

DESSERT YOUR FAMILY THIS HOLIDAY.

(AND DO IT SWEETLY AND TENDERLY.)

A dessert is a great way to show your family just how much you care. Especially if it's a homebaked cake made with Fleischmann's® Yeast and Dromedary® Dates. They're two traditional favorites that can make this holiday light, sweet and delicious.

For mouthwatering results try a festive cake like this one. Then stick around and reap the rewards.

Holiday Cake

Scald $\frac{1}{4}$ c. milk; stir in 3 tbsp. sugar, $\frac{3}{4}$ tsp. salt and 3 tbsp. margarine. Cool to lukewarm.

Sprinkle 1 package Fleischmann's Active Dry Yeast into $\frac{1}{3}$ c.

warm water (105° F.-115° F.) in warm bowl. Stir until dissolved. Add milk mixture, 2 eggs and $1\frac{1}{2}$ c. unsifted flour; beat smooth. Add enough additional flour (about $\frac{3}{4}$ to $1\frac{1}{4}$ c.) to make a very stiff batter.

Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hr.

Melt $\frac{1}{4}$ c. margarine. Add 1 package (8 oz.) Dromedary Pitted Dates, snipped, and 1 c. slivered almonds, $\frac{1}{4}$ c. milk, 3 tbsp. honey and 2 tsp. cinnamon.

Stir batter down. Turn out onto floured board. Roll out to a 12 x 15-inch rectangle. Spread with date mixture to within 1-inch of edges.

Roll up from long side as for jelly roll; seal edges.

Place, seam side down, in a greased 9-inch springform pan. Shape in a ring. Seal ends. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Beat 1 egg; brush on dough. Sprinkle with 2 tbsp. sugar and $\frac{1}{4}$ c. slivered almonds. Bake at 350° 35 to 40 mins., or until done. Remove from pan and cool on wire rack. Makes 1 cake.

This season bake someone happy with Fleischmann's Yeast and Dromedary Dates for home style goodness.



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