



LARGE ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER

Our leading item — most versatile and widely used SERVO-KING. Ideal for family service as well as generous individual portions. Feature is tree design in platter. Heavy 8 ga. Aluminum Platter 8½" x 12¾", holder 15" overall.

Cat. No. 20110 Anodized Aluminum Platter & Bakelite Holder \$4.98

Same style platter-holder set except for individual use, size 7"x10"4"; holder 13" overall.

Cat. No. 20510 Anodized Aluminum Platter & Bake lite Holder\$3.49

SERVO-KING

Individual Sizzling
PLATTERS AND HOLDERS
(for all hot food serving)

SERVO-KING ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER

Shown as serving for one with filet mignon. The quality item — of 11 ga. anodized aluminum offers an inexpensive service with the workmanship of an American made product. Permanent beauty and utility. Size of platter is 7"x10"/4"; holder 12" overall.

Cat. No. 20810 Natural Aluminum Platter & Bakelite Holder\$2.69

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** 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.

**Teflon is DuPont's registered trademark for its non-stick finish.

TABLE OF CONTENTS

Servo King Platters and Servers 2, 42	MINI-BUNDT* Pan	10
Teflon Instructions 4	Bake and Salad Molds	15
BUNDT* Pan	Specialty Bake Ware	29
Custom Line Cookware	9 45	



MINNEAPOLIS, MINNESOTA 55416

^{***}Teflon II is DuPont's certification mark for scratch resistant Teflon-coated cookware which meets DuPont standards.

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





Teflon is one of the most remarkable plastic coatings yet developed. A product of more than a decade of research in DuPont's laboratories, it is unmatched for non-sticking characteristics, and ease of cleaning. Now you can bake or fry almost any food fat free, if you wish. Use your NORDIC-WARE Teffon coated utensil with the knowledge that it is the ultimate in utility, beauty and design.

Teflon's popularity continues to grow because of its non-sticking characteristics, and its freedom from attack by household chemicals are unmatched. Like other synthetic plastics, it is softer than porcelain, glass or the metals used on the interiors of cookware; hence, reasonable care must be exercised to prevent damaging the finish in use. Note: Over heated Teflon loses its non-stick advantages. To avoid, do not heat utensil without food being in it!

Before using:

- 1. Wash the utensil in hot, soapy water; rinse thoroughly and dry,
- 2. Oven bake ware should be seasoned. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
- 3. For cook ware or top-of-the-range bake ware, precondition by greasing the Teflon II surface lightly with shortening.

Cooking Instructions:

- 1. Teflon coated utensils have often been advertised as greaseless cookware. While these utensils 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 min. Do not heat an empty pan over high heat!

Cleaning Instructions:

- 1. Wash non-stick cookware thoroughly in hot suds after each use.
- 2. Metal scouring pads or abrasive cleaners should not be used. Stubborn spots can be removed with a plastic mesh pad or sponge.
- 3. 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 treatment, 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-OFF". 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\$	4.69
No. 50130 Large cast aluminum BUNDT* Pan, Teflon coated, natural exterior	
No. 50100 Large cast aluminum BUNDT* Pan, natural exterior and interior	4.98
No. 50301 Jumbo Fluted Mold formed aluminum, Copper anodized exterior and interior	3.49
No. 50335 Jumbo Fluted mold, formed aluminum, Teflon coated, Avocado exterior	4.98
No. 50135 Large Cast aluminum BUNDT* Pan, Teflon coated, Avocado exterior	7.49
No. 50133 Large Cast aluminum BUNDT* Pan, Teflon coated, Harvest exterior	7.49
No. 50138 Large Cast aluminum BUNDT* Pan, Teflon coated, Tangerine exterior	7.49
No. 0221 BUNDT* Cake Stand w/cover in natural, Harvest, Tangerine or Avocado	14.95
(Please designate color when ordering)	

(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° 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 adjustment 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* Pans

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 need about 5 minutes longer baking time because of heat being reflected from the light color pan surface.



SOUR CREAM COFFEE CAKE

1 cup margarine or butter

3 eggs separated 1 cup sugar

1 cup dairy sour cream

13/4 cup sifted flour 1 tsp. baking soda

1 tsp. baking powder

Cream shortening and sugar. Add egg yolks and sour cream. Beat until light and fluffy. Add flour. baking powder and baking soda. Beat egg whites until stiff; fold in. Pour batter into a greased and floured BUNDT* Pan. Sprinkle with a topping made of 1/4 cup sugar, 1/2 tsp. cinnamon and 1/2 cup chopped nuts. Dot with extra butter. Bake at 325° for one hour. Allow to cool in pan for 15 min, before turning out.

COFFEE KUCHEN

2 pkg, active dry yeast 1/4 cup warm water 3/4 cup warm milk 1/2 cup butter or margarine 1 cup sugar 1 cup flour

grated rind of 1 lemon 21/4 cups flour 1/4 tsp. mace 1 tsp. salt grated nuts

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° for 50-60 min.

SWEET CHOCOLATE CHIP CAKE

1 pkg, yellow, white or devil's food cake mix 1 envelope whipped topping mix 4 eggs

2 Thsp. brandy

1 square (1 oz.) semisweet chocolate, coarsely grated **Brandied Chocolate** Glaze

1 cup cold water Mix together, cake mix, whipped topping mlx, 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° for 40-45 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 11/2 Tbsp. butter 3/4 cup unsifted confectioners' sugar

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

1 pkg, white or vellow cake mix 1 cup water

1/2 cup liquid shortening 4 eggs

1 pkg, instant coconut cream or lemon pudding mix 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 minutes. 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 2 cups sugar 1/2 tsp. salt 1/2 tsp. baking soda 1 tsp. vanilla

removing from pan.

1 cup butter or margarine. softened 1 carton (8 oz.) spiced apple

vogurt 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 min. or until top of cake springs back when lightly touched. Cool cake 15 min. before

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.



ADDITIONAL BUNDT* PAN RECIPES ON PAGE 25.



7-UP CAKE

1½ cups butter 3 cups sugar 5 eggs 3 cups flour

2 Tbsp. lemon extract

3/4 cup 7-Up

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° for 1-1¼ hours.

FAMOUS LEMON CAKE

FROM WHITE HOUSE COOKBOOK

34 cup butter or margarine 114 cups sugar 8 egg yolks 21/2 cups cake flour 3 tsp. baking powder

1/4 tsp. salt 3/4 cup milk 1 tsp. vanilla

1 tsp. grated lemon rind 1 tsp. lemon juice

Preheat oven to 325°. Cream shortening and sugar until light and fluffy. In a separate bowl, beat egg yolks until light and lemon colored; blend into creamed mixture. Sift together cake flour, baking powder and salt; resift 3 times. Add the sifted ingredients in thirds, alternating with milk. 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 inserted in the center comes out clean. Dust with powdered sugar on top if desired.



