


## FOREWORD

NORDIC-WARE is proud to present the newest edition of the Nordic Recipe Booklet. It contains an outstanding collection of recipes that will bring savory success to your table.

This new booklet endeavors to offer you a wide variety of cooking and baking adventures, including recipes collected from authentic old world sources plus old favorites adapted from our own American culinary heritage. You will also find exciting new time-saving ideas using the very latest convenience foods.

Illustrated in this booklet is the beautiful line of NORDIC-WARE which includes the finest cast, heavy formed and spun aluminum bake, cook and serve ware. You will note that many of our molds now feature Teflon ${ }^{* k}$ interiors. Also, our latest cookware has the improved interior of hard-base Teflon II*** with Permo-Porcelain exteriors in striking colors.

NORDIC-WARE offers unlimited possibilities for your ingenuity and creativity in cooking and baking. We believe you will enjoy perfect results time after time with these recipes especially developed and tested for use with your new NORDIC-WARE products.
"Reg. U.S. Pat. Off
"Theflon is DuPont's registered trademark for its non-stick finish.
*Teflon II is DuPont's certification mark for scratch resistant Teflon-coated cookware which meets DuPont standards.

## TABLE OF CONTENTS



Custom Line Cookware . . . ........ . 45

MINNEAPOLIS, MINNESOTA 55416

TIPS FOR USE AND CARE OF COOK AND BAKE WARE COATED WITH TEFLON


Cooking Instructions

1. Teflon coated utensils have often been advertised as greaseless cookware. While these uten sils can be used without shortening of any type, some cooks prefer to use fats to add flavor and aid in even browning.
2. Non-metallic utensils are recommended for use with Teflon II cookware. Since the finish is soft enough to be damaged by the edge on a metal utensil, the homemaker must exercise reasonable care in using such utensils. Some minor scratching may eventually occur. Though it will affect the appearance of the pan, it will not seriously impair the non-sticking qualities
3. Food should never be cut in a Teflon coated pan with a sharp-edged knife
4. Frying pans and griddles, which are to be used to sear meat, should be preheated carefully over medium to medium-high heat for $11 / 2 \mathrm{~min}$. Do not heat an empty pan over high heat
Cleaning Instructions:
5. Wash non-stick cookware thoroughly in hot suds after each use
6. Metal scouring pads or abrasive cleaners should not be used. Stubborn spots can be removed with a plastic mesh pad or sponge
7. Over a period of time, the Teflon finish may discolor in use. However, this will not materially affect the performance of the pan. Such staining may be lightened by placing a heaping Tbsp, of baking soda and $1 / 3$ cup of liquid household bleach in 1 cup of water and heating to boiling point in utensil. The mixture should be heated for 5 minutes. After this treatmen the utensil should be thoroughly washed and rinsed. The pan must be re-seasoned before use.

## Storage Instructions

It is suggested that cookware finished with Teflon II should be stored upside down or sideways to avoid damage from objects which might accidentally fall on it.

## BUNDT* PAN

## 12 CUP SIZE

NORDIC-WARE'S World Famous BUNDT* Pan is now America's largest selling baking mold This unique pan has been a prize winner each of the past several years at the famed "BAKE $O F F^{\prime \prime}$. It is exclusively designed for pound cakes, specialty cakes, gelatin salads, frozen desserts and meat loaves. Made of heavy cast aluminum or sturdy formed aluminum, it offers the ultimate in beauty and baking performance. Now available in fashion colors, America's favorite baking pan is a bright fresh accent to any kitchen decor.

The beautiful BUNDT* Cake Stand, the perfect complement to the World Famous BUNDT* Pan is fashioned of heaviest aluminum with a base finished in colorful enamel or natural cast aluminum.
No. 50330 Jumbo Fluted Mold, formed aluminum, Teflon coated
o. 50130 Large cast aluminum BUNDT* Pan, Teflon coated, natural exterior

No. 50100 Large cast aluminum BUNDT* Pan, natural exterior and interior...................
0.530 Jumbo Fluted Mold formed aluminum, Copper anodized exterior and interior No. 50335 Jumbo Fluted mold, formed aluminum, Teflon coated, Avocado exterior No. 50135 Large Cast aluminum BUNDT* Pan, Teflon coated, Avocado exterior No. 50133 Large Cast aluminum BUNDT* Pan, Teflon coated, Harvest exterior. No. 50138 Large Cast aluminum BUNDT* Pan, Teflon coated, Tangerine exteriorNo. 50138 Large Cast aluminum BUNDT* Pan, Teflon coated, Tangerine exterior7.49No. 0221 BUNDT* Cake Stand w/cover in natural, Harvest, Tangerine or Avocado.7.49
(Please designate color when ordering.)
TIPS AND TRICKS FOR THE USE OF YOUR BUNDT* PAN

1. Season your BUNDT* Pan before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in $300^{\circ}$ oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cakes to cool in BUNDT* Pan for 15 minutes before turning out.
3. Do not grease the BUNDT* Pan for angel food, sponge or chiffon cakes. To remove cake loosen edges carefully with non-metallic spatula then strike edge of inverted mold on counter top
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjust ment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together

## Differences in Baking Times for BUNDT* Pan

It is advised that you experiment with your particular BUNDT* Pan as the baking times given in the recipes are recommended averages only and apply to most colors as well as natural finish pans. The Harvest color BUNDT* Pan will usually ne

## COFFEE KUCHEN

2 pkg. active dry yeasi $1 / 4$ cup warm water $3 / / 2$ cup warm milk.
$1 / 2$
cup butter or margarine $1 / 2$ cup butter or margarine

4 eggs
grated rind of 1 lemon
$21 / 4$ cups flour $1 / 4$ cups flour
$1 / 4 \mathrm{tsp}$. mace $1 / 4 \mathrm{tsp}$. mace grated nuts

## 1 cup sugar 1 cup flour

Dissolve yeast in warm water. Add warm milk and 1 cup flour. Beat well and allow to rise in a warm place until doubled in bulk. Cream the butter or margarine thoroughly with the sugar. Add eggs one at a time, beating well after each addition. Add lemon rind. Mix creamed mixture with the raised dough. Add remaining flour which has been sifted with mace and salt. Grease BUNDT* Pan and sprinkle with grated nuts to cover the inside of the mold. Place dough in pan and let rise until double in size. Bake at $350^{\circ}$ for $50-60$ min.

## SWEET CHOCOLATE <br> CHIP CAKE

| 1 pkg. yellow, white or | 1square (1 oz.) semi- <br> sweet chocolate, |
| :--- | :--- |
| devil's food cake mix | coarsely grated <br> envelope whipped |
| lopping mix | Brandied Chocolate |
| 4 eggs | Glaze | envelope whipped

lopping mix 4 eggs ${ }_{1}$ cup cold water Graze

Mix together, cake mix, whipped topping mlx, eggs and water. Blend until moistened; beat at eggs and water. Blend until moistened; beat at medium speed for 4 min . Blend in grated chocolate. Turn into greased and floured BUNDT Pan. Bake at 350 lor $40-45 \mathrm{~min}$. Allow cake to cool in pan for 15 minutes before turning out. Finish cooling on rack; spread with glaze.

Glaze
1 square ( 1 oz.) semi-sweet chocolate
$1 / 2$ Tbsp. butter
$3 / 4$ cup unsifted
2 Tbsp . brandy
In small saucepan over low heat, melt chocolate with butter, stirring constantly until smooth. Remove from heat. Gradually add sugar alternately with brandy. Stir until mixture is of glaze consistency. Spread over cake.


POPPYSEED CAKE

## pkg. white or yellow <br> cake mix

1 pkg. inslant coconu 1 cup water /2 cup liquid shortening cream or lemon 4 Tbsp. poppyseed

Mix together dry ingredients; add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well greased and floured BUNDT Pan. Bake at 350 for 45 min utes. Allow cake to cool in pan for 15 min . before removing.
Drizzle with glaze made of confectioners' sugar, lemon juice and butter.

## SPICED APPLE POUND CAKE

## 21/4 cups flour <br> $1 / 2$ tsp. salt <br> $1 / 2$ tsp. salt $1 / 2$ tsp. baking soda 1 tsp. vanilla

## 1 cup butter or margarine, <br> 1 cup butter softened <br> 1 carton ( 8 oz .) spiced apple 3 eggs

Combine ingredients in large mixing bowl. Blend at low speed. Beat 3 min. at medium speed, scraping bowl occasionally. Pour batter into well greased and floured BUNDT* Pan. Bake at 325 for $60-65 \mathrm{~min}$. or until top of cake springs back when lightly touched. Cool cake 15 min . before removing from pan
Glaze: Combine 1 cup confectioners' sugar, 2 Tbsp. milk and 1 tsp. cinnamon. Beat until smooth. Drizzle glaze over cake, then sprinkle with chopped pecans.



## 7-UP CAKE

$11 / 2$ cups butte
3 cups sugar
5 eggs
3 cups flour
2 Tbsp. lemon extract

Cream sugar and butter together and beat until light and fluffy. Add eggs, one at a time, and beat well. Add flour. Beat in lemon extract and 7 -Up Pour batter into well greased and floured Jumbo Fluted Mold. Bake at $325^{\circ}$ for 1-1 $1 / 4$ hours

FAMOUS LEMON CAKE
FROM WHITE HOUSE COOKBOOK
$3 / 4$ cup butter or margarin
$11 / 4$ cups suga
8 egg yolks
$21 / 2$ cups cake flour 3 tsp. baking powder
$1 / 4$ tsp. salt
$1 / 4$ cup milk
1 tsp. grated lemon rind 1 tsp. Iemon juice

Preheat oven to $325^{\circ}$. Cream shortening and sugar until light and fluffy. In a separate bowl sugar until light and fluffy. In a separate bow beat egg youks until light and lemon colored; blend into creamed mixture. Sift logether cake four, baking powder and salt; resift 3 times. Add the sifted ingredients in thirds, alernating with mik. Beat the batter thoroughly after each addition. Add vanilla, grated lemon rind and lemon juice. Beat two minutes. Bake in well greased and floured BUNDT Pan for 1 hour or until straw in serted in the center comes out clean. Dust with powdered sugar on top if desired.


