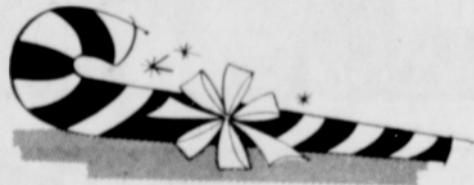


FOOD SECTION

Come Home To HERITAGE HOLIDAYS



Left to right: Pineapple-Coconut Drops (Top); Snowball Cake (Center); Chocolate Angel Pie and Coconut Lace Wafers.



PINEAPPLE-COCONUT DROPS

- 1-3/4 cups unsifted all-purpose flour
- 1 teaspoon double-acting baking powder
- 1 teaspoon salt
- 1/3 cup butter or margarine
- 2/3 cup firmly packed brown sugar
- 1/3 cup granulated sugar
- 1 egg
- 1 can (8-1/4 oz.) crushed pineapple in syrup, drained
- 1/2 teaspoon baking soda
- 1/3 cup chopped walnuts
- 1-1/3 cups (about) flaked coconut

Mix flour with baking powder and salt. Cream butter. Gradually beat in sugars and continue beating until light and fluffy. Add egg and beat well. Combine pineapple and soda; add to egg mixture. (Mixture may appear curdled.) Stir in walnuts and coconut; blend in flour mixture. Drop from teaspoon onto greased baking sheets. Garnish with halved maraschino cherries, if desired. Bake at 350° for 15 minutes, or until lightly browned. Makes about 5 dozen cookies.

COCONUT LACE WAFERS

- 1/2 cup unsifted cake flour
- 1/4 teaspoon double-acting baking powder
- 1/8 teaspoon baking soda
- 1/4 cup sugar
- 1/4 cup light molasses
- 1/4 cup butter or margarine
- 2/3 cup flaked coconut
- 2 squares semi-sweet chocolate, melted

Mix flour with baking powder and soda. Combine sugar, molasses and butter in saucepan. Bring to a full boil and cook 1 minute. Remove from heat. Add flour mixture and coconut; mix well. Drop by half teaspoonfuls onto lightly greased baking sheet. (Bake only about 9 wafers at a time for ease in handling.) Bake at 350° for 5 to 8 minutes. Cool slightly; then remove carefully from baking sheet, using a thin spatula. If wafers harden on pan, return to oven for a few minutes. Drizzle melted chocolate over cookies. Makes about 2-1/2 dozen cookies.

Note: Baked cookies may be removed carefully from baking sheet and rolled quickly while still warm over handle of wooden spoon. Cool and fill with whipped topping.

CHOCOLATE ANGEL PIE

- 2 packages (4 oz. each) sweet cooking chocolate
- 1/4 cup water
- 2 envelopes whipped topping mix
- 1 baked 9-inch Quick Coconut Crust, cooled

Heat chocolate with water in saucepan over low heat, stirring until chocolate is melted. Cool until thickened. Prepare whipped topping mix as directed on package; blend in melted chocolate. Spoon into Quick Coconut Crust and chill at least 2 hours. Garnish with additional whipped topping and chocolate curls, if desired. **Quick Coconut Crust.** Combine 1/4 cup butter or margarine, melted, and 2 cups flaked coconut. Evenly press into an ungreased 9-inch pie pan. Bake at 300° for 20 to 30 minutes, or until golden brown. Cool.

SNOWBALL CAKE

- 1 package (2-layer size) chocolate cake mix or pudding-included cake mix
- 1/2 cup raspberry jam*
- 1 container (8 oz.) frozen whipped topping, thawed
- 1-1/3 cups (about) flaked coconut

*Or use orange marmalade, or apricot or cherry preserves.

Prepare cake mix as directed on package, baking in three 8-inch layer pans at 350° for about 30 minutes. Trim 1/2-inch ring from outer edge of 2 of the layers. Assemble cake, spreading jam between layers and placing the trimmed layers or bottom and top, with the full layer in the middle. Frost with whipped topping, rounding edges to resemble the shape of a ball. Sprinkle with coconut. Store in refrigerator.

Bustling city or calm countryside — wherever you live—holidays are a time for remembering. Always, there is the haunting aroma of Christmas baking recalled from years past. Even as we welcome quick-and-easy recipes of the Eighties, there are those nostalgic ones who yearn for some semblance of made-from-scratch favorites. Welcome, then, a balance of contemporary desserts and classic desserts that have survived the decades.

SWEET CHOCOLATE WALNUT CAKE

(Not Shown)

- 1 package (4 oz.) sweet cooking chocolate
- 2-3/4 cups sifted cake flour
- 2 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 1 cup butter or margarine
- 1-2/3 cups granulated sugar
- 4 eggs yolks
- 1 teaspoon vanilla
- 1 cup milk
- 1 cup finely chopped walnuts
- 4 egg whites

- 1/2 cup butter or margarine
- 1 cup firmly packed brown sugar
- 1-1/3 cups (about) flaked coconut
- 1/3 cup light cream or half and half

Melt chocolate in saucepan over very low heat, stirring constantly; then cool. Sift flour with baking powder and salt. Cream 1 cup butter. Gradually beat in granulated sugar and continue beating until light and fluffy. Add egg yolks, one at a time, beating well after each. Blend in chocolate and vanilla. Add flour mixture alternately with milk, beginning and ending with flour mixture. Fold in nuts. Beat egg whites until stiff but not dry; fold into batter. Pour into well-greased and floured 13x9-inch pan. Bake at 350° for about 50 to 55 minutes, or until cake tester inserted into center comes out clean. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

Meanwhile, melt 1/2 cup butter in saucepan. Stir in brown sugar, coconut and cream. Mix well and let stand 5 minutes. Spread on cake; then place cake in preheated broiler and broil until bubbly and lightly browned.

COCONUT MACAROONS

(Not Shown)

- 1-1/3 cups (about) flaked coconut
- 1/3 cup sugar
- 2 tablespoons all-purpose flour
- 1/8 teaspoon salt
- 2 egg whites
- 1/2 teaspoon almond extract

Combine coconut, sugar, flour and salt in mixing bowl. Stir in egg whites and almond extract; mix well. Drop from teaspoon onto lightly greased baking sheets. Garnish with candied cherry halves, if desired. Bake at 325° for 20 to 25 minutes, or until edges of cookies are golden brown. Remove from baking sheets immediately. Makes about 1-1/2 dozen.

DOUBLE-DECK BROWNIES

(Not Shown)

- 2/3 cup unsifted all-purpose flour
- 1/2 teaspoon double-acting baking powder
- 1/4 teaspoon salt
- 1 cup sugar
- 2 eggs, well beaten
- 1/3 cup butter or shortening, melted
- 1/3 cup flaked coconut
- 1/2 teaspoon almond extract
- 1-1/2 squares unsweetened chocolate, melted

Mix flour with baking powder and salt. Gradually add sugar to eggs, beating thoroughly. Blend in butter. Add flour mixture and mix well. Pour 1/2 cup of batter into a small bowl; stir in coconut and almond extract. Add chocolate to remaining batter and spread evenly in greased 8-inch square pan. Drop coconut batter by teaspoonfuls over chocolate batter in pan; then spread carefully to form a thin even layer. Bake at 350° for 30 to 35 minutes, or until lightly browned. Cool in pan on rack. Cut in bars or squares. Makes about 20.

