The background of the book cover is a collage of various holiday treats. At the top, there's a loaf of braided bread with almonds and a small red berry. Below it, a plate of round cookies decorated with purple icing and white dots. To the right, a basket filled with wrapped candies in various colors and shapes. In the bottom left, a plate of round cookies with green and red icing. In the bottom right, a bowl of round cookies with a textured surface. The entire collage is set against a dark, textured background.

11 recipes for
Happy
Holidays
and
"Goodies for
Giving"

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...and as you go through these pages you'll meet with many delightful ideas for gift and home decoration, many practical time-food-and-work savers all featuring Reynolds Wrap.



Dear Friends:

Holidays! There are the "big" holidays we all celebrate, and the little private occasions for rejoicing dear to every family ...and memorable food plays its delicious role in all of them.

Many of the holiday recipes and service suggestions are new. Others are simplifications of traditional favorites. Because there is a growing tendency toward adventure in eating in this country, we have included famous foreign dishes whose very goodness has carried them around the world.

In answer to your great response in other years, Karo Syrup and Mazola Corn Oil have added many new recipes to the section on "Goodies for Giving." And Reynolds Wrap has joined us with glittering gift and decorative ideas, time and work-saving suggestions. All recipes have been tested and re-tested in our own kitchens. Your letters on food problems are always welcome, and it will always be a pleasure to hear from you.

And now we leave you to Happy Holidays, and to have fun with food.

Sincerely,

Jane Ashley



Holiday goodies for giving

COOKIES

BLACK WALNUT COOKIES

- | | |
|------------------------------------|--|
| 2 1/3 cups sifted flour | 1/2 cup KARO Syrup, Red or Blue Label |
| 2 teaspoons baking powder | 2 eggs |
| 1 teaspoon salt | 1 teaspoon vanilla |
| 1 cup shortening | 1 cup (4-oz. can) black walnuts, chopped |
| 3/4 cup sugar, granulated or brown | 1/4 cup milk |

Sift together flour, baking powder and salt. Cream shortening. Add sugar gradually and cream until light and fluffy. Add KARO Syrup; blend thoroughly. Add eggs, one at a time, beating well after each addition. Stir in vanilla and walnuts. Add sifted dry ingredients, alternately with milk. Drop by teaspoonfuls on greased baking sheet. Bake in moderate oven (375°F.) 12 to 15 minutes. Makes 5 dozen cookies.

Note: Pecans may be substituted for walnuts.

Maple Nut Cookies: Follow recipe for Black Walnut Cookies. Substitute KARO Waffle Syrup for the Red or Blue Label.



BUTTERSCOTCH BROWNIES

- | | |
|----------------------------------|---------------------------|
| 1 cup brown sugar, firmly packed | 1 teaspoon vanilla |
| 1/4 cup MAZOLA Corn Oil | 2/3 cup sifted cake flour |
| 1 egg, unbeaten | 1 teaspoon baking powder |
| 1/2 cup chopped nuts | 1/2 teaspoon salt |

Combine sugar and MAZOLA. Add egg and beat well. Add nut meats and vanilla. Fold in mixed and sifted dry ingredients. Bake in greased square pan (8 x 8 x 2 inches) in moderate oven (350°F.) 25 to 30 minutes. Cut into squares while warm. Makes 16.



All through this book you'll find recipes for delicious food gifts...each is indicated by this little sign.

COCONUT TEA COOKIES

- | | |
|---|-------------------------------|
| 4 cups (3, 3 1/2 oz. cans) flaked coconut | 2 egg whites |
| 1/2 teaspoon salt | 1/3 cup sugar |
| 1/8 teaspoon cream of tartar | 1/2 cup KARO Syrup, Red Label |
| | 1 teaspoon vanilla |
| | 1/2 cup sifted flour |

Add salt and cream of tartar to egg whites; beat with electric mixer or rotary beater until frothy and white. Gradually add sugar, beating until smooth and glossy. Slowly add KARO Syrup and continue beating until mixture stands in firm peaks. Fold in vanilla and flour. Gradually fold in flaked coconut. Drop by teaspoonfuls onto greased baking sheet. Bake in moderate oven (375°F.) 10 to 12 minutes or until very lightly browned. Makes 2 dozen. To store, wrap cookies loosely in REYNOLDS WRAP. Do not store in a tightly covered container.



CHEWY COCONUT BARS

(That taste like more)

- | | |
|------------------------------------|---------------------------------------|
| 1/2 cup brown sugar, firmly packed | 1/2 cup KARO Syrup, Blue or Red Label |
| 1/2 cup shortening (half butter) | 1 teaspoon vanilla |
| 1 cup sifted flour | 2 tablespoons flour |
| 2 eggs, well-beaten | 1 teaspoon baking powder |
| 1/2 cup brown sugar, firmly packed | 1/2 teaspoon salt |
| | 1 cup shredded coconut |
| | 1 cup coarsely chopped nuts |

Blend sugar and shortening. Stir in flour. Pat out mixture onto bottom of an ungreased pan (9 x 9 x 2 inches). Bake in a moderate oven (350°F.) for 10 minutes. Meanwhile, blend eggs and brown sugar. Stir in KARO Syrup and vanilla. Add flour, baking powder and salt, mixing well. Stir in coconut and nuts and spread over bottom layer. Return to oven and bake 25 minutes longer or until top is golden brown. Cool in pan, cut into finger length bars. Makes 24 bars.



Let's bake cookies...

CRUNCHY GINGER COOKIES

4½ cups sifted flour
1 teaspoon salt
½ teaspoon soda
1 teaspoon baking powder
2 teaspoons ginger
½ teaspoon cinnamon
1 cup shortening

1 cup brown sugar, firmly packed
1 cup KARO Syrup, Blue Label
¼ cup milk
½ cup chopped pecans
½ cup finely chopped candied ginger

Mix and sift together first six ingredients. Beat shortening until soft and creamy. Gradually beat in brown sugar. Add KARO Syrup and half the milk, and beat until thoroughly blended. Stir in pecans and candied ginger. Stir in half the sifted dry ingredients, then add remaining milk; blend well. Add remaining dry ingredients and mix thoroughly with hands until a stiff dough is formed. Shape into two rolls, 2 inches in diameter. Wrap in REYNOLDS WRAP. Chill until firm. Slice with a sharp knife. Cut in thin slices.

Place on greased baking sheet. Bake in moderate oven (375°F.) 12 minutes or until lightly browned. Cool before decorating or storing. Cookies may be decorated with a thin icing glaze, if desired. Makes 7 dozen.



EASY FRUIT NUT BARS

(Hearty holiday cookies)

¾ cup sifted flour
1 cup sugar
¼ teaspoon baking powder
⅛ teaspoon salt

½ cup MAZOLA Corn Oil
2 eggs, unbeaten
½ teaspoon vanilla
1 cup (8-oz. pkg.) dates, finely cut
1 cup chopped nuts

Mix and sift first four ingredients. Make a well and add in order, MAZOLA, eggs and vanilla. Beat until smooth. Add dates and nuts; mix well. Turn into greased shallow baking dish (11 x 7 x 1½ inches). Bake in moderate oven (350°F.) 35 to 40 minutes. Cut into bars while warm. Dust with confectioners' sugar. Makes 30 bars.



DAINTY LACE WAFERS

½ cup sifted flour
½ cup chopped shredded coconut
¼ cup KARO Syrup, Blue or Red Label

¼ cup brown sugar, firmly packed
¼ cup butter or margarine
½ teaspoon vanilla

Combine sifted flour and coconut. Place KARO Syrup, brown sugar and butter in a heavy saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Gradually blend in flour-coconut mixture. Stir in vanilla. Drop by scant teaspoonfuls about 3 inches apart on ungreased baking sheet. Bake in a moderate oven (325°F.) 8 to 10 minutes. Allow cookies to set for several minutes before removing from baking sheet. Place on racks covered with paper towels to cool. If wafers are difficult to remove from pan, return to oven a few minutes to soften. Makes about 2 dozen.

Rolled Lace Wafers: Follow above recipe but bake only 6 wafers at a time for ease of handling. Remove each wafer carefully from baking sheet while still warm and roll quickly over handle of wooden spoon. Cool on rack.

Black Lace Wafers: Follow recipe for Lace Wafers using KARO Syrup, Red Label and white sugar. Melt 1 square unsweetened chocolate with the KARO, sugar and butter mixture.

SHORT BREAD COOKIES

½ cup ARGO Corn Starch
1 cup sifted flour
½ cup confectioners' sugar
1 cup butter or margarine

Sift dry ingredients together into bowl. Have butter at room temperature. Blend into dry ingredients until soft dough is formed. Shape into small balls. Chill, if too soft to handle. Place on ungreased baking sheet 1½ inches apart. Flatten with lightly floured fork. Bake in slow oven (300°F.) 20 minutes or until edges are light brown. Makes 24.



...more cookies...

