

(Continued)

Tomini Gongs



A ginger cookie that's as gay as a Happy Holiday; a complement to your most festive dessert.

- 2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon mace
- 1 cup butter
- 1 cup firmly packed brown sugar
- 1 egg, well beaten (until thick and piled softly)
- 1/4 cup dark molasses
- Sugar

1. Sift together the flour, baking powder, baking soda, salt, cinnamon, ginger, cloves, and mace. Set aside.
 2. Cream butter until softened. Add brown sugar gradually, creaming until fluffy after each addition.
 3. Add egg in thirds, beating thoroughly after each addition. Blend in the molasses.
 4. Mixing until well blended after each addition, add dry ingredients in fourths to creamed mixture. Chill dough in refrigerator .3 hrs.
 5. Shape dough into 1-in. balls; dip in sugar. Space about 2 in. apart on cookie sheets.
 6. Bake at 350°F 10 to 15 min. Remove cookies to cooling racks.
- About 6 doz. cookies

A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader

Mrs. Irene L. Smith, 124 Bert Drive, Fort Myers, Fla.

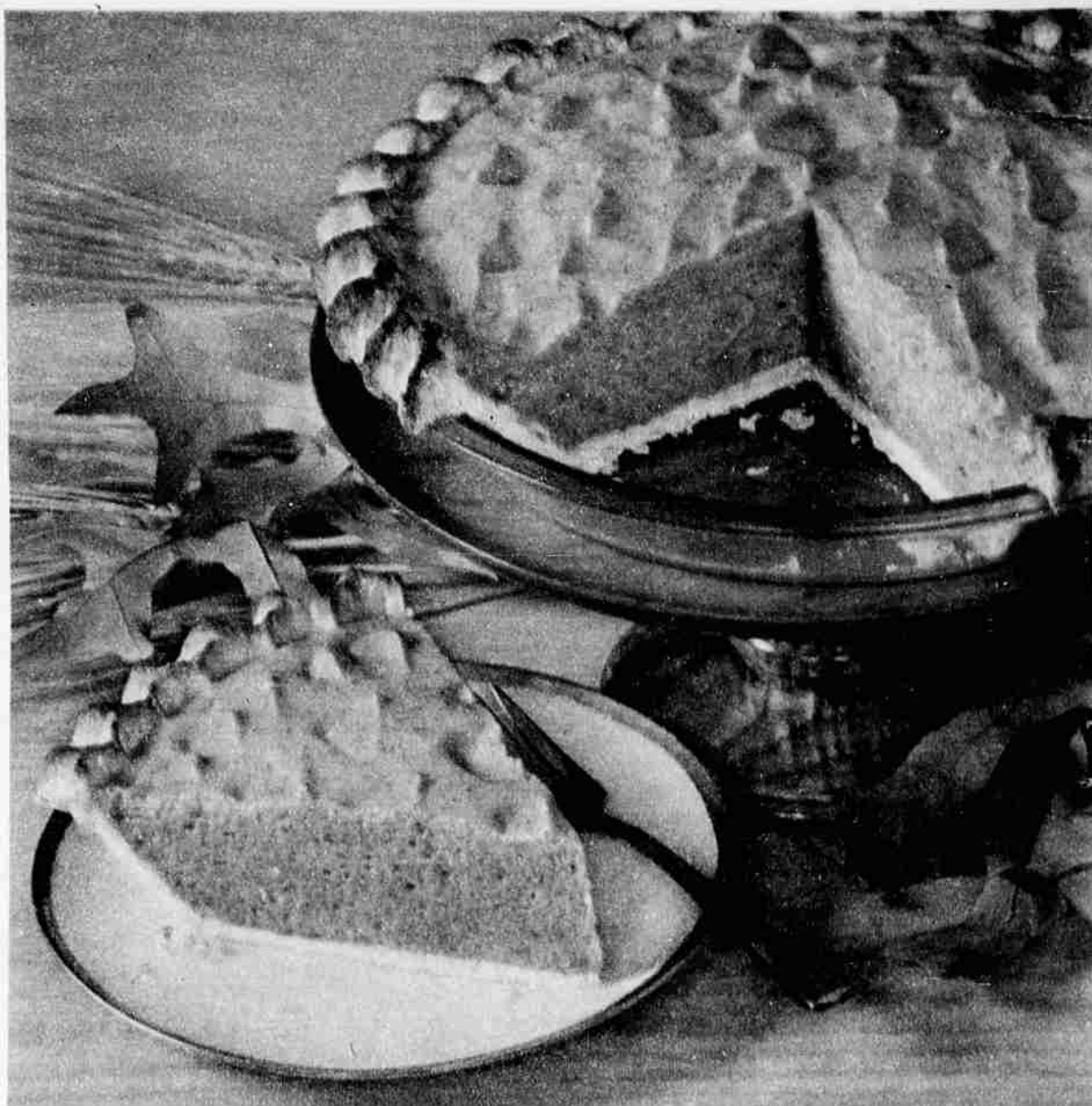
Mrs. Smith suggests a mocha frosting for this scrumptious

