

H · O · L · I · D · A · Y

TimeSavers



*from
Martha White*



BACON AND CHEDDAR QUICHE

It's quick and easy with Pizza Crust Mix.

- 1 package (6½ ounces) Martha White Pizza Crust Mix**
- ½ cup hot tap water**
- 8 slices bacon, cooked and crumbled**
- 1 cup grated Cheddar cheese**
- 1½ cups light cream or milk**
- 3 eggs, beaten**
- ½ teaspoon salt**
- ¼ teaspoon pepper**

Preheat oven to 425 °F. Grease generously a deep 10-inch pie pan. Mix pizza crust mix with water according to package directions. After dough rests for 5 minutes, press into prepared pan and flute edges. Bake crust for 5 minutes. Remove from oven; reduce temperature to 350 °F. Sprinkle crust with bacon and cheese. Combine cream, eggs, salt and pepper; pour over bacon and cheese. Return to oven and bake 30 to 35 minutes or until filling is set.

Makes 6 to 8 servings.

HONEY-DATE MUFFINS

- 1 package (7 ounces) Martha White Apple-Cinnamon Muffin Mix**
- 1 cup chopped dates (do not use sugar coated)**
- ½ cup milk**
- 1 tablespoon honey**

Preheat oven to 425 °F. Grease 6 large or 8 medium muffin cups. Combine muffin mix and dates in bowl. Add milk and honey; stir just until blended. Fill muffin cups about two-thirds full. Bake 15 to 18 minutes or until golden brown.

Makes 6 to 8 muffins.

SOUR CREAM BISCUITS

Firmer texture, great with ham or sausage.

- 1 package (5½ ounces) Martha White BixMix (1⅓ cups)**
- ½ teaspoon sugar**
- about 1 cup (8 ounces) dairy sour cream***

Preheat oven to 450 °F. Combine BixMix and sugar in bowl. Add enough sour cream to make a soft dough.* Stir until blended. Turn out onto lightly floured board or pastry cloth. Knead just until smooth. Roll out dough to ½-inch thickness. Cut with

“You’ll have extra hours to enjoy the Holidays with time-saving recipes...a gift from your friends a



2-inch floured cutter. Place on lightly greased baking sheet. Bake 8 to 10 minutes or until golden brown.

Makes 8 to 10 biscuits.

**The consistency of sour cream varies slightly, so begin with about 2 tablespoons less than 1 cup. If dough is stiff, add remaining sour cream.*

DANISH COFFEECAKE

- 1 package (5½ ounces) Martha White BixMix (1⅓ cups)**
- 2 tablespoons sugar**
- 1 package (3 ounces) cream cheese**
- 2 tablespoons butter or margarine**
- ½ cup chopped Fisher Slivered Almonds**
- ¼ cup milk**
- ½ cup red raspberry preserves**
- Confectioners' Glaze, see back**

Combine BixMix and sugar in mixing bowl. With pastry blender or 2 knives, cut in cream cheese and butter until crumbly. Stir in nuts. Add milk and stir until blended. Turn out onto lightly floured board or pastry cloth and knead 8 to 10 strokes. On waxed paper, roll dough into a 12x8-inch rectangle. Carefully turn onto greased baking sheet and remove paper. Spread preserves lengthwise down center third of

dough. Cut 1-inch stripes along long sides of dough, cutting from filling out to edges. Beginning at one end, fold strips at an angle across filling alternating from side to side. Chill in refrigerator for 30 minutes. Preheat oven to 400 °F. Bake 20 to 25 minutes or until golden brown. Drizzle with Confectioners' Glaze.

FUNNEL CAKES

- 2 eggs**
- 1¼ cup milk**
- 1 tablespoon sugar**
- ½ teaspoon vanilla extract**
- 2 packages (5½ ounces each) Martha White FlapStax Confectioners' sugar**

Heat about 1 inch of oil in a skillet to 375 °F. Beat eggs well in large mixing bowl and add remaining ingredients. Stir until batter is smooth. Holding opening of funnel covered with finger, pour ¼ cup batter into a wide mouth funnel. When ready to fry release finger and run batter into hot oil using a slow, wide, circular motion and maintaining as steady a stream as possible. Fry, turning once, until golden brown, 1 to 1½ minutes on each side. Drain on paper towel. Repeat until all batter is used. Sprinkle generously with confectioners' sugar. Best served warm.

Makes 10 large.

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Jennise Eric Ford



SWISS MOCHA CREAM

Warming brew for morning or evening

- 1 envelope (1 ounce) or 2 to 3 heaping teaspoons Swiss Miss Hot Cocoa Mix**
- 6 ounces hot coffee**
- Sweetened whipped cream**
- Maraschino cherry**

Place cocoa mix in mug. Add coffee and stir. Top with whipped cream and cherry.

Makes 1 serving.

BLUEBERRY CRISPS

- 1 package (7 ounces) Martha White Blueberry Muffin Mix**
- ¼ cup buttermilk**
- 1 tablespoon butter or margarine, melted**
- 1 teaspoon sugar**

Preheat oven to 400 °F. Combine muffin mix and buttermilk, stir until mixture forms a soft dough. Turn out onto lightly floured board or pastry cloth and knead just until smooth. Pat out into a 6-inch round. Brush with butter and sprinkle with sugar. Cut into 8 wedges. Place on greased baking sheet. Bake 8 to 10 minutes or until golden brown.

Makes 8 wedges.

MINCEMEAT BRAN BARS

- 2 packages (7 ounces each) Martha White Bran Muffin Mix**
- ½ cup chopped Fisher Natural Pecans**
- 1 cup mincemeat**
- 1 can (14 ounces) sweetened condensed milk (not evaporated)**

Confectioners' Glaze, below
Fisher Natural Pecan Halves

Preheat oven to 350 °F. Grease a 13x9x2-inch baking pan. Combine muffin mix and nuts. Add mincemeat and condensed milk; stir until blended. Spread in prepared pan. Bake 25 to 30 minutes. Cool; drizzle with Confectioners' Glaze and top with pecan halves.

Makes 30 bars.

CONFECTIONERS' GLAZE: *Combine 1 cup confectioners' sugar and 1½ to 2 tablespoons milk. Stir to blend.*

The Martha White Southern Baking Book contains over 200 of our favorite kitchen-tested recipes. For a copy, send your check or money order with your name and address and \$2.95 per book payable to "Martha White Cookbook Offer", P.O. Box 4011, Reidsville, NC 27322-4011. Allow 4 to 6 weeks. Offer good while supply lasts. Void where taxed, licensed, or prohibited.

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