

BAKE AT HOME FOR THOSE HOLIDAY VISITS

Holiday time is chock full of visits to friends' homes for fireside chats, parties and dinner.

A full social schedule means a full list of bread-and-butter gifts as special thanks for holiday hospitality. There's a simple solution to the question of what to bring the hostess. And, the gift-giving gets the youngsters into the act, too.

It all starts in the kitchen with an easy-to-follow recipe. Christmas cookie cutters, food coloring and candy trimmings.

Once the batter is ready, the kids have their chance to cut out their favorite cookie shapes. After the aroma of freshly baked cookies fills the house, the youngsters set up for the next step while the cookies cool.

When the cookies have cooled, the children start decorating the treats with candy sprinkles, gumdrops and other sweet toppings.

Sugar icing can be made with a few drops of coloring mixed in, for glazing the cookies.

The cookie gift tins are then covered with gay wrapping paper or coloring creations prepared in advance.



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BAKED HOLIDAY DESSERTS

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and easy -- answer to sudden demands for desserts.

The idea for baking the cakes in individual bowls rose from the fact that the new tableware can go safely from a freezer directly to a preheated oven - and then to the table without further ado.

Prepare any cake mix according to package directions, pour the batter into greased and floured nine-ounce bowls. Since the bowls are made of glass, bake at 25 degrees lower than the recommended temperature at timing suggested for cupcakes (15 to 20 minutes).

Freeze the cakes for future use or, if time is a factor right now but won't be later, prepare the batter, pour into the bowls, freeze wrap and freeze until ready to bake.

A one-layer cake mix makes six cakes; a two-layer cake mix makes 12 cakes in the nine-ounce bowls, which



are available as accessory items in open stock.

The topping is equally simple and appropriate - an eggnog sauce. It is made by beating one egg in a small bowl until foamy. Beat into this a third of a cup of melted butter, 1 1/2 cups sifted powdered sugar, one teaspoon of vanilla and a quarter of teaspoon of nutmeg. Lightly fold in one cup of heavy whipped cream. Chill. Stir before serving on cooled cakes. This recipe makes about three cups of topping.

At parties, people often prefer informal serve-yourself snacks and tableware that is worry-free. Priced for everyday use, the new tableware is made of scientifically strengthened glass that resists breaking, chipping, cracking and staining. It has the look and feel of fine china.

In a 20-piece starter set, it also makes an ideal Christmas gift, packaged for easy mailing.