

Angel Food Desert

Part I

Scald 3 cups milk; add pinch of salt. Beat together 4 egg yolks & $\frac{1}{2}$ cup sugar and add to hot milk. Let come to a boil and remove from stove. Add 2 T. plain gelatine which has been dissolved in $\frac{1}{2}$ cup cold water. Cool. Fold in 4 stiffly beaten egg whites. Let stand until almost set; then fold in 1 pt. whipped cream with flavoring & sweetening added.

Part II

Break small angel food cake into bite size pieces. In a dish about 14 x 8 x 2", put a layer of cake, then a layer of custard--dot with fruit or nuts. Repeat layers. Let set 12-24 hours in cool place.

(over)

Cut into squares to serve. Yield: 20 servings
(any combination of fruits fresh or canned may be
used. Drain & dicethe fruit.)

Kitchen Club