

# DIAMOND WALNUT RECIPE FAVORITES











One treat after another awaits you in this menu-wide variety of favorite recipes for America's favorite ingredient nut.

Some of these favorites are simple. Others are sumptuous. Many are well-loved classics from foreign countries as well as our own. A number are sophisticated new innovations in walnut cookery. And all these recipes have been tested in the Diamond Walnut Kitchen®.

We think you will be happily surprised to find how many different kinds of dishes are enhanced by the golden goodness of DIAMOND® Brand Walnuts.

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# COOKIES





## VIENNESE WALNUT COOKIES

*Buttery-rich cookies that almost melt in your mouth. Sandwich them together with your favorite butter cream frosting.*

- ½ cup butter**
- ⅓ cup granulated sugar**
- ¼ teaspoon salt**
- 1 teaspoon vanilla**
- 1¼ cups sifted all-purpose flour**
- 1½ cups finely chopped Diamond Walnuts**
- Butter cream frosting**
- Diamond Walnuts for decorating**

Cream together butter, sugar, salt and vanilla. Blend in flour and walnuts, using hands to form dough into a ball. Chill 30 minutes. Roll on lightly floured board to a little less than ¼-inch thickness. Cut with 2-inch cutter. Bake on ungreased baking sheets at 350° F. for 10 to 12 minutes, until very lightly browned. Cool on wire racks. Put together in pairs with butter cream frosting. Top with a swirl of frosting and decorate with walnut halves or large pieces. Makes about 2 dozen pairs.

## WALNUT BONNETS

*You'll need a pastry bag to press out the brims for these pretty "bonnets."*

- 1 cup butter**
- ¾ cup granulated sugar**
- 1 egg**
- 1 teaspoon vanilla**
- 2½ cups sifted all-purpose flour**
- ½ teaspoon salt**
- ¼ teaspoon baking powder**
- 1 cup finely chopped Diamond Walnuts**
- 3 tablespoons apricot jam**
- Glaze**
- Candy sprinkles**
- Glaze:**
  - 1 cup sifted powdered sugar**
  - 1 tablespoon milk**
  - 1 or 2 drops vanilla**

Beat butter, sugar, egg and vanilla together until light and fluffy. Resift flour with salt and baking powder. Blend into creamed mixture. Divide dough into thirds. Mix walnuts and jam into ⅓ of dough. Using the plain ⅔ dough, fill pastry bag fitted with #4 star tube; press out rings (about 2¼ inches in diameter) onto lightly greased baking sheets. Fill center with a rounded teaspoon of the walnut-jam dough. Bake at 350° F. for about 15 minutes, until edges are very lightly browned. Cool on wire racks. Brush centers with Glaze, if desired, and decorate with candy sprinkles. Makes about 3 dozen small cookies.

*Glaze:* Blend powdered sugar, milk, and vanilla. Brush onto centers of cookies.

## DELECTABITES

*Luscious, delicately-rich cookie balls.*

- ½ cup butter**
- 2 tablespoons granulated sugar**
- 1 teaspoon vanilla**
- 1 cup sifted all-purpose flour**
- 1 cup finely chopped Diamond Walnuts**
- Powdered sugar**

Thoroughly mix butter, sugar and vanilla. Gradually stir in flour and walnuts. Chill. Shape into marble-size balls. Bake on ungreased cookie sheet at 350° F. for 15 to 17 minutes, until firm but not brown. Roll gently in powdered sugar. Cool; sugar again. Makes 50 cookies.



## CHOCOLATE WALNUT PUFFS

*Wonderful little meringue drops—slightly crisp, slightly chewy.*

- 1 6-ounce package (1 cup)**  
**semi-sweet chocolate pieces**
- 2 egg whites**
- $\frac{1}{8}$  teaspoon salt**
- $\frac{1}{2}$  cup granulated sugar**
- $\frac{1}{2}$  teaspoon vanilla**
- $\frac{1}{2}$  teaspoon vinegar**
- $\frac{3}{4}$  cup chopped Diamond Walnuts**

Melt chocolate over hot, not boiling, water. Beat egg whites with salt until foamy. Gradually add sugar; beat until stiff peaks form. Beat in vanilla and vinegar. Fold in melted chocolate and walnuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° F. for 10 minutes. Remove immediately. Makes about 3 dozen puffs.

## DATE WALNUT BARS

*The sides of these moist, fruity bars are dipped in melted chocolate for even more tempting goodness.*

- 3 eggs**
- 1 cup brown sugar, packed**
- 3 tablespoons melted butter**
- 1 cup sifted all-purpose flour**
- 2 teaspoons instant coffee**
- 1 teaspoon baking powder**
- $\frac{1}{2}$  teaspoon salt**
- 1 cup coarsely chopped**  
**Diamond Walnuts**
- 1 cup sliced pitted dates**
- $1\frac{1}{2}$  packages ( $1\frac{1}{2}$  cups)**  
**semi-sweet chocolate pieces**
- $1\frac{1}{2}$  tablespoons shortening**

Beat eggs with brown sugar until light. Add butter. Resift flour with coffee powder, baking powder and salt. Blend into egg mixture. Stir in walnuts and dates. Turn into greased baking pan, 9 x 13 x 2 inches. Bake at 350° F. for 20 to 25 minutes, until pick inserted in center comes out clean. Cool in pan. Cut into bars. Melt chocolate with shortening over hot water. Dip sides of bars in chocolate, and place on wire rack until set. Makes 24 (3 x 1¼-inch) bars.

## FAVORITE WALNUT COOKIES

*Filled with wholesome ingredients and so flavortul, this is a marvelous choice for the lunchbox or after school snacks with milk.*

- $\frac{3}{4}$  cup shortening (half butter)**
- $1\frac{1}{4}$  cups brown sugar, packed**
- 1 egg**
- $\frac{1}{4}$  cup frozen orange juice**  
**concentrate**
- 1 cup whole wheat flour**
- $\frac{1}{4}$  cup nonfat dry milk**
- 1 teaspoon salt**
- 1 teaspoon baking powder**
- $\frac{1}{4}$  teaspoon cinnamon**
- $\frac{1}{4}$  cup wheat germ**
- $1\frac{1}{2}$  cups quick-cooking rolled oats**
- $\frac{1}{2}$  cup raisins, chopped**
- 1 cup chopped**  
**Diamond Walnuts**

Cream shortening with sugar and egg until fluffy; add orange juice. Stir together next 6 ingredients; add to creamed mixture. Stir in oats, raisins and walnuts. Drop by heaping tablespoonfuls onto lightly greased baking sheets; flatten to about ¾ inches with bottom of glass dipped in sugar. Bake at 350° F. about 15 minutes, until cookie springs back when lightly pressed with finger. Let stand 2 or 3 minutes, then lift off with broad spatula, and cool on wire racks. Makes about 16 to 18 cookies, about 4 inches in diameter.



