

upstairs and downstairs In Milady's Kitchen Herald and News



MAKING THESE BONBONS is easy. Pour your favorite frosting over dainty cupcakes and fill with flavorful garnishes. The American Dairy Association suggests Maple Brown Butter Icing, but any flavoring of your choice can be used instead of maple if you wish.

TEEN-AGE PARTY

At every age, women delight in pouring tea. Tiny tots of six love to play tea party with their pony-tailed playmates. While young ladies of 16 enjoy pouring for their mothers at a high school open house. Most any day is perfect for formal entertaining but special occasions like graduation or Mothers Day are natural for teenagers.

Table settings of best china and cloth are in order, with a few simple but good cake and cookie treats. Bonbons are a choice confection to serve. These dress-up cupcakes are so easy to make the girls will have as much fun preparing as passing them.

The goodies may be iced with marvelous Maple Brown Butter Icing and served as is, or frosted and frilled to fancy with home-spun decorations. This deliciously rich butter cake batter is made by the standard one bowl method. However, the liquid for combining the ingredients is unusual. It's a mixture of boiling water and brown sugar which adds old-fashioned flavor and color to the batter. As with all good butter cakes, the dry and liquid ingredients are alternately added to the butter-sugar mixture beginning and ending with the dry ingredients. This technique prevents the batter from becoming too thin at any point during the blending and produces a finely textured cake.

Here's a tip for frosting cupcakes without toil or trouble. Place cupcakes on cake rack and completely cool. Brush off crumbs and pour frosting over the cakes from a cup, being sure to cover all sides. A tray or board beneath the rack will catch excess frosting. Allow frosting to dry before removing to tray. A few to try are walnut or pecan halves, dab of whipped cream sprinkled with brown sugar, flow-

er petals made from almond slivers, red or green maraschino cherries, fruit flavored gumdrops, tinted coconut flakes and crushed peppermint stick candy.

BONBONS
Muffin pans, buttered and floured
1/2 cup firmly packed brown sugar
1/2 cup boiling water
1/2 cup (1 stick) butter
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla
1/2 teaspoon maple flavoring
2 teaspoons baking powder
2 1/2 cups sifted cake flour
1/2 teaspoon salt

Melt brown sugar in a small skillet. Add water and heat, stirring constantly, until sugar is dissolved. Measure sugar-water mixture and add more water, if necessary to make 1 cup liquid. Set aside. Cream butter and sugar. Add eggs and beat until light and fluffy. Blend in flavorings. Add sifted dry ingredients and sugar-water alternately, beginning and ending with dry ingredients. Pour into prepared pans and bake 30 minutes at 350 degrees. Cool 15 minutes. Remove from pans and invert on cake rack. Cool completely and ice with Maple Brown Butter Icing.

MAPLE BROWN BUTTER ICING
1/2 cup (1 stick) butter
3 cups sifted confectioners sugar
6 tablespoons cream
1/4 teaspoon maple flavoring
In small skillet lightly brown butter over low heat, stirring constantly. Combine browned butter with rest of ingredients and beat until smooth and creamy. Pour over cupcakes which have been inverted on cake rack. Allow icing to dry before removing from rack. Decorate with sugared nuts, whipped cream and brown sugar, or candied cherry slivers.

MACARONI PUDDING

The Spanish have an interesting way of making a macaroni pudding with eggs. First make a well-flavored tomato sauce, a short-cut way is to saute a large sliced onion in 2 or 3 tablespoons of olive oil until onion is soft, then add a family size (15 ounce) can of tomato sauce or a 1-pound can of peeled tomatoes and simmer until the sauce is smooth and thickened; season to taste with salt, pepper or herbs. Meanwhile, cook 1/2 pound elbow macaroni; blend cooked macaroni with tomato sauce. Beat separately yolks and whites of 4 eggs; add 1/2 teaspoon salt and blend together. In 2-quart casserole arrange layers of macaroni and sauce with beaten eggs; top dish with 1/2 cup grated Parmesan cheese. Bake at 350 degrees for 20 minutes. Makes 6 servings.

CHEESE BALLS

Mix 1 cup drained cottage cheese with 1 tablespoon mayonnaise, 1/2 teaspoon cayenne and a little salt. Roll into 1-inch balls and roll in bread crumbs until well coated. Place under the broiler until golden brown and serve on toothpicks.

