

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Heavenly Dessert Fare



SPENCE

RASPBERRY CREAM-FILLED TORTE

- 1 1/2 cups sifted all-purpose flour
 - 3/4 teaspoon salt
 - 1 1/2 teaspoons baking powder
 - 18 honey-flavored graham crackers, finely rolled (about 1 1/2 cups crumbs)
 - 1/2 pound butter or margarine, softened
 - 1 (8 oz.) package cream cheese, softened
 - 1 tablespoon grated orange rind
 - 1 1/4 cups sugar
 - 1/2 cup orange juice
 - 1 (10-oz. pkg.) frozen raspberries, thawed
 - 1 1/2 teaspoons cornstarch
 - 1 pint heavy cream, whipped until stiff
- Line bottom of three (8-inch) square pans with wax paper, grease and flour. Set aside. Sift flour, salt and baking powder. Add crumbs and mix well. Blend together in large bowl of electric mixer butter, cream cheese, and

orange rind. Gradually beat in sugar, continue beating until light and fluffy. At low speed alternately blend in dry ingredients and orange juice, beginning and ending with dry ingredients. Spread evenly in prepared pans. Bake in a preheated moderate oven (375 degrees) 20 to 25 minutes. Let cool completely in pans on wire rack. Meanwhile drain raspberries thoroughly, reserving 1/2 cup syrup. In small saucepan blend raspberry syrup with cornstarch. Stir over

medium heat until mixture thickens and comes to a boil. Cool; refrigerate berries.

To assemble, invert torte layers onto a flat surface. Remove wax paper. Sweeten whipped cream lightly. Measure 1 cup. Blend slightly crushed raspberries into remainder of cream. Spread between 1st and 2nd layers. Place 3rd layer on top and cover with reserved cream. Refrigerate 1/2 hour. Just before serving, drizzle a little thickened juice around the outer edges of plain cream. Serve remainder with cake. Makes 16 servings.

Low salt desserts can be tasty. Shredded wheat morsels are glazed in apricot preserve, topped with a banana custard sauce and a sprinkle of nutmeg.

GLAZED WHEAT MORSELS

- 1/2 cup apricot preserves
- 1/4 cup lemon juice
- 2 tablespoons unsalted butter
- 60 spoon-size shredded wheat
- 1 1/4 cups skim milk prepared from instant nonfat milk
- Thinly pared rind of 1 orange
- 2 teaspoons cornstarch
- 2 eggs, separated

- 2 tablespoons sugar
- 1/2 teaspoon vanilla extract
- 1 ripe banana, sliced
- Ground nutmeg

Blend first three ingredients in medium skillet. Place over heat and bring to a full boil. Then cook and stir constantly over highest heat for 5 minutes. Mixture will have a foam-like appearance. Remove from heat. Add shredded wheat. Stir until cereal is evenly coated. Spread on wax paper.

In covered saucepan, slowly heat 1 cup milk and orange rind until bubbles appear around the edges. Remove from heat. Discard rind. Blend cornstarch with remainder of milk. Add to hot milk. Stir over medium heat until mixture comes to a boil. Remove from heat. Gradually add to beaten egg yolks. Lower heat and cook 1 minute longer, stirring. Do not boil. Add sugar and vanilla extract. Cool. Chill.

Just before serving, fold in banana slices. Beat the egg whites until stiff but not dry; fold lightly through custard. Place shredded wheat in six sherbet glasses. Top with generous portions of custard and a dusting of nutmeg. Makes 6 servings.

Apple pie is ever popular. Here is a new twist to an old favorite, a tasty vanilla wafer crumb crust, glorified with apples, nuts and sour cream.

NUT TOPPED CREAMY APPLE PIE

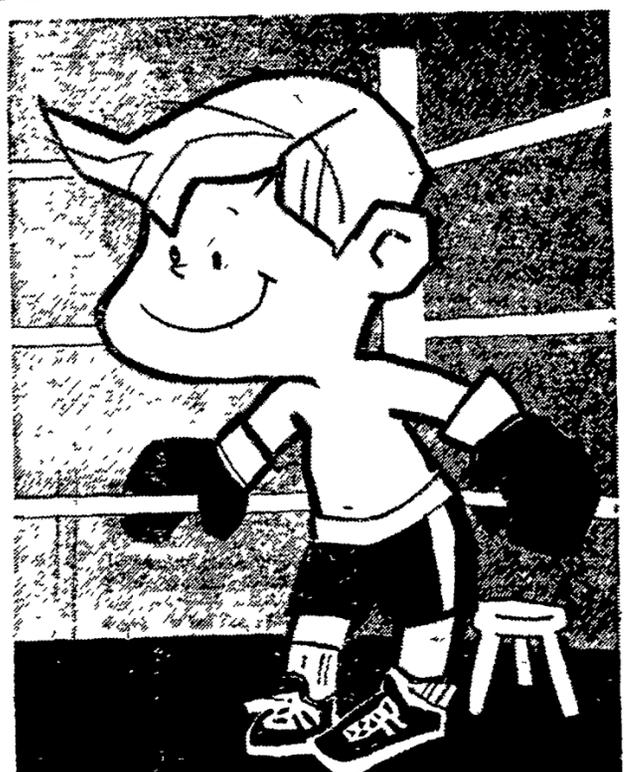
- 1 cup vanilla wafers crumbs (about 30 wafers)
- 5 tablespoons butter or margarine, melted
- 1/2 cup dairy sour cream
- 1/2 cup granulated sugar
- 2 tablespoons flour
- 1 egg
- 2 medium apples
- 1/4 cup chopped pecans or walnuts
- 1/2 teaspoon ground cinnamon
- Whipped cream, optional

Combine crumbs and 3 tablespoons butter or margarine; use to line bottom and sides of an 8-inch pie plate. Beat together sour cream, 1/4 cup sugar, 1 tablespoon flour and egg. Pare and core apples; cut into about 12 wedges; turn into thin crosswise slices. Blend with sour cream mixture, then turn into pie plate. Blend 1/4 cup sugar, 1 tablespoon flour, 2 tablespoons butter or margarine, nuts and cinnamon. Distribute evenly over top of pie. Bake in a preheated moderate oven (350 degrees).

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