## GLORIFIED MACAROONS

*A cookie base with a ground walnut macaroon topping. Delicious!*

### Topping:

- ½ cup ground Diamond Walnuts**
- ½ cup granulated sugar**
- 2 egg whites**
- Pinch salt**
- ½ teaspoon vanilla**

### Cookie Base:

- 1¼ cups sifted all-purpose flour**
- ¼ cup granulated sugar**
- ½ teaspoon salt**
- ½ cup shortening**
- 1 tablespoon milk**
- ½ teaspoon vanilla**
- Currant or mint jelly**

*Topping:* Combine all topping ingredients, except vanilla, in small saucepan. Using a rubber spatula, stir over very low heat for about 10 minutes, until mixture leaves a clear path for a second or two when spatula is drawn across pan. (Do not let mixture boil as it cooks.) Remove from heat, blend in vanilla and set aside until cold.

*Cookie Base:* Combine flour with sugar and salt; cut in shortening. Add milk and vanilla and mix until dough forms a ball. Roll thin on lightly floured board and cut with 2½-inch cutter. Place cookies on lightly greased cookie sheet, and spread each top with a teaspoonful of cooked walnut mixture. Make a depression in topping with back of teaspoon. Bake at 350° F. about 15 minutes, until topping is golden and bottom crust lightly browned. Remove to cooling racks and place ½ teaspoon of jelly in center of each warm cookie. Makes about 1½ dozen cookies.

## LIGHT 'N DARK WALNUT BROWNIES

*An unusual and unusually good version of this favorite bar cookie.*

### Walnut Crumb Crust:

- ⅓ cup light brown sugar, packed**
- ⅓ cup butter**
- ⅔ cup sifted all-purpose flour**
- ⅔ cup finely chopped Diamond Walnuts**

### Brownie Topping:

- 1 cup granulated sugar**
- ¼ cup shortening**
- ¼ cup butter**
- 1 teaspoon vanilla**
- 2 eggs, beaten**
- 1 cup sifted all-purpose flour**
- 1½ teaspoons instant coffee**
- ½ teaspoon baking powder**
- ¾ teaspoon salt**
- ⅔ cup chopped Diamond Walnuts**
- 1 square (1-ounce) unsweetened chocolate, melted**

*Crust:* Blend together crust ingredients and pat mixture evenly over bottom of a 9-inch square pan.

*Brownie Topping:* Cream sugar, shortening and vanilla together until fluffy. Beat in eggs. Resift flour with coffee, baking powder and salt; stir into creamed mixture. Add chopped walnuts. Remove half of batter to another bowl; stir in melted chocolate. Alternate spoonfuls of light and dark batter in prepared pan and cut through with a knife to marble batter. Bake at 350° F. for 35 minutes or until brownies test done. Cool, then cut into bars or squares. Makes about 4 dozen (1½-inch x 1-inch) bars.



## NAPOLEON BROWNIES

*The elegant aristocrats of the brownie family.*

- ½ cup shortening**
- 2 squares (1 ounce each)**  
**unsweetened chocolate**
- 2 eggs**
- 1 cup granulated sugar**
- 1 teaspoon vanilla**
- ¼ teaspoon salt**
- ½ cup sifted cake flour**
- 1 cup coarsely chopped**  
**Diamond Walnuts**
- Butter Cream Frosting:**
- 2 tablespoons soft butter**
- 2 cups sifted powdered sugar**
- 4 teaspoons light cream**
- ¾ teaspoon vanilla or 4 to 5 drops**  
**peppermint flavoring**
- Chocolate Glaze:**
- 3 squares (1 ounce each)**  
**semi-sweet chocolate or ½ cup**  
**semi-sweet chocolate pieces**
- 2 teaspoons shortening**

*Brownies:* Melt shortening and chocolate together over hot water. Beat eggs with sugar, vanilla and salt until light. Beat in chocolate mixture. Blend in flour, then walnuts. Turn into a greased 8-inch square pan. Bake at 350°F. for 20 to 25 minutes, until just cooked through. Center will be slightly soft. (Do not overbake.) Cool. Remove from pan and spread top with Butter Cream Frosting. Let stand until frosting is set, then spread with Chocolate Glaze. Let stand until set. Cut into 36 "petit four"-size squares or 24 bars.

*Butter Cream Frosting:* Blend together the butter, powdered sugar and cream. Flavor with vanilla or peppermint. (With peppermint, tint frosting with 1 to 2 drops pink food coloring.)

*Chocolate Glaze:* Melt semi-sweet chocolate with the shortening over hot water. Cool to room temperature.

## MAPLE WALNUT ACORNS

*A gem of a cookie, acorn-shaped and chocolate-dipped at one end.*

- ½ cup butter**
- ¾ cup brown sugar, packed**
- 1 egg yolk**
- ¼ teaspoon maple flavoring**
- 1½ cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- 1 tablespoon milk**
- ¾ cup finely chopped**  
**Diamond Walnuts, divided**
- 3 squares (1 ounce each)**  
**semi-sweet chocolate**

Cream together butter, brown sugar, egg yolk and flavoring. Resift flour with baking powder and salt; stir about half into creamed mixture. Add milk, and remaining flour, mixing to a moderately stiff dough. Chill dough, if necessary, for easier handling. Blend in ½ cup of the walnuts. Roll to about ⅛-inch thickness on lightly floured board; cut with 2¼-inch round or oval cutter and place on lightly greased baking sheets. Bake at 350°F. for 10 to 12 minutes, just until edges brown lightly. Cool on wire racks. When cool, melt chocolate in measuring pan or custard cup over hot water. Holding cookie by one end, dip in chocolate to coat ⅓ of the way up, scraping off excess on edge of pan. Set on waxed paper, and sprinkle chocolate with remaining walnuts. Let stand in cool place until set. Makes about 4 dozen small cookies.



## JIFFY WALNUT BARS

A shortbread type of cookie with a crunchy, toffee-like topping. So good and so quick and easy to make.

