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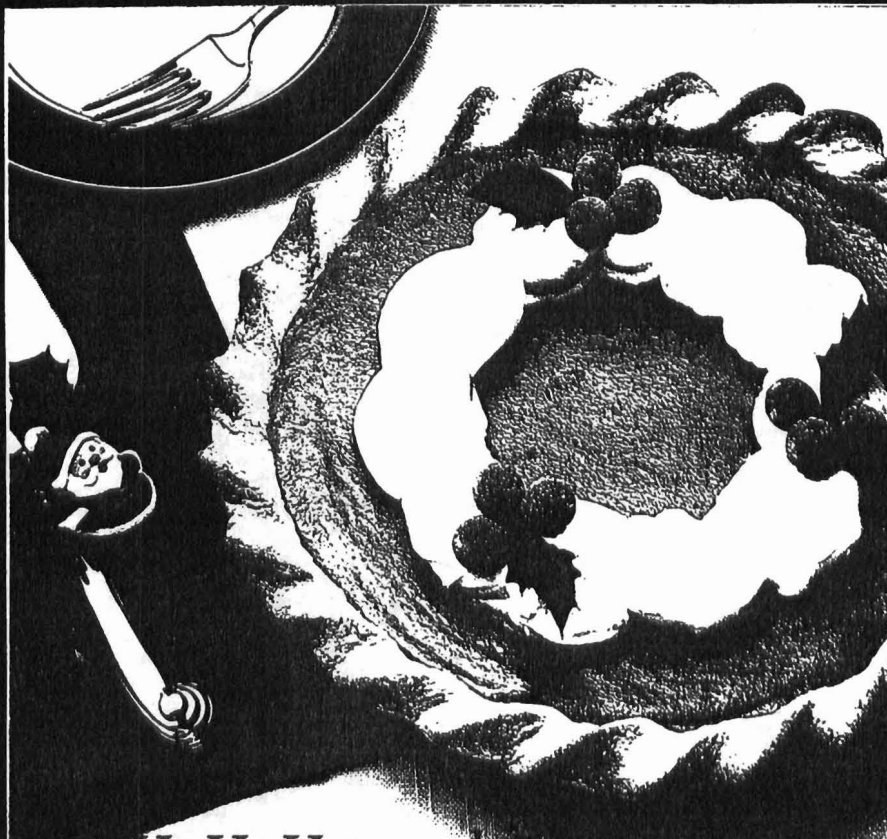
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Ho Ho Homemade Pumpkin Pie
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GINGERBREAD CLASSICS

continued

- 5 red cinnamon hearts
- 1 tablespoon red sugar

Trees

- Three 6x2 1/4-inch Styrofoam cones
- 3 bags (10 1/4 oz. each) spearmint leaf gumdrops, split in half
- 30 miniature white gumdrops

Bears

- 5 large white gumdrops
- 9 regular white gumdrops
- 10 miniature white gumdrops
- 3 miniature red gumdrops
- 1 cup shredded coconut, toasted
- 2 red cinnamon hearts

- 4 whole black peppercorns
- 2 cracked black pepper bits
- Three 3/4-inch-wide bows cut from 1 piece strawberry or apricot dried-fruit rolls

DAY 1

Enlarge pattern pieces on graph paper (see page 138) and cut out. Trace on two 17x14-inch sheets lightweight cardboard; cut out. Draw wood trim, using gray areas as a guide. Line 8 cookie sheets with foil.

Make 1 recipe dough. Divide in quarters. Place 1 piece dough on each of 4 cookie sheets; roll 1/8 inch thick. Sprinkle all pattern pieces with flour. With sharp knife cut out front and back from each of 2 cookie sheets. Cut but do not remove windows for

front; leave back piece solid. Cut out side pieces from remaining 2 cookie sheets, cutting but not removing windows. Refrigerate all pieces 30 minutes.

Make dough again. Divide dough in quarters. Place 1 piece dough on each of 4 cookie sheets; roll 2 pieces 1/8 inch thick. Roll 1 piece 1/4 inch thick and 1 piece 1/8 inch thick. Cut out roof pieces from 1/8 inch dough. From 1/4 inch dough cut out 22 small hearts: 1 large heart, alpine bench pieces, 1 wreath and 2 gables. From 1/8-inch dough cut 1/4-inch wide strips for wood trim. Refrigerate all pieces 30 minutes.

Using pattern pieces as a guide, cut the strips to size for wood trim on front of house. Brush strips with water and press gently into place. Add strips to make lower wood part of front door, pressing with knife edge to make "board" marks. Apply wood trim to back and side pieces. Refrigerate front, back and sides 20 minutes more.

Preheat oven to 400°F. Bake front and side pieces 10 minutes. While dough is hot quickly remove windows (you will have to recut them) and smooth and straighten frame edges. Return to oven 5 minutes more. Carefully sprinkle crushed Lifesaver into windows. Return to oven about 1 minute, until candies are melted. Cool on cookie sheets. Bake back and roof pieces 15 minutes. Bake hearts, bench pieces and wreath 10 to 12 minutes. Cool all pieces on cookie sheets.

DAY 2

In double boiler melt chocolate chips; beat in 1 tablespoon shortening until smooth. Fill pastry bag fitted with #7 tip with chocolate. Immediately pipe along house bases as shown; spread evenly with small spatula. Press in pine nuts.

In double boiler melt butterscotch chips; beat in 1 tablespoon shortening until smooth. Fill pastry bag fitted with #7 tip with butterscotch. Immediately pipe in flat areas inside wood trim, one section at a time. Spread butterscotch to edges of wood trim with toothpicks. Press in pine nuts or peanuts as shown. (If necessary, reheat butterscotch in microwave or double boiler.) Let harden at least 4 hours. With small brush paint wood trim with dark corn syrup. Let pieces dry.

DAY 3

Make White Decorative Icing 5 times. Make colored icings: In each of 2 small containers combine ingredients for each icing. Cover and set aside at room temperature.

Lay roof and gable pieces on a flat surface. Spread with a thick layer of white icing. Set aside 12 licorice bits for rooftop. Starting along base of each roof piece, firmly press row red licorice bits into icing. Continue pressing in rows, slightly overlapping bits to make shingles. Repeat with remaining pieces. Let dry.

Fill pastry bag fitted with #3 tip with green icing. Pipe around window and door frames. With small brush paint wreath with thinned green icing. Let dry. Fill pastry bag fitted with #2 tip with white icing; pipe dots around windows and on wreath. Glue 5 red cinnamon hearts on wreath. With white icing sandwich 4 small hearts to make heart pillows. Ice tops and sides; (continue