

# Recipes...drinks, desserts and a bit of the old bubbly

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**Carmel topping**  
28 vanilla caramels  
¼ cup half and half  
¼ cup margarine  
1 cup powdered sugar  
1 cup chopped pecans  
Combine carmel and half and half in a double boiler. Cook until melted over simmering water. In a separate bowl, blend to-

gether margarine and powdered sugar. Add it to the carmel mixture and mix well. Spread over cooled cookies and sprinkle with chopped pecans if desired.

**Chocolate topping**  
2 tablespoons margarine  
1 cup chocolate chips  
1 teaspoon vanilla  
½ cup half and half

1 cup powdered sugar  
In a sauce pan, cook margarine, chocolate chips and half and half on low heat. Stir continuously until moisture boils. Gradually add the powdered sugar and stir in the vanilla. Spread on cookie and top with a pecan half.

**CRAIG SUNDBERG**

The Husker quarterback passes us his favorite Christmas dessert. From his mother's kitchen, we presume, comes:

**Chocolate icebox dessert**  
2 dozen unfilled ladyfingers  
1 eight-ounce box of semi-sweet chocolate  
4 tablespoons sugar  
4 tablespoons water  
5 beaten egg yolks  
1½ teaspoons vanilla  
5 egg whites, stiffly beaten  
Line a loaf pan with ladyfingers saving six to eight of them for later. Cook chocolate, sugar and water in a double boiler until smooth. Stir egg yolks in slowly. Cool.

Meanwhile, beat egg whites until stiff. Add vanilla. Fold in cooled chocolate mixture. Pour mixture over ladyfingers and top with extra ladyfingers. Chill eight to 10 hours before serving.

**MOE IBA'S**

**Pecan cake**  
1 pound butter or margarine (softened)  
2½ cups sugar  
1 lb. chopped pecans  
1 2oz. bottle lemon extract  
6 eggs, beaten  
4 oz. candied cherries

4 oz candied pineapple cut up  
2 teaspoons baking powder  
¾ cups sifted flour  
Cream sugar and butter. Add beaten eggs. Add dry ingredients and lemon extract alternately. Mix in chopped pecans and candied fruit last. Pour into three lightly greased and floured loaf pans. Bake one hour at 350°. Makes three loaves.

**MARY AND TOM WHITE**

Mary, director of commerce at the Nebraska Bankers Association, said she and her husband Tom, editor of the Lincoln Star, enjoy her Christmas fruit cake that doesn't contain candied fruit:

**Fruit cocktail pound cake**  
1 eight-ounce package cream cheese (room temperature)  
1 cup margarine (room temperature)  
1½ cup sugar  
1½ teaspoon vanilla  
4 eggs  
2½ cup all purpose flour  
1½ teaspoon baking powder  
1 17oz. can of drained fruit cocktail  
½ cup chopped walnuts

Preheat oven to 225°. Line two 9 x 5 x 3-inch loaf pans with heavy foil. Coat the foil with margarine. Combine the first four ingredients in a large bowl. Mix well. Add eggs one at a time beating thoroughly after each one. Slowly add the flour and baking powder. Fold in fruit cocktail and nuts. Divide the mixture into the two pans.

Bake until an inserted toothpick comes out dry, about one hour. Cool five to 10 minutes. Remove from pans and dust with sifted powdered sugar. Serve with fresh or canned fruit.

**RON PUSHCAR**

Do you need something to wash this down? Try one of Ron's hot beverages. Pushcar is food services director at the Nebraska Union.  
**Coffee Onassis**  
Sugar coated rim

1 oz. Kahlua  
¼ oz. Metaxa  
Coffee  
Whipped cream

**Spanish Coffee**  
Sugar coated rim  
1 oz. Kahlua  
¼ oz. 151 Rum  
Coffee  
Whipped cream

Prepare strong coffee in usual manner. Coat rim of glass by rimming edge of glass with lemon or lime wedge. Dip into sugar ½". Rim should be around the glass. For those who wish, add the rum to the glass and remove the open rum bottle from the table. Tip the glass and light the fumes of the rum. Slowly turn at an angle the glass to begin cooking the sugar. When it begins to bubble hold another glass and carefully pour the flaming rum to the next glass. Use two teaspoons of rum to practice with until you can do this and be comfortable about it. Keep two towels that are damp near you and a large plate. The towel will put out the flame if the rum is spilled and the plate can be used to put on top of the flaming glass to put out the fire. Be careful.

**CHRIS BURBACH**

Chris, professional columnist, special to the Daily Nebraskan, has an interesting way to each day of the holiday vacation:

**Chris' holiday breakfast**  
Two packages instant oatmeal  
Red Sprinklies  
Green Sprinklies  
Two slices bread  
Cheap champagne  
An underdetermined amount of boiling water  
Pour water into oatmeal. Toast and butter bread. Generously sprinkle red and green sprinklies over toast and cereal. Drink champagne directly from bottle, laugh when it bubbles into your nose. Sing the first verse of every Christmas song you can think of, then sing "la la la la" where you don't know the words.

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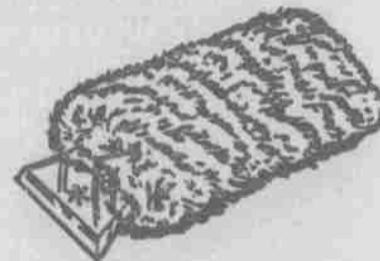
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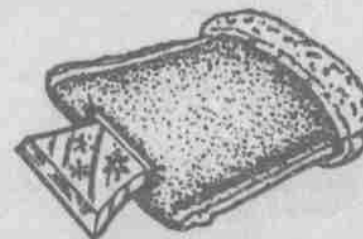
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