MINI-BUNDT* PAN RECIPES


SAUSAGE CAKE

## 1 tb. pork sausage $11 / 2$ cups firmly pac <br> 11/2 cups firmly packed <br> brown sugar

2 eggs, lightly beaten
2 eggs, lighily beat
1 tsp. ginger


PINEAPPLE UPSIDE-DOWN CAKE

## 1 can (1 lb. 4 oz.) crushed pineapple 1 pkg. pound cake mix $1 / 3$ cup brown sugar <br> 3 Tbsp. melted butter 1 tsp. lemon pee

Drain pineapple, reserving syrup. Combine half cup drained pineapple, brown sugar, melted butter and 3 Tbsp. pineapple syrup. Spoon into MiniBUNDT* Pan. Prepare pound cake mix according to pkg. directions, using pineapple syrup for liquid. Stir in lemon peel, vanilla and remaining crushed pineapple. Spoon into pan. Bake at $325^{\circ}$ for $60-65 \mathrm{~min}$. Cool 5 min . in pan, then invert.

## MINI-BUNDT* PAN

## 9 CUP SIZE

Designed particularly as the bride's size version of the famous BUNDT* Pan, NORDIC WARE'S MINI-BUNDT* PAN shares the distinction of being America's largest selling baking mold. The MINI-BUNDT*PAN accommodates standard size cake mix and gelatin recipes and lends itself beautifully to standard family recipes. It too, is available in colorful decorator finishes with easy-care Teflon interiors.
No. 50200 Cast aluminum Mini-BUNDT* Pan, natural exterior and interior. No. 50230 Cast aluminum Mini-BUNDT* Pan, Tefloń coated, natural exterior. No. 50233 Cast aluminum Mini-BUNDT* Pan, Tefion coated, Harvest exterior No. 50233 Cast aluminum Mini-BUNDT* Pan, Teflon coated, Harvest exterior ............. . . . . . . . 4.98 No. 50238 Cast aluminum Mini-BUNDT* Pan, Teflon coated, Tangerine exterior. .......... 5.98 No. 50235 Cast aluminum Mini-BUNDT* Pan, Teflon coated, Tangerine exterior.................. 5.98 No. 50431 Formed aluminum Mini-Fluted BUNDT* Pan, Teflon coated.............................. . . . . . 3.6 No. 50431 Formed aluminum Mini-Fluted BUNDT* Pan, Teflon coated................................ 3.69

## PREPARING AND USING YOUR MINI-BUNDT* PAN

1. Season your Mini-BUNDT* Pan before use. Grease lightly but well with unsalted shortening (Do not use liquid shortening.) Place in $300^{\circ}$ oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cake to cool in Mini-BUNDT* Pan for 15 minutes before turning out.
3. Do not grease the Mini-BUNDT* Pan for angel food, sponge or chiffon cakes. To remove cake, loosen edges carefully with a non-metallic spatula, then strike edge of inverted mold on counter top
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjust ment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together.

## BUNDT-lette CAKE PAN

The farmous BUNDT* shape is now available in individual servings. The BUNDT-lette has six cups and is ideal for miniature BUNDT* cakes, fruit shoricakes and frozen desserts.
No. 50635 BUNDT-lette Cake Pan, cast aluminum, Teflon coated, Avocado exterior. . . . . . . . . . . $\$ 6.98$ No. 50638 BUNDT-lette Cake Pan, cast aluminum, Teflon coated, Tangerine exterior. . . . . . . . . . 6.98 No. 50600 BUNDT-lette Cake Pan, Natural cast aluminum exterior and interior................... . 4.98

Differences in Baking Times for Colored Mini-BuNDTS* Allow 5 minutes more baking time than called for on Harvest Gold Pans.

## RUM BABA

## eggs

 3/4 cup sugar 2 cups flour
## CALIFORNIA COFFEE CAKE

package yellow cake mix $1 / 2$ cup chopped nuts /2 cup brown sugar (packed) 1 tsp. cinnamon

Prepare cake mix as directed on package, except use two tablespoons less water. Pour half of the batter into a well greased and floured MiniBUNDT* Pan. Sprinkle with half of the prepared illing made by combining brown sugar, nuts and innamon. Pour in the rest of the batter. Sprinkle the top with the remaining filling. Bake at $350^{\circ}$ or $50-60 \mathrm{~min}$.

## FESTIVE NO-BAKE FRUIT CAKE

1 cup evaporated milk 4 cups miniature marshmallows
Tbsp. rum flavoring
cups line grahan
cracker crumbs $1 / 2$ tsp. cinnamon
$1 / 2$ tsp. nutmes $1 / 4$ tsp. cloves 1 cup finely cut dates $11 / 2$ cups broken nuts
$11 / 2$ cups chopped candied fruit

Arrange candied cherries and a few nuts in mold garnish. Combine milk, marshmallows and rum ovoring. Combine remaining ingredients; work n milk mixture until all crumbs are moist Pack mell greased Mini-BUNDT* Pan; chill for two days before serving

## FALSE FROMMAGE

30 large marshmallows 1 pint whipping cream 1 cup fresh orange juice orange sections to garnish

Place orange sections in bottom of Mini-BUNDT Pan; arrange in contours. Melt marshmallows in orange juice. Cool, stirring occasionally. Whip cream and fold in marshmallow mixture. Chill overnight or until firm.

## GERMAN MINI-BUNDT* CAKE

$\begin{array}{ll}2 / 3 \text { cup butter } & 1 / 2 \text { tsp. almond extract } \\ 2 / 3 \text { cup sugar } & 2 \text { cups sifted cake flour }\end{array}$
2/3 cup confectioners'
sugar
3 eggs, separated
1/2 tsp, vanilla
$11 / 2$ tsp. baking powder pinch of salt $2 / 3$ cup milk almonds to garnish

Cream butter and two sugars until light and fluffy Add egg yolks separately, beating well after each addition. Mix in extracts. Mix together flour, bak ing powder and salt. Add flour mixture and milk alternately to creamed mixture. Fold in stiffly beaten egg whites. After greasing and flouring Mini-BUNDT* Pan, embed an almond in each crease of the pan. Pour batter into pan and bake at $350^{\circ}$ for 45 min .

## MANDARIN COFFEE BREAD

##  1 can (11 oz.) mandarin can (11 oz.) mand orange sections, well drained

20 small sugar cubes orange extract or Curacao melted butter or margarine orange marmalade

Prepare Hot Roll Mix and let rise as package directs. Grease Mini-BUNDT* well. Place 7 orange slices in contours of pan. Knead raised dough several times and cut into 20 equal pieces. Form each piece into a ball around a sugar cube whic has been lightly dipped in orange extract or Cura cao and an orange section. Dip each ball in melted rise in warm pace an 10 min size $350^{\circ}$ for $40-50 \mathrm{~min}$. Mini BUNDT* and coat with melted orange mar Mini-BUNDT* and coat with melted orange mar malade.

## DECORATIVE ICE CREAM MOLD

One half gallon ice cream or sherbet (sherbet freezes a bit more easily)
uttercream icing with app

## cans reirigerated biscuits $1 / 2$ cup brown suga $1 / 2$ cup butter, melted

Combine pecans and brown sugar. Dip each bis uit individually in melted butter then roll in brown sugar mixture. Place in Mini-BUNDT* Pan laying biscuits flat. Place five biscuits in bottom layer, then add another layer "brick like fashion" Bake at $400^{\circ}$ for $20-25 \mathrm{~min}$

Soften ice cream or sherbet and press firmly into Mini-BUNDT*. Pack solidly with back of large spoon to insure filling all contours of the mold. spoon to insure filling all contours of the mold. and loosen from mold by applying hot towels to and loosen from mold by applying hot towels to ottom and sides of Mirm n serving plate and return to freezer. When pply buttercream icing and decorations. Again, reeze, until serving time.

## BASIC GELATIN FOR MINI-BUNDT* PAN

Prepare 2 ( 6 oz.$)$ packages of gelatin according to package directions. When thickened, fold in 2 or 3 cups of fruit, vegetables, miniature marshmallows, etc.

# TOFFEE CRUNCH <br> COFFEE CAKE 

## 1/2 cup butter <br> 2 cups flour

cup brown sugar,
packed
1/2 cup sugar
cup buttermilk or sour milk

1 tsp. soda
1 tsp. vanilla
4 (3/4. oz. ea.) loffee candy bars, finely $1 / 4$ cup chopped pecans

Cut butter into flour and sugars until crumbly Set aside $1 / 2$ cup. To remainder, add buttermilk oda, egg and vanilla; beat well. Pour $1 / 3$ batter nto well greased and floured Mini-BUNDT* Pan. Combine reserved mixture, candy and nuts. Sprinkle over batter. Alternate remaining batter and candy nut mixture. Bake $350^{\circ}$ for $35-45 \mathrm{~min}$. To crush candy bars: place in freezer. When horoughly chilled, place between 2 sheets of foil and roll with rolling pin.

## MARBLE CAKE

$1 / 3$ cup chocolate chips 2/3 cup shortening
1 cup sugar
4 eggs
2 cups sifted cake flour
1 tsp. salt
1 tsp. vanilla extract

Melt chocolate over hot water; set aside. Cream shortening and sugar thoroughly. Add eggs, one at a time, beating after each addition. Add sifted dry ingredients alternately with combined milk and vanilla. Beat until smooth after each addition Mix melted chocolate with $1 / 3$ of the batter. Pour $1 / 3$ of the plain batter into greased and floured Mini-BUNDT* Pan. Pour half of chocolate batter on top of the plain. Repeat, finishing with plain batter. Cut a zig-zag pattern through the batter batter. Cut a zig-zag pattern through the batter 5 min knife. Bake at 350 for $35-40$ min. Coo tioners' sugar lightly over top.


## PINEAPPLE

 UPSIDE-DOWN CAKE
## $1 / 4$ cup butler

## $1 / 2$ cup brown sugar

-7 slices Pineapple
(No. 2 or $1 \mathrm{lb} .4 \mathrm{oz} . \mathrm{can}$ ) Maraschino cherries,
6 tsp. grated onion dash of pepper
6 Tbsp. diced pimento $1 / 2-2$ cups cauliflower 2 lime. salt
4 cups boiling water
3 cups cold water
6 Tbsp. vinegar

Dissolve gelatin and salt in boiling water. Add cold water, vinegar, onion and pepper. Chill unti very thick. Then, fold in vegetables. Pour into Mini-BUNDT* Pan. Chill until firm. Unmold.

