

in a small bowl and let stand 3 to 5 minutes. Stir to give. Pour 1½ cups boiling water into a large bowl. Add the oatmeal, molasses and salt. Blend together and pour into lukewarm. Stir yeast mixture well and pour into bowl. Add half the sifted flour and beat until well kneaded. Work in the rest of the flour with the fruit, nuts and shortening. Blend well in a bowl and let dough rise in a warm place, 1 to 1½ hours, or until doubled. Beat and put into two greased bread loaf pans, 5x9x3-inches. Let rise about one hour, until dough reaches tops of the pans. Bake 45 to 50 minutes, or until well browned on sides and tops, in preheated quick moderate oven (375 degrees). Remove from oven and cool on rack. Cut-up dates may be used in place of the apricots. They make a more sweet type bread. This bread is a real nutbread type, will

stay moist for days, and can be thinly sliced after the first day.

PINEAPPLE BARS

2¼ cups sifted all-purpose flour
1 tablespoon sugar
¼ teaspoon salt
¾ cup butter or margarine
1 package active dry yeast
2 tablespoons warm water (110-115 degrees)
4 egg yolks (room temperature)
¼ cup scalded milk
Measure the sifted flour, sugar, salt and butter into a medium-sized bowl. Blend butter into dry ingredients by pressing against bottom and sides of bowl with a fork. Scald milk. Dissolve the dry yeast in warm water. Let stand 3 to 5 minutes, then stir. Blend in the egg yolks and cooled milk. Add yeast mixture to flour mixture. Blend. Cover bowl and refrigerate 4 to not more

than 24 hours. Since this is a rich dough, it rises very little.

Prepare filling desired. When ready to finish, grease two 9-inch square pans or one 12x18-inch pan. Remove ¼ of the dough from the refrigerator at a time. Roll out into a 10-inch square on lighty floured surface. Pick up the square of dough and press into pan, letting edges extend up the sides, about ½ inch. If the 12x18-inch pan is used, press one square into half the pan, another into the other half. This is a rich dough and is easily handled in small amounts. Spread desired filling on dough. Roll out squares to cover the filling. Cover pans and let rise in warm place about one hour, or until dough is puffy when pressed gently with the finger. Bake 25 to 35 minutes, or until golden brown in preheated quick moderate oven (375 degrees). Carefully remove from pan and cool on rack. To serve, cut in thin slices and shake confectioners' sugar over the top.

PINEAPPLE FILLING
Blend ½ cup sugar, three

tablespoons cornstarch and ½ cup cold water. Stir in 1 beaten egg and one #2 can crushed pineapple. Cook over low heat until thickened, about 5 minutes, stirring constantly. Add 2 tablespoons lemon juice a few minutes before removing from heat. Cool to lukewarm before using. (Fillings may be made the day before. Warm before using). Makes 3 cups filling.

DATE FILLING

Cook over low heat, stirring constantly until thickened: 3 cups cut-up dates, ¼ cup sugar, 1¼ cup water, rind of one orange, ¼ cup of orange juice. This will take about ten minutes. Makes about 2½ cups filling

ICE CREAM TOPPING

1 cup dates sliced crosswise in small pieces
1 cup halved maraschino cherries
¼ cup cherry syrup
Halved green cherries, if desired
1 cup drained canned figs, cut in small pieces
1 cup canned pineapple,

cut in bits
½ cup pineapple syrup
½ cup sugar
½ cup blanched almonds, cut lengthwise
Pour boiling water over dates. Let stand 3 minutes to soften; drain. Combine with cherries, cherry syrup, figs and pineapple. Boil for two minutes the pineapple syrup and sugar. Pour over fruit. Chill thoroughly. Add blanched almonds. Serve cold over ice cream balls.

ICE CREAM WREATHS

For 4 servings, cut a round pint of vanilla ice cream into four slices. Whip ½ cup whipping cream and sweeten to taste. Tint pale green with a few drops of food coloring. Outline each round with whipped cream forming a wreath. Garnish with two red cherry halves and a few green cherry pieces for leaves.

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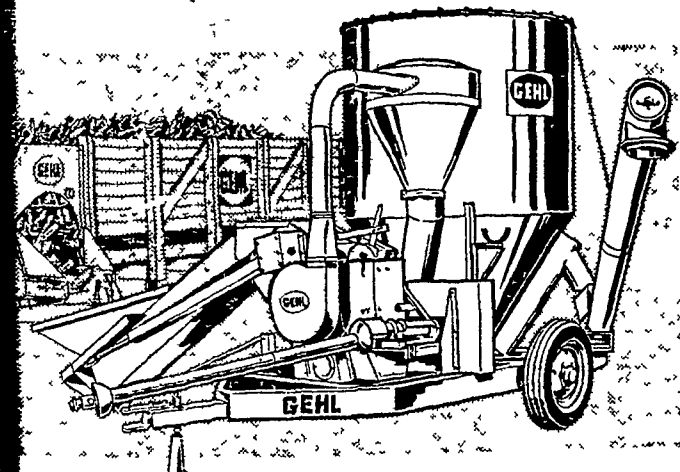
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