

\$100 Cake *

1 c. butter	1 c. sweet milk
2 c. sugar	2 c. flour
3 oz. chocolate	2 t. baking powder
2 or 3 eggs	1 t. vanilla

Cream butter and sugar. Add melted chocolate and beaten eggs. Sift dry ingredients and add to mixture, alternately with milk. Add vanilla. Bake in tube pan 350° for 45 minutes (grease only bottom of pan).

\$100 Recipe Cake

1 c. butter	2 c. flour
2 c. sugar	2 t. baking powder
4 oz. (4 squares) chocolate	2 t. vanilla
2 eggs	1 c. nuts (rolled in flour)
1 c. sweet milk	

Cream butter and sugar. Add melted chocolate, then beaten eggs; add flour and milk alternately with baking powder. Then add nuts and vanilla. Bake in loaf pan or small tube pan 350° for 45 minutes. Grease only bottom of pan.

Icing for cake

1/2 c. butter	pinch of salt
2 oz. chocolate	1 t. vanilla
1 egg	1 t. lemon
1 1/2 c. powdered sugar	1 c. nuts

Almond - Chocolate Squares *

1 c. butter	1/2 c. cut toasted almonds
1 c. sugar	1/8 c. sweet or bitter chocolate
3 T. water	1/4 c. finely chopped blanched almonds
1 T. corn syrup	

Melt butter. Add sugar, water, and corn syrup. Cook slowly. Stir to prevent burning. Cook till brittle when dropped in water. Remove from stove. Add toasted almonds and turn in greased pan. Mark into squares immediately. Melt chocolate in double boiler and when candy is almost cool, spread with chocolate coating and sprinkle with finely chopped almonds. If desired, turn candy over and coat with chocolate and nuts on other side.

Angel Food Cake *

Heat ungreased angel cake pan in 350° oven.

Sift together: 1 c. sugar, 1 c. sifted cake flour

Beat until fluffy and foamy: 1/2 t. salt, 1 1/2 c. egg whites. Add 2 t. cream of tartar. Beat till eggs stand in peak.

Gradually add 1/2 c. sugar. Blend in flour and sugar quickly by 1/3. Add 1 T. vanilla. Pour in heated pan. Thump once or twice. Bake at 350° for 20 to 25 minutes. Turn upside down and let cool.

Angel Food Cake Dessert

1 large angel food cake	4 eggs, separated
Filling:	1 c. crushed pineapple, drained
1/2 lb. butter	2 squares bitter chocolate, melted and cooled
3/4 lb. confectioners sugar	whipped cream

Cut angel food cake into three layers with sawtooth knife. Set aside. Cream butter and confectioners sugar. Add egg yolks one at a time. Beat egg whites until stiff and dry. Fold into butter sugar mixture. Take out 1/3 and add crushed pineapple to it. To remaining 2/3 add the cooled melted chocolate. Place bottom layer of cake on large plate. Put 1/2 of chocolate on it. Top with middle layer and put pineapple mixture on it. Add last layer and top with remaining chocolate. Refrigerate at once for several hours or overnight. Serve with whipped cream. Serves 16.

Angel Food Lemon Fluff

6 egg yolks	6 egg whites
3/4 c. sugar	3/4 c. sugar
3/4 c. lemon juice	1 angel food cake
finely grated rind of 2 lemons	2 c. whipping cream
1/4 t. salt	2 T. powdered sugar
1 envelope unflavored gelatin	1 t. vanilla
4 c. cold water	

Mix first five ingredients and cook in double boiler, preferable Pyrex. Using a wooden spoon, stir until slightly thick. Remove and add gelatin, softened in cold water. Set in refrigerator to cool. Beat egg whites until stiff, gradually adding 3/4 c. sugar. Fold into cooled custard. Shred angel food cake into flakes with fork, or tear gently. Mix into custard mixture. Pour into large greased angel food mold. Chill 8 hours. Unmold and frost with cream which has been whipped with powdered sugar and vanilla. Serves 12 to 16.

Angel Pie *

Whites of 4 eggs, and beat stiff. Then add 1 c. sugar little at time. Then 1 t. vanilla. Cut piece heavy brown paper size of pie pan and line pan. Do not grease. Pile in meringue by spoonfuls so that it fills plate. Do not mash down. Put in cold oven. Bake at lowest temperature for 1 hour or till it feels crisp to touch. Allow to cool on oven tray just outside open oven. When almost cold, turn on serving plate and pull off paper. Whip half pint cream. Spread over meringue. Put in ice box for 6 hours (may be made day before). Just before serving, put fresh strawberries over top.

Apple-Nut Thing

1 c. sifted cake flour	2 c. chopped pecans or walnuts
4 t. baking powder	2 c. tart apple cubes
1 t. salt	1 c. heavy cream
4 eggs	2 t. sugar
2 c. light brown sugar	1 t. sherry or Marsala wine
2 t. vanilla	

Sift together flour, baking powder, salt. Cream eggs and light brown sugar. Add flour mixture to the creamed mixture and add vanilla, pecans or walnuts, apple cubes, peeled. Mix it all up and bake it in two greased 10-in pie plates at 350° for 30 minutes. Use butter for the lubrication here. Cool in the plates. When cool, cut as you would a pie, and serve with heavy cream, whipped with sugar added at the last of the whipping and sherry or wine.

Banana Pudding Cake *

1 or 2 small ripe bananas	4 eggs
1 package (2 layer size) yellow cake mix	1 c. water
1 package (small size) JELLO Brand Banana Cream or Vanilla Instant Pudding and Pie Filling	1/4 c. oil
	1/2 c. finely chopped nuts (opt)

Slice bananas into large mixer bowl; beat at medium speed of electric mixer for 2 minutes. Pour into a well-greased and floured 10-inch tube or BUNDT pan. Bake at 350° for 60 to 70 minutes. Cool in pan at least 15 minutes. Remove from pan. Finish cooling on rack. Sprinkle with confectioners' sugar, if desired. Note: Cake can be baked in a 13X9 inch pan for 50-55 minutes.

Black Bottom Pie

1 envelope gelatin	2 sq. bitter chocolate
4 T. cold water	2 t. vanilla
1 c. sugar	1 baked pastry shell
1 1/4 T. cornstarch	1/4 t. cream of tartar
4 eggs, separated	1/2 pt. whipping cream
2 c. milk, scalded	

Soften gelatin in water. Mix 1/2 c. sugar and cornstarch together. Add beaten egg yolks and stir in milk. Cook slowly until thickened, stirring constantly. Remove from heat and reserve one cup of the mixture. Add gelatin to remaining mixture and stir until dissolved. Melt 1 1/2 sq. chocolate and add to reserved cup of mixture. Add 1 t. vanilla and beat with rotary beater. Cool. Pour into pastry shell and chill. Beat egg whites until frothy, add cream of tartar and beat until stiff; beat in remaining sugar. When gelatin mixture is thickened slightly, fold in egg whites and remaining vanilla. Pour into pastry shell covering chocolate layer. Chill thoroughly. Cover with whipped cream and top with 1/2 square grated chocolate.

Blender Mousse

1/4 c. cold milk
3/4 c. boiling milk

1 envelope unflavored gelatin
6 T. liqueur (orange, coffee, mint, almond)
1 egg

1 c. cream
1/4 c. sugar
1/8 t. salt
6 oz. package semi-sweet chocolate bits
2 ice cubes

In a blender, process cold milk, and gelatin. Add boiling milk and process. Add liqueur, eggs, sugar, salt, and semisweet chocolate. Process until smooth. Add cream and 2 ice cubes; process. Pour into soufflé dish or individual dishes. Chill several hours before serving. May be made up to two days in advance. Freezes well. Decorate with additional whipped cream if desired.

Blueberry Dessert

1 prepared graham cracker crust
1 8 oz. package cream cheese
2 eggs
1/2 c. sugar
1/4 t. lemon extract
2 boxes frozen blueberries, drained

2 T. cornstarch
1/2 c. water
1/2 c. sugar
1 t. lemon juice
dash monosodium glutamate
whipped cream

Combine room-temperature cream cheese, eggs, sugar, and lemon extract. Beat until smooth; pour into graham cracker crust and bake 15 minutes at 350°. Cool.

Thaw blueberries, drain the juice and reserve. Heat the juice and thicken with cornstarch mixed with water. Remove from heat; add sugar, lemon juice, monosodium glutamate, and blueberries. Pour over baked mixture. Refrigerate 8 hours or more. When ready to serve, top with whipped cream.

Brown-Eyed Susans

3/4 c. butter
1/2 c. sugar
1 egg
1 t. vanilla

1/4 t. salt
1 3/4 c. sifted flour
1 7-oz package chocolate-mint wafers (non perils)

Heat oven to 400°. Cream together butter, sugar, egg, vanilla, and salt; add flour and stir. Chill about 1 hour. Shape into 3/4 inch balls (or smaller) and place 2 inches apart on an ungreased cookie sheet. Flatten each by pressing a wafer into the center. Bake 8-10 minutes and remove immediately. Yield: 4 dozen.

