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Christmas recipe ideas

Over the past few weeks the Halton Hills Weekend has been asking readers to submit their favorite Christmas recipes. The following are two that we received that you might like to try. For their efforts Murray Moravac and Pearl Kerby will receive copies of the Ronald McDonald House Family Cookbook.

"Philly" Cake (Chrisnips Cake)

1 - 8 oz. package of cream cheese
1/2 lb. (1 cup) margarine
1 1/2 cups sugar
1 1/2 teaspoon vanilla
4 medium eggs
2 cups sifted flour
1 1/2 teaspoon baking powder
1/4 cup sifted cake flour
1 cup candied fruit
1/2 cup chopped pecans

1 cup sifted icing sugar
2 tablespoons light cream
Blend cream cheese, margarine, sugar and vanilla. Add eggs one at a time, mixing well after each addition. Gradually add two cups of flour sifted with baking powder. Combine remaining flour with fruit and pecans, fold into batter. Sprinkle greased 10 inch

bundt or tube pan with an additional 1/2 cup finely chopped pecans, fill with batter. Bake in moderate oven 325°F for 1 hour and 20 minutes. Cool 5 minutes before removing from pan. Combine icing sugar and light cream. Glaze cake and garnish with citron and cherries if desired.

Merry Christmas ...

Murray Moravac

Friendship Fruit Cake

The enclosed recipe is a wonderful alternative to the traditional kind of cake usually baked for Christmas. Friendship Fruit Cake
1 1/2 cups apricot brandy*
6 cups granulated sugar
1 796ml (28 oz) can sliced peaches, undrained.
1 540ml (19 oz) can crushed pineapple, undrained.
2 250ml (10 oz) jars maraschino cherries, drained and halved.

2 cups chopped nuts
2 packages cake mix with pudding mix added**
8 eggs
3/4 cup vegetable oil
Day 1 - in a large bowl, combine brandy*, 2 cups sugar and peaches.

Cover store at room temperature. Stir daily for 15

days.
Day 5 - Stir in 2 cups sugar and pineapple.
Day 10 - Stir in 2 cups sugar and cherries.

Day 15 - Drain fruit mixture, divide fruit in half. Reserve half of fruit for later use. Divide liquid to make 3 or 4 starters of at least 1 1/2 cups. Give juice or starters to friends for use within 1 to 2 days.

To make cake: Preheat oven to 350°F. Grease three 9 by 5 by 3 inch loaf pans. Combine half of drained fruit mixture from the "starter" recipe and 2 cups nuts in a large bowl. Stir in half of a package of cake mix (about 2 cups); set aside. Blend remaining 1 1/2 packages of cake mix, eggs and oil in a

large bowl on low speed, until moistened. Beat 2 minutes at medium speed. Pour batter over fruit-nut mixture. Mix thoroughly. Pour into pans. Bake 60 minutes. Do not open oven door to test cake for doneness. Cool 10 minutes; remove from pans. Make 3 cakes. (Remaining fruit mixture from starter makes 3 more cakes. Use above quantities of nuts, cake mixes, eggs and oil.)

* If using "starter" from a friend, on day 1 substitute "starter" for apricot brandy in above recipe. Follow as directed.

** Super-moist or cake mix with pudding mix added, must be used for best results.

Pearl Kerby

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