

Fifty years ago you could buy Campbell's Tomato Soup for about 5¢ a 7-oz. serving.



BREADS AND PUDDINGS

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Here are some special instructions for steaming only: Use large, deep kettle. 8- to 10-quart. with trivet and tight-fitting lid. Pour water to depth of 2 inches into kettle; bring to boil. Grease pudding mold or bowl well; fill no more than $\frac{2}{3}$ full. Cover with waxed paper, then with tight-fitting lid, or three thicknesses of foil tied tightly with twine.

Place filled, covered mold on trivet in kettle; add boiling water to $\frac{1}{2}$ mold depth. Place lid on kettle. Do not allow water to fall below $\frac{1}{4}$ of mold depth or to stop boiling.

For gift-giving: When baked or steamed breads have cooled completely, wrap tightly in plastic wrap or waxed paper, then in heavy-duty foil. Freeze until day before needed. Let thaw. Decorate with confectioners' sugar or glaze. Wrap in plastic wrap; place in baskets or boxes and gift wrap.

Cream glaze for breads: Mix 2 cups sifted confectioners' sugar with 3 tablespoons heavy cream and 1 tablespoon rum until smooth. Drizzle over bread. Sprinkle with chopped nuts, crystallized ginger or candied cherries if you wish. Let glaze dry before wrapping.

Sauces for breads: When...

(13 $\frac{3}{4}$ -oz.) pkg. hot roll mix over $\frac{3}{4}$ cup warm (not hot) water. Stir until dissolved. In large bowl, combine flour mixture from hot roll mix and 2 teaspoons lemon rind. Stir in dissolved yeast and 1 beaten egg. Beat 2 or 3 minutes. Cover with damp towel; set in warm place (85°) free from drafts. Let dough rise 45 minutes or until doubled.

To bake: Turn out dough onto lightly floured surface. Knead 1 or 2 minutes, then place on cookie sheet. Shape into a 14x12-inch rectangle. Spread the drained mincemeat lengthwise down center of dough, making a 4-inch-wide band. Slit the dough, from filling to edge on each side, spacing slits 1 inch apart. Fold strips of dough at an angle across filling, alternating from side to side. Cover with waxed paper and towel; let rise in warm place about 40 minutes or until double in bulk. Preheat oven to 375°. Bake bread 30 minutes or until golden. Remove to wire rack to cool. Serves 6 to 8.

To steam: Start kettle for steaming. Punch down dough after it has doubled. With wooden spoon, work the drained mincemeat evenly through the dough. Place in a well-greased 5-cup mold. Cover top with buttered waxed paper, then foil. Tie tightly. (Dough does not need to rise a second time.) Steam 2 $\frac{1}{2}$

mixer, prepare 1 (14.5-oz.) pkg. gingerbread mix with 1 cup warm water according to pkg. directions. Add dates and beat 1 minute.

To bake: Pour batter into well-greased 1-quart saddle mold. Bake at 350° for 1 hour or until cake tester comes out clean. Cool in pan on rack 5 minutes. Turn out. Serves 8 to 10.

To steam: Pour batter into well-greased 1-quart saddle mold or pudding bowl. Cover with buttered waxed paper, then foil. Tie tightly. Steam 2 $\frac{1}{2}$ hours. Cool in pan on rack 5 minutes. Serves 6.

OUR FAVORITE FRUIT CAKE (pictured as a cake)

2 cups mixed chopped candied fruits	$\frac{1}{4}$ cup butter or margarine
2 cups coarsely chopped walnuts	$\frac{1}{2}$ cup granulated sugar
2 cups dark raisins	$\frac{1}{2}$ cup light brown sugar, firmly packed
1 $\frac{1}{2}$ cups sifted all-purpose flour	3 eggs
1 $\frac{1}{2}$ tsp. ground allspice	$\frac{1}{2}$ cup sweet sherry or apple juice
$\frac{1}{2}$ tsp. cinnamon	1 tsp. almond extract
$\frac{1}{4}$ tsp. baking soda	

Preheat oven to 275°. Lightly oil a 9-inch spring-form pan. Line bottom and side of pan with a single layer of brown paper. Lightly oil paper. Or start kettle for steaming.

Combine 2 cups each mixed chopped candied fruits, coarsely chopped walnuts and dark raisins in a bowl. Sprinkle $\frac{1}{2}$ cup sifted all-purpose flour over

light and fluffy. Add 3 eggs, one at a time, beating after each, until mixture is again light and fluffy.

With wooden spoon, stir in 1 cup sweet sherry, 1 teaspoon almond extract and flour mixture just until streaks of flour appear. Mix dates and nut mixture until evenly combined.

To bake: Pour batter into well-greased 1-quart saddle mold. Bake at 275° for 2 $\frac{1}{2}$ hours. Insert cake tester in center of cake. If tester comes out clean, cake is done. Cool in pan on rack 1 hour. Remove from pan and completely cool in paper. Store 1-4 weeks.

To store cake: Leave cake in pan. Wrap in plastic wrap, then in foil. Refrigerate or store in a tightly covered container in a cool place. Serves 6 to 8.

To steam: Pour batter into well-greased 1-quart saddle mold. Cover with buttered waxed paper. Then cover with lid or three thicknesses of foil. Tie tightly. Steam 3 hours. Remove from pan and cool in mold and store 1-4 weeks.

To decorate cake: Remove about 1 cup paste in a piece from 1 (8-oz.) can of frosting. Cut in half top to bottom. Lay out on half on flat side; slice into 16 thin moon pieces. Press pieces against sides of cake and around top edge. Quarter candied cherries; place between pieces. Wrap in plastic wrap.

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