LARGE ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER
Our leading item — most versatile and widely used SERVO-KING. Ideal for family service as well as generous individual portions. Feature is free design in platter. Heavy 8 ga. Aluminum Platter 6½" x 12½", holder 10½" overall.
Cat. No. 20110 Anodized Aluminum Platter & Bakelite Holder........... $4.58

Same style platter-holder set except for individual use, size 7" x 10¼"; holder 13" overall.
Cat. No. 20510 Anodized Aluminum Platter & Bakelite Holder........... $3.49

SERVO-KING
Individual Sizzling PLATTERS AND HOLDERS (for all hot food serving)

SERVO-KING ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER
Shown as serving for one with filet mignon. The quality item — of 11 ga. anodized aluminum offers an inexpensive service with the workmanship of an American made product. Permanent beauty and utility. Size of platter is 7" x 10¼"; holder 12" overall.
Cat. No. 20810 Natural Aluminum Platter & Bakelite Holder........... $2.69

FOREWORD
NORDIC-WARE is proud to present the newest edition of the Nordic Recipe Booklet. It contains an outstanding collection of recipes that will bring savory success to your table.

This new booklet endeavors to offer you a wide variety of cooking and baking adventures, including recipes collected from authentic old world sources plus old favorites adapted from our own American culinary heritage. You will also find exciting new time-saving ideas using the very latest convenience foods.

Illustrated in this booklet is the beautiful line of NORDIC-WARE which includes the finest cast, heavy formed and spun aluminum bake, cook and serve ware. You will note that many of our molds now feature Teflon® interiors. Also, our latest cookware has the improved interior of hard-base Teflon II™ with Permo-Porcelain exteriors in striking colors.

NORDIC-WARE offers unlimited possibilities for your ingenuity and creativity in cooking and baking. We believe you will enjoy perfect results time after time with these recipes especially developed and tested for use with your new NORDIC-WARE products.

**Teflon is DuPont’s registered trademark for its non-stick finish.
***Teflon II is DuPont’s certification mark for scratch resistant Teflon-coated cookware which meets DuPont standards.

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NORDIC-WARE
MINNEAPOLIS, MINNESOTA 55416
TIPS FOR USE AND CARE OF COOK AND BAKE WARE COATED WITH TEFFLON

Teflon is one of the most remarkable plastic coatings yet developed. A product of more than a decade of research in DuPont's laboratories, it is unmatched for non-sticking characteristics, and ease of cleaning. Now you can bake or fry almost any food fat free, if you wish. Use your NORDIC-WARE Teflon coated utensil with the knowledge that it is the ultimate in utility, beauty and design.

Teflon's popularity continues to grow because of its non-sticking characteristics, and its freedom from attack by household chemicals are unmatched. Like other synthetic plastics, it is softer than porcelain, glass or the metals used on the interiors of cookware; hence reasonable care must be exercised to prevent damaging the finish in use. Note: Over heated Teflon loses its non-stick advantages. To avoid, do not heat utensil without food being in it!

Before using:
1. Wash the utensil in hot, soapy water; rinse thoroughly and dry.
2. Oven bake ware should be seasoned. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
3. For cook ware or top-of-the-range bake ware, precondition, by greasing the Teflon II surface lightly with shortening.

Cooking Instructions:
1. Teflon coated utensils have often been advertised as greaseless cookware. While these utensils can be used without shortening of any type, some cooks prefer to use fats to add flavor and aid in even browning.
2. Non-metallic utensils are recommended for use with Teflon II cookware. Since the finish is soft enough to be damaged by the edge on a metal utensil, the homemaker must exercise reasonable care in using such utensils. Some minor scratching may eventually occur. Though it will affect the appearance of the pan, it will not seriously impair the non-sticking qualities.
3. Food should never be cut in a Teflon coated pan with a sharp-edged knife.
4. Frying pans and griddles, which are to be used to sear meat, should be preheated carefully over medium to medium-high heat for 1 1/2 min. Do not heat an empty pan over high heat!

Cleaning Instructions:
1. Wash non-stick cookware thoroughly in hot soaps after each use.
2. Metal scouring pads or abrasive cleaners should not be used. Stubborn spots can be removed with a plastic mesh pad or sponge.
3. Over a period of time, the Teflon finish may discolor in use. However, this will not materially affect the performance of the pan. Such staining may be lightened by placing a heaping Tbsp. of baking soda and 1/3 cup of liquid household bleach in 1 cup of water and heating to boiling point in utensil. The mixture should be heated for 5 minutes. After this treatment, the utensil should be thoroughly washed and rinsed. The pan must be re-seasoned before use.

Storage Instructions:
It is suggested that cookware finished with Teflon II should be stored upside down or sideways to avoid damage from objects which might accidentally fall on it.

BUNDT® PAN
12 CUP SIZE

NORDIC-WARE'S World Famous BUNDT® Pan is now America's largest selling baking mold. This unique pan has been a prize winner each of the past several years at the famed "BAKE-OFF". It is exclusively designed for pound cakes, specialty cakes, gelatin salads, frozen desserts and meat loaves. Made of heavy cast aluminum or sturdy formed aluminum, it offers the ultimate in beauty and baking performance. Now available in fashion colors, America's favorite baking pan is a bright fresh accent to any kitchen decor.

The beautiful BUNDT® Cake Stand, the perfect complement to the World Famous BUNDT® Pan is fashioned of heaviest aluminum with a base finished in colorful enamel or natural cast aluminum.

<table>
<thead>
<tr>
<th>No.</th>
<th>Item Description</th>
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<tr>
<td>5033</td>
<td>Jumbo Fluted Mold, formed aluminum, Teflon coated.</td>
<td>4.98</td>
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<tr>
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<td>Large cast aluminum BUNDT® Pan, Teflon coated, natural exterior.</td>
<td>6.98</td>
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<tr>
<td>5030</td>
<td>Jumbo Fluted Mold formed aluminum, Copper anodized exterior and interior.</td>
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<td>5035</td>
<td>Jumbo Fluted mold, formed aluminum, Teflon coated, Avocado exterior.</td>
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<td>Large Cast aluminum BUNDT® Pan, Teflon coated, Avocado exterior.</td>
<td>7.49</td>
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<tr>
<td>5013</td>
<td>Large Cast aluminum BUNDT® Pan, Teflon coated, Harvest exterior.</td>
<td>7.49</td>
</tr>
<tr>
<td>5018</td>
<td>Large Cast aluminum BUNDT® Pan, Teflon coated, Tangerine exterior.</td>
<td>7.49</td>
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<td>0221</td>
<td>BUNDT® Cake Stand w/cover in natural, Harvest, Tangerine or Avocado.</td>
<td>14.95</td>
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(Please designate color when ordering.)

TIPS AND TRICKS FOR THE USE OF YOUR BUNDT® PAN

1. Season your BUNDT® Pan before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cakes to cool in BUNDT® Pan for 15 minutes before turning out.
3. Do not grease the BUNDT® Pan for angel food, sponge or chiffon cakes. To remove cake, loosen edges carefully with non-metallic spatula then strike edge of inverted mold on counter top.
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjustment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together.

Differences in Baking Times for BUNDT® Pans

It is advised that you experiment with your particular BUNDT® Pan as the baking times given in the recipes are recommended averages only and apply to most colors as well as natural finish pans. The Harvest color BUNDT® Pan will usually need about 5 minutes longer baking time because of heat being reflected from the light color pan surface.
SOUR CREAM COFFEE CAKE

COFFEE KUCHEN

1 cup margarine or butter 1% cup all-purpose flour
3 eggs separated 1 tsp. baking soda
1 cup sugar 1 tsp. baking powder
1 cup dairy sour cream

Cream shortening and sugar. Add egg yolks and sour cream. Beat until light and fluffy. Add flour, baking powder and baking soda. Beat until stiff; fold in. Pour batter into a greased and floured BUNDT* Pan. Sprinkle with a topping made of 1/4 cup sugar, 1/2 tsp. cinnamon and 1/2 cup chopped nuts. Dot with extra butter. Bake at 325° for one hour. Allow to cool in pan for 15 min. before turning out.

SOUR CREAM COFFEE CAKE

2 pkg. active dry yeast 4 eggs
1/4 cup warm water grated rind of 1 lemon
1/4 cup warm milk 1/2 tsp. salt
1/2 cup buttermilk or margarine 1/2 tsp. mace
1 cup sugar 1 tsp. salt
1 cup flour grated nuts

Dissolve yeast in warm water. Add warm milk and 1 cup flour. Beat well and allow to rise in a warm place until doubled in bulk. Cream the butter or margarine thoroughly with the sugar. Add egg yolks one at a time, beating well after each addition. Add lemon rind. Mix creamed mixture with the raised dough. Add remaining flour which has been sifted with mace and salt. Grease BUNDT* Pan and sprinkle with grated nuts to cover the inside of the mold. Place dough in pan and let rise until double in size. Bake at 350° for 50-55 min.

SWEET CHOCOLATE CHIP CAKE

1 pkg. yellow, white or devil's food cake mix
1 envelope whipped topping mix
4 eggs
1 cup cold water

Mix together, cake mix, whipped topping mix, eggs and water. Blend until moistened; beat at medium speed for 4 min. Blend in grated chocolate. Turn into greased and floured BUNDT* Pan. Bake at 350° for 40-45 min. Allow cake to cool in pan for 15 minutes before turning out. Finish cooling on rack; spread with glaze.

