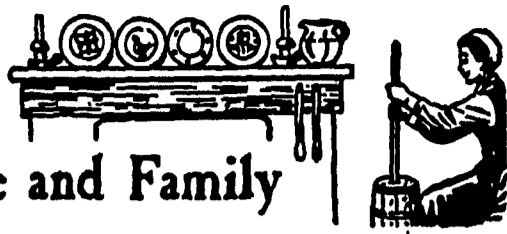


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor



SPENCE

Fruit Fantasy

There are many subtle differences in the cuisine of various sections of our country but common is the tradition of serving superb fruit desserts. With Easter dinner in the planning stage for many of you at this point, maybe we can be of some help to you with the dessert course. Fruit desserts are a perfect ending to a meal that traditionally features ham or turkey. Some of these desserts are to be served warm — others can be baked ahead.

MAPLE-D FRUIT

- 1½ teaspoons unflavored gelatine
- ¼ cup cold water
- ½ cup maple syrup
- ½ teaspoon salt
- 3 cans (11 oz. ea.) mandarin orange segments and pineapple tidbits
- 3 egg whites, stiffly beaten
- 1 cup whipping cream, whipped

Soften gelatine in cold water. Combine syrup and salt in a

small saucepan; bring to a boil. Add softened gelatine; stir until dissolved. Chill until partially set. Beat with rotary beater or electric mixer until light and fluffy.

Drain fruit; reserve 12 orange segments and 12 pineapple tidbits for garnish. Fold egg whites into gelatine mixture. Fold in whipped cream. Lightly fold in fruit. Chill at least 4 hours (can be chilled overnight). To serve, spoon into dessert dishes; garnish with reserved orange segments and pineapple tidbits. Makes 12 servings.

FRENCH FRUIT CASSEROLE

- 1 (1-lb., 13-oz.) can pear halves, well-drained
- 1 (1-lb., 13-oz.) can sliced peaches, well drained
- 1 cup fresh blueberries OR 1 (8-oz.) can purple plums,

- well-drained
- 1½ cups dairy sour cream
- 1 teaspoon vanilla extract
- 2 eggs, slightly beaten
- ¼ cup light brown sugar, firmly packed
- 3 tablespoons flour
- 2 tablespoons soft butter or margarine
- 1 tablespoon grated lemon rind
- ¼ teaspoon grated nutmeg
- 1 pack shortbread cookies, crumbled

Arrange fruit in a greased 1½ quart baking dish. Stir sour cream and vanilla extract into eggs. Mix together 3 tablespoons sugar and 1 tablespoon flour. Add to sour cream mixture. Pour over fruits. Bake in a preheated moderate oven (350 degrees) 15 minutes. While fruit bakes, blend butter with remainder of sugar and flour; add lemon rind, nutmeg and shortbread. Mix lightly. Sprinkle over fruit. Bake 10 to 15 minutes longer. Let stand 5 minutes before serving. Makes 8 servings.

TAFFY-TOPPED FRUIT

- 2 cans (16 to 20 oz. ea.) pear halves
- ¼ cup butter or margarine, melted
- ½ cup chopped pecans or walnuts
- ¼ teaspoon ginger or nutmeg
- ¼ cup molasses

Drain syrup from 1 can of the pears; reserve to add to fruit juice or punch. Turn drained fruit and remaining can of fruit with syrup into a shallow baking dish. Combine remaining ingredients, spoon over fruit. Bake in 375 degree oven 15 minutes. If desired, top with ice cream or whipped cream. 6 servings.

FROSTED FRUIT SALAD

- 1 large cantaloupe, fresh or frozen
- 2 3-oz. pkgs. cream cheese, softened
- 1½ tablespoons lemon juice
- ¼ teaspoon powdered ginger
- 1 cup orange sections
- 1 cup melon balls, fresh or frozen
- 1 cup diced fresh pears
- 1 cup diced pineapple, fresh or frozen
- 1 cup seedless grapes
- Crisp salad greens

If using fresh cantaloupe, cut in half; peel, scoop out seeds and membrane. Combine cream cheese, lemon juice and ginger, mixing until smooth. Invert melon halves on tray; spread cheese mixture evenly over outside of melon; (if halves are unavailable, frost wedges); cover and refrigerate for at least 1 hour. Combine remaining fruits. (Other combinations of fruit can be used, depending on availability.) Serve fruits on crisp salad greens topped with wedges of frosted cantaloupe. 6 servings.

CHERRY PUDDING

- ½ stick margarine
- ½ cup granulated sugar
- 1 teaspoon vanilla
- 1 cup sifted cake flour
- 1½ teaspoons baking powder
- ½ cup milk
- ½ cup chopped nuts
- 2 cups tart pie cherries, drained (reserve liquid)
- ¼ cup packed brown sugar
- ¼ cup granulated sugar
- ¼ teaspoon salt

- 1½ tablespoons cornstarch
- 2 drops red food coloring
- Whipped cream (optional)

Cream margarine. Add ½ cup granulated sugar and continue creaming until light and fluffy. Beat in vanilla. Sift together flour and baking powder. Add alternately with milk to creamed mixture. Blend in nuts. Spread cherries over bottom of 8x8x2-inch pan. Pour batter over cherries. Add water to cherry juice to equal 1½ cups. Bring to a boil. Combine brown sugar, ¼ cup granulated sugar, salt, and cornstarch in a bowl. Stir in boiling juice. Pour over batter in pan. Bake in moderate oven (350 degrees) 45 minutes. Cool to lukewarm. Serve with sauce over cake. Top with whipped cream. 9 servings.

ORANGE-PEACH PUDDING CAKE

- 1½ cups sifted flour
- 1½ teaspoons baking powder

(Continued on Page 20)

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