sheets, brush them with beaten egg, and sprinkle them with sugar. Bake the scones in a preheated hot oven (400° F.) for 15 minutes, or until they are golden brown. Makes 10 scones.

Rice Maltaise

Make glazed orange sections in orange syrup.

Cut the peel from 2 large oranges into 2½-inch julienne strips, in a saucepan simmer it in water to cover for 8 to 10 minutes, or until it is tender, and transfer it with a slotted spoon to paper towels to drain. In another saucepan combine ½ cup sugar and ⅓ cup water, bring the mixture to a boil over moderately low heat, stirring and washing down any sugar crystals clinging to the sides of the pan with a brush dipped in cold water until the sugar is dissolved, and boil the syrup, undisturbed, for 5 minutes. Remove the pan from the heat, add the strips to the syrup, and let them macerate for 15 minutes. Transfer the strips with a slotted spoon to paper towels to drain and reserve them.

In a small bowl let ⅔ cup diced mixed glacéed fruits, ½ cup dried currants, and 2 tablespoons grated orange rind macerate in 3 tablespoons orange-flavored liqueur for 1 hour. In another small bowl sprinkle 2 envelopes less 1 teaspoon unflavored gelatin over ½ cup orange juice to soften for 5 minutes.

In a small saucepan cook ½ cup long-grain rice in boiling water to cover for 5 minutes, drain it, and transfer it to the top of a double boiler set over simmering water. Add 1½ cups scalded milk and 2 tablespoons sugar, cook the rice, covered, stirring occasionally, for 1 hour, or until it is tender and the milk is absorbed, and let it cool.

In the bowl of an electric mixer beat 5 egg yolks with ⅔ cup sugar until the mixture ribbons when the beater is lifted and beat in gradually 1¼ cups scalded milk. Transfer the custard to a heavy stainless steel or enameled saucepan and cook it over low heat, stirring, until it begins to thicken. Remove the pan from the heat immediately, set it over a bowl of cold water, and add the gelatin, stirring the mixture until the gelatin is dissolved. Strain the custard into a large metal bowl and stir in the macerated fruits and the rice. Chill the mixture, stirring occasionally, until it is room temperature but do not let it set. In a bowl beat 1 cup heavy cream until it holds soft peaks and fold it gently but thoroughly into the rice mixture. Pour the mixture into a lightly oiled 2-quart ring mold and chill it, covered with plastic wrap, for several hours, or until it is set.

Loosen the edge of the mold with a sharp knife and dip the mold in hot water for a few seconds. Invert a serving plate over the mold and invert the rice mixture onto the plate. Fill the center of the mold with the glazed orange sections and garnish the top with the reserved glazed orange strips. Serves 6 to 8.

Orange and Strawberry Coupe

In a bowl combine 1 navel orange, peeled, cut into sections, and membranes removed, ½ cup each of green seedless grapes, halved, and small cantaloupe balls, 1 banana, sliced, and 1 tablespoon each of sugar and orange-flavored liqueur and chill the mixture for at least 1 hour. In a food processor fitted with the steel blade or in a blender purée 1½ cups strawberries, hulled. Strain the purée into a bowl, add 1½ tablespoons sugar, or to taste, and chill the purée for at least 1 hour. Divide the fruit mixture among 4 large chilled coupes and top each serving

with a scoop of orange ice cream. Spoon the strawberry purée over the ice cream and top it with a generous dollop of sweetened whipped cream flavored with orange-flavored liqueur. Serves 4.

Orange Ice Cream

In a saucepan heat 3 cups unstrained orange juice, 1 cup sugar, and 2 tablespoons grated orange rind over moderately low heat, stirring frequently, until the mixture is hot and the sugar is dissolved. Chill the mixture for at least 3 hours and stir in 2 cups half-and-half or heavy cream. Freeze the mixture in an ice-cream freezer according to the manufacturer's instructions until it just begins to thicken. In a bowl beat 1 cup heavy cream until it holds stiff peaks, fold it into the mixture, and freeze the ice cream until it is firm. Makes about 2 quarts.

Orange, Date, and Black Walnut Cake

Into a large bowl sift together 4 cups sifted flour and 1 teaspoon salt. In a small bowl stir 1 teaspoon baking soda into 1¼ cups buttermilk. In a bowl combine 2 tablespoons of the flour mixture with 2 cups finely chopped pitted dates, tossing the dates with a fork to coat them thoroughly, and stir in 1½ cups finely chopped black walnuts. In another large bowl cream together 2 sticks (1 cup) butter, softened, and 2 cups sugar until the mixture is light and fluffy, beat in 4 eggs, 1 at a time, beating well after each addition, and stir in 3 tablespoons grated orange rind and 1 teaspoon orange extract. Add the flour mixture alternately with the buttermilk mixture, beginning and ending with the flour mixture, fold in the date mixture, and pour the batter into a buttered and lightly floured 10-inch tube pan. Bake the cake in the center of a preheated moderately slow oven (325° F.) for 1 hour and 15 minutes to 1 hour and 30 minutes, or until a cake tester inserted in the center comes out clean.

In a saucepan combine 1½ cups sugar, ¾ cup orange juice, and 2 tablespoons grated orange rind and bring the mixture to a boil over moderately low heat, stirring and washing down any sugar crystals clinging to the sides of the pan with a brush dipped in cold water until the sugar is dissolved. Transfer the cake in the pan to a rack and pierce the surface at 1-inch intervals with the cake tester. Spoon the glaze over the cake, letting the cake absorb it. Let the cake cool and chill it, covered with plastic wrap, for 24 hours. Invert the cake onto a plate and let it ripen, wrapped in plastic wrap or foil and chilled, for 3 or 4 days. The cake will keep for about 3 weeks. ❖

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