DAWN RECIPES

SPECTACULAR DESSERT

You'll love this simple-to-make and decorated Cranberry Pecan Torte. It's a ligh spongecake filled with whipped cream and cranberry sauce. The professional looking decorations couldn't be easier to execute.

Cover cake with whipped cream, score cake into 12 to 16 pieces, then pipe a whipped cream rosette on each piece. Place a frosted fresh cranberry in the center of each rosette and finish off with a wide border of chopped pecans around the bottom edge of cake.

CRANBERRY PECAN TORTE

Spongecake:

(Makes 1 10-inch round)

6 egg yolks
¾ cup sugar
6 egg whites, stiffly beaten
1½ cups sifted cake flour
½ cup melted unsalted butter

Preheat oven to 350° F. In mixing bowl, beat egg yolks with half of the sugar until thick and pale yellow. In a separate bowl, beat egg whites until stiff. Gradually beat into egg whites remaining sugar 1 tablespoon at a time until stiff and glossy. Fold egg whites into egg yolks. Fold in flour then fold in butter 1 tablespoon at a time. Pour mixture into an ungreased 10-inch spring form pan. Bake in preheated oven for 50 minutes or until cake when touched in the center springs back. Cool in pan for 10 minutes, then loosen edges with a sharp knife and cool in pan. Remove sides of pan when cool. Cut cake with a sharp knife into 3 equal layers.

Filling & Frosting

3 cups whipping cream
3 tablespoons granulated sugar
2 cups fresh cranberry sauce (recipe follows)

Decorations:

½ cup pecan halves and pieces
12 sugar-frosted cranberries*
¼ cup Boggs cranberry liqueur

In mixing bowl, whip cream and sugar until stiff. (Reserve about ½ of whipped cream for frosting.) Fold in cranberry sauce. Sprinkle each layer with cranberry liqueur and spread with cranberry mixture; stack layers. Frost with reserved whipped cream. Score top of cake into 12 or 16 sections. Place a rosette of whipped cream on each piece and put one in the center of the cake. Top the perimeter rosettes with a frosted fresh cranberry. Place a pecan half on center rosette and trim lower rim of cake with pecan pieces.

Fresh Cranberry Sauce for Filling:

½ cup sugar
½ cup water
1½ cups Ocean Spray fresh cranberries

Combine sugar and water in saucepan; stir to dissolve sugar. Bring to a boil; add cranberries. Continue to boil for 7-10 minutes, stirring occasionally. Remove from heat. Makes 2 cups.

*FROSTED CRANBERRIES: Beat 1 egg white until frothy. Coat fresh cranberries with egg white, toss a few at a time in granulated sugar, then let dry at room temperature before using.

In The Stars

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CAPRICORN

December 22-January 19

Neptune is in your sign trying to deprive you of complete satisfaction. View things as they really are, not as you wish them to be. Demand solitude and take it. Mercury will be in your sign for the first ten days enhancing communication. Venus is in your sign until the 19th delivering love. A clandestine affair may appear. The full moon of the 16th finds you spending too much. Pay bills on time.

FASHIONS: HIS, BURDI OF CHICAGO; HERS, GREG UPSHAW, LOS ANGELES

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