

COUNTRY KITCHEN COOKBOOK
by Kathryn Scott

Time to start that Christmas baking which we can freeze so conveniently!

CRANBERRY NUT BREAD

2 c. all purpose flour
½ c. sugar 2 t. baking powder
½ t. baking soda ½ t. salt
½ t. cinnamon ½ c. chopped walnuts
1 egg 2 tbsp. vegetable oil
14 oz. can whole cranberry sauce

Mix flour, sugar, baking powder, salt, cinnamon. Stir in walnuts. In large mixing bowl, beat egg, oil and add the cranberries. Stir until just blended. Pour into 9x5x3" loaf pan. Bake at 350° for 45 min. or until toothpick comes out clean. Makes one loaf.

SHERRIED FRUIT CAKE

1½ c. raisins ½ c. glazed red cherries
1 c. walnuts, chopped 1/3 c. sherry
1 c. margarine 1½ c. sugar
4 eggs 2½ c. flour ½ t. salt
1 t. baking powder 1/3 c. sherry

Combine fruits and nuts with sherry (1/3 c.). Cover and let stand overnight at room temp. Cream margarine and sugar until light and fluffy. Add eggs one at a time mixing well after each addition. Gradually add combined flour, baking powder, salt, beating at a low speed until smooth. Fold in fruit and nut mixture. Spread in a greased and floured pan (a spring form pan with tube). Bake at 350° 65-75 minutes or until done - test with toothpick. Cool on rack 20 min. Invert on rack and cool completely. Soak a piece of cheesecloth in the other 1/3 c. sherry. Wrap cake in cloth; overwrap in foil. Refrigerate 3 or 4 days to ripen. Keep refrigerated until ready to serve. If desired, glaze and decorate top of cake. Slice thinly and serve at room temperature.

GLAZE: Melt pure apple jelly, cool slightly and brush over top of fruit cake. To garnish, arrange glazed red and green cherries and walnut pieces in a design. Lightly press into cake. Reglaze and let set.

ST. NICHOLAS COOKIES

½ c. finely chopped almonds
¾ c. margarine or butter
½ c. brown sugar, packed
¼ t. nutmeg ¼ t. ginger
¼ t. ground cloves 1½ t. cinnamon
2 tbsp. milk 2 c. sifted flour
1½ t. baking powder ½ t. salt
¼ c. coarsely chopped grated peel

Mix together almonds, margarine, sugar, spices and milk. Sift flour with baking powder and salt and add it to creamed mixture. Mix in peel. Make a firm ball. Chill. Roll out dough to a thickness of 1/8". Bake in 375° oven. Cookies may be cut in any desired Christmas shape. Bake 7 min. Makes 3 dozen.

MELTING MOMENTS

1 egg 1 c. margarine or butter
2/3 c. sugar vanilla to taste
2 c. cake flour confectioner's sugar

Cream together butter and sugar until light and fluffy. Beat in the egg and a few drops of vanilla. Add the flour and mix to a stiff dough. Make small balls and place on a greased cookie sheet. Bake in 375° oven for 15 min. While still warm, roll in confectioner's sugar. Makes 4 dozen.

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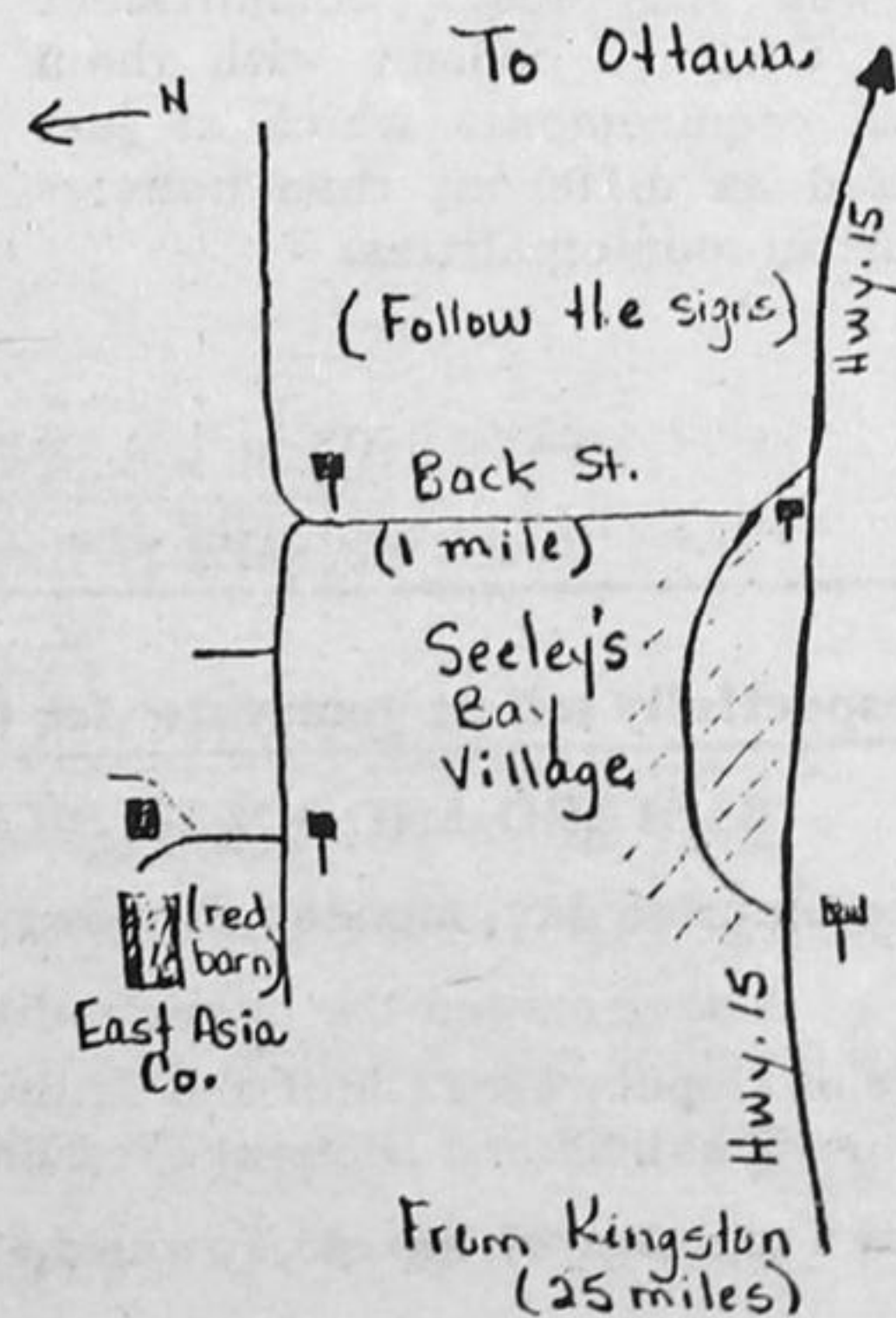
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