

Holiday RECIPES



Christmas Mincemeat Ring is seasonal favorite

(NC) — Mincemeat is always a favorite at Christmas and this new recipe features a filling of mincemeat in a sweet, rich bread.

It's fast and easy to make with Fleischmann's Quick-Rise Instant Yeast, a highly active, more vigorous yeast that speeds dough rising time. Simply mix the yeast directly into the flour and other dry ingredients and stir in hotter liquids, 125-130°F (50-55°C). There is no need to dissolve the yeast first.

Christmas Mincemeat Ring

3 cups (750 mL) all-purpose flour
1 envelope Fleischmann's Quick-Rise Instant Yeast
¼ cup (50 mL) firmly packed brown sugar
½ tsp. (2 mL) salt
¼ cup (50 mL) water
½ cup (125 mL) milk
¼ cup (50 mL) margarine
1 egg
1 cup (250 mL) mincemeat
3 tbsp. (50 mL) melted margarine
Confectioners' Sugar Frosting
SET aside 1 cup (250 mL) all-purpose flour from total amount.
MIX remaining flour, Fleischmann's Quick-Rise Instant Yeast, brown sugar and salt in a large bowl.
HEAT water, milk, and ¼ cup (50 mL) margarine until hot to touch, 125-130°F (50-55°C).
STIR hot liquids into dry ingredients.
MIX in egg.
MIX in enough reserved flour to make a soft dough that does not stick

to the bowl.

TURN out onto floured board and knead 8 to 10 minutes.

COVER dough and let rest 10 minutes.

ROLL dough into a 18x12-inch (45x30 cm) rectangle.

SPREAD mincemeat evenly over dough.

ROLL up rectangle, jelly roll style starting from long end. Pinch edges to seal firmly.

PLACE roll on a greased baking sheet, pinching the two ends together to form a ring.

CUT into the outside edge of the ring, using scissors, at 1-inch (2.5 cm) intervals, cutting to within ½ inch (1.3 cm) of the inner edge.

STARTING at one end, lay each section resting on the side of the next section so that spiral surface can be seen.
PREHEAT oven to 200°F (100°C) for 2 minutes, then turn off oven.

PLACE dough in warmed oven and let rise 30 minutes.

REMOVE dough from oven and heat oven to 375°F (190°C).

BRUSH with 3 tbsp. (50 mL) melted margarine.

BAKE for 25 minutes or until golden.

COOL completely on wire rack; then decorate with Confectioners' Sugar Frosting.

MAKES 1 16-inch (42 cm) ring.

Confectioners' sugar frosting
Combine 1 cup (250 mL) icing sugar, ¼ tsp. (1 mL) almond extract and 4 tsp. (20 mL) milk until smooth.

Combine sugar, syrup, peanut butter, and butter in a large saucepan. Cook over moderate heat until mixture starts to bubble. Remove from heat. Add Rice Krispies, walnuts and vanilla; then press into a greased 8" sq. pan. Cover with 1 c. chocolate chips. When chips are soft spread over. Let cool and cut into squares.

—Peggy McLaughlin
Georgetown

HOLIDAY CAKE

6 eggs separated
1¼ cups sugar
2 tbsp. lemon juice
1 cup sifted all purpose flour
¼ cup cornstarch
½ tsp. salt

CHOCOLATE FROSTING

1 cup ground walnuts
glace fruit and walnuts for decorating

1 - Grease two 9" round cake pans. Line bottoms with waxed paper, grease paper with shortening. Preheat oven to 350°.

2 - Beat egg yolks until pale yellow and thick. Slowly beat in sugar until fluffy; beat in lemon juice.

3 - Sift together flour, cornstarch and salt. Add all at once to yolk mixture and fold in.

4 - Beat egg whites until stiff peaks form. Stir in ¼ of egg whites into yolk mixture. Fold in remaining egg whites. Spread batter into cake pans, dividing equally.

5 - Bake for 20 mins. or until tops spring back when lightly touched. Cool cake pans on wire racks for 10 mins. Turn cakes out onto racks, remove waxed paper and let cool. Cut each cake in half horizontally.

6 - Fill and stack layers with Chocolate Frosting. Frost top layer. Cover sides with ground walnuts. Garnish top with glace fruit & walnuts.