TRADITIONAL LEBKUCHEN



2 3/4 cups sifted flour
 1/2 teaspoon soda
 1 teaspoon cinnamon
 1/2 teaspoon cloves
 1/2 teaspoon nutmeg
 1/2 cup finely chopped
 candied mixed fruit
 1/2 cup chopped nuts
 1 cup KARO Syrup,
 Blue Label

3/4 cup brown sugar
 1 tablespoon lemon
 juice
 1 teaspoon grated
 lemon rind
 1 egg, slightly beaten
 1/2 cup sifted
 confectioners' sugar
 1 tablespoon water

Sift together flour, soda and spices and stir in candied fruit and nuts. Add KARO Syrup, sugar, lemon juice and rind to beaten egg and mix well. Stir in flour-fruit mixture. Divide dough in half and turn out on well-greased and floured baking sheets. Moisten palm of hand with cold water and flatten dough to 1/8 inch thickness (dough will rise during baking). Bake in hot oven (400°F.) 12 to 15 minutes or until lightly browned and firm to the touch. Remove from oven and immediately brush with thin icing made with the confectioners' sugar and water. Cut into shapes while still warm. Remove from pan. Decorate with cutouts or colored icing. Cover tightly and store to mellow.



RICH FUDGE BROWNIES



(Really rich and fudge-y)

1 cup sugar
 1/4 cup MAZOLA Corn Oil
 2 eggs
 1/2 teaspoon vanilla

2 squares unsweetened
 chocolate, melted
 1/2 cup chopped nuts
 2/3 cup sifted cake flour
 1/4 teaspoon salt

Combine sugar and MAZOLA. Add eggs; beat until light and smooth. Stir in vanilla, melted chocolate and nuts. Sift cake flour and salt; add gradually to chocolate mixture. Beat until smooth. Turn into greased pan (8 x 8 x 2 inches). Bake in moderate oven (350°F.) 30 to 35 minutes. Makes about 12.

POPULAR PECAN BARS



1 cup sifted flour
 1/2 teaspoon baking
 powder
 1/3 cup brown sugar,
 firmly packed
 1/4 cup butter
 1/4 cup brown sugar,
 firmly packed

3 tablespoons flour
 2 eggs, beaten
 3/4 cup KARO Syrup,
 Blue Label
 1/2 teaspoon salt
 1 teaspoon vanilla
 3/4 cup coarsely chopped
 pecans

Sift together first two ingredients. Stir in brown sugar. Cut in butter, using pastry blender or two knives, until mixture is well blended. (It will appear dry.) Pat evenly into the bottom of a well-greased baking pan (12 x 8 x 2 inches). Bake in moderate oven (350°F.) for 10 minutes.

Mix sugar and flour together. Beat eggs; add KARO Syrup and sugar-flour mixture, salt and vanilla; mix well. Pour over partially baked mixture, sprinkle with chopped pecans. Return to moderate oven (350°F.) and bake 25 to 30 minutes. Cut into bars while warm. Makes 16 medium size bars.



SPECIAL SUGAR COOKIES



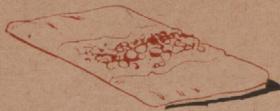
2 1/2 cups sifted flour
 1 1/2 teaspoons baking
 powder
 3/4 teaspoon salt

1/4 teaspoon nutmeg
 3/4 cup MAZOLA Corn Oil
 1 cup sugar
 2 eggs, unbeaten
 1 teaspoon vanilla

Mix and sift together first four ingredients. Combine MAZOLA and sugar in mixing bowl. Add unbeaten eggs, one at a time, beating well after each addition. Add vanilla. Add sifted dry ingredients all at once; blend well. Shape dough into balls about 3/4 inch in diameter. Dip tops of balls into granulated sugar. Place balls of dough, sugar side up, about 3 inches apart on lightly greased baking sheet. Press cookies with tines of fork, crisscrossing with fork, to flatten. Bake in moderate oven (375°F.) 10 to 12 minutes. Remove immediately from baking sheet. Makes about 5 dozen.

Note: Balls of dough can be dipped in chopped nuts, coconut or chocolate pieces, if desired.

...and more cookies!



SWEDISH DATE-NUT COOKIES

2 cups sifted flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup sugar
3/4 cup soft butter
1 egg, unbeaten

2 teaspoons vanilla
2/3 cup KARO Syrup, Red Label
1/3 cup finely cut dates
1/3 cup chopped nuts
1/2 teaspoon grated lemon rind

Sift together dry ingredients. Blend in butter, egg and vanilla to form a dough. Place on lightly floured board, and divide into 6 equal portions. Shape each into a roll about 1 inch wide and 12 inches long. Place on ungreased baking sheet 3 inches apart. Pat roll into strips 13 x 1 3/4 inches. Bake in moderate oven (350° F.) 10 minutes. Meanwhile, mix remaining ingredients and allow to simmer 3 to 5 minutes. Remove baking sheet from oven. Spread each strip with about 2 1/2 tablespoons KARO mixture and return to oven. Bake about 10 minutes longer or until lightly browned. While warm cut in bars. Makes 72.



HOLIDAY OATMEAL COOKIES

(These are really very special)

2 cups sifted flour
1 1/4 cups sugar
1 teaspoon baking powder
1/2 teaspoon soda
1 teaspoon salt
1 teaspoon cinnamon

3 cups rolled oats
1 cup raisins or candied fruit
1/2 cup chopped nuts
1 cup MAZOLA Corn Oil
2 eggs
1/2 cup milk

Sift together dry ingredients. Add rolled oats, raisins or candied fruit and nuts; mix thoroughly. Add in order, MAZOLA, eggs and milk. Stir until thoroughly blended. Drop by teaspoonfuls on ungreased baking sheets about 1 1/2 inches apart. Bake in hot oven (400° F.) 10 to 12 minutes. Makes 6 dozen.



TASTY THIMBLE COOKIES

2 cups sifted flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup shortening
2/3 cup brown sugar, firmly packed
1/3 cup KARO Syrup, Blue Label

1 egg
1 egg yolk
1/2 teaspoon vanilla
3 tablespoons milk
1 egg white, slightly beaten
2 tablespoons water
1 1/2 cups nuts, finely chopped

Jam or jelly

Sift together flour, baking powder and salt. Cream shortening. Add sugar gradually and cream until light and fluffy. Add KARO Syrup; blend thoroughly. Add egg, then egg yolk, beating well after each addition. Stir in vanilla. Add sifted dry ingredients alternately with milk. Chill dough. Roll into 1-inch balls. Dip in slightly beaten egg white and water mixture. Roll in finely chopped nuts. Place about 1 inch apart on ungreased baking sheet. Bake in moderate oven (375° F.) for 5 minutes. Remove from oven. Make depression with thimble in top of each cookie and dot with jam or jelly. Return to oven and bake 10 minutes longer. Makes 72.

QUICK NUT CRISPS

1 1/2 cups sifted flour
1/2 teaspoon salt
3 eggs
1 cup brown sugar

3/4 cup nuts, coarsely chopped
1/3 cup MAZOLA Corn Oil
1 teaspoon vanilla

Sift together flour and salt. Beat eggs until thick and lemon colored. Gradually beat in sugar, firmly packed. Add nuts, MAZOLA, vanilla and flour. Drop by teaspoonfuls onto a greased baking sheet. Place half nut meat in the center of each. Bake in moderate oven (350° F.) 12 to 15 minutes. Makes 6 dozen.

Cookie Sheet News—always cover your cookie sheets with REYNOLDS WRAP...no pan to clean...slide off each batch as baked. (Or use REYNOLDS WRAP alone on oven rack.)

For Gifts, for Home Use—wrap cookies, cakes and pies in REYNOLDS WRAP...make them ahead of time and freeze them in it, too.



Home made Candies...

MAKE A HIT

DELICIOUS

ALMOND BRITTLE

(So crunchy and so good)

½ cup KARO Syrup, Red or Blue Label
2 cups sugar
⅓ cup water
¼ teaspoon salt

3 tablespoons butter or margarine
1 cup halved blanched almonds
1 teaspoon vanilla

Combine KARO Syrup, sugar, water, salt and butter in saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved. Stir in nuts. Continue cooking, stirring very frequently, to hard crack stage (300°F.) or until a small amount separates into threads which are hard and brittle when tested in very cold water. Stir in vanilla. Pour onto buttered foil-lined baking sheet; cool. Remove from baking sheet and break into irregular pieces. Makes 1½ pounds.

Note: Any coarsely broken nuts may be used.



CREAMY BLONDE FUDGE

2 tablespoons butter
3 cups sugar
¼ cup KARO Syrup, Red or Blue Label
1 cup coarsely chopped nuts

½ teaspoon salt
1 cup light cream
½ cup milk
2 teaspoons vanilla

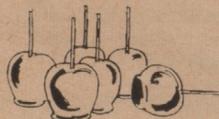
Place all ingredients except vanilla and nuts in saucepan. Cook over medium heat, stirring constantly, until mixture boils. Continue cooking, stirring occasionally, to soft ball stage (238°F.) or until a small amount forms a soft ball when tested in very cold water. Remove from heat. Add vanilla. Cool to lukewarm (110°F.). Then beat until fudge begins to thicken and loses its gloss. Fold in nuts. Quickly spread into buttered foil-lined 8-inch square pan. When cold, lift out with foil; cut into squares. Makes 1½ pounds.

