

Guests Will Toast Easter Eggnog

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There are literally hundreds of eggnog recipes because they tend to change in the hands of every cook desiring to give the recipe personal identity. Here are some familiar and not-so-familiar eggnog versions that you may want to include in your Easter holiday recipe repertoire.

bowl. Top eggnog with spoonfuls of remaining whipped cream. Sprinkle with additional instant tea powder if desired. Makes about 2 quarts.

NOTE: For an alcoholic eggnog, use only 1 quart milk. Add 1 cup rum to chilled egg yolk mixture.

medium heat, stirring constantly, until mixture thickens and just coats a metal spoon. Cool quickly by setting pan in ice or cold water and stirring for a few minutes. Remove cinnamon stick. Stir in cranberry and apple juices. Pour into bowl or pitcher. Cover and chill thoroughly. Makes 4½ cups.
NOTE: Substitute 1 cup cranapple juice for cranberry juice and apple juice, if desired.

Coffee Eggnog

- 3 eggs, separated
- 1 cup half and half
- ½ cup superfine sugar
- 2 cups milk
- 2 cups strong coffee, cooled
- 1 tablespoon vanilla
- Dash salt
- 1 cup whipping cream
- Nutmeg

Beat egg yolks until thick and lemon-colored. Add half and half, sugar, milk, coffee, vanilla and salt. Beat egg whites until stiff but not dry and fold into yolk mixture. Whip cream and fold in. Pour into punch bowl and sprinkle with nutmeg. Makes 12 punch-cup servings.

Combine pudding mix and ¼ cup milk in a bowl. Beat egg yolks slightly and blend into pudding with bourbon and vanilla. Mix in 4½ cups milk and beat with rotary beater 2 minutes, or until thoroughly blended. Beat egg whites until foamy. Add sugar, 2 tablespoons at a time, beating well after each addition. Beat egg white mixture until stiff, then fold into pudding mixture. Chill at least 1 hour. Just before serving, fold in whipped cream and sprinkle with nutmeg. Makes about 2 quarts.

Eggnog Tea Punch

- 5 cups milk
- 6 eggs, separated
- ½ cup sugar
- ¼ cup instant orange-spice tea powder
- ¼ teaspoon salt
- 1 cup whipping cream, whipped
- Additional tea powder:

Scald 1 quart milk in large saucepan. In a large bowl beat together egg yolks, 1 cup milk and ¼ cup sugar. Gradually stir scalded milk into egg yolks. Return to saucepan. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon. Blend in instant tea powder. Chill. Add salt to egg whites and beat until soft peak forms. Gradually add remaining ¼ cup sugar, beating until whites are still but not dry. Fold into chilled egg yolk mixture. Fold in half of whipped cream. Pour into chilled punch

Quick Eggnog

- 1 quart dairy eggnog
- 1½ cups dark rum
- 1 cup whipping cream, whipped
- Nutmeg

Pour eggnog into punch bowl. Add rum and fold in whipped cream. Chill. Sprinkle with nutmeg. Makes 12 punch-cups servings.

Cranberry Nog

- 4 eggs
- 2½ cups milk
- ½ cup sugar
- ¼ teaspoon salt
- 1 stick cinnamon
- ½ cup cranberry juice
- ½ cup apple juice

In heavy medium-size saucepan beat eggs lightly. Stir in milk, sugar and salt until blended. Add cinnamon stick. Cook over

Hot Eggnog

- 4 eggs, separated
- 4 tablespoons sugar
- 4 cups milk
- 1 teaspoon vanilla or rum extract
- Dash salt
- Whipped cream (optional)
- Nutmeg (optional)

Beat egg yolks with 2 tablespoons sugar until thick and lemon-colored. Beat egg whites until stiff. Gradually fold in remaining 2 tablespoons sugar. Continue to beat until very stiff. Scald milk and slowly stir into egg yolks. Return to low heat and bring to a simmering point, stirring constantly. Stir in egg yolk mixture into egg whites. Add vanilla or rum extract and salt. Pour from a pitcher or ladle from a warmed bowl. Garnish with whipped cream and nutmeg, if desired. Makes 8 to 10 punch-cup servings.



Carrot Cookie Squares is a recipe "for keeps." It's one that you'll want to hand onto for a long time AND it's one that produces a cookie that stays "keep" ably fresh and moist.

Carrot Cookie Squares

— A Recipe "For Keeps"

- One 18-oz. pkg. Quaker Oatmeal Cookie Mix
- ¼ cup shredded carrot
- ½ cup chopped pecans or walnuts
- 3 tablespoons thawed frozen orange juice concentrate
- 1 tablespoon water
- ¼ teaspoon cinnamon

Combine all ingredients in large bowl; mix well. Press into greased 13x9-inch baking pan; bake at 375 deg. F. about 25 minutes. Cool; cut into squares. Store in tightly covered container at room temperature. Makes 13x9-inch pan of squares.

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Carrot Cookie—A Recipe "For Keeps"

You already know how tasty and mouth-watering carrots can make a cake. But did you know that they can do wonders for cookies, too? In fact, they make Carrot Cookie Squares the recipe "for keeps."

Carrots, packed with vitamin A, lend that extra moistness that makes it possible to keep Carrot Cookie Squares longer than most cookies. Another ingredient, thawed frozen orange juice concentrate, adds moistness, too, as it contributes tangy flavor.

These cookie treats couldn't be simpler to prepare. They begin from a convenience product that good cooks have come to trust—Quaker Oatmeal Cookie Mix. All the ingredients you need for great oatmeal cookies are right in the mix. You just add water. And it's no trouble at all to add ingredients to such a versatile product to produce special treats such as Carrot Cookie Squares. Even a child can add shredded carrots, chopped nuts, liquid and spice to the mix.

Carrot Cookie Squares is a recipe that you'll want to keep it on hand for all occasions. As we say, it's really "for keeps." And that's for sure!

Lemonade Sweeten To Taste

Lemonade fanciers are a dedicated group and rarely do any two devotees agree on the exact proportions of lemon, sugar and water. Some find a recipe too sour, others find it too sweet. Help is on the way.

COUNTRY TIME Lemonade Flavor Drink Mix is now available in unsweetened form and one small carton contains 5 separate packets — enough for 10 quarts. Empty the contents of one packet into a 2-quart pitcher. Add sugar, cold water and ice, and a lemonade flavor drink that is sweetened to taste is ready in minutes. While the powdered mix contains no juice, it does contain natural lemon flavor and provides Vitamin C — 15 percent U.S. RDA in each 8-fluid ounce glass.

For old-fashioned taste, COUNTRY TIME Unsweetened Lemonade Flavor Drink Mix is not too tart, not too sweet.



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