- ½ cup softened butter or margarine**
- 3 tablespoons powdered sugar**
- 1 cup sifted all-purpose flour**

### Topping:

- 2 eggs**
- 2 tablespoons all-purpose flour**
- 1 teaspoon baking powder**
- ¼ teaspoon salt**
- 1 cup chopped Diamond Walnuts**
- ½ cup quick-cooking rolled oats**
- ½ cup flaked coconut**
- 1 cup brown sugar, firmly packed**
- ½ teaspoon vanilla**

Cream butter or margarine until soft and fluffy; blend in sugar. Add flour a little at a time, mixing until smooth after each addition. Pat into ungreased 9-inch square pan. Bake at 375° F. for 15 minutes.

*Toffee Topping:* Beat eggs lightly in mixing bowl. Sift in flour, baking powder and salt. Stir in remaining ingredients. Spoon over shortbread. Reduce heat to 325° F. and bake 25 to 30 minutes longer. Cut into 1 x 3-inch bars. Makes about 2 dozen bars.

## DOUBLE CHOCOLATE WALNUT CLUSTERS

So chocolatey-good. An ideal lunch box cookie.

- 1 6-ounce package (1 cup) semi-sweet chocolate pieces, divided**
- ½ cup shortening**
- 1 cup granulated sugar**
- 1 teaspoon vanilla**
- 1 egg**
- 2 tablespoons milk**
- 1½ cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon salt**
- ¾ cup coarsely chopped Diamond Walnuts**

Melt ½ cup of the chocolate pieces over hot, not boiling, water. Cream together shortening, sugar and vanilla until fluffy. Blend in melted chocolate and egg, beating well. Stir in milk. Resift flour with baking powder and salt. Blend dry ingredients into creamed mixture. Stir in remaining chocolate pieces and walnuts. Drop by teaspoonfuls, about 2 inches apart, onto ungreased cookie sheet. Bake at 350° F. about 15 minutes. Cool on wire rack. Makes about 48 cookies.

## OLD FASHIONED CAKE-LIKE BROWNIES

A favorite recipe for the traditional, rich, cake-like brownies.

- 2 eggs**
- 1 cup granulated sugar**
- ½ teaspoon salt**
- 1 teaspoon vanilla**
- ⅓ cup shortening, melted**
- 2 squares (1 ounce each) unsweetened chocolate, melted**
- ¾ cup sifted all-purpose flour**
- 1 cup chopped Diamond Walnuts**

Beat eggs lightly with spoon. Stir in sugar, salt and vanilla, then melted shortening and chocolate. Stir in flour and walnuts together. *Do not beat at any time.* Spread mixture in an 8 or 9-inch greased square pan and bake at 325° F. for 30 to 35 minutes. (Brownies should still be soft.) Let cool in pan. Cut into small bars. Makes about 18 to 24 brownies.



## RAINBOW WALNUT SLICES

*Tri-colored cookies—so pretty and so good.*

- 1 cup shortening (half butter)**
- 1¾ cups granulated sugar**
- 2 eggs**
- 2 teaspoons vanilla**
- 3 cups sifted all-purpose flour**
- 1¼ teaspoons salt**
- ½ teaspoon baking powder**
- Red and green food coloring**
- ¼ cup quartered candied red cherries**
- 1½ cups chopped Diamond Walnuts, divided**
- ¼ cup quartered candied green cherries**
- 1 square (1-ounce) unsweetened chocolate, melted**
- 2 tablespoons finely chopped candied ginger (optional)**

Cream together shortening, sugar, eggs and vanilla. Resift flour with salt and baking powder; blend into creamed mixture. Divide dough into thirds. Tint one portion pink using 6 to 8 drops red food coloring; blend in red cherries and ½ cup walnuts. Pack in even layer in waxed paper-lined loaf pan (8½ x 4½ x 2½ inches). Tint second portion light green and mix in ½ cup walnuts and green cherries; set aside. Blend melted chocolate into remaining dough, and mix in remaining walnuts, and ginger, if desired. Pack chocolate portion evenly over pink layer and top with green-tinted dough. Cover pan and chill thoroughly in freezer. To bake, remove loaf of dough from pan, and slice thin with a large sharp knife. Cut slices in half; place cookies on lightly greased cookie sheets about 1 inch apart. Bake at 350°F. for 8 to 10 minutes, just until done but not browned. Remove to cooling racks to cool. Makes about 100 small cookies.

## ROCKY ROAD BARS

*Chocolate, walnuts and marshmallows—a winning trio*

- ¼ cup sifted all-purpose flour**
- ¼ teaspoon baking powder**
- ⅛ teaspoon salt**
- ⅓ cup brown sugar, packed**
- 1 egg**
- 1 tablespoon soft butter**
- ½ teaspoon vanilla**
- ½ cup finely chopped Diamond Walnuts**
- Rocky Road Topping:**
  - 1 cup quartered marshmallows (or 1 cup miniature marshmallows)**
  - ½ cup coarsely chopped Diamond Walnuts**
  - 1 6-ounce package (1 cup) semi-sweet chocolate pieces**

Sift flour with baking powder and salt. Add all remaining ingredients except walnuts, and beat until smooth. Stir in walnuts. Turn into greased 9-inch square pan. Bake at 350°F. for 15 minutes, just until top is lightly browned and springs back when touched lightly. Remove from oven and immediately cover with Rocky Road Topping before returning to oven. Makes 15 (1¼ x 3-inch) bars.

*Rocky Road Topping:* Place ingredients in order listed over the baked layer. Return pan to oven for 2 minutes only, just until chocolate is softened. Remove from oven and swirl chocolate over marshmallows and walnuts. Cool until chocolate is set before cutting.



## SUPER GINGERSNAPS

*An old fashioned favorite. Recipe works well when doubled.*

- 2 cups sifted all-purpose flour**
- 1 tablespoon baking soda**
- 1 teaspoon salt**
- ¾ teaspoon each ginger, cinnamon and cloves**
- ¾ cup shortening (half butter)**
- ½ cup granulated sugar**
- ½ cup brown sugar, packed**
- 1 egg**
- ¼ cup light molasses**
- 2 cups finely chopped Diamond Walnuts**
- Additional granulated sugar**

Resift flour with soda, salt and spices. Cream together shortening, sugars and egg. Stir in molasses, then flour mixture. Add walnuts and mix well. Shape into balls about 1½ inches in diameter, and roll in additional granulated sugar. Place on greased cookie sheets and flatten to circles about 3½ inches in diameter. Bake at 350° F. about 10 minutes. Allow to stand on cookie sheet a minute, then slide off onto cooling racks to cool, using broad spatula. Makes 18 very large cookies.