TUNNEL OF FUDGE

FAMOUS BAKE-OFF WINNER

1½ cups butter 6 eggs 1½ cups sugar 2 cups flour 31/3 cups or 121/2 oz. of pkg. of Creamy Double Dutch Frosting Mix 2 cups chopped walnuts

Cream butter in large mixer bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into well greased and floured BUNDT* Pan. Bake at 350° for 60-65 min. Cool 2 hours before removing from pan. Cool completely before serving.





BASIC GELATIN FOR BUNDT*

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. Chill until firm.

Salad illustrated above uses lemon flavored gelatin (light color shows off fruit to best advantage.) Banana slices, pear halves and halves of pineapple rings fit nicely into mold contours. These same fruits, cubed, with cherries added make up the body of the salad.

MINI-BUNDT* PAN RECIPES



SAUSAGE CAKE

1 lb. pork sausage 1½ cups firmly packed brown sugar 1½ cups sugar 2 eggs, lightly beaten 3 cups sifted flour

1 tsp. ginger

1 tsp. baking powder 1 tsp. pumpkin pie spice 1 tsp. baking soda

1 cup cold strong coffee

1 cup raisins

1 cup chopped walnuts

In mixing bowl, combine meat and sugars and stir until mixture is well blended. Add eggs and beat well. Onto piece of waxed paper, sift flour, ginger, baking powder and pumpkin pie spice. Stir baking soda Into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Pour boiling water over raisins and let stand 5 minutes; drain well and dry raisins in cloth. Fold raisins and walnuts into cake batter. Turn batter into well greased and floured Mini-BUNDT* Pan. Bake 1½ hours at 350° or until done. Cool 15 min. in pan before turning out.



PINEAPPLE UPSIDE-DOWN CAKE

1 can (1 lb. 4 oz.) crushed pineapple 1 pkg. pound cake mix 1/2 cup brown sugar 3 Tbsp. melted butter 1 tsp. lemon peel 1 tsp. vanilla

Drain pineapple, reserving syrup. Combine half cup drained pineapple, brown sugar, melted butter and 3 Tbsp. pineapple syrup. Spoon into Mini-BUNDT* 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° for 60-65 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	\$3.98
		Pan, Teflori coated, natural exterior	
No. 50233	Cast aluminum Mini-BUNDT	Pan, Teflon coated, Harvest exterior	5.98
No. 50238	Cast aluminum Mini-BUNDT	Pan, Teflon coated, Tangerine exterior	5.98
No. 50235	Cast aluminum Mini-BUNDT	Pan, Teflon coated, Avocado exterior	5.98
No. 50431	Formed aluminum Mini-Flute	d BUNDT* Pan, Teflon coated	3.69
No. 50401	Formed aluminum Mini-Flute	d BUNDT* Pan, Copper anodized	2.98

PREPARING AND USING YOUR MINI-BUNDT* PAN

- Season your Mini-BUNDT* Pan before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
- 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 adjustment 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 famous BUNDT* shape is now available in individual servings. The BUNDT-lette has six cups and is ideal for miniature BUNDT* cakes, fruit shortcakes 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

6 eggs 3/4 cup sugar 2 cups flour

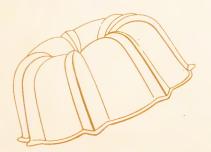
2 Tbsp. baking powder 9 Tbsp. melted butter 3/4 cup lukewarm milk

Beat eggs with sugar until very light. Add flour and baking powder; blend thoroughly. Add butter and milk; beat well. Pour into Mini-BUNDT* Pan that has been greased and floured. Bake at 325° for 30-35 min. Allow to cool in pan for 15 min. before turning out. Unmold cake and while it is still warm, spoon rum syrup over it, allowing it to soak in.

RUM SYRUP

Add 1/2 cup sugar to 1/2 cup water in small saucepan. Cook until a thin syrup is formed. Remove from heat and add 1/2 cup white rum or 1 tsp. rum extract.

To serve: Sprinkle the top of the Baba with dark rum. Paint with a glaze of water-thinned apricot preserves. Add glaced' cherries to garnish.



CALIFORNIA COFFEE CAKE

1 package yellow cake mix 1/2 cup chopped nuts 1/2 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 Mini-BUNDT* Pan. Sprinkle with half of the prepared filling made by combining brown sugar, nuts and cinnamon, Pour in the rest of the batter. Sprinkle the top with the remaining filling. Bake at 350° for 50-60 min.

FESTIVE NO BAKE FRUIT CAKE

1 cup evaporated milk 4 cups miniature marshmallows

6 Thsp. rum flavoring 8 cups fine graham

cracker crumbs 1/2 tsp. cinnamon

1/2 tsp. nutmeg 1/4 tsp. cloves 2 cups seedless raisins 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 to garnish. Combine milk, marshmallows and rum flavoring. Combine remaining ingredients; work in milk mixture until all crumbs are moist. Pack into well 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

2/3 cup butter 2/3 cup sugar 3/3 cup confectioners'

sugar 3 eggs, separated

1/2 tsp. vanilla

1/2 tsp. almond extract 2 cups sifted cake flour 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, baking 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° for 45 min.

MANDARIN COFFEE BREAD

1 pkg. (13¾ oz.) Hot Roll Mix

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

20 small sugar cubes orange extract or Curação 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 which has been lightly dipped in orange extract or Curacao and an orange section. Dip each ball in melted butter or margarine and layer in greased pan. Let rise in warm place 30-40 min, or until doubled in size. Bake at 350° for 40-50 min. Remove from Mini-BUNDT* and coat with melted orange marmalade.

EASY DOES-IT COFFEE CAKE

2 cans refrigerated biscuits 1/2 cup butter, melted

1 cup brown sugar 1/2 cup pecans

Combine pecans and brown sugar. Dip each biscuit 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° for 20-25 min.

DECORATIVE ICE CREAM MOLD

One half gallon ice cream or sherbet (sherbet freezes a bit more easily)

Buttercream icing with appropriate food coloring Icing decorations, if desired

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. Return to freezer. When firm, remove from freezer and loosen from mold by applying hot towels to bottom and sides of Mini-BUNDT* Pan. Turn out on serving plate and return to freezer. When firm, apply buttercream icing and decorations. Again, freeze, 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.

MARBLE CAKE



*REG. U.S. PAT. OFF.

