This year marks the 75th Anniversary of Sun•Maid Growers of California. To commemorate this special event we present the Sun•Maid Raisin Cookbook—75th Anniversary Edition.

The Sun•Maid Raisin Cookbook features over 40 recipes. Each recipe has been researched carefully, developed and tested to assure you good taste and convenient preparation.

We collected all our best recipes. Many of the recipes are old, some are brand new. You’ll find old favorites like Cinnamon Raisin Swirl Loaf, Raisin Oatmeal Crispies and Classic Raisin Pie. Some new recipes are Mexicana Bread Pudding, Creole Lemon Cake and Warm Party Brie. They are all in this 75th Anniversary Edition Sun•Maid Raisin Cookbook for you to enjoy. We hope they will delight you, your family and friends.

SUN•MAID COOKBOOK CONTENTS

Breads ......................... 2
Cookies ......................... 10
Pies and Tarts .................. 18
Cakes ............................ 26
Desserts ......................... 34
Holiday Specialties ............ 40

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A smiling, rosy-cheeked maiden in a red bonnet smiles up from a tray of Thompson Seedless grapes. She's one of the world's most recognized trademarks. She's the symbol of Sun • Maid—America's Favorite Raisin.

Few people know the model for that 1915 painting was a young Fresno native who was chosen for the portrait while marching in her city's 1915 Raisin Day Parade. Young Lorraine Collett Petersen went on to be the "Sun • Maid" maiden at the Panama-Pacific Exposition in San Francisco. She also has come into millions of homes as the lady on the Sun • Maid raisin package.

The company actually originated three years earlier, in 1912, and was known as the California Associated Raisin Company. That Fresno-based cooperative soon changed its name to "Sun • Maid" to reflect the link between California sunshine and its fresh, moist, plump sun-dried raisins.

Over the years our commitment to the Sun • Maid brand has meant producing raisins of superior taste and quality. That's why you can count on Sun • Maid Raisins to be America's favorite for another 75 years.

SUN • MAID
AMERICA'S FAVORITE RAISIN
YULETIDE COFFEE CAKE

Glazed with apricot preserves and garnished with candied cherries and walnut halves, Yuletide Coffee Cake adds a festive touch to holiday breakfasts or brunches.

Raisin-Cheese Filling (recipe follows)

- 1 teaspoon salt
- 1 teaspoon ground cardamom
- 2 eggs, beaten
- 5½ to 6 cups all-purpose flour
- ¾ cup apricot preserves
- Sun-Maid Raisins, candied fruits and Diamond Walnut halves, for garnish

Prepare Raisin-Cheese Filling; refrigerate until cake is assembled. In small bowl, dissolve yeast in water. In small saucepan over low heat, scald milk; stir in butter, sugar, salt and cardamom. Cool to lukewarm (105° to 115°F). In large bowl, combine milk mixture, yeast and eggs. Mix in 4½ cups of the flour; beat thoroughly. Turn out onto floured board; knead in enough of the remaining flour to make a smooth and satiny dough (about 10 minutes). Place dough in lightly greased bowl; turn once to grease surface. Cover and let rise in warm place (85°F) until doubled, about 1½ hours.

Punch down. Roll out on lightly floured board and stretch into 22×12-inch rectangle. Spread with Raisin-Cheese Filling to within 1 inch of long edges. Roll up, jelly-roll fashion, starting from a 22-inch side; pinch edges to seal. Carefully fit into ungreased deep 10-inch tube pan, sealing ends together. Cover; let rise in warm place until almost doubled, about 2 hours. Bake in preheated 350°F oven 60 to 70 minutes or until golden brown. Cool in pan 15 minutes. Loosen edges; remove from pan. Cool completely on wire rack. In small saucepan, melt apricot preserves over low heat, stirring constantly. Strain; cool to lukewarm. Place cake on serving plate; brush with warm preserves. Garnish with fruits and walnuts.

Makes 12 to 16 servings

RAISIN-CHEESE FILLING

- 1½ cups Sun-Maid Raisins
- 2 tablespoons lemon juice
- 1 package (8 ounces) cream cheese, softened
- 1 egg plus 1 egg yolk
- ¼ cup sugar
- Grated peel of 1 lemon
- ½ cup chopped Diamond Walnuts

In small bowl, toss together raisins and lemon juice. In medium bowl, beat cream cheese, egg and egg yolk at medium speed with electric mixer until well blended, about 3 minutes. Add sugar; mix well. Stir in raisin mixture, lemon peel and walnuts.
CINNAMON-RAISIN SWIRL LOAF

2 cups Sun-Maid Raisins
Water
6 3/4 to 7 1/4 cups all-purpose flour
2 packages active dry yeast
2 cups milk
3/4 cup granulated sugar

1/4 cup butter or margarine
2 teaspoons salt
3 eggs
2 teaspoons ground cinnamon
Powdered Sugar Icing (recipe follows)

In small bowl, combine raisins with enough hot tap water to cover. Plump 5 minutes; drain well. Set aside. In large bowl, combine 3 cups of the flour and the yeast. In medium saucepan, heat milk, 1/4 cup of the granulated sugar, the butter and salt over low heat just until warm (115°F to 120°F) and until butter is almost melted, stirring constantly. Add to flour mixture; add eggs. Beat at low speed of electric mixer for 1/2 minute, scraping sides of bowl constantly. Beat 3 minutes at high speed, scraping bowl occasionally. Stir in plumped raisins. Stir in as much remaining flour as can be mixed in with a spoon. Turn out onto lightly floured board. Knead in enough remaining flour to make a moderately stiff dough that is smooth and elastic (6 to 8 minutes total). Shape into a ball. Place dough in lightly greased bowl; turn once to grease surface. Cover; let rise in warm place (85°F) until doubled, about 1 1/4 hours.

Punch dough down; divide in half. Cover; let rest 10 minutes. Roll each half into 15 x 7-inch rectangle. Brush entire surface lightly with water. Combine remaining 1/2 cup granulated sugar and the cinnamon; sprinkle 1/2 of the sugar mixture over each rectangle. Roll up, jelly-roll fashion, starting from a 7-inch side; pinch edges and ends to seal. Place, sealed edges down, in 2 greased 9 x 5 x 3-inch loaf pans. Cover; let rise in warm place until nearly doubled, 35 to 45 minutes. Bake in preheated 375°F oven 35 to 40 minutes or until bread sounds hollow when tapped, covering bread with foil the last 15 minutes to prevent overbrowning. Remove bread from pans; cool completely on wire racks. Drizzle with Powdered Sugar Icing. Makes 2 loaves

Powdered Sugar Icing: In medium bowl, combine 1 cup sifted powdered sugar, 1/4 teaspoon vanilla and enough milk (about 1 1/2 tablespoons) to make of drizzling consistency.
JAMAICAN SWEET BUNS

2 cups all-purpose flour
1/4 cup sugar
4 teaspoons baking powder
2 teaspoons grated lemon peel
1/4 teaspoon salt
1/2 cup butter or margarine
1/2 cup milk
2 egg yolks, lightly beaten
3/4 cup Sun-Maid raisins
3/4 cup shredded coconut
1 egg white, beaten, for glaze
Sugar, for glaze

In medium bowl, combine flour, the 1/4 cup sugar, the baking powder, peel and salt. Cut in butter until mixture resembles coarse meal. Combine milk and yolks; mix into flour mixture to form soft dough. Mix in raisins and coconut just to blend. Evenly divide dough into six 4-inch greased tart pans; flatten tops. Brush generously with egg white; sprinkle heavily with sugar (about 2 teaspoons on each). Space apart on baking sheet. Bake in preheated 450°F oven about 15 minutes or until springy to the touch and well browned. Cool in pans. Serve with whipped sweet butter.

