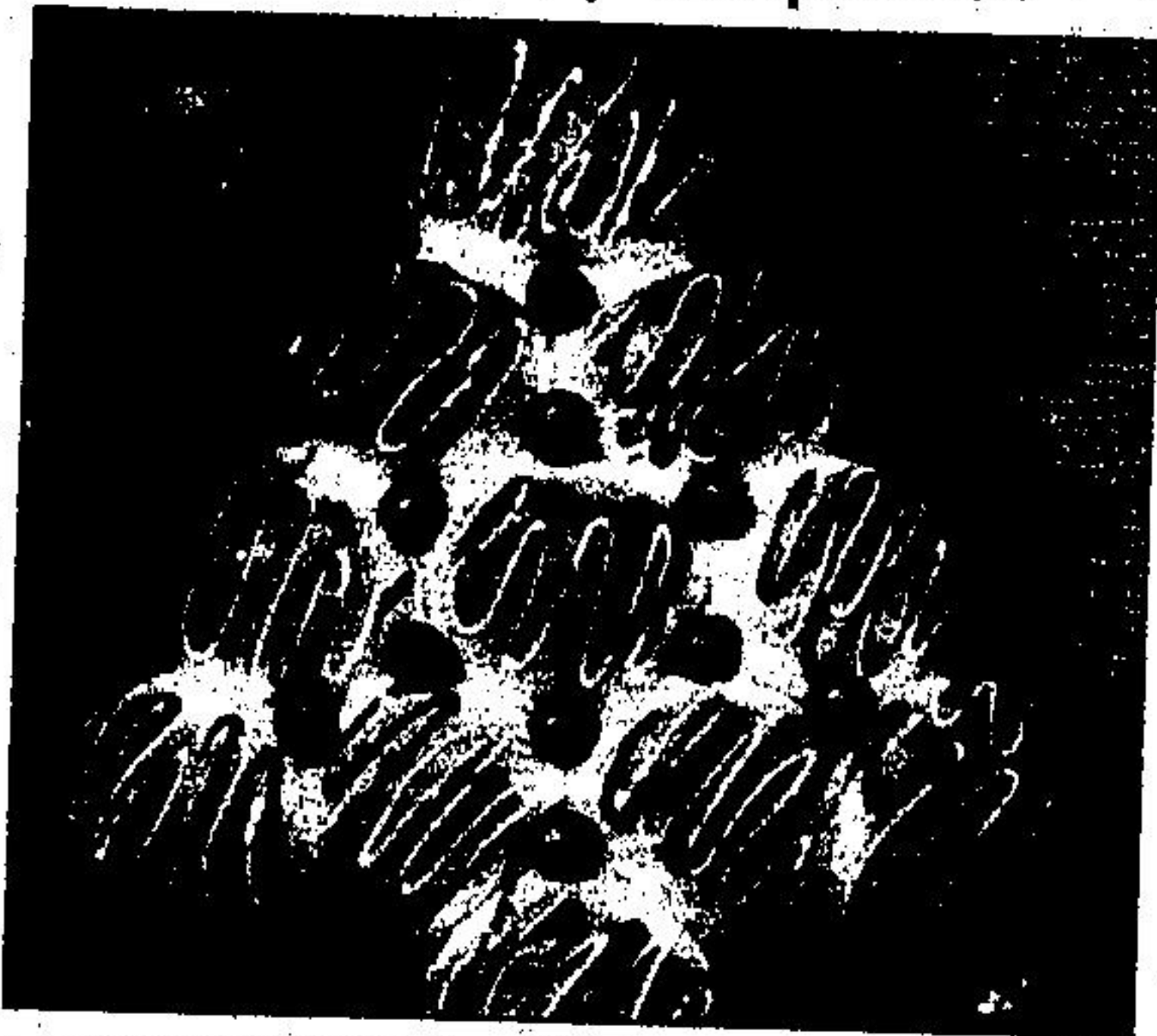


Holiday RECIPES



Chocolate Surprise Christmas Tree is super special



Chocolate Surprise Christmas Tree is a perfect holiday bread. Serve Christmas morning for an informal treat.

BAKE for 15 to 20 minutes. REMOVE from baking sheet and cool on wire rack.

DRIZZLE while warm with melted chocolate and Confectioners' Sugar Frosting if desired and decorate with maraschino cherries.

MAKES 1 Christmas Tree.
Confectioners' Sugar Frosting
Combine 1 cup (250 mL) icing sugar, ¼ tsp. (1 mL) almond extract and 4 tsp. (20 mL) milk until smooth.

Topping
Melted chocolate, maraschino cherries.

POINSETTIA COOKIES

350° 8-10 minutes

2½ cups sifted all purpose flour
1 tsp. salt
1 cup butter
1 cup icing sugar
1 egg
1½ tsp. almond extract
1 tsp. vanilla
Red decorating sugar
Silver ball-edible decoration

1. Sift flour and salt together.

2. Beat butter until light; beat in icing sugar until fluffy; add almond and vanilla extracts, continue beating. Blend in flour mixture. Shape dough into 2 equal balls. Wrap in waxed paper and chill at least 2 hours.

