

Glazed Mixed Fruit

- 1 pkg. mixed dried fruits
- 3 cups water
- ½ cup orange juice
- ½ cup quick-cooking tapioca
- ½ cup light corn sirup
- ½ cup dark corn sirup
- 2 tablespoons sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt

1. Combine fruit and water in a saucepan; bring to boiling over medium heat and cook, uncovered, until fruit is tender. Remove from heat.
2. Remove fruit with a slotted spoon and arrange on a serving platter. Set aside.
3. Add orange juice to the cooking liquid in saucepan. Add tapioca gradually to liquid, stirring constantly. Set over low heat, continue to stir, and cook slowly until mixture thickens and tapioca becomes transparent, about 10 min.
4. Stir in corn sirups and a mixture of the last four ingredients; blend thoroughly. Remove the saucepan from heat and pour glaze over fruit. Let stand until glaze is set.
5. Serve in sauce dishes either warm or chilled and garnish with whipped cream, if desired.

About 8 servings

Limpa



- 2 pkgs. active dry yeast
- ½ cup warm water, 110°F to 115°F (Or if using compressed yeast, soften 2 cakes in ½ cup lukewarm water, 80° to 85°F)
- ½ cup firmly packed dark brown sugar
- ½ cup molasses
- 2 tablespoons butter
- 1 tablespoon salt
- 2 teaspoons caraway seed
- ½ teaspoon ground anise seed
- 1¼ cups hot water
- 3½ to 4 cups flour
- 2 cups rye flour

1. Soften the yeast in the warm water; let stand 5 to 10 min.
2. Meanwhile, put the next six ingredients into a large bowl. Immediately pour the hot water into bowl and blend.
3. Cool to lukewarm; blend in 1 cup of the flour, beating until smooth. Stir softened yeast and add, mixing well. Add the rye flour and beat until very smooth. Beat in enough of the remaining flour to make a soft dough.
4. Turn onto a floured surface and allow to rest 5 to 10 min. Knead until dough is smooth and does not stick to the surface. Form dough into a large ball and put into a greased deep bowl. Turn to bring greased surface to top. Cover with waxed paper and a towel and let stand in a warm place (about 80°F) until dough is doubled, about 2 hrs.
5. Punch dough down with fist, pull edges in to center and turn dough completely over in bowl. Cover and let rise again about 1½ hrs., or until nearly doubled. Punch dough down and turn onto a lightly floured surface. Divide dough in half and shape into balls.
6. Place in greased 9-in. round pans; cover and let rise until dough is doubled, about 1 hr.
7. Bake at 375°F 30 to 35 min., brushing with milk the last 3 min. of baking. Cool on a cooling rack. *2 loaves bread*

start creaming
with a
golden spoon



Coffee turns to richness when
you stir in PET... *the milk with
twice the country cream in every drop*

*PET—Reg. U. S. Pat. Off.

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