

# DESERTS



**AMISH APPLESAUCE CAKE**  
**NANCY QUINN**

1/2 Cup Butter

1 Cup White or Brown Sugar

1 Egg

1 Cup Applesauce

1 Cup Flour

1/2 Teaspoon Salt

1/2 Teaspoon Baking Powder

1 Teaspoon Baking Soda

1/2 Teaspoon Ground Cloves

1 Teaspoon Cinnamon

1 Teaspoon Allspice

1 Cup Raisins

1/4 Cup Chopped Walnuts

Vanilla or Chocolate Frosting

Cream the butter and sugar, beating until light. Add the egg and beat it in until the mixture is fluffy. Mix in the applesauce. Sift together the flour, salt, baking powder, baking soda, cloves, cinnamon and allspice. Add the raisins and chopped nuts to the flour mixture. Slowly add the dry ingredients to the liquid. Combine well. Bake the batter in a greased 8 inch square pan at 350 degrees for 40 to 45 minutes. Frost when cool.

Aunt Nancy found the recipe in Defiance. Those small town people know how to bake!

## APPLE AND ALMOND JALOUSIE

1 Sheet Pepperidge Farm Frozen Puff Pastry	2/3 Cup Sliced Almonds, blanched
1 Large Granny Smith Apple, peeled, cored	1 Tablespoon Granulated Sugar
1/4 Teaspoon Cinnamon	2 Tablespoons Golden Raisins
Granulated Sugar, to sprinkle on top	1 Egg, beaten with 1 teaspoon water

Thaw the pastry for 20 minutes. Unfold and cut into 2 even rectangles. Roll each on a lightly floured surface making 1 rectangle 7 by 15 inches and the other, 6 by 14 inches. Fold the larger rectangle in half lengthwise and cut through the folded edge making slits 1/2 inch apart and about 2 and 1/2 inches long. Open the sheet and set aside. Place the smaller rectangle on an un-greased baking sheet. Mix the cinnamon with the tablespoon of sugar. Slice the apple very thin. Arrange the apples down the center of the pastry. Sprinkle with the raisins, sugar-cinnamon mix and 1/2 cup of the almonds. Brush the edges of the dough with the egg mixture and top with the reserved pastry. Press the edges together with the tines of a fork. Brush the whole piece with the egg mixture. Sprinkle the top with sugar and the remaining almonds. Bake at 350 degrees for 35 to 40 minutes. Serves 8.

**APPLESAUCE CAKE**  
**MRS. ROTH**

1 Pound Light Brown Sugar

1 Cup Butter

2 Eggs

5 Cups Flour

4 Tablespoons Baking Soda

5 Cups Applesauce

1 and 1/2 Teaspoon Cinnamon

1 and 1/2 Teaspoon Ground Cloves

1 and 1/2 Teaspoon Nutmeg

1/2 Cups Walnuts, broken up

2 Cups Raisins

In a mixer, cream the sugar and butter together. Add the eggs and beat well. Sift the flour and baking soda together and add gradually to the creamed mixture. Beat in the applesauce, cup by cup. Add the cinnamon, cloves and nutmeg and mix in well. Fold in the nuts and raisins. Grease a large Angel Food Cake pan and pour the batter in. Bake at 350 degrees for 1 and 1/2 hour.

This is without a doubt, my favorite cake. It is a big cake! Mrs. Roth was the mother of a favorite priest friend of all the Leusch and Minarik kids. Fr. Wally went to college with Papa. He just never grew up. He was a Chaplin for many local fire departments and had a siren in his car. He would take us back to school after lunch, blaring that siren! Every year, he would show up at the house on Shrove Tuesday with a box of Hershey Bars, knowing full well we all gave up candy for Lent. He always came in the evening after we had Fastnachts. You weren't hungry, but you knew it was the last chance for that candy. I could go on for hours about Fr. Wally! His mother made a great cake. Cut the recipe in half if you want.

**APPLE CRISP**  
**MARGARET SCHMITTLEIN**

4 Cups Tart Apples, cored, peeled and sliced	2 Tablespoons Fresh Lemon Juice
1/2 Cup All-Purpose Flour	1/2 Cup Packed Brown Sugar
1/4 Cup Butter, softened	1 Teaspoon Cinnamon
1/2 Teaspoon Salt, if butter is unsalted	

When you cut the apples, put them in a baking dish and toss with the lemon juice. With a pastry blender or your fingertips, combine the flour, sugar, butter, cinnamon and salt. The mixture must be lightly mixed so it does not become oily. Spread the mixture over the apples. Bake at 375 degrees for 1/2 hour.

