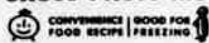


HOT CROSS FRUIT MUFFINS



PREPARE: 10 MIN.

TO BAKE: 15 MIN.

2 cups biscuit mix
3 tablespoons sugar
1/2 to 3/4 teaspoon ground cardamom
1/2 cup dark or golden raisins
1/2 cup chopped citron
1 egg, well beaten (until thick and piled softly)
2 tablespoons melted shortening or cooking oil
1/2 cup milk

Grease bottoms only of 12 2 1/2 x 1-in. muffin-wells. Set aside.

Mix together in a bowl the biscuit mix, sugar, cardamom. Mix in the raisins and citron.

Blend together the egg, shortening, and milk. Make a well in center of dry ingredients and liquid at one time. With not more than 25 strokes, stir quickly and lightly until dry ingredients are barely moistened. (Too much mixing will result in muffin tunnels.) Batter will be lumpy and thick from spoon.

Put against side of bowl with spoon to get thick batter at one time to fill each muffin-pan

well two-thirds full; push batter off with another spoon or spatula. Fill any empty wells half-full with water.

6. Bake at 400°F about 15 min.

7. Meanwhile, prepare frosting. Remove muffins from wells to cooling rack. Cool slightly. Using a spoon, drizzle with frosting to form a cross.

12 muffins

For Frosting—Blend together until smooth: 1/2 cup plus 2 tablespoons sifted confectioners' sugar, 2 teaspoons water, 1/4 teaspoon vanilla extract, and 1 tablespoon almond paste.

PANBROILED LINK SAUSAGES

TO PREPARE AND COOK: 10 MIN.

12 (about 3/4 lb.) link sausages
2 tablespoons water

Put sausages into a large cold skillet. Add water. Cover and cook slowly 8 to 10 min. Remove cover and pour off fat. Brown links over medium heat, turning as necessary (do not prick with a fork). Remove to absorbent paper to drain.

About 4 servings

SPICED FRUIT COMPOTE

TO PREPARE: 15 MIN.

1 1/2 cups cooked prunes

1 No. 2 1/2 can peach halves, drained (reserve sirup)

1/4 cup cider vinegar

20 whole allspice

10 whole cloves

1 3-in. stick cinnamon

10 maraschino cherries

1. Mix together in a saucepan the reserved peach sirup, vinegar, and spices. Cover; simmer 10 min.

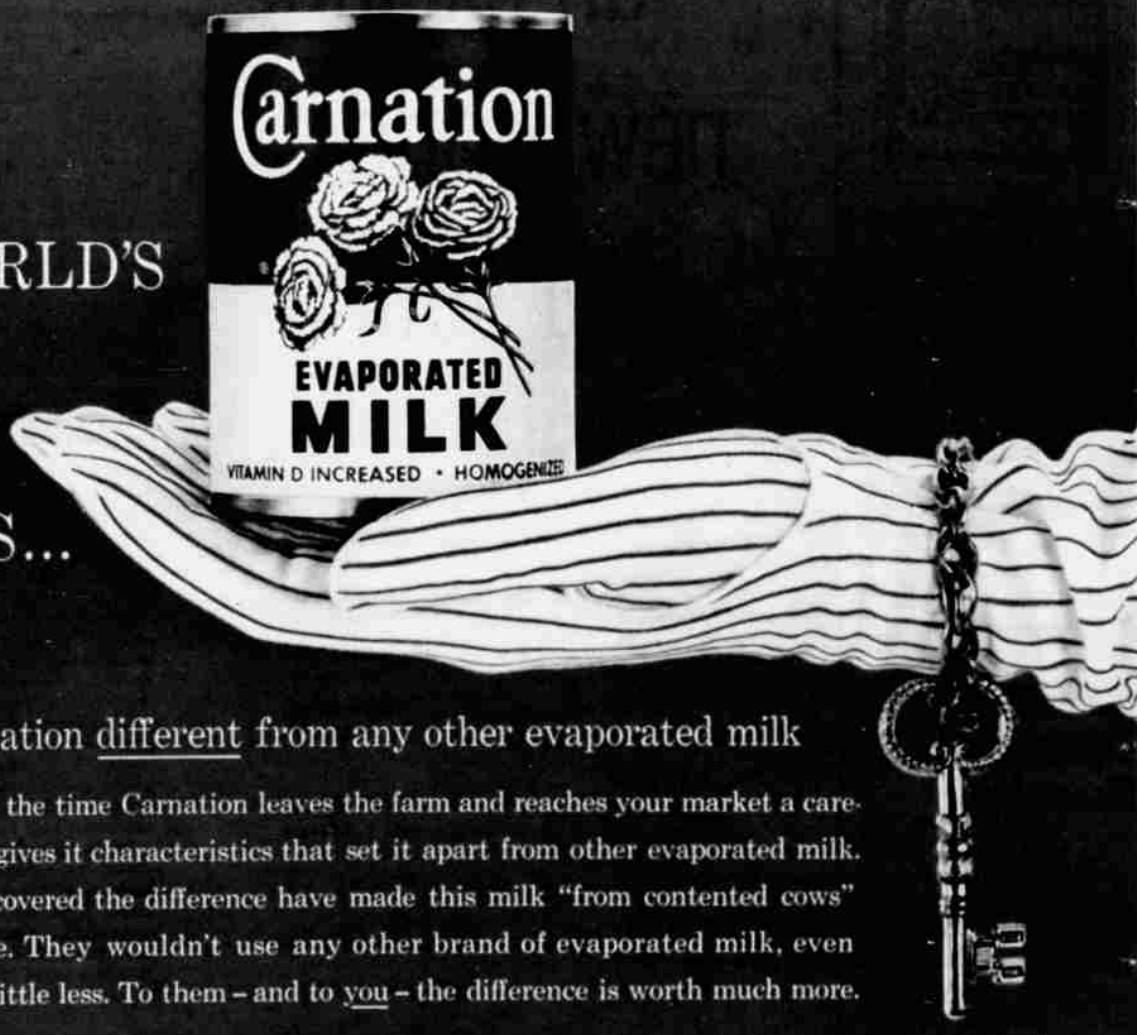
2. Strain spices from sirup. Add peaches and prunes to sirup and bring to boiling. Remove from heat; mix in the cherries. Turn into a bowl. Cool; cover and set in refrigerator to chill thoroughly.

About 8 servings

ORANGE-HONEY FRUIT COMPOTE

Follow recipe for Spiced Fruit Compote. Omit cider vinegar. Mix 1 teaspoon grated orange peel (grated through colored part only) with the peach sirup and spices. After straining spices from sirup, blend in 1/2 cup orange juice, 1/4 cup lemon juice, 1/2 cup honey, and few grains salt.

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