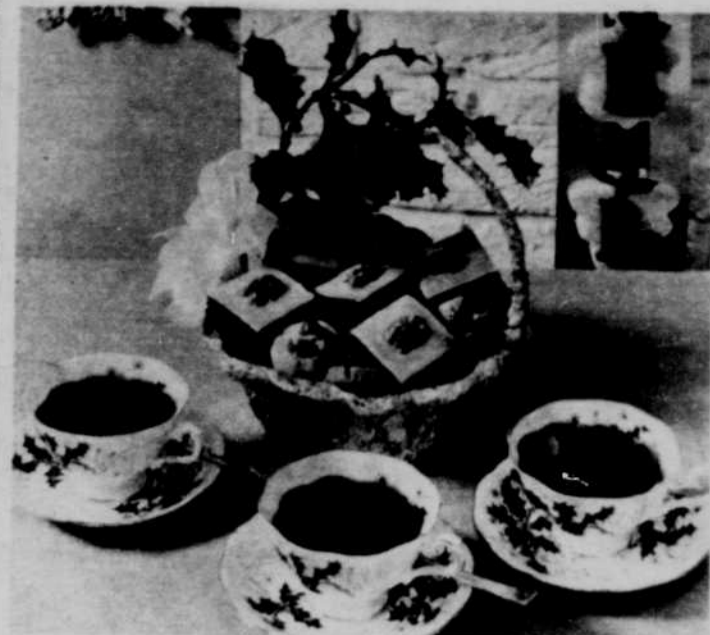




Brunch Party: Show off this Cranberry Coffee Ring . . . sumptuous filling, scrumptious taste!



Afternoon Tea Party: Date Orange Chocolate Bars are perfect . . . perfectly delicious!



After Dinner Party: "Come to our house for dessert." And sample yeast-light Fruit Nut Cookies.



After the Church Program: Invite the neighbors to hot spiced tea or coffee and fluffy Snowball Cookies.

Entertaining Ideas

Here are fine foods to inspire a party! From the coffeecake served at mid-morning to casserole at midnight, each one bakes into a special invitation to wonderful times at your house!



After the Ice Skating Party: This Pork and Bean Bake is just the dish to warm up the gang.

CRANBERRY COFFEE RING

- 1/2 cup scalded milk
- 1/2 cup sugar
- 1/2 cup butter or margarine
- 1 1/4 teaspoon salt
- 1/4 teaspoon cardamom or nutmeg
- 2 eggs and one yolk (save white)
- 1/2 cup warm water (lukewarm for compressed yeast)
- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 5 1/4 to 5 3/4 cups sifted all purpose flour

Scald milk; pour into large bowl with sugar, butter, salt and spice. Add yeast to water. Let stand a few minutes, then stir to dissolve. When milk mixture has cooled slightly, add the eggs, half the flour and softened yeast. Beat until smooth. Add more flour, a little at a time, first with spoon, then with hand until sides of bowl are cleaned.

Turn dough onto lightly floured board. Gently knead about 50 strokes, until smooth. Place dough in greased bowl, turning once to grease top. Cover bowl with foil. Let rise until doubled, about 1 hour.

Meanwhile, grease a 9-inch tube pan and baking sheet. *Prepare filling:* Boil 1 cup sugar and 1 cup water 5 minutes; add 2 cups cranberries and boil, without stirring, 5 more minutes, adding 1 cup dates the last minute. Remove from heat; stir in 1 cup nuts and 1 tablespoon lemon juice. Cool. Makes about 2 cups.

Turn dough onto board. Use 2/3 of dough for ring; make a braid of 1/3 the dough. *For the ring,* roll dough into 8 x 18-inch rectangle. Spread 1 1/2 cups Filling over dough. Roll tight like jellyroll. Seal edges. Cut into 1-inch slices; place in 9-inch angel food pan so slices barely touch. For second layer, place slices alternately around pan, the third layer as the first, etc.

For the Braid, divide dough into 3 equal parts. Pat out into 3 x 12-inch strips. Put remaining filling in the center of each strip. Cover and seal. Place pieces, side by side, on the baking sheet and braid, beginning at the center. Seal ends.

