

For the Farm Wife and Family

Late Summer Desserts

By Mrs. Richard C. Spence

When summer-fresh fruits are at their prime, they deserve to be eaten just as is — or in the very best dessert you can bring to your table

Peaches, juicy and golden, fall in this category at present. An uncomplicated dessert that is nonetheless mouth-watering is Fresh Peach Crisp. This glamorous bread pudding sandwiches a layer of sliced peaches between a crisp mixture of corn flakes, bread cubes, butter, sugar and spices. Dish the pudding up streaming, then pass a pitcher of cream to pour over each serving.

FRESH PEACH CRISP

- 1/2 cup soft butter or margarine
 - 1 cup sugar
 - 2 eggs
 - 1/2 teaspoon nutmeg
 - 1/2 teaspoon vanilla flavoring
 - 1-1/2 cups toasted small bread cubes
 - 2 cups corn flakes
 - 4 cups sliced, peeled peaches
 - 1 tablespoon lemon juice
- Blend butter and 1/2 cup sugar thoroughly; add eggs

and beat well. Stir in nutmeg, vanilla, bread cubes and corn flakes. Place half of mixture in buttered 10 x 6 x 2-inch baking dish; spread peaches evenly over top and sprinkle with lemon juice and remaining 1/2 cup sugar; cover with remaining corn flake mixture. Bake in moderate oven (375 degrees) about 20 minutes or until peaches are tender. Serve with cream, if desired. 6 servings.

Peaches also appeal in a frosty dessert, Frozen Peaches and Cream. Prepared in a refrigerator tray, the dessert has a crust of packaged corn flake crumbs, sugar and butter. Crushed peaches lend their goodness to the creamy filling in which they are blended with melted marshmallows and whipped cream. The dessert may be cut in bars or wedges to serve.

FROZEN PEACHES AND CREAM

- 2 cups corn flakes or 1/2 cup packaged corn flake crumbs
 - 2 tablespoons sugar
 - 3 tablespoons soft butter or margarine
 - 2 tablespoons orange juice
 - 1/2 pound regular or miniature marshmallows
 - 1 cup crushed fresh peaches, drained
 - 1 cup heavy cream, whipped
- If using corn flakes, crush into fine crumbs. Combine corn flake crumbs, sugar and butter; mix well. Press evenly and firmly in the bottom of 1-quart ice cube tray, reserving 2 tablespoons crumb mixture for topping, if desired. Chill.

Heat orange and lemon juices in medium-size saucepan to the boiling point. Add marshmallows, reduce heat and stir until marshmallows are melted. Cool slightly. Stir in peaches. Fold in cream. Pour into crumb crust. Sprinkle with reserved crumbs. Freeze 3 to 4 hours. 6 servings.

Fresh nectarines or peaches and dark pitted cherries combine delightfully with vanilla ice cream into a ripple that's certainly different than the ice creams your neighbor serves. Next time she stays for dessert, be sure to have this recipe ready in the freezer. **ICE CREAM FRUIT RIPPLE**
2 cups (16-ounce can) dark

pitted cherries
1 tablespoon cornstarch
1/4 teaspoon salt
2 cups sliced fresh nectarines or peaches
1/4 cup sugar
1 quart vanilla ice cream

Drain cherries, reserving juice, and cut in half. Set aside. In a saucepan, mix cornstarch with a few tablespoons of cherry juice to form a paste. Stir in remaining juice and salt, cook, stirring constantly, until mixture boils. Cool. Chop the sliced nectarines or peaches and add sugar. Cover the bottom of a 2-quart container with scoops of ice cream and top generously with the fruits and syrup. Continue to fill pan with alternate layers of ice cream and fruits. Pack down firmly with back of spoon, cover and freeze. 8-10 servings.

1 cup sliced peaches
Dissolve gelatin in boiling water; stir in orange juice. Chill to jelly-like consistency. Sprinkle on nonfat dry milk and beat until fluffy (will double in volume). Layer Orange Chiffon with sliced peaches in parfait glasses; or, fold in sliced peaches and spoon into dessert dishes. Chill before serving.

PEACHY SHAKE

- 2 cups chilled milk
 - 1 cup chopped frozen or fresh peaches
 - 2 large scoops vanilla ice cream
- Mix milk, peaches and ice cream in a blender or an electric mixer until thick. Pour into 2 tall glasses and serve at once. NOTE: Try bananas or strawberries instead of peaches.

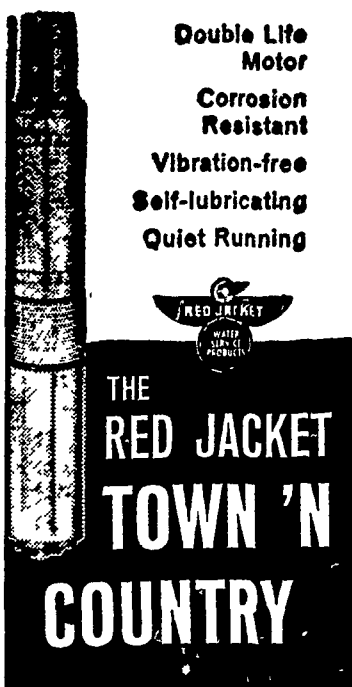
PEACH CHIFFON PARFAIT

- 1 3-ounce package orange flavored gelatin
- 1 cup boiling water
- 1 cup orange juice
- 1/2 cup instant nonfat dry milk

ICE CREAM SANDWICHES

- 1/2 cup corn syrup
 - 1/2 cup peanut butter
 - 3 cups rice cereal
 - 1 pint brick ice cream
 - Blend corn syrup and peanut butter
- (Continued on Page 9)

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