Makes 6 buns

SCOTCH BLACK BUN

1 1/2 cups milk
6 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon salt
1 cup butter or margarine
2 packages active dry yeast
2 1/2 cups each Sun-Maid Raisins and Golden Raisins
1 cup Sun-Maid Zante Currants
1 cup candied lemon peel
1/2 cup whole blanched almonds
1/3 cup molasses
3/4 teaspoon each ground cinnamon, cloves and nutmeg
1 egg, beaten, for glaze

In small saucepan over low heat, scald milk; set aside to cool to lukewarm (105° to 115°F). In large bowl, combine flour, sugar and salt. Cut in butter until mixture resembles coarse meal. In small bowl, add yeast to warm milk; stir to dissolve completely, then stir into flour mixture. Knead dough on lightly floured board until smooth and satiny, 6 to 8 minutes. Place dough in lightly greased bowl; turn once to grease surface. Cover; let rise in warm place (85°F) until doubled, 1 1/2 to 2 hours. Meanwhile, in medium bowl, combine raisins, currants, peel, almonds, molasses and spices; set aside.

When dough has risen, cut off and reserve 1/3 of dough. With remaining 2/3 of dough: Roll a small piece of the dough on lightly floured board into a pencil-thin rope about 18 inches long; set aside. Flatten remainder into a circle about 1/2 inch thick. Spoon raisin-spice filling onto dough; fold dough over mixture and knead until filling is evenly distributed. (Mixture will be (continued on page 8)
sticky.) Set aside. Roll reserved \( \frac{1}{3} \) of dough on lightly floured board to a circle about 14 inches in diameter. Mound filling onto center of dough; pull edges up around filling to enclose, pinching to seal in center. Invert bun onto greased baking sheet; gently flatten to about 2-inch thickness. With skewer, pierce through bun to the bottom in a few places to allow steam to escape during baking. Decorate top of bun with reserved rope of dough; brush entire surface with beaten egg. Place a pan of boiling water on bottom rack in preheated 375°F oven. Place bun on center rack and bake 60 to 75 minutes or until golden and skewer inserted in center comes out clean. Remove from baking sheet. Cool completely on wire rack before slicing.  

Makes one 10-inch bun

**RAISIN SCONES**

<table>
<thead>
<tr>
<th>2 cups all-purpose flour</th>
<th>1 cup Sun-Maid Raisins</th>
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</thead>
<tbody>
<tr>
<td>2 tablespoons sugar</td>
<td>( \frac{3}{4} ) cup buttermilk</td>
</tr>
<tr>
<td>2 teaspoons baking powder</td>
<td>1 egg white, lightly beaten, for glaze</td>
</tr>
<tr>
<td>( \frac{1}{2} ) teaspoon baking soda</td>
<td>Sugar, for glaze</td>
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<tr>
<td>( \frac{1}{2} ) teaspoon salt</td>
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<tr>
<td>( \frac{1}{2} ) teaspoon ground nutmeg</td>
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<tr>
<td>( \frac{1}{2} ) cup butter or margarine, cut into chunks</td>
<td></td>
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</tbody>
</table>

In large bowl, combine flour, the 2 tablespoons sugar, the baking powder, soda, salt and nutmeg. Cut in butter until mixture resembles coarse meal. Mix in raisins, then mix in buttermilk with fork. Gather dough into ball and knead on lightly floured board about 2 minutes. Roll or pat dough out \( \frac{3}{4} \) inch thick. With sharp knife, cut into 3-inch triangles. Space apart on greased baking sheets. Brush tops with egg white; sprinkle with sugar. Bake in preheated 425°F oven about 15 minutes or until nicely browned. Serve warm with butter or jam.  

Makes about 1 dozen scones

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**RAISIN FACTS TO KNOW**

There are four types of Sun-Maid Raisins: Natural Seedless, Golden Seedless, Muscats and Zante Currants. These raisin varieties can be used interchangeably in recipes in this cookbook.

Some recipes call for chopped raisins. To simplify the chopping, coat a sharp knife with vegetable oil to keep raisins from sticking to the knife.

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Raisin Scones
LEMONY RAISIN-COCONUT SQUARES

CRUST:
- ¼ cup butter or margarine, softened
- ½ cup packed light brown sugar

Topping:
- 2 eggs
- 1 cup packed light brown sugar
- 1 tablespoon grated lemon peel
- ¼ cup lemon juice
- ¼ teaspoon salt

To prepare Crust: In small bowl, cream butter and the ½ cup brown sugar. Blend in flour and the ¼ cup coconut. Mixture will be dry. Grease 9-inch square cake pan. Line bottom and 2 opposite sides with foil, allowing foil to extend slightly beyond edges; generously grease foil. Press crust mixture evenly into bottom of pan. Bake in preheated 350°F oven about 12 minutes or until edges brown lightly. Remove from oven.

To prepare Topping: In medium bowl, beat eggs until foamy with electric mixer. Add the 1 cup brown sugar, the lemon peel and juice, and salt. Beat 2 minutes. Stir in raisins and coconut. Spread topping evenly over crust. Bake 20 to 25 minutes or until top begins to brown. Cool in pan. Loosen edges with sharp knife. Grasp foil edges and lift out of pan. With sharp knife, cut into 16 squares. Dust with powdered sugar, if desired.

Makes 16 squares

*To toast 1 cup coconut, spread in shallow baking pan. Bake in 350°F oven about 10 minutes or until lightly browned, stirring occasionally. Cool.

RAISIN OATMEAL CRISPIES

1 cup butter or margarine, softened
1 cup sugar
3 cups rolled oats, uncooked
¾ cup all-purpose flour
1 teaspoon baking soda
½ teaspoon ground cloves
½ teaspoon ground cinnamon
1 cup Sun-Maid Raisins
¼ cup milk

In large bowl, blend together butter and sugar; add oats. Sift flour with baking soda, cloves and cinnamon. Add to oats mixture, blending well. Stir in raisins and milk; mix thoroughly. Roll dough into 1-inch balls. Place 3 inches apart on greased baking sheets. Bake in preheated 350°F oven 12 to 15 minutes or until golden brown.

