



PEANUT BRITTLE POPCORN BALLS

Yield: enough syrup for 24 2½-inch balls
 ½ stick (¼ cup) butter
 ½ pound peanut brittle
 ¼ cup water
 ¼ cup light corn syrup
 4 quarts popped corn

Place butter, peanut brittle and water in a saucepan or small skillet. Cover and cook over low heat 5 minutes. Uncover and add corn syrup. Cook and stir until all the brittle is dissolved. Cook over low heat to 265°F. or until a small amount of the syrup dropped into cold water forms a hard ball. Pour over freshly popped corn. Cool a little. Shape into balls.

We're going to bake some Christmas Sweets

by Susan Lowe

There's a song in our hearts as we get out all the "fixings" for our Christmas sweets, for as traditional as Christmas itself are the cookies, the candies and the holiday foods customary in each home at this season of the year. Though snows may swirl without and frosty designs coat your window panes, the warmth of Yuletide cheer glows within as we spend loving hours on a wealth of goodies to share with family and friends. Many of these are foods handed down from generation to generation — a part of our heritage but added to these are new, fascinating sweets we're adding for our Christmas celebration.



RICH DATE-NUT BARS

3 eggs
 ¾ cup milk
 1 cup sugar
 28 graham crackers finely rolled (2½ cups crumbs)
 1 teaspoon baking powder
 ¼ teaspoon salt
 1 teaspoon vanilla
 6½-ounce package dates, sliced (about 1 cup)
 1 cup chopped walnuts

Beat eggs until light and fluffy; add milk. Beat in sugar. Blend in remaining ingredients, mix well. Spread in greased 9-inch square baking pan; bake in a moderate oven (350°F.) about 30 minutes. Cut into 18 bars.

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FRUIT CAKE CONFECTION

Yield: one 8-inch round cake

This is a very different fruit cake—with almost no cake!

Fruit:

1 cup candied pineapple (1-inch pieces)
 1 cup candied cherries
 ½ cup candied orange peel (finely cut)
 ½ cup candied lemon peel (finely cut)
 3 tablespoons citron (finely cut)
 3½ cups whole pecan halves

Wash the sugar from all the fruit and dry on paper towels.

Batter:

½ cup shortening
 3 tablespoons brown sugar, firmly packed
 3 tablespoons honey
 2 eggs, well beaten
 ½ cup sifted all-purpose flour
 ½ teaspoon salt
 ½ teaspoon baking powder
 ½ teaspoon allspice
 ¼ teaspoon nutmeg
 2 tablespoons orange juice

Cream shortening. Add brown sugar and mix. Add honey. Beat. Add eggs and beat. Sift together remaining dry ingredients and add with orange juice. Line an 8-inch layer cake pan with two thicknesses of waxed paper and oil the top layer of paper. Spread one third of batter over bottom of pan. Mix into the rest of the batter all of the fruit and nuts except a few cherries and nuts for decorating the top of the cake. Pile the fruit-nut batter on top of the plain batter in pan, packing down and leveling off the top. Decorate with cherries and nuts. Cover with brown paper and tie securely. Set in a pan of water for the first hour of baking. Bake in a slow oven (300°F.) for 2 hours. Brush with hot corn syrup. Baking temperature: 300°F. Baking time: 2 hours. Storage: Wrap in waxed paper or foil. Keep in refrigerator. Use within 2 months. To serve: Cut with a sharp, thin knife.



HOLIDAY FRUIT COOKIES

1 cup soft shortening
 2 cups brown sugar (packed)
 2 eggs
 ½ cup sour milk, butter-milk, or water
 3½ cups sifted flour
 1 tsp. soda
 1 tsp. salt
 1½ cups broken pecans
 2 cups candied cherries, cut in halves
 2 cups cut-up dates

Mix well shortening, sugar, eggs. Stir in sour milk. Sift dry ingredients together and stir in. Stir in pecans, cherries, dates. Chill at least 1 hr. Heat oven to 400° (mod. hot). Drop rounded teaspoonfuls about 2" apart on lightly greased baking sheet. Place a pecan half on each cookie, if desired. Bake 8 to 10 min., until almost no imprint remains when touched lightly with finger. Makes about 8 doz.



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