

Home on the Range

(Continued from Page 47)

- 1 cup miniature marshmallows
- 1 small can crushed pineapple, drained
- 3 ounces cream cheese
- 1 envelope whipped topping mix

Prepare the cherry and lime gelatin as directed on the box in separate bowls. Dissolve lemon gelatin with one cup of boiling water. Add marshmallows and stir until melted. Let set until cool. Pour the lime gelatin into a serving dish. Refrigerate until set. Soften the cream cheese. Prepare the whipped topping as directed on the envelope. Add the cream cheese. Beat until completely blended. Blend the lemon mixture and whipped topping together. Pour over the lime mixture. When the cream mixture has set, pour on the cherry gelatin. Refrigerate until set. Serve.

Mrs. Daniel Weaver
Boiling Springs, Pa.

PEANUT BRITTLE

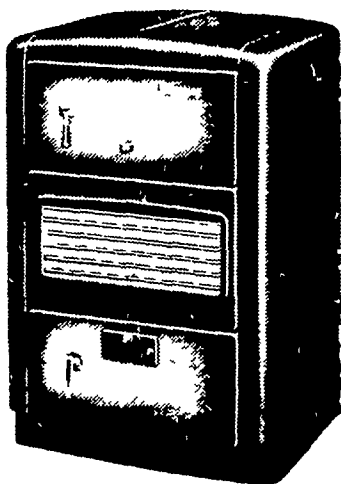
- 3 cups granulated sugar
- 1 cup water
- ½ cup light corn syrup
- ½ cup butter
- 1 pound raw Spanish peanuts

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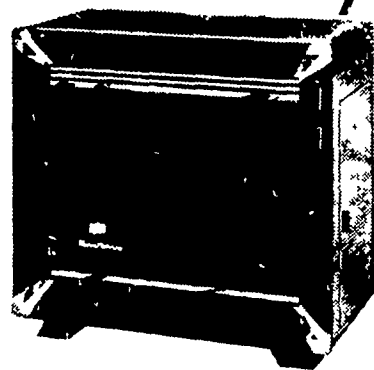
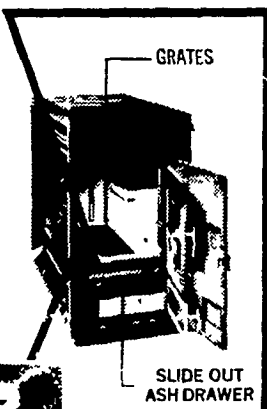
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1 teaspoon baking soda
1 teaspoon vanilla
Boil the sugar, water and corn syrup until it threads. Add the butter and peanuts; cook slowly to 300 Degrees F. stirring occasionally. Add the soda and the vanilla. It will foam up. Turn out onto two buttered baking sheets; pull out thin as it cools. When cold, break into pieces with a knife handle. Makes about three pounds.

Mrs. Ruth E. Ruoss
Blain, Pa.

CHRISTMAS ROLLS

- 1 pound nuts
- 1 pound marshmallows
- 1 pound dates
- 1 cup heavy cream
- 1 box graham crackers (rolled fine)

Cut every ingredient into fine pieces. Mix together, saving enough graham crackers crumbs to roll the rolls in. Make into rolls. Roll in crumbs. Wrap in foil and put in freezer. Slice when ready to use.

GUMDROP COOKIES

- 1 tablespoon butter
- 2 cups brown sugar
- 4 eggs
- 1 tablespoon water
- 2 cups sifted flour
- ¼ teaspoon salt
- 1½ cups gumdrops, cut in quarters
- ¾ cup chopped nuts

Orange Icing

- 3 tablespoons softened butter
- 2 tablespoons orange juice
- 1 teaspoon grated orange rind
- 1½ cup sifted confectioners' sugar

Cream butter and sugar together. Beat the eggs until light and lemon colored, blend with water into a creamed mixture. Sift together the flour, cinnamon, and salt, gradually stir into the sugar mixture. Fold in gumdrops and nuts. Pour into greased 15½ x 10½ x 1 jelly roll pan. Bake in moderate oven at 350 Degrees F. for 25 minutes. Frost with orange icing while still warm. When set, cut into 30 squares.

To make icing, combine ingredients, and beat until smooth. Frost.

CHOCOLATE CHERRY NIBBLES

- 8 ounces maraschino cherries (with stems)
- ¼ cup chocolate pieces, melted
- ½ cup finely chopped walnuts


Thoroughly drain the jar of maraschino cherries with stems. Dip the bottom half of the cherries in ¼ cup of melted chocolate pieces; then dip them into the finely chopped walnuts. Chill. Serve as candy or a garnish for a fruitcake.