Aunt Noney made the best Apple Crisp. She was our great aunt but only about 5 or 6 years older than Gramie. Her oldest daughter is 2 weeks older than I am. I got thrown out of her wake by Gramie. It was on April 1st. I just sort of mentioned that she was sitting up in her casket. My mother did not think it was a funny April Fool's joke! Aunt Nancy had to escort me out and we both missed the group rosary. Life is tough!

## CHEESECAKE BRULEE

16 Ounces Cream Cheese	1/2 Cup plus 4 Tablespoons Granulated Sugar
1 Tablespoon Vanilla Paste	1 Cup Graham Cracker Crumbs
2 Tablespoons Sour Cream	4 Tablespoons Unsalted Butter, melted and cooled
2 Eggs	1/4 Cup Heavy Cream
2 Tablespoons Brown Sugar	

Preheat oven to 325 degrees. Have pot of boiling water ready. In bowl of mixer, combine cream cheese, 1/2 cup sugar and the sour cream. Beat on medium speed until smooth. Add eggs, heavy cream and vanilla paste. Beat until smooth. In a separate bowl, combine the graham cracker crumbs, butter and brown sugar. Stir until blended and divide mixture among 4 mini-springform pans. With fingers, pat the mixture evenly onto the bottoms and divide cream cheese mixtures among the pans. Line outside of the pans with heavy-duty aluminum foil, shiny side out. Arrange them in a baking pan and add boiling water to fill the baking pan halfway up the sides of the springform pans. Bake until the filling is set, 35 to 40 minutes. Refrigerate at least 3 hours. Just before serving, unmold the cheesecakes and sprinkle 1 tablespoon of sugar over each surface. With a kitchen torch, move flame continuously in small circles around the surface until the sugar melts, bubbles and lightly browns. Serves 4.

From the Williams-Sonoma Kitchens, 1999.

**CHOCOLATE PUDDING CAKE WITH CREAMY FROSTING  
FRIEDA HILL**

Cake

1 Box Duncan Hines Chocolate Cake Mix	1 Package Instant Chocolate Pudding
4 Eggs	1 Cup Water

Frosting

1 Package Dream Whip	1 Package Chocolate Instant Pudding
1 and 1/2 cups Whole Milk	

Beat the cake ingredients together for 8 minutes. Bake in 3 greased 8 inch layer cake pans at 350 degrees for about 30 minutes. For the frosting, combine the dream whip and the chocolate pudding mixes in a mixing bowl. Add the milk gradually and beat until it comes to peaks.

This was one of Gigi's later recipes. It is a very moist cake and well worth making. People do not believe it came from a box!

## COEUR a la CREME WITH STRAWBERRY SAUCE

3/4 Pound Cottage Cheese

1/2 Pound Cream Cheese

1 Tablespoon Powdered Sugar

1/2 Pint Cream

Few Grains of Salt

Wicker Heart Baskets

Cheesecloth

### The Sauce

Strawberries

Sugar

Very Thick Cream

Put the cheeses, powdered sugar, 1/2 pint cream and salt through a fine strainer. Line the wicker baskets with the cheesecloth. Fill with the cheese mixture and place in a very cold place to drain and mould. Cook the strawberries lightly in sugar so there is plenty of juice. When ready to serve remove the cheese from the basket and serve with the sauce and a pitcher of very thick cream.

This is the original recipe from which Gramie came up with Russian Cream.

**CREPES FITZGERALD  
DOROTHY LEUSCH**

Crepes

4 Eggs, beaten	1 and 1/2 Cup Flour
1 Teaspoon Granulated Sugar	Pinch of Salt
1 Cup Whole Milk	

Filling

8 Ounces Cream Cheese	8 ounces Sour Cream
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Topping

6 Tablespoons Butter, melted	6 Tablespoons Granulated Sugar
4 Cups Frozen Strawberries, defrosted	1/4 to 1/2 Cup Brandy

Make a batter of the eggs, milk, the 1 tablespoon of sugar and the salt. Use 1/4 cup of batter for each crepe. Cook rapidly in a crepe pan, 30 to 40 seconds a side. Make the filling by combining the cream cheese and the sour cream and beating to a creamy consistency. Roll each crepe with about 1 tablespoon of filling. For the topping combine the melted butter and the remaining sugar. Add the strawberries and brandy and mix well. Plate the crepes and top with the strawberries. You can use another type of fruit if you'd like. You can also make the crepes ahead, putting a piece of Saran wrap between each and freezing them. Defrost before rolling them with the filling.

