

INSTANT CLASSICS



Instant classics clockwise from top right: Pineapple Strawberry Trifle, Cassata, Strawberry Shortcake, Very Quick Petit Fours, Baked Alaska, Boston Cream Pie and Cherry Cobbler.

In the nineteenth century, every homemaker baked a pound cake or two to keep on hand for unexpected guests. Many women have re-discovered great-grandmother's secret for success, but they've added their own modern twist. Instead of doing her own baking, today's woman purchases several frozen pound cakes to keep on hand.

Pound cake is a master of disguise. This versatile cake can be used as the base for hundreds of desserts. Especially popular are these instant versions of seven French/Italian, Italian and American classics.

Whether you're planning dessert for a family meal, a buffet table, an elegant dinner party or late evening snack, make it a classic by starting with a Sara Lee Original All Butter Pound Cake.

The family is sure to demand repeats of these variations of Boston Cream Pie, Cherry Cobbler and Strawberry Shortcake, three American classics. And this Cassata is a lovely Italian cake that would be ideal to serve next time you invite friends in for coffee.

Baked Alaska is the perfect ending for a special dinner. You can, if you wish, slice the cake and ice cream ahead of time, leaving only the meringue preparation for the last minute. Baking the Alaska takes just 3 to 5 minutes.

Those fancy French favorites, Petit Fours, are simply cubes of buttery pound cake that have been iced and decorated. You can add nuts, drizzles of contrasting icing, or make more elaborate designs.

Finally, there is a beautiful Pineapple Strawberry Trifle recipe, similar to the ones brought to America by the British colonists.

So, keep a pound cake and these recipes on hand. With these instant classics, you can offer pound cake-plus in just minutes.

Very Quick Petit Fours

- 1 frozen all butter pound cake (10 3/4 oz.), thawed
Lime and Mocha Icing*

Cut pound cake lengthwise to form 2 layers. Cut each layer into thirds. Cut each third into 4 squares to make 24 petit fours. Place cake rack over cookie sheet. Prepare one recipe icing at a time.* Place one piece of cake on fork. While holding over the bowl of icing, spoon icing over top and sides of cake, and let excess drip back into the bowl. Using a small spatula, gently push coated petit four off fork onto rack. Touch up fork prints. Let dry 20-30 minutes. During icing process if icing begins to set up, add 1/2 to 1 teaspoon hot water or place bowl of icing in bowl of hot water. Makes 24 petit fours.

*Lime Icing: stir 1/3 cup limeade concentrate, heated until bubbly, into 1 1/2 cups confectioners' sugar; blend until smooth. Coats 12 petit fours.

*Mocha Icing: heat 1/4 cup semi-sweet chocolate pieces, 2 teaspoons instant coffee powder and 3 tablespoons water until chocolate is melted. Stir in 1 1/2 cups confectioners' sugar. Coats 12 petit fours.

To decorate: trace lines of mocha icing with toothpick in zig zag design over lime frosted cakes. Do the same with lime icing on mocha frosted cakes. OR Decorate as desired with canned decorator icing using star tip for rosettes.

Cassata

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| 1 frozen all butter pound cake (10 3/4 oz.), thawed | 1 square (1 oz.) semi-sweet chocolate, chopped |
| 1 cup ricotta cheese | 3/4 cup confectioners' sugar |
| 3 tablespoons orange liqueur or orange juice | 2 squares (2 oz.) melted semi-sweet chocolate, cooled |
| 1 tablespoon granulated sugar | 2 tablespoons butter, melted |
| 2 tablespoons coarsely chopped candied fruit | 2 tablespoons milk |

Cut pound cake lengthwise into 3 layers. Combine cheese, 2 tablespoons liqueur and granulated sugar in blender or mixer; blend until smooth. Stir in candied fruit and chopped chocolate. Spread half of cheese mixture on bottom layer; spread remaining mixture on middle layer. Reassemble cake, using plain layer on top. To make frosting: beat together confectioners' sugar, melted chocolate, butter, milk and remaining liqueur until smooth. Frost top and sides of cake. Makes 10-12 servings.

Boston Cream Pie

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| 1 frozen all butter pound cake (10 3/4 oz.), thawed | 1 tablespoon butter |
| 1/2 cup (5 oz. can) vanilla pudding | 1/2 cup confectioners' sugar |
| 1 square (1 oz.) unsweetened chocolate | 1/4 teaspoon vanilla extract |
| | 1 tablespoon hot water |

Slice pound cake in half lengthwise to form 2 layers. Spread pudding between layers. To make chocolate glaze: melt chocolate and butter together. Beat in confectioners' sugar, vanilla and hot water. Spread over top of cake. Cut in 7 pie-shaped wedges. Refrigerate any leftover portions. Makes 7 servings.

Variation: substitute 1/3 cup canned prepared chocolate frosting for the chocolate glaze.

