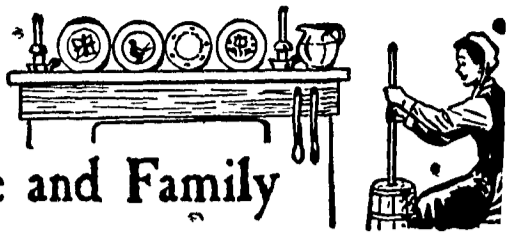


## For the Farm Wife and Family



### Goodies From Packaged Cookies

By Mrs. Richard C. Spence

#### CHOCOLATE NUT FUDGE BARS

- 1 cup butter or margarine, softened
- 2 cups sifted confectioners' sugar
- 2 egg yolks
- 2 4-ounce bars sweet cooking chocolate
- 1 cup chopped walnuts
- 1 teaspoon vanilla extract
- 2 egg whites, stiffly beaten
- 20 Chippits, finely rolled

Cream butter and confectioners' sugar until light and fluffy. Add egg yolks. Melt chocolate over hot water. Add melted chocolate, walnuts and vanilla extract to creamed mixture. Fold in stiffly beaten egg whites. Line an 11 x 7-inch pan with wax paper. Sprinkle half cookie crumbs over bottom of lined pan. Spread chocolate mixture over top. Sprinkle remaining crumbs over top and press lightly into chocolate mixture. Chill until ready to serve. Makes 20 bars.

#### ORANGE PEANUT DELIGHT

- 1 6-ounce can frozen orange concentrate
- 1 cup heavy cream whipped
- 1/2 teaspoon vanilla extract
- 1 9-ounce package peanut creme patties
- 1 cup heavy cream whipped
- 1/4 cup sifted confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup flaked coconut, lightly toasted

Soften orange concentrate but do not thaw. Add to whipp-

ed cream and vanilla extract. Mix well. In a 9-inch loaf pan put three rows of peanut creme patties. Cover with half orange mixture. Freeze until partially firm, keeping remaining orange mixture in refrigerator. Put another three rows of patties on top of partially frozen orange mixture. Cover with remaining orange mixture. Place last two rows of patties on top. Freeze. Allow to stand at room temperature for one minute. Run spatula around sides and turn out onto serving plate. Freeze. Whip cream with confectioners' sugar and vanilla extract. Frost dessert. Sprinkle lightly toasted coconut over the cream. Garnish with mandarin orange sections, if desired. Makes 9 servings.

#### NEAPOLITAN PIE

- 1 quart pistachio or chocolate chip mint ice cream
  - 15 fig newtons
  - 1 quart vanilla ice cream
- Line a 9-inch pie plate with pistachio or chocolate chip mint ice cream. Freeze. Cut fig newtons into quarters. Mix with vanilla ice cream. Pile

into ice cream 'crust' and freeze. Allow to soften slightly at room temperature before serving. Serves 6 to 8.

#### GRAHAM CREAM TORTE

- 1 pint heavy cream
  - 1/2 cup confectioners' sugar
  - 1 teaspoon rum flavoring
  - 54 graham crackers
  - 2 ripe bananas, very thinly sliced
  - 1 cup chopped walnuts
- Whip heavy cream with confectioners' sugar and rum flavoring. Arrange 9 graham crackers in a square on a plate. Spread with a thin layer of whipped cream; top with sliced bananas. Repeat 4 more times. Top with another layer of crackers. Frost sides and top with remaining cream. Coat sides with chopped nuts, reserving a few for decoration on top. Chill about 3 hours. Cut into 9 squares.

#### FROZEN CHOCOLATE DESSERT

- 1 cup sugar
- 1/2 cup butter or margarine
- 4 eggs
- 1 square unsweetened chocolate, melted
- 1 cup finely chopped walnuts
- 1 cup vanilla wafer crumbs, finely rolled
- 1/2 pint heavy cream, whipped

Cream sugar and butter together thoroughly. Add eggs one at a time, beating well after each egg. Stir in chocolate and walnuts. Line an 8-1/2-inch loaf pan with wax paper. Pour in 1/2 of the filling and add a layer of crumbs. Repeat both layers twice, freeze. Unmold onto serving

plate, frost with whipped cream. Return to freezer or serve at once. Makes 6 to 8 servings.

#### DATE BROWNIES

- 2 eggs
  - 3/4 cup brown sugar
  - 1/2 cup flour
  - 1-3/4 cups graham cracker crumbs (22 crackers)
  - 1/2 teaspoon vanilla
  - 1-1/2 cups dates, chopped (7-1/2-ounce package)
  - 1/2 cup chopped walnuts
- Beat eggs until light. Combine sugar, flour and cracker crumbs. Add to eggs, mixing well. Stir in vanilla, dates and walnuts. Spread mixture evenly in a greased 8-inch square pan. Bake in moderate oven (350 degrees) 25 to 30 minutes. Cut while warm into 20 bars.

#### BUTTERSCOTCH TORTE

- 3 egg whites
  - 1-1/2 cups sifted confectioners' sugar
  - 1-1/2 cups shortbread cookie crumbs
  - 6-ounce can pecan halves, coarsely chopped
  - 6-ounce package butterscotch chips
  - 1 quart ice cream
- Beat egg whites until foamy. Add sugar and beat until stiff.

Stir in shortbread crumbs, pecans, and 1/2 cup butterscotch chips. Divide mixture into 2 greased, paper lined 8-inch round cake pans. Bake in moderate oven (350 degrees) 20 minutes. Cool. Remove from pans. Soften ice cream and spread one pint between layers. Spoon remaining pint on top layer. Melt remaining butterscotch chips and drizzle over top. Freeze. Makes 6 to 8 servings.

#### PEACH FIG BETTY

- 1 1-pound package fig newtons, crumbled
- 1-3/4 cups (1-pound can) sliced peaches, drained (reserve syrup)
- 2 tablespoons brown sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/2 cup peach syrup

Line bottom of 8-inch square pan, or 9x11-1/2-inch oval casserole with 1/2 of the fig newton crumbs. Place 1/2 of the drained peaches over the crumbs. Combine brown sugar and next 3 ingredients. Cover peaches with half the sugar mixture. Sprinkle with 1/4 cup of the reserved peach syrup. Repeat layers. Place remaining

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