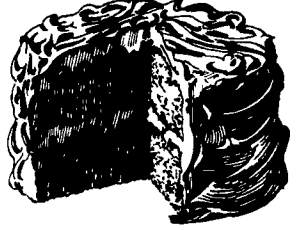


Home On The Range



Ring In The Season With Festive Treats

Now that you've flipped the calendar to December, you realize that it's time to start preparing festive treats for holiday entertaining and for gift giving.

Many enjoy making candy. Although the classy chocolate truffles and glistening butter toffee may appear complicated, looks are deceiving. They're surprisingly easy—even fun.

As for making butter toffee, remember two things and you'll guaranteed perfect results. First, use only real butter. If another fat is used, the fat will separate on the surface of the candy. Second, check the accuracy of your candy thermometer. One degree off either way can make the difference between success and failure.

If candy making isn't your favorite thing, don't despair, there are plenty of recipes below for both the novice and the accomplished cook.

RUM BALLS

- 1/2 cup butter
- 1 egg
- 1 teaspoon vanilla
- 2 small glasses rum
- 1 cup sugar
- 1 cup chopped dates
- 2 1/2 cups rice crispies
- 1/2 cup ground nuts

Melt butter. Mix egg, sugar and dates and combine with butter. Bring to boil. Remove from heat. Add rice crispies, vanilla and rum. Mix well.

Roll into small balls; then into ground nuts. Refrigerate until ready to serve.

A Loyal Reader

CHEESE PEANUT CRISPIES

- 2 cups (8 ounces) shredded Cheddar cheese, room temperature
- 1 cup butter
- 2 cups flour
- 1/2 teaspoon cayenne pepper
- 1 cup finely chopped salted Spanish peanuts

Beat cheese and butter until fluffy. Blend in flour and cayenne until smooth. Chill dough for ease in handling. Preheat oven to 400 degrees. Form into 1-inch balls; dip balls in peanuts and place on cookie sheet, nut side up. Bake 12 to 14 minutes.

Cheese Olive Puffs: Omit peanuts. Shape teaspoonfuls of dough around well-drained medium-sized stuffed green olives, covering completely. Bake as directed.

BUTTER TOFFEE

- 2 1/4 cups sugar
- 1 teaspoon salt
- 1/2 cup water
- 1 1/4 cups butter
- 1 1/2 cups chopped blanched almonds

1 cup finely chopped pecans
1 teaspoon vanilla extract
6 ounces milk chocolate morsels
Combine sugar, salt, water and butter in a heavy 3-quart saucepan. Heat to boiling over medium high heat. Stir in 3/4 cup almonds. Cook, stirring constantly, to hard crack stage (300 to 310 degrees). Remove from heat. Stir in remaining 3/4 cup almonds, 1/2 cup pecans and vanilla. Quickly pour into buttered jelly roll pan; spread evenly. Sprinkle chocolate morsels over warm toffee. Spread evenly; sprinkle with remaining pecans. Cool completely. Break into pieces to serve. Store, covered, in refrigerator.

Am. Dairy

SWEDISH TEA RING

- 1 package active dry yeast
- 1/4 cup warm water
- 1/4 cup lukewarm milk, scalded then cooled
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 egg
- 1/4 cup butter, softened
- 2 1/4 - 2 1/2 cups flour

Dissolve yeast in warm water. Stir in milk, sugar, salt, eggs, shortening and 1 1/4 cups flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. At this point, dough can be refrigerated three to four days. Cover. Let rise in warm place until double, about 1 1/2 hours. (Dough is ready if impression remains when touched). Roll dough into rectangle, 15x9 inches. Spread with butter and sprinkle with sugar cinnamon and raisins. Roll up, beginning at wide side. Pinch edge of dough into roll to seal well. Stretch roll to make even.

With sealed edge down, shape into ring on lightly greased baking sheet. Pinch ends together. With



The holiday season offers many opportunities to entertain. Festive foods add a special charm to the season.

scissors, make cuts two-thirds the way through ring at 1 inch intervals. Turn each section on its side. Let rise until double.

