

Magic Mix-Up

Serve this medley of tidbits at your own holiday party or gift package them and take to a friend who is entertaining.

2½ cups flour	2 eggs
1 teaspoon baking powder	2 sq. (2 oz.) unsweetened chocolate, melted and cooled
1 teaspoon salt	
¼ cup butter or margarine	
1 teaspoon vanilla extract	1 13½-oz. can salted mixed nuts
1 cup sugar	

1. Blend the flour, baking powder, and salt; set aside.
2. Cream the butter or margarine and extract. Gradually add the sugar, creaming until well blended. Add eggs, one at a time, beating well after each addition.
3. Add dry ingredients in thirds, mixing until well blended after each addition. Divide dough in half. Blend chocolate into one half. Chill both halves until easy to handle.
4. Divide each half of dough into two portions. Shape one chocolate portion into a roll about 1 in. in diameter and wrap in moisture-vaporproof material; chill thoroughly.
5. Put the remaining portions of dough on ungreased cookie sheets. Lightly flour hands and pat each portion into a 10-in. square. Cut one plain square to indicate triangles with 1-in. sides. Cut remaining squares to indicate 2½ x ½-in. strips. Bake as directed in step 7. Recut and break apart. Cool.
6. Cut chilled roll of dough into slices about ½ in. thick and place slices on ungreased cookie sheet.
7. Bake at 375°F for 6 to 8 min. Cool.
8. Toss all the cookie bits with the salted nuts. Serve as a snack. *About 2 qts. mix-up*

Layered Chocolate Confections

Steaming hot cups of fragrant coffee accentuate the fine flavor of these confections.

Chocolate Layer:	Cream Layer:
½ cup butter or margarine	½ cup heavy cream
2 sq. (2 oz.) unsweetened chocolate	½ cup butter or margarine
2 eggs	1½ cups sugar
1 cup sugar	1 teaspoon vanilla extract
1 teaspoon vanilla extract	2 sq. (2 oz.) unsweetened chocolate, melted and cooled slightly
½ cup flour	
½ cup chopped salted pecans	

1. Chocolate Layer—Melt the butter or margarine and chocolate together; set aside to cool.
2. Beat the eggs, sugar, and extract until thick and piled softly. Blend in the chocolate mixture and flour. Stir in the nuts. Turn batter into a greased 11x7x1½-in. pan and spread evenly.
3. Bake at 350°F for 25 min., or until it tests done with wooden pick. Cool in pan on a cooling rack.
4. Cream Layer—Combine cream, butter, and sugar in a heavy saucepan. Cook, stirring occasionally, over low heat until mixture reaches 236°F (soft ball stage). Remove from heat; cool, undisturbed, to 110°F or just cool enough to hold pan on palm of hand.
5. Turn into small bowl, add extract, and beat until mixture is smooth and creamy. Spread on cooled chocolate layer. Chill slightly until top is firm to the touch. Spread melted chocolate over creamy layer. Chill thoroughly. Cut into 1-in. squares. Place in bonbon cups to serve or pack in a gift box. *About 6 doz. confections*

Note: A drop or two of food coloring may be blended with cream mixture to harmonize with various party color schemes as desired.



Depending on the Type

I have noticed that my darling
Has two ways in which she handles
The mistakes she makes in cooking:
With Tabasco sauce—or candles.

—Hal Chadwick

Quips and Quotes

"Darling," the mother called out the window, "you shouldn't keep all the Christmas toys to yourself. You should let your little brother play, too."

"I do, Mom," the boy replied. "I take the sled going down the hill, and he takes it going up." —John Shotwell

A very large lady appeared at the department-store exchange window with one of her Christmas gifts. "I want to exchange this bulky-knit sweater," she said to the clerk.

"It's so lovely," the clerk said. "What don't you like about it?"

"It clashes with my weight."

—Catherine Walker

He was the most henpecked husband the psychiatrist had ever met, and now he had even more trouble. "I have terrible nightmares," the mousey little man complained. "Every night I dream I'm shipwrecked on a small island with 12 beautiful women."

"What's so terrible about that?" the doctor asked.

"Have you ever tried cooking for 12 women?" the husband replied.

—James Shurluck



"Stew burning!"