

Everything for the Christmas Feast

Choice Fruit Cakes Do Double Duty

If you want to give a different air to your fruit cake—try serving it as pudding with fruit or hard sauce occasionally. All you have to do is slice your holiday cake and steam it till hot. Any of the fruit cake recipes given here are delicious served in this way.

DARK FRUIT CAKE

1/2 cup shortening
1/2 cup brown sugar
4 eggs
1 cup flour
1/2 tsp. nutmeg.
1/2 tsp. cloves
1/2 tsp. salt.
2 cups seedless raisins.
1/2 cup citron, chopped.
1/2 cup candied orange peel
2-3 cup walnuts, chopped.
Cream shortening and sugar. Add eggs one at a time, beating vigorously after each addition. Mix and sift flour, nutmeg, cloves and salt; add to first mixture. Add raisins, citron, orange peel and walnuts. Fill with crystallized grapefruit shells with the fruit cake mixture. Steam 1 hour, bake in a slow oven about 20 minutes. This amount will fill 2 to 3 grapefruit shells, depending on the size.

CARAMEL NUT SPICE CAKE

1 cup cooked prunes, stoned and cut in small pieces.
1/2 cup soda.
1 cup shortening.
1 cup sugar.
3-4 cup walnuts.
1 cup sour milk.

2 cups sifted flour
1 tsp. each cloves, cinnamon, nutmeg.
1 tsp. vanilla.
3 eggs beaten separately.
Sprinkle the prunes with the road. Cream shortening and sugar and add the beaten egg yolks. Sift flour with the spices and add alternately with the milk. Blend in the prunes. Beat until smooth and add the flavoring and nuts. Fold in the beaten egg whites and pour in 2 greased 8-inch layer pans. Bake at moderate heat for 40 minutes. Spread icing on top of cake and between layers.

ICING

Place 2 cups sugar 2-3 cup water, and 1-4 tsp. cream of tartar in a saucepan. Bring to a boil, add 8 tablespoons caramelized sugar. Cook until the syrup spins a thread. Beat 2 egg whites and 3 tablespoons confectioner's sugar and pour in hot syrup gradually, beating constantly. Add 1 tsp. spoon vanilla. Spread on layers of cake and sprinkle with chopped walnuts.

ALABAMA DARK FRUIT CAKE

2 cups brown sugar.
1 cup shortening.
4 tsp. soda.
3 cups buttermilk.
3 cups flour.
2 lbs. raisins.
2 lbs. citron.
2 cups figs.
2 cups dates.

2 cups jam (any kind).
4 tsp. cinnamon.
2 tsp. Allspice.
2 tsp. nutmeg.
2 tsp. salt.
2 cups pecan meats.
1 cup walnuts.
1 cup almonds.
1 cup molasses.
Cream sugar and shortening. Add soda to buttermilk. Use 4 cups flour for the cake and 4 cups with which to dredge the fruit. Combine other ingredients, mix thoroughly, bake in a moderate oven for 3 1-2 hours.

PUDDING SAUCES

ORANGE SAUCE
1-2 cup sugar.
1/2 tsp. corn starch.
1/2 cup water.
1 cup water.
1 tsp. lemon juice.
Stir the sugar and cornstarch together, add the other ingredients and cook 5 minutes. Serve hot.

HARD SAUCE

1-4 cup butter.
1 cup powdered sugar.
1/2 tsp. molasses.
1-4 tsp. cinnamon.
1-4 tsp. grated orange rind.
1-2 tsp. vanilla.
Cream butter thoroughly. Gradually add sugar and beat until very light. Add molasses, cinnamon, grated orange rind, vanilla and salt. Put in cool place until wanted.



CHRISTMAS CATERING

SOME HELPFUL RECIPES

Much of the happiness of the Yuletide Festival is created by entertaining. It gives us joy to have our loved ones around us, and we like to lavish on them the best we can in the way of gifts and seasonable fare. Christmas, therefore, provides a great opportunity for the home cook to demonstrate her ability, not only to cook the turkey, goose, pork or beef, but to produce a really good cake, a delectable sweet or other dainties. The following recipes have been specially selected to help the busy housewife plan her menu.

Some people like to include a soup in their Christmas Dinner Menu. Here is a good one, which can be prepared the day before.

CELERY SOUP

2 heads of celery.
1 tablespoonful chopped onion.
1 cup stock.
2 ounces margarine.
1 ounce flour.
1 teaspoonful sugar. Seasoning.
Wash the celery and cut into short lengths. Melt the margarine in a saucepan, add the onion and fry it a light brown, stir in the flour and continue to fry until the onion is a good rich brown. Pour over the stock and stir till it boils. Then add the celery, sugar and salt, then boil gently for about an hour or until the celery is soft. Rub the soup through a sieve, rinse out the pan, pour back the soup, season carefully and re-boil for a few minutes. When required, re-heat and serve with crutons.

