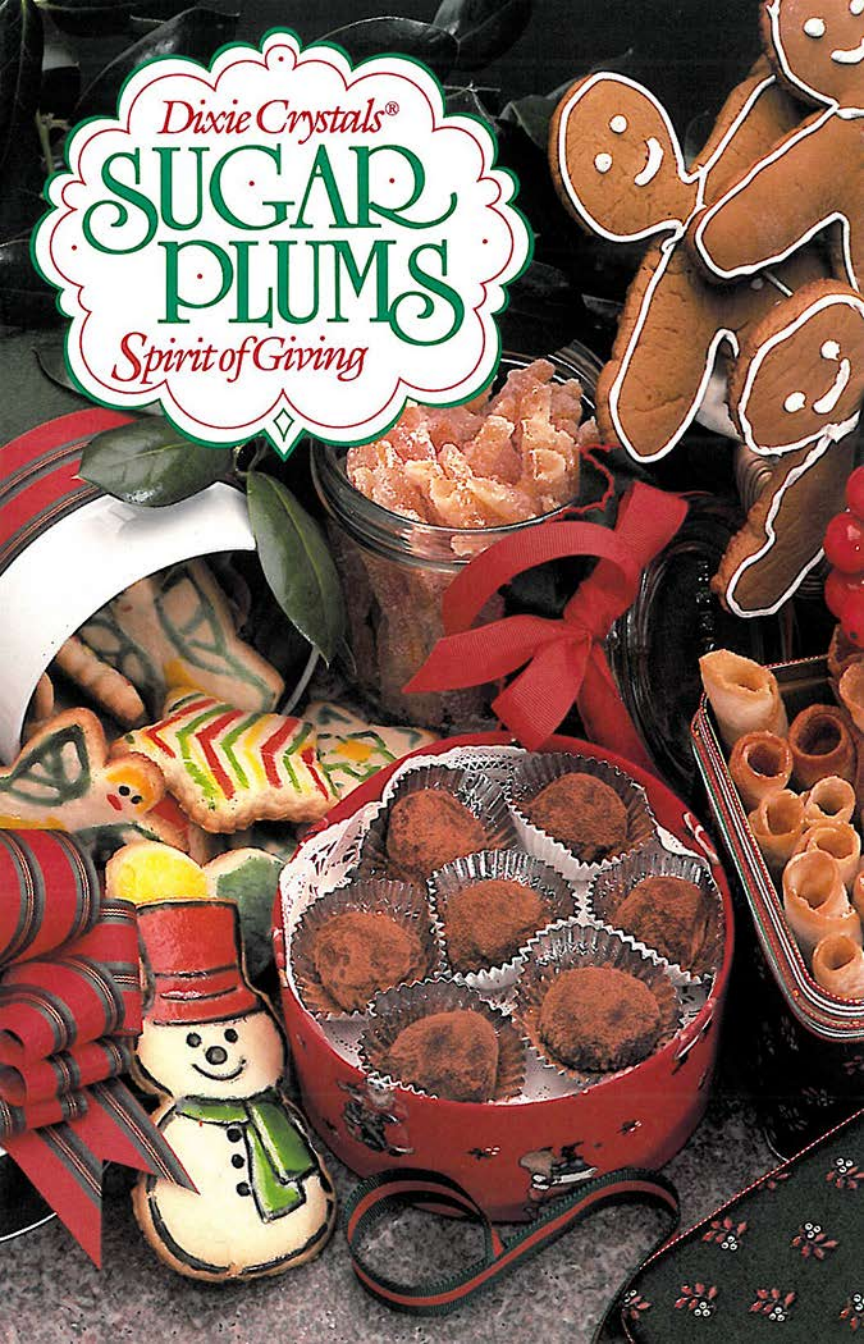


Dixie Crystals®

# SUGAR PLUMS

*Spirit of Giving*







*Pictured on cover, clockwise from upper right: Gingerbread Cookies, Russian Cigarettes, Chocolate Truffles, Painted Christmas Cookies, and Candied Grapefruit Peel.*

## *Spirit of giving*

*Sharing and giving is the spirit of the holidays. With this in mind, we offer to you our favorite Christmas goodies... to give and to receive. Many are traditional cookies and candies, handed down from one generation to another; some even bridge the gap from old country to new, where they are enjoyed all the more for the heritage they recall. But all contain the one ingredient that we cherish most at this festive time—the spirit of giving—and it makes everything sweet.*

## *Happy Holidays*

*From Dixie Crystals Sugar*

*◀ Pictured top to bottom: Cookie Press Cookies, Shortbread and Sugar & Spice Nuts*

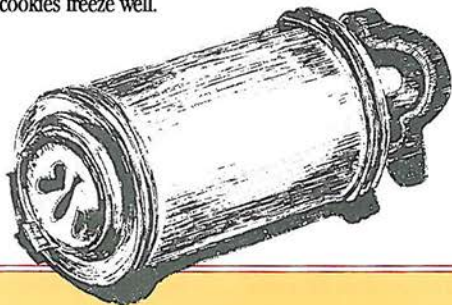


## COOKIE PRESS COOKIES

*Pictured on inside front cover.*

½ lb. (2 sticks) sweet butter, softened at room temperature	1 tsp. vanilla extract
¾ cup Dixie Crystals sugar	2¼ cups all-purpose flour, sifted
1 egg	½ tsp. salt
	¼ tsp. baking powder

Preheat oven to 375°. Cream the butter and sugar together until fluffy. Beat in the egg and the vanilla, then gradually stir in the remaining dry ingredients, which have been sifted together. Blend until dough is smooth. Test the consistency of the dough by putting just a small amount in the cookie press and practice pressing cookies according to the directions that come with the press. If the dough is too soft and won't break off when the press is lifted, it may need to be chilled for a half hour or so. If it is still too soft after being chilled, adjust it by adding 2 TBSP of flour at a time until it is the right consistency. If the dough is too stiff and won't come through the design plate, add a few drops of milk or egg yolk. When you have the dough at the right consistency, fill the press and press cookies out in desired shapes onto an ungreased baking sheet. (Sometimes cookies will stick to the baking sheet better if it has been chilled a bit, too.) Decorate cookies according to your taste, with glaced cherries, sprinkles, colored sugar, etc. Bake for 10-12 minutes, or until golden and crisp. Remove to a rack to cool. Store in airtight tins. The cookies freeze well.