Melt butter, brown sugar and 2 tablespoons of pineapple syrup in Pineapple Mold. Remove from heat and arrange pineapple and cherries in mix ture.
Prepare batter as directed on cake package. Pour over mixture in the pan. Bake in a preheated over mixture in the pan. Bake in a preheated

1 package white or package white or one layer cake (or one-half of a regular size pkg.) one lise tor 40-50 minutes. Let stand 5 min utes. before removing pan. Serve warm with whipped

FRUIT SALAD SUPREME
1 package ( 6 oz.) raspberry 2 cups boiling water $21 / 2$ cups crushed pineapple ${ }_{1}$ with syrup (No. ${ }^{2}$ oz. can)

Dissolve gelatin in boiling water. Add crushed pineapple and syrup and chill until thickened Arrange fruits in Fruit Salad Mold and add gelatin mixture to cover. Place mold in refrigerator to met. Add sour cream to remaining gelatin; pour into mold and chill until set.



## BAKE AND SALAD MOLDS

NORDIE-WARE now spotlights color in its Bake and Salad Molds. Eight of our most popular molds are now available in gleaming baked on enamel exteriors with the interiors of newest improved Teflon. These same molds and the other Bake and Salad Molds are also available in standard copper anodized finish throughout. Perfect for salads, baking and desserts, these molds hold at least a full cake mix or approximately four packages of gelatin. These colorful molds, complete with a ring for hanging, add a decorative touch to your kitchen wall. Creative cookery can be yours with the unlimited possibilities of the NORDIC-WARE Bake and Salad Molds.
No. 3033 Christmas Tree Mold with Teflon interior, Orange or Lime exterior, $11 / 2 \mathrm{qt}$,
No. 3043 Sweetheart Mold with Teflon interior, Lemon or Orange exterior, $11 / 2 \mathrm{at}$.
No. 3053 Deluxe Ring Fruit Mold with Teflon interior, Lemon or Orange exterior, $11 / 2 \mathrm{q}$ t.
No. 3083 Twin Parti Bell Mold with Teflon interior, Orange or Lime exterior, $11 / 2 \mathrm{qt}$.
No. 3093 Rose Mold with Teflon interior, Lemon or Orange exterior, 2 qt. .........
$\$ 3.4$

No. 4303 Pineapple Mold, Teflon interior, Lemon or Orange exterior, 2 qt.
No. 3113 Fruit Salad Mold with Teflon interior, Orange or Lime exterior, 2 at
(Please designate color when ordering.)
No. 30101 Fish Mold, Copper anodized, $11 / 2$ at
No. 30201 Giant Ring Fruit Mold, Copper anodized, $21 / 2-3$ q
No. 30301 Christmas Tree Mold, Copper anodized, $11 / 2$ q
No. 30401 Sweetheart Mold, Copper anodized, $11 / 2$ at
No. 30501 Deluxe Ring Fruit Mold, Copper anodized; $11 / 2$ qt
No. 30601 Sea Shell Mold, Copper anodized, $11 / 2 \mathrm{qt}$
No. 30701 Harvest Mold, Copper anodized, $11 / 2 \mathrm{qt}$.
No. 30801 Twin Parti Bell Mold, Copper anodized, $11 / 2$ q
No. 30901 Rose Mold Copper anodized 2 at
No. 31001 Tall Tyrolean Mold, Copper anodized, $21 / 2-3$ q.
No. 31101 Fruit Salad Mold, Copper anodized, 2 q
No. 31201 Swirl Mold, Copper anodized, $21 / 2$
No. 313014 Leaf Clover Mold, Copper anodized, $11 / 2$
No. 31401 Ginger Bread Mold, Copper anodized, $11 / 2 \mathrm{qt}$.

## TIPS AND TRICKS FOR. THE USE OF YOUR MOLD

1. To unmold gelatin, moisten top of gelatin and a chilled plate. Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold then turn plate and mold together
2. For baking, season your mold before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in $300^{\circ}$ oven for one hour. Remove and allow to cool on wood surface.
3. Grease and flour mold when baking butter cakes. Allow cake to cool in mold for 10 minutes before turning out. To remove cake, loosen edges carefully with non-metallic spatula then invert.

## FRUIT GELATIN DELUXE RING FRUIT

## whole slices of canne pineapple <br> pineapple <br> whole banana <br> 3 canned pear halves

mandarin orange slice or grapefruit slices 21 maraschino cherries

Prepare 1 package of your favorite frult gelatin. (Lighter colors show fruit to better advantage.) Place in refrigerator until gelatin begins to thicken. Pour gelatin into lightly oiled Ring Fruit Mold and press fruit into the indicated areas. The banana is o be cut in half (crosswise), making 2 pleces. Place in refrigerator until firm. Check to see that he fruit has remained in place and has not 'floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.
While the above mold is setting-up in refrigerator, mix in separate bowl the additional package of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure o this. Finaliy, add truit ploed in thaking sure become firm.

## FROZEN FRUIT RING

| Strawberries | Mint leaves |
| :--- | :--- |
| (sliced if desired) | Water or 1 cup femon or |
| Pineapple cubes | limeade concentrated and |
| Orange sections | 2 cups water | 2 cups water

Arrange fruit and mint leaves in Ring Fruit Mold. Carefully add liquid and freeze. Unmold and floa in punch to chill.

## 3 packages raspberry

gelatin
$21 / 4$
cups boiling wate $3 / 4$ cup ginger ale 1 lemon

2 packages frozen
1 package froze
cranberry-orange relish

Dissolve gelatin in water. Add ginger ale, rasp berries, relish and juice from one lemon. Pour into oiled Twin Party Bell Moid. Refrigerate until firm.

You may wish to use a contrasting colored gela tin in the ribbon section of mold. Let this set before adding your favorite gelatin recipe. Otherwise you may highlight the ribbon with cut up citron or cherries or you can outline with colored cream cheese.

## WEDDING-ANNIVERSARY BELL CAKE

1 pkg. (3 oz.) strawberry
1/2 Isp. almond 1 package white cake mix 1 Tbsp. butter

Add gelatin to cake mix, blending these dry ingredients well. Prepare cake mix as directed on package. Add almond flavoring and butter. Bake in well greased and floured Twin Party Bell Mold at $350^{\circ}$ for approx. 45 min .
Frost with your favorite white butter cream icing recipe and decorate ribbon appropriately for your most special occasion. Use cherries for bell clapper.

## CHRISTMAS TREE CAKE

Prepare 1 pkg . of white or yellow cake mix according to package directions. Tint lightly with green food coloring. Bake in well greased and floured Christmas Tree Mold at $350^{\circ}$ for 35-45 minutes. After cake is baked, let stand 10 minutes before removing. Allow to cool thoroughly before icing. Frost cake with a buttercream or boiled icing.
Take out $1 / 2$ cup white icing and set aside. Tint remaining icing a delicate green color and frost remaining icing a delicate green color and frost cake. Tint half of the reserved icing ( $1 / 4 \mathrm{c}$ c.) a darker green and outline boughs with it. Use the mold as your pattern. The remaining $1 / 4$ cup icing ffect on the boughs if desired. The trunk a snow ree is the boughs if desired. The trunk of the ree nely choppe huts or halves of de by sid form a solid effect
placed on the tree took like Christmas decorations.

## SPICY COFFEE MATE

## Walnut halves

pkg. refrigerated biscuits Melted bulter or margarine Green colored sugar

Place walnut halves in bottom of Christmas Tree Mold. Dip biscuits in melted butter, then in the mixture of brown sugar and cinnamon. Place bisuits in mold, overlapping edges. Tuck raisins in-between biscuits. Bake at $425^{\circ}$ for $15-18 \mathrm{~min}$. Unmold on serving tray and sprinkle with green tinted sugar.

1 cup brown sugar
1 tsp. cinnamon 3 Tbsp. raisins

## MARBLE NUT COFFEE CAKE

or dry or dry 1/4 cup lukew
1/2 cup milk
2 Tbsp. suga
1/4 cup shortening
$1-3 / 4$ cups sifted flour (about)

1 egg
1/4 cup brown sugar $1 / 4$ cup chopped nuts $1 / 2$ tsp. cinnamon
6 Tbsp. brown sugar Tbsp. melted but 1 Tbsp, water

Soften yeast in lukewarm water. Scald milk. Add sugar salt and shortening Cool to lukewarm Add 1 cup flour shortening. Cool to lukewarm. and egg. Beat well. Add were Add softened yeast stiff batter. Beat thoroughly until smooth.
Cover and let rise until bubbly (about one hour) When light, stir down and divide batter in half To one half add $1 / 4$ cup brown sugar nuts and cinnamon and beat until throughly blended Add cin to the plain half of batter and stir lighty this to the plain half of batter and stir lightly about 15 seconds.

Combine last three ingredients in Lucky 4 Leaf Clover Mold. Spread batter on top
Let rise until light (about 30 minutes). Bake in moderate oven ( 375 degrees) for about 30 min utes. Turn out.

## LIME RICE MOLD

2 (3 oz.) pkgs. lime gelatin 1 small can crushed 1 cup miniature pineapple and juice marshmallows
2 cups cooked rice

Dissolve one pkg. lime gelatin in 2 cups hot water. Cool and pour into greased Lucky 4 Leal Clover Mold. Chill until firm. Chill together marshmallows, rice and pineapple. Dissolve second pkg. lime gelatin in 2 cups boiling water. Chill until partially set. Whip gelatin. Fold in whipped cream and other chilled ingredients. Pour into mold.

## ABC ASPIC

## ( 3 oz.) packages lemon gelatin <br> 4 cups boiling water <br> (8 oz.) cans seasoned

2 tsp. seasoned salt 3 Tbsp. vinegar salt and pepper to taste

Dissolve gelatin in boiling water; add other ingredients. Pour into Rose Mold Pan. Chill until set.

## ROSE JELLO MOLD

## SWEETHEART CAKE

## HOLIDAY FRUIT GELATIN

Prepare 1 pkg. of yellow or white cake mix, ac cording to pkg. directions. Tint lightly with pink food coloring. Grease and lightly flour the Sweetheart Mold and pour batter into mold. Bake in $350^{\circ}$ oven for $35-45 \mathrm{~min}$.
After cake is baked, let stand 10 min . before removing. Frost when cool with buttercream or boiled icing, tinted pink. Reserve a small amoun of white icing to outline quilted pattern and lacy border. Use the mold as your pattern. Base may be further accented by use of white icing as de sired.