TOFFEE CRUNCH COFFEE CAKE

½ cup butter
 cups flour
 cup brown sugar, packed
 ½ cup sugar
 cup buttermilk or

sour milk

1 tsp. soda 1 egg 1 tsp. vanilla 4 (¾ oz. ea.) toffee candy bars, finely crushed ¼ cup chopped pecans

Cut butter into flour and sugars until crumbly. Set aside ½ cup. To remainder, add buttermilk, soda, egg and vanilla; beat well. Pour ⅓ batter into 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° for 35-45 min. To crush candy bars: place in freezer. When thoroughly chilled, place between 2 sheets of foil and roll with rolling pin.

1/3 cup chocolate chips 2/3 cup shortening 1 cup sugar 4 eggs

1 tsp. salt
1/2 cup milk
1 tsp. vanilla extract

3 tsp. baking powder

2 cups sifted cake flour

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 ½ of the batter. Pour ⅓ 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 with a knife. Bake at 350° for 35-40 min. Cool 15 min. before removing from pan. Sift confectioners' sugar lightly over top.

VEGETABLE SALAD SYMPHONY

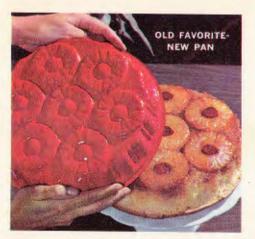
4 packages (3 oz. ea.) lime gelatin 2 tsp. salt

4 cups boiling water 3 cups cold water

6 Tbsp. vinegar

6 tsp. grated onion dash of pepper 6 Tbsp. diced pimento 1½-2 cups cauliflower florets

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



PINEAPPLE UPSIDE-DOWN CAKE

14 cup butter
12 cup brown sugar
5-7 slices Pineapple
(No. 2 or 1 lb. 4 oz. can)
Maraschino cherries,
optional

1 package white or yellow cake mix for one layer cake (or one-half of a regular size pkg.)

Melt butter, brown sugar and 2 tablespoons of pineapple syrup in Pineapple Mold. Remove from heat and arrange pineapple and cherries in mixture.

Prepare batter as directed on cake package. Pour over mixture in the pan. Bake in a preheated oven of 350° for 40-50 minutes. Let stand 5 minutes. Invert on serving plate. Allow 2-3 minutes before removing pan. Serve warm with whipped cream.

FRUIT SALAD SUPREME

1 package (6 oz.) raspberry or strawberry gelatin 2 cups boiling water 2½ cups crushed pineapple with syrup (No. 2 or 1 lb. 4 oz. can) 1 cup sour cream Appropriate fruit slices for Fruit Salad Mold

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 set. Add sour cream to remaining gelatin; pour into mold and chill until set.





BAKE AND SALAD MOLDS

NORDI€-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 qt	\$3.49
	No. 3043 Sweetheart Mold with Teflon interior, Lemon or Orange exterior, 11/2 qt	
	No. 3053 Deluxe Ring Fruit Mold with Teflon interior, Lemon or Orange exterior, 11/2 qt	3.49
	No. 3083 Twin Parti Bell Mold with Teflon Interior, Orange or Lime exterior, 11/2 qt	
	No. 3093 Rose Mold with Teflon interior, Lemon or Orange exterior, 2 qt	
	No. 3133 4 Leaf Clover Mold with Teflon interior, Lemon or Lime exterior, 11/2 qt	
	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 qt	
	(Please designate color when ordering.)	
	No. 30101 Fish Mold, Copper anodized, 1½ qt	2.49
	No. 30201 Giant Ring Fruit Mold, Copper anodized, 2½-3 qt	3.98
	No. 30301 Christmas Tree Mold, Copper anodized, 11/2 qt	
	No. 30401 Sweetheart Mold, Copper anodized, 1½ qt	2.49
	No. 30501 Deluxe Ring Fruit Mold, Copper anodized, 1½ qt	2.49
	No. 30601 Sea Shell Mold, Copper anodized, 1½ qt	2.49
	No. 30701 Harvest Mold, Copper anodized, 1½ qt	2.49
	No. 30801 Twin Parti Bell Mold, Copper anodized, 11/2 qt	2.49
	No. 30901 Rose Mold, Copper anodized, 2 qt	2.49
·	No. 31001 Tall Tyrolean Mold, Copper anodized, 2½-3 qt	3.98
	No. 31101 Fruit Salad Mold, Copper anodized, 2 qt	2.49
	No. 31201 Swirl Mold, Copper anodized, 2½ qt	3.49
	No. 31301 4 Leaf Clover Mold, Copper anodized, 11/2 qt	
	No. 31401 Ginger Bread Mold, Copper anodized, 11/2 qt	2.49
	TIDE AND TRICKE FOR THE USE OF VOUR MOLD	

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° 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

Prepare 1 package of your favorite fruit 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

to be cut in half (crosswise), making 2 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

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

that the gelatin and fruit placed in the mold have

3 whole slices of canned pineapple

1 whole banana 3 canned pear halves

27 grapes

firm.

3 mandarin orange slices or grapefruit slices 2 packages gelatin 21 maraschino cherries

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

raspberries cranberry-orange relish

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

You may wish to use a contrasting colored gelatin 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 gelatin (dry) 1 package white cake mix

1/2 tsp. almond flavoring 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° 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 BELLS

3 packages raspberry

2 packages frozen 1 package frozen

SPICY COFFEE MATE

Walnut halves 2 pkg, refrigerated biscuits Melted butter or margarine Green colored sugar

tinted sugar.

1 cup brown sugar 1 tsp. cinnamon

3 Tbsp. raisins

Place walnut halves in bottom of Christmas Tree Mold. Dip biscuits in melted butter, then in the mixture of brown sugar and cinnamon. Place biscuits in mold, overlapping edges. Tuck raisins in-between biscuits. Bake at 425° for 15-18 min. Unmold on serving tray and sprinkle with green

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° 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 cake. Tint half of the reserved icing (1/4 c.) a darker green and outline boughs with it. Use the mold as your pattern. The remaining 1/4 cup icing should be left white and used to create a snow effect on the boughs if desired. The trunk of the tree is attractive when decorated with either finely chopped nuts or halves of pecans laid side by side to form a solid effect.

Candied cherries, etc. may be placed on the tree to look like Christmas decorations.

MARBLE NUT COFFEE CAKE

1 pkg, yeast, compressed

1/4 cup lukewarm water

1/2 cup milk 2 Tbsp. sugar

or dry

1/2 tsp. salt 1/4 cup shortening

1-3/4 cups sifted flour (about)

1 eaa

1/4 cup brown sugar 1/4 cup chopped nuts 1/2 tsp. cinnamon

6 Tbsp. brown sugar 3 Tbsp. melted butter

or margarine

1 Tbsp. water

Soften yeast in lukewarm water, Scald milk, Add sugar, salt and shortening. Cool to lukewarm. Add 1 cup flour and mix well. Add softened yeast and egg. Beat well. Add more flour to make a 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 thoroughly blended. Add this to the plain half of batter and stir lightly

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 minutes. Turn out.

