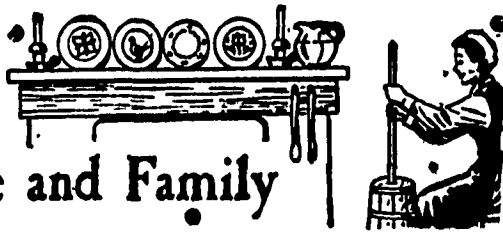


For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

Luscious Desserts For Fall

It's harvest time again. Cranberries lie crimson on the bog; pumpkins peep out amidst the cornstalks in the field — their bright gold color ablaze in the golden sunlight. These fruits remind us of fall and all the delicious desserts they can make. For instance — this Pumpkin Ice Cream Mold covered with Mincemeat Sauce. What dessert could be more typically "fall" than this?

PUMPKIN ICE CREAM MOLDS WITH MINCEMEAT SAUCE

- 1 quart vanilla ice cream, softened
- 1 cup pumpkin
- 1/2 cup packed brown sugar
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves

Mincemeat Sauce:

- 1 pound jar prepared mincemeat
- 1 tablespoon grated orange rind
- 1/2 cup apricot nectar

blend pumpkin, brown sugar, nutmeg, salt, and cloves. Add ice cream. With mixer at low speed beat ice cream into pumpkin mixture until smooth and well blended. Pour ice cream into 10 individual salad molds. Freeze at least 24 hours. Remove from freezer and unmold by dipping molds into a pan of tap water for a few seconds. Invert onto chilled serving dishes. Serve at once with warm or chilled mincemeat sauce.

MINCEMEAT SAUCE:

In a large mixing bowl heavy saucepan, combine all

ingredients. Heat slowly 5 minutes. Serve hot or cold.

CARAMEL PUMPKIN FLAN

- 1 1/4 cups sugar
- 1 cup canned pumpkin, solid pack, or 1 cup mashed cooked pumpkin
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1 teaspoon vanilla extract
- 1 pint light cream
- 5 eggs, lightly beaten
- 1/2 cup heavy cream, whipped
- Ground nutmeg

Heat 1 cup sugar slowly in heavy skillet, stirring constantly with a wooden spoon until the sugar melts, is free from lumps, and turns a light caramel color. Pour into a heated 7-inch round, 2-inch high tin or plain 5 cup mold. Turn the mold round and round until inside is well coated. Let the caramel set. Meanwhile, combine pumpkin with remaining 1/4 cup sugar and next four ingredients. Add cream to eggs and blend into pumpkin mixture. Pour into caramel-coated tin. Set in a pan of hot water. Bake in a preheated moderate oven (350 degrees) for 65 to 70 minutes or until a knife inserted in center comes out clean. Remove from oven and lift out of hot water. Cool and chill. To serve, run a spatula around the sides of pan; turn out onto serving plate. Serve

with whipped cream, lightly butter and nutmeg. Makes about 1 1/2 cups. 8 servings.

MOLASSES-CRANBERRY PUDDING

- 3 cups sifted all-purpose flour
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 teaspoon ginger
- 2 1/2 cups cranberries
- 1 cup molasses
- 3/4 cup warm water
- 1/4 cup melted butter

Sift together flour, sugar, baking powder, salt and spices. Stir in cranberries. Combine molasses, water and butter; stir into flour mixture. Turn into a greased 9x13-inch pan, or into two 8-inch square pans. Bake in a 350 degree oven 20 to 25 minutes. Serve with Nutmeg Sauce or with ice cream or whipped cream. Makes 12 to 18 servings.

*NUTMEG SAUCE

- 1 cup sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1 1/4 cups water
- 2 tablespoons butter
- 1/4 teaspoon nutmeg

Combine sugar, cornstarch and salt in a saucepan; stir in water. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; stir in

CRANBERRY BAVARIAN CREAM

- 1 (1 pound, 1-ounce) package pound cake mix
- 2 eggs
- 3/4 cup milk
- 2 cups sugar
- 1 cup water
- 1 pound fresh or frozen cranberries
- 3 tablespoons grated orange rind
- 2 envelopes unflavored gelatine

Juice of 1 large orange, adding water if necessary to make 1/2 cup

- 4 egg yolks
- 1 cup milk, scalded
- 1 1/2 teaspoons vanilla extract
- 1 pint heavy cream, whipped

The day before, prepare and bake pound cake mix according to label directions. Next day, trim top and sides of cake. Cut into approximately 1-inch wide fingers. Lay against sides of greased 9-inch apring form pan. Line bottom with remainder of cake. Dissolve 1 1/2 cups sugar in water; bring to a boil. Add cranberries and orange rind. Bring to a boil again; cover and simmer 5 minutes. Uncover. Raise heat to highest point; boil rapidly, stirring constantly for 5 minutes (mixture will be (Continued on Page 11)

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