Cover; let rise 30-45 min. Preheat oven to 350°. Bake until well browned, 25-35 min. Remove from pans, brush with *Frosting:* 1 1/2 cups sifted powdered sugar mixed with beaten egg white.

DATE-ORANGE CHOCOLATE BARS

- 1 1/4 cups sifted all purpose flour
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups (8-oz. package) dates, chopped
- 3/4 cup firmly packed brown sugar
- 1/2 cup water
- 1/2 cup butter
- 1 tablespoon grated orange rind
- 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels
- 2 eggs
- 1 cup orange juice
- 1 cup chopped walnuts

Preheat oven to 350°. Sift soda, salt with flour. In saucepan, combine dates, brown sugar, water, butter and orange rind. Cook over low heat, stirring, until dates soften. Remove from heat. Stir in chocolate morsels. Beat in eggs. Add dry ingredients alternately with orange juice. Blend well. Stir in nuts. Spread in well-greased pan, 15 x 10 x 1 (or make pan from heavy-duty aluminum foil). Bake, at 350°, 25 to 30 minutes. Cool and glaze.

Orange Glaze: Blend 2 tablespoons soft butter, 1 teaspoon grated orange rind until creamy. Gradually stir in 1 1/2 cups sifted confectioners' sugar alternately with 1 1/2 tablespoons milk. Spread on, let stand until set.

Cut bars into 3 x 2-inch pieces. Makes 25 bars.

FRUIT NUT COOKIES

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 1/2 cup warm water, 110-115° (lukewarm for compressed yeast)
- 1/2 cup sugar
- 1 teaspoon salt
- 3 cups sifted all purpose flour
- 2 eggs (room temperature)
- 1/2 cup soft shortening

Add yeast to the warm water. Let stand 3-5 min. Stir to dissolve. Measure sugar and salt into mixing bowl; add the yeast mixture. Mix in 1/2 the flour; beat until smooth, about 100 strokes. Stir in eggs and shortening. Mix in the rest of the flour with spoon or hand, until well blended. Scrape down dough from sides of bowl. Cover; let rise in warm place about 30 min. or until doubled.

Prepare Fruit Mixture: In shallow pan mix together 1/4 cup finely chopped nuts, 1/2 cup finely chopped fruitcake fruits, 1/2 cup sugar.

Drop dough by heaping teaspoonfuls into Fruit Mix. Work each piece into some of the fruits and nuts, then stretch into pencil-like strips. Shape into snails, twists, etc. Place on lightly-greased baking sheets; let stand 10 min. Bake 10-15 min. at 375°, until golden brown. Makes 2 to 2 1/2 dozen.

SNOWBALL COOKIES

Winner in 13th Grand National Bake-Off by Mrs. Oscar Swanson, Viking, Minnesota

- 1/2 cup butter
- 1/2 cup sugar
- 1 egg yolk (save white for frosting)
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 1/4 cups sifted all purpose flour
- 2 to 2 1/2 cups toasted coconut

FLUFFY WHITE FROSTING:

- 2/3 cup sugar
- 1 egg white
- 1/4 cup light corn syrup
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1 teaspoon vanilla

Cream butter; add sugar, creaming well. Blend in egg yolk, vanilla and salt. Gradually add flour; mix well. Divide dough into 3 parts. Shape each portion into a 10-inch roll. Cut into 1/2-inch pieces; place on ungreased cookie sheet.

Bake at 350° for 15 to 17 minutes until delicately browned. Cool. Coat with frosting; roll in coconut. Makes about 3 dozen.

Fluffy White Frosting: In top of double boiler combine all ingredients but vanilla. Cook over rapidly boiling water, beating with mixer until mixture stands in peaks. Remove from heat. Add vanilla; beat 1 minute.

PORK AND BEAN WIENER BAKE

- 4 cans (1 lb. each) pork and beans
- 1 cup tomato cocktail sauce
- 2 teaspoons horseradish
- 2 tablespoons brown sugar
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 1 lb. wieners or franks, sliced

Combine first 6 ingredients and mix well. Pour into 3-quart casserole or two smaller casseroles. (Foil-lined for fast clean up!) Arrange meat on top of beans. Bake, covered, at 325° for 30-45 minutes. Makes 12-16 servings.