

Recipe of the Week

Bringing Decatur County's Best Kitchen Secrets to Your Radio & Web

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As the June heat starts settling into southeastern Indiana, our thoughts are turning toward backyard barbecues, porch sitting, and finding the perfect sweet treat to cool us off. This week, we dug deep into our local culinary archives to pull out a vintage, crowd-pleasing dessert that screams summertime: **Orange Angel Delight**.

Light, airy, and bursting with citrus brightness, this dessert is a masterclass in refreshing, retro comfort food. It layers fluffy angel food cake with an orange gelatin and sherbet mixture, velvety whipped cream, sweet mandarin oranges, and a final snow-capped topping of shredded coconut. It's exactly the kind of dish you want waiting for you in the fridge after an afternoon out in the sun.

From the Pages of Local History: The F.O.R.E. Cookbook

This week's feature comes straight out of a classic piece of Decatur County history: **The F.O.R.E. Cookbook**. Compiled right here in Greensburg by **Jane Baldwin**, the longtime Home Service Advisor for the **Decatur County REMC**, this booklet stands for "Friends of Rural Electrification." It's a wonderful collection of tried-and-true recipes belonging to REMC member-owners, directors' wives, and employees. These are the cherished local dishes used for community demonstrations and neighborhood gatherings over the decades—guaranteed to be hits in your kitchen today!

ORANGE ANGEL DELIGHT

Serves 10–12 | A Perfect Summer Potluck Dessert

INGREDIENTS

1 ready-made angel food cake (*cut off brown edge*)

1 (3-ounce) package orange gelatin

1 pint orange sherbert

2 (11-ounce) cans mandarin oranges

1 pint whipping cream (*whipped and sweetened with 2 tablespoons powdered sugar*)

1 (3-1/2 ounce) can coconut

DIRECTIONS

Mix 1 cup hot water with the orange gelatin, then add the juice of 1 can of mandarin oranges to serve as your cold liquid. Add the pint of orange sherbert, stirring steadily until completely dissolved. Let the mixture cool, but be careful not to let it set completely.

While the gelatin mixture is cooling, slice your prepared angel food cake into 1/4" slices. Cover the bottom of a 9" x 13" x 2" baking pan evenly with the slices of cake.

Next, begin the layering process: pour 1/2 of the cooled gelatin mixture over the cake slices, follow with 1/2 of your sweetened whipped cream, and top with 1 can of drained mandarin oranges. Repeat these layers one more time, using the remaining cake, gelatin, whipped cream, and oranges. Top the final layer generously with the can of shredded coconut.

Place the pan in the refrigerator and chill for 3 to 4 hours before slicing and serving cold.

Have a vintage community cookbook or a family favorite recipe you'd like to see featured on WTRE? Drop off a copy or share it with us online! Tune in to WTRE 1330 AM / 104.3 FM for more community features.