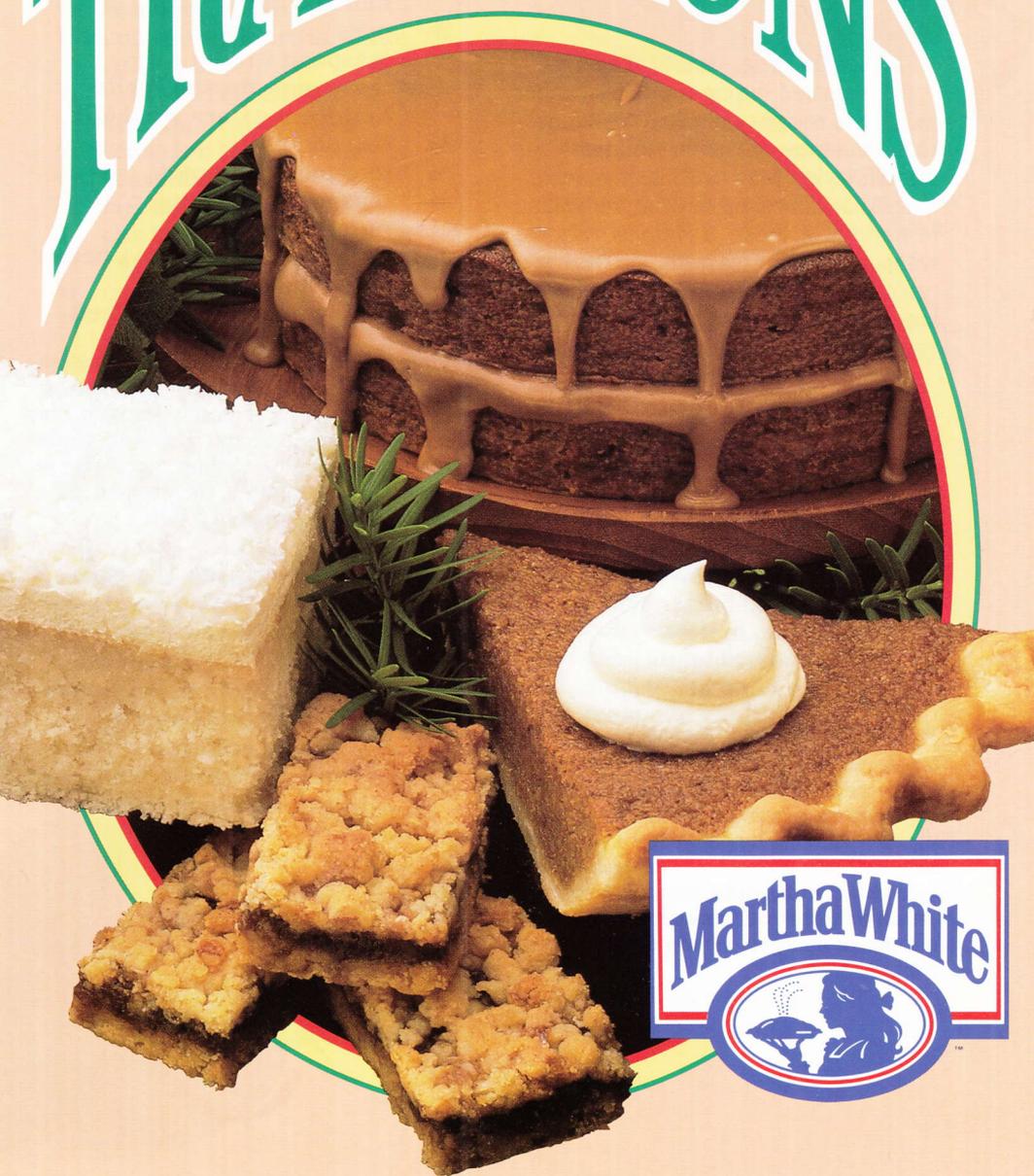


H • O • L • I • D • A • Y

# TRADITIONS





**T**raditional desserts are eagerly anticipated during the holidays, but the recipes are often too complicated and time consuming to fit into our busy lifestyles. Martha White home economists have now simplified the preparation of several of these traditional recipes, without sacrificing the taste. This year, you can create centerpiece desserts and still have time to enjoy the holidays...a gift to you from Martha White.

