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DESSERTS - PIES

CREAM PUFFS

Dee Peacock

1 c. hot water
1/2 c. butter or margarine

1 c. sifted flour
4 eggs

Boil together hot water and butter until butter is melted; when boiling, stir in flour. Remove from fire, stir until smooth. Add eggs one at a time and beat five minutes after adding all the eggs. Drop onto greased cookie sheet making 12 puffs. Bake at 400° oven 15 minutes, then bake at 350° for 45 minutes or more. Can be baked in muffin tins. I use small ones and then bake only for 15 to 20 minutes. When cool, cut off top and fill with custard or whipped cream. Can be served with whipped honey butter.

APPLE CRISP

Denise Swerdlik

1/3 c. flour
1/2 c. sugar
1/4 c. butter or margarine

3 large McIntosh apples
4 T. lemon juice
1/2 tsp. cinnamon

Stir flour and sugar together; cut in butter or margarine until crumbly. Peel, core and slice apples. Arrange apples in a greased 9-inch pie pan. Sprinkle apples with lemon juice and cinnamon. Scatter crumb mixture over apples in an even layer. Bake for 25 minutes at 400° until top is golden.

Wonderful with ice cream or whipped topping.

RHUBARB DESSERT**Hannah Daniel****CRUST:**

1 3/4 c. flour	2/3 c. butter
2 T. sugar	1/2 c. nutmeats, chopped
1 tsp. baking soda	2 beaten egg yolks

Mix all together and press into 9 x 13 inch cake pan. Bake 350° for 10 minutes.

FILLING:

2 beaten egg yolks	1 3/4 c. sugar
5 T. flour	4 c. rhubarb, cut fine

Mix all together and pour over crumbs.

TOPPING:

4 beaten egg whites	3/4 c. sugar
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Fold sugar into egg whites and spread topping over rhubarb mixture. Bake 30 minutes at 350°.

FRUIT PIZZA**Sara Levenstein**

1 roll sugar cookies or 1 recipe sugar cookie dough	1/2 c. orange juice
8 oz. cream cheese	2 T. lemon juice
4 1/2 oz. Cool Whip	1/4 c. water
Sliced fresh fruit or canned	Dash salt
	1/2 c. sugar
	1 T. cornstarch

Slice cookies and press on pizza pan or cookie sheet. Bake at 350° for 8-10 minutes; cool. Cream cream cheese and mix with Cool Whip. Spread on cooled crust. Top with fruit. Mix orange juice, lemon juice and water. Heat mixture in saucepan. Combine sugar, salt and cornstarch. Add to juices. Boil for one minute. Drizzle sauce over fruit. Cut in slices. Chill.

STRAWBERRIES ROMANOFF**Robert Gelatt**

1 quart strawberries
 1/4 c. sugar
 1/2 pint vanilla ice cream

1 c. heavy cream
 1/4 c. Cointreau, orange
 liqueur

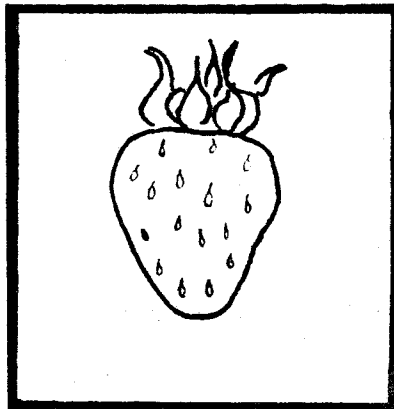
Wash berries, hull and sprinkle with sugar. Chill at least 3 hours. Just before serving, soften ice cream slightly. Whip cream until stiff. Beat ice cream until fluffy and fold into cream. Fold in Cointreau and strawberries, reserving a few to put on top. Serve immediately. Serves 4.

