

# ROBIN HOOD

## No-Sift

# CHRISTMAS RECIPES



Some of these recipes are old treasures—the traditional recipes you know and love. Some are new pleasures—new ideas for the festive season. All are easy to bake the Robin Hood “No-Sift” way.



# Robin Hood

FLOUR MILLS LIMITED

*Rita Martin*  
Director  
Home Service Department

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Montreal, P.Q.

Dear Homemaker,

I hope these recipes will help to make your Christmas even more festive than usual! Since you bake them the Robin Hood "No-Sift" way, they will certainly save you time and work.

All the recipes in this book use Robin Hood Flour unsifted. Your own favourite Christmas recipes, of course, call for sifted flour. But it is very easy to adapt them to "No-Sift" baking. Just make this simple adjustment, for guaranteed best results:-

For recipes calling for sifted All-Purpose Flour:-  
Measure the amount of flour your recipe calls for, but without sifting; then take out one heaping tablespoon for every cup.  
(Note: Stir, instead of sifting, to blend dry ingredients).

Happy baking - and a very Merry Christmas!

Yours sincerely,

*Rita Martin*

Rita Martin, Director  
Home Service Department

# COOKIES

"A gay Christmas Treat"

## HOLIDAY GEMS—*"Crisp and chewy"*

(Yield: approx. 6 dozen)

- 3/4 cup shortening
- 1 cup sugar
- 2 eggs
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2 cups Robin Hood Pre-Sifted All Purpose Flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 1 cup chopped dates
- 1/3 cup maraschino cherries, drained and chopped
- 2 1/2 cups corn flakes, crushed
- Maraschino cherries cut in quarters

**BLEND** . . . together shortening and sugar, creaming well.  
**ADD** . . . . . eggs, milk and vanilla; beat well.  
**BLEND** . . . in the dry ingredients gradually; mix thoroughly.  
**ADD** . . . . . pecans, dates and chopped maraschino cherries.  
**DROP** . . . . . by rounded teaspoonfuls into corn flakes.  
**TOSS** . . . . . lightly to coat; form into balls.  
**PLACE** . . . . . on greased baking sheet.  
**TOP** . . . . . each with 1/4 maraschino cherry.  
**BAKE** . . . . . in moderate oven (375°F.) 12 to 15 minutes.

## LEMON GLACES—*"Piquant and tasty"*

(Yield: 1 1/2 dozen)

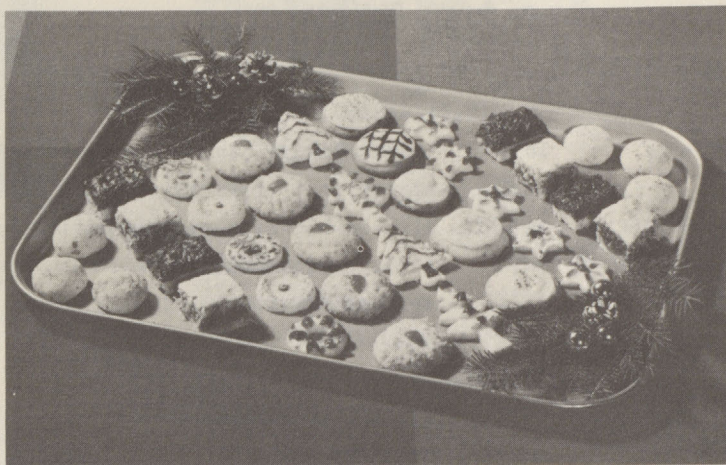
- BASE**
- 1 cup Robin Hood Pre-Sifted All Purpose Flour
- 2 tablespoons sugar
- 1/3 cup butter
- TOPPING**
- 2 eggs, beaten
- 1/2 cup firmly packed brown sugar
- 3/4 cup cocoanut, chopped
- 1/2 cup walnuts, chopped
- 1/4 teaspoon salt
- 1/8 teaspoon baking powder
- 1/2 teaspoon vanilla

**PREHEAT** . . . oven to (moderate) 350°F.  
**MEASURE** . . . flour without sifting, add sugar.  
**CUT** . . . . . butter in the flour and sugar until the mixture resembles coarse crumbs.  
**PRESS** . . . . . the mixture firmly into a 9" x 9" square pan or an 8" x 8" square pan.  
**BAKE** . . . . . in moderate oven 15-20 minutes until set but not brown.  
**COMBINE** . . . all the ingredients for the topping.  
**SPREAD** . . . over partially baked dough.  
**BAKE** . . . . . 25-30 minutes in moderate oven.  
**FROST** . . . . . immediately.  
**COOL** . . . . . 15 minutes. Cut into bars or squares.

