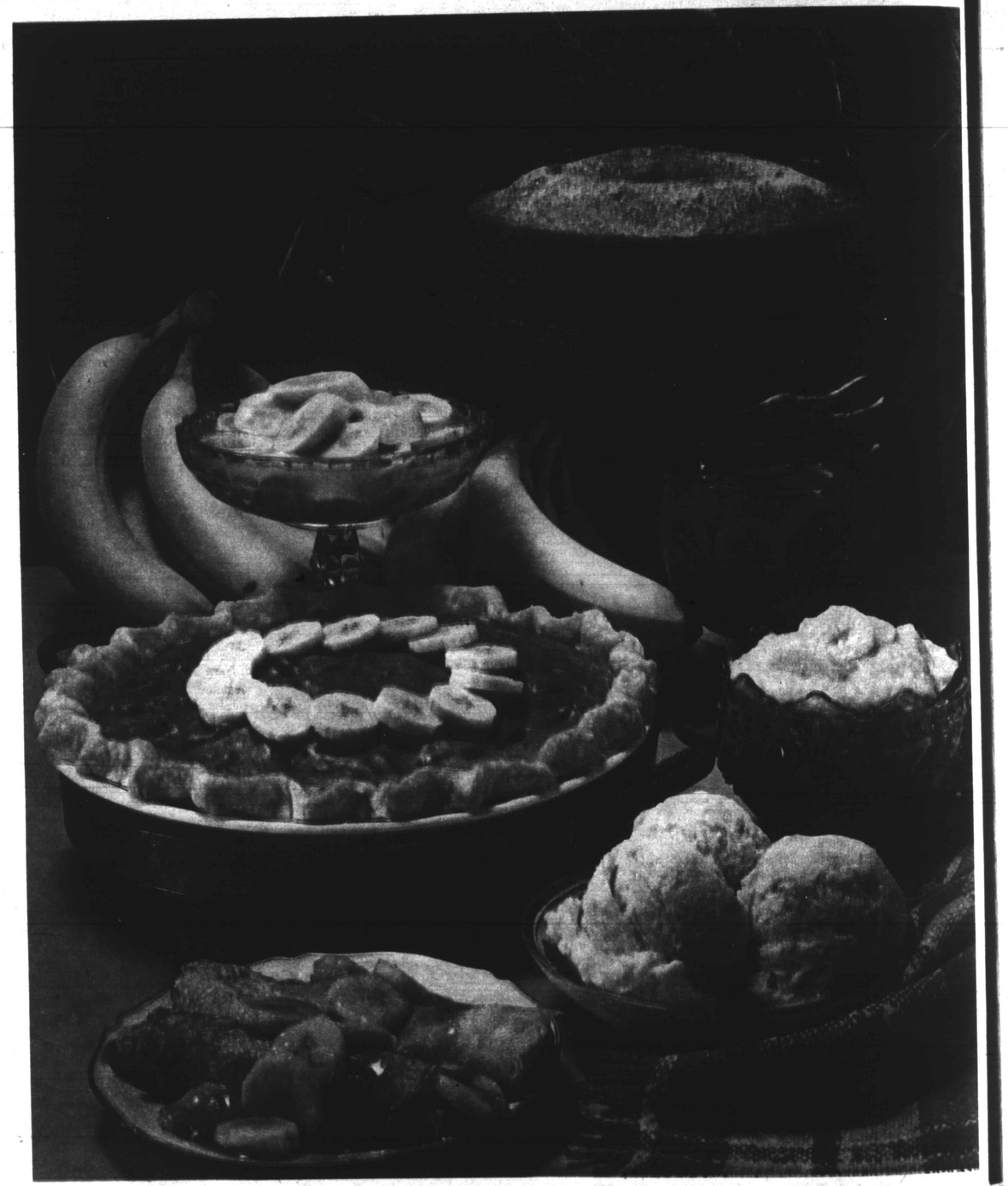

Inexpensive Ways To Go Bananas

FESTIVE BANANA CREPES

Crepes:

2 eggs
2 egg yolks
¾ cup unsifted all-purpose flour
½ cup reconstituted nonfat dry milk
1½ teaspoons salad oil

Combine all ingredients in a bowl and beat until smooth. Cover and refrigerate for 2 hours or overnight. Lightly grease an 8-inch skillet and heat. Use 2 tablespoons batter for each crepe. Pour batter into pan and tilt quickly to cover bottom of skillet. Cook 1 minute until lightly browned. Flip over with a rubber spatula and cook on other side 45 seconds. Stack crepes between paper towels or waxed paper.

YIELD: 12 crepes.

