

8. Desserts & Puddings

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Commisary's Dessert Crepe Batter

2 eggs	1 tablespoon sugar
½ cup milk	1 teaspoon vanilla
½ cup water	¼ teaspoon almond extract
½ cup + 2 tablespoons flour	Oil for crepe pan
¼ teaspoon salt	Melted butter for crepe pan
2 tablespoons butter	

Whisk all ingredients except butter and oil for crepe pan together until smooth. Add one additional tablespoon flour if batter seems too thin. It may be used immediately, but improves with at least one hour of rest.

Lightly oil a crepe pan that has a 6-inch diameter bottom. Heat over medium high heat. When pan is hot, brush with melted butter. When butter is sizzling, but not browned, pour in batter. Should butter brown, remove it with a paper towel and begin again.

Use about 3 tablespoons or scant ¼ cup of batter for each crepe. Pour batter into pan. Quickly rotate pan to coat with a thin film of batter.

Keep pan over heat until bottom of crepe turns light brown. Run edge of spatula under edge of crepe to loosen. Flip crepe and cook second side until light brown. (First crepe will stick. Discard it.) Repeat until all batter is used. Stir batter between pourings. Makes 12 six-inch crepes

Crepes can be made ahead and refrigerated.

Cannoli Filling For Crepes

2 pounds whole-milk ricotta	2 teaspoons vanilla extract
¼ cup sugar	½ teaspoon almond extract
4 ounces semisweet chocolate, finely chopped	

Combine all ingredients. Use one-third cup filling for each crepe. Roll and serve seam side down. Makes enough filling for 12 crepes.

Coeur A La Crème Crepe Filling

1 pint heavy cream	1/8 teaspoon cinnamon
1 pound cream cheese	1 cup 10X sugar
1 teaspoon vanilla	¼ teaspoon grated orange rind

Whip cream and set aside in refrigerator. Thoroughly mix together remaining ingredients. Fold cream into mixture and refrigerate until ready to use. Fill and roll crepes and top with blueberry sauce. Makes enough filling for 12 crepes.

Blueberry Sauce for Crepes

2 pints blueberries	2 tablespoons orange juice
1/3 cup sugar	¼ teaspoon orange rind
¼ teaspoon cinnamon	

Cook one pint blueberries with sugar, cinnamon, orange juice and rind until thick and jam-like. Cool. Stir in second pint of fresh blueberries. Cool. Serve ¼ cup sauce over each crepe. Makes enough sauce for 12 crepes.

Apple Crisp

2 cups flour	1 cup sugar
1 cup brown sugar	3/4 cup butter
1/2 cup butter	2 tablespoons cornstarch
1/4 teaspoon salt	1 cup boiling water
3/4 cup oatmeal	Place the above ingredients in saucepan
Crumb the above ingredients	and boil until thick.

In bottom of a 9x13" greased pan, place half the crumbs. Slice 6 medium-sized apples over crumbs; pour the sauce over apples, then add balance of crumbs. Bake in a 375°F oven 40 minutes until apples are cooked.

Apple Cobbler

Preheat oven to 400°F.

Combine:

3/4 cup sugar
2 tablespoons flour
1/2 teaspoon cinnamon
1/4 teaspoon salt

Mix with 5 cups sliced apples. Sprinkle with 1/4 cup water. Dot with 1 tablespoon butter. Cover with foil and bake 15 minutes.

Sift 1 cup flour, 1 1/2 teaspoons baking powder, 1 tablespoon sugar, and 1/2 teaspoon salt. Cut in 3 tablespoons shortening. Stir in 1/2 cup of milk. Drop by spoonful. Bake 25 to 30 minutes.

Apple Crisp

White cake mix
2 cans apple pie filling (or any other – peach, cherry, etc.)
1 stick margarine

Put apples on bottom layer. Sprinkle on dry cake mix. Melt butter and dribble on top. Bake at 350°F oven about an hour or until golden brown. 9x13" pan. Better served warm. Good with ice cream.

