

Betty Crocker's Festive Fixin's with a Foreign Flair



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Merry, marvelous recipes in the traditions of many lands . . . Festive Fixin's with a Foreign Flair is our holiday gift to you.

GOLD MEDAL REGULAR FLOUR

Try any recipe. Gold Medal gives "can do" confidence right down to your fingertips . . . your White Thumb.

GOLD MEDAL WONDRA FLOUR

Gold Medal Wondra Instantized Flour bakes as beautifully as it behaves. Perfect for everything you bake—no sifting, no lumping, no mess.

ALL-NEW SARAN WRAP™

Now much easier to handle. It's stronger. Plus New Double-Length—at no extra cost. Shrewd buy! Still the best food protection there is.

FLEISCHMANN'S YEAST

You can be sure that your yeast breads will turn out high, light and delicious every time with Fleischmann's high-rising yeast. It's *extra* active.



Dear Friend,

Season your holiday parties with a bit of foreign flavor! Serve Festive Fixin's inspired by Christmas customs around the world—in France, Germany, Italy, Scandinavia and the British Isles. You'll enjoy these "Kitchen-tested" recipes, adapted from traditional foreign bakings for practical American home use.

Merry Christmas,
Betty Crocker

P.S. To measure flour, dip nested dry measuring cups into flour, level off with straight-edged spatula.

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YOU AND YOUR YEAST

Some handy tips

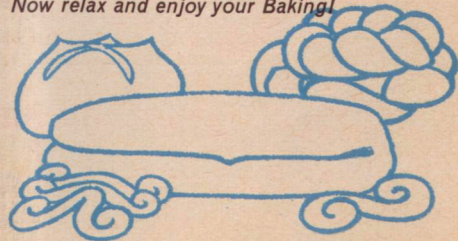
Yeast works best when dissolved in warm water 105° to 115°F. Water at this temperature feels warm but not hot when tested on the inside of your wrist.

To dissolve yeast easily let it settle for a few seconds in the warm water before you stir.

Yeast dough needs a warm place in which to rise. Set the covered dough near but not on a range or radiator . . . or in an unlighted oven with a large pan of hot water on the shelf beneath the bowl of dough.


The "two finger test" tells you when the dough has risen enough. When the dough looks double in size, just press two fingers deeply into it for a second. If a deep dent remains, the dough is ready for the next step. If the dent fills up, let the dough rise a little longer.

Now relax and enjoy your Baking!





festive fixin's with an Italian flair

 Flower and holly filled homes are the center of Christmas activity in Italy. Della Robbia Pie is inspired by Italy's gift to the world . . . the dazzling fifteenth century Della Robbia wreaths. An appetizing combination of apples, maraschino cherries (maraschino cherries also originated in Italy!), nuts and dates makes Della Robbia Pie a festive conversation piece.

Panettone, originally a holiday bread, is now a year-round treat since its "discovery" by GI's during World War II. Italian panettones vary among regions but this golden-like bread is flavored with anise and fruited with citron and raisins.

DELLA ROBBIA PIE

Festive fruit-jeweled apple pie

Pastry for Two-crust 9" Pie (below)	½ cup coarsely chopped walnuts
4 cups pared and diced tart apples	¾ cup sugar
¼ cup lemon juice	¼ cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
½ cup dates, cut in pieces	¼ tsp. salt
½ cup maraschino cherries, quartered	¼ cup cream (20% butterfat)

Della Robbia Wreath (below)

Heat oven to 425° (hot). Mix apples and lemon juice. Add remaining ingredients, except wreath, and mix well. Pour into pastry-lined pan. Cover with top crust which has slits cut in it. Seal and flute. Cover edge with 1½" strip

of aluminum foil during part of baking time to prevent excessive browning. Bake 50 to 60 min. Serve garnished with Della Robbia Wreath.