STRAWBERRY FREEZE**Sandy Perlmutter**

1 1/2 c. flour
 1/2 c. brown sugar
 1 1/2 stick margarine
 3/4 c. chopped nuts

2 egg whites
 1 c. sugar
 1 (10 oz.) pkg. strawberries,
 partially thawed
 2 c. Rich's Whip, whipped

Mix flour, brown sugar, margarine and nuts like a pie crust. Bake 20 minutes at 325°; stir so it doesn't burn. Save 3/4 cup for top. Beat egg whites with sugar until stiff. Add strawberries and Rich's Whip. Fold. Pour over crust. Top with crumbs. Freeze 24 hours.



FROSTY STRAWBERRY SQUARES**Lillian Brodsky**

1 c. all-purpose flour
 1/4 c. packed brown sugar
 1/2 c. chopped walnuts
 1/2 c. butter **or** margarine,
 melted
 2 egg whites

3/4 c. sugar, use 1/2 c. if
 using frozen strawberries
 1 (10 oz.) pkg. frozen
 strawberries, sliced **and**
 partially thawed **or** 2 c.
 fresh berries, sliced
 2 T. lemon juice
 1 c. whipping cream, whipped **or**
 14 1/2 oz. Cool Whip, thawed

In a bowl, stir together flour, brown sugar, walnuts and margarine. Spread evenly in 9 x 13 x 1 inch baking pan. Bake in 350° oven for 20 minutes, stirring occasionally. Remove from oven; cool. Sprinkle 2/3 of baked mixture in bottom of same pan; reserve remaining mixture. In a larger mixing bowl, combine egg whites, sugar, strawberries and lemon juice; beat at low speed of mixer until it begins to thicken, about 2 minutes, then at high speed until stiff peaks begin to form, about 10-12 minutes. Fold in Cool Whip or whipped cream. Spoon over mixture in pan; top with reserved crumbs. Freeze 6 hours or overnight. Cut in squares. Trim with fresh strawberries, if desired. Serves 12-15.

LUSCIOUS LEMON DESSERT**Denise Swerdlik
Lillian Brodsky**

1 c. flour
 1 stick butter **or** margarine
 1/2 c. walnuts, chopped
 1 (8 oz.) pkg. cream cheese,
 softened

2 (8 oz.) cartons Cool Whip
 1 c. powdered sugar
 2 (3 1/2 oz.) pkgs. instant
 lemon pudding
 3 c. cold milk

Mix together flour, butter or margarine. Spread and pat down in a 9 x 13 inch pan. Bake 20 minutes at 350° (325° if you are using a glass pan). Refrigerate overnight for best results. Beat together cream cheese, powdered sugar and one carton Cool Whip (mixture will be stiff). Spread evenly over crust. Beat pudding with milk. Spread over cheese mixture. Spread remaining carton Cool Whip on top. Sprinkle with chopped nuts or maraschino cherries. Refrigerate. Cut into large squares to serve. Serves 16-20.

HYDROX DESSERT**Corine Neuman**

1 small pkg. Hydrox sandwich cookies
 Vanilla ice cream

1 jar chocolate fudge
 Whipped cream

Crunch cookies into crumbs and layer about 1/2-inch worth of crumbs on bottom of pan. Save some crumbs for top. Add 1-inch layer of softened vanilla ice cream. Layer with warmed chocolate fudge and top with whipped cream. Sprinkle crumbs on top. Keep frozen.

PAREVE ICE CREAM**Iris Dalin**

3 eggs
 Rich's Whip
 Flavoring and food coloring

Nuts or fruit
 1/3 c. sugar

Separate eggs. Whip whites until stiff. Add sugar. Whip Rich's Whip until firm. Add egg yolks, one at a time. Whip more. Add about 1 teaspoonful pure peppermint or other flavor. Whip more. Fold in whites. Freeze at least 2 hours.

RICE PUDDING**Susann Annis**

1/4 c. uncooked rice
 4 eggs
 1/2 c. sugar or to taste

2 tsp. vanilla
 3 T. butter, melted
 3 1/2 c. milk

Cook rice. Beat eggs with sugar and vanilla; add butter and milk and combine thoroughly. Add rice. Place in buttered 5 x 7 inch loaf pan. Bake in 350° oven for 1 hour.