GLAZE

1 square (1 oz.) semi-sweet chocolate, coarsely grated
Brandied Chocolate Glaze

Combine ingredients in large mixing bowl. Blend at low speed. Beat 3 min. at medium speed, scraping bowl occasionally. Pour batter into well greased and floured BUNDT* Pan. Bake at 325° for 60-65 min. or until top of cake springs back when lightly touched. Cool cake 15 min. before removing from pan.

Glaze: Combine 1 cup confectioners' sugar, 2 Tbsp. milk and 1 tsp. cinnamon. Beat until smooth. Drizzle glaze over cake, then sprinkle with chopped pecans.

POPYYSEED CAKE

1 pkg. white or yellow cake mix
1 cup water
1/2 cup liquid shortening
4 eggs

Mix together dry ingredients; add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well greased and floured BUNDT* Pan. Bake at 350° for 45 minutes. Allow cake to cool in pan for 15 min. before removing.

Drizzle with glaze made of confectioners' sugar, lemon juice and butter.

SPICED APPLE POUND CAKE

2 1/4 cups flour 1 cup butter or margarine, softened
2 cups sugar 1 carton (8 oz.) spiced apple yogurt
1/2 tsp. salt 1 tsp. vanilla
1/4 tsp. baking soda 3 eggs

Combine ingredients in large mixing bowl. Blend at low speed. Beat 3 min. at medium speed, scraping bowl occasionally. Pour batter into well greased and floured BUNDT* Pan. Bake at 325° for 60-65 min. or until top of cake springs back when lightly touched. Cool cake 15 min. before removing from pan.

Glaze: Combine 1 cup confectioners' sugar, 2 Tbsp. milk and 1 tsp. cinnamon. Beat until smooth. Drizzle glaze over cake, then sprinkle with chopped pecans.
FAMOUS LEMON CAKE
FROM WHITE HOUSE COOKBOOK

1/4 cup butter or margarine
1 1/4 cups sugar
8 egg yolks
2 1/2 cups cake flour
3 Tbsp. baking powder

1/4 tsp. salt
1 tsp. lemon extract
1 tsp. grated lemon rind
1 tsp. lemon juice

Cream sugar and butter together and beat until light and fluffy. Add eggs, one at a time, and beat well. Add flour. Beat in lemon extract and 7-Up. Pour batter into well greased and floured Jumbo Fluted Mold. Bake at 325° for 1-1/4 hours.

7-UP CAKE

1 1/2 cups butter
3 cups sugar
5 eggs
3 cups flour
2 Tbsp. lemon extract
3/4 cup 7-Up

Cream sugar and butter together and beat until light and fluffy. Add eggs, one at a time, and beat well. Add flour. Beat in lemon extract and 7-Up. Pour batter into well greased and floured Jumbo Fluted Mold. Bake at 325° for 1-1/4 hours.

TUNNEL OF FUDGE
FAMOUS BAKE-OFF WINNER

1 1/2 cups butter
6 eggs
2 1/2 cups sugar
2 cups flour
3 1/4 cups or 12 1/2 oz. of pkg. of Creamy Double Dutch Frosting Mix
2 cups chopped walnuts

Cream butter in large mixer bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into well greased and floured BUNDT Pan. Bake at 350° for 60-65 min. Cool 2 hours before removing from pan. Cool completely before serving.

BASIC GELATIN FOR BUNDT*

Prepare 2 (6 oz.) packages of gelatin according to package directions. When thickened, fold in 2 or 3 cups of fruit, vegetables, miniature marshmallows, etc. Chill until firm.

Salad illustrated above uses lemon flavored gelatin (light color shows off fruit to best advantage.) Banana slices, pear halves and halves of pineapple rings fit nicely into mold contours. These same fruits, cubed, with cherries added make up the body of the salad.
SAUSAGE CAKE

1 lb. pork sausage
1 1/2 cups firmly packed brown sugar
1/2 cup sugar
2 eggs, lightly beaten
3 cups sifted flour
1 tsp. ginger
1 tsp. baking powder
1 tsp. pumpkin pie spice
1 tsp. baking soda
1 cup cold strong coffee
1 cup raisins
1 cup chopped walnuts

In mixing bowl, combine meat and sugars and stir until mixture is well blended. Add eggs and beat well. Onto piece of waxed paper, sift flour, ginger, baking powder and pumpkin pie spice. Stir baking soda into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Pour boiling water over raisins and let stand 5 minutes; drain well and dry raisins in cloth. Fold raisins and walnuts into cake batter. Turn batter into well greased and floured Mini-BUNDT® Pan. Bake 1 1/2 hours at 350° or until done. Cool 15 min. in pan before turning out.

PINEAPPLE UPSIDE-DOWN CAKE

1 can (1 lb. 4 oz.) crushed pineapple
1 pkg. pound cake mix
3 Tbsp. melted butter
1 tsp. lemon peel
1 tsp. vanilla

Drain pineapple, reserving syrup. Combine half cup drained pineapple, brown sugar, melted butter and 3 Tbsp. pineapple syrup. Spoon into Mini-BUNDT® Pan. Prepare pound cake mix according to pkg. directions, using pineapple syrup for liquid. Stir in lemon peel, vanilla and remaining crushed pineapple. Spoon into pan. Bake at 325° for 60-65 min. Cool 5 min. in pan, then invert.

MINI-BUNDT® PAN

9 CUP SIZE

Designed particularly as the bride's size version of the famous BUNDT® Pan, NORDICWARE'S MINI-BUNDT® PAN shares the distinction of being America's largest selling baking mold. The MINI-BUNDT® PAN accommodates standard size cake mix and gelatin recipes and lends itself beautifully to standard family recipes. It too, is available in colorful decorator finishes with easy-care Teflon interiors.

No. 50200 Cast aluminum Mini-BUNDT® Pan, natural exterior and interior ........................................... $3.98
No. 50230 Cast aluminum Mini-BUNDT® Pan, Teflon coated, natural exterior ................................. 4.98
No. 50233 Cast aluminum Mini-BUNDT® Pan, Teflon coated, Harvest exterior ................................. 5.98
No. 50238 Cast aluminum Mini-BUNDT® Pan, Teflon coated, Tangerine exterior ............................... 5.98
No. 50235 Cast aluminum Mini-BUNDT® Pan, Teflon coated, Avocado exterior ............................... 5.98
No. 50431 Formed aluminum Mini-Fluted BUNDT® Pan, Teflon coated ........................................ 3.98
No. 50401 Formed aluminum Mini-Fluted BUNDT® Pan, Copper anodized .................................... 2.98

PREPARING AND USING YOUR MINI-BUNDT® PAN

1. Season your Mini-BUNDT® Pan before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cake to cool in Mini-BUNDT® Pan for 15 minutes before turning out.
3. Do not grease the Mini-BUNDT® Pan for angel food, sponge or chiffon cakes. To remove cake, loosen edges carefully with a non-metallic spatula, then strike edge of inverted mold on counter top.
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjustment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together.

BUNDT®lette CAKE PAN

The famous BUNDT® shape is now available in individual servings. The BUNDT®lette has six cups and is ideal for miniature BUNDT® cakes, fruit shortcakes and frozen desserts.

No. 50635 BUNDT®lette Cake Pan, cast aluminum, Teflon coated, Avocado exterior ....................... $6.98
No. 50630 BUNDT®lette Cake Pan, cast aluminum, Teflon coated, Harvest exterior ....................... 6.98
No. 50600 BUNDT®lette Cake Pan, Natural cast aluminum exterior and interior ........................... 4.98

Differences in Baking Times for Colored Mini-BUNDT®

Allow 5 minutes more baking time than called for on Harvest Gold Pans.
RUM BABA

6 eggs
1/4 cup sugar
2 cups flour
2 Tbsp. baking powder
9 Tbsp. melted butter
1/4 cup lukewarm milk

Beat eggs with sugar until very light. Add flour and baking powder; blend thoroughly. Add butter and milk; beat well. Pour into Mini-BUNDT Pan that has been greased and floured. Bake at 325° for 30-35 min. Allow to cool in pan for 15 min. before turning out. Unmold cake and while it is still warm, spoon rum syrup over it, allowing it to soak in.

RUM SYRUP

Add 1/2 cup sugar to 1/2 cup water in saucepan. Cook until a thin syrup is formed. Remove from heat and add 1/2 cup white rum or 1 tsp. rum extract. To serve: Sprinkle the top of the Baba with dark rum. Paint with a glaze of water-thinned apricot preserves. Add glazed cherries to garnish.

CALIFORNIA COFFEE CAKE

1 package yellow cake mix
1/2 cup chopped nuts
1/2 cup brown sugar (packed)
1 tsp. cinnamon

Prepare cake mix as directed on package, except use two tablespoons less water. Pour half of the batter into a well greased and floured Mini-BUNDT Pan. Sprinkle with half of the prepared filling made by combining brown sugar, nuts and cinnamon. Pour in the rest of the batter. Sprinkle the top with the remaining filling. Bake at 350° for 50-60 min.

FESTIVE NO-BAKE FRUIT CAKE

1 cup evaporated milk
4 cups miniature marshmallows
9 Tbsp. rum flavoring
8 cups fine graham cracker crumbs
1/2 tsp. cinnamon

Arrive candied cherries and a few nuts in mold to garnish. Combine milk, marshmallows and rum flavoring. Combine remaining ingredients; work in milk mixture until all crumbs are moist. Pack into well greased Mini-BUNDT Pan; chill for two days before serving.

FALSE FROMMAGE

30 large marshmallows
1 cup fresh orange juice
1 cup whipped cream

Place orange slices in bottom of Mini-BUNDT Pan; arrange in contours. Melt marshmallows in orange juice. Cool, stirring occasionally. Whip cream and fold in marshmallow mixture. Chill overnight or until firm.

