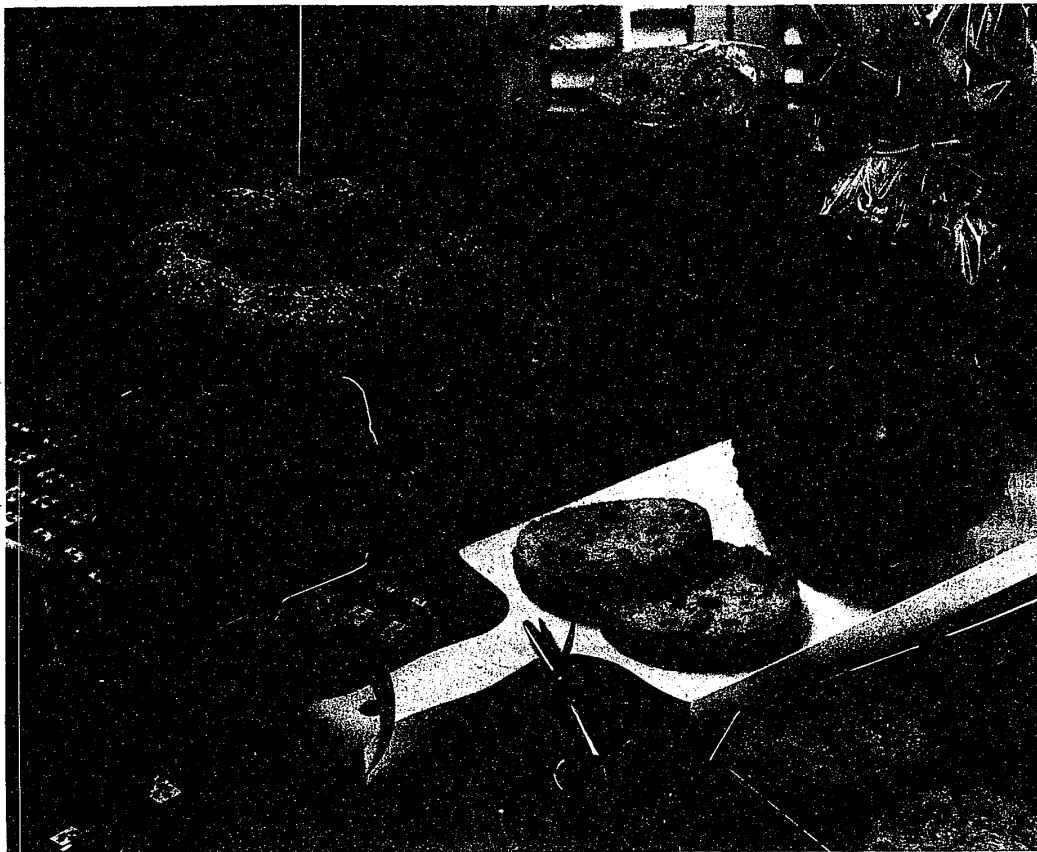


# BAKE A GIFT OF LOVE



Homemade gifts from the oven provide a special way to personalize gift giving. Baking a gift of love requires no sizes or colors yet the recipient knows that your care and attention have not been spared. And, the time and effort you spend, the love you give, will be most appreciated.

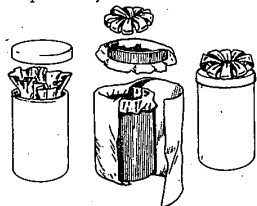
It's never too soon to start planning your gift giving. Don't wait until the last minute to get everything done. Plan your time—make out a schedule, consider special preferences and determine if the gift will be mailed. Plan to make extra baked goods of Fruit 'n Nut Breads and Hint O' Mint Drops for last minute giving and family enjoyment.

Involve the entire family in your baking activities. Even small children can help grease cookie sheets, shape and decorate cookies, design gift cards and especially take part in the actual gift giving.

This holiday season put yourself into gift giving and give your gift of love with pride.

## GIFT GIVING CONTAINER

Complete your gift of love by saving the oatmeal tube and using it as your gift giving container. Cookies and candy will stay freshest if the inside is first lined with foil. It should extend several inches above the top and turn down over the lip of the tube. A plastic bag may be used as a removable inner lining. Decorate the outside with colored foil, wrapping paper, felt, ribbon or yarn. Fill the decorated container with your own home-baked cookies and give it as a generous expression of your love.



## PEAR BUNDT CAKE

- |   |                          |
|---|--------------------------|
| 3 cups all-purpose flour                    | 1-1/2 teaspoons cinnamon |
| 1-1/2 cups firmly packed brown sugar        | 1 teaspoon salt          |
| 1 cup quick or old fashioned oats, uncooked | 1/2 teaspoon soda        |
| 1 tablespoon baking powder                  | 1-1/2 cups shredded pear |
|   | 4 eggs, beaten           |
|   | 3/4 cup vegetable oil    |
|   | 2 teaspoons vanilla      |

Heat oven to 325°F. Combine dry ingredients in large bowl. Add pear, eggs, oil and vanilla; mix just until dry ingredients are moistened. Spoon into well-greased 12-cup Bundt pan. Bake at 325°F. about 1 hour or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack. Sprinkle with confectioners sugar, if desired. Makes 12-cup Bundt cake.