## STRAWBERRY SOUR CREAM MOLD

## 2 pkg. (6 oz.) strawberry 2 medium bananas, gelatin $\quad$ mashed <br> 2 cups boiling water 2 (10 oz.) pkg. frozen <br> cup chopped nuts pint dairy sour cream <br> RASPBERRY ICE CREAM RING

## whole slices of canned <br> pineapple <br> whole bananas <br> whole canned pears <br> (or grapefruit) <br> 12 maraschino ch

Prepare 3 packages of your favorite fruit gelatin Place in refrigerator until gelatin begins to thicken. Pour gelatin into lightly oiled mold and press fruit into the indicated areas. The bananas are to be cut in half (crosswise), making four pieces. Place in refrigerator until firm. Check to see that the fruit has remained in place and has not "floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.
While the above mold is setting-up in the refrigerator, mix in separate bowl, the additional two packages of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure that the gelatin and fruit placed in the mold have become firm. Serves 18 or more.

Dissolve gelatin in boiling water. Add all ingred ients except sour cream. Pour half of mixture in to Sweetheart Mold. Let chill one hour. Spread sour cream over gelatin in mold and spoon remaining mixture over top and chili.

2 ( 6 oz. ) cans frozen pink lemonade
concentrate, thawed
$1 / 2$ cup chopped
pecans

2 (10 02.) pkgs. thawed (rozen raspberries gelatio
cups boiling water
1 qt vanilla ice cream

Dissolve gelatin in boiling water, add ice cream, stirring until melted. Stir in lemonade and juic from raspberries. Chill until partially set, then fold in pecans and raspberries. Pour into olled Giant Fruit Ring Mold; chill until serving time. Serves 18.


## FRESH APPLE CAKE

$1 / 2$ cup shorlening
1 cup sugar
1 egg
$11 / 2$ cups ground or finely chopped apple 2 cups sifted flour $11 / 2$ Tbsp. cocoa 2 tsp. baking soda 1 tsp. salt 1 tsp. cinnamon

1 isp. nutmeg
1 tsp. allspice
1 cup chopped dates
1 cup chopped walnuts
$1 / 2$ cup chopped
ndied cherries
1 cup chopped candied pineapple
$3 / 4$ cup cold colfee

Cream shortening, sugar and eggs. Sift dry ingredients and add alternately with coffee. Add nuts and fruits. Pour into greased and floured Giant Ring Fruit Mold, Bake at $325^{\circ}$ for $11 / 4$ hrs. Remove from mold Top with a sauce made by combining:
$1 / 4$ cup melted butter, $1 / 2$ tsp. orange juice and 1 cup confectioners sugar.
Place under broiler for 5 min


FROSTY LIME
SEAFOOD SALAD

STEP 1
1 pkg. lime gelatin
cup boiling water 1 cup boiling water 1 tsp. grated onion
1 isp. salt

## $11 / 2$ cups flaked tuna

2 chopped hard-cooked eg
cup finely cut celery
$1 / 2$ minced olives
1 cup coarsely cut cashews

Mix together tuna, eggs, celery, olives, onions, cashews, sait, pepper and enough salad dressing o moisten. (Do not make mixture sal wet) Pack o moisten. (Do not make mixture too wet.) Pack irmly into Fish Mold. Mix together gelatin and hot cranberry juice. When slightly thickened, pour ver salad and refrigerate until set. Serve on greens. Serves 10

## SEAFOOD APPETIZER

11b. frozen crabmeat or 2 ( 6 oz .) pkg. crab plu ( 6 oz.) pkg. shrimp
$1 / 2$ cup sweet pickle relish $1 / 2$ cup chopped celery 2 Tbsp. lemon juice
salt and pepper to taste salad dressing 1 pkg. raspberry 2 cups cranberry juice

1 Tbsp. grated onion
1 cup mayonnaise
1 cup chili sauce
2 envelopes unflavored $1 / 3$ cup
$1 / 3$ cup cold water

Dissolve gelatin in water. Add onion, salt and vinegar. Chill until slightly thickened. Fold in remaining ingredients and chill in lightly oiled Sea Shell Mold.

STEP 2
2 cans (6-7 oz.) tuna or crab meat
2 Tbsp. French dressing 2 pkg. apple gelatin
cups boiling wate
Dissolve apple gelatin in hot water. Add cold water, onion, salt and vinegar. Chill until slightly thickened. Fold in sea food, French dressing and celery. Pour over set cucumber layer. Chill thoroughly. Serves 12-16.
$11 / 3$ cups cold water 1 Tbsp. grated onion 1 tsp. salt
$1 / 4$ cup vinega
$1 / 2$ cup diced celery

Soften gelatin in cold water. Dissolve over hot water. Combine ingredients, adding gelatin mixture last. Arrange sliced olive for eye and pimento slices for scales of Fish Mold. Spoon mixture into mold; chill until set.


## GOLDEN HARVEST MOLD

If you wish to make "Corn on the Cob" section of mold, we suggest that you $\mathrm{mix} 1 / 4 \mathrm{pkg}$. ( 3 oz .) lemon gelatin with $1 / 2$ cup boiling water. When gelatin begins to thicken, slightly tilt oiled Harvest Mold and fill corn section of mold. For the green husk, we suggest placing whole cooked - green beans, cooked asparagus, thinly sliced green pepper or avocado in place. Cooked whole kernel corn or drained crushed pineapple can be used for corn. Let chill until firmly set, making sure mold remains tilted until firm. Then proceed with your favorite recipe.
2 envelopes unflavored $\quad 1 / 2$ cup vinegar gelatin
$1 / 2$ cup sugar
$11 / 2$ cups canned $1 / 2$ cup orange juice
Mix gelatin, sugar and salt in pineapple juice and stir over low heat until dissolved. Add orange juice and vinegar and let stand until slightly thickened. Fold in remaining ingredients and pour into chilled Harvest Mold that has been prepared with the "Corn on the Cob" section. Chill until firm. Serves 12-16.


## BANANA GINGERBREAD DELIGHT

## - 5 ripe medium bananas, Tbsp. Iemon juice <br> 1 pkg. (14 oz.) 1 cup golden raisin

Sprinkle bananas with lemon juice and mash with otato masher. Add to gingerbread mix and beat until well mixed. Fold in raisins and pour batter until well mixed. Fold in raisins and pour batter $550^{\circ}$. 55 greas Allow to stand in mold for 10 in, then unm ow serving plat. Decorate with white buttercream icing and raisins.


## APRICOT GLAZED RUM CAKE

1 pkg. dry yeast
$1 / 4$ cup lukewarm water $3 / 4$ cup scalded milk
3 cups flou
grated rind of 1 lemon 1 tsp. rum
1 cup butter 1 cup butter 5 eggs

Soften yeast in water. Add milk and beat in 1 cup flour. Let rise $11 / 2 \mathrm{hrs}$

Cream butter and sugar. Beat in eggs, one at time. Add yeast mixture and remaining flour. Add salt, lemon rind and flavoring and beat well. Pour into greased Swirl Mold and let rise until light Bake at $350^{\circ}$ for $50-60 \mathrm{~min}$. Let stand 5 minutes before removing from pan
Cover with Apricot Glaze. Sieve 1 cup aprico jam. Heat and thin with fruit juice or rum and pour over cake.

## TYROLEAN FRUITCAKE (no bake)

4 cups ground Brazil nuts $\quad 1 / 2$ cup orange juice $1 / 2$ boxes seedless raisins $\quad 3 / 4$ cup sugar (approx. 22 oz.)

## 2 cups cut

2 cups Maraschino cherries, cut up and drained $11 / 2$ lbs. graham crackers, crushed
envelopes gelatin $1 / 2$ tsp. cloves $1 / 4$ tsp. alispice
$1 / 4$ tsp. ginger

Combine orange juice and gelatin and cook over low heat until gelatin is dissolved. Aded sugar, molasses, spices and orange rind and beat at high speed for 15 min . or until very creamy. Combine Brazil nuts, raisins, glaceed fruit, cheries and graham crackers in large bowl. Combine creamy mixture with dry ingredients and mix well (Since mixture will be very thick, you may have to use your hands to mix well.). Firmly press the fruitcake mixture into an oiled Tall Tyrolean Mold; cover with foil and refrigerate for 24 hours. To unmold, dip mold into hot water and invert over your serving tray. Garnish mold with glaceed pineapple and/or cherries.


## ADDITIONAL BUNDT* PAN RECIPES 12 CUP SIZE

## MRS. WARLICK'S BUNDT** CAKE

## $11 / 4$ cups butter or <br> 21/4 margarine <br> $21 / 4$ cug 7 eggs

## $21 / 2$ cups flour <br> $1 / 2$ tsp. vanilla or lemon extract

Cream shortening and sugar. Add eggs, one a a time, beating well after each addition. Add vanilla or lemon extract. Combine creamed mixture with flour, beating well. Pour batter into well greased and floured BUNDT* Pan. Bake at $325^{\circ}$ for one hour or until top of cake springs back when lightly touched. Cool in pan for 15 min . before removing.

## EGG CUSTARD CAKE

## 1 pkg. (3 oz.) egg <br> 2 eggs <br> 1 pkg. yellow cake mix <br> $11 / 2$ cups milk

Combine egg custard mix, milk and eggs in large mixing bowl; blend at low speed until smooth Add cake mix and beat 2 minutes. Pour into well greased and floured BUNDT* Pan. Bake at $350^{\circ}$ for 40-45 min . Cool 15 min . before removing from pan.

## PARTY MEATLOAF

$31 / 2 \mathrm{lbs}$. ground beef

| cups soft fine bread | 4 tsp. Salt |
| :--- | :--- |
| crumbs |  |
| egy, beaten | Tsp. pepper |
| Tbsp. peanut but |  |
| eups milk | $11 / 2$ Tbsp. horse |
|  | $11 / 4$ Tbsp. catsup |

## 1 egg, beate

1 egg, beate
2 cups milk
Tbsp. minced onion
/2 tsp. peppe
4 Tbsp. peanut butter $11 / 4$ Tbsp. catsup

Combine ingredients in order given. Pack firmly into greased BUNDT* Pan. Bake at $350^{\circ}$ for about hours. Let stand 10 minutes before unmolding. Garnish with cinnamon apple rings, broiled peaches or onion rings.

