

## Ice Cream Desserts

## by Mrs. Richard C. Spence

Ice cream can be used as a simple dessert to finish off firm ice cream. Replace tops a scrumptious meal or it can be used to make an elegent and place in serving dishes, dersert to be served with coffee or tea to your favorite Spoon cherry sauce over guests or bridge club Today we have some extra-special each ice cream-filled puff. desserts-a bit more time-consuming in the making, per. Serve immediately. haps-but bound to bring you lots of compliments.

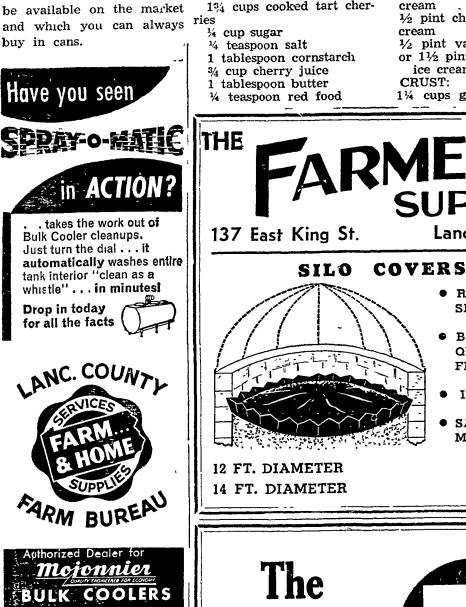
PUFFS JUBILEE

1 pint vanilla ice cream

Our first recipe uses tart cherries which should soon be available on the market and which you can always ries buy in cans.

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6 medium or large puff shells, made from your favorite cream puff recipe or a prepared mix.

Drain cherries well. In saucepan combine sugar, salt, and cornstarch. Gradually stir in cherry juice. Place over heat and cook until thickened, about 5 minutes. Add butter. food coloring, and cherries. Mix until thoroughly blended. Cool. Cut tops off puffs. Spoon about 1 tablespoon cherry mixture into each puff. Finish filling with

## BANANA SPLIT ICE CREAM PIE

1/2 pint strawberry ice cream  $\frac{1}{2}$  pint chocolate ice cream  $\frac{1}{2}$  pint vanilla ice cream or  $1\frac{1}{2}$  pints Neapolitan ice cream CRUST: 1¼ cups graham cracker

• BETTER

FEED

MONEY

crumbs 1/2 cup chopped walnuts 5 tablespoons butter,

melted 2 medium-sized bananas, sliced length-wise about 1/8 inch thick 1/2 cup strawberry jam ¼ cup chocolate sauce TOPPING: 1 cup heavy cream 2 tablespoons sugar 1 teaspoon vanilla

Make crust by combining 'cracker crumbs, walnuts, & melted butter. Save ¼ cup of crumb mixture for the top Form into a 9-inch pie pan. Chill. Cover bottom of crumb crust with sliced bananas. Pack ice cream firmly into crumb crust, alternateing flavors. Cover ice cream with jam and chocolate crumbs into place using an sauce. Whip cream. Add sug- 8-inch pie plate) Bake in a ar and vanilla Top pie with moderate oven (375 degrees) sweetened whipped cream. 5 minutes. Cool and freeze Sprinkle remaining crumb Soften ice cream slightly and mixture over whipped cream. pack into pie shell Freeze

ly or placed in freezer for future use. May be stored for 3 to 4 days in freezer.

## CHOCALATE MARSHMALLOW PIF

15 Chiparoon cookies, finely rolled (about 2 cuns crumbs)

- 14 cup butter or margarine softened to room tempera. ture
- ¼ cup sugar
- 1 quart chocolate ice.
- cream 1 cup marshmallow creme
- 2 tablespoons water
- ¼ cup walnut halves
- Blend crumbs. butter or

margarine, and sugar Press firmly against bottom and sides of a 9-inch pie plate (The easy way is to press Pie may be eaten immediate- Just before serving mix



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