

DAZZLING DESSERTS FOR THE HOLIDAYS

The holidays are a time for celebration when food and special treats play an important part in creating the spirit of the season. During this time, many traditional dishes are prepared from treasured family recipes that have been handed down from great-great-grandmothers. But today's holiday cooks face different problems than the originators of those delicious, but often long and involved seasonal goodies. With today's hectic lifestyles, there's a need for streamlined holiday dessert recipes that are impressive, but also fit into busy lifestyles.

In this collection of Dazzling Desserts for the Holidays you'll find festive, make-ahead treats which require only a small amount of time and result in some of the most elegant and delicious desserts ever created!

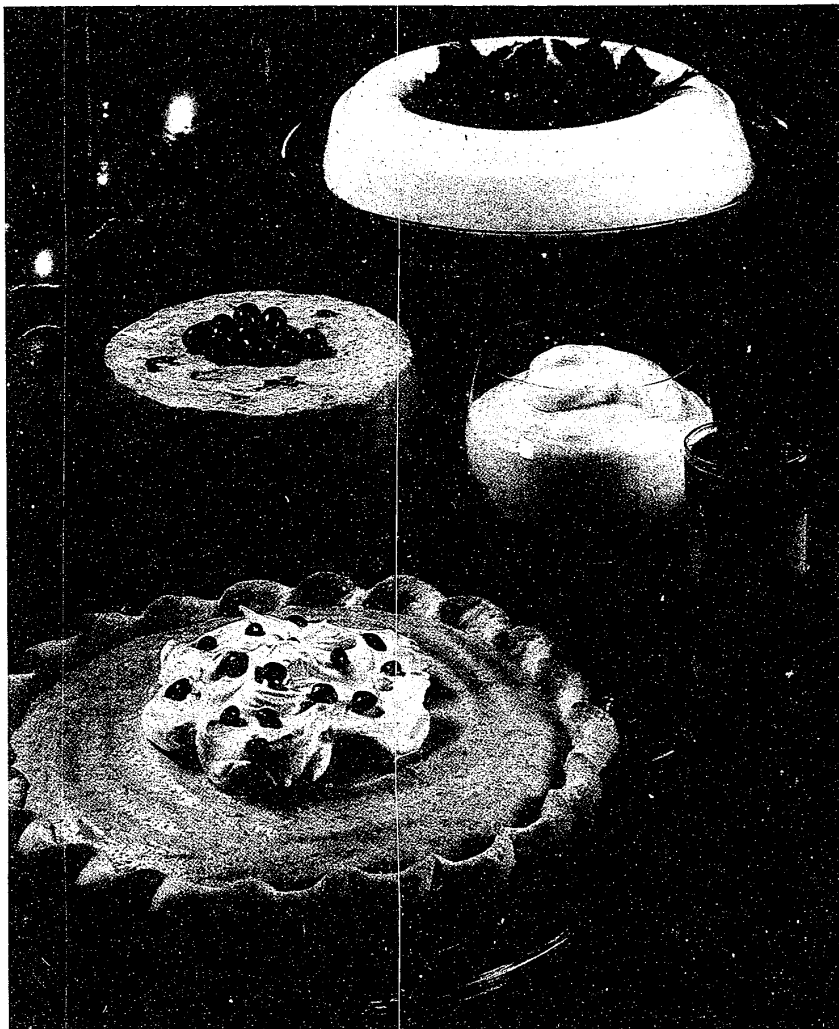
A molded dessert, like an Eggnog Wreath, is a delectable dessert idea that could become a seasonal tradition in your home. It's simply a nog-flavored egg and gelatine-thickened mixture that's chilled in a decorative mold. You can fix it ahead of time, refrigerate it, then unmold when you're ready. Its delicate lightness will be appreciated at the end of a festive and filling meal and you'll approve of its easy and quick preparation.

You can also create fancy parfaits with a gelatine-firmed custard by alternating two favorite flavors, like rich chocolate and cool green mint for elegant Chocolate Mint Parfaits. A blender makes these parfaits extra-easy to prepare.

The traditional teaming of cranberry and orange appears in another great dessert—a chilled Cranberry Orange Souffle. The smart holiday hostess will choose this dessert because it is a make-ahead that waits in the refrigerator until dessert or party time.

And still another way to modernize a traditional recipe is to fix a light chiffon pie instead of the usual heavy pumpkin or mincemeat. This Cinnamon-Apple Chiffon Pie could hardly be easier or tastier! Fluffy whipped egg whites are folded into a mixture of egg yolks, unflavored gelatine, applesauce and cinnamon candies.

A flavorful dessert that makes a light ending to a holiday feast is Zabaglione Snow. This delicate whipped wine custard is a more stable version of the Italian specialty because it has just enough unflavored gelatine added to maintain its light and fluffy drifts of custard.



CRANBERRY ORANGE SOUFFLE

10 servings

Prepare this elegant but easy souffle when you have a minute in your hectic holiday schedule, then just refrigerate until dessert time.

- 6 eggs, separated
- 3/4 cup milk
- 2 envelopes unflavored gelatine
- 1 can (16 oz.) whole berry cranberry sauce
- 1/4 cup orange liqueur
- 1 tablespoon grated orange peel
- 1 or 2 drops red food coloring, optional
- 1/2 teaspoon cream of tartar
- 1/4 cup sugar
- 1/2 cup whipping or heavy cream, whipped

Make 6-inch band of triple-thickness aluminum foil long enough to go around a 1-quart souffle dish and overlap 2 inches. Wrap band around outside of dish. Fasten with tape, paper clip or string. Collar should extend 4 inches above rim of dish. Set aside.