## VERY BERRY LEMON CAKE \$10,000 BAKE-OFF PRIZE WINNER 1 can ( 15 oz.) blueberries in heavy syrup blueberries 1 pkg. lemon cake mix <br> ${ }^{4}$ eggs confectioner's sugar

 carton (8 oz) plain yogurcarton (8 oz.) plain
or dairy sour cream
Drain blueberries, reserve 1 cup syrup for sauce. Rinse blueberries and drain Combine dry cake mix, yogurt and eggs. Blend $\uparrow \mathrm{min}$. at low speed. Then beat 2 min. at medium speed scraping sides of bowl occasionally. Carefully, fold in wellsides of bowl occasionally. Carefully, fold in welldrained blueberries. Pour batter into a generously greased and lightly floured BUNDT* Pan. Bake 350 for $35-45 \mathrm{~min}$, until top springs back when ore removing from pan. Cool completely; sprinle with contectioners' sugar Serve with sauce and, if desired, whipped cream.

Blueberry Sauce: In small sauce pan, combine $1 / 4$ cup sugar with 1 Tbsp. cornstarch. Gradually stir in reserved blueberry syrup (add water to make 1 cup, if necessary). Bring to a boil over medium heat; stir constantly until thickened and clear

## MADEIRA POUND CAKE

1 cup butter or margarine
2 cups sugar
6 eggs
3 cups flour

2 isp, baking powder
/s tsp. ground nutmeg
$3 / 4$ cup Madeira or cream sherry
$3 / 4$ cup finely chopped pecans

Cream together butter and sugar until light and fluffy. Add eggs, one at a time, beating well afte each addition. Add flour, baking powder and nut meg alternately with the wine to the creamed mixture. Mix well after each addition. Blend in chopped pecans. Pour batter into well greased and floured Jumbo Fluted Mold. Bake in 350 oven for $50-60 \mathrm{~min}$. Cool cake in pan for 15 min . before turning out. Dust with confectioners' sugar before serving.


BUNDT* CAKE
eggs
12 carton sour cream pkg. yellow cake mix
$13 / 4$ cups of package of coconut pecan frosting mix 4 Tbsp, butter or margarine
Grease and flour Jumbo Fluted Mold. If desired, place whole pecans in flutes of bottom of the pan. Combine eggs and sour cream; beat well. Add cake mix. Melt butter and add to frosting mix. Spread $1 / 3$ of cake batter in mold. Sprinkle $1 / 3$ of frosting mixture over batter. Continue alternating layers. Bake 30 min . at $350^{\circ}$ or until done. Cool 10 min . in pan before removing. Sprinkle with confectioners' sugar.

CHOCOLATE-GLAZED DREAM CAKE

## pkg. white cake mix 4 eggs

envelope whipped
topping mix
Combine cake mix, whipped topping mix, eggs
Combine cake mix, whipped top mix, eggs and water; beat at medium speed for 4 min . Pour $350^{\circ}$ for about 40 min Cool in pan for bake at 350 for about 40 min . Cool in pan for
5 min. Remove from pan

```
sq. unsweetened chocolate GLAZE
sq. unsweetened chocolate dash of salt
```

Melt chocolate and butter over low heat. Remove from heat. Add sugar and salt; blend in milk until mixture is of glaze consistency. Drizzle over cooled cake.

COLD POUND CAKE
egg
eggs flou
isp. baking powde
1 cup warm water
2 tsp. vanilla, lemon
or orange extract
1 cup margarine

Cream margarine and sugar. Add eggs, one at a time. Add flour and water alternately. With the last addition of flour, add baking powder and flavoring. Pour batter into well greased and floured BUNDT* Pan. DO NOT PRE-HEAT OVEN. Place cake in oven. Now, bake at $350^{\circ}$ for 1 hour. Sprinkle with confectioners' sugar when cool

IMPORTANT: Have all ingredients at room temperature for two or three hours before starting cake.

## 1 cup butter

1 cup granulated sugar 1 cup powdered sugar
4 egg yolks
1 teaspoon vanilla

## 4 egg whites 3 cups cake <br> 3 cups cake fio <br> 2 teaspoons baking

1 teaspoon almond extract
Cream butter, sift the two sugars together and add gradually to butter. Add unbeaten egg yolks, one a time, and beat until smooth. Mix in extract Sift flour, measure, sift together with baking pow der and salt three times. Starting with flour and ending with flour, add flour and milk alternately to batter. Fold in stiffly beaten egg whites.
Grease BUNDT ${ }^{*}$ well. Put large dabs of butter along creases of mold, embedding almond in each dab creases botter into mold and bake for 1 or $11 / 4$ hours $350^{\circ}$. When baked let stand fifteen minute fore turning cake out of pan. Turn carefully and gently. Makes 24 pieces.

## BUNDT: COFFEE CAKE <br> (JEWISH ORIGIN)

## cup shortening

 $11 / 2$ cups sugar4 eggs, separated

3 cups flour
3 tsp, baking powder
$1 / 4$ tsp. salt
1 cup milk
Sift all flour 6 times. Set $1 / 2$ cup of flour aside and to this add baking powder. Sift and set aside Make mixture of $1 / 2$ cup sugar, 1 Tbsp. cinnamon and $1 / 2$ Tbsp. cocoa. Set aside.
Cream sugar and shortening. Add egg yolks one at a time and beat well. Add flour and milk alter nately. Add salt to egg whites and beat until stiff. Add the $1 / 2$ cup of flour mixture to batter, then old in egg whites.
Pour batter into well greased and floured BUNDT* Pan, alternating batter in layers with cinnamon mixture. Bake 1 hour at $375^{\circ}$ Let cool 15 min. loosen sides with knife and invert to remove.

1 pkg. (3 oz.) lime gelatin
1 pkg. (3 oz.) cherry gelatin
4 cups boiling water 4 cups boiling water 1 cup cold water
$1 / 2$ cup sugar
1 cup pineapple juice 2 envelopes whipped
topping mix

Prepare the lime and cherry gelatin separately using 1 cup of boiling water and $1 / 2$ cup cold water for each. Pour each flavor into an 8 square pan and chill overnight or until firm.
Combine the lemon gelatin, sugar and remaining 2 cups boiling water; stir until gelatin and suga are dissolved. Stir in pineapple juice. Chill until slightly thickened.
Cut the firm gelatins into $1 / 2$ inch cubes. (Score into squares in pan). Then, prepare the whipped topping mix at directed on the package. Bfend with lemon gelatin, Fold in gelatin cubes. Pour
into BUNDT* Pan and chill until set.

## CHOCOLATE ICE CREAM CAKE

## 1 package chocolate cake mix 1 pint chocolate ice cream, <br> 3 large eggs 1 cup water

| 1 lb ricolta cheese | juice of 1 lemon |
| :--- | :--- |
| (dry cottage cheese) | 1 tsp salt |
| 1 lb cream cheese | 1 sp vanilla |
| $1 / 2$ cup melted butter | 3 Tbsp flour |
| 1 cup sugar | 3 Tbsp . cornstarch |
| 4 eggs | 1 pint sour cream |

## (dry cotlage cheese) 1 ib . cream cheese cup sugar <br> 4 eggs

Mix cheeses well with beater. Add butter and eggs. Add remaining ingredients; fold in sour cream. Thoroughly grease BUNDT* Pan and dust with fine zwieback crumbs. Pour batter into pan and bake at $350^{\circ}$ for one hour. Turn off oven and allow cheese-cake to remain in oven for one additional hour. Glaze with Strawberry Glace'.

STRAWBERRY GLACE'
$\begin{array}{ll}1 \mathrm{pkg} . \text { ( 3oz.) strawberry } & \begin{array}{l}3 / 4 \\ \text { gelap cold water } \\ \text { gelatin } \\ \text { cup boiling water }\end{array} \\ 2 \text { cups sweetened sliced } \\ \text { fresh strawberries }\end{array}$
Dissolve gelatin in boiling water. Add cold water. Cool until syrupy. Add strawberries and spoon over cheesecake.

PISTACHIO BUNDT* CAKE

Combine ingredients and beat for 4 min . Pou batter into a well greased and floured BUNDT Pan and bake at $350^{\circ}$ for 45 min . Cooled cake can be frosted with coconut fudge frosting or glazed with chocolate icing.

## pkg. white or yellow cake mi <br> 1 cup orange juice

Place ingredients in bowl and mix at low speed or 1 min . and at higher speed for about 3 min . or until well blended. Pour $2 / 3$ of the batter into a well greased and floured BUNDT* Pan and to he remaining $1 / 3$ of the batter add:
$3 / 4$ cup chocolate syrup
When well mixed, pour over the batter in the pan and run a knife through the batter to marble it. Bake for 1 hour at $350^{\circ}$. Allow to cool in pan for 15 min . before turning out.

## SPECIALTY BAKE AND COOK WARE

Our Specialty Bake and Cook Ware brings to you unique old world baking molds and favorite American stand-bys. They feature lifetime durability in heavy formed and cast aluminum. Interiors on some of the Bake Ware are now Teflon coated for no-stick baking and no-scour cleanup. Cooking for festive and family occasions will be a real adventure with the ideas that NORDIC-WARE Specialty Bake and Cook Ware offers to you.
No. 41700 Snoball Mold, cast aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . \$ 3.98
No. 41600 Bridge Part Pan, cast aluminum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 3.98
No. 43100 Bell Cupcake Pan, cast aluminum........................................................... . . . . . . . 3.98
No. 42830 Tube Cake Pan, formed aluminum, Teflon interior. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 4.98
No. 01800 Platte Panna, cast aluminum............................... . . . . . . . . . . . . . . . . . . . . . . . . . . . . 4.95
No. 01830 TEF Platte Panna, cast aluminum, Teflon interior. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 6.95
No. 42600 Sandbakkelse Set, formed aluminum (24 forms). . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 2.98
No. 42700 Sandbakkelse Set, formed aluminum (12 forms) . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .
No. 01700 Ebelskiver Iron, cast aluminum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . .
No. 01730 TEF Ebelskiver Iron, cast aluminum, Teflon interior. ............................. . . . . . 6.95
No. 1323 Lasagna Baking-Serving Dish w/Hardwood Base, Avocado or Tangerine exterior.... 16.95
No. 1333 Lasagna Baking-Serving Dish w/Bakelite Base, Avocado or Tangerine exterior....... 12.95
No. 1353 Lasagna Baking-Serving Dish w/Wire Holder, Avocado or Tangerine exterior........ 9.95
No. 02830 Jon'E Bake Pan, cast aluminum, Teflon interior. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 5.98
No. 02800 J' 3.98
No. 01600 Large Krumkake Iron, cast aluminum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 7.95
No. 01500 Krumkake Iron, cast aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 95
No. 01200 Deluxe Cookie King (Spritz Press), formed aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . 4.98
No. 41430 Patty Shell \& Tart Pan, Teflon, cast aluminum............................................. . . . . 7.95
No. 42400 Deluxe Cupcake \& Muffin Pan, formed aluminum, Teflon. . . . . . . . . . . . . . . . . . . . . . . . . 2.49
No. 42200 Sheet Cake Pan, formed aluminum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 3.98
No. 42530 Cookie Sheet, Teflon, formed aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 3.49
No. 40400 Bell Cake Mold, cast aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 2.49
No. 40400 Bell Cake Mold, cast aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 40600 . 2.98
No. 41900 Egg Cupcake Pan, cast aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 98
No. 41100 Two Piece Lamb Mold, formed aluminum............................................. . . . . . . 2.49
No. 41200 Two Piece Bunny Mold, formed aluminum.............. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 2.49
No. 41300 Two Piece Santa Mold, formed aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 2.49
No. 01300 Rosette-Timbale Set, cast aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 2.49
No. 10100 Ten-In-One Griddle King, heavy ga. aluminum . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 4.98
No. 10230 Ten-In-One Griddle King, heavy ga. aluminum, Teflon II coated.................... . . . . 6.98
No. 10230 Ten-In-One Gridale King, heavy ga. aluminum, Tellon 12130 Twelve Form Corn Stick Pan, Teflon, formed aluminum. . . . . . . . . . . . . . . . . . . . . . . . . . . . . 3.98
No. 1063 Divided Skillet-Omelet Pan, Avocado or Tangerine exterior, Teflon interior........... . . . 8.95
No. 10600 Divided Skillet-Omelet Pan, natural formed aluminum ............................... . . . 5.95

