

And Then For Dessert...

...memorable creations featuring the richness of chocolate, the full flavor of coffee, the subtle savor of spice blends, or the harmony of candied fruits for your holiday table.



Light Plum Pudding circled with holly leaves and tiny flames glows with the yuletide spirit.

Light Plum Pudding

GOOD FOR FREEZING

TO PREPARE: 35 MIN.

- 1 cup dates, pitted and cut in medium-size pieces
- 1 cup golden or dark seedless raisins, rinsed and drained
- 2 cups sifted flour
- 2 cups sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground mace
- 1/4 teaspoon ground cloves

TO STEAM: 2 HRS.

- 1 cup bread crumbs (3 slices white bread, toasted and finely crushed)
- 2 cups finely shredded raw carrot
- 2 cups finely shredded raw potato
- 1 tablespoon grated orange peel
- 1/4 cup melted butter

1. Sift flour, sugar, baking soda, salt, and spices together into a large bowl. Add the bread crumbs, carrot, potato, orange peel, and melted butter; mix thoroughly. Blend in dates and raisins. Turn into a well-greased 2-qt. mold.
2. Cover mold tightly with greased cover, or tie on aluminum foil, parchment, or double thickness of waxed paper.
3. To steam, place mold on trivet or rack in steamer or deep kettle with tight-fitting cover. Pour

boiling water into bottom of steamer to more than one-half the height of mold. If necessary, quickly add more boiling water during cooking period. Tightly cover steamer.

4. Steam 2 hrs.
5. Remove pudding from steamer and uncover; let stand 10 min. Invert onto warm serving plate. If desired, garnish with holly and flaming sugar cubes. Serve with Foamy Sauce, Vanilla Sauce, or your favorite hard sauce.

6. If pudding is to be stored several days before serving, unmold onto cooling rack. Let stand until cold. Wrap in aluminum foil and store in a cool place. Before serving, steam thoroughly.

About 12 servings

Flaming Sugar Cube Garnish

Dip cubes of sugar into lemon extract. Place around pudding. Immediately ignite the sugar cubes and serve at once.

Vanilla Sauce

TO PREPARE AND COOK: 15 MIN.

- 1 cup sugar
- 2 tablespoons cornstarch
- 1/4 teaspoon salt
- 2 cups boiling water
- 1/4 cup butter or margarine
- 2 teaspoons vanilla extract

1. Sift the sugar, cornstarch, and salt together into a saucepan. Add the boiling water gradually, stir-

ring constantly. Continue to stir, bring to boiling, and simmer 5 min.

2. Remove from heat and blend in butter and vanilla extract. Serve warm. About 2 cups

Foamy Sauce

TO PREPARE: 15 MIN.

- 2 tablespoons butter
- 1/4 teaspoon vanilla extract
- 1 1/2 cups sifted confectioners' sugar
- 1 egg yolk
- 2 tablespoons milk
- 1 egg white
- 1 cup chilled whipping cream, whipped

1. Cream together the butter and vanilla extract until butter is softened. Add 1/4 cup of the confectioners' sugar; cream until fluffy. Add the egg yolk and beat thoroughly.

2. Beating until smooth after each addition, alternately add 1 cup of the confectioners' sugar in thirds and the milk in halves to creamed mixture.

3. With a clean beater, beat the egg white until rounded peaks are formed and egg white does not slide when bowl is partially inverted. Add the remaining 1 1/2 cups of confectioners' sugar gradually, beating in with the final few strokes.

4. Fold the whipped cream and beaten egg white into creamed mixture. Chill until ready to serve.

About 3 cups

(Continued)

Only golden, light Mazola® Corn Oil
pops corn so perfectly

Naturally...corn oil does something special to popcorn—to make it so fluffy and flavorful—the kind you just can't stop eating. That's why folks who know perfect popcorn always use MAZOLA Corn Oil. And with the addition of KARO Syrup, you can turn popcorn into holiday shapes and flavors to delight all your family and friends.

Perfect Way To Pop Corn... Pour 1/4 cup MAZOLA Corn Oil in heavy skillet or kettle. Heat about 3 minutes. Then add 1/2 cup popcorn. Cover; leave small air space at edge. Shake frequently until popping stops. Salt to taste. Makes 2 quarts delicious, ready-to-eat popped corn. No butter or margarine needed!

New Ideas
for

Holiday Treats with traditional Popcorn

It's real fun to make these cute and delicious popcorn novelties
And it's Karo® that gives them the flavor everybody loves

KARO has the just right texture and sweetness to make these delightful popcorn novelties a big hit with young and old. And you can trust KARO to give you perfect results every time you make them. And you'll be making them often!

Quick Candied Popcorn Mixture

- 2 quarts popped corn
- 2/3 cup KARO Syrup, Red or Blue Label
- 2/3 cup sugar
- 1/2 teaspoon salt

Pop corn as directed on opposite page. Remove any unpopped kernels. Mix together KARO Syrup, sugar and salt in heavy saucepan; cook with moderate heat for 2 minutes or until sugar is dissolved, stirring constantly. (Do not double recipe). Pour

over the popped corn in deep kettle and stir over medium heat 3 to 5 minutes or until corn is evenly and completely coated with mixture. Remove from heat. Use to prepare any one of the following—

Snowman: Use KARO Syrup, Red Label. Form one large, one medium, one small popcorn ball. Use the larger ball for the base, the medium ball for the body and the smaller ball for the head. Press together to make a snowman. Make 2 small balls for arms. Press into place. Use a licorice gumdrop for the hat and cinnamon candies for eyes and nose.

Candle: Use KARO Syrup, Blue Label. Press popcorn mixture into lightly greased empty cream carton. Unmold. Insert small candy cane in top for wick.

String: Make gay festoons for tree or table by stringing together puffy white popcorn and whole raw cranberries. Small gumdrops may be used in place of the cranberries if desired.

Popcorn Balls: Use KARO Syrup, Blue Label for Caramel balls. For Pastel Popcorn Balls use KARO Syrup, Red Label and tint syrup mixture with red or green food coloring. Flavor green with wintergreen and pink with peppermint. When cool, shape into balls.

Christmas Tree: Use KARO Syrup, Red Label and tint syrup mixture with green food coloring. Flavor with peppermint. Press popcorn mixture into lightly oiled funnel to shape. Unmold and place on large gumdrop base. Insert tiny red candles on tree.