Deluxe English Trifle

1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling	¼ cup sherry wine
2½ cups milk	1/3 cup red raspberry preserves
8-inch sponge cake layer	2 tablespoons hot water
½ cup orange juice	1 envelope Dream Whip Whipped Topping Mix

Prepare Jell-O pudding mix as directed on package, increasing milk to 2½ cups. Cover surface of pudding with wax paper; set aside. Place cake on plate. Combine orange juice and wine; sprinkle on both sides of cake to soak. Thin preserves with hot water. Cut cake into 1½-inch cubes; place in a 1½ quart serving bowl. Drizzle thinned preserves over cake cubes. Pour prepared pudding mixture over cake. Cover with wax paper. Chill. Before serving, prepare Dream Whip as directed on package; spoon over pudding. Garnish with almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

Peach Melba

1 pint vanilla ice cream
4 peach halves
Melba sauce

On each dessert plate, place a slice or scoop of ice cream. Top with a peach half, cut side down. Spoon melba sauce over peaches. Top with whipped cream.

Melba Sauce

1 package (10 ounces) frozen raspberries, thawed
½ cup currant jelly
1½ teaspoon corn starch
1 tablespoon water

Combine raspberries and jelly; bring to a boil. Mix corn starch and water; stir into raspberry mixture. Cook until thickened, stirring constantly. Strain and chill.

Rice Pudding

3 cups cooked rice	1 quart milk
3 eggs, beaten enough to mix	¾ cup sugar (note: use more!)
1 teaspoon salt	3 tablespoons butter, melted
½ cup raisins, if desired marinated in boiling water and drained	2 teaspoons cinnamon

Place rice and milk in top of double boiler and heat thoroughly over boiling water. Combine eggs, sugar, salt and butter, beating to mix well. Slowly pour rice mixture into a greased 2½ quart baking dish, stirring as you add. Pour egg mixture into the hot rice, mixing well. Stir in raisins. Sprinkle cinnamon on top. Bake in a moderate 350°F oven for 40 minutes. Set on rack to cool. Refrigerate until cold.

Cream Puffs

1 cup water
½ cup butter
¼ teaspoon salt
1 cup sifted flour

4 large eggs
Vanilla Custard Filling (below)
Confectioners' sugar

In a saucepan, heat water, butter and salt to full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously with a wooden spoon until mixture leaves the sides of the pan in a ball. Remove from heat.

Attach bowl and beater and add flour mixture to bowl. Turn to speed 2 and add eggs, one at a time, beating approximately 30 seconds after each addition. Scrape bowl and beater. Mix at speed 4 for 15 seconds.

** Drop dough from metal mixing spoon onto greased cookie sheet, or squeeze through pastry tube into any desired shape, forming mounds 3 inches apart.

Bake at 400°F for 10 minutes. Lower heat to 350°F and bake for 25 minutes. Puffs are ready when doubled in size, golden brown, and firm to touch. Remove puffs from oven and cut the side of each with a sharp knife. Put them back into the turned-off oven. Keep oven door ajar and let stand for 10 minutes. Cool puffs on racks. Slit top; fill with Vanilla Custard Filling. Sprinkle with confectioners' sugar.

Yield: 12 large or 16 medium cream puffs

** For éclairs:

Force mixture through pastry tube or shape with spatula into 16 fingers, 1x4 inches. Bake on greased cookie sheets at 400°F for 40 to 45 minutes. Remove at once to racks and cool away from drafts. Split, fill with Vanilla Custard Filling. Top with chocolate icing. Store in refrigerator. Yield: 12 large or 16 medium éclairs.

Vanilla Custard Filling

1/3 cup sugar
1 tablespoon flour
1½ tablespoons cornstarch
¼ teaspoon salt

1½ cups milk
1 egg yolk, slightly beaten
1 teaspoon vanilla
½ cup whipping cream, whipped

In a saucepan, combine sugar, flour, cornstarch and salt. Gradually stir in milk. Cook and stir until mixture thickens and boils; cook and stir 2 to 3 minutes longer.

Stir a little hot mixture into egg yolk; return to hot mixture. Cook and stir until mixture just boils. Add vanilla; cool. Beat smooth; fold in whipped cream.

Individual Cherry Cheese Cakes

12 vanilla wafers	½ cup sugar
4 3-ounce packages cream cheese	½ teaspoon vanilla
2 eggs	1 can cherry pie filling

Put one vanilla wafer in bottom of 12 foil cupcake papers. Soften cream cheese and beat with eggs, sugar and vanilla. Bake at 350°F 15 to 20 minutes. Cool 15 minutes. Add cherry pie filling on top and refrigerate.

Pineapple Topping: 1 20-ounce can crushed pineapple
½ cup sugar
Scant 2 tablespoons cornstarch
Cook until thick. Cool.