## CANDIED GRAPEFRUIT PEEL

*Pictured on cover.*

3 pink grapefruit	5 cups Dixie Crystals granulated sugar
2 cups water	

Cut grapefruit into large wedges and remove peel. Cut peel into long strips about ¼ inch wide. Put in a heavy saucepan and cover with boiling water. Cook at a rolling boil for 10 minutes, then drain. Repeat this boiling process 3 more times, then drain and set aside. In the same saucepan, combine 2 cups of water and 3 cups of sugar. Place over high heat and stir until the sugar dissolves and mixture comes to a boil. Add drained peel, stir, and reduce heat to cook at a gentle boil. Cover partially and cook, stirring occasionally, for an hour or so, or until most of the liquid has been absorbed and the peel is transparent. Remove from heat. Cover a large work surface with waxed paper or foil, and pour a cup of the remaining sugar in the center of it. Roll the candied peel in the sugar, shaking off excess, and set aside to dry. Use rest of sugar if necessary. Leave the peel to dry for a few hours (time will vary, depending on temperature and humidity). Store in air-tight containers.



## GINGERBREAD COOKIES

*Pictured on cover and page 9.*

½ lb. (2 sticks) sweet butter or margarine, softened at room temperature	2 eggs, beaten
1 cup firmly packed Dixie Crystals light brown sugar	6 cups all-purpose flour
½ tsp. grated lemon rind	½ tsp. salt
2 tsp. grated orange rind	1¼ tsp. baking soda
2¼ tsps. cinnamon	<b>Sugar Icing:</b>
1 TBSP ground ginger	2 egg whites
1 cup golden molasses	pinch of salt
	1 box Dixie Crystals confectioners sugar
	1 tsp. lemon juice

Cream butter with brown sugar until fluffy. Blend in grated rind and spices. Put molasses in a saucepan and bring to a boil. Pour into butter mixture and blend well. Add eggs and beat until thoroughly mixed. Sift all of the dry ingredients together and add to butter mixture. Stir vigorously until



dough is smooth and pliable. Wrap in waxed paper and chill for one hour. Preheat oven to 350°. Lightly flour a flat work surface and roll dough to ¼-inch thickness. Cut cookies out with a gingerbread man cookie cutter using any size you like — those pictured here are 8 inches tall. Transfer to large cookie sheets and bake for 12-15 minutes, or until cookies are golden brown. Remove to racks and cool completely before decorating with Sugar Icing. Makes 12 eight-inch gingerbread men. To make icing: Whip egg whites, salt, powdered sugar and lemon juice with an electric beater until stiff peaks are formed. Fit a pastry bag with a narrow icing tip (#2 or 3) and fill bag half full with icing. Holding tip about 2 or 3 inches above the cookie, pipe design onto surface. Store cookies in airtight container.



## SHORTBREAD

*Pictured on inside front cover.*

⅔ cup plus 3 TBSP Dixie Crystals    ¼ tsp. salt  
granulated sugar    ½ lb. (2 sticks) sweet butter  
2 cups all-purpose flour, sifted    ¼ tsp. vanilla extract

Mix ⅔ cup sugar, flour and salt together. Cut butter into 16 pieces. Using your fingertips, rub butter into the flour mixture until it looks like a coarse, crumbly meal. Add vanilla extract and blend it in, also with your fingers. Gather the dough up into a ball, wrap in waxed paper and chill for 30 minutes. Preheat oven to 325°. Divide the chilled dough in half. On a large baking sheet, press the halves out — again using your fingers — to form two circles, each ½ inch thick. Press edges of the circles down with tines of a fork and lightly draw a knife blade over the top of each circle to make a spoke pattern (pie-shaped wedges). This will be your guide when you cut the shortbread and will prevent it from crumbling as it is cut. Prick the dough all over with a fork and sprinkle the remaining sugar on top. Bake for 20 minutes, or until the shortbread is just starting to color. Do not brown. Remove from oven and allow to cool for 5 minutes. With a sharp, thin knife, carefully cut all the way through the drawn lines to separate the wedges. Cool completely before removing from baking sheet and storing in airtight tins.

*Pictured top to bottom: Oklahoma Brown Candy, Prune-Filled Cookies, Stuffed Dates and Gingerbread Cookies ▶*







## SUGAR AND SPICE NUTS

*Pictured on inside front cover.*

1 egg white	½ tsp. salt
1 tsp. water	1½ tsp. cinnamon
1 cup whole, blanched almonds	½ tsp. ground nutmeg
1 cup pecan halves	½ tsp. coriander
½ cup Dixie Crystals sugar	4 TBSP. (½ stick) butter, melted

Preheat oven to 225°. Beat egg white with water until frothy. Add nuts and stir to coat. Combine remaining ingredients, add the nuts, and mix well. Spread on a baking sheet in an even, single layer and bake for one hour, stirring every 20 minutes, until nuts are dry. Brush with melted butter on a marble slab and turn the nuts onto it. Turn them over with a spatula several times to coat all over. Store in an airtight jar or tin.



