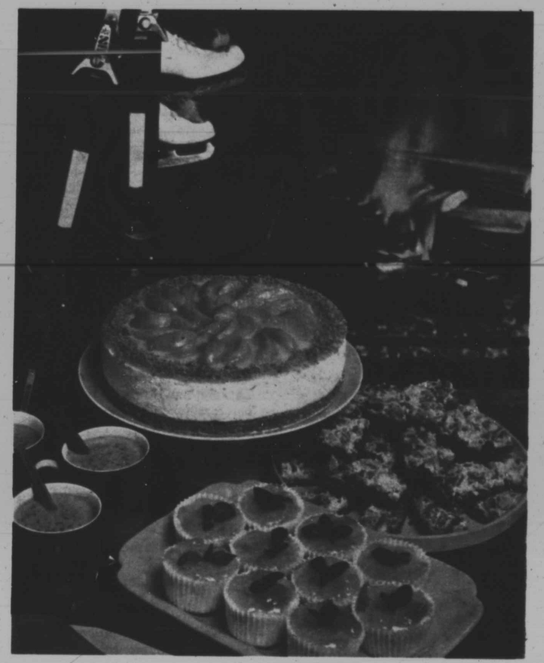


DAWN RECIPES:

For That Wintertime Entertaining

Sometimes, you just feel like scrubbing the diet, and indulging yourself and friends a wee bit. Naturally, you shouldn't, but then, why not live just a smidgeon.

The weather outside is frightful — but who cares, when a dessert-coffee party is such a great way to entertain a few friends or a crowd. When you serve a selection of delectable desserts that are fast and easy to prepare, you can join in the fun without spending hours in the kitchen.

Festive No-Bake Apricot Cheesecake, for example, is a delicate combination of complementary flavors, and exceptionally rich and delicious.

Easy and different are the Mini Peachy Cheesecakes you can make in muffin tins. Crunchy Apricot Bars are chewy favorites — and a special treat for a special party is delicious Moncha Grog.

No-Bake Apricot Cheesecake

(Makes one 9-inch cake)

½ cup butter or margarine
1½ cups graham cracker crumbs
⅓ cup sugar
1 (30-ounce) can apricot halves, drained (reserve syrup)
1 envelope unflavored gelatine
2 (8-ounce) packages cream cheese, softened
1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated)
2 tablespoons ReaLemon® Reconstituted Lemon Juice
1 (4½-ounce) container frozen non-dairy whipped topping, thawed
2 teaspoons cornstarch

In small saucepan, melt butter; stir in crumbs and sugar. Reserving 2 tablespoons for garnish, press crumbs in bottom of 9-inch springform pan or 13x9-inch baking pan. Chill. In small saucepan, combine ½ cup reserved syrup and gelatine; stir over low heat until gelatine dissolves.

Slice 4 or 5 apricot halves for garnish; reserve. Blend remaining apricots in blender until smooth; combine with gelatine mixture and set aside.

In large bowl, beat cream cheese until fluffy; gradually beat in sweetened condensed milk and Rea Lemon; stir in apricot mixture. Fold in whipped topping; turn into prepared pan. Garnish with apricot slices.

To make glaze, cook and stir cornstarch with ¼ cup reserved syrup until thick and clear. Cool. Spoon evenly over top of cake. Garnish with reserved crumbs. Chill 3 hours. Refrigerate leftovers.

Mini Peachy Cheesecakes

(Makes 24)

24 vanilla wafers
2 (8-ounce) packages cream cheese, softened
1 (14-ounce) can Sweetened Condensed Milk (NOT evaporated)
3 eggs, separated
¼ cup Reconstituted Lemon Juice
¼ teaspoon salt
1½ cups peach preserves

Preheat oven to 275 degrees. Place paper liners in muffin tins; place 1 whole vanilla wafer in each section and set aside. In large mixer bowl, beat cream cheese until fluffy; add sweetened condensed milk and egg yolks, beating until smooth.

Stir in ReaLemon; set aside. Beat egg whites with salt to soft peaks; fold into sweetened condensed milk mixture and turn into prepared muffin tins, filling each to about ¼-inch from top of paper liner. Bake 20 to 25 minutes or until cheesecakes spring back when lightly touched.

Cool in muffin tins. Remove; chill. Top each cake with 2 teaspoons preserves before serving. Garnish with mint leaves, if desired. Refrigerate leftovers.

TIP: If desired, paper liners may be removed before topping with preserves.

Crunchy Apricot Bars

(Makes 24 bars)

½ cup butter or margarine
1½ cups graham cracker crumbs
1 (6-ounce) package dried apricots, chopped (1¼ cups)
1 (14-ounce) can sweetened condensed milk (NOT evaporated)
1 (3½-ounce) can flaked coconut
½ cup coarsely chopped walnuts

Preheat oven to 350 degrees. In 13x9-inch baking pan, melt butter; sprinkle crumbs and apricots evenly over butter. Pour sweetened condensed milk evenly over crumbs. Top with coconut and nuts; press down gently. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Loosely cover any leftovers.

