OH THE MERRY NUTTY THINGS
YOU CAN DO WITH DIAMOND WALNUTS.
WALNUT HOLIDAY BUNS
So tempting—these light, sugar-glazed yeast buns, delicately spiced with anise and laced with candied fruits and crunchy Diamond Walnuts.

1/2 cup Diamond Walnuts
1/3 cup mixed candied fruits and peels
1 cake or package yeast
1/2 cup warm water
1/4 cup granulated sugar
1/2 teaspoon salt
1 teaspoon anise flavoring

Chop walnuts and candied fruits; set aside. Soften yeast in warm water. Combine sugar, salt, anise flavoring, egg, butter and 1 cup of the flour. Add softened yeast; beat well to a smooth thick batter, using mixer or beating well by hand. Cover; let rise in warm place about 1/2 hour, until doubled. Stir in remaining 1 1/4 cups flour, chopped walnuts and fruits, mixing to a moderately stiff dough. Turn out onto floured board. Knead lightly until smooth working in a little additional flour if dough is sticky. Divide into 8 equal pieces; shape each into a round. Place 1 roll in center of greased 8-inch layer cake pan with others around it. Brush tops lightly with melted butter. Cover and let rise until doubled, about 50 to 60 minutes. Bake at 375 degrees F. about 30 minutes until buns test done and are nicely browned. Remove from oven; turn out onto wire rack. While warm, spread with Sugar Glaze. Decorate with additional chopped walnuts and candied fruits. Makes 8 buns.

Sugar Glaze: Mix 1 cup sifted powdered sugar, 1 tablespoon milk and 1/2 teaspoon vanilla until smooth. If needed, add a few drops more milk for good spreading consistency.

CHOCOLATE WALNUT CLUSTERS
A luscious candy—and so quick and easy.

1 6-ounce package (1 cup) semi-sweet real chocolate pieces
1 1/2 cups Diamond Walnut halves and large pieces

Melt chocolate over warm, not hot, water, stirring constantly. Add walnuts and stir until coated. Drop in clusters on waxed paper. Cool until set. Makes 1 dozen large clusters.

Note: Half semi-sweet and half milk chocolate may be used.

Microwave: Melt chocolate on 50% power for 3 minutes. Stir chocolate until completely melted and smooth. Continue with clusters as directed.
WALNUT SOUR CREAM JUMBLES

Soft drop cookies brightened with maraschino cherries and laced with crunchy walnuts.

1 1/2 cups Diamond sugar
1 1/2 teaspoons baking powder
1 1/4 cups sifted flour
3/4 cup sugar
2 1/2 teaspoons grated lemon peel
1/2 cup light cream
1/4 cup grated walnuts

Mix ingredients together. Bake on greased baking sheets, 

WALNUT SOUR CREAM JUMBLES

DIVINITY

Cloudy, white, and heavenly-tasting, this confection, laced with crunchy walnuts and red maraschino cherries, has been a favorite with generations of candy lovers.

3 cups granulated sugar
1/2 teaspoon salt
1 1/2 cups water
1/2 cup light corn syrup
2 eggs

Combine sugar, water, and corn syrup in a 3-qt saucepan; stir over moderate heat until sugar is dissolved and mixture reaches a boil. Cover, stir in eggs, and continue to cook, stirring constantly, until mixture reaches 240 degrees F., pour off 1/2 cup syrup, and slowly pour over the stiffly beaten egg whites, beating constantly. Pour remaining syrup on high power for about 5 minutes more until mixture reaches soft ball stage (240 degrees F.). Mean-while, beat egg whites until stiff with salt. Stir in orange juice nutmeg, and slowly pour over the stiffly beaten egg whites, beating constantly on high. Microwave for about 2 minutes longer to hard ball stage (260 degrees F.). Beat slowly into egg white mixture. Continue with recipe as directed.

WALNUT-PEAR CONSERVE

Batter yields 1 cup, about 5 pounds. Recipe may be baked thin, about 1 hour, stirring now and then. Stir in walnuts. Return to boil, and seal at once in sterilized jars.

3 cups sugar
1 teaspoon salt
1 cup water
2 large eggs
1 teaspoon baking soda
1 cup sour cream

Chop walnuts coarsely. Drain and chop cherries coarsely. Resift flour with salt, soda, and mace. Cream butter with sugar. Beat in eggs one at a time. Stir in flour mixture alternately with sour cream, beginning and ending with flour. Stir well. Bake in pans with waxed paper. Grate walnuts, using Mouli grater (or put about 1/4 cup at a time into blender jar), and blend until very finely chopped. Turn out onto wire rack to cool. Continue with frosting and serving above.

