

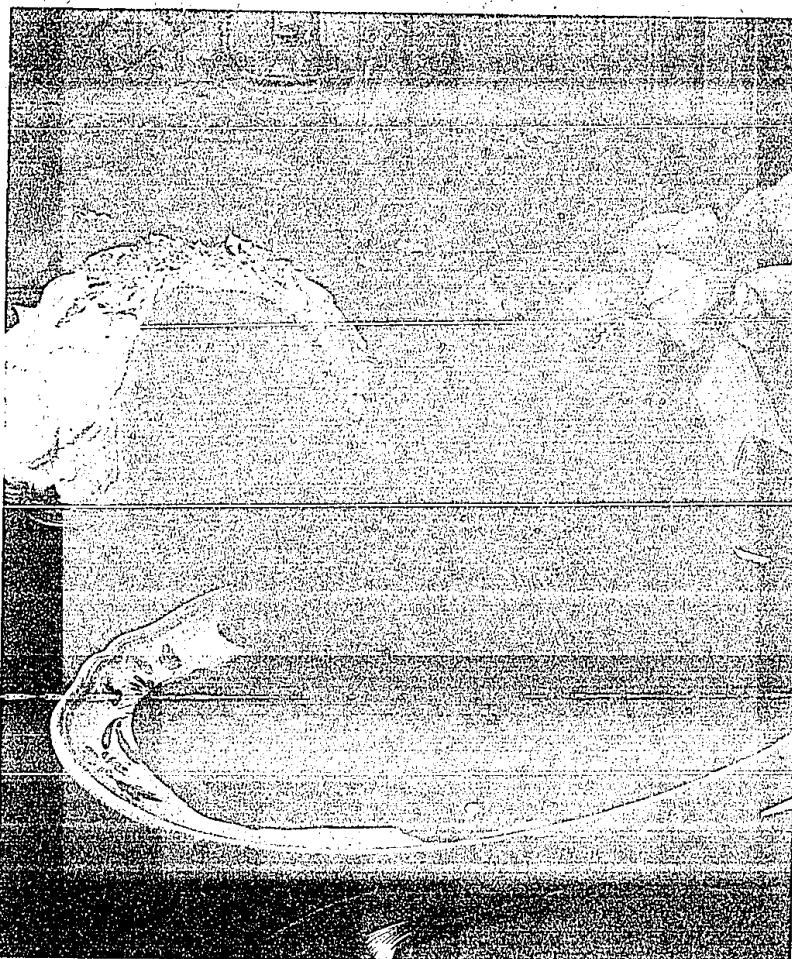
Easy Elegance For Easter

Welcome Easter with springtime flair by creating a fabulous feast for your family. Your special dinner can be elegant yet easy when you fix time-saving dishes in advance, and add colorful touches to the menu and table decor.

Get into the spirit of spring early by making a Braided Bread Basket. The golden basket makes a unique centerpiece or a great gift when visiting family and friends. Made with fresh bread dough, the basket becomes a fun family project when you plan a bread-baking day in the kitchen; let everyone lend a hand. Make it weeks in advance and seal for a lasting treasure.

Fill the basket with lovely pastel-colored Easter eggs, or Crispie Speckled Eggs, an easy-to-make crispy-mallow treat. Flocked with bright colors of chopped "M&M's" plain chocolate candies, these delights are the perfect addition to any Easter basket. The kids will have fun shaping the no-bake treats that combine their favorite flavors—chocolate, marshmallow and peanut butter. For a finishing touch, add a sprinkling of "M&M's" Peanut Chocolate Candies, reminiscent of brightly colored miniature eggs!

Put a convenient twist on the traditional entree by serving Elegantly Easy Ham. Have a boneless ham half or canned ham sliced



and tied at the grocery store. This ham is as easy on the budget as it is convenient. You'll get more servings per pound because the bone and fat are removed. Basted with a glistening glaze of mustard and currant jelly, the pre-sliced ham looks beautifully scored. When untied, it falls into evenly sliced servings.