GERMAN MINI-BUNDT® CAKE

1/2 cup butter
1/2 cup sugar
1/2 cup confectioners’ sugar
3 eggs, separated
1/2 tsp. vanilla
20 small orange cubes

Cream butter and two sugars until light and fluffy. Add egg yolks separately, beating well after each addition. Mix in extracts. Mix together flour, baking powder and salt. Add flour mixture and milk alternately to creamed mixture. Fold in stiffly beaten egg whites. After greasing and flouring Mini-BUNDT Pan, embed an almond in each crease of the pan. Pour batter into pan and bake at 350° for 45 min.

MANDARIN COFFEE BREAD

1 pkg. (13 1/2 oz.) Hot Roll Mix
1 can (11 oz.) mandarin orange sections, well drained

Prepare Hot Roll Mix and let rise as package directs. Grease Mini-BUNDT well. Place 7 orange slices in contours of pan. Knead raised dough several times and cut into 20 equal pieces. Form each piece into a ball around a sugar cube which has been lightly dipped in orange extract or Curacao and an orange section. Dip each ball in melted butter or margarine and roll in greased pan. Let rise in warm place 30-40 min. or until doubled in size. Bake at 350° for 40-50 min. Remove from Mini-BUNDT® and coat with melted orange marmalade.

EASY-DOES-IT COFFEE CAKE

2 cans refrigerated biscuits
1 cup brown sugar
1/3 cup butter
2 Tbsp. baking powder
pinch of salt
1/3 cup milk

Combine pecans and brown sugar. Dip each biscuit individually in melted butter then roll in brown sugar mixture. Place in Mini-BUNDT Pan, laying biscuits flat. Place five biscuits in bottom layer, then add another layer "brick like fashion." Bake at 400° for 20-25 min.

DECORATIVE ICE CREAM MOLD

One half gallon ice cream or sherbet (sherbet freezes a bit more easily)

Buttercream icing with appropriate food coloring icing decorations, if desired.

Soften ice cream or sherbet and press firmly into Mini-BUNDT. Pack solidly with back of large spoon to insure filling all contours of the mold. Return to freezer. When firm, remove from freezer and loosen from mold by applying hot towels to bottom and sides of Mini-BUNDT Pan; turn out on serving plate and return to freezer. When firm, apply buttercream icing and decorations. Again, freeze, until serving time.

BASIC GELATIN FOR MINI-BUNDT® PAN

Prepare 2 (6 oz.) packages of gelatin according to package directions. When thickened, fold in 2 or 3 cups of fruit, vegetables, miniature marshmallows, etc.
MARBLE CAKE

1/2 cup chocolate chips
1/2 cup shortening
1 cup sugar
4 eggs
2 cups sifted cake flour
3 tsp. baking powder
1 tsp. salt
1/2 cup milk
1 tsp. vanilla extract


TOFFEE CRUNCH COFFEE CAKE

1/2 cup butter
2 cups flour
1 cup brown sugar, packed
1/2 cup sugar
2 cups buttermilk or sour milk
4 (1/2 oz. ea.) toffee candy bars, finely crushed
1/4 cup chopped pecans

Cut butter into flour and sugars until crumbly. Set aside 1/2 cup. To remainder, add buttermilk, soda, egg and vanilla; beat well. Pour 1/2 batter into well greased and floured Mini-BUNDT* Pan. Combine reserved mixture, candy and nuts. Sprinkle over batter. Alternate remaining batter and candy nut mixture. Bake 350° for 35-45 min. To crush candy bars; place in freezer. When thoroughly chilled, place between 2 sheets of foil and roll with rolling pin.

VEGETABLE SALAD SYMPHONY

4 packages (3 oz. ea.) lime gelatin
2 tsp. salt
4 cups boiling water
3 cups cold water
6 Tbsp. diced pimento
11/2 cups cauliflower florets
6 Tbsp. vinegar
6 tsp. grated onion
dash of pepper


PINEAPPLE UPSIDE-DOWN CAKE

1/2 cup butter
1/2 cup brown sugar
5-7 slices Pineapple (No. 2 or 1 lb. 4 oz. can)
Maraschino cherries, optional
1 package white or yellow cake mix for one layer cake (or one-half of a regular size pkg.)


FRUIT SALAD SUPREME

1 package (6 oz.) raspberry or strawberry gelatin
2 cups boiling water
2 1/2 cups crushed pineapple with syrup (No. 2 or 1 lb. 4 oz. can)
1 cup sour cream

Dissolve gelatin in boiling water. Add crushed pineapple and syrup and chill until thickened. Arrange fruits in Fruit Salad Mold and add gelatin mixture to cover. Place mold in refrigerator to set. Add sour cream to remaining gelatin; pour into mold and chill until set.
BAKE AND SALAD MOLDS

NORDIC-WARE now spotlights color in its Bake and Salad Molds. Eight of our most popular molds are now available in gleaming baked on enamel exteriors with the interiors of newest improved Teflon. These same molds and the other Bake and Salad Molds are also available in standard copper anodized finish throughout. Perfect for salads, baking and desserts, these molds hold at least a full cake mix or approximately four packages of gelatin. These colorful molds, complete with a ring for hanging, add a decorative touch to your kitchen wall. Creative cookery can be yours with the unlimited possibilities of the NORDIC-WARE Bake and Salad Molds.

No. 3033 Christmas Tree Mold with Teflon Interior, Orange or Lime exterior, 1 1/2 qt. $3.49
No. 3043 Sweetheart Mold with Teflon interior, Lemon or Orange exterior, 1 1/2 qt. $3.49
No. 3053 Deluxe Ring Fruit Mold with Teflon Interior, Lemon or Orange exterior, 1 1/2 qt. $3.49
No. 3093 Rose Mold with Teflon interior, Lemon or Orange exterior, 1 1/2 qt. $3.49
No. 3133 4 Leaf Clover Mold with Teflon interior, Lemon or Lime exterior, 1 1/2 qt. $3.49
No. 4303 Pineapple Mold, Teflon interior, Lemon or Orange exterior, 2 qt. $3.49
No. 3113 Fruit Salad Mold with Teflon interior, Orange or Lime exterior, 2 qt. $3.49

TIPS AND TRICKS FOR THE USE OF YOUR MOLD

1. To unmold gelatin, moisten top of gelatin and a chilled plate. Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold then turn plate and mold together.

2. For baking, season your mold before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.

3. Grease and flour mold when baking butter cakes. Allow cake to cool in mold for 10 minutes before turning out. To remove cake, loosen edges carefully with non-metallic spatula then invert.
FRUIT GELATIN DELUXE RING FRUIT

Prepare 1 package of your favorite fruit gelatin. (Lighter colors show fruit to better advantage.) Place in refrigerator until gelatin begins to thicken. Pour gelatin into lightly oiled Ring Fruit Mold and press fruit into the indicated areas. The banana is to be cut in half (crosswise), making 2 pieces. Place in refrigerator until firm. Check to see that the fruit has remained in place and has not "floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.

While the above mold is setting-up in refrigerator, mix in separate bowl the additional package of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure that the gelatin and fruit placed in the mold have become firm.

CHRISTMAS BELLS

3 packages raspberry gelatin
2¼ cups boiling water
1 package frozen raspberries
1½ cup ginger ale
1 lemon

Dissolve gelatin in water. Add ginger ale, raspberries, relish and juice from one lemon. Pour into oiled Twin Party Bell Mold. Refrigerate until firm.

You may wish to use a contrasting colored gelatin in the ribbon section of mold. Let this set before adding your favorite gelatin recipe. Otherwise you may highlight the ribbon with cut out citron or cherries or you can outline with colored cream cheese.

WEDDING-ANNIVERSARY BELL CAKE

1 pkg. (3 oz.) strawberry gelatin (dry)
1 package white cake mix
½ tsp. almond flavoring
1 Tbsp. butter

Add gelatin to cake mix, blending these dry ingredients well. Prepare cake mix as directed on package. Add almond flavoring and butter. Bake in well greased and floured Twin Party Bell Mold at 350° for approx. 45 min.

Frost with your favorite white butter cream icing recipe and decorate ribbon appropriately for your most special occasion. Use cherries for bell clapper.

FROZEN FRUIT RING

Strawberries
Mini leaves
Orange sections
Pineapple cubes
Water or 1 cup lemon or limeade concentrated
2 cups water

Arrange fruit and mint leaves in Ring Fruit Mold. Carefully add liquid and freeze. Unmold and float in punch to chill.

CHRISTMAS TREE CAKE

Prepare 1 pkg. of white or yellow cake mix according to package directions. Tint lightly with green food coloring. Bake in well greased and floured Christmas Tree Mold at 350° for 35-45 minutes. After cake is baked, let stand 10 minutes before removing. Allow to cool thoroughly before icing. Frost cake with a buttercream or boiled icing.

Take out ½ cup white icing and set aside. Tint remaining icing a delicate green color (about 1/2 tsp. green food coloring). Place in refrigerator until gelatin begins to thicken.

Pour gelatin into lightly oiled Ring Fruit Mold and press fruit into the indicated areas. The banana is to be cut in half (crosswise), making 2 pieces. Place in refrigerator until firm. Check to see that the fruit has remained in place and has not "floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.

While the above mold is setting-up in refrigerator, mix in separate bowl the additional package of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure that the gelatin and fruit placed in the mold have become firm.