BEAUTIFUL BUTTERSCOTCH

2 cups sugar
⅔ cup KARO Syrup, Blue Label
¼ cup water

¼ cup light cream
¼ cup butter or margarine

Place all ingredients except butter or margarine in saucepan. Cook over medium heat, stirring constantly, until mixture boils. Continue cooking, stirring occasionally to hard ball stage (260°F.) or until a small amount of mixture forms a hard ball when tested in very cold water. Add butter and continue cooking, stirring constantly to soft crack stage (280°F.) or until a small amount of mixture separates into threads which are hard but not brittle when tested in very cold water. Pour into buttered 8-inch square pan. When almost set, cut into squares. When cold break apart. Makes 60 pieces or 1¼ pounds.



EASY CANDY APPLES

8 medium red apples
8 wooden skewers
3 cups sugar
½ cup water

½ cup KARO Syrup, Red Label
1 drop oil of cinnamon
1 teaspoon red food coloring

Wash and dry apples; remove stems. Insert skewers in stem end of apples. Combine sugar, water and KARO Syrup in heavy, deep saucepan. Cook over medium heat, stirring constantly until mixture boils. Then cook without stirring to soft crack stage (285°F.) or until a small amount separates into threads which are hard but not brittle when tested in very cold water. Remove from heat; add flavoring and coloring, and stir only enough to mix. Hold each apple by skewer end and quickly twirl in syrup, tilting pan to cover apple with syrup. Remove from syrup; allow excess to drip off, then twirl to spread syrup smoothly over apple. Place on lightly buttered foil-lined baking sheet to cool. Store in cool place.

... more candies

ALL OF THEM SO GOOD



CHOCOLATE TAFFY

2 cups KARO Syrup,
Blue Label
¼ cup water
¼ teaspoon salt

2½ squares unsweetened
chocolate
1 tablespoon butter
¼ teaspoon vanilla

Combine first four ingredients in saucepan. Cook over medium heat, stirring constantly until mixture boils. Continue cooking, stirring almost constantly to hard ball stage (260°F.) or until a small amount of mixture forms a hard ball when tested in very cold water. Remove from heat; add butter and vanilla and stir only enough to mix. Pour into buttered pan; let stand until cool enough to handle. Pull candy with fingers until it has a satin-like finish, is light in color and elastic. Pull into long strips, ½ inch in diameter. Cut into pieces; wrap in REYNOLDS WRAP. Makes about 1 pound.

Pan Taffy: Follow recipe for Chocolate Taffy. Pour into buttered pan (8 x 8 x 2 inches). Cool; cut into squares. Makes about 1 pound.

WONDERFUL MINTED WALNUTS

(An exciting new party candy)

¼ cup KARO Syrup,
Red Label
1 cup sugar
½ cup water

1 teaspoon essence of
peppermint
10 marshmallows
3 cups walnut halves

Combine first three ingredients in saucepan. Cook over medium heat, stirring constantly until mixture boils. Continue cooking to soft ball stage (238°F.) or until a small amount of mixture forms a soft ball when tested in very cold water. Remove from heat; quickly add essence of peppermint and marshmallows. Stir until marshmallows are dissolved. Add walnut halves. Stir until walnuts are well coated. Pour onto REYNOLDS WRAP. Separate while warm. Makes 1¼ pounds.



SMOOTHEST DIVINITY

½ cup KARO Syrup,
Red Label
2½ cups sugar
¼ teaspoon salt
½ cup water

2 egg whites
1 teaspoon vanilla
1 cup coarsely chopped
nuts or assorted
candied fruit

Combine first four ingredients in saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved. Cook, without stirring, to firm ball stage (248°F.) or until a small amount of syrup forms a firm ball which does not flatten when dropped into very cold water. Just before syrup reaches 248°F., beat egg whites until stiff but not dry. Pour about one-half of the syrup slowly over egg whites, beating constantly. Cook the remainder of the syrup to soft crack stage (272°F.) or until a small amount of syrup separates into threads which are hard but not brittle when dropped into very cold water. Add syrup slowly to the first mixture, beating constantly. Continue beating until mixture holds shape. Add vanilla and nuts; drop from spoon onto REYNOLDS WRAP. Makes about 1¼ pounds.

Chocolate Divinity: Follow above recipe using 1 6-ounce package semi-sweet chocolate pieces and 1 cup nut meat halves. Beat divinity after second addition of syrup until it begins to hold shape; add chocolate, nuts and vanilla. Chocolate will melt and nuts break. Beat until mixture holds shape.



POPULAR PEANUT BUTTER KISSES

⅓ cup KARO Syrup, Red
or Blue Label
⅓ cup peanut butter,
plain or chunk

½ cup instant nonfat dry
milk
⅓ cup sifted
confectioners' sugar

Mix KARO Syrup and peanut butter in small bowl. Stir in gradually instant nonfat dry milk and confectioners' sugar, mixing until well blended and smooth. Shape into a thin roll. Stud surface with chopped peanuts. Slice 1 inch thick. Makes 24 pieces.



QUICK NO-COOK FONDANT



1/3 cup soft butter or
margarine
1/3 cup KARO Syrup,
Red Label
1/2 teaspoon salt
1 teaspoon vanilla
3 1/2 cups (1 pound) sifted
confectioners' sugar

Blend butter, KARO Syrup, salt and vanilla in large mixing bowl. Add sifted confectioners' sugar all at once. Mix all together—first with a spoon and then with hands, knead in dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Makes 1 1/2 pounds. Store in foil in cool place. Divide into portions and tint and flavor as desired. May be shaped into balls and rolled in multi-colored candy, coconut or nuts. Or fondant may be rolled, cut in fancy shapes, decorated.

QUICK AND EASY FUDGE

3 squares unsweetened
chocolate
4 tablespoons butter
or margarine
1/2 cup KARO Syrup,
Red or Blue Label
1 teaspoon vanilla
1 tablespoon water
3 1/2 cups (1 pound) sifted
confectioners' sugar
1/3 cup instant nonfat
dry milk
1/2 cup chopped nuts
(optional)

Melt chocolate and butter in top of 2-quart double boiler or saucepan set over hot water. Meanwhile, sift together confectioners' sugar and instant nonfat dry milk. Stir KARO Syrup, vanilla and water into chocolate-butter mixture. Add sifted sugar mixture one-half at a time. Continue stirring until mixture is well blended and smooth. Remove from heat; stir in nuts. Turn into buttered foil-lined 8-inch square pan. When cool cut into squares. Makes 1 3/4 pounds fudge.

Quick Brown Sugar Fudge: Follow above recipe omitting chocolate and water; melt 1/2 cup brown sugar with the butter. Use KARO Syrup, Blue Label.

For packing Gift Candies and Cookies festively, line the box and separate the layers with REYNOLDS WRAP. Then wrap the box in this "silver" glitter...scallop or fringe the edges! For extra freshness and for protection in mailing, wrap each piece individually.

Popcorn's



LOTS O' FUN

QUICK POPCORN BALLS

(Syrup made right in popping pan)



1/4 cup MAZOLA
Corn Oil
1/2 cup popcorn
1/2 cup KARO Syrup, Blue
Label
1/2 cup sugar
1/2 teaspoon salt

Heat MAZOLA in a 4-quart kettle over medium heat for 3 minutes. Add popcorn. Cover, leaving small air space at edge of cover. Shake frequently over medium heat until popping stops. Meanwhile, mix together KARO Syrup, sugar and salt. Add to popped corn in kettle and stir and toss constantly over medium heat 3 to 5 minutes or until sugar is dissolved and corn is evenly and completely coated with mixture. Remove from heat. Form into balls, using as little pressure as possible. Use butter on hands. Makes 6 balls about 2 1/2 inches in diameter.

Note: Do NOT double recipe.

Caramel Corn: Follow above recipe. After removing from heat, spread on REYNOLDS WRAP and separate the pieces of popped corn. Makes about 2 quarts.

Pastel Popcorn Balls: Follow recipe for Quick Popcorn Balls, using KARO Syrup, Red Label or Blue Label, and tint KARO Syrup mixture with pink or green food coloring before adding popped corn. Flavor green with peppermint; pink with wintergreen.

PERFECT POPCORN WITH MAZOLA



Heat 1/3 cup MAZOLA Corn Oil and 1 teaspoon salt in heavy 10-inch skillet or 3-quart kettle over medium heat for 3 minutes. Add 1/2 cup popcorn. Cover, leaving small air space at edge. Shake frequently over medium heat until popping stops. Makes 2 quarts. Do not double recipe.

CHOCOLATE COATED POPCORN

2 quarts popped corn
1 cup KARO Syrup, Red
or Blue Label
1 cup sugar

½ cup water
2 tablespoons butter
2 squares unsweetened
chocolate, melted

Put popped corn in large bowl, big enough to hold twice the amount; set aside. Combine KARO Syrup, sugar, water and butter in saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved. Continue cooking, without stirring, to 300° F. or to a hard crack stage; or until a small amount separates into threads which are hard and brittle when tested in very cold water. Remove from heat. Add melted chocolate; blend well. Slowly pour the hot mixture over the popped corn, stirring until uniformly coated. Turn onto REYNOLDS WRAP. Separate kernels, working quickly; let stand until cold.