MOTHER'S OLD-FASHIONED RICE PUDDING

Miss Jane Insler
New York, New York

2 c. rice	Melted butter
Salt	2 c. milk
4 c. water	3 T. sugar
2 eggs, separated	1/2 tsp. vanilla
4 oz. raisins	Lemon rind, optional
Salt	

Wash rice thoroughly. Boil water; add rice and salt; cook 10 minutes, stirring constantly. Pour off most of the water. Add milk. Cook over low heat 15 minutes. Put into bowl. Add sugar, vanilla and raisins. Let cool. Add 2 beaten egg yolks. Beat egg whites stiff. Fold into pudding. Grease baking dish with melted butter. Pour pudding into dish. Bake about 1/2 hour in 300° oven.

RICE PUDDING

Dee Peacock

1/2 c. raw rice	2 eggs, well beaten
1 c. water	1/2 c. sugar
1 quart milk	1/2 c. raisins
1/2 c. butter or pareve margarine	1/2 tsp. vanilla

Boil rice in water for 5 minutes. Drain water. Add milk and butter. Cover and cook on top of stove over low heat for 1 hour. Stir once every 15 minutes. Then add 2 well-beaten eggs, sugar, raisins and vanilla. Pour into serving bowl or custard cups. Serve hot or cold. Serves 8.

CHOCOLATE FRUIT DIP**Susann Annis**

1 (12 oz.) semi-sweet
chocolate bits

1 (12 oz.) milk chocolate bits
1/3 bar wax

Melt paraffin very slowly in microwave, adding portions of the chocolate as you work. Mix thoroughly. Dip each piece of fruit individually. Place on waxed paper to set. Use fruit that is firm, ripe and as dry as possible. This is an excellent way to dip strawberries, pineapple or just about anything you wish to use. It forms a coating on the fruit. It is best when eaten between 2 and 3 hours after preparation. Do not place in the refrigerator as this causes moisture which tends to make the fruit soggy. Chocolate can be saved and reheated to use again. Does not need to be refrigerated.

JANE'S CHOCOLATE SAUCE**Roberta Gelatt**

3 squares unsweetened
chocolate, melted
1/2 c. sugar
1/4 c. half & half
1/4 c. white Karo syrup

6 T. butter
Dash salt
2 egg yolks
1 tsp. vanilla

To make frosting, combine chocolate, sugar, half & half, syrup, butter and salt. Beat 2 egg yolks. Add a small amount of frosting to the eggs. Return the egg mixture to the frosting, beating constantly. Cool. Add 1 teaspoonful vanilla. Serve warm over ice cream or cold as a frosting.

PIE CRUST**Susann Annis**

1 c. flour
1 T. sugar

6 T. margarine
3 T. ice cold water

Mix flour, sugar together. Work in margarine and then water. Roll between 2 sheets waxed paper. Crust now ready to use as desired.

MIDGE'S PIE CRUST**Sara Levenstein****DRY INGREDIENTS:**

1 1/4 c. Crisco

1 tsp. salt

3 c. flour

WET INGREDIENTS:

5 T. water

1 egg

1 T. vinegar

Blend dry ingredients with 2 knives or pastry blender until particles are pea-sized. Mix wet ingredients. Add to dry ingredients and mix with fork. Form into 4 balls and press down. Wrap and place in refrigerator for 1 hour or in freezer for future use. If frozen, thaw for 1-2 hours and roll. To roll, well flour board, rolling pin and pie crust. Roll from inside circle to outside. When right size, roll partly onto rolling pin and gently place over pie tin. Press under extra crust and pinch down or use fork.

For filled pies, bake at 350° until crust is brown. For crust only, prick with fork and bake at 400° for 10 to 15 minutes until brown.

GRAHAM CRACKER CRUST (9-inch)**Carol Ziff**1 1/2 c. graham cracker
crumbs (about 20 crackers)1/3 c. butter or margarine,
melted

3 T. sugar

Heat oven to 350°. Mix crumbs, sugar and butter. Press mixture firmly and evenly against sides and bottom of a 9-inch pie pan. Bake 10 minutes. Cool.

