Family enjoys symbolic dishes for holiday

add yeast mixture and knead, to make a smooth, elastic non-aticky dough. Continue kneading and add raisins. When done kneading, oil surface of the dough, cover and let rise in a warm place for 1 hour. Roll the dough into a bick rope and curl dough in a snall shape. Let rise 40 minutes. Brush with beaten egg and bake in preheated 350 oven for 35 minutes.

CROWN-SHAPED NOODLE KUGEL 1 stick of margarine, melted and di-vided

CHILDREN AGES 7 to 11 can learn the basics of knife use, begin to use the stove, be taught to operate small appliances and the microwave, and manage to master

this year, thought watson's class was fun.

She cats peanut butter and jelly for lunch "most of the time" but wants to try some of Watson's ideas, especially the vegetable man.

Great and Easy

CAKE CONES 1 package cake mix (any flavor) 25 flat-bottomed ice cream cone

Prepare cake mix as directed. Place 2 tablespoons batter into each cone. It should be half full. Bake as directed on cake mix box for cup-cakes. Frost and decorate after they've cooled.

INCREDIBLE EDIBLES

cup butter or margarine (melted) (16-ounce) jar creamy peanut but-

ter
2 cups crushed graham crackers
2 cups confectioners sugar
1 12-ounce package semi-sweet
chocolate chips

Combine butter, graham cracher crumbs, peanut butter and confectioners sugar. Beat with wooden spoon or electric beater. Press even-ly Into an ungreased 9x13-inch pan. Set aside. Mel chocolate chips in a double boiler or in the microwave and pour over the top of the mixture. Refrigerate until hard.

POPCORN BALLS

1 quart popped popcorn
2 tablespoons butter or margarine
2 cups minature marshmallows
2-3 tablespoons red gelatin

Melt butter and marshmallows. (1. \(\frac{1}{2} \) minutes in the microwave.) Add, dry gelatin and mix thoroughly. Coat the popcorn with the mixture and shape into popcorn balls.

MEXICAN FRUIT STICKS chunks of fruit such as orange seg-ments, pineapple, strawberry, ha-nana and watermelon

Spear the fruit on a skewer, alter-nating with a marshmallow. Sprin-like with fresh lime juice and roll in the cinnamen regar.

marshmallows
fresh lime or lemon juice
2 tablespoons granulated sugar
1 teaspoon cinnamon

Desserts

Kids can help out

% cup brown sugar
i cup chopped wainuts
i 16-cunce package of n
dles
i teaspoon sait
é eggs beaten
% teaspoon cinnamon
% cup sugar
2 tablespoons margarine
% cup applesauce

Spray bundt pan with no-stick spray. Pour ¼ cup melted marga-rine into bundt pan. Place brown sugar over the margarine. Place chopped nuts over the brown sugar. Cook noodles and drain. In large bowl, mix remaining ingredients to-

in making lunches Watson says kids can keep busy preparing some of her recipes after school and then storing them in the freezer. Sandwiches can be stored up to two weeks, she said.

That should interest most parents. Especially if that means they won't have to pack the kids' lunch bags in the morning again.

gether. Add noodles and mix thoroughly. Pour into bundt pan and bake at 350 for one hour or until brown, Remove from oven, turn upside down on plate and serve.

SWEET CARROT TZIMMES
From "The Spice and Spirit of Kosher Jewish Cooking," by Lubavitch
Women's Organization
1 bunch of carrots cut into 1-inch

pieces 6 sweet potatoes ½ cup pitted prunes (optional) 1 cup orange juice ½ cup honey 14 cup honey 14 teaspoon salt 14 teaspoon cinnamon margarine or oil

Wash and peel carrots and sweet potatoes. Cook carrots and sweet potatoes in bolling, salted water to cover, until tender but firm. Line a shallow baking dish with foil. Drain cross and polatees and place in pan with prunes. Stir gently. Mix orange juice, boney, salt, einamon, and pour evenly over casserole. Dot top with margarine or corn all. Cover with foil and bake in preheated oven at 350 for 30 minutes, site gently and bake uncovered another 10 minutes.

HOMEMADE NOODLE FARFEL From "The Jewish Holiday Cock-book" by Gloria Kaufew Greene 2 cups all-purpose white flour, pref-erably unbleached

2 large eggs

Zarge-ergs

Combine the flour and salt in a medium-sized bowl and make a well in the center. Break the eggs into the well and beat with a fork. Gradualy beat in the flour from around the edges of the well until the dough is too stiff to use a fork. Then work the flour in with your hands until a very stiff dough is formed. Roll the dough into a thick log and let it air dry for at least one bour, or until it is stiff enough to grade.

at least one hour, or until it is slift enough to grate.

Rub the dough across a coarse grater to form pieces the sine of barloy. Or finely chop the dough using a food processor fitted with the steel ble. If the farfel is sticky, toss it will be seen to the first processor fitted with the steel ble. If the farfel is sticky, toss it will be seen to be seen the first processor fitted with the steel ble. If the farfel is sticky, toss it will be seen to be seen the form of the form of the first processor for the farfel completely and stored in an airtight container.)

CHOCOLATE MOUSSE CAKE 2-ounce bag of chocolate chips 9 iarge eggs
% cup sugar
1 % stick margarii
1 package Rich's w

I package Rich's waip

Melt margarine and chocolate chips. Separate eggs, beating egg whites until siff. In separate bowl beat yolks and sugar and add chocolate mixture. Once mixed, fold in egg whites.

Grease 4-inch springform pan and pour in % of the batter. Bake at 350 for % hour.

In separate bowl, whip Rich's whip and then fold into remaining batter. Pour on top of cooled cake and freeze. Defrost % hour before serving. Garnish with chocolate shavings before serving.

4 eggs, separateo
1 cup sugar
1 cup boney
1 cup oll
3 ½ cups flour
2 teaspoons baking soda
2 teaspoons baking powder i teaspoon salt

Beat egg whites and set aside. In a large mixing bowl, beat egg yolks' until flutfy, faradually add sugar and-beat well. Beat in honey, then oil. Mix together all dry logredients, and add alternately to mixture with tea. Sit in ratishs. Fold in egg whites gradually and mix together again. Pour Into a 9x13-inch greased pan. Bake at 300 for 1 hour

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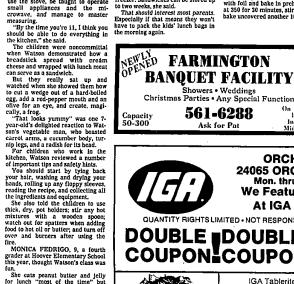
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