PASTRY FOR TWO-CRUST 9" PIE

Measure 2 cups flour*, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA and 1 tsp. salt into bowl and mix. Cut in ⅔ cup plus 2 tbsp. hydrogenated shortening thoroughly. Sprinkle with ¼ cup water, a tbsp. at a time; mix. (Few drops of water may be added.***) Gather into ball and divide in half. Roll out on lightly floured cloth-covered board 1" larger than inverted 9" pie pan. Ease into pan.

Della Robbia Wreath—apples and pears molded from processed cheese and "blushed" with red sugar, green and red maraschino cherries and dates form a wreath on top of pie. Arrange wreath on plate; cover with SARAN WRAP and refrigerate until just before serving.



*Do not use Self-Rising Flour in this recipe.

***Doughs made with GOLD MEDAL WONDRA may look and feel different. Work until it holds together.



PANETTONE

Our version of Italy's famous bread

2 pkg. FLEISCHMANN'S ACTIVE DRY YEAST	4½ to 5 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
½ cup warm water (105 to 115°)	½ cup raisins
½ cup milk, scalded then cooled	½ cup cut-up citron
½ cup sugar	1 tbsp. anise seeds
1 tsp. salt	2 tbsp. pine nuts, if desired
2 eggs	1 egg
½ cup soft butter or margarine	1 tbsp. water

Dissolve yeast in water; stir in milk, sugar and salt. Mix in 2 eggs, butter and half of flour until smooth. Add remaining flour, fruit, anise seeds and nuts; mix. Turn onto lightly floured board; knead until smooth and blistered, about 5 min. Place in greased bowl, turning once to bring greased side up. Cover with SARAN WRAP. Let rise in warm place (85°) until double in bulk, 1½ to 2 hr.

Punch down, round up and let rise until almost double, 30 to 45 min. Divide into 2 parts; form each part into a round ball. Place on opposite corners of a greased baking sheet. With sharp knife cut a cross ½" deep on top of each round. Let rise until double in bulk, about 1 hr. Beat one egg with 1 tbsp. water; brush tops of rounds. Heat oven to 350° (mod.). Bake 35 to 45 min. *Do not use Self-Rising Flour in this recipe.



SCANDINAVIAN CHRISTMAS

festive fixin's with a Scandinavian flair

 "Little people" visit all the Scandinavian countries to give gifts during the holiday season. St. Lucia Crown, a proud high saffron bread, would be an excellent gift in the holiday mood. Golden-sweet and fruited, it's topped with twinkling candles. Our Lucia Crown is inspired by the enchanting crown of lingonberry leaves and lighted candles worn each year by the eldest daughter of a Swedish family, in celebration of St. Lucia's Day. She serves the Lucia Saffron Buns to her family early in the morning with coffee. The scrolled Lucia Saffron Buns and the wig-shaped Vicar's Hair are traditional shapes for saffron buns.  

SAINT LUCIA CROWN

Inspired by an old Swedish custom

2 pkg. FLEISCHMANN'S ACTIVE DRY YEAST

½ cup warm water
(105 to 115°)

½ cup lukewarm milk,
scalded, then cooled
pinch saffron, crushed
(1/16 to ⅙ tsp.)*

½ cup sugar
1 tsp. salt

2 eggs, beaten

¼ cup soft butter or
margarine

4½ to 5 cups flour,
GOLD MEDAL
(Regular) or GOLD
MEDAL WONDRA**

½ cup chopped citron
¼ cup chopped
blanched almonds
1 tbsp. grated lemon
rind

Confectioners' Sugar
Icing (below)

green and red candied
cherries

In large mixing bowl, dissolve yeast in water. Stir saffron into milk; add milk, sugar, salt, eggs, butter and half of flour to yeast; mix until smooth. Mix in citron, almonds, lemon rind and enough remaining flour to handle easily. Turn onto lightly floured cloth-covered board; knead until smooth, about 10 min.