Makes about 4 dozen cookies
**JINGLE JUMBLES**

3/4 cup butter or margarine, softened
1 cup packed brown sugar
1/4 cup molasses
1 egg
2 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
1 1/4 cups Sun-Maid Raisins
Granulated sugar

In large bowl, cream butter and sugar. Add molasses and egg; beat until fluffy. In medium bowl, sift flour with soda, ginger, cinnamon, cloves and salt. Stir into molasses mixture. Stir in raisins. Cover and chill about 30 minutes. Form dough into 1 1/2-inch balls; roll in granulated sugar, coating generously. Place 2 inches apart on greased baking sheet. Bake in preheated 375°F oven 12 to 14 minutes or until edges are firm and centers are still slightly soft. Remove to wire rack to cool.

Makes about 2 dozen cookies

**LEBKUCHEN JEWELS**

3/4 cup packed brown sugar
1 egg
1 cup honey
1 tablespoon grated lemon peel
1 teaspoon lemon juice
2 3/4 cups all-purpose flour
1 teaspoon each ground nutmeg, cinnamon and cloves
1/2 teaspoon each baking soda and salt
1 cup Sun-Maid Golden Raisins
1/2 cup each mixed candied fruits and citron
1 cup chopped Diamond Walnuts
Lemon Glaze (recipe follows)
Candied cherries and citron, for garnish

In large bowl, beat sugar and egg until smooth and fluffy. Add honey, lemon peel and juice; beat well. In medium bowl, sift flour with nutmeg, cinnamon, cloves, baking soda and salt; gradually mix into egg-sugar mixture on low speed. Stir in fruits and nuts. Spread batter into greased 15 x 10-inch jelly-roll pan. Bake in preheated 375°F oven 20 minutes or until lightly browned. Cool slightly in pan; brush with Lemon Glaze. Cool; cut into diamonds. Decorate with candied cherries and slivers of citron, if desired. Store in covered container up to 1 month.

Makes about 4 dozen cookies

**Lemon Glaze**: In small bowl, combine 1 cup sifted powdered sugar with enough lemon juice (1 1/2 to 2 tablespoons) to make a thin glaze.
KRIS KRINGLE COOKIES

1 1/3 cups butter or margarine, softened
1 1/2 cups granulated sugar
2 eggs
2 1/2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 cups Sun-Maid Raisins, chopped

1/2 cup chopped candied ginger*
1 egg white, beaten, for glaze
Colored sugars, dragées, candied fruits and Diamond Walnuts, for garnish

In large bowl, cream butter, granulated sugar and eggs. Stir in flour and salt, mixing until blended. Stir in raisins and ginger. Cover and chill dough. Roll out dough on lightly floured board to 1/8-inch thickness; cut into desired shapes with sharp-edged cookie cutters. Space apart on greased baking sheets. Brush with beaten white; sprinkle with additional granulated sugar, or decorate with colored sugars, dragées, candied fruits and walnuts, if desired. Bake in preheated 350°F oven 12 to 15 minutes or until golden. Cool 2 to 3 minutes on pan; remove to wire rack to cool completely.

Makes 1 1/2 to 2 dozen large cookies

*An additional 1/2 cup of raisins may be substituted for candied ginger; add 1 tablespoon ground ginger.

Kris Kringle Cookies (top), Lebkuchen Jewels, (bottom)
LITTLE RAISIN LOGS

1 cup butter or margarine, softened
1/3 cup sugar
2 teaspoons brandy (optional)
2 teaspoons vanilla
1/2 teaspoon salt
1 cup Sun-Maid Raisins, finely chopped

In large bowl, cream butter and sugar. Beat in brandy, vanilla and salt. Stir in raisins, walnuts and flour. Pinch off dough and roll, on lightly floured board, into logs about 1/2 inch in diameter and 2 1/2 inches long. Bake on ungreased baking sheet in preheated 325°F oven 15 to 20 minutes. Cookies do not brown. Remove to wire rack to cool. Meanwhile, in top of double boiler, melt chocolate and shortening over simmering water, blending thoroughly. When cookies have cooled, dip one end into melted chocolate. Place on wire rack to set.

Makes about 6 dozen cookies
BLACK-EYED SUSANS

FILLING:
1 cup chopped Sun-Maid Muscat Raisins
½ cup orange juice

½ teaspoon grated orange peel
¾ cup sugar
Dash salt

DOUGH:
½ cup butter or margarine, softened
½ cup peanut butter
1 cup sugar
1 egg

1 teaspoon vanilla
1¼ cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt

To prepare Filling: In small saucepan, combine all filling ingredients. Cook over medium heat, stirring frequently, until sugar dissolves and mixture thickens slightly. Cool while preparing dough.

To prepare Dough: In medium bowl, cream butter, peanut butter, sugar, egg and vanilla. In small bowl, sift flour with baking powder and salt; stir into creamed mixture. Cover and chill dough several hours. Roll out dough on lightly floured board to ⅛-inch thickness. Cut into 3-inch rounds with cookie cutter. Place 2 teaspoons of filling in centers of half the dough rounds. Cut small circles from centers of remaining dough rounds.* Place on top of raisin-filled rounds. Press edges together lightly to seal. Place on greased baking sheets. Bake in preheated 350°F oven 10 to 12 minutes or until golden brown. Cool on baking sheets a few minutes. Remove to wire rack to cool completely.

Makes about 1½ dozen cookies

* A doughnut cutter works well. Simply cut ½ of dough with holes and ½ without.

FESTIVE COOKIE BARS

BOTTOM LAYER:
1½ cups all-purpose flour
1 teaspoon granulated sugar
1 teaspoon baking powder
Dash salt
⅓ cup butter or margarine

2 tablespoons cold coffee or water
1 egg yolk
1 package (12 ounces) real semisweet chocolate pieces

TOP LAYER:
½ cup butter or margarine, softened
1 cup granulated sugar
1 tablespoon vanilla

2 eggs plus 1 egg white
1 cup Sun-Maid Raisins
1 cup Diamond Walnuts
Powdered sugar, for garnish

To prepare Bottom Layer: In large bowl, combine flour, granulated sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. In small bowl, mix coffee and egg yolk to blend; stir into flour mixture to moisten evenly. Form dough into a roll. With floured fingertips, (continued on page 16)
press evenly onto bottom of greased 15 × 10-inch jelly-roll pan. (Layer will be thin.) Bake in preheated 350°F oven 10 minutes. Sprinkle chocolate pieces evenly over crust; return to oven 2 minutes to melt chocolate. Remove from oven; spread evenly with spatula. Let stand several minutes to set.

To prepare Top Layer: In large bowl, cream butter, granulated sugar and vanilla. Beat in eggs and egg white, one at a time, mixing well after each addition. (Mixture will appear slightly curdled.) Stir in raisins and walnuts. Spread evenly over chocolate layer. Return to oven; bake 20 to 25 minutes or until top is browned. Dust with powdered sugar. Cool in pan; cut into bars.

Makes 3 1/2 to 4 dozen bars

Note: Cookies freeze well.

LOLLIPOP COOKIES

1 package (3-dozen-size) sugar
or peanut butter cookie mix
12 to 14 wooden sticks

Prepare cookie dough and sheet according to package directions. Roll dough with your hands into 1 1/2-inch balls. Place about 2 inches apart on cookie sheets. Insert wooden stick halfway into each ball of dough. Dip bottom of glass into sugar and flatten cookies. Decorate cookies as desired with raisins and mixed fruit. Bake in preheated oven according to temperature and time on cookie mix package. Remove to wire rack to cool.

