch loaf pan. Bake in very slow oven (300 degrees) about 1 1/2 hour. Cool in pan 10 minutes. Remove from pan and allow to cool completely on wire rack.

Sponge Cake

1 1/2 cups sifted flour
1/2 teaspoon baking powder
1/4 teaspoon salt
6 egg whites
1/2 cup sugar
6 egg yolks
1 cup sugar
1/2 cup water
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
Sift together flour, powder and salt in bowl, beat egg whites frothy. Gradually add cup sugar and continue beating until stiff peaks formed.

Beat egg yolks and lemon colored one cup sugar gradually. Continue beating until richness disappears. water and extracts. Fold in flour. Spread batter into whites and gently together. Turn into greased 8-inch square pans. Bake in slow oven (325 degrees) to 40 minutes.

Springtime Party Torte or Daffodil Petits Fours? Try both of these "fresh-as-spring" ideas. First bake the golden light Sponge Cakes.

One recipe makes two 8-inch cakes. To make the attractive golden torte, cut the two cakes horizontally into two layers. Spread with tangy, bright lemon-coconut filling.

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