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Cooking for Christmas

CANADA DEPARTMENT OF AGRICULTURE CONSUMER SECTION PUBLICATION 1342 1967

BUTTER TWINKLES

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| 1 cup butter | 1/2 teaspoon soda |
| 1 3/4 cups icing sugar | 1/4 teaspoon salt |
| 2 eggs, beaten | 1/4 cup sour cream |
| 1/2 teaspoon vanilla | Colored sugar or tiny decorating
candies |
| 2 1/2 cups sifted all-purpose flour | |

Cream the butter and sugar. Add eggs and vanilla and beat well. Sift flour with soda and salt and stir half of it into egg mixture, then stir in sour cream. Add remainder of flour mixture and mix thoroughly. Dough is very soft; chill at least 3 hours to firm. Remove 1/4 of chilled dough from refrigerator at a time and roll out 1/8 inch thick on a lightly floured board. Cut in rounds or other shapes. Place cookies on lightly greased cookie sheet. Sprinkle with colored sugar or tiny decorating candies, if desired. Bake at 375°F until light golden around edges (6 to 8 minutes). Watch carefully as these cookies brown readily. Makes 5 to 7 dozen cookies.

CHRISTMAS MERINGUES

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| 2 egg whites | 1/2 teaspoon vanilla |
| 1/4 teaspoon salt | 1 cup chopped dates or candied
cherries |
| 1/2 cup sugar | 1 cup chopped nuts |

Beat egg whites and salt until stiff but not dry. Gradually beat in sugar until stiff peaks form. Add vanilla. Fold in fruit and nuts. Drop by teaspoons on very lightly greased cookie sheets and bake at 250°F until crisp (25 to 30 minutes). Turn off heat and leave meringues in oven until cool. Makes about 4 dozen.

NOEL DATE BARS



NOEL DATE BARS

- 2 eggs, beaten
- 1 cup sugar
- 1 1/4 cups chopped dates
- 1/2 cup chopped walnuts
- 1 teaspoon grated orange rind
- 1/4 cup butter
- 3 1/2 cups ready-to-eat rice cereal

Combine eggs, sugar, dates, nuts and orange rind. Melt butter in a heavy pan. Add egg mixture and cook over medium heat, stirring constantly, until thickened, about 5 minutes. Remove from heat and stir in cereal. Spread in greased 8-inch square pan. When cold, spread with a layer of chocolate butter icing. When icing is set, cut into bars. Makes about 30 bars.

Chocolate butter icing

- 1 square (1 ounce) unsweetened chocolate
- 2 tablespoons butter
- Dash salt
- 1/4 teaspoon vanilla
- 1 1/2 cups sifted icing sugar
- 1 1/2 tablespoons orange juice

Melt chocolate over hot water. Cream butter, salt and vanilla. Beat in icing sugar alternately with orange juice. Add melted chocolate.

PEACH SHORTBREAD

- 1/2 cup butter
- 1/4 cup sifted icing sugar
- 1 cup sifted all-purpose flour
- 3 cups sliced peaches (two 19-ounce cans, drained)
- 1 cup syrup from peaches
- 4 teaspoons cornstarch
- Dash salt
- 3 teaspoons lemon juice
- 1/8 teaspoon almond extract
- 2 to 3 drops yellow food coloring
- Whipped cream
- Red and green cherries

Cream butter and sugar. Stir in flour. Chill dough 30 minutes. Roll out to a 10-inch circle on ungreased cookie sheet. Prick with fork and crimp edges. Bake at 350°F until very lightly browned (10 to 15 minutes). Cool. Gradually blend the 1 cup peach syrup with cornstarch and salt. Bring to boil and cook, stirring constantly until thickened and clear (about 5 minutes). Cool. Add lemon juice, almond extract and food coloring. Arrange peach slices on shortbread. Spoon glaze over peaches and decorate with whipped cream and cherries. 6 to 8 servings.