## CHOCOLATE CHERRY CORDIALS

30-35 large long-stemmed maraschino cherries	¼ cup light corn syrup
2 TBSP Kirsch	⅛ tsp cream of tartar
2 cups Dixie Crystals granulated sugar	4 cups semi-sweet chocolate chips (two 12-ounce packages)
1 cup water	2 TBSP vegetable shortening

Day One: Drain cherries well and gently pat dry. Pour Kirsch over the cherries in an airtight container and marinate in the refrigerator at least 24 hours. Stir cherries occasionally for even flavor distribution. Combine the sugar with the water and corn syrup. Stir well to blend. Pour mixture into a heavy gauge saucepan and bring to a boil over medium-high heat without stirring. Add the cream of tartar to the mixture and wash down the sides of the saucepan with a pastry brush dipped in water. Place a candy thermometer in the saucepan and continue boiling, without stirring, to 236°. Occasionally wash down the sides of the saucepan with the wet pastry brush

*Continues on page 14.*



## PRUNE FILLED COOKIES

*Pictured on page 9.*

½ lb. (2 sticks) butter, softened	<b>Prune Filling:</b>
½ lb. (8 oz.) cream cheese, softened	20 pitted prunes
2½ cups flour	Dixie Crystals granulated
Dixie Crystals confectioners sugar	sugar to taste

Whip butter and cream cheese until smooth and creamy. Add flour and knead into a dough. Sprinkle powdered sugar on work surface and roll out dough a little at a time to ⅜ inch thickness. Cut with pastry wheel into squares 2" x 2". Fill squares with filling and pull diagonal corners up and overlap them to cover filling (some showing at sides.) Place cookies on greased baking sheets and bake at 350° for 15 to 20 minutes. Don't let them get too brown! To make filling: Put prunes in a saucepan and cover with water. Boil until soft, then drain and mash well. Stir in sugar to taste. Fill cookies.





## OKLAHOMA BROWN CANDY

*Pictured on page 9.*

6 cups Dixie Crystals granulated sugar	¼ lb. (1 stick) butter or margarine
2 cups milk or light cream	1 TBSP vanilla extract
¼ tsp. baking soda	4 cups walnut or pecan pieces

Put 2 cups of sugar in a heavy skillet. Cook over low heat, stirring with a wooden spoon, until sugar caramelizes and turns light brown in color. Don't let it burn or turn dark brown. While it is cooking, combine the remaining sugar and milk (or light cream) in a deep, heavy saucepan or kettle. Cook over low heat, stirring, until well blended. Let it simmer until caramelized sugar is ready, then pour the caramel in a thin stream into the milk mixture, stirring all the while. Cook, stirring constantly, until mixture reaches the firm ball stage (244° - 248° on a candy thermometer.) To test doneness, drop a small amount of the mixture in cold water. If it will form a firm ball without much shaping and retain its shape when removed from the water, it is ready. Remove candy from heat and stir in baking soda, beating vigorously as it foams. Add butter and stir until it melts and is blended in. Set aside to cool at room temperature for 20 minutes. Add vanilla extract and beat until candy becomes thick and loses its gloss. Stir in nuts and turn mixture out into buttered pans. Cool slightly, then cut into squares. Keep covered. Makes 6 lbs. Recipe from Mrs. W.W. Sprague, Jr., Savannah, GA.



## STUFFED DATES

*Pictured on page 9.*

1 8 oz. box pitted dates	Dixie Crystals confectioners sugar
walnut or pecan pieces	

Using the tip of a small knife, slit each date up the full length of its side. Stuff nut pieces inside, then firmly press the sides of the date back together — the dates are sticky and should hold together well. Roll in confectioners sugar and store in a cool, dry place. If the powdered sugar falls off or becomes absorbed, roll the dates again before serving.



## MINTED FILLED FUDGIES

### Fudge Bottom

4 oz. unsweetened chocolate  
 1 cup butter (2 sticks)  
 4 eggs  
 2 cups Dixie Crystals granulated sugar  
 1 tsp. vanilla extract  
 1 cup plain flour, sifted  
 ½ tsp. salt

### Mint Middle

½ cup butter (1 stick)  
 4 cups Dixie Crystals confectioners sugar, sifted twice  
 ½ cup evaporated milk (not condensed)  
 ⅓ cup green or white creme de menthe

### Chocolate Top

6 oz. semi-sweet chocolate  
 4 TBSP butter (½ stick)  
 2-3 TBSP water (to thin)

To make bottom layer: Melt unsweetened chocolate and butter in double boiler over hot, not boiling, water. Remove from heat and allow to cool slightly. In mixing bowl, beat eggs until light, fluffy, and lemon colored. Beat in sugar, a little bit at a time. Add vanilla, then flour sifted with salt, then melted chocolate/butter mixture. Beat for about a minute. Pour into buttered 13x9 inch pan, and bake in a preheated 350° oven for 25 minutes. Do not overbake. Bottom layer is supposed to be thick and sticky, not cake-like. Allow to cool before spreading middle on top. To make middle layer, in mixing bowl, cream butter, beat in confectioners sugar, and gradually and alternately add evaporated milk and creme de menthe, beginning and ending with evaporated milk. Middle layer should be light and fluffy. Spread over bottom layer and chill for several hours. Top: In double boiler, melt chocolate and butter over hot, not boiling, water. Mix well, remove from heat, allow to cool slightly, spread over middle layer, and refrigerate until serving time. Cut into tiny squares about 5 across by 12 down if you can manage it. These are very rich.





## BERRY GOOD MUFFINS

2/3 cup blueberries or other berries	1/2 cup Dixie Crystals sugar
2 TBSP Dixie Crystals sugar	1 cup milk
2 cups self-rising flour, stirred but not sifted	1/4 cup vegetable oil
	1 egg

Sprinkle berries with 2 TBSP of sugar and about a TBSP of the flour and set aside. Combine the remaining flour with the 1/2 cup of sugar in a large bowl. Stir with a fork until well mixed. Combine milk, oil and egg in a large measuring cup. Beat this mixture lightly with a fork until smoothly blended. Pour wet mixture into dry mixture and stir with a fork just until moistened. Fold in berries. Pour into muffin pans and bake in a 400° oven for 30 minutes or until golden brown. Recipe yields 12 very large muffins or 18 small muffins. Bake only 20 minutes for 18 smaller muffins. Grease muffin tins well or prepare with a no-stick coating spray before baking. Freeze leftovers for a quick and easy breakfast. Just pop frozen muffins on a cookie sheet and bake in a 350° oven approximately 10 minutes or until heated.