NOEL FRUITCAKE

Deliciously rich and moist, laden with golden walnuts, it's light enough in color to show off the sparkle of its bright candied fruits.

1 cup whole candied cherries
1 cup diced candied cherries
1 cup snipped pitted prunes
2 cups Diamond margarine
1 cup sugar
1 egg
1 cup fine dry bread crumbs

Combine cherries, pineapple, prunes and peels; add sherry and mix well. Cover and let stand overnight. Next day, coarsely chop walnuts and add to fruit mixture. Cream butter with sugar. Add eggs one at a time beating well after each addition. Resift flour with salt, soda, and spices. Add to creamed mixture alternately with fruit and nuts. Fold in walnuts gently. Pour into well greased 12-1/2 cup pan or mold. Bake at 300 degrees F. about 2 1/2 hours, or until cake tests done. Let stand 20 minutes, then turn out on wire rack to cool thoroughly. Stir in walnuts, and decorate with meringue and candied cherries.

Glace: Blend 1 cup sifted powdered sugar with 1 tablespoon brandy, or milk or water.

DIVINITY

**WALNUT Torte**

Grated walnuts and fine crumbs replace flour in this elegant, impressive cake. The combination of beautiful flavors and glazing is absolutely luscious.

2 cups Diamond Walnuts
6 eggs separated
1 1/4 cups sugar
1/4 cup light cream
1 cup granulated sugar

Line bottoms of 2 ungreased 9-inch layer cake pans with waxed paper. Grate walnuts, using Mouli grater (or put about 1/4 cup at a time into blender jar), and blend until very finely chopped. Turn out onto wire rack to cool. Continue with frosting and serving above.

WALNUT-PEAR CONSERVE

Sealed in a pretty jar and tied with ribbons, this conserve is a welcome gift for any occasion.

5 pounds firm pears
1 cup water
1/2 cup lemon juice
1 tablespoon finely ground allspice
1/4 cup finely chopped ginger
1/4 cup water

Pare, core and dice pears in about 1/2-inch cubes to measure 3/4 cups. Mix pears, water, lemon juice and peel in heavy kettle. Cover; bring to boil, cover, and cook until pears are translucent (about 3 minutes). Stir in sugar, ginger and cherries. Return to boil over high heat, stirring frequently. Reduce heat to medium and cook, uncovered, until thick, about 1 hour, stirring now and then. Stir in walnuts. Return to boil, and seal at once in sterilized jars. Cool and store in refrigerator. Makes 1 1/2 quarts.
CALIFORNIA WALNUT BREAD

The classic of nutbread recipes! So good plain or toasted with coffee, tea or milk.

3 cups sifted all-purpose flour
1 cup granulated sugar
4 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 cups coarsely chopped, toasted Diamond Walnuts, divided
1 egg, beaten
1/4 cup softened shortening
1 1/2 cups milk
1 teaspoon vanilla

Resift flour with sugar, baking powder and salt into mixing bowl. Stir in 1 1/4 cups of the walnuts. Add egg, shortening, milk and vanilla. Mix just until ingredients are blended. Turn into greased and floured loaf pan, 9 x 5 x 3 inches. Sprinkle remaining 1/4 cup walnuts over top. Bake at 350 degrees F. for 60 to 70 minutes. Let loaf stand in pan 10 minutes, then turn out onto wire rack to cool. Makes 1 large loaf.

Microwave: Grease a 2-quart ring mold. Sprinkle bottom of pan with 1/4 cup walnuts. Follow mixing instructions above. Microwave on 70% power for about 14 minutes, until bread tests done, rotating 1/4 turn every 4 minutes. After-cook in pan for 10 minutes. Turn out onto wire rack to cool.

MAKE THESE GIFTWORTHY DIAMOND WALNUT TREATS

Each of these goodies is enhanced by the mellow flavor and crunchy texture of Diamond Walnuts—they're California's finest. And all of them are so delicious, you'll be proud to wrap them up as gifts for your friends and neighbors. In pretty containers, there couldn't be a more thoughtful remembrance than these gifts from your kitchen.