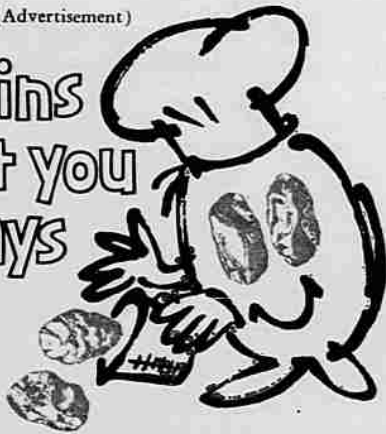


Raisins greet you 3 ways in 1



Here are three warm wonderful ways to say Happy Holidays — and you bake all three from one basic recipe! All are chock-full of raisins too, and every little suntanned raisin is so chock-full of flavor it will Taste Surprise you! California Raisin Advisory Board, Fresno.

BASIC YEAST BUNDS

1 cup margarine or butter	3 packages Fleischmann's Active Dry Yeast
2 cups sugar	1 1/2 cups warm, not hot, water
5 eggs	1 cup dry milk solids
1 tablespoon vanilla	5 cups sifted flour

Cream margarine and sugar. Add eggs and vanilla, beating thoroughly. Sprinkle yeast into water and stir until dissolved. Add dry milk. Add flour and yeast mixture to creamed mixture. Blend at low speed of electric mixer, then beat at high speed for six minutes. Set in warm place, free from draft, until surface is bubbly (about 1 1/2 hours).



RAISIN BAKES

1/2 of batter	1/2 cup apricot nectar
1/2 cup seedless raisins	1/2 cup sugar
1/2 cup chopped walnuts	1 tablespoon lemon juice

Combine batter, raisins, and walnuts. Pour into greased and floured mold.

Set in warm place until surface is bubbly (about 1 hour). Bake at 375°F. 35-40 minutes. Remove from pan. Cool slightly. Meanwhile combine apricot nectar and sugar. Simmer 10 minutes. Add lemon juice. Prick surface of cake. Spoon sauce over cake, repeating process until all syrup is used.

TUTTI-FRUTTI ROLLS

1/2 of batter	1/2 cup chopped mixed candied fruit
1/2 cup seedless raisins	

Combine ingredients; pour into 12 greased muffin cups. Set in warm place until surface is bubbly (about 1 hour). Bake at 375°F. 15-20 minutes.



KRIS KRWIGLE

1/2 of batter	1 cup apricot jam
1 1/2 cups flour	1 tablespoon lemon juice
2 1/2 cups seedless raisins, preferably 1/2 golden, 1/2 dark	1 teaspoon lemon rind

Combine batter and flour. Cover and refrigerate 2 hours or until ready to use. Then roll 1/2 of dough to fit greased 16 x 10-inch jelly roll pan. Combine remaining ingredients, spread over dough. Roll out remaining dough; cover filling. Cover. Let rise in warm place until double in bulk (about 1 hour). Bake at 375°F. 20-25 minutes. Frost with confectioners' sugar icing.

Recipes tested by Standard Brands Kitchen

START THE HOLIDAY SEASON WITH A

Christmas Cookie Bake

Family Weekly Cookbook

MELANIE DE PROFT

Food Editor

Gingerbread Men

TO PREPARE: 20 MIN. TO BAKE: 10-15 MIN.
(allow time for chilling dough)

4 1/2 cups sifted flour	1/2 teaspoon ground cloves
1 teaspoon baking soda	1/2 cup butter
1 teaspoon salt	1/2 cup firmly packed light brown sugar
1 tablespoon ground cinnamon	1 cup light molasses
1 teaspoon ground ginger	2 teaspoons cider vinegar
	1 egg, well beaten

1. Sift first six ingredients together. Set aside.
2. Cream butter until softened. Gradually add brown sugar, creaming until fluffy after each addition. Blend in the molasses and vinegar. Add egg gradually, beating well.
3. Mix in dry ingredients. Chill dough 8 hrs. or overnight.
4. When ready to bake, roll dough 1/4 in. thick on lightly floured surface. Cut dough with lightly floured gingerbread-man cookie cutter or lay a cardboard pattern over dough and cut carefully around pattern with sharp knife. Using pancake turner, transfer cookies to lightly greased cookie sheets.
5. Bake at 350°F 10 to 15 min. Remove cookies to cooling racks. When cool, add fancy decorations with Decorating Frosting or candies. 1 1/2 doz. Gingerbread Men or 2 1/2 doz. plain round cookies