LIME RICE MOLD

2 (3 oz.) pkgs, lime gelatin 1 small can crushed 1 cup miniature

pineapple and juice 1 cup whipping cream

marshmallows 2 cups cooked rice

about 15 seconds.

Dissolve one pkg. lime gelatin in 2 cups hot water. Cool and pour into greased Lucky 4 Leaf 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.

FROZEN FRUIT RING

Strawberries (sliced if desired) Pineapple cubes Orange sections

become firm.

Mint leaves Water or 1 cup lemon or limeade concentrated and 2 cups water

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

ROSE JELLO MOLD

To make a contrasting rose on your favorite gelatin recipe, we suggest the following - oil Rose Mold Pan. Then, dissolve:

1/2 Tbsp. unflavored gelatin Add: 1/4 cup cold water

1/2 cup boiling water 3 Tbsp. sugar 2 Tbsp. lemon juice

Add a contrasting color to half of gelatin and spoon into rose petals. Add green coloring to remaining half of gelatin and spoon into leaves. Let set until firm and then proceed to make your favorite gelatin recipe.

CHERRY WINE MOID

2 pkgs, cherry gelatin 3/4 cup orange juice 1 No. 2 can bing cherries 1/4 cup sherry or wine

Drain juice from cherries and add water to make 2-3/4 cups. Boil water-cherry juice; add orange juice, wine and gelatin. Fold in cherries when cool. Pour into Rose Mold Pan. Chill until set. Serve with sour cream and grenadine. Dilute sour cream with grenadine until slightly thick. Tint if desired.

ABC ASPIC

3 (3 oz.) packages lemon gelatin 4 cups boiling water 2 tsp. seasoned salt 3 Tbsp. vinegar salt and pepper to taste

3 (8 oz.) cans seasoned tomato sauce.

20

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

SWEETHEART CAKE

Prepare 1 pkg. of yellow or white cake mix, according to pkg, directions. Tint lightly with pink food coloring. Grease and lightly flour the Sweetheart Mold and pour batter into mold. Bake in 350° oven for 35-45 min.

After cake is baked, let stand 10 min, before removing. Frost when cool with buttercream or boiled icing, tinted pink, Reserve a small amount of white icing to outline guilted pattern and lacy border. Use the mold as your pattern. Base may be further accented by use of white icing as desired.

STRAWBERRY SOUR CREAM MOLD

2 pkg. (6 oz.) strawberry gelatin

2 cups boiling water

2 (10 oz.) pkg. frozen strawberries, thawed 2 medium bananas. mashed

1 cup chopped nuts

1 pint dairy sour cream

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

HOLIDAY FRUIT GELATIN

4 whole slices of canned pineapple

2 whole bananas 4 whole canned pears

24 grapes

4 mandarin orange slices (or grapefruit) 12 maraschino cherries 4-5 packages of gelatin

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.

RASPBERRY ICE CREAM RING

2 (10 oz.) pkgs. thawed frozen raspberries 4 (3 oz.) pkgs, raspberry gelatin

4 cups boiling water

1 qt, vanilla ice cream

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

pecans

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



FRESH APPLE CAKE

1/2 cup shortening 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

candied cherries 1 cup chopped candied pineapple 3/4 cup cold coffee

1 tsp. nutmeg

1 tsp. allspice

1/2 cup chopped

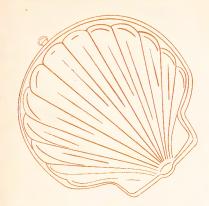
1 cup chopped dates

1 cup chopped walnuts

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° 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 tsp. salt

1 pkg. lime gelatin

1 cup boiling water 1 tsp, grated onion

2 tsp. vinegar 1 cup commercial sour cream 1/3 cup salad dressing 2 large cucumbers, peel.

grate and drain

11/3 cups cold water

1 Thsp. grated onion

1/2 cup diced celery

1 tsp. salt

1/4 cup vinegar

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

2 cups boiling water

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.

CRANBERRY TUNA SALAD

11/2 cups flaked tuna 2 chopped hard-cooked eggs to taste 1 cup finely cut celery 1/2 cup cut stuffed olives 1 Tbsp. minced onion

1 cup coarsely cut

cashews

salad dressing 1 pkg, raspberry gelatin 2 cups cranberry juice

salt and pepper

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

SEAFOOD APPFTIZER

1 lb. frozen crabmeat or 2 (6 oz.) pkg. crab plus 1 (6 oz.) pkg. shrimp 20 stuffed olives, sliced 1/2 cup sweet pickle relish 1/2 cup chopped celery 2 Tbsp. lemon juice

1 Tbsp, grated onion 1 cup mayonnaise 1 cup chili sauce

2 envelopes unflavored gelatin

1/3 cup cold water

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 mix 1/4 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 gelatin 1/2 cup sugar

until firm. Serves 12-16.

1/2 tsp. salt 11/2 cups canned pineapple juice 1/2 cup orange juice 1 cup mandarin oranges. drained 11/2 cups grated carrots

1/2 cup vinegar

2 cups pineapple

chunks, drained

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



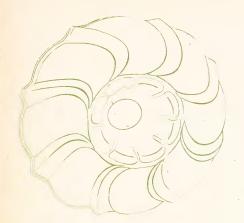


BANANA GINGERBREAD DELIGHT

4-5 ripe medium bananas. peeled (2 cups mashed) 3 Tbsp. lemon juice

1 pkg. (14 oz.) gingerbread mix 1 cup golden raisins

Sprinkle bananas with lemon juice and mash with potato masher. Add to gingerbread mix and beat until well mixed. Fold in raisins and pour batter into well greased Gingerbread Mold. Bake at 350°, 35-40 min. Allow to stand in mold for 10 min., then unmold onto serving plate. 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 flour 1 tsp. salt

grated rind of 1 lemon 1 tsp. rum 1 cup butter 3/4 cup sugar 5 eggs

Soften yeast in water. Add milk and beat in 1 cup flour. Let rise 1½ hrs.

Cream butter and sugar. Beat in eggs, one at a 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° for 50-60 min. Let stand 5 minutes before removing from pan.

Cover with Apricot Glaze. Sieve 1 cup apricot jam. Heat and thin with fruit juice or rum and pour over cake.

TYROLEAN FRUITCAKE (no bake)

4 cups ground Brazil nuts 1½ boxes seedless raisins (approx. 22 oz.)

