

## THE TRUE TASTE IS IN THE GIVING

Where do holidays begin? Most often in the home, but more specifically in the warmth of the family kitchen. Looking ahead—cooking ahead—that's the sign of the times. So, it's logical to select from your roster of traditional recipes, those that can be made in advance and stored until serving time—or, giving time. Glance at your gift list; earmark a few homemade goodies to be wrapped with loving care and given with delicious best wishes.

Simple, yet sophisticated glistening glass containers are a glamorous complement to these "sweet successes." Novice or expert, you'll find inspiration in this small treasury of recipes selected from the Baker's chocolate and coconut heritage collection. Among them is a contemporary granola snack recipe to appeal to people "on the go."

Be direct. Get to the heart of holiday greetings with deep, rich chocolate. Bake batches of irresistible nutty Mint-Glazed Brownies—fudgy brownies with a fabulous history. As far back as the early Forties, experienced bakers relied on the basic brownie recipe that appeared on packages of bars of unsweetened chocolate. Then, along came a variation in the Sixties—a butter cream glaze topped with a fancied up "design" of chocolate drizzle.

Pack a tantalizing assortment of coconut macaroons in a sparkling glass container to use long after contents have been savored. Coconut macaroons enjoy a heritage dating back to the early Thirties when "just plain" macaroons and a chocolate variation appeared in Baker's coconut and chocolate recipe books. Most recent of variations—Fruited Macaroons developed in 1980—combines chopped mixed candied fruit in a flaked coconut mixture.

Tote tea bread in a basket to Grandmother's house! Wrap it on a serving dish or colorful breadboard for a gift that goes beyond eating enjoyment. Toasted Coconut-Banana Bread, a recipe developed in 1954, continues to be a favorite, boasting a delicate batter with moist, creamy flaked coconut. Bake several loaves; wrap and store, because the bread grows more mellow over a day or two.

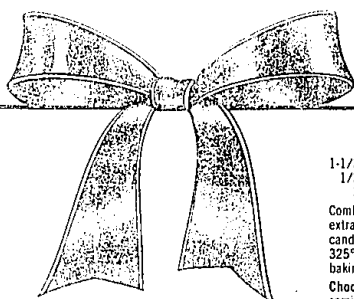
To balance these heritage recipes, a contemporary Coconut Granola Snack will appeal to those who love healthful out-of-hand snacks. You'll work like a whiz preparing this one-bowl mixture which includes flaked coconut, dried fruit, honey and sesame seed. Packed in glass jars, the snack will add excitement to your bevy of gifts.

Of the time-honored heritage chocolate recipes specifying German's sweet chocolate, two deserve to be in this cache of holiday specials. Toffee Squares (not shown), a rich cookie dough glazed with sweet cooking chocolate, and Brownie Drops (not shown), cookies with fudgy centers and glossy tops, hail from the Sixties group of recipes.

Yesterday meets today in a collection of jewel-box recipes designed for celebrating. A gentle reminder: it begins with you in the warmth of the family kitchen.



Left to Right: Top: Chocolate Macaroons; Coconut Granola Snack. Center: Mint-Glazed Brownies; Fruited Macaroons. Bottom: Toasted Coconut-Banana Bread.



### Coconut Granola Snack

- 2-2/3 cups flaked coconut
- 1 cup quick cooking rolled oats
- 1/4 cup firmly packed brown sugar
- 1/4 cup chopped pitted dried prunes
- 1/4 cup chopped dried apricots
- 2 tablespoons sesame seed
- 1/4 cup oil
- 1/4 cup honey
- 1/4 cup seedless raisins

In a large bowl, mix coconut with cereal, brown sugar, prunes, apricots and sesame seed. Combine oil and honey in saucepan; bring to a boil over medium heat. Pour over cereal mixture; mix to coat well. Spread evenly in 13x9-inch pan. Bake at 325° for 20 minutes, stirring several times to toast evenly. Sprinkle with raisins; spread out on a tray to cool. Break into small pieces and store in airtight container. Makes 7 cups.

### Coconut Macaroons

- 1-1/3 cups (about) flaked coconut
- 1/8 teaspoon salt
- 1 cup sugar
- 2 egg whites
- 3 tablespoons all-purpose flour
- 1/2 teaspoon almond extract

Combine coconut, sugar, flour and salt in mixing bowl. Stir in egg whites and almond extract; mix well. Drop from teaspoon onto lightly greased baking sheets. Garnish with candied cherry halves, maraschino cherries or whole almonds, if desired. Bake at 325° for 20 to 25 minutes, or until edges of cookies are golden brown. Remove from baking sheets immediately. Makes about 1-1/2 dozen cookies.

**Chocolate Macaroons.** Prepare Coconut Macaroons as directed, folding in 1 square semi-sweet chocolate, melted, before baking.

