



It just wouldn't be Christmas without Christmas cookies, candies and sweets, and as we make our own Christmas gift list, we note friends and relatives (and possibly some shut-ins) who would particularly appreciate a package made up of these goodies. This also reminds us that it is time to check our supply of homemade jams, jellies and relishes for we'll want to include these among our gifts. *Ground Hazel Nut Loaf Cake* and *Holiday Fruit Pudding* are two excellent "prepare ahead and freeze" gift foods.

With *Christmas cookies*, as with holiday cakes and breads, we all have our favorites. Some of these, such as *Shortbread*, need making early in order to allow time for ripening. Others such as *Christmas Boots* and *Macaroon Wreaths* can be made quickly whenever you have time. Then there are always certain cookies that seem to create a sensation and in that group are *Thumb Prints* which come up with a new version most every year. The one shown here is different in that the depression is filled with a chocolate filling. *Spritz* cookies are a *must* in every home at Christmas.

Candies can be made later as they will not keep so well, but we must not forget to check our jam cupboards for there's still time to make some *Apple Relish*, some *Strawberry Date Jam* (with frozen strawberries and pitted dates), or even some *Apricot Jam* for we can always use dried apricots and powdered or liquid pectin for this.

With a start now on the sweets for our Christmas needs, we'll find it easy to fill in the additional cookies and candies we need for last-minute touches.



GROUND HAZEL NUT LOAF CAKE

1½ cups sifted flour	¾ cup sugar
1 teaspoon baking powder	2 eggs
½ teaspoon salt	¾ cup milk
¾ cup butter	¾ cup ground hazel nuts, hickory nuts or pecans

Sift flour and measure; add baking powder and salt and sift again. Cream shortening until soft; then add sugar gradually and beat until light and fluffy. Add eggs and beat well. Add milk alternately with flour. Add ground nuts and fold in thoroughly. Pour into a loaf pan 8"x4"x3", that has been lined with foil. Bake in a slow oven (325°F.) for 1 hour and 10 minutes or until firm and springy to the touch. Cool 10 minutes; then remove from pan. Cool thoroughly; then wrap in foil and freeze.

HOLIDAY FRUIT PUDDING

1 cup milk	1 teaspoon salt
3 cups soft bread crumbs	1 teaspoon cinnamon
½ cup butter	½ teaspoon mace
¼ cup molasses	¼ teaspoon each allspice and cloves
1 cup sifted flour	½ cup seedless raisins
1 teaspoon baking soda	¾ cup finely cut citron, orange and lemon peel, combined

In a good sized bowl, pour the milk over the bread crumbs. Add the shortening, melted, and the molasses. Sift the flour with the soda, salt and spices and stir into the bread crumb mixture with the raisins and other fruit. Pour mixture into small foil pans (the kind used for frozen chicken pies), filling them two-thirds full. Cover each with foil, crimping it tightly around the rim. Pour boiling water into a large pan to the depth of ¼ of an inch. Place a rack in the pan and place puddings on it. Cover and steam gently 1 hour. Remove, cool, make sure wrappings are tight, and freeze.

Gold Ribbon Winner gives you a recipe for Crumbly Light Dutch Hustle Cake

"Here's a hurry-up way to make old-fashioned apple kuchen," says Mrs. Foster Cutler Jr., winner of the new Gold Ribbon for the best yeast baking at Michigan's Crosswell Fair. "All you do is mix and spoon—it rises right in the pan. And what a delicious cake you'll bake. It's topped with tart, juicy apple slices . . . rich with the wonderful flavor only yeast can give. Be sure your yeast is Fleischmann's Active Dry Yeast. It's so fast rising and easy to use . . . everything bakes up wonderful with Fleischmann's!"



DUTCH HUSTLE CAKE

¼ cup milk	and flour. Beat until smooth. Spread dough evenly in greased 9 x 9 x 2-inch pan. Arrange apple slices on top. Sprinkle with mixture of sugar, cinnamon and nutmeg. Dot with remaining margarine. Cover and let rise in warm place, free from draft, until doubled in bulk, about 40 minutes. Bake in hot oven at 400°F. for 25 minutes. Drizzle with confectioners' sugar icing.
¼ cup sugar	
½ teaspoon salt	
¼ cup Blue Bonnet Margarine	
1 package Fleischmann's Active Dry Yeast	
¼ cup warm, not hot, water	
1 egg well beaten	
1½ cups sifted flour	
1½ cups canned or cooked apple slices, drained	
2 tablespoons brown sugar	
¼ teaspoon cinnamon	
¼ teaspoon nutmeg	

Scald milk. Stir in sugar, salt and half the margarine. Cool to lukewarm. In mixing bowl dissolve yeast in warm, not hot, water. Stir in lukewarm milk mixture. Add egg



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