SPICY COFFEE MATE

Walnut halves
2 pkg. refrigerated biscuits
Melted butter or margarine
Green colored sugar

Place walnut halves in bottom of Christmas Tree Mold. Dip biscuits in melted butter, then in the mixture of brown sugar and cinnamon. Place biscuits in mold, overlapping edges. Tuck raisins in-between biscuits. Bake at 425° for 15-18 min. Unmold on serving tray and sprinkle with green tinted sugar.

LIME RICE MOLD

2 (3 oz.) pkgs. lime gelatin
1 cup brown sugar
1 cup miniature marshmallows
1 cup whipped cream
1 small can crushed pineapple and juice


MARBLE NUT COFFEE CAKE

1 pkg. yeast, compressed or dry
1 cup lukewarm water
1/4 cup milk
2 Tbsp. sugar
1½ tsp. salt
1/4 cup shortening
3 Tbsp. melted butter or margarine
1 Tbsp. water

Siften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add 1 cup flour and mix well. Add softened yeast and egg. Beat well. Add more flour to make a stiff batter. Beat thoroughly until smooth. Cover and let rise until bubbly (about one hour). When light, stir down and divide batter in half. To one half, add ¼ cup brown sugar, nuts and cinnamon and beat until thoroughly blended. Add this to the plain half of batter and stir lightly about 15 seconds.

Combine last three ingredients in Lucky 4 Leaf Clover Mold Spread batter on top. Let rise until light (about 30 minutes). Bake in moderate oven (375 degrees) for about 30 minutes. Turn out.

1 egg
1/4 cup brown sugar
1/4 cup chopped nuts
1 tsp. cinnamon
6 Tbsp. brown sugar
3 Tbsp. melted butter or margarine
1 Tbsp. water
ROSE JELLO MOLD
To make a contrasting rose on your favorite gelatin recipe, we suggest the following — oil Rose Mold Pan. Then, dissolve:
½ Tbsp. unflavored gelatin
¼ cup cold water
1½ cup boiling water
2 Tbsp. lemon juice
Add a contrasting color to half of gelatin and spoon into rose petals. Add green coloring to remaining half of gelatin and spoon into leaves. Let set until firm and then proceed to make your favorite gelatin recipe.

SWEETHEART CAKE
Prepare 1 pkg. of yellow or white cake mix, according to pkg. directions. Tint lightly with pink food coloring. Grease and lightly flour the Sweetheart Mold and pour batter into mold. Bake in 350° oven for 35-45 min.

Prepare 3 packages of your favorite fruit gelatin. Place in refrigerator until gelatin begins to thicken. Pour gelatin into lightly oiled mold and press fruit into the indicated areas. The bananas are to be cut in half (crosswise), making four pieces. Place in refrigerator until firm. Check to see that the fruit has remained in place and has not "floated up." Should the fruit shift, simply repress into proper position before gelatin becomes too firm.

While the above mold is setting-up in the refrigerator, mix in separate bowl, the additional two packages of gelatin and chill. Any desired fruit may be added to this. Finally, add this to the mold, making sure that the gelatin and fruit placed in the mold have become firm. Serves 18 or more.

CHERRY WINE MOLD
2 pkgs. cherry gelatin
1 No. 2 can bing cherries
2 (6 oz.) cans frozen raspberry gelatin
Drain juice from cherries and add water to make 2-¾ cups. Boil water-cherry juice; add orange juice, wine and gelatin. Fold in cherries when cool. Pour into Rose Mold Pan. Chill until set. Serve with sour cream and grenadine. Dilute sour cream with grenadine until slightly thick. Tint if desired.

STRAWBERRY SOUR CREAM MOLD
2 pkgs. (6 oz.) strawberry gelatin
2 cups boiling water
2 medium bananas, mashed
1 cup chopped nuts
1 pint dairy sour cream
2 (16 oz.) pkg. frozen strawberries, thawed
Dissolve gelatin in boiling water. Add all ingredients except sour cream. Pour half of mixture into Sweetheart Mold. Let chill one hour. Spread sour cream over gelatin in mold and spoon remaining mixture over top and chill.

RASPBERRY ICE CREAM RING
2 (10 oz.) pkgs. thawed frozen raspberries
4 (3 oz.) pkgs. raspberry gelatin
4 cups boiling water
1 qt. vanilla ice cream
Dissolve gelatin in boiling water, add ice cream, stirring until melted. Stir in lemonade and juice from raspberries. Chill until partially set, then fold in pecans and raspberries. Pour into oiled Giant Fruit Ring Mold; chill until serving time. Serves 18.

FRESH APPLE CAKE
Cream shortening, sugar and eggs. Sift dry ingredients and add alternately with coffee. Add nuts and fruits. Pour into greased and floured Giant Ring Fruit Mold. Bake at 325° for 1½ hrs. Remove from mold. Top with a sauce made by combining:
¼ cup melted butter, ½ tsp. orange juice and 1 cup confectioners' sugar.
Place under broiler for 5 min.
**CRANBERRY TUNA SALAD**

1 1/2 cups flaked tuna
2 chopped hard-cooked eggs
1 cup finely cut celery
1/2 cup cut stuffed olives
1 Tbsp. minced onion
1 cup coarsely cut cashews

Mix together tuna, eggs, celery, olives, onions, cashews, salt, pepper and enough salad dressing to moisten. (Do not make mixture too wet.) Pack firmly into Fish Mold. Mix together gelatin and hot cranberry juice and pour over salad and refrigerate until set. Serves 10.

**GOLDEN HARVEST MOLD**

If you wish to make "Corn on the Cob" section of mold, we suggest that you mix 1/4 pkg. (3 oz.) lemon gelatin with 1/2 cup boiling water. When gelatin begins to thicken, slightly tilt oiled Harvest Mold and fill corn section of mold. For the green husk, we suggest placing whole cooked green beans, cooked asparagus, thinly sliced green pepper or avocado in place. Cooked whole kernel corn or drained crushed pineapple can be used for corn. Let chill until firmly set, making sure mold remains tilted until firm. Then proceed with your favorite recipe.

**FROSTY LIME SEAFOOD SALAD**

1 pkg. lime gelatin
1 cup boiling water
1 tsp. grated onion
1 tsp. salt
2 tsp. vinegar
1 cup commercial sour cream
3/4 cup salad dressing
2 large cucumbers, peel, grate and drain

Dissolve gelatin in water. Add onion, salt and vinegar. Chill until slightly thickened. Fold in remaining ingredients and chill in lightly oiled Sea Shell Mold.

**SEAFOOD APPETIZER**

1 lb. frozen crabmeat or 2 (6 oz.) pkgs. crab plus 1 (8 oz.) pkg. shrimp
20 stuffed olives, sliced
1/2 cup sweet pickle relish
1/2 cup chopped celery
2 Tbsp. lemon juice
1 Tbsp. grated onion
1 cup mayonnaise
1 cup chili sauce
2 envelopes unflavored gelatin
1/2 cup cold water

Mix gelatin, sugar and salt in pineapple juice and stir over low heat until dissolved. Add orange juice and vinegar and let stand until slightly thickened. Fold in remaining ingredients and pour into chilled Harvest Mold that has been prepared with the "Corn on the Cob" section. Chill until firm. Serves 12-16.

**BANANA GINGERBREAD DELIGHT**

1 pkg. (14 oz.) gingerbread mix
4-5 ripe medium bananas, peeled (2 cups mashed)
3 Tbsp. lemon juice
1 cup golden raisins

Sprinkle bananas with lemon juice and mash with potato masher. Add to gingerbread mix and beat until well mixed. Fold in raisins and pour into well greased Gingerbread Mold. Bake at 350°, 35-40 min. Allow to stand in mold for 10 min., then unmold onto serving plate. Decorate with white buttercream icing and raisins.

**STEP 1**

1 pkg. lime gelatin
1 cup commercial sour cream
1 tsp. grated onion
1 tsp. salt

Dissolve gelatin in water. Add onion, salt and vinegar. Chill until slightly thickened. Fold in remaining ingredients and chill in lightly oiled Sea Shell Mold.

**STEP 2**

2 tsp. vinegar
1/2 cup commercial sour cream
2 large cucumbers, peel, grate and drain

Dissolve gelatin in water. Add onion, salt and vinegar. Chill until slightly thickened. Fold in remaining ingredients and chill in lightly oiled Sea Shell Mold.
**Tyrolean Fruitcake**

*(no bake)*

- 4 cups ground Brazil nuts
- 1 1/2 boxes seedless raisins
  *(approx. 22 oz.)*
- 2 cups cut up glacèed fruit mix
- 2 cups Maraschino cherries, cut up and drained
- 1 1/2 boxes graham crackers, crushed
- 2 envelopes unflavored gelatin

Combine orange juice and gelatin and cook over low heat until gelatin is dissolved. Add sugar, molasses, spices and orange rind and beat at high speed for 15 min. or until very creamy. Combine Brazil nuts, raisins, glacèed fruit, cherries and graham crackers in large bowl. Combine creamy mixture with dry ingredients and mix well (since mixture will be very thick, you may have to use your hands to mix well.) Firmly press the fruitcake mixture into an oiled Tall Tyrolean Mold; cover with foil and refrigerate for 24 hours. To unmold, dip mold into hot water and invert over your serving tray. Garnish with glaceèd fruit and/or cherries.

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**Mrs. Warlick's Bundt® Cake**

- 1 1/4 cups butter or margarine
- 2 1/2 cups flour
- 2 1/4 cups sugar
- 7 eggs
- 1 tsp. vanilla or lemon extract

Cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla or lemon extract. Combine creamed mixture with flour, beating well. Pour batter into well greased and floured Bundt® Pan. Bake at 325° for one hour or until top of cake springs back when lightly touched. Cool in pan for 15 min. before removing.