MAZUREK

Base

2 cups sifted all-purpose flour	1 cup butter
1 cup sugar	1 egg, beaten
1 teaspoon salt	1/4 cup sour cream

Sift dry ingredients. Cut in butter until mixture resembles coarse bread crumbs. Combine egg and sour cream. Add to flour mixture and mix thoroughly. Press into two greased 8-inch square pans. Bake at 350°F until lightly browned (about 20 minutes).

Topping

1 cup seedless raisins	1 tablespoon grated lemon rind
1 cup chopped dates	2 tablespoons orange juice
1 cup chopped prunes	2 tablespoons lemon juice
1 cup chopped walnuts	1/2 cup sugar
1 tablespoon grated orange rind	2 eggs, beaten

Mix ingredients for topping. Spread over baked base. Bake at 350°F for 20 minutes. Decorate while hot with pieces of red and green glacé cherries, if desired. Cut in squares when cold. Makes about 4 dozen squares.

CHEESE CRESCENTS

1 cup (8 ounces) cottage cheese	1/2 cup desiccated coconut
1 cup soft butter	1/2 teaspoon nutmeg
2 cups sifted all-purpose flour	2 tablespoons butter, melted
6 tablespoons brown sugar	Sugar to sprinkle

Combine cottage cheese with butter and beat until well mixed. Gradually stir in flour to form a soft dough. Chill 30 minutes. Divide dough in three equal parts. Roll each out to a circle 1/8 inch thick. Mix brown sugar, coconut and nutmeg. Brush circles of dough with melted butter and sprinkle with sugar mixture. Cut each in 16 pie-shaped wedges. Beginning at outer edge, roll up each wedge tightly and place point side down on greased cookie sheet. Sprinkle tops of cookies with sugar and bake at 375°F until golden (15 to 20 minutes). Makes 4 dozen.

ORANGE BUTTER BALLS

1/2 cup butter	1 cup sifted all-purpose flour
1/4 cup sugar	1/4 teaspoon salt
1 egg yolk	1 egg white
1 tablespoon grated orange rind	1/2 cup chopped almonds
2 teaspoons orange juice	Candied cherries to decorate
1 teaspoon lemon juice	

Cream butter and sugar. Beat in egg yolk. Add orange rind and juice, and lemon juice. Sift flour and salt. Stir into creamed mixture. Chill at least 2 hours to firm. Pinch off small pieces of chilled dough and roll into balls. Dip in slightly beaten egg white, then in chopped almonds. Place on greased cookie sheet and decorate with small pieces of candied cherries. Bake at 325°F until lightly browned (about 25 minutes). Makes about 3 dozen cookies.

DARK FRUITCAKE

3 cups seeded raisins (1 pound)	1 teaspoon vanilla
3 cups seedless raisins (1 pound)	1 cup firmly packed brown sugar
1 1/2 cups currants (8 ounces)	6 eggs
1 cup diced mixed peel (8 ounces)	1/4 cup molasses
1 cup diced candied pineapple (6 ozs.)	1 1/2 cups sifted all-purpose flour
1 cup halved candied cherries (8 ozs.)	1/2 teaspoon salt
1/2 cup chopped dates	1 1/2 teaspoons baking powder
1 cup slivered blanched almonds (4 ounces)	1/2 teaspoon baking soda
1/4 cup grape juice*	2 teaspoons cinnamon
2 tablespoons lemon juice	1 teaspoon allspice
1 tablespoon grated lemon rind	1/2 teaspoon nutmeg
1 cup butter	1/4 teaspoon ginger
1/2 teaspoon almond extract	1/4 teaspoon cloves

Grease and line bottom and sides of one 8-inch and one 4-inch square fruit-cake pans with two layers of heavy paper and one of greased waxed paper. Mix prepared fruits, nuts, juices, and lemon rind. Cover and let stand several hours. Cream butter with almond extract and vanilla. Gradually beat in sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in molasses. Sift dry ingredients. Add 1/2 cup flour mixture to combined fruit and mix well. Stir remaining flour into creamed mixture. Add fruit and combine well. Pack into pans and bake at 275°F until a skewer inserted in center comes out clean (2 1/2 to 3 hours for small cake and 4 to 4 1/2 hours for large cake). Cool cakes in pans. When cold, remove paper, wrap in aluminum foil and store in a cool place.