2 cups cut up glaceed fruit mix 2 cups Maraschino cherries.

cut up and drained 1½ lbs. graham crackers, crushed

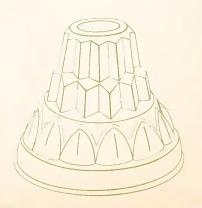
2 envelopes unflavored gelatin

1/2 cup orange juice
3/4 cup sugar
1 cup molasses
2 scant Tbsp. grated
orange rind
1/2 tsp. cinnamon
1/2 tsp. nutmeg

1/2 tsp. cloves 1/4 tsp. allspice 1/4 tsp. ginger

Combine orange juice and gelatin and cook over low heat until gelatin is dissolved. Add sugar, molasses, spices and orange rind and beat at high speed for 15 min. or until very creamy. Combine Brazil nuts, raisins, glaceed fruit, cherries and graham crackers in large bowl. Combine creamy mixture with dry ingredients and mix well

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

1¼ cups butter or margarine 2¼ cups sugar 21/2 cups flour

arine 2½ tsp. vanilla or lemon sugar extract

7 eggs

Cream shortening and sugar. Add eggs, one at 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° 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 custard mix 1 pkg. yellow cake mix

2 eggs 1½ cups milk

kg. yellow cake mix

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° for 40-45 min. Cool 15 min. before removing from pan.

PARTY MEATLOAF

3½ lbs. ground beef 2 cups soft fine bread crumbs 1 egg, beaten

ad

4 tsp. salt ½ tsp. pepper 4 Tbsp. peanut butter 1½ Tbsp. horse-radish 1¼ Tbsp. catsup

2 cups milk 6 Tbsp. minced onion

Combine ingredients in order given. Pack firmly into greased BUNDT* Pan. Bake at 350° for about 2 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 or 1 cup fresh blueberries

4 eggs confectioner's sugar

1 pkg. lemon cake mix 1 carton (8 oz.) plain yogurt or dairy sour cream

Drain blueberries, reserve 1 cup syrup for sauce. Rinse blueberries and drain. Combine dry cake mix, yogurt and eggs. Blend 1 min. at low speed. Then beat 2 min. at medium speed, scraping sides of bowl occasionally. Carefully, fold in well-drained blueberries. Pour batter into a generously greased and lightly floured BUNDT* Pan. Bake at 350° for 35-45 min. until top springs back when touched lightly in center. Cool cake 15 min. before removing from pan. Cool completely; sprinkle with confectioners' 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 eaas

3 cups flour

2 tsp, baking powder 1/8 tsp. ground nutmeg

3/4 cup Madeira or cream sherry

3/4 cup finely chopped pecans

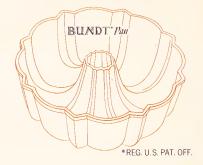
Cream together butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, baking powder and nutmed alternately with the wine to the creamed mixture. Mix well after each addition. Blend in chopped pecans. Pour batter into well greased and floured Jumbo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

GATHER ROUND POUND CAKE

1 (6 oz.) pkg. butterscotch morsels 2 Tbsp, instant coffee 1/4 cup water 1 cup butter 11/2 cups sugar

3 cups flour 1/2 tsp. baking soda 1/4 tsp. salt 3/4 cup buttermilk 4 eggs

Melt together in double boiler, morsels, instant coffee and water. Cream butter and sugar. Blend in butterscotch mixture. Combine flour, soda and salt and add to creamed mixture alternately with buttermilk. Add eggs, one at a time, beating well after each addition. Turn into well greased and floured BUNDT* Pan and bake at 350° for 55-60 min. Cool 15 min, before removing from pan. Dust with powdered sugar on top if desired.



BUNDT* CAKE

4 eggs

1 12 oz. carton sour cream

1 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° or until done. Cool 10 min. in pan before removing. Sprinkle with confectioners' sugar.

CHOCOLATE-GLAZED DREAM CAKE

1 pkg, white cake mix 1 envelope whipped topping mix

4 eggs 1 cup water

Combine cake mix, whipped topping mix, eggs and water; beat at medium speed for 4 min. Pour batter into well greased and floured BUNDT* Pan: bake at 350° for about 40 min. Cool in pan for 15 min. Remove from pan.

CHOCOLATE GLAZE

1 sq. unsweetened chocolate 1 Thap, butter

dash of salt 2 Tbsp, hot milk

3/4 cup confectioners' sugar

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

1 lb. confectioners' sugar 4 eggs

3 cups flour

1 tsp. baking powder

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° for 1 hour. Sprinkle with confectioners' sugar when cool.

GERMAN BUNDT* CAKE

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

1 cup butter 4 eaa whites 3 cups cake flour sifted 1 cup granulated sugar three times

1 cup powdered sugar 4 egg yolks

1 teaspoon vanilla 1 teaspoon almond extract

Cream butter, sift the two sugars together and add

gradually to butter. Add unbeaten egg volks, one at a time, and beat until smooth. Mix in extract. Sift flour, measure, sift together with baking powder 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. Pour batter into mold and bake for 1 or 11/4 hours at 350°. When baked let stand fifteen minutes before turning cake out of pan. Turn carefully and gently. Makes 24 pieces.

BUNDT* COFFEE CAKE

(JEWISH ORIGIN)

1 cup shortening 11/2 cups sugar 4 eggs, separated

1/4 tsp. salt

3 cups flour 3 tsp, baking powder

2 teaspoons baking

1 cup milk

powder, pinch salt

1 cup milk 1 tsp. vanilla

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 ½ cup sugar, 1 Tbsp. cinnamon and 11/2 Tbsp. cocoa. Set aside.

Cream sugar and shortening, Add egg volks one at a time and beat well. Add flour and milk alternately. Add salt to egg whites and beat until stiff. Add the 1/2 cup of flour mixture to batter, then fold in egg whites.

Pour batter into well greased and floured BUNDT* Pan, alternating batter in layers with cinnamon mixture. Bake 1 hour at 375°, Let cool 15 min.: loosen sides with knife and invert to remove.

MOSAIC MOLD

1/2 cup sugar

1 pkg. (3 oz.) lime gelatin 1 pkg. (3 oz.) cherry gelatin

1 cup pineapple juice 4 cups boiling water 2 envelopes whipped 1 cup cold water topping mix

1 pkg. (6 oz.) lemon gelatin

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 sugar 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. Blend with lemon gelatin. Fold in gelatin cubes. Pour into BUNDT* Pan and chill until set.

CHOCOLATE ICE CREAM CAKE

1 package chocolate cake mix 3 large eggs 1 pint chocolate ice cream. 1 cup water softened

Combine ingredients and beat for 4 min. Pour batter into a well greased and floured BUNDT* Pan and bake at 350° for 45 min. Cooled cake can be frosted with coconut fudge frosting or glazed with chocolate icing.

GRANDMA'S CHEESECAKE

1 lb. ricotta cheese (dry cottage cheese) 1 lb. cream cheese 1/2 cup melted butter 1 cup sugar 4 eggs

juice of 1 Jemon 1 tsp. salt 1 tsp. vanilla 3 Thsp. flour 3 Tbsp. cornstarch 1 pint sour cream

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° for one hour. Turn off oven and allow cheese-cake to remain in oven for one additional hour. Glaze with Strawberry Glace'.