*Note:* Cookies this size fit into a 2-pound coffee can and, when tightly covered, keep very well.

## GERMAN WALNUT CAKES

*These interesting cookies are topped with crunchy walnut halves and an unusual glaze; then spread with chocolate on the bottom.*

- 1¼ cups sifted all-purpose flour**
- ⅓ cup granulated sugar**
- ½ cup butter**
- 2 tablespoons milk**
- ½ teaspoon vanilla**
- ½ cup chopped Diamond Walnuts**
- 1 to 1½ cups Diamond Walnut halves & large pieces**
- Glaze**
- 4 ounces semi-sweet or milk chocolate**

### Glaze:

- ⅓ cup dark brown sugar, packed**
- ⅓ cup light corn syrup**

Combine flour and sugar. Cut in butter until particles are very fine. Sprinkle milk and vanilla over mixture and mix to a stiff dough. Mix in chopped walnuts. Roll ¼-inch thick on lightly floured board and cut into rounds. Place on ungreased baking sheet and cover each cookie with walnut halves or large pieces, pressing them lightly into dough. Bake at 350° F. for about 15 minutes, until edges are very lightly browned. Remove to wire rack and set on baking sheet. Drizzle tops with hot Glaze. Cool. Melt chocolate over warm (not hot) water. Spread bottom of each cookie with chocolate and place on waxed paper until chocolate is set. Makes 1 to 3½ dozen cookies, depending on size. (Entire recipe will make 1 dozen 3-inch cookies, 2 dozen 2-inch, or 3½ dozen 1½-inch rounds.)

*Glaze:* Combine brown sugar and corn syrup in small saucepan; stir over moderate heat until sugar is dissolved. Boil 1 minute.



## TWO-TONED WALNUT JUMBLES

*Half chocolate, half vanilla, and studded with crisp walnuts, these rich-with-sour cream cookies are a favorite with all cookie fans.*

- ½ cup soft shortening**
- 1 cup brown sugar, packed**
- ½ cup granulated sugar**
- 1 teaspoon vanilla**
- 2 eggs**
- 1½ cups chopped**  
**Diamond Walnuts, divided**
- 2¾ cups sifted all-purpose flour**
- ½ teaspoon soda**
- 1 teaspoon salt**
- 1 cup dairy sour cream**
- 1 square (1-ounce) unsweetened**  
**chocolate, melted**

Beat together shortening, sugars and vanilla. Add eggs and continue beating until fluffy. Stir in 1 cup of the walnuts. Resift flour with soda and salt; add to creamed mixture alternately with sour cream. Drop half of the cookie dough in small mounds, 2 inches apart, on greased cookie sheets. Stir melted chocolate into remaining dough. Drop a chocolate mound of equal size alongside and touching each of the plain mounds (they will bake together as one cookie). Sprinkle with remaining walnuts. Bake at 375°F., about 15 minutes, until cookies test done and are lightly browned. Remove to wire racks to cool thoroughly before storing. Makes 18 to 24 jumbles.

## WALNUT COOKIE SANDWICHES

*The rich, refrigerator dough can be stored in the freezer to slice off as needed. Bake, and at serving time, these buttery-crisp cookies can be deliciously sandwiched together with Brandy Frosting.*

- 1 cup soft butter**
- ½ cup brown sugar, packed**
- ½ cup granulated sugar**
- 2 teaspoons vanilla**
- 1 teaspoon grated orange peel**
- 2 eggs**
- 1½ cups chopped**  
**Diamond Walnuts**
- 2¾ cups sifted all-purpose flour**
- 1½ teaspoons salt**
- ½ teaspoon soda**
- Brandy Frosting:**
  - 1 tablespoon soft butter**
  - 3½ teaspoons brandy (or ½ to 1**  
**teaspoon brandy flavoring**  
**with 2½ to 3 teaspoons water)**
  - 1 cup sifted powdered sugar**

Cream butter, sugars, vanilla and orange peel together until light and fluffy. Beat in eggs until mixture is creamy. Stir in walnuts. Resift flour with salt and soda into creamed mixture; blend to moderately stiff dough. Shape dough into 3 or 4 rolls 1½ to 2 inches in diameter. Roll each one up in foil; freeze until ready to use. When ready to bake, cut dough into thin slices. Bake on ungreased cookie sheets at 400°F., about 6 minutes, just until lightly browned. Cool on wire racks. Store in airtight containers. Serve plain or put together, sandwich fashion, with Brandy Frosting. Makes about 12 to 13 dozen single cookies or 6 to 6½ dozen filled cookies.

*Brandy Frosting:* To make two dozen sandwiches, beat together the soft butter with the brandy and powdered sugar until creamy.



## WALNUT BUTTER DROPS

*The walnuts add such good flavor and texture to this soft cookie.*

- 1 cup soft butter**
- 1½ cups sifted powdered sugar**
- 2 teaspoons vanilla**
- 1 egg, beaten**
- 1½ cups chopped Diamond Walnuts**
- 2½ cups sifted all-purpose flour**
- 1 teaspoon soda**
- 1 teaspoon cream of tartar**
- 1¼ teaspoons salt**
- Diamond Walnut halves or candied cherries for decorating**

Cream together butter, powdered sugar and vanilla until fluffy. Beat in egg; add chopped walnuts. Resift flour with soda, cream of tartar and salt into creamed mixture; stir to moderately stiff dough. Drop in small mounds on ungreased cookie sheets. Press walnut or candied cherry halves lightly in tops. Bake at 400°F. for 5 or 6 minutes, just until very lightly browned. Cool on wire racks before storing in airtight containers. Makes about 4 dozen small drops.

## WALNUT LINZER BARS

*Jam-filled treats with pretty latticed tops—a cookie version of the famous Linzer tortes from the city of Linz, Austria.*

- ¾ cup butter**
- ½ cup granulated sugar**
- 1 egg**
- ½ teaspoon grated lemon peel**
- ½ teaspoon salt**
- ½ teaspoon cinnamon**
- ⅞ teaspoon cloves**
- 2 cups sifted all-purpose flour**
- 1 cup ground Diamond Walnuts**
- 1 cup raspberry or apricot jam**

Cream butter with sugar, egg, lemon peel, salt and spices. Blend in flour and walnuts. Set aside about ¼ of dough for lattice top. Pat remaining dough into bottom and about ½ inch up sides of a greased 9-inch square pan. Spread with jam. Make pencil-shaped strips of remaining dough by rolling it against floured board with palms of hands. Arrange in lattice over top, pressing ends against dough on sides of pan. Bake at 325°F. about 45 minutes, until lightly browned. Cool in pan, then cut into bars. Makes 2 dozen small bars.