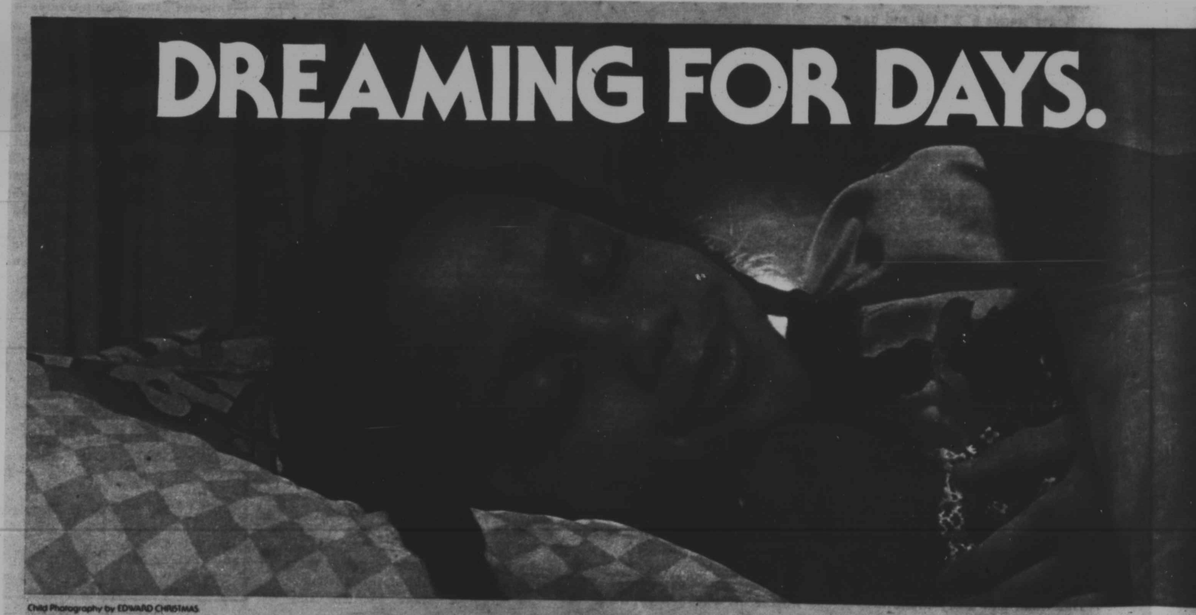
Mocha Grog

(Makes about 7 cups)

⅓ cup cocoa
1 teaspoon ground cinnamon
½ teaspoon salt
1 (14-ounce) can sweetened condensed milk (NOT evaporated)
4 cups water
1½ cups strong coffee
½ cup brandy
¼ cup light rum

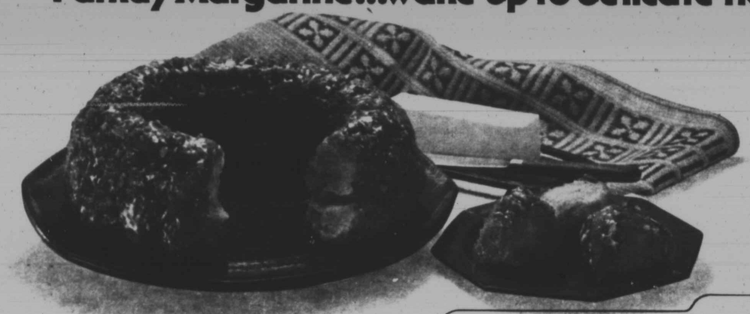
In 3-quart saucepan, combine coca, cinnamon and salt. Add sweetened condensed milk; mix until smooth. Over medium heat, slowly stir in water, coffee, brandy and rum. Heat thoroughly, but DO NOT BOIL. Garnish with cinnamon sticks and grated nutmeg, if desired. Refrigerate leftovers.

Brazilian Coffee: Omit brandy and rum; proceed as directed.



Child Photography by EDWARD CHRISTMAS

Parkay Margarine...wake up to delicate flavor.



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Parents hold that dream for little ones.
Light, delicate PARKAY from Kraft helps dreams of good things come true.
Trust the buttery flavor of PARKAY to make sweet family favorites delicious...beyond their wildest dreams.

KRAFT ...means more than cooking.

EASY BREAKFAST RING

¼ cup sugar
¼ cup chopped nuts
¼ teaspoon cinnamon
¼ cup PARKAY Margarine, melted
2 10-oz. pkgs. refrigerated buttermilk biscuits
⅓ cup KRAFT Orange Marmalade or Peach Preserves

Combine sugar, nuts and cinnamon; sprinkle ¼ cup mixture in bottom of greased 6½-cup ring mold. Drizzle 2 tablespoons margarine over sugar mixture. Cut each biscuit in half; roll in balls. Dip each ball in margarine. Layer balls; remaining sugar mixture and marmalade in ring mold. Bake at 350° 35 minutes. Invert on serving plate.

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