



Dish up a main course of Holiday Brunch Eggs



Jellied salad for family reunion feast is tart and tangy Cherry Fruit Salad

A spectacular dessert spells a comfortable finale to any meal. To serve Christmas Eve, or perhaps New Year's Day, Chocolate Pastry Cake Continental is a rich reward.

Best of all, you can make it the day before; chill it overnight. Relax and enjoy the cake along with your guests.

**CHOCOLATE PASTRY CAKE CONTINENTAL**

- 5 squares unsweetened chocolate
- 1/2 cup water
- 1 1/4 cups granulated sugar
- 1/4 teaspoon cinnamon
- 2 teaspoons vanilla
- 2 cups unsifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup butter or margarine
- 1 package (3 oz.) cream cheese
- 1/4 cup unsifted confectioners sugar
- 2 teaspoons dark rum
- 1 cup heavy cream, whipped

Heat chocolate with water in a saucepan over low heat, stirring constantly until melted. Add granulated sugar and cinnamon. Cook and stir until smooth. Remove from heat, stir in vanilla, and cool. Meanwhile, combine flour and salt; cut in butter until mixture resembles coarse crumbs.

Stir in 3/4 cup plus 2 tablespoons

of the cooled chocolate mixture; divide dough into four parts. Press each part evenly over the bottom of an inverted 8- or 9-inch layer pan to within 1/2 inch of the edge. Bake at 425° for 6 to 8 minutes, or until pastry is almost firm. (If pastry has spread over edge of pan, trim with a sharp knife). Cool pastry layers just until firm — about 5 minutes. Carefully loosen from pans; place on rack to cool thoroughly.

Beat cream cheese until smooth and fluffy. Beat in confectioners sugar. Gradually blend in remaining chocolate mixture; stir in rum. Fold in whipped cream. Spread chocolate-whipped cream mixture on each pastry layer, and stack. Chill at least 8 hours or overnight. Garnish with toasted slivered almonds and candied cherries, if desired. Makes about 12 servings.

To come full circle, or back to breakfast, glazed coconut-covered Christmas Tree Bread is a sweet treat for Christmas Day. The bread, actually a fruit-filled coffee cake, can be baked ahead and frozen.

The day before serving, bring it from the freezer to glaze and decorate with green-tinted coconut.

—ETHEL SIMMONS

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