## WALNUT CREAM CHEESE RICHES

*Made with a cake mix and so rich and delicious.*

- 1 package (3-ounce) cream cheese**
- ⅓ cup soft butter**
- 1 egg yolk**
- 1 teaspoon vanilla**
- 1 package (9-ounce) yellow (or devil's food) cake mix**
- 1 cup chopped Diamond Walnuts**

Cream together cheese, butter, egg yolk and vanilla. Gradually blend in dry cake mix. Stir in walnuts. Chill dough about 1 hour for easier handling. Using a slightly rounded tablespoon, shape into small balls, and place on ungreased baking sheets. Bake at 350°F. about 12 to 15 minutes, until lightly browned at edges. Let stand a minute on baking sheet, then remove to wire racks to cool. Makes about 2 dozen.



## BROWN SUGAR SQUARES

*These moist, chewy, golden delights are made in minutes and just about the best bar cookies you ever tasted. Be sure not to overbake them.*

- 1 egg, unbeaten**
- 1 cup brown sugar, packed**
- 1 teaspoon vanilla**
- ½ cup sifted all-purpose flour**
- ¼ teaspoon baking soda**
- ¼ teaspoon salt**
- 1 cup coarsely chopped Diamond Walnuts**

Grease an 8-inch square pan. Stir together the egg, brown sugar, and vanilla. Quickly stir in flour, baking soda and salt. Add walnuts. Spread in pan and bake at 350° F. for 18 to 20 minutes. (Cookies should be soft in center when taken from oven.) Leave in pan; cut into 2-inch squares. Makes 16 squares.

## BROWN SUGAR DROP COOKIES

*The drop cookie version of those marvelous Brown Sugar Squares and just as delicious. To make them successfully, you must beat the very dickens out of the egg and be sure not to overbake.*

- 1 egg**
- 1 cup brown sugar, firmly packed**
- 1 teaspoon vanilla**
- ½ cup unsifted all-purpose flour**
- ¼ teaspoon soda**
- ¼ teaspoon salt**
- 1½ cups medium fine chopped Diamond Walnuts**

In small mixer bowl, beat egg until light and fluffy (about 3 minutes at high speed). Add sugar and vanilla and stir until smooth. Quickly stir in flour, soda and salt, then walnuts. Drop by teaspoonfuls onto greased and floured cookie sheet 2 inches apart. Bake at 350° F. for 7 to 9 minutes just until cookies start to brown at edge. *Do not overbake.* Remove immediately to cooling rack. Makes about 4 dozen 2-inch cookies.

## WALNUT BUTTERSCOTCH GEMS

*These delicious cookies can be made in drop, bar or refrigerated form.*

- 1 cup butter**
- 1½ cups light brown sugar, packed**
- 2 eggs**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 6-ounce package (1 cup) butterscotch pieces**
- 2 tablespoons grated orange peel**
- 3 cups sifted all-purpose flour**
- 2 teaspoons baking soda**

Cream butter, brown sugar and eggs together until light and fluffy. Add walnuts, butterscotch pieces and orange peel. Resift flour with baking soda; add to creamed mixture. Prepare for baking in one of 3 ways: 1. Drop by teaspoonfuls onto greased cookie sheet and bake at 375° F. for 12 minutes or until golden brown. Makes 7 dozen cookies. 2. Spread in two, buttered, 8-inch square pans and bake at 350° F. for 25 minutes or until golden brown. Cut into bars. 3. Chill dough, shape into rolls, 1 inch in diameter. Bake whole rolls at 350° F. for 15 minutes or until golden brown. Cut into 1-inch slices. Makes 7 dozen cookies.



## BROWNIE WAFFLE COOKIES

*Mini chocolate-walnut waffle cookies are a delicious novelty.*

- 1/3 cup shortening**
- 1 square (1-ounce) unsweetened chocolate**
- 1/2 cup granulated sugar**
- 1 egg, lightly beaten**
- 1/2 teaspoon vanilla**
- 3/4 cup sifted all-purpose flour**
- 1/2 teaspoon baking powder**
- 1/4 teaspoon salt**
- 2 tablespoons milk**
- 1 cup finely chopped Diamond Walnuts, divided**

Melt shortening and chocolate together over low heat. Cool slightly. Add sugar, egg and vanilla and beat well. Resift flour with baking powder and salt. Add to chocolate mixture along with milk and 2/3 cup of the walnuts; stir until well mixed. Drop by rounded teaspoonfuls onto preheated "low" waffle iron, sprinkling each with a few of the remaining walnuts. Bake 3 to 4 minutes until cookies are done. Serve warm or cold. Makes about 18 small cookies.

## LEMON MERINGUE SQUARES

*Double deckers with a lemon meringue topping on a rum-flavored base.*

- 1/2 cup butter**
- 1 cup granulated sugar, divided**
- 2 eggs, separated**
- 1 teaspoon grated lemon peel**
- 1/4 teaspoon salt**
- 1/2 teaspoon rum flavoring**
- 1 cup sifted all-purpose flour**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 tablespoon lemon juice**

Cream butter with 1/2 cup of the sugar, egg yolks, lemon peel, salt and flavoring. Blend in the flour. Add 1/2 cup of the walnuts and spread in buttered, 8-inch square baking pan. Bake at 350°F. for 20 minutes. Beat egg whites until stiff. Gradually beat in remaining sugar. Fold in lemon juice and remaining walnuts; spread over hot baked layer. Bake 25 minutes longer, until lightly browned. Cool; cut into squares. Makes sixteen 1 1/2 inch squares.