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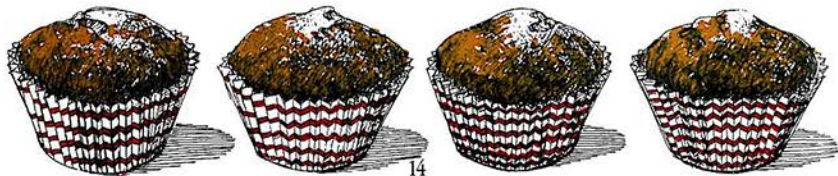
*Chocolate Cherry Cordials (Continued from page 10).*



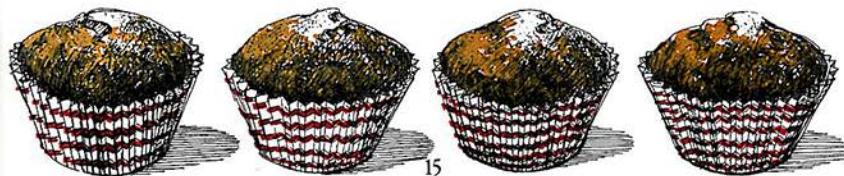
to help prevent the formation of sugar crystals. Carefully pour the hot mixture out onto a dampened marble slab **or** a smooth countertop which has been dampened with ice. **Do not** scrape the sides of the saucepan! Allow mixture to stand, untouched, until it is lukewarm, several minutes. “Creme” the mixture with a wide spatula or candy cremeing tool. To creme, run the spatula under one edge of the mixture and scrape through to the other side. Then turn the spatula over and bring it back across the top of the mixture. Repeat this scraping and folding motion, over and over, working back and forth, and up and down the slab or countertop. It is the friction of the scraper against the slab that causes the mixture to creme. Continue creme-

ing, in easy rhythmic strokes, until the mixture begins to lose its transparent appearance and begins to hold its shape. It will become increasingly more opaque as you creme. **Do not** stop cremeing, even briefly, once you have started the motion. The entire cremeing process should take about 10 minutes. The warm clear syrup will turn into a white clay-like substance that is easily kneaded. Candymakers call this “fondant”. Place the fondant in a lightly greased airtight container and store it in the refrigerator for at least 24 hours, for ripening.

Day Two: At least 30 minutes before coating, drain cherries and gently pat dry. Grate 3/4 cup of the chocolate chips in a food processor until fine. Set aside. Place remaining chocolate chips and vegetable shortening in the top half of a double boiler over hot, but not boiling water. Stir constantly until chocolate mixture is completely smooth and well blended. Remove from heat and stir constantly until mixture has cooled to 88°. Stir grated chocolate into the mixture and continue stirring until smooth. This should lower the temperature of the chocolate to approximately 86°, a good dipping temperature. Maintain this temperature by placing the chocolate over tepid water. Place a small amount of the chocolate into a pastry bag with a small round tip. Pipe small dots of chocolate about 1/2 inch in diameter onto a sheet of waxed paper about 2 inches apart. Set aside. Slowly heat the ripened fondant over hot water to 145°. Holding the stem of the dry cherry, sharply dip each cherry up and down into the melted fondant until fully coated. Allow excess fondant to drip off of the bottom of the cherry. Place each fondant coated cherry onto one of the chocolate dots and chill briefly, about 10 minutes, until fondant and chocolate bottom has set. Remove cherries from the refrigerator and hold at room temperature for chocolate dipping. Dip cherries, one at a time into the prepared chocolate mixture. Stand on waxed paper. Chill approximately 15 minutes to set chocolate, then remove from the refrigerator and allow to air dry until firm. Store in airtight containers, away from direct sunlight in a cool dry place. Yield 30 - 35 cordials.



14



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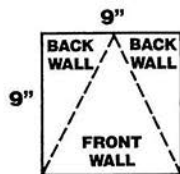
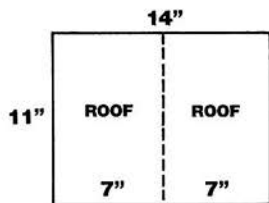


## GINGERBREAD HOUSE

- ¾ cup shortening
- 1½ cups Dixie Crystals granulated sugar
- 2 eggs
- 2 tsp. vanilla extract
- 4 cups all purpose flour
- 2 tsp. baking powder
- 2 tsp. ginger
- 2 tsp. cinnamon
- 1 tsp salt

- Icing:**
- 2 cups shortening
  - 2 (1 lb.) boxes Dixie Crystals confectioners sugar (8 cups)
  - 2 egg whites
  - 1 tsp. vanilla extract
  - food coloring (if desired)
- Decorations:**
- 2 boxes vanilla wafers (roof tiles)
  - assorted candies

Cream shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Sift flour with the baking powder, ginger, cinnamon and salt. Adjust mixer to a low speed setting and gradually add flour mixture to batter. Dough should be dry enough to handle, but moist enough to gather into a smooth ball. (Please note—all brands of flour absorb moisture differently. If your dough is so stiff that it won't hold together in a ball, add water, a few drops at a time until your dough becomes pliable and easy to work with. If your dough is too sticky, add a small amount of flour for easier handling!) Divide dough in half. Roll out one half of the dough onto lightly floured waxed paper. Form a smooth, evenly rolled rectangle 15x12 inches. Trim the edges to form a rectangle 14x11 inches. Cut the trimmed rectangle in half forming two rectangles 7x11 inches each. (See diagram). These rectangles will form the roof of your house. Roll out the remaining half of the dough onto another sheet of lightly floured waxed paper. Trim to a 9x9-inch square. Find the center point of one side of the square. Make a diagonal cut from the center point to each opposite corner. (See diagram). These triangles will form the front





and back walls of your house. Gently lift the pieces of rolled dough and place on a greased cookie sheet. Bake in a preheated 350° oven for 15 to 20 minutes. Watch corners for overbrowning and cover with a small triangle of foil if needed. If necessary, cut through lines again while warm. Cool completely on the cookie sheets before attempting to move. You may bake the cookie pieces several days in advance if you like!

