

Desserts

QUICK XMAS LOG

Two chocolate jelly rolls, cut ends on an angle. Put end to end and cover with chocolate icing. Then make lines to make it look like a log. Roll out some green gum drops and cut into Holly leaves. Then roll out some red gum drops and cut into small circles to look like berries.

P. McLaughlin, Acton

WHIPPED CREAM FROSTING

2 tbsp. flour	¼ cup shortening
½ cup milk	½ cup white sugar
¼ cup butter	1 tsp. vanilla

Mix flour and milk in saucepan. Cook over low heat until thick. Place in fridge until cold. Cream butter and shortening for 4 minutes at medium speed. Add sugar and beat 4 minutes. Add flour paste and beat for 4 minutes. Add vanilla and mix a little.

H. West, Acton.

UNCOOKED CHOCOLATE DROPS

2 cups white sugar	½ cup milk
½ cup butter	

Boil together for five minutes.

Mix:

2 cups rolled oats	½ cup cocoa
1 cup coconut	

Stir quickly into above syrup. Add ¼ tsp. vanilla. Stir until thick. Drop by spoonfuls on to waxed paper and cool.

Linda Armstrong, Georgetown.

NANAIMO BARS

½ cup butter	½ cup brown sugar
1 tbsp. cocoa	2 eggs slightly beaten
1 tsp. vanilla	2 cups graham crumbs

Combine first 4 ingredients in pan until thickened (medium heat). Add vanilla and crumbs. Mix well. Press into ungreased 9" x 9" pan. Set aside in refrigerator.

¼ cup butter	2 tbsp. custard powder
3 tbsp. milk	2 cups sifted icing sugar

Blend all well and spread over bottom layer. Chill.

¼ cup butter	3 tbsp. milk
2 cups icing sugar (sifted)	2 tbsp. cocoa

Blend well and spread over second layer. Chill and cut into bars or squares.

W. McLaughlin, Georgetown.

CHOCOLATE PEANUT SQUARES

1 cup butter	½ cup white sugar
½ cup brown sugar	2 egg yolks
1 tbsp. cold water	1 tsp. vanilla
2 cups flour	¼ tsp. baking soda
dash of salt	½ cup chocolate chips
2 egg whites	1 cup brown sugar
1 cup salted peanuts	

Cream together the first six ingredients. Blend flour, baking soda and salt and add to creamed mixture.

Spread in 9"x13" greased pan and pat down. Sprinkle chocolate chips on this and pat down slightly.

Beat the egg whites until stiff and add the brown sugar and beat. Spread on top of chocolate chips. Over this sprinkle the peanuts. Bake at 350 degree F for 25 minutes. Cut into squares. ENJOY!

M. Roffel, Georgetown.

Desserts

ITALIAN PASTRY TWISTS

1 1/3 cups flour	2 eggs beaten
3 tbsp. rum	4 tbsp. sugar
1 tsp. baking powder	pinch of salt

vegetable oil, for deep frying
icing sugar for sprinkling

Make the dough by combining the flour with the next five ingredients in a bowl. Mix together well with a fork until ingredients come together as a dough. Turn the dough onto a work surface sprinkled with flour. Work into a ball and knead until smooth. Cut the dough into quarters. Roll out one quarter until paper thin, adding more flour to the work surface as necessary. Cut into strips with a pastry wheel or knife about 6 inches long and 1 inch wide. Tie the strips into loose knots. Repeat rolling, cutting and tying with the remaining three quarters of dough. Heat oil in a deep fryer to 375 degree F. Add 4 to 5 of the pastry twists to the oil and deep fry for 1-2 minutes until golden. Drain on paper towels while frying the remainder. Sift icing sugar over the twists while they are hot. Serve warm or cold.

M. Fantegrossi, Georgetown.

CHERRY CRUMBLES

1/3 cup shortening	½ cup sugar
1 egg	1 tbsp. plus 1 ½ tsp. milk
½ tsp. vanilla	1 cup flour
½ tsp. baking powder	¼ tsp. baking soda
¼ tsp. salt	½ cup raisins or dates
½ cup nuts (optional)	1 ½ cups crushed cornflakes

Top each cookie with cherry.
Mix first five ingredients, stir in dry ingredients except cornflakes and cherry. Drop by teaspoon in crushed cornflakes, top with cherry. Bake at 375 degree F oven for 10-12 minutes, don't over brown.

R. Hickey, Georgetown.

NEVER FAIL FUDGE

A super gift idea for the person who has everything.
3 cups Neilson'sd milk (light) chocolate melting wafers (available at local bulk food stores)

1 can condensed milk (Eagle Brand)	pinch of salt
	1 ½ tsp. vanilla extract
	½ cup chopped pecans (optional)

Melt chocolate in top of double boiler, stirring occasionally. Remove from heat and stir in condensed milk, salt and vanilla. Spread mixture evenly into lined (use wax paper or foil) 8" pan. Sprinkle with pecans if desired. Refrigerate for two hours until firm. Peel of paper and cut into 1" squares. Store in fridge or freezer.

Yield 64 squares.

K. Rowe, Glen Williams.

BANANA BREAD

1 cup sugar	1 ½ cups flour
3 bananas (smashed)	¼ tsp. salt
4 tbsp. melted butter	1 tsp. soda
2 eggs	

Mash bananas to a thin batter, add sugar and eggs, beat up then add butter, salt and soda sifted with the flour. Bake in loaf tin in a fairly hot oven, 375 degrees F.

Ginny Morecroft, Georgetown.