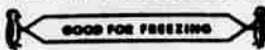


Mom's Sultanas



TO PREPARE: 15 MIN.
TO BAKE: 12-15 MIN.

- 1 cup sifted flour
- ¼ teaspoon baking powder
- ⅛ teaspoon baking soda
- ⅛ teaspoon salt
- 1 cup uncooked rolled oats
- 2 teaspoons grated lemon peel
(grated through color only)
- ½ cup butter or margarine
- ½ cup sugar
- 1 egg, well beaten (until thick and piled softly)
- 2 tablespoons lemon juice
- ½ cup (about 3 oz.) golden raisins

1. Lightly grease cookie sheets.
2. Sift together the flour, baking powder, baking soda, and salt. Mix in the rolled oats. Set aside.
3. Cream together the butter and lemon peel until butter is softened. Add sugar

gradually, creaming until fluffy after each addition.

4. Add beaten egg in thirds, beating thoroughly after each addition.
5. Mixing until well blended after each addition, add dry ingredients in thirds to creamed mixture. After first addition of dry ingredients, blend in the lemon juice. Finally, mix in the raisins.
6. Drop by teaspoonfuls about 2 in. apart onto cookie sheets.
7. Bake at 375°F 12 to 15 min. Remove cookies to cooling racks. If desired, spread cookies lightly with a delicately flavored lemon-butter frosting.

About 4 doz. cookies

Orange Sultanas

Follow recipe for Mom's Sultanas. Substitute 4 teaspoons undiluted frozen orange juice concentrate, thawed, and 2 teaspoons water for the lemon juice and 2 teaspoons grated orange peel for the grated lemon peel.

California Fruit-Nut Bread

TO PREPARE: 25 MIN.

- 2½ cups sifted flour
- ¾ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 medium-size orange
- 1 cup (about 7 oz.) pitted dates
- ½ cup (about 2 oz.) walnuts
- Buttermilk
- 1 egg, well beaten (until thick and piled softly)
- 3 tablespoons butter, melted and cooled

1. Grease bottom only of a 9½x5¼x2¾-in. loaf pan; line with waxed paper cut to fit bottom; grease waxed paper.
2. Sift together into a large bowl: flour, sugar, baking powder, baking soda, and salt. Set aside.
3. Rinse the orange; cut into eight sections; remove any seeds. Force orange sections (peel and pulp), dates, and nuts through the medium blade of a food

TO BAKE: 1 HR. 15 MIN.

- chopper, reserving juice. Add enough buttermilk to juice to make 1 cup liquid.
4. Mix together with rotary beater: beaten egg, melted butter, and orange juice-buttermilk mixture.
 5. Make a well in center of dry ingredients; all at one time, add the liquid ingredients and orange-date mixture. Beat until blended. Turn into the pan and spread to corners.
 6. Bake at 350°F about 1¼ hrs., or until a cake tester or wooden pick comes out clean when inserted in center, or surface springs back when lightly touched.
 7. Remove from oven. Cool 10 min. in pan on cooling rack. To loosen from pan, run a spatula gently around sides. Cover with a cooling rack; invert bread and remove pan. Immediately peel off waxed paper and turn top-side up. Cool completely. Store overnight, wrapped tightly in moisture-vapor-proof material.

1 loaf bread

NEW! HEAVENLY RICE PUDDING!

Bright new flavor...heavenly light...wonderfully easy!

RECIPE:

HEAVENLY RICE PUDDING

(Makes 6 servings)

- | | |
|---|---|
| 1½ cups cold cooked rice | ¼ cup chopped nuts |
| 1½ cups diced marshmallows OR
1 cup coconut | ⅔ cup (small can) undiluted
CARNATION EVAPORATED
MILK |
| ½ cup well-drained canned
crushed pineapple | 2 tablespoons lemon juice |
| ¼ cup well-drained chopped
maraschino cherries | ½ cup sifted confectioners
sugar |

Mix rice, marshmallows (or coconut), pineapple, cherries and nuts in bowl. Chill Carnation in refrigerator tray until soft crystals form around edges of tray (15-20 minutes). Whip until stiff (about 1 minute). Add lemon juice and whip very stiff (about 2 minutes longer). Beat in sugar. Fold whipped Carnation into rice mixture. Spoon into serving dishes.

THE SECRET IS CARNATION—THE MILK THAT WHIPS!

No other form of milk will do — because Carnation is twice as rich as ordinary milk. It's the milk that whips. And whipped Carnation is the secret of this glamorous new kind of rice pudding. Why not treat your family to Heavenly Rice Pudding today — made the easy Carnation way!

