



For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

LUSH DESSERTS

"Easy as pie" aptly describes this rich chocolate dessert. No fuss — just measure the ingredients; whip; fold in cookie crumbs and pop into the oven.

CHOCOLATE COCONUT "PIE"

- 20 chocolate chip cookies, finely rolled (about 2 cups crumbs)
- $\frac{1}{2}$ cup flaked coconut
- $\frac{1}{2}$ cup chopped walnuts
- 1 (6½ oz.) pkg. fluffy white frosting mix
- $\frac{1}{2}$ cup boiling water
- 2 teaspoons instant coffee
- 1 teaspoon vanilla extract
- 1 (6-oz.) pkg. semi-sweet chocolate pieces
- 1 pint vanilla ice cream (optional)

Combine first two ingredients and six tablespoons chopped nuts. Prepare frosting mix according to package directions. Combine water and instant coffee and stir in with vanilla, fold in crumb mixture. Turn into a greased 9-inch pie plate, spreading evenly. Bake in a preheated moderate oven (350 degrees) 35 to 40 minutes, or until lightly browned. Cool completely. Melt semi-sweet chocolate over hot water. Spread over top of pie; sprinkle with remaining nuts. Cool at room temperature if a soft chocolate is desired, in the refrigerator for hard chocolate.

Serve with vanilla ice cream if desired. Makes 10 wedges.

PEACH FIG COBBLER

- 1 (1-lb.) can sliced peaches, drained, reserving $\frac{1}{4}$ cup syrup
- 1 tablespoon lemon juice
- 12 fig newtons, crumbled
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{4}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon butter or margarine
- Vanilla ice cream or whipped cream

Arrange peaches on bottom of 8x8x2-inch baking pan. Combine reserved syrup and lemon juice. Pour over peaches. Combine next five ingredients; use to top peaches. Dot with butter or margarine. Bake in a preheated hot oven (400 degrees) for 20 minutes. Serve warm with ice cream or whipped cream. Makes 6 servings.

SUNNY ISLAND PIE

- 38 vanilla wafers, finely rolled (about 1½ cups crumbs)
- $\frac{1}{4}$ cup butter or margarine, softened
- $\frac{1}{4}$ cup granulated sugar

- $\frac{1}{4}$ cup flaked coconut
- 1 (8¼-oz.) can crushed pineapple
- 2 teaspoons unflavored gelatine
- 3 eggs, separated
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup lemon juice
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon grated lemon rind
- $\frac{1}{2}$ cup heavy cream, whipped

Blend first four ingredients. Press firmly against bottom and sides of a 9-inch pie plate. Bake in a preheated moderate oven (375 degrees) for 8 minutes. Cool. Drain pineapple, reserving syrup. Sprinkle gelatine over $\frac{1}{4}$ cup pineapple syrup to soften. In small saucepan combine egg yolks, $\frac{1}{4}$ cup sugar and next three ingredients. Cook, stirring constantly, until thickened; remove from heat. Stir in gelatine until dissolved. Turn into bowl and refrigerate until it mounds, when dropped from spoon. Stir in pineapple. Beat egg whites until foamy; gradually add remaining sugar, while beating until stiff and glossy. Fold with cream into lemon mixture. Mound in pie shell. Refrigerate several hours, or until set. Makes 8 wedges.

HEART TARTS

- 20 saltines, finely rolled (about $\frac{3}{4}$ cup crumbs)
- $\frac{3}{4}$ cup chopped blanched almonds
- 3 egg whites, at room temperature
- $\frac{1}{2}$ teaspoon cream of tartar
- 1 cup granulated sugar
- 1 pound frozen whole strawberries in syrup
- Water
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice
- 1 pint vanilla ice cream

Combine first two ingredients. Set aside. Beat egg whites with cream of tartar until soft peaks form. Beat in sugar a tablespoon at a time, beating until stiff and glossy. Fold in crumb mixture.

On a very well-greased cookie sheet, shape meringues into 6 heart shaped tarts, pulling the sides up with the back of a spoon. Bake in a preheated slow oven (325 degrees) 25 to 30 minutes or until lightly browned. Immediately remove with care from cookie sheet and place on wire rack to cool. To make sauce, drain strawberries, reserving syrup. Add enough water to make 1½ cups; heat to bubbling. Stir cornstarch into lemon juice. Blend into hot syrup. Cook, stirring constantly, until thickened and clear. Cool, add strawberries. Using a melon ball scoop, make ice cream balls and place 5 on each cooled meringue heart. Pour sauce over ice cream. Makes 6 tarts.

COCONUT DESSERT TART

- Tart Shell:
- 1 package (9½ ounces) pie crust mix
- $\frac{1}{4}$ cup milk

- Filling:
- $\frac{1}{2}$ cup regular all-purpose flour
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup whipping cream
- 1 cup milk, scalded
- 4 egg yolks, slightly beaten
- 1 can (3½ ounces) flaked coconut

- 1 can (8½ ounces) crushed pineapple, well drained

Meringue:

- 4 egg whites
- $\frac{1}{2}$ cup sugar

To prepare Tart Shell: Prepare crust as directed on package using milk as liquid. Roll on lightly floured surface into a rectangle 13x9 inches. Turn 11x7-11½ inch baking pan upside down. Cover it entirely with lightweight aluminum foil. Place dough over foil on pan; crimp edges of dough. Prick with fork and bake in preheated 475 degree oven 8-10 minutes or until dough begins to lightly brown. Place on wire rack to cool. When cooled, remove crust and foil together and place crust-side down on serving plate. Carefully lift foil from crust.

To prepare Filling: In a heavy saucepan combine flour, sugar, salt and whipping cream. Stir in hot milk and cook, stirring constantly, until smooth and thickened. Cook 2 additional minutes. Blend small amount of hot mixture into egg yolks; return all to saucepan. Cook 1 minute. Remove from heat; add to coconut. Cover surface of filling with waxed paper and cool to room temperature. Spoon filling into Tart Shell. Sprinkle with crushed pineapple.

To prepare Meringue: In a mixing bowl beat egg whites until foamy. Add sugar gradually and beat until stiff peaks form but

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