GINGERBREAD

Bake a pan of gingerbread, using one of the excellent mixes or your own favorite recipe, and serve it with a warm fruit sauce. It's delicious and so quick and easy. Use canned fruit cocktail for the sauce, adding lemon juice and rind to the syrup, with a little sugar and butter, and cornstarch for thickening. Serve "Gingerbread with Fruit Sauce" warm, freshly baked for the first round, reheated if there's any left over for a second meal.

GINGERBREAD WITH FRUIT SAUCE
1 package gingerbread mix
1 (No. 2 1/2) can fruit cocktail
1/2 cup sugar
1 tablespoon cornstarch
1 teaspoon grated lemon rind
3 tablespoons fresh lemon juice
2 tablespoons butter or margarine
Few grains salt

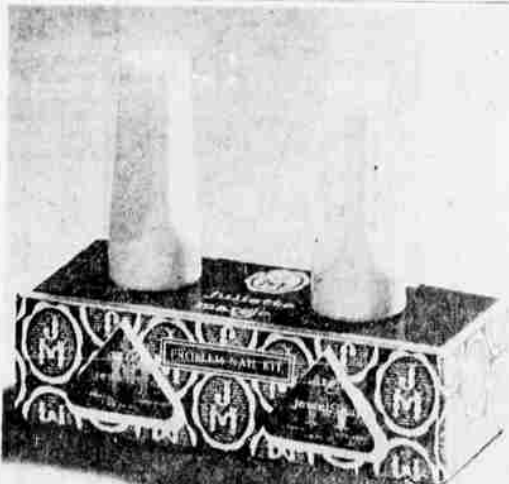
Mix and bake gingerbread according to package directions. Drain syrup from fruit cocktail and combine with sugar, cornstarch and lemon rind. Cook and stir over very low heat until thick and clear, about 5 to 7 minutes. Remove from heat and stir in lemon juice, butter, salt and drained fruit cocktail. Serve hot over squares of warm gingerbread.

COOKING WITH OIL
Keep heat moderate to low when frying with Wyandotte Olive Oil. Pure olive oil reaches frying temperature so much more quickly than other cooking fats that less heat is required. This results in less cooking odor, too.

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HOW MANY of these salad greens can you identify by name? Here are some of the most popular greens being used in salads today, including four different kinds of lettuce, romaine, endive, escarole, watercress, spinach and cabbage. New Wish-Bone Deluxe French Salad Dressing gives all green salads a tangy, spicy flavor. It is available in Klamath Falls markets.



IF YOU HAVE problem nails, Juliette Marglen has the answer with her new Problem Nail Kit. JewelBase acts as a shock - absorbent to tender nails and JewelSeals forms a sparkling sheath to protect your nails from water, detergents, weather and wear.

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Wish Bone

Know your salad greens. Lettuce is wonderful, but there are other fine ingredients to suit your family's tastes. Among the many charms of salads are the endless possibilities to combine greens with vegetables or fruits. For most salads, greens are but a basic ingredient, though in some it is the sum total. Together with a tangy, true French dressing a good salad is an ideal complement to any dinner.

CORNING SOUP

Serve "Corning Soup" for a filling lunch or supper. Crackers or French bread, a fruit salad will round out a menu that is appropriate for any day. "Corning Soup" features ripe olives, dried beef and spinach in a well-seasoned cream soup. It's practically a meal in itself. Ripe olives enhance many other soups as well. Combine them with pea soup, onion soup or fish chowder—try them in Cream of Mushroom or Chicken soup, too.

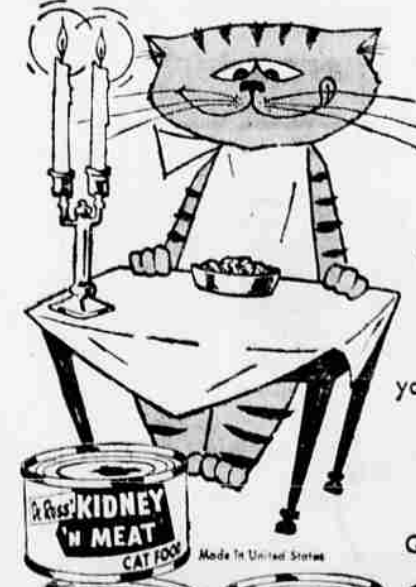
CORNING SOUP
1/2 cup ripe olives
1 1/2 cups cooked tomatoes
2 slices onion
1 teaspoon salt
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
2 cups milk
1/4 cup finely chopped dried beef
1/4 cup finely chopped cooked spinach
Cut olives into large pieces. Simmer tomatoes, onion and salt about 15 minutes. Force through sieve. Melt butter and blend in flour. Add milk and cook and stir until thickened. Stir in olives, dried beef and spinach. Heat. Heat strained tomatoes and pour slowly into hot milk mixture. Serve at once.
Makes 4 or 5 servings.