**CRISCO PIE CRUST**  
**LAURETTE GRIFFIN DEIS**

1/2 Cup Crisco

1 and 1/2 Cups Flour

1/2 Teaspoon salt

Ice Water [about 1/3 cup]

Mix salt with flour. Work in the crisco with finger tips or pastry knife until the crisco is evenly mixed in bits no larger than peas. Stir with a fork as you gradually add water to form the dough. You may not need to use all the water. Pat gently into a ball and wrap in wax paper and chill thoroughly. This should make both a top and bottom. Once chilled, divide the dough in half, one piece slightly larger than the other. Use the smaller piece for the bottom of the pie. Chill the other piece until you are ready for it. Roll on a slightly floured board or pastry cloth. Roll with light, quick strokes of rolling pin, working away from the center to make circle about 1 inch larger the pie pan and about 1/8 inch thick. To prevent sticking, avoid pressing down on the pastry with the rolling pin and lift occasionally with a broad spatula to again sprinkle lightly with flour. Once you have the right size, fold the pastry in half and lift to pie pan. Unfold and fit lightly into pan. Trim edges evenly with scissors or sharp knife, allowing about 1 extra inch around the edge. You will then put in your pie filling. The top is rolled out the same way as the bottom. After folding in half, cut several slits near the center to allow the steam to escape. Brush edges of the undercrust with water, fit top crust over filling, fold edge of top crust over the undercrust, press lightly together and crimp with fingers or tines of a fork. To bake pie, bake on lowest rack at 450 degrees for 10 minutes. Move to middle rack, turn oven down to 350 degrees and bake for an additional 40 minutes or until done.

For a single pie crust, without a top, cut your recipe in half. Line the pie pan as you would for the undercrust. Crimp the edges. Prick the bottom several times with a fork. Line the dough with parchment paper or wax paper and fill halfway with rice or pie weights. This will prevent the dough from puffing up. Bake 12 minutes at 450 degrees. Discard the paper and rice when done.

Aunt Ta was Papa's father's sister-in-law. She was the nicest lady. I always thought she was a nurse. She worked in the infant department at Sear's and they had them wear white uniforms. It took me years to figure that one out! Anyway, as a shower gift to Gramie, Aunt Ta gave her a recipe box of her favorite recipes, which I now have. Frankly, I had to cheat on this, as Aunt Ta only listed the ingredients, no method included. They all knew how to bake then. I went to my "Boston Cooking School Cookbook" from 1941 to look up the method. I've never used anything but a frozen crust!

**DATE CAKE**  
**JOYCE HANNAH**

2 Cups Granulated Sugar

1 and 1/2 Cups Oil

3 Cups Cake Flour, sifted

1 and 1/2 Teaspoon Baking Soda

1 Cup Walnuts, chopped

6 Eggs

2 Teaspoons Vanilla

1 Large Can Evaporated Milk

1 Can Solo Date Filling

Mix sugar, oil, eggs and vanilla together. Add flour, baking soda, milk, date filling and nuts. Mix well. Bake in un-greased tube pan for 1 hour and 20 minutes on the lowest rack of the oven at 350 degrees. Do not remove from the pan until completely cool.

Joyce was a friend of Aunt Nancy's from Defiance.

**DICK'S FRUIT CAKE**  
**DICK LEUSCH**

1 and 1/2 Pounds Light Brown Sugar, packed	1 Pound Butter
10 Eggs, separated	1/2 Cup Molasses
6 Cups All-Purpose Flour	1 Teaspoon Baking Soda
3 and 1/2 Teaspoons Baking Powder	1/2 Teaspoon Ground Cloves
1 Teaspoon Cinnamon	1/2 Teaspoon Ground Nutmeg
3/4 Cup Whole Milk	3/4 Teaspoon White Vinegar
1/2 Cup Brandy	1/2 Cup Dry White Wine
1/2 Pound Dark Raisins	1/2 Pound Golden Raisins
1/2 Pound Dried Orange Peel	1/2 Pound Dried Lemon Peel
1 Pound Candied Mixed Fruit	1 Pound Pineapple
1/2 Pound Red Cherries	2 and 1/2 Cups Walnuts, chopped
1/2 Pound Dates, chopped	Slivered Almonds, for garnish

Cream butter and sugar. Add egg yolks and molasses and beat well. Sour the milk with the vinegar. Sift the flour with the baking soda, baking powder, cloves, and nutmeg. Mix the flour mixture alternately with the sour milk slowly into the creamed mixture. Beat the egg whites until stiff. Toss the raisins, orange peel, lemon peel and mixed fruit with flour to coat them. Fold in the floured fruit, brandy, wine and egg whites to the batter. Pour into a large buttered Angel Food pan or for smaller cakes, 1 pound loaf pans. Decorate top with Almonds, pineapples and cherries. Bake the large cake at 300 degrees for 2 and 1/3 hours. The 1 pound cakes should be baked for 1 and 1/4 hour at 300 degrees.