Banana Filling:

½ cup margarine
1 cup packed brown sugar
1 teaspoon grated lemon rind
1 tablespoon lemon juice
3 bananas, sliced

In a large skillet melt margarine. Add sugar, lemon rind and juice. Stir over medium heat until sugar dissolves. Peel bananas and cut into slices, add to sugar mixture and heat. Place 2 tablespoons of filling on center of each crepe; roll up and serve immediately.

YIELD: 6 servings.

Banana Gelato

1 envelope unflavored gelatine
½ cup sugar
1 cup nonfat dry milk powder
2 cups reconstituted nonfat dry milk
1 cup mashed ripe bananas (3 medium)
1 teaspoon vanilla

Mix gelatine, sugar and dry milk powder in a medium saucepan. Stir in reconstituted milk. Cook, stirring constantly, over medium heat until gelatine dissolves, about 5 minutes. Cool; stir in bananas and vanilla. Freeze until firm. Beat with electric mixer until smooth. Freeze.

YIELD: 10 servings.

BANANA CHOCOLATE CHIFFON PIE

1 envelope unflavored gelatine
½ cup sugar, divided
⅛ teaspoon salt
1/3 cup unsweetened cocoa
3 eggs, separated
1½ cups reconstituted nonfat dry milk
1 teaspoon vanilla
2 bananas
1 baked 9-inch pastry shell

Mix gelatine, ¼ cup sugar, salt and cocoa in saucepan. Beat egg yolks and milk together. Stir into gelatine. Cook over low heat, stirring constantly, until gelatine dissolves, about 5 minutes. Remove from heat and stir in vanilla. Chill, stirring occasionally, until consistency of unbeaten egg white. Beat egg whites until soft peaks form; gradually add remaining ¼ cup sugar and beat until stiff. Fold chocolate gelatine mixture into egg whites. Peel bananas, cut into ¼-inch slices and place on bottom and sides of baked pastry shell. Turn chocolate mixture into pastry shell. Chill until set, several hours. Garnish, if desired, with additional banana slices.

YIELD: 10 servings.

BANANA GEL

Prepare one 3-ounce package of fruit gelatine according to package directions; chill until slightly thickened. Peel 2 bananas and cut into slices. Fold into thickened gelatine and turn into a 3-cup bowl or 4 dessert dishes. Chill until set.

YIELD: 4 servings.

BANANA TAPIOCA PUDDING

3 tablespoons quick-cooking tapioca
5 tablespoons sugar, divided
⅛ teaspoon salt
2 cups reconstituted nonfat dry milk
1 egg, separated
¾ teaspoon vanilla
2 bananas

Mix tapioca, 3 tablespoons sugar, salt, milk and egg yolk in a medium saucepan. Let stand 5 minutes. Beat egg white until foamy; gradually beat in remaining 2 tablespoons sugar and continue beating until soft peaks form. Set aside. Cook tapioca mixture over medium heat to a full boil, stirring constantly, 5 to 8 minutes. Gradually add to beaten egg white, stirring vigorously to mix well. Add vanilla. Cool 20 minutes. Peel 2 bananas and cut into ¼-inch slices; fold into pudding. Spoon into 6 dessert dishes. Chill.

YIELD: 6 servings.

BANANA PETIT FOURS

¼ cup margarine
¼ cup shortening
1¼ cups sugar, divided
1 teaspoon vanilla
2 cups sifted all-purpose flour
3 teaspoons baking powder
¼ teaspoon salt
¾ cup mashed ripe bananas (2 medium)
¼ cup milk
¾ cup (6) egg whites

Cream margarine and shortening. Gradually add 1 cup sugar and beat until light and fluffy. Add vanilla. Sift together flour, baking powder and salt. Mix bananas and milk. Blend dry ingredients into creamed mixture alternately with banana mixture, beginning and ending with dry ingredients. Beat egg whites until foamy; gradually add remaining ¼ cup sugar and beat until mixture forms soft peaks. Fold into batter.

Turn into greased 13 x 9 x 2-inch baking pan and bake in 350 degrees F. oven 40 to 45 minutes, until a cake tester inserted in center comes out clean. Cool 10 minutes; turn cake out of pan onto cooling rack. Cool completely. Cut edges off cake and cut into rectangles 1 inch by 1½ inches. Place on a rack in a jelly roll pan (15 x 10 x 1-inch). Spoon Party Icing* over cakes, coating evenly. As icing drips into jelly roll pan, continue spooning it over cakes. Let stand until icing dries.

YIELD: 55 petit fours.

PARTY ICING

3 cups granulated sugar
¼ teaspoon cream of tartar
1½ cups water
4 drops red food coloring
1 teaspoon vanilla
4 cups sifted confectioners' sugar

Combine sugar, cream of tartar and water in heavy saucepan. Cook, stirring constantly, until sugar dissolves. Cook without stirring over medium heat to 226 degrees F. Cool to lukewarm (110 degrees F.). Add red coloring and vanilla; beat in confectioners' sugar.