SALAD TIP
A favorite European way of dressing salad is to add a tablespoon or two of olive oil (Wyandotte in our country) to the salad greens, then add the wine vinegar blended with salt, pepper and other condiments. The greens are less likely to wilt when blended first with the olive oil and they seem to absorb the seasonings more effectively.

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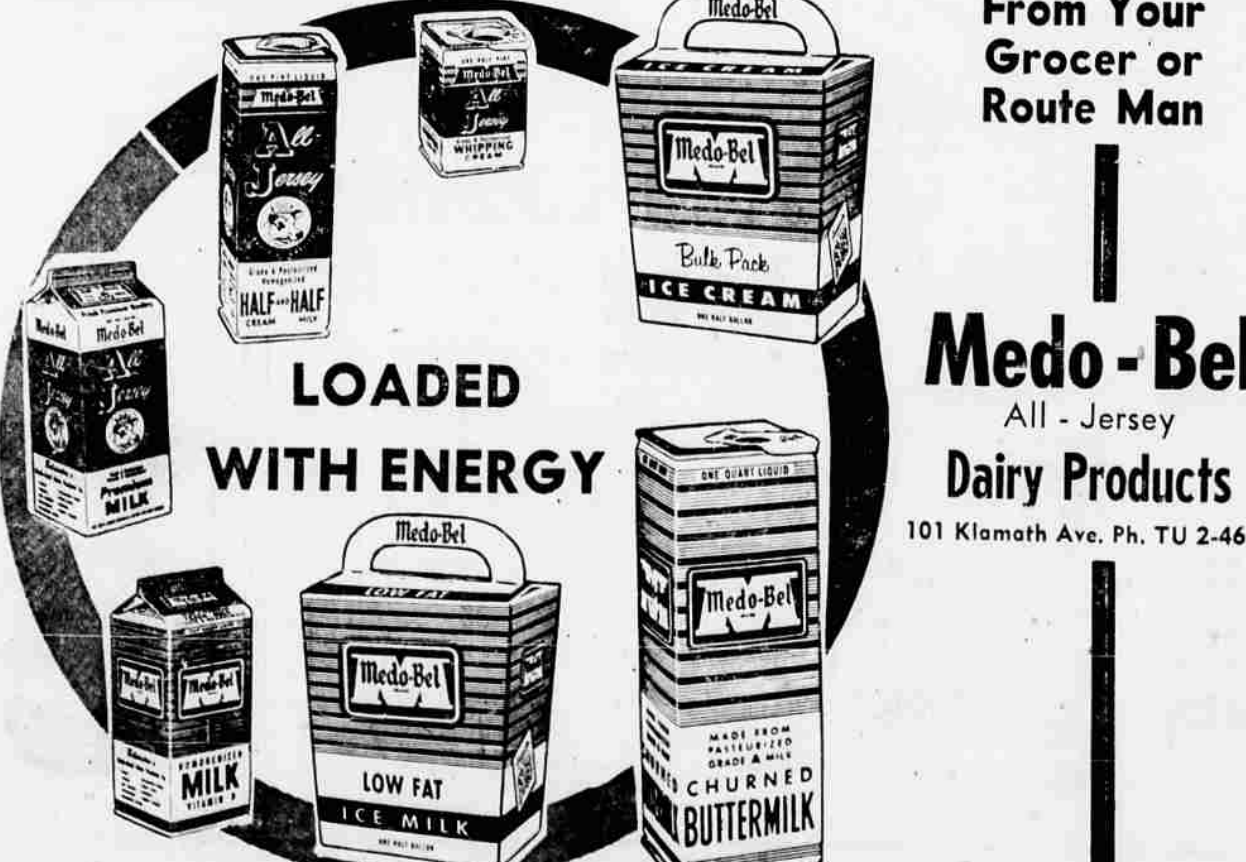
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