Makes about 1 dozen cookies

GORP COOKIES

2 eggs
1/2 cup vegetable oil
1/2 cup honey
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups rolled oats, uncooked
1 cup Sun-Maid Raisins or Golden Raisins
1/4 cup chopped dried apricots
1/2 cup chopped Diamond Walnuts
1/2 cup real semisweet chocolate pieces or carob chips
1/3 cup nonfat dry milk powder
1/3 cup toasted wheat germ

In large bowl, beat eggs, oil, honey, salt and cinnamon with wooden spoon. Stir in oats, dried fruits, walnuts, chocolate pieces, milk powder and wheat germ. Drop dough by rounded teaspoons about 2 inches apart onto ungreased cookie sheets. Bake in preheated 300°F oven 15 to 18 minutes or until edges of cookies are firm. Remove to wire rack to cool.

Makes about 3 dozen cookies

Lollipop Cookies (top), Gorp Cookies (bottom)
PIES AND TARTS

CLASSIC RAISIN PIE

The Amish served this rich dessert to bring good cheer even in times of hardship. It’s now a grand finale for festive holiday meals.

2 cups Sun-Maid Raisins
1 cup each orange juice and water
½ cup sugar
2 tablespoons cornstarch
1 teaspoon ground allspice
½ cup chopped Diamond Walnuts

1 tablespoon lemon juice
Pastry for double-crust 9-inch pie
1 egg, beaten, for glaze
Sugar, for glaze

In medium saucepan, combine raisins, orange juice and water; bring to boil over high heat. Reduce heat to low; simmer 5 minutes. In small bowl, combine sugar, cornstarch and allspice; mix well. Stir into raisin mixture. Cook and stir over medium heat until thickened, about 1 minute. Remove from heat; stir in walnuts and lemon juice. Cool 10 minutes; pour into pastry-lined 9-inch pie plate. Cover with top crust, seal and flute edges. Cut leaves from leftover pastry to decorate top of pie, if desired. Cut slits for steam to escape. Brush with beaten egg; sprinkle generously with sugar. Bake in preheated 425°F oven 10 minutes; reduce heat to 375°F and bake 25 to 30 minutes longer or until filling is bubbly and crust is golden. Cover with foil, if needed, to prevent overbrowning. Cool on wire rack about 1/2 hour before cutting. Serve warm or at room temperature with ice cream or whipped cream, if desired.

RAISIN SOUR CREAM PIE

¾ cup sugar
2 tablespoons cornstarch
¼ teaspoon salt
2 eggs, beaten
2 cups dairy sour cream

1 cup Sun-Maid Raisins
2 tablespoons lemon juice
1 (9-inch) pie shell, baked or crumb crust

In top of double boiler, blend together sugar, cornstarch and salt. In small bowl, combine beaten eggs, 1/2 cups of the sour cream, the raisins and lemon juice. Stir into sugar mixture. Set over hot, not boiling, water and cook until thick, stirring frequently. Pour into baked pie shell. When cool, top with remaining 1/2 cup sour cream. Chill several hours.

Makes one 9-inch pie

Classic Raisin Pie
RICE CUSTARD TARTS

Pastry for 3 single-crust 9-inch pies, or 18 prepared 3-inch tart shells

1/2 cup uncooked rice
1/2 cup water
2 cups milk
1/2 cup whipping cream
3 tablespoons sugar

3 1/2 teaspoons each ground cinnamon and nutmeg
Dash salt
2 eggs, beaten
1 cup Sun-Maid Raisins
Sweetened whipped cream (optional)

Line eighteen 2 1/2-inch muffin cups with pastry dough. Prick generously with fork; chill 30 minutes. Bake in preheated 400°F oven 10 to 12 minutes or until golden brown; cool in pan on wire rack. In medium saucepan, combine rice and water; bring to boil over high heat. Add milk, the 1/2 cup cream, sugar, spices and salt. Reduce heat to medium; simmer, covered, about 30 minutes, until rice is soft (liquid will not have absorbed completely). Stir in eggs and raisins. Evenly divide mixture into prepared tart shells. Bake in preheated 350°F oven 12 to 15 minutes. Cool on wire rack. Loosen and remove from pans. Serve warm or chilled. Top with sweetened whipped cream, if desired.  Makes 1 1/2 dozen tarts

DUTCH APPLE RAISIN PIE

For a taste surprise, sprinkle filling with grated Cheddar cheese just before covering with top crust!

1 1/2 cups Sun-Maid Raisins
1 cup water
1/2 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 tablespoon lemon juice

4 cups pared and diced apples (4 to 6 apples)
Pastry for double-crust 9-inch pie
1 egg, beaten, for glaze
Sugar, for glaze

Rice Custard Tarts
OLD ENGLISH MINCE

A jar of mince can be worth its weight in gold during the holiday season for traditional steamed puddings, pies and filled cookies.

- 4 cups Sun-Maid Raisins
- 3 cups Sun-Maid Zante Currants
- 1 cup Sun-Maid Golden Raisins
- 3 cups unpeeled grated apple
- 1½ cups packed brown sugar
- Grated peel of 2 lemons
- Juice of 2 lemons
- ¼ teaspoon each ground nutmeg, allspice, cinnamon, coriander and ginger
- Brandy
- Whipped cream, for garnish
- Diamond Walnut halves, for garnish

In large bowl, mix all ingredients together except brandy, whipped cream and walnuts. Spoon into sterilized jars and barely cover with brandy. Close lids securely and allow to stand in a cool, dark place 1 to 3 months to develop flavor. Bake in pies, or spoon into individual tart shells and garnish with whipped cream and walnut halves. Makes about 2½ quarts

CHESS PIE

An old-time, all-time favorite, said to have originated in England.

- ½ cup butter or margarine, softened
- ½ cup packed brown sugar
- ½ cup granulated sugar
- 4 eggs
- 1 teaspoon salt
- 1 teaspoon grated lemon peel
- 1 teaspoon lemon juice
- 1 teaspoon vanilla
- 1 cup finely chopped Diamond Walnuts
- 1 cup finely chopped Sun-Maid Raisins
- 1 (9-inch) unbaked pie shell
- ½ cup finely chopped or ground Diamond Walnuts

In medium bowl, cream butter and brown and granulated sugars until fluffy. Beat in eggs, one at a time, until well blended. Stir in salt, lemon peel and juice, vanilla, walnuts and raisins. (Mixture will appear slightly curdled.) Pour into unbaked pie shell. Bake, below oven center, in preheated 350°F oven 40 to 45 minutes or until just barely set in center. Top will be a deep brown. Cool on wire rack. Serve with Walnut Cream Topping. Makes 8 servings

To prepare Walnut Cream Topping: In medium bowl, beat cream until soft peaks form. Fold in powdered sugar and walnuts.

