

CHERRY-CORN MUFFINS



Contributor Betty McCormick feels that you, too, may want to whip these up for a special treat.

TO PREPARE: 15 MIN.

TO BAKE: 17 MIN.

- 1 cup corn muffin mix
- ½ cup biscuit mix
- ¼ cup finely chopped maraschino cherries, well drained
- 1 egg, well beaten (until thick and piled softly)
- ½ cup undiluted evaporated milk
- 2 tablespoons cooking oil

1. Grease bottoms only of 14 2¼x1-in. deep muffin-pan wells.
2. Mix together in a bowl the corn muffin mix, biscuit mix, and cherries.
3. Blend egg thoroughly with evaporated milk and the cooking oil.
4. Make a well in center of dry ingredients and add liquid all at one time. With not more than 25 strokes, stir quickly and lightly until dry ingredients are barely moistened. (Too much mixing will result in muffin tunnels.) Batter will be lumpy and break from spoon.
5. Cut against side of bowl with spoon to get enough batter at one time to fill each muffin-pan well two-thirds full, and push batter off with another spoon or spatula. Fill any empty wells half-full with water.
6. Bake at 400°F about 17 min., or until muffins are golden brown.

14 muffins

ASPARAGUS NUTMEG-PARMESAN

TO PREPARE: 15 MIN.

- 1½ lbs. asparagus or 2 10-oz. pkgs. frozen asparagus
- 6 tablespoons butter
- ½ clove garlic (thin, papery outer skin removed)
- ½ teaspoon ground nutmeg
- 2 tablespoons shredded Parmesan cheese

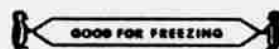
1. Cook asparagus until tender.
2. Meanwhile, heat butter over low heat. Add garlic and cook over medium heat until lightly browned, stirring occasionally. Remove garlic and add nutmeg to the butter. Cook 1 min. longer.
3. Pour the sauce over asparagus and sprinkle with the Parmesan cheese. Serve immediately.

About 6 servings

RELISH TRAY MEDLEY

For a pleasing contrast in texture and flavor, serve the Frosted Buffet Ham with a relish tray which includes crisp cauliflowerets, colorful green pepper strips, and preserved kumquats.

CHOCOLATE-CHIPPED TORTONI



TO PREPARE: 25 MIN.

TO FREEZE: 3 HRS.

- ½ cup almond macaroon crumbs*
- 1 cup chilled whipping cream
- 2 tablespoons sugar
- 1½ teaspoons vanilla extract
- 1 egg white
- 2 tablespoons sugar
- 3 oz. (½ cup) semisweet chocolate pieces
- 1 tablespoon hydrogenated vegetable shortening

1. Chill two bowls and a rotary beater. Place six 2-in. paper baking cups in muffin-pan wells.
2. Using chilled bowl and beater, beat whipping cream until it is of medium consistency (piles softly). With final few strokes, beat in 2 tablespoons sugar and vanilla extract. Fold in the macaroon crumbs.
3. Using clean beater, beat egg white until frothy. Add 2 tablespoons sugar gradually, beating well after each addition. Beat just until stiff peaks are formed. Fold into whipped-cream mixture. Turn into refrigerator tray; set in freezing compartment until mixture begins to freeze, about 1 hr.
4. About 20 min. before removing mixture from freezer, melt chocolate pieces in top of double boiler over hot (not boiling) water. When melted, blend in the shortening using a rubber spatula.
5. Turn partially frozen mixture into chilled bowl. Quickly crush and stir with a spoon until smooth but not melted. Stir constantly while pouring a thin stream of melted chocolate into whipped-cream mixture. (The chocolate forms thin, firm pieces or "chips" as it is blended into the cold mixture.) Immediately spoon mixture into paper cups. Return to freezing compartment and freeze until firm, about 2 hrs.
6. Decorate with whipped cream rosettes or a border of whipped cream.

6 servings

*If macaroons are moist, dry and toast them slightly in a 325°F oven before crushing.
Note: One sq. (1 oz.) unsweetened chocolate may be substituted for the semisweet chocolate pieces; omit the shortening.



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