## LEMON FROSTING—*tops them all*

- 2 teaspoons grated lemon rind
- 2 tablespoons lemon juice
- 1 cup icing sugar

**MIX** . . . . . all ingredients until smooth.  
**SPREAD** . . . over squares.



**CHRISTMAS SHORTBREAD—“A rare rich treat”**

- 1 cup butter
- 1/2 cup sugar
- 2 1/4 cups Robin Hood Pre-Sifted All Purpose Flour

- CREAM . . . . .the butter and gradually add the sugar.
- BLEND . . . . .in the flour gradually.
- TURN . . . . .dough out on lightly floured board and knead slightly.
- ROLL . . . . .out 1/4" thickness.
- CUT . . . . .in Christmas shapes.
- SPRINKLE . .with red or green sugar or decorate to suit.
- BAKE . . . . .at 300°F. for 20-25 minutes.

**CHOCODILES—“Something new and festive”**

(Yield: 3 to 4 dozen)

- 2 1/2 cups Robin Hood Pre-Sifted All Purpose Flour
- 1 1/4 cups firmly packed brown sugar
- 1/4 teaspoon salt
- 1/2 cup butter or margarine
- 1/2 cup shortening
- 1/3 cup crunchy peanut butter
- 1 egg yolk, beaten
- 1 teaspoon vanilla extract

- COMBINE . . .flour, brown sugar, salt, butter, shortening and peanut butter.
- MIX . . . . .using low speed of mixer (or use pastry blender) until mixture resembles coarse crumbs.
- ADD . . . . .egg yolk and vanilla extract; mix well.
- PRESS . . . . .mixture firmly into ungreased 15" x 10" x 1" jelly roll pan (or make a 10" x 15" x 1" pan from heavy duty aluminum foil and place on a baking sheet).
- BAKE . . . . .at 350°F. about 25 minutes or until golden brown. Cool slightly.
- SPREAD . . . . .with chocolate crunch (see below).
- LET STAND . .at room temperature until chocolate hardens.
- CUT . . . . .into bars or squares.

**FOR CHOCOLATE CRUNCH:**

- 1 cup (6 oz. package) semi-sweet chocolate pieces
- 1/2 cup crunchy peanut butter
- 1/2 cup cocoanut

- MELT . . . . .semi-sweet chocolate pieces in top of double boiler over hot water.
- STIR . . . . .in crunchy peanut butter and cocoanut.



## LITTLE HELPERS CHRISTMAS COOKIES

(Yield: approx. 4½ dozen)

- 1¾ cups Robin Hood Pre-Sifted All Purpose Flour
- 1 teaspoon baking powder
- ¾ teaspoon salt
- ¾ cup butter
- 1 cup sugar
- 1 egg, unbeaten
- ¼ cup milk
- 1 teaspoon vanilla

- PREHEAT . . . oven to (moderate) 375°F.
- MEASURE . . . flour, add baking powder and salt and stir thoroughly to blend.
- CREAM . . . . .butter, add sugar and beat until fluffy.
- ADD . . . . .unbeaten egg, milk and vanilla and beat well.
- BLEND . . . . .in dry ingredients gradually.
- DROP . . . . .by rounded teaspoonfuls onto ungreased baking sheet.
- BAKE . . . . .in a moderate oven for 10 to 12 minutes.
- FROST . . . . .with creamy frosting and decorate.

### CREAMY VANILLA FROSTING:

- 2 cups icing sugar
- 2 tablespoons soft butter
- 1 teaspoon vanilla
- 2 tablespoons milk

- COMBINE . . .icing sugar and butter.
- ADD . . . . .vanilla and milk and mix until creamy.
- SPREAD . . .frosting on cookies.
- TOP . . . . .with
  - 1) shaved chocolate
  - 2) cake decorations or sugar crystals
  - 3) toasted half almonds
  - 4) dip knife in melted chocolate and make three lines across frosting. Run clean knife through the three chocolate lines.

### VARIATIONS:

- MINCEMEAT COOKIES: STIR . . . . .in ½ cup prepared mincemeat after blending in dry ingredients.
- COCOANUT COOKIES: STIR . . . . .in ½ cup cocoanut after blending in dry ingredients.
- ORANGE-PECAN COOKIES: BLEND . . . . .in ½ cup chopped pecans and 2 tablespoons grated orange rind with the dry ingredients.