Cheesecake

Butter 9" or 10" pie pan – double recipe for 9x13" pan

2 8-ounce packages cream cheese	1 teaspoon vanilla
¾ cup sugar	3 eggs

Cream the cheese, add eggs, sugar and vanilla. Bake in 350°F oven for 25 minutes. Take out for 20 minutes. Top with 1 cup sour cream mixed with 4 tablespoons sugar and 1 teaspoon vanilla. Bake at 350°F for 12 minutes. Take out of oven and sprinkle lightly with cinnamon.

Cheesecake

Mix ¾ cup crushed graham crackers, 1 tablespoon sugar, and 2 tablespoons melted butter. Sprinkle on sides and press in bottom of greased 9" spring form pan.

Cook and stir contents of 1 package vanilla pudding (4-serving size) with ½ cup sugar and 1 cup milk to full boil. Cover pudding surface. Beat 1½ pounds cream cheese; beat in 3 egg yolks, 1 tablespoon lemon juice, 1 teaspoon vanilla, ¼ teaspoon salt, and pudding. Beat 3 egg whites to peaks; fold in. Pour into pan. Bake at 425°F for 30 minutes, until set in center. Cool. Makes 10 to 12 servings.

(Let cream cheese set out overnight before beating. It whips better.).

Cheese Cake

1 cup flour	½ teaspoon baking powder
4 tablespoons sugar	Pinch of salt
4 tablespoons shortening	1 egg

Mix with hands and pat into place in oblong glass baking dish (1½ quart).

Filling:

½ cup sugar	1 teaspoon vanilla
2 eggs	1 tablespoon lemon juice
½ pint sour cream	1 cup cream
8 ounces cream cheese	

Mix together in electric mixer. Pour into crust, sprinkle cinnamon on top. Bake at 325°F for 1 hour, turn oven off. Leave in oven with door ajar for 15 minutes more.

Double recipe for large baking dish 13x9x2”.

Banana Split Cake

1 cup margarine	3 cups graham cracker crumbs
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Mix together and line bottom and sides of 9x13” pan. Bake 5 or 10 minutes at 400°F.

2 sticks margarine, softened	1 20-ounce can crushed pineapple, drained
2 cups 10X sugar	1 pint heavy cream, whipped and lightly sweetened
2 eggs	Cherries
1 teaspoon vanilla	Nuts
6 or 7 bananas, sliced crosswise	

Place 2 sticks margarine, sugar, eggs and vanilla in bowl. Beat for 20 minutes. Spread on cooled crust. Dip bananas in lemon juice and place on top of batter. Place drained, crushed pineapple on top of bananas. Put whipped cream on top. Sprinkle with nuts. Top with sliced cherries. Chill a couple of hours or overnight (Overnight is best).

Dream Topping in place of Whipped Cream:

- 1 3½ ounce box instant pudding mix (any flavor)
- 1 envelope whipped topping mix
- 1½ cups cold milk

Place pudding contents in a deep, narrow-bottomed bowl. Add topping mix and milk. Blend mixture at high speed of electric mixer for four to six minutes. Refrigerate until used.

English Trifle

1 quart milk	1/3 cup red raspberry preserves or red currant jelly
8 egg yolks	6 tablespoons sweet sherry
1/2 cup sugar	1 package (10 ounces) frozen raspberries, thawed
6 tablespoons cornstarch	1 cup heavy cream
1/8 teaspoon salt	
3 1/2 teaspoons vanilla	
6 slices pound cake, cut to 1/2" thick	

Scald milk in top of double boiler. Beat egg yolks until light. Add sugar, cornstarch and salt to eggs; beat until thick and lemon-colored. Gradually pour in hot milk. Return egg-milk mixture to double boiler. Cook over hot, not boiling water, stirring constantly, until thickened. Remove from heat, stir in 2 teaspoons of vanilla extract. Cover with waxed paper and cool.

Line a glass serving bowl with 3 slices of the pound cake that have been spread on one side with preserves. Sprinkle with 3 tablespoons of the sherry. Reserve a few whole raspberries for garnish.

Spoon half of the remaining raspberries over cake. Pour half of the custard over the berries. Repeat once more. Refrigerate until thoroughly chilled. Combine cream with remaining 1 1/2 teaspoons vanilla extract. Beat until stiff. Spread half over the custard. Garnish with remaining whipped cream and the reserved raspberries. Chill thoroughly. Serves 10 to 12.