For Decorating Frosting (about 1 1/2 cups)—Cream 2 tablespoons butter and 1/2 teaspoon vanilla extract together until softened. Thoroughly blend in, in order, 1 1/2 cups sifted confectioners' sugar and 1 tablespoon warm cream. Divide into as many portions as colors of frosting desired. Tint each portion to desired color by mixing in one or less drops of food coloring. (To mix in less than one drop of food coloring, dip wooden pick into food coloring and stir into frosting.)

Maple Butter Balls

TO PREPARE: 20 MIN. TO BAKE: 15 MIN.
(allow time for chilling dough)

2 cups sifted flour	3 3-oz. pkgs. cream cheese
2 tablespoons sugar	2 eggs, well beaten
2 teaspoons baking powder	1/2 teaspoon maple flavoring
1/4 teaspoon salt	1 cup sugar
1 cup butter	

1. Sift first four ingredients together. Set aside.
2. Cream butter and cream cheese together until fluffy. Add the beaten eggs in thirds, beating well after each addition. Add the dry ingredients in fourths, beating until blended after each addition. Chill dough at least 2 hrs.
3. Shape dough into balls about 1 in. in diameter or mold into 1-in. balls with a melon-ball cutter. Roll balls in a mixture of maple flavoring and sugar. Transfer to ungreased cookie sheets.
4. Bake at 350°F 15 min. Remove cookies to cooling racks. About 6 1/2 doz. cookies



When friends get together for the annual cookie-baking project, serve Maple Butter Balls and dairy eggnog while decorating the Gingerbread Men.

Princess Gems

TO PREPARE: 20 MIN. TO BAKE: 12 MIN.

1 1/4 cups sifted flour	1/4 cup butter
1 teaspoon hartshorn (ammonium carbonate—buy at drugstore)	1 cup sugar
	1/2 cup flaked coconut

1. Sift the flour and hartshorn together. Set aside.
2. Cream butter until softened. Add sugar gradually, creaming until fluffy after each addition. Mixing until well blended after each addition, add dry ingredients in halves to creamed mixture. Mix in the coconut.
3. Shape dough into 3/4-in. balls. Place about 2 in. apart on ungreased cookie sheets.
4. Bake at 325°F about 12 min., or until delicately browned. Remove cookies to cooling racks. While still warm, sift confectioners' sugar over them. About 5 1/2 doz. cookies

Luscious Chocolate Crispies

TO PREPARE: 20 MIN. TO BAKE: 8-10 MIN.

1 1/4 cups (about 5 oz.) nuts, coarsely chopped	3 oz. (1/2 cup) semisweet chocolate, pieces
1/4 cup firmly packed brown sugar	1 egg, well beaten
1/4 cup butter	1 teaspoon vanilla extract
	1/4 teaspoon almond extract

1. Cook sugar and butter together over low heat, stirring constantly, 3 min. Remove from heat and stir in chopped nuts and chocolate pieces. Cool slightly (about 5 min.). Add egg and extracts and mix well.
2. Drop by half-teaspoonfuls about 2 in. apart onto greased cookie sheets.
3. Bake at 375°F 8 to 10 min. Cool cookies completely before removing from cookie sheets. About 3 doz. cookies (Continued)

NEW!
NEW!
NEW!



NOODLES
AND
NOODLES
OF
CHICKEN SAUCE
WITH
REAL CHICKEN
IN IT!

Heartwarmer for tonight...

They'll love you for fixing this—tonight or any night! Tender egg noodles in a golden chicken sauce with pieces of real chicken meat, bright flecks of red and green pepper, and just the right gentle seasonings. So quick to fix, so good to eat!

In one box—everything you need...

Kraft brings you the Chicken 'N' Sauce Mix. Add only water... simmer 15 minutes... and marvel at your rich creamy chicken sauce. Bite-size noodles made with lots of country eggs so they cook up light and tender. Nourishing, too (see that rich golden color!). Combine with the chicken sauce to serve to 4 happy eaters.

