

## LEMON SHERBET

(Illustrated on page 4.)

**T**HREE-quarters of a cup of lemon juice, two cups sugar, five cups of water, beaten white of one egg. Grate the rind of one lemon and rub into the sugar. Mix the sugar and water and boil ten minutes. When cool, dissolve in the sugar and water one package of Unflavored Jell-O Ice Cream Powder, add the lemon juice and beaten egg and freeze. Serve in cups.

**NOTE.**—A delicious Orange Sherbet may be made by substituting orange juice and adding a pinch of tartaric acid. The addition of the juice of one or two lemons improves any fruit sherbet.

## FIG PUDDING

Stir one package of Chocolate Jell-O Ice Cream Powder into one quart of milk, and then stir in one-fourth pound figs chopped fine, dredged in flour, two cups bread crumbs, a little cinnamon and a pinch of salt. Mix all thoroughly and let stand an hour or more. Then turn into a buttered pan and bake thirty minutes in a moderate oven. Serve hot with hard sauce or any good pudding sauce.

**HARD SAUCE.**—Cream one cup of powdered sugar with one-fourth cup of butter. Add one teaspoonful of vanilla (or nutmeg) and set on ice to harden.

## COCOANUT PUDDING

Sprinkle one-fourth pound shredded cocoanut over one cup stale cake cut into one-half inch cubes. Make a custard of one-half package Lemon (or any other flavor) Jell-O Ice Cream Powder, one level tablespoonful cornstarch or flour, a pint of milk and a pinch of salt. Cook in a double boiler. While hot turn over the cake. Two tablespoonfuls of rose-water or sherry wine thrown over the cake add much to its flavor. A meringue can be added and browned in the oven.

## PEACH ICE CREAM

(Illustrated on page 3.)

Pear and mash a quart of peaches. Dissolve one package of Vanilla Jell-O Ice Cream Powder in one quart of milk and put in freezer. Just as it begins to freeze stir the peaches into the cream very quickly and turn the crank until frozen. Remove the dasher and stand away two hours to ripen. Garnish with sliced peaches if desired.

**Do not mistake Jell-O Ice Cream Powder for Jell-O**