THE SUNNY SIDE DESSERT BOOK

Published @ 2017 Trieste Publishing Pty Ltd

ISBN 9780649340521

The Sunny Side Dessert Book by Miss S. T. Stone

Edited by Trieste Publishing Pty Ltd.
Cover @ 2017

www.triestepublishing.com

MISS S. T. STONE

THE SUNNY SIDE DESSERT BOOK

Trieste

PREFACE

Providence permitting, this little book is introduced to the community generally, with an earnest desire that it may be of comfort and assistance to each one into whose hands it may fall. Experience has been proven to be a teacher, and has taught many a one a good lesson. Practical knowledge is worth a great deal, and in order to obtain this knowledge, no wheel should be left unturned. Energy, industry, economy and perseverance, as well as self-reliance, should be practiced each day, throughout our lives. It is truly said, that woman's work is never done. She can hourly find employment, and whatsoever her hands find to do let her try her strength and ability. God has promised to care for and help those who will help themselves. Therefore I offer to the ladies this little Dessert Book, hoping it may prove satisfactory to each individual who may secure one for the benefit of their household. Many a lady would say, "We must have a dessert, I am puzzled, and know not what to do," and perhaps her next thought would be to send for one of these little Dessert Books, and in it she would find a great many modern desserts, which are easily made and tested; consequently every family should have one of these little dainty dessert books. Experience of ten years in housekeeping will doubtless enable a lady to express ideas very explicitly in regard to dessert making.

Very respectfully,

MISS S. STONE.

SUNNY SIDE DESSERT BOOK

Ice Creams, Sherbets, Ices, Jellies, and Many Other Saucer Desserts

FRUIT JELLY.

Take two boxes of gelatine, pour over it one quart of cold water, let it soak twenty minutes; then pour on it two quarts of boiling water, half pint of wine, stir until dissolved; add two pounds of sugar, a little nutmeg, and a little cinnamon; set it away in dishes two inches deep to cool; when it begins to harden have the fruit cut in small pieces, drop it in scatteringly so that each piece will show when fully congealed; cut the pineapple in very small pieces, but not mashed, slice bananas, peaches, and apricots smoothly. This will serve thirty people. Serve in saucers with whipped cream. S. S.

COLUMBIAN BISQUE CREAM.

Two gallons of pure cream, sixteen lady-fingers, thirty-two kisses, two pounds macaroons, four pounds of sugar, eight teaspoonfuls of vanilla, and the same of caramel; mix sugar, cream, and both seasonings together; then pound the kisses and macaroons very fine; add and pound the lady-fingers; run them through a sieve and mix them with the cream, stirring rapidly; freeze at once without stopping and you will have an elegant cream. This cream was served at a Columbian Tea, given by Mrs. Eccles, February 14th, 1893, at Central Hotel, Charlotte, North Carolina. S. S.

VANILLA CREAM.

Four gallons of pure cream, seven pounds of pulverized sugar, five tablespoonfuls of vanilla; freeze smoothly and hard. This is considered an elegant cream, which was served at the Columbian Tea given by Mrs. Eccles at the Central Hotel, 1893. S. S.

LEMON SHERBET.

To one gallon of water add ten lemons, two pounds of sugar, one pint of cream, and, just before freezing, add the whites of three eggs beaten to a stiff froth. Mix, and freeze quickly. S. S.

LEMON ICE.

One gallon of water, two and a quarter pounds of sugar, juice of twelve lemons. Freeze hard.

S. S.

NEAPOLITAN CREAM.

In the first place make three different kinds of cream, just as if each one would be served separately; vanilla, strawberry, and chocolate, three different colors, are used, so as to make a pretty cream; freeze each one in a separate freezer; then have ready tin moulds, and pack the frozen cream in the moulds very tight, allowing each mould to have the three colors, the white, pink, and brown, which makes a beautiful striped brick. After the moulds are filled, pack them down in a tub of ice, let them remain until you need them; when you are ready to use the cream, take one box or mould out at a time, take the top off, and turn the box upside down on a dish, then lift up the box, and you will leave the cream a solid brick on the dish; cut it with a knife and serve on plate.