Round up in greased bowl, bringing greased side up. Cover with SARAN WRAP and let rise in warm place (85°) until double, about 1½ hrs. Punch down; cut off; reserve ⅓ of dough for top braid. Divide remaining dough into thirds; shape each into a roll, 25" long. Place rolled lengths on greased baking sheet; braid. Shape braid into a circle, pinching ends to seal. Divide and shape remaining dough into 3 rolls, 16" long. Place on greased baking sheet; braid. Shape braid into a circle, pinching ends to seal. Cover with SARAN WRAP and let rise until double, about 45 min.

Heat oven to 375° (quick mod.). Bake 20 to 25 min. When cool, make holes in small braid for candles. Drizzle with Confectioners' Sugar Icing and garnish with candied cherry halves. Insert candles in prepared holes. Place small braid on top of large braid.

Confectioners' Sugar Icing: Blend 1 cup sifted confectioners' sugar with about 1 tbsp. water. If frosting seems too stiff, add a few additional drops of water.

*Two or three drops of McCORMICK-SCHILLING yellow food coloring may be added to milk instead of saffron.
**Do not use Self-Rising Flour in this recipe.



LUCIA SAFFRON BUNS

Served in Sweden on December 13th

Follow directions for St. Lucia Crown except—when ready to shape, cut off a piece of dough about the size of an egg. Shape into a roll, 15" long. Form as shown. Place on greased baking sheet; cover and let rise until double, about 45 min. Heat oven to 375° (quick mod.), and bake 15 min. Makes 1 to 1½ doz. buns.



VICAR'S HAIR

Old-fashioned "wig-shaped" buns

Follow directions for St. Lucia Crown except—when ready to shape, cut off 3 pieces of dough, each about the size of a walnut. Shape each into a roll, 12" long. Form as shown and proceed as for Lucia Buns.





festive fixin's with a Scandinavian flair



MAZARINE TORTE

Continental dessert deluxe

- | | |
|---|---------------------|
| 1½ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA* | ½ cup butter |
| 1 tsp. baking powder | 1 egg |
| ⅓ cup sugar | ½ cup raspberry jam |
| | Filling (below) |
| | Frosting (below) |

Heat oven to 350° (mod.). Grease a round layer pan, 9x1½". (For ease in removing torte from pan, a pan with a removable bottom may be used.) Blend dry ingredients; mix in butter and egg until all flour is moistened. Press dough evenly on bottom and sides of pan. Spread ¼ cup of the jam over dough. Chill covered with SARAN WRAP while preparing Filling.

FILLING

- | | |
|--|-----------------------|
| ½ cup butter | ½ tsp. almond extract |
| ⅔ cup sugar | 2 eggs |
| 1 cup blanched almonds, ground or finely chopped | |

Cream butter and sugar; stir in almonds and extract. Add eggs, one at a time, beating well after each addition. Spoon filling over jam. Bake *about 50 min.* Cool torte in pan; carefully remove from pan. Spread remaining ¼ cup jam over top. Drizzle with Frosting. *Makes 10 servings.*

Frosting: Mix ½ cup sifted confectioners' sugar, and 2 tsp. lemon juice until smooth.

**If you use Self-Rising Flour, omit baking powder.*



JAM STICKS

Like a Swedish child's cookie treat

- | | |
|------------------------------------|---|
| 1½ cups confectioners' sugar | 2½ cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA* |
| 1 cup butter | |
| 1 egg | 1 tsp. soda |
| 1 tsp. McCORMICK-SCHILLING vanilla | 1 tsp. cream of tartar |
| ½ tsp. almond extract | 3 tbsps. jam |
| | Confectioners' Sugar Frosting (below) |

Cream sugar and butter. Mix in egg and flavorings. Stir together dry ingredients and mix into sugar-egg mixture. If dough is too soft to handle, it may be refrigerated wrapped in SARAN WRAP for about an hr. *Heat oven to 375°* (quick mod.). Divide dough into 18 equal pieces; form each piece into a rectangle, 6x1", on lightly greased baking sheet. Press a clean pencil in the center of each to form a depression. Spread ½ tsp. jam in each depression. Bake *about 8 min.* Cool on baking sheet for 2 min.; carefully move sticks to wire racks. When cool, drizzle with frosting. *Makes 18 jam sticks.*

Confectioners' Sugar Frosting: Mix 2 cups sifted confectioners' sugar and about 2 tbsp. milk.

