

Christmas Cooking Ideas For The Holiday Gourmet

Although we always like to have a good supply of cookies on hand all year round, Christmas is the time when we try to out do ourselves and have the best. The personal touch of a lively box of these goodies as a gift for a special friend or shut-in means a great deal. With the convenience of a freezer, we can eliminate the need for all that last minute bustle by baking now, freezing, and then using them over the entire season.

If you wish to freeze cookies we recommend packing them into a box or container which will protect the cookies from damage through crushing. Wrap the box tightly in heavy duty foil. When you come to use them simply remove the box from the freezer and leave at room temperature for 4 to 5 hours. Do not unwrap or the cookies will become soggy.

Try some of our favorites for your baking this year.

CRANBERRY OATMEAL SQUARE

Crumble:
1½ cups rolled oats.
1½ cups sifted flour.
1 cup light brown sugar firmly packed.
¾ cup soft butter.
¼ tsp. salt.
¼ tsp. soda.

Filling:
1 lb. tin whole cranberry sauce.
½ cup crushed pineapple, drained.
¼ tsp. vanilla.
Combine ingredients and mix until crumbly. Spoon half into well greased 7x11 inch pan, press in firmly. Spread with filling. Cover with remaining crumbs. Bake 25 min. in 400 degrees F. gas oven. Let cool and cut into small squares.

SUPERB HARD SAUCE

1 cup butter.
1½ cup icing sugar.
¼ tsp. nutmeg.
2 tblsp. brandy or rum.

Soften butter until creamy. Beat in sugar for 10 minutes. Beat in nutmeg and rum. Chill 12-24 hours. Delicious.

CHRISTMAS MACAROONS

3 egg whites.
1 cup fine granulated sugar.
¼ tsp. salt.
1 tsp. cornstarch
1 cup coconut.
½ cup candied cherries cut in pieces.
¼ cup citron peel, thinly shaved.

¼ cup almonds, blanched and cut in pieces.
Beat egg whites until stiff but not dry. Mix sugar salt and cornstarch; add gradually to egg white, beating constantly. Cook this in double boiler until a crust forms around pan. Remove from heat. Fold in fruit and nuts. Form into small balls. Bake on an oiled baking sheet at 300 degrees F. until firm and slightly brown. (20 to 30 mins.) Makes approximately three dozen macaroons.

CHRISTMAS PLUM PUDDING

3 eggs, beaten.
1 cup brown sugar.
1 cup molasses.
1 cup sweet milk.
1 cup chopped suet.
3 cups flour.
1 teaspoon soda.
2 teaspoons cream of tartar.
1 teaspoon cinnamon.
1 teaspoon mixed spice.
1 teaspoon salt.
½ teaspoon cloves.
½ teaspoon nutmeg.
½ pound citron.
1 pound seeded raisins.
1 pound currants.
Take ½ cup of the flour to dredge fruit. Steam 4 hours.

PLUM PUDDING
1½ cups dry bread crumbs.
1 tsp. salt.
1 tsp. baking powder.
2 tsp. soda.
1 tsp. nutmeg (optional)
½ tsp. cinnamon.
1 cup chopped suet.
½ cup molasses.
½ cup brown sugar.
4 eggs.
½ cup sour cream.
2 cups seeded raisins.
1 cup currants.
½ cup cherries.
¼ cup citron peel.
Steam 3 hours.

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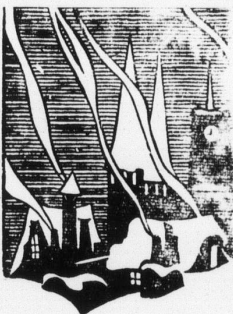
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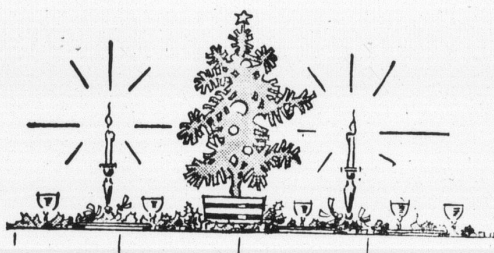


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