### DAWN RECIPES:

# Dessert for One — Two?

If you're single, or the nondieting half of a couple, you may have resigned yourself to the notion that making dessert for one just isn't practical.

Most recipes serve a minimum of four and, unless you're having a party, that's simply too much. Besides, unlike other dishes, many desserts don't keep well.

Here's good news: a trio of festive chocolate recipes that let you end a meal in style. All are easy to make, starting with unsweetened cocoa. (You don't have to pre-melt cocoa which saves time, work and mess.) And since cocoa is highly concentrated, results will have a deep chocolate flavor.

Individual Brownie Baked Alaskas begin with a fudgy cake base. (Leftover brownies make great snacking and these do freeze beautifully, wrapped in foil.) Crown each square with a scoop of ice cream, cover with meringue and toast in a hot oven until browned.

A Pot-De-Creme couldn't be simpler to put together. Blend all ingredients, pour into pretty cups and chill for a sumptuous, creamy dessert.

Chocolate Souffle for Two is worth a little extra effort, but not difficult if you follow the clear, step-by-step directions. Serve this to cap a celebration dinner, or by itself with coffee and liqueurs.

## Individual Brownie Baked Alaskas

1/2 cup shortening

1 cup sugar
1 teaspoon vanilla
1 egg
1 egg yolk
2 tablespoons milk
1 cup all-purpose flour
One-third cup Hershey's unsweetened cocoa
½ teaspoon baking powder
¼ teaspoon salt
½ cup chopped almonds

2 scoops mint-chocolate chip ice cream Meringue (see below) Chopped or sliced almonds for

Cream shortening, sugar and vanilla in small mixer bowl until light and fluffy. Add egg, egg yolk and milk; blend well. Combine flour, cocoa, baking powder, salt and almonds; add to creamed mixture and blend well.

Spread batter evenly in greased 9-inch square pan.

Bake at 350 degrees for 25 to 30 minutes or until brownie pulls away from pan edges. Cool in pan. Cut into 9 squares.

To make Individual Brownie Baked Alaskas, place two brownie squares on ungreased baking sheet. Prepare meringue. Place scoop of ice cream in center of each brownie; cover ice cream and brownie completely with meringue.

Ali-purpose flour
% cup Hershey's unsweetened
cocoa

% teaspoon salt
% cup milk
% teaspoon vanilla
2 egg yolks
One-third cup sugar
2 egg whites

Grease bottoms of two individual souffle dishes or custard cups. Cut a length of aluminum foil to fit around each dish for a

Garnish with chopped or sliced almonds. Bake at 450 degrees for 4 to 5 minutes or until meringue is lightly browned. Serve immediately. Two servings. (To make additional servings: Prepare additional meringue and assemble and bake as directed.)

Meringue: Beat 1 egg white and 1/2 teaspoon cream of tartar in small mixer bowl until foamy; gradually add 2 tablespoons sugar and continue beating at high speed until meringue forms stiff peaks.

#### Chocolate Souffle For Two

2 tablespoons butter 1 tablespoon plus 1½ teaspoon collar; fold into thirds lengthwise. Grease one side of collars and tape to outside of each dish, greased side in, allowing collar to extend 2 inches above rims.

Melt butter in small saucepan over low heat; blend in flour. Remove from heat; add coca and salt. Gradually blend in milk. Cook and stir over low heat until mixture boils and becomes very

Remove from heat; add vanilla. Carefully press plastic wrap onto surface and cool to room temperature. Beat egg yolks in small mixer bowl; gradually add one-third cup sugar and beat until thick and lemon colored

Carefully blend chocolate mixture into egg yolks. Beat egg whites until foamy in separate small mixer bowl with clean beaters; gradually add 1 tablespoon sugar and beat until stiff peaks form.

Carefully blend chocolate mixture into egg whites just until blended. Pour into prepared dishes; place dishes in pan containing 1 inch hot water. Bake at 350 degrees for 60 to 65 minutes or until cake tester inserted near edge comes out clean. Carefully remove collars.

Serve immediately with whipped cream. Two servings

### First West Point

(Continued from Page 6)
officers of the Confederate Army.

He remained in Mexico compiling maps for Banco Minero.

From 1923 until his return to Atlanta in 1930, Flipper worked for a New York based oil company. During his career, he also worked for the Post Office Department and published, for months, the Nogales, Sunday Herald, in the absence of its editor.

Flipper lived with his brother, Joseph, a bishop of the African Methodist Episcopal Church, in Atlanta until his death, May 3, 1940.

In addition to his autobiography, "The Colored Cadet," Flipper was the author of "Negro Frontiersman, The Western Memoirs of Henry O. Flipper," "Mexico Laws, Statues, ect.," and the translation, "Venezuela Law. Statues, etc."

W. E. B. Dubois, in his book, "Gift of Black Folk," printed in 1924, states Flipper was the author of a booklet, "Did a Negro Discover Arizona and New Mexico?"

During his later years, Flipper tried on several occasions to vindicate himself by removing the stain of the "conduct unbecoming of an officer and a gentleman" charge.

However, this effort proved unsuccessful, with his petitions being dismissed, with no reason given, by the governmental officers to which they were addressed



Stay with a winner: Jell-O® Brand Pudding. Its smooth, creamy taste is sure to be a hit with the whole family. That's why it's probably been with your family since you were a kid. And it tastes as good now as it did then.

Putting your trust in Jell-Q® Pudding comes naturally, because it's made with the wholesome goodness of milk. That's why your mom trusted it then, and you depend on it now.

Depend on Jell-Q' Pudding to help you make it special for them.