English Trifle

1 package (4-serving) Jell-O pudding – vanilla or French Vanilla flavor	2 tablespoons water
2 1/2 cups milk	1/3 cup red raspberry preserves or orange marmalade
1 baked 8-inch sponge cake layer, cooled	1/2 cup soft macaroon crumbs
1/2 cup orange juice	1 container (4 1/2 ounces) Cool Whip, thawed
1/4 cup sherry wine (optional)	

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Cover with plastic wrap and set aside.

Cut cake into 1 1/2" cubes. Place cake cubes in 1 or 1 1/2 quart serving bowl or in individual serving dishes. Combine orange juice and wine and sprinkle over cake cubes. Add water to preserves and spoon over cake cubes. Top with macaroon crumbs. Spoon in prepared pudding, covering cake completely. Chill at least 2 hours. Top with whipped topping and garnish with toasted almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

Eclairs

6 tablespoons butter
¾ cup water
¾ cup sifted all-purpose flour

3 eggs
Éclair Filling
Chocolate Glaze

Bring butter and water to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan – about 2 minutes. Remove from heat. Beat in eggs one at a time; then beat until mixture looks satiny and breaks off when the spoon is raised. With pastry tube or spoon, form dough into ten 5x1” strips on ungreased baking sheets. Bake at 425°F for 20 minutes, then at 350°F for 30 minutes. Cool. To fill, cut a slit in the side of each shell or cut off a shallow top; remove moist dough. Spoon in filling and replace top. Glaze. Makes 10 eclairs.

Note: For crispier shells, cut off tops, remove any moist dough, place on baking sheets, and return to oven for 5 minutes.

Cream Puffs: Prepare as for Eclairs, dropping dough from tablespoon onto ungreased baking sheet. If desired, fill with Elegant Custard Filling instead of Éclair Filling. Makes 10 puffs.

Chocolate Glaze: Melt 2 squares Baker’s Unsweetened Chocolate with 2 tablespoons butter over low heat. Remove from heat. Blend in 1½ cups unsifted confectioners’ sugar, 3 tablespoons milk, and a dash of salt. Spread while still warm on éclairs.

Elegant Custard Filling:

1 package (4-serving size) Jell-O Golden Egg Custard Mix
1-1/3 cups milk
1 cup prepared Dream Whip Whipped Topping

Prepare Jell-O Custard Mix as directed on package for pudding, using the 1-1/3 cups milk. Chill until thickened. Stir until smooth and blend in prepared Dream Whip. Chill until mixture will mound; then spoon into cream puffs or éclairs or spread between cake layers. Makes about 2 cups filling.

Creamy Dutch Apple Dessert

¼ cup margarine
1½ cups graham cracker crumbs
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk
1 cup (8 ounces) sour cream
¼ cup lemon juice

1 can apple, blueberry, cherry or peach pie filling
¼ cup chopped walnuts
½ teaspoon cinnamon (for apple filling only)

Preheat oven to 350°F. In a 1½ quart shallow baking dish (10x6”), melt butter in oven. Sprinkle in crumbs; stir well. Press on bottom of dish. In medium bowl, mix together sweetened condensed milk, sour cream and lemon juice; spread evenly over crumbs. Spoon pie filling evenly over creamy layer. Bake 25 to 30 minutes or until set. Cook slightly. In small dish, mix together nuts and cinnamon; sprinkle over pie filling. May be served warm or cold. Refrigerate leftovers.

“Philly” 15 Minute Cheesecake

1 cup graham cracker crumbs	¾ cup sugar
3 tablespoons sugar	3 eggs
3 tablespoons margarine, melted	1 cup mini semi-sweet chocolate pieces
3 8-ounce packages cream cheese, softened	1 teaspoon vanilla

Combine crumbs, sugar and margarine; press onto bottom of 9” springform pan.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate pieces and vanilla; pour over crust. Bake at 450°F 10 minutes. Reduce oven temperature to 250°F; continue baking 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. 10 to 12 servings.

To soften cheese: Unwrap; microwave on medium (50%) for 30 seconds per package.

Sin

1 cup flour	12 ounces Cool Whip – partially defrosted
½ cup softened margarine	1 teaspoon vanilla extract
1 cup nuts	1 large or 2 small boxes instant pudding mix (chocolate or lemon)
1 cup 10X sugar	3½ cups milk
1 8-ounce package cream cheese	

1st layer – Mix flour, margarine and ½ cup nuts. Press into 9x13x2” pan. Bake 25 minutes at 350°F. Cool.

