

Make a Buche de Noel for the grand finale of your holiday dinner. This traditional dessert is made of tender sponge cake filled with fruit preserves.

Continued from Page 6

from oven. While cake is still in pan, cut off crisp edges. Invert pan on towel dusted with confectioner's sugar. Remove wax paper at once. Roll both the cake and towel together. Cool on rack seam down. Unroll carefully and fill with preserves. Roll again. Frost. Frosting: Blend butter, 1 cup confec-

tioner's sugar. Add coffee that was disolved in vanilla. Add chocolate and heavy cream. Add the remaining sugar until desired consistency.

Serves eight.

CAROLER'S PUDDING 6 ounces Swiss dark chocolate

Please turn to Page 8



