

CHILLED DESSERTS

Cooking with Donna:

ALOHA PINEAPPLE SQUARES

2 1/2 cups graham wafer crumbs
1/2 cup melted butter
1/4 cup sugar
1 teaspoon cinnamon
1/2 cup butter
1 1/2 cups icing sugar
2 egg yolks
1 cup whipping cream
1 (19 oz.) can crushed pineapple, drained

Mix graham wafer crumbs, melted butter, sugar and cinnamon. Reserve 3/4 cup of this mixture for topping. Press the rest into an 8 x 12 inch pan. Bake at 350 degrees F. for 12 minutes. Cool.

With mixer cream butter and icing sugar. Add egg yolks and beat until light.

Spread over the cooled crust.

Beat whipping cream until stiff. Fold in pineapple. Spread over the second layer in the pan. Sprinkle the reserved crumb mixture over top.

Chill for several hours or overnight. Cut into squares to serve.

LIME CHIFFON PIE

1 1/4 cups graham wafer crumbs
1 tablespoon sugar
1/4 cup melted butter
3 eggs, separated
1 can sweetened condensed milk (Eagle Brand)
1/2 cup lime juice (fresh or bottled)
1 teaspoon grated lime rind (optional)
1/4 teaspoon cream of tartar
1 cup whipping cream
1 tablespoon sugar

Mix graham wafer crumbs, sugar and melted butter together. Spread in the bottom and up the sides of a 9 inch pie plate. Refrigerate.

In a large bowl with electric mixer beat egg yolks until thick and lemon colored. Continue to beat while gradually adding sweetened condensed milk.

Add lime juice and rind and beat well.

In another bowl, beat egg whites with cream of tartar until soft peaks form.

Fold into the lime mixture. Spoon into the crumb crust. Refrigerate at least 5 hours, or overnight.

Just before serving, whip the cream until it starts to thicken. Add the sugar and continue to beat until stiff. Top the pie with whipped cream.

CRISPY CRUNCH TORTE

1 angel food cake
2 cups whipping cream
8 Crispy Crunch chocolate bars

Cut the angel food cake into 3 layers.

Whip cream until stiff.

Coarsely chop the Crispy Crunch bars in the food processor. Reserve about 1/2 cup of the crumbs to sprinkle on top. Fold the rest into the whipped cream.

Place the bottom cake layer on a serving plate. Top with some of the whipped cream mixture. Top with the next layer, more whipped cream mixture, then the top layer. Ice the top and sides with the remaining whipped cream mixture.

Refrigerate for at least 3 hours. Top with reserved Crispy Crunch crumbs before serving.

MANDARIN ORANGE PIE

- 1 1/4 cups graham wafer crumbs
- 1 tablespoon sugar
- 1/4 cup melted butter
- 1 envelope unflavored gelatine
- 2 tablespoons cold water
- 1 cup boiling water
- 1 cup sugar
- 1/2 cup fresh lemon juice
- 2 cups whipping cream
- 1 (10 oz.) can mandarin oranges, drained

Mix graham wafer crumbs, sugar and melted butter together. Spread in the bottom and up the sides of a 9 inch pie plate. Refrigerate.

Mix gelatine with cold water. Stir in boiling water. Add sugar and stir to dissolve. Stir in lemon juice. Refrigerate until it starts to thicken.

Whip cream until thick. Fold half of the whipped cream into the gelatin mixture, until blended. Fold in the mandarin oranges. Spoon into the crumb crust. Top with the remaining whipped cream. Refrigerate 3 - 4 hours.

RASPBERRY TORTE

- 1 cup fresh raspberries
- 1/2 teaspoon almond extract
- 2 1/2 cups frozen whipped topping, thawed
- 7 graham wafers (5 x 2 1/2 inch rectangles)

Puree raspberries in food processor. Reserve 1/4 cup. Fold remaining raspberries and almond extract into the whipped topping until blended.

Spread one cracker with about 2 heaping tablespoons of raspberry mixture.

Top with a second cracker. Continue layering all the crackers with topping.

Using a pancake lifter, carefully turn the torte onto its side on a serving plate, so that the crackers are vertical. Frost the top and sides with the remaining topping.

Cover and refrigerate for at least 6 hours or overnight. To serve slice into 6 slices. Garnish each slice with a spoonful of reserved raspberry puree.

MOCHA NUT TORTONI

- 2 egg whites
- 1/4 cup sugar (first amount)
- 2 cups whipping cream
- 1/4 cup sugar (second amount)
- 2 tablespoons instant coffee powder
- 2 egg yolks, slightly beaten
- 1 teaspoon vanilla
- 1/2 cup semi-sweet chocolate chips
- 1/2 cup coarsely chopped toasted almonds

With electric mixer, beat egg whites until quite stiff. Continue beating while adding 1/4 cup sugar.

In another bowl, whip the cream with 1/4 cup sugar and coffee powder. Add the egg yolks and vanilla. Fold into the egg whites.

Melt the chocolate chips in the microwave, and allow to cool slightly. Fold into the egg white mixture with the almonds.

Divide into 8 custard cups or other dessert dishes. Freeze at least 6 hours or overnight.

Garnish as desired - with whip cream or chopped almonds, etc.

OREO ICE CREAM PIE

- 1 cup crushed Oreo cookie crumbs (about 12 cookies)
- 3 tablespoons melted butter
- 3 egg yolks
- 1 can sweetened condensed milk (Eagle Brand)
- 4 teaspoons vanilla
- 1 cup coarsely crushed Oreo cookies (about 12 cookies)
- 2 cups whipping cream, whipped

Mix 1 cup crushed Oreo crumbs with melted butter. Spread in the bottom of a 9 inch springform pan.

In a large bowl, beat egg yolks until light. Stir in sweetened condensed milk and vanilla. Fold in Oreo crumbs and whipped cream. Pour over the crust.

Freeze for 6 hours or overnight. Garnish with more Oreo cookies if desired, or serve with chocolate sauce.