Brownie Pie

3 egg whites
dash salt
3/4 c. sugar
3/4 c. fine chocolate wafer crumbs

1/2 c. chopped walnuts
1/2 t. vanilla
sweetened whipped cream

Beat egg whites and salt until soft peaks form; gradually add sugar, beating until stiff peaks form. Fold in crumbs, nuts and vanilla; spread evenly in lightly buttered 9" pie plate. Bake in slow oven (325°) about 35 minutes. Cool thoroughly. Spread top with sweetened whipped cream; chill well 3 to 4 hours or overnight. Trim with curls of shaved unsweetened chocolate. Serves 6 to 8.

Brown Sugar Pie *

Mix and beat:
3 c. brown sugar
3 eggs
1/2 c. cream
1/2 c. melted butter

Add:
2 T. flour
vanilla
nutmeg

Pour in raw crust and bake slowly.

Brown Sugar Pound Cake * (Jane)

1 c. butter	1 t. baking powder
1/2 c. shortening	1 c. milk
1 lb. light brown sugar	1 t. vanilla
1 c. sugar	1 c. chopped walnuts
5 eggs	walnut glaze
3 c. sifted flour	

Beat butter and shortening together. Gradually add the sugar creaming until mixture is light and fluffy. Beat in eggs, one at a time. Sift together dry ingredients and add alternately with milk and vanilla to the creamed mixture. Stir in nuts. Pour batter into greased and floured 10" tube pan. Bake in mod (350°) oven 1 hour and 15 min. or until done when tested with a straw. Cool 10 min. Then remove from pan. Pour walnut glaze over hot cake.

Walnut Glaze

Cream 1 c. sifted confectioners sugar and 2 T. butter. Add 6 T. cream 1/2 to vanilla and 1/2 c. chopped walnuts. Blend well.

Butterscotch Brownies *

2/3 c. melted butter	1 c. pecans - broken
2 c. light brown sugar	1 t. vanilla
2 whole eggs	dash salt
1 c. flour	

Mix in order given. Bake in moderate oven. When cool, cut in squares and rub top with powdered sugar.

Butterscotch Brownies * II

1 (6 oz.) pkg. Butterscotch bits	3/4 c. flour
1/4 c. butter	1 T. baking powder
1 c. light brown sugar	3/4 t. salt
2 eggs	1/2 c. chopped nuts
1/2 T. vanilla	

Preheat oven to 350 degrees. Melt over hot water, butterscotch bits and butter. Remove from heat. Stir in sugar. Cool 5 minutes. Stir in 2 eggs, 1/2 t. vanilla. Sift together dry ingredients. Add to first mixture. Stir in nuts. Spread in greased pan. Bake 25 minutes. Cut in squares while warm.

Butterscotch Brownies III

1 c. light brown sugar	3/4 c. chopped pecans
1/2 stick butter	1/2 t. salt
1 egg	1 t. vanilla
1/2 c. sifted flour	1 t. baking powder

Heat oven to 350°. Place butter and sugar in top part of double boiler, stirring until butter melts. Remove from heat and stir in egg. Add remaining ingredients. Butter and flour a 9 x 9 pan. Bake 25 - 30 minutes. Be careful not to overcook. Yield: 9 - 12 squares. (Double the recipe for hearty eaters.)

Butterscotch Brownies IV

1/2 lb. butter	1 c. light brown sugar
1 box light brown sugar	2 T. milk
4 eggs	2 T. butter
2 c. flour	1 T. flour
1/2 t. baking powder	pinch of salt
1 t. vanilla	1/4 t. vanilla
2 c. chopped nuts	

Melt butter, add sugar and unbeaten eggs one at a time. Mix well. Add sifted flour to which the baking powder has been added, then add the vanilla and nuts. Pour into a well greased oblong cake pan and bake at 350° for about 40 minutes. While cake is still hot, pour over it the mixture. Combine all ingredients for the mixture in the saucepan and mix well. Bring to a boil and let boil for 1 minute. Then pour over cake. Makes 24 squares.

These are a little different from the average brownies, and are very good.

Butterscotch Fudge Cake *

2 sticks oleo
1 box brown sugar
4 egg yolks (beaten)
2 t. vanilla
2 c. flour
1 t. baking powder
1 c. chopped pecans
4 egg whites, beaten

Melt oleo and stir in brown sugar. Mix well. Add egg yolks and vanilla. Sift flour and baking powder and add to mixture with chopped nuts. Add egg whites last. Pour in greased pan (broiler pan) and bake at 275 for about 25 minutes. Cool and cut into squares. Sift XXX sugar on squares. Do not over cook. Should be chewy.

Butterscotch Squares

1 stick melted butter
1 box brown sugar
2 eggs
2 t. vanilla
2 T. Karo Syrup (dark)
2 c. self-rising flour
1 c. chopped nuts

Melt butter and add sugar, eggs, vanilla, Karo and flour and chopped nuts. Pour into well greased pan 8 1/2 X 13 1/2 and bake at 350° about 25 minutes.

Caramel Cuts *

1/2 lb. butter (or 1 butter & 1 margarine)
4 eggs
4 c. light brown sugar
3 c. flour
4 t. baking powder
1 t. salt
2 t. vanilla
2 c. chopped pecans

Melt butter. Add sugar. Add beaten eggs. Blend well. Add vanilla, dry ingredients, nuts last. Bake in square pans on long pans. Bake at 350° 30 minutes. Cut in squares while warm.

Caramel Frosting *

2 1/2 c. packed brown sugar
3/4 c. milk
2 t. white corn syrup
pinch salt
2 T. butter

Cook to soft ball. Set in pan cold water for 20 min. Add vanilla. Beat till thick to spread. Then add a little thick cream (about 1 T) until right to spread.

Caramel Fudge Cake

2 sticks butter
1 pkg. light brown sugar
1/2 c. white sugar
4 eggs
2 c. flour
1 t. baking powder
1 c. chopped toasted nuts
2 t. vanilla

Melt butter, add sugar and mix well. Add egg yolks, then sift flour and baking powder and add to egg and sugar mixture. Add chopped nuts, vanilla and well-beaten egg whites. Put in 2 well-greased 8" x 10" pans and bake 1 hour at 275° in center of oven. Let cool in pan. Cut in squares and dip in powdered sugar. Make 32 pieces.

This is gooey but superb.

Caramel Nut Bars

1 section graham crackers
Break each cracker in four pieces and place together in greased pan.
Melt together:

1 stick butter
1 stick margarine
1 c. brown sugar (melt in with butter and margarine)

Add

1 c. chopped nuts
1/2 t. vanilla

Pour this mixture over crackers. Bake at 350° for 10 minutes. Cool; then block. Tastes like fudge. Very good.

Caramel Pie *

1 c. damson preserves
4 eggs, beaten separately
Add yolks, damsons, vanilla, whites last. Bake in uncooked crust.
1 c. butter and 1 c. sugar, creamed

Chocolate Angel Cake *

8 egg whites
1 c. very fine sugar
3/4 c. pastry flour
1 t. cream tartar

1/2 t. vanilla
1/4 c. cocoa
salt

Beat whites slightly. Add cream of tartar. Sift sugar in flour and cream alternately - add vanilla. Bake 1 hour.

Chocolate Angel Food Roll

6 eggs separate
1/2 c. granulated sugar
1 heaping T. flour
2 heaping T. Hershey's cocoa

2 c. whipping cream
3 heaping T. confectioners sugar
1/2 t. vanilla

Preheat oven to 375°. Beat egg yolks until frothy. Sift granulated sugar, flour and cocoa. Add to beaten egg yolks. Fold egg yolk mixture into stiffly beaten egg whites. Line a jelly roll pan, 15 1/2 x 10 x 1 inches, with waxed paper. Pour mixture into pan, spreading evenly over surface of pan. Bake for 12 minutes at 375°. Place a soft cloth or dish towel on cutting board or cookie sheet in order to flip roll out when removed from oven. Remove the waxed paper immediately. Cool and spread with 1 c. whipping cream, whipped with confectioners sugar and vanilla. Gently roll cake up in cloth and chill in refrigerator. Serve in slices topped with chocolate sauce and whipped cream, slightly sweetened, made from remaining 1 c. whipping cream. This may be made the day before and sliced just before serving. Serves 10.

Chocolate Sauce
1/2 c. sugar
1 heaping T. flour
2 heaping T. cocoa

1 c. homogenized milk
1 t. vanilla
1 generous T. oleo or butter

Sift sugar, flour and cocoa. Add milk and oleo or butter. Cook over medium heat until thick, stirring constantly. Remove from heat and add vanilla. Cool. Refrigerate in covered container until ready to serve.

