

Mouth...

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Make a cardboard pattern like a triangle, 6 inches high and 5 inches wide making a trunk 1 inch square at the bottom of the triangle.

Trace around the cardboard with the tip of a sharp knife cutting out Christmas trees.

Place on greased cookie sheets and bake for 10 to 12 minutes or until puffed and brown.

Cool 5 minutes on cookie sheets and then cool on racks.

Mix confectioner's sugar with enough cranberry juice to the consistency of heavy cream.

Spread mixture over tops of cookies.

Let stand at room temperature until dry.

When frosting is first placed on cookies, it can be sprinkled with colored sugar, or sprinkles.

Makes about 24 large cookies.

CREAM PUFFS WITH SPICED CRANBERRY SAUCE

1 cup water

- 1/2 cup butter or margarine
- 1 cup unsifted all-purpose flour
- 1/2 teaspoon salt
- 4 eggs
- 1 package (12 ounces) fresh or fresh frozen cranberries
- 1 cup sugar
- 1 cup maple syrup
- 1/2 teaspoon each cloves, ginger, allspice, cinnamon
- 1 1/2 quarts vanilla ice cream

In a saucepan, heat water and butter until butter is melted and water is boiling.

Add flour and salt all at once and stir until a ball of dough forms and sticks to the spoon.

Remove from heat and cool 5 minutes.

Preheat oven to 400° F.

Beat in eggs, one at a time beating until smooth after each addition.

Spoon dough in 12 mounds on greased cookie sheets, placing mounds 2 inches apart.

Bake for 40 to 45 minutes or until puffed and brown.

Remove from oven and

prick with the tip of knife.

Replace in oven and bake another 5 minutes to dry. Cool thoroughly.

In a saucepan, mix cranberries, sugar, syrup and spices.

Bring to a boil and boil for 5 minutes.

Remove from heat, cool and then chill.

Slice tops from puffs and remove all inner doughy

strands.

Fill with ice cream and replace tops.

Place in freezer.

When ready to pack for a gift, place frozen filled puffs into a thermal container and pack sauce in a pretty jar separately.

When ready to serve, place puffs on serving platter and top with sauce.

Makes 12.



THREE GOODIES TO MAKE AND GIVE—giant face and tree cookies on left, cream puffs with cranberry sauce on right.

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