*1/4 cup brandy or rum may be substituted.

TING-A-LING CANDIES

2 cups seedless raisins
1 cup glacé cherries

1/4 cup chopped walnuts
1 1/2 cups flaked coconut

Mince raisins and cherries in food chopper. Add walnuts and 1 cup of the coconut. Press into an 8-inch square pan and chill until firm. Cut in squares and roll in remaining 1/2 cup coconut. Makes about 2 dozen candies.

CROQUEMBOUCHE

Bouchées

1/4 cup butter
1/2 cup boiling water
1/4 teaspoon salt
1/2 cup sifted all-purpose flour

2 eggs
1/2 pint whipping cream, whipped and
sweetened with 2 tablespoons
sugar

Mix butter, water and salt. Bring to a boil. Quickly add flour to boiling liquid and beat until mixture forms a ball. Remove from heat and cool slightly. Add unbeaten eggs one at a time and beat until well blended. Drop by 1/4 teaspoons on greased cookie sheet. Bake at 425°F about 8 minutes; turn oven control to 350°F and bake 10 minutes more. Cool and fill with sweetened whipped cream. Makes about 100 tiny bouchées.

Spun sugar

1/2 cup water
1 cup sugar

Dash cream of tartar
1 teaspoon white corn syrup

Heat water and sugar, stirring until sugar is dissolved. Boil without stirring until a few drops in ice water separate into hard, but not brittle, threads (210°F candy thermometer). Add cream of tartar and corn syrup. Continue boiling until a few drops in ice water separate into brittle threads (310°F). Immediately remove from heat and set in cold water for a moment to stop cooking. Remove and set in warm water to prevent hardening.

Arrange bouchées in a pyramid, on serving dish, fastening them together with drops of syrup. Dip a warm metal spoon in syrup and shake backwards and forwards over pyramid to "spin" long threads of syrup. Repeat until pyramid is covered with spun sugar.





YULETIDE PUNCH

2 cups cranberries
2 cups water
1/2 cup sugar
1 lemon
1 can (48-ounce) apple juice
2 cups ginger ale

Simmer cranberries in water until skins pop (5 to 10 minutes). Strain through cheesecloth, squeezing gently (there should be about 2 cups juice). Add sugar, stir and bring to a boil, then chill. Peel thin yellow rind from lemon and set aside; remove white layer and discard. Cut lemon in thin slices. Add lemon rind and slices to apple juice. Cover and simmer 15 minutes. Strain and chill. Just before serving combine cranberry and apple juices with ginger ale. Pour into chilled bowl and decorate with thin slices of unpeeled red apple. Makes about 8 cups.

SNOWDRIFT BARS

1/2 cup butter
2 eggs, beaten
1 cup sugar
1/2 cup desiccated coconut
1 teaspoon vanilla
2 cups graham wafer crumbs (15 double wafers)
1/2 cup chopped walnuts
1 1/2 cups cut-up marshmallows

Melt butter. Add eggs, sugar and coconut. Cook over low heat until thickened. Cool. Add remaining ingredients. Spread in 9-inch square pan. Chill until firm. Ice with lemon butter icing. Cut in squares. Makes about 3 dozen squares.

Lemon butter icing

1/4 cup butter
Dash salt
2 cups sifted icing sugar
1 tablespoon cream
1 tablespoon lemon juice

Cream butter and salt. Add 2/3 cup icing sugar and beat until fluffy. Beat in remaining sugar alternately with cream. Add lemon juice.