Ok, I don't really expect you to make this, but I thought Papa's only known recipe [except for drinks!] should be included.

**DOUBLE CHOCOLATE CHEESECAKE**  
**DOROTHY LEUSCH**

Crumb Crust

1 and 1/4 Cups Chocolate Cookie Crumbs                      6 Tablespoons Butter, melted

1/4 Cup granulated Sugar

Chocolate Filling

12 Ounces Nestle Little Bits                                      2 Eight Ounce Packages Cream Cheese, softened

3/4 Cup Granulated Sugar                                        1 Tablespoon Vanilla Extract

4 Eggs

To make the crust, start by wrapping the entire outside and bottom of a greased 9 inch springform pan with foil. Combine the crumbs, butter and sugar and mix well. Pat firmly onto the bottom and 1 and 3/4 inches up the sides of the pan. To prepare the filling, preheat the oven to 325 degrees. Melt 1 cup of the little bits over hot, not boiling, water. Stir until smooth and set aside. Beat together the cream cheese and sugar until fluffy. Stir in the sour cream and vanilla. Add eggs, one at a time, beating well after each addition. Stir in melted chocolate. Pour half the batter into the springform pan. Sprinkle with 1/2 cup of the little bits. Repeat layers, ending with 1/2 cup of the little bits. Place pan in shallow pan filled with 1 inch water. Bake at 325 degrees for 1 hour. Cool. Loosen sides of the pan. Chill. Makes 16 servings.

This is delicious and well worth the effort!

## EASY APRICOT TARTS

1 Sheet Pepperidge Farm Frozen Puff Pastry

1 Cup Sour Cream

1 Cup Apricot Preserves

Brown Sugar

Confectioners' Sugar

1/2 Cup Orange Marmalade

Thaw pastry for 20 minutes. Cut pastry into 2 equal strips. Place strips on a large un-greased baking sheet and bake at 375 degrees for 25 minutes. Remove from the oven and split pastry in half horizontally while still warm. Using a fork, remove any unbaked pastry from the center. Combine the preserves and marmalade. Spoon over the bottom half of the pastries. Top with sour cream and sprinkle with brown sugar. Cover with the top pastries and sprinkle with confectioners' sugar. Cut into strips to serve. Best when eaten immediately after assembling. Serves 12.

## FRENCH SILK CHOCOLATE PIE

### Crust

1 Cup Fine White Sugar  
1/4 Teaspoon Cream of Tartar  
4 Egg Whites, room temperature

### Filling

1/2 Cup Butter, softened  
3/4 Cup granulated Sugar  
1 Square Baker's Chocolate, melted  
2 Eggs, beaten  
1 Teaspoon Vanilla

### Topping

1/2 Pint Whipping Cream  
Chocolate Shavings

To make the crust sift the 1 cup of sugar and the cream of tartar together. Beat the egg whites and gradually add the sugar. Pour into a greased 9 inch pie pan, building up the sides to make the shell. Bake for 1 hour at 275 degrees. Cool in the oven with the door open to prevent cracking. Make the filling by creaming the butter and 3/4 cup sugar. Add the melted chocolate, the eggs and the vanilla. Beat for 5 minutes. Pour into the cooled shell and refrigerate. Whip the cream and decorate the top of the cold pie with it and chocolate shavings.

**GATEAU VICTOIRE  
DOROTHY LEUSCH**

8 Ounces Heavy Cream

2 Pounds Sweet Chocolate

6 Eggs

1 Jigger Dark Rum

1 Teaspoon Vanilla

Pinch of Salt

Butter

Whip cream to heavy peaks. Melt the chocolate in the top of a double boiler. In another double boiler, combine the eggs, rum, vanilla and salt. Over a slow boil, beat thoroughly, at least 5 minutes, until doubled in volume. Remove from heat and stir in the chocolate, slowly. Carefully fold in the cream. Put wax paper or parchment paper in the bottom of a buttered 2 quart baking mold. Pour the mixture in. Bake in a 375 degree oven for 50 to 55 minutes. Cool thoroughly. Remove the mold. Decorate with shavings of semi-sweet chocolate. Serves 6 to 8.