CHOCOLATE FROSTING

Melt 4¼ squares (4½ oz.) semisweet chocolate in top of double boiler. Beat 8 egg yolks and ½ cup sugar in a bowl. Stir in ¼ cup heavy cream and 1/8 tsp. salt. Stir into melted chocolate. Cook over hot water, stirring until thick. Remove from heat and beat in 1½ cups softened butter ¼ cup at a time. (You may have to place over hot water again to melt butter). Cool frosting in fridge until you have a good spreading consistency.

—Mrs. S. Holbiski
50 Rosemary Rd.
Acton

CHOCOLATE CHEESECAKE

CRUST:

1½ cups chocolate graham wafer crumbs
½ cup margarine
¼ cup sugar

In a large pie plate melt margarine over low heat. Combine crumbs and sugar, mix with margarine and press down firmly to make crust.

FILLING:

2 large packages cream cheese
½ cup sugar
2 eggs
1 tsp. almond extract
1 carton whipped cream
¼ cup sugar
1 tsp. vanilla
2 squares semi-sweet baking chocolate

Separate eggs. Using electric mixer, beat egg white until they form peaks. Rinse beaters, then in another bowl beat whipping cream, gradually adding ¼ cup sugar and vanilla. Beat until forms soft peaks.

In a large bowl, beat softened cream cheese until firmly smooth, beat in ½ cup sugar and then egg yolks and almond extract.

Using a rubber spatula, lightly fold in half of the egg whites into the cream cheese mixture, alternate with whipping cream until ingredients are all mixed together.

In a small saucepan melt two squares of baking chocolate. Separate cream mixture into two halves, mix chocolate in with one. Pour half of white cheese mixtures into crust, then add half of chocolate, remaining white and then chocolate. Using the end of a spoon, swirl lightly to create marbled effect. Bake at 350°F for approximately one hour or until puffy and cooked in centre. Allow to cool at room temperature. Expect that it will sink some.

TOPPING:

3 squares semi-sweet baking chocolate
2 tsp. margarine
handful of sliced almonds.

Melt chocolate with margarine in a small saucepan over low heat. Spread over top of cheesecake and sprinkle slices of almond over top. Serve chilled. Makes about 8-10 servings.

—Patricia Goutbro
59 Maple Ave.
Georgetown

VERY MERRY CHRISTMAS



A wish that your Christmas blooms with happiness, love and caring!



VARIAN CANADA

TRADITIONAL TOURTIERE (Pork Pie)

1 lb. minced pork
1 small onion, chopped
1 small garlic clove, crushed
½ tsp. salt

½ tsp. savoury
¼ tsp. celery salt
¼ tsp. cloves (ground)
½ cup water

Combine ingredients and place in heavy pot and bring to boil. Cook uncovered long enough to remove pink tone from meat and reduce most of the water. The mixture should be damp and not watery.

Cool mixture and place in uncooked pie shell. Cover with pastry which has been pricked to allow steam to escape and bake at 500° degrees for 15 minutes. Reduce oven heat to 350° and bake till crust is light brown.



Foodstuffs

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MINCEMEAT
99¢ LB.

GLAZED MIXED FRUIT
93¢ LB.

CHOPPED WALNUTS
*2.43 LB.

COFFEE BEANS

16 VARIETIES
WHOLE BEAN OR
FRESHLY GROUND
YOUR OWN
*2.98 LB.

Foodstuffs

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WHIPPED SHORTBREAD

¼ cup icing sugar
1 cup butter or margarine
1½ cups flour

Beat for 10 minutes until fluffy. Spoon in small mounds on greased cookie sheet, top with red or green cherries or color sugar. Bake at 300° oven for 25 mins. or till light brown.

—Peggy McLaughlin
Georgetown

QUICK RICE PUDDING

1 cup instant rice
1½ cups milk
3 tbsp. sugar
½ tsp. salt
¼ tsp. cinnamon
¼ cup raisins (opt).

Bring rice, milk, sugar, salt, cinnamon and raisins to boil, stirring occasionally. Remove from heat, cover and let stand 12 to 15 minutes or until all liquid absorbed and rice is tender.

—Peggy McLaughlin
Georgetown

SWEET MARIE BARS

¼ cup Brown sugar
¼ cup peanut butter
¼ cup corn syrup
1 tbsp. butter or margarine

Then add:
2 cups Rice Krispies
½ cup walnuts
1 tsp. vanilla.