



Blushing Cream Cones

When refreshments are your responsibility, and the budget is limited, sweet yeast rolls make a little dough go a long way. Suggested here are Blushing Cream Cones, a dainty yeast raised roll filled with cream cheese, cherries and almonds. While you're in the mood for baking, a double batch might be wise. They freeze well and are always welcome for weekend breakfast.

Rapidmix Blushing Cream Cones

- 4 1/4 cups flour
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cup (2 sticks) margarine
- 1/4 cup warm water (105°F - 115°F)
- 1 package Fleischmann's Active Dry Yeast
- 1 cup milk
- 2 eggs, beaten
- 2 packages (3 oz. each) cream cheese, softened
- 2 tablespoons sugar
- 1 egg yolk
- 1/4 teaspoon almond extract
- 1/4 cup chopped blanched almonds, toasted
- 1/4 cup chopped candied cherries
- 1 egg white
- 1 teaspoon sugar

In a large bowl combine flour, sugar and salt. Cut margarine into flour mixture with pastry blender. Measure warm water into a small warm bowl. Sprinkle in Fleischmann's Active Dry yeast; stir until dissolved. Scald milk and cool to lukewarm. Add dissolved yeast, lukewarm milk, and eggs to flour mixture. Toast lightly until thoroughly combined. Cover tightly and refrigerate overnight.

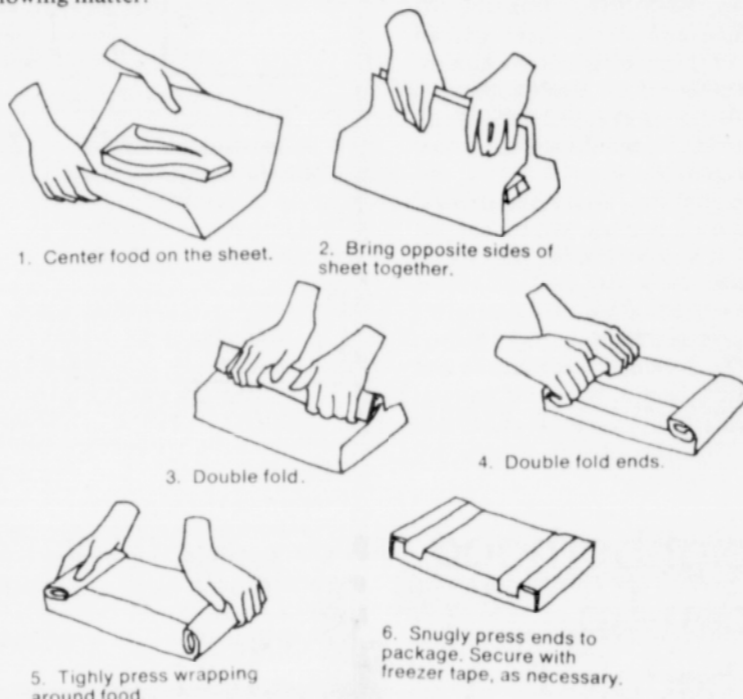
Cream together cheese and remaining 2 tablespoons sugar until fluffy. Beat in egg yolk and almond extract. Stir in almonds and candied cherries. Refrigerate until ready to use.

Divide dough into 3 equal pieces. Roll dough into 9-inch square. Cut into nine 3-inch square pieces. Place a heaping teaspoonful of cheese mixture in center of each square. Bring two opposite corners of dough together. Seal one open end tightly to form cones. Place on greased baking sheets. Repeat with remaining dough.

Combine egg white and 1 teaspoon sugar. Brush cones. Bake at 400°F. 15 minutes, or until done. Remove from baking sheets and place on wire racks to cool. (Makes 27 rolls.)