**GRAMIE'S CHERRY CHEESECAKE**  
**DOROTHY LEUSCH**

1/2 Bag Graham Cracker Crumbs	1/4 Pound Butter, melted
3 Eight Ounce Packages Cream Cheese	1 and 1/2 Cups Granulated Sugar
6 Eggs	1 and 1/2 Teaspoon Vanilla
1 Pint Sour Cream	5 Tablespoons Granulated Sugar
Scant Teaspoon Cinnamon	1 Teaspoon Vanilla
1 Large Can Cherry Pie Filling	1 Can Reddi Whip

Crust

Pour the melted butter over the crumbs and mix well. Form a crust over the bottom and up 1 and 1/2 inches of the sides of a buttered 9 inch springform pan. Bake at 350 degrees for 5 minutes. Let cool.

Filling

Beat the cream cheese, 1 1/2 cups sugar and eggs until creamy. Add the 1 1/2 teaspoon vanilla and beat in. Pour into the baked crust and bake at 325 degrees for 60 minutes. Let cool for 20 minutes.

2nd Filling

Combine the sour cream with the 5 tablespoons sugar, the scant teaspoon of cinnamon and 1 teaspoon vanilla. Mix until well combined. Pour over the top of the cheesecake and bake for 5 minutes at 325 degrees. Cool.

Topping

When the cheesecake is totally cool, top with the cherries. Refrigerate to chill well. Right before serving decorate the top with the Reddi Whip, using a spoke and wheel pattern.

This recipe typifies, to me, the way Gramie cooked. The first time she served it was to Papa's Home Economists, professional cooks for the Gas Company. She had never made it before. It was beautiful as she took it out of the refrigerator to serve it. That didn't last long. She immediately dropped it on the floor. With great aplomb, Gramie picked it up, put it together and sprayed a bit more Reddi Whip on it. She served it, without apology! They ate it and raved! We all still laugh about it today and would never have the nerve to do it her way.

**HOLIDAY HAPPINESS TORTE**  
**DOROTHY LEUSCH**

1 Package Jiffy Cake Mix, Devil's Food, White or Yellow

1 Large Can Cherry Pie Filling

1 Package Jiffy White or Fudge Frosting Mix

1 Cup Whipping Cream

Preheat oven to 350 degrees. Spray a 9 by 5 inch loaf pan with Pam. Prepare the Cake mix as directed. Bake in loaf pan for 30 minutes or until done. Cool in the pan for 5 minutes. Turn out and cool completely. In a small mixing bowl, chill the frosting mix and cream about 1 hour. Once chilled, beat until the mixture forms soft peaks. Slice cake into 3 layers. Assemble cake on a serving platter. Spread the first layer with 1/3 of the cherry pie filling. Repeat with the second layer. Top with the last layer. Spread frosting mixture on sides and top of cake, building up the edge around the top of the cake. Arrange remaining cherry filling on top. Chill to set.

Gramie made this around Christmas. It is a cute novelty cake.

**HOT MILK CAKE WITH WHIP CREAM FROSTING**  
**BERTHA LEUSCH**

The Cake

4 Eggs	2 Cups Granulated Sugar
2 Cups All-Purpose Flour	1 Tablespoon Cornstarch
1/2 Teaspoon Salt	1 Cup Whole Milk
1 Tablespoon Butter	

The Frosting

1/2 Cup Granulated Sugar	1 Egg
1 Tablespoon Flour	1 Cup Whole Milk
1/4 Pound Butter	3 Tablespoons Confectioners' Sugar

The Cake

Beat the eggs until a very lemony color. Add sugar slowly. Sift the flour, cornstarch and salt. Heat the milk and butter to the scalding point. Alternately add the dry ingredients and the hot milk to the egg and sugar. Pour the batter into 3 greased 8 inch cake pans. Bake at 375 degrees for 30 minutes.

The Frosting

Beat the egg and add the sugar, beating until well mixed. In a saucepan make a paste with the milk and the flour. Cook until thick. Mix with the eggs and sugar. Refrigerate until cold. The mixture should be thick and gummy. Cream the butter and confectioners' sugar. Add the chilled custard and beat until smooth.

Frost the cake and refrigerate until ready to serve.

Gramie often made this cake for birthdays.