Chocolate Cake * (Kate's)

Melt 4 squares of chocolate. Then add 1 c. boiling water and 2 t. soda. Set aside to cool. Sift 3 c. flour, 2 t. baking powder, 1 t. salt. Cream 8 T butter and 2 c. sugar. Add 4 eggs and 1 c. buttermilk. Then add flour mixture. Then 2 t. vanilla. Add chocolate last.

Chocolate Chess Pie *

1 c. sugar
3 T. corn meal
3 T. cocoa
3 eggs well beaten

1 stick butter melted
1/2 c. white corn syrup
1 t. vanilla

Mix and pour into unbaked crust. Bake 45 min. 350°.

Chocolate Chiffon Pie

1 env. plain gelatin	1 t. vanilla
1/4 c. cold water	1/2 c. sugar, granulated
1 1 oz. square unsweetened chocolate	4 egg whites, stiffly beaten
1/2 c. Nestle's Semi-sweet Chocolate Bits	1 9 inch baked pastry shell with slivered almonds
1/2 c. water	1 c. heavy cream
4 egg yolks	1 T. sugar, granulated
1/2 c. sugar, granulated	1/2 t. vanilla
1/4 t. salt	

Soften gelatin in 1/4 c. cold water. Combine chocolates and 1/2 c. water. Stir over low heat until blended and thick. Remove from heat. Add gelatin and stir until dissolved. Beat egg yolks with 1/2 c. sugar until light. Add chocolate mixture, salt and vanilla extract. Cool in refrigerator to room temperature. Gradually beat 1/2 c. sugar into beaten whites and fold into chocolate mixture. Pour into cooled pastry shell. Chill till firm. Whip together heavy cream, and vanilla and use as topping.

Silvered Almond Pastry Crust

1 c. flour, sifted	2 1/2 T. cold water
1/2 t. salt	1/4 c. almonds, silvered
1/3 c. shortening	

Preheat oven to 450°. Sift together flour and salt. Cut in shortening with a pastry blender till pieces are size of small peas. Sprinkle water over this and stir with a fork until all is moistened. Gather up with fingers; form into a ball and roll out on well floured wax paper. Roll to 1/8 inch thick. To transfer pastry, roll it over rolling pin, put pastry over pie plate, fitting loosely onto bottom and sides. Trim 1/2 inch beyond edge; fold under and flute. Prick bottom and sides well with a fork and press in 1/4 c. slivered almonds. Bake at 450° until pastry is golden brown about 8-10 minutes.

Chocolate Cream Pudding *

2 squares chocolate	3 eggs beaten
1 1/2 c. milk	1 t. vanilla
1 c. XXXX sugar	pinch salt

Heat in double boiler until chocolate is melted. Then beat smooth with egg beater. Stir some of chocolate mixture into eggs. Then stir this into rest of chocolate mixture and cook 2 min. Add salt and vanilla. Pour into well greased casserole. Set in pan of hot water. Bake in 375° oven 30 minutes. Chill. Serve with whipped cream. Serves 6

Chocolate Creme De Menthe Pie

2 pkgs. (4 oz size) dark and sweet chocolate pudding and pie filling mix	1 c. heavy whipping cream
3 1/2 c. milk	2 T. confectioners sugar
9 T. white or green creme de menthe	1 9" baked pie crust

Mix pie filling mix as package label directs, using 3 1/2 c. milk. Remove from heat and stir in 6 T. of creme de menthe. Let cool 10 minutes. Turn into baked and cooled pie crust. Refrigerate several hours or until well chilled. One hour before serving pie, combine cream, 3 T. of creme de menthe and sugar and beat until stiff. Spread over top of pie. Chill one hour more before serving. Serves 6 to 8. Can be frozen.

Chocolate Éclairs *

1/2 c. butter	1/4 t. salt
1 c. boiling water	4 eggs
1 c. flour	

Melt butter in water. Add flour, salt to all at once and stir hard. Cook stirring constantly until mixture forms ball that doesn't separate. Remove from heat, cool slightly. Add eggs one at a time, beating hard each time. Drop from tablespoon 2 inches apart on greased sheet. Bake 450° 15 minutes then 25 more at 325°. Remove and cool. 1 dz.

Chocolate Fudge Chess Pie

1 1/4 c. evaporated milk	1 T. vanilla
2 1/2 c. sugar (add slowly)	1 stick butter, melted
7 T. cocoa	2 8" frozen pie crusts
4 eggs	

Preheat oven to 350°. Put all ingredients in blender, mix. Pour into pie shells and bake 35 - 40 minutes, or until top has puffed into soufflé. Center is still shaky when pie is removed from oven. Do not over bake. Yield 2 pies

Chocolate Fudge Upside Down Cake

Cream together:

3/4 c. sugar

1 T. butter

Add to above and stir:

1/2 c. milk

Blend and add to above:

1 c. flour

1 t. baking powder

1/4 t. salt

1 1/2 t. cocoa

Put in 9-inch buttered pan. Sprinkle 1/2 c. chopped nuts over above.

Blend and sprinkle over top of butter and nuts:

1/2 c. sugar

1/4 c. cocoa

1/2 c. brown sugar

Pour 1 1/2 c. boiling water over all. Bake 350° for 30 minutes. Let cool in pan. Serve with whipped cream or ice cream.

Chocolate Icebox Cake * (Lizzie)

24 lady fingers - line Pyrex dish

1/2 c. sugar

Cook in double boiler until smooth:

1/4 c. water.

4 sq. chocolate

Cool slightly and add 3 well beaten egg yolks then cook 5 min. Cream 1/4 lb. butter and 2 1/4 c. XXXX sugar. Add chocolate mixture to this then fold in 1 c. whipped cream. Pour over lady fingers and let set 24 hours in ice box. Cut into servings and top with whipped cream and mashed bananas.

Chocolate Ice Cream *

4 egg whites

1 c. Hershey Fudge Sauce

1/2 t. cream of tartar

1/2 t. peppermint flavoring

1 c. sugar

1 qt. vanilla ice cream

1/2 pt. heavy cream

Beat egg whites with cream of tartar. Slowly add sugar. Beat till stiff. Spread in big buttered pie plate. Bake 300° 50 minutes. Cool. Whip cream, fold in fudge sauce and peppermint. Soften ice cream. Spread ice cream in meringue. Cover with chocolate whipped cream. Freeze 24 hours.

Chocolate Icing *

2 c. sugar

3/4 c. cream

2 squares of chocolate

2 T. Karo

Cook until you get soft ball in cold water. Add butter. Cool slightly and beat.

Chocolate Meringue Kisses

1 c. sugar

1/2 t. vanilla

2 egg whites

1 pkg. chocolate chips (6 oz.)

1/8 t. salt

Whip egg whites and salt until stiff. Add sugar very slowly, whipping constantly until sugar is thoroughly blended. Fold in vanilla and chocolate chips. Place teaspoon of batter on a lightly greased baking sheet and shape into cone. Bake in a very slow (250°) oven until they are partly dry and will retain their shape, approximately 10 minutes. Remove from pan while hot. Yields 3 dozen.

Chocolate Meringue Pie

Meringue shell:

2 egg whites
1/2 t. vinegar (scant)
1/2 t. water

1/8 t. salt
1/2 c. granulated sugar
1/2 t. vanilla

Filling:

3/4 c. semi-sweet chocolate bits (scant)
3 T. hot water

1 c. whipping cream, whipped stiff

Meringue Shell: Beat egg whites until stiff. Add vinegar, water and salt. Beat slightly, then add sugar very gradually. Add vanilla. Beat until stiff but not dry. Spread this meringue mixture into well buttered pie pan. Bake in slow (250°) oven for 1 hour. Cool slowly.

Filling: Melt chocolate bits and water over hot water. Cool. Fold into whipped cream and spread evenly over cooled meringue shell. Additional whipped cream may be spread over top of this if desired. Chill in refrigerator for at least 1 hour. May be made in advance and kept in the refrigerator. Serves 6.

Chocolate Mint Mousse

1 6 oz. pkg. chocolate chips
1/4 c. boiling water
4 eggs, separated
3 T. crème de menthe

1/4 lb. butter, softened
1 T. sugar
1/2 c. whipping cream, whipped and sweetened to taste

Put chocolate chips in blender. Blend until grated. Scrape sides. Add boiling water and blend until melted. Add egg yolks and crème de menthe. Blend again. Pour into mixing bowl. Beat in butter a little at a time. In another bowl, beat egg whites until soft peaks form. Add sugar and beat until stiff. Fold about 1/4 of the egg whites into chocolate mixture. Fold in remaining egg whites. Pour into lightly oiled mold or bowl. Chill 4 hours or until firm. Dip in hot water to unmold. *Garnish with whipped cream. Serves 8. * Can be prepared a day ahead. Add whipped cream at last minute. This is a very rich dessert.