## INDIVIDUAL PARTY MOLDS

## pkg. yellow, white or chocolate cake mix <br> Buttercream ieing Food coloring

Prepare cake mix according to pkg. directions using $1 / 4$ cup less liquid. Pour batter into well greased and floured Bridge Party Pan, Snoball Pan or Bell Cupcake Pan. Bake at $350^{\circ}$ for 15-20 $\min$.

Ice with white or tinted buttercream icing. Snoballs can then be rolled in coconut. Bells can be striped or ringed and a cherry used for the clapper. Bridge Party Cakes can be outlined with red or blue icing.


## CRANBERRY PECAN BREAD

| $11 / 2$ cups chopped pecans | $1 / 2$ tsp. salt |
| :--- | :--- |
| $11 / 2$ cups coarsely | ground cranberries |
| $11 / 2$ cup shortening |  |
| $11 / 4$ cups sugar | 2 tsp. grated lemon |
| 3 cups sifted flour | 2 eggs |
| $41 / 2$ tsp. baking powder | 1 cup milk |

Grease Angel Food Pan and sprinkle $1 / 2$ cup of chopped pecans evenly over bottom. Mix cranberries and $1 / 4$ cup of sugar in small bowl; let stand while preparing batter. Sift flour, remaining 1 cup of sugar baking powder and salt into a large bowl: cut in shortening with a fork until mixture resembles cornmeal. Stir in remaining 1 cup pecans and lemon rind. Beat eggs well in small bowl and stir in milk. Add all at once to flour mixture; stir just until evenly moist. Fold in sweetened cranberries. Spoon into prepared pan Bake at $350^{\circ}$ for 1 hour, 10 min . or until a wooden pick inserted near center comes out clean. Cool in pan for 10 min , before turning out.

INDIVIDUAL
SANDBAKKELSE RECIPE

## "ALMOND" <br> "SPICY"

1 lb butter
1 cup sugar
1 egg
$5-6$ cups flour
10 drops almond extract 1 cup brown sugar

1 cup sugar $1 / 2$ cup other shortening 1 egg, unbeaten flour (see below) $1 / 4$ tsp. cinnamon

Mix both recipes the same way:
Cream together shortening and sugar; add eggs and flavoring. Then, mix or knead in as much flour as dough will hold - the more flour you can add, the better your cookie will be.
Press dough firmly into Sandbakkelse Forms, cutting it off evenly around the top edge. Place forms on cookie sheets and bake at $350^{\circ}$ until slightly browned.

## OLD FASHIONED PLATTER

## 3 eggs, separated <br> 1/2 cup flour <br> $11 / 2$ cups milk

NOTE: There is period after baking when sand bakkelse are most easily removed from the forms When you have taken the baked cookies from the oven, let stand for a short time until the sandbakkelse are partially crisp, BUT NOT COOL and gently lift cookies from forms.
"Mix batter a few hours before using and allow to stand in slightly cool place.
Beat egg yolks with sugar, salt and melted butter. Stir in flour and milk. When ready to use, add the well beaten egg whites. Melt a little butter in each depression of hot Platte-Panna. Spoon a little batter into each. Bake until brown and serve with lingonberry preserves or cranberries. 25-30 cakes.


## EASY DO EBLESKIVER



## DANISH EBLESKIVER

## 2 cups buttermilk

2 cups flour
1 tsp. baking powder

$1 / 2$ tsp. salt<br>1 tsp. soda applesauce

Beat egg yolks. Add sugar, salt and milk; then add flour, soda and baking powder which have been sifted together. Last, fold in stiffly beaten egg whites. Place small amount of shortening in each depression of Ebleskiver Pan and fill $2 / 3$ full of dough. Place a small teaspoonful of apple sauce on top of dough, then barely cover apple sauce with a few drops of dough Cook until bubbly. turn carefully with fork and finish baking bubbly, turn carefully with fork and mish baking or or brown sugar NOTE. Avoid spilling apple auce in cups as this will cause the ebleskiver to tick. Fresh apple or prune slices may be sub stituted for apple sauce.

## /2 pkg. yellow cake mix

1 cup water
egg
confectioners' suga

Combine cake mix, water, egg and flour. Blend on low speed. Beat 2 min . at medium speed. Place a small amount of butter or margarine in each cup of Ebleskiver Pan. Heat pan slightly; fil cups $2 / 3$ full with batter. Cook until bubbly; turn carefully with fork and finish baking on the other side. Remove from pan and place on paper towels. Sprinkle confectioners' sugar on top. If desired, serve with sweetened lingonberries.

## STANDARD EBLESKIVER

2 cups cake flour 4 eggs, separated $1 / 2$ isp. salt
tsp. baking powder
$1 / 4$ cup melted
2 scant cups milk

Beat egg yolks; add sugar. Sift dry ingredients and add alternately with milk. Fold in beaten egg whites. Bake as described in recipe above in Ebleskiver Pan.


LASAGNA BAKING-SERVING DISH

## LASAGNA

2 lbs. ground round $1 / 4$ cup olive oil cup chopped onion 2 garlic cloves, minced \#21/2 can tomatoes 2 ( 6 oz , ea.) tomato paste $1 / 2 \mathrm{lb}$. mozzarella cheese,
$1 / 2$ cup grated parmesan
cheese
Brown meat in olive oil. Add onion and garlic Cook until onion is transparent. Add tomatoes, omato paste salt basil oregano, pepper and bay leaf Cover and simmer one hour Stir in olives.
Spread $1 / 4$ of sauce in Lasagna Pan. Cover with layer of cooked Iasagna, arranging strips lengthvise in poked lasagna, arranging strips length wise in pan. Addrmesan cheese. Continue lay arlng. Bake at $350^{\circ}$ for $30-40 \mathrm{~min}$.

2 isp. salt
1 tsp. dried basil
$1 / 2$ tsp. oregano
$1 / 4$ tsp. black pepper
bay leaf
1 cup ripe olives, sliced 1 pkg. lasagna noodles, pkg. lasagna noodies,
cooked

## TOP OF THE RANGE CORN BREAD

## 18 oz. corn muffin mix $\quad 1$ egg <br> $1 / 2$ cup cream style corn $\quad 1 / 3$ cup milk

Combine corn muffin mix with egg, cream-style corn and milk. Stir until dry ingredients are jus mixed, Fill well greased and pre-heated Jon'E Bake Pan two-thirds full. Bake $8-10$ minutes on top of range, then turn with fork and complete baking.

## CORN BREAD

## 1 cup sifted flour <br> 3 tsp. baking powder tsp. salt <br> The <br> 1 cup yellow or white corn 2 meal <br> 2 eggs 1 cup milk <br> $1 / 4$ cup ofl or melted

Sift together flour, baking powder, salt and sugar; place in mixing bowl; stir in corn meal. Make a place in mixing bowl; stir in corn meal. Make well in center of flour mixture; add eggs and milk Stir in flour from sides and beat just until dry ingredients are moistened. Add shortening. Pour into well greased, pre-heated Corn Bread Skill Bake in 400 oven for $30-35$ minutes until top ightly browned.

## JON'E BAKE PAN



## LEMON KRUMKAKE

## 3 well beaten eggs $1 / 2$ cup sugar <br> $1 / 2$ cup flour <br> 1 tsp. lemon exiract

Add sugar to eggs and beat well. Melt butter and add to mixture, then add flour and flavoring. For variation, sherry, almond or vanilla may be used. Heat Krumkake Iron over low heat, brush lightly with melted butter. Pour about 1 Tbsp. of batter into iron. Cook wafer slowly until golden on one side, turn and cook on the other side. Remove each wafer with a fork and roll over cylinder form.
Delicious Variation: Krumkake may be pinched closed at one end while still warm, then filled with fruit and whipped cream. Serve immediately.

## CARDAMON KRUMKAKE

## 2 eggs <br> 1 cup sugar <br> 1 scant cup milk <br> $11 / 2$ cups flour

Beat eggs well; add sugar, butter and cardamon. Beat. Add flour and milk alternately.
Whole cardamon seed that has been shelled and freshly crushed with a rolling pin makes for more flavorful Krumkake.


## HELPFUL HINTS FOR USE OF YOUR NEW COOKIE KING

1. Before and after using, wash out cylinder thoroughly, particularly threads in caps and cylinder. This will also insure that no dough dries in cylinder or caps. Clean and dry steel spindle and apply a bit of salad oil if press is to be stored for awhile.
2. Cookie dough should be cold but not chilled or frozen. The dough should be soft enough to be easily pressed through the design discs. (Handle should turn easily.)
3. To fill Cookie King Press: Turn handle backwards as far as it will go. Unscrew the cap on the end opposite from the handle. Fhe dough into a roll to fit into cylinder Then add a lithe dough to fill completely Select the desired disc, place in cap and screw into cylinder.
4. Cookies such as spritz, pretzels, etc. and others formed by using star forms, circle forms and serrated bar forms are best made by holding press in writing position dog, gingerbread boy, Christmas trees, rosette flower form, etc. are best made by placing press at right angles and touching placing shet Turn handle just enough to form desired size of cookie.
5. Be sure that both bottom and top screw caps are put on tightly. Turn handle to right and dough will be forced out of bottom in shapes which are guided to suit your fancy.
6. Use your new Cookie King Press for sim ple cookie and cake decorating with your favorite icing recipes. The special decorating tube is supplied with each set.