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**Party Meatloaf**

- 2 1/2 lbs. ground beef
- 4 tsp. salt
- 2 cups soft fine bread crumbs
- 1 tsp. paprika
- 2 eggs, beaten
- 1 1/2 Tbsp. horse-radish
- 2 cups milk
- 6 Tbsp. minced onion

Combine ingredients in order given. Pack firmly into greased Bundt® Pan. Bake at 350° for about 2 hours. Let stand 10 minutes before unmolding. Garnish with cinnamon apple rings, broiled peaches or onion rings.

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**Very Berry Lemon Cake**

*$10,000 Bake-Off Prize Winner*

- 1 can (15 oz.) blueberries in heavy syrup or 1 cup fresh blueberries
- 1 pkg. lemon cake mix
- 1 carton (6 oz.) plain yogurt or dairy sour cream
- 4 eggs
- 1/2 tsp. rum
- Confectioner's sugar

Drain blueberries, reserve 1 cup syrup for sauce. Rinse blueberries and drain. Combine dry cake mix, yogurt and eggs. Blend 1 min. at low speed. Then beat 2 min. at medium speed, scraping sides of bowl occasionally. Carefully fold in well drained blueberries. Pour batter into a generously greased and lightly floured Bundt® Pan. Bake at 350° for 35-45 min. until top springs back when touched lightly in center. Cool cake 15 min. before removing from pan.

Cover with Apricot Glaze. Slice 1 cup apricot jam. Heat and thin with fruit juice or rum and pour over cake.

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**Apricot Glazed Rum Cake**

- 1 pkg. dry yeast
- 1/2 cup lukewarm water
- 3/4 cup scalded milk
- 3 cups flour
- 1 tsp. salt

Soften yeast in water. Add milk and beat in 1 cup flour. Let rise 1 1/2 hrs.

Cream butter and sugar. Beat in eggs, one at a time. Add yeast mixture and remaining flour. Add salt, lemon rind and flavoring and beat well. Pour into greased Swirl Mold and let rise until light. Bake at 350° for 50-60 min. Let stand 5 minutes before removing from pan.

Cover with Apricot Glaze. Slice 1 cup apricot jam. Heat and thin with fruit juice or rum and pour over cake.
**CHOCOLATE-GLAZED GERMAN BUNDT CAKE**

Preheat oven to 350°.

1 pkg. white cake mix
4 eggs
1 envelope whipped topping mix
1 cup butter or 2 tsp. baking powder
Va tsp. ground nutmeg
1 cup granulated sugar
2 cups sugar
3 Tbsp. Madeira or cream sherry
Va cup finely chopped pecans
3 cups flour
1 Tbsp. Madeira or cream sherry
6 eggs
Va tsp. ground nutmeg
3 Tbsp. water
1 tsp. vanilla, lemon or orange extract
2 Tbsp. milk

Combine cake mix, whipped topping mix, eggs and water; beat at medium speed for 4 min. Pour batter into well greased and floured BUNDT Pan; bake at 350° for about 40 min. Remove from pan.

**CHOCOLATE GLAZE**

1 sq. unsweetened chocolate
dash of salt
1 Tbsp. butter
2 Tbsp. hot milk
Va cup confectioners' sugar

Melt chocolate and butter over low heat. Remove from heat. Add sugar and salt; blend in milk until mixture is of glaze consistency. Drizzle over cooled cake.

**MADEIRA POUND CAKE**

1 cup butter or margarine
2 tsp. baking powder
1/3 tsp. ground nutmeg
2 cups sugar
1/4 tsp Madeira or cream sherry
6 eggs
3/4 cup finely chopped pecans

Cream together butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, baking powder and nutmeg alternately with the wine to the creamed mixture. Mix well after each addition. Blend in chopped pecans. Pour batter into well greased and floured Jumbo Fluted Mold. Bake in 350° oven for 50-60 min. Cool cake in pan for 15 min. before turning out. Dust with confectioners' sugar before serving.

**BUNDT CAKE**

4 eggs
1 12 oz. carton sour cream
1 pkg. yellow cake mix
1/4 cup water
1 cup butter
1 1/2 cups sugar


**GATHER ROUND POUND CAKE**

1 (6 oz.) pkg. butterscotch morsels
2 Tbsp. instant coffee
1/4 cup water
1 cup butter
1 1/4 cups sugar

Melt together in double boiler, morsels, instant coffee and water. Cream butter and sugar. Blend in butterscotch mixture. Combine flour, soda and salt and add to creamed mixture alternately with buttermilk. Add eggs, one at a time, beating well after each addition. Turn into well greased and floured Jumbo Fluted Mold. Bake at 330° for 85-90 min. Cool 15 min. before removing from pan. Dust with powdered sugar on top if desired.

**COLD POUND CAKE**

1 lb. confectioners' sugar
4 eggs
3 cups flour
1 tsp. baking powder
1 cup margarine

Cream margarine and sugar. Add eggs, one at a time. Add flour and water alternately. With the last addition of flour, add baking powder and flavoring. Pour batter into well greased and floured BUNDT Pan. DO NOT PRE-HEAT OVEN. Place cake in oven. Bake at 350° for 1 hour. Sprinkle with confectioners' sugar when cool.

**GERMAN BUNDT CAKE**

**GATHER ROUND POUND CAKE**

1 (6 oz.) pkg. butterscotch morsels
2 Tbsp. instant coffee
1/4 cup water
1 cup butter
1 1/4 cups sugar

Melt together in double boiler, morsels, instant coffee and water. Cream butter and sugar. Blend in butterscotch mixture. Combine flour, soda and salt and add to creamed mixture alternately with buttermilk. Add eggs, one at a time, beating well after each addition. Turn into well greased and floured Jumbo Fluted Mold. Bake at 330° for 85-90 min. Cool 15 min. before removing from pan. Dust with powdered sugar on top if desired.

**COLD POUND CAKE**

1 lb. confectioners' sugar
4 eggs
3 cups flour
1 tsp. baking powder
1 cup margarine

Cream margarine and sugar. Add eggs, one at a time. Add flour and water alternately. With the last addition of flour, add baking powder and flavoring. Pour batter into well greased and floured BUNDT Pan. DO NOT PRE-HEAT OVEN. Place cake in oven. Bake at 350° for 1 hour. Sprinkle with confectioners' sugar when cool.

**GERMAN BUNDT CAKE**

**MADEIRA POUND CAKE**

1 cup butter or margarine
2 tsp. baking powder
1/3 tsp. ground nutmeg
2 cups sugar
1/4 tsp Madeira or cream sherry
6 eggs
3/4 cup finely chopped pecans

Cream together butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, baking powder and nutmeg alternately with the wine to the creamed mixture. Mix well after each addition. Blend in chopped pecans. Pour batter into well greased and floured Jumbo Fluted Mold. Bake in 350° oven for 50-60 min. Cool cake in pan for 15 min. before turning out. Dust with confectioners' sugar before serving.
## MOSAIC MOLD

1 pkg. (3 oz.) lime gelatin  
1 pkg. (3 oz.) cherry gelatin  
4 cups boiling water  
1 cup cold water  
1 pkg. (6 oz.) lemon gelatin

Prepare the lime and cherry gelatin separately, using 1 cup of boiling water and ½ cup cold water for each. Pour each flavor into an 8" square pan and chill overnight or until firm.

Combine the lemon gelatin, sugar and remaining 2 cups boiling water; stir until gelatin and sugar are dissolved. Stir in pineapple juice. Chill until slightly thickened.

Cut the firm gelatins into ¼ inch cubes. Score into squares in pan. Then, prepare the whipped topping mix at directed on the package. Blend with lemon gelatin. Fold in gelatins. Pour into BUNDT® Pan and chill until set.

## GRANDMA’S CHEESECAKE

<table>
<thead>
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<tr>
<td>1 lb. ricotta cheese</td>
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<tr>
<td>(dry cottage cheese)</td>
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<tr>
<td>1 lb. cream cheese</td>
<td></td>
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<tr>
<td>½ cup melted butter</td>
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<tr>
<td>1 cup sugar</td>
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<tr>
<td>4 eggs</td>
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</table>

Mix cheeses well with beater. Add butter and eggs. Add remaining ingredients; fold in sour cream. Thoroughly grease BUNDT® Pan and dust with fine zwieback crumbs. Pour batter into pan and bake at 350° for one hour. Turn off oven and allow cheese-cake to remain in oven for one additional hour. Glaze with Strawberry Glace’.

## STRAWBERRY GLACE’

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>1 pkg. (3 oz.) strawberry</td>
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<tr>
<td>¾ cup cold water</td>
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</tr>
<tr>
<td>gelatin</td>
<td></td>
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<tr>
<td>2 cups sweetened sliced</td>
<td></td>
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<tr>
<td>fresh strawberries</td>
<td></td>
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</tbody>
</table>

Dissolve gelatin in boiling water. Add cold water. Cool until syrupy. Add strawberries and spoon over cheesecake.

## SPECIALTY BAKE AND COOK WARE

Our Specialty Bake and Cook Ware brings to you unique old world baking molds and favorite American stand-bys. They feature lifetime durability in heavy formed and cast aluminum. Interiors on some of the Bake Ware are now Teflon coated for no-stick baking and no-scour cleanup. Cooking for festive and family occasions will be a real adventure with the ideas that NORDIC-WARE Specialty Bake and Cook Ware offers to you.

