

ke mixture . They can be  
iced in the freezer until  
ready to serve. Then place a  
ball of ice cream on  
each large one. Use  
of colored gum drop for  
and small round gum-  
sticks for the tail. Stick these

on with toothpicks.

Another ice cream dessert  
which would be a perfect ac-  
companiment to a delicious  
ham dinner would be a des-  
sert titled Strawberry Filled  
Ice Cream Circlets. As pro-  
fessional as they might ap-  
pear, this tasty dessert is  
really quite simple to pre-  
pare. The recipe is as follows

**STRAWBERRY - FILLED -  
ICE CREAM CIRCLETS**

2 pints (cylinder cartons)  
vanilla ice cream  
1 1-pound package frozen  
sliced strawberries, thawed  
1 tablespoon cornstarch  
1½ tablespoons sugar  
1 tablespoon lemon juice  
Drop red food coloring  
½ cup whipping cream,  
whipped

Drop green food coloring  
With a small, sharp knife,  
slit the sides of the ice cream  
cartons and remove. Slice  
each cylinder of ice cream  
into fourths. Place round slices  
of ice cream on 2 squares  
of aluminum foil-covered  
cardboard. Cut a flower  
shape out of the center of  
four of the slices using a  
cookie cutter. Return ice  
cream to freezer. Drain straw-  
berries to obtain ½ cup of  
strawberry juice; set aside. In  
a small saucepan, combine  
cornstarch, sugar, lemon juice  
and strawberry juice. Stir  
until smooth and thickened.

Add sliced strawberries  
and red food coloring. Chill  
in refrigerator until cold and  
partially set. Spoon straw-  
berry filling over uncut  
rounds of ice cream. Place  
rounds of ice cream with

flower cut-outs on top of  
strawberry filling, forming a  
sandwich. Fill flower cut-outs  
with strawberry filling. Re-  
turn to freezer until firm.  
Garnish with green tinted  
whipped cream.

If you are not serving a  
raisin sauce with your ham  
this Easter Day perhaps you  
would like to serve this Rais-  
in-Cocoanut Pie as your des-  
sert. You will need enough  
pastry for a two-crust 9-inch  
pie.

**RAISIN-COCOANUT PIE**

Pastry for two-crust 9-inch  
pie  
1½ cups raisins  
2½ cups boiling water  
½ cup sugar  
½ cup enriched flour  
1 egg, beaten  
1 tablespoon grated orange  
rind  
¼ cup orange juice  
1 cup flaked coconut (3½  
ounce can)

Add water to raisins and  
let stand 1½ to 2 hours.  
Combine sugar and flour.  
Add to egg. Mix in orange  
rind and juice. Then add rais-  
ins and liquid. Cook mix-  
ture in top of double boiler  
over boiling water 10 to 15  
minutes, or until mixture is  
thickened. Stir in coconut.  
Cool. Turn filling into bot-  
tom crust. Arrange top  
crust over filling; trim and  
flute edge. Prick or slash top  
of pastry to allow steam to  
escape. Bake in a very hot  
oven (450 degrees) 10 min-  
utes. Reduce heat to moder-  
ate (350 degrees) and bake  
about 35 minutes longer.

Another dessert - Cherry -  
Pineapple Kuchen — Joins  
the sweetness of pineapple,  
the tanginess of unsweetened  
cherries and the mellowness  
of yeast bread all in one fla-  
vorful dessert.

**CHERRY-PINEAPPLE  
KUCHEN**

1 package yeast, compres-  
sed or dry  
¼ cup water (lukewarm  
for compressed yeast,  
warm for dry)  
½ cup milk  
¼ cup sugar  
½ teaspoon salt  
¼ cup butter or margarine  
2½ cups sifted enriched  
flour (about)  
1 egg  
½ teaspoon vanilla ex-  
tract  
1¾ cups drained red sour  
cherries (1 pound 4-ounce  
can)  
1 cup well-drained pine-  
apple tidbits  
½ cup sugar  
1 tablespoon cornstarch  
Water to make 1½ cups  
liquid

Soften yeast in water. Scald  
milk. Add sugar, salt and  
butter or margarine. Cool to  
lukewarm. Add 1 cup flour  
and beat well. Add softened  
yeast, egg and vanilla ex-  
tract. Beat well. Add enough  
more flour to make a stiff  
batter. Beat thoroughly until  
smooth. Cover and let rinse

until bubbly, about one hour.  
Meanwhile, combine drained  
cherries and pineapple, re-  
serving cherry liquid.

In saucepan, combine sug-  
ar and cornstarch. Add wa-  
ter to cherry liquid. Add liq-  
uid mixture to saucepan.  
Cook, stirring constantly, over  
medium heat until sauce  
thickens. Remove from heat  
and stir in cherries and pine-  
apple. Cool. Turn into greas-  
ed 7x11-inch baking pan.  
When batter is light, stir  
down. Drop by spoonfuls over  
fruit sauce. Let rise 15  
minutes. Bake in moderate  
oven 30 to 35 minutes.  
Makes 6 to 8 servings.

**FOODS TO PREVENT  
COLDS?**

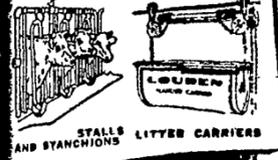
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prevent colds.

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juice. One cup of shredded  
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