

Fall Brunch

CORNUCOPIA

RAISIN-WALNUT CRESCENTS

- 2 cups Bisquick baking mix
- 1/2 cup cold water
- 1 tablespoon granulated sugar
- 3 tablespoons margarine, softened
- 1/4 cup packed brown sugar
- 2 tablespoons raisins
- 2 tablespoons chopped walnuts
- 1 egg yolk
- 1 tablespoon water
- Glaze (below)

Heat oven to 425°. Mix baking mix, 1/2 cup cold water and the granulated sugar until soft dough forms; beat vigorously 30 seconds. Gently smooth dough into ball on surface well floured with baking mix. Knead 10 times. Roll or pat dough into 12-inch circle; spread with margarine. Mix brown sugar, raisins and walnuts; sprinkle over margarine. Cut into 12 wedges. Roll up, beginning at rounded edges. Place crescents, with points underneath, on ungreased cookie sheet; curve slightly. Mix egg yolk and 1 tablespoon water; brush over crescents. Bake until golden brown, 10 to 12 minutes; cool slightly. Prepare Glaze; drizzle over crescents, 12 crescents.

Glaze

- 1 tablespoon margarine
- 1/2 cup powdered sugar
- 1/4 teaspoon vanilla
- 2 to 3 teaspoons water

Heat margarine over medium heat until delicate brown. Mix margarine and remaining ingredients until smooth and of desired consistency.

CREPE CUPS LORRAINE

- Crepes (see recipe at right)
- 2 cups (8 ounces) shredded natural Swiss cheese
- 2 tablespoons all-purpose flour
- 1 cup half-and-half
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 2 eggs
- 8 slices bacon, crisply cooked and crumbled

Prepare Crepes. Heat oven to 350°. Grease 12 medium muffin cups, 2-1/2x1-1/4 inches. Toss cheese with flour. Mix half-and-half, salt, pepper and eggs; stir into cheese mixture. Stir in bacon. Fit crepes in muffin cups; fill each with 2 tablespoons cheese mixture. Bake 30 minutes. 6 servings.

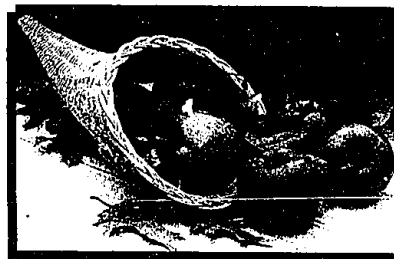
"Come for brunch." It's the best way to entertain friends in a relaxing manner.

With the advent of fall's cooler weather, you can choose a brunch menu to take advantage of delicious baking ideas plus the season's plentiful fruits.

Guests will delight in classic quiche baked in crepe-lined muffin cups. They taste as good as they look. Simple chicken salad wrapped in biscuit dough is another main-dish idea. Top it with a smooth cheesy sauce just before serving.

Fresh-baked fruit and nut crescents add a sweet touch. For a burst of color 'round the buffet table, enjoy a fruit salad complemented with cream cheese topping laced with lemon.

Brunch—you and your guests are going to love it.



Crepes: Lightly grease 6- or 7-inch skillet; heat until hot. Beat 1 cup Bisquick baking mix, 3/4 cup milk and 2 eggs with hand beater until smooth. For each crepe, pour 2 tablespoons batter into skillet; rotate skillet until batter covers bottom. Cook until golden brown. Gently loosen edge with metal spatula; turn and cook other side until golden brown. Stack crepes, placing waxed paper between each.

Do-ahead Tip: Prepare Crepes. Stack 6 cooled crepes between waxed paper. Wrap in aluminum foil and refrigerate up to 2 days.

CHICKEN SALAD TWIST WITH GOLDEN SAUCE

- 2 cups cut-up cooked chicken
- 1/2 cup thinly sliced celery
- 1/2 cup toasted slivered almonds
- 1/2 cup mayonnaise
- 2 tablespoons lemon juice
- 1 tablespoon finely chopped onion
- 1/8 teaspoon salt
- 2 cups Bisquick baking mix
- 1/2 cup cold water
- 1 egg yolk
- 1 tablespoon water
- Golden Sauce (below)

Heat oven to 425°. Mix chicken, celery, almonds, mayonnaise, lemon juice, onion and salt; reserve. Mix baking mix and 1/2 cup cold water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on surface floured with baking mix. Knead 5 times. Roll dough into rectangle, 14x11 inches; place on ungreased cookie sheet. Spoon chicken mixture lengthwise down center of rectangle. Make cuts, 2-1/2 inches long, at 1-inch intervals on 14-inch sides of rectangle. Fold strips over filling. Mix egg yolk and 1 tablespoon water; brush over dough. Bake until light brown, 15 to 20 minutes. Prepare Golden Sauce; serve with twist. 6 servings.

Golden Sauce

- 1/2 pound pasteurized process cheese spread, cubed
- 1/4 cup milk

Combine process cheese spread and milk in saucepan; stir over low heat until smooth.

FRUIT SALAD SUPREME

- 1 8-ounce package cream cheese, softened
- 1/4 cup milk
- 1/2 teaspoon grated lemon peel
- 1 tablespoon lemon juice
- 1 cup whipping cream
- 1/2 cup powdered sugar
- 4 cups apple slices
- 3 cups honeydew melon chunks
- 3 cups seedless green grapes
- 1/2 cup chopped pecans

Mix cream cheese, milk, lemon peel and lemon juice. Beat whipping cream and powdered sugar in chilled small bowl until stiff. Fold cream cheese mixture into whipped cream mixture. Mix 1/2 cup of the cream cheese mixture and the apple slices. Layer melon, apple mixture and grapes in 3-quart bowl. Top with remaining cream cheese mixture; sprinkle with pecans. 12 servings.

