

A Family Christmas



Martha White®

A Family Christmas has a special meaning for every family, coming from years of holiday traditions. Your friends at Martha White have developed a collection of recipes designed to involve the whole family. Holiday baking in a warm kitchen filled with love and good smells will create memories that last a lifetime.

Baking with children can be fun, as well as a good learning experience. With the help of parents, grandparents, older brothers and sisters, children can learn basic baking skills, practice reading and develop coordination. But most important, we all learn the meaning and warmth of sharing the holiday season with our families.

Christmas brings out the child in all of us.

Creating a charming gingerbread village, decorating buttery cookies or making gifts for family and friends will appeal to children of all ages.

Our wishes for **A Family Christmas** filled with pleasant memories from your friends at Martha White.



BUTTERY SUGAR COOKIES

- 1 cup butter or margarine, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 cups Martha White All-Purpose Flour

Cream butter and sugar until light and fluffy. Add eggs and vanilla; beat until well blended.

Stir in flour. Cover and refrigerate at least 1 hour. Preheat oven to 350° F. Roll out dough on lightly floured board or pastry cloth to 1/8-inch thickness. Cut with cookie cutters. Bake on ungreased cookie sheet 10 to 12 minutes, or until light golden brown. Cool and decorate as desired.

Makes 6 dozen 2 1/2-inch cookies.



CANDY CANES & WREATHS

- 1 recipe Buttery Sugar Cookies
- 1 teaspoon green food coloring
- 1 teaspoon red food coloring

Prepare cookie dough as directed. Before chilling, divide dough into thirds. Tint 1/3 green and 1/3 red. Cover and refrigerate at least 1 hour. Preheat oven to 350° F. Shape tablespoonfuls of dough into 6-inch ropes by rolling back and forth on lightly floured board or pastry cloth. Place two different colored ropes side by side; press together lightly and twist. Shape into canes or wreaths. Place on ungreased baking sheet and bake 12 to 15 minutes.

Makes 1 1/2 dozen canes or wreaths.

PAINTBRUSH COOKIES

- 1 recipe Buttery Sugar Cookies
- 2 egg yolks
- 1/2 teaspoon water
- Food coloring

Prepare cookie dough, roll out, cut and place on cookie sheet. Mix egg yolks and water. Divide among several small cups. Tint each with different food color. Paint cookies with small paint brushes. If paint thickens, stir in a few drops of water. Bake as directed at left.



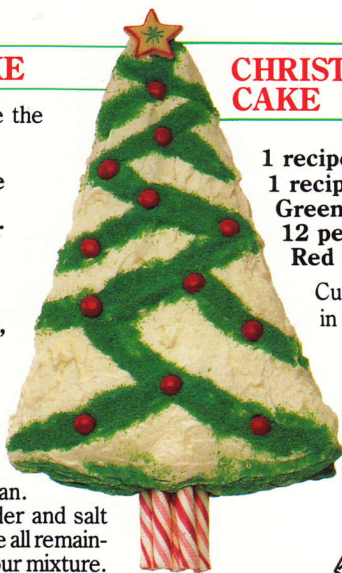
EASY YELLOW CAKE

Use this quick recipe to create the Christmas Tree Cake.

- 2 cups sifted Martha White All-Purpose Flour
- 2 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $1\frac{1}{2}$ cups sugar
- $\frac{1}{3}$ cup shortening
- $\frac{1}{3}$ cup butter or margarine, softened
- $\frac{3}{4}$ cup milk
- 1 teaspoon vanilla
- 3 eggs

Preheat oven to 350 °F. Grease and flour a 13 × 9 × 2-inch cake pan. Sift together flour, baking powder and salt into a large mixing bowl. Measure all remaining ingredients into bowl with flour mixture. Beat at low speed for 30 seconds, scraping bowl constantly. Turn mixer to high speed and beat 3 minutes. Pour batter into prepared pan. Bake about 30 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes, turn out onto wire rack and cool completely.

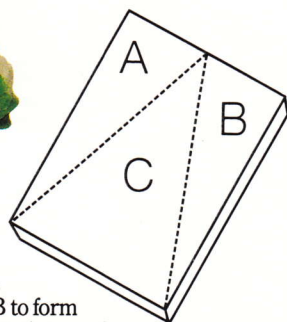
Makes 1 13×9×2-inch cake.



