



CHRISTMASTIME goodies are extra special when you pack them in an unusual container such as this tiered basket. Add a gay touch with green ribbon leaves to make it a real conversation piece. The photo and recipe suggestions are courtesy of Baker's Angel Flake Coconut.



CARAMEL CHIP butter frosting is an easy way to put the finishing touches on your favorite white or chocolate cake. The new caramel chips give their characteristic flavor to the butter-sugar mixture for old fashioned goodness. Photo and recipe courtesy Baker's Caramel Chips.

CARAMEL CHIPS

All of us who like to try the very latest food products—and who doesn't—will be interested in Baker's new Caramel Chips. This product is making its initial appearance locally and is bound to be responsible for a renewed interest in all those wonderful caramel-flavored desserts, cookies, candies, sauces, pies, frostings—that heretofore have been such a chore to make.

These new chips not only cut down on preparation time but the resulting concoction is always a delight. For example, the cake pictured here is covered with a tempting Caramel Chip Butter Frosting. It's all a frosting should be—creamy, richly flavored—and best of all so easy to make. Just melt the ready-to-use caramel chips and add them to the butter, sugar and egg mixture for a frosting worthy of your finest cake.

CARAMEL CHIP FROSTING

1 cup (6 ounces) caramel chips
1/2 cup butter
Dash of salt
1 cup sifted confectioners' sugar
1 egg, beaten
3 tablespoons milk
Melt caramel chips in a saucepan over low heat. Cool. Cream butter. Add melted chips, salt, and sugar. Blend. Then beat at highest speed of electric mixer until light and fluffy—about one minute. Blend in beaten egg and milk and beat again at highest speed.

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HOLIDAY GOODIES

Here we are again, at the candy-making time of the year! Candies for gifts, candies for "treats" for the casual visitors to your home, candies for parties. These candies, so prettily pictured here are the result of some research in old recipe files. Now brought up to date is a molasses-coconut candy, reminiscent of the Gay Nineties when this flavor combination was so popular. . . it is still one of the best of "go-togethers!"

And—if you haven't made candies with a hot mashed potato base, you have a real treat in store! They are not only delicious, but there's no cooking involved, so even young children can make, or will thoroughly enjoy helping to make them. For the Quick Coconut Balls, vary the coconut for the rolling—toast it, saute it and, by all means, tint it in many colors for a real holiday touch.

When giving candies as a gift, be sure to choose attractive containers. A gaily colored tin box is always a good idea, but using an old-fashioned candy jar is more unusual and the jar itself has many uses when the sweets are gone. A wooden dish, such as this divided leaf tray is again "different." Add glamour with Christmas tapes, or the cellophane tapes and "magic bows."

QUICK COCONUT FUDGE

1/4 cup hot mashed potatoes
1 teaspoon butter
2 1/2 cups sifted confectioners' sugar
1/2 teaspoon vanilla
Dash of salt
1 1/3 cups (about) tender-thin flaked coconut
2 squares unsweetened chocolate, melted

Mix potatoes and butter together in bowl. Add sugar gradually and beat until thoroughly blended. Add vanilla, salt, and coconut. Pack in a greased 8x4x3-inch loaf pan and spread melted chocolate over top. Chill until chocolate is firm. Then cut in squares. Makes 24 pieces.

Note: If desired, 4 squares candy-making chocolate, melted, may be substituted for the unsweetened.



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QUICK COCONUT BALLS

1/4 cup hot mashed potatoes
1 teaspoon butter, melted
2 1/2 cups sifted confectioners' sugar
1/2 teaspoon vanilla
Dash of salt
1 1/3 cups (about) tender-thin flaked coconut
1 tablespoon instant cocoa mix
Mix potatoes and butter together in bowl. Add sugar gradually and

beat until thoroughly blended. Add vanilla, salt, and coconut. Shape into 1/2-inch balls. Roll in cocoa mix to cover. Makes about 3 dozen confections.

MOLASSES-COCONUT BALLS

2/3 cup sugar
1/3 cup unsulphured molasses
3 tablespoons light corn syrup
3 tablespoons hot water
1 tablespoon butter
2 teaspoons vinegar
1/2 teaspoon salt
2 1/2 cups (about) tender-thin flaked coconut
In a saucepan, combine all in-

gredients except the coconut. Place over medium heat and cook, stirring occasionally, until a small amount of mixture forms a soft ball in cold water (or to a temperature of 240 degrees). Remove from heat. Cool about 15 minutes.

or to a temperature of 150 degrees. Stir in coconut. Beat until mixture becomes creamy and forms into a soft mass, about 1 minute. Shape into balls. Place on waxed paper and cool until firm. Store in tightly covered container.

or to a temperature of 150 degrees. Stir in coconut. Beat until mixture becomes creamy and forms into a soft mass, about 1 minute. Shape into balls. Place on waxed paper and cool until firm. Store in tightly covered container.

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in a cool place. Makes about 18 large balls or about 5 1/2 dozen small balls.

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