

*Ice Cream  
Desserts*

## A Picnic Checklist

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One of the most important elements for successful picnicking is complete planning. Love your menu; leave nothing out! Once you're done watching the sun set into the lagoon, it's rough to have forgotten the corkscrew. Make lists of essentials and accessories, and bear in mind that people tend to eat more when they're outdoors. Also, picnics tend to last a long time, and your group may grow in number quite spontaneously along the way.

- Tablecloth
- Flatware, plates and glasses
- Corkscrew and bottle opener
- Thermos of water
- Cooler of ice
- Thermos for hot drinks
- Good sharp knife
- Light cutting board/serving platter
- Napkins, paper towels, individually packaged hand towels
- Matches
- Charcoal and lighter fluid (if necessary)
- Extra leak proof containers
- Garbage bag
- Swiss army knife (with corkscrew)
- Spatula
- Candles or flashlight
- Small first aid kit
- Insect repellent, suntan cream, zinc oxide
- Folding table and chairs (if desired)
- Camera, film, flash
- And, of course, don't forget the food

## Old Fashioned Chocolate Ice Cream

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2 tablespoons gelatin (unflavored)	3/4 cup granulated sugar
1/2 cup cold water	Few grains of salt
1 cup rich milk	1 pint light cream
1-1/2 cups Hershey's syrup	1 pint heavy cream
Chocolate flavored #1 can	2 tablespoons vanilla

Allow the gelatin to soak in the water in a saucepan for 5 minutes. Add the milk and heat, stirring until the gelatin is dissolved. Remove from heat and add the chocolate syrup, sugar and salt. Cool. Add the creams and vanilla.

Freeze in a crank freezer. Yield: 4 Quarts

Variation: Dissolve ¼ cupful crushed peppermint candy with the gelatin or add ¼ teaspoon peppermint extract when adding vanilla.

Contributor Unknown

## Big Red Ice Cream

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2 cans sweetened condensed milk	56 ounce Big Red
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Mix milk and Big Red together gently so you don't lose the fizz of the Big Red. Pour into hand-crank or electric ice cream maker – freeze.

Tip: Ice cream only takes about 15 minutes to freeze if you refrigerate both canned milk and Big Red before preparing.

Patsy Hardy

## Tootie Fruitie Ice Cream

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7 eggs	1 can Eagle Brand Milk
2-1/2 cups sugar	1-13 oz. cans canned milk
Juice of one lemon	1-6 ounce can Hawaiian Punch (frozen concentrate)
1 teaspoon vanilla	1-15 ounce can crushed pineapple
Dash salt	

Beat eggs and sugar until creamy. Add lemon juice, vanilla and salt. Stir. Add milk and punch concentrate. Stir in pineapple. Finish filling one gallon ice cream freezer with milk. Freeze as you would any other ice cream. .

Genny Ross

## Peppermint Ice Cream

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1 quart milk	1 pound peppermint candy
1 pint half and half	1 pint whipping cream (whipped)

Combine milk and candy. Cover and refrigerate overnight. (The candy will dissolve.) Combine candy mixture, half and half, and whipped cream. Pour into freezer can (1 gallon freezer). Add more milk, if necessary. Freeze according to freezer directions.

Ann Cobb

## Refrigerator Dessert

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### First Layer

Mix and spread in 1x13 pan  
Bake 350°F 15-20 minutes. Cool  
1 cup flour  
1 stick margarine (melted)  
1-1/2 cups chopped nuts

### Second Layer

Mix & spread over First Layer  
2 cups Cool Whip (large carton)  
1 cup powdered sugar  
1 package cream cheese (8 oz.)

### Third Layer

Mix & spread over Second Layer  
2 boxes chocolate pudding (instant)  
3-1/2 cups milk

### Topping

Spread rest of Cool Whip over top  
and grate chocolate for garnish.

Refrigerate.

Ann Peterson

## Apple Dessert Casserole

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### Filling

4 tart apples  
1 cup granulated sugar  
1/2 teaspoon baking powder  
1/3 cup butter or margarine (melted)  
1/2 teaspoon vanilla

1/4 cup packed brown sugar  
1 teaspoon baking powder  
1/2 teaspoon milk or buttermilk  
1 egg

### Topping

1/4 cup chopped nuts

2 tablespoons granulated sugar

Mix apples and brown sugar. Set aside. Stir together flour, granulated sugar, baking powder, and salt. In another bowl blend milk, butter, egg and vanilla. Stir into dry ingredients just until moistened. Spoon over sugared apples, then sprinkle with topping.

Bake 350°F 45-50 minutes (or until top springs back)

Serve warm.

Ann Peterson

## Fruit Cobbler

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1 stick margarine	3/4 cup milk
1 cup flour	1-1/2 teaspoons baking powder
3/4 cup sugar	2 cups fruit

Melt butter in dish. Mix all ingredients except fruit. Pour mix into meal loaf sized pan with margarine. Spoon in the fruit.

Bake 375°F 40-45 minutes

Ann Peterson

## Saucepan Brownies

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1/2 cup (1 stick) butter	2 eggs, beaten
2 squares, 1 oz each unsweetened Chocolate	1 teaspoon vanilla
1 cup sugar	1/2 cup chopped walnuts
	1/2 cup semi-sweet chocolate pieces

In 2-quart saucepan melt butter and chocolate over low heat, stirring occasionally. Stir in sugar; cool to room temperature. Stir in eggs and vanilla, then stir in flour and walnuts. Turn into buttered 9-inch square pan.

Bake 350°F 25-30 minutes

Immediately sprinkle chocolate pieces over top; allow to stand 5-20 minutes until melted. Spread for frosting. Cool on wire rack. When completely cooled cut into squares.

Lucy Anne Burt