

STRAWBERRY DELIGHT

1 angel food cake, broken into pieces
1 box instant vanilla pudding
1 pint vanilla ice cream
1 c. milk

1 box strawberry Jello
1 sm. box frozen sweetened strawberries
1 c. boiling water

Place torn pieces of angel food cake in a 9 x 13-inch pan. Mix instant vanilla pudding in ice cream and milk. In separate bowl mix strawberry Jello, frozen strawberries and boiling water. Pour pudding and ice cream mixture over cake, then the strawberries and Jello mixture over that. Refrigerate.

Betsy Pettit

SOUR CREAM ICE CREAM

1½ qt. milk
4 eggs
1½ c. sugar
1 tsp. salt

1 tsp. vanilla
1 pt. sour cream
2 c. half & half or whipping cream
3-4 c. puréed fruit

In a heavy-bottom pan heat milk, eggs and sugar until it thickens. Cook slowly and do not boil. When mixture begins to smoke at sides of pan, remove it from heat. Add remaining ingredients and blend well. Pour into a 5-quart ice cream freezer. When freezer stops, wrap the whole thing in heavy towels or a rug and allow to ripen 3-4 hours.

Deb Kemper

SPICED PEACH DUMPLINGS

1 lg. can sliced peaches
1 c. sugar
¼ c. vinegar
½ tsp. cinnamon

Pinch nutmeg
4 cans biscuits
½ c. flour

Take peaches and separate from juice. Dice peaches and put both juice and peaches in large pan over medium heat. Add sugar, cinnamon and nutmeg. Mix until dissolved in pan along with vinegar. While cooking, take biscuits and flour each one and then dice and set aside. When mixture comes to a full boil add floured biscuits. Gradually cook until done. Serve warm with ice cream. Yum!

Wallace Wilson

CLOTTED CREAM

8 oz. softened cream cheese
2 T. powdered sugar

½ c. sour cream

Mix well and enjoy!

Leota Hill