

# Holiday Desserts

It's dessert time! This holiday calls for special dinner feasting, casual buffet entertaining and some real party time. You'll want to feature cakes & pies, cookies and other goodies made with old-fashioned love. Here are some old favorites and new ideas to help you make the Christmas spirit last. A pudding cake is made moist with sour cream and crunchy with candied fruits and nuts. The pumpkin pie has a taste of spirits and the choices include an orange ginger torte you can whip up in minutes. Enjoy!



DUNDEE PUDDING CAKE

- 1 package (2-layer size) yellow cake mix or pudding-included cake mix
- 1 package (4-serving size) vanilla flavor instant pudding and pie filling
- 1 cup (1/2 pt.) sour cream
- 1/4 cup oil
- 4 eggs
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup raisins
- 1 cup chopped mixed candied fruits
- 1/4 cups chopped almonds

Combine cake mix, pudding mix, sour cream, oil, eggs and spices in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Stir in raisins, fruits and 1 cup of the nuts. Pour into greased and floured tube pan. Sprinkle with remaining nuts. Bake at 350° for 1 hour and 15 minutes or until cake tester inserted in center comes out clean, and cake begins to pull away from sides of pan. Do not underbake. Cool in pan for 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

TEACHER'S PUMPKIN PIE

- 2 cups cooked mashed pumpkin or 1 can (1 pound)
- 1/2 cup brown sugar
- 2 teaspoons ground cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 3 slightly beaten eggs
- 1 cup light cream
- 1/4 cup Teacher's Scotch
- 1 unbaked 9-inch pastry shell
- Sweetened whipped cream

In bowl, combine pumpkin, sugar and spices. Blend in eggs, cream and Scotch. Pour into unbaked pie shell. Bake at 400° for 40 minutes or until knife inserted off-center comes out clean. Serve warm or cooled with whipped cream.

MANDARIN GINGER TORTE

- 1 package (14 1/2 oz. size) gingerbread mix
- 1 cup (one half 7-oz. jar) marshmallow creme
- 1 cup whipping cream
- 1 can (11-oz.) mandarin orange segments, drained

Prepare gingerbread as directed on package, using 8-inch layer pan. Cool. Slice gingerbread into 2 layers. Combine marshmallow creme and 2 tablespoons cream; mix until well blended. Whip remaining whipping cream until stiff. Fold into marshmallow creme mixture with oranges. Fill layers and top gingerbread with marshmallow creme mixture.



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# Corned beef surprise

One of your holiday meats can be this delicious corned beef—candied and glazed for a different kind of taste. Pineapple, cherries and spiced apricots combine to create a surprisingly delicious roasted corn beef, sure to please family and friends.

Add vegetable and a salad for a hearty meal and serve leftovers for second snacking or in a sandwich. Enjoy!

- 1 8-lb. corned beef
- 1/4 cup pineapple juice
- 1/4 cup Bacardi light rum
- 1 cup brown sugar
- 1 tablespoon mustard
- 1 tablespoon butter
- 1 tablespoon vinegar
- 1/4 teaspoon cinnamon
- 8 rings canned pineapple, for garnish
- 10 maraschino cherries, for garnish
- 12 spiced apricots, optional

In a large pot, gently boil corned beef in water to cover. Boil 4 hours, or until tender. Remove from pot, drain, place in a flat baking pan. In a mixing bowl, combine remaining ingredients except pineapple and cherries. Baste beef with syrup and bake at 325°F. for about 35 minutes. Decorate with pineapple rings and center with cherries. Baste meat every 5 minutes. Bake an additional 10 minutes. Serves 10. If desired, serve with spiced apricots.



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