## MELTING MOMENTS—"A tasty holiday treat"

(Yield: 3 dozen)

- ¾ cup butter
- 1 teaspoon vanilla
- 1 teaspoon almond flavour
- 5 tablespoons brown sugar
- 1½ cups Robin Hood Pre-Sifted All Purpose Flour
- 2 teaspoons cold water
- 1 cup chopped pecans
- ½ cup icing sugar or granulated sugar

- MEASURE . . . . .flour without sifting.
- CREAM . . . . .butter.
- ADD . . . . .brown sugar and water.
- BEAT . . . . .until mixture is smooth.
- INCORPORATE . . . . .flour gradually with chopped pecans.
- LET STAND . . . . .one hour. Shape dough into balls about 1½" diameter.
- BAKE . . . . .on an ungreased baking sheet at 275°F. for 40 minutes. While the cookies are still slightly warm, put them in paper bag with ½ cup icing sugar, granulated sugar, or coloured sugar and shake well to cover.

# PUDDING

"The traditional treat"

## OLD ENGLISH PLUM PUDDING

1¼ cups Robin Hood  
"Pre-Sifted"  
All Purpose Flour  
1 cup sugar  
1 teaspoon grated  
nutmeg  
½ teaspoon salt  
2 cups finely chopped  
suet (½ lb.)  
3 cups seedless raisins  
2 cups seeded raisins  
⅔ cup mixed chopped  
peel  
½ cup finely chopped  
citron  
½ cup chopped,  
blanched almonds,  
if desired  
¼ cup glazed or  
maraschino cherries,  
cut fine  
3 eggs, well beaten  
1 cup milk

**GREASE**.....thoroughly two 1½ pint moulds (Four 20-oz. tins may be used as moulds).

**MEASURE**....flour without sifting into large mixing bowl; add sugar, nutmeg and salt and stir thoroughly to blend.

**BLEND**.....in suet with pastry blender.

**ADD**.....fruit and nuts and combine.

**BEAT**.....eggs until fluffy and add milk. Pour into dry ingredients and blend.

**TURN INTO**...greased moulds, filling ⅔ full. Cover with greased lids or tie on securely several thicknesses of greased waxed paper.

**SET**.....puddings on rack in large kettle with boiling water halfway up the moulds. Cover kettle tightly. Steam 3 hours. Add boiling water periodically to keep water at this level.

**REMOVE**.....from kettle and allow to stand 24 hours at room temperature in original moulds to dry out. Remove from moulds, wrap in waxed paper and store in cool, dry place. (This pudding can be baked at least 3 weeks early).

**TO SERVE**...resteam for 2 hours and serve with Hard Sauce or Brown Sugar Sauce.

## HARD SAUCE

(6-8 servings)

⅓ cup soft butter  
1 cup fine granulated  
sugar OR  
1 cup firmly packed  
brown sugar  
¼ teaspoon lemon  
extract  
¾ teaspoon vanilla

**CREAM**...butter, add sugar gradually, continuing to beat until light and fluffy.

**ADD**.....flavourings, and beat well.

**PILE**.....lightly in serving dish and chill thoroughly.

## BROWN SUGAR SAUCE

½ cup brown sugar,  
firmly packed  
1 tablespoon cornstarch  
⅛ teaspoon salt  
1 cup warm water  
1 tablespoon butter  
1 teaspoon vanilla

**COMBINE**...sugar, cornstarch and salt in saucepan. Add warm water gradually, stirring constantly. Cook over low heat, stirring constantly, until thick and smooth (about 3 to 5 minutes). Remove from heat, add butter and vanilla. Serve hot.

**YIELD**.....approximately 1 cup sauce. Sufficient for 4 servings.

# YEAST BREADS

"Simple—sure—home-made good"

## BASIC SWEET DOUGH *"Make an assortment of shapes and sizes."*

- 1 cup milk
- ½ cup granulated sugar
- 2 teaspoons salt
- ¾ cup cold water
- ¼ cup soft shortening  
(butter, margarine,  
lard or vegetable  
shortening)
- ½ cup lukewarm water
- 2 teaspoons granulated  
sugar
- 2 packages fast-rising  
dry yeast
- 2 eggs, well beaten
- 7 to 7½ cups  
Robin Hood  
"Pre-Sifted"  
All Purpose Flour

**SCALD**.....milk. Stir in the ½ cup sugar, the salt, the ¾ cup cold water and the soft shortening. Cool to lukewarm.

**MEASURE**...the ½ cup lukewarm water into a large, warm bowl; stir in the 2 teaspoons sugar. Sprinkle with yeast. Let stand 10 minutes, then stir until well blended.

**STIR IN**....lukewarm milk mixture, well-beaten eggs and 3½ cups of the flour, measured without sifting; beat until smooth and elastic.

**WORK**.....in sufficient additional flour to make a soft dough (about 4 cups more). As the dough thickens, mix it in the bowl with one hand, using a swinging rotary motion. Turn out dough onto lightly-greased board or table top.

**KNEAD**.....until smooth and elastic, about 5 minutes. Put dough into a lightly-greased warm bowl and lightly grease the top. Cover with greased waxed paper and a clean cloth.

