

THREE TO GO! (To the Dessert Table)

Holidays — where are they happening? In the country, in the city, in a quiet suburban home and in *your own life*. That's where they're happening in the guise of family reunions and informal get-togethers. Naturally, the warm welcome is extended with good food. Let this be your season of great dessert finales.

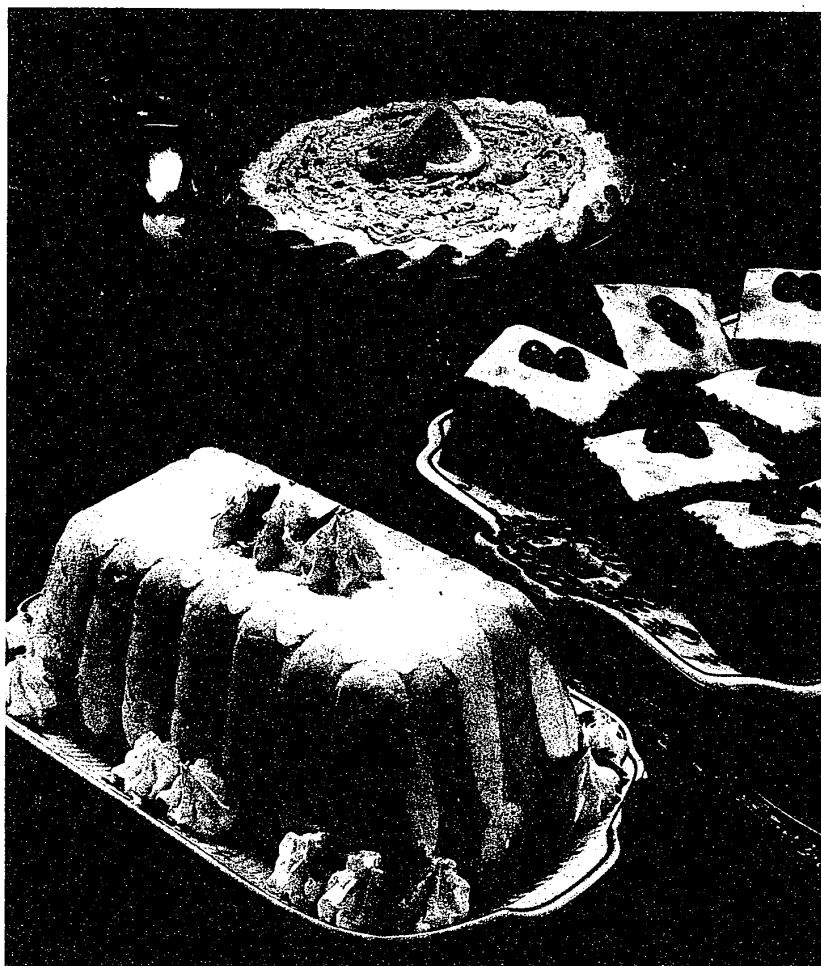
With today's convenient food products on your side, it takes less time than you think to create showcase desserts because they call for Cool Whip non-dairy whipped topping as the major ingredient. It blends in heavenly ways with other food textures and flavors. These recipes also make good use of such timesaving products as packaged cake mix and commercially-made pie shells.

Tradition minded? Cranberry-Cream Cheese Pie extends enjoyment of holiday cranberries in a smooth-textured pie which stores in the freezer. Two layers of a thawed frozen whipped topping-cream cheese mixture rest in a pie shell; one includes cranberry-orange relish.

Beware of the chocolate lovers. Easy Elegant Chocolate Squares will be whisked away within moments of reaching the serving table. Squares of chocolate cake are sandwiched together with a truly rich filling which includes a blend of sweet cooking chocolate and thawed frozen whipped topping. There's a touch of rum flavor, too, all accented with a sugar glaze and candied cherry garnish.

Eggnog anyone? In a new version, that is. Similar to the traditional beverage, Frozen Eggnog Loaf has an enticing rum-nutmeg flavor throughout each slice of frozen filling. Ladyfingers lined side by side inside a loaf pan embrace the frozen filling, a combination of smooth-textured thawed frozen whipped topping and ice cream.

Take inventory of the holiday happenings in your life. If there's only one happening to make ready, now you have "three to go" with the help of these dessert finales.



Top: Cranberry-Cream Cheese Pie. Center: Easy Elegant Chocolate Squares. Bottom: Frozen Eggnog Loaf.

Cranberry-Cream Cheese Pie

- 1 package (8 oz.) cream cheese, softened
- 2 tablespoons sugar
- 1/4 cup milk
- 1 teaspoon vanilla
- 1 container (8 oz.) frozen whipped topping, thawed
- 1 baked 9-inch pie shell, cooled
- 1 cup cranberry-orange relish

Beat cheese until smooth; gradually beat in sugar. Blend in milk and vanilla; then fold in whipped topping. Measure 2-1/2 cups and spread evenly on bottom and sides of pie shell, mounding high around edge to form a 1-inch border. Fold relish into remaining whipped topping mixture. Spoon into lined shell without covering border. Freeze until firm, about 3 hours. Garnish with fresh orange slices, if desired.

Note: For smoother texture, place cranberry relish in blender container; add 1 tablespoon orange juice and blend until smooth.

Easy Elegant Chocolate Squares

- 1 package (2-layer size) chocolate cake mix or pudding-included cake mix
- Chocolate Filling
- Sugar Glaze

Prepare cake mix as directed on package, baking in 2 greased and floured 9-inch square pans at 350° for 20 to 30 minutes. Cool. Split one cake horizontally, making 2 layers. (Freeze second cake for another dessert.) Pile Chocolate Filling onto one layer and spread evenly to edges; top with second layer. Spread Sugar Glaze over top. Chill. Garnish with candied cherries, if desired.

Chocolate Filling: Heat 1 package (4 oz.) sweet cooking chocolate with 1 tablespoon milk in saucepan over low heat, stirring until chocolate is melted. Beat 2 tablespoons sugar into 1 package (3 oz.) cream cheese, softened. Add 3 tablespoons light rum and chocolate mixture and beat until smooth. Fold into 1 container (8 oz.) frozen whipped topping, thawed, blending well. Makes 3 cups.

Sugar Glaze: Combine 3/4 cup confectioners sugar and 1-1/2 to 2 tablespoons water; stir until smooth. Spread immediately over cake.

Frozen Eggnog Loaf

- 12 ladyfingers, split
- 1 egg, well beaten
- 3 tablespoons sugar
- 2 tablespoons lemon juice
- 3 tablespoons light rum
- 1/2 teaspoon nutmeg
- 1 pint vanilla ice cream, softened
- 1 container (8 oz.) frozen whipped topping, thawed

Line sides of 8x4-inch loaf pan with 9 of the split ladyfingers. Combine egg, sugar, lemon juice, rum and nutmeg in bowl. Spoon in ice cream and blend. Fold in whipped topping, blending well. Spoon into pan. Press remaining split ladyfingers on filling. Freeze until firm, at least 4 hours. Unmold onto serving platter. Garnish with additional whipped topping and chocolate curls, if desired. Makes 10 to 12 servings.