3. Preheat oven to 350°. Grease cookie sheets with shortening.

4. Roll out each ball into 13"x10" rectangle, 1/8" thick. Cut into 2" squares. Cut each corner towards the centre about ¼". Turn down alternate corners, placing tips in centre to look like a pinwheel. Sprinkle centre with red sugar and press a silver ball in the centre.

5. Place 1" apart on cookie sheet. Bake 8-10 minutes. Do not over brown.

—Mrs. S. Holbiski
50 Rosemary Rd.
Acton

Kids can decorate Almond Snowman

(NC)—Interesting homemade breads in delightful shapes lend an extra special touch to the holiday season. This jolly Almond Snowman has a delicious almond flavor and nutty texture. It's made fast and easy 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.

Almond Snowman
¾ cups (800 mL) all-purpose flour
1 envelope Fleischmann's Quick-Rise Instant Yeast
½ cup (50 mL) granulated sugar
½ tsp. (2 mL) salt
1 cup (250 mL) ground almonds
Grated rind of 1 lemon
¼ cup (50 mL) water
¼ cup (175 mL) milk
½ cup (50 mL) margarine
1 tsp. (5 mL) almond extract
1 egg
Confectioners' Sugar Frosting
SET aside 1 cup (250 mL) all-

purpose flour from total amount. MIX remaining flour, Fleischmann's Quick-Rise Instant Yeast, sugar, salt, ground almonds and lemon rind in a large bowl. HEAT water, milk and margarine until hot to touch, 125-130°F (50-55°C); stir in almond extract. 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 and let rest 10 minutes. SHAPE dough into 3 balls for a snowman shape, making one slightly larger than the others. SHAPE hat out of top part of one ball for the snowman's head. PLACE on a greased baking sheet; with each ball touching to form a snowman, the largest ball at the base. PINCH balls slightly together to join so the snowman does not come apart. PREHEAT oven to 200°F (100°C) for 2 minutes, then turn off oven. PLACE dough in warmed oven and let rise 30 to 35 minutes. REMOVE dough from oven and heat oven to 375°F (190°C). BAKE for 20 minutes or until golden brown. REMOVE from pan and cool on wire rack. LET stand 10 minutes; then frost with Confectioners' Sugar Frosting to cover snowman completely except his hat. DECORATE with raisins, prunes, and cherries for snowman's face and buttons.

Confectioners' Sugar Frosting:
Combine 1 cup (250 mL) icing sugar, ¼ tsp. (1 mL) almond extract and 4 tsp. (20 mL) milk until smooth. Frosting will have a thin consistency.



For free recipe send a stamped, self-addressed envelope to Fleischmann's 90 Minute Breads, 1075 Ellesmere Rd., Dept. Q, Scarborough, Ont. M1P 2X2.

(NC) — Add a festive touch to your holiday table with a whimsical Christmas tree shaped bread. Chocolate Surprise Christmas Tree is a colorful bread chock-full of chocolate, cherries, pecans and dates.

It's made with Fleischmann's Quick-Rise Instant Yeast, a highly active, more vigorous yeast that speeds dough rising time and makes baking easier and faster. 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.

Chocolate Surprise Christmas Tree

3 cups (750 mL) all-purpose flour
1 envelope Fleischmann's Quick-Rise Instant Yeast
2 tsp. (30 mL) granulated sugar

½ tsp. (2 mL) salt
½ cup (125 mL) milk
¼ cup (50 mL) water
¼ cup (50 mL) margarine
1 egg

Filling
1 cup (250 mL) semi-sweet chocolate chips
¼ cup (50 mL) chopped maraschino cherries
¼ cup (50 mL) chopped pecans
¼ cup (50 mL) chopped dates

COMBINE filling ingredients and set aside.

SET aside 1 cup (250 mL) all-purpose flour from total amount.

MIX remaining flour, Fleischmann's Quick-Rise Instant Yeast, sugar and salt in a large bowl.

HEAT milk, water and 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.

PREHEAT oven to 200°F (100°C) for 2 minutes, then turn off oven.

DIVIDE dough into 12 equal pieces and flatten into circles about ½-inch (.5 cm) thick.

PLACE 1 tsp. (15 mL) filling on the centre of each circle. Pinch edges together tightly to form a bun.

PLACE 2 buns, seam side down, edges touching, in the centre at one end of a large greased baking sheet to form trunk of tree. Place 4 buns, edges touching, in a row just above and touching the trunk. Build up tree with additional rows of buns — 3 buns in the second row and 2 buns in the third row and 1 for the top of the tree.

PLACE dough in warmed oven and let rise 30 minutes.

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

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