Note: Jam Sticks may be cut diagonally into 1" slices while warm.

*With Self-Rising Flour, omit soda and cream of tartar.



BERLINERKRANSER

Little holiday wreaths from Norway

- | | |
|---------------------------------------|--|
| 1½ cups soft shortening (half butter) | 4 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA* |
| 1 cup sugar | 1 egg white |
| 2 tsp. grated orange rind | 2 tbsp. sugar |
| 2 eggs | red candied cherries, cut up |
| | green citron, cut up |

Mix shortening, 1 cup sugar, rind and eggs thoroughly. Stir in flour. Chill dough wrapped in SARAN WRAP. *Heat oven to 400°* (mod. hot).

Break off small pieces of dough and roll to pencil size, about 6" long and ¼" thick. (If rich dough splits apart or seems crumbly, let it warm or work in a few drops of liquid until the dough sticks together.)

Form each piece into a circle, bringing one end over and through in a single knot. Leave ½" on each side. Place on ungreased baking sheet.

Beat egg white until frothy; gradually beat in 2 tbsp. sugar; brush tops with this meringue. Press bits of red candied cherries and green citron on cookie to decorate. Bake *10 to 12 min.*, or until set but not brown. *Makes about 6 doz. 2" cookies.*

*You may use Self-Rising Flour in this recipe.

Other cookies pages 7, 17, 18-22.



France



festive fixin's with a French flair

B **O** "*Bûche de Noël*" is a luscious cake decorated as a yule log and traditionally served as dessert at "Le Réveillon" or midnight feast after Christmas Eve mass. For days, the women of the family lavish care on preparations for this feast. Great roasts! Delicate pâtés! Bounteous salads! And then the pièce de résistance . . . "*Bûche de Noël*," its rich layers filled and frosted with French Silk Frosting and the ends covered with subtle mocha to form the yule log. C'est magnifique . . . yours to enjoy now and all through the year. The cherry tarts have a French look. Flaky pastry rounds are ringed with decorative miniature cream puffs to form the tart for the baked-in cherry filling.



BÛCHE de NOËL

French Yule Log cake for Christmas Eve

2 cups flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*	¾ cup shortening (half butter)
1½ cups sugar	1 cup milk
2½ tsp. baking powder	6 egg yolks
¾ tsp. salt	French Silk Frosting (below)
1½ tsp. imitation rum extract	Mocha Icing (below)

Heat oven to 350° (mod.). Grease and flour a loaf pan, 9x5x3". Mix dry ingredients in large mixer bowl; blend in rum flavoring, shorten-

ing, milk and egg yolks. Beat 3 min., medium speed on mixer or 450 vigorous strokes by hand. Pour batter into prepared pan. Bake 65 to 70 min., or until toothpick inserted in center comes out clean. Cool 10 min. in pan; turn onto rack to cool completely.

Trim off edges and top of cake to make a rounded log shape; save trimmings. Cut cake into 4 lengthwise layers. Reassemble log with French Silk Frosting between the layers. With some of the trimmings, make a "branch", 3" long and 1" in diameter; place on top of log with some of the frosting. Frost ends of the log and the "branch" with the Mocha Icing; with a fork make markings on the ends of the log. Spread the remaining French Silk Frosting on the top and sides of the log, rounding it as spread. With a fork make markings lengthwise through frosting to resemble bark. Garnish with pistachio nuts, green icing or gumdrop leaves to resemble a vine on the log, if desired.

French Silk Frosting: In mixer bowl beat 4 cups sifted confectioners' sugar, 1 cup soft butter, 1 egg, 3 sq. unsweetened chocolate (3 oz.), melted and cooled, and 1 tsp. vanilla until smooth and fluffy.

