

For that final touch

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The true flavor of oranges pervades both cake and creamy rich frosting.

You'll find these delectable desserts perfect for Springtime dining—cool and sweet—guaranteed to add a note of interest to your menus.

CHOCOLATE DESSERT ÉLÉGANT

Here is a party dessert made of delicate graham crackers enhanced by a luscious chocolate filling. Remarkable in appearance of an old-world tort, this creation soaches full flavor and interesting texture after chilling about forty-eight hours.

To Prepare: 40 min.

2 sq. (6 oz.) unsweetened chocolate
1/2 cup sugar
1/2 cup water
4 egg yolks, beaten
1 teaspoon vanilla extract

1. Set out an 8 x 8 x 2-in. pan.
2. Put the chocolate, sugar, and water; bring the top of a double boiler and set over simmering water. Simmer occasionally until chocolate is completely melted and mixture is smooth, about 12 min.
3. Vigorously stir about 3 tablespoons of chocolate mixture into the egg yolks; immediately blend into mixture in double boiler and cook 3 to 5 min., stirring constantly. Remove from simmering water and blend in the vanilla extract. Cool completely.
4. When mixture is cooled, cream the confectioners' sugar. Add confectioners' sugar in thirds, beating until light and fluffy after each addition. Add the chocolate mixture a spoonful at a time, blending after each addition.

5. Beat the egg whites until rounded peaks are formed. Spread over chocolate mixture and fold together.
6. Cover bottom of the pan with graham crackers. Spread one-third of the chocolate mixture over crackers. Cover with a second layer of crackers and spread with one-half of remaining chocolate mixture. Repeat layering and finally top with graham crackers. Cover and chill 48 hrs.
7. Just before serving, swirl whipped cream over top and sprinkle with shavings of unsweetened chocolate and chopped salted pistachio nuts. Cut and serve.

8 or 9 servings

ORANGE HOT-MILK SPONGE CAKE

To Prepare: 20 min.

1 cup sifted cake flour
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
1 cup sugar
2 tablespoons orange juice
1 teaspoon grated orange peel

1. Set out a 9-in. tubed pan.
2. Sift together the cake flour, baking powder, and salt. Set aside.
3. Beat together until thick and piled softly the eggs, sugar, orange juice, and orange peel.

ORANGE BUTTER FROSTING

Cream together 1/2 cup butter, 1 tablespoon grated orange peel, and 1 teaspoon vanilla extract until butter is softened. Add 4 cups sifted confectioners' sugar gradually, beating well after each addition. Blend in 3 tablespoons plus 1 teaspoon orange juice gradually and beat until frosting is of spreading consistency.

Notes: For a deeper orange color, mix 4 drops red food coloring and 3 drops yellow food coloring with the orange juice.

To Bake: 40 min.

4. Sift milk (just until a thin film appears).
5. Stir dry ingredients over egg mixture about one-fourth at a time, after each addition gently fold in until just blended. Add hot milk all at one time and quickly mix just until smooth. Pour batter into pan.
6. Bake at 350°F about 40 min., or until cake surface springs back when lightly touched.
7. Remove from oven. Immediately invert pan on tube end and let hang in pan until completely cooled.
8. When cake is completely cooled, cut around tube with pointed knife to loosen cake. Loosen sides with spatula and gently remove cake. Frost sides and top of cake with Orange Butter Frosting.

One 9-in. tubed cake

LEMON-STRAWBERRY CHIFFON MOLD

Surprisingly easy to prepare, this delectable chiffon is a triumph in color and flavor. Crisp or crumbly cookies offer a favorable texture contrast.

To Prepare: 15 min.

1. 1 pkg. each strawberry- and lemon-flavored chiffon pie filling mix
- 1 cup thick sour cream
1. Lightly oil a 3-qt. ring mold with salad or cooking oil (not olive oil); drain. Chill a bowl and rotary beater.
2. In a large bowl combine the chiffon pie filling mixes. Prepare according to directions on packages. (The total amount of water and sugar used must equal the amount necessary for the two packages of mixes.)
3. Using chilled bowl and beater, beat sour cream until cream piles softly. Gently fold into the chiffon filling. Turn into the mold and chill until set, about 3 hrs. Unmold into a chilled serving plate.

About 12 servings

FRESH STRAWBERRY ANGEL PIE

Beautiful and luscious! An airy meringue shell adds the sweetness the strawberries need!

To Prepare: 35 min. To Chill: 2-3 hrs.

1 packet (1/2 pkg.) meringue mix
1 cup undiluted evaporated milk
2 cups fresh ripe strawberries
3 tablespoons plus 2 teaspoons (about 1/2 pkg.) strawberry-flavored gelatin
3 tablespoons sugar
1/4 teaspoon salt
1/2 cup very hot water
2 tablespoons lemon juice
1/2 teaspoon vanilla extract

1. Prepare meringue mix according to directions on package for meringue pie shell. Bake meringue; set aside to cool.
2. Chill a bowl and rotary beater.
3. Pour the evaporated milk into a refrigerator tray and set in freezing compartment to chill until icy cold.
4. Rinse and drain the strawberries. Reserve six berries for garnish; hull and slice remaining berries. Set in refrigerator to chill.
5. Put into a bowl the gelatin, sugar, and salt. Add the hot water and stir until gelatin and sugar are completely dissolved. Cool, chill in refrigerator or over ice and water until mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
6. When gelatin mixture is of desired consistency, using chilled bowl and beater, beat evaporated milk until very stiff. Blend in the lemon juice and vanilla extract. Spread over gelatin mixture, add the sliced strawberries, and gently fold together. Turn into meringue shell and chill just until firm, 2 to 3 hrs.
7. Before serving, make two or three lengthwise parallel cuts almost to stem end of each reserved strawberry. Separate slices slightly and arrange on top of pie for garnish.

One angel pie

How to make exciting dressings no one can buy

SO EASY TO DO WITH A GOOD SEASONS MIX

Look—5 dressings with Old Fashion Garlic



1. The basic dressing:

Old Fashion Garlic Mix makes a fine French dressing, delicately-flavored, but with a subtle undertone of garlic. Truly continental—light, fresh. To make it, just add your own oil, vinegar, and a little water to the herb-and-spice mix. (The water, or a substitute liquid, is an old French secret. Makes a smoother blend.) Easy directions are on the Good Seasons envelope.

2. Creamy French Dressing

To make this, just substitute either mayonnaise or sour cream for the water in the basic dressing. Perfect for those who like creamy, thicker dressing, but with sophisticated flavor... never too bland.

3. Wine-Parmesan Dressing

Substitute wine—red, white or a vermouth—for the water. Just before the final thinking of dressing, add 2 tablespoons of grated Parmesan cheese. This is sensational on green salads!

4. Fruit Salad Dressing

Substitute orange juice or pineapple juice for the water. The Good Seasons herb-spice base, with its gentle hint of garlic, gives a delicious new flavor to a fruit salad. Tantalizing, smooth.

5. Tomato-Chive Dressing

Savory, bright and versatile. Equally good on tossed salads, cottage cheese or seafood salads. Use either tomato juice, sauce, soup or catsup instead of water. Add a heaping tablespoon of chopped chives or onions before final shaking. Magnifique!

This smart dress is available in the Good Seasons Salad Dressing Kit. Or, use any cream-top jar for mixing.

Creating your own fresh dressings is so easy when the base is a Good Seasons Mix—the blend of a continental chef. Choose from 7 different mixes, too.

Fresh flavor guaranteed by General Foods Kitchens.