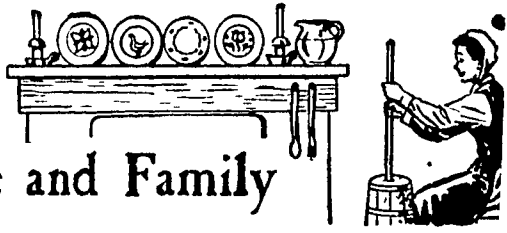


For the Farm Wife and Family



Delightful Desserts

By Mrs. Richard C. Spence

The welcome mat is always out and one way to enjoy entertaining is to have coffee and dessert.

Even if your schedule is hectic these elegant desserts can be prepared in the morning and enjoyed later that evening in the congenial atmosphere of friends and family.

FUDGE WEDGES

1 4-ounce can flaked coconut
1 6-ounce package semi-sweet chocolate pieces
3 tablespoons light corn syrup
2-1/2 cups sifted confectioners' sugar
1 cup chopped walnuts
1 cup orange juice
1-2 cups graham cracker crumbs finely rolled

Sprinkle 1/2 of the flaked coconut over bottom of a 9-inch pie plate. Melt chocolate pieces over hot water. Add remaining ingredients except flaked coconut and mix well. Turn into coconut lined pie plate. Sprinkle remaining coconut over top and press down gently. Chill. Cut into thin wedges. Makes 14 to 16 wedges.

MOCHA SOUFFLE

2 envelopes unflavored gelatin
1/2 cup sugar
1/4 teaspoon salt

2 tablespoons instant coffee
1 cup water
1 cup milk
3 egg yolks slightly beaten
1 teaspoon vanilla extract
3 egg whites
1 cup heavy cream
1/2 cup chopped walnuts

Combine gelatin, sugar, salt, coffee, water and milk in top of double boiler over boiling water. Heat until mixture is scalded and gelatin is dissolved. Add slightly beaten egg yolks and cook 8 minutes. Remove from heat. Stir in vanilla and chill until syrupy. Fold in stiffly beaten egg whites. Whip heavy cream. Reserve half for garnish. Fold in re-

maining cream and walnuts. Pour into individual sherbet glasses. Chill until firm. Garnish with reserved whipped cream. Makes 6 to 8 servings.

Are you one of those people who likes to keep your candy dish filled with fudge? Fill it up next time with this fudge.

QUICK PENUCHE

Medium

1/2 cup butter or margarine
1 cup dark brown sugar
1/4 cup milk
2-cups sifted confectioners' sugar
1 cup chopped pecans

Melt butter and add brown sugar. Cook over low heat about two minutes. Stir constantly. Add milk, cook, stirring constantly until mixture boils. Remove from heat. Cool. Add confectioners' sugar gradually, beating until mixture is consistency of fudge. Add nuts. Drop fudge in pans. Refrigerate.

Light

Substitute one cup granulated sugar for dark brown sugar. Substitute one cup shivered al-

monds for chopped pecans. Add 1/4 teaspoon almond extract.

Dark

Substitute one cup light brown sugar for dark brown sugar. Substitute one cup chopped walnuts for chopped pecans. Add 1/4 cup cocoa.

Chill until syrupy. Stir in fruit. Spread half of fruit mixture over crumbs. Repeat layers and top with remaining crumbs. Chill until set. Just before serving, garnish with whipped cream. Makes 6 to 8 servings.

In this recipe chunky pieces of fruit set in sparkling gelatin provide a pleasing contrast to layers of spiced crumbs made with graham crackers.

FRUIT LOAF

1-2/3 cups graham cracker crumbs, finely rolled
1 cup brown sugar
1/2 cup chopped walnuts
1 teaspoon cinnamon
3 tablespoons butter or margarine softened
1 3-ounce package lemon-flavored gelatin
1 cup hot water
2 1-pound jars fruits for salad well-drained
1 large ripe banana sliced

Combine graham cracker crumbs with next four ingredients. Spread 1/2 of this mixture in the bottom of a 9x5x3-inch loaf pan. Dissolve lemon-flavored gelatin in hot water.

This peppermint log is a many-layered peppermint delight — dramatic at serving time but simple to prepare. Make one for the freezer and be prepared for unexpected guests.

PEPPERMINT LOG

4 ounces chocolate covered thin mints (10 1-1/2 x 1/4-inch round mints)
20 to 22 square graham crackers
1 cup heavy cream
1/4 cup confectioners' sugar

Melt chocolate covered mints over hot water. Spread a thin layer on each square graham cracker. Whip cream with confectioners' sugar. Spread mints on graham crackers with 1/2 of the whipped cream. Put together in stacks of 4 or 5. Freeze until cream is set. Lay on-flavored gelatin in hot water.

(Continued on Page 19)

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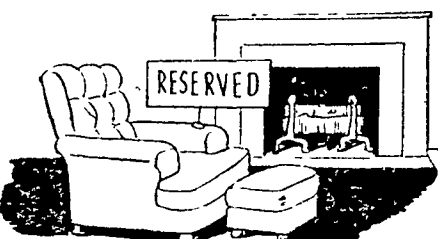
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