

Martha's Fruit Cake

-makes 3 large loaves or 6 small loaves

½ lb. chopped dried apricots
½ lb. chopped dried red plums
½ lb. raisins
½ lb. dried cranberries
½ lb. dried cherries
½ lb. dried blueberries
4 cups nuts (walnuts or pecans)
2 cups flour
4 tsp. baking powder
5 eggs
1 heaping cup sugar
2 tsp. vanilla
¼ cup corn syrup

In a large bowl, stir together fruit, nuts, flour, and baking powder. In a separate bowl, beat eggs, sugar, vanilla, and corn syrup until fluffy. Stir egg mixture into fruit mixture until well mixed. Spread in greased loaf pans. Bake at 300 degrees for about 1 hour, until a toothpick comes out clean.

Ham Biscuits

½ cup margarine or butter
3 oz cream cheese
1 cup flour

Mix until a ball is formed. Chill. Roll out to a rectangle (about ¼ inch thick) and spread with:

Chopped ham
Brown sugar (to taste)
Dry mustard (to taste)

Roll up like cinnamon roll. Cut into ½ inch wide slices. Bake at 350 degrees for about 15 minutes, until lightly brown.

Butter Cookies

¾ cup butter
¾ cup sugar

1 egg white
1 tsp. vanilla
1 $\frac{3}{4}$ cup flour

Cream butter and sugar. Add egg and vanilla. Stir in flour, until a ball is formed. Chill. Roll out. Cut with cookie cutters. Bake at 350 until just golden. Can be decorated before baking or iced when cool.

Cottage Cheese Cookies

Crust: 2 cups flour
1 cup cold butter
1 cup plus 2 Tbs. creamed cottage cheese (use blender or food processor to cream cottage cheese)

Filling: jam

Glaze: 1 cup powdered sugar
1/8 tsp almond extract
Milk

Cut butter into flour until crumbs are formed. Blend in cottage cheese until mixture forms a ball. Chill. Roll dough on floured surface to 1/8 inch thick. Cut with 3 inch round cutter. Place a level $\frac{1}{4}$ tsp jam in center of each circle. Moisten edges and fold in half; seal edges with fork. Place on greased baking sheets (or use parchment paper); prick tops with fork. Bake at 400 degrees for 15 minutes, or until lightly browned. Cool on wire rack. Combine glaze ingredients, adding enough milk to reach thin spreading consistency. Drizzle over cookies.

Almond Bars

Crust:
1 cup margarine or butter
2 cups flour
 $\frac{1}{2}$ cup powdered sugar
1 cup sliced almonds
Mix well and pat into bottom of 9x13 baking pan. Bake at 350 for 20-25 minutes.

Filling:

- 8 oz cream cheese, softened
- 2 eggs
- ½ cup sugar
- 1 tsp. almond extract

Beat together until smooth. Pour over crust while still hot. Bake for 15-20 minutes at 350, until set. Allow to cool.

Frosting:

- 1 ½ cups powdered sugar
- ¼ cup margarine or butter
- 1 ½ Tbs milk
- 1 tsp almond extract

Beat together, adding more milk if necessary to make spread able. Spread over cooled bars. Cut into 24-36 bars.

Creamy Honey Sesame Dip

- ¾ cup nonfat mayonnaise**
- ¼ cup rice vinegar**
- ¼ cup honey**
- 3 tablespoons toasted sesame seeds**
- 1 tablespoon grated fresh gingerroot (1 to 2 tablespoons)**
- 1 small clove garlic, minced**
- ¾ teaspoon Oriental sesame oil**
- ⅛ teaspoon crushed red pepper flakes**
- Salt, to taste**

Whisk together mayonnaise, vinegar and honey in small bowl. Add remaining ingredients; mix thoroughly. Dip may be stored tightly covered in refrigerator up to 1 week. Serve with assorted fresh vegetables.