**LET RISE**...in a warm place (75° to 85°F.), free from draft, until double in bulk—about 1½ hours. Punch down dough. Turn out onto lightly-greased board or table.

**CUT**.....into 4 equal pieces with greased, sharp knife. Round up each piece, cover and let rest 15 minutes.

**SHAPE**.....dough into rolls and finish as directed in any selected recipe.



## POINSETTIA BREAKFAST RING—*"So easy—so good"*

- ½ basic Robin Hood  
Sweet Dough Recipe
- Melted butter or  
margarine
- 3 tablespoons sugar
- 1 cup candied fruit, peel,  
and finely chopped  
cherries

### GLAZE:

- 5 tablespoons icing  
sugar
- 2 teaspoons milk
- chopped candied fruit
- chopped cherries

**ROLL**.....raised dough ½" thick on lightly floured surface to form rectangle 16" x 12".

**BRUSH**.....surface with melted butter or margarine.

**MIX**.....sugar, candied peel, and fruit and sprinkle over dough.

**ROLL**.....as for jelly roll, seal edge. With a sharp knife, snip off ends.

**CUT**.....roll diagonally in nine ½" pieces. Reserve end pieces for center of poinsettias.

**PLACE**.....slices, cut side down, on greased baking sheet.

**ARRANGE**....in a circle, pointed ends out, each slice touching and overlapping a little. (Shape leaves with fingers).

**PLACE**.....end pieces in center. Let rise to double size.

**BAKE**.....at 350°F. for 25 minutes.

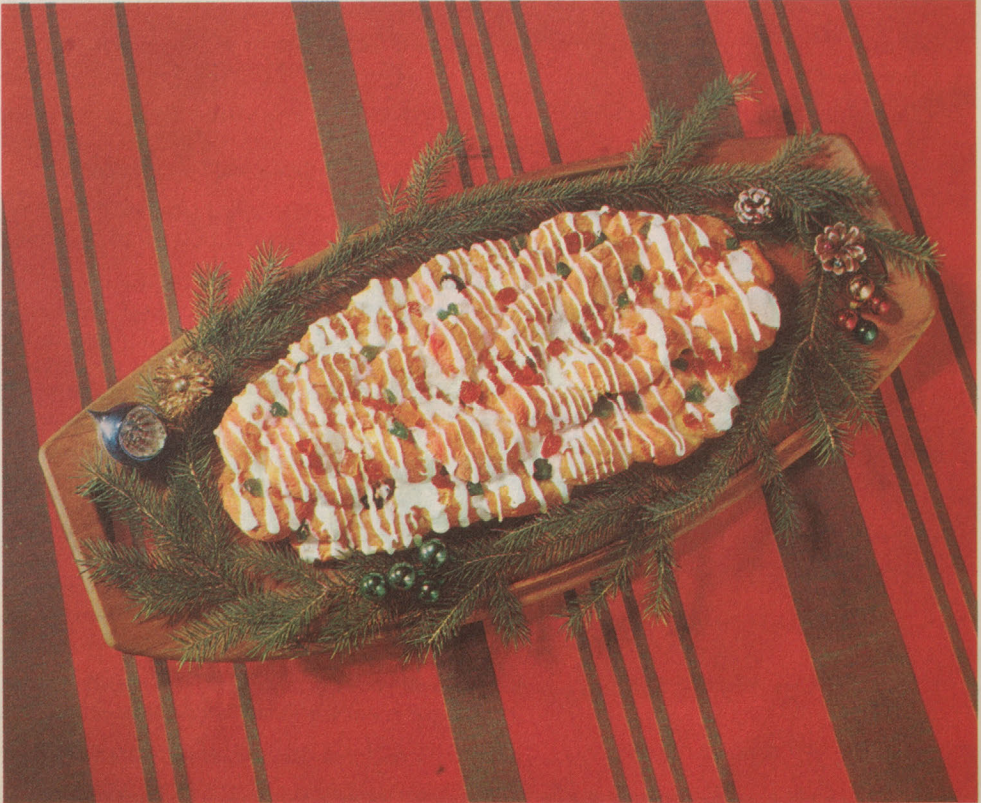
**COMBINE**....icing sugar and milk, and mix until smooth.