Here is something special to serve with your Christmas pudding.

SNOW SAUCE

1 gill cream, 1 egg white.
1 lb. chestnuts.
1 tablespoonful castor sugar.
1/2 teaspoonful vanilla essence.
Sift the chestnuts and put into a saucepan with sufficient boiling water to cover, boil for five minutes. Remove both skins from the nuts, return to the pan, pour over more boiling water and boil until the nuts are tender and transparent. Drain the nuts and wash them in cold water. Strain and while hot pass through a sieve. When required, whip the cream and whisk the egg white in separate basins, and to the cream add the pure, sugar and vanilla, lastly fold in the egg white, and it is then ready to pile round the pudding.

Lovers of the flavour of almond will appreciate this Christmas sweetmeat.

ALMOND BALL

4 tablespoonfuls ground almonds.
2 tablespoonfuls castor sugar.
2 tablespoonfuls icing sugar.
1/2 teaspoonful almond essence.
1-2 teaspoonful vanilla essence.
1 egg white. Juice of half a lemon.
Put all ingredients together in a bowl, mix thoroughly until the mixture can be formed into a smooth ball.
Hot twists are a breakfast delicacy that would be greatly appreciated on Boxing morning.

HOT TWISTS.
8 ozs. self-raising flour.
1 tablespoonful butter.
1/2 teaspoonful sugar.
1-2 teaspoonful salt.
1 egg. A little milk.
Sieve together the flour and

A Full Cookie Jar Christmas Tradition

Sugar and spice and other things nice—that is what good cookies are made of. No matter what ingredients the other things may include the most important of them all is butter. Butter gives not only as a shortening to give the cookies the desired richness, but it also imparts a delicious, palatable flavour and a good colour to the cookies. The Milk Utilization Service, Dominion Department of Agriculture suggests the following butter-made cookies for the Christmas season:

Poinsettia Cookies

3-4 cup butter
1-2 cup sugar (fine granulated or Fruit)
2 egg yolks or 1 egg
2 cups pastry or cake flour
1 teaspoon baking powder
1 pinch of salt
Cream butter and sugar well together, add beaten egg. Then blend in flour, baking powder and salt. Roll to about 1-4 inch thickness on floured board with 2-inch cookie cutter. Make four cuts almost into centre of cookie at equal distance. Fold the four points to the centre as a pinwheel. Place a piece of candied cherry in centre. Bake in a moderate oven 325 to 350 degrees F. until cookies are delicately browned—about 15 minutes.

FATTIGMAN BAKKELSE

1 egg.
1/2 tsp. thick cream.
1-4 tsp. salt.
Cardamom seed, crushed, pinch.
Cake flour, 3-4 cup.
Beat egg separately until very light; add sugar, cream, salt and flouring. Mix in flour to make dough which can be rolled very thin. Cut in diamond shapes from 1-2 to 3 inches long, making 3 horizontal slashes in the center of each. Fry in deep fat. Drain and dust with powdered sugar.

LEMON WAFFERS

1 cup shortening.
1-2 cup sugar.
Cream well and add:
3 eggs, beaten.
2 tsp. lemon juice.
1 tsp. grated lemon rind.

Peanut Butter Cookies

1 cup butter
1 cup peanut butter
1 cup brown sugar
1 cup white sugar
2 eggs.
1-2 cups pastry flour
1 teaspoon baking powder
1-2 teaspoon salt
Cream butter and peanut butter. Add sugar and cream well together. Add sifted dry ingredients. Drop by spoonfuls on buttered baking sheet. Press flat with fork. Bake in a moderate oven 350 to 375 degrees F. for about 15 minutes.

Rolls Oat Cookies

1 cup butter
1-2 cup brown sugar
1 teaspoon baking soda
1 teaspoon hot water
1 teaspoon vanilla
1 cup flour
2 cups rolled oats
1-4 teaspoon salt
Cream butter, add sugar and cream together. Add soda dissolved in hot water and vanilla. Add flour, salt and rolled oats. Drop by spoonfuls on buttered baking sheet. Bake in a moderate oven 350 to 375 degrees F. about 15 minutes or until cookies are slightly browned.

Date Pinwheels

1-1-2 cups chopped dates
2-3 cup water
2-3 cup sugar
1-2 cup chopped nuts
2-3 cup butter
1-4 cups brown sugar
2 eggs
3 cups pastry flour
1-4 teaspoon salt
1-2 teaspoon soda
Cook dates, sugar and water until thick—about 10 minutes. Add nuts and cool. Cream butter, add sugar and cream well together. Add beaten eggs and beat well. Add sifted dry ingredients. Chill thoroughly. Divide mixture into two parts. Roll separately into two rectangles about 1-4 inch thick. Spread each with date filling.