MISSISSIPPI MUD PIE**Heidi Griminger Blanke**

2 c. sugar	1 1/2 c. flour
1 c. oil	1/3 c. cocoa
4 eggs	1 c. chopped nuts
3 tsp. vanilla	5 1/4 oz. miniature marshmallows

Cream sugar, oil and eggs. Add vanilla. Sift flour and cocoa. Add to above ingredients. Add nuts. Put in greased 9 x 13 inch pan. Bake at 325° for 40 minutes. Remove and cover with marshmallows. Put back in oven for 5 minutes. Cool.

FROSTING:

2 sticks margarine	1 box confectioners' sugar
1/2 c. cocoa	1 tsp. vanilla

Mix and spread on cake.

PECAN PIE**Corine Neuman**

1/2 c. sugar	1/4 tsp. salt
1/4 c. butter or margarine	3 eggs
1 c. light corn syrup	1 c. pecans
	1 unbaked pastry shell

Cream sugar and butter. Add syrup and salt. Beat well. Beat in eggs, one at a time. Stir in pecans. Pour into 9-inch pastry-lined pie pan. Bake at 350° for 1 hour and 10 minutes or until knife comes out clean from center of pie.

PECAN PIE**Susann Annis**

3 eggs	1/3 c. margarine
2/3 c. sugar	1 c. dark or light corn syrup
1/2 tsp. salt	1 c. pecan halves or broken pieces

Heat oven to 375°. Prepare pastry for 9-inch or 10-inch crust. Combine eggs, sugar, salt, margarine and syrup. Beat thoroughly. Stir in nuts. Bake 40-50 minutes or until set.

MOM'S RHUBARB PIE (great!!)**Corine Neuman**

Double pie crust	Grated orange rind, to taste
2 to 3 c. diced rhubarb, depends on how juicy	2 eggs
2 T. flour	1 pinch salt
1 c. white sugar, if real sour, add more	1/2 tsp. vanilla
1/2 c. brown sugar	Butter or margarine

Add flour to rhubarb. Combine with rest of ingredients. Mix well. Pour into unbaked pastry-lined pie pan. Put dots of butter or margarine on mixture. Cover with dough and prick the shell. Preheat oven to 450°. Bake 15 minutes, then reduce heat to 350° and bake 1 hour.

CHOCOLATE RUM PIE**Susann Annis**

1 (12 oz.) pkg. semi-sweet chocolate bits	3 eggs, beaten
1/4 c. butter	1/4 c. flour
2 tsp. instant coffee powder	1 tsp. rum extract
3/4 c. brown sugar	9-inch to 10-inch pie crust, unbaked

Melt chocolate; add butter and coffee until melted. Add sugar and beaten eggs and flour and mix until smooth. Add extract. Bake at 350° in a 9-inch or 10-inch crust 40 minutes or until done.

RAISIN PIE**Susann Annis**

1 1/4 c. seedless raisins	1/3 c. brown sugar
1/2 tsp. grated lemon peel	1 tsp. cinnamon
1 1/2 T. lemon juice	1/4 tsp. salt
1/2 c. butter or margarine	3 eggs
2/3 c. granulated sugar	9-inch pie shell, unbaked

Preheat oven to 400°. Combine raisins, lemon peel and juice. Set aside. Beat butter or margarine until light and fluffy. Beat in sugars and cinnamon and salt. Add eggs one at a time,

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RAISIN PIE (Continued)

beating well after each addition. Stir in raisin mixture. Spoon into 9-inch pie shell, unbaked. Bake 15 minutes. Reduce heat to 350° and bake 20 more minutes or until center is set.

ANGEL PIE**Charlotte Levinger**

1 1/2 c. granulated sugar	1 T. finely grated lemon rind
1/4 tsp. cream of tartar	1/8 tsp. salt
4 eggs, separated	1 pint whipping cream
3 T. lemon juice	

Sift together 1 cup of sugar and cream of tartar. Beat egg whites until stiff, but not dry; gradually add sugar mixture, continuing to beat until thoroughly blended. Use this meringue to line bottom and sides of a 9 or 10-inch well-greased pie plate, hollowing out the center and being careful not to spread the meringue too close to the rim. Bake in a 275° oven for 1 hour. Cool. Beat egg yolks slightly; stir in remaining 1/2 cup sugar, lemon juice, rind and salt. Cook over boiling water until very thick, 8-10 minutes. Remove and cool. Whip the cream. Combine half of it with the lemon-egg mixture and fill the meringue shell. Cover with remaining whipped cream. Chill about 24 hours. Elegant for company!!