**DECORATE**...with candied fruit and chopped cherries.

## YEAST BREADS



### HOLIDAY BRAID—“Exotic and appetizing”!



**½ basic Robin Hood  
Sweet Dough Recipe**  
**1 cup chopped candied  
fruit**

#### **ORANGE SYRUP:**

**¾ cup icing sugar**  
**1 tablespoon cold water**  
**2 teaspoons grated  
orange rind**  
**1 tablespoon orange  
juice**  
**½ cup chopped candied  
fruit**

**ADD**.....1 cup chopped candied fruit to dough when the flour is added.

**COMPLETE**...sweet dough as per recipe.

**ROLL**.....dough into 5" x 12" rectangle and cut lengthwise into 9 even strips.

**ROLL**.....each strip slightly to round edges.

**PLACE**.....two braids side by side on greased baking sheet.

**MIX**.....orange syrup by blending all ingredients together.

**BRUSH**.....the two braids well with ½ the orange syrup and sprinkle with some of the candied fruit.

**PLACE**.....the third braid over centre of 2 bottom braids.

**SPREAD**.....with remaining syrup and candied fruit.

**COVER**.....and let rise until double in bulk (about ¾ hour).

**BAKE**.....at 375°F., for 25-30 minutes.

**ICE**.....when cool, if desired.



# QUICK BREADS

"Tempting—tasty and easy"

## CANDIED FRUIT BREAD—a real family favourite!

- 1¾ cups Robin Hood Pre-Sifted All Purpose Flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- ¾ cup granulated sugar
- ¼ cup chopped citron peel
- ¼ cup seedless raisins or currants
- 2 tablespoons chopped candied cherries
- 2 tablespoons chopped candied lemon peel
- ¼ cup chopped blanched almonds
- ¼ cup chopped pecans
- 1 cup milk
- 2 eggs, well beaten
- 3 tablespoons butter or shortening, melted

GREASE.....an 8" x 5" x 3" loaf tin thoroughly.

MEASURE.....together flour, baking powder, salt and cinnamon into mixing bowl.

ADD.....sugar, prepared fruits and nuts. Mix well.

COMBINE.....beaten eggs, milk and melted butter.

ADD.....to dry ingredients stirring just enough to blend.

TURN.....into greased loaf tin.

LET STAND...20 minutes.

PREHEAT.....oven to 375°F. (moderate).

BAKE.....for 1 hour. Bake in centre of oven on middle rack.

TURN OUT...on wire rack and allow to cool for several hours before slicing.





## CHERRY NUT ROLLS—*"Old time goodness"*

(Yield: 2 dozen)

- 2/3 cup butter or margarine
- 1 1/2 cups brown sugar
- 6 tablespoons slivered almonds
- 24 maraschino cherries
- 3 1/2 cups Robin Hood Pre-Sifted All Purpose Flour
- 1 teaspoon salt
- 2 tablespoons baking powder
- 2/3 cup shortening
- 1 1/3 cups milk
- 4 tablespoons melted butter
- 1/2 cup brown sugar
- 2/3 cup slivered almonds, or other nuts

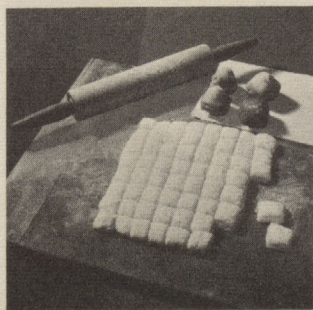
- CREAM...butter and brown sugar.
- SPREAD...this mixture in 24 muffin tins. Over this sprinkle 6 tablespoons slivered almonds.
- PLACE....maraschino cherry in centre.
- MIX ....flour without sifting, salt and baking powder together.
- CUT.....in shortening.
- ADD.....milk.
- MIX.....until flour is dampened.
- TURN....out on lightly floured board; knead 1/2 minute.
- ROLL....1/4 inch thick.
- BRUSH...with melted butter and sprinkle with the 1/2 cup brown sugar and almonds.
- ROLL....as for jelly roll. Cut into 1 inch slices.
- PLACE....cut side down in muffin tins.
- BAKE....in hot oven (425°F.) 25-30 minutes.
- TURN....out on cooling rack.

## MIDGET DOUGHNUTS—*"Fancy and full of flavour!"*

(Yield: 5 1/2 dozen)

- 3 tablespoons butter or shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 3 cups Robin Hood Pre-Sifted All Purpose Flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg or mace as desired
- 2/3 cup milk

- CREAM....butter, sugar and vanilla together.
- BEAT.....in eggs one at a time.
- MEASURE...flour without sifting. Add baking powder, salt, nutmeg or mace and stir thoroughly to blend.
- ADD.....the dry ingredients and milk alternately to the first mixture beginning and ending with dry ingredients. Chill.
- ROLL.....or pat dough to 1/2" thickness or to 8" x 8" square on lightly floured surface. Cut with sharp floured knife into 1" squares.
- FRY.....in deep fat heated to 375°F. (A cube of bread will brown in 1 minute.) Fry only 3 or 4 at a time.
- TURN.....when they rise to the surface and fry until brown (about 1 1/2 minutes on each side).
- DRAIN....on absorbent paper. Sprinkle with sugar or ice and decorate.