## Chewy Mincement Bars

If you like mincemeat, you'll love this easy bar cookie. Muffin mix makes the crust quick to fix.

- 2 packages (7 ounces each) Martha White Apple-Cinnamon Muffin Mix**
- ½ cup (1 stick) butter or margarine, melted**
- 2 tablespoons sugar**
- 1½ cups mincemeat**

Preheat oven to 400 °F. Combine muffin mix, butter and sugar; blend until crumbly. Reserve 1 cup mixture, loosely packed. Press remaining crust mixture into bottom of ungreased 9-inch square baking pan. Bake 10 minutes. Remove from oven; cool 5 minutes. Carefully spread with mincemeat; sprinkle remaining crumb mixture over mincemeat. Bake 25 minutes or until golden brown. Cool on wire rack.

*Makes 32 1 x 2-inch bars.*

## Pumpkin Chess Pie

No basic pastry for this pie! Try pressing a buttery cream cheese crust into a pie pan and filling with this rich pumpkin mixture.

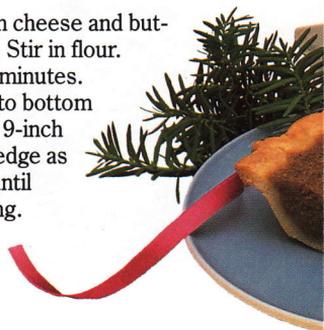
- 1½ cups sugar**
- 6 tablespoons (¾ stick) butter or margarine, softened**
- 1 cup canned pumpkin**
- ¼ cup plus 2 tablespoons half and half**
- 2 eggs**
- 1 teaspoon vanilla**
- 4 teaspoons Martha White Self-Rising Corn Meal Mix**
- ½ teaspoon salt**
- ½ teaspoon cinnamon**
- ¼ teaspoon each ginger, nutmeg and cloves**
- 1 Press 'n Bake Cream Cheese Crust, below**
- Whipped cream, if desired**

Preheat oven to 350 °F. Cream sugar and butter with mixer. Add remaining ingredients, except crust and whipped cream; blend well. Pour mixture into prepared crust. Bake 40 to 45 minutes or until knife inserted in center comes out clean. Cool on wire rack. Good served chilled and topped with whipped cream.

## Press 'N Bake Cream Cheese Crust

- 1 package (3 ounces) cream cheese, at room temperature**
- ½ cup (1 stick) butter or margarine, softened**
- 1 cup sifted Martha White All-Purpose Flour**

Combine cream cheese and butter; blend well. Stir in flour. Refrigerate 30 minutes. Press dough into bottom and up sides of 9-inch pie pan. Flute edge as desired. Chill until needed for filling.



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## Old-Fashioned Jam Cake

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Just as good as Grandma's, but made with a simpler mixing method and topped with an easy Caramel Glaze.

- ½ cup (1 stick) butter or margarine, softened**
- 1 cup sugar**
- 3 eggs**
- ½ teaspoon vanilla**
- 1½ cups sifted Martha White All-Purpose Flour**
- ½ teaspoon each allspice, cinnamon and cloves**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- ½ cup buttermilk**
- 1 cup blackberry jam**
- ½ cup strawberry preserves**
- ½ cup raisins**
- ½ cup chopped black walnuts**
- Caramel Glaze, right**

