

PRUNE CREAM WHIP

1½ C. cooked prunes 1/4 tsp. grated orange rind
1/2 C. powdered sugar 1/2 pt. whipping cream
1/2 tsp. cinnamon Maraschino cherries,
few grains of salt optional

Pit prunes, cut into small pieces. Add sugar, orange rind, cinnamon and salt. Mix. Whip cream until thick but not stiff. Whip prune mixture into cream, a small portion at a time. Chill thoroughly, but do not freeze. Serve in glasses, topping each with a cherry, if desired.

Marie Weichbrodt

SUGAR FREE ORANGE JELL-O

2 (6oz.) pkgs. Sugar 1 C. Cool Whip
Free Orange Jell-O 1 (8oz.) can mandarin
4 C. Ice oranges

Use speed set directions on side of box. Add ice to cool hot Jell-O. Take out any un-dissolved ice with a spoon. Add Cool Whip. Beat with mixer at high speed; add drained mandarin oranges. Cool for 1 hour before serving.

Joanne Nice

HOMEMADE VANILLA

4-5 vanilla beans 2 C. Vodka

Split vanilla beans and remove seeds. Leave beans whole or cut into pieces and put into Vodka. The vanilla gets better with time. As you use vanilla, continue to add more vodka and beans to maintain an even consistency of flavor.

Marilyn McManimen