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## A SUPPLEMENT TO THE DAILY NEBRASKAN

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for the

Monday, December 2, 1985

THESE DAYS ANYONE CAN GET ON AS THE WORLD GONE MADI? WITH CRASS WHEN IT'S DONE TASTEFULLY COMMERCIALISM 0001 THE BLOOM COUNTY COLLECTION IS, ABOVE ALL ELSE, TASTEFUL. T-SHIRTS, BOOKS & STUFFED OPUS DOLLS. **ORDER TODAY!** THIS ORDER BROUGHT TO YOU BY: Nebraskan

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## Spicing up the season with favorite recipes

Holidays

Compiled by Deb Hooker and Adare O'Conner Staff Reporters

us, people start "filling up" with a lot more than just 1/2 cup margarine holiday cheer.

Normally weight-conscious people 2 cups Rice Krispies shift their attention away from their waistlines to more satisfying spots their tastebuds. Celebrities are no Frosting: exception.

Here are some holiday recipe sugges- 2-3 tsps. milk tions by famous local and non-local personalities on how to get your "fill" of what they love best.

How does Cornhusker coach Tom Osborne weather the biggest of losses? A double batch of his favorites - No-Bake Peanut Butter Balls.

**Tom Osborne's No-Bake Peanut Butter Balls** 

**1** stick margarine 2 cups crunchy peanut butter 1 lb. powdered sugar 12-oz. package chocolate chips

1/2 bar paraffin

2 cups Rice Krispies Melt margarine. Add peanut butter, sugar and Rice Krispies and form into balls the size of walnuts. Chill for an hour or over night. Melt chocolate chips and paraffin, mix well and dip balls into mixture. Place on waxed holidays. paper. Makes 6 dozen.

1/2 cup brown sugar 1/2 cup margarine Filling: ith the Christmas season upon 1 cup chopped dates 1/2 cup sugar 1 egg, well beaten 1 cup chopped nuts 1 tsp. vanilla 2 cups powdered sugar 1/2 tsp. vanilla

3 oz. cream cheese, softened

For crust: Mix all crust ingredients until crumbly. Press into ungreased 9by-9-inch pan. Bake at 375 degrees for 10-12 minutes.

For filling: Combine dates, sugar and margarine and cook over medium heat until boiling, stirring constantly. Simmer 3 minutes. Slowly blend hot mixture into beaten egg and return mixture to saucepan. Cook until mixture bubbles, stirring stirring constantly. Remove from heat and stir in rest of ingredients. Spread over crust and cool completely.

For frosting: Combine all ingredients, beat until smooth. Spread over filling. Refrigerate. Makes two dozen bars.

As UNL Athletic Director Bob Devaney always claims - quickness counts. The Devaney's enjoy making a quick and easy cranberry salad during the

**Bob Devaney's** 

Mom Keating's Old-Fashioned Brownies are ASUN President Gerard Keating's holiday favorite. They're called "Mom Keating's" brownies because she's the only one who will eat them. (Just kidding, Gerard says they're great!)

Mom Keating's **Old-Fashioned Brownies** 

4 eggs

2 cups sugar

- 4 Tbsp. cocoa
- cup margarine
- 1/2 tsp. baking powder

2 cups flour 1 tsp. vanilla

at 325 degrees.

Beat eggs well, add sugar and baking powder. Melt butter and cocoa together and add to other ingredients. Add flour and vanilla, stir well. Put mixture in 11-by-16-inch pan. Bake for 30 minutes

Former Lincoln Mayor Helen Boosalis' family just can't get enough of Helen's Fruitnut Cake. When you're thinking about running for governor, you need all the energy you can get.

**Helen's Fruitnut Cake** 2 cups sifted cake flour 11/2 cups sugar 1 1/2 tsp. soda

