



CHARLOTTE PEACH-A-RUSSE

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| 1 (No. 2½) can cling peach slices | 1 teaspoon lemon rind |
| 2 envelopes (2 tablespoons) plain gelatin | 2 tablespoons lemon juice |
| ½ cup cold water | 1½ cups whipping cream |
| 1 cup sifted powdered sugar | 1 jelly roll (about 6 inches long) |

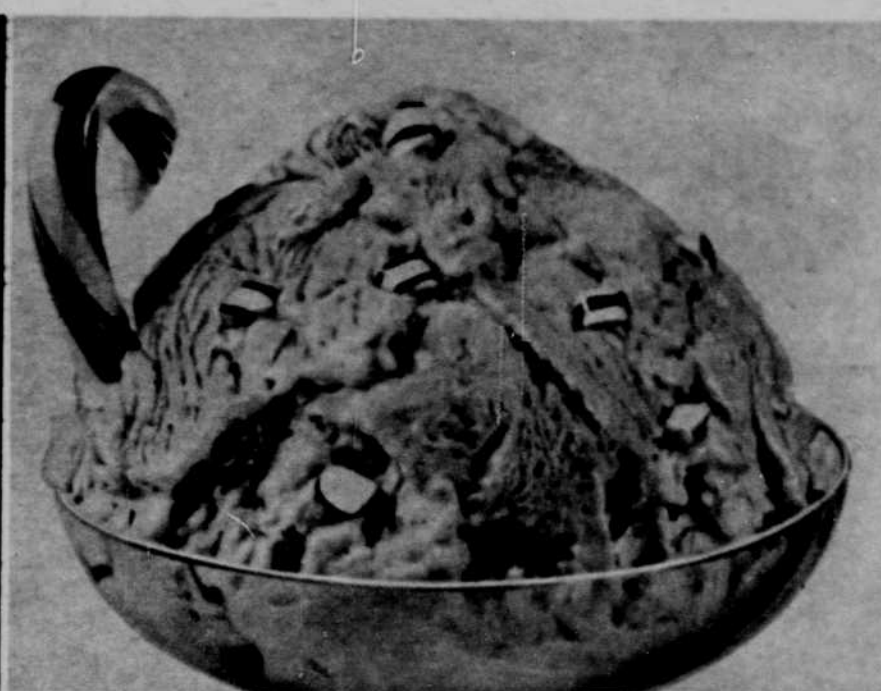
Drain peaches, saving syrup—should be 1½ cups; add water if necessary. Soften gelatin in cold water; dissolve in hot peach syrup. Chill until partially set. Reserving ¾ cup of peach slices for garnish, chop remainder and combine with sugar, lemon rind and juice. Whip cream until stiff. Beat gelatin mixture until frothy and fold in whipped cream and chopped peaches. Slice jelly roll in ½-inch slices and line bottom and sides of 1-quart mixing bowl, tucking peach slices in between. Spoon in gelatin mixture and chill until set—about 3 hours. Unmold and cut in wedges to serve. Makes 10 to 12 servings.



HOLIDAY FRUIT CAKE

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| 1½ cups prunes | 3 eggs |
| ½ cup slivered citron | 1½ cups all-purpose flour |
| ½ cup slivered candied orange peel | 1 teaspoon salt |
| ½ cup halved candied cherries | ¾ teaspoon baking powder |
| ½ cup thinly sliced candied pineapple | 1 teaspoon cinnamon |
| 1½ cups California walnuts | ½ teaspoon nutmeg |
| ¾ cup shortening | ½ teaspoon allspice |
| ¾ cup honey | ½ teaspoon cloves |

Cover prunes with boiling water and let stand 10 minutes. Drain and cool. Remove pits from prunes and chop. Combine with citron, orange peel, cherries and pineapple. Chop walnuts coarsely, and add to fruits. Cream shortening and honey together thoroughly. Add eggs one at a time, beating well after each addition. Mix together thoroughly flour, salt, baking powder and spices. Blend into creamed mixture. Pour batter over fruits and nuts, and mix lightly. Turn into loaf pan (about 8½ x 4½ x 2½ inches) which has been lined with 2 thicknesses of greased brown paper and one of greased waxed paper. Bake in slow oven (275°F.) about 3 hours. Remove cake with paper to wire rack to cool. Makes about 3 pounds cake.



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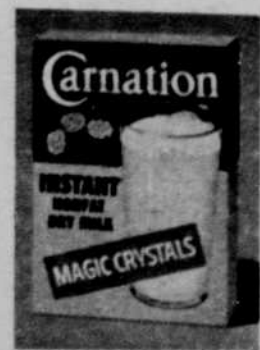
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Peppermint Frost (Makes about 1 quart)

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| ¼ cup crushed peppermint stick candy | ½ cup hot water |
| ¾ cup marshmallow topping | 2½ cups whipped CARNATION INSTANT "Magic Crystals" |

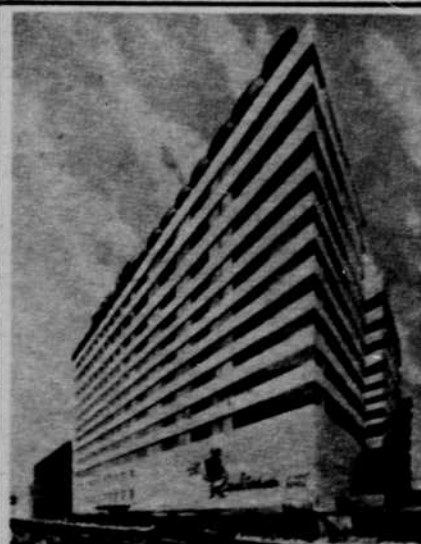
Combine peppermint candy, marshmallow topping and hot water. Stir until blended. Cool. Fold into whipped Carnation Instant "Magic Crystals." Place in ice cube tray. Freeze until firm (about 3 hours).

To whip Carnation Instant "Magic Crystals": (Makes about 2½ cups) 1. Mix ½ cup Carnation Instant "Magic Crystals" with ½ cup ice water in bowl. 2. Whip until soft peaks form (3-4 minutes). Add 2 tablespoons lemon juice. 3. Continue whipping until stiff peaks form (3-4 minutes longer).



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