HOLIDAY CANDLE RING

- 30 marshmallows
- ½ cup butter
- 1 teaspoon vanilla
- 2 teaspoons green food coloring
- 3½ cups corn flakes
- red hots and silver or gold dragettes

Combine marshmallows, butter, vanilla and food coloring in top of double boiler. Heat over water until marshmallows and butter are melted, stirring frequently. Gradually stir in corn flakes. Drop from teaspoon onto waxed paper; with hands, shape into tiny wreaths 1½ to 2 inches in diameter. Decorate with tiny candies. Makes about 30.


These can also be made by dropping mixture from spoon in a circle on waxed paper. Then with your hands, shape into a nine inch wreath or candle ring. Decorate with red candied cherries and silver dragettes.



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MERRY MACAROONS

- 4 egg whites
- ¼ teaspoon cream of tartar
- 1½ cup granulated sugar
- 1 cup chopped pecans
- 1 cup flaked coconut
- ½ cup crushed peppermint candy
- 3 cups corn flakes

In a large mixing bowl, beat the egg whites until foamy. Stir in the cream of tartar. Gradually add the sugar, beating until stiff and glossy. Fold in the nuts, coconut, peppermint candy and the corn flakes. Drop by rounded teaspoons onto well-greased baking sheets. Bake at 325 Degrees F. for about 20 minutes or until lightly browned. Remove from the baking sheets immediately. Cool. Yields about six dozen.

HOLIDAY STYLE SCRAMBLED EGGS

- 1 can cream of chicken soup
 - 8 eggs, slightly beaten
 - dash of pepper
 - 2 tablespoons butter or margarine
- Stir the soup until smooth, blend in the eggs and pepper. In a skillet, melt the butter, pour in the egg mixture. Cook over low heat until set. Serve.

CHOCOLATE CREAM CHEESE BROWNIES

- 4 ounces sweet cooking chocolate
- 2 tablespoons butter or margarine
- 3 eggs
- 1½ teaspoons vanilla
- 1 cup granulated sugar
- ½ cup all purpose flour
- ½ teaspoon baking powder
- ½ cup chopped walnuts
- 3 ounces package cream cheese, softened

Melt the chocolate and butter, cool. In a bowl, beat together two eggs and one teaspoon vanilla, gradually add ¾ cup sugar. Continue beating till thick and lemon-colored. Stir together flour, baking powder, and ¼ teaspoon salt, add to egg mixture. Beat well. Blend in chocolate mixture and nuts, set aside. Cream together cream cheese and ¼ cup sugar until fluffy. Blend in remaining egg and vanilla. Spread half of the chocolate mixture in a greased and floured 8 x 8 x 2 inch baking pan. Pour the cheese mixture over top with remaining chocolate mixture. Swirl layers to marble. Bake at 350 Degrees F. 40 to 50 minutes. Cool. Makes 16.

CASHEW BRITTLE

- 2 cups granulated sugar
- 1 cup light corn syrup
- 1 cup butter or margarine
- 3 cups cashews (about 12 ounces)
- 1 teaspoon baking soda

In a heavy 3-quart saucepan, combine sugar, corn syrup, and ½ cup water. Cook and stir until sugar dissolves. Bring syrup to boiling, blend in butter or margarine. Stir frequently after the mixture reaches the thread stage and candy thermometer registers 230 Degrees F. Add cashews when temperature reaches soft-crack stage, 280 Degrees F. Stir constantly till temperature reaches hard-crack stage, 300 Degrees F. Remove from heat. Quickly stir in soda, mixing well. Pour onto two buttered baking sheets or two buttered 15½ x 10½ x 1 inch baking pans. As the candy cools, stretch it by lifting and pulling with two forks from edges to make it thinner. Loosen candy from pans as soon as possible. Turn candy over, break into pieces. Makes 2½ pounds of candy.

SPICY WALNUTS

- 1½ cups confectioners' sugar
- 2 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground allspice
- 1/8 teaspoon salt
- 1 tablespoon grated orange rind
- 1 egg white
- 1 tablespoon orange juice
- 2 cups walnuts

Sift the sugar, cornstarch, cinnamon, cloves, allspice and salt into a medium size bowl; stir in the orange rind. Beat the egg white and orange juice until slightly foamy, stir in walnuts. Toss to coat thoroughly. Drain thoroughly. Roll walnuts in sugar mixture, a third at a time, until coated thoroughly. Spread out on a cookie sheet, so that the nuts do not touch. Bake in a slow oven (250 Degrees F.) for one hour or until dry. Cool before storing in a covered container. Keeps one month.

(Turn to Page 51)

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