Holiday Favorites

Brought to you by Loretta Lynn
Dear Friends,
I hope you'll love these Holiday Favorites. Happy Holidays!
Loretta Lynn

BUTTER FLAVOR
FINEST VEGETABLE SHORTENING
ARTIFICIALLY FLAVORED

is made just for cooking...
margarine isn't. So when the recipe says margarine, use Butter Flavor Crisco instead for:

• More buttery flavor in baking and frying
• Moist and chewy cookies
• No salt, No cholesterol
• Crispy/crunchy fried foods
• Higher, lighter cakes
• Ease of use — No refrigeration. No softening time required
# TABLE OF CONTENTS

## APPETIZERS
- Crispy Chicken Wings ........................................... 4
- Seasoned Snack Mix ........................................... 4
- Chili Cheese Popcorn ........................................... 5
- Caramel Corn ...................................................... 5
- Pull-Apart Bacon Cheese Wreath .............................. 6
- Appetizer Quiche ................................................ 7
- Toasted Ham and Cheese Logs ................................ 7
- Zippy Meatballs .................................................. 8

## COOKIES
- Chocolate Filled Bon-Bons .................................... 9
- Sugar Cookies ..................................................... 9
- Cherry Coconut Cookies ........................................ 10
- Peppermint Puffs ................................................ 10
- Coconut Thumbprint Cookies .................................. 11
- Spritz ..................................................................... 11
- Snickerdoodles ..................................................... 12
- Chocolate Fudgies ................................................ 12

## BARS
- Cherry Cheese Bars .............................................. 13
- Multi-layer Bars ................................................ 13
- Lemon Yummies ................................................... 14
- Layered Fruit Bars .............................................. 15
- Fudge-wiches ...................................................... 15
- Rich N' Creamy Squares ....................................... 16
- Frosted Peanut Butter Bars .................................... 16
- Orange Glazed Date Nut Bars ................................. 17

## CAKES & PIES
- Christmas Tree Pineapple Upside-down Cake ............ 18
- Miniature Fruitcake Jewels ..................................... 19
- Cranberry Peach Cobbler ....................................... 19
- Pumpkin Walnut Pound Cake .................................. 20
- Chocolate Mini-Cheesecakes .................................. 20
- Della Robbia Cheesecake ....................................... 21
- Mud Pie .............................................................. 22
- Frozen Cranberry Parfait Pie .................................. 22

## SAUCES
- Rich Butterscotch Sauce ....................................... 23
- Chocolate Fudge Sauce ......................................... 23
APPETIZERS

Butter Flavor Crisco gives baked and fried appetizers more buttery flavor than margarine.

Crispy Chicken Wings

3 pounds chicken wings
1/2 cup Butter Flavor Crisco
1 cup unsifted all-purpose flour
1 teaspoon onion salt
1/2 teaspoon pepper

Preheat oven to 400°F. Line large shallow baking pan with aluminum foil. Cut wings at each joint. Discard tips. Melt Butter Flavor Crisco in lined pan. Combine flour, onion salt and pepper in plastic bag. Add chicken pieces, a few at a time, and shake to coat. Place in pan. Bake 25 minutes at 400°F. Turn chicken wings over and bake an additional 20 to 25 minutes, or until crisp. Drain on paper towels. Transfer to serving platter. Serve with barbecue sauce, blue cheese dressing, buttermilk ranch dressing or hot sauce.

About 32 to 36 pieces

Seasoned Snack Mix

1/3 cup Butter Flavor Crisco
1/4 cup grated Parmesan cheese
2 teaspoons Worcestershire sauce
1 teaspoon Italian herb seasoning
1/2 teaspoon garlic salt
1/8 teaspoon onion powder
1/8 teaspoon cayenne
3 cups bite-size rice squares cereal
2 cups round toasted oat cereal
2 cups Cheddar cheese croutons
2 cups pretzel sticks
1 can (7 ounces) Spanish peanuts
1/2 cup salted and shelled sunflower seeds or kernels

Preheat oven to 325°F. Melt Butter Flavor Crisco in Dutch oven or very large saucepan. Remove from heat. Stir in Parmesan cheese, Worcestershire sauce, Italian herb seasoning, garlic salt, onion powder and cayenne. Add rice squares, toasted oat cereal, croutons, pretzel sticks, peanuts and sunflower seeds. Turn into ungreased 17 1/2x12x1-inch jelly roll pan. Bake at 325°F for 15 to 18 minutes, or until toasted and golden brown, stirring once after 10 minutes. Cool. Store in covered container.

About 10 cups
Chili Cheese Popcorn ▲

4 tablespoons Butter Flavor Crisco, divided in half
1/3 cup popcorn
1/4 teaspoon chili powder
1/4 teaspoon garlic salt
1/4 cup grated American cheese food

Melt 2 tablespoons Butter Flavor Crisco in heavy 3-quart saucepan with lid. Add popcorn. Pop according to directions on popcorn container. (7 to 8 cups popped corn is needed. If not enough, pop more.) Meanwhile melt remaining 2 tablespoons Butter Flavor Crisco. Remove from heat. Add chili powder and garlic salt. Stir to mix well. Toss with 7 to 8 cups hot popcorn. Add cheese and toss. Add salt, if desired. Serve hot or at room temperature.

About 2 quarts popcorn

Caramel Corn ▲

1/2 cup firmly packed brown sugar
1/3 cup light corn syrup
1/4 cup Butter Flavor Crisco
1/2 teaspoon vanilla
2 quarts (8 cups) popped popcorn
1 cup coarsely chopped unsalted peanuts

Preheat oven to 300°F. Generously grease 15x10x1-inch jelly roll pan. Set aside. Blend sugar, corn syrup, Butter Flavor Crisco and vanilla in Dutch oven or very large saucepan. Cook on medium-high heat about 2 minutes, or until light and foamy, stirring constantly. Remove from heat. Add popcorn, tossing to coat. Stir in peanuts. Spread in greased baking pan. Bake at 300°F for 8 minutes. Use pancake turner to push popcorn from bottom of pan. Turn and stir well. Return to oven for 7 additional minutes. Use turner again to turn and stir. Cool in pan. Break into bite-size pieces. Store in covered container.

2 quarts caramel corn
Pull-Apart Bacon Cheese Wreath

3 tablespoons Butter Flavor Crisco
1 jar (5 ounces) cheese spread with bacon
1 package (10-count) refrigerated flaky biscuits
4 slices bacon, crisply cooked and crumbled
2 tablespoons chopped fresh parsley

Preheat oven to 450°F. Cut a 12-inch square of aluminum foil. Carefully press on bottom and sides of 9-inch round cake pan. Place inverted 3 1/2-inch custard cup in center of pan. Grease foil and sides of custard cup. Set aside. Melt Butter Flavor Crisco and cheese spread in small saucepan on low heat. (Mixture may appear curdled.) Remove from heat. Stir vigorously until smooth and creamy. Spread to cover bottom of pan around custard cup. Cut each biscuit into quarters. Fit pieces into pan around custard cup to form "wreath". Bake at 450°F for 14 minutes. (Top will be quite brown.) Turn over onto serving platter. Remove pan and foil. Remove custard cup. If desired, immediately scrape any remaining cheese from foil using rubber scraper and spoon evenly over top. Sprinkle with crumbled bacon and parsley. Serve warm, pulling individual pieces out of "wreath".

40 appetizers
Holiday Appetizer Quiche

Crust
1 1/2 cups unsifted all-purpose flour
1 1/2 cups finely crushed butter-type crackers
1/4 cup Butter Flavor Crisco

Filling
2 cups shredded Swiss cheese
2/3 cup chopped ham, crumbled cooked sausage, diced
1/4 cup thinly sliced green onions and tops
1/4 cup snipped fresh parsley
1 jar (4 ounces) diced pimientos, well drained
5 eggs
1 cup whipping cream
1 cup half-and-half
1 teaspoon salt
1/4 teaspoon pepper

Preheat oven to 400°F.

For crust, combine flour and cracker crumbs. Cut in Butter Flavor Crisco until mixture resembles coarse cornmeal. Sprinkle with 1/2 cup water, a tablespoon at a time. Toss with fork until crumbs are completely moistened. Press mixture into bottom of ungreased 15x10x1-inch pan. Prick crust with fork.

For filling, sprinkle Swiss cheese, ham, onions, parsley and pimientos evenly over crust. Beat eggs, cream, half-and-half, salt and pepper. Pour over filled crust. Bake at 400°F for 25 to 30 minutes or until set. Cool 5 to 10 minutes. Cut in 1 1/2 x 2-inch pieces. Serve warm.

NOTE: Crust may bubble during baking and need to be pricked with fork again.

About 50 appetizers 1 1/2 x 2-inches

Toasted Ham and Cheese Logs

1/2 cup Butter Flavor Crisco, melted
1/2 cup Parmesan cheese
1 teaspoon freeze dried chives
1/2 teaspoon Italian herb seasoning
1/4 teaspoon garlic powder
12 slices sandwich bread, crust removed
6 thin slices boiled ham
6 teaspoons mustard
12 sticks natural cheese (Cheddar, Swiss or Monterey Jack), cut 1/4 inch thick, 3/4 inch wide and 1 inch shorter than bread slices
1 teaspoon paprika

Preheat oven to 400°F. Combine melted Butter Flavor Crisco, Parmesan cheese, chives, Italian herb seasoning and garlic powder. Set aside. Place slice of bread between waxed paper. Roll thin with rolling pin. Cut ham length of bread and 1-inch narrower. Place in center of bread. Spread 1/2 teaspoon mustard on each ham slice. Place 1 stick of cheese in center of ham. Fold 2 edges of bread over cheese to form roll. Place lapped edge down on baking sheet. Repeat for remaining rolls. Spread top and sides with 1 teaspoon herb mixture. Sprinkle with paprika, if desired. Bake at 400°F for 10 to 12 minutes, or until lightly toasted. Cool one minute. Serve whole or cut each roll into 2 or 3 pieces. Serve warm.

12 to 36 appetizers
Zippy Meatballs

1 egg

\text{\textfrac{3}{4} cup soft bread crumbs (about 1 slice bread)}

\text{\textfrac{1}{4} cup chili sauce}

\text{\textfrac{1}{2} teaspoon salt}

\text{\textfrac{1}{2} teaspoon instant minced onion}

\text{\textfrac{1}{8} teaspoon garlic powder}

\text{\textfrac{3}{4} pound ground beef}

\text{\textfrac{1}{4} cup minced celery}

2 tablespoons Butter Flavor Crisco

Bottled barbecue sauce

Beat egg in medium bowl. Mix in bread crumbs, chili sauce, salt, onion, garlic powder, ground beef and celery. Shape into 30 small balls about 1-inch in diameter. Melt Butter Flavor Crisco in large skillet on medium heat. Add meatballs and brown on all sides. Continue cooking until done, about 12 minutes including browning. Warm barbecue sauce while meatballs cook. Serve meatballs on wooden picks. Dip in warm sauce.

30 meatballs

NOTES: Uncooked meatballs may be made a day ahead and refrigerated. Freeze for longer storage.

Cooked meatballs may be frozen and reheated in preheated 400°F oven for 7 minutes.
Butter Flavor Crisco makes cookies moist and chewy.

Chocolate Filled Bon-Bons

1/2 cup Butter Flavor Crisco
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
1 teaspoon vanilla
1 egg
1 1/2 cups unsifted all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
36 chocolate kisses, unwrapped
36 pecan halves

Preheat oven to 400°F. Cream Butter Flavor Crisco, granulated sugar, brown sugar, vanilla and egg in large bowl at medium speed of electric mixer. Combine flour, baking soda and salt. Stir into creamed mixture. Press two level measuring teaspoonfuls dough around each kiss, covering kiss completely. Place pecan half on top of each. Place on ungreased baking sheet. Bake at 400°F for 6 to 7 minutes. (Cookies will not brown. Do not overbake.) Gently press pecans into hot cookies. Cool on baking sheet 1 minute. Remove to cooling racks.

3 dozen cookies

Sugar Cookies

1 cup Butter Flavor Crisco
2 cups unsifted all-purpose flour
1 cup sugar
1 egg
1 teaspoon baking soda
1 teaspoon cream of tartar
1 1/2 teaspoons vanilla
1/2 teaspoon salt

Cream Butter Flavor Crisco and sugar in large bowl at medium speed of electric mixer. Beat in egg and vanilla. Combine flour with baking soda, cream of tartar and salt. Blend into creamed mixture. Cover and chill at least 2 hours. Preheat oven to 375°F. Roll out dough on floured surface to 1/8-inch thickness. Cut with cookie cutter. Place on ungreased baking sheets. Bake at 375°F for 6 to 7 minutes. Cool on baking sheets about 1 minute. Remove to cooling racks.

5 1/2 to 6 dozen cookies

NOTES: For a sparkly appearance, cookies may be sprinkled with sugar before baking.
For holidays, cut dough into desired shapes. Sprinkle with colored sugar before baking.
For lemon cookies, omit vanilla. Add 1 teaspoon lemon extract and 2 teaspoons grated lemon peel.
Cherry Coconut Cookies

1/3 cup Butter Flavor Crisco  
3/4 cup sugar  
1/2 teaspoon salt  
3/4 teaspoon almond extract  
1 teaspoon grated lemon peel  
1 egg  
1 1/4 cups unsifted all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1 cup flake coconut  
1/2 cup coarsely chopped pecans  
1/2 cup quartered maraschino cherries, drained on paper towels

Preheat oven to 350°F. Cream Butter Flavor Crisco, sugar, salt, almond extract, lemon peel and egg thoroughly in large bowl at medium speed of electric mixer. Combine flour, baking powder and baking soda. Add to creamed mixture. Blend well. Stir in coconut, pecans and cherries by hand. Form dough into 1-inch balls. Place on ungreased baking sheet. Bake at 350°F for 11 to 12 minutes. Cool on baking sheet 1 minute. Remove to cooling racks.

About 3 1/2 dozen 2-inch cookies

Peppermint Puffs

1/3 cup Butter Flavor Crisco  
1/4 cup granulated sugar  
1/4 cup firmly packed brown sugar  
1 egg  
3/4 cups unsifted all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 cup crushed peppermint candy canes


About 3 1/2 dozen 1 1/2-inch cookies

*NOTE: To crush candy, break candy canes into small pieces. Place in plastic kitchen bag. Secure top. Use rolling pin to break candy into very small pieces.
Coconut Thumbprints

1/2 cup Butter Flavor Crisco
1/2 cup sugar
1 egg, separated
1 teaspoon vanilla
3/4 cup unsifted all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
2/3 cup flake coconut
1/4 cup thick preserves, jam or jelly

Preheat oven to 375°F. Grease baking sheets. Cream Butter Flavor Crisco with sugar, egg yolk and vanilla in large bowl at medium speed of electric mixer. Combine flour with salt and baking powder. Add to creamed mixture. Blend well. Form into balls about 1-inch in diameter. Beat egg white until slightly frothy. Dip dough balls into egg white, then roll in coconut. Place on greased baking sheets. Make shallow depression in center of each cookie using thumb or back of very small spoon. Place 1/2 measuring teaspoon preserves in each center. Bake at 375°F for 8 or 9 minutes or until coconut begins to brown. Cool on baking sheets about 1 to 2 minutes. Remove to cooling racks.

About 2 dozen cookies

Spritz

1 cup Butter Flavor Crisco
1/2 cup sugar
1 egg
3/4 teaspoon salt
3/4 teaspoon vanilla
1/2 teaspoon almond extract
2 1/4 cups unsifted all-purpose flour

Preheat oven to 400°F. Cream Butter Flavor Crisco and sugar in large bowl at medium speed of electric mixer. Beat in egg, salt, vanilla and almond extract. Work in flour until blended. Force dough through cookie press onto ungreased baking sheets in desired shapes. Bake at 400°F for 5 to 7 minutes or until set, but not brown. Cool slightly before removing to cooling racks.

4 to 4 1/2 dozen cookies

NOTE: Dough may be tinted using a few drops of food coloring. Cookies may be iced and decorated if desired.
Snickerdoodles

1 cup Butter Flavor Crisco
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla
2 3/4 cups unsifted all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
3/4 teaspoon salt
1/2 cup sugar
1 teaspoon cinnamon

Preheat oven to 400°F. Cream Butter Flavor Crisco, 1 1/2 cups sugar, eggs and vanilla thoroughly in large bowl at medium speed of electric mixer. Blend flour, cream of tartar, baking soda and salt. Stir into creamed mixture. Shape into 1-inch balls. Place 2 inches apart on ungreased baking sheets. Bake at 400°F for 7 to 8 minutes. Remove to cooling racks.

6 dozen cookies

Chocolate Fudgies

1/2 cup Butter Flavor Crisco
1 cup sugar
2 squares (1 ounce each) unsweetened baking chocolate, melted
1 egg
1 teaspoon vanilla
1 cup unsifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup semisweet mini-chocolate pieces
1/2 cup coarsely chopped pecans


3 1/2 to 4 dozen cookies
BARS

Butter Flavor Crisco is easy to use — does not require refrigeration; no softening time.

Cherry Cheese Bars

Crust
1 cup walnuts, divided
1 1/4 cups unsifted all-purpose flour
1/2 cup firmly packed brown sugar
1/2 cup Butter Flavor Crisco
1/2 cup flake coconut

Filling
1 package (8 ounces) cream cheese, softened
1/3 cup granulated sugar
1 egg
1 teaspoon vanilla
1 can (21 ounces) regular or light cherry pie filling

Preheat oven to 350°F. Grease bottom of 13x9x2-inch pan. Chop 1/2 cup walnuts coarsely for topping. Set aside. Chop remaining 1/2 cup finely.

For crust, combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add 1/2 cup finely chopped nuts and coconut. Mix well. Remove 1/2 cup. Set aside. Press remaining crumbs in bottom of greased pan. Bake at 350°F for 12 to 15 minutes, until edges are lightly browned.


24 bars

Multi-layer Bars

1/2 cup Butter Flavor Crisco
1 1/2 cups graham cracker crumbs
1 cup flake coconut
1 cup miniature marshmallows
1/2 cup snipped caramels (8 to 10 caramels)
1 bag (6 ounces) semisweet chocolate pieces (1 cup)
1 bag (6 ounces) butterscotch-flavored morsels (1 cup)
1 cup finely chopped pecans
1 teaspoon vanilla
1 can (14 ounces) sweetened condensed milk

Preheat oven to 350°F. Place Butter Flavor Crisco in 13x9x2-inch pan. Put pan in oven to melt shortening. Sprinkle the following, one layer at a time, evenly over melted shortening: graham cracker crumbs, coconut, marshmallows, caramels, chocolate pieces, butterscotch morsels and pecans. Stir vanilla into condensed milk. Pour evenly over nuts. Bake at 350°F for 30 minutes or until top is deep golden brown. Cool about 45 minutes. Loosen from edges and cut into bars while still warm. Cool completely. Store in tightly covered container.

30 to 36 bars
Lemon Yummies

Base
- 2 cups unsifted all-purpose flour
- ½ cup confectioners sugar
- 1 cup Butter Flavor Crisco

Filling
- 4 eggs, slightly beaten
- 6 tablespoons lemon juice
- Grated peel of one lemon
- 1½ cups granulated sugar
- ¼ cup unsifted all-purpose flour
- 1 teaspoon baking powder

Confectioners sugar

Preheat oven to 350°F. Grease 13x9x2-inch pan.

For base, combine flour, confectioners sugar and Butter Flavor Crisco. Mix until fine crumbs forms. Pat firmly into greased pan. Bake at 350°F for 20 minutes.


48 bars
Layered Fruit Bars

**Base and Topping**

- 1 cup Butter Flavor Crisco
- 1 cup firmly packed brown sugar
- 1/2 teaspoon vanilla
- 2 cups unsifted all-purpose flour
- Dash salt
- 1/2 cup quick rolled oats

**Filling** (See below)

Preheat oven to 375°F. Prepare desired filling (below). Set aside.

**For base and topping,** cream Butter Flavor Crisco, brown sugar and vanilla in large bowl at medium speed of electric mixer until light and fluffy. Mix in flour and salt. Reserve 1/2 cup mixture. Press remaining mixture evenly in ungreased 13x9x2-inch pan. Bake at 375°F for 10 minutes.

**For topping,** combine reserved mixture and rolled oats, mixing until crumbly. Spread desired filling evenly over baked base. Sprinkle topping over filling. Bake at 375°F for 15 minutes. Cool. Cut into bars, about 2 1/4x1 inches. Refrigerate.

40 bars

**Fillings:**

- **Lime-Cream Cheese:** Beat 8 ounces cream cheese, 2 tablespoons lime juice, 1 egg and 1/2 cup granulated sugar until smooth. Spread over baked crust.
- **Cherry:** Spread 1 can (21 ounces) cherry pie filling over baked crust.
- **Pineapple-Coconut:** Combine two 8-ounce cans crushed pineapple, 1/2 cup granulated sugar and 1 tablespoon cornstarch in medium saucepan. Cook on medium heat until thickened, stirring constantly. Stir in 1/4 cup chopped pecans, 1/2 cup flake coconut and 1 teaspoon lemon juice. Spread over baked crust.
- **Blueberry:** Spread 1 can (21 ounces) blueberry pie filling over baked crust.

Fudge-wiches

**Crust and Topping**

- 1 cup Butter Flavor Crisco
- 1 1/4 cups firmly packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups unsifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 1/4 cups rolled oats, quick or old-fashioned, uncooked

**Filling**

- 1 package (12 ounces) semisweet chocolate pieces
- 1 can (14 ounces) sweetened condensed milk
- 2 tablespoons Butter Flavor Crisco
- 1/2 teaspoon almond extract
- 1/2 cup finely chopped blanched almonds

Preheat oven to 350°F. Grease 13x9x2-inch pan.

**For crust and topping,** cream Butter Flavor Crisco and sugar in large bowl at medium speed of electric mixer until light and fluffy. Beat in egg and vanilla. Combine flour, soda and salt. Add to creamed mixture along with 1 tablespoon water. Stir in oats. Press half of mixture (about 3 1/2 cups) into greased pan.


8 dozen squares
Rich 'N' Creamy Squares

**Base**
- 1 box (18.25 ounces) Duncan Hines® Yellow Cake Mix
- 2 eggs

**Topping**
- 1 package (8 ounces) cream cheese, softened
- 2 eggs
- 1/4 cup melted Butter Flavor Crisco
- 1/2 cup chopped pecans
- 1 box (1 pound) confectioners sugar
- 1 teaspoon vanilla

Preheat oven to 350°F. Grease 13x9x2-inch pan.

For base, combine cake mix, 2 eggs, melted Butter Flavor Crisco and pecans in large bowl. Mix with fork or at low speed of electric mixer until cake mix is just moistened. Pat evenly into greased pan with fingers or pancake turner.

For topping, beat cream cheese in large bowl at medium speed of electric mixer until smooth. Beat in eggs, sugar and vanilla until smooth. Spread evenly over base. Bake at 350°F for 35 minutes. (Edges and top will be light golden brown and will have a slightly shiny appearance.) Cool completely. Cut into squares, about 1 1/2x1 1/2 inches.

4 dozen bars

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Frosted Peanut Butter Bars

**Base**
- 1/2 cup Butter Flavor Crisco
- 2/3 cup Jif® Creamy Peanut Butter
- 1 1/2 cups firmly packed brown sugar
- 2 eggs
- 1 1/2 cups unsifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup milk
- 1 teaspoon vanilla

Preheat oven to 350°F. Grease 15x10x1-inch jelly roll pan.


For frosting, cream Butter Flavor Crisco and peanut butter in large bowl at medium speed of electric mixer. Add sugar and milk alternately. Beat until fluffy. Spread on cooled cookie base. Melt chocolate pieces on very low heat in small saucepan. Drizzle chocolate from end of spoon back and forth over frosting in a line design. Cut in bars 2 1/2x1 1/2 inches. Refrigerate 15 to 20 minutes until chocolate firms.

40 bars
Orange Glazed Date Nut Bars

Base
- 1/4 cup Butter Flavor Crisco
- 1/2 cup firmly packed brown sugar
- 1 egg
- 1 teaspoon grated orange peel
- 1/4 cup orange juice
- 1/4 cup milk
- 1 cup unsifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 cup chopped dates
- 1/2 cup chopped walnuts

Glaze
- 1 cup confectioners sugar
- 4 1/2 teaspoons orange juice
- 2 teaspoons grated orange peel (optional)

Preheat oven to 350°F. Grease 9x9x2-inch pan.

For base, cream Butter Flavor Crisco in large bowl at medium speed of electric mixer. Add brown sugar. Add egg and orange peel. Beat until creamy. Combine orange juice and milk in measuring cup. Combine flour, baking powder and baking soda in small bowl. Add dry ingredients and juice mixture alternately to creamed mixture at low speed. Scrape bowl frequently. Mix until well blended. Stir in dates and nuts. Spread in greased pan. Bake at 350°F about 22 minutes or until toothpick inserted in center comes out clean. Cool in pan.

For glaze, combine confectioners sugar, orange juice and orange peel, if used. Stir until smooth. Pour over cooled cookies. Spread to cover. Cut in bars 2 1/4 x 1 1/2 inches.

24 bars
Christmas Tree Pineapple Upside-Down Cake

**Topping**
- 2 tablespoons Butter Flavor Crisco
- ½ cup firmly packed brown sugar
- 1 can (15 ½ ounces) pineapple chunks (juice packed), drain and reserve liquid
- 2 red and 2 green maraschino cherries, quartered

**Cake**
- ½ cup Butter Flavor Crisco
- ¾ cup granulated sugar
- 1½ teaspoons vanilla
- 1 egg
- 1½ cups unsifted all-purpose flour
- 2½ teaspoons baking powder
- ¼ teaspoon salt

Preheat oven to 350°F.

For **topping**, melt Butter Flavor Crisco in ungreased 9x1½-inch round baking pan. Stir in brown sugar and 1 tablespoon reserved pineapple juice until well mixed. Arrange drained pineapple chunks in rows, starting with 1 chunk in the first row, 2 in the second row, etc., to form a Christmas tree shape. Use 4 chunks to make the trunk. Place red and green maraschino cherry quarters between chunks to decorate tree.

For **cake**, cream Butter Flavor Crisco, granulated sugar and vanilla in large bowl at medium speed of electric mixer. Add egg. Beat one minute. Combine flour, baking powder and salt in small bowl. Add enough water to juice to make 2 ½ cup. Add dry ingredients and liquid alternately to creamed mixture. Beat after each addition. Spread batter over fruit. Bake at 350°F for 40 to 45 minutes, or until toothpick inserted in center comes out clean. Cool 5 minutes. Turn over onto serving plate. Serve warm. Cut into wedges.

One 9-inch cake
Miniature Fruitcake Jewels

Fruitcakes
1 cup unsifted all-purpose flour
1/4 cup Butter Flavor Crisco
1/4 cup granulated sugar
1/4 cup orange juice
1/2 teaspoon baking powder
2 eggs
1 cup diced mixed candied fruit
1/2 cup quartered red candied cherries
1/2 cup quartered green candied cherries
1 cup golden raisins
1/2 cup diced dates
1/2 cup coarsely chopped pecans

Glaze
1/2 cup confectioners sugar
2 teaspoons brandy or orange juice

Preheat oven to 350°F. Place twenty-two 2 1/2-inch foil-laminated bake cups in muffin pans.

For fruitcakes, combine flour, Butter Flavor Crisco, granulated sugar, orange juice, baking powder and eggs in large bowl. Beat at low speed of electric mixer until blended. Increase speed to medium. Beat until light and fluffy. Stir in mixed fruit, cherries, raisins, dates and pecans. Spoon into bake cups, filling about 2/3 full. Bake at 350°F for 25 to 27 minutes or until cakes test done with toothpick. Leave fruitcakes in muffin pans.


22 miniature fruitcakes

NOTE: Midget 2-inch baking cups can also be used. Dough will fill 36 cups. Bake at 350°F for 18 to 20 minutes.

Cranberry Peach Cobbler

1 can (16 ounces) whole berry cranberry sauce
1 can (21 ounces) peach pie filling
1/4 teaspoon cinnamon
1 cup unsifted all-purpose flour
2 tablespoons plus 1/2 teaspoon sugar
11/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup Butter Flavor Crisco
1 egg, slightly beaten
1/4 cup milk

Preheat oven to 400°F. Combine cranberry sauce, pie filling and cinnamon in ungreased 8x8x2-inch glass baking dish. Stir until well mixed. Place in 400°F oven for 15 minutes or until mixture bubbles around edges. Combine flour, 2 tablespoons sugar, baking powder and salt. Cut in Butter Flavor Crisco until mixture resembles coarse crumbs. Combine egg and milk. Add to flour. Stir just until dry ingredients are moistened. Spoon dough in nine equal portions on top of hot fruit (3 across and 3 down). Sprinkle remaining 1/2 teaspoon of sugar over top of dough. Bake at 400°F for 20 minutes. Serve warm.

9 servings

NOTE: Apple or cherry pie filling may be used in place of peach.
Pumpkin Walnut Pound Cake

Cake
1 1/4 cups granulated sugar
1 cup firmly packed brown sugar
1 1/4 cups Butter Flavor Crisco
4 eggs
1 can (16 ounces) pumpkin
2 3/4 cups unsifted all-purpose flour
2 teaspoons salt
2 teaspoons baking soda
4 teaspoons pumpkin pie spice
1 cup chopped walnuts

Glaze
1/2 cup confectioners sugar
2 teaspoons milk
1/4 teaspoon vanilla

Preheat oven to 350°F. Grease and flour 12-cup fluted ring pan. Set aside.


For glaze, combine confectioners sugar, milk and vanilla. Stir until smooth. Drizzle over cooled cake.

1 ring cake

Serving suggestion: Combine 2 tablespoons confectioners sugar, 1/2 teaspoon pumpkin pie spice and 2 cups whipped cream or thawed prepared whipped topping. Serve as topping for cake slices.

Chocolate Mini-Cheesecakes

Crust
3/4 cup graham cracker crumbs
2 tablespoons sugar
3 tablespoons Butter Flavor Crisco, melted

Filling
2 1/2 cups semisweet chocolate pieces
1 package (8 ounces) cream cheese, softened
1/2 cup sugar
3/4 teaspoon vanilla
1 egg
1/2 cup dairy sour cream

Topping
1 cup dairy sour cream
1 tablespoon sugar
1/2 teaspoon vanilla
12 maraschino cherry halves

Preheat oven to 350°F. Place twelve 2 1/2-inch foil laminated bake cups in muffin pan.

For crust, combine crumbs, sugar and melted Butter Flavor Crisco. Mix until crumbs are moistened. Spoon measuring tablespoon of crumbs into each bake cup. Press down firmly with back of spoon.


For topping, stir together sour cream, sugar and vanilla. Spoon one tablespoon on each cheesecake. Return to oven. Bake an additional 5 minutes. Garnish each with a cherry half.

Vanilla Variation: Eliminate chocolate.
**Della Robbia Cheesecake**

**Crust and Filling**
- 1 1/4 cups graham cracker crumbs
- 1 1/4 cups sugar, divided
- 1/2 cup Butter Flavor Crisco, melted
- 3 packages (8 ounces each) cream cheese, softened
- 2 teaspoons vanilla
- 3 eggs
- 1 cup dairy sour cream

**Assorted fruits (fresh or canned, well drained)**

**Glaze**
- 3 tablespoons cornstarch
- 2 tablespoons sugar
- 1/3 cup fruit juice (apple, orange or pineapple)
- 1/2 cup apple or currant jelly

Preheat oven to 350°F.

For crust, combine crumbs, 1/4 cup sugar and melted Butter Flavor Crisco. Press firmly in bottom and up side of ungreased 9-inch springform pan. Set aside.

For filling, beat cream cheese in large bowl at low speed of electric mixer just until smooth. Gradually add remaining 1 cup sugar and vanilla. Beat in eggs one at a time. Blend in sour cream. Carefully pour into prepared pan. Bake at 350°F for 1 hour to 1 hour 10 minutes, or until set. Turn off oven. Open door slightly. Leave cheesecake in oven 1 hour. Chill 4 hours or overnight. Top with fruit and glaze 1 to 2 hours before serving.

For glaze, combine cornstarch and sugar in small saucepan. Stir in juice. Add jelly. Cook and stir until mixture is smooth and thickened. Cook about 2 minutes. Cool slightly. Spoon 1/2 cup over top of cheesecake. Arrange fruit in circles on top of glaze. Gently spoon and spread remaining glaze in thin layer over top of fruit. Chill until served.

One 9-inch cheesecake

**NOTE:** Cheesecake may be topped with canned pie filling in place of fruit and glaze.
### Mud Pie

**Crust**
- 1 1/3 cups chocolate wafer crumbs (22 to 25 wafers, crushed)
- 3/4 cup Butter Flavor Crisco, melted

**Filling and Topping**
- 1 quart coffee, chocolate or vanilla ice cream
- 1 1/4 cups (1/2 of an 8-ounce carton) non-dairy whipped topping
- 3/4 cup cold thick fudge sauce

Preheat oven to 350°F.


For filling, soften ice cream in bowl in refrigerator about 30 to 45 minutes. Stir until smooth. Fold in whipped topping. Refreeze in bowl, stirring occasionally, about 1 hour or until mixture starts to stiffen and will hold its shape when dropped from a spoon. Pile into crust. Freeze several hours or until firm. Spread cold fudge sauce over top of pie. Freeze at least 1 hour. To serve, remove from freezer and let stand about 10 minutes at room temperature. Cut in wedges with sharp knife. Serve plain or top with additional whipped topping and slivered almonds.

One 9-inch pie

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### Frozen Cranberry Parfait Pie

**Crust**
- 1 cup graham cracker crumbs
- 1/4 cup firmly packed brown sugar
- 3/4 cup Butter Flavor Crisco, melted

**Filling**
- 1 package (8 ounces) cream cheese, softened
- 1 cup whipping cream
- 1/2 cup sugar
- 1/2 teaspoon vanilla
- 1 jar (14 ounces) cranberry orange sauce

Preheat oven to 350°F.


For filling, beat cream cheese until fluffy. Whip cream until soft peaks form. Beat in sugar and vanilla. Gradually add whipping cream to cream cheese. Beat until smooth and creamy. Fold in cranberry orange sauce. Spoon into cooled crust. Freeze several hours or overnight. To serve, remove from freezer and let stand 15 minutes at room temperature. Garnish with additional whipped cream, if desired. Cut in wedges with sharp knife. One 9-inch pie.
Rich Butterscotch Sauce

1 egg yolk
1/3 cup firmly packed brown sugar
1/2 cup light corn syrup
1/4 cup Butter Flavor Crisco
1/2 teaspoon vanilla

Beat egg yolk and 1/4 cup water in heavy 1-quart saucepan with fork or rotary beater until well blended. Stir in sugar and corn syrup. Add Butter Flavor Crisco. Cook and stir on low to medium heat until mixture just comes to a boil. Remove from heat. Stir in vanilla. Serve warm or cold.

About 1 1/4 cups sauce

NOTE: Store leftover sauce in covered container in refrigerator. Will keep at least two weeks. Serve cold or reheat.

Chocolate Fudge Sauce

1 cup sugar
1 can (5 ounces) evaporated milk
1 tablespoon light corn syrup
2 squares (1 ounce each) unsweetened baking chocolate
3 tablespoons Butter Flavor Crisco
1 teaspoon vanilla
1/4 teaspoon salt

Combine sugar, evaporated milk and corn syrup in heavy 2-quart saucepan. Heat to a full rolling boil on medium or medium-high heat, stirring often. Boil for 1 minute, stirring constantly. Reduce heat to low. Add chocolate. Stir to melt completely. Remove from heat. Blend in Butter Flavor Crisco, vanilla and salt until smooth. Serve warm over ice cream or chill completely if using as topping for Mud Pie. (See page 22.)

About 1 1/2 cups sauce

NOTE: Store leftover sauce in covered container in refrigerator. Will keep at least two weeks. Serve cold or reheat.
is made just for cooking

...margarine isn’t. So when
the recipe says margarine,
use Butter Flavor Crisco
instead...

...for more
BUTTERY taste.

FREE WHEN YOU BUY ONE ANY SIZE BUTTER FLAVOR CRISCO SHORTENING.