



### ENGLISH CHRISTMAS BREAD

- 1½ cups boiling water
- ½ cup sugar
- 2 teaspoons salt
- ½ cup butter
- ½ teaspoon nutmeg
- 1 teaspoon allspice
- 1 teaspoon caraway seed
- ¼ cup warm water (110-115°)
- 2 pkgs. active dry yeast
- 1 egg, room temperature
- 5¼ to 5¾ cups sifted all purpose flour
- ½ cup washed, dried currants
- ½ cup white or dark raisins
- ½ cup finely cut-up citron

Measure boiling water into a large bowl with sugar, salt, butter and spices. Add yeast to warm water. Let stand 3-5 min. Stir to dissolve. Add egg. When water-sugar mixture cools to lukewarm, add half the flour, then the yeast mixture. Beat until smooth. Add half the remaining flour, mixing well. Blend in the cut-up fruits with more flour until sides of bowl are cleaned. (Dough will be soft).

Turn dough onto lightly floured board. Gently knead about 50 strokes, until smooth. Place dough in greased bowl, turning once. Cover with foil and a dry cloth. Let rise in warm place until doubled, 1 to 1½ hours.

Grease a large baking sheet. Punch down dough. Turn out. Divide in two. Shape each half into round ball; place on baking sheet so balls don't touch. Let rise until almost doubled, about 1 hour. Bake in preheated 375° oven, 30-40 min., until well browned. Remove to rack; frost lightly if desired. Makes 3 round loaves. If desired use part of dough to fill 9x9x2-inch pan to make a square loaf, use remaining dough for rolls.

*The new way to cook is with Karo!*

## Holiday Candy Fantasies

made better with

# KARO SYRUP

### Karo Syrup adds a wholesome kind of sweetness that's easy to digest!

In this basic candy recipe, Karo adds flavor, texture, and dextrose — a sugar that needs no digestion!

- ½ cup Nucoa® or Mazola® Margarine
- ½ cup KARO Red Label Syrup
- 1 pound sifted confectioners' sugar
- 1 teaspoon vanilla

Stir the margarine, Karo and half of sugar in 3-qt. saucepan over low heat until bubbly throughout. Quickly stir in remaining sugar and vanilla. Remove from heat, stir until mixture just holds shape. Cool to lukewarm in greased pan; knead well.

#### Peppermint Popcorn Tree

Prepare 14 cups popped corn. Line 13x9x2-inch pan with greased aluminum foil. Prepare candy, but replace margarine with 2 tbsp. water and increase Karo to 1 cup. Remove from heat; stir in 32 marshmallows (not miniature), 1 tsp. peppermint flavoring. Toss with popped corn in large bowl. Press into prepared pan. Cool until set (about 15 min.); remove from pan. Cut into pieces, two each: 5x5", 4x4", 2x2" and three 3x3". Stack with largest on bottom. Decorate with candies and candles.

#### Bon Bons

Form candy balls around nut pieces. Roll in colored sugar or sprinkles.

#### Mint Patties

Color candy mixture red or green with vegetable coloring. Use winter-green flavoring for red, peppermint for green. Form into small patties.

#### Filled Nuts or Fruits

Fill pitted prunes, apricots or dates with candy. Roll in sugar.

*Easy-to-Digest Karo Syrup* is rich in dextrose — a sugar your body uses directly for quick energy! Cook and bake with all-purpose Blue Label or crystal-clear Red Label Karo. Use maple-y flavored Green Label Karo Syrup with its fuller body for pancakes and waffles.



#### ICE CREAM EGGNOG SAUCE

- 1 (1 lb. 1 oz.) can fruit cocktail
- 2 eggs
- 2 tablespoons rum
- (or, 1 teaspoon rum extract)
- ¼ teaspoon nutmeg
- ½ teaspoon salt
- 1 cup sifted powdered sugar
- 1 cup whipping cream
- 1 pint vanilla or eggnog ice cream

Drain fruit cocktail thoroughly. Beat eggs, rum, nutmeg and salt together until thick. Beat in sugar gradually. Beat cream until stiff; fold into egg mixture. Soften ice cream and fold into sauce along with drained fruit cocktail. Serve over holiday puddings or fruit cake. Makes about 1 quart sauce.