## ESPRESSO CRISPS

*Instant espresso coffee flavors these sophisticated, moderately sweet cookies. For more richness, choose the 1 cup butter measurement.*

- 1 1/2 cups sifted all-purpose flour**
- 1/2 cup granulated sugar**
- 1/4 teaspoon salt**
- 2 teaspoons instant espresso coffee**
- 3/4 or 1 cup butter**
- 1 cup finely chopped Diamond Walnuts**

Resift flour with sugar, salt and coffee into mixing bowl. Cut in butter until very fine; press dough into a large ball. Chill, if dough becomes a little too soft to handle easily, then shape into small balls. Roll each in the walnuts. Place on ungreased baking sheets, about 2 inches apart. Flatten each slightly with bottom of a glass dipped in sugar. Bake at 300°F. for 18 to 20 minutes or until edges are very lightly browned. Cool slightly on baking sheet, then remove carefully to wire racks. When cool, store in airtight container. Makes 3 dozen cookies.



## FRUIT SALAD BARS

*Pineapple, banana, walnuts and dates contribute their good flavors to this bar cookie topped with bright-tasting Lemon Glaze.*

- ¼ cup shortening**
- ¾ cup granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- 1 can (8¼-ounce) crushed pineapple**
- ½ cup mashed banana**
- 2 cups sifted all-purpose flour**
- 1½ teaspoons baking powder**
- 1 teaspoon salt**
- ¼ teaspoon nutmeg**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 cup sliced pitted dates**

### Lemon Glaze:

- 1½ tablespoons melted butter**
- 1½ tablespoons lemon juice**
- 1 tablespoon water**
- Dash salt**
- 2 cups sifted powdered sugar**

Cream shortening with sugar, eggs and vanilla. Turn pineapple into a strainer and drain well, pressing out all excess syrup with back of spoon. Add drained pineapple and banana to creamed mixture. Resift flour with baking powder, salt and nutmeg; stir into creamed mixture. Mix in walnuts and dates. Spread in greased 10 x 15 x 1-inch pan. Bake at 350° F. for 25 to 30 minutes. Cool to lukewarm, then spread with Lemon Glaze. Cool thoroughly before cutting. Cut into 2½ x 1¾-inch bars. Makes 3 dozen bars.

*Lemon Glaze:* Combine the melted butter with the lemon juice, water, salt and powdered sugar. Blend mixture until smooth.

## NO-BAKE WALNUT BALLS

*So rich and candy-like that some call them a confection. Delicious!*

- 2 cups vanilla wafer crumbs**
- ⅓ cup granulated sugar**
- ⅛ teaspoon salt**
- ½ teaspoon cinnamon**
- ½ cup chopped maraschino cherries**
- 1 cup chopped Diamond Walnuts**
- 1 teaspoon lemon juice**
- ⅔ cup sweetened condensed milk**
- Powdered sugar**
- Walnut pieces for trim**

Mix together crumbs, sugar, salt, cinnamon, maraschino cherries and walnuts. Add lemon juice and milk, and blend well. Form into balls and roll in powdered sugar. Trim by lightly pressing in walnut pieces. Makes about 2 dozen balls.

## ORANGE WALNUT MINI-BALLS

*Fruity and sweet as bonbons, they need no baking.*

- 2 cups very finely chopped Diamond Walnuts, divided**
- 2 cups fine vanilla wafer crumbs**
- ⅓ cup undiluted frozen orange juice concentrate**
- ¼ cup light corn syrup**
- ⅔ cup sifted powdered sugar**
- ¼ cup candied cherries, chopped fine**
- ¼ cup citron, chopped fine**

Combine 1½ cups of the walnuts with remaining ingredients and mix well. Shape into 1-inch balls and roll in remaining ½ cup walnuts. Store in tightly covered container with waxed paper between layers. Makes about 4 dozen.



## BIRGIT'S WALNUT BARS

*Delicious, Scandinavian-style bar cookies with a rich pastry base under a frosted walnut meringue.*

- Pastry mix for double-crust  
9-inch pie**
- 4 egg whites**
- 3 cups sifted powdered sugar,  
divided**
- 2½ cups finely chopped  
Diamond Walnuts**
- ¼ cup currant or other tart jelly**

Prepare pastry mix as package directs; roll out on lightly floured board in 3 strips, each 14 x 3½ inches. Place strips on ungreased cookie sheet and prick all over with lightly floured fork. Bake at 450°F. about 8 minutes or until lightly browned. While pastry bakes, prepare topping. Beat egg whites stiff; slowly beat in 2½ cups of the powdered sugar. Fold in walnuts. Spread topping evenly over the 3 baked pastry strips. Run a narrow line of jelly down the middle of each topping. Return to oven and bake at 350°F. about 20 minutes or until golden brown. Remove to wire rack and cool. To frost, combine remaining powdered sugar with about one teaspoon hot water and sketch a fine line down each side of jelly. To serve, cut into 1-inch bars. Makes about 40 bars.

## WALNUT DIAGONALS

*Tender, pastry-like, open-faced cookies, filled with a luscious mixture of crunchy walnuts, sour cream, brown sugar and nutmeg.*

- ¾ cup butter**
- ½ cup granulated sugar**
- ¼ teaspoon salt**
- 2 egg yolks**
- 1 teaspoon vanilla**
- 2 cups sifted all-purpose flour**
- 1 cup medium fine chopped  
Diamond Walnuts**
- ½ cup brown sugar, packed**
- ¼ cup dairy sour cream**
- Dash nutmeg**

Cream together butter, granulated sugar, salt, egg yolks and vanilla. Blend in flour. Chill dough about ½ hour. Mix walnuts with remaining ingredients. Roll half the cookie dough to a rectangle about 6 x 15 inches. Cut lengthwise into three 2-inch strips and transfer carefully to cookie sheet, using wide spatulas and leaving about 1½ inches space between strips. Combine any trimmings with remaining dough, and put into cookie press fitted with star plate. Press out narrow strips along sides and ends of each of the 2-inch strips of dough.\* Spoon the walnut mixture along centers of strips. Bake at 350°F. for 20 to 25 minutes, until lightly browned. Cool, then cut into diagonal slices. Makes about 3 dozen cookies.

\*If cookie press is not available, shape dough into strips about the diameter of a pencil, and place along sides and ends of strips of dough.



**WALNUT DATE-ORANGE BARS**

*Old-fashioned orange slice candy is the surprise ingredient.*

- 1 cup shortening**
- 1 cup brown sugar, packed**
- 2 eggs**
- 2½ cups sifted all-purpose flour**
- 1 teaspoon baking soda**
- ½ teaspoon salt**
- 1 teaspoon vanilla**

**Filling:**

- 15 slices orange slice candy**
- ½ cup pitted dates**
- ½ cup granulated sugar**
- 2 tablespoons cornstarch**
- ¾ cup water**
- 1 cup chopped**
- Diamond Walnuts**

Cream shortening and brown sugar until light and fluffy. Add eggs, one at a time, and beat until smooth. Resift flour with soda and salt; stir into creamed mixture; stir in vanilla.

