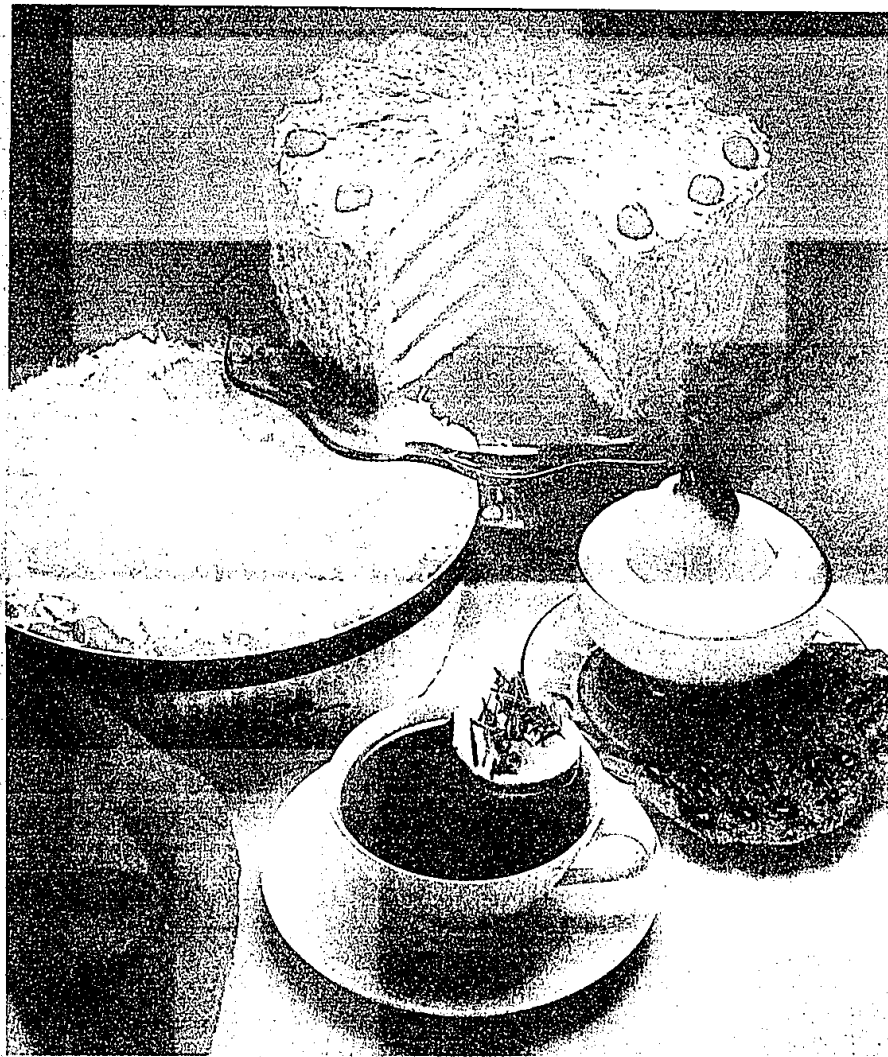


## DESSERT DELIGHTS FOR A FESTIVE PARTY

Try Puerto Rico's versatile rums for a smooth change of pace to holiday or party desserts. This rich array will please all types of dessert fanciers, from cake to coffee lovers. Garnished with juicy pineapples and dry coconuts, the frozen piña colada mousse is a cool, smooth choice. Or take fresh pears poached in rum and serve them hot surrounded by a rich

rum cream sauce. With the pears, offer your guests crunchy pecan lace wafers topped with a chocolate rum icing. Those with sweet tooth will enjoy the coffee and rum layer fillings in our hazelnut buttercream torte. And coffee when mixed with flaming rum and crowned with whipped cream and chocolate shavings is a complete dessert by itself.



### FROZEN PUERTO RICAN RUM PIÑA COLADA MOUSSE

Serves 8

- |  |                                      |
|--|--------------------------------------|
| 2 envelopes unflavored gelatin                         | 1 cup Puerto Rican gold rum          |
| 2 cups pineapple juice                                 | 2 cups (1 pint) heavy cream, whipped |
| 1 can (1 pound, 4 ounces) crushed pineapple, undrained | Garnish - halved pineapple slices    |
| 1 can (15 ounces) cream of coconut                     |                                      |

In a saucepan, combine gelatin and 1 cup of the juice. Stir over low heat until gelatin is dissolved. Stir in crushed pineapple and cream of coconut. Stir in rum. Chill until mixture mounds when stirred. Fold in whipped cream and pour into a 2 quart freezer container or souffle dish. Freeze until hard, then decorate with pineapple slices. Cover and freeze until ready to serve. Place in refrigerator 30 minutes before serving to make it easier to spoon.

