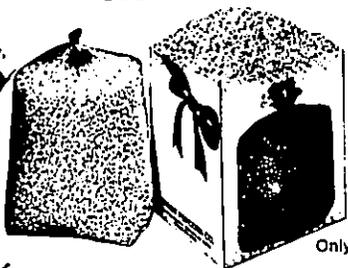


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**Hassle-free baking**

Continued from Page 45

mixer until meringue forms stiff peaks.

**SUGAR ICING FOR
DECORATION OF COOKIES**

1 cup icing sugar
1-1½ egg whites
food coloring

Mix together until smooth.

To Assemble House:
Make dough and let rest for about two hours in refrigerator.

Cut desired house out of paper or cardboard (traditional chalets, Victorian mansions, New York brownstones, etc.).

Roll out gingerbread dough to about ¼ inch and cut out pattern. (Pieces for the roof can be a bit thinner.) Place pieces on cookie sheet, at least ½ inch apart.

Brush dough with milk for shine.

Bake in oven at 350 degrees for about 15 minutes or until no indentation remains when touched.

Cover a firm sheet of cardboard that is about three inches wider than the house on all sides completely with meringue ("snow").

Assemble the four walls, using a pastry bag filled with meringue to stick pieces together.

Allow to sit at least 12 hours.

Prepare another batch of meringue and use it to stick roof in place. (Roof piece can be held in place with a thin wire until meringue has hardened.) Allow to sit at least 12 hours.

Decorate roof and sides with meringue, then affix desired cookies, candies, nuts, etc.

**CHOCOLATE
FRUITCAKE IN
ORANGE SHELLS**

½ pound candied pineapples, candied apricots and cherries, finely chopped (about 1-¼ cups)

¼ pound pitted dates, finely chopped (1 cup)

¾ cup finely chopped walnuts

1 cup unsifted flour

¼ teaspoon cinnamon

¼ teaspoon nutmeg

¼ cup margarine

2 tablespoons firmly packed brown sugar

¼ cups dark or light corn syrup

2 eggs

2 (1 ounce) squares semisweet chocolate, melted

1 tablespoon orange-flavored liqueur or orange juice

Candied Orange Shells (recipe follows)

Yield: 10 small or 6 large cakes.

In large bowl, stir together candied fruits, dates and walnuts.

In small bowl, stir together flour, cinnamon, cloves and nutmeg.

In another small mixing bowl, with

mixer at medium speed, stir margarine to soften. Add sugar and corn syrup; mix well. Beat in eggs until blended. Beat in chocolate and liqueur.

Gradually beat in flour mixture until blended. Pour over fruit mixture; stir until well coated. Spoon into Candied Orange Shells, filling ¾ full. Place in muffin cups. Brush with syrup reserved from Candied Orange Shells recipe.

Bake in 300 degree oven one hour or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Remove.

Cool completely on waxed paper-lined tray. Cover with tops. (Bake any remaining fruit cake mixture in greased muffin cups.) Store in tightly covered container in cool, dry place several days. Roll in granulated sugar. Contain in plastic wrap. Slice horizontally to serve.

Candied Orange Shells:

Cut slice from top of each of 10 small or six large oranges. Scoop out pulp. In 5-quart Dutch oven or saucepan, stir together three quarts water and one tablespoon salt. Add orange shells and tops. Bring to boil; simmer five minutes. Drain. Repeat, using another three quarts water and 1 tablespoon salt. Drain well. Scoop loose pulp from shells.

In same saucepan stir together 3 cups sugar, 1 cup water and ¼ cup light corn syrup. Stirring constantly, bring to boil over medium heat. Without stirring, cook until temperature on candy thermometer reaches 240 degrees.

Add orange shells and tops to hot syrup. Cook 10 minutes. Remove from heat. Cool slightly. Place shells and tops in 15½-by-1-inch jelly roll pan. Brush with syrup. Let stand three hours, turning and brushing with syrup occasionally. Remove shells and invert on small juice glasses to drain overnight. Drain tops on waxed paper-lined tray. Reserve syrup.

**TIFFANY EXPRESS
FRUIT CAKE**

1 (14 ounce) package coconut flakes
1 pound Brazil nuts (whole)
1 pound pecans (whole)
2 pounds pitted dates (whole)
2 cans sweetened condensed milk
1 cup flour
1 pound candied pineapple cubes
1 pound candied cherries
1 pound candied apricots

Butter metal 9- or 10-inch tube pan or two 9-by-5-inch loaf pans. Line pan(s) with parchment paper, then butter again.

Mix flour with fruits and nuts. Pour sweetened condensed milk over all, mixing well. Pack fruitcake mix in prepared pans. Bake one hour in preheated 300 degree oven. Cool 20 minutes before turning out.