



Let this be your
(easy) holiday triumph!

New! Heavenly Cranberry Pie

Smoother, lighter, creamier made with

Evaporated Milk

HEAVENLY CRANBERRY PIE (8 to 10 servings)

1 baked 10" Meringue shell	1 cup boiling water	3 tablespoons lemon juice
1 package strawberry flavored gelatin	1 can jellied cranberry sauce (1 pound)	1 cup Evaporated Milk, chilled icy cold

Place gelatin in mixing bowl. Add boiling water, stir until completely dissolved. Mash cranberry sauce, with fork, add to dissolved gelatin with lemon juice. Chill until thick but not set. Chill Evaporated Milk in ice cube tray until ice crystals form around edge. Then whip until stiff and fold into gelatin mixture. Chill until it begins to thicken. Turn into meringue shell which has been placed on serving plate. Chill until set, about 2 hours.

Decorate the top with holly leaves which are cut from citron and candied cherries.

Meringue Shell

Prepare 1 envelope of packaged meringue mix according to directions. Form meringue on a 10" circle on brown paper covered baking sheet. Spread bottom about ¼ inch thick and form sides as high as possible. Follow baking directions. Cool the meringue thoroughly before adding filling.



You never outgrow your need for foods made from milk

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Holiday Desserts

(Continued)



Pumpkin Ice Cream

TO PREPARE: 20 MIN.

TO FREEZE: 3 HRS.

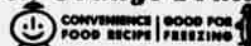
10 marshmallows, cut in pieces
1 tablespoon boiling water
1 cup canned pumpkin
½ cup firmly packed brown sugar
2 egg yolks, slightly beaten
2 tablespoons orange juice
1 teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon ground nutmeg
½ teaspoon salt
1 cup chilled whipping cream

1. Set refrigerator control at coldest operating temperature.
2. Melt the marshmallows with boiling water in top of a double boiler over simmering water; stir occasionally.
3. Mix together in a bowl the pumpkin, brown sugar, egg yolks, orange juice, and a mixture of the cinnamon, ginger, nutmeg, and salt. Blend thoroughly with marshmallows.
4. Cook over simmering water about 10 min., stirring constantly. Pour into a bowl and set in refrigerator to chill.
5. Using a chilled bowl and beater, beat whipping cream until of medium consistency (piles softly). Fold whipped cream into chilled pumpkin mixture. Pour into 1-qt. refrigerator tray. Freeze until firm. About 1-qt. ice cream

Baked Alaska Pumpkin Pie

Prepare a 9-in. graham-cracker crumb crust. Follow recipe for Pumpkin Ice Cream; freeze mixture until mushy. Turn into a bowl and beat until smooth; fold in the whipped cream. Turn into crumb crust. Freeze until hard. Just before serving, beat 4 egg whites until frothy. Add ½ cup sugar gradually, beating well after each addition. Continue to beat until rounded peaks are formed. Pile lightly on pie, covering entire pumpkin mixture (be sure to completely seal meringue to edge of crust). Bake at 425°F 3 min., or until the meringue is delicately browned. Serve immediately.

Quick Orange Fruitcake



It is the modern mix that allows this wonderful fruitcake to be prepared so quickly and easily, with the assurance of a very special result that will win enthusiastic "Ohs" and "Ahs" from family and friends.

TO PREPARE: 35 MIN.

TO BAKE: 1½ HRS.

1 cup sifted flour
1½ cups (about 6 oz.) coarsely chopped pecans
1 cup (about 7 oz.) pitted dates, cut in thirds
½ cup (about 4 oz.) candied red cherries, cut in halves
1½ cups (about 10 oz.) diced assorted candied fruits
1½ cups (about 8 oz.) golden raisins
1 pkg. orange cake mix
4 eggs
Water

1. Thoroughly grease a 9-in. tubed pan.
2. Put flour into a large bowl. Add the pecans, dates, cherries, candied fruits, and raisins; toss lightly.
3. Empty cake mix into a large mixing bowl. Measure eggs in a 1-cup measuring cup for liquids; add water if necessary, to make 1 cup. Add to the cake mix; blend and mix according to directions on package. Pour batter over fruit-nut mixture and mix well. Turn into prepared pan and spread evenly.
4. Place a shallow pan containing 2 cups hot water on bottom rack of oven during baking time.
5. Bake at 325°F 1½ hrs., or until a cake tester inserted in cake comes out clean.
6. Cool completely on a cooling rack. Remove from pan and wrap cake in aluminum foil or other moisture-vapor-proof material. Store in a cool place. Using pastry brush, paint cake with orange juice from time to time. One 3¼-lb. fruitcake