### RUM LACE WAFERS

Makes about 36 - 3 inch wafers

- |  |  |
|--|--|
| 1 cup unsifted all-purpose flour       | 4 squares (4 ounces) semi-sweet chocolate, melted over hot water |
| 1 cup finely chopped pecans            |  |
| 1/2 cup light corn syrup               | 1/3 cup Puerto Rican gold rum                                    |
| 1/2 cup vegetable shortening           |  |
| 2/3 cup firmly packed dark brown sugar |  |

In a bowl, mix flour and pecans. In a saucepan, combine syrup, shortening and sugar and heat mixture until shortening is melted and mixture just starts to boil. Stir hot syrup into flour. Stir until well blended. Drop mixture by heaping teaspoons on greased cookie sheets, spacing them 2 inches apart. Bake in a preheated moderate oven, (375°F.) for 6 to 7 minutes or until bubbly and golden brown. Cool 2 minutes or until firm and then remove to a rack. Mix chocolate and rum and drizzle over cookies. Let stand until chocolate is firm. Store covered in a cool dry place.

### PEARS POACHED IN RUM WITH RUM CREAM SAUCE

Serves 8

- |                             |  |
|-----------------------------|--|
| 8 large firm pears          | 1 package (3-3/4 ounces) instant vanilla pudding |
| 1 cup Puerto Rican gold rum | 2 cups (1 pint) heavy cream                      |
| 1 cup sugar                 | 1/2 cup Puerto Rican gold rum                    |
| 2 cups pineapple juice      |  |
| Cream                       |  |

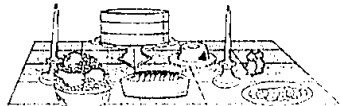
Peel pears and leave them whole with stems attached. Place into a large saucepan and add rum, sugar and pineapple juice. Liquid should cover pears. If not, add more pineapple juice. Simmer pears gently for 20 to 25 minutes or until easily pierced but still firm. If pears are very ripe they will cook in a shorter time. Cool pears in syrup. In a bowl, combine pudding mix, cream and rum and beat with an electric mixer until thick and fluffy. Chill. When ready to serve, drain pears. Reserve syrup for later use in sauce, fruit soups or punches or drinks. Divide cream between serving plates. Press pears into cream. Serve with Rum Lace Wafers.

### FLAMING RUM WITH COFFEE

Serves 6

- |                              |                             |
|------------------------------|-----------------------------|
| 3 cups hot strong coffee     | 1 cup Puerto Rican gold rum |
| 2 tablespoons sugar          | Whipped cream               |
| Rind of 1 lemon in one piece | Shaved chocolate            |

Heat coffee, sugar and lemon rind in a saucepan. Add rum and set aflame. When flames die, ladle into heatproof cups and top with whipped cream and shaved chocolate. Serve at once.



### PUERTO RICAN RUM COFFEE AND HAZELNUT BUTTERCREAM TORTE

Makes 1 nine inch cake

- |  |   |
|--|---|
| <b>Cake</b>                              | <b>Buttercream</b>                                |
| 1 package (18-1/2 ounces) white cake mix | 4 egg yolks                                       |
| Grated rind of 1 lemon                   | 1/4 cup sugar                                     |
| 2 egg whites                             | 1 teaspoon vanilla                                |
| 1 cup water                              | 1-1/3 cups soft unsalted butter                   |
| 1/3 cup Puerto Rican white rum           | 3 tablespoons Puerto Rican gold rum               |
|  | 1 cup hazelnuts, finely chopped in food processor |
| <b>Filling</b>                           | Additional hazelnuts                              |
| 1/3 cup cornstarch                       |   |
| 2 tablespoons instant coffee             |   |
| 1/3 cup sugar                            |   |
| 1/2 cup Puerto Rican gold rum            |   |
| 1-1/2 cups half and half                 |   |

Prepare cake mix according to directions using lemon rind, egg whites, water and rum. Bake batter in 2 greased and floured 9 inch layer cake pans. Bake according to package directions. Unmold and cool layers on a rack. To prepare filling, mix cornstarch, coffee, sugar and rum in a saucepan. Gradually stir in half and half. Stir over low heat until filling becomes very thick. Cover and cool to room temperature. To prepare buttercream, combine egg yolks, sugar, vanilla, butter and rum in an electric mixer and beat until smooth and fluffy. Fold in hazelnuts. To assemble cake, cut each layer with a sharp knife into 2 thin layers. Place one layer on serving platter and top with 1/3 of the filling. Repeat layering ending with a plain layer. Spread top and sides with buttercream. Top with whole hazelnuts. Chill until ready to serve. If desired, each slice may be sprinkled with 1 tablespoon gold rum before serving.