STOLLEN

1/2 cup milk, scalded	4 1/2 to 5 cups sifted all-purpose flour
1/2 cup water	1 1/2 cups seedless raisins
1/4 cup sugar	1 cup diced candied peel
1/4 cup butter	1/2 cup chopped candied cherries
1 1/2 teaspoons salt	1/2 cup blanched chopped almonds
1 teaspoon sugar	1 tablespoon grated lemon rind
1/4 cup lukewarm water	Melted butter
1 package fast-rising yeast	Sugar
2 eggs, beaten	Cinnamon

Combine first five ingredients and cool to lukewarm. Dissolve the 1 teaspoon sugar in the lukewarm water, sprinkle yeast on top and let stand 10 minutes. Combine milk and yeast mixtures with beaten eggs. Gradually add liquids to 2 cups of the flour and beat until smooth. Add fruits, nuts and lemon rind. Stir in enough of the remaining flour to make a soft dough. Turn out on floured board and knead until "satiny" (about 10 minutes). Shape into a ball, place in greased bowl and brush surface lightly with melted butter. Cover and let rise in a warm place (85°F) until double in bulk (about 1 hour). Punch down dough, divide in half and roll each half into an oval shape (12x8 inches). Brush half of each oval, lengthwise, with melted butter. Sprinkle with sugar and cinnamon. Fold over and shape into a crescent. Press folded edge firmly to avoid opening. Place on greased cookie sheet, cover and let rise at 85°F until double in bulk (about 1 hour). Bake 35 to 40 minutes at 350°F. Makes two stollen.

Icing

2 cups sifted icing sugar	Candied cherries
1 tablespoon lemon juice	Almonds
2 tablespoons milk	

Combine icing sugar, lemon juice and milk. When stollen are almost cool ice them and decorate with pieces of candied cherries and almonds.

TURKEY SALAD

3 cups diced, cooked turkey	1 teaspoon salt
1 cup diced celery	1/2 cup slivered blanched almonds
1 cup diced apple or pineapple	1/4 cup desiccated coconut
1/2 cup mayonnaise	

Mix turkey, celery, fruit and mayonnaise. Toss lightly and chill. Just before serving, sprinkle with salt, add almonds and coconut. Toss to coat pieces. 6 servings.



SANTA'S SALAD

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| 1/2 cup red cinnamon candies | 1/2 cup broken walnuts |
| 2 cups boiling water | 8 ounces cream cheese |
| 2 packages lemon-flavored
jelly powder | 1/3 cup salad dressing |
| 1/4 teaspoon salt | 1/3 cup milk |
| 2 cups unsweetened applesauce | 1/2 cup whipping cream, whipped |
| 2 tablespoons lemon juice | 10 to 12 red cinnamon candies
(for garnish) |

Dissolve candies in boiling water. Remove from heat, add jelly powder and stir until dissolved. Stir in salt, applesauce and lemon juice. Chill until partly set. Add nuts, turn into an 8-inch square pan and chill until partly set. Blend cheese with salad dressing and milk. Spoon cheese onto partly set jelly and swirl it throughout to give a marbled effect. Chill until firm. Unmold and garnish with whipped cream and cinnamon candies. 10 to 12 servings.

CANDLELIGHT CASSEROLE

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| 1/4 cup chopped onion | 2 teaspoons Worcestershire sauce |
| 1/4 cup diced celery | 1/4 teaspoon salt |
| 2 tablespoons butter | 1/4 teaspoon pepper |
| 1 can (10-ounce) cream of chicken soup | 3 cups diced cooked turkey |
| 1/3 cup milk | 2 cups cooked Brussels sprouts |
| 2 tablespoons chopped parsley | 1/4 cup crushed potato chips |

Sauté onion and celery in melted butter until onion is transparent (2 to 3 minutes). Combine soup and milk, stirring until smooth. Add parsley, Worcestershire sauce, salt and pepper. Place turkey in a greased 6-cup casserole. Cut sprouts in halves and arrange on turkey. Pour in soup mixture and sprinkle with crushed potato chips. Bake at 350°F until bubbly (20 to 25 minutes). 6 servings.

CRANBERRY APPLE RELISH

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| 1 can (15-ounce) or 2 cups fresh
cranberry sauce | 1 cup finely chopped, unpeeled apples |
| 1/2 cup seedless raisins | 1/2 cup finely chopped celery |
| | 1/2 teaspoon ground ginger |

Mix all ingredients thoroughly. Cover and refrigerate overnight. Makes about 3 cups.

