

For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

Elegant Eats For Easter



Easter is a time of joy. It's a time for hunting hidden Easter baskets, planning spring club meetings, and feting brides at showers and parties. Whether you're entertaining before or after Easter Sunday, you're sure to find occasion for some festive desserts during April.

This Chocolate Cream Butter Torte is truly a spectacular dessert. It's basically a 2-egg cake you can bake in about half an hour. Slice the baked layers in half crosswise, fill between the layers and frost the top with creamy chocolate frosting. Crown the cake with slivered almonds or Brazil nuts for a party look.

SPENCE

CHOCOLATE CREAM BUTTER TORTE

- 1/2 cup (1 stick) butter
- 1 1/4 cups sugar
- 2 eggs
- 3/4 teaspoon vanilla
- 2 cups sifted cake flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup milk

Generously butter two 8-inch round cake pans and dust with flour. In a mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time. Add vanilla. Sift together flour, baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Divide evenly into pans. Bake in preheated 350 degree oven 25-30 minutes. Cool in pans on wire racks 5 minutes. Turn out onto racks and cool completely.

Frost with Chocolate Frost 'n' Fill*

- #### CHOCOLATE FROST 'N' FILL
- 1/2 cup sugar
 - 1/2 cup regular all-purpose flour
 - 1/8 teaspoon salt
 - 2 squares (2 oz) unsweetened chocolate, cut up
 - 2 cups milk
 - 2 eggs, slightly beaten
 - 1 cup (2 sticks) butter
 - 1 cup confectioners sugar
 - 1 teaspoon vanilla
 - Slivered Brazil nuts or almonds

In a heavy 1-quart saucepan mix together sugar, flour, salt and chocolate; gradually add milk. Cook over medium heat, stirring constantly until thickened. Cook 2 additional minutes. Stir a small amount of hot mixture into eggs; return all to saucepan. Cook 1 minute longer. (Do not boil.) Remove from heat. Press a

circle of waxed paper over surface of filling to prevent drying as it cools. Chill. In a mixing bowl cream butter until light and fluffy; blend in confectioners sugar and vanilla. Beating constantly, add chocolate mixture, a small amount at a time, beating just until blended. Split each layer in half crosswise. Spread frosting between each layer and on top and sides of cake. Garnish with slivered nuts. Makes 3 cups.

NOTE: Cake frosted with Chocolate Frost 'n' Fill should be refrigerated until ready to serve.

Easter time is the time for eggs and for appropriate egg and bunny designs. Use your imagination to create Easter eggs in a nest from Chocolate Fleck Meringue Shells. Fill the shells with miniature balls of vari-colored ice creams made with a melon ball scoop for an Easter basket look.

- #### CHOCOLATE FLECK MERINGUE SHELLS
- 4 egg whites (1/2 cup), at room temperature
 - 1/4 teaspoon cream of tartar
 - 1 cup sugar
 - 1 square (1 oz) semi-sweet chocolate, grated medium coarse

In small mixing bowl beat

egg whites until frothy. Add cream of tartar and beat until soft peaks form. Continue beating at medium speed while sprinkling sugar, a tablespoon at a time, over egg whites (should take about 4 minutes). Continue beating at high speed, at least 6 minutes more until meringue is very stiff and glossy. Gently fold in chocolate. Cover a baking sheet with brown paper or foil; draw ten 3 1/2 inch circles on paper. Using a spoon or pastry tube shape meringue shells with circles. In preheated 250 degree oven bake 1 hour. Cool; carefully remove from paper. To serve: fill with scoop of ice cream, or several tiny scoops made with a melon ball scoop and top with a sundae sauce. Makes 10 shells.

NOTE: 2 tablespoons multi-colored decorettes may be

substituted for grated chocolate.

This delicious recipe is prepared the day before and requires no baking.

PECAN CRUMB TARTS

- #### Tart shells:
- 1 1/4 cups graham cracker crumbs
 - 1/2 cup butter or margarine, softened
 - 1/4 cup sugar
- #### Pecan Filling:
- 1 cup sugar
 - 1 1/4 cups hot water
 - 1/2 cup butter or margarine, melted
 - 2 tablespoons all-purpose flour
 - 1 tablespoon cornstarch
 - 1/2 teaspoon salt
 - 2 egg yolks, slightly beaten
 - 3/4 cup halved, shelled pecans, cut crosswise
 - 1 teaspoon vanilla extract

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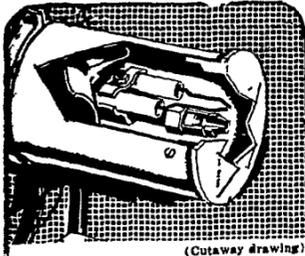
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