DAWN RECIPES:

Invite Them For Dessert

When you want to be social, it's no longer necessary to invite people over for a complete dinner. Take it easy and let your invitations beckon them for dessert

Your table can be set at its prettiest with flowers and candles as befit a special occasion. Since only dessert (and possibly a beverage) will be served, let your guests have a choice of two desserts, one chocolate and the other, strawberry.

The chocolate dessert takes a brownie-type layer as a crust which may be prepared in advance. It's filled with Chantilly Cream, a combination of dairy sour and whipped creams, lightly sweetened and flavored. This filling may be spread in the brownie crust an hour to two before serving, just long enough to set it for slicing.

A gingersnap crumb and butter crust for the strawberry dessert needs only five minutes' baking. After freezing, you'll layer vanilla ice cream with a delicious pineapple-strawberry sauce.



Chantilly Pie Brownie Layer: 1/2 cup (1 stick) butter

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squares (2 oz.) unsweetened

cup sugar eggs, beaten

teaspoon vanilla 14 cup all-purpose flour

1/2 cup chopped nuts Chantilly Cream: (Yield: approx. 3

cup whipping cream

14 cup confectioners' sugar 1/2 teaspoon vanilla

cup dairy sour cream Chocolate wager crumbs, if

Chocolate curls, if desired Preheat oven to 325 degrees F. For brownie layer, melt butter and chocolate in a medium-sized saucepan over low heat, stirring occasionally. Stir in sugar; cool to room temperature. Stir in eggs and vanilla. Stir in flour and nuts until well blended.

Pour batter into buttered 10inch pie plate. Bake 30 to 35 minutes, or until wooden pick inserted in center comes out clean. Cool completely on wire

One to 2 hours before serving. make Chantilly cream. Whip cream in a small chilled bowl with chilled beaters until soft peaks form. Add sugar and vanilla. Continue beating until stiff. Gently fold in sour cream.

Spread over brownie layer, mounding slightly in center. Decorate with chocolate crumbs prinkled around outer edges and

14 cups ginersnap crumbs

tablespoons sugar 14 cup (1/2 stick) butter, melted

1 can (20 oz.) crushed pineapple in unsweetened

1/2 cup sugar

teaspoons cornstarch 3's cup pineapple juice

12 cup sliced unsweetened strawberries

tablespoon butter Few drops red food color

cup sliced unsweetened strawberries

quart vanilla ice cream.

cup whipping cream

1/2 teaspoon vanilla Toasted sliced blanched

Preheat oven to 350 degrees F. For crust, combine all ingredients. Press firmly and evenly onto bottom and sides of a 9-inch pie plate, building up slightly around rim. Bake 5 minutes. Cool completely on wire rack. Freeze to 2 hours.

Meanwhile, drain pineapple, reserving juice. Combine sugar and cornstarch in a small saucepan. Gradually stir in pineapple juice. Stir in 1/2 cup strawberries. Cook over medium heat, stirring constantly, until mixture boils.

Boil and stir 2 minutes. Remove from heat. Stir in butter until meked. Add food color. Stir in 1 cup strawberries and crushed pineapple. Chill. Spade ice cream forming 3 layers of ice cream and 2 layers of sauce into crust, akernating 1 cup of sauce with ice cream; cover and refrigerate remaining sauce.

Freeze pie several hours or overnight. About 10 minutes before serving, remove pie from freezer to soften slightly. Meanwhile whip cream until soft peaks form. Add sugar and vanilla; beat until stiff. Gently fold in remaining sauce. Spread top of pie with whipped-cream mixtur Sprinkle with almonds.



