



CHOPPED CRANBERRIES added to the cake batter is the feature of this Cranberry Holly Cake. A pale green fluffy frosting creates a Christmas almost too lovely to eat — but too delicious to pass by. Photo and recipe courtesy Swansdown Cake Flour.

Cranberry Holly Cake

2½ cups sifted cake flour
1½ cups sugar
1½ teaspoons double-acting baking powder
½ teaspoon soda
1 teaspoon salt
¾ cup shortening (at room temperature)
1 teaspoon grated lemon rind
Buttermilk or sour milk
3 eggs, unbeaten
¾ cup fresh cranberries, finely chopped

With vegetable shortening, use 1 cup buttermilk. With butter or margarine, use ¾ cup buttermilk. Place 2 tablespoons vinegar in a measuring cup, fill the cup with milk and let stand in a warm place for a few minutes.

1. Into sifter, measure sifted flour, sugar, baking powder, soda and salt.

2. Into mixing bowl, place shortening and grated lemon rind; stir just to soften shortening. Sift in dry ingredients. Add buttermilk and mix until all flour is dampened. Then beat two minutes at a low speed of electric mixer, or 300 vigorous strokes by hand.

3. Add eggs and beat 1 minute longer in mixer or 150 strokes by

hand. Stir in chopped cranberries. Baking: Pour batter into two round 9-inch layer pans which have been lined on bottoms with paper. Bake at moderate heat (350 degrees) 35 minutes or until done.

FROSTING

Combine in top of double boiler: 2 unbeaten egg whites, 1½ cups sugar, dash of salt, 1-3 cup water, 2 teaspoons light corn syrup and 10 drops green coloring. Beat about 1 minute to blend. Then place over boiling water and beat constantly (with sturdy egg beater or at high speed with electric beater) 7 minutes, or until frosting will stand in stiff peaks. Remove from boiling water and beat 1 minute or until thick enough to spread. Fold in 2 tablespoons lemon juice. To one cup of the frosting, add ¼ cups fresh cranberries, finely chopped. Spread between layers. Spread remaining frosting over top and sides of cake.

INK SPOTS

Indelible ink stains from a ball point pen can be removed by sponging off the spot with cotton which has been soaked in rubbing alcohol.



MAPLE-NUT FRUIT-JELLS can make Christmas gifts at little expense. They have the consistency of gumdrops, yet they're rich with chopped walnuts and maple flavor. Better still, you can make a supply for Christmas giving in less than 15 minutes. After you've made Maple-Nut Fruit-Jells, just cut the candy in squares, then roll each square in sweet confectioners' sugar. The secret is liquid fruit pectin that makes the consistency of this candy even and smooth. Picture and recipe courtesy General Foods Certo Pectin.

1 bottle liquid fruit pectin
½ teaspoon soda
1 cup sugar
1 cup light corn syrup
¼ teaspoon maple flavoring
½ cup chopped walnuts
Pour liquid fruit pectin into a 2-quart saucepan. Stir in soda. (Pectin will foam as soda is added). Mix sugar and corn syrup in another saucepan. Place both saucepans over highest heat. Cook

FESTIVE is the word for this pair. The black felt skirt is elegant with its hand-screened print of gold. It is teamed with a sleek V-neck blouse for neckline flattery. Stephanie Korat of California designed the winter cotton holiday fashions. (The skirt is not hemmed and to shorten all that is needed is a pair of shears!)

HARD SAUCE

Cream 1-3 cup butter, add 1 cup sifted confectioners' sugar gradually and continue creaming until light and fluffy. Add ½ teaspoon vanilla and beat well. Chill before serving. Makes about ¾ cup sauce or enough for 6 to 8 servings.

SALAD HINT

Sliced fruits, such as bananas or apples, won't discolor if you sprinkle them with pineapple or lemon juice.

PINEAPPLE GARNISH

You'll draw many compliments if you edge pineapple slices or half-slices with color to garnish a platter of turkey, baked ham, meat loaf, etc. Just roll the edges in paprika or in finely chopped par-

sley—or do some each way, and arrange alternately.

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