



Quick, Delicious Candies

By ZOLA VINCENT
(Food Writer)

Here is a short cut holiday fudge recipe with only three ingredients in it for the smoothest, most delicious fudge. Children and mothers who have had sad experiences making fudge, will welcome this recipe. It produces perfect fudge every time. And it can make wonderful variations as shown in the picture. Uses packaged chocolate morsels. For giving, this fudge assortment can be packaged in almost any kitchen utensil, dish or glassware; or in toys of the wheelbarrow, wagon or other hollowed-out variety. Let the children figure it out; they'll have more and better ideas than the grown-ups.

Holiday Fudge
2 packages semi-sweet chocolate
¾ cup sweetened condensed milk
1 teaspoon vanilla

Note that this is sweetened condensed milk; not to be confused with evaporated milk. Melt chocolate morsels in top of double boiler. Remove from heat. Stir in milk and vanilla and mix until mixture is well blended. Turn into pan or shape in desired form. Allow to stand several hours. Will make approximately 1¼ pounds. Variations:
Chocolate Squares
Turn mixture into 8-inch square pan. Sprinkle with chopped nuts, press lightly. Cut into squares.

Coconut Balls
Shape into ¾-inch balls, then roll in coconut.

Walnut Patties
Shape into ¾-inch balls and press walnut or pecan halves in center.

Pralines
Measure 1 standard tablespoon of mixture. Place on waxed paper. Use another piece of waxed paper to place on top of pralines. Press with bottom of water glass to make 2-inch circles. Press pecan or walnut halves in surface.

Chocolate Nut Roll
Add ½ cup coarsely ground chopped nuts to mixture. Divide mixture in half. Make two rolls about 1½ inches in diameter. Lightly press roll into chopped nuts so that area is

Fruit Bars For Holiday Time Tasty

Easy to make, easy to eat, this recipe is baked in an 8 x 8-inch pan, then after cooling, bars are cut to please your fancy. Dates are plentiful and luscious. Fine for family and for holiday giving to favorite folks.

- Holiday Fruit Bars**
1 cup dates, cut
¼ cup vinegar
¼ cup water
1 tablespoon lemon juice
1 cup enriched flour
1 cup brown sugar, firmly packed
½ teaspoon salt
½ cup margarine or other shortening
1½ cups rolled oats
3 tablespoons milk
1 tablespoon grated lemon peel

Cook dates, sugar and water until thick. Add lemon juice and cool. Sift flour with brown sugar and salt. Cut in shortening until mixture resembles meal. Add rolled oats and mix well. Add milk and blend. Pack ½ of the mixture into 8 x 8-inch greased pan. Spread date mixture on top; then finish with layer of flour mixture. Bake at 350 degrees 40 minutes. Cool. Cut in bars. You'll get 32 bars if you cut them 1 x 2 inches.

Baked Cider Pudding Proves Delicious

Flavor and texture surprise! Heated cider is poured slowly over the cake when it comes from the oven. Garnish with peeled, chopped almonds and serve hot or cold, with or without whipping cream.

- Baked Cider Pudding**
¾ cup diced bread crumbs
¾ cup sugar
½ cup shelled almonds
4 eggs
½ teaspoon cinnamon
1 teaspoon angostura bitters
1 cup cider
- Put almonds and dried bread crumbs (no crusts) through food grinder. Cream egg yolks and sugar until light and fluffy. Add angostura bitters, cinnamon, almonds and bread crumbs; fold in the stiffly beaten egg whites. Bake in a well-buttered spring form, 30 to 40 minutes in moderate oven, 350 degrees. Heat cider and pour slowly over cake as soon as it comes from oven. Garnish with peeled, chopped almonds or other favored nuts. Makes 6 generous servings.

covered. Allow to stand several hours; slice each roll in approximately 16 slices.

Cornbread With Leftovers Good

Making leftovers taste good as new takes all your skill as a cook—and it's hardest of all when everyone's tired of that turkey that seems to last forever! But it's surprising how welcome leftover turkey—or, for that matter, chicken or ham—can be when you serve it in individual corn bread shortcakes.

They're made without nonfat dry milk and there's no trick to making them with dry milk, since you mix it with the other dry ingredients, then add water later.

- Corn Bread Shortcakes**
1 cup sifted, all-purpose flour
1 cup corn meal
4 teaspoons baking powder
2 tablespoons sugar
1 teaspoon salt
½ cup nonfat dry milk
1 cup water
¼ cup soft shortening
1 unbeaten egg
- Sift together flour, corn meal, baking powder, sugar, salt and dry milk into a 2-quart bowl. Add water, shortening and egg. Beat hard with spoon or with rotary beater until well mixed. Pour batter into a greased 8-inch square baking pan. Bake on rack slightly above center in a 425 oven, (very hot), until brown or about 20 minutes. Cut into four squares. Split squares of hot corn bread. Serve with creamed turkey (see below).

- Creamed Turkey**
3 tablespoons butter or margarine
3 tablespoons nonfat dry milk
2 tablespoons flour
¼ teaspoon salt
few grains pepper
¾ cup water
1 cup cut-up boned turkey, cooked or canned.
- Melt butter or margarine in a 1½-quart saucepan. Remove from heat and stir in thoroughly a mixture of dry milk, flour, salt and pepper. Stir in water gradually. Heat quickly to boiling. Reduce heat and cook slowly for 2 minutes, stirring all the time. Add turkey and heat until steaming hot. Serve hot between and on top of split squares of hot corn bread. Makes 4 servings.
- Serve corn bread shortcake with hot buttered peas and jellied cranberry sauce.



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