### NORDIC-WARE Specialty Bake and Cook Ware

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<tr>
<td>No. 41200 Two Piece Lamb Mold, formed aluminum</td>
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<tr>
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Combine ingredients and beat for 4 min. Pour batter into a well greased and floured BUNDT® Pan and bake at 350° for 45 min. Cooled cake can be frosted with coconut fudge frosting or glazed with chocolate icing.

## CHOCOLATE ICE CREAM CAKE

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<tr>
<td>1 package chocolate cake mix</td>
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<tr>
<td>3 large eggs</td>
<td></td>
</tr>
<tr>
<td>1 pint chocolate ice cream, softened</td>
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Combine ingredients and beat for 4 min. Pour batter into a well greased and floured BUNDT® Pan and bake at 350° for 45 min. Cooled cake can be frosted with coconut fudge frosting or glazed with chocolate icing.

## PISTACHIO BUNDT® CAKE

<table>
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<tbody>
<tr>
<td>1 pkg. white or yellow</td>
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<tr>
<td>cake mix</td>
<td></td>
</tr>
<tr>
<td>4 eggs</td>
<td></td>
</tr>
<tr>
<td>1 cup orange juice</td>
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</tbody>
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Place ingredients in bowl and mix at low speed for 1 min. and at higher speed for about 3 min. or until well blended. Pour ¾ of the batter into a well greased and floured BUNDT® Pan and to the remaining ¼ of the batter add:

¾ cup chocolate syrup

When well mixed, pour over the batter in the pan and run a knife through the batter to marble it. Bake for 1 hour at 350°. Allow to cool in pan for 15 min. before turning out.
**INDIVIDUAL PARTY MOLDS**

Prepare cake mix according to pkg. directions using ¼ cup less liquid. Pour batter into well greased and floured Bridge Party Pan, Snoball Pan or Bell Cupcake Pan. Bake at 350° for 15-20 min.

Ice with white or tinted buttercream icing. Sno­balls can then be rolled in coconut. Bells can be striped or ringed and a cherry used for the clapper. Bridge Party Cakes can be outlined with red or blue icing.

**CRANBERRY PECAN BREAD**

Grease Angel Food Pan and sprinkle ½ cup of chopped pecans evenly over bottom. Mix cranberries and ¼ cup of sugar in small bowl; let stand while preparing batter. Sift flour, remaining 1 cup of sugar, baking powder and salt into a large bowl; cut in shortening with a fork until mixture resembles cornmeal. Stir in remaining 1 cup pecans and lemon rind. Beat eggs well in small bowl and stir in milk. Add all at once to flour mixture; stir just until evenly moist. Fold in sweetened cranberries. Spoon into greased pan. Bake at 350° for 1 hour, 10 min. or until a wooden pick inserted near center comes out clean. Cool in pan for 10 min. before turning out.

**OLD FASHIONED PLATTER**

Beat egg yolks with sugar, salt and melted butter. Stir in flour and milk. When ready to use, add the well beaten egg whites. Melt a little butter in each depression of hot Platte-Panna. Spoon a little butter into each. Bake until brown and serve with lingonberry preserves or cranberries. 25-30 cakes.

**INDIVIDUAL SANDBAKKELSE RECIPE**

Mix both recipes the same way: Cream together shortening and sugar; add eggs and flavoring. Then, mix or knead in as much flour as dough will hold — the more flour you can add, the better your cookie will be. Press dough firmly into Sandbakkelse Forms, cutting it off evenly around the top edge. Place forms on cookie sheets and bake at 350° until slightly browned.

NOTE: There is period after baking when sandbakkelse are most easily removed from the forms. When you have taken the baked cookies from the oven, let stand for a short time until the sandbakkelse are partially crisp, BUT NOT COOL, and gently lift cookies from forms.
**EASY DO EBLESKIVER**

- ½ pkg. yellow cake mix
- 1 cup water
- 1 egg
- 1 cup flour
- ¼ cup sugar
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. soda
- 2 Tbsp. applesauce

Beat egg yolks. Add sugar, salt and milk; then add flour, soda and baking powder which have been sifted together. Last, fold in stiffly beaten egg whites. Place a small amount of shortening in each depression of Ebleskiver Pan. Heat pan slightly; fill 2/3 full with batter. Cook until bubbly; turn carefully with fork and finish baking on the other side. Remove from pan and place on paper towels. Sprinkle confectioners' sugar on top. If desired, serve with sweetened lingonberries.

**STANDARD EBLESKIVER**

- 2 cups cake flour
- 4 eggs, separated
- 1 tsp. salt
- 1 Tbsp. sugar
- ½ cup melted shortening

Beat egg yolks; add sugar. Sift dry ingredients and add alternately with milk. Fold in beaten egg whites. Bake as described in recipe above in Ebleskiver Pan.

**DANISH EBLESKIVER**

- 2 cups buttermilk
- 2 cups flour
- 3 eggs, separated
- 1 tsp. baking powder

Beat egg yolks. Add sugar, salt and milk; then add flour and baking powder which have been sifted together. Last, fold in stiffly beaten egg whites. Place a small amount of butter or margarine in each cup of Ebleskiver Pan. Heat pan slightly; fill 2/3 full with batter. Cook until bubbly; turn carefully with fork and finish baking on the other side. Remove from pan and place on paper towels. Sprinkle confectioners' sugar on top. If desired, serve with sweetened lingonberries.

**TOP OF THE RANGE CORN BREAD**

- 1 8 oz. corn muffin mix
- 1 egg
- ½ cup cream style corn
- ½ cup milk

Combine corn muffin mix with egg, cream-style corn and milk. Stir until dry ingredients are just mixed. Fill well greased and pre-heated Jon'E Bake Pan two-thirds full. Bake 8-10 minutes on top of range, then turn with fork and complete baking.

**CORN BREAD**

- 1 cup sifted flour
- 3 tsp. baking powder
- 1 tsp. salt
- 2 Tbsp. sugar
- ½ cup oil or melted shortening

Sift together flour, baking powder, salt and sugar; place in mixing bowl; stir in corn meal. Make a well in center of flour mixture; add eggs and milk. Stir in flour from sides and beat just until dry ingredients are moistened. Add shortening. Pour into well greased, pre-heated Corn Bread Skillet. Bake in 400° oven for 30-35 minutes until top is lightly browned.

**LASAGNA BAKING-SERVING DISH**

**LASAGNA**

- 2 lbs. ground round
- ¼ cup olive oil
- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 42 oz. can tomatoes
- 1 (6 oz. ea.) tomato paste
- ½ lb. mozzarella cheese, sliced
- 1 cup ripe olives, sliced
- 1 pkg. lasagna noodles, cooked
- 2 tsp. salt
- 1 tsp. dried basil
- ½ tsp. oregano
- ½ tsp. black pepper
- 1 bay leaf

Brown meat in olive oil. Add onion and garlic. Cook until onion is transparent. Add tomatoes, tomato paste, salt, basil, oregano, pepper and bay leaf. Cover and simmer one hour. Stir in olives.

Spread ¼ of sauce in Lasagna Pan. Cover with layer of cooked lasagna, arranging strips lengthwise in pan. Add layer of mozzarella cheese, then a layer of parmesan cheese. Continue layering. Bake at 350° for 30-40 min.
LEMON KRUMKAKE
3 well beaten eggs
1/2 tsp. salt
1/2 cup sugar
1/2 cup butter
1/3 cup flour
1 tsp. lemon extract
Add sugar to eggs and beat well. Melt butter and add to mixture, then add flour and flavoring. For variation, sherry, almond or vanilla may be used. Heat Krumbake iron over low heat, brush lightly with melted butter. Pour about 1 Tbsp. of batter into iron. Cook water slowly until golden on one side, turn and cook on the other side. Remove each wafer with a fork and roll over cylinder form.
Delicious Variation: Krumbake may be pinched closed at one end while still warm, then filled with fruit and whipped cream. Serve immediately.
CARDAMON KRUMKAKE
2 eggs
1 cup sugar
1/2 cup soft butter
1/3 cup milk
1/2 tsp. cardamon
Beat eggs well; add sugar, butter and cardamon. Beat. Add flour and milk alternately.
Whole cardamon seed that has been shelled and freshly crushed with a rolling pin makes for more flavorful Krumbake.
HELPFUL HINTS FOR USE OF YOUR NEW COOKIE KING
1. Before and after using, wash out cylinder thoroughly, particularly threads in caps and cylinder. This will also insure that no dough dries in cylinder or caps. Clean and dry steel spindle and apply a bit of salad oil if press is to be stored for awhile.
2. Cookie dough should be cold but not chilled or frozen. The dough should be soft enough to be easily pressed through the design discs. (Handle should turn easily.)
3. To fill Cookie King Press: Turn handle backwards as far as it will go. Unscrew the cap on the end opposite from the handle. Form dough into a roll to fit into cylinder. Then add a little dough to fill completely. Select the desired disk, place in cap and screw into cylinder.
4. Cookies such as spritz, pretzels, etc. and others formed by using star forms, circle forms and serrated bar forms are best made by holding press in writing position. All other cookies such as heart, snowman, dog, gingerbread boy, Christmas trees, roseet flower form, etc. are best made by placing press at right angles and touching baking sheet. Turn handle just enough to form desired size of cookie.
5. Be sure that both bottom and top screw caps are put on tightly. Turn handle to right and dough will be forced out of bottom in shapes which are guided to suit your fancy.
6. Use your new Cookie King Press for simple cookie and cake decorating with your favorite icing recipes. The special decorating tube is supplied with each set.
CHEESE STRAWS
1 1/2 cups flour
6 Tbsp. shortening
5 Tbsp. ice water
1 tsp. salt
1 cup grated cheese
Dash of paprika, cayenne
Pepper and Tabasco Sauce
Cut shortening into dry ingredients. Add water and mix as for pie crust. Place dough into Cookie King Press tube and use any of the following forms: small or large star, bar or small circle. Form dough in long lines on cookie sheet and cut into desired lengths with sharp knife. Separate slightly. Bake at 400° for 5-10 min.
SPRITZ COOKIES
1 cup butter or margarine
1 1/2 cups flour
1/2 tsp. baking powder
1 egg
1 tsp. sugar
1 tsp. almond extract
Cream shortening, add sugar then beaten egg. Add sifted dry ingredients and extract. Pack into COOKIE KING. Press through desired design plate onto ungreased baking sheet. Bake at 375° for 8-10 minutes.
SOUR CREAM COOKIES
1 cup butter
1 cup brown sugar
1/2 cup sour cream
1 tsp. vanilla extract (or lemon extract)
Pinch of salt
2 eggs
2 1/2 cups flour
1 tsp. baking soda
Cream butter and sugar together. Add sour cream, vanilla and eggs. Sift together the dry ingredients and add. Put through Cookie King and bake at 350° on ungreased cookie sheet.
POPOVERS