To make icing: Combine all ingredients in a bowl. Beat at medium speed until smooth and thick. This may take as long as 10 minutes. Keep icing covered until ready to use. Divide icing and color with food coloring if desired. To assemble house: Cover a sturdy board with aluminum foil. Measure a space 9 inches long by 5 inches wide. The 9-inch lines represent the front and back walls of your house. Spread or pipe (with pastry bag) a layer of icing along the 9x5-inch lines on the board. Spread or pipe a line of icing along the sides of the large triangle and secure it to the front 9 inch line on the board. Prop it up with tin cans. Spread or pipe a line of icing on the short edges of each roof rectangle. Press the bottom edges into the icing on the board. Allow a 1½ inch roof overhang on the front wall. Secure the roof pieces to the edges of the large triangle by applying gentle pressure. Do not be concerned if your roof pieces do not meet exactly at the top. You can fill in any gap with the "roof tiles" and icing. Spread or pipe a line of icing around the sides of the two remaining triangles. Gently press them together to form a large triangle which will be the back wall of your house. Remove the interior tin can and gently slide the back wall triangle under the back-side of the roof, allowing for a ½ inch roof overhang. Allow the house to stand untouched until the icing has set, at least 30 minutes. Cover the exposed back wall seam (if desired) with a "stone chimney" constructed from hard candies and icing. To form roof tiles: Secure (with icing) a row of vanilla wafers across the bottom of each roof section. Secure a second row of wafers so they will partially hang over the first row in a staggered fashion. Continue layering rows of wafers until entire roof has been covered. Secure each wafer well with icing. Allow to stand untouched until the icing has set. Now you may decorate your house and surrounding scene with assorted candies and icing! Secure candies to the house with a small dab of icing. Dry well before attempting to move!



## MACADAMIA NUT BRITTLE

1 cup unsalted macadamia nuts, coarsely chopped	¾ cup Dixie Crystals granulated sugar
2 TBSP unsalted butter	3 TBSP water

Preheat oven to 350°. Spread macadamia nuts out on a baking sheet and toast in oven for 10 minutes. Melt butter in a small skillet over moderate heat. Add toasted macadamia nuts and cook, stirring for 3 minutes. Remove pan from heat and set aside. Butter a large baking sheet. Combine sugar and water in a small saucepan. Bring to a boil, stirring to dissolve sugar and washing down any sugar crystals from sides with a brush dipped in cold water. Boil until the syrup turns golden caramel. Stir in macadamias and butter and quickly pour the mixture onto the buttered baking sheet. Allow to cool and harden, then break into pieces. Keep in an air-tight container.



## COCONUT CHOCOLATE WALNUT BARS

1 cup plus 2 TBSP all purpose flour	⅓ cup Dixie Crystals light brown sugar
½ tsp. baking soda	1 egg
¼ tsp. salt	1 tsp. vanilla extract
½ cup (1 stick) unsalted butter, softened	1¼ cups sweetened flaked coconut
⅓ cup Dixie Crystals granulated sugar	1 cup semi-sweet chocolate chips
	⅔ cup coarsely chopped walnuts

Preheat oven to 350°. Butter a 9 inch square baking pan. Sift the flour, baking soda and salt together into a mixing bowl. In another larger bowl, cream butter with sugars until light and fluffy. Beat in egg and vanilla. Add flour mixture, stirring until blended. Add coconut, chocolate chips and walnuts and blend thoroughly. Turn batter out into prepared pan and smooth evenly into the corners. Bake in center of preheated oven for 20-25 minutes, or until top is golden brown and center is still slightly moist when tested with a toothpick. Remove from oven and allow to cool in the pan, on a rack. When cool, cut into 24 bars. Store in an air-tight container.





## LOLLIPOPS

*Pictured on opposite page.*

Lollipop sticks	$\frac{1}{8}$ tsp. cream of tartar
1 cup Dixie Crystals sugar	green, yellow, or red food coloring
$\frac{1}{2}$ cup water	oil of peppermint

Space lollipop sticks out on a buttered marble slab. Combine sugar, water and cream of tartar in a small heavy saucepan (one per color). Place over high heat and stir to dissolve sugar. Bring to a boil, then cover and cook 4 minutes to let steam wash down any sugar crystals stuck to the sides. Uncover and cook without stirring over medium high heat until mixture begins to thicken. Add food coloring—3 drops for green, 7 drops for red, or 3 drops for yellow—and cook until mixture reaches  $310^{\circ}$  on a candy thermometer. Remove from the heat at once and add a few drops of peppermint oil or the flavoring of your choice. Pour small circles of candy syrup at the tops of the sticks and allow to cool for a few minutes before loosening them, but be sure to loosen before they cool completely, or they might crack. Wrap in clear plastic or cellophane. Yield: 10 - 12 lollipops.



## PEPPERMINT CANDY CANES

*Pictured on opposite page.*

2 cups Dixie Crystals granulated sugar	$\frac{1}{3}$ stick butter
1 cup water	$\frac{1}{4}$ tsp. oil of peppermint
	red food coloring

Combine sugar, water, and butter in a small heavy saucepan. Place over medium heat and stir until sugar and butter dissolve. Bring to a boil, cover and cook 3 - 4 minutes, or until any sugar crystals stuck to the sides of the pan have washed down. Uncover and cook *without stirring* at a low boil until candy reaches  $270^{\circ}$  on a candy thermometer. Pour out onto a buttered marble slab (or a large buttered cookie sheet). Add the oil of peppermint, then using an oiled spatula, begin scraping the mixture into the center from the sides, folding it over and over until it is cool enough to handle. Divide the mixture into 2 parts, one about a third larger than the other. Add a few drops of red food coloring to the smaller portion and mix it in well. You



will need another person to pull one portion while you pull the other. Or, leave one portion in a warm place while you pull the other. Stretch the cooled candy pulling it out a foot, then folding it back into itself, repeating until the candy is opaque and creamy and holds a shape at the end. Pull the candy into strips about 1/2" thick and cut into candy cane lengths. Twist the red and white strips together to form canes, smoothing them together quickly before they dry. Cut the ends with scissors to make ends neat. Dry at room temperature, then store in air-tight containers.