Freezer storage

- Freezer temperatures should be maintained at 0°F or lower.
- Foods that are purchased frozen in freezer-ready packaging should be placed directly in the freezer.
- All frozen food should be labeled and dated, with the newest packages placed in the back.
- Freezer wraps and containers should be moisture-vaporproof, odorless, tasteless, and greaseproof. They should be able to withstand tears, punctures, and freezer burn (the grayish-white or brown discoloration on the surface of foods and off-flavor caused by moisture loss).
- Suitable wrapping materials include:
 - Heavy duty aluminum foil
 - Freezer paper
 - Plastic wrap or bags
 - Oven-proof dishes
 - Glass jars equipped with screw-on caps that have built-in rubber rings for airtight, leakproof seals.
 - Plastic or metal containers of all sizes and shapes, with airtight, leakproof seals
- Solid foods such as meat, poultry or fish should be wrapped and sealed in moisture-vaporproof wrap in the following matter:
 - Freezers operate most efficiently at full capacity, but their should be sufficient air space to allow cold air to circulate.
 - Steaks, chops, or meat patties should be separated by sheets of freezer paper or foil.
 - Uncooked or cooked stuffed turkey should never be frozen. Carefully remove the stuffing from cooked poultry and freeze in separate containers.
 - Cooked foods such as casseroles, stew and soup should be cooled quickly in cold water bath and then sealed, dated and frozen.
 - Containers of solid food should be filled to the top.
 - Containers of liquids or solid foods that expand during freezing should be filled to within 1/2 to 1 inch of the top.
 - To facilitate reheating, foods can be frozen in freezer-to-oven containers as appropriate.
 - Foods such as mayonnaise and salad dressing or mixtures made with these products should not be frozen.
 - All foods should be dated before freezing. The following chart shows the maximum storage periods for maintaining high quality of properly packaged foods frozen at 0°F.



Freezer Storage Periods

Baked/Cooked Foods		
Baked pies, pastry, cookie dough	4-6 months	
Baked quick breads, partially baked rolls	6-8 months	
Casseroles, main dishes	6 months	
Fruit cakes, unfrosted cakes, cookies	9-12 months	
Leftover cooked foods, quick breads, cake batters	2 weeks	
Sandwiches	1 month	
Soups, stews	3 months	
Yeast breads, rolls	9-12 months	
Eggs		
Whites	12 months	
Whole and yolks	9 months	
Fish		
Lean (trout, haddock, salmon)	6-8 months	
Fat (scallops, halibut, whitefish)	3-4 months	
Shellfish	4-6 months	
Fruits	9-12 months	
Meat		
Bacon, frankfurters	1 month	
Beef	6-12 months	
Chops, steaks, cutlets, variety meats	3-4 months	
Cooked meats	2-3 months	
Corned beef	2 weeks	
Ground beef, lamb, veal	3-4 months	
Ground pork	1-3 months	
Ham	2 months	
Lamb (fresh)	6-9 months	
Luncheon meats	not recommended	
Meat pies (cooked)	3 months	
Pork (fresh)	3-6 months	
Prepared meat dinners	2-6 months	
Sausage, fresh pork	1-2 months	
Stews (cooked)	3-4 months	
Veal (fresh)	6-9 months	
Poultry/Game Birds		
Chicken	12 months	
Game birds	8-12 months	
Turkeys, ducks, geese	6-8 months	
Vegetables	9-12 months	

Refrigerator storage

- Refrigerator temperatures should be maintained between 34° and 40° F.
- Fresh meat and poultry should be loosely wrapped in waxed paper or aluminum foil and stored in the coldest part of the refrigerator or in a meat compartment.
- Prepackaged meats can be stored in their original wrappings.
- Giblets and necks should be removed from whole chickens and turkeys, washed and cooked within 12 hours.
- Uncooked or cooked stuffed turkey or chicken should not be refrigerated. Stuffing should be thoroughly removed and refrigerated in a separate container.
- Leftover cooked meats or meat dishes should be covered or wrapped and refrigerated immediately.
- Cheese should be refrigerated in its original wrapping until it is opened. Then it should be tightly rewrapped in moisture-vaporproof wrap (aluminum foil, plastic bags, or plastic wrap) or placed in airtight containers.
- Eggs, milk, cream, cottage cheese, ricotta cheese, yogurt, butter, margarine should be refrigerated in their original cartons. After using they should be tightly covered.
- After opening, shelf-stable products such as mayonnaise, salad dressing, jelly, jam, nuts and process cheese products in loaves and jars should be refrigerated in tightly covered containers or moisture-vaporproof wrap.
- Fresh vegetables and ripe fruits should be washed to remove soil,

then gently dried and refrigerated. Potatoes, onions and beets should not be refrigerated but kept in a cool, dry place.

- After opening, fruit and tomato juices should be stored in tightly covered containers.

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