POPCORN PARTY CAKE

(Pretty ... delicious ... different)

*6 cups popped corn
½ cup salted peanuts
1 cup shredded coconut
1 cup KARO Syrup, Red Label

1 cup sugar
½ cup light cream
⅛ teaspoon salt
1 tablespoon butter
1 teaspoon vanilla

Combine popped corn, peanuts and coconut in a large bowl. Blend KARO Syrup, sugar, cream and salt in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Continue cooking, stirring occasionally, to soft ball stage (238° F.) or until a small amount of mixture forms a soft ball when tested in very cold water. Remove from heat. Stir in butter and vanilla. Pour over popcorn mixture and mix thoroughly. Press into a buttered 10-inch tube or spring form cake pan or 9-inch square cake pan. (Butter hands if desired.) Let stand several hours or until firm enough to slice. Makes 20 to 30 pieces depending upon size.

For a delicious dessert, top thin piece of Party Cake with ice cream and fudge sauce.

*4 cups corn flakes and 2 cups crisp rice cereal may be substituted for popped corn, if desired.



Why not make a Popcorn Tree
It's as easy as can be -
Cover some twigs in
REYNOLDS WRAP
Tie on the Balls...
this trick's a snap
Set the tree in a bowl of sand
Nice way to keep this treat
on hand!



Wrap fresh Popcorn Balls in REYNOLDS WRAP and serve them that way! The wrap becomes a little dish...saves clean-up time.

You can make charming Candy and Cooky Cups by molding REYNOLDS WRAP around the bottom of a tumbler or small glass, trimming or crimping the edges and slipping off the glass.

Make gay little Candy Bags and Popcorn Ball Covers of REYNOLDS WRAP and tie on your tree, on top of your gifts ...or nest all this tasty holiday glitter in a centerpiece!



Pancakes...

LIGHT AS A FEATHER

HOT BUTTERED KARO

1 cup KARO Syrup,
Blue Label

¼ cup butter or
margarine

Place KARO Syrup and butter or margarine in saucepan. Bring to a boil and stir until well blended. Serve hot over pancakes. Makes about 1¼ cups.

KANSAS CORN CAKES

2 cups corn meal
4 tablespoons flour
3 teaspoons baking
powder

1 teaspoon salt
2 eggs, well-beaten
2 cups milk
¼ cup MAZOLA Corn Oil

Mix and sift dry ingredients. Make a well and add remaining ingredients all at once; stir only enough to moisten. Batter will be lumpy. Bake on hot, oiled griddle until golden brown; turn and bake until brown on other side. Makes about 14 corn cakes.



BEST EVER GRIDDLE CAKES

2 cups sifted flour
2½ teaspoons baking
powder
1 teaspoon salt

1½ tablespoons sugar
1 egg, slightly beaten
1½ cups milk
¼ cup MAZOLA Corn Oil

Mix and sift dry ingredients. Make a well and add remaining ingredients all at once. Stir just enough to moisten. Batter will be lumpy. Bake on hot, very lightly oiled griddle until golden brown; turn and bake until brown on other side. Makes 12 griddle cakes.

Apple or Blueberry Pancakes: Follow above recipe. Increase sugar to 2 tablespoons. Fold 1 cup blueberries or chopped apple into batter.

TASTY TIP FOR "MIX" FANS

Note: With a pancake mix, add 4 tablespoons MAZOLA Corn Oil to each batch... adds tenderness and richness—helps prevent sticking.

For Beautiful Browning: Add 1 or 2 tablespoons KARO Syrup to pancake or waffle batter.



TASTY WESTERN RANCHIES

2 eggs
1 cup milk
2⅓ cups pancake
mix

2 tablespoons KARO
Syrup, Blue Label
¼ cup MAZOLA
Corn Oil

Beat eggs until soft peaks form, blend in milk, add pancake mix and KARO Syrup. Mix just until thoroughly dampened. Fold in MAZOLA. Spoon onto medium hot griddle. When puffed up and bubbles begin to break cook on other side. Makes 10 to 20.

PARTY POUR-ON

(This makes pancakes very special)

½ cup heavy cream
¼ cup firmly packed
light brown sugar

½ cup KARO Syrup, Blue
Label or KARO
Waffle Syrup

Combine heavy cream, brown sugar and KARO Syrup in small bowl and stir gently until well blended. Chill thoroughly. Then whip until thickened (about 1 minute on electric mixer). Sauce will be a good pouring consistency. Serve on pancakes or waffles. (Good on ice cream, too!) Makes 1¼ cups.



Holiday Highlights

**Perfect Turkey . . . it's a snap
When you roast in Reynolds Wrap!**

High-heat method (450°) cuts cooking time about half and eliminates basting. Put giblets on to simmer and prepare bird in your usual manner . . . defrosting if frozen, stuffing if you wish, and trussing. Now take a long sheet of 18-inch wide Heavy Duty REYNOLDS WRAP. (This is wide enough for birds up to 14 lbs.; for larger fowl, or if you have only the 12-inch wrap, splice two strips together.) Now lay turkey breast up in middle of the foil. Brush all over with MAZOLA Corn Oil. Season. Pad ends of legs and wings with foil to avoid puncturing. Now bring REYNOLDS WRAP up over breast and overlap 3 inches or more, pressing close. Turn up open ends—well up, to hold juices—and press close. Place in a shallow pan, roast as follows:

Ready-to-Cook-Weight (Pounds-Unstuffed)	Oven Temperature (A Very Hot Oven)	Total Cooking Time (Hours-Approximate)
6-9	450° F.	2¼ to 2½
10-13	450° F.	2¾ to 3
14-17	450° F.	3 to 3¼
18-21	450° F.	3¼ to 3½
22-24	450° F.	3½ to 3¾

20 minutes before time is up, open the foil, spoon juices over turkey and return to oven to brown. For gravy, use the delicious juices gathered in the foil, plus broth from giblets.

Low heat "tent" method—Follow your old-time roasting chart—place a large piece of Heavy Duty REYNOLDS WRAP over bird; tuck down snugly. Keeps turkey moist with minimum basting, prevents over-browning. Remove foil last half hour, if not brown.

**One thing your family's sure to praise
is Smoked Ham with a KARO Glaze!**



EASY GLAZE FOR HAM

½ cup KARO Syrup,
Blue Label

¼ cup water
1 teaspoon vinegar

Combine KARO Syrup, water and vinegar. Remove skin from hot cooked half ham. Score fat and place whole clove in center of each scored section. Pour KARO mixture carefully over ham. Bake in foil-lined pan in slow oven, (325° F.) 1 hour, basting often.

For a quick glaze for canned ham or luncheon meat, stud with cloves and pour KARO right out of the bottle over surface. Bake in a hot oven (400° F.), 10 to 20 minutes, basting with KARO and adding more if needed.

BUTTERSCOTCH "SWEETS"

*6 medium sweet potatoes ¾ teaspoon salt
3 tablespoons butter ⅓ cup KARO Syrup,
1 cup firmly packed Blue Label
brown sugar ¼ cup light cream

Boil sweet potatoes until tender; drain and peel. Place in greased oven-proof serving dish. Bake in hot oven (450° F.) 15 to 20 minutes or until thoroughly heated. Meanwhile, combine remaining ingredients in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full boil. Boil 1 minute. Pour sauce over top and serve hot. Makes 6 servings.

*If desired, use No. 2 can sweet potatoes.



FABULOUS FRUIT CAKE

(Everyone will want this recipe)

- | | |
|---|---|
| $\frac{1}{4}$ pound seedless raisins | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ pound finely cut dates | $\frac{1}{4}$ teaspoon cinnamon |
| $\frac{1}{4}$ pound finely cut candied citron | $\frac{1}{8}$ teaspoon each:
allspice, cloves and nutmeg |
| $\frac{1}{2}$ pound finely cut assorted candied fruit | $\frac{1}{3}$ cup MAZOLA Corn Oil |
| $1\frac{1}{4}$ cups sifted flour | $\frac{1}{4}$ cup brown sugar |
| $\frac{1}{2}$ teaspoon baking powder | $\frac{1}{2}$ cup KARO Syrup, Red or Blue Label |
| | 2 eggs, well-beaten |
| | 2 tablespoons orange juice |

Weigh and prepare fruit. Mix and sift dry ingredients. Dredge fruit with $\frac{1}{4}$ cup of the dry ingredients. Combine MAZOLA and sugar. Add KARO Syrup; mix well. Add $\frac{1}{2}$ cup of the dry ingredients; beat until smooth. Add eggs; beating in well. Add orange juice; mix well. Add fruit mixture. Fold in remaining dry ingredients. Turn into well-greased medium size loaf pan lined with REYNOLDS WRAP. Bake in slow oven (250°F.) 4 to 5 hours, depending upon size of cake. Place shallow pan of water on bottom rack of oven during baking; remove during last hour. Cool.

Fruit cake improves with age. Prepare well in advance. Wrap snugly with REYNOLDS WRAP and store in cool place in covered container. Makes about $2\frac{1}{4}$ pounds.



QUICK HOLIDAY PUNCH

- | | |
|---|--|
| $2\frac{1}{2}$ cups KARO Syrup, Red Label | $1\frac{1}{2}$ cups strained lemon juice |
| 3 pints cranberry juice | 3 cups carbonated water |
| 3 cups strained orange juice | Fruit slices for garnish |

Measure KARO Syrup and fruit juices into pitcher. Stir until well mixed. Chill thoroughly. Just before serving add carbonated water. Pour over ice to serve. Makes 1 gallon.