## SANTA CLAUS COOKIES

*Pictured on opposite page.*

### **Sugar Santas:**

1/2 cup sweet butter, softened  
3/4 cup Dixie Crystals sugar  
1 egg  
1 TBSP milk  
2 cups all purpose flour  
1/4 tsp. salt  
1/4 tsp. nutmeg, grated  
1/4 tsp. cinnamon  
1 1/4 tsp. baking powder

### **Chocolate Clauses:**

2 oz. unsweetened chocolate  
1/2 cup sweet butter, softened  
3/4 cup Dixie Crystals sugar  
1 egg  
1 tsp. vanilla  
2 cups all purpose flour  
1/4 tsp. salt  
1/4 tsp. baking powder  
1/4 tsp. ground cloves

To make Sugar Santas: Cream butter and sugar until fluffy and light. Beat in egg and milk. Sift flour with salt, spices, and baking powder and sift into creamed mixture. Gather dough into a ball, then wrap in waxed paper. Chill for several hours. To shape and bake: Preheat oven to 375°. Butter and lightly flour 2 cookie sheets. If you are using a clay cookie mold, as we did, follow manufacturer's instructions for preparing the mold. Arrange three cookies on each cookie sheet, then bake in preheated oven, one sheet at a time, until cookies turn brown around edges. Let cool for a few minutes, then transfer to racks to cool completely before storing in air tight containers. To make Chocolate Clauses: Melt chocolate over simmering water, stirring to smooth. Set aside to cool. Cream softened butter with sugar until light and fluffy. Beat in egg and vanilla. Sift flour with salt, baking powder, and ground cloves. Stir dry ingredients into creamed mixture. Add melted, cooled choc-

*Pictured left to right: Santa Claus Cookies, Pecan Wafer Sandwiches, Pecan Pralines, and Assorted Sugarplums. ▶*





olate, blending thoroughly. Gather dough into a ball, wrap in waxed paper, and chill for several hours. Follow instructions above for shaping and baking. Makes 6 sugar cookies and 6 chocolate cookies, 6½ x 4¼ inches.



## PECAN WAFER SANDWICHES

*Pictured on page 23.*

2 cups shelled pecans	4 egg whites
1 cup butter, softened at room temperature	1¼ cups flour
1 cup Dixie Crystals granulated sugar	½ tsp. salt
1 tsp. vanilla	1 tsp. cinnamon
	ready-made frosting for filling and piping

Preheat oven to 350°. Arrange pecans on a baking sheet in a single layer. Toast in preheated oven for 10 minutes, turning once. Remove from oven and cool completely. Put half of the toasted nuts in the bowl of a food processor fitted with a steel blade. Use several on/off turns to grind nuts to a fine texture. Transfer to a bowl, then repeat with remaining nuts. Set aside. Line two cookie sheets with parchment paper. In a mixing bowl, cream butter with sugar and vanilla, beating until light and fluffy. Beat in egg whites, one at a time. Sift together the flour, salt and cinnamon, and stir into the creamed mixture. Add ground nuts and stir until well blended. Spoon mixture into a pastry bag with a ½-inch open tip and pipe out circles the size of a quarter, leaving space in between for the cookies to spread during baking. Bake one sheet at a time for 10 - 12 minutes, turning the sheet around halfway through so that the cookies bake evenly. The cookies are done when the edges are golden brown. Transfer cookie sheet to a rack and let stand 5 minutes before lifting the cookies from the parchment and setting on racks to cool completely. If you are not going to fill the wafers right away, or if it is a very humid day, store the cooled wafers in an airtight container until ready to fill. To fill, pipe or spread ready-made frosting on the flat side of one pecan wafer. Place another wafer, flat-side down, over filling. Pipe a star or rosette on top (using a pastry bag fitted with an open star tip), then place a silver ball in the center of the star.



## PECAN PRALINES

*Pictured on page 23.*

2 TBSP sweet butter, softened	2 - 3 TBSP water or more
2 cups Dixie Crystals sugar	1 lb. pecan halves

Brush a marble slab or cool, smooth work surface with softened butter. Dissolve the sugar in water in a heavy saucepan set over medium heat. Boil the syrup until it becomes thick and clear and reaches the thread stage — 223 to 234°F on a candy thermometer. Add the pecan halves and stir constantly with a wooden spoon until the nuts absorb the syrup and begin to crackle. Remove pan from the heat and continue to stir the pecans until they are dry. Return pan to the heat and stir constantly (adding a drop of water to moisten, if necessary) until the pecans are glazed and their coating is golden brown. Turn the nuts out onto the buttered slab, let stand for a minute, then separate them with a spatula. When cooled, separate any nuts that have stuck together and store in an airtight bag at room temperature.



