10-Lancaster Farming, Saturday, December 17, 1960 ver with colored decorettes

Breads For Brunch (From page 9

ough more flour to make a stollen. soft dough.

; Turn out on lightly flourcd board or canvas; knead Cover and let rise in warm vegetable food coloring for the clapper. bout 1½ hours.

out to form an 8x15-inch sults. Fold in half rectangle lengthwise; pinch edges together Place on greased INDIVIDUAL COOKIES cooky sheet forming dough **Reindeer:** Use small pieces frosting for the paws, blue into a semi-circle. Brush of raisin for eyes, and red for the eyes, and red for the until double in size, about 1 and its decorations hour. Bake in moderate ov- Tree Ornaments: Cut out but the hat in white. Frost en (375 degrees) about 30 with a round cooky cutter the hat in red, use raisins for minutes. Frost with thin and decorate as desired, eith-

confectioners' sugar frosting; ing and red hots after bakdecorate with red and green ing: Use red and green maracandied cherries. Makes one schino cherries for the flow-

COOKY FROSTING TIPS To make fine lines and de-

p ace until double in size, a desired colors. You'll find Punch dough down; turn multi-colored decorettes, rai Use white frosting for the out on lightly floured board sins, red and green marasch- cap, belt and hands and feet. or canvas Cover and let ino cherries, red hot cinna- Also use it to hold the butrest 10 minutes. Knead fruits mon drops and beaten egg tons which are red hots. The and nuts into dough. Roll white give the prettiest re- eyes are blue colored frost-

HINTS ON DECORATING

with melted butter. Cover icing for the nose Use any mouth. and let rise in _warm place desired color for the harness

before baking or with frosters, and cut some of the ornaments out with a scalloped cutter if desired.

Bell: Brush the outside until sating about 10 min- corating details, apply frost- edges of the bell with egg utes. Round dough into ball; ing with wooden picks. Di- white and sprinkle with colplace in greased bowl; brush vide one recipe Decorative ored sugar before baking. lightly with melted butter. Icing into four parts. Use Use a cinnamon red hot for

Gingerbred - Man: Frost colored sugar, silver and these after they have cooled. ing and the mouth is red.

Santa Claus: Frost with red and white frosting after cookies have cooled. Use a

Snowman: After these cookies have cooled, frost all the eyes, and cinnamon red hots for the mouth and buttons

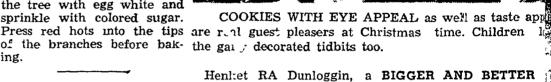
Christmas Trees: Brush the tree with egg white and sprinkle with colored sugar.

of the branches before bak- the gai J decorated tidbits too.

in 365 days on twice daily daily milking as a 6-year-

Kay Princess Rag Apple, registered Holstein owned by a registered Holstein' owned H. E and Maybelle Ketter- ter root system and big by Robert C. Groff, Quarry- ing, Lititz, produced 13,688 flowers on your spring-flow ville, produced 17,422 lbs. lbs. milk and 516 lbs. but- ing bulbs Lynn B. Smith milk and 565 lbs butterfat terfat in 365 days on twice Penn State extension flo old.

If you'd like to get a culturist, suggests plant bulhs now.





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