# CAKES

## DARK FRUIT CAKE —one you will be proud to serve.

½ cup almonds  
 4½ cups raisins  
 ½ cup currants  
 1 cup chopped, mixed peel  
 ¾ cup chopped citron peel  
 ¾ cup glace or well-drained maraschino cherries, sliced  
 3 cups Robin Hood "Pre-Sifted" All Purpose Flour  
 1½ teaspoons baking powder  
 ½ teaspoon baking soda  
 ¾ teaspoon salt  
 ¾ cup shortening or butter  
 2 tablespoons butter  
 ¾ cup brown sugar, firmly packed  
 2 tablespoons granulated sugar  
 1½ teaspoons vanilla  
 ¾ teaspoon almond extract  
 3 eggs  
 ½ cup plus 2 tablespoons grape juice  
 ⅓ cup molasses

**GREASE** . . . . . and line 2 medium (6" x 6" x 3½") Christmas Cake tins or 1 large tin (8" x 8" x 3½") with 2 layers brown paper or 3 layers heavy, waxed paper; grease again.

**BLANCH** . . . . . and halve the almonds; then toast in moderate oven until light brown.

**MEASURE** . . . . . fruit and add ¼ cup flour. Mix and separate fruit so each piece is coated with flour. Set aside.

**MEASURE** . . . . . remaining 2¾ cups flour without sifting onto piece of waxed paper; add baking powder, soda and salt and stir together thoroughly to blend.

**CREAM** . . . . . shortening and butter until fluffy; gradually add sugars mixing until creamy. Blend in flavourings.

**ADD** . . . . . dry ingredients gradually, mixing until well blended. Add fruit and almonds. Mix well.

**BEAT** . . . . . eggs and add grape juice and molasses; mix together well, then add to flour and fruit mixture. Mix until blended.

**TURN INTO** . . . prepared cake tins, filling ⅔ full and spreading batter evenly.

**BAKE** . . . . . in oven preheated to 275°F. (slow); 3 hours for medium cakes or 4 hours for large cake, or until cake tester inserted in center comes out clean.

**ALLOW** . . . . . to stand in tin 5 minutes, then turn out on wire rack to cool.

Note: Allow this cake to ripen for at least 3 weeks before using.

## LIGHT FRUIT CAKE

¼ lb. almonds  
 ½ lb. (about 1½ cups) seedless raisins  
 ½ lb. mixed peel or glazed fruit  
 ¾ cup glace or well-drained maraschino cherries, sliced  
 2½ cups Robin Hood "Pre-Sifted" All Purpose Flour  
 1 teaspoon baking powder  
 ½ teaspoon salt  
 1 cup butter or shortening  
 1¼ cups sugar  
 1 teaspoon vanilla  
 1 teaspoon almond extract  
 1 teaspoon grated lemon rind  
 1½ tablespoons lemon juice  
 4 eggs

**GREASE** . . . . . and line cake tins (1 medium-size, 6" x 6" x 3½", and 1 small size, 4" x 4" x 3", standard Christmas cake tins) with 3 layers of heavy waxed paper or 2 layers brown paper. Grease again. Deep loaf tins or clean coffee tins may be used; fill ⅔ full.

**BLANCH** . . . . . and halve the almonds; then toast in moderate oven. Combine in large bowl with raisins, peel and sliced cherries.

**MEASURE** . . . ½ cup flour without sifting and add to fruit. Mix and separate fruit so each piece is coated with flour.

**MEASURE** . . . remaining 2 cups flour without sifting into bowl; add baking powder and salt and stir thoroughly to blend.

**CREAM** . . . . . butter until fluffy; gradually add sugar, mixing until creamy. Add flavourings and then the eggs, one at a time, beating well after each addition.

**MIX IN** . . . . . dry ingredients until well combined.

**BLEND IN** . . . fruit and nuts.

**TURN** . . . . . into prepared cake tins, filling ⅔ full and spreading batter evenly.

**BAKE** . . . . . in slow oven (275°F) 2 hours for medium cake and 1½ hours for small cake. Allow to stand in tin 5 minutes. Turn out on wire rack and cool thoroughly before storing. (If tins of another size are used test after 1½ hours by inserting toothpick in center. Toothpick should come out clean when cake is done.)