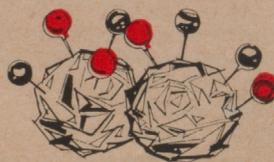
If desired, add 1 quart light rum to above.



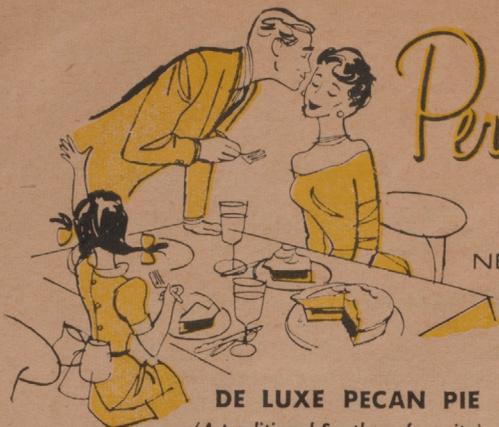
Bells! Bells! Bells! Cover paper cups with REYNOLDS WRAP, crimping neatly around rims. Punch holes through cup bottoms, then thread Christmas ribbon through each hole. Knot it on inside of cup to keep in place, leaving a little ribbon above the cups for hanging, and a little ribbon inside. Tie dime store jingle bells to inside ribbon and hang these silvery bells on the Christmas tree or in doorways or wherever you wish a bright, sparkling Christmas decoration.



You can make a "Silvery" Punch Bowl by covering any large bowl with REYNOLDS WRAP. Crimp over edge to hold fast... add decorative scalloped foil border crimped to rim.



Glitter Balls—Crush REYNOLDS WRAP into balls of all sizes...decorate with glitter, sequins, brightly colored toothpicks.



Perfectly wonderful pies

NEED PERFECTLY WONDERFUL CRUSTS

DE LUXE PECAN PIE

(A traditional Southern favorite)

- | | |
|------------------------------|--|
| 2 eggs, slightly beaten | 2 tablespoons melted butter or margarine |
| 1 cup KARO Syrup, Blue Label | 1 cup pecans, whole or chopped |
| 1/8 teaspoon salt | 1 unbaked 9-inch pastry shell |
| 1 teaspoon vanilla | |
| 1 cup sugar | |

Mix eggs, KARO Syrup, salt, vanilla, sugar and butter. Stir in pecans. Pour into shell. Bake in hot oven (400° F.) 15 minutes; reduce heat to moderate (350° F.) and bake 30 to 35 minutes longer. Filling should appear slightly less set in center.



FROZEN FRUIT SWIRL PIE

- | | |
|---------------------------------------|-----------------------------|
| *1 package (10 ounces) frozen berries | 1 cup heavy cream, whipped |
| 1/4 cup sugar | 1 baked 9-inch pastry shell |
| 1/3 cup KARO Syrup, Red Label | |

Thaw fruit according to package directions. (If blueberries are used, drain juice from fruit.) Crush fruit lightly and add sugar; stir until well mixed. Carefully fold the KARO Syrup into whipped cream. Add fruit to KARO-cream mixture folding just enough to give a marbled effect. Turn into baked pastry shell. Place in freezing compartment of refrigerator and freeze until filling is firm; about 3 hours. (Pie may be prepared in advance; store in freezing compartment.)

*Strawberries, raspberries or blueberries may be used.



FRUIT TOPPED CREAM CHIFFON PIE

- | | |
|-------------------------------|-------------------------------|
| 1 envelope unflavored gelatin | 1 teaspoon vanilla |
| 1/4 cup cold water | 2 egg whites |
| 1/2 cup KARO Syrup, Red Label | 1/4 cup KARO Syrup, Red Label |
| 1/4 cup sugar | 1 cup heavy cream, whipped |
| 2 egg yolks, slightly beaten | 1 baked 9-inch pastry shell |

Soften gelatin in cold water. Mix 1/2 cup KARO Syrup and sugar in saucepan and bring to boil over low heat. Remove from heat. Stir gradually into egg yolks. Add softened gelatin and stir until gelatin is completely dissolved. Add vanilla. Chill until slightly thickened. Beat egg whites until frothy. Slowly add the 1/4 cup KARO Syrup and continue beating until mixture holds peaks. Fold into gelatin mixture, then fold in whipped cream. Chill until thick enough to pile, then pile lightly into baked pastry shell. Chill until firm.

For Topping: Soften 2 teaspoons unflavored gelatin in 1/4 cup cold water, then place over hot water until gelatin is dissolved. Stir into 1 cup crushed berries. Chill until mixture is thick and syrupy; pour and spread carefully over top of firm filling.

Rum Cream Chiffon Pie: Follow above recipe as directed adding 2 tablespoons light rum to gelatin mixture before chilling. Omit fruit topping and sprinkle top lightly with nutmeg or decorate with grated chocolate.

SHOO-FLY PIE

(A coffee cake in a pie shell)



1 unbaked 9-inch
pastry shell
1½ cups sifted flour
¾ cup brown sugar
½ teaspoon salt

3 tablespoons butter
⅓ cup hot water
½ teaspoon soda
⅓ cup KARO Syrup,
Blue Label

Sift flour, sugar and salt together; cut in butter until mixture is crumbly. Stir baking soda into hot water, then add KARO Syrup and mix well.

Spread 1 cup of crumb mixture over bottom of pastry shell; spoon liquid mixture over crumbs (do not pour all in one spot); spread remaining crumb mixture evenly into liquid. Sprinkle cinnamon over surface of crumbs. Bake in hot oven (400°F.) 15 minutes; reduce heat to moderate (350°F.) and continue baking 25 to 30 minutes longer or until filling is done. Serve warm.

Note: For a more crumbly top pour all of liquid into shell then add crumb mixture.



PUSH-PASTRY SHELL

(Handmade right in pie pan...no rolling)

1½ cups sifted flour
1½ teaspoons sugar
1 teaspoon salt

½ cup MAZOLA
Corn Oil
2 tablespoons cold milk

Sift dry ingredients into pie pan. Combine MAZOLA Corn Oil and milk in measuring cup. Whip with fork until thickened and creamy. Immediately, pour all at once over flour mixture. Mix with fork until flour is completely dampened. Press evenly and firmly with fingers to line bottom of pan; then press dough up to line sides and partly cover rim. Be sure dough is pressed to uniform thickness. To flute, pinch dough lightly with fingers. Always use a low fluted edge. Makes one 9-inch crust.

Always prepare filling before making pastry.

BAKING DIRECTIONS

Unbaked Shell: Fill as desired; bake in hot oven (400°F.) 15 minutes, then reduce to moderate (350°F.) and bake until done.

Baked Shell: Prick entire surface; bake in hot oven (425°F.) 12 to 15 minutes or until done.

EASY-MIX FLAKY PASTRY

2 cups sifted flour
1 teaspoon salt

½ cup MAZOLA Corn Oil
5 tablespoons ice water

Sift together the flour and salt. Combine MAZOLA Corn Oil and ice water (or cold milk) in measuring cup. Whip with fork until thickened and creamy. Immediately, pour all at once over flour mixture. Toss and mix with fork. The dough will be moist. Form into ball; divide in half.

Shape each half with hands into a flat round. Roll between two 12-inch squares of waxed paper. (Paper will not slip if table is wiped with damp cloth.) Roll out until dough forms circle, reaching edges of paper. Remove top sheet of waxed paper; invert dough over pan; peel off bottom paper. Fit pastry into pan. Trim. Roll out top crust. Cut gashes for escape of steam. Fill pastry lined pan with desired filling. Place top crust over filling and trim ½ inch beyond rim of pan. Seal edge by folding top crust under bottom crust. Flute edge. Makes two-crust 8 or 9-inch pie.

One Pastry Shell: Use 1½ cups flour, ½ teaspoon salt, ½ cup MAZOLA and 4 tablespoons ice water or cold milk. Make and roll as directed above. Trim ½ inch beyond rim of pan. Fold edge under and flute.

Always prepare pastry just before ready to use. Do not store.

BAKING DIRECTIONS

Unbaked Shell: Bake at temperature and time required for filling.

Baked Shell: Prick entire surface of crust. Bake in hot oven (475°F.) 10 to 12 minutes or until lightly browned. Cool.

Place a piece of REYNOLDS WRAP a little larger than the pie on rack below to catch boil-overs — keeps oven so clean!

Protect pie rims from overbrowning with strip of REYNOLDS WRAP!

A homemade pie is a glittering gift done up in REYNOLDS WRAP!



Beautiful Cakes...

AND ALL SO EASY TO MAKE

VIENNESE TORTE

(An elegant cake in a pie shell)

1 recipe MAZOLA No-Roll Torte Shell	2 egg yolks
1/3 cup apricot preserves	1/2 cup milk
1 1/3 cups sifted cake flour	1 teaspoon almond extract
2/3 cup sugar	1/8 teaspoon cream of tartar
1/2 teaspoon salt	2 egg whites
1 1/2 teaspoons baking powder	1/4 cup apricot preserves
1/2 cup finely chopped toasted almonds	1 recipe Apricot Frosting
1/3 cup MAZOLA Corn Oil	

Make MAZOLA No-Roll Torte Shell (see recipe at right) in deep 9-inch layer pan. Brush the entire shell with the 1/3 cup apricot preserves. Set aside while preparing cake.

