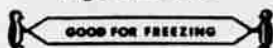


Speculaci



Little packages of these are traditionally included in Dutch children's Christmas gifts. Your family will enjoy Speculaci in any season.

TO PREPARE: 20 MIN. TO BAKE: 15-20 MIN.

- 1/2 cup (about 3 oz.) unblanched almonds, finely chopped
- 1 cup sifted flour
- 1/2 teaspoon salt
- 1/2 cup butter
- 1/2 teaspoon grated lemon peel (grated through colored part only; white is bitter)
- 1/2 teaspoon lemon extract
- 1 cup sifted confectioners' sugar
- 2 eggs, well beaten (until thick and piled softly)

1. Sift the flour with salt. Set aside.
2. Cream butter with the lemon peel and extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
3. Add eggs in thirds, beating thoroughly after each addition. Measure 1/2 cup of the creamed mixture and set aside.
4. Mixing until blended after each addition, add the dry ingredients in thirds to the remaining creamed mixture. Turn dough onto a cookie sheet. Using a spatula, spread it out 1/2 in. thick. Spread the reserved creamed mixture over cookie dough and sprinkle with the chopped almonds; press lightly.
5. Bake at 350°F 15 to 20 min. Remove pan to cooling rack. While still warm, cut into bars, squares, or diamonds. Remove cookies to cooling racks.

About 2 doz. cookies

Choco-Honey Chews

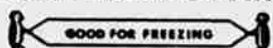


TO PREPARE: 20 MIN. TO BAKE: 35-40 MIN.

- 1 3/4 cups honey-flavored graham cracker crumbs (about 22 crackers)
- 1/2 cup (about 2 oz.) chopped pecans
- 1 15-oz. can (1 1/2 cups) sweetened condensed milk
- 2 tablespoons honey
- 1/2 teaspoon grated orange peel (grated through colored part only; white is bitter)
- 2 tablespoons orange juice
- 6 oz. (about 1 cup) semisweet chocolate pieces

1. Grease an 8x8x2-in. baking pan.
2. Blend the sweetened condensed milk with the honey, orange peel, and orange juice. Mix in cracker crumbs, chocolate pieces, and pecans. Turn mixture into prepared pan and spread evenly into the corners.
3. Bake at 350°F 35 to 40 min., or until a wooden pick inserted in center comes out clean. Remove pan to cooling rack. Cut into bars while still warm. Remove bars to cooling rack. About 16 cookies

Pecan Form Cookies



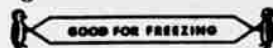
TO PREPARE: 15 MIN. TO BAKE: 10 MIN.

- 2/3 cup (about 3 oz.) pecans, grated (about 1 cup, grated)
- 3/4 cup sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup sifted confectioners' sugar
- 6 tablespoons butter, chilled
- 1 teaspoon vanilla extract

1. Lightly grease small cookie forms, about 1 1/4x1/4-in. (usually available in the housewares section of a department store), or use sandbakkelse molds.
2. Sift together into a bowl the flour, baking powder, salt, and sugar. Mix in the pecans.
3. Cut in the butter with a pastry blender or two knives until mixture becomes a soft dough (requires working beyond the stage when mixture resembles coarse corn meal). Mix in the extract.
4. Put about one teaspoon of dough into each prepared cookie mold and press lightly. (If using sandbakkelse molds, fill about one-half full). Place the molds on a cookie sheet.
5. Bake at 375°F 10 min. Remove molds to cooling rack; cool about 10 min. With the point of a knife, carefully loosen cookies from molds. Invert onto cooling rack. Sift confectioners' sugar over tops.

About 4 doz. cookies

Cherry-Coconut Treasures



TO PREPARE: 25 MIN. TO BAKE: 9 MIN.

- 1 cup coconut, finely chopped
- 1/4 cup maraschino cherries, well drained and finely chopped
- 2 1/4 cups sifted flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup butter or margarine
- 1 teaspoon vanilla extract
- 1 1/4 cups sugar
- 2 egg yolks, well beaten (until thick and lemon-colored)
- 3 tablespoons undiluted evaporated milk

1. Lightly grease cookie sheets.
2. Sift together the flour, baking powder, and salt. Set aside.
3. Cream the butter with vanilla extract until butter is softened. Add the sugar gradually, creaming until fluffy after each addition.
4. Add egg yolks in thirds, beating thoroughly after each addition.
5. Mixing until well blended after each addition, alternately add dry ingredients in thirds and evaporated milk in halves to creamed mixture. Mix in the coconut and maraschino cherries.
6. Drop by half-teaspoonfuls about 2 in. apart onto cookie sheets.
7. Bake at 400°F 9 min. Remove cookies to cooling racks. About 8 doz. cookies



This is the Instant that's delicious for drinking!

Carnation "Magic Crystals" Instant bursts into fresh flavor nonfat milk instantly for as little as 8¢ a quart!

The one "Magic Crystals" Instant. Naturally refreshing, *delicious* for drinking. The modern way to all the natural protein, B-vitamins and calcium of freshest whole milk. Perfect for cooking, too — no special recipes needed. Even *whips* — for luscious light topping at only 1¢ a serving, and with 2/3 less calories than whipped cream!

MIXES INSTANTLY! Only Carnation "Magic Crystals" mix instantly and completely in ice-cold water with just a light stir. No lumps, no left-over paste in bottom of glass! Ready to drink immediately.



CHOCOLATE FLAVORED INSTANT NONFAT DRY MILK, TOO!

New Carnation Instant *Chocolate* Drink. Mixes instantly with ice-cold water for chilled, refreshing treats. Provides milk's natural protein, minerals and B-vitamins, so important for sturdy growth. Quick energy "pick-up" for adults. Delicious hot, too. Mix with piping hot water for rich, creamy-looking cocoa with no fuss or bother. Nothing to wash but the cup.



3-Qt., 8-Qt. and New 14-Qt. Sizes

Save up to 1/3 over milk and flavoring!