2 eggs
1 cup milk
1 cup flour

Beat eggs thoroughly. Add milk, then sifted dry ingredients. Add shortening. Beat smooth. Pour batter into hot, well-greased Cupcake and Muffin Pan. Fill cups ⅓ full. Bake in very hot oven, 425° for 15 min., then reduce oven to 350° and continue baking 30-35 min. or until firm. 2 or 3 min. before removing from oven, prick to let steam escape. Makes 10-12.

SCOTCH TEA TARTS

1 cup soft butter
2 cups sifted flour
6 oz. softened cream cheese

Mix above ingredients and chill ½ hour. Place a rounded teaspoon of dough in each tart cup and press dough to bottom and sides with thumb. Sprinkle each cup with finely chopped pecans. Spoon in this filling: 2 eggs, slightly beaten with 1½ cups brown sugar, 2 Tbsp. melted butter, ⅛ tsp. salt, ⅛ tsp. vanilla. Sprinkle with finely chopped pecans. Bake at 350° for 25-30 min.

FRESH STRAWBERRY TARTS

Make 12 pastry shells by lining the Patty Shell and Tart Pan with rich pie crust. Bake at serving time. Spread with cream cheese (blended with cream to soften) over bottom of cooled shells. Cover with one pint of fresh strawberries. Make a filling of one pint of mashed berries brought to a boil. Stir in 1 cup sugar mixed with 3 Tbsp. cornstarch. Cook 10 min., cool and pour over uncooked berries in patty shells. Cover with sweetened whipped cream.

CRANBERRY STEAMED PUDDING

1/4 cup dark molasses
1/4 cup corn syrup
1 1/2 cups flour
2 tsp. soda
2 cups cranberries

Cut cranberries in halves; set aside. Combine other ingredients; fold in cranberries. Turn half of batter into well-greased Bell Cake Mold. Cover mold with waxed paper or foil. Place mold in steamer. (Steamer is a deep kettle that holds water to last through the entire steaming or a deep well cooker with wire frame to hold pudding mold.) Steam for one hour. Remove from steamer. Place pudding in oven for 1 minute to dry the top slightly. Loosen at one side to let in air. Turn out on hot serving dish. Makes 2 bells.

SAUCE

1 tsp. vanilla
1 cup sugar
1/2 cup cream
1 (8 oz.) pkg. cream cheese

Bring to a boil. Serve hot over steamed pudding.

SPEEDY GINGER COOKIES

1 (14 oz.) pkg. gingerbread mix
1/2 cup water
1/2 cup chunk style peanut butter
1/2 cup seedless raisins

Blend dry mix with water and peanut butter. Beat vigorously for 1/2 minute. Add raisins. Drop by heaping teaspoonfuls onto greased Cookie Sheet. Bake at 350° for 10-12 min.

DECORATED EGG OR FOOTBALL CAKE

Season mold according to directions on page 4. Use your favorite cake recipe or cake mix. Grease and flour Egg Cake Mold and pour about 1 ½ cups of batter in each section of the mold. Place molds on cookie sheet and bake at 350° for one hour. Test carefully to make sure cake is done, then remove from oven and before crust forms on edge, trim off top even with sides of mold with sharp knife. Remove cakes and when completely cool put halves together with favorite icing or filling, ice and decorate.
**RHUBARB CAKE**

1 small cake mix, white or yellow
2 cups rhubarb, cut up
1 cup sugar

Prepare cake mix as directed on package. Pour batter into well greased and floured Egg Cake Mold. Mix cut up rhubarb, sugar, lemon juice and rind in a saucepan. Cook until rhubarb is well done. Pour mixture over cake batter; bake according to package directions. Serve plain, with ice cream or whipped cream.

**GENERAL ICING RECIPE**

(Use for Lamb, Bunny & Santa Cakes)

2 egg whites, unbeaten
1 1/2 cups sugar
5 Tbsp. water
1 tsp. vanilla
2 marshmallows, cut up

Place ingredients except marshmallows and vanilla in top of double boiler over boiling water, beating constantly with beater, (about 7 minutes or until mixture holds a peak). Remove, add vanilla and cut up marshmallows and beat until cool and thick enough to spread.

**LAMB, BUNNY OR SANTA MOLD CAKE**

**Lady Baltimore Recipe**

2 cups sifted flour
2 tsp. baking powder
1/4 tsp. salt
1 cup sugar
2 large egg whites
3/4 cup milk

Sift dry ingredients together. Cream shortening; add sifted dry ingredients. Add milk and vanilla and beat for two min. Fold in beaten egg whites and beat for one min.

Grease and flour mold and fill the half containing the face. Insert a toothpick in the nose for reinforcement and cover with other half of the mold being sure that the edges "lock."

**Lamb Mold:** Place on cookie sheet and bake at 370°F for 45-55 min. Cool 10 min., turn mold on back half and remove face half. Frost with white fluffy icing and sprinkle with coconut. Place a cherry for nose, raisins for eyes and a bow around neck.

**Bunny Mold:** Follow above directions. Bake at 370°F for 50-60 min. Use cherry or jelly beans for eyes, a ribbon around neck and a small carrot between front feet. Outline ears with pink icing.

**Santa Mold:** Follow directions above. Use any good icing recipe and color half of it red. Chocolate may be added to a small amount for mittens, boots and bag. Other decorating hints:

- **Face:** Frost a delicate, pale pink. Use maraschino cherry for nose.
- **Eyes:** Use two small raisins; put a dab of white icing over each eye, with a few shreds of coconut for brows.
- **Whiskers:** Frost white and sprinkle with coconut.
- **Clothing:** Frost red. Use white for trim and tassel.
- **Toy Bag:** Frost gifts with white and sprinkle with colored sugar. Put cherry on toothpick for that "bright red ball." Make tiny bows of red or green ribbon and place on pkg. with common pin.
- **Chimney:** Frost white. Outline bricks with red, using toothpick.
- **Buttons:** Use raisins.

**MAGIC MOLD CAKE**

2 cups sifted cake flour
2 tsp. baking powder
1 cup sugar
7 Tbsp. butter or margarine

Cream sugar and shortening until fluffy. Combine milk and vanilla; set aside. Add baking powder to cake flour. Now, add sifted ingredients to creamed mixture in three parts, alternating with thirds of the liquid combination. Beat egg whites until stiff; fold into batter. Pour batter into well-greased and floured Lamb, Bunny or Santa Mold. (See directions on previous page.) Bake at 375°F for 50-60 min.

**POPCORN OR CEREAL MOLDS**

**Syrup Recipe:**

1/4 cup butter or margarine
3 cup miniature marshmallows

Melt in top of double boiler. Add 6 cups popped corn (slightly seasoned) or dry cold cereal such as puffed rice, Rice Krispies, etc. Grease molds. Press mixture into molds so that halves of molds are well filled. Press the two halves firmly together. Mold will not completely close and we suggest an inch of space between halves to give plumb figures. Let stand 2 hrs. Remove mold and decorate.

(Use double recipe for Bunny; Santa and Lamb require only single recipe.)
**BASIC PANCAKES WITH VARIATIONS**

1 egg 2 Tbsp. shortening
1 1/4 cups buttermilk or 2 Tbsp. soft shortening
sour cream 1 tsp. baking powder
1/2 tsp. baking soda 1/2 tsp. salt
1 1/4 cups sifted flour

Beat egg well. Beat in buttermilk and soda. Then
beat in remaining ingredients. Continue beating
until smooth. Bake pancakes on heated Griddle
King.

If you may use your favorite pancake mix. These
variations are adaptable to any pancake batter.
Apple Pancakes: Stir 1 apple, peeled and thinly
sliced into the batter.

Blueberry Pancakes: Stir 1/2 cup of fresh or drain-
ed canned blueberries into batter.

Nut Pancakes: Add 1/4 cup of chopped or broken
nuts to batter.

Cheese Pancakes: Stir 1/2 cup of shredded
cheddar cheese into batter.

**BRAN CORN BREAD STICKS**

2 Tbsp. shortening 1/4 cup prepared bran
2 Tbsp. sugar 1 cup flour
1 egg 1 tsp. salt
1 cup milk 3 tsp. baking powder
1 1/2 cup corn meal

Cream shortening. Add sugar and mix well. Add
well beaten egg, milk, bran and corn meal. Sift
flour, measure and sift with baking powder and
salt. Add to first mixture, stirring only until well
blended. Fill well greased Corn Stick Pan 1/2 full.
Bake in 400° oven for 20-25 min. 12-14 servings.