Put all ingredients together in a bowl, mix thoroughly until the mixture can be formed into a smooth ball.

Hot twists are a breakfast delicacy that would be greatly appreciated on Boxing morning.

HOT TWISTS.
8 ozs. self-raising flour.
1 tablespoonful butter.
1/2 teaspoonful sugar.
1-2 teaspoonful salt.
1 egg. A little milk.
Sieve together the flour and

ing and roll, as for jelly rolls, into two long rolls. Chill. Cut into 1-4 inch cups. Bake in a moderate oven 350 to 375 degrees F. about 15 minutes.

PEPPERNUTS

1 lb light brown sugar.
1 lb. flour.
4 eggs.
Small piece citron.
1/2 tsp. cinnamon.
1/2 tsp. soda.
1-2 tsp. cloves.
Rind and juice of 1 lemon.
Mix ingredients and drop by spoonfuls on a buttered tin. Allow room to spread. Bake.

CINNAMON SNAPS

1 cup sugar.
1 cup shortening.
1 cup molasses.
1/2 cup soda.
1/2 tsp. cinnamon.
1/2 tsp. ginger.
1-4 tsp. salt.
5 to 6 cups flour.
2 tsp. warm water.
Cream sugar with shortening. Add molasses, then add soda dissolved in warm water. Sift 2 cups flour with remaining ingredients and add to first mixture. Add enough flour to make a stiff dough. Roll out very thin on slightly floured board. Cut in desired shapes and bake in a moderate oven.

APRICOT COCONUT BALLS

1-2 cups dried apricots, ground.
1 cup shredded coconut.
1-2 cup sweetened condensed milk.
Confectioner's sugar.
Put apricots through food chopper. Mix with coconut. Moisten with sweetened condensed milk. Drop by spoonfuls into confectioner's sugar. Shape into balls. Allow to stand until firm.

HOLIDAY BAKERY SPECIALS

PIES
Mince
Lemon
Apple
Raisin
Cocoanut
Doughnuts
Cookies Assorted
Rolls, Muffins
Date Loaves
Macaroons
Date-Filled Squares

CAKES
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Plain Pound
Sultana
Swansdown
Cherry
Lemon Filled
Chocolate
Nut
Banana

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COCONUT SQUARES

2 squares unsweetened chocolate
1 cup sweetened condensed milk
3-4 cup dry shredded coconut.
Melt chocolate over hot water. Add condensed milk and cook until the mixture thickens. Remove from fire and add coconut, working it well into the mixture. Turn into square cake pan and place in refrigerator for several hours. Cut in squares.

FUDGE—FRUIT AND NUT

2 cups sugar.
1-2 cup milk.
1-2 cup molasses.
1-8 cup butter.
2 squares chocolate.
1-2 cup nuts, cut fine.
1-4 cup raisins or other fruit.
1 tsp. vanilla.
Put the sugar, milk and molasses in a saucepan over the fire. Stir until dissolved. Boil until the mixture forms a soft ball when dropped in water. Stir in the butter and chocolate. Allow to cool. Beat until creamy, then add nuts and fruit and vanilla. Pour into greased tins. When cool cut in squares.

DIVINITY

2 cups granulated sugar.
1-2 cup white corn syrup.
1-2 cup water.
2 egg whites.
1 tsp. vanilla.
2 cups chopped walnuts.
Boil sugar, syrup and water to form a ball when dropped in cold water. Beat 1-2 of this syrup, pouring slowly and beating constantly, into the stiffly beaten egg whites. Cook remaining syrup to hard ball stage. Add it slowly to first mixture, beating constantly. Beat until mixture begins to keep its shape. Add vanilla extract and walnut kernels. Turn into greased pan. When cool cut into squares.

CHOCOLATE CARAMELS

1-1-3 cups sweetened condensed milk
3 squares unsweetened chocolate.
1/2 cup corn syrup.
1/2 cup brown sugar.
1-2 cup chopped nut meats.
1 tsp. vanilla.
Melt chocolate in shallow pan. Add sweetened condensed milk, corn syrup and salt. Cook slowly over low heat, stirring constantly, until firm ball forms when tested in cold water (approximately 20 minutes). Remove from fire, add chopped nut meats and vanilla. Pour at once into 8x8-inch buttered pan. When cool remove from pan and cut in squares.

1-2 cup molasses.
1-8 cup butter.
2 squares chocolate.
1-2 cup nuts, cut fine.
1-4 cup raisins or other fruit.
1 tsp. vanilla.
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