**LEMON CREAM PIE**  
**DOROTHY LEUSCH**

5 eggs, separated

6 Tablespoons of White Sugar

Rind of 2 Lemons, grated

Juice of 2 Lemons

Pinch of Salt

Baked Pie Crust

Beat yolks of the eggs until a thick lemon color. Gradually add the sugar, 1 tablespoon at a time, beating constantly. Add the lemon juice and rind. Be sure there is no white on the inside of the rind. It is very bitter. Cook in the top of a double boiler over boiling water for 20 minutes, stirring constantly. Add a pinch of salt. The mixture should be quite thick at the end of 20 minutes. Remove from the heat. Beat the egg whites until very stiff and dry. Add the hot mixture a little at a time, stirring constantly. Pour into baked pie crust and place under broiler to brown. Cool at room temperature.

**LEMON MERINGUE PIE**  
**DOROTHY LEUSCH**

4 Tablespoons Corn Starch	1/4 Teaspoon Salt
1 Cup White Sugar	1 and 1/2 Cups Water
3 Eggs, separated	2 Tablespoons Butter
1 and 1/2 Teaspoons Lemon Rind, grated	5 Tablespoons Fresh Lemon Juice
6 Tablespoons Sugar	1 Baked 9 Inch Pie Shell

Filling

When you grate the lemon rind, make sure you do not get any of the white. It is very bitter. Mix corn starch, salt and 1/2 cup sugar in top of double boiler. In the bottom of the double boiler have water boiling. Slowly stir in water, stirring constantly until mixture thickens. Cover, cook 10 minutes. Beat egg yolks slightly and mix with 1/2 cup of sugar. Stir into the egg mixture a small amount of the hot liquid. At once, stir the mixture back into the hot liquid. Cook and stir 2 more minutes. Remove from heat. Gently stir in the butter, lemon rind and lemon juice. Cool. Pour into baked pie crust.

Pie Shell

Line pie plate for crust as you would the undercrust. Crimp the edges. Prick several times with a fork. Put parchment paper or wax paper on the bottom and half fill with rice or pie weights. This will prevent the dough from puffing up. Bake 12 minutes at 450 degrees. Discard the paper and rice when done.

Meringue

Beat egg whites to soft peaks. Beat in the 6 tablespoons sugar, one at a time and beat to stiff peaks. Cover the pie with the meringue, sealing it, to the edges. With the flat of a spatula raise some peaks for an attractive top. Bake at 325 degrees for 15 to 20 minutes or until lightly browned. Cool at room temperature.

This is what I always requested for my birthday "cake".

**LEMON SQUARES**  
**LOIS ALLEN**

**CRUST**

2 Cups All-Purpose Flour, sifted

1 Cup Butter

1/2 Cup Powdered Sugar

**FILLING**

4 Eggs

2 Cups White Sugar

1/3 Cup Fresh Lemon Juice

1/4 Cup All-Purpose Flour

1/2 Teaspoon Baking Powder

Mix the 2 cups of flour, the butter and the powdered sugar together. Press the mixture into an oblong pan, along the bottom and up the sides. Bake at 350 degrees for 20 to 25 minutes. Beat the eggs and mix in the white sugar and lemon juice. Sift the 1/3 cup flour and the baking powder. Add to the egg mixture, slowly, mixing well. Pour into the baked crust. Bake at 350 degrees for 25 minutes. When slightly cooled, sprinkle with powdered sugar.

This is one of Uncle Mike's favorite desserts.

## LEMON STRAWBERRY ALASKA PIE

1 Nine Inch Pie Shell, baked	1 Pint Lemon Sherbet
1 Quart Strawberries	2 Tablespoons Granulated Sugar
4 Egg Whites	1/2 Teaspoon Vanilla
1/2 Teaspoon Cream of Tartar	1/2 Cup Granulated Sugar
1 Tablespoon Confectioners' Sugar	

In the bottom of the cooked pie shell evenly spread the sherbet. Wrap with foil or plastic wrap. Seal tightly and freeze at least 4 hours or overnight. Reserve 4 to 5 whole strawberries with stems to garnish. Remove stems and halve the remaining strawberries. Mix the berries with the 2 tablespoons sugar. Shortly before serving, spread the berries over the sherbet. Beat the egg whites with the vanilla until foamy. Add the cream of tartar. Beat until soft peaks are formed. Gradually beat in 1/2 cup sugar, continue beating until stiff peaks form. Pile the meringue over the pie, making sure it touches the crust all around the pie. Sprinkle the confectioners' sugar thru a sieve over the meringue. Place pie on a heavy wood board. Bake in a preheated 500 degree oven for about 3 minutes or until delicately browned. Press the whole berries into the meringue. Serve immediately. Serves 10.

