

There's nothing like the holidays for extra-specialty elegant or "just plain fun" desserts and snacks. "Torte de Menthe" and "Rum-Nut Balls" will grace the holiday table with eye and appetite appeal.

TORTE DE MENTHE

3/4 cup green candied cherries, chopped
 1/2 cup Leroux Creme de Menthe, White
 2 cups heavy cream, chilled in a large mixing bowl
 1/2 cup confectioner's sugar
 2 8-inch chocolate cake layers, cooled (use a mix or your favorite recipe)
 (Chocolate shavings (run a vegetable peeler across a slightly warm chocolate bar to form shavings))

In a small bowl combine the cherries and Leroux Creme de Menthe; let marinate one hour.

Whip heavy cream and sugar together until stiff; fold in the cherry mixture.

Split the two cake layers and carefully spread 1/2 of the whipped cream mixture between the layers and on top of the cake.

Top with chocolate shavings and refrigerate until ready to serve.

Serves 8.

RUM-NUT BALLS

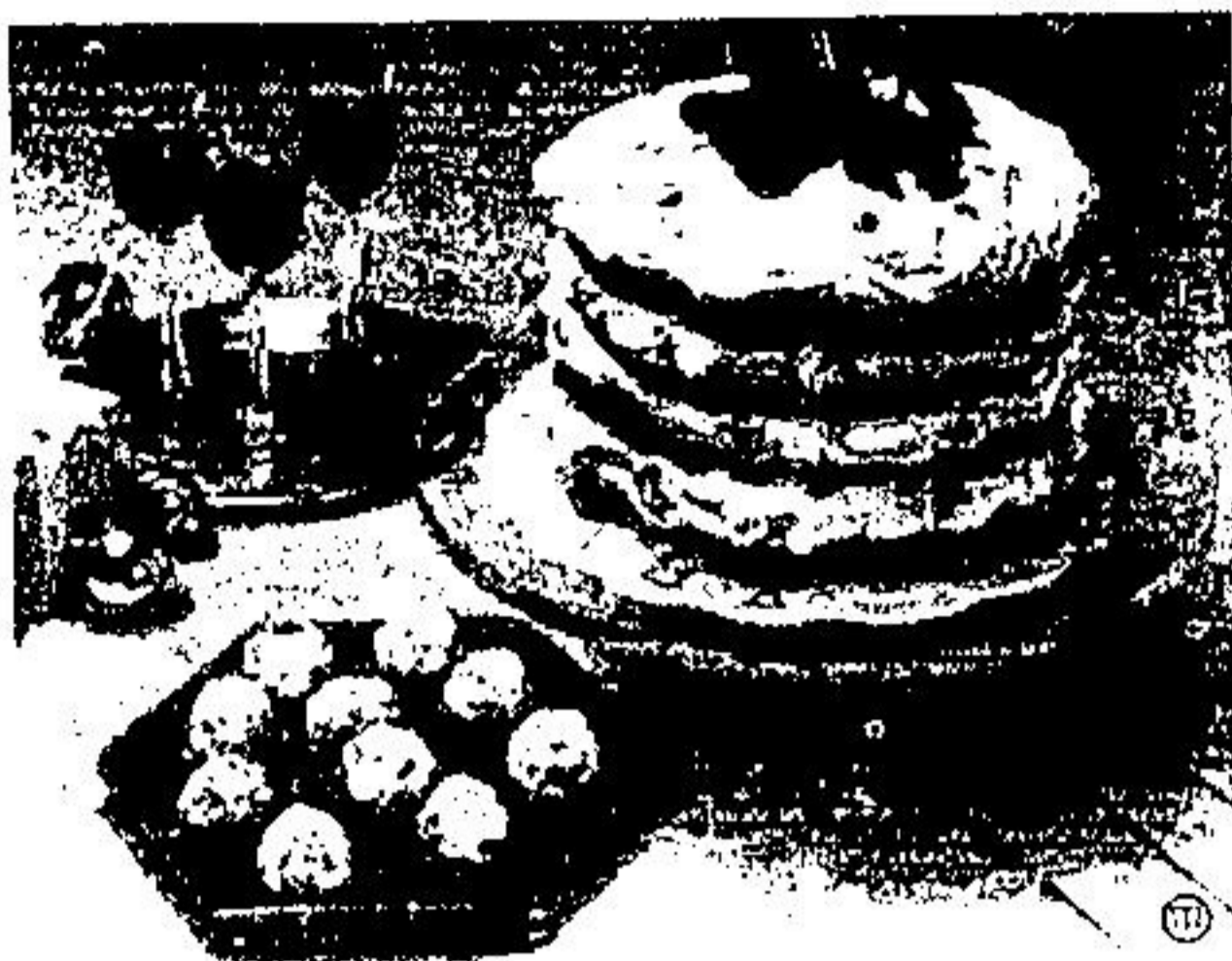
2 cups finely crushed vanilla wafers
 2 cups finely chopped walnuts
 2 cups confectioner's sugar
 3 tablespoons unsweetened cocoa
 1/4 cup melted butter
 1/2 teaspoon vanilla
 1/4 cup Ronrico Gold Rum