**DESSERT ROSETTES**

2 eggs, slightly beaten 1 cup milk
2 tsp. sugar 1 cup flour
1/4 tsp. salt 1 Tbsp. lemon extract

Add sugar to slightly beaten eggs, then add milk.
Sift flour before measuring, then together with
salt. Stir into first mixture and beat until smooth,
(about the consistency of heavy cream.) Add
flavoring.

Dip iron into hot fat, in a deep kettle, to heat it,
then drain excess fat on brown paper. Fat should
be hot enough to brown a piece of bread while
counting sixty. Dip heated iron in batter, to not
more than three-fourths its height. If only a thin
layer of batter adheres to the iron, dip it again
until a smooth layer forms. It will be partly cooked
from the heat of the iron. Plunge batter-coated
iron quickly into hot fat and cook from 2-3 min.
(until active bubbling ceases.) Remove from iron
and drain on brown paper. If your rosettes are
not crisp, the batter is too thick and should be
diluted with milk. While still warm, dip in con-
fectioners' sugar.

NORDIC-WARE'S Ten-In-One Griddle King
and Griddle King Jr. are formed of extremely
heavy aluminum with natural exterior finish.
Interior surfaces are now available in triple
layer Shield Coat Teflon II for no-stick cook-
ery with no-scour cleanup as well as in natural
aluminum finish. These griddles feature deep
sides for grilling and frying, indoors and out.
No. 10100 Ten In One Griddle King ....... $4.98
No. 10230 Ten In One Griddle King Tef. II. 6.98
No. 10300 Griddle King Junior .......... 3.98
No. 10430 Griddle King Junior, Tef. II .... 5.98
40

**FISH SURPRISE STICKS**

12 frozen, pre-cooked
fish sticks
1 tsp. sugar
dill or sweet pickles,
prepared mustard or
1/4 cup tartar sauce
tartar sauce

Grease and heat Cornstick Pan. Spread each fish
stick with mustard or tartar sauce. Arrange pickle
slices on top. Place one fish stick, spread side
down, in each depression of Cornstick Pan. Pre-
pare corn muffin mix according to package di-
rections. Spoon batter over fish sticks, not quite
filling depression to top. Bake at 400° for 15 min.
or until tops of cornsticks are golden brown and
fish is heated through. Serve hot with mushroom
sauce.

Brown 'n Serve sausages may be substituted for
fish sticks.

**CORN PONES**

1 cup corn meal 1/4 cup milk
1/2 cup flour 1 Tbsp. cooking oil
3 tsp. baking powder 1 egg
1 Tbsp. sugar

Combine all ingredients. Pour into well greased
Corn Stick Pan. Bake at 400° for 15 min.
ANODIZED ALUMINUM PLATTER — Hardwood Holder (individual size) 8 gauge (0.125" thick). Contemporary rectangular platter with tree design (or plain) is 7" x 10½"; holder, 14½" overall. For generous individual servings.
Cat. No. 21630 ........................................ $6.95

LARGE GOURMET SIZZLER SERVER SET — Heaviest gauge anodized aluminum (.145" thick), forms generous 15½" x 10" Platter for gourmet service of entire meal. Spacious serving area will accommodate roasts, fish and fowl, or three Cornish Game Hens as shown. Food on sizzling platter remains hot through the meal. Add glamour to your table with this beautiful serving set! Cat. No. 21910 Large Gourmet Sizzler Server Set — Bakelite Holder $6.98. Individual Gourmet Sizzler Server Set identical to above except size 12½" x 8½".
Cat. No. 21610 ........................................ $3.98

SERVO KING PLATTERS AND SERVERS

Servo-King Sizzling Platters, Holders and Server Sets feature platters made of heavy formed anodized aluminum (also in stainless steel). Their beautiful ebony bakelite holders provide perfect protection for hands and table. All foods remain piping hot, retaining their natural juices and flavor. These strikingly designed sets provide gracious service from the broiler to the table and promise lifetime durability.

No. 20110 Large Anodized Aluminum Platter w/Bakelite Holder, Illus. p. 2 .......................... $4.98
No. 20210 Identical Stainless Steel Platter w/Bakelite Holder ........................................... 6.98
No. 20510 Individual Aluminum Anodized Platter w/Bakelite Holder, Illus. p. 2 .................. 3.49
No. 20610 Identical Stainless Steel Platter w/Bakelite Holder ........................................... 4.98
No. 20810 Individual Anodized Aluminum Platter w/Bakelite Holder, Illus. p. 2 .................. 2.69
No. 21930 Large Anodized Aluminum Platter w/Walnut Finish Hardwood Holder ............. 9.95
No. 21630 Individual Anodized Aluminum Platter w/Walnut Finish Hardwood Holder ......... 6.95
No. 21910 Large Gourmet Anodized Aluminum Sizzler Server Set w/Bakelite Holder .......... 6.98
No. 21610 Individual Anodized Aluminum Gourmet Sizzler Server Set w/Bakelite Holder ...... 3.98

GOURMET SIZZLER SERVER SETS

NORDIC-WARE presents their Gourmet Service, Bakelite or Walnut Finish Hardwood Sizzler Sets. These handsome Platter-Holders feature trays made from American hardwoods. The distinctive beauty of grain is enhanced by a finish which seals against moisture and grease. Bakelite holders are ebony black and give lifetime service. Meats and seafoods are broiled on the heavy anodized aluminum Platter, then carried to the table in the insulating base.
TIPS FOR BROILING AND SERVING

1. When broiling steak, score fat on the edges of the meat so that it will not buckle or warp in cooking.

2. Let stand at room temperature for 1 hour.

3. Grease the broiling platter lightly.

4. Place platter 3 inches from the source of heat.

5. Season before turning and also, after.

6. To test for doneness with minimum loss of juices, slit the meat near the bone with point of sharp knife.

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Broiled steak is attractively garnished with broiled mushroom caps, parsley, watercress or tomato halves, brushed with garlic butter and broiled.

Following are two sauce recipes to be used with broiled poultry or meats.

SAUCE DIABLE

In a saucepan, add 2 shallots, chopped and 8 peppercorns, crushed, to 1/3 cup dry white wine or vinegar. Cook until reduced to a thick paste. Add 1 cup brown sauce, 1 tsp. Worcestershire sauce and 1/2 tsp. chopped parsley.

GARLIC BUTTER

Boil 2-8 cloves unpeeled garlic in 1 qt. boiling water for 1 min. Drain, peel and rinse under cold water. Bring to the boil again for 30 seconds, drain and rinse. Pound to a smooth paste or put through garlic press. Cream 1/2 cup butter with garlic. Season to taste with salt, pepper and 1-2 Tbsp. minced parsley.

NORDIC-WARE proudly presents its Custom Line Cook and Serve Ware. This heaviest gauge cookware features china-like Permo Porcelain exteriors with cooking surfaces of triple layer, hard base Shield Coat Teflon II.

America's finest heaviest aluminum Cook and Serve Ware comes in beautiful blended contemporary colors of Harvest Gold, Tangerine and Avocado Green. The gleaming porcelain finish is heatproof, fadeproof and strongly resists scratching and staining. The Teflon II cooking surfaces insure that the utensil is non-stick, easy-to-clean and improved in scratch resistance. You will notice the sleek rounded contours that provides high heat conductivity with no scorching or sticking ever! Covers are designed to fit securely to condense steam, allowing foods to baste in their own natural juices. The cover exteriors are also made of matching Permo Porcelain. New high style heat resistant handles are featured with metal flame guards. These and the cover knobs are molded of heat resistant bakelite with safety finger grips.

You will find Cook and Serve Ware in the NORDIC-WARE Custom Line to fill your every cooking need. This cookware has been designed and produced to bring the ultimate in performance and beauty to your kitchen. You can find one of our stunning colors to fit beautifully with your own decor and go proudly from the range to the table.

NORDIC-WARE'S Custom Line insures you of successful cookery; let it be your guide to happy hours in the kitchen!
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<td>1174</td>
<td>Deluxe 3 qt. Casserole, Teflon interior, w/cover</td>
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(When ordering, please designate color with suffix as follows to No.: Avocado, "5", Tangerine, "8").

Gourmet Chef Sauté Skillet features gleaming Stainless Steel or Teflon II* interiors with genuine porcelain exteriors — heatproof and fadeproof. Bakelite handle stays cool always. Heavy 8 ga. formed aluminum is clad with Stainless Steel or Teflon II* — sloping side design allows gourmet method for vegetables, meats, fish, omelets — ends stirring, foods stay firm and crisp.

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(When ordering, please designate color with suffix as follows to No.: Avocado, "5", Tangerine, "8").

No. 013 — Gourmét's Set — 8 pieces (not illus.)
Skillet, 7½”, $5.95; Sauce Pan, 2 qt., w/cover, $10.95; Sauce Pan, 3 qt., w/cover, $11.95; Dutch Oven, 5 qt., w/cover, $14.95; Large Skillet, 10”, $7.95. Special set price... $49.75. Available in Tangerine or Avocado. Specify color.

No. 014 — Contemporary Set — 8 pieces (illus.)
Skillet, 7½”, $5.95; Sauce Pan, 2 qt., w/cover, $10.95; Sauce Pan, High Style, 1½ qt., w/cover, $9.95; Dutch Oven, 5 qt., w/cover, $14.95; Large Skillet, 10”, $7.95. Special set price... $47.95. Available in Tangerine or Avocado. Specify color.