## LEMON ZABAGLIONE

6 Egg Yolks

1/2 Cup Granulated Sugar

1 Teaspoon Lemon peel, freshly grated

1 Teaspoon Fresh Lemon Juice

1/3 Cup Marsala Wine

Beat egg yolks in the top of a double boiler with a wire whisk until foamy. Beat in sugar, lemon peel and lemon juice. Place the top of the double boiler over the bottom that should have simmering, not boiling water. Mix in the Marsala slowly, beating constantly with a rotary beater or wire whisk until smooth, pale and thick. This will take about 12 minutes. The mixture should stand in soft mounds. Serve immediately in shallow stemmed glasses. Serves 4.

**MIXED FRUIT WITH RUBY SAUCE**  
**DOROTHY LEUSCH**

Fruit Bowl

1 Papaya, peeled, seeded, cut in strips	5 Large Strawberries, cut in half
1 Pound Seedless White Grapes	2 Bananas, sliced
1 Pint Blueberries	6 Nectarines, pitted and sliced into 6 pieces
1 Cantaloupe, cubed	1 Honeydew, cubed

Current Port Wine Sauce

1 Ten Ounce Jar Currant Jelly	1/4 Teaspoon Ground Ginger
1/4 Cup Port Wine	Red Food Coloring

To make the sauce place, the jelly and ginger in a small saucepan over low heat. Stir until the jelly is melted. Do not allow it to boil. Stir in the port and remove from the heat. Add a few drops of red food coloring. Pour over the mixed fruit and serve. Serves 8 to 10.

**NANCE'S BROWNIES**  
**NANCY QUINN**

1/3 Cup Butter, melted

1 Cup Granulated Sugar

2 Eggs

2 Packages Liquid Chocolate

2/3 Cup All-Purpose Flour

1/2 Teaspoon Baking Powder

1/4 Teaspoon Salt

1 Teaspoon Vanilla

1/2 Cup Walnuts, chopped

Combine the sugar and eggs and beat well. Stir in the melted butter and the liquid chocolate and beat well. Sift the flour, baking powder and salt. Slowly add to the liquid and beat well. Bake in greased 8 inch pan and bake at 350 degrees for 25 minutes.

These are wonderful but the chocolate will be hard to find!

**POACHED PEARS**  
**DOROTHY LEUSCH**

6 Small Pears	2 Cups Dry Red Wine
1 Cup Sugar	2 Tablespoons Fresh Lemon Juice
2 Packages Frozen Raspberries, defrosted	1 Ounce Chambord Liqueur [Raspberry Liqueur]
Cornstarch	Sour Cream
1 Two Inch Cinnamon Stick or 1/2 Teaspoon Ground Cinnamon	

Peel the pears, leaving the stem and flower on. To prevent browning keep them in lemon water. Set aside. Bring the wine, sugar, lemon juice and cinnamon to a boil over moderate heat, stirring until the sugar dissolves. Remember the wine rule. If you wouldn't drink it, don't cook with it. Add the pears, partially cover the pan and reduce the heat to low. Cook the pears at a very slow simmer for at least 30 minutes or until they are soft but not mushy when pierced with the tip of a sharp knife. Refrigerate in the wine sauce. You can do this early in the day, cover your dish and leave in the refrigerator. Drain and reserve the juice from the raspberries. Heat the juice and add cornstarch to thicken slightly. Add 2 tablespoons of the wine sauce. Cool to room temperature. Add the Chambord. Drain the pears and put on dessert plates. Pour a little raspberry sauce over each pear. Decorate each serving with raspberries. Put a small tablespoon of sour cream on the stem of each pear.

This was another of Gramie's Dinner Party desserts. It does look splashy and tastes great!

**PRUNE WHIP WITH CUSTARD SAUCE**  
**FRIEDA HILL**

pudding

2 Pounds Pitted Prunes	3/4 Cup Granulated Sugar
8 Egg Whites, beaten to stiff peaks	

Custard

1/3 Cup Granulated Sugar	1/2 Cup Corn Starch
1/8 Teaspoon Salt	8 Egg Yolks
1 Quart Whole Milk	1 Teaspoon Vanilla

Cover the prunes with water and bring to a boil. Add the 3/4 cup of sugar and cook until the prunes are soft and puffy. Cool in the juice. Drain and mix well in a mixer. Fold in the egg whites. Bake in 2 greased casseroles at 350 degrees for 8 to 10 minutes. Refrigerate until very cold. To make the custard combine the 1/2 cup sugar, the corn starch, salt, egg yolks and milk in a saucepan. Cook over medium heat, stirring constantly until just before boiling. Cool. Stir in the vanilla. Refrigerate. Serve the prune whip in individual bowls with custard over it. Some people like to top this with whip cream. This is Gigi's original recipe. You'll have to get your mother's custard recipe to conform to today's health standards. She would not use this method!

