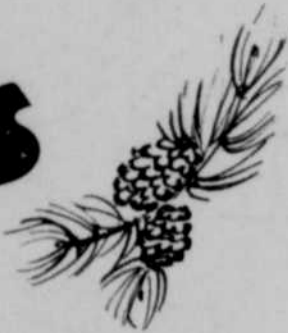


# Christmas Sweets



continued

## DATE STICKS

- |                            |                             |
|----------------------------|-----------------------------|
| 1½ cups sifted flour       | 1 tablespoon butter, melted |
| 1½ teaspoons baking powder | 1 tablespoon hot water      |
| ½ teaspoon salt            | 2 cups finely cut dates     |
| 2 eggs                     | ½ cup broken nuts           |
| 1 cup sugar                |                             |

Sift flour once, measure, add baking powder and salt and sift again. Beat eggs well; add sugar gradually, beating thoroughly. Stir in butter and water. Add dates and nuts and mix thoroughly. Then add flour gradually, mixing well. Spread batter evenly into two greased 8x8x2-inch pans. Bake in slow oven (325°F.) 30 to 35 minutes. Cool. Cut in strips 2½x1 inches. Roll in confectioners' sugar, if desired. Makes 4 dozen sticks.



## Three warm, wonderful ways to say Merry Christmas!



Bake all three from one basic recipe—chock full of raisins and the wonderful flavor only Fleischmann's Yeast can give.

Even if you've never baked with yeast before, these delicious Christmas recipes bake up easy—and say so much about you as a wonderful cook. They're just bursting with Christmasy fruits and nuts, and turn out the highest, lightest ever made with Fleischmann's Active Dry Yeast. Fleischmann's is the fastest and easiest there is. Most prize-winning cooks just wouldn't use any other kind.

### BASIC DOUGH

- 1 cup (2 sticks) Blue Bonnet Margarine
- 2 cups sugar
- 5 eggs
- 1 tablespoon vanilla extract
- 3 packages Fleischmann's Active Dry Yeast
- 1½ cups warm, not hot, water
- 1 cup dry milk solids
- 5 cups sifted flour

Cream margarine and sugar. Add eggs and vanilla, beating thoroughly. Sprinkle yeast in warm, not hot, water. Stir until dissolved. Stir dry milk solids into the yeast mixture. Then add flour and yeast mixture to creamed mixture. Blend at lowest speed of electric mixer, then beat at highest speed for six minutes. Place batter in a warm place, free from draft, until surface is bubbly, about 1½ hours.

### BEAUTIFUL RAISIN BABA

- ½ of batter
- ½ cup raisins
- ½ cup chopped walnuts
- ½ cup apricot nectar
- ½ cup sugar
- 1 tablespoon lemon juice

Combine batter, raisins, and walnuts. Pour into greased and floured mold. Allow to set in warm place until surface is bubbly (about 1 hour). Bake at 375°F. 35-40 minutes. Remove from pan. Cool slightly. Meanwhile combine apricot nectar and sugar in saucepan. Simmer 10 minutes. Add lemon juice. Prick surface of cake. Then spoon sauce over cake, repeating process until all of the syrup is used.

### KRIS KRINGLES

- ½ of batter
- 1½ cups flour
- 2½ cups raisins
- 1 cup apricot jam
- 1 tablespoon lemon juice
- 1 teaspoon lemon rind

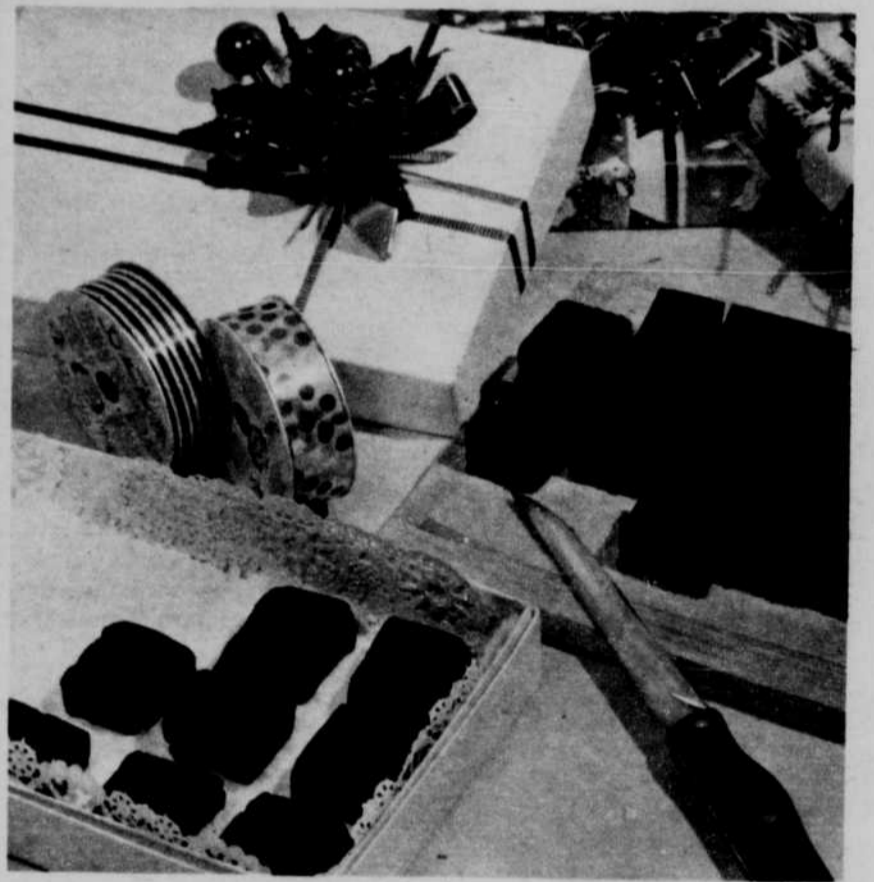
Combine batter and flour. Cover and refrigerate 2 hours or until ready to use. Then roll ½ of dough to fit greased 16 x 10-inch jelly roll pan. Combine remaining ingredients. Spread over dough. Roll out remaining dough and cover filling. Seal edges. Cover. Allow to rise in warm place, free from draft, until doubled in bulk (about 1 hour). Bake at 375°F. 20-25 minutes. Frost with confectioners' sugar icing.

### TUTTI FRUTTI ROLLS

- ½ of batter
- ½ cup raisins
- ½ cup chopped candied mixed fruit

Combine ingredients and pour into 12 greased muffin cups. Allow to set in warm place until surface is bubbly (about 1 hour). Bake at 375°F. 15-20 minutes.

ANOTHER FINE PRODUCT OF STANDARD BRANDS INCORPORATED



### MAGIC FRENCH FUDGE (Makes about ½ pound candy)

- |  |  |
|--|--|
| 1 package (6 oz.) semi-sweet chocolate           | pinch salt                                 |
| ½ cup PLUS 1 tablespoon sweetened condensed milk | ½ teaspoon vanilla extract                 |
|  | 3 tablespoons ground nut meats, if desired |

Heat chocolate in top of double boiler over rapidly boiling water, stirring a few times, until just melted. Remove from heat. Add sweetened condensed milk, salt, flavoring and nut meats, if used. Stir only until smooth. Turn into container lined with waxed paper and press into block one inch high. Chill in refrigerator until firm, about 2 hours. Turn out of container, remove waxed paper and cut into serving pieces. Store in airtight container.