

DAWN RECIPES:

Sweets for the Holiday Season

Years ago they might have come by horse-drawn sleigh, complete with jingling bells and lap robe. Today, family members from far-away places may travel by jet, but the special excitement of their arrival hasn't changed a

When they arrive, laden with gifts and good cheer-and probably hungry-greet them with a very special welcome-home treat. Here are make-ahead desserts that are unusually

Exquisite frozen eggnog loaf is rich and creamy, a delicate blend of flavors and stunning enough to serve on New Year's Eve, as well. Magnificent macaroons, garnished with candied cherries and nuts, are as decorative as they are delicious. And chocolate sundae cheesecake is a luscious combination of complementary in gredients.

Home for the holidays means joyous reunions, warmth, gaiety-

Once it was "over the river and through the woods" but however they travel, they get there for the holidays, and here is the perfect way to have "sweets for the sweet."

and good things to eat. These superb desserts can help make the holidays merrier than ever! FROZEN EGGNOG LOAF

[Makes 8 servings] 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (not evaporated mik) 4 egg yolks

14 teaspoon nutmeg

1 [14-ounce] can Bagle Brand Sweetened Condensed Milk [NOT evaporated milk] 4 egg yolks

One-quarter teaspoon nutmeg 4 egg whites, stiffly beaten 1 cup [one-half pint] whipping cream, whipped

Whipped cream, glazed fruit, and sliced abnonds for garnish,

In large bowl, combine sweetened condensed milk, egg yolks, and nutmeg; fold in egg whites and whipped cream. Turn into waxed paper-lined 9 x 5-inch loaf pan. Freeze 6 hours or until firm. Unmold; serve in slices or scoops on chilled serving dishes. Garnish as desired. Return leftovers to freezer.

MAGNIFICENT MACAROONS [Makes about 4 dozen]

ounce] cans flaked

[14-ounce] can Bagle Brand Sweetened Condensed Milk [NOT evaporated milk] 2 teaspoons almond extract 11/2 teaspoon vandla extract Candied fruit or nuts for garnish,

Preheat oven to 350 degrees. In

extracts; mix well. Drop by teaspoonfuls onto generously greased baking sheets; garnish as desired. Bake 8 to 10 minutes or until lighdy browned. Immediately remove from baking sheets (macaroons will stick if allowed to cool on baking sheets.) Store in loosely

GRAHAM MACAROONS: Add 1/2 cup graham cracker crumbs to above recipe. Proceed as directed.

covered container.

TIP' In this recipe, use only flaked coconut; shredded or Southern style may cause the ingredients to separate.

> CHOCOLATE SUNDAE CHEESECAKE

[Makes one 9-inch cheesecake] Ya cup butter or margarine 14 cups graham cracker crumbs V4 cup sugar

2 [8-ounce] packages cream cheese, softened 1 [14-ounce] can Bagle Brand

Sweetened Condensed Milk [NOT evaporated milk] 3 egg yolks 1/4 cup reconstituted lemon julian 3 egg whites Va teaspoon salt 14 cup chocolate syrup Whipped cream and chocolate

syrup for garnish, optional

Preheat oven to 300 degrees. In small saucepan, melt butter; stir in crumbs and sugar. Pat evenly on bottom of 9-inch spring-form pan or 9 x 9-inch baking pan; set aside. In large bowl, beat cream cheese until light and fluffy. Gradually add sweetened condensed milk, egg yolks, and lemon juice, beating until smooth.

Beat egg whites with salt until dry; fold into not sweetened mixture. Blend 1 cup filling mixture with chocolate syrup; pour remainder into prepared

Top evenly with heaping tablespoonfuls of chocolate mixture. Cut through filling (not crust) to marble. Bake 55 to 60 minutes or until toothpick inserted 1 inch from edge comes out clean. Cool thoroughly. Chill before serving. Garnish as desired. Refrigerate any leftovers.

