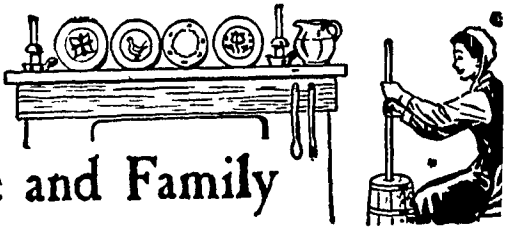


For the Farm Wife and Family



Desserts As Gay As An Easter Bonnet

By Mrs. Richard C. Spence



Just as the beflowered bonnets that blossom in store windows long before Easter bring visions of spring a beautiful dessert on your dinner table can counteract cold gray skies outdoors. Just as the Easter season seems to mean a change of look in clothes (no matter what the thermometer may say) so it is time to take a look at the foods we are serving our families and see where we might be able to improve on them.

Everybody loves a gay dessert and there isn't a better time than Springtime to try some new ones. Good desserts need not be complicated. Some of the best ones take little preparation time — many can be prepared at your leisure and tucked away in the

SPENCE

freezer for later use. Pink and pretty as a fruit tree in bloom are Creamy Cherry Squares.

CREAMY CHERRY SQUARES

- 4 cups corn flakes or 1 cup packaged corn flake crumbs
- 2 tablespoons sugar
- 1 cup soft butter or margarine
- 2 cups (1 pound 6-ounce can) cherry pie filling
- 1 cup milk
- 1 cup dairy sour cream
- 1 package (3 3/4 ounces) instant vanilla pudding

If using corn flakes crush into fine crumbs. Combine corn flake crumbs sugar and butter

in 8 x 8-inch pan; mix well. Reserve 1/4 cup crumbs mixture for topping. Press remainder evenly and firmly in bottom of pan. Chill.

Pour cherry pie filling over Crumbs crust. Chill thoroughly at least 2 hours. About 1/2 hour before serving, blend milk and sour cream in mixing bowl. Add vanilla pudding. Beat with rotary beater until

well-blended, about 1 minute. Top cherries with pudding mixture. Sprinkle reserved crumbs mixture over top. Chill. Cut into squares to serve 9 servings.

Prepare Pineapple Bavarian Squares as an elegant surprise for a special occasion. This dessert will also get honours for appearance.

PINEAPPLE BAVARIAN SQUARES

- 3 cups corn flakes or 3/4 cup corn flake crumbs
- 2 tablespoons sugar
- 1/4 cup soft butter or margarine
- 1 tablespoon unflavored gelatin
- 1/2 cup water
- 2 cups milk
- 1/2 cup sugar
- 4 egg yolks
- 1/2 teaspoon vanilla flavoring
- 1/2 cup whipping cream
- 1 3/4 cups (13 1/2 ounce can) crushed pineapple, undrained
- 1/4 cup sugar
- 2 teaspoons lemon juice
- 1/4 teaspoon salt
- 1 1/2 teaspoons unflavored gelatin

If using corn flakes, crush into fine crumbs. Combine corn flake crumbs sugar and butter. Mix well. Press evenly and firmly into bottom of 8 x 8-inch pan. Chill.

Soften gelatin in water. Scald milk in top of double

boiler. Add softened gelatin and sugar, stirring until dissolved. Beat egg yolks slightly, stir in small amount of hot mixture. Return to remaining hot mixture and cook over hot but not boiling water until slightly thickened, about 2 minutes, stirring constantly. Remove from hot water, stir in vanilla, cool until mixture begins to set. Whip cream until stiff, fold into gelatin mixture. Spread over crumbs crust. Chill until firm.

Combine remaining ingredients, heat to boiling, stirring gently. Remove from heat. Cool until thick and syrupy. Beat lightly until fluffy; spread over Bavarian layer. Chill until set. Cut into squares; serve garnished with whipped cream and additional pineapple, if desired.

Everybody loves peaches, and here's an elegant peach dessert called Peek-A-Boo Peaches, baked with crisp cheese pastry.

PEEK-A-BOO PEACHES

- 2 cups sliced, canned or frozen peaches
- 1/2 cup sugar
- 2 tablespoons lemon juice
- 1 1/2 cups sifted flour
- 1 teaspoon salt
- 1/8 teaspoon cayenne pepper

- 1/2 cup (1 stick) butter
- 1 cup shredded Cheddar cheese
- 1/4 cup peach juice
- 2 tablespoons butter
- Ground ginger
- Vanilla Ice cream

Drain peaches reserving juice to be used in making dough. Mix peaches, sugar and lemon juice; place in baking dish (4-5 cup). Sift together flour, salt and cayenne pepper. Cut in 1/2 cup butter until mixture is crumbly; mix in Cheddar cheese. Add peach juice, 1 tablespoon at a time, blending with fork to make pastry dough.

On lightly floured board, roll dough about 3/8 inch thick. Cut in 1/2-inch strips and make latticed topping over peaches. Dot with 2 tablespoons butter; sprinkle with ground ginger. Bake 40 minutes in a 350 degree oven and serve warm with vanilla ice cream. 5-6 servings.

NOTE: If using fresh peaches, increase sugar to 1 cup and use 1/4 cup cold water instead of peach juice in making the pastry dough.

Crunchy Banana Split is another scrumptious dessert. (Continued on Page 15)

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