

# Holiday RECIPES



## Fast 'n fabulous fruitcake

(NC) — Christmas is a time for family and a time for tradition. It's also a time for those festive treats that come around only once a year. After all, what's Christmas without the Christmas fruitcake?

Even with all the normal hustle and bustle during the busy holiday season, you'll be able to serve homemade Christmas cake with this quick and easy-to-prepare fabulous fruitcake.

Moist and delicious, Fast 'N' Fabulous Fruitcake is the perfect dessert or snack for entertaining family, friends and neighbors. And a Christmas cake from your own kitchen makes a warm, personal and thoughtful gift.

The creamy rich flavor of Eagle Brand Sweetened Condensed Milk gives Fast 'N' Fabulous Fruitcake that "just like grandma used to make" taste without any of the fuss.

Make two fruitcakes because the first one won't last long. Wrapped well they will keep fresh for up to a couple of weeks. Give your cake a special fes-



### EASY RICE PUDDING (Microwave)

- 1 c. instant rice
- 1 c. hot water
- 1/8 tsp. salt
- 1 pkg. (3 1/8" oz.) vanilla pudding mix
- 2 c. milk
- 1/4 tsp. ground cinnamon
- 1/4 c. raisins.

#### SERVES SIX

In 2 qt. casserole combine rice, water and salt. Cover. Microwave at HIGH 5 to 6 mins. or until rice is tender and water is absorbed. Stirring after half the cooking time. Let stand covered, 5 minutes.

Mix pudding, mix with a small amount of the milk. Stir into rice. Stir in remaining milk. Mix in cinnamon and raisins. Microwave at HIGH 5 to 7 minutes or until boiling, stirring after the first 2 minutes and then after each minute. Let stand 5 minutes. Pour into serving dishes. Chill.

—Peggy McLaughlin  
Georgetown

ive flare by using an attractive cake mould. As a special treat include plastic wrapped coins which, by tradition, will ensure prosperity in the new year. Simply add the coins to the batter before baking.

#### Fast 'N' Fabulous Fruitcake

- (makes one 9 inch (23 cm) cake)
- 2 1/2 cups (625 mL) all-purpose flour
  - 1 tsp. (5 mL) baking soda
  - 2 eggs, slightly beaten
  - 3 cups (750 mL) mincemeat (28 oz. can)
  - 1 can Eagle Brand® Sweetened Condensed Milk
  - 1 1/2 cups (375 mL) mixed candied fruit
  - 1/2 cup (125 mL) halved red and green glacé cherries
  - 1 cup (250 mL) walnuts, coarsely chopped
  - glacé cherries and walnut halves (garnish)

PREHEAT oven to 300°F (150°C).

GREASE a 9-inch (23 cm) tube pan, line with waxed paper and grease again, or use generously greased and floured 10-inch (25 cm) bundt pan.

SIFT together flour and baking soda. Set aside.

IN a large bowl, combine eggs, mincemeat, Eagle Brand, fruit and nuts. Add dry ingredients and blend well. Pour into prepared pan.

BAKE 1 hour and 50 minutes or until toothpick inserted comes out clean. Cool 15 minutes. Turn out of pan, remove wax paper and garnish if desired.

WRAP well in aluminum foil and refrigerate or freeze.

### BANANA-CHERRY SLICE

#### BASE:

- 1 1/2 cups flour
- 3 tbsp. brown sugar
- 3/4 cup butter

Mix above like shortbread and pat into 8"x10" greased pan - bake 10-12 minutes at 325°.

#### FILLING:

- 3 cups mini marshmallows - melted
- 15 maraschino cherries - cut fine
- 1 coarsely mashed banana with a drop of lemon juice.

Blend above together and spread on cooled base.

#### ICING:

- 1/2 cup butter
- 3/4 cup icing sugar
- 1 tsp. vanilla

Beat until smooth and then add 2 tsp. of boiling water and beat until creamy. Frost slice.

—Mrs. Lillian Fudge  
39 Eleanor Cres.  
Georgetown

### TURKEY-CRANBERRY PIE

- 1 envelope unflavored gelatin
- 1 cup chicken bouillon
- 1 cup miracle whip
- 2 cups cooked chopped turkey
- 1 cup sliced celery
- 2 tbsp. chopped onion
- 1 1/4 oz. can jellied cranberry sauce.

#### Pastry for 9" pie

- 1 cup flour
- 1/4 tsp. salt
- 1/2 cup lard

Mix with pastry blender until crumbly. Add 2 1/2 tsp. cold water to mix

Line a 9" pie plate with pastry - bake at 450° for 10 mins. or until browned. Remember to pierce bottom first with a fork.

Soften gelatin in bouillon. Stir over low heat until dissolved. Stir into salad dressing. Chill until slightly thickened. Fold in turkey, celery and onion. Pour into cooled pie shell. Chill until firm. Just prior to serving, crush cranberry sauce with a fork and garnish top of pie.

—Mrs. V. Birtley  
56 Joycelya Cr.  
Georgetown

### MARSHMALLOW MARBLE SQUARES

- 2 1/2 cups crushed coconut cookies
- 1/2 cup butter - melted
- sugar
- 2 cups strawberries (or use frozen 1 pkgs.) save few for decorating)
- 1/2 cup sherry
- 1 pkg. 3 oz. strawberry jello
- 1 cup boiling water
- 1/2 lb. chopped marshmallows
- 1/2 cup milk
- 1 1/4 cups whipping cream (Save little for decoration)

Combine crushed cookies with melted butter. Press firmly into 9" square pan. Chill until firm. Drain strawberries. Dissolve jello in boiling water add the sherry, chill until partially set. Combine marshmallows with milk, stir over low heat until marshmallows melt. Cool. Whip Cream folds into marshmallow mixture. Add strawberries to partially set jello, then lightly fold into the marshmallow mixture to give a marbled effect. Pour onto crumb crust. Chill until firm. Cut into squares, top with a little cream and strawberry before serving.

—Mrs. V. Birtley  
56 Joycelya Cr.

## Holiday Greetings



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STAFF OF

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