Bake 25 to 30 minutes. If desired, frost while warm with sweet icing and decorate with nuts and cherries. Serve warm.

Filling

- 2 tablespoons butter, softened
- 1/2 cup brown sugar
- 2 teaspoons cinnamon
- 1/2 cup raisins

Sweet Icing

- Mix 1 cup confectioners' sugar, 1 tablespoon milk and 1/2 teaspoon vanilla until smooth.

Kynel Bomgardner
Lebanon Co. Dairy Princess

CHOCOLATE TRUFFLES

- 1/2 cup butter
- 6 ounces unsweetened chocolate
- 1/2 cup whipping cream
- 1 cup confectioners' sugar
- 1/4 cup finely chopped pecans
- 1/4 cup unsweetened cocoa
- 1/2 teaspoon cinnamon

Melt butter and chocolate in a medium-sized saucepan over low heat, stirring frequently. Remove from heat and stir in whipping cream. Gradually stir in confectioners' sugar, and nuts until smooth. Chill, covered, 12 to 24 hours. Shape into balls using about 1 teaspoon of mixture for each. Combine cocoa and cinnamon. Roll balls in cocoa mixture. Place each in a small paper cup. Store in tightly covered metal container in refrigerator. Remove from refrigerator and let stand at room temperature about 30 minutes before serving. Yields: 36.

Am. Dairy

SANTA'S WHISKERS

- 1 cup butter or margarine
 - 1 cup sugar
 - 2 tablespoon milk
 - 1 teaspoon vanilla
 - 2 1/2 cups flour
 - 1 cup finely chopped red or green candied cherries
 - 1/2 cup finely chopped pecans
 - 1 cup flaked coconut
- Beat butter for 30 seconds. Add sugar and heat until fluffy. Add milk and vanilla. Beat well. Stir in flour, cherries and nuts. Shape into three 7-inch rolls. Roll into coconut to coat. Wrap in waxed paper. Chill thoroughly. Cut into 1/4-inch slices. Place on ungreased cookie sheet. Bake in 357 degree oven for 12 minutes or until edges are gol-

den brown. Makes about 80 cookies.

Mrs. Alton Sujman
Waltons, NY

BLUE CHEESE BOLOGNA WEDGES

- 1 cup crumbled Blue cheese
 - 4 ounces cream cheese, room temperature
 - 18 slices bologna
 - 36 pimiento-stuffed olives
- Combine blue and cream cheeses; mix until blended. Spread scant 1 tablespoon mixture over each of 6 slices bologna. Stack. Repeat twice. Chill. Cut each stack into 12 wedges. Garnish with olives secured with wooden picks.

Am. Dairy Association
(Turn to Page B8)

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

Dec.	16-	Holiday Desserts
	23-	Christmas Favorites
	30-	Submit favorite recipe that you got from Lancaster Farming
Jan.	6-	Low Salt Recipes

Featured Recipe

Looking for the perfect pie? Check out Pauline's Pies in Lebanon. The 71-year-old woman bakes as many as 389 during a holiday week for customers who drop by her farmhouse.

To learn more about Pauline and her pie-making business, look for her story featured in this section. If you don't live near enough to Pauline to pick up a pie, try duplicating her delicious coconut custard pie.

COCONUT CUSTARD PIE

- 1 cup sugar
 - 2 rounded tablespoons flour
 - 2 eggs
 - 1 cup coconut
 - 2 cups milk
 - 2 tablespoons butter, melted
- Mix sugar and flour. Add eggs, coconut, milk and butter. Mix. Pour into 9-inch pie crust. Bake at 385 degrees until lightly browned.

PIE CRUST

- 3 cups flour
 - 1 cup shortening
 - 1 teaspoon salt
- Mix ingredients and moisten with water until soft but not sticky. The less you work the dough after adding the water, the better the crust will taste. To learn more hints for pie making, look for Pauline's story in this section.