## CHEESE STRAWS

$11 / 2$ cups flour 6 Tbsp. shortening 5 Tbsp. ice water

1/2 tsp. salt
1 cup grated cheese
dash of paprika, cayenne pepper and Tabasco Sauce

Cut shortening into dry ingredients. Add water and mix as for pie crust.
Place dough into Cookie King Press tube and use any of the following forms: small or large star, bar or small circle. Form dough in long lines on cookie sheet and cut into desired lengths with sharp knife. Separate slightly. Bake at $400^{\circ}$ for 5-10 min.

## SPRITZ COOKIES

1 cup butter or margarine /2 Isp. baking powder /3 cup sugar
$21 / 4$ cups flour 1 egg 1 tsp. almond extract

Cream shortening, add sugar then beaten egg Add sifted dry ingredients and extract. Pack into OOKIE KING. Press through desired design plate onto ungreased baking sheet. Bake at $375^{\circ}$ for 8-10 minutes.

## SOUR CREAM COOKIES

cup butter
cup brown sugar
$1 / 2$ cup sour cream tsp, vanilta extract
(or lemon extract)

Pinch of salt
2 eggs
$1 / 2$ cups flour

Cream butter and sugar together. Add sour cream, vanilla and eggs. Sift together the dry ingredients and add. Put through Cookie King and bake at $350^{\circ}$ on ungreased cookie sheet

## SCOTCH TEA TARTS



## POPOVERS

2 eggs<br>1 cup milk<br>$1 / 2$ 1 isp. salt 1 Tbsp. melt<br>1 Tbsp. melted shortening

Beat eggs thoroughly. Add milk, then sifted dry ingredients. Add shortening. Beat smooth. Pour batter into hot, well greased Cupcake and Muffin Pan. Fill cups $1 / 3$ full. Bake in very hot oven, $425^{\circ}$ or 15 min ., then reduce oven to $350^{\circ}$ and continue baking $30-35 \mathrm{~min}$. or until firm. 2 or 3 min . before removing from oven, prick to let steam escape. Makes 10-12.

## 6 oz. softened cream

Mix above ingredients and chill $1 / 2$ hour. Place a rounded teaspoon of dough in each tart cup and press dough to bottom and sides with thumb. Sprinkle each cup with finely chopped pecans. Spoon in this filling: 2 eggs, slightly beaten with $11 / 2$ cups brown sugar, 2 Tbsp. melted butter, $1 / 4$ tsp. salt, $1 / 2$ tsp. vanilla. Sprinkle with finely chopped pecans. Bake at $325^{\circ}$ for $25-30 \mathrm{~min}$.

## FRESH STRAWBERRY TARTS

Make 12 pastry shells by lining the Patty Shell and Tart Pan with rich pie crust. Bake at serving time. Spread with cream cheese (blended with cream to soften) over bottom of cooled shells. Cover with one pint of fresh strawberries. Make a filling of one pint of mashed berries brought to a boil. Stir in 1 cup sugar mixed with Tbsp. cornstarch. Cook 10 min aro ver uncooked berries in patty shells. Cover with sweetened whipped cream.

## CRANBERRY

## STEAMED PUDDING

## $1 / 4$ cup dark molasses <br> 1/4 cup corn syrup <br> $1 / 3$ cup hot wat <br> $11 / 3$ cups flour <br> 2 cups cranberries

ut cranberries in halves; set aside. Combine ther ingredients; fold in cranberries. Turn half batter into well greased Bell Cake Moid. Cover mold with waxed paper or foil. Place mold in steamer. (Steamer is a deep kettle that holds water to last through the entire steaming or a deep well cooker with wire frame to hold pudding mold.) Steam for one hour. Remove from steamer. Place pudding in oven for 1 minute to dry the top slightly. Loosen at one side to let in air. Turn out on hot serving dish. Makes 2 bells.
$1 / 2$ cup butter
1 cup sugar
1/2 cup cream

## saUCE

Bring to a boil. Serve hot over steamed pudding.

## SPEEDY GINGER COOKIES

## (14 oz.) pkg. gingerbread mix

3/3 cup water
1/2 cup chunk style peanuł butter
$1 / 2$ cup seedless raisins
Blend dry mix with water and peanut butter. Beat vigorously for $1 / 2$ minute. Add raisins. Drop by hoaping teaspoonfuls onto greased Cookie Sheet. Bake at $350^{\circ}$ for $10-12 \mathrm{~min}$.


DECORATED EGG OR FOOTBALL CAKE

Season mold according to directions on page Use your favorite cake recipe or cake mix. Grease and flour Egg Cake Mold and pour about 12/3 ups of batter in each section of the mold Place molds on cookie sheet and bake at $350^{\circ}$ for one hour. Test carefully to make sure cake is俍 done, then remove from oven and before crust mold with sharp knife Remove cakes and when ompletely cool put halves together with favorite ing or filling. Ice and decorate.

## RHUBARB CAKE

1 small cake mix, white
or yellow
3 cups rhubarb, cut up 1 cup suga

## LAMB, BUNNY OR

## SANTA MOLD CAKE

 Lady Baltimore Recipe
## cups sifted flour

3 egg whites, beate
$1 / 2$ cup shortening 1/2 tsp. baking powde 1/2 cup shortenin 1 tsp. vanilla 1 cup sugar
er. Cream shortening add sifted dry ingredients. Add milk and vanilla and beat for two min. Fold in beaten egg whites and beat for one min .
Grease and flour mold and fill the half containing the face. Insert a toothpick in the nose for reinorcement and cover with other half of the mold being sure that the edges "lock."
Lamb Mold: Place on cookie sheet and bake at $370^{\circ}$ for $45-55 \mathrm{~min}$. Cool 10 min ., turn mold on ack half and remove face half. Frost with white fluffy icing and sprinkle with coconut. Place a cherry for nose, raisins for eyes and a bow around neck
Bunny Mold: Follow above directions. Bake at $370^{\circ}$ for $50-60 \mathrm{~min}$. Use cherry or jelly beans for eyes, a ribbon around neck and a small carrot between front feet. Outline ears with pink icing Santa Mold: Follow directions above. Use any good icing recipe and color half of it red. Chocolate may be added to a small amount for mittens, boots and bag. Other decorating hints:
Face: Frost a delicate, pale pink. Use maraschino cherry for nose.
Eyes: Use two small raisins; put a dab of white icing over each eye, with a few shreds of coco-
iskers: Frost white and sprinkle with coconut Clothing: Frost red. Use white for trim and tasse Toy Bag: Frost gifts with white and sprinkle with colored sugar. Put cherry on toothpick for tha "bright red ball." Make tiny bows of red green ribbon and place on pkgs, with common pin.
Chimney: Frost white. Outline bricks with red, using toothpick.

GENERAL ICING RECIPE (Use for Lamb, Bunny \& Santa Cakes)

2 egg whites, unbeaten<br>$11 / 2$ cups sugar<br>1 tsp. yanilla

1 tsp. light corn syrup
or $1 / 8$ isp. cream of
tartar tartar
pinch of salt 2 marshmallows,

Place ingredients except marshmallows and va nilla in top of double boiler over boiling water beating constantly with beater, (about 7 minutes or until mixture holds a peak). Remove, add vanilla and cut up marshmallows and beat until cool and thick enough to spread.

Cream sugar and shortening until fluffy. Combine milk and vanilla; set aside. Add baking powder to cake flour. Now, add sifted ingredients to creamed mixture in three parts, alternating with thirds of the liquid combination. Beat egg whites until stiff; fold into batter. Pour batter into well-greased and floured Lamb, Bunny or Santa Mold. (See directions on previous page.) Bake at $375^{\circ}$ for $50-60 \mathrm{~min}$.

## POPCORN OR CEREAL MOLDS

## yrup Recipe: <br> Food coloring, <br> $1 / 4$ cup butter or margarine

Melt in top of double boiler. Add 6 cups popped corn (slightly seasoned) or dry cold cereal such as puffed rice, Rice Krispies, etc.
Grease molds. Press mixture into molds so that halves of molds are well filled. Press the two halves firmly together. Mold will not completely close and we suggest an inch of space between halves to give plumb figures. Let stand 2 hrs . Remove mold and decorate.
Use double recipe for Bunny; Santa and Lamb require only single recipe.)


## DESSERT ROSETTES

## 2 eggs, slightly beaten $\quad 1$ cup milk

 $1 / 4$ tsp. salt1 Tbsp. Iemon extrac
Add sugar to slightly beaten eggs, then add milk. Sift flour before measuring, then together with salt. Stir into first mixture and beat until smooth (about the consistency of heavy cream.) Add flavoring.
Dip iron into hot fat, in a deep kettle, to heat it Dip iron into hot fat, in a deep kettle, to heat it then drain excess fat on brown paper. Fat should be hot enough to brown a piece of bread while more than three-fourths its height if only a thin ayer- ${ }^{-}$batter adheres to litil a sman ader to urom the ron quickly into hot fot and cook from $2-3 \mathrm{~min}$ (until active bubbling ceases.) Remove from iron (und active bubbling ceases.) Remove from iron and drain on brown paper. If your rosettes are niluted with milk Whil still warm dip in be diluted with milk. While still warm, dip in conectioners' sugar.
NORDIC-WARE'S Ten-In-One Griddle King and Griddle King Jr. are formed of extremely heavy aluminum with natural exterior finish. Interior surfaces are now available in friple layer Shield Coat Teflon II for no-stick cooklayer Shield Coat Teflon II for no-stick cookery with no-scour cleanup as well as in natural aluminum finish. These griddles feature deep sides for grilling and frying, indoors and out.
No. 10100 Ten In One Griddle King No. 10230 Ten In One Griddle King Te. .... $\$ 4.98$ No. 10230 Teriddl King Junior 10300 . Tef. II. 6.98 No. 10300 Griddle King Junior............ 3.98
No. 10430 Griddle King Junior, Tef. II..... 5.98

## BASIC PANCAKES WITH VARIATIONS

## 1 egg

$11 / 4$ cups buttermilk or sour cream
1/2 tsp. baking soda
$11 / 4$ cups sitted flour
Beat egg well. Beat in buttermilk and soda. Then beat in remaining ingredients. Continue beating until smooth. Bake pancakes on heated Griddle King.
You may use your favorite pancake mix. These variations are adaptable to any pancake batter. Apple Pancakes: Stir 1 apple, peeled and thinly sliced into the batter.
Blueberry Pancakes: Stir $1 / 2$ cup of fresh or drained canned blueberries into batter
Nut Pancakes: Add $1 / 4$ cup of chopped or broken nuts to batter.
Cheese Pancakes: Stir $1 / 2$ cup of shredded Cheddar cheese into batter.



