

## NEW & MARVELOUS Summer Desserts



*The easiest  
pie shell ever...*

### LA CREME CRUST in Snowy Lime Pie

Our trio of smooth, chilled (and frozen) citrus desserts are just right for warm-weather entertaining. But they're so easy to prepare — with frozen whipped topping — there's no need to wait for a special occasion to add one to the menu.

Actually "easier-than-pie" is Snowy Lime Pie, a dazzling dessert that introduces for the first time an almost foolproof frozen pie shell. All you need to create this excitingly different, exceptionally easy "crust" is a pie plate and spoon, some freezer space and one container of frozen whipped topping with real cream. To prepare, simply spoon thawed whipped topping into the pie plate, then spread and shape into a shell and freeze. To complete preparation, spoon the refreshing lime sherbet, mini-marshmallows into the shell and freeze until firm. For filling variations, be as imaginative as you like. You can create countless combinations of sherbet and/or ice cream . . . adding candies, ice cream toppings, preserves and fruit.

Two more great "do-ahead" party dishes are Dreamy Orange Mold and the Refreshing Chilled Lemon Souffle. Plump, colorful and juicy mandarin oranges provide a perfect texture/flavor complement of the whipped topping's smoothness in Dreamy Orange Mold. An elegant addition to any summer buffet, the dessert — or sweet salad — takes only a few minutes to assemble, requires only four ingredients.

For the cook with just a little more time to spend in the kitchen, Refreshing Chilled Lemon Souffle is that very special "showy" dessert to serve for a bridal shower or anniversary party. Cream cheese and whipped topping blend to give this regal no-bake souffle a light and rich flavor.

### Snowy Lime Pie

- 1 container (3 cups) whipped topping with real cream, thawed
- 1 cup miniature marshmallows
- 1 pt. lime sherbet, softened

Spoon whipped topping into 9-inch pie plate; with back of spoon, spread and shape into a shell. Freeze until firm. Fold marshmallows into sherbet. Fill shell with sherbet mixture; freeze.

#### Variations:

- Substitute 8½-oz. can crushed pineapple, drained, for marshmallows.
- Substitute ½ cup lemon yogurt for marshmallows.
- Substitute raspberry sherbet for lime sherbet and 8-oz. container raspberry yogurt for marshmallows.

### Dreamy Orange Mold

- 2 11-oz. cans mandarin orange segments, drained
- 1 3-oz. pkg. orange flavored gelatin
- 1 cup boiling water
- 1 container (3 cups) whipped topping with real cream, thawed

Drain orange segments, reserving 1 cup liquid. Dissolve gelatin in water; add reserved liquid. Chill until thickened but not set; fold in whipped topping. Arrange 1 can orange segments in lightly oiled 1-quart ring mold. Carefully pour gelatin mixture over orange segments; chill until firm. Garnish with remaining orange segments.

### Refreshing Chilled Lemon Souffle

- 1 envelope unflavored gelatin
- 1 cup water
- ½ cup sugar
- 2 eggs, separated
- 1 8-oz. pkg. cream cheese, softened
- ¼ cup lemon juice
- 1 8-oz. container whipped topping with real cream, thawed
- 1 8-oz. container cream cheese, softened
- 1 8-oz. container raspberry yogurt

Soften gelatin in ¼ cup cold water; add 1 cup boiling water, ½ cup sugar and beaten egg whites. Cook and stir until thickened. Gradually add to cream cheese, yogurt and lemon juice and beat until smooth. Chill until thickened but not set. Beat remaining ¼ cup sugar heating until soft peaks form. Fold in cream cheese, yogurt and whipped topping. Spoon into 1-quart souffle dish. Chill until firm. Garnish with fresh fruit.