

## Peppermint Confections

TO PREPARE: 10 MIN. TO BAKE: 9 MIN.

- 2 tablespoons crushed peppermint stick candy
- 1/4 cup hydrogenated vegetable shortening or all-purpose shortening
- 1/2 teaspoon vanilla extract
- 1 egg yolk
- 1 9-oz. pkg. chocolate fudge cake mix
- Instant sweet-cocoa mix

1. Blend together the shortening and vanilla extract. Add egg yolk and beat well. Mix in the crushed candy and cake mix until completely blended. Dough will be crumbly.
2. Shape into balls of about 1-in. diameter and place about 2 in. apart on baking sheets.
3. Bake at 350°F about 9 min., or until almost no impression remains when confection is touched lightly with finger tip.
4. Carefully remove confections to cooling racks and sprinkle with the cocoa mix. About 2 doz. Peppermint Confections

## SPREADS FOR CANAPÉS

These canapés go especially well with chilled punch. Toast thin slices of bread on one side only. Trim crusts and cut bread into interesting shapes. Spread untoasted sides lightly with softened butter, then with desired mixture.

### Zippy Cheese Spread

TO PREPARE: 6 MIN.

- 1 5-oz. jar process cheese spread with relish
- 1 5-oz. jar process cheese spread with bacon
- 2 teaspoons grated onion
- 1/8 teaspoon dry mustard
- 2 drops Tabasco
- Pimiento-stuffed olive slices or pimiento strips

1. Put cheese spreads, onion, mustard, and Tabasco into a bowl. Beat with electric mixer on low speed until blended; then beat at high speed until fluffy, about 2 min. Spread on buttered-bread base, garnish with olive slices or pimiento.
2. Set temperature control of range at Broil (500°F or higher). Arrange canapés on broiler rack and put into broiler with tops 3 in. from source of heat. Broil 2 to 3 min., or until cheese is tinged with brown. Serve hot. About 1 1/2 cups spread

### Tomato-Olive Spread

TO PREPARE: 10 MIN.

- 1 medium-size ripe tomato
- 8 oz. cream cheese, softened
- 2 tablespoons chopped ripe olives
- 1 teaspoon finely chopped chives
- 1/2 teaspoon salt
- 1/4 teaspoon Accent
- 2 drops Tabasco

1. Rinse, peel, and cut tomato into pieces. Drain tomato pieces on absorbent paper.
2. Put tomato pieces into a bowl. Mash with a spoon or fork. Blend in the cream cheese, olives, chives, salt, Accent, and Tabasco. Chill. Garnish canapés with additional chopped ripe olives. About 1 1/2 cups spread

### Herb-Parsley Butter

TO PREPARE: 10 MIN.

- 3/4 cup finely cut parsley
- 3/4 cup firm butter
- 1/4 teaspoon onion salt
- 2 teaspoons crushed basil
- Chopped salted pecans

- Put butter and onion salt into a bowl. Beat with electric mixer on high speed just until butter is whipped. Add the parsley and basil and beat at high speed just until blended. Sprinkle canapés with the pecans. About 1 cup butter

### Parsley Butter

- Follow recipe for Herb-Parsley Butter. Substitute 3/4 teaspoon seasoned salt for the onion salt. Omit basil.



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