

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

SPRINGTIME DESSERTS

Springtime calls for light, fluffy desserts. Most of these desserts are easy to make and oh, so easy to eat! Sherbets always taste so good and can be used as a dessert or as an accompaniment with fruit salads or meat such as chicken or ham. Cranberry Milk Sherbet falls into this two-fold category.

CRANBERRY MILK SHERBET

- 2 cups cranberry juice cocktail
- 2 cups buttermilk
- 1 cup jellied cranberry sauce
- 3/2 cup sugar
- 2 teaspoons unflavored gelatine
- 1/4 cup cold water
- 2 egg whites

Combine cranberry juice, buttermilk, cranberry sauce and sugar beat until blended. Add

gelatine to cold water; let stand for 5 minutes. Stir over low heat until gelatine is dissolved; stir into cranberry juice mixture. Freeze until mixture is partially frozen. Beat egg whites until foamy. Add to sherbet mixture and whip with a rotary beater until light and fluffy. Pour into refrigerator tray and freeze until firm. Remove from freezer and spoon into bowl. Beat with rotary beater until smooth. Return to refrigerator tray and freeze until firm. Serve as a dessert with cake or cookies. Or serve as an accompaniment with fruit salads or meat. Makes about 1 1/2 quarts.

PINEAPPLE BUTTERMILK SHERBET WITH RHUBARB GINGER SAUCE

- 1 quart buttermilk
- 2 cans (6 oz each) frozen pineapple juice concentrate, thawed

1 1/4 cups sugar
1 teaspoon grated lemon rind

RHUBARB GINGER SAUCE

- 1 quart diced rhubarb
- 1 cup sugar
- 1/2 teaspoon ginger

Combine buttermilk and pineapple concentrate; blend in sugar and lemon rind. Turn into 2 refrigerator trays and

freeze until almost firm; then, remove from trays and beat until fluffy. Return to trays and freeze until firm. Place rhubarb and sugar in saucepan, cover and cook very slowly until tender, about 25 minutes. Stir in ginger. Chill before serving over sherbet. Makes 12 servings.

CHERRIED LEMON SHERBET DESSERT

- 1 envelope unflavored gelatine
- 1/2 cup milk
- 1 1/2 cups milk
- 1 cup sugar
- 1/8 teaspoon salt
- 1 teaspoon grated lemon peel
- 1/4 cup lemon juice
- 2 egg whites, stiffly beaten
- 1 4-oz jar maraschino cherries, sliced

Soften unflavored gelatine in the 1/2 cup milk. Scald the 1 1/2 cups milk with sugar and salt. Add softened gelatine; stir until dissolved. Cool. Slowly add the lemon peel and lemon juice, stirring constantly. Pour into ice cube trays and freeze until mushy. Remove mixture to bowl; fold in stiffly beaten egg whites. Return to ice cube trays and freeze firm. Remove to bowl again and beat until fluffy. Fold in sliced cherries and syrup. Spoon into ice cube trays or molds and return to freezer until firm.

CRANBERRY DELIGHT

- 8 EGG YOLKS
- 1 cup confectioners' sugar
- 1/2 cup cranberry juice cocktail
- 8 egg whites
- 1/8 teaspoon salt

Beat egg yolks and confectioners' sugar until very light. Turn in the top of a double boiler over, not in, boiling wa-

ter. Do not permit the water to touch the bottom of the double boiler top. This is important. Beat the custard constantly with a wire beater. When it is foamy add cranberry juice cocktail gradually. Continue to beat the custard until it doubles in bulk and begins to thicken. Remove it from the heat. Whip egg whites and salt until stiff. Fold in the custard. Serve at once in 6 sherbet glasses.

3 to 4 oz. pkg. lemon pudding and pie filling mix

- 1/2 cup sugar
- 1 cup water
- 1 egg, slightly beaten
- 1 egg yolk, slightly beaten
- 1 egg white
- 2 tablespoons sugar
- 1 1/2 cups orange juice

Combine pudding mix, 1/2 cup sugar, water, orange juice, egg, and egg yolk in the top of a double boiler. Cook over hot water, stirring often, until thickened. Cool. Beat egg white until foamy. Add 2 tablespoons sugar gradually, beating constantly, and continue beating until soft peaks form. Fold into pudding mixture. Pour into serving dishes. Chill. This pudding can be used as a pie filling.

VARIATION: Lemon-Apricot whipped cream.

Puttling—Use apricot nectar in place of orange juice.

MOLASSES CHIFFON PIE

- 1 envelope unflavored gelatine
- 1/4 teaspoon salt
- 3/4 cup sugar, divided
- 1 tablespoon grated lemon rind (2 lemons)
- 3/8 cup water
- 1/8 cup lemon juice
- 1/4 cup molasses
- 4 eggs, separated
- 1/2 teaspoon cream of tartar
- 1 9-in. graham cracker pie shell

Mix together in saucepan; gelatine, salt, and 1/4 cup of the sugar. Grate rind from lemons; reserve. Beat together water, lemon juice, molasses and egg yolks; add to gelatine mixture. Cook over medium heat, stirring constantly, just until mixture comes to a boil, about 4 minutes. Remove from water; stir in lemon rind. Chill until mixture mounds slightly when dropped from a spoon. Beat egg whites until foamy; add cream of tartar and beat until stiff, but not dry. Gradually add remaining 1/2 cup sugar and beat until very stiff. Fold in gelatine mixture. Turn into prepared pie shell; chill until firm. If desired, garnish with whipped cream.

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