2nd layer – Cream powdered sugar, cream cheese and 6-ounces Cool Whip and 1 teaspoon vanilla. Mix thoroughly. Gently spread over baked crust.

3rd layer – Prepare instant pudding according to directions for pie. Pour over 2nd layer and chill until firm. (5 to 10 minutes)

4th layer – Top with remaining 6-ounces Cool Whip and sprinkle with nuts. Chill several hours before serving. May also be frozen for a few days.

Creamy Rice Pudding

½ cup uncooked rice, washed	½ cup seedless raisins, optional
3 cups boiling water	2 eggs
1 teaspoon salt	1 teaspoon vanilla extract
1 can Eagle Brand Sweetened Condensed Milk	¼ teaspoon nutmeg

In a heavy 2-quart saucepan, combine rice, water and salt. Cover; cook over medium heat until water boils. Reduce heat; simmer 15 minutes or until rice is tender. Remove from heat. Stir in sweetened condensed milk and raisins. In small bowl, beat eggs just until blended. Gradually add beaten eggs to rice-milk mixture; stir briskly. Return to low heat; stir constantly until mixture coats a metal spoon. Remove from heat. Stir in vanilla extract and nutmeg. If desired, serve hot or chilled.

Creamy Rice Pudding

Preheat oven to 325°F.

1 quart milk	½ cup sugar
1/3 cup rice	¼ teaspoon nutmeg
½ teaspoon salt	½ cup of white raisins

Wash the rice well. Put it in a sieve and let water run through it. Butter a pyrex pudding dish. Put all the ingredients in the dish. Bake in a slow oven (325°F) for 3 hours. Stir several times during the first hour to keep the rice from settling on the bottom.

Bread Pudding

1 can Eagle Brand Sweetened Condensed Milk	3 eggs, slightly beaten
3 cups hot water	1 tablespoon melted butter or margarine
2 cups finely diced bread or soft bread cubes	½ teaspoon salt
	1 teaspoon vanilla extract or grated lemon rind

In large bowl, combine sweetened condensed milk and water. Add bread; let stand until lukewarm. Stir in eggs, butter or margarine, salt and vanilla or lemon rind. Pour into greased 1½-quart shallow (10½x6½x2") baking dish. Place in shallow pan of hot water. Bake in a moderate 350°F oven about 1 hour, or until a knife inserted near center comes out clean. If desired, serve hot or cold with cream, fruit or preserves.

Bread Pudding Deluxe: Proceed as for Bread Pudding except add 1 cup flaked coconut with vanilla extract.

Strawberries And Cream Flan

¼ cup butter or margarine, softened

½ cup sugar

1 egg

1 teaspoon vanilla

2/3 cup all-purpose flour

Pinch salt

Pastry Cream Filling (Recipe follows)

½ pint strawberries, sliced

1 can (11 ounces) Mandarin orange segments, drained

Whipped cream

Cream butter and sugar in a small bowl until fluffy; beat in egg and vanilla. Mix in flour and salt. Spread batter evenly in greased and floured Fancy Flan Pan. Bake at 350°F until cake is golden and springs back when touched, about 14 minutes. Cool on wire rack; remove from pan when completely cool. Make Pastry Cream Filling.

Place cake on serving plate; spread pastry cream in center. Arrange fruit in decorative pattern on pastry cream. Garnish with whipped cream. Refrigerate until serving time. Makes 8 servings.

Note: Any fresh or drained, canned fruit can be used in this recipe.

Pastry Cream Filling

3 tablespoons sugar

2 tablespoons flour

2 egg yolks

½ cup milk, heated to boiling

Mix sugar, flour and egg yolks thoroughly in small saucepan; beat in hot milk. Cook over very low heat, stirring constantly, until thickened. Cool.

Tandycakes

4 Eggs	1 cup milk
2 cups flour	3 tablespoons oil
1 teaspoon vanilla	Pinch of salt
2 cups sugar	3/4 cup peanut butter
1 teaspoon baking powder	8 oz. Hershey Milk Chocolate bar

Preheat oven to 350 degrees.

Beat eggs until lemon colored. Add flour, vanilla, sugar, baking powder, milk, oil and salt. Blend and mix together. Pour into a greased cookie sheet (size??) Bake for 15-17 minutes. Cake does not brown so do not overcook. Cool for 1 minute.

Spread a thin layer of peanut butter on cake and cool.

