

Mad Men Inspired Dishes



How sweet it is...indeed

CHOCOLATE ÉCLAIRS

Here's a classic dessert you can pick up at your favorite local bakery. Arrange an assortment of éclairs on a serving plate covered in a lacy doily — try the little mini bite-sized ones, or get the large, full-sized pastries. You can cut them into smaller pieces and serve with toothpicks or let your guests eat them whole!

JELL-O & FRUIT SALAD RING

INGREDIENTS (makes about 8 to 10 servings)

2 cups boiling water	1 large box lime Jell-O
1 (8 ounce) package softened cream cheese	1 (15 ounce) can fruit cocktail, drained
1 (4½ ounce) container Cool Whip	

DIRECTIONS

Put Jell-O and soft cream cheese in large bowl. Add ½ cup boiling water and stir until dissolved. Add remaining water and mix well with mixer on low speed. Refrigerate until firm around the edge of the bowl (about 1 hour). Remove from refrigerator and beat with mixer on low speed until lightly mixed. Fold in Cool Whip and drained fruit cocktail. Pour into a non-stick bundt cake pan and let set in refrigerator for several hours or overnight (a non-stick square pan works well, too). Turn out onto a festive plate, slice and serve.

CRÈME DE MENTHE PARFAITS

INGREDIENTS (serves 6)

1½ pints vanilla ice cream, slightly softened	crème de menthe liqueur
lemon slices	frozen whipped topping, thawed

DIRECTIONS

Spoon alternate layers of vanilla ice cream and crème de menthe liqueur into 6 six-ounce parfait glasses (or tall iced-tea glasses). Top off with an extra drizzle of crème de menthe and garnish with a dollop of whipped topping and a lemon slice.

BUTTER CAKE SLICES À LA MODE

CAKE INGREDIENTS (makes 6 to 8 servings)

1 18¼-ounce package yellow cake mix	1 egg
8 tablespoons butter, melted	

TOPPING INGREDIENTS

1 (8 ounce) package cream cheese, softened	2 eggs
1 pound box confectioners' sugar	1 teaspoon vanilla

DIRECTIONS

Mix together cake mix (just the mix, not the other ingredients called for on the box) with butter and 1 egg. Pat into an ungreased 9x13 inch cake pan. Blend together cream cheese, 2 eggs, powdered sugar and vanilla. Pour over cake mixture, spreading to the edges. Bake at 350° for 35 minutes. Serve warm, with a scoop of vanilla ice cream.

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AMBROSIA WITH MARSHMALLOWS & COCONUT

INGREDIENTS (serves about 12)

- 1 (8 ounce) container frozen whipped topping, thawed
- 2½ cups shredded coconut
- 1 (8 ounce) can fruit cocktail, drained
- 1 (8 ounce) can pineapple chunks, drained
- 1 (11 ounce) can mandarin oranges, drained
- 3 cups miniature marshmallows
- ½ cup chopped walnuts (optional)
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon

DIRECTIONS

In a large bowl, combine the whipped topping, coconut, fruit cocktail, pineapple, mandarin oranges, marshmallows, nutmeg and cinnamon. Add chopped walnuts if you like. Mix together well and refrigerate for 30 to 45 minutes.

TAPIOCA PUDDING

INGREDIENTS (makes 6 servings)

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| 1/3 cup sugar | 3 tablespoons "minute" tapioca |
| 2¾ cups milk | 1 egg or 2 egg yolks, well beaten |
| 1 teaspoon vanilla | |

DIRECTIONS

Combine sugar, tapioca and egg in saucepan. Stir and let stand 5 minutes. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Stir in vanilla.

Cool 20 minutes. Pudding thickens as it cools. Pour into single-serving dishes. Serve warm or cover pudding with wax paper or plastic wrap touching the surface before refrigeration to prevent a skin from forming and serve chilled.

BAKED ALASKA

INGREDIENTS

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| 2 pints ice cream (brick-style) | 5 egg whites |
| 2 sponge cakes (1-inch thick) or layer cake (1-inch thick) | |
| 1 teaspoon vanilla | ½ teaspoon cream of tartar |
| 2/3 cup sugar | |

DIRECTIONS

Lay ice cream bricks side by side; measure length and width. Trim cake 1 inch larger on all sides than ice cream measurements. Place cake on a piece of foil and center ice cream on top of cake. Cover and freeze until firm.

At serving time, place oven rack in lowest position and pre-heat oven to 500°. Make meringue by beating together egg whites, vanilla and cream of tartar to soft peaks. Gradually add in sugar, beating after each tablespoon added. Transfer frozen cake with ice cream to a baking sheet. Spread meringue mixture over top of cake and ice cream, covering the sides and edges down to the baking sheet. Insert the meringue-covered cake and ice cream and bake for about 3 minutes or 'til meringue is golden. Slice and serve immediately.