

TESTED RECIPE

By Frances Lee Barton

SOME evening this month, when the lamb seems definitely to have put the lion to flight and young hearts have suddenly awakened to the imminence of spring, prepare your family a supper as light and fresh as the south breeze that billows the curtains on your kitchen window:—a salad of greens, tender, warm ice box rolls, creamy Swiss cheese and this delicious, fluffy pie that will make their faces light up with pleasure:



Coconut Transparent Pie

3/4 cup butter; 1 teaspoon grated orange or lemon rind; 1 cup sugar; 1/4 teaspoon salt; 5 egg yolks; 1 baked 9-inch pie shell, 2 cups shredded coconut.

3 egg whites; 6 tablespoons sugar.

Cream butter with rind; add sugar gradually, creaming until light and fluffy. Add salt and egg yolks, and beat very thoroughly (about 10 minutes). Turn into pie shell, sprinkle with 1 cup coconut, and bake in slow oven (300° F) 1 hour. Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining 1 cup coconut. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

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IT seems to be so easy to run out of new ideas for bridge dainties that, when a really good suggestion does come along, all of us ought to run for a pencil and paper and capture the idea before it has slipped into the dim realm of forgotten recipes. My friends always respond so wholeheartedly to the delicious goodness of Date Cake that I want to pass the recipe for it along to you.



Date Cake

2 cups sifted cake flour; 2 teaspoons quick-acting baking powder; 1/4 teaspoon salt; 1 cup boiling water; 1 cup dates, seeded and chopped; 1/2 cup butter or other shortening; 1 cup sugar; 2 egg yolks, well beaten; 1 teaspoon vanilla, 1 egg white, stiffly beaten.

Sift flour once, measure, add baking powder, salt, and sift together three times. Pour water over dates and set aside to cool. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, and beat well. Add flour, alternately with date mixture, a small amount at a time, beating after each addition until smooth. Add vanilla; fold in egg white. Bake in greased pan 8x8x2-inches, in moderate oven (350° F.) 50 minutes. Sprinkle with powdered sugar or frost with your favorite frosting.



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