Chocolate Mousse * (Liz Cone)

1 T. gel.
1/3 c. cold water
1/2 c. hot water
1 t. vanilla

4 eggs beaten separately
1 c. sugar
3 squares chocolate

Dissolve gel. in cold water. Add boiling water. Melt chocolate. Combine sugar, chocolate, yolks. Add gel slowly. Add stiff egg whites (fold) and vanilla and chill. Serves 8-10

Chocolate Mousse Pie

1 9 inch baked pastry or crumb shell
2/3 c. sugar
1/4 c. cocoa
1/8 t. salt
1 c. milk

1 envelope unflavored gelatin
1/4 c. cold water
1/2 t. vanilla
1 c. heavy cream, whipped

Combine sugar, cocoa and salt in a saucepan. Stir in milk and heat to boiling. Remove from heat. Dissolve gelatin in cold water and stir into hot mixture. Chill until mixture begins to thicken. Add vanilla. Fold in whipped cream if desired.

Chocolate Mousse Uncooked *

4 squares semi-sweet chocolate (4 oz)
1/4 c. water
4 eggs, separated

1/2 c. superfine sugar
salt

Combine chocolate and water in top double boiler over hot water (not boiling) until chocolate melts. Cool. In large bowl, beat egg yolks, gradually beat in sugar. Beat well. When beater lifted, mix should fall as a ribbon. Add cool chocolate and beat. Beat egg whites. Add salt. Beat till stiff peaks. Stir about 1 c. beaten egg whites into chocolate. Fold remaining whites in. Pour into dish or mold. Chill (cover) several hours.

Chocolate-Orange Mousse *

1 env. gelatin	1/2 c. sugar
1/4 c. water (cold)	4 egg whites
2 squares semi sweet chocolate	1/4 c. sugar
3 T. orange liqueur	1/2 c. whipping cream
4 egg yolks	chocolate curls

In small pan, soften gel. in cold water. Add chocolate. Heat and stir over low heat till melted. Cool slightly. Add liqueurs. Beat in 1/2 c. sugar. On low, spread gradually add chocolate. Beat egg whites. Then add sugar. Beat till stiff. By hand, fold in chocolate mix. Beat cream. Fold into chocolate mix. Turn into 6 1C molds or 1 6C mold. Chill overnight. Garnish with chocolate curls.

Chocolate Pastry Cake

1 c. Baker's semi-sweet (6 oz. pkg.) glazed chocolate chips	2 t. vanilla extract
1/2 c. granulated sugar	1 pkg. (9 or 10 oz) pie crust mix, or homemade pie crust
1/2 c. water	2 c. whipping cream
1/4 t. ground cinnamon	

Place chocolate chips, sugar, water and cinnamon in small saucepan. Set over low heat and stir frequently until chips are melted and mixture is smooth. Remove from heat, add vanilla and cool to room temperature.

Blend 3/4 c. chocolate sauce into pie crust mix. Divide crust mixture into 4 parts. Press or spread each part over the bottom of an inverted 8" round or square cake pan to within 1/4" of the edge. Bake all four in hot oven (425°) 8 to 10 minutes, or until pastry is firm. Remove from oven. If necessary, trim edges with a sharp knife. Cool pastry layers; then run the tip of a knife under the edges of layers to loosen them from pans. Lift layers very carefully as they are very fragile.

Whip the cream until it just begins to hold soft peaks. Fold in the remaining chocolate sauce. Spread between torte layers and over the top. Chill at least 8 hours. If desired, garnish with additional chocolate chips before serving.

Makes 9 to 12 servings.

Homemade pie crust: Combine 2 1/4 c. sifted flour and 1 t. salt. Cut in 1/2 c. shortening until mixture resembles coarse meal. Cut in an additional 1/4 c. shortening until mixture is the size of large peas

Chocolate Pecan Pie

2 1 oz. squares unsweetened chocolate	3 eggs, slightly beaten
3 T. butter	1 t. vanilla extract
1 c. light corn syrup	1 c. pecans, chopped
3/4 c. sugar, granulated	1 unbaked 9" pastry shell
1/2 t. salt	whipped cream

Preheat oven to 375°. In double boiler melt chocolate and butter together. Combine corn syrup and sugar and simmer together for 2 minutes in a separate saucepan. Add chocolate mixture and cool slightly. Add salt to slightly beaten eggs. Slowly dribble syrup mixture into eggs, stirring constantly. Blend in vanilla extract and nuts. Pour into pastry shell and bake for 35 minutes. Serve with whipped cream.

Chocolate Pecan Torte

3 egg whites
1/8 t. salt
1 1/2 c. sifted confectioners sugar
1 1/2 c. finely crushed shortbread cookie crumbs
1 c. finely chopped pecans

2 sq. semi sweet chocolate, chopped
1/2 t. vanilla
1 qt. peppermint, pistachio, or vanilla ice cream, softened

chocolate sauce

4 sq. semi sweet chocolate
6 T. water
1/4 c. sugar
2 T. butter

Beat eggs and salt until foamy. Gradually add sugar, beating to stiff peaks, about 10 min. Stir in cookie crumbs, pecans, chopped chocolate, and vanilla. Line a baking sheet with brown paper. Draw 2 8" circles on paper and grease circles with shortening. Divide meringue evenly between circles separating so that edges are same thickness as centers. Bake at 350° 18 - 20 minutes. Partially cool on wire rack. When still slightly warm, carefully loosen edges of meringue with spatula. Leave on paper until cool. Remove meringues from paper. Spread about 1/2 softened ice cream over one meringue. Top with second meringue. Spoon remaining ice cream on top. Freeze until firm. Serve with chocolate sauce. Makes 10 - 12 servings.

Chocolate sauce

Combine chocolate and water in sauce pan. Place over low heat and stir until smooth. Add sugar and stir until dissolved. Boil gently 4 min., stirring constantly. Remove from heat. Add butter and blend. Serve hot. Makes 1 c. sauce.

Chocolate Pie * (Mary)

Beat 4 eggs together. Cream 1/2 c. butter and 1 1/2 c. sugar. Add eggs and 1/2 cake chocolate (3 or 4 squares) melted. Put on crust and bake slowly.

Chocolate Pound Cake *

1/2 lb. butter
1/2 c. shortening
3 c. sugar
5 eggs
3 c. sifted flour

1/4 t. salt
1/2 t. baking powder
1/2 c. cocoa
1 1/4 c. milk
1 t. vanilla

Cream butter and shortening with sugar. Add eggs one at a time and blend well after each. Sift together dry ingredients and add alternately with milk. Add vanilla. Pour batter into greased and floured tube pan. Bake in a 325° oven for 1 hour and 25-30 minutes or until done.

Chocolate Rum Mousse Pie

1 1/2 c. chocolate wafer cookies
3 T. softened butter
1 6 oz. package semi-sweet chocolate bits
3 eggs

2 T. rum
1 1/4 c. heavy cream
shaved bittersweet chocolate or coconut

THE DAY BEFORE (Preparation and cooking time - 30 minutes)

1. Crumble the chocolate cookies and mix them well with the butter. Press this into a well-buttered 7 inch pie plate and bake at 375° for 3 to 5 minutes. Cool.
2. Melt the chocolate bits in the top of a double boiler over hot water. Beat in 1 whole egg and 2 egg yolks, one at a time. Add the rum.
3. Beat the egg whites until they are very stiff, then beat them into the chocolate mixture.
4. Whip the cream and fold in.
5. Pour into the baked chocolate shell, cover lightly with waxed paper, and refrigerate.

THE DAY

Garnish with additional whipped cream and shaved chocolate or shredded coconut.

Chocolate Silk Pie

1 9 inch baked pie shell
1 c. butter, softened
1 1/2 c. sugar
4 squares baking chocolate, melted and cooled

4 eggs
1 t. vanilla
Whipped cream

Cream butter and sugar. Add chocolate and vanilla. Beat with electric mixer at low speed until well blended. Add eggs and beat 10 minutes. Pour into baked pie shell. Chill for about 3 hours. Top with whipped cream if desired. May be frozen.