**YULE LOG**—*"A rich and new cake from old Quebec"*

- 3 eggs
- 1 cup granulated sugar
- 1½ teaspoons vanilla
- ¼ cups Robin Hood Pre-Sifted All Purpose Flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- 1 tablespoon butter

- PREHEAT...oven to 400°F. (hot).
- GREASE....shallow cake pan 14" x 10¾". Line bottom with waxed paper to within ½ inch of edge. Grease again and lightly flour.
- BEAT.....eggs in deep bowl until fluffy and creamy in colour (about 4 minutes).
- ADD.....sugar gradually, beating after each addition.
- ADD.....vanilla.
- MEASURE...flour without sifting, add baking powder and salt. Stir thoroughly to blend.
- HEAT.....milk but do not boil and add butter.
- FOLD.....in lightly, dry ingredients over egg and sugar mixture. Do not stir or beat.
- FOLD.....in hot milk and butter, just until liquid is blended.
- POUR.....batter into prepared cake pan; spreading evenly.
- BAKE.....for about 15 minutes, until golden brown.
- CUT OFF....crispy ends (save for knots) and turn out on a towel sprinkled with icing sugar.
- ROLL.....cake quickly with the towel.
- ALLOW....to cool 15 minutes.
- UNROLL...and spread jelly or jam ½" from edge.
- ROLL.....again and cover with towel. Let cool.
- USE.....the trimmings to shape knots. Place on yule log and set with tooth picks.

**ICING :**

- ¼ cup soft butter
- 2 cups icing sugar
- 2 tablespoons cocoa
- ½ teaspoon vanilla
- 3 tablespoons strong cold coffee

- CREAM.....butter, add 1 cup icing sugar and cocoa blended together.
- ADD.....vanilla and fold in remainder of icing sugar and coffee, alternately.
- DECORATE...yule log and knots, imitating the wood bark.
- SHAPE.....circles with back of spoon at both ends of yule log.
- DECORATE...with green jelly and cherries in the shape of a holly leaf.

**CHERRY NUT CAKE**—*"Full of rich red cherries!"*

- 4 egg whites beaten
- ⅓ cup sugar
- 2¼ cups Robin Hood Pre-Sifted All Purpose Flour
- ⅓ cups sugar
- 3 teaspoons baking powder
- ¾ teaspoon salt
- ¾ cup shortening
- 1 cup milk
- ½ cup chopped maraschino cherries
- ½ cup chopped walnuts
- 1 teaspoon vanilla

- GREASE....well and flour lightly two 8" or 9" round layer pans or a 9" x 13" oblong pan.
- PREHEAT...oven to (moderate) 350°F.
- BEAT.....egg whites until stiff with ⅓ cup of the sugar. Set aside.
- MEASURE...flour, without sifting, into mixing bowl and add sugar, baking powder and salt. Stir thoroughly to blend.
- ADD.....shortening and milk.
- BEAT.....for 2 minutes on medium speed with electric mixer or 300 strokes by hand. Scrape sides of bowl often.
- ADD.....cherries, nuts and vanilla.
- FOLD.....in beaten egg whites.
- POUR.....into prepared pans.
- BAKE.....in moderate oven, 25 to 30 minutes or 40 to 45 for oblong pan.
- FROST.....when cold, with fluffy white or pink frosting and decorate with coconut, cherries and nuts.



bake  
bake  
bake for the love of it  
with



CANADA



PACKERS

ALICE OF FINEST QUALITY

# PASTRIES

## CREAM PUFF SNOWMEN—“New from Robin Hood!”

(Yield: 8 snowmen)

- ½ cup shortening
- 1 cup water
- 1 cup Robin Hood  
Pre-Sifted All Purpose  
Flour
- ½ teaspoon salt
- 1 teaspoon sugar
- 4 eggs
- 1 pint approx. whipped  
cream or cream filling  
icing sugar
- 4 maraschino cherries,  
well drained
- green piping jelly
- frozen strawberry or  
raspberry sauce



- PLACE.....shortening and water in saucepan and bring to boil.
- ADD.....flour, salt and sugar all at once.
- COOK.....and stir vigorously until batter leaves the sides of the pan and forms a ball. (Do not overcook or batter will ooze shortening.)
- REMOVE.....from stove.
- BEAT.....in one egg until well blended and batter is smooth and shiny. Repeat with remaining eggs.
- PLACE.....with wet spoon, 2 tablespoons (one on top of the other) of the mixture for each large puff, on a greased baking sheet. Make 8 large puffs.
- REPEAT.....on a separate baking sheet, using only one tablespoon of the mixture for each puff. Make 8 small puffs.
- BAKE.....at 425°F. for 15 minutes, then reduce heat to 350°F. and bake small puffs 15 minutes longer and large puffs 30 minutes longer.
- TO ASSEMBLE...fill large and small puffs with whipped cream or cream filling. Place small puff on top of large puff using a little dab of whipped cream or filling to hold small puff in place. Sprinkle each snowman generously with icing sugar. Top each with a ½ maraschino cherry. Make eyes, nose, mouth and buttons with the tube of green piping jelly. If this is not available, use chocolate pieces or raisins, using a little dab of the whipped cream or filling to hold in place.
- TO SERVE.....on each plate, put a serving of frozen strawberry or raspberry sauce. Place one snowman on top of the sauce.