Old English Mince
CHEESECAKE TARTS

Pastry for double-crust 9-inch pie
1 package (8 ounces) cream cheese, softened
$\frac{1}{3}$ cup sugar
$\frac{1}{4}$ cup butter or margarine, softened
1 egg
1 tablespoon orange juice
1 teaspoon grated orange peel
$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup Sun-Maid Raisins
$\frac{1}{4}$ cup apricot preserves, melted

Roll out pastry to about $\frac{1}{8}$-inch thickness on lightly floured pastry cloth or board. Cut twelve 41/2-inch rounds, rerolling scraps as needed. Line twelve 2$\frac{3}{4}$-inch muffin cups with pastry dough. Prick generously with fork. Bake in preheated 400°F oven about 15 minutes or until golden. Cool in pan on wire rack. Reduce oven temperature to 375°F. In large bowl, thoroughly blend cream cheese, sugar, butter, egg, orange juice and peel, and salt. Mix in raisins. Evenly divide cheese mixture into prepared pastry shells. Bake about 20 minutes or until filling is just set. Cool on wire rack. Loosen and remove from pan. Brush with preserves. Tarts can be covered and refrigerated for several days.

Makes 1 dozen tarts

FRENCH RAISIN PIE

1 cup sugar
$\frac{1}{2}$ cup butter or margarine, softened
$\frac{1}{4}$ cup sweetened condensed milk
1 teaspoon vanilla


Makes one 9-inch pie
CREOLE LEMON CAKE

Perfect for holiday gift-giving, this sweet, moist cake improves with age in a brandy-soaked cheesecloth.

2 cups butter or margarine, softened
2 cups granulated sugar
6 eggs
½ cup lemon juice
3 tablespoons grated lemon peel

3¾ cups all-purpose flour
2 teaspoons baking powder
4 cups coarsely chopped Diamond Walnuts
2½ cups Sun-Maid Raisins or Golden Raisins
Powdered sugar, for garnish

In large bowl, cream butter and granulated sugar. Add eggs, one at a time, beating well after each addition. Stir in lemon juice and peel. In another large bowl, combine remaining ingredients, except powdered sugar; gradually stir into butter mixture, mixing just until blended. Spoon batter into well-greased and floured 10-inch tube pan; let stand 10 minutes. Bake in preheated 325°F oven 1 hour and 45 minutes or until browned and pick inserted in center comes out clean. Let cool in pan on wire rack 15 minutes. Loosen edges and remove from pan. Cool completely on wire rack. Wrap; let stand a day before slicing. Before serving, dust with powdered sugar, if desired.

Note: Cake can be wrapped in brandy-soaked cheesecloth and stored in covered container in cool, dry place 1 to 2 weeks.

RAISIN FACTS TO KNOW

When raisins are packaged, they're soft and moist. To keep raisins moist once a package has been opened, store them in an airtight container in the refrigerator. If raisins become dry or sugary, or if a recipe calls for plumped raisins, simply cover them with boiling water or very hot tap water. Soak raisins about 5 minutes, drain and pat dry.
DUTCH GINGER RAISIN FRUITCAKE

2 cups Sun-Maid Raisins
1/2 cup golden rum
1/2 cup butter or margarine, softened
3/4 cup sugar
3 eggs
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon each ground allspice and nutmeg
1/4 teaspoon salt
1/2 cup finely chopped crystallized ginger
1 cup chopped Diamond Walnuts
Rum, for aging

In small bowl, combine raisins and the 1/2 cup rum. Let stand, covered, several hours or overnight. In large bowl, cream butter and sugar. Beat in eggs, one at a time. In another small bowl, combine flour, baking powder, spices and salt; stir into creamed mixture with raisin-rum mixture, ginger and walnuts. Spoon batter into 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan that has been lined with greased parchment paper. Bake in preheated 250°F oven 1 3/4 to 2 hours or until pick inserted in center comes out clean. Cool completely, then loosen edges and remove from pan. Gently peel off paper. Wrap cake in rum-soaked cheesecloth, then plastic wrap and store in a cool, dry place to age several weeks or longer. Check cake occasionally and sprinkle with additional rum as needed to keep cake moist. Before serving, garnish, if desired.

Makes one loaf cake

RUM RAISIN WALNUT CHEESECAKE

1 cup Sun-Maid Raisins
2 tablespoons rum or 2 tablespoons water plus 1/2 teaspoon rum flavoring
1 cup graham cracker crumbs
1 1/2 cup finely chopped Diamond Walnuts
1/4 cup sugar
1/4 cup butter or margarine, melted
3 packages (8 ounces each) cream cheese, softened
1 can (14 ounces) sweetened condensed milk (NOT evaporated milk)
3 eggs
Walnut Praline Glaze (recipe follows)

In small bowl, combine raisins and rum; set aside. In another small bowl, mix crumbs, walnuts, sugar and butter; press firmly on bottom of 9-inch springform pan. In large bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs; mix well. Drain rum from raisins; stir rum into batter. Pour into prepared pan. Top evenly with raisins. Bake in preheated 300°F oven 55 to 60 minutes or until set. Cool completely in pan on wire rack. Spoon hot Walnut Praline Glaze over cake. Chill thoroughly. Refrigerate leftovers.

Walnut Praline Glaze: In small saucepan, combine 1/3 cup packed dark brown sugar and 1/3 cup whipping cream. Cook and stir over medium heat until sugar dissolves. Bring to a boil; reduce heat to low and simmer 5 minutes. Remove from heat; stir in 3/4 cup chopped toasted walnuts.

Makes one 9-inch cheesecake
HARVEST RAISIN APPLE CAKES

1/4 cup butter or margarine, softened
3/4 cup granulated sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla
1 cup all-purpose flour
1 teaspoon baking soda
1 1/2 cups Sun-Maid Raisins
1 1/2 cups grated pared apples
Lemon Icing (recipe follows)
Sun-Maid Raisins, for garnish
Powdered sugar (optional)

In a large bowl, combine butter, granulated sugar, cinnamon and vanilla. Beat to blend thoroughly. In a small bowl, combine flour and soda; stir 1/2 into butter mixture. Add raisins and apples, then remaining flour mixture. Blend thoroughly. Evenly divide batter into 8 greased 6-ounce custard cups. Place on baking sheet. Bake in preheated 350°F oven about 30 minutes or until springy to the touch. Cool slightly. Loosen edges and invert onto wire rack to complete cooling. Ice with Lemon Icing and garnish with additional raisins, or omit Lemon Icing, if desired, and dust with powdered sugar.

Makes 8 small cakes

Lemon Icing: In a small bowl, combine 1 1/4 cups sifted powdered sugar with 1 1/2 teaspoons lemon juice. Stir in enough water to make of drizzling consistency. Stir in a dash of ground cinnamon.

Note: Cakes may be baked in 12 greased 2 1/4-inch muffin cups. Bake in preheated 350°F oven about 20 minutes or until springy to the touch.