Combine wafers, walnuts, confectioner's sugar and cocoa in a bowl.

Stir in butter, vanilla and Ronrico Gold rum.

Shape into 1-inch balls and roll in additional confectioner's sugar if desired.

Refrigerate in air-tight container. Makes 34 cookies.

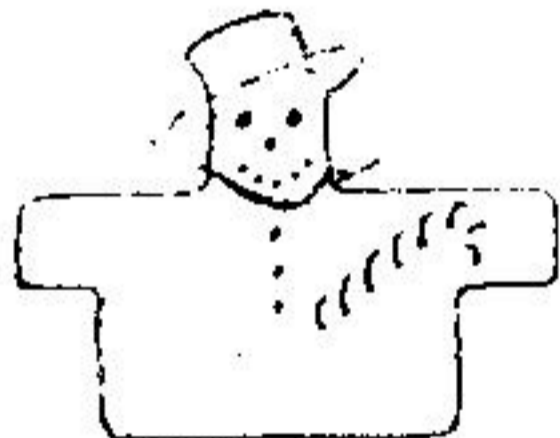


MATCH THE SPIRIT of holiday celebrations to these spirited desserts. Both the "Torte de Menthe" and "Rum-Nut Balls" are pretty, luscious and festive.

Have some Christmas fun with this Snowman Cake recipe

SNOWMAN CAKE

Bake a square, white cake and cut corners off as shown to form snowman's arms, round off corners of all pieces, attach the arms to torso as shown, using white fluffy icing, frost the entire cake; cover with coconut, decorate face and make "buttons" using candies, cut out a black paper top hat and place a small candy cane over one arm.



red licorice makes an ideal "scarf". As an alternative to using white cake, you can use the popular marshmallow-Rice Krispies mix.

GOOF BALLS

Mrs. M. Mellish of Weber Drive in Georgetown has an interesting dessert suggestion that should make a popular treat during the winter holiday season:

Mix icing sugar, milk and the coloring of your choice until almost watery; using a fork, dip marshmallows in the mixture and then roll in coconut, place on wax paper and place in fridge or freezer.

CHICKEN LIVER WITH APPLES AND RAISINS

1 lb chicken liver
 2 tbsip butter
 2 cored, peeled and coarsely chopped apples
 1/2 cup raisins
 2 tbsip brown sugar
 1/2 lemon or 2 tbsip lemon juice
 salt and pepper to taste

Boil the liver in water for approximately three minutes, drain, then fry them in butter, and add salt and pepper. Saute for five

minutes. Finally add the apples, raisins, sugar, lemon and mix well. Simmer for one to two minutes. Serve with rice and vegetables.

Annette Horn

BANANA BREAD

1 cup butter
 1 cup white sugar
 2 eggs well beaten
 1 cup mashed banana
 1 cup sour milk
 1/2 tsp salt
 1 tsp baking powder
 1 cup white flour
 1 cup whole wheat flour
 (Double this and it makes three loaves)
 Mix well together as given, pour into greased pan. Bake 325 degrees F for 1 hr. (Substitute 1 cup grated pineapple for banana as a alternate)

Fanciful treats grace your holiday table

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