## CHRISTMAS CLOUD EGGNOG PIE—“Magnifique!”

- 2 teaspoons unflavored  
gelatin
- ½ cup sugar
- 2 tablespoons corn-  
starch
- ¼ teaspoon salt
- 1 cup milk
- 3 egg yolks, slightly  
beaten
- 1½ teaspoons vanilla
- ¼ teaspoon almond  
extract
- 1 cup whipping cream,  
whipped  
nutmeg

- PREPARE...and bake one 9" or 10" pastry shell.
- BLEND.....thoroughly in saucepan, the gelatin, sugar, corn-starch and salt.
- STIR.....in gradually 1 cup of milk.
- COOK.....over medium heat, stirring constantly, until mixture thickens and boils. Boil one minute.
- REMOVE...from heat.
- STIR.....hot mixture into the slightly beaten egg yolks.
- RETURN...mixture to saucepan and bring just to boiling, stirring constantly.
- REMOVE...from heat and add the vanilla and almond extract.
- COOL.....mixture in refrigerator until mixture mounds slightly when dropped from a spoon.
- FOLD.....in the whipped cream.
- POUR.....into cooled pie shell. Top with whipped cream in centre. Garnish with maraschino cherries and holly leaves.

**DOUBLE CRUST PIE**

1¾ cups Robin Hood  
"Pre-Sifted"  
All Purpose Flour  
¾ teaspoon salt  
¾ cup shortening  
5 to 6 tablespoons  
cold water

MIX.....in manner described above and chill 10 minutes.

DIVIDE.....dough in half.

ROLL OUT.....on lightly floured board or pastry cloth.

PLACE.....loosely in 9" pie plate and trim even with rim.

ROLL OUT.....remaining pastry for top crust, cutting slits for steam to escape. Fill bottom crust with pie filling.

COVER.....with top pastry. Fold edge of top pastry under edge of bottom pastry. Flute edge.

BAKE.....according to directions for each pie.

Note.....for single crust pie, use only half the recipe. Prick sides and bottom of crust with fork before baking. Bake at 475° F. (hot oven) for 8-10 minutes (450° F. for glass ovenware).

**MINCE TARTS—“A treat for young and old!”**

(Yield: 8-9 individual pies)

1 recipe for double  
crust pie  
1½-2 cups prepared  
mincemeat

PREPARE...pastry.

ROLL.....out and cut 8 circles with 3½" cutter and 8 circles with doughnut cutter.

LINE.....8 tart tins (or standard muffin tin) with the whole circles.

FILL.....with mincemeat.

DAMPEN...edges with water.

PLACE.....remaining circles (with holes) on top of filling.

PRESS.....edges together to seal.

BAKE.....at 375°F. for 25 to 30 minutes.

SERVE.....warm and top with whipped cream, ice cream or place a small red birthday candle in centre of each tart. Light candles just before serving.

**TOURTIERE—“In the finest French tradition”****FILLING:**

1 tablespoon  
shortening  
1 small onion  
chopped fine  
1 lb. lean pork,  
chopped  
½ lb. lean veal,  
chopped  
2 to 3 tablespoons boiling  
water  
salt and pepper  
celery leaves or  
parsley snipped

BROWN....the onion in melted shortening.

ADD.....pork and veal, and water.

SIMMER...35 minutes or just until the meat becomes very tender.

ADD.....salt, pepper and celery or parsley.

**PASTRY:**

MEASURE...flour into bowl, add salt and stir to blend.

CUT.....the lard into the flour mixture with a pastry blender or two knives until the size of small peas.

ADD.....the water gradually, 1 teaspoon at a time tossing the mixture lightly with a fork.

PRESS.....into a ball and chill 10 minutes. Divide the pastry in two.

ROLL.....out one portion to ⅛" thickness. Fit into a 9" or 10" pie plate or 5" x 10" x 2" baking dish.

ROLL.....remaining pastry and make slashes for escape of steam.

TURN.....meat mixture into the pastry lined pie plate. Cover with top crust.

BAKE.....in a hot oven 450°F. for 15 minutes. Reduce the heat to 350°F. and bake 15 minutes more.

**PASTRY:**

2 cups Robin Hood  
Pre-Sifted All  
Purpose Flour  
¾ teaspoon salt  
¾ cup lard  
5 to 6 tablespoons  
cold water



Sure you could – with Robin Hood