Spice Cake



- 2 cups sifted flour
- 2 tablespoons cocoa
- 2 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 3/4 teaspoon ground allspice
- 3/4 cup butter
- 1 teaspoon vanilla extract
- 1 1/4 cups sugar
- 4 egg yolks, well beaten (until thick and lemon-colored)
- 3/4 cup milk
- 4 egg whites
- 1/2 cup sugar

1. Grease bottoms only of two 9-in. round layer cake pans. Line with waxed paper cut to fit bottom; grease waxed paper.
 2. Sift together flour, cocoa, baking powder, salt, cinnamon, ginger, and allspice. Set aside.
 3. Cream butter and vanilla extract together until butter is softened. Add the 1 1/4 cups sugar gradually, creaming until fluffy after each addition.
 4. Add egg yolks in thirds, beating thoroughly after each addition.
 5. Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat).
 6. Beat egg whites until frothy. Add 1/2 cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Carefully spread beaten egg whites over batter and gently fold together. Turn batter into pans.
 7. Bake at 350°F 40 min., or until a cake tester or wooden pick comes out clean when inserted in center of layer, or until cake surface springs back when lightly touched at center.
 8. Remove from oven. Cool 10 min. in pans on cooling racks. Loosen cake layers; remove to cooling racks; peel off waxed paper; cool top side up.
- Two 9-in. round cake layers



The lightest Pumpkin Pie ever- yours because you can whip Carnation Instant!

Traditional dessert the *modern* way. New kind of pumpkin pie, with new tender texture far lighter than the most delicate whipped-cream chiffon pie! The secret? It's made with *whipped* calorie-light new Carnation Instant! Carnation is the "Magic Crystals" Instant. "Magic Crystals" that burst into refreshing light flavor, delicious for drinking. Or for cooking, baking—no special recipes needed. Or *whipped*, to use in place of whipped cream in any recipe. Light in calories, yet rich in all the natural protein, B-vitamins and calcium of fresh whole milk!

For drinking, cooking, baking, whipping—
SAVE ALL 4 WAYS WITH "MAGIC CRYSTALS"



Convenient 3-Qt. and Economical 8-Qt. Sizes

RECIPE

- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 2 tablespoons (2 envelopes) unflavored gelatin
- 3/4 cup liquid CARNATION INSTANT (mixed according to package directions)
- 2 eggs
- 1 1/2 cups canned pumpkin
- 2 1/2 cups whipped CARNATION INSTANT*
- 9-inch crumb or baked pie shell

"MAGIC CRYSTALS" PUMPKIN PIE

(Makes 9-inch single crust pie)

Mix sugar, salt, spices and gelatin together in saucepan. Stir in liquid Carnation Instant, eggs and pumpkin. Stir over medium heat until mixture begins to boil (5-6 minutes). Chill until mixture thickens and mounds when dropped from spoon. Fold in *whipped* Carnation Instant. Spoon into shell. Chill 2-3 hours.



*HOW TO WHIP CARNATION INSTANT:

(About 2 1/2 cups)

1. Mix 1/2 cup Carnation Instant Nonfat Dry Milk "Magic Crystals" with 1/2 cup ice water.
2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice.
3. Beat while gradually adding 1/4 cup sugar until stiff peaks form (3-4 minutes longer). (Whipping directions also on package)