CHRISTMAS TREE CAKE

- 1 recipe Easy Yellow Cake
- 1 recipe Creamy Butter Icing
- Green crystal sugars
- 12 peppermint sticks
- Red candies

Cut cooled cake as shown in diagram.



Arrange cake pieces A and B to form a triangle equal to cake piece C on one tray. Place cake piece C on another tray. Frost both cakes with Creamy Butter Icing, making strokes through frosting to resemble tree branches. Sprinkle cakes with green sugar. Insert 6 peppermint sticks in end of each cake to make tree trunks. Decorate with red candies to make ornaments for the tree.

Makes 2 cakes.

CREAMY BUTTER ICING

- 3 cups sifted confectioners' sugar
- $\frac{1}{3}$ cup butter or margarine, softened
- 3 tablespoons milk
- $1\frac{1}{2}$ teaspoons vanilla

Combine all ingredients; blend until smooth.

LITTLE DATE NUT LOAVES

Using a muffin mix makes this recipe ideal to do with young children. The miniature loaves are perfect as a gift for a teacher.

- 2 eggs
- $\frac{2}{3}$ cup milk
- 2 packages (7 ounces each) Martha White Bran Muffin Mix
- 1 cup chopped dates
- 1 cup chopped pecans

Preheat oven to 350 °F. Grease 5 miniature loaf pans ($4\frac{1}{2} \times 2\frac{1}{2} \times 1\frac{1}{2}$ -inches). Beat eggs in mixing bowl. Add remaining ingredients and stir just until blended. Divide batter among prepared pans. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean.

Makes 5 miniature loaves.



GINGERBREAD

(For houses and cookies)

- ½ cup sugar
- ½ cup Snowdrift Shortening
- ½ cup molasses
- 1 egg, lightly beaten
- 3 cups Martha White All-Purpose Flour
- 1 ¼ teaspoons allspice
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt

Preheat oven to 325 °F. In a large saucepan combine sugar, shortening and molasses. Heat to boiling, stirring occasionally. Remove from heat; cool to room temperature. Stir in remaining ingredients in order listed; blend well.

FOR HOUSES: Grease and flour an 11 × 17-inch jelly roll pan. Turn dough out on lightly floured board or pastry cloth and knead until dough is smooth and pliable. Place dough in prepared pan and roll out as evenly as possible, forcing dough into corners with fingers if necessary. Bake about 15 minutes or until firm and deep brown. Let cool in pan 5 minutes. Place paper patterns on cake (Step 1) and cut out pieces using small sharp knife. It is very important to cut pieces while cake is very warm.

FOR COOKIES: Roll out dough on lightly floured board or pastry cloth to ⅛-inch thickness. Cut with cookie cutters. Bake on ungreased cookie sheet 10 to 12 minutes, or until deep brown. Cool and decorate as desired.

Makes 5 dozen
2½-inch cookies.



EASY GINGERBREAD HOUSES

Creating the charming gingerbread houses featured on the cover is simple—they are formed around small dairy and juice cartons. With adult supervision through the first two steps, children can be creative with the decorating.

You will need:

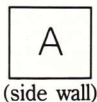
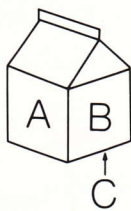
- 3 small empty cartons: 2 cartons (½ pint each) whipping cream or orange juice and 1 carton (1 pint) half and half

Paper sacks

- 1 recipe Gingerbread for Houses
- 1 recipe Decorator Icing
- Assorted candies for decoration (peppermint sticks, caramels, red hots, gumdrops)

STEP 1:

Place each carton on brown paper sack and trace sides A, B and bottom C. Cut out pattern pieces.



(side wall)



(bottom to be used for roof)



(end wall)

STEP 2:

Prepare Gingerbread for Houses.

NOTE: House pieces must be cut out while cake is very warm. For each house, cut 2 each of pieces A, B and C. You may want to cut a window and door for each house. Cool pieces on wire rack.

STEP 3:

Prepare Decorator Icing. Glue gingerbread pieces to cartons using icing. Frost outside of each house with remaining icing. Use your imagination and creativity to decorate houses with candies.

DECORATOR ICING

- 2 egg whites
- 2½ cups confectioners' sugar

In large bowl, beat egg whites until frothy and slightly thickened. Beat in sugar, ½ cup at a time. Continue to beat for about 5 minutes, or until stiff.



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