GOLDEN RAISIN POLENTA CAKE

2/3 cup butter or margarine, softened
2 2/3 cups sifted powdered sugar
2 eggs
1 teaspoon vanilla
1 cup all-purpose flour
1/2 cup yellow cornmeal
2/3 cup Sun-Maid Golden Raisins

In a large bowl, cream butter and sugar until light. Beat in eggs and vanilla. In small bowl, combine flour, cornmeal and raisins; stir into batter until well blended. Spread batter in well-greased and floured 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan. Bake in preheated 325°F oven 1 hour and 15 minutes to 1 hour and 25 minutes or until crusty on top and pick inserted in center comes out clean. Cool in pan 10 minutes. Loosen edges; remove from pan. Cool completely on wire rack.

Makes one loaf cake
**RAISIN FUDGE CUPS**

**CRUST:**
- 2 cups chocolate sandwich cookie crumbs
- ¼ cup butter or margarine, melted

**FILLING:**
- 1 package (6 ounces) real semisweet chocolate pieces
- ¼ cup butter or margarine
- 1 egg, beaten
- ½ teaspoon vanilla
- ½ cup all-purpose flour
- ½ cup butter or margarine, melted
- ½ cup packed brown sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup miniature marshmallows
- 1 cup Sun-Maid Raisins

*To prepare Crust:* In medium bowl, combine cookie crumbs and the ¼ cup melted butter; mix well. Evenly divide and press mixture onto bottoms and sides of twelve 2½-inch muffin cups; set aside.

*To prepare Filling:* In medium saucepan, melt chocolate and butter over low heat. Remove from heat and stir in egg, vanilla, flour, sugar, baking powder and salt; blend well. Stir in marshmallows and raisins. Evenly divide mixture into crumb-lined cups. Bake in preheated 350°F oven 15 to 20 minutes (centers should still be soft). Cool in pan 10 minutes. Loosen edges and remove from muffin cups while still warm. Cool completely on wire rack.

*Makes 1 dozen cupcakes*

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**THE GREAT DEPRESSION CAKE**

*This milkless, eggless, butterless cake became popular after the stock market crash of 1929. It’s often called “Boiled Raisin Cake” or “Economical Spice Cake.” Everyone had a special version . . . but they were all moist and spicy.*

- 2 cups granulated sugar
- 2 cups strong coffee
- 2 cups Sun-Maid Muscat Raisins
- ½ cup vegetable shortening
- 1 apple, pared and grated
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon each ground cinnamon, allspice, cloves and nutmeg
- 1 cup chopped Diamond Walnuts
- Powdered sugar, for garnish

In large saucepan, combine granulated sugar, coffee, raisins, shortening and apple. Simmer 10 minutes over low heat, stirring occasionally. Cool 10 minutes. In large bowl, blend remaining ingredients, except powdered sugar. Stir raisin mixture into flour mixture. Pour batter into well-greased and floured 13×9-inch pan. Bake in preheated 350°F oven 30 minutes or until pick inserted in center comes out clean. Cool in pan and dust with powdered sugar, if desired.

*Makes one 13×9-inch cake*

*Note:* Two cups water may be substituted for the coffee. One cup diced candied fruit may be added for an easy fruitcake.

*Raisin Fudge Cups*
SUGAR PLUM PUDDING

A wonderful, rich steamed pudding that is redolent of spices, Christmas spirits and fruits.

4 cups Old English Mince (see page 23)  
3 cups coarse dry bread crumbs  
1 1/2 cups packed dark brown sugar  
1 tablespoon ground cinnamon  
1 1/2 teaspoons ground ginger  
1/2 teaspoon ground nutmeg  
1/4 teaspoon salt  
6 eggs  
6 tablespoons brandy  
6 tablespoons red wine  
1/4 cup milk  
Brandy, for aging  
Holiday Sauce (recipe follows)  
Sugared cranberries, for garnish  
Granulated sugar, for garnish

In large bowl, combine Old English Mince, bread crumbs, brown sugar, spices and salt. In medium bowl, beat eggs until foamy; stir in brandy, wine and milk. With a wooden spoon or spatula, combine egg mixture with mincemeat mixture. When well mixed, spoon into buttered 2-quart pudding mold and cover with lid. (A buttered heat-proof bowl lined with cheesecloth can be substituted. Fold ends of cheesecloth over pudding. Cover bowl with foil, tying with string.) Place mold on rack in large pot. Pour boiling water in pot to come halfway up side of mold. Cover; steam over low heat 4 hours. Check water level occasionally and replenish with boiling water when necessary. Let pudding cool briefly; turn out of mold. Sprinkle with brandy. Cool completely. Wrap in brandy-soaked cheesecloth, then plastic wrap and store in cool, dark place up to 1 month. To serve pudding: Remove cheesecloth; return to mold and steam for 1 1/2 hours. Serve warm with Holiday Sauce. Garnish with sugared cranberries and dust with granulated sugar, if desired.  

Makes 1 steamed pudding

HOLIDAY SAUCE

1 cup Sun-Maid Raisins  
1/4 cup dark rum  
1 cup butter or margarine, softened  
2 cups sifted powdered sugar

In small bowl, combine raisins and rum; set aside to plump. In medium bowl, cream butter. Add sugar; beat until light and fluffy. Gradually stir in plumped raisin mixture; beat to blend well. Store in covered container in refrigerator. Sauce will keep up to 1 month. Bring to room temperature before using.  

Makes about 3 cups sauce  

Note: Brandy, flavored liqueurs, apple or other fruit juices can be substituted for rum.
MEXICANA BREAD PUDDING

1 cup Sun-Maid Raisins
1 cup orange juice
3/4 cup packed brown sugar
1/2 teaspoon each ground cinnamon and grated orange peel
1/4 teaspoon ground nutmeg
5 cups lightly packed 1-inch French bread cubes (about 6 ounces)

2 1/2 cups shredded Monterey Jack cheese
1/2 cup chopped Diamond Walnuts
Cream, lightly sweetened whipped cream or ice cream (optional)

In small saucepan, combine raisins, juice, sugar, cinnamon, peel and nutmeg. Bring to boil over medium heat, stirring occasionally. In large bowl, toss bread with raisin mixture. Add 2 cups of the cheese and the walnuts; toss. Turn into buttered 1 1/2-quart baking dish; sprinkle remaining 1/2 cup cheese on top. Bake in preheated 375°F oven 15 to 20 minutes or until cheese is melted. Serve warm, topped with cream, if desired.

Makes 6 servings

WINTERFRUIT COBBLER

FILLING:
2 cups Sun-Maid Raisins
2 cups fresh or frozen cranberries
3/4 cup sugar

2 teaspoons cornstarch
1/2 teaspoon ground allspice
1 cup orange juice

TOPPING:
1 cup all-purpose flour
2 tablespoons sugar
2 teaspoons baking powder
1/4 teaspoon salt

1/4 cup butter or margarine
1/2 cup milk
Sugar
Ground cinnamon

To prepare Filling: In medium saucepan, combine raisins, cranberries, sugar, cornstarch and allspice. Gradually stir in orange juice. Bring to boil over high heat; reduce heat to low and simmer, stirring until cranberries begin to pop and mixture thickens slightly. Pour into shallow 1 1/2-quart baking dish.