Chocolate Soufflé *

8 egg whites
6 egg yolks
butter
sugar
3/4 c. flour
3/4 c. sugar

1/8 t. salt
2 c. milk
4 oz unsweetened chocolate
2 T. butter
1/2 t. vanilla
1/4 t. cream of tartar

Butter a 2 qt. straight side dish. Sprinkle evenly with sugar, about 1 T. egg whites in large mixer bowl. Yolks in medium. Fold 2 6" long pieces of waxed paper length wise into thirds. Lightly butter on sides and sprinkle with sugar. Wrap around soufflé dish. In large pan, combine flour, 3/4 c. sugar and salt. Gradually stir in milk. Cook over medium heat, stirring till thick. Beat egg yolks, beat in a little cooked mixture. Gradually stir into rest of mixture in pan. Cook slowly until it begins to bubble. Remove from heat. Add chocolate, 2 T. butter and vanilla. Beat till blended. Cool 10 min. Beat egg whites with cream of tartar until stiff. Fold into chocolate mixture 1/3 at a time. Turn into prepared dish. Refrigerate if desired but not over 4 hours. Heat oven to 350°. Bake soufflé 1 hour if refrigerated. If not, 45 to 50 min.

Chocolate Surprise *

1 (12 oz) pkg. semisweet chocolate pieces
2 T. sugar
3 beaten egg yolks
3 stiff beaten egg whites

2 c. whipping cream
1 small angel food cake in pieces (10 c.)
1/4 c. toasted almonds

In double boiler, melt chocolate. Add sugar. Blend in egg yolks. Mix. Remove from heat. Fold in beaten whites, cool whip cream. Fold into chocolate mix. Pour over cake pieces. Mix and spread into 14 X 9 X 2 baking dish. Top with almonds. Chill.

Chocolate Torte

1 large angel food cake
1 c. sugar
1 1/2 pkgs. unflavored gelatin
1/4 c. cold water

3/4 c. boiling water
5 eggs, separated
2 squares baking chocolate
1 pt. whipping cream, whipped

Trim brown crust from cake and cut cake into cubes. Melt chocolate and cool. Dissolve gelatin in the cold water. Add boiling water and let stand. Beat egg yolks; add sugar, chocolate and gelatin. In a separate bowl, beat egg whites until stiff but not dry. Fold beat egg whites until stiff but not dry. Fold into chocolate mixture. Fold in cake cubes and pour into a lightly oiled spring form or pour into a lightly oiled spring form or large bowl. Refrigerate at least 8 hours. Unmold and frost with whipped cream and shaved chocolate. Serves 12.

Chow Mien Bars

3/4 c. white syrup
1/2 c. sugar
3/4 c. peanut butter

1 can chow mien noodles
1 c. Rice Krispies

Frosting:
1/2 c. chocolate chips
1/2 c. caramel chips

Cook syrup and sugar until clear. Add remaining ingredients and mix. Press into pan and cool. Melt chocolate and caramel chips and pour over bars. Cut in desired sizes. Makes 28.

Clungoes

12 oz vanilla wafers, crushed
1/2 c. melted butter
1 c. powdered sugar

1 c. chopped pecans
6 oz. frozen orange juice (undiluted)

Mix together, adding liquid last. Form in 1 inch balls and roll in powdered sugar. Store in refrigerator at least 24 hours before serving. May be frozen if desired.

Cobblestones

1 c. light brown sugar
1/2 c. butter or oleo
1 beaten egg
1 t. vanilla

1 1/2 c. sifted flour
1/2 t. salt
1/2 t. soda
1/2 c. chocolate drops or white raisins

Preheat oven to 375°. Cream together sugar and butter. Add egg and vanilla. In a separate bowl, sift flour, salt and soda together and stir into creamed mixture, bit by bit, and beat well. Fold in chocolate or raisins. Drop by tablespoons onto greased cookie sheet 3 inches apart. Bake for 12 to 15 minutes. Store in bins. Yield: About 3 dozen.

Coconut Pie *

2 Eggs
1 T. butter

1 1/2 c. fresh grated coconut

1 T. flour added to egg, sugar, and butter. Add coconut and coconut milk (if necessary, add little milk). Pour into uncooked crust and bake slowly.

Coconut Pound Cake * (friend in Winston Salem)

1 1/2 c. Crisco
2 1/2 c. sugar
6 eggs
1 t. baking powder
3 c. flour

1/4 t. salt
1 c. s. milk
2 t. coconut flavoring
1 c. frozen coconut

Usual Cake Mixing. Add coconut last. Start in a COLD oven and bake at 325° for 1 hour and 25 min. Don't open oven until time is up.

Coconut Squares

1 c. sifted all-purpose flour
4 T. sugar
1/2 c. butter
2 eggs
2 T. flour
1 1/2 c. brown sugar

1 c. chopped pecans
1/2 c. coconut
1 t. baking powder
1/2 t. salt
1 t. vanilla

Combine 1 c. of flour with sugar. Cut butter into mixture with 2 knives or pastry blender. Pack in 7 X 11 inch pan. Bake at 375° for 15 minutes. Beat eggs, add flour, brown sugar, pecans, coconut, baking powder, salt and vanilla. Pour over bottom layer. Bake at 350° for 40 minutes. Cut into squares while warm. Roll in confectioners sugar. Yield: about 3 doz.

Coffee Mouse *

1 1/4 c. sugar
3 T. instant coffee
1 c. milk

2 c. whipping cream
2 egg whites
1 env. gelatin

Heat milk, sugar, coffee, in double boiler. Add gelatin. Cool. Fold in stiffly beaten egg whites and whipped cream. Put in oiled mold and freeze.

Crazy Chocolate Cake

Place the following ingredients in a bowl in the order given -- **do not** beat or stir at this point.

1 c. sugar	1/2 t. salt
2 eggs	1 t. baking powder
1/2 c. cocoa	1/2 t. soda
1/2 c. shortening	1 1/2 c. cake flour

Now add 1/2 c. boiling water to all the ingredients, beat 3 minutes with rotary beater, (2 min. with electric mixer). Bake in greased square pan 35 to 40 minutes. Needs no frosting. May be served with whipped cream as a special dessert.

Creme De Menthe Ice Cream Pie

2 c. chocolate wafer crusts	3 pints vanilla ice cream
1/2 c. butter, softened	5 T. green Creme De Menthe
Fudge sauce	1/4 t. salt
3 oz. unsweetened chocolate	1 1/2 t. butter
1/2 c. water	3/4 t. vanilla
3/4 c. sugar	

Pie: Combine wafer crumbs with butter and press into 10 inch spring form pan. Refrigerate until well chilled. (about 1 hour). Turn ice cream into large bowl to soften; pour creme de menthe over it and swirl. Fill wafer shell with ice cream. Freeze.

Fudge Sauce: Combine chocolate with water. Cook over low heat, stirring occasionally until chocolate is melted and mixture is thickened (about 5 min.). Remove from heat and stir in butter and vanilla. Cool thoroughly. Then drizzle over top of pie and return pie to freezer until firm. There will be almost a cup of chocolate sauce left after spreading the top of the pie. Add this sauce as pie is served. Serves 8-10

Crepe Suzettes *

1/2 c. flour	1/2 c. milk
3 T. powdered sugar	1 egg
1/4 t. salt	grated rind of 1/2 lemon

Mix dry ingredients, add milk. Stir till smooth. Add egg. Beat thoroughly. Add lemon rind. Cook or indented below 5 inches in diameter. Roll and reheat in sauce. Heat griddle. Grease. Drop from tip of spoon. Fry as batter cakes.

Sauce for Crepe Suzettes

6 T. butter	grated rind and juice of 1 orange
1 c. powder sugar	

cream butter. Beat in sugar gradually. Add rind and juice. (1 lb. butter = 32 T (for 8 time recipe, use 1 1/2 lb. butter)

Crispy Ice Cream Shells

1/2 c. shortening	1 3/4 c. sifted flour
1 pkg. (7 oz.) creamy vanilla frosting mix	1/2 c. water

Blend shortening, frosting mix, flour, and water in medium-sized bowl until smooth. Lightly grease 5 1/2 inch circular areas on cookie sheet, about 1 inch apart. Mark a 5 inch area as a guide with a saucer or bowl on greased areas. Spread 1 T. of mixture with spatula evenly over marked area. Bake in moderate oven (375°) 6-8 minutes, or until golden brown. Working with one cookie at a time, loosen gently with broad spatula or pancake turner; carefully flip over outside of inverted custard cup; press into tricorn shape. Shells will cool and stiffen at once, and may be removed from cups in 2-3 minutes. If shells become too firm to remove from cookie sheet, return to oven to soften. Repeat until batter is used. Fill with ice cream and drizzle with syrup to serve. Shells may be stored in a covered container for several days, if desired. Makes about 24 shells.

Date Bars *

1/4 c. butter	1/4 t. baking powder
1 c. sugar	little salt
2 eggs well beaten	1 c. dates (cut fine)
3/4 c. flour	1 c. nuts

Mix in order given. Spread in pan lined with wax paper. Bake 15 to 30 minutes at 350°. Cut in finger shaped pieces and roll in powdered sugar while warm.