## CORN PONES

## 1 cup corn meal <br> 1/2 cup flour powder 1 Tbsp. sugar

Combine all ingredients. Pour into well greased Corn Stick Pan. Bake at $400^{\circ}$ for 15 min.

## BRAN CORN BREAD STICKS

$3 / 4$ cup prepared bran 1 cup flour
3 tsp. baking powder

2 Tbsp. shortening
2 Tbsp. sugar
1 egg
$1 / 2$ cup corn meal

Cream shortening. Add sugar and mix well. Add well beaten egg, milk, bran and corn meal. Sif flour, measure and sift with baking powder and salt. Add to first mixture, stirring only until well blended. Fill well greased Corn Stick Pan $2 / 3$ full Bake in $400^{\circ}$ oven for 20-25 min. 12-14 servings

## FISH SURPRISE STICKS

12 frozen, pre-cooked
epared mustard or lartar sauce

## dill or sweet pickles, cut lengthwise in cut lengthw 1 (8 oz.) pkg. corn muffin mix

Grease and heat Cornstick Pan. Spread each fish stick with mustard or tartar sauce. Arrange pickle slices on top. Place one fish stick, spread sid up, in each depression of Cornstick Pan. Pre pare corn muffin mix according to package directions. Spoon batter over fish sticks, not quit filling depression to top. Bake at $400^{\circ}$ for 15 min or until tops of cornsticks are golden brown and fish is heated through. Serve hot with mushroom sauce.
Brown 'n Serve sausages may be substituted fo fish sticks.


## SERVO KING PLATTERS AND SERVERS

Servo-King Sizzling Platters, Holders and Server Sets feature platters made of heavy formed anodized aluminum (also in stainless steel). Their beautiful ebony bakelite holders provide perfect protection for hands and table. All foods remain piping hot, retaining their natural juices and flavor. These strikingly designed sets provide gracious service from the broiler to the table and promise lifetime durability.

No. 20110 Large Anodized Aluminum Platter w/Bakelite Holder, Hlus. p. 2 . . . . . . . . . . . . . . . . . $\$ 4.98$
No. 20210 Identical Stainless Steel Platter w/Bakelite Holder . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 6.98
No. 20510 Individual Aluminum Anodized Platter w/Bakelite Holder, Illus. p. 2................... . . 3.49
No. 20610 Identical Stainless Steel Platter w/Bakelite Holder........................................ . . 4.98
No. 20810 Individual Anodized Aluminum Platter w/Bakelite Holder, illus, p. 2.................. . . . 2.69
No. 21930 Large Anodized Aluminum Platter with Walnut Finish Hardwood Holder............ . . 9.95
No. 21630 Individual Anodized Aluminum Platter w/Walnut Finish Hardwood Holder............ . . 6.95
No. 21910 Large Gourmet Anodized Aluminum Sizzler Server Set w/Bakelite Holder............. 6.98
No. 21610 Individual Anodized Aluminum Gcurmet Sizzler Server Set w/Bakelite Holder....... 3, 38

## GOURMET SIZZLER SERVER SETS

NORDIC-WARE presents their Gourmet Service, Bakelite or Walnut Finish Hardwood Sizzler Sets. These handsome Platter-Holders feature trays made from American hardwoods. The distinctive beauty of grain is enhanced by a finish which seals against moisture and grease. Bakelite holders are ebony black and give lifetime service. Meats and seafoods are broiled on the heavy anodized aluminum Platter, then carried to the table in the insulating base.

## TIPS FOR BROILING AND SERVING

1. When broiling steak, score fat on the edges of the meat so that it will not buckle or warp in cooking.
2. Let stand at room temperature for 1 hour.
3. Grease the broiling platter lightly.
4. Place platter 3 inches from the source of heat.
5. Season before turning and also, after.
6. To test for doneness with minimum loss of juices, slit the meat near the bone with point of sharp knife.

| STEAK BROILING CHART |  |  |  |
| :---: | :---: | :---: | :---: |
| Time Each Side in Minutes |  |  |  |
| Rare | Medium | Well |  |
| Thickness | 5 | 7 |  |
| $3 / 4-1 " \prime$ | 8 | 10 |  |
| $11 / 2^{\prime \prime}$ | 15 | 18 |  |
| $2^{\prime \prime}$ |  | 20 |  |

Broiled steak is attractively garnished with broiled mushroom caps, parsley, watercress or tomato halves, brushed with garlic butter and broiled

Following are two sauce recipes to be used with broiled poultry or meats.

## SAUCE DIABLE

In a saucepan, add 2 shallots, chopped and 8 peppercorns, crushed, to $1 / 3$ cup dry white wine or vinegar. Cook until reduced to a thick paste. Add 1 cup brown sauce, 1 tsp . Worcestershire sauce and $1 / 2 \mathrm{tsp}$. chopped parsley.

## GARLIC BUTTER

Boil 2-8 cloves unpeeled garlic in 1 qt . boiling water for 1 min . Drain, peel and rinse under cold water. Bring to the boil again for 30 seconds, drain and rinse. Pound to a smooth paste or put through garlic press. Cream $1 / 2$ cup butter with garlic. Season to taste with salt, pepper and 1-2 Tbsp. minced parsley.

NORDIC Gourmet Sizzler Server Sets provide impressive service for cold foods, as well as hot. Relishes, salads, fruit and canapes will remain ice cold when placed on chilled platter. The deluxe trays are used alone for hors d'oeuvres, cheeses and buffet service.

## NORDIC WARE

## CUSTOM LINE COOK AND SERVE WARE

NORDIC-WARE proúdly presents its Custom Line Cook and Serve Ware. This heaviest gauge cookware features china-like Permo Porcelain exteriors with cooking surfaces of triple layer, hard base Shield Coat Teflon II.

America's finest heaviest aluminum Cook and Serve Ware comes in beautiful blended contemporary colors of Harvest Gold, Tangerine and Avocado Green. The gleaming porcelain finish is heatproof, fadeproof and strongly resists scratching and staining. The Teflon II cooking surfaces insure that the utensil is non-stick, easy-to-clean and improved in scratch resistance You will notice the sleek rounded contours that provides high heat conductivity with no scorch ing or sticking ever! Covers are designed to fit securely to condense steam, allowing foods to baste in their own natural juices. The cover exteriors are also made of matching PermoPorcelain. New high style heat resistant handles are featured with metal flame guards. These and the cover knobs are molded of heat resistant bakelite with safety finger grips.

You will find Cook and Serve Ware in the NORDIC-WARE Custom Line to fill your every cooking need. This cookware has been designed and produced to bring the ultimate in performance and beauty to your kitchen. You can find one of our stunning colors to fit beautifully with your own decor and go proudly from the range to the table.

NORDIC-WARE'S Custom Line insures you of successful cookery; let it be your guide to happy hours in the kitchen!

## NORDIC WARE CUSTOM LINE

No. 1104 71⁄2" Skillet, Teflon II interior, w/cover. \$ 9.95
No. 1114 10" Skillet Teflon II interior, w/cover ..... 12.95
No. 1181 1 $1 / 2 \mathrm{qt}$. Sauce Pan, Natural Sunburst interior, w/cover ..... 7.95
No. 1184 1½ qt. Sauce Pan, Teflon II interior, w/cover ..... 9.95
No. 11212 at Sauce Pan Natural Sunburst interior ..... 8.95
11242 qt Sauce Pan, Teflon II interior, w/cover ..... 10.95
o. 11313 qt. Sauce Pan, Natural Sunburst interior, w/ cover.. ..... 9.95
No. 11343 qt. Sauce Pan, Teflon II interior, w/cover ..... 11.95
o. 11443 qt. Sauce Pot, Teflon II interior, w/cove ..... 11.95
No. 11515 qt. Dutch Oven, Natural Sunburst interior, w/cover. 12.95
No. 11545 qt. Dutch Oven, Teflon II interior, w/cover. ..... 14.95
o. 11642 qt. Casserole, Teflon interior, w/cover ..... 10.95
No. 1174 Deluxe 3 qt. Casserole, Teflon interior, w/cover ..... 12.95(When ordering, please designate color with suffix as follows to No.:Avocado, " 5 ", Tangerine, " 8 ".)

No. 103 - Gourmet's Se -8 pieces (not illus.)
Skillet, 71/2", \$5.95; Sauce Pan, 2 qt., w/ cover, \$10.95 Sauce Pan, 3 qt., w/cover \$11.95; Dutch Oven, 5 qt. w/ cover, \$14.95; Large Skillet, 10", \$7.95. Special set price... \$49.75. Avail able in Tangerine or Avoca do. Specify color
No. 104 - Contemporar Set - 8 pieces (illus.)
Skillet, 71/2", \$5.95; Sauce Pan, 2 qt. W/cover, $\$ 10.95$ Sauce Pan, High Style, $11 / 2$ qt, w/Cover, \$9.95; Dutch Oven, 5 qt., w/cover \$14.95; Large Skillet, 10" 7.95. Special set price. \$47.95. Available in Tang erine or Avocado. Specify color.
Gourmet Chef Sauté Skillet features gleaming Staintess Steel or Teflon II* interiors with genuine porcelain exteriors - heatproof and fadeproof. Bakelite handle stays cool always. Heavy 8 ga formed aluminum is clad with Stainless Steel or Teflon II* - sloping side design allows gourmet method for vegetables, meats, fish, omelets - ends stirring, foods stay firm and crisp.
No. 1303 9" Teflon Interior
No. 1313 11" Toflon Interior

No. 1311 11" Stainless Steel Interior.
(When ordering, please designate color with suffix as follows to No.: Avocado, " 5 ", Tangerine, " 8 ".)