STRAWBERRY GLACE'

1 pkg. (3oz.) strawberry gelatin 1 cup boiling water

3/4 cup cold water 2 cups sweetened sliced fresh strawberries

Dissolve gelatin in boiling water. Add cold water. Cool until syrupy. Add strawberries and spoon over cheesecake.

PISTACHIO BUNDT* CAKE

1 pkg, white or yellow cake mix 4 eggs

1/2 cup cooking oil 1 box pistachio instant pudding mix

1 cup orange juice

Place ingredients in bowl and mix at low speed for 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 the 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°. 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.

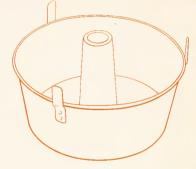
	No.	41700 Snoball Mold, cast aluminum	3.98
N	No.	41600 Bridge Part Pan, cast aluminum	3.98
Г	No.	43100 Bell Cupcake Pan, cast aluminum	3.98
	No.	42830 Tube Cake Pan, formed aluminum, Teflon interior	4.98
	No.	01800 Platte Panna, cast aluminum	4.95
1	No.	01830 TEF Platte Panna, cast aluminum, Teflon interior	6.95
	No.	42600 Sandbakkelse Set, formed aluminum (24 forms)	2.98
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		42400 Deluxe Cupcake & Muffin Pan, formed aluminum, Teflon	2.49
		42200 Sheet Cake Pan, formed aluminum	3.98
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	,	40400 Bell Cake Mold, cast aluminum	2.49
		40600 Egg Cake Mold, cast aluminum	2.98
		41900 Egg Cupcake Pan, cast aluminum	3.98
		41100 Two Piece Lamb Mold, formed aluminum	2.49
		41200 Two Piece Bunny Mold, formed aluminum	2.49
		41300 Two Piece Santa Mold, formed aluminum	2.49
		01300 Rosette-Timbale Set, cast aluminum	2.49
		10100 Ten-In-One Griddle King, heavy ga. aluminum	4.98
1		10230 Ten-In-One Griddle King, heavy ga. aluminum, Teflon II coated	6.98
		42130 Twelve Form Corn Stick Pan, Teflon, formed aluminum	3.98
		1063 Divided Skillet-Omelet Pan, Avocado or Tangerine exterior, Teflon interior	8.95
	No.	10600 Divided Skillet-Omelet Pan, natural formed aluminum	5.95
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INDIVIDUAL PARTY MOLDS

1 pkg. yellow, white or chocolate cake mix Buttercream icing Food coloring

Prepare cake mix according to pkg. directions using ¼ cup less liquid. Pour batter into well greased and floured Bridge Party Pan, Snoball Pan or Bell Cupcake Pan. Bake at 350° 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

1½ cups chopped pecans
1½ cups coarsely ground cranberries
1¼ cups sugar
3 cups sifted flour

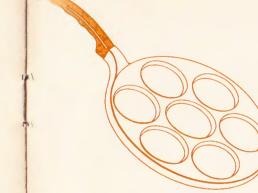
41/2 tsp. baking powder

1/2 cup shortening 2 tsp. grated lemon rind

1/2 tsp. salt

2 eggs 1 cup milk

Grease Angel Food Pan and sprinkle ½ cup of chopped pecans evenly over bottom. Mix cranberries and ¼ 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° 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.



OLD FASHIONED PLATTER

3 eggs, separated ½ cup flour 1½ cups milk

1/8 tsp. salt 2 Tbsp. sugar

2 Tbsp. sugar 3 Tbsp. melted butter

*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.

INDIVIDUAL SANDBAKKELSE RECIPE

"ALMOND"

1 lb. butter

1 cup sugar

1 egg 5-6 cups flour 10 drops almond extract

1 cup brown sugar 1/4 tsp. ci

1 cup sugar
1/2 cup butter
1/2 cup other shortening

"SPICY"

1 egg, unbeaten flour (see below) 1/4 tsp. cinnamon

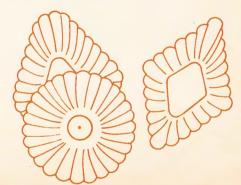
Mix both recipes the same way:

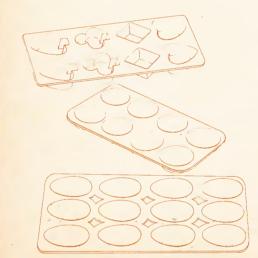
Cream together shortening and sugar; add eggs and flavoring. Then, mix or knead in as much flour as dough will hold — the more flour you can add, the better your cookie will be.

Press dough firmly into Sandbakkelse Forms, cut-

ting it off evenly around the top edge. Place forms on cookie sheets and bake at 350° until slightly browned.

NOTE: There is period after baking when sandbakkelse 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.





FASY DO FRI FSKIVFR

1/2 pkg. yellow cake mix 1 cup water 1 egg

1/4 CUD flour butter or margarine confectioners' sugar

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: fill cups 3/3 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.



DANISH EBLESKIVER

2 cups buttermilk 2 cups flour

3 eggs, separated 1 tsp, baking powder

1/2 tsp. salt 1 tsp. soda 2 Tbsp. sugar applesauce

Beat egg yolks. Add sugar, salt and milk; them 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 3/3 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 on other side. Serve with butter and maple syrup. jam or brown sugar, NOTE: Avoid spilling apple sauce in cups as this will cause the ebleskiver to stick. Fresh apple or prune slices may be substituted for apple sauce.

STANDARD EBLESKIVER

2 cups cake flour 4 eggs, separated 1/2 tsp. salt 1 Tbsp. sugar

1 tsp. baking powder 1/4 cup melted shortening 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 tsp. salt

1 bay leaf

cooked

1 tsp. dried basil

1/4 tsp. black pepper

1 cup ripe olives, sliced

1 pkg. lasagna noodles,

1/2 tsp. oregano

2 lbs, ground round 1/4 cup olive oil 1 cup chopped onion

2 garlic cloves, minced

1 #21/2 can tomatoes 2 (6 oz. ea.) tomato paste

sliced 1/2 cup grated parmesan

1/2 lb. mozzarella cheese, cheese

Brown meat in olive oil. Add onion and garlic. Cook until onion is transparent. Add tomatoes, tomato 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 lasagna, arranging strips lengthwise in pan. Add layer of mozzarella cheese, then a layer of parmesan cheese. Continue layering. Bake at 350° for 30-40 min.