**Fruited Macaroons.** Prepare Coconut Macaroons as directed, adding 1/3 cup chopped mixed candied fruit before baking.

### Toffee Squares

(NOT SHOWN)

- 1 cup butter or margarine
- 1/4 teaspoon salt
- 1 cup firmly packed brown sugar
- 1 package (4 oz.) sweet cooking chocolate, broken into squares
- 1 egg yolk\*
- 1/2 cup flaked coconut, lightly toasted
- 1 teaspoon vanilla
- 2 cups unsifted all-purpose flour
- \*Or use 1 whole egg.

Combine butter, brown sugar, egg yolk and vanilla; blend in flour and salt. Press into bottom of greased 13x9-inch pan. Bake at 350° for 30 minutes, or until edges are golden brown. Remove from oven and immediately place chocolate pieces on top. Let stand 5 minutes, or until chocolate is softened. Spread evenly over entire surface; sprinkle with coconut. Cut into squares while still warm; cool. Makes 32 squares.

### Brownie Drops

(NOT SHOWN)

- 2 packages (4 oz. each) sweet cooking chocolate
- 1/4 teaspoon double-acting baking powder
- 1 tablespoon butter or margarine
- 1/8 teaspoon salt
- 2 eggs
- 1/4 teaspoon cinnamon
- 3/4 cup sugar
- 3/4 cup finely chopped pecans\*
- 1/4 cup all-purpose flour
- 1/2 teaspoon vanilla
- \*Or use 2/3 cup flaked coconut.

Melt chocolate and butter in saucepan over very low heat, stirring constantly. Remove from heat. Meanwhile, beat eggs until foamy. Gradually beat in sugar. Continue beating until very thick, about 5 minutes. Blend in chocolate mixture. Add flour, baking powder, salt and cinnamon; blend well. Stir in nuts and vanilla. Drop from teaspoon onto greased baking sheets. Bake at 350° for 10 to 12 minutes, or until firm when lightly touched. Store in tightly covered container. Makes about 3 dozen cookies. **Note:** Pecan half may be placed on each cookie before baking.

### Toasted Coconut-Banana Bread

- 2-3/4 cups unsifted all-purpose flour
- 1 tablespoon grated orange rind
- 1 cup sugar
- 1 egg, well beaten
- 3 teaspoons double-acting baking powder
- 1-1/2 cups mashed ripe bananas (3 or 4 bananas)
- 1 teaspoon salt
- 1/3 cup milk
- 1-1/3 cups (about) flaked coconut, toasted

Sift flour with sugar, baking powder and salt; stir in toasted coconut and orange rind. Combine egg, bananas and milk; stir into flour mixture. (Do not beat.) Pour into greased 9x5-inch loaf pan. Bake at 350° for 1 hour and 10 minutes, or until cake tester inserted in center comes out clean. Cool in pan 10 minutes; remove from pan and finish cooling on rack.

**Note:** For easier slicing and mellowing of flavors, store bread overnight, wrapped in waxed paper, plastic wrap or aluminum foil.

**Alternate Baking Pans:** Two 8x4-inch loaf pans; bake about 1 hour.

### Toasted Coconut

Spread flaked coconut thinly in shallow baking pan. Toast at 350° for 7 to 12 minutes, or until lightly browned. Stir coconut or shake pan often to toast evenly.

### Mint-Glazed Brownies

- 2 squares unsweetened chocolate
- 2 eggs
- 1/3 cup soft butter or other shortening
- 1 cup sugar
- 2/3 cup unsifted all-purpose flour
- 1 teaspoon vanilla
- 1/2 teaspoon double-acting baking powder
- 1/2 cup chopped nuts\*
- 1/4 teaspoon salt
- Mint Frosting
- Chocolate Drizzle
- \*Or use 3/4 cup flaked coconut.

Melt chocolate and butter in saucepan over very low heat, stirring constantly. Mix flour with baking powder and salt. Beat eggs well; then gradually beat in sugar. Blend in chocolate mixture and vanilla. Add flour mixture and mix well. Stir in nuts. Spread in greased 8-inch square pan. Bake at 350° for 25 minutes (for moist chewy brownies) or about 30 minutes or until cake tester inserted in center comes out clean (for cake-like brownies). Cool in pan; then spread Mint Frosting thinly over brownies; then add Chocolate Drizzle. Cut into squares or rectangles. Makes about 20 brownies.

**Mint Frosting.** Cream 2 tablespoons butter or margarine. Blend in 3/4 cup sifted confectioners sugar alternately with 2 to 3 teaspoons light cream, beating until smooth. Add 1/4 teaspoon peppermint extract. Makes about 1/2 cup.

**Chocolate Drizzle.** Melt 1/2 square unsweetened or semi-sweet chocolate and 1/2 teaspoon butter or margarine in saucepan over low heat, stirring constantly. Cool slightly and drizzle from teaspoon over frosting.

Happy Holidays