THE POWER

Desserts for holiday visitors

After the holidays, what? Some fortunate folk wing off to warmer climates. If you're not among them, console yourself with a nog that combines the convenience of instantly-pourable dairy eggnog with the sunny flavors of lemons and bananas. Here's how:

Mash 2 ripe bananas in a large mixing bowl. Add ½ teaspoon grated lemon peel and ¼ cup lemon juice; beat well. Gradually add 1 quart dairy eggnog; beat until foamy. Serve in chilled glasses with a sprinkle of mace, nutmeg's aromatic sister spice.

Especially during the holidays guests tend to drop in unexpectedly. At such times it is convenient to be able to serve something extra special without a lot of time spent in its preparation.

A dessert topping is often such an extra special item. One dessert topping which will come in very handy is Eggnog Dessert Sauce. In a saucepan combine 1 cup (that is 2 sticks) of butter, 1½ cups sugar and 1 cup dairy eggnog; heat over low heat, stirring occasionally, until hot. Stir in ½ teaspoon rum extract. Serve the sauce over steamed pudding, ice cream or a piece of cake.

This sauce may be refrigerated several days or cooled, wrapped and frozen for several months. To heat: Thaw in refrigerator overnight. Wrap in foil, reheat at 325 degrees about 45 minutes.

Looking for an impressive holiday dessert? How about cream puffs? A lush filling with a holiday flavor takes just three ingredients: 2 tablespoons cornstarch, 2 cups dairy eggnog and ½ teaspoon vanilla. In a saucepan blend the cornstarch with a little cold eggnog, then stir in the remainder of the eggnog. Cook over low heat, stirring constantly, until the mixture thickens. Cook 2 additional minutes. Add vanilla. Cover and chill.

Fill baked cream puffs just before serving. Top them off with chocolate sauce or tinted butter frosting. Sprinkle with chopped nuts or colorful decorating sugar.

What kind of frosting is scrumptious enough for a holiday cake? It has to be homemade, of course — the occasion demands meltingly good flavor — and, for the sake of the cook, it should be a speedy, easy production number, please. So Browned Butter Frosting should make everyone happy, down to the lucky frosting bowl licker.

In a 1-quart saucepan, brown 1 stick butter over low heat, stirring occasionally, until it's a light amber color. Then, in a small mixing bowl beat together the melted butter, a 1-pound package confectioners sugar, ¼ teaspoon salt and 1 teaspoon vanilla while gradually adding 4/5 teaspoons light cream or half and half. Continue beating until smooth and of spreading consistency.

This recipe makes enough to frost and fill a two-layer 8-inch cake — and it does splendid things for just about any cake you care to whip up at holiday time or any other time!

Browned Butter Frosting
½ cup (1 stick) butter
3¼-4 cups (1-lb. pkg.) confectioners sugar
¼ teaspoon salt
1 teaspoon vanilla
4/5 tablespoons light cream or half and half

In a 1-quart saucepan brown butter over low heat, stirring occasionally, until light amber color. In a small mixing bowl beat together butter, sugar, salt and vanilla while gradually adding cream. Continue beating until smooth and of spreading consistency. Spread between layers and on top and sides of cake. Sufficient to frost and fill a two layer 8-inch cake.

Eggnog Dessert Sauce
Yield: 3 cups
Saucepan, 1-quart
1 cup (2 sticks) butter
1½ cups sugar
1 cup dairy eggnog
½ teaspoon rum extract

In saucepan combine butter, sugar and eggnog; heat over low heat, stirring occasionally, until hot. Stir in extract.

Eggnog Filling
2 tablespoons cornstarch
2 cups dairy eggnog
½ teaspoon vanilla

In a saucepan blend cornstarch with a little cold eggnog; stir in remainder of eggnog. Cook over low heat, stirring constantly, until Mixture thickens. Cook 2 additional minutes. Add vanilla. Cover and chill. Fill cream puffs just before serving. Puffs may be topped with chocolate sauce or tinted butter frostings and sprinkled with chopped nuts or colored decorating sugar.

Christmas Cut-Outs
3 cups sifted regular all-purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
1 cup (2 sticks) butter
2 eggs
1 cup sugar

Frosting:
1½ cups confectioners sugar
1 tablespoon butter, melted
1½ tablespoons hot water
Red and green food coloring
Colored sugar
Multicolored cake decorations

Into a mixing bowl, sift together flour, baking powder and baking soda. Cut in butter until mixture looks like corn meal. Beat eggs; add sugar and beat well. Combine with flour and butter mixture. Chill dough. On lightly floured board, roll dough to ⅛-inch thickness; cut with cutters of various shapes and place on buttered baking sheet. Bake in a preheated 375 degree oven 6-8 minutes; remove to wire racks to cool. To make Frosting: Combine sugar, butter and water; stir until well blended. Divide in half; color one part red and the other green. Using a decorator tube, make design on top of cookies. Turn cookies upside down and dip gently into colored sugar or multicolored cake decorations. Yield: 6 dozen.

Favorites among the little ones are Christmas Cut-Outs. These fun-loving butter cookies can be anything you want them to be—stars, trees, bells, or multicolored balls. Use your imagination and delight your youngsters.

You can add your own personal touch to the pretty Press Cookies by making them in your favorite festive shapes. And, with a touch of food coloring you can furn them into the cheery colors of the season.

Holiday Ring Coffeecake
2 packages active dry yeast
½ cup warm water
½ cup warm water
¾ cup milk, scalded
½ cup butter
½ cup sugar
2 teaspoons salt
2 eggs, beaten
4 cups regular all-purpose flour
1 cup chopped candied fruit

Sprinkle yeast over warm water. In a bowl combine milk, butter, sugar and salt; cool to lukewarm. Stir in eggs and yeast. Beat in 1 cup flour at a time, beating until fairly smooth after each addition. Stir in fruit. Cover and let stand in warm place until doubled (1-1½ hours). Beat batter down; then beat for 4 minutes with a wooden spoon. Turn into buttered 10-inch tube pan; spread evenly. Cover and let stand in warm place until doubled (about 45 minutes). Bake in preheated 350 degree oven about 45 minutes. Turn out immediately onto wire rack; cool right side up. Frost with *Icing. Makes 1 loaf.

***Icing**
¾ cup confectioners sugar
1 tablespoon milk
1 teaspoon light corn syrup
1 teaspoon butter, softened
½ teaspoon vanilla

In a small mixing bowl beat together sugar, milk, corn syrup, butter and vanilla until smooth. Drizzle over top of coffeecake.

Bake this fruit filled yeast bread as a family treat or wrap it with gay Christmas paper and present it to a neighbor or a friend. Holiday Ring Coffeecake is mellow with butter, studded with jewel bright candied fruits.

AND THE GLORY

Introducing Libra. A brilliant new line of cosmetics especially created for all dark skin tones. Superior ingredients. Blended shades. Colors that stay true. A total beauty approach to enhance, reshape, treat and help develop your individual look. Naturally. Radiantly.

Libra