Mocha Icing: Stir together 1 cup sifted confectioners' sugar and 1 tsp. powdered instant coffee which has been dissolved in 1 tbsp. hot water. Add a few drops more water, if necessary, to make spreading consistency.

*Do not use Self-Rising Flour in this recipe.



CHERRY PUFF TARTS

Petite, elegant, holiday-gay

1 cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*	2 tsp. almond extract
½ cup butter	1 cup flour, GOLD MEDAL (Regular) or GOLD MEDAL WONDRA*
2 tbsp. water	3 eggs
½ cup butter	1 can (1 lb. 5 oz.) cherry pie filling
1 cup water	

Heat oven to 400° (mod. hot). Measure 1 cup flour into bowl; cut in ½ cup butter. Sprinkle with 2 tbsp. water and mix with fork. Divide dough into 6 equal pieces. Pat each piece into a 4½" round on an ungreased baking sheet.

In saucepan bring ½ cup butter and 1 cup water to rolling boil. Remove from heat; stir in almond extract and 1 cup flour. When smooth and thick add one egg at a time, beating well after each addition until smooth. Drop small amounts of batter from teaspoon to form an edge around each round. (A large star-pointed pastry tube may be used to form this edge.) Bake 30 min.; quickly spoon cherry pie filling into each tart. Bake an additional 10 min., or until puff edge is done. Cool. Tarts may be served with whipped cream or ice cream. Makes 6 servings.

*Do not use Self-Rising Flour in this recipe.

festive fixin's with a French flair



CREAM PUFF CHRISTMAS TREE

Glamorous as Croquembouche—

PUFFS

1¼ cups water

¾ cup butter

1¼ cups flour, **GOLD MEDAL (Regular)** or **GOLD MEDAL WONDRA***

5 eggs

FILLING

2½ cups whipping cream

½ cup confectioners' sugar

1 to 2 tsp. rum flavoring

FROSTING

3 cups sifted

confectioners' sugar

¾ cup roasted diced almonds

¼ to ½ cup cream (20% butterfat)

McCORMICK-SCHILLING green food coloring

confectioners' sugar

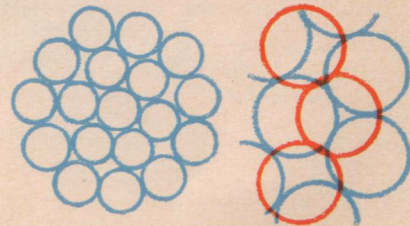
small birthday candles

Heat oven to 400° (mod. hot). Heat water and butter to rolling boil in saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball. Remove from heat. Beat in eggs thoroughly, 1 at a time. Beat until smooth. Drop teaspoonfuls of batter about 2" apart onto ungreased baking sheet. Bake 35 to 40 min., or until puffed, golden brown and dry. Allow to cool thoroughly. *Makes about 55 puffs.*

Beat whipping cream until it begins to thicken; add sugar gradually. When stiff, fold in the rum. Make small slit in each of the puffs with a knife; then puncture with a pastry tube tip. With a pastry tube fill the puffs with the whipped cream. Refrigerate filled puffs until ready to use. Cut a 9" circle of aluminum foil;

place on a plate.

Mix confectioners' sugar and almonds; add cream gradually until frosting is medium consistency. Tint light green with food coloring. Dip bottom of each puff in frosting; place about 11 puffs around outside edge of the foil circle, 6 in the next row inside and 1 in the center. Dip bottom of puffs in frosting and place a second row of puffs on top of the first, between the two outside rows (this row illustrated in red). Fill the center for support and build up the cone with each layer of puffs started closer to the center. Place one puff on the very top. Drizzle some of the frosting on the outside of the cone tree. Sprinkle with sugar. The tree may be covered with **SARAN WRAP** and refrigerated for several hours before serving, or it may be served immediately. Small candles may be put right into the puffs and lit for special effect. To serve, use several forks to separate puffs and place 3 or 4 on a plate.



*Self-Rising Flour may be used in this recipe.