Mix and sift together first four ingredients. Stir in toasted nuts. Make a well and add in order MAZOLA egg yolks, milk and almond extract. Beat until smooth. Add cream of tartar to egg whites. Beat until egg whites form *very stiff* peaks. Gently fold into batter until well blended. Turn into torte shell and bake in moderate oven (350° F.) 40 to 45 minutes. Cool 8 to 10 minutes on rack, then remove from pan.

When cake is thoroughly cool, cover surface with 1/4 cup apricot preserves. Decorate top with rosettes of Apricot Frosting.

Apricot Frosting: Using egg white left from torte shell, beat together with 1/3 cup apricot preserves until stiff. Gradually beat in 1 tablespoon sugar; beat until very stiff peaks form. Blend in 1/4 teaspoon almond extract.

Cakes stay fresh longer if you wrap them lightly in REYNOLDS WRAP... and they're big, shiny gifts in this silvery holiday dress!

NO-ROLL TORTE SHELL

1 1/2 cups sifted flour	1/2 cup MAZOLA Corn Oil
2 tablespoons sugar	2 tablespoons cold milk
1 teaspoon salt	1 egg yolk

Sift dry ingredients into a deep 9-inch layer pan. Combine MAZOLA, milk and egg yolk in measuring cup. Whip with fork and pour all at once over flour mixture. Mix with fork until flour is completely dampened. Press evenly and firmly with fingers to line bottom of pan; then press dough up about one inch on sides of pan.

BAKED-ON CARAMEL TOPPING

1/3 cup brown sugar	1/3 cup butter or margarine, melted
3 tablespoons flour	1/2 cup nuts or coconut, finely chopped
1/2 cup KARO Syrup, Red or Blue Label	

Make up cake using prepared mix or recipe. Remove cake from oven and set oven at 375° F. Let cake stand while preparing topping. Blend sugar and flour; stir in KARO Syrup, then butter and nuts. Spread carefully, a small amount at a time over hot cake. Bake in moderate oven (375° F.) 5 minutes or until bubbly around edges. Cool and cut cake in pan. This topping is sufficient for 13 x 9 inch loaf cake.

For Layer Cake: Divide topping between two baked 8 or 9-inch layers, spreading carefully to cover tops. Bake topping as directed above. Let cake layers cool in pans about 20 minutes or until frosting is set. Turn each layer onto a square of REYNOLDS WRAP. Then carefully invert one layer onto serving plate and second layer on top of first layer.



FANCY SHERRY PARTY CAKES

- | | |
|--|---|
| 2 cups sifted flour | $\frac{3}{4}$ cup shortening (half butter) |
| $\frac{3}{4}$ teaspoon baking powder | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ teaspoon salt | $\frac{2}{3}$ cup KARO Syrup, Red or Blue Label |
| 1 cup finely diced, assorted candied fruit | 2 eggs, unbeaten |
| 1 cup chopped nuts | $\frac{2}{3}$ cup sweet sherry or orange juice |

Sift together flour, baking powder and salt. Dredge the fruit and nuts with $\frac{1}{2}$ cup of the sifted dry ingredients. Cream shortening; add sugar; cream until light. Add KARO Syrup; mix well. Add unbeaten eggs, one at a time, and beat well after each addition. Add dry ingredients, alternately with sherry; mixing well after each addition. Gently fold in fruit mixture. Bake in small greased cupcake pans in slow oven (325°F.) 25 to 30 minutes. Cakes will be lightly browned when done. Frost with thin icing. Makes 48.

DE LUXE CHIFFON CAKE

- | | |
|---------------------------------------|--|
| $2\frac{1}{4}$ cups sifted cake flour | $\frac{3}{4}$ cup water |
| $1\frac{1}{2}$ cups sugar | 1 teaspoon grated lemon rind |
| 3 teaspoons baking powder | 2 teaspoons vanilla |
| 1 teaspoon salt | |
| $\frac{1}{2}$ cup MAZOLA Corn Oil | $\frac{1}{2}$ teaspoon cream of tartar |
| 6 egg yolks | 6 egg whites |

Mix and sift first four ingredients. Make a well and add in order, MAZOLA, egg yolks, water, lemon rind and vanilla. Beat with spoon until smooth. Add cream of tartar to egg whites. Beat until egg whites form *very stiff* peaks. Gently fold first mixture into egg whites until well blended. Fold, do *not* stir. Turn batter into ungreased 10-inch tube pan. Bake in slow oven (325°F.) 70 to 75 minutes or until cake springs back when touched lightly with finger. Immediately invert pan over funnel or bottle to cool. Let stand until cold. To remove from pan loosen side of cake with spatula. May be frosted with any of the frostings on page P. Or bake in 9 x 13-inch pan in moderate oven (350°F.) 40 to 45 minutes.

Note: Chiffon cakes freeze beautifully. Just wrap in REYNOLDS WRAP, and freeze.

BITTERSWEET NUT TORTE

- | | |
|--|---|
| $1\frac{1}{3}$ cups sifted cake flour | $1\frac{1}{2}$ squares unsweetened chocolate, finely grated |
| $\frac{2}{3}$ cup sugar | $\frac{1}{2}$ cup finely chopped nuts |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{8}$ teaspoon cream of tartar |
| $1\frac{1}{2}$ teaspoons baking powder | 2 egg whites |
| $\frac{1}{3}$ cup MAZOLA Corn Oil | |
| $\frac{1}{2}$ cup milk | |
| 1 teaspoon vanilla | |
| 1 cup heavy cream, whipped | |

Mix and sift together the flour, $\frac{1}{2}$ cup of the sugar, salt and baking powder. Make a well and add in order, MAZOLA, milk and vanilla. Beat until smooth. Fold in grated chocolate and nuts. Add cream of tartar to egg whites and beat until stiff, but not dry. Slowly add the remaining sugar, and continue beating until glossy and peaked. Fold egg whites into first mixture. Fold, do not stir. Turn into a greased and lined, deep, 8-inch layer pan. Bake in moderate oven (350°F.) 35 to 40 minutes. Cool. Split layer; fill and frost with whipped cream.

BRAZILIAN CHOCOLATE CHIFFON CAKE

- | | |
|---------------------------------------|---|
| $2\frac{1}{4}$ cups sifted cake flour | 6 egg yolks |
| $1\frac{2}{3}$ cups sugar | $\frac{3}{4}$ cup water |
| 3 teaspoons baking powder | 2 teaspoons vanilla |
| 2 teaspoons powdered instant coffee | 3 squares unsweetened chocolate, melted |
| 1 teaspoon salt | $\frac{1}{2}$ teaspoon cream of tartar |
| $\frac{1}{4}$ teaspoon cinnamon | 6 egg whites |
| $\frac{1}{2}$ cup MAZOLA Corn Oil | |

Mix and sift first six ingredients. Make a well and add in order, MAZOLA, egg yolks, water and vanilla. Beat with spoon until smooth. Add melted chocolate; blend well. Add cream of tartar to egg whites. Beat until egg whites form *very stiff* peaks. Gently fold first mixture into egg whites until well blended. Fold, do *not* stir. Turn batter into ungreased 10-inch tube pan. Bake in slow oven (325°F.) 70 to 75 minutes or until cake springs back when touched lightly with finger. Immediately invert pan over funnel or bottle to cool. Let stand until cold. Remove from pan. Dust with sugar or frost.



TRY THESE

Wonderful Frostings

CHOCOLATE CARAMEL FROSTING

1 cup sifted confectioners' sugar
 1/4 teaspoon salt
 3 squares unsweetened chocolate

3/4 cup KARO Syrup, Blue or Red Label
 1/4 cup butter or margarine
 1 teaspoon vanilla

Sift together confectioners' sugar and salt. Place remaining ingredients in saucepan. Cook over medium heat, until chocolate is melted and mixture comes to a full boil. Remove from heat. Add sifted dry ingredients all at once to syrup mixture in saucepan. Beat with a wooden spoon until smooth. Add vanilla and blend well. Pour and spread thinly on cake. Makes enough to cover 10-inch tube cake or 9 x 13-inch loaf cake.



FAMOUS "7-MINUTE" FROSTING

2 egg whites
 1/2 cup KARO Syrup, Red Label

1/2 cup sugar
 1/8 teaspoon salt
 1 teaspoon vanilla

Place egg whites, KARO Syrup, sugar and salt in top of double boiler. Beat with rotary beater until partially mixed. Place over rapidly boiling water and cook, beating constantly with rotary beater until frosting stands in peaks, about 3 to 4 minutes. Remove from heat and continue beating about 1 minute longer. Add flavoring, beating in well. Makes enough to cover top and sides of two 8 or 9-inch layers.

Butterscotch 7-Minute Frosting: Substitute Blue Label KARO for Red Label KARO and brown sugar for white sugar.



NO-COOK MARSHMALLOW FROSTING

1/4 teaspoon salt
 2 egg whites
 1/4 cup sugar

3/4 cup KARO Syrup, Red or Blue Label
 1 1/4 teaspoons vanilla

Add salt to egg whites and beat with electric or rotary beater until mixture forms soft peaks. Gradually add sugar, about 1 tablespoon at a time, beating until smooth and glossy. Continue beating and add KARO Syrup, a little at a time, beating thoroughly after each addition, until frosting peaks. Fold in vanilla. Makes enough to frost top and sides of two 9-inch layers.