## FILLED SUGARPLUMS

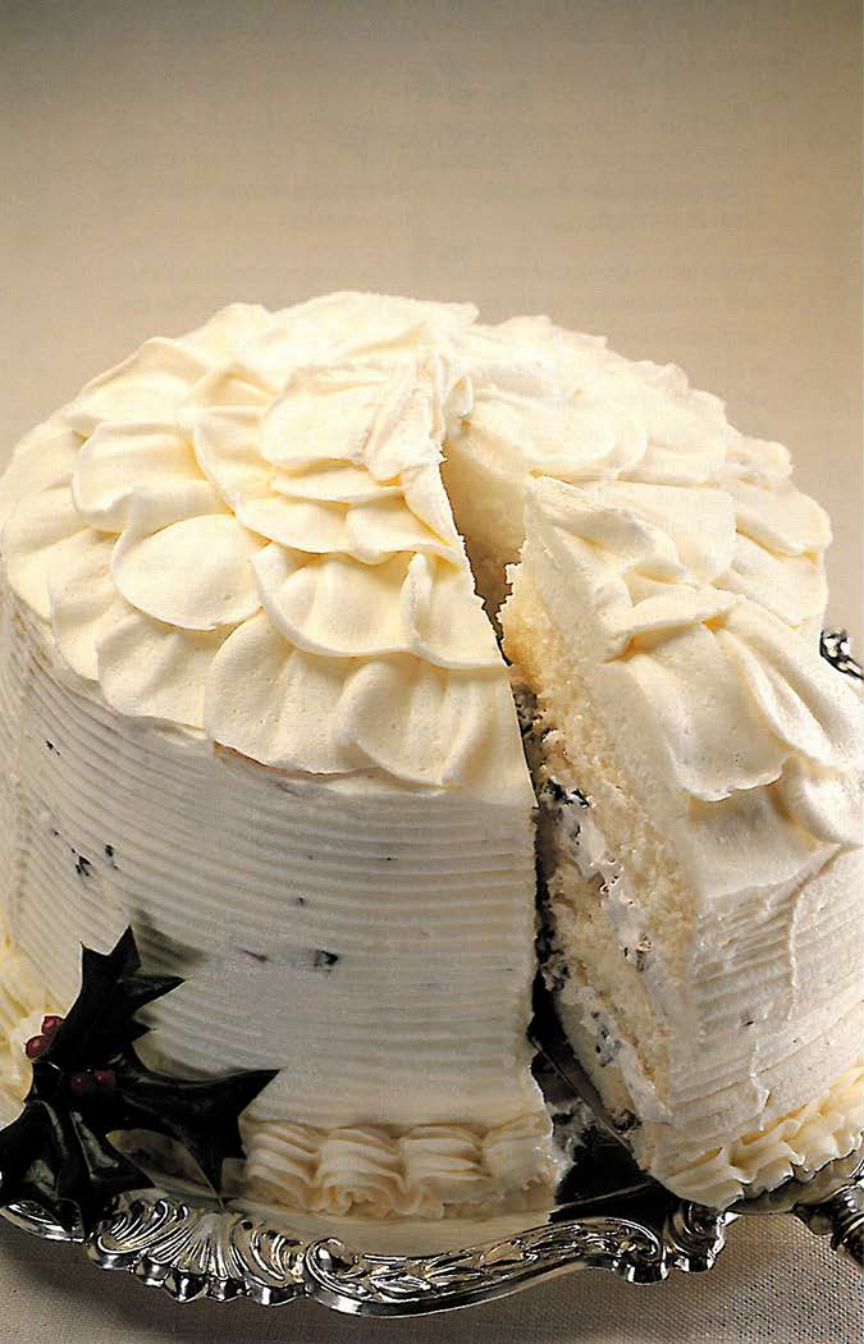
*Pictured on page 23.*

<b>Chocolate-Almond Filling:</b>	dried apricots
2 oz. (2 squares) semi-sweet chocolate	pitted dates
2 oz. blanched almonds	egg white
<b>Sugarplums:</b>	Dixie Crystals granulated sugar
whole dried figs	Dixie Crystals confectioners sugar

To make chocolate-almond filling: Grate chocolate into a mixing bowl and set aside. Place the blanched almonds on a cookie sheet, in a single layer. Toast in moderate oven until lightly browned. Cool, then process nuts in a food processor until finely ground. Toss with grated chocolate. To make fig sugarplums: Place dried whole figs in a colander and set over steaming water for 10 minutes to soften. Pull figs open, or cut a small slit in the side to open. Make a cavity with your thumb, then stuff with filling. Press the fig back together, completely enclosing the filling. (If the fig isn't sticky enough to seal itself, moisten the edges with egg white, then press together

*Continues to page 30.*





## LADY BALTIMORE CAKE

*Pictured on opposite page.*

- |  |  |
|--|--|
| ¾ cup unsalted butter                  | ½ cup brandy   |
| 2 cups Dixie Crystals granulated sugar | 1½ cups Dixie Crystals granulated sugar                        |
| 3 cups sifted cake flour               | 1 TBSP light corn syrup  |
| 3 tsp. baking powder                   | 2 large egg whites   |
| ¼ tsp. salt                            | ¼ tsp. cream of tartar   |
| 1 cup milk                             | ⅓ cup water  |
| 1 tsp. vanilla                         | 1 tsp. vanilla   |
| ½ tsp. almond or lemon extract         | <b>Buttercream Frosting:</b>                                   |
| 6 large egg whites, beaten until stiff | 1 cup (2 sticks) unsalted butter, softened at room temperature |
| <b>Filling:</b>                        | 2 cups Dixie Crystals 10X confectioners sugar                  |
| ½ cup chopped dried figs               | 1 tsp. vanilla   |
| ½ cup chopped raisins                  |  |
| 1 cup chopped pecans                   |  |

To make cake layers: Cream butter until very fluffy. Gradually cream in sugar and beat well. Sift flour, baking powder and salt 3 times. Add to the creamed mixture alternately with milk, beginning and ending with flour. Add flavorings. Fold in egg whites. Pour batter into three 9-inch round cake pans that have been greased, lined with waxed paper, and greased again. Bake layers in a preheated 350° oven for 20-25 minutes, or until they test done in the center. Transfer to racks and cool in pans for 10 minutes. Turn layers out of pans, remove waxed paper and cool completely. Filling: Combine chopped fruits and nuts in a bowl and add the brandy. Toss well and let stand for one hour, stirring occasionally. In top of a double boiler, combine sugar, corn syrup, egg whites, cream of tartar and water and stir until blended. Set over simmering water and beat at high speed with an electric mixer for 7 minutes, or until the mixture holds stiff peaks. Remove the top of double boiler from heat. Add vanilla, beating frosting again until it cools. Drain chopped fruits and nuts and fold them into the frosting. Buttercream Frosting: Cream butter until it is light and fluffy. Stir in confectioners sugar, beating until frosting is of spreading consistency, adding more sugar if necessary. Stir in vanilla. To assemble cake: Place one cake layer on a cardboard circle cut to fit it. Spread half of filling on top. Arrange second layer



on top and spread the rest of filling evenly over it. Top with third layer. Spread a thin layer of buttercream frosting on top of cake; frost sides a little more generously. Draw a decorating comb around side of cake to make a ridged design. Spoon remaining buttercream into a large pastry bag fitted with a large petal tip, #127D. Holding the bag at a 45° angle with the wide end of the tip down, pipe in an up and down motion to form a ruffle around top edge of cake. Repeat in concentric circles, working toward center of cake until the top is completely ruffled.