**PUMPKIN CHEESE CAKE WITH BOURBON SOUR CREAM TOPPING**  
**DOROTHY LEUSCH**

For The Crust

3/4 Cup Graham Cracker Crumbs	1/2 Cup Pecans, finely chopped
1/4 Cup Brown Sugar, firmly packed	1/4 Cup Granulated Sugar
1/4 Cup Unsalted Butter, melted and cooled	

For The Filling

1 and 1/2 Cups Solid Pack Pumpkin	3 Large Eggs
1 and 1/2 Teaspoon Cinnamon	1/2 Teaspoon Freshly Grated Nutmeg
1/2 Teaspoon Ground Ginger	1/2 Teaspoon salt
1/2 Cup Light Brown Sugar, firmly packed	3 Eight Ounce Packages Cream Cheese, softened
1/2 Cup Granulated Sugar	2 Tablespoons Heavy Cream
1 Teaspoon Cornstarch	1 Teaspoon Vanilla
1 Teaspoon Bourbon Liqueur [Or just bourbon]	

For The Topping

2 Cups Sour Cream	2 Tablespoons Granulated Sugar
1 Teaspoon Bourbon Liqueur [Or just bourbon]	

17 Pecan Halves, for garnish

Make the crust; In a bowl combine the cracker crumbs, the pecans and the sugars. Stir in the butter and press the mixture into the bottom and 1/2 inch up the side of a buttered 9 inch springform pan. Chill the crust for 1 hour. Make the filling; In a bowl whisk together the pumpkin, eggs, cinnamon, nutmeg, ginger, salt and the brown sugar. In a large bowl with an electric mixer cream together the cream cheese and the granulated sugar. Beat in the cream, cornstarch, vanilla, bourbon liqueur and the pumpkin mixture. Beat the filling until it is smooth. Pour the filling into the crust and bake the cheesecake in the middle of a preheated 350 degree oven for 50 to 55 minute, or until the center is just set. Let it cool in the pan on a rack for 5 minutes. Make the topping; In a bowl, whisk together the sour cream, sugar and bourbon liqueur. Spread the sour cream mixture over the top of the cheesecake and bake for 5 minutes more. Let the cheesecake cool in the pan on a rack. Once cooled cover with foil and refrigerate overnight. Before serving remove the side of the pan and garnish the top with the whole pecans.

Gramie found the recipe in Gourmet magazine. It makes an elegant substitution for pumpkin pie.

**TAPIOCA PUDDING**  
**FRIEDA HILL**

2 Egg Yolks, slightly beaten.

2 Cups Whole Milk

2 Tablespoons Granulated Sugar

4 Tablespoons Quick Cooking Tapioca

1/4 Teaspoon Salt

1 Teaspoon Vanilla

2 Egg Whites

1/4 Cup Granulated Sugar

Over low heat, cook the egg yolks, milk, 2 tablespoons sugar, tapioca and salt. Stir constantly until the mixture begins to boil. Don't cheat! Keep stirring until you reach that boiling point. Remove from the heat and cool. While cooling, make a meringue by beating the egg whites and 1/4 cup sugar until you have soft peaks. Stir the vanilla into the tapioca once it is completely cooled. Fold in the meringue. Refrigerate until set and cold.

This is the very first thing I could make. Gram let me stir the mixture to boiling. She wasn't dumb!

**ZABAGLIONE**  
**DOROTHY LEUSCH**

4 Egg Yolks

1/2 Cup White Sugar

1 Tablespoon Ice Water

1/2 Cup Sweet White Wine

1/4 Cup Dry Sherry

1/4 Cup Cream Sherry

Pinch of Powdered Cinnamon

1/2 Teaspoon Vanilla

Combine egg yolks, sugar and ice water in the top of a double boiler. Place over hot water [not boiling] and beat with a wire whisk until light and foamy. Slowly pour in the wine, beating vigorously. After all the wine is added, continue to beat for 3 minutes. Remove from the heat and place the top pan in a large bowl of ice to speed cooling. When cool, add the cinnamon and vanilla. Serve over strawberries or other fresh fruit.

After having many dinner parties, Gramie went into her “Gourmet” phase. This was one of her favorite sophisticated desserts!