Frosting may be tinted or flavor varied by adding instant coffee, grated lemon or orange rind, or sprinkle frosted cake with shredded coconut.



PENUCHE FROSTING

(Smooth... creamy... delicious)

3 tablespoons butter
 1/2 cup brown sugar
 1/2 teaspoon salt
 1/2 cup KARO Syrup, Blue Label

2 tablespoons light cream
 3 to 3 1/2 cups sifted confectioners' sugar

1 teaspoon vanilla

Mix butter, brown sugar, salt and KARO together in a saucepan. Bring to a boil, and boil 3 to 4 minutes over low heat, stirring frequently. Stir in cream and let mixture come to a boil again. Remove from heat. Gradually add confectioners' sugar, mixing until well blended, smooth and of good spreading consistency. Stir in vanilla. Makes sufficient frosting to cover top and sides of a 9 x 13-inch cake.



5 Super Sauces

SIMPLE AND SIMPLY DELICIOUS

KARO Syrup...the delicious instant topping! Just pour it on ice cream, cakes, puddings, custards for a treat that easily becomes a habit. Keep a choice of three flavors always handy: KARO Red Label, crystal clear - KARO Blue Label, dark and rich - KARO Waffle Syrup with the deep, maple-y taste! Add nuts, fruit, coconut, if you wish.

EASY CHOCOLATE SAUCE

- | | |
|-------------------------------------|----------------------------------|
| 2 squares unsweetened chocolate | 2 tablespoons sugar |
| 1 cup KARO Syrup, Red or Blue Label | 1 tablespoon butter or margarine |
| | 1 teaspoon vanilla |

Combine first four ingredients in top of double boiler. Heat over boiling water, stirring occasionally, until chocolate is melted and sugar dissolved. Add vanilla and mix thoroughly. Serve warm or cold over ice cream, puddings or cake. Makes about 1 cup.

BUTTERSCOTCH SAUCE

- | | |
|------------------------------|-----------------------------------|
| 1 cup KARO Syrup, Blue Label | ½ cup light cream |
| 1 cup sugar | 2 tablespoons butter or margarine |
| ¼ teaspoon salt | 1 teaspoon vanilla |

Combine all ingredients except vanilla in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a full rolling boil. Boil briskly 5 minutes, stirring occasionally. Remove from heat. Add vanilla. Serve hot. Sauce may be stored in refrigerator. To reheat, place in pan of hot, not boiling water until sauce has thinned to pouring consistency. Makes about 2 cups.

Note: If desired, KARO Syrup, Red Label, and brown sugar may be substituted for KARO Syrup, Blue Label and white sugar.



NUT SUNDAE SAUCE

Blanch 1½ cups broken walnuts by covering with boiling water for 3 to 5 minutes; then drain and cover with cold water until cool. Place nuts in clean jar. Meanwhile, heat 1 cup KARO Syrup, Red or Blue Label or KARO Waffle Syrup in saucepan over low heat just until tiny bubbles begin to form around the side of pan (170°F.). Remove from heat, pour over walnuts. Cover and store in refrigerator. Makes 1 pint sundae sauce.

Gift Idea: Fill 4-oz. canning jars. Cover; adjust seal. Process in boiling water bath for 20 minutes. Cool. Test seal. Makes two 4-oz. jars. Gift wrap in REYNOLDS WRAP.

QUICK FRUIT SAUCES

(Try this on ice cream...on waffles)

For a Thick Sauce: Blend ½ cup KARO Syrup, Red Label with 1 cup fruit preserve as strawberry, raspberry. Makes 1½ cups sauce.

For a Thin Sauce: Blend ¾ cup KARO Syrup, Red Label with 1 cup fruit preserve. Makes 1¾ cups sauce.



PINEAPPLE MINT SAUCE

Combine ¾ cup KARO Syrup, Red Label, 1 cup (9-ounce can) crushed pineapple, ¼ teaspoon peppermint flavoring and few drops green food coloring. Cover and chill thoroughly. Use as a sauce for ice cream or sherbet. Makes 1½ cups.

FINEST WAY TO FRY...WITH FAMOUS

Golden-Fry Batter



GOLDEN-FRY BATTER

½ cup MAZOLA Corn Oil 1½ cups milk
1 cup flour 1 small egg

Stir MAZOLA into flour, mixing until smooth. Add egg to milk and add all at once to MAZOLA-flour mixture. Beat with rotary beater until smooth. Mixture will be consistency of heavy cream.

How To Fry: Heat MAZOLA in skillet or heavy kettle to 375° F. or until 1-inch square of bread browns in 30 to 40 seconds. For best results MAZOLA should be at least 1 inch deep but should not fill skillet or kettle more than ⅓ full. Dust food lightly but uniformly with flour. Then dip in batter to coat entire surface; lift out with fork and drain. Lower into heated MAZOLA. Fry until tender and golden brown.

What To Fry: This batter is excellent for all types of fried foods, for example — chicken parts, seafood, luncheon meats, frankfurters, Vienna sausage; vegetables — onion rings, eggplant, cauliflower, etc.; fruits — bananas, pineapple; or appetizers — cubed luncheon meats, cocktail frankfurters, sardines, olives, artichoke hearts. Assorted meats, vegetables or fruits can be skewered, dipped in Golden-Fry Batter and served en brochette.

Store any leftover batter in refrigerator. Will keep several days.

ITALIAN SPIEDINO

(Batter-fried skewered sandwiches)

Cut crust from slices of bread then cut each slice in four squares. Cut thin slices cheese and ham into squares. Mozzarella or any firm cheese may be used. Place on skewer, alternating bread, cheese, ham; repeat to fill a 5 or 6-inch skewer, ending with bread. Dust entire surface lightly but evenly with flour. Dip in Golden-Fry Batter; drain. Fry in hot MAZOLA, turning to brown all sides a light golden brown. Serve hot as entree with Italian Capers Sauce. (See below.)

For a dessert Spiedino spread slices of bread with jam and cream cheese. Remove crusts, cut in squares and prepare as above. Dust with powdered sugar before serving.

ITALIAN CAPER SAUCE

2 tablespoons MAZOLA Corn Oil
1 tablespoon corn starch
2 teaspoons sugar
1 cup water
1 bouillon cube

1 teaspoon soy sauce
⅓ cup cooking sherry or cider
1 tablespoon capers
1 tablespoon chopped parsley

Heat MAZOLA in saucepan. Blend in corn starch and sugar. Gradually add water, mixing smooth. Bring to a boil over medium heat, stirring constantly. Add bouillon cube, soy sauce, and sherry; bring to a boil again, stirring until bouillon cube is dissolved. Remove from heat. Stir in capers and chopped parsley. Serve warm over Spiedino or fried fish.

MOZZARELLA IN CARROZZA

(An Italian batter-fried cheese sandwich)

Cut sliced bread into 3½ to 4 inch rounds. Place a slice of Mozzarella cheese about ¼ inch thick between bread slices. Fasten with toothpicks. Dust entire surface lightly with flour. Dip in Golden-Fry Batter; drain. Fry in hot MAZOLA until golden brown; turn once to brown both sides. Serve hot.



Famous Foreign Foods...

THAT PLEASE AMERICAN TASTES

CHINESE BARBECUED SPARERIBS

½ cup pineapple juice
½ cup KARO Syrup,
Blue Label
1 teaspoon salt

2 tablespoons soy
sauce
3 pounds spareribs, cut
in serving pieces

Combine pineapple juice, KARO Syrup, salt and soy sauce in a large bowl. Add sparerib pieces and marinate about 45 minutes, turning occasionally. Place ribs on rack in roasting pan lined with REYNOLDS WRAP. Roast in moderate oven (350°F.) about 1½ hours. Brush ribs with marinade; turn occasionally to brown and glaze evenly. Makes 4 servings.



NEW DESSERT HONG KONG APPLES

Peel and remove core from one apple; cut into bite-size pieces. Spear each piece with toothpick; dip in lemon juice, then drain. Meanwhile, combine in small, heavy saucepan, ¾ cup sugar, ¼ cup water and ½ cup KARO Syrup, Red or Blue Label or KARO Waffle Syrup. Cook, stirring constantly until sugar is dissolved. Continue cooking to hard ball stage (290°F.) or until a small amount of mixture separates into threads which are hard and brittle when tested in very cold water. Remove from heat. Pour hot syrup in heat-proof dish; set over candle warmer.

Arrange the candle warmer and syrup, apple pieces and also a small bowl of ice water on a tray. For serving let each person dip apple piece in warm syrup, then in ice water to harden syrup coating. Eat at once. Makes 4 servings.



JAPANESE TEMPURA (American version)

Shell and clean shrimp, prepare pencil-thin slices of squash, eggplant or tender whole green beans. Dip in Golden-Fry Batter (see page R); drain. Fry in hot MAZOLA, turning to brown evenly on both sides. Serve with soy sauce on fluffy rice.