## FRUIT 'N NUT BREADS

- |  |   |
|--|---|
| 4-1/3 cups all-purpose flour                     | 2 cups milk                               |
| 1-1/2 cups quick or old fashioned oats, uncooked | 4 eggs, beaten                            |
| 1-1/2 cups sugar                                 | 3/4 cup finely chopped dried apricots     |
| 1 cup chopped nuts                               | 3/4 cup butter or margarine, melted       |
| 2 tablespoons baking powder                      | 1 tablespoon grated orange peel           |
| 2 teaspoons salt                                 | 1 cup chopped fresh or frozen cranberries |
| 1 teaspoon soda                                  |   |

Heat oven to 325°F. Generously grease three 1-lb. coffee cans. Combine flour, oats, sugar, nuts, baking powder, salt and soda in large bowl; mix well. Add milk, eggs, apricots, butter and orange peel; mix just until dry ingredients are moistened. Fold in cranberries.

Fill each greased coffee can with about 2-1/2 cups batter. Bake at 325°F. about 1 hour and 15 minutes or until wooden pick inserted in center comes out clean. Cool 15 minutes; remove from cans. Cool completely on wire rack. Decorate with additional chopped dried apricots, cranberries or nuts; drizzle with confectioners sugar glaze, if desired. Makes three 1-lb. coffee can loaves.

**VARIATION:** Substitute 6 greased 16-oz. vegetable cans (#303 size) for coffee cans. Increase oven temperature to 350°F. Fill each can with about 1-1/4 cups batter; bake at 350°F. about 55 minutes or until wooden pick inserted in center comes out clean. Proceed as recipe directs.

## HINT O' MINT DROPS

- |  |  |
|--|--|
| 3/4 cup butter or margarine                      | 1-1/4 cups all-purpose flour                       |
| 1 cup firmly packed brown sugar                  | 1/2 teaspoon salt                                  |
| 1/2 cup granulated sugar                         | 1/2 teaspoon soda                                  |
| 1 egg  | One 6-oz. pkg. (1 cup) semi-sweet chocolate pieces |
| 1 tablespoon water                               | 1/3 cup finely crushed peppermint candy            |
| 1 teaspoon vanilla                               |  |
| 2-1/2 cups quick or old fashioned oats, uncooked |  |

Heat oven to 350°F. Beat together butter and sugars until light and fluffy; blend in egg, water and vanilla. Add oats, flour, salt and soda; mix well. Stir in chocolate pieces and candy. Drop by well rounded measuring tablespoonfuls onto greased cookie sheet about 2 inches apart and 1-1/2 inches from edge of cookie sheet. Bake at 350°F. for 12 to 14 minutes or until golden brown. Cool 1 minute on cookie sheet; cool completely on wire rack. Makes about 2-1/2 dozen cookies.

## CHRISTMAS GRANOLA

- |  |                                     |
|--|-------------------------------------|
| 2-1/2 cups quick or old fashioned oats, uncooked | 1/2 cup butter or margarine, melted |
| 3/4 cup unprocessed bran                         | 1/3 cup grated orange peel          |
| 1/2 cup chopped pecans                           | 1/4 cup honey                       |
| 1/2 cup firmly packed brown sugar                | 1/2 cup raisins                     |

Heat oven to 325°F. Combine all ingredients except raisins; mix well. Place on ungreased 15x10-inch jelly roll pan. Bake at 325°F. for 30 to 35 minutes or until golden brown, stirring occasionally. Stir in raisins. Spread onto ungreased cookie sheet or aluminum foil; cool. Store in tightly covered container in refrigerator. Makes 3 cups granola.

## MAPLE NO-BAKE CONFECTIONS

- |                                |                               |
|--------------------------------|-------------------------------|
| 2 cups quick oats, uncooked    | 1 teaspoon grated orange peel |
| 1-1/4 cups confectioners sugar | 2 tablespoons orange juice    |
| 1 cup finely chopped walnuts   | 1/4 cup maple flavored syrup  |

In medium-sized mixing bowl, combine oats, 3/4 cup confectioners sugar, nuts and orange peel. Add orange juice and syrup, mixing until dry ingredients are thoroughly moistened. Chill 1 hour. Shape to form 1-inch balls. Roll balls in remaining 1/2 cup confectioners sugar; place in wax paper-lined container. Cover loosely; store at least 8 hours or overnight at room temperature. Makes about 3 dozen no-bake confections.

**NOTE:** For longer storage, store in tightly covered container at room temperature.