

Eat your way through Christmas

By Hallie Brown
Of The Print

On Christmas morning breakfast can be forgotten in the rush and excitement. Attract the people in your family into breakfast with Danish Puff Pastry.

Danish Puff Pastry

1 C. sifted flour
½ c. margarine
2 T. water

Mix flour and margarine together with pastry cutter. Add water and mix with fork. Mound into a ball. Divide in half. Pat dough with hands into 2 strips 12" by 3". Place 3" apart on ungreased baking sheet. Then:

Mix 1/2 cup margarine and 1 cup water in a pan. Bring to a rolling boil. Add 1 teaspoon vanilla or almond flavoring. Remove from heat. Stir in 1 cup of flour all at once, stirring rapidly. When smooth, cool slightly, beat in 3 eggs, one at a time, beating until smooth after each additional egg. Divide in half and spread over each strip evenly. Bake 325° about one hour, depending on your oven. Topping should be crisp and browned. DO NOT open oven before at least one hour of baking time.

When pastry is taken from the oven, prepare an icing of:

2 c. powdered sugar
1 t. vanilla
Milk, to spreading consistency

Spread on top of pastry and serve warm.

Later on during the day, while drinking hot buttered rums, or hot apple cider, watch the people sit up and take notice when you bring out the bourbon balls.

BOURBON BALLS

3 c. vanilla wafers-- rolled to fine particles
1 c. nuts-- ground fine
1 c. powdered sugar
3 T. Karo syrup-- light or dark
1/2 c. Bourbon
2 T. cocoa

Mix all ingredients together except the powdered sugar. Pinch off a piece of the dough and roll in hands until it is round. Then roll in powdered sugar. Leave at least overnight. The longer they sit, the better they are.

Spritz cookies are traditional at Christmas. These versatile cookies can be made into a variety of shapes and sizes. All that's needed is the basic recipe.

Spritz Cookies

1/2 c. shortening
1 c. sugar-- brown or white
1 egg, beaten
1 t. vanilla
1 1/2 c. sifted flour
1/4 t. salt

Cream the shortening and sugar together well. Stir in egg and vanilla. Gradually add the flour and salt. Fill a cookie press with the dough, and start creating. Put cookies on an ungreased cookie sheet. Bake at 400° for 8 to 10 minutes.

These are just a few goodies that can be baked for Christmas snacking. The aroma of baking fills the house and your rewards will be great when the compliments start coming.

Quick treats for the holidays

By Lynda Roberson
Of The Print

With the kids out of school for the holidays and the prospect of family and friends dropping in it is always nice to have refreshments aplenty. Here are a few suggestions that can keep you in the kitchen for a minimum amount of time and relaxing with your guests for a maximum part of your holiday.

Special drinks and treats for kids:

Orange Blossom Special

1 c. pineapple orange juice drink
1 c. vanilla ice cream
1 egg
dash of nutmeg

Combine ingredients in blender container. Cover and run on high until wellblended. Pour into glasses. Sprinkle with nutmeg and serve immediately.

Hot Chocolate

1 c. M&M Plain chocolate candies
4 c. hot milk

Place candies in blender. Add hot milk. Blend until smooth. Pour into mugs and serve with whipped cream and orange rind slices.

Holiday Party Cookies

1 c. shortening
2 t. vanilla
1 c. brown sugar
½ c. granulated sugar
2½ c. flour
1 t. baking soda
1½ c. M&M Plain chocolate candies
2 eggs
1 t. salt

Blend shortening and sugars in large bowl. Beat in vanilla and eggs. Sift dry ingredients together; add to mixture, blending well. Stir in ½ cup of candies. Drop by teaspoons on ungreased cookie sheet; decorate tops with remaining candy. Bake at 375 degrees for 10 min. or till golden brown. Makes about 72 (2½ inch) cookies.

Magic Cookie Bars

½ c. butter

1½ c. graham cracker crumbs
1 (14 oz.) can Eagle Brand Sweetened Conen

Magic Cookie Bars

½ c. butter
1½ c. graham cracker crumbs
1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
1 (3½ oz.) can flaked coconut
1 c. nuts

Preheat oven to 350 degrees. In a 13-inch by 9-inch baking pan, melt butter. Sprinkle crumbs over butter. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients, press down gently. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store, loosely covered at room temperature. Makes 24 bars.

Million Dollar Pie

1 3-oz. pkg. cream cheese
1 c. powdered sugar
1 large container Cool Whip
1 (med. size) can crushed pineapple (well-drained)
1 c. pecans (chopped)
1 graham cracker pie crust

Cream powdered sugar and cream cheese. Fold in dream whip and add pineapple and nuts. Put into pie crust. Let chill in refrigerator at least 2 hours before serving.

Christmas Salad

1 can Bing Cherries (drain and save juice)
1 box orange jello
¼ c. lemon juice
1 (3 oz.) jar olives (chopped in fourths)
½ c. pecans (chopped)

Use cherry juice and lemon juice, mix together. Add enough water to make two cups. Boil. Add to dissolve jello and cool. Add remaining ingredients. Chill in refrigerator.

Sugar Plums

2 c. chopped pecans
2 c. coconut
1 can Eagle Brand milk
1 pkg. black cherry jello

Mix all ingredients together except jello, until the mixture sticks together well. Roll into balls. Roll balls in black cherry jello.