TOP OF THE RANGE CORN BREAD

1 8 oz. corn muffin mix 1/2 cup cream style corn 1 egg 1/3 cup milk

Combine corn muffin mix with egg, cream-style corn and milk. Stir until dry ingredients are just 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

meal

2 eggs

1 cup sifted flour 3 tsp. baking powder

1 tsp. salt

2 Tbsp. sugar

1 cup milk 1/4 cup oil or melted shortening

1 cup yellow or white corn

Sift together flour, baking powder, salt and sugar: place in mixing bowl; stir in corn meal. Make a 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 Skillet. Bake in 400° oven for 30-35 minutes until top is lightly browned.

JON'E BAKE PAN





Special Hints on Baking Krumkake

Be sure you pre-heat the iron on MEDIUM heat. Highest setting on an electric stove will damage the iron and its holder.

The first cookie may stick a bit, especially if the iron is new. To avoid future sticking, be sure to brush all crumbs from the design grooves and to brush each grid thoroughly with unsalted shortening or Pan Free before using each time. It is not to be greased between each cookie, however. Do not scrub iron when cleaning, but merely wipe off with damp cloth. Outside may be scoured to clean it, of course.

When iron is heated, place a teaspoonful of batter on the lower grid a bit towards the handle side of the iron, away from the hinge. Close the iron carefully, and slowly squeeze just a tiny bit. If the batter begins to ooze out, discontinue squeezing right away.

After you have baked on this first side for a few seconds,* turn the iron over, keeping it closed, and bake about half a minute on the second side. Now turn back to the first side, hold a second or two, and open the iron.

When you have opened the iron, keep the cookie on the lower grid by pressing it gently down from the top grid with a knife blade. Now place your roller across the outer edge of the krumkake and pick up the edge with your knife blade, laying the krumkake across the roller. Hold it in place as you roll the roller across the iron, rolling up the krumkake as you go. Place on absorbent paper to cool, resting on the loose edge.

You will need to vary this time a bit, depending upon your stove. 34

LEMON KRUMKAKE

3 well beaten eggs
½ cup sugar
½ cup butter

1/2 cup flour 1 tsp. lemon extract

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 1 cup sugar ½ cup soft butter 1 scant cup milk
1½ cups flour
1 tsp. cardamon

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.



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.
- 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. Form dough into a roll to fit into cylinder. Then add a little 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. All other cookies such as heart, snowman, dog, gingerbread boy, Christmas trees, rosette flower form, etc. are best made by placing press at right angles and touching baking sheet. Turn handle just enough to form desired size of cookie.
- 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.
- Use your new Cookie King Press for simple cookie and cake decorating with your favorite icing recipes. The special decorating tube is supplied with each set.

CHEESE STRAWS

1½ 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° for 5-10 min.

SPRITZ COOK ES

1 cup butter or margarine 1/2 tsp. baking powder 2/3 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 COOKIE KING. Press through desired design plate onto ungreased baking sheet. Bake at 375° for 8-10 minutes.

SOUR CREAM COOKIES

1 cup butter
1 cup brown sugar
½ cup sour cream
1 tsp. vanilla extract
(or lemon extract)

Pinch of salt 2 eggs 2½ cups flour 1 tsp. baking soda

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° on ungreased cookie sheet.

35

SCOTCH TEA TARTS

1 cup soft butter 2 cups sifted flour

6 oz. softened cream cheese

Mix above ingredients and chill ½ 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 1½ cups brown sugar, 2 Tbsp. melted butter, ¼ tsp. salt, ½ tsp. vanilla. Sprinkle with finely chopped pecans. Bake at 325° for 25-30 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 3 Tbsp. cornstarch. Cook 10 min., cool and pour over uncooked berries in patty shells. Cover with sweetened whipped cream.



CRANBERRY STEAMED PUDDING

1/4 cup dark molasses 1/4 cup corn syrup 2 tsp. soda 1/3 cup hot water 11/3 cups flour 2 cups cranberries

Cut cranberries in halves; set aside. Combine other ingredients; fold in cranberries. Turn half of batter into well greased Bell Cake Mold. 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.

SAUCE

1/2 cup butter 1 cup sugar 1/2 cup cream 1 tsp. vanilla 1 (8 oz.) pkg. cream cheese

1 (8 bz.) pkg. cream cheese

Bring to a boil. Serve hot over steamed pudding.

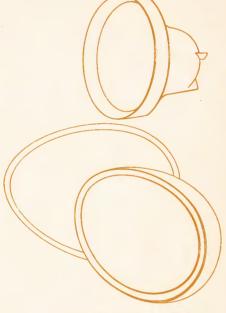
SPEEDY GINGER COOKIES

1 (14 oz.) pkg. gingerbread mix

3/3 cup water
1/2 cup chunk style peanut butter

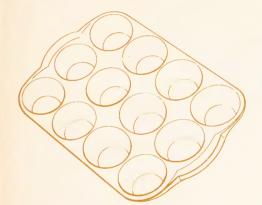
1/2 cup seedless raisins

Blend dry mix with water and peanut butter. Beat vlgorously for ½ minute. Add raisins. Drop by heaping teaspoonfuls onto greased Cookie Sheet. Bake at 350° for 10-12 min.



DECORATED EGG OR FOOTBALL CAKE

Season mold according to directions on page 4. Use your favorite cake recipe or cake mix. Grease and flour Egg Cake Mold and pour about 1% cups of batter in each section of the mold. Place molds on cookie sheet and bake at 350° for one hour. Test carefully to make sure cake is done, then remove from oven and before crust forms on edge, trim off top even with sides of mold with sharp knife. Remove cakes and when completely cool put halves together with favorite icing or filling. Ice and decorate.



POPOVERS

2 eggs 1 cup milk 1 cup flour 1/2 tsp. salt 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 ½ full. Bake in very hot oven, 425° for 15 min., then reduce oven to 350° and continue baking 30-35 min. or until firm. 2 or 3 min. before removing from oven, prick to let steam escape. Makes 10-12.

RHUBARB CAKE

1 small cake mix, white or vellow 3 cups rhubarb, cut up

1 cup sugar

juice of 1 lemon grated lemon rind

Prepare cake mix as directed on package. Pour batter into well greased and floured Egg Cake Mold. Mix cut up rhubarb, sugar, lemon juice and rind in a saucepan. Cook until rhubarb is well done. Pour mixture over cake batter; bake according to package directions. Serve plain, with ice cream or whipped cream.

GENERAL CING RECIPE

(Use for Lamb, Bunny & Santa Cakes)

2 egg whites, unbeaten 11/2 cups sugar

5 Tbsp. water 1 tsp. vanilla

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

cut up

Place ingredients except marshmallows and vanilla 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.