Martha Washington's Pie: substitute 1/3 cup strawberry or raspberry preserves for the pudding. Omit chocolate glaze and sprinkle top with confectioners' sugar.

Pineapple Strawberry Trifle

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| 1 frozen all butter pound cake (10 3/4 oz.), thawed | 1 can (11 oz.) pineapple tidbits and mandarin orange segments, drained |
| 1 package (3 3/4 oz.) instant vanilla pudding | 2 cups sweetened sliced fresh strawberries |
| 2 cups milk | 2 bananas, sliced |
| 1/4 cup sherry or orange juice | Whipped cream, optional |
| 1/2 cup fruit preserves | |

Slice pound cake into 10 slices; cut each slice into 8 cubes. Prepare pudding according to package directions; let stand. Place half of pound cake cubes in 2 1/2 quart glass bowl; sprinkle with half of sherry. Spoon half of preserves over pound cake cubes then layer on half of pudding, half of canned fruit, half of strawberries, and sliced banana. Repeat layers. Refrigerate covered 2 hours before serving to blend flavors. Garnish with whipped cream, if desired. Makes 10-12 servings.

Peach Melba Trifle: substitute 1 can (16 1/2 oz.) sliced peaches, drained, and 1 package (10 oz.) frozen raspberries; drained, for pineapple and orange segments and strawberries. Omit bananas. Proceed as above.

Chocolate Banana Trifle: substitute chocolate pudding for vanilla pudding. Replace sherry with brandy. Use orange marmalade, 2 oranges, peeled and cut up, and 2 bananas, peeled and sliced, for preserves and fruits. Proceed as above.

Cherry Cobbler

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| 1 can (21 oz.) cherry pie filling | 6 slices (each 3/4-inch thick) frozen all butter pound cake, cubed and thawed |
| 1/4 cup water | Vanilla ice cream, optional |
| 1/2 teaspoon almond flavoring | |
| 2 tablespoons sliced almonds, optional | |

Heat pie filling and water just to boiling. Remove from heat. Gently stir in almond flavoring and almonds, if desired, and cubed pound cake. Serve warm, topped with ice cream, if desired. Makes 5-6 servings.

For Microwave: heat pie filling and water on high for 1 1/2 minutes; stir, heat an additional 1 1/2 minutes. Stir in almond flavoring and almonds. Stir together sauce and pound cake cubes.

Blueberry Cobbler: substitute 1 can (21 oz.) blueberry pie filling, 2 tablespoons undiluted orange juice concentrate, 2 tablespoons water and 1 tablespoon grated orange peel for pie filling, water, almonds and flavoring. Proceed as above.

Apple Cobbler: substitute 1 can (21 oz.) apple pie filling, 1/4 cup water, 1/4 teaspoon cinnamon, 1/8 teaspoon nutmeg and 2 tablespoons chopped walnuts for pie filling, water, almonds and flavoring. Proceed as above.

Baked Alaska

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| 1 frozen all butter pound cake (10 3/4 oz.), thawed | 3 egg whites |
| 1 pint chocolate ice cream | 1/4 teaspoon cream of tartar |
| 1 pint strawberry ice cream | 6 tablespoons sugar |

Cut pound cake in half lengthwise to form 2 layers. Cut slices from ice cream to fit pound cake. At serving time, heat oven to 500°F. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Place bottom layer of pound cake on wooden board. Place chocolate ice cream over pound cake; lay strawberry ice cream over chocolate. Completely cover ice cream and pound cake with meringue, sealing it to board. Bake until meringue is light brown, 3 to 5 minutes. Makes 6-8 servings. Use remaining layer of pound cake for 3 to 4 individual Baked Alaskas, if desired, or serve pound cake à la mode.

Variations: substitute pistachio and vanilla ice creams for chocolate and strawberry; substitute chocolate chip and coffee ice creams in place of chocolate and strawberry; substitute peppermint and vanilla ice creams for chocolate and strawberry.

Strawberry Shortcake

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| 2 cups sliced fresh strawberries | 8 slices (each 1/2-inch thick) frozen all butter pound cake, thawed |
| 1/4 cup sugar | Whipped cream |

Sprinkle sugar over strawberries; allow to stand about 30 minutes. To serve: place 4 pound cake slices on 4 dessert plates. Top each slice of pound cake with 1/4 cup sweetened strawberries; repeat layering once. Top with whipped cream. Makes 4 servings.

Winter Ambrosia Shortcake: substitute 2 cups mixed fruits (sliced bananas, cut up oranges and pineapple plus 1/4 cup coconut) for strawberries.

Peach Shortcake: substitute 2 cups sweetened sliced fresh peaches for strawberries.

Recipe Booklet Offer

Sara Lee is offering many more dessert ideas in a free pound cake recipe booklet. For your copy, send 25¢ to cover postage and handling to: Sara Lee Pound Cake Recipes, P.O. Box 8325, Clinton, IA 52735.