

Heat pineapple juice and water to boiling. Dissolve gelatin in this and cool until partially set. Fold in the pineapple, apples and walnuts into gelatin mixture. Fold whipped cream into the fruit mixture. Pile into 8 individual dessert dishes or use 1 large mold. Chill until set.

Molasses Applesauce Pudding consists of a crisp, spicy crumb underpinning, a layer of spiced applesauce,

and a topping of crumbs. Molasses gives the applesauce and crumbs a delectable caramel flavor touch.

**MOLASSES APPLESAUCE PUDDING**

1 1/2 cups cornflake crumbs  
 1/4 teaspoon salt  
 1/4 teaspoon nutmeg  
 1 1/2 teaspoons cinnamon  
 1/2 cup molasses, divided  
 2 tablespoons butter or margarine, melted  
 1 can (1 pound) applesauce or 2 cups homemade apple sauce.  
 Combine cornflake crumbs salt, nutmeg, cinnamon, 1/4 cup of the molasses, and the butter or margarine. Press half of this mixture into a greased 6x10x2-inch baking pan. Bake in moderate oven (375 degrees) 10 minutes. Combine remaining molasses with the applesauce; spread over baked crumb mixture and sprinkle with the remaining crumb mixture. Bake 20 minutes longer. 6 servings.

Pumpkin is definitely a must for autumn desserts. How about this Pumpkin Ice Cream Pie in a flavorful ginger snap crumb crust.

**PUMPKIN ICE CREAM PIE**  
 1 1/2 cups ginger snap cr-

umbs, finely rolled (about 22 snaps)  
 1/2 cup softened butter or margarine  
 1/4 cup sugar  
 1 envelope unflavored gelatin  
 1/4 cup cold water  
 1/2 cup cooked pumpkin, canned or fresh  
 1/4 teaspoon ginger  
 1 1/2 teaspoons cinnamon  
 1 teaspoon salt  
 1 teaspoon vanilla extract  
 1 quart vanilla ice cream, slightly softened  
 1/2 cup ginger snap crumbs, crushed

Thoroughly blend crumbs, softened butter or margarine and sugar. Press firmly against bottom and sides of a 9 inch pie plate. (The easy way is to press crumbs into place using an 8-inch pie plate) Freeze. Soften gelatin in cold water; add to pumpkin. Stir in spices, salt and vanilla extract. Cook over low heat until gelatin is dissolved. Cool. Blend with ice cream. Spoon into pie shell and smooth top. Sprinkle top with the 1/2 cup ginger snap crumbs. Freeze. Store in freezer until serving time.

An old New England dessert becomes a new taste treat with its addition of graham crackers. Served warm with ice cream—it's just right for brisk autumn days.

**MOCK INDIAN PUDDING**

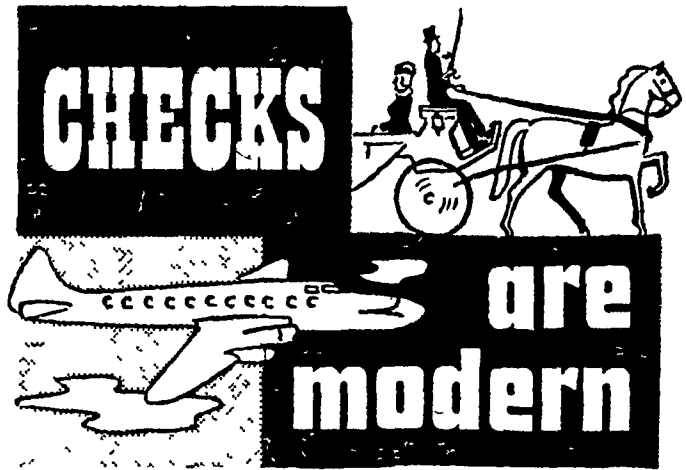
2 eggs  
 1/4 cup sugar  
 1/4 teaspoon salt  
 1 teaspoon cinnamon  
 1/2 teaspoon ginger  
 1/2 cup molasses  
 1 cup graham cracker crumbs finely rolled (12)  
 1 tablespoon butter or margarine  
 2 cups milk  
 1 pint vanilla ice cream  
 Beat eggs, sugar, salt, cinnamon, ginger and molasses together. Add graham cracker crumbs and butter and milk. Heat and stir into egg mixture. Pour into 6 5-oz. custard cups. Set cups in shallow pan containing 1/2-inch of water. Bake in a moderate oven (350 degrees) until silver knife inserted in center comes out clean—about 40 minutes. Serve warm with vanilla ice cream. Makes 6 servings.

**LEMON MOLASSES FLUFF**

1 envelope unflavored gelatin  
 3/8 cup sugar, divided  
 1/8 teaspoon salt  
 3/4 cup water  
 6 tablespoons lemon juice, divided  
 (Turn to page 10)

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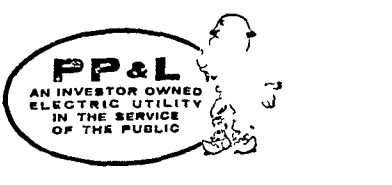
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