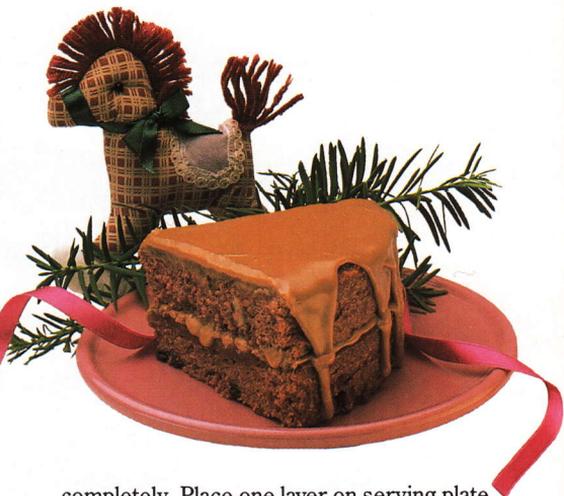
Preheat oven to 325 °F. Grease bottoms of two 8-inch square or two 8-inch round cake pans. Line bottoms of pans with waxed paper. Grease and flour waxed paper and sides of pans. Cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Blend in vanilla. Sift together flour, spices, soda and salt. Add flour mixture, buttermilk, jam and preserves to creamed mixture. Beat 2 minutes at medium speed, scraping bowl occasionally.

Stir in raisins and walnuts. Pour batter into prepared pans.

Bake 45 to 50 minutes or until toothpick inserted

in center comes out clean. Cool in pans 10

minutes. Turn out onto wire racks, remove waxed paper and cool



completely. Place one layer on serving plate. Cover with about ⅓ of warm glaze. Top with second layer and drizzle with remaining glaze. This cake is best made two days to one week in advance. Store tightly covered. Do not refrigerate. May be frozen.

**NOTE:** *Old-Fashioned Jam Cake may be prepared in a greased and floured 13 x 9 x 2-inch cake pan (do not use waxed paper). Cool in pan and pour glaze over surface.*

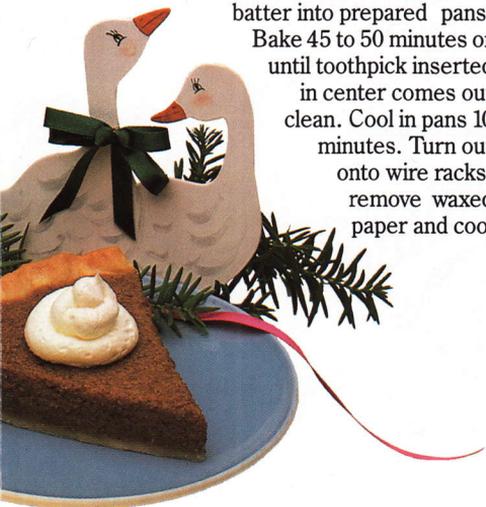
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## Caramel Glaze

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- ¼ cup (½ stick) butter or margarine**
- ½ cup firmly packed dark brown sugar**
- ¼ cup milk**
- 2 cups sifted confectioners' sugar**
- 1 teaspoon vanilla**

Melt butter in saucepan over medium-low heat. Stir in brown sugar; cook and stir 2 minutes. Add milk and continue cooking until mixture boils, stirring constantly. Remove from heat; gradually stir in confectioners' sugar. Add vanilla; blend well. Drizzle immediately over cooled cake. If glaze gets too thick, add a little more milk; blend well.





## Cream of Coconut Cake

An updated version of the traditional holiday favorite, this easy-to-mix cake is soaked with cream of coconut. And icing the cake is a breeze using whipped topping and fresh frozen coconut.

- 2½ cups sifted Martha White Self-Rising Flour**
- 1½ cups sugar**
- ¾ cup vegetable shortening**
- 1 cup milk**
- 1½ teaspoons vanilla**
- 5 egg whites**
- 2½ cups (9 ounces) fresh frozen coconut, divided**
- 1 can (8½ ounces) cream of coconut**
- 1 container (12 ounces) frozen whipped topping, thawed**

Preheat oven to 350°F. Grease and flour a 13 x 9 x 2-inch baking pan. In large mixing bowl, combine flour, sugar, shortening, milk, vanilla, egg whites and one cup coconut. Blend 2 minutes at low speed, scraping sides of bowl. Beat at medium high speed 2 minutes. Pour batter into prepared pan. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 10 minutes. Punch holes in cake with toothpick. Pour cream of coconut over surface of cake. Cool completely. Spread with whipped topping. Sprinkle with remaining coconut. Cover and chill 3 hours before serving.



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