

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

SUMMERY DESSERTS



SPENCE

ANGEL PEACH DELIGHT

- 1 quart peach ice cream
- 1 angel food cake, cut into wedges and toasted
- Butterscotch Sauce:**
- 1½ cups packed brown sugar
- ¾ cup light corn syrup
- ½ stick (¼ cup) butter
- 4 drops vinegar
- ½ cup cream

To make sauce, combine brown sugar, corn syrup, and butter in a saucepan. Cook to 235 degrees F as indicated on candy thermometer, or until mixture reaches the soft

ball stage. Remove from heat. and walnuts. Add the chocolate. Stir in vinegar. Slowly add late mixture to the dry ingredients and blend well.

Arrange wedges of toasted Press mixture into a 9 inch cake and scoops of ice cream pie pan. Freeze at least 2 hours. Fill with scoops of ice cream. Refreeze until ready to serve. 6 servings. Makes 8 to 10 servings.

PARTY PEACH ICE CREAM PIE

- 1 quart peach ice cream
- ¾ cup semi-sweet chocolate pieces
- 2 tablespoons butter or margarine
- 1 cup toasted coconut
- 1 cup ground walnuts

Melt chocolate pieces and butter over hot water in a deep bowl combine coconut

BLUEBERRY ICE CREAM BOMBE

- 1 quart French vanilla ice cream
- 10 ounce package frozen blueberries

Blueberry Sauce:

- 2 teaspoons cornstarch
- ¼ teaspoon salt
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 cup water
- 1 tablespoon lemon juice

- ½ cup blueberry preserves
- 2 tablespoons butter or margarine
- 10 ounce package frozen blueberries, thawed (Fresh blueberries may be used, if available)

Scoop ice cream into a large mixing bowl and let soften. Thoroughly rinse a 10 ounce package of blueberries until all blue color has disappeared. Fold blueberries into ice cream until well blended and pour into 1 quart mold. Plunge a spatula down through ice cream several times to release air bubbles. Freeze at least 24 hours. Unmold by setting into a pan of tap water for a few seconds. Invert onto a chilled plate. Return to freezer for 2 to 3 hours.

Blueberry sauce: In a heavy saucepan mix cornstarch, salt, cinnamon, and nutmeg. Add water and lemon juice. Cook until thickened. Add preserves and stir until well blended. Add butter and stir until melted. Blend in 10 ounce package of thawed blueberries.

When ready to serve, cut bombe into wedges and spoon hot or chilled Blueberry Sauce over each serving. 6 to 8 servings.

SNAPPY GINGER-RASPBERRY PARFAITS

- 1 package (10 oz.) frozen raspberries, thawed and drained OR ¾ cup fresh raspberries.
- 1 pint vanilla ice cream
- 8 quartered old fashion ginger snaps
- Layer fruit, ice cream and ginger snaps in each of 4 parfait glasses. Repeat layers. Makes 4 servings.

SNAPPY LEMON-PEACH PARFAITS

- 1 (8¾ oz.) can sliced peaches, drained and slices cut in half OR ½ cup fresh quartered peach slices
- 1 pint vanilla ice cream
- 12 halved lemon-flavored snaps
- Layer fruit, ice cream and lemon snaps in each of 4 par-

fait glasses. Repeat layers. Makes 4 servings.

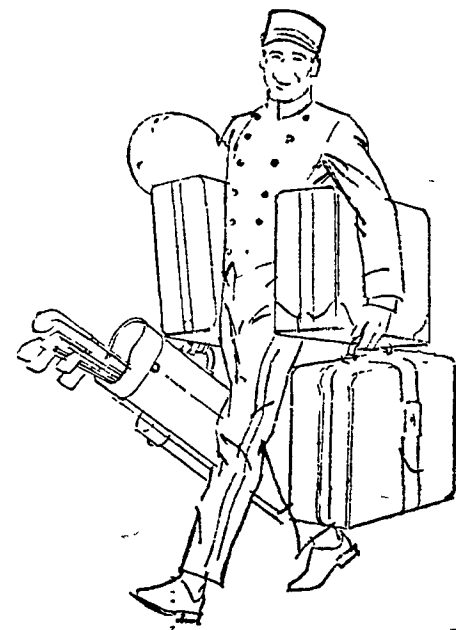
RUBY-CROWNED CAKE ROYALE

- Cake:**
- 1 (1 lb., 1 oz.) package pound cake mix
- 1 teaspoon ground cardamom
- ¾ cup milk
- 2 eggs, separated and at room temperature
- 2 egg whites, at room temperature
- 1 teaspoon cream of tartar
- ½ teaspoon salt
- ½ cup sugar
- Glaze:**
- 1 pint fresh strawberries
- ¼ cup sugar
- ¼ cup water
- 1 tablespoon cornstarch
- 1 teaspoon butter or margarine

To prepare cake: combine pound cake mix and cardamom; prepare according to package directions using only egg yolks. Beat 2 egg whites with cream of tartar until

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