Broccoli Bouquets, topped with delicate lemon peel slivers, surround the ham with spring freshness. For added zest, serve this seasonal vegetable with tangy lemon butter.

Fresh mixed greens and mushrooms combine for Sesame Spring Salad, made extra special with an easy to prepare dressing. The "better-than-store-bought" dressing delivers a sweet, tangy taste with a touch of toasted sesame seeds.

For a dramatic finale, serve Ice Cream Cloud Cake—a spectacular frosty dessert made with ice cream and prepared pound cake slices. A delicate hint of almond and chopped multi-colored milk chocolate candies add surprise flavor and crunch to the marbled layers of pink and green ice cream. You can make this cool and creamy dessert up to two weeks in advance, providing it is wrapped securely before freezing. Frost with fresh whipped cream just before serving for a heavenly dessert sensation.

ELEGANTLY EASY HAM

- 1 jar (12 oz.) currant jelly 4 to 5 lb. boneless fully-cooked ham half, sliced and tied*
1/4 cup prepared mustard

Combine jelly and mustard in small saucepan. Cook over low heat, stirring until jelly is melted and mixture is blended; keep warm. Place ham on rack in shallow roasting pan. Insert meat thermometer, placing tip in center of thickest part of meat. Bake at 350° F. about 1-1/4 to 1-1/2 hours or until internal temperature reaches 130° F. to 140° F., basting ham every 15 to 20 minutes during baking with glaze. Remove tie; place on serving platter. Arrange broccoli around ham. Serve ham with remaining warm glaze. Makes 8 to 10 servings.

*Note: Have ham sliced 1/4-inch thick or to thickness desired and tied at grocery store.

BROCCOLI BOUQUETS

- 2 lb. broccoli, trimmed and separated 1/4 cup butter or margarine, melted
1 tablespoon lemon juice

Place broccoli in 1 cup salted boiling water in 3 qt. heavy saucepan. Cover; cook 8 to 10 minutes or until crisp-tender. Drain. Combine butter and lemon juice; spoon over broccoli. Arrange broccoli around ham on platter. Garnish with lemon, if desired. Makes 8 to 10 servings.

Variation: Substitute 2 pkgs. (10-oz. each) frozen broccoli spears, cooked according to package directions, for fresh broccoli.

SESAME SPRING SALAD

(Not Shown)

- Dressing: 1/4 cup vegetable oil 1/4 teaspoon pepper
1/3 cup vegetable oil 1 small garlic clove, minced
2 tablespoons toasted sesame seeds
1 tablespoon lemon juice 2 qt. torn spinach
1/2 tablespoon vinegar 1 qt. torn Boston bibb
1/2 teaspoon sugar 1/4 lb. mushrooms, sliced
1/2 teaspoon salt 2 tablespoons green onion slices

For dressing, combine oil, sesame seeds, lemon juice, vinegar, sugar, salt, pepper and garlic; mix well. Chill.

For salad, combine spinach, lettuce, mushrooms and onion; toss lightly. Serve with dressing. Makes 8 servings.

ICE CREAM CLOUD CAKE

- 1/2 lb. pound cake, cut into 1/4-inch thick slices 3/4 cup chopped Plain Chocolate Candies, frozen
1/2 gal. vanilla ice cream 4 to 5 drops red food coloring
1/2 teaspoon almond extract 1 cup heavy cream
8 to 10 drops green food coloring 1/4 cup sifted confectioners' sugar

