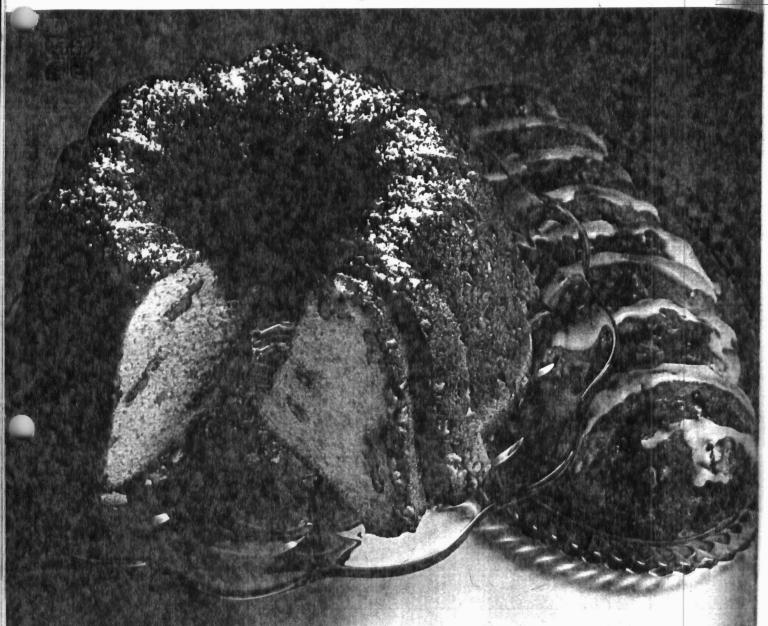
Our hot breads aren't exactly like Grandma made. They're easier.



Once thou arthus worren stayed home and based the days not anymore. There why we've learned to get our recipes off to a fest start with mixes.

With a little help from DIAMOND Wainuts you'll have more time to entertain friends. At least for

Brunch.

KUGELHOF

1 (13% oz.) package Pillsbury hot roll mix

1/4 cup warm water
1/3 cup each butter and sugar
1/4 tsp. mace
2 tsps. grated orange peel
1 tsp. grated lemon peel

2 eggs, beaten 1/2 cup milk, scalded and cooled 1 cup DIAMOND Walnuts

Powdered sugar

Soften yeast from hot roll mix in warm water. Cream butter, sugar, mace and peels together. Beat in eggs. Then

add yeast, milk and flour from mix; beat smooth. Cover, let rise in warm place until doubled, 1 to 1½ hrs. Stir down. Chop ¼ cup walnuts fine; sprinkle into a well buttered 9-in. bundt pan. Chop remaining walnuts coarsely and stir into dough. Spoon into pan. Let rise until doubled, about 30 min. Bake

at 375° F. about 35 min. Let stand 5 min. Turn out; sprinkle with powdered sugar.

WALNUT COFFEE STRIP 2½ cups Bisquick 1/2 cup milk

1 egg, beaten
3 Tbsps. soft butter
1/4 cup granulated sugar

1/2 tsp. cinnamon
1/2 cup chopped DIAMOND Walnuts
3/4 cup diced mixed candied fruits
Powdered sugar frosting

Stir Bisquick, milk and egg to a soft dough. Knead lightly on floured board.

Roll to 9 x 12-in. rectangle. Mix butter, sugar and cinnamon; spread over dough. Sprinkle with walnuts and candied fruits. Roll up as for jelly roll. Cut in 8 slices, and overlap on greased baking sheet. Bake at 400° F. about 20 to 25 min. Drizzle with powdered sugar frosting,

Powdered sugar frosting: mix 3/4 cup sifted powdered sugar with 2 tsps. hot water, 1/4 tsp. vanilla.



DIAMOND Walnuts. We've been in the family for three generations.