LAMB, BUNNY OR SANTA MOLD CAKE

Lady Baltimore Recipe

2 cups sifted flour 21/2 tsp. baking powder 3/4 tsp. salt 1 cup sugar

3 egg whites, beaten 1/2 cup shortening 3/4 cup milk 1 tsp. vanilla

Sift dry ingredients together. 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 reinforcement and cover with other half of the mold being sure that the edges "lock,"

Lamb Mold: Place on cookie sheet and bake at 370° for 45-55 min. Cool 10 min., turn mold on back 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° for 50-60 min. Use cherry or jelly beans for eves, 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 coconut for brows.

Whiskers: Frost white and sprinkle with coconut. Clothing: Frost red. Use white for trim and tassel.

Toy Bag: Frost gifts with white and sprinkle with colored sugar. Put cherry on toothpick for that "bright red ball." Make tiny bows of red or green ribbon and place on pkgs, with common

Chimney: Frost white. Outline bricks with red, using toothpick.

Buttons: Use raisins.

MAGIC MOLD CAKE 3/4 cup milk

2 cups sifted cake flour 2 tsp. baking powder

1 tsp. vanilla 2 large egg whites

1 cup sugar

7 Tbsp. butter or margarine

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° for 50-60 min.

POPCORN OR CEREAL MOLDS

Syrup Recipe: 1/4 cup butter or margarine 3 cup miniature marshmallows

Food coloring. if desired

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 2 tsp. sugar 1/4 tsp. salt

1 1

1 cup milk 1 cup flour 1 Tbsp. lemon extract

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, then drain excess fat on brown paper. Fat should be hot enough to brown a piede of bread while counting sixty. Dip heated iron in batter, to not more than three-fourths its height. If only a thin layer-of batter adheres to the iron, dip it again until a smooth layer forms. It will be partly cooked from the heat of the iron. Plunge batter-coated iron quickly into hot fat and cook from 2-3 min. (until active bubbling ceases.) Remove from iron and drain on brown paper. If your rosettes are not crisp, the batter is too thick and should be diluted with milk. While still warm, dip in confectioners' 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 triple layer 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.\$4.98 No. 10230 Ten In One Griddle King. Tef. II. 6.98 No. 10300 Griddle King Junior.398 No. 10430 Griddle King Junior, Tef. II.5.98

BASIC PANCAKES WITH VARIATIONS

1 egg 1½ cups buttermilk or sour cream ½ tsp. baking soda 1½ cups sifted flour

1 tsp. sugar 2 Tbsp. soft shortening

1 tsp. baking powder

½ tsp. salt

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 ½ 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 ½ cup of shredded Cheddar cheese into batter.





CORN PONES

1 cup corn meal

½ cup flour
3 tsp. baking powder
1 Tbsp, sugar

34 cup milk
1 Tbsp. cooking oil
1 egg

Combine all ingredients. Pour into well greased Corn Stick Pan. Bake at 400° for 15 min.

BRAN CORN BREAD STICKS

2 Tbsp. shortening

2 Tbsp. sugar 1 egg

1 cup milk

3/4 cup prepared bran 1 cup flour 1 tsp. salt

3 tsp. baking powder

Cream shortening. Add sugar and mix well. Add well beaten egg, milk, bran and corn meal. Sift 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° oven for 20-25 min. 12-14 servings.

FISH SURPRISE STICKS

12 frozen, pre-cooked fish sticks prepared mustard or tartar sauce dill or sweet pickles, cut lengthwise in thin slices 1 (8 oz.) pkg. corn

1 (8 oz.) pkg. con 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 side up, in each depression of Cornstick Pan. Prepare corn muffin mix according to package directions. Spoon batter over fish sticks, not quite filling depression to top. Bake at 400° 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 for fish sticks.



ANODIZED ALUMINUM PLATTER — Hardwood Holder (individual size) 8 gauge (.125" thick). Contemporary rectangular platter with tree design (or plain) is 7" x 10%"; Holder, 14½" overall. For generous individual servings.

Cat. No. 21630 \$6.95

Heaviest gauge anodized aluminum (.145" thick), forms generous 15½" x 10" Platter for gourmet service of entire meal. Spacious serving area will accommodate roasts, fish and fowl, or three Cornish Game Hens as shown. Food on sizzling platter remains hot through the meal. Add glamour to your table with this beautiful serving set! Cat. No. 21910 Large Gourmet Sizzler Server Set —

(Regal Size) — super heavy 7 ga. (.145" thick) striking rectangular platter with tree design is 13¼" x 9"; holder 17" overall. For buffet and party service.

Cat. No. 21930 Aluminum Platter-Hardwood



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, Illus. 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 Gourmet Sizzler Server Set w/Bakelite Holder	3.98

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.

\$3.98

Bakelite Holder \$6.98. Individual

Gourmet Sizzler

Server Set identical to above except

size 12½" x 8¼". Cat. No. 21610....

TIPS FOR BROILING AND SERVING

- 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.
- To test for doneness with minimum loss of juices, slit the meat near the bone with point of sharp knife.

	STEAK BROIL Time Each Side in		
Thickness	Rare	Medium	Well
3/4 -1"	5	7	9
11/2"	8	10	13
2"	15	18	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 ½ 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 ½ 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.



CUSTOM LINE COOK AND SERVE WARE

NORDIC-WARE proudly 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 scorching 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 Permo-Porcelain. 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 1	12.95
No. 1181 11/2 qt. Sauce Pan, Natural Sunburst interior, w/cover	7.95
No. 1184 11/2 qt. Sauce Pan, Teflon II interior, w/cover	9.95
No. 1121 2 qt. Sauce Pan, Natural Sunburst interior	8.95
No. 1124 2 qt. Sauce Pan, Teflon II interior, w/cover	10.95
No. 1131 3 qt. Sauce Pan, Natural Sunburst interior, w/cover	9.95
No. 1134 3 qt. Sauce Pan, Teflon II interior, w/cover	1 1.9 5
No. 1144 3 gt. Sauce Pot, Teflon II interior, w/cover	11.95
No. 1151 5 gt. Dutch Oven, Natural Sunburst interior, w/cover.	12.95
No. 1154 5 qt. Dutch Oven, Teflon II interior, w/cover	14.95
No. 1164 2 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 Avocado, "5", Tangerine, "8".)	No.:

No. 103 — Gourmet's Set — 8 pieces (not illus.)

Skillet, 7½", \$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. Available in Tangerine or Avoca do. Specify color.

No. 104 — Contemporary Set — 8 pieces (illus.)

Skillet, 7½", \$5.95; Sauce Pan, 2 qt. w/cover, \$10.95; Sauce Pan, High Style, 1½ 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 Tangerine or Avocado. Specify color.

Gourmet Chef Sauté Skillet features gleaming Stainless 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	6.95
No. 1313 11" Teflon Interior	8.95
No. 1301 9" Stainless Steel Interior	8.95
No. 1311 11" Stainless Steel Interior	11.95

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



