DAWN RECIPES:

Sweets For The Holidays

Pudding With Brandied Hard Sauce

Make this spicy-tart steamed pudding and the hard sauce up to 3 days before serving. For gift-giving, wrap the foil-wrapped pudding in colorful tissue paper and carry the hard sauce separately.

1½ cups all-purpose flour
1 teaspoon baking powder
2 cups Ocean Spray fresh cranberries
½ cup dark seedless raisins
½ cup chopped pecans
2 tablespoons finely chopped crystalized ginger
1 large egg
½ cup dark corn syrup
2 teaspoons baking soda
One-third cup boiling hot water
Brandied Hard Sauce (recipe below)

Thoroughly grease a 1-pound coffee can. In a large bowl, toss flour and baking powder with cranberries, raisins, pecans and ginger. In a small bowl mix egg, corn syrup and baking soda; stir in boiling hot water. Pour over flour-fruit mixture and toss until all ingredients are moistened. Spoon batter evenly into prepared can.

Cover with a piece of buttered wax paper and then with a piece of aluminum foil. Tie paper and foil in place with a piece of kitchen twine and place can on a rack in a deep kettle. Pour boiling water into kettle around can to measure 2 to 3 inches deep.

Cover kettle and steam pudding for 1¾ hours or until a skewer inserted in center of pudding comes out clean. If necessary, add more boiling water to kettle. Remove can from kettle, remove and discard foil and paper; let pudding cool 10 to 15 minutes.

Using a manual can opener, cut and remove bottom of can; gently push pudding out. Serve immediately, or, cool completely on wire rack; wrap tightly in aluminum foil and refrigerate for up to 3 days.

Before serving, steam foil-wrapped pudding for 15 minutes over boiling water to reheat. Slice pudding crosswise into rounds and serve each slice with a Brandied Hard Sauce rosette. Makes 8 to 10 servings.

Brandied Hard Sauce

¼ cup unsalted butter, at room temperature
1½ cups confectioners' sugar
4 teaspoons brandy

Mix all ingredients together until smooth. Using a pastry bag fitted with a large star tube, pipe sugar mixture onto wax paper to make 10 rosettes. Refrigerate at least 30 minutes. Makes 10 rosettes.

Easy To Make, Fun To Give

Everyone on your gift list would love to receive these festive and delicious cookies and bars. You'll love giving them, too, for they're easy to mix and bake, and fun to decorate!

Fill a pretty basket to the brim with Super Fudgy Chocolate Cookies — rich, chewy, delectable. Prepare Tutti-Fruiti Bars simply by "layering" ingredients, one after the other, in a pan before baking. Turn out, in no time at all, four dozen Ever-So-Easy Fruitcake Bars, made even more special with an Orange Glaze.

And for the final touch of tradition, get out your Christmas cookie cutters, bake up a batch of Lemon Cut-Out Cookies, and decorate them to your heart's content!

These recipes are so easy to follow that even inexperienced cooks could make the happy discovery that their own kitchen provides the key to that "What to give?" question this Christmas.

Super Fudgy Chocolate Cookies

(Makes about 5 dozen)

2½ cups semi-sweet chocolate morsels
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
3 tablespoons margarine or butter
2 cups unsifted flour
½ teaspoon baking soda
1 teaspoon vanilla extract
½ cup coarsely chopped nuts

In medium saucepan, combine morsels, sweetened condensed milk and margarine. Cook and stir over low heat until morsels melt. Remove from heat; add remaining ingredients. Mix well. Divide dough into thirds; shape each into 8-inch roll.

Wrap in wax paper. Chill until firm (about 2 hours). Preheat oven to 350 degrees. Cut into ¼-inch slices; place on ungreased baking sheets. Bake 7 to 9 minutes or until tops are slightly crusted. Cool 2 to 3 minutes before removing from baking sheets.

Store in tightly covered container.

Tutti-Fruitti Bars

(Makes 4 dozen)

½ cup margarine or butter
1½ cups graham cracker crumbs
1 (14-ounce) Sweetened Condensed Milk (NOT evaporated milk)
1 cup fine fresh bread crumbs (about 3 slices)
1 (4-ounce) container chopped mixed candied fruit (about ¾ cup)
¾ cup finely chopped dried apricots
1 cup chopped nuts

Preheat oven to 350 degrees (325 degrees for glass dish). In 13x9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients; press down gently. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store, loosely covered, at room temperature.