Line a 2-qt. metal bowl with aluminum foil or plastic wrap. Line bowl with enough cake slices to cover bottom and sides, fitting snugly. Reserve remaining cake slices. Divide ice cream in half; return 1 portion to freezer until ready to use. Combine 1 portion ice cream with extract and green food coloring in large bowl, mixing until thick and of spoonable consistency. (Return to freezer if mixture becomes too soft or slightly melted.) Add candies, stirring only enough to distribute evenly. Combine reserved ice cream portion with red food coloring. Spoon small amounts of each color ice cream into cake-lined bowl, swirl slightly to create marbled effect. Place reserved cake slices on top of ice cream to cover completely. Cover securely with foil; freeze overnight. One hour before serving, unmold onto freezer-safe serving plate. Beat heavy cream with sugar until whipped; frost cake. Garnish with toasted coconut, if desired. Freeze until serving time. Cut into wedges to serve. Makes 8 to 10 servings.

CRISPIE SPECKLED EGGS

- 1 jar (7 to 7-1/2 oz.) marshmallow creme (about 2 cups) 3 cups crisp rice cereal
1/4 cup peanut butter 1 cup chopped Plain Chocolate Candies
2 tablespoons butter or margarine, melted

Combine marshmallow creme, peanut butter and butter; mix until well blended. Add combined cereal and candy mix well. With greased fingers, shape to form 1 1/2-inch balls. Form into egg shapes. Place in small paper baking muffin cups. Chill 30 minutes to set. Store lightly covered in refrigerator or in cool, dry place. Makes about 1-1/4 to 2 dozen eggs.

BRAIDED BREAD BASKET

- 2 pkgs. active dry yeast 2 teaspoons salt
1-1/2 cups warm water 4 to 4-1/2 cups unsifted flour
(105° F. to 115° F.) 1 egg, beaten
1-1/2 tablespoons butter or margarine, softened 1 tablespoon milk
2 teaspoons sugar 4 small round wooden picks

Sprinkle yeast over water in warm bowl; stir until dissolved. Add butter, sugar, salt and 1-1/2 cups flour; beat until smooth. Add enough additional flour to make a stiff dough. Knead on lightly floured board 8 to 10 minutes until smooth and elastic. Place in greased bowl; turn to grease top. Cover; let rise in warm place about 45 minutes or until doubled in size. While dough is rising, cut four 10 x 3-inch strips of foil. Place strips on 10-inch wide cooling rack to form a 10-inch square. Invert 1-1/2 qt. glass bowl or casserole about 7-inches wide and 3-1/2 inches deep onto center of foil square. Generously grease bowl and foil strips.

To make basket, punch dough down; divide into 14 pieces. Cover tightly; refrigerate 1 hour. Roll 12 of the 14 pieces into 28-inch long ropes. Reserve remaining 2 pieces for handle in refrigerator. Using the 12 ropes, form 6 twists by twisting 2 ropes together. Wrap twists around bowl, pinching ends of dough together to seal forming a continuous rope; cover entire surface of bowl. Cover with towel; let rise in warm place about 30 minutes or until doubled in size. Brush combined egg and milk on dough. Place yeast cake directly on center oven rack. Bake at 400° F. for 10 minutes. Brush again with egg mixture; continue baking 10 to 15 minutes or until golden brown. Cool 15 minutes on bowl. Remove basket from bowl; turn right side up on rack. Brush egg mixture on top and inside of basket. Wrap outside of basket with foil to prevent further browning. Bake at 400° F. for 15 minutes or until golden brown. Remove foil; cool thoroughly.

To make handle, invert same bowl, cleaned, onto center of foil square on rack. Generously grease bowl and foil. Roll reserved 2 pieces of dough into 14-inch rope. Twist rope; then place over bowl with ends touching foil. Cover with towel; let rise in warm place about 30 minutes or until doubled in size. Brush with egg mixture; continue baking 10 to 15 minutes or until golden brown. Cool 15 minutes on bowl. Remove handle from bowl; turn right side up on rack. Brush egg mixture on top and inside of handle. Wrap outside of handle with foil to prevent further browning. Bake at 400° F. for 15 minutes or until golden brown. Remove foil; cool thoroughly.