To prepare Topping: In small bowl, combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse meal. Mix in milk lightly with fork. Drop spoonfuls of batter over filling; sprinkle lightly with additional sugar mixed with a little cinnamon. Bake in preheated 400°F oven about 25 minutes or until golden. Serve warm with ice cream or whipping cream.

Makes 6 servings

Mexicana Bread Pudding
KAISERSCHMARREN
(Raisin Pancake)

3/4 cup Sun-Maid Raisins 1/2 teaspoon salt
2 tablespoons rum or orange juice 1 cup all-purpose flour
2 eggs, separated 3 tablespoons butter or margarine
1 cup milk Sliced strawberries and/or vanilla ice cream
2 tablespoons sugar

In small bowl, toss raisins with rum; set aside 1 hour. In large bowl, whisk together egg yolks and milk. Gradually whisk in 1 tablespoon of the sugar, the salt and flour to make a smooth batter. In small bowl, beat egg whites until soft peaks form. Fold egg whites into yolk mixture until white streaks disappear. In 12-inch heavy skillet, heat 2 tablespoons of the butter to bubbling over low heat. Tilt skillet to cover with butter. Pour in batter and sprinkle evenly with raisin mixture. Cook until browned on 1 side and almost set, about 10 minutes. Cut pancake into quarters. With broad spatula, turn pieces over and continue to cook 5 to 8 minutes or until browned and cooked through. With 2 forks, tear into pieces about 2 inches square. Dot with remaining 1 tablespoon butter and sprinkle with remaining 1 tablespoon sugar. Gently toss over low heat until lightly glazed, about 5 minutes. Serve hot, topped with strawberries and/or ice cream.

Makes 6 servings

CREAMY RICE PUDDING

1 1/2 cups cooked rice*
2 cups milk
1/3 cup sugar
1/4 teaspoon salt
1 egg, beaten
1/2 cup Sun-Maid Raisins

1 tablespoon butter or margarine
1/2 teaspoon vanilla
Dash ground nutmeg or cinnamon (optional)

In medium, heavy saucepan, combine rice, 1 1/2 cups of the milk, the sugar and salt. Cook over medium heat, stirring occasionally, until thick and creamy, 15 to 20 minutes. Blend remaining 1/2 cup milk and the egg; stir into rice mixture. Add raisins. Cook 2 minutes longer, stirring constantly. Add butter and vanilla. Spoon into serving dishes. Sprinkle with nutmeg or cinnamon, if desired.

Makes 4 servings

*For best results, use short or medium grain rice.
HOLIDAY SPECIALTIES

WARM PARTY BRIE

1 (8-inch) round brie, about 2 pounds
1 cup Sun-Maid Golden Raisins

With sharp knife remove top rind of brie, leaving 1-inch border. Place brie on baking sheet. Warm in preheated 300°F oven 10 minutes or until cheese begins to soften. Sprinkle top of cheese with raisins and walnuts. With broad spatula, transfer brie to serving board. Serve warm with crackers or bread.

Makes about 24 appetizer servings

Note: For a smaller group, a quarter or half wheel of brie may be used. Reduce raisins and walnuts accordingly. Watch carefully while warming to prevent cheese from running.

APPETIZER CHEESE BALL

A cheese ball dresses up any party, particularly if the parsley-green ball is surrounded by golden and red apple wedges.

1 package (8 ounces) cream cheese, softened
2 cups (8 ounces) shredded Cheddar cheese
2 teaspoons Dijon-style mustard
1 teaspoon Worcestershire sauce

1/4 teaspoon salt
1/8 teaspoon garlic powder
2/3 cup Sun-Maid Zante Currants
1/2 cup finely chopped Diamond Walnuts
3/4 cup chopped parsley
Assorted crackers
Apple wedges

In large bowl, beat cream cheese, Cheddar cheese, Dijon-style mustard, Worcestershire, salt and garlic powder at low speed just until well mixed. Stir in currants and walnuts. Taste and adjust seasoning. Cover and refrigerate cheese mixture 30 minutes or until slightly firm, then shape into a ball. Roll in chopped parsley to coat well. Cover with plastic wrap and refrigerate until ready to serve. Let stand at room temperature about 30 minutes before serving. Place on platter surrounded with crackers and apple wedges.

Makes 12 appetizer servings
CHRISTMAS CAROL PUNCH
Spicy and warm, this winter punch brings good cheer to a holiday gathering—a refreshment the entire family will enjoy!

2 medium red apples  
2 quarts clear apple cider  
8 cinnamon sticks  
2 teaspoons whole cloves  
½ cup Sun-Maid Raisins  
Orange slices  
Lemon slices  
¼ cup lemon juice

Core apples; slice into ½-inch rings. In Dutch oven, combine cider, cinnamon, cloves, apple rings and raisins. Bring to boil over high heat; reduce heat to low and simmer 5 to 8 minutes or until apples are just tender. Remove cloves; add orange and lemon slices and lemon juice. Pour into punch bowl. Ladle into large mugs, including an apple ring, some raisins and citrus slices in each serving. Serve with spoons.

Makes about 2 quarts

RAISIN CREAM CHEESE SPREAD
Try this tangy cheese spread on thin slices of pumpernickel or crisp rounds of melba toast for a new and imaginative appetizer.

1 package (8 ounces) cream cheese, softened  
1/2 teaspoon salt  
¾ cup Sun-Maid Zante Currants  
2 tablespoons chutney, chopped  
½ teaspoon ground ginger  
4 to 5 tablespoons sherry

In medium bowl, beat cream cheese until smooth; then blend in currants, ginger, salt and chutney. Add sherry, a tablespoon at a time, until mixture is of spreading consistency.

Makes 1 1/4 cups

SPICY RAISIN JAM

2 cups Sun-Maid Raisins  
3 cups water  
1 package (2 ounces) pectin  
1 teaspoon grated orange peel  
½ teaspoon grated lemon peel  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
2 tablespoons lemon juice  
4 1/2 cups sugar

In medium saucepan, combine raisins and water. Bring to a boil over high heat; reduce heat to low and simmer 2 minutes. Cool to lukewarm, then puree in a blender or food mill. Add water if necessary to make 4 cups of pureed raisins.

Place raisin puree in 6-quart kettle. Stir in pectin, grated peels and spices. Heat to boiling over high heat, stirring frequently. Add lemon juice and mix well. Stir in sugar all at once. Bring to a full, rolling boil over high heat, stirring constantly. Boil 1 minute after a full boil is reached. Remove from heat at once, skim foam and ladle into sterilized glass jars. Seal with 2-piece lids or with paraffin.

Makes 6 cups
RAISINBERRY RELISH

A festive alternative to traditional cranberry relish, Raisinberry Relish makes a special gift when packed in a decorated jar.

2 1/4 cups Sun-Maid Golden Raisins  
2 cups orange juice  
1 cup water  
1/4 cup lemon juice  
2/3 cup sugar  
3 cups (12 ounces) fresh or frozen cranberries  
1 tablespoon finely grated orange peel

In 3-quart saucepan, combine raisins, orange juice, water, lemon juice and sugar. Bring to boil over high heat, stirring to dissolve sugar. Reduce heat to low and simmer 10 minutes. Add cranberries and orange peel. Return to a boil over high heat; reduce heat to low and simmer about 10 minutes or until liquid barely covers solid ingredients. Cool. Store in covered container in refrigerator up to 1 month.  

