



A Sweet Start

TO THE NEW YEAR

—with some choice suggestions for the sweet on your party menu.

Hot Spicy Punch

- 1/2 cup light corn sirup
- 1 12-oz. can apricot nectar
- 12 whole cloves
- 2 sticks cinnamon, broken
- 3 to 4 cups apple cider
- 2 1/2 tablespoons lemon juice
- 4 teaspoons butter

1. Mix together in a saucepan the corn sirup, apricot nectar, cloves, cinnamon, and apple cider. Bring to boiling and simmer 10 to 15 min.
2. Remove from heat and stir in the lemon juice. Strain. Add butter and serve piping hot. If desired, additional cinnamon sticks may be placed in cups for use as individual stirrers. About 1 qt. punch

Candied Fruit 'N Almond Pie

GOOD FOR FREEZING

Pastry for 1-crust 8-in. pie (your favorite recipe or a prepared mix)

- 1 cup (about 8 oz.) diced assorted candied fruits
- 2/3 cup (about 3 oz.) coarsely chopped, toasted blanched almonds
- 1/4 cup golden raisins
- 1 tablespoon flour
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground cloves
- 2 eggs
- 1 cup light corn sirup
- 1/2 cup firmly packed brown sugar
- 1 teaspoon grated orange peel (citrus peel is grated through colored part only; white part is bitter)
- 1 teaspoon grated lemon peel
- 2 tablespoons butter or margarine, melted
- 1/4 cup apple cider

1. Prepare pastry shell but do not bake.
2. Mix together the flour, salt, cinnamon, nutmeg, and cloves. Mix in the candied fruits, almonds, and raisins. Set aside.
3. Beat eggs slightly, mix in corn sirup, brown sugar, orange and lemon peels, melted butter, and apple cider. Stir in the fruit-nut mixture. Pour into pastry shell.
4. Bake at 400°F 15 min. Reduce heat to 350°F and bake 40 min. longer. Cool on cooling rack. One 8-in. pie



Here are the makings of a gay, informal evening—your guests will enjoy bringing their favorite goodies. Be sure they're easily transportable—like the pie, or the punch which may be bottled and reheated.

Boysenberry Ice

GOOD FOR FREEZING

If you've a secret reserve of the cookies or fruitcake suggested by recent Family Weekly recipes, they'll go wonderfully well with this colorful Boysenberry Ice.

- 2 1-lb. cans boysenberries, drained (reserve syrup)
- 1/4 cup cold water
- 2 teaspoons unflavored gelatin
- 1/2 cup water
- 1/2 cup sugar
- 1 tablespoon lemon juice

1. Set refrigerator control for coldest operating temperature.

2. Force drained boysenberries through a fine sieve. Set aside.
3. Pour cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
4. Heat together 1 1/2 cups of the reserved sirup and the 1/2 cup water until very hot. Remove from heat and immediately stir in the softened gelatin until it is completely dissolved. Add sugar, stirring until sugar is dissolved. Blend in the boysenberries and the lemon juice. Cool.
5. When cooled, pour into a 1-qt. refrigerator tray. Freeze until firm (3 to 4 hrs.), stirring 2 or 3 times. Serve in chilled sherbet glasses. About 1 qt. ice

Boysenberry Crème

Follow recipe for Boysenberry Ice. Set a large bowl, a medium-size bowl, and a beater in refrigerator to chill. Chill boysenberry mixture until mushy. Pour 1/2 cup icy cold water into the medium-size chilled bowl. Mix in 1/2 cup nonfat dry milk solids. Using chilled beater, beat until mixture stands in stiff peaks when beater is slowly lifted upright. Blend in 2 teaspoons lemon juice. Turn the mushy boysenberry mixture into the large chilled bowl and beat until smooth. Fold in the whipped nonfat dry milk solids. Return mixture to refrigerator trays and freeze until firm. About 1 1/2 qts.