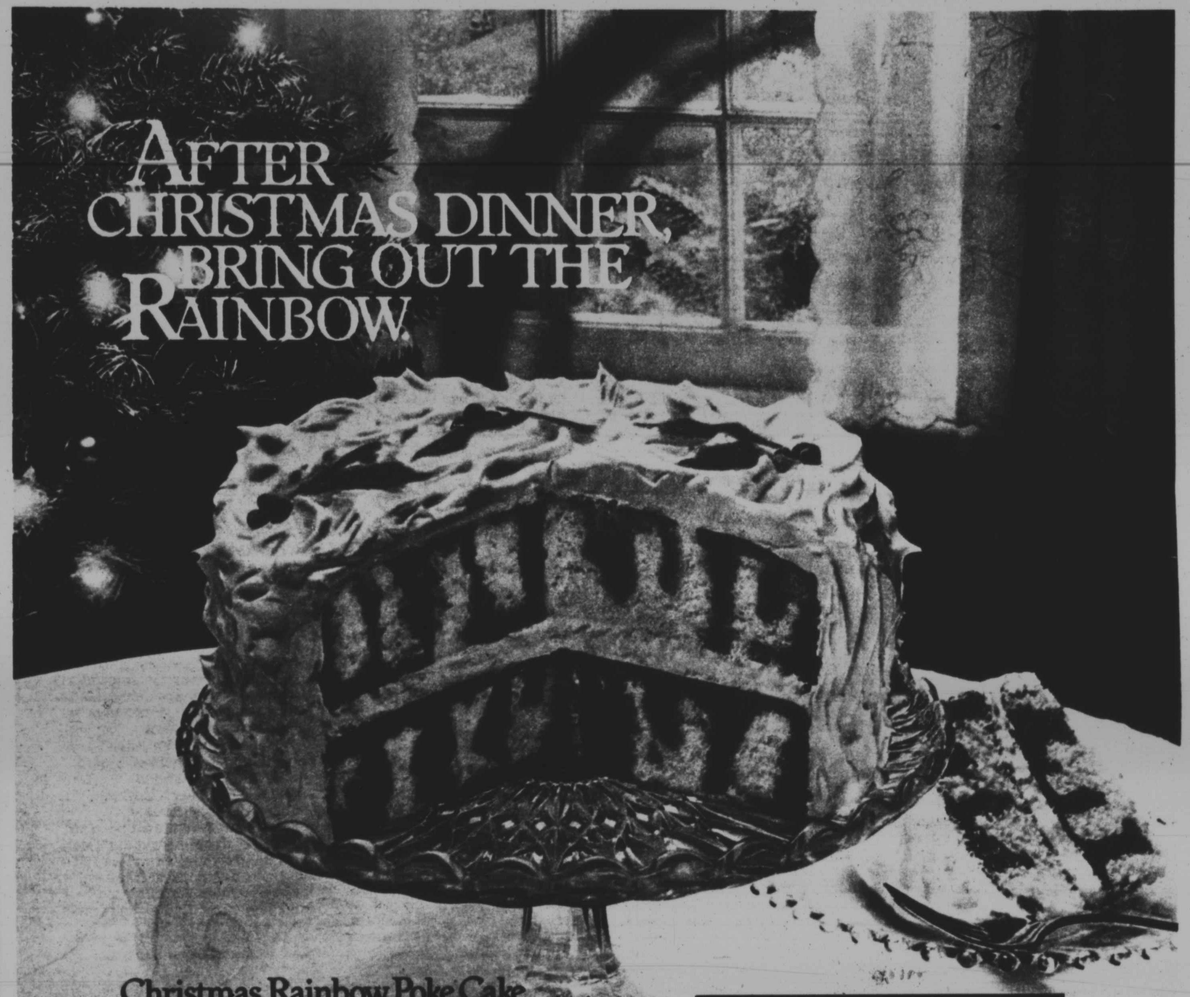
EVER-SO-EASY FRUITCAKE BARS

(Makes 48 bars)

2½ cups unsifted flour
1 teaspoon baking soda
2 eggs, slightly beaten
1 (25-ounce) jar None Such Ready-to-Use Mince Meat
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk
2 cups (1 pound) mixed candied fruit
1 cup coarsely chopped walnuts

Preheat oven to 300 degrees. Sift or stir together flour and baking soda. In large bowl, combine remaining ingredients; blend in dry ingredients. Mix

(Continued on Page 17)



Christmas Rainbow Poke Cake.
With SUPERMOIST® cake mix and JELL-O® gelatin.

1 package SUPERMOIST® white cake mix
1 package (3 oz.) JELL-O® Brand Raspberry Flavor Gelatin
1 package (3 oz.) JELL-O® Brand Lime Flavor Gelatin
2 cups boiling water
1 container (8 oz.) BIRDS EYE® COOL WHIP® Non-Dairy Whipped Topping, thawed

Prepare cake mix as directed on package. Pour batter into 2 round pans, 8 or 9 x 1-1/2 inches (do not use pans with removable bottoms). Bake as directed; cool 10 minutes. Remove from pans; cool completely. Place cake layers, top sides up, back in the 2 clean pans; pitch each layer with utility fork at 1/2-inch intervals. Pour 1 cup of the boiling water over raspberry flavor gelatin in bowl; stir until gelatin is dissolved. Spoon raspberry flavor gelatin over 1 layer. Repeat with lime flavor gelatin. Refrigerate 3 to 4 hours. Dip 1 layer in pan into warm water 10 seconds; invert on plate, gently shaking to loosen. Remove pan; spread layer with 1 cup of the whipped topping. Remove remaining layer from pan as above; invert on first layer. Remove pan; frost with remaining topping. Refrigerate; garnish with flattened gumdrops, cut to resemble holly.

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