Filling: With scissors, cut candy slices into eighths and combine in a saucepan with dates, sugar, cornstarch and water. Bring to a boil; then cool until thickened. Stir in walnuts. Cool.

Spread half of the batter in the bottom of a greased 9 x 13 x 2-inch baking pan; cover with filling, and spread remaining batter over the top. Bake at 350° F. for 35 minutes or until golden brown. While still warm, cut into squares or strips. Makes 3 dozen bars.

**WALNUT BRANDY CONES**

*Paper thin, crisp, fragile and simply delicious.*

- ½ cup butter**
- ⅓ cup light corn syrup**
- ½ cup granulated sugar**
- 2 tablespoons brandy**
- ½ cup sifted all-purpose flour**
- ¼ teaspoon salt**
- ½ cup finely chopped**
- Diamond Walnuts**

Combine butter, corn syrup and sugar; heat slowly until butter is melted. Cool to lukewarm. Add brandy, flour and salt, and beat until smooth. Stir in walnuts. Bake 2 cookies at a time, dropping a teaspoonful of batter on lightly greased cookie sheet for each and spacing about 6 inches apart. Bake at 350° F. for 6 to 8 minutes, until lightly browned and bubbly. Let cool about 1 minute, until broad spatula may be slipped under cookie without ruffling edges. Remove cookie from baking sheet and quickly roll around a metal cone, or handle of wooden spoon to shape. (If cookies get too crisp to roll, set sheet back into oven for about 1 minute to soften.) Cookies may be removed from cones as soon as they are cool, about 4 to 5 minutes. Store in tightly covered tin. Makes 30 to 36 cookies.

*Note:* To hasten the baking, start more cookies on a second sheet about three minutes after first sheet goes into oven. With a little experience one may handle 3 or 4 cookies on each sheet, but they must be removed from sheet and rolled quickly.



## PUMPKIN WALNUT COOKIES

*Drop cookies, deliciously spiced and especially suited to the holidays.*

- ½ cup butter or margarine**
- 1½ cups brown sugar, packed**
- 2 eggs**
- 1 cup cooked or canned pumpkin**
- 1 teaspoon vanilla**
- 1 teaspoon grated lemon peel**
- 1 teaspoon lemon juice**
- 2½ cups sifted all-purpose flour**
- 3 teaspoons baking powder**
- 1 teaspoon salt**
- 1½ teaspoons pumpkin pie spice**
- ¼ teaspoon ginger**
- 1 cup coarsely chopped Diamond Walnuts**
- 2 tablespoons granulated sugar**
- ½ teaspoon cinnamon**

Cream butter and sugar together until fluffy. Beat in eggs, one at a time. Stir in pumpkin, vanilla, lemon peel and juice. Resift flour with baking powder, salt and spices; blend into butter mixture. Stir in walnuts. Drop by rounded teaspoonfuls onto greased cookie sheet 1 inch apart. Sprinkle with granulated sugar mixed with cinnamon. Bake at 375° F. for 12 to 14 minutes. Makes about 4 dozen cookies.

## ELAINE'S CHOCO-BANANA DROPS

*Everyone raves about the flavor and texture of this soft, rich drop cookie. Keeps exceptionally well when stored tightly covered.*

- ¾ cup shortening**
- 1 cup granulated sugar**
- 1 egg**
- 1 teaspoon banana flavoring**
- 2 cups sifted all-purpose flour**
- 1½ teaspoons cinnamon**
- 1 teaspoon baking soda**
- ½ teaspoon salt**
- ½ cup cocoa**
- 1 cup mashed banana**
- 1 cup raisins**
- 1½ cups chopped Diamond Walnuts**

Cream shortening with sugar. Beat in egg and flavoring. Combine flour, cinnamon, soda, salt and cocoa; add to creamed mixture alternately with mashed banana. Stir in raisins and walnuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375° F. about 10 minutes. Makes 5 dozen cookies.

## CHOCOLATE WALNUT JUMBOS

*Popular for its good chocolate flavor. Be careful not to overbake.*

- ¼ cup soft butter**
- ½ cup granulated sugar**
- 1 egg**
- 1½ teaspoons vanilla**
- 1½ squares (1½ ounces) unsweetened chocolate, melted**
- ½ cup sifted all-purpose flour**
- ¼ teaspoon baking powder**
- ½ teaspoon salt**
- 2 cups coarsely chopped Diamond Walnuts**

Stir together butter, sugar, egg and vanilla; beat with spoon just until smooth; stir in melted chocolate. Resift flour with baking powder and salt; stir into chocolate mixture. Stir in walnuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350° F. for 10 minutes, *no longer*. Cookies should still be soft when taken from oven. Cool on rack. Makes about 30 cookies.



## ERIN WALNUT-APRICOT SQUARES

*Rich, moist, walnutty bars—a real treasure from an Irish cook.*

- ½ cup soft butter or margarine**
- ¼ cup granulated sugar**
- 1 cup sifted all-purpose flour**

### Filling:

- ⅓ cup sifted all-purpose flour**
- ½ teaspoon baking powder**
- ¼ teaspoon salt**
- 1 cup brown sugar, packed**
- 2 eggs, beaten**
- 1 cup chopped cooked, dried apricots**
- 1½ cups chopped Diamond Walnuts**
- 1 teaspoon vanilla**

Cream butter with sugar. Add flour and mix well. Spread mixture on bottom and mold it part way up the sides of an 8-inch square, ungreased pan. (If a thinner cookie is desired, use larger pan.) Bake at 350° F. for 15 to 20 minutes or until light brown. For the filling, mix together flour, baking powder, salt and brown sugar; blend in eggs; add apricots and walnuts. Stir in vanilla. Spread walnut-apricot mixture over the baked layer. Bake at 350° F. for 30 minutes. Cool in pan; cut into squares. Makes about 2 dozen bars.