Date Cake * (Sister Irby Hubbard)

1/2 lb. pitted dates (cut in small pieces) 1 c. sugar
1 c. water 1/2 stick margarine
1 t. baking soda 2 eggs
Soak dates for several hours or overnight in a pan with 1 1/2 c. flour
water and soda. 1 t. baking powder

Using big mixing bowl, cream together margarine and sugar, add eggs and stir. Put flour & baking powder into sifter. To sugar, margarine & egg mixture, sift a small amount of flour and mix; then pour a small amount of date mixture & mix. Continue, alternating between the two.

Grease and flour two cake pans & pour cake batter into pans. This recipe makes two cakes. Cook 30 minutes at 350°.

Topping for Date Cake

1/2 c. brown sugar 1/2 c. cream, boil for 3-5 minutes
1 stick margarine

Pour over cooked cakes. Chop nuts and sprinkle over cakes (I usually use pecans, but you can use any kind of nut you prefer & as many as you like). These cakes freeze beautifully and should be warmed before serving. Top with cool whip if desired.

Dutch Apple Cake

1 egg 1/2 t. nutmeg
3/4 c. sugar 2 T. flour
1/2 c. nuts 1 t. baking powder
2 c. chopped apples

Combine all ingredients in greased loaf pan and bake 30 minutes at 350°.

English Toffee Squares

16 vanilla wafers (1 c. rolled) 1/2 t. vanilla
3 eggs, separated 1/4 lb. butter
1 c. chopped nuts 1 1/2 square bitter chocolate
1 c. powdered sugar

Roll vanilla wafers into crumbs and mix together with chopped nuts. Using half of the mixture, cover the bottom of a buttered 9 X 9 inch pan. Cream butter and sugar. Add beaten egg yolks, melted chocolate and vanilla. Fold in beaten whites. Pour over wafers and spread remaining crumbs on top. Put in refrigerator overnight. Cut in squares and serve with whipped cream.

French Chocolate Pie

3 egg whites 1/2 c. pecans or walnuts, chopped
1/2 t. cream of tartar 1 t. vanilla
1 c. sugar 1 c. cream, whipped
1 T. cocoa 1 T. powdered sugar
12 Ritz crackers, crushed 1 t. cocoa

Beat egg whites until frothy. Add cream of tartar. Gradually add sugar mixed with the 1 T. cocoa. Beat until stiff. Fold in crackers, nuts and vanilla. Bake in a well greased pie plate in 325° oven for 25 to 30 minutes or until done. After pie has cooled thoroughly, cover with whipped cream which has been flavored with powdered sugar and cocoa.

French Silk Pie I

1 stick oleo 1 t. vanilla
3/4 c. sugar 1 pie shell, baked and cooled
1 square chocolate, melted Whipped cream or ice cream
2 eggs

In a small mixing bowl, place oleo. Beat for 3 minutes. Add sugar and beat another 3 minutes. Beat in melted chocolate. Add eggs, one at a time. Beat for 5 minutes after each addition. Add vanilla. Pour into pie shell and refrigerate. Top with whipped cream or ice cream. Serves 6.

French Silk II

Crust:

1/2 c. brown sugar, loosely packed

1 c. flour

1/2 c. chopped pecans

1/4 lb. butter - room temperature

Stir together. Pat down in a large pan (9"x 13") and bake at 400° for 15 minutes. Stir again. Pat down and chill

Filling:

1/2 lb. butter softened

1 1/2 c. granulated sugar

2 t. vanilla

1/2 t. peppermint extract

3 sq. unsweetened chocolate, melted

4 eggs

Cream butter and sugar. Add vanilla and peppermint extract. Add chocolate. Add eggs, one at a time, beating 5 minutes after each egg. Fill crust and chill for several hours or overnight. Serves 12.

Frozen Lime Pie *

1 c. graham cracker or vanilla wafer crumbs

2 T. grated lime rind

1/3 c. lime juice

6 eggs

1 c. granulated sugar

1 pt. heavy cream

Green food coloring

Press 1/3 of crumbs on bottom of 9" glass pie plate, 1 3/4" deep. Combine lime rind, juice, egg yolks, sugar in double boiler. Cook over hot water, stirring till slightly thickened. Cool. Beat egg whites stiff but not dry. Whip cream. Fold whites, cream, few drops of coloring into cooled yolk mixture. Pour into prepared pie plate. Sprinkle with rest of crumbs. Freeze till firm. Two pies.

Fudge *

2 c. sugar

1/2 c. cocoa

1/2 c. butter

1/2 c. skim milk

1/4 t. salt

1 t. vanilla

1/2 c. peanut butter

2 2 1/2 c. uncooked rolled oats

3/4 c. seedless raisins or flaked coconut

Mix sugar and cocoa in sauce pan. Add butter, milk, salt. Boil 5 min. Remove from heat. Cool. Add remaining ingredients. Spoon with T on wax paper. Allow to set 30 minutes. 50 cookies

Fudge Cake *

Cream 1/4 lb. butter and 1 c. sugar. Add 2 beaten eggs, 3/4 (app.) c. flour, 2 squares chocolate (melted), 3/4 c. chopped nuts. Pour in greased and floured pan and bake.

Fuss Cookies * (Lizzie Fort)

1 c. butter

3 T. sugar

1 t. vanilla

3 1/2 c. flour

Form in little balls. Press a little flat. Stick fingers in top and fill hole with tart jelly. Cover with pecan. Bake till just brown on bottom (pale on top) while still warm, roll in powdered sugar.

Georgia Pound Cake

1 box confectioner's sugar

3 sticks butter

6 large eggs

3 c. plus 2 T. cake flour

1/2 t. lemon flavoring

1 t. vanilla flavoring

Cream butter; add sugar, beat well. Add one egg at a time, beating mixture thoroughly after each addition. Sift flour into mixture about a third at a time. Bake in 275° F. oven in a 9" tube pan well greased for about 1 hour 20 min.

Gourmet Chocolate Mousse

1/2 pint whipping cream	1/2 t. instant coffee
1/2 c. sugar	pinch salt
1/4 c. water	1 T. brandy
2 eggs	1 T. orange juice
1 (6 oz.) package semisweet chocolate bits	1/2 t. vanilla

Whip cream and set aside. Heat sugar and water in sauce pan until sugar dissolves and mixture comes to boil. Put eggs, chocolate bits, coffee, and salt into blender. Add hot syrup mixture and process until smooth. Add brandy, orange juice, and vanilla and blend. Fold whipped cream into mixture. Put mixture (which will be liquid at first, but will get firmer after several hours) into individual cups or into baked tart shells. Cover and refrigerate. Garnish with additional whipped cream, if desired. Makes 6 servings. May be made ahead of time.

Grasshopper Pie * (friend from Winston Salem)

1 env. plain gelatin	3 egg separated
1/2 c. sugar (divided)	1/4 c. creme de menthe
1/8 t. salt	1/4 c. white creme do cocoa
1/2 c. cold water	1 c. whipping cream

Combine 1/4 c. sugar, salt, gelatin in top of double boiler. Add water and egg yolks. Cook until mixture thickens (about 5 min.). Cool. Then stir in creme de menthe and creme de cocoa. Chill until consistency of egg whites. Beat egg whites until stiff. Add 1/4 c. sugar. Fold in cool or cold gelatin mixture. Fold this into whipped cream and pour into pie shell. Crust - Chocolate Wafer

Grasshopper Pie

Crust:	1/8 t. salt
2 c. chocolate wafer crumbs	1/2 c. cold water
1/3 c. melted butter	3 eggs, separated
Filling:	1/4 c. creme de menthe
1 T. gelatin	1/4 c. creme de cacao
1/2 c. sugar, divided	1 c. cream, whipped

Crust: Blend 1 1/2 c. chocolate crumbs with 1/3 c. melted butter. Press into bottom and sides of 9" pie pan. Reserve 1/2 c. chocolate crumbs for top of pie.

Filling: Dissolve 1/4 c. sugar, the gelatin and salt in the water in the top of a double boiler. Add the well beaten egg yolks and cook over water until thick. Cool and add creme de menthe and creme de cacao. Let congeal until egg white consistency and add well beaten egg whites to which the remaining 1/4 c. sugar has been added. Fold in the whipped cream and pour into the chocolate crust. Top with remaining chocolate crumbs. Congeal. Serves 6 to 8.

Grated Sweet Potato Pudding *

Wash and wipe potatoes	little salt
3 c. grated potatoes	lump melted butter
3 eggs	1 T. baking powder
1 1/2 c. sugar	

Season with nutmeg. Thin with sweet milk. Put in baking dish and bake 1 hour.

Heavenly Pie

1 c. sugar	3 T. hot water
1/4 t. cream of tartar	1 t. vanilla
4 egg whites	1 pt. whipping cream
6 oz. sweet chocolate or pkg. toll house drops	

Meringue: Heat oven to 275°. Beat egg whites until stiff. Slowly add one cup of sugar and cream of tartar, sifted. Put in 9 or 10 inch pie pan, making bottom 1/4 inch thick and the sides an inch high. You can shape your own meringue on brown paper without a pan. Bake for 1 hour and 15 minutes - until barely brown.