Melt chocolate bar in double boiler or microwave. Spread on top of peanut butter.

Refrigerate until firm and slice into 2-inch squares.

Lemon Bars

2 cups flour	4 tablespoons flour
3/4 cup melted butter	2 cups sugar
1/2 cup 10X sugar	1 teaspoon baking powder
	3 eggs
	6 tablespoons lemon juice (3 lemons)

Mix flour, butter and sugar. Pour into 9"x13" baking pan. Bake for 15 minutes at 350°F.

Mix remaining ingredients. Pour over crust. Return to oven for 25 minutes. Sprinkle with 10X sugar.

Lemon Bars

1 cup flour	1/2 cup butter
1/4 cup 10X sugar	

Sift flour and sugar. Cut in butter until mixture clings. Put into ungreased 8x8 pan. Bake at 350°F for 10-12 minutes.

2 eggs	2 tablespoons flour
3/4 cup granulated sugar	1/2 teaspoon baking powder
3 tablespoons lemon juice	10X sugar

Beat eggs. Add sugar and lemon. Continue beating until mixture is slightly thick and smooth - 8-10 minutes. Stir in flour and baking powder. Blend until all is moistened. Pour over baked layer and return to 350°F oven for 20-25 minutes.

Sift 10X sugar over top and cool.

Cannoli

Cannoli:

Deep fat (for frying)	6 tablespoons sherry
1½ cups flour	½ teaspoon salt
2 tablespoons sugar	

Sift the flour and add sugar and salt. Make a well in the center, add the sherry and work to a smooth, fairly stiff dough (add a little more sherry if necessary). Knead the dough on a lightly floured board for 10 minutes until smooth and elastic. Cover and chill in the refrigerator for 2 hours. Remove from the refrigerator and allow dough to reach room temperature. Roll as thinly as possible and cut into 3½" circles.

Roll circles around the tubes, moisten the edges with water and press down firmly to seal. Turn out ends of dough so as to flare slightly. Heat the deep fat to 350° - 375°F and fry several cannoli at a time in a fry basket until golden brown (takes about 1 minute). Lift out and drain on paper towels and remove cannoli tubes.

Cannoli Filling:

1 pound ricotta cheese	2 tablespoons freshly squeezed
2 ounces semisweet chocolate, grated	lemon juice
½ cup confectioners' sugar	12 cannoli shells
½ teaspoon cinnamon	½ cup pistachio nuts, toasted and finely
	chopped

Combine cheese with chocolate, sugar, cinnamon and lemon juice. Blend well. The secret to avoiding soggy cannoli is to refrigerate filling until ready to serve. When shells are filled, sprinkle each with pistachio nuts. Makes enough for 12 cannoli shells.

Sweet Roll Dough

1 package active dry yeast	1/3 cup shortening, or margarine or butter, softened
1/2 cup warm water (105° to 115°F)	1 teaspoon salt
1/2 cup lukewarm milk (scalded then cooled)	1 egg
1/3 cup sugar	3½ to 4 cups all-purpose flour*

Dissolve yeast in warm water in large bowl. Stir in milk, sugar, shortening, salt, egg and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1½ hours. (Dough is ready if an indentation remains when touched.)

Punch down dough. Shape, let rise and bake as directed.

* If using self-rising flour, omit salt.

Do-ahead Tip: After kneading, dough can be covered and refrigerated in greased bowl no longer than 4 days.

Cinnamon Rolls

Sweet Roll Dough (above)	1/2 cup sugar
4 tablespoons margarine or butter, softened	4 teaspoons ground cinnamon
	Cinnamon Roll Glaze (below)

Cut dough in half. Roll first half into rectangle, 15x9 inches, on lightly floured surface; spread with 2 tablespoons margarine. Mix sugar and cinnamon; sprinkle half over rectangle. Roll up tightly, beginning at the 15 inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Cut into nine 1½-inch slices. Place slightly apart in greased square pan, 9x9x2 inches, or in greased medium muffin cups, 2½x1¼ inches. Let rise until double, about 40 minutes. Repeat for second half of dough.

Heat oven to 375°F. Bake until golden brown, 25 to 30 minutes. Spread rolls with Cinnamon Roll Glaze while warm but not hot. Makes 18 rolls.

Cinnamon Roll Glaze

1 cup powdered sugar	1 tablespoon milk (may need to add a little more)
1/2 teaspoon vanilla	

Mix together and spread on Cinnamon Rolls.