## WALNUT COCONUT COOKIES

*Chewy drops made with sour cream. Ideal for the lunch box.*

- ⅔ cup butter**
- 1 cup granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- 2 cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- 1 teaspoon salt**
- ½ cup dairy sour cream**
- 2 cups flaked coconut**
- ¾ cup coarsely chopped Diamond Walnuts**
- Granulated sugar for topping**
- Diamond Walnuts for topping**

Cream butter and sugar together; add eggs and vanilla and continue creaming until light and fluffy. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with sour cream; mix well. Stir in coconut and walnuts. Spoon by tablespoonfuls onto greased cookie sheet. Sprinkle with sugar and top with additional chopped walnuts or walnut halves. Bake at 350° F. for 15 to 18 minutes. Makes about 3 dozen cookies.

## CHOCOLATE MERINGUE STRIPS

*An oatmeal cookie base topped with a crispy walnut meringue.*

- ½ cup butter**
- 1 cup brown sugar, packed**
- ½ teaspoon vanilla**
- 1 egg, separated**
- ½ cup sifted all-purpose flour**
- ¾ cup quick-cooking rolled oats**
- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**
- ¾ cup chopped Diamond Walnuts, divided**

Cream butter. Gradually add ½ cup of the brown sugar; cream until light. Mix in vanilla, egg yolk, flour and oats. Spread in a greased, 8-inch square baking pan. Beat egg white until stiff; gradually beat in remaining brown sugar and continue beating until stiff peaks form. Mix in chocolate pieces and half of the walnuts. Spread over oat mixture and sprinkle with remaining walnuts. Bake at 350° F. for 35 to 40 minutes or until meringue is golden brown. Let cool in pan. Cut into strips 1 x 2½ inches. Makes about 2 dozen strips.



## DOUBLE SWIRL WALNUT COOKIES

*Delicious! And you'll feel like a real artist when you turn out these two-toned beauties.*

- $\frac{3}{4}$  cup shortening (half butter)**
- $1\frac{1}{4}$  cups granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- $2\frac{1}{2}$  cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon salt**
- 2 squares (2 ounces)**  
**unsweetened chocolate,**  
**melted**
- 2 tablespoons milk**
- $\frac{2}{3}$  cup finely chopped**  
**Diamond Walnuts, divided**

Beat shortening, sugar, eggs and vanilla together until fluffy. Resift flour with baking powder and salt. Blend into creamed mixture. Divide dough in half. Blend chocolate, milk, and  $\frac{1}{3}$  cup of the walnuts into 1 portion; blend remaining walnuts into light dough. Wrap each portion in waxed paper; chill thoroughly. Roll light dough on lightly floured board to an 8 x 12-inch rectangle. Cover with a sheet of waxed paper and top with a baking sheet. Invert all, remove board and refrigerate dough while rolling chocolate portion to same size. Place light dough over chocolate dough, with shorter sides matching and one longer side about  $\frac{1}{4}$  inch in from edge of chocolate portion. Cut crosswise through center, making two 6-inch sections for easier rolling. Starting from side showing chocolate dough, roll the two together to center. Turn over and roll from the other side to meet the first roll. Wrap in waxed paper, plastic wrap or foil until very firm. Cut rolls into  $\frac{1}{4}$ -inch slices and place on lightly greased baking sheets. Bake at 400° F. for about 8 minutes. Let stand a minute, then remove carefully with broad spatula and cool on wire racks. Makes about 40 cookies.

*Note:* If dough should start to crack when rolling, let stand at room temperature a minute or two to warm up slightly. Cracks may be pinched together.



# CANDIES & CONFECTIONS





## CREAMY-SURE FUDGE

*Perfect chocolate walnut fudge! Just be sure to use a heavy saucepan and stir constantly while cooking to prevent scorching.*

- 1½ cups granulated sugar**
- ¾ cup (1 small can) undiluted evaporated milk**
- ¼ cup butter**
- 1 jar regular size (approximately 7 ounces) marshmallow creme, or 16 large marshmallows, quartered**
- ¼ teaspoon salt**
- 1 12-ounce package (2 cups) semi-sweet chocolate pieces**
- 1 teaspoon vanilla**
- 1 cup coarsely chopped Diamond Walnuts**

Combine sugar, undiluted milk, butter, marshmallow creme or marshmallows and salt in 2-quart saucepan. Cook, stirring constantly, until mixture has boiled for exactly 5 minutes. Remove from heat; add chocolate pieces and vanilla and stir until chocolate is melted. Stir in walnuts. Turn into buttered 8-inch square pan. Let stand until firm, then cut into squares. Makes about 2½ pounds candy.

## TWO-TONE FUDGE

*Two-toned, two-tiered and twice as luscious.*

- 2 cups brown sugar, packed**
- 1 cup granulated sugar**
- 1 cup undiluted evaporated milk**
- ½ cup butter**
- 1 jar (5-ounce to 10-ounce) marshmallow creme**
- 1 teaspoon vanilla**
- 1 6-ounce package (1 cup) butterscotch pieces**
- 1 cup coarsely chopped Diamond Walnuts, divided**
- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**

Combine sugars, evaporated milk and butter in saucepan. Bring to full boil over moderate heat, stirring occasionally. Remove from heat. Add marshmallow creme and vanilla, and stir until mixture is smooth. To 2 cups of hot mixture, add butterscotch pieces and ½ cup walnuts; stir until pieces are melted and mixture is smooth. Pour evenly into greased 9-inch square pan. To remaining hot mixture, add chocolate pieces and ½ cup walnuts; stir until pieces are melted and mixture is smooth. Pour evenly over butterscotch mixture in pan. Chill until firm. Makes about 2½ pounds.

## CHOCOLATE WALNUT CLUSTERS

*They're delicious—and they couldn't be easier!*

- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**
- 1½ cups Diamond Walnut halves and large pieces**

Melt chocolate pieces over hot, not boiling, water, stirring constantly. Beat until cool. Stir in walnut halves and large pieces. Drop in clusters on waxed paper.



**CANDIED WALNUTS—FOUR WAYS**

*One of the best tasting confections ever created. Candied walnuts keep well and make ideal gifts.*

**Honey Candied Walnuts:**

- 1½ cups granulated sugar**
- ¼ teaspoon salt**
- ¼ cup honey**
- ½ cup water**
- ½ teaspoon vanilla**
- 3 cups Diamond Walnut halves or large pieces**

**Sherried Walnuts:**

- 1½ cups granulated sugar**
- ¼ teaspoon salt**
- ½ cup sherry**
- 1 teaspoon grated orange peel or ½ teaspoon cinnamon**
- 2 to 3 cups Diamond Walnut halves or large pