Bake up some tasty holiday treats with a couple of old friends.

Quaker® Oats and Crisco® make your holidays delicious.

Look inside for twelve festive recipes, plus a money-saving coupon from the family of Crisco Oils.
Deck the halls, the kitchen, and your holiday table with these twelve delicious desserts from Quaker® Oats and Crisco®. You’ll love making them as much as they’ll love eating them.

Quaker Oats is more than a great way to start your mornings—it’s a great-tasting way to start your recipes. And it gives all these holiday treats the wholesome goodness of oats. Quaker® Oats. It’s The Right Thing To Do®.
Crisco is pure vegetable shortening. And cup for cup, Crisco has 50% less saturated fat than butter. So you can feel good about baking with Crisco. Together, Quaker Oats and Crisco add a terrific taste and texture to everything from cakes to cookies to freshly-baked breads. Quaker Oats and Crisco. They make your desserts as special as the people you serve them to.
Save 60¢ when you
buy one 64 oz. or
128 oz. Crisco Oil, or
two any other size.

Includes Crisco
Vegetable Oil,
Crisco Corn Oil and
Crisco Puritan Oil.

LIMIT ONE
COUPON PER PURCHASE.
DEALER: Sending coupons to Procter &
Gamble, 2150 Sunnybrook Drive, Cincinnati,
Ohio 45237 signifies compliance with
"Requirements for Proper Coupon Redemption."
Copy available by writing to the above address.
Cash value 1/100 of 1¢. 9111

CONSUMER: Redeem ONLY by purchasing the
brand size(s) indicated. May not be reproduced.
Void if transferred to any person, firm or group
prior to store redemption. You pay any sales tax.
Any other use constitutes fraud.

Void  if  transferred  to  any  person,  firm  or  group
prior to store redemption. You pay any sales tax.
Any other use constitutes fraud. LIMIT ONE
COUPON PER PURCHASE.
DEALER: Sending coupons to Procter &
Gamble, 2150 Sunnybrook Drive, Cincinnati,
Ohio 45237 signifies compliance with
"Requirements for Proper Coupon Redemption."
Copy available by writing to the above address.
Cash value 1/100 of 1¢. 9111

CONSUMER: Redeem ONLY by purchasing the
brand size(s) indicated. May not be reproduced.
Void if transferred to any person, firm or group
prior to store redemption. You pay any sales tax.
Any other use constitutes fraud. LIMIT ONE
COUPON PER PURCHASE.
DEALER: Sending coupons to Procter &
Gamble, 2150 Sunnybrook Drive, Cincinnati,
Ohio 45237 signifies compliance with
"Requirements for Proper Coupon Redemption."
Copy available by writing to the above address.
Cash value 1/100 of 1¢. 9111

Cranberry-Orange
and Apricot Bread

Applesauce
Streusel Loaf
Orange-Glazed Pumpkin Cake

**CAKE**
- 2 cups firmly packed brown sugar
- 3/4 cup Butter Flavor or Regular Crisco
- One 16-ounce can solid pack pumpkin
- 4 eggs
- 1/4 cup water
- 2 cups all-purpose flour
- 1-1/3 cups Quaker Oats (Quick or Old Fashioned, uncooked)
- 1/2 cup chopped nuts OR raisins
- 4 teaspoons baking powder
- 1 tablespoon pumpkin pie spice
- 1-1/2 teaspoons baking soda
- 3/4 teaspoon salt (optional)

**GLAZE**
- 1 cup powdered sugar
- 4 teaspoons orange juice
- 3/4 teaspoon grated orange peel

Heat oven to 350° F. Grease 10-inch Bundt® or tube pan. For cake, beat sugar and Crisco until fluffy. Mix in pumpkin, eggs and water. Combine remaining cake ingredients; mix well. Gradually add to pumpkin mixture, mixing well. Spread into pan. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely on wire rack. For glaze, mix all ingredients until smooth; drizzle over cake. 16 SERVINGS

Lemon Cheesecake Squares

**CRUST**
- 3/4 cup Butter Flavor or Regular Crisco
- 1/3 cup firmly packed brown sugar
- 1-1/4 cups all-purpose flour
- 1 cup Quaker Oats (Quick or Old Fashioned, uncooked)
- 1/4 teaspoon salt (optional)

**FILLING**
- 2 tablespoons all-purpose flour
- 2 eggs
- 3 tablespoons lemon juice
- 2 teaspoons grated lemon peel
- Two 8-ounce packages cream cheese, softened

Heat oven to 350° F. Grease 13x9-inch baking pan. For crust, beat Crisco and brown sugar until fluffy. Add combined dry ingredients; mix well. Press onto bottom of prepared pan. Bake 20 minutes or until light brown. Spread jam over hot crust. For filling, beat cream cheese, sugar and flour at medium speed of electric mixer until fluffy. Add eggs, one at a time, beating well after each. Add lemon juice and peel, mixing until smooth. Pour over preserves. Bake 25 minutes or until set. Cool completely. Chill. Store covered in refrigerator. 24 SQUARES
### Apple-Cranberry Crisp

**Topping**
- 1 1/2 cups Quaker Oats (Quick or Old Fashioned, uncooked)
- 1/2 cup firmly packed brown sugar
- 1/3 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/3 cup Butter Flavor or Regular Crisco, melted
- 1 tablespoon water

**Filling**
- One 16-ounce can whole berry cranberry sauce
- 2 tablespoons cornstarch
- 5 cups peeled and thinly sliced apples (about 5 medium)

Heat oven to 375° F. For topping, combine first four ingredients; mix well. Stir in melted Crisco and water; mix until crumbly. Set aside. For filling, combine cranberry sauce and cornstarch in large saucepan; mix well. Heat over medium-high heat, stirring occasionally, 2 minutes or until sauce bubbles. Add apples, tossing to coat. Spread into 8-inch square glass baking dish. Crumble topping over fruit. Bake 25 to 35 minutes or until apples are tender. Serve warm with whipped cream or ice cream, if desired. 9 SERVINGS

### Chocolate Chip Cheesecake

**Crust**
- 1 cup Quaker Oats (Quick or Old Fashioned, uncooked)
- 1/3 cup finely chopped almonds
- 1/3 cup firmly packed brown sugar

**Filling**
- 1/3 cup Butter Flavor or Regular Crisco, melted
- Three 8-ounce packages cream cheese, softened
- 1 cup granulated sugar
- 1-1/2 teaspoons vanilla
- 3 eggs
- 1/3 cup milk OR strong coffee
- 1 cup mini semi-sweet chocolate pieces
- 2 teaspoons all-purpose flour

Heat oven to 350° F. For crust, combine all ingredients; mix well. Press onto bottom and 1-inch up sides of 9-inch springform pan or onto bottom only of 13x9-inch baking pan. Bake 10 to 15 minutes or until golden brown. Cool completely. For filling, beat first 3 ingredients at medium speed of electric mixer until fluffy. Add eggs, one at a time, beating well after each. Gradually mix in milk. Reserve 1 tablespoon chocolate pieces; combine remainder with flour. Stir floured chocolate pieces into cream cheese mixture; pour onto crust. Sprinkle with reserved chocolate pieces. Bake 50 to 60 minutes (45 minutes for 13x9-inch) or until almost set. Cool completely; loosen side with knife and remove rim. Chill. Store covered in refrigerator. 16 SERVINGS
**Chocolate Carmelita Bars**

1-3/4 cups Quaker Oats (Quick or Old Fashioned, uncooked)
1-1/2 cups all-purpose flour
3/4 cup firmly packed brown sugar
3/4 cup Butter Flavor Crisco, melted
1 tablespoon water
1/2 teaspoon baking soda
1/4 teaspoon salt (optional)
1 cup chopped nuts
1 cup (6 ounces) semi-sweet chocolate pieces
One 12.5-ounce jar (1 cup) caramel ice cream topping
1/4 cup all-purpose flour

Heat oven to 350°F. Grease 13x9-inch baking pan. Combine first seven ingredients; mix well. Reserve 1 cup; press remaining onto bottom of prepared pan. Bake 10 to 12 minutes or until light brown; cool 10 minutes. Top with nuts and chocolate pieces. Mix caramel topping and 1/4 cup flour until smooth; drizzle over chocolate pieces to within 1/4-inch of pan edges. Sprinkle with reserved oat mixture. Bake additional 18 to 22 minutes or until golden brown. Cool completely. 32 BARS

**Santa’s Thumbprints**

1-1/2 cups Butter Flavor Crisco
1 cup firmly packed brown sugar
1 egg
1 tablespoon vanilla
2-1/2 cups Quaker Oats (Quick or Old Fashioned, uncooked)
2 cups all-purpose flour
1/2 teaspoon salt (optional)
1-3/4 cups finely chopped nuts OR chocolate flavored decors
2/3 cup fruit preserves

Heat oven to 350°F. Beat Crisco and sugar until fluffy. Beat in egg and vanilla. Add combined oats, flour and salt; mix well. Form 1-inch balls; roll in nuts. Place 2-inches apart on ungreased cookie sheet. Press centers with thumb; fill with preserves. Bake 12 to 15 minutes or until light golden brown. Remove to wire rack; cool completely. ABOUT 4-1/2 DOZEN
White Chocolate Brownie Drops

- 1/2 cup Butter Flavor Crisco
- 2 eggs
- 1/2 cup sugar
- 1 teaspoon vanilla
- 1 cup (6 ounces) semi-sweet chocolate pieces, melted*
- 1 cup Quaker Oats (Quick or Old Fashioned, uncooked)
- 3/4 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 cup chopped white chocolate OR vanilla milk chips

Heat oven to 350° F. Beat first four ingredients until smooth. Add melted chocolate; mix well. Stir in combined dry ingredients and white chocolate. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake 7 to 9 minutes or until cookies are almost set; centers should still be moist. (Do not overbake.) Cool 2 minutes; remove to wire rack. Cool completely. 3 DOZEN

*To melt chocolate: Microwave at HIGH 1 to 2 minutes, stirring every 30 seconds until smooth, or heat in heavy saucepan over low heat, stirring until smooth.

Pecan Snowballs

- 1 cup Butter Flavor Crisco
- 3/4 cup powdered sugar
- 2 tablespoons milk OR water
- 1-1/2 teaspoons vanilla
- 1-3/4 cups all-purpose flour
- 1 cup Quaker Oats (Quick or Old Fashioned, uncooked)
- 1/2 cup finely chopped pecans
- 1/4 teaspoon salt (optional)

Heat oven to 325° F. Beat first four ingredients until creamy. Add combined flour, oats, pecans and salt; mix well. Shape rounded teaspoonfuls into balls. Bake on ungreased cookie sheet 15 to 18 minutes or until bottoms are light golden brown. Roll in powdered sugar while warm. Cool completely on wire rack. Reroll in powdered sugar.* ABOUT 4 DOZEN

*VARIATION: Roll in powdered sugar only once. Microwave 1/2 cup semi-sweet chocolate pieces and 1 teaspoon Crisco at HIGH 1 to 2 minutes, stirring every 30 seconds until smooth; drizzle over cookies.
**Christmas Ornament Cutouts**

**COOKIES**
- 1-1/4 cups sugar
- 1 cup *Butter Flavor Crisco*
- 1-1/2 teaspoons vanilla
- 2 eggs
- 2-1/4 cups all-purpose flour

**GLAZE**
- 1 cup powdered sugar
- 1 to 2 tablespoons milk
- 1/2 teaspoon vanilla
- Candies OR decor

For cookies, **beat** first 3 ingredients until fluffy. **Beat** in eggs. **Mix** in combined remaining 4 ingredients. **Cover**; **chill** 4 hours or overnight. **Heat** oven to 375° F. **Roll** 1/4 of dough at a time 1/8-inch thick on floured surface. **Cut** as desired using cookie cutters or glass. **Place** on ungreased cookie sheet. (For ornament hole, **cut** hole in cookie with drinking straw before baking. **Repeat** immediately after baking if hole closes.) **Bake** 7 to 9 minutes or until edges are light golden brown. **Remove** to wire rack; **cool** completely. For glaze, **combine** first 3 ingredients. **Tint** with food color, if desired. **Brush** on cookies with pastry brush; **decorate** immediately.

**ABOUT 6 DOZEN** (depending on size)

---

**Holiday Oatmeal Chocolate Chip Cookies**

**IRISH HOLIDAY OATMEAL CHOCOLATE CHIP COOKIES**

**COOKIES**
- 1 cup *Butter Flavor Crisco*
- 1 cup firmly packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 2 tablespoons milk
- 2 teaspoons vanilla

**GLAZE**
- 1 cup semi-sweet chocolate pieces
- 1 cup holiday candy coated chocolate pieces OR colored chips
- 1 cup coarsely chopped nuts

**Heating** oven to 350° F. **Beat** first six ingredients until smooth. **Add** combined oats, flour, soda and salt; **mix** well. **Stir** in remaining ingredients. **Drop** by rounded tablespoonfuls 3-inches apart onto ungreased cookie sheet. **Bake** 8 to 10 minutes for chewy or 10 to 12 minutes for crisp cookies. **Cool** 2 minutes; **remove** to wire rack. **Cool** completely.

**ABOUT 4 DOZEN**
11 Cranberry-Orange and Apricot Bread

2 cups all-purpose flour  
1 cup Quaker Oats (Quick or Old Fashioned, uncooked)  
1 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
3/4 teaspoon salt (optional)  
2 eggs  
1/2 cup Crisco Oil or Crisco Puritan Oil  
1/2 cup orange juice  
1/3 cup water  
1/2 cup chopped cranberries  
1/2 cup finely chopped apricots  
1/2 cup chopped nuts

Heat oven to 350° F. Grease and flour bottom only of 9x5-inch loaf pan. Combine first six ingredients, mixing well; set aside. Beat eggs and oil with fork or wire whisk to blend thoroughly; mix in orange juice, water and orange peel. Add to dry ingredients, mixing just until moistened. Stir in remaining ingredients. Bake 1 hour and 15 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely. 16 SERVINGS

12 Applesauce Streusel Loaf

LOAF
2 cups all-purpose flour  
3/4 cup Quaker Oats (Quick or Old Fashioned, uncooked)  
2 teaspoons baking powder  
1-1/2 teaspoons pumpkin pie spice  
1/2 teaspoon salt (optional)  
1/4 teaspoon baking soda  
1/2 cup raisins  
1 cup chunky applesauce  
2 eggs, slightly beaten  
1/2 cup granulated sugar  
1/2 cup Crisco Oil or Crisco Puritan Oil  
2 tablespoons milk  
STREUSEL  
1/4 cup Quaker Oats (Quick or Old Fashioned, uncooked)  
1 tablespoon Butter Flavor Crisco  
2 teaspoons firmly packed brown sugar  
ICING  
1/3 cup powdered sugar  
1-1/2 teaspoons milk  
1/4 teaspoon vanilla

Heat oven to 350° F. Grease and flour 8x4-inch loaf pan. For loaf, combine first 6 ingredients; mix well. Stir in raisins; set aside. Combine remaining loaf ingredients; mix well. Add flour mixture; mix just until moistened. Pour into pan. Mix all streusel ingredients until crumbly; sprinkle over loaf, pressing gently. Bake 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes. Cover top with foil to hold streusel; remove from pan. Remove foil; cool on wire rack. For icing, mix all ingredients until smooth; drizzle over top. 12 SERVINGS