

Glorify Yule Fruit Cake



Christmas Fruit Cake—With varied sauces—

(AP Newsfeature)
This year try a new holiday dessert. Serve your Christmas fruit cake with a wonderful array of sauces. You can make both the cake and the sauces well in advance—they'll keep beautifully for several weeks.

Both the cake and the sauces are perfect for gifts. The cake may be baked in aluminum foil containers and then simply wrapped with ribbon. The sauces can be packed in covered containers—the latter to double for refrigerator jars later on.

CHRISTMAS FRUIT CAKE

Ingredients: 1 cup mincemeat, 3 medium-sized apples (peeled and cored), 1 cup raisins, 1/2 cup candied cherries, 2 ounces citron, 1 cup orange juice, 2 cups sifted all-purpose flour, 1 teaspoon baking powder, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1 teaspoon ginger, 1/2 teaspoon nutmeg, 1 cup sugar, 2 eggs (well beaten), 1/2 cup molasses, 1/2 cup butter or vitaminized margarine (melted), 2 teaspoons sherry flavoring, 2 teaspoons brandy flavoring.

Method: Put mincemeat, apples, raisins, cherries, and citron through a coarse grinder and stir in 1/2 cup of the orange juice. Mix and sift the flour, baking powder, salt, cinnamon, ginger, nutmeg and sugar. Mix the eggs and molasses together; heat the remaining 1/2 cup orange juice and add; gradually beat in the melted butter or margarine. Add sifted dry ingredients and stir until smooth. Fold in fruit and flavorings. Pour into 2 well-greased glass or metal 1-quart size loaf or round pans. Bake in a moderate (350-F.) oven for 1 1/2 to 2 hours.

ORANGE CITRUS SAUCE

Ingredients: 2 tablespoons butter or vitaminized margarine, 1 cup confectioners' sugar, 2 tablespoons finely chopped citron, 1 tablespoon orange juice, 1/4 teaspoon orange flavoring, dash of salt.

Method: Cream the butter or margarine; gradually blend in the sugar; add the citron, orange juice, flavoring and salt and mix well.

HOLIDAY SAUCE

Ingredients: 2 tablespoons butter or vitaminized margarine, 1

cup confectioners' sugar, 2 tablespoons brandy flavoring, dash of salt.

Method: Cream butter or margarine; gradually blend in sugar, flavoring, and salt and beat well.

CARAMEL WALNUT SAUCE

Ingredients: 1 1/2 cups sugar, 1/2 cup butter or vitaminized margarine (melted), dash of salt, 1/4 cup finely chopped walnut meats.

Method: Stir sugar in saucepan over low heat until melted; add butter or margarine and salt, and stir in walnuts.

Holiday Bells

Luscious ham, scored and spiced and baked until it is just about the best tasting dish in town, is a good idea for Christmas dinner. Jelly-glaze so that each little square sparkles with crispness. Garnish with sprig of holly and candle made from green pepper, berries, and cream cheese. Surround with tart and tangy cranberry sauce bells, topped with cream cheese bow.

Spiced Cranberry Bells

Ingredients: 4 cups fresh cranberries, 2 cups water, 2 cups sugar, 1/4 teaspoon cinnamon, 2 tablespoons gelatin, 1/2 cup cold water or orange juice.

Combine cranberries, water, sugar and cinnamon. Cook about 15 minutes, or until all the berries pop and mixture begins to thicken. Add gelatin softened in cold water or orange juice, and

For Quick Meal Bake Waffles

When you're having a wonderful time with the merry flurry of Christmas preparations—shopping and making and wrapping gifts—don't you often wish you didn't have to take out so much time for the tedious job of fixing meals? But, after all, the family still gets hungry and you just have to do something about filling them up.

And that, my busy friends, is just the time to put your waffle baker to work. Waffles, you know, are grand filler-uppers and so quick and easy to make when you use waffle mix.

If your hungry horde thinks plain waffles and syrup are strictly a breakfast dish, there are ever so many ways to fancy them up for dinner. Ever try them with a topping of creamed chipped beef? U-m-m-m, good! Another of our favorite cold weather specialties is Corn Waffles. Just add 1/2 to 1 cup of drained, canned corn and about 1/4 cup chopped green pepper to regulate batter made with mix.

Or maybe you'd like to serve waffles for dessert. Then we suggest spicy Apple Waffles dusted with powdered sugar. Add 1/4 teaspoon cinnamon, 1/2 teaspoon nutmeg, 1 cup chopped apples, 1/2 cup chopped nuts to the batter. Bake them at the last minute and serve hot so the powdered sugar dusting melts a bit.

Another dessert idea is to put a scoop of ice cream atop each tender-crisp waffle and pour lots of butterscotch or chocolate sauce over all.

Egg sandwiches for school lunchboxes may be varied a number of ways. Add a few tablespoons of crumbled crisp bacon to the chopped hard-cooked egg and salad dressing to moisten. Or spread the sandwich bread with deviled ham before topping with the egg mixture.

stir until dissolved. Rinse small molds or custard cups in cold water and fill with cranberry mixture. Chill until firm. Unmold and top with garnish of cream cheese put through pastry tube.

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Glenn Woody, Ph. 3-5110

A HOLIDAY TRADITION

Christmas Cookies Enjoyed

Holiday cookies are a tradition — because they're so delightful to serve when guests drop in, and so perfect for "extra" gifts. Possibly you would make more cookies for the holidays if you realized how easy it is to make them, if you have a few really good recipes. By using a good basic recipe and changing it with different decorations and different flavors and colors, you can turn out ever so many cookies — with much less trouble.

Be sure you use good ingredients — fresh dairy products, the very best flavorings and colorings, nice fresh nuts and fruits.

Probably you don't need to be reminded that accurate measurements mean better baking. Your chances of success are improved, and your chances of failures cut practically to nothing, if you choose a good basic recipe and follow the measuring and mixing directions carefully. Don't trust your memory on recipes for holiday cookies — or any cookies. Unless you use a recipe almost every day, you can easily forget one of the ingredients, or put the recipe together in the wrong order.

So — don't change the method or leave out ingredients. Get the fun of creating something new by the decorations and col-

ors and flavors you use in the holiday cookies recipe you choose. Use unusual shapes like trees and stars and wreaths and bells and crescents. Here are just a few suggestions for your holiday cookies:

CHRISTMAS TREES
Sprinkle with green sugar crystals before baking, with a few mixed colored candies to resemble tree ornaments.

WREATHS
Sprinkle with green sugar crystals and decorate with any of the following: Red sugar, sil-

ver candy shot, pieces of candied cherry for berries and citron for leaves. Do this before baking.

CHRISTMAS TREES
Frost after baking, with white icing. Then decorate with green sugar and vari-colored candies to resemble tree balls.

STARS
Frost with white icing, then sprinkle with pink or yellow sugar. Make a candle in center of star using red for flame, green for candle and mixed colors for candle holder.

WREATHS
Frost with white icing, then sprinkle with green sugar crystals. Make a bow with pieces of candied cherry. Or frost with

green icing, and make a bow of holly berries and pieces of candied cherry or red icing.

TO COLOR CITRON

Soak slices of citron in small amount of water with green vegetable color added. When desired green shade is obtained, dry

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