Filling: Melt chocolate and stir in hot water and cook until thick. Cool, add vanilla and fold in half of whipped cream. Put in cooled meringue and cover with the other half of the whipped cream. Refrigerate from 12 - 24 hours. Serves 8. This is an excellent pie, and is flexible since the ingredients in the filling can be doubled, halved, etc. with good results.

Hello Dolly Cookies

1 stick melted butter
1 c. crushed vanilla wafers
1 small pkg. chocolate chips

1 c. Angel Flake coconut
1 c. chopped pecans
1 can Eagle Brand sweetened condensed milk

Place in 8" X 12" Pyrex pan in order listed above and bake in 350° oven 30 minutes. Cool to room temperature and chill in refrigerator to make prettier squares. Makes 30 squares.

Hershey Cake

1/2 LB butter
2 c. sugar
2 1/2 c. sifted cake flour
1/2 t. soda
1/2 t. salt

4 eggs
2 (5 1/2 oz) cans Hershey syrup
1 c. buttermilk
1 c. chopped nuts, mixed with a little flour to coat
2 t. vanilla

8 plain small Hershey bars

Cream butter. Add sugar and beat until light and fluffy. Sift flour, soda and salt. Meanwhile melt chocolate bars over low heat. To creamed butter and sugar mixture, add eggs, one at a time, beating well after each addition. Add melted chocolate bars, beating slowly, then add chocolate syrup. Add sifted dry ingredients alternately with buttermilk, beating well. Add vanilla and fold in chopped nuts. Bake in a greased 10-inch angel food tube cake pan, with removable bottom, at 350° for about 30 minutes.

Mix sugar and flour. Add to beaten eggs and milk. Add vanilla and nuts. Cool and spread on cake.

Hot Fudge Sauce

1 stick oleo
4 squares unsweetened chocolate
3 c. granulated sugar
dash of salt

1 (13 oz) can evaporated milk
vanilla ice cream
chopped nuts

In top of double boiler, melt oleo and chocolate. Blend in sugar, 1 c. at a time. Mix well. Add salt and evaporated milk. Cook over low heat for 15 to 20 minutes uncovered. Serve warm over vanilla ice cream and top with chopped nuts. Keeps indefinitely in refrigerator. Makes 1 qt.

Karo Pies * (Aunt Dibby)

1 c. white sugar
1 c. white Karo
1/8 lb. butter
beat eggs. Add sugar, Karo, butter

2 t. vanilla
3 eggs
1 c. pecans

Lemon Almond Ice Box Pie

2 c. finely crushed vanilla wafers
or graham crackers
1/2 c. finely chopped, toasted
and buttered almonds
1/3 c. melted margarine
1 can Eagle Brand condensed milk

2 egg yolks
1 t. grated lemon peel
1/2 c. freshly squeezed lemon juice
1/2 pint whipping cream
toasted almonds

Combine cookie crumbs with almonds and margarine. Pat into a 9 or 10 inch pie pan. Bake about 300° or slow oven until brown. Prepare filling by combining condensed milk with egg yolks, lemon peel and fresh lemon juice. Put mixture into cooled crust. Use whipped cream generously over the top. Sprinkle some toasted, buttered and very well chopped almonds over the top. Chill several hours. The chopped almonds in the crust are the secret of this pie. Serves 6 to 8.

Lemon Bars

2 1/4 c. flour
1/2 c. powdered sugar
1 c. butter
4 eggs beaten

2 c. granulated sugar
1/3 c. lemon juice (fresh)
1/2 t. baking powder

Sift together 2 c. flour and 1/2 c. powdered sugar. Cut in butter until mixture clings together. Press into bottom of ungreased 10 X 14 X 2 inch baking pan. Bake at 350° for 20-25 minutes. Beat together eggs, granulated sugar and lemon juice. Sift together 1/4 c. flour and baking powder and stir into egg mixture. Pour over baked crust. Bake at 350° for 25 minutes. Sprinkle with additional powdered sugar. Cool and cut into squares.

Lemon Charlotte Russe *

1 env. gelatin	1/8 t. salt
1/2 c. lemon juice	3 T. butter
1 1/2 t. grated lemon peel	1 t. vanilla
4 eggs separated	3 pkg. lady fingers
1 1/2 c. sugar	1 c. whipping cream (or cool whip)

Soften gelatin in lemon juice, set aside. Beat egg yolks, 1 c. sugar and salt till thick. In double boiler, mix egg yolk mixture, gelatin and butter. Cook over hot water (not boiling) stirring until thickened (about 10 min.). Stir in lemon peel and vanilla. Cool till it begins to thicken. Beat egg whites until stiff. Add remaining 1/2 c. sugar and beat. Fold egg whites and whipped cream into lemon mixture. Pour into tube pan lined with lady fingers. Refrigerate at least one night. Garnish with whipped cream. Serves 10.

Lemon Chess Pie *

Mix in bowls:

2 eggs	large lump butter (size of egg)
1 c. sugar	juice of 1 lemon or 1 1/2 lemon.

Put in uncooked shell & bake.

Lemon Meringue Cake

juice and grated rind of 4 large lemons	2 dozen small lady fingers
5 whole eggs	3 egg whites
1 1/2 c. sugar	6 heaping T. sugar
1 pint heavy cream	

TWO DAYS BEFORE (Preparation and cooking time - 30 minutes)

Mix well the lemon juice, lemon rind, the five whole eggs, and 1 1/2 c. sugar. Put this combination in the top of a double boiler over hot water, not boiling, and stir constantly until it is very thick. Cool, cover, and refrigerate.

THE DAY BEFORE (Preparation time - 25 minutes)

1. Whip the cream and fold into the custard mixture.
2. Line the sides and bottom of a spring form pan with lady-fingers, and pour the mixture into the pan. Cover with plastic wrap or foil and refrigerate.

THE DAY (Preparation time - 20 minutes early in the day; 5 minutes before serving)

1. Early in the day make a meringue by beating the 3 egg whites with 6 heaping T. of sugar. Spread this over the top of the cake and place low fire under the broiler to brown lightly.
2. Return to the refrigerator, lightly covered, until you are ready to unmold.
3. Remove from the spring form to a platter and serve.

Lemon Pie

vanilla wafers	rind of 1 lemon
1 can condensed milk	3 eggs, separated
juice of 3 lemons	

Make pie crust of vanilla wafers.

Beat milk, lemon juice, lemon rind and egg yolks until thick. Pour in the crust. Beat egg whites for meringue. Brown in oven.

Lemon Sauce

2 c. sugar	1 t. grated lemon rind
2 T. flour	2 T. butter
about 3 T. cold water	1/2 t. salt
juice of 1 lemon	2 c. boiling water

Mix sugar and flour. Add enough cold water to make a paste. Add lemon juice, lemon rind, butter and salt and mix well. Add hot water, a little at a time, until mixed. Cook in a double boiler until thick. This sauce is good served over hot gingerbread or as a sauce for any dessert. May be also used as a cake filling. Makes about 2 1/2 c.

Lemon Sponge Pie *

Cream 1 1/2 T. butter and 1 c. sugar. Add 2 t. flour. Then add beaten yolks of 2 eggs, the juice and grated rind of 1 lemon, 1 c. scalded and cooled milk and finally fold in stiffly beaten whites. Turn into pie plate lined with pastry and bake in moderate oven.

Lemon Squares

Bottom layer:

Grease 9 inch square pan. Mix in mix master:

1/2 c. soft margarine or butter, 1 c. flour, 1/4 c. powdered sugar.

Spread in pan and bake until edge barely begins to brown in 350° oven, approximately 20 minutes.

Top layer:

Beat 2 eggs slightly with rotary beater. Mix together: 1 c. white sugar, 2 T. flour, 1/2 t. baking powder

Add, beating just until smooth. Add **4 T. lemon juice**. Pour over bottom layer and bake at 350° until top is crusty and edges brown, approximately 30 minutes. Sprinkle with powdered sugar and cut into squares.

Variation: double recipe, leave out baking powder and add 1/2 c. pecans, chopped, and 1/2 c. coconut.

Marble Soufflé

1 1/2 envelopes unflavored gelatin

1/2 c. cold water

4 eggs, separated

1/2 c. granulated sugar

1/2 t. vanilla

1/8 c. all-purpose flour

1 pint milk

2 square semi-sweet chocolate

2 T. cocoa

2 drops yellow food coloring

1 c. heavy cream

dash salt

THE DAY BEFORE (Preparation time - 1 1/2 hours)

1. Sprinkle the gelatin over the cold water to soften.

2. In a large saucepan, combine the egg yolks with the vanilla and 1/4 c. plus 2 T. of the sugar. Blend in the flour, stirring until smooth, then add the milk, blending well. Cook over low to medium heat, stirring constantly, until the custard coats the back of the spoon. Remove from the heat.