## PETT FOURS

*Pictured on opposite page.*

### **Cake:**

4 eggs  
 ¾ cup Dixie Crystals sugar  
 ¾ cup all-purpose flour  
 1 tsp. baking powder  
 ½ tsp. salt  
 ½ tsp. almond extract

### **Apricot Glaze:**

1 ten oz. jar apricot jam  
 2 TBSP Dixie Crystals sugar

### **Almond Paste:**

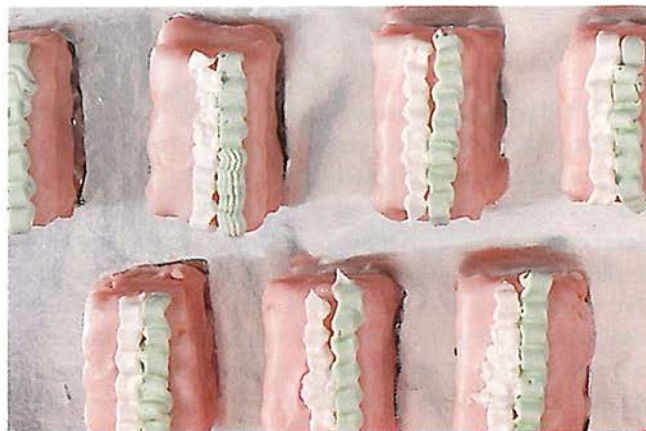
1 cup ground almonds

1 cup Dixie Crystals  
 confectioners sugar  
 1 egg yolk  
 2 tsp. lemon juice  
 ½ tsp. almond extract

### **Sugar Icing:**

1 16 oz. box Dixie Crystals  
 confectioners sugar  
 5 TBSP water  
 1 tsp. almond extract  
 2 drops red food coloring  
 1 drop green food coloring

Preheat oven to 350°. Grease a 15½ x 10½ jelly-roll pan and line with waxed paper. Grease the waxed paper. In a large mixing bowl, beat eggs with an electric mixer at high speed until foamy. Gradually add sugar and continue to beat for about 7 minutes, or until mixture is light yellow and fluffy. Reduce speed and beat in flour, baking powder, salt and almond extract. When mixture is smooth and well blended, pour it into prepared jelly roll pan and tap to distribute the batter evenly. Bake for 20 minutes, or until cake springs back when lightly touched with a fingertip. Allow to cool for 10 min. Invert onto flat work surface and peel off waxed paper. Cool completely. To make Apricot Glaze: Strain apricot jam through a sieve and then boil it with sugar. Stir until clear. Reduce heat to very low. Brush cake with some of the glaze and reserve the rest of it for later. Cut the cake in half



crosswise, to make 2 rectangles 10½" x 7¾". Roll out almond paste (recipe below) between two sheets of waxed paper to a rectangle 10½" x 7¾". Peel off top sheet of waxed paper, invert almond paste onto 1 of the cake rectangles and peel off the other sheet of paper. Place the other cake rectangle, glaze side down, on that, and press down firmly. Using a serrated knife, cut cake lengthwise into 6 equal strips 1¼ inches wide. Then cut crosswise into 5 equal strips. Brush the cut surfaces of each little cake with the remaining Apricot Glaze. Place them, a couple of inches apart, on wire racks, over waxed paper. Pour the pink sugar icing (recipe below) over them, and use a spatula if necessary to coat them evenly. Scrape up dripped icing and re-use. When icing dries, decorate by piping white and green colored icing on top using a pastry bag and decorating tip. To make Almond Paste: Mix all of the ingredients above until blended. Sprinkle work surface with some confectioners sugar and knead mixture on it until smooth and not sticky. Wrap in waxed paper until ready to use. To make Sugar Icing: Mix confectioners sugar, water and almond extract together until smooth. Take ½ cup of this mixture and divide it equally into two small bowls. To one, add 1 drop of green food coloring and stir to blend. Leave the other white. To the large portion of the icing, add 2 drops of red food coloring and stir to make a light pink icing. Use pink to coat petit fours and use green and white to make decorative ribbons using a pastry bag and a #46 pastry tip.



*Filled Sugarplums (Continued from page 25).*



to seal.) Roll in granulated or confectioners sugar before wrapping, or frost by dipping in lightly beaten (not frothy) egg white, then sprinkling all over with granulated sugar. Allow frosted sugarplums to dry completely (on a rack) before storing. To make apricot sugarplums: Work apricots with your fingers to make them soft and pliable. Since dried apricots are shaped rather like discs, you will have to use two pieces to make one sugarplum. Press your thumb in the center of one softened apricot to make a well. Place a small mound of filling in the well. Cover with a second softened apricot, then press the edges together to seal (the apricots should be sticky enough from all of the handling to seal together easily.) Roll in granulated sugar, or frost, following the same procedure as for figs, above. To make date sugarplums: Make a slit in the date and stuff. Close back together, enclosing the filling, and seal. Roll in confectioners sugar.



## CINNAMON MIX

Combine 1 tsp. cinnamon with 2 TBSP Dixie Crystals granulated sugar. This is delicious over hot, buttered toast, oatmeal, cream of wheat, pies, puddings, cookies, etc. Package in decorative salt/pepper shakers. (One set of shakers will make two gifts). What could be easier?



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*Pictured top to bottom: Chocolate Truffles, Painted Christmas Cookies, Candied Grapefruit Peel ▶*







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