QUICK BEEF STROGANOFF

⅓ cup MAZOLA Corn Oil	3 cups tomato juice 2 teaspoons Worcestershire sauce
½ pound ground beef	2 teaspoons salt
2 cups chopped onions	⅓ teaspoon pepper
3½ cups (6-ounce pkg.) uncooked noodles	1 teaspoon celery salt
	½ cup water
	*½ cup sour cream

Heat MAZOLA in deep 10-inch skillet or 3-quart kettle. Add ground beef and onions and sauté, stirring occasionally until lightly browned. Place uncooked noodles on top of meat mixture. Mix together remaining ingredients and pour over the noodles, taking care to moisten noodles well. Do not stir. Bring to a boil. Turn heat low; cover and simmer gently for 30 minutes or until noodles are tender. Makes 6 servings.

*One-half cup sweet cream mixed with 1½ teaspoons vinegar, allowed to stand for 5 minutes, can be used in place of sour cream.



Salad Dressings

THAT ARE TREASURES OF GOOD TASTE

BASIC FRENCH DRESSING

3 cups MAZOLA Corn Oil 1½ tablespoons salt
 1 cup vinegar 1½ teaspoons paprika
 3 tablespoons sugar 1½ teaspoons dry mustard

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill. Shake thoroughly before serving. Makes 1 quart.

For a more tart dressing, use 2¾ cups MAZOLA and 1¼ cups vinegar.

For a sweeter dressing, use ½ cup sugar.

For lemon dressing, substitute lemon juice for all or part of the vinegar.

3 distinctive dressings from one basic recipe

Zesty Dressing—To 1 cup basic dressing, add 2 tablespoons catsup, 1 teaspoon Worcestershire sauce, 1 tablespoon lemon juice. Shake.

Chiffonade Dressing—To 1 cup basic dressing, add 2 tablespoons each chopped hard-cooked egg, green pepper, 1 tablespoon each, chopped pimiento, parsley. Shake.

Cheese Dressing—To 1 cup basic dressing, add 3 tablespoons crumbled Roquefort or Blue cheese. Shake well.

CELERY SEED DRESSING

(Makes fruit and jellied salads sing!)

1 teaspoon salt ¼ to ½ cup vinegar
 1 teaspoon dry mustard 1 cup MAZOLA
 1 teaspoon paprika Corn Oil
 ½ cup KARO Syrup, 1 tablespoon
 Red Label grated onion
 1 teaspoon celery seed, or poppy seed

Place all ingredients in a small bowl. Beat with rotary beater until well blended and thickened. Place in covered container. Chill. Shake before serving. Makes 1¾ cups.

For Salad Success: Wash greens and keep them snap-fresh stored in refrigerator in an "envelope" of REYNOLDS WRAP.

GOLDEN FRENCH DRESSING

(Makes tossed salads great!)

2 teaspoons prepared 1 teaspoon
 mustard Worcestershire sauce
 1 tablespoon salt ½ cup vinegar
 1½ teaspoons sugar 1½ cups MAZOLA Corn Oil
 Few grains pepper 1 clove garlic

Measure all ingredients into bottle or jar. Cover tightly and shake well. Chill. Shake well before serving. Makes 2 cups.

MELODY FRENCH DRESSING

(For those who like a sweeter dressing!)

⅓ cup sugar ½ cup MAZOLA Corn Oil
 ¼ cup vinegar ⅓ cup catsup
 2 tablespoons lemon 1 teaspoon paprika
 juice 1 teaspoon salt

Measure all ingredients into bottle or jar. Cover tightly and shake well. Chill. Shake well before serving. Makes about 1¼ cups.



TOMATO SOUP DRESSING

(Ideal for meat and vegetable salads!)

1 10½-ounce can (about 1 cup) condensed tomato soup 1 teaspoon Worcestershire sauce
 ½ cup MAZOLA Corn Oil 1 teaspoon dry mustard
 ⅓ cup cider vinegar 1 teaspoon paprika
 2 tablespoons sugar 1 teaspoon salt
 1 clove garlic (optional)

Measure all ingredients into a bottle or jar. Cover tightly and shake well. Chill several hours, then remove garlic. Shake thoroughly before serving. Makes about 2 cups.

Gift idea: Jars of these delicious salad dressings wrapped in REYNOLDS WRAP... for that nice next door neighbor!

Dear Readers:

We hope you've enjoyed these recipes and suggestions, that you like them so well you'll keep them handy, use them often, and always with pleasure and success.

You'll always find KARO Syrups, MAZOLA Corn Oil and REYNOLDS WRAP at good grocers everywhere ...and everything else you'll need for all these wonderful recipes.

For your enjoyment,

Jane Ashley



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For over 50 years, America's favorite. KARO makes wonderful candies, smooth creamy frostings ... and such call-for-more cookies and cakes! On waffles and pancakes, everybody loves KARO—Pour it on... Good! It's perfectly wonderful right out of the bottle for glazing ham... a quick delicious pour-on sauce for ice cream, puddings, cake and other simple desserts!



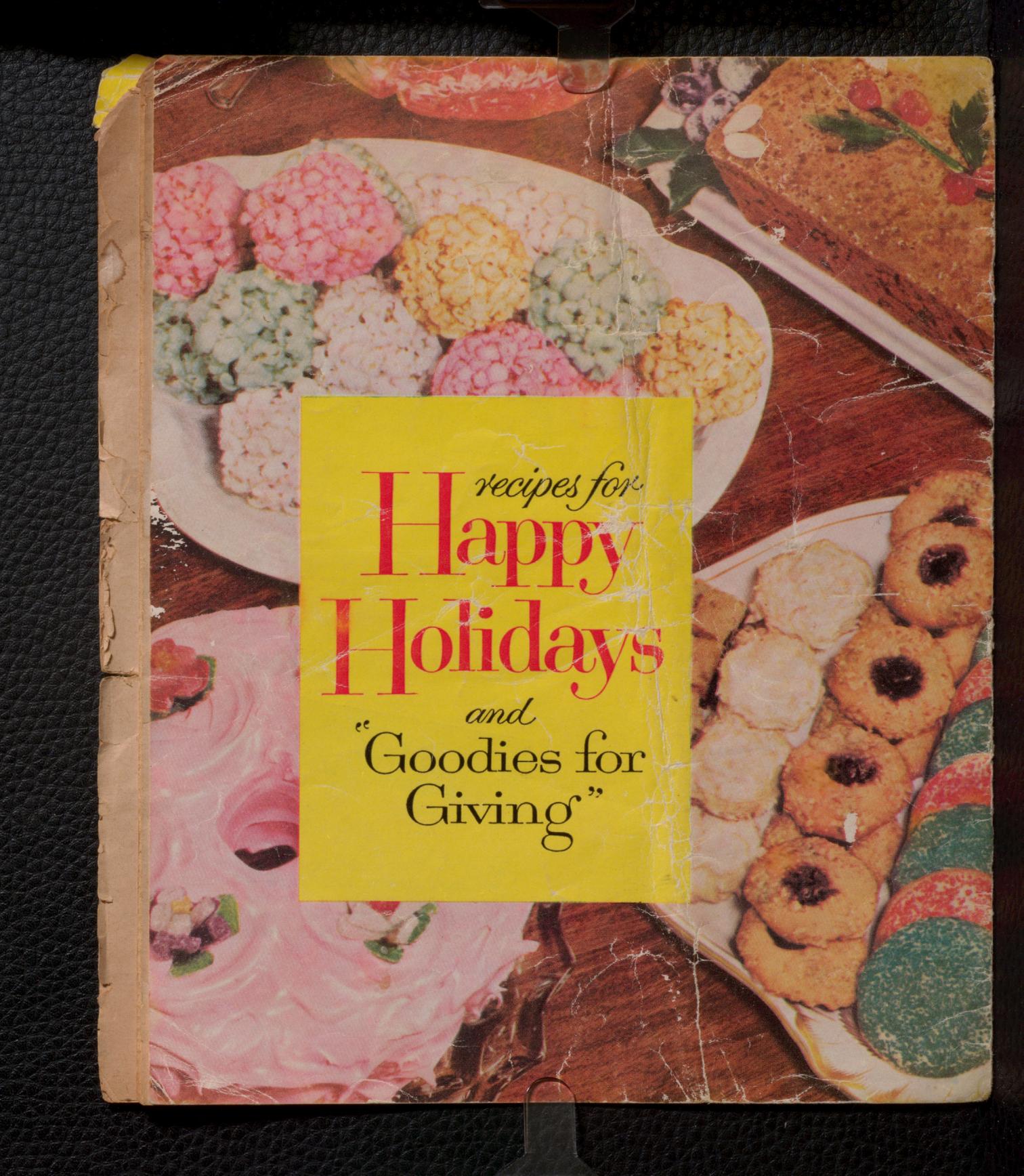
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... the only leading oil pressed exclusively from the heart of golden corn ... pure, fresh, light with a delicate flavor. Fries all foods a tender golden brown ... makes flavorful salad dressings to suit *your* taste ... measures and blends easily for better baking. MAZOLA is unsaturated, not hydrogenated ... contains *no* cholesterol.



REYNOLDS WRAP

The original pure aluminum foil that keeps foods fresher, cooks foods better. Line your baking dishes and broiler pan with REYNOLDS WRAP ... no more scouring! And scatter its gay sparkle throughout your holiday scene ... table, gifts, mantel, tree!



11 recipes for
Happy
Holidays
and
"Goodies for
Giving"