3. Add the gelatin and stir until completely dissolved. Refrigerate, stirring occasionally, until a small amount mounds when dropped from the spoon.

4. Wrap foil around a 1 1/2 quart soufflé dish so that it stands 3 inches higher than the top of the dish. Tape the foil to the dish with freezer tape.

5. Melt the chocolate in a double boiler over hot but not boiling water.

6. Divide the cooled custard mixture in half. Into one half stir the melted chocolate and the cocoa, unit smooth. Into the other half stir the food coloring.

7. Whip the cream. Beat the egg whites until they form soft peaks, then gradually add the remainder of the sugar and beat until stiff.

8. Fold half the whipped cream and half the egg white mixture in to the chocolate mixture and the other half into the yellow mixture.

9. Put the yellow and chocolate mixtures into the soufflé dish in alternate spoonfuls. Then, with a spatula, swirl through to marleize.

10. Cover and refrigerate.

THE DAY (Preparation time - 5 minutes)

Carefully remove the foil collar and serve

Mint Brownies *

1 (23 oz) pkg. double-fudge brownie mix

12 chocolate-covered mints

Prepare and bake brownies according to directions on package. While brownies are still hot, place mints on top.

Return brownies to oven long enough for mints to melt. Swirl toppings with knife; cool. Cut into 1-inch squares. Yield: about 7 dozen.

Miracle meringue cake

2 c. butter or margarine
1/2 c. sugar
4 egg yolks
1/4 c. rich milk

1/2 t. vanilla
1 c. sifted cake flour
1 1/4 t. baking powder
1/8 t. salt

Cream butter with sugar very thoroughly. Have your electric mixer at high speed. When they are thoroughly combined, ungranular in appearance and creamy, which is the definition of creaming, add egg yolks, one at a time, beating after each addition until they are well combined with the butter and sugar mixture. Then add milk. If the milk you can get is not rich in butter fat, mix it half and half with cream. Add vanilla. Sift onto a piece of waxed paper flour, baking powder and salt. Add the wet to the dry mix, combining by beating thoroughly with an electric mixer, and beating for at least 2 minutes after they are combined.

Grease with any good vegetable shortening two 9 inch layer cake pans, then toss some flour around on top of the shortening and discard whatever flour does not stick to the shortening. Then spread the batter, which is very thick, in these pans. You'll probably do well to use a spatula to spread it around. It needs help.

meringue

4 egg whites
pinch of salt
1 c. granulated sugar

1 t. vanilla
1/4 c. broken walnuts or pecans

Just beat stiff the egg whites with a pinch of salt and, gradually in about four additions, add sugar, then vanilla. Beat at least another minute after all the sugar has been added, then spread the meringue right on top of the batter in the two pans. Do this lightly, as you would for a meringue pie, so that it is uneven peaks, and make sure it touches the edges of the cake pans all around. On one of the layers, sprinkle nuts.

Set the pans in a moderate (350) oven and bake for 35 minutes or until the cakes test done with a skewer or broom straw. The meringue will be raised an light brown. Set the two pans on racks out of a draft and allow the cakes to cook in their own pans.

filling

1/2 lb. dried apricots
2 c. water
sugar

1 c. heavy cream or
2 T. lemon juice

While the cakes are cooling, make the following apricot filling. Cook dried apricots in water, simmering until the fruit is tender, about 25 minutes. Add sugar to your own taste, usually about 3/4 to 1 c. Boil about 5 minutes then mash the fruit or put it through a food mill. I prefer to mash the apricots coarsely, as I like the solid bits of apricot more than a purée, but this is up to you. Cool the fruit and, when it is thoroughly cooled (remember the freezer as a quick-cooling agent if you're in a hurry), fold into it 1 c. heavy cream, whipped. Reserve 1/4 cup of this filling for the top of the cake. For a less rich filling, omit the whipped cream and add, instead 2 T. lemon juice.

To put the cake together, remove the two layers from the pans. They come out beautifully; just don't worry about it. Don't be afraid to let them fall lightly on the meringue, nothing will happen to it. Of course I don't expect you to drop them on the meringue, but these cakes are marvelously malleable. Set one layer, meringue side down, yes, I said down, on a pretty cake plate. Save the layer with the nuts for the top. Spread the upside-down layer with the apricot filling, set the other layer, right side up (meringue-side up) on top of the apricot filling. Spread a small circle of the reserved filling on top.

This cake is truly delicious served very, very cold, but it is gorgeous thing, no matter what you do with it.

Think if you will, of a lemon filling for this cake; or fresh strawberries in season. There is nothing more beautiful than this meringue cake, filled with fresh strawberries slightly crushed into whipped cream and topped with perfect specimens of strawberries, dipped in sugar, their stems and a leaf or two still attached. Raspberries are perfect here, too. The variations are endless, The meringue doesn't freeze very well, however, it has a long refrigerator life.

Mock Chocolate Soufflé*

1 box devil's food cake
1 c. brown sugar
1/2 c. cocoa

2 c. boiling water
1 large bag miniature marshmallows

Make cake batter according to directions on box. Combine sugar, cocoa and boiling water in bottom of ungreased Pyrex dish (13 x 10 x 2). Float marshmallows on top. Spoon batter on top of marshmallows. Bake in preheated oven (350°) for 30 min. Don't over cook. When serving, spoon some syrup over each portion. Top with ice cream.

Mousse au Chocolate

1/4 lb. German sweet chocolate
whipping cream

3 large or 4 small eggs, separated

Soak chocolate in warm water to cover, on top of stove in a covered pan. After about 4 minutes over very low heat the chocolate will be soft. Pour off the water. Most of the chocolate will stay in the pan. The Cordon Bleu chef says this is absolutely the only way to melt chocolate properly!

Beat chocolate with egg yolks over low burner. Beat constantly until it is like a thick sauce. Remove from fire. Beat the egg whites, very slowly at first, increasing speed as you go. Beat until very, very stiff. Slowly add a little of the whites at a time to the chocolate mixture. Mix with a wooden spoon. Do not mix hard, but mix well. Pour into serving dish. Put in refrigerator for at least 1 hour, preferably 4. If desire, invert it from mold. Serve with unsweetened whipped cream. Serves 4.

This is really easy and delicious, and it is different in that it is made with all eggs instead of cream.

Mrs. Ruby's Birthday Cake *

4 oz. candied cherries
1 lb. dates
2 lbs. English walnuts
1 c. all purpose flour
1/2 t. baking powder

1 c. sugar
1/2 c. melted butter
4 egg yolks, beaten
4 egg whites, beaten
1 t. vanilla extract

Chop candied cherries, dates, and walnuts. Sift flour and baking powder together and mix with chopped fruit and nuts. Stir in sugar and melted butter. Add beaten egg yolks and mix well. Stir in beaten egg whites and vanilla. Mix well with hands. Pack firmly into greased 9-X5-X3-inch loaf pan which has been lined with oiled, heavy brown paper. Bake at 350° about 30 to 45 minutes. Cool, wrap, and store in refrigerator. Yield: about 4 lbs.

Mrs. Smith's White Cake *

Cream 1/2 c. butter and 1 c. sugar. Beat 2 eggs by hand and add slowly to sugar and butter.

Sift 3 times: 2 1/4 c. sifted cake flour, 2 1/2 t. baking powder, 1/4 t. salt.

Add slowly to other mixture with 3/4 c. milk, alternating ending up with flour.

1 t. vanilla

Preheat oven to 350°. Grease and flour pan. Bake 15 to 20 minutes.

Never Fail Meringue *

1 T. cornstarch
2 T. cold water
1/2 c. boiling water
3 egg whites

6 T. sugar
salt
1 t. vanilla

Blend cornstarch and cold water in sauce pan. Add boiling water and cook (stirring) until clear and check. Let it get cold. At high speed, beat egg whites till foamy. Gradually add sugar and beat till stiff. Turn mixer down and add salt and vanilla. Beat in cornstarch mix. Turn mixer up and beat well. Spread over pie. Bake at 350° for 10 minutes.

Oatmeal Squares *

1/2 c. butter or margarine, softened
1 c. sugar
2 eggs
3/4 c. all-purpose flour

1 t. ground cinnamon
1/4 t. baking powder
1 t. vanilla extract
3/4 c. uncooked old-fashioned oats.

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, cinnamon, and baking powder. Add to creamed mixture, blending well. Stir in vanilla and oats. Pour into a greased 9-inch square pan. Bake at 350° for 25 minutes. Cut into squares; remove from pan while warm. Yield: 3 dozen.