Makes about 4 1/2 cups

GRANDMA'S RAISIN STUFFING

1 cup thinly sliced celery  
1 medium-size onion, chopped  
1/2 cup butter or margarine  
1/2 cup water  
1 cube chicken bouillon  
1 teaspoon poultry seasoning  
1/2 teaspoon salt  
1/4 teaspoon freshly ground pepper  
6 cups day-old bread cubes  
3/4 cup Sun-Maid Golden Raisins

In small skillet over medium heat, cook and stir celery and onion in butter until soft but not browned. Add water, bouillon cube, poultry seasoning, salt and pepper; stir until well blended. In medium bowl, combine bread cubes and raisins. Pour celery-broth mixture over bread mixture, tossing to combine. Spoon stuffing into lightly buttered 1 1/2-quart casserole. Bake, uncovered, in preheated 350°F oven 30 minutes or until top is lightly browned.  

Makes enough stuffing for a 6- to 8-pound bird

Stuffed Chicken: Spoon stuffing into 6-pound roasting chicken. Roast in preheated 325°F oven 2 to 2 1/2 hours or until the internal temperature reaches 185°F and the leg moves up and down easily.

Stuffed Turkey: Spoon stuffing into 6- to 8-pound turkey. Roast in preheated 325°F oven 3 to 3 1/2 hours or until the internal temperature reaches 185°F and the leg moves up and down easily.

Raisinberry Relish
CHRISTMAS EVE SALAD

Crowned with a lightly sweet/sour dressing, this traditional Mexican dish showcases a variety of flavorful fruits.

- Lettuce leaves
- 6 cups shredded iceberg lettuce
- 1 can (16 ounces) sliced beets, drained
- 2 cups each peeled and sliced bananas, navel oranges, jicama or sliced red apple and pineapple chunks
- ⅓ cup red wine vinegar
- ⅓ cup sugar
- ½ teaspoon salt
- ½ cup Sun-Maid Raisins
- ⅓ cup salted peanuts
- Pomegranate seeds
- 1 lime, cut in thin wedges, for garnish
- Cilantro sprigs, for garnish

On large platter lined with lettuce leaves, arrange shredded lettuce, beets, bananas, oranges, jicama and pineapple; chill. In small bowl or shaker jar, combine vinegar, sugar and salt; mix to dissolve sugar. Just before serving, pour vinegar mixture evenly over salad. Sprinkle with raisins, peanuts and pomegranate seeds; garnish with lime and cilantro. Makes 12 servings

CURRIED POPCORN MIX

- 6 cups unseasoned popped corn
- 2 cups pretzel sticks
- 1 ½ cups Diamond Walnut pieces
- ¼ cup butter or margarine, melted
- 2 teaspoons curry powder
- ¼ teaspoon hot pepper sauce
- Salt to taste
- 1 ½ cups Sun-Maid Golden Raisins

In large, deep baking or roasting pan, combine popped corn, pretzels and walnuts. In small bowl, mix butter, curry powder and pepper sauce; drizzle over popcorn mixture and toss to coat evenly. Bake in 300°F oven about 30 minutes, tossing twice. Remove from oven. Mix in salt. Cool completely. Store in airtight container. Mix in raisins before serving. Makes about 2 quarts

SPICED APPLE PARTY MIX

Holiday entertaining presents the perfect opportunity to impress family and friends with festive party mixes.

- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 cup Sun-Maid Raisins
- ¾ cup coarsely chopped dried apples
- 1 cup Diamond Walnut pieces

In medium bowl, combine cinnamon and nutmeg. Add raisins and apples; toss to coat with spices. Add walnuts; toss. Store in airtight container. Makes 2 ½ cups

46 HOLIDAY SPECIALTIES
Sun-Maid Raisins are Thompson Seedless grapes dried naturally by the sun. No additives or preservatives are used. Look for the familiar red box for your cooking, baking and snacking needs.

Sun-Maid Golden Raisins are Thompson Seedless grapes too, specially dried to keep their light, distinctive color. Use them where the color is important. They are popular for light fruit cakes, confections and dessert sauces.

Muscat of Alexandria and Black Corinth grapes create the special Sun-Maid Muscat and Sun-Maid Zante Currant varieties. Muscats are extra large and sweet. Zante Currents are tiny in size with a tangy flavor. Both are ideal for baking all kinds of specialties.
There are four types of Sun-Maid Raisins: Natural Seedless, Golden Seedless, Muscats and Zante Currants. Any of these raisin types can be used interchangeably in the recipes in this cookbook.

Recipes especially suited for the tangy flavor and light color of Sun-Maid Golden Raisins are Lebkuchen Jewels, page 12, and Warm Party Brie, page 41.

The distinctive flavor of Sun-Maid Muscat Raisins is an excellent choice in Black-Eyed Susans, page 15. The tiny Sun-Maid Zante Currants lend a tart flavor to Appetizer Cheese Ball, page 41.
20 more great ways to use Sun•Maid Raisins

1. Bake—in applesauce, spice or carrot cake; peanut butter, oatmeal or chocolate chip cookies; or brownies.
2. Stir—into yogurt; custard; rice or tapioca puddings.
3. Sandwich—with peanut butter and orange marmalade between bread; or mixed into turkey or chicken salad.
4. Sprinkle—on cold cereal, or with chopped nuts on ice cream.
5. Toss—into cole slaw, carrot, three bean or Waldorf salads; or cold pasta or rice salads.
6. Knead—into the dough of white, whole wheat or rye bread, bagels or rolls.
7. Add—to apple, pecan or rhubarb pie or tarts. (Of course, raisins make a superb pie by themselves!)
8. Sauté—with apple slices, butter and brown sugar for a delicious dessert. Add them to fruit fritters or doughnuts and deep fry.
9. Spoon—in a sweet-sour sauce over ham, poultry or vegetables such as carrots or sweet potatoes.
10. Mix—with apple pie filling to serve with roast pork, chops or spareribs; with mint jelly and vinegar to serve with lamb; or with applesauce and a sprinkle of nutmeg to serve with pork or ham.
11. Soak—in rum or brandy and serve flaming over crepes or ice cream.
12. Stew—with dried apricots, apples and prunes as a compote or as a filling for crepes.
13. Plump—in fruit juice or liqueur and serve over cake, ice cream or gingerbread.
14. Blend—in an electric blender with cream cheese and apricot jam and serve on toast.
15. Mold—into fruit salads and gelatin desserts.
16. Simmer—with fresh or dried fruits and tapioca to make a fruit soup.
17. Heat—with chocolate sauce as a topping for ice cream, or in maple syrup to serve over pancakes or waffles.
18. Cook—with oatmeal for breakfast; add raisins and chicken bouillon when cooking rice.
19. Preserve—in chutney, relish or pickled fruit.
20. Bake again—in cornbread, biscuits, muffins, scones or nut breads.

SUN•MAID
AMERICA'S FAVORITE RAISIN