EDITH'S YUM YUM PIE**Charlotte Levinger**

1 baked pastry shell	1 c. whipping cream, whipped
1 (8 oz.) pkg. cream cheese	1 can cherry pie mix
1/2 c. powdered sugar	

Blend cheese and sugar. Add whipped cream. Spread on pastry shell and chill. Spread cherry pie mix on top. Chill.

BANANA CREAM PIE**Carol Ziff**

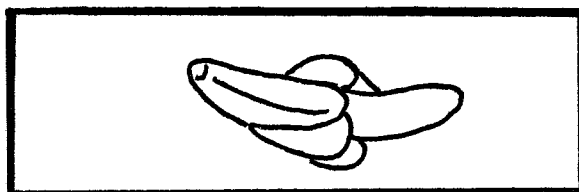
2/3 c. sugar	2 T. butter or margarine
1/4 c. cornstarch	1 T. plus 1 tsp. vanilla
1/2 tsp. salt	2 large bananas
3 c. milk	Sweetened whipped cream, optional
4 egg yolks, slightly beaten	Graham cracker crust (9-inch)

Mix sugar, cornstarch and salt in a saucepan. Blend milk and egg yolks; gradually stir into the sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat and blend in butter and vanilla. Press plastic wrap over filling in saucepan and cool to room temperature. Slice bananas into 9-inch graham cracker crust, arranging them in a layer about 1/2-inch deep. Pour the cream filling over banana slices and chill at least 2 hours. Just before serving, top pie with sweetened whipped cream.

HERSHEY ALMOND PIE**Gladys Neuman**

8-inch or 9-inch baked pie shell	6 Hershey bars with almonds or 1 big Hershey almond bar
20 large marshmallows, cut up	1 pint whipping cream, whipped
1/2 c. milk	

Combine marshmallows and milk in small saucepan. Stir over medium heat until marshmallows are melted. Remove from heat. Break chocolate bars into small pieces and add to marshmallow mixture, stirring until melted. Cool until partially set. Fold whipped cream into chocolate mixture. Pour into baked pie shell and chill 4-6 hours before serving.



GRASSHOPPER PIE

**Gladys Neuman
Corine Neuman**

16 chocolate sandwich cookies 1 1/2 oz. creme de cacao
3 T. melted butter 1 oz. creme de menthe
1 jar Marshmallow Fluff 1/2 pint heavy cream, whipped
1/3 c. milk

Crush cookies; add butter and mix. Line 9-inch pie tin with mixture. Refrigerate. Melt fluff with milk and cool. Add creme de cacao and creme de menthe. Fold in whipped cream. Pour into crust. Refrigerate 4-6 hours before serving.

FUDGE (5 pounds)

Jewish Women's League Recipe

4 1/2 c. granulated sugar 1 (14 1/2 oz.) can canned milk

Boil together for 4 1/2 minutes, stirring constantly. Pour over following in a large bowl:

2 (12 oz.) pkgs. semi-sweet 1 T. butter
Nestle's bits 1 (7 1/2 oz.) jar Marshmallow
1 tsp. vanilla Fluff
1 c. chopped nuts

Beat thoroughly and place in large greased baking pan (13 1/2 x 10 inches). Keep in refrigerator overnight before cutting and packaging. One recipe should yield 5 1/2 boxes fudge.

DOOJOBBIES

Reva Heifetz

2 c. chocolate chips 2 c. chow mein noodles
2 c. dry roasted peanuts

Melt chocolate chips in double boiler. Stir peanuts and chow mein into melted chocolate chips. After thoroughly blended drop rounded teaspoonfuls of mixture onto waxed paper. Let set until hard.