

A colorful appetizer tray, designed to add a happy note to your holiday dinner, features a Baby Gouda cheese with its red wax coat cut in petals to resemble a poinsettia.

Two Teatime Cupcakes for Party Fare

Informal teatime entertaining is a gay part of the holiday activities. Pretty poinsettia cupcakes, dressed to fit the season, are ideal for such special entertaining and can be ready and waiting for those unexpected friends who drop by to wish you a happy New Year.

Of course, traditional holiday baking brings forth many favorite cake recipes calling for both conventional and quick-mix methods of mixing.

In keeping with seasonal eating, you'll probably want to bake delicious Cranberry cup-

cakes, but if your family prefers them fruit and nut-filled, these will be equally as good. Both cranberry and fruit cupcakes will stay moist when baked a day or so ahead and stored in a covered cake container.

Give your festive teacakes a professional look with an easy confectioner's sugar frosting decorated with gay poinsettias. The poinsettias may be made with red maraschino cherry slices arranged to form petals, and tiny silver dragees, the little silver balls used for cake decorating, arranged to make up the center stems.

Here are large recipes for cranberry cupcakes and frosty date cupcakes that make mighty good feasting, cut down recipes if fewer are wanted.

- CRANBERRY CUPCAKES**
- 1/2 cup shortening
 - 1 cup brown sugar, packed
 - 2 eggs
 - 3 cups sifted cake flour
 - 1 teaspoon soda
 - 1/4 teaspoon cinnamon
 - 1/4 teaspoon nutmeg
 - 1 teaspoon salt
 - 1/2 cup sour milk or buttermilk
 - 1 1/2 cups whole cranberry sauce
 - 1 tablespoon lemon juice
 - 1 cup chopped nuts
- Cream shortening and brown sugar. Add eggs and mix well. Sift dry ingredients together and add alternately with the sour milk. Add cranberry sauce, lemon juice and nuts. Blend thoroughly. Rub muffin pans with shortening or use paper liners. Fill about 3/4 full. Bake in a moderate oven (350 degrees) for 20 minutes. Makes 36 medium cupcakes.
- FROSTY DATE CUPCAKES**
- 2 tablespoons shortening
 - 1 cup chopped dates
 - 1 cup boiling water
 - 1/2 teaspoon salt
 - 1 cup sugar
 - 1 egg, beaten
 - 1 1/2 cups sifted all-purpose flour
 - 1 teaspoon soda
 - 1 teaspoon vanilla

Serve the famous noodle that won't slide off the fork!

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AT YOUR GROCERS

- 1/2 cup chopped nuts
 - Topping:
 - 2 tablespoons shortening
 - 1/4 cup flour
 - 1/4 cup sugar
 - 1/2 cup chopped nuts
- Mix shortening, dates, and boiling water. Add salt, sugar, and egg. Sift flour and soda together. Add to date mixture. Rub well. Add vanilla and nuts. Rub muffin pans with shortening or use fluted paper liners. Fill muffin pans 3/4 full. Cover batter with topping, made by blending shortening with flour, sugar, and nuts. Bake in moderate oven (350 degrees) 25 minutes. Makes 24 medium cupcakes.

THAT'S IT

For weight-watchers: a medium-sized banana contains about 95 calories.

Chocolaty Taste In Brownie Pie

Chocolate flavors this rich pie, good for special occasions.

CHOCOLATE BROWNIE PIE

- 2 squares unsweetened chocolate (2 ounces)
- 2 tablespoons butter
- 3 large eggs
- 1/2 cup sugar
- 1/4 cup dark corn syrup
- 1/4 cup pecan halves (or other nuts)
- 1 unbaked single-crust pastry

Heat oven to 375° (moderate). Melt chocolate and butter over hot water, remove from heat. Beat thoroughly the eggs, sugar, chocolate mixture and corn syrup. Mix in pecans.

Pour filling into pastry-lined 9-inch pie pan. Bake 40 to 50 minutes just until set. Serve slightly warm or cold garnished with ice cream or whipped cream.

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Sausage, Apples Combine Well

Probably no meat deserves a fruit accompaniment as much as pork. And since pork is high on the plentiful foods list, now is the time to try this new recipe which features bulk pork sausage and apples. The sausage is combined with ground beef and seasonings and formed into patties. Then arrange sandwich fashion in a shallow pan with slices of apple between each patty. Bake 35 minutes and serve as a delicious supper dish on one of these first really cold days.

- SAUSAGE AND APPLE STACKS**
- 1 1/2 cups Krumbles (whole wheat shreds)
 - 1/2 cup milk
 - 1 egg, slightly beaten
 - 1/2 pound ground raw beef
 - 1/2 pound bulk pork sausage
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
 - 2 tablespoons minced onions
 - 2 medium apples

Combine Krumbles, milk and egg; let stand until most of moisture is taken up. Add meats, seasoning and onions; mix thoroughly. Divide mixture into 12 equal portions and form into thin patties.

Pare, core and slice apples crosswise. Place apple slice between two patties and press together. Arrange in shallow pan. Bake in moderate oven (375°) 30-35 minutes or until meat is done and apple is tender. Yield: 6 servings.

Drop Cookies Have Mincemeat Flavor

Drop cookies, always a popular sweet for meals or in-between, here take mincemeat as a flavor.

MINCMEAT DROP COOKIES

- 3/4 cup shortening
- 1 1/2 cups sugar
- 3 eggs
- 3 cups sifted flour
- 1 teaspoon soda
- 1/4 teaspoon salt
- 1 cup Mincemeat
- 1 cup chopped walnuts

Cream sugar and shortening thoroughly. Add eggs and beat well. Sift dry ingredients. Add one-half to creamed mixture. Add Mincemeat. Stir until blended. Add nuts and remaining flour mixture; mix well. Drop from teaspoon onto greased cookie sheet. Bake in moderate oven 350 deg. 15 minutes. Makes four dozen.

ZESTY FLAVOR
Making sugar cookies for small fry, add grated orange rind to the cookie dough for good flavor.

COME AGAIN
You can reheat cooked rice by covering it with water, bringing it just to a boil, and draining it well.

HANDY TONGS
Kitchen tongs turn bacon slices and sausage links nicely. Keep the tongs handy!

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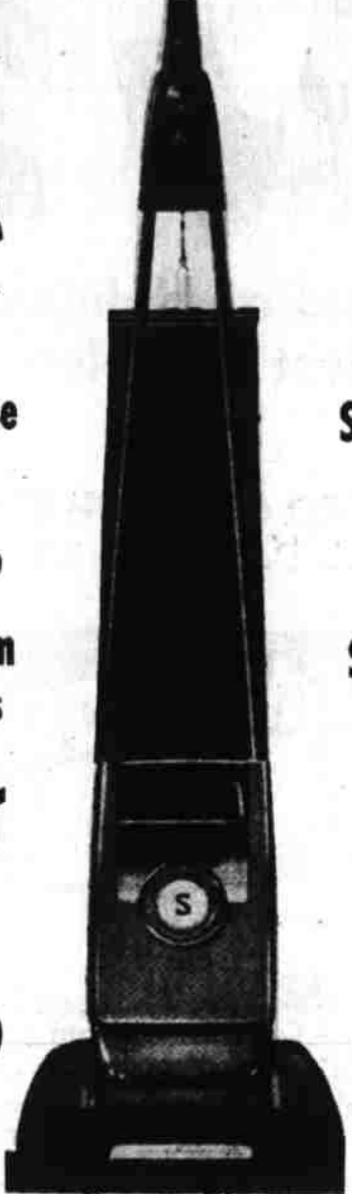


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