In medium saucepan, beat egg yolks with milk. Sprinkle unflavored gelatine over yolk mixture and let stand 1 minute. Stir over low heat until gelatine is completely dissolved, about 5 minutes. Blend in cranberry sauce, liqueur, orange peel and food coloring, if desired. Chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

In large bowl, beat egg whites with cream of tartar at high speed until foamy. Beat in sugar, 1 tablespoon at a time, until sugar is dissolved and whites are glossy and stand in soft peaks. Fold in gelatine mixture and whipped cream. Fill into prepared souffle dish. Chill until firm, several hours or overnight. To serve, remove collar.

APPLE CINNAMON CHIFFON PIE

6 to 8 servings

The rosy color and spicy-sweet flavor of this chiffon pie makes it a unique light treat to serve at the end of your holiday feast.

- 4 eggs, separated
- 1-1/2 cups applesauce
- 1/4 cup water
- 1/2 teaspoon cream of tartar
- 1 envelope unflavored gelatine
- 2 tablespoons sugar
- 2 tablespoons red cinnamon candies
- 1 (9-inch) pie shell, baked and cooled

In medium saucepan beat egg yolks with water. Sprinkle unflavored gelatine over yolk mixture and let stand 1 minute. Add candies and applesauce. Stir over low heat until gelatine is completely dissolved, about 5 minutes. Chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

In large bowl, beat egg whites with cream of tartar at high speed until foamy. Beat in sugar until dissolved and whites are glossy and stand in soft peaks. Fold in gelatine mixture. Fill into pie shell and chill until firm, at least 3 hours. Garnish with whipped cream and additional cinnamon candies, if desired.

EGGNOG WREATH

8 servings

Creamy eggnog is a favorite holiday beverage, but when you serve it as a decorative dessert mold, it's bound to win applause.

- 2 envelopes unflavored gelatine
- 1/4 teaspoon ground nutmeg
- 1/2 cup sugar, divided
- 1/2 teaspoon cream of tartar
- 1-1/4 cups milk
- 1 cup (1/2 pt.) whipping or heavy cream, whipped
- 4 eggs, separated
- 2 tablespoons rum*

In medium saucepan, mix unflavored gelatine with 1/4 cup sugar. Blend in milk and egg yolks. Let stand 1 minute. Stir over low heat until gelatine is completely dissolved, about 5 minutes. Add rum and nutmeg. Chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

In large bowl, beat egg whites with cream of tartar at high speed until foamy. Beat in remaining sugar, 1 tablespoon at a time, until sugar is dissolved and whites are glossy and stand in soft peaks. Fold in gelatine mixture and whipped cream. Pour or spoon into 8-cup ring mold. Chill until firm, several hours or overnight. Unmold onto plate and garnish with candied fruits, if desired.

*Substitution: Use 2 teaspoons rum extract.

ZABAGLIONE SNOW

6 to 8 servings

This dessert is reminiscent of the Italian Zabaglione, a foamy egg custard traditionally flavored with Marsala.

- 1 envelope unflavored gelatine
- 1/2 cup Marsala, sherry or dry white wine
- 3/4 cup confectioners' sugar, divided
- 1-1/2 cups water
- 1/2 teaspoon cream of tartar
- 6 eggs, separated

In medium saucepan, mix unflavored gelatine with 1/2 cup sugar. Blend in water and egg yolks. Let stand 1 minute. Cook over low heat, beating constantly with whisk until gelatine is completely dissolved, about 5 minutes. Stir in wine. Chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

In large bowl, beat egg whites with cream of tartar at high speed until foamy. Beat in remaining sugar, 1 tablespoon at a time, until sugar is dissolved and whites are glossy and stand in soft peaks. Fold in gelatine mixture. Pour into parfait glasses or dessert dishes and chill until set.

CHOCOLATE MINT PARFAITS

6 servings

A blender does all the hard work when you make these delightful layered desserts flavored with refreshing mint and rich chocolate.

- 2 envelopes unflavored gelatine
- 4 eggs
- 1 cup cold milk, divided
- 3/4 cup sugar
- 1 cup (1/2 pt.) half and half or light cream, heated to boiling
- 1 teaspoon vanilla extract*
- 1 cup (1/2 pt.) cold half and half or light cream
- 2 tablespoons creme de menthe
- 2 squares (2 oz.) unsweetened chocolate, melted

In 5-cup blender container, sprinkle unflavored gelatine over 1/2 cup cold milk. Let stand 3 to 4 minutes. Add hot half and half and process at low speed until gelatine is completely dissolved, about 2 minutes. Add remaining milk, half and half, eggs, sugar and vanilla. Process at high speed until blended. Pour 2 cups gelatine mixture into medium bowl and add creme de menthe.

Add melted chocolate to mixture remaining in blender container and process at low speed until blended, about 1 minute. Pour mixture into another medium bowl. Chill both mixtures, stirring occasionally, until both mound slightly when dropped from spoon. (Note: Mint mixture may gel before chocolate. Remove from refrigerator and let stand at room temperature, stirring occasionally.) In parfait glasses or dessert dishes, alternately layer chocolate and mint mixtures. Chill until set.