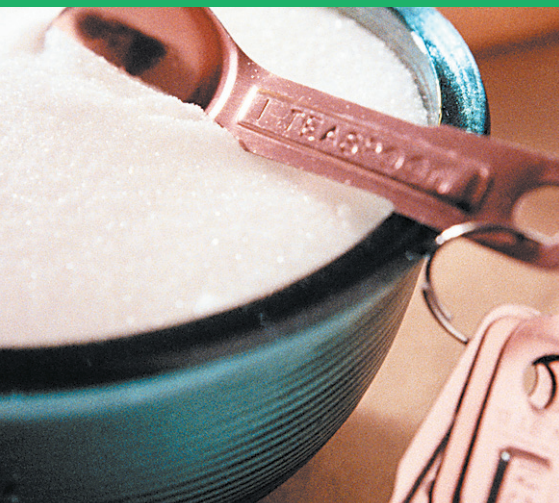


Holiday Recipes

We asked our readers to share their family holiday recipes. These are some of our favorites.



FRUIT COBBLER

Thelma Morningstar, Delaware

Melt 1 stick butter in 8x8 inch pan. Mix the following and pour over butter.

- 3/4 c flour
- 3/4 c sugar
- 3 tsp baking powder
- 3/4 c milk

Pour 2 c sweetened fruit over above mixture. Bake at 350° degrees for 35-45 minutes.

MOLTEN LAVA CAKES

Bonnie Bogue, Powell

- 1 stick (4 oz.) unsalted butter
 - 6 oz bittersweet chocolate (Valrhona)
 - 2 eggs
 - 2 egg yolks
 - 1/4 c sugar
 - pinch salt
 - 2 Tbsp all-purpose flour
- Preheat the oven to 450°, butter and lightly flour four 6 ounce ramekins. Tap out excess flour. Set the ramekins on a baking sheet. In a double broiler, over simmering water, melt the butter with the chocolate. In a medium bowl, beat the eggs with the egg yolks, sugar and salt at high speed until thickened and pale.

Whisk the chocolate until smooth. Quickly fold it into the egg mixture along with the flour, spoon the batter into the prepared ramekins and bake for 12 minutes, or until the sides of the cakes are firm, but the centers are soft. (for me, the 12 minutes were perfect.) Let the cakes cool in the ramekins for 1 minute, then cover each with an inverted dessert plate. Let stand 10 seconds – then unmold. Serve immediately. Makes four 6-oz. cakes

Make ahead: Batter can be refrigerated for several hours: bring to room temperature before baking.

Wine: Ruby Port is the perfect wine to serve with this dessert.

POPPY SEED BREAD cont.

Mix together three minutes with a mixer. Pour into greased and floured loaf pan. Bake 1 hour at 350° degrees. The top should brown and crack. If it looks doughy, cook longer.

PICKLED BEETS AND EGGS

Thelma Morningstar, Delaware

- 2 cans sliced beets
 - 1-1/2 c sugar
 - 3/4 c vinegar
 - 2 (3-inch) cinnamon sticks
 - 6 hard boiled eggs
- Drain beets. Reserve liquid in saucepan. Add sugar, vinegar and cinnamon sticks to reserved liquid. Heat to boiling, stirring constantly. Pour over beets and eggs. Cool. Refrigerate at least 8 hours.



MINCEMEAT CAKE

Thelma Morningstar, Delaware

- 1-1/2 c sugar
 - 1 c raisins
 - 1 tsp cinnamon
 - 3 c flour
 - 1 c mincemeat (1 pkg.)
 - 1/2 c shortening
 - 1-1/2 c hot water
 - 2 tsp soda
- Mix all but flour and soda and bring to a boil. Cool, add flour and soda. Bake in moderate oven 380° degrees, either in loaf or layer.

LIGHT FRUITCAKE

Leslie A. Van Schoik, Powell

- 1 lb pecan halves (4 cups)
- 1/2 lb California Walnut halves (2 c)
- 3/4 lb whole candied cherries (2 c)
- 1/2 lb. diced candied pineapple (2 c)
- 1-1/2 c light raisins
- 1 c sifted all-purpose flour
- 1-1/2 c butter or margarine, softened
- 1-1/2 c sugar
- 3 eggs
- 2 Tbsp plus 1 tsp (1-oz bottle) lemon extract
- 2 c sifted all-purpose flour
- 3/4 tsp baking powder
- Light corn syrup
- Red and green candied cherries

Preheat oven to 300°. In a large mixing bowl, combine the first column fruit and nut ingredients. Toss with the 1 c of flour and set aside.

Cream together with the butter or margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in lemon extract.

Sift together the 2 c of flour and baking powder. Add in thirds to the creamed mixture; mix well. Add batter to fruit/nut mixture, mixing well to coat all fruits and nuts. Transfer batter to a well-greased 10-inch tube pan. Cover tightly with foil. Place a pan of hot water on bottom of rack. Bake cake on shelf above water for 2-1/2 hours. Remove foil. Bake 3-5 minutes or until top is slightly dry.

Remove cake from pan when cooled thoroughly. Store in tightly covered container. Before serving, brush with light corn syrup. Garnish with poinsettias cut from candied cherries.

Slice with an electric knife or a knife with a very sharp blade.

BANANA DAIQUIRI DIP WITH STRAWBERRIES

Mark Williams, Grove City

- 8 oz softened cream cheese
 - 1 Tbsp milk
 - 3-4 Tbsp rum
 - 1 package daiquiri mix
 - 2-3 softened/smashed (ripe) bananas
 - a little sugar
- Served with 3 quarts strawberries. Serves 15-30 They disappear fast.



DELICIOUS FRUIT SALAD

Thelma Morningstar, Delaware

- 1 can (20 oz.) chunk pineapple
 - 1 can (11 oz.) Mandarin oranges
 - 1 pkg. (3-1/2 oz.) vanilla pudding mix non instant
 - 1 small jar maraschino cherries, halved
 - 1-2 bananas sliced
- Drain pineapple, reserving one cup of the juice (if not enough, add mandarin orange juice). Mix reserved juice and pudding mix in small pan. Cook on medium heat stirring constantly until thick and clear. Mix with drained oranges and pineapple chunks. Chill, add cherries and bananas.



OVEN RICE PUDDING

Thelma Morningstar, Delaware

- 2 c cooked rice
 - 1/2 c sugar
 - 1 c raisins
 - 3 c milk
 - 3 eggs, slightly beaten
- Mix everything together and place in well-greased 8x8 inch baking pan. Bake 1 hour at 350° degrees. Let it cool before you try to cut it into squares.

POPPY SEED BREAD

Sharon Cochran, Lewis Center

- 2 c flour
- 1 tsp salt
- 1 tsp baking powder
- 2 eggs
- 1-1/2 c sugar
- 3/4 c oil
- 1 c milk
- 1 Tbsp poppy seed
- 1 tsp vanilla
- 1 tsp butter flavor
- 1 tsp almond flavor

CHEESE DIP

Mark & Carol Williams, Grove City

- 8 oz cream cheese, softened
 - 1/3 c Miracle Whip
 - 1/3 c sliced almonds, toasted
 - 2 Tbsp green onions, sliced and chopped
 - 1/8 tsp pepper
 - 1/8 tsp nutmeg
 - 1-1/2 c Swiss cheese, shredded
- Preheat oven to 350°. Mix all ingredients together. Spread in 9" pie plate (glass works best), bake 15 minutes. Serve hot with crackers.