GOOD COUNTRY CREAM.

Raspberry or blackberry can be used. Three quarts of new milk, two quarts of berries, one and a half pounds of sugar; mix sugar and berries together, then stir in the milk; add to this one quart of cream. Leave the seed in if you like; numbers of people like it this way. Freeze as usual.

HOME CREAM.

Take one can of condensed milk, dissolve it in three quarts of fresh sweet milk; add one and a half pounds of sugar and one pint of cream, season with lemon or vanilla to taste; mix well and freeze.

CREAM WITHOUT A CREAM.

Put one quart of new milk on to boil; mix two tablespoonfuls of corn starch with a little cold milk, the yolk of three eggs, and a little sugar, well beaten; stir this in the hot milk; cook sufficiently to destroy the rough taste of the corn starch; then take it from the fire at once, adding and stirring all the while two quarts of new milk; then add the sugar; season to taste; lemon or vanilla is nice. S. S.

SUPERIOR LEMON CREAM.

One gallon of pure cream, one and three-quarter pounds of sugar, juice of three lemons, and one tablespoonful of lemon extract; mix and freeze hard. S. S.

PINEAPPLE CREAM.

Three quarts of cream, one large pineapple grated, one and three-quarter pounds of sugar; mix fruit and sugar together, beat it well with a spoon; let

it stand five minutes, then beat again, and stir in the cream. Freeze without stopping. Fruit creams are more difficult to freeze than plain. S. S.

RASPBERRY CREAM.

Two quarts of cream, one and a half pounds of sugar, and one quart of berries; mix berries and sugar together, press them through a cullender to remove seed, then add the cream; freeze quickly. The red berries are beautiful for cream. S. S.

APRICOT CREAM.

One can of apricots chopped fine, one quart of cream, one quart of new milk, one and a half pounds of sugar; mix well and freeze. S. S.

ORANGE ICE CREAM.

One quart of cream, two quarts of milk, two pounds of sugar, six oranges, one tablespoonful of orange extract; mix one pound of sugar with the orange juice, and the remaining pound of sugar with the cream, then add the milk and the extract; mix all together and freeze. S. S.

WINE ICE CREAM.

One gallon of cream, one pint of Madeira wine, two teaspoonfuls of vanilla, one teaspoonful of lemon, one tablespoonful of rum, two and a quarter pounds of powdered sugar; mix and freeze. This cream is elegant and popular. S. S.

APPLE CREAM.

Put as many apples on to stew as will make three quarts when cooked; while hot, put a piece of butter

the size of an egg in them, and two pounds of sugar; press sugar and apples through a cullender, and when cold add one quart of milk and one quart of cream; grate one nutmeg and add it lastly; mix well and freeze. S. S.

INEXPENSIVE ICE CREAM.

Three quarts of sweet milk, one can of condensed milk dissolved in one quart of water; add to this the sweet milk, then stir in one pound of sugar, two tablespoonfuls of vanilla; add the yolks of two eggs beaten lightly; then take the whites of the two eggs, beat them to a froth, and stir them in just before freezing. Let this freeze hard, it will be nice. S. S.

TUTTI-FRUTTI CREAM.

Take two pineapples and grate them, twelve bananas cut very fine, two lemons sliced thin, the juice of five oranges, one and a half pounds of sugar, half gallon of clear water; mix thoroughly and let it stand five minutes, then beat the whites of four eggs very light and stir them in rapidly; put it to freezing at once. S. S.

CHOCOLATE CREAM.

One quart of new milk, quarter of a pound of chocolate, a teaspoonful of vanilla; boil as for table use, and when cool add one quart of cream and sugar to taste; freeze steadily. S. S.

BANANA ICE CREAM.

Two quarts of cream, one and a half pounds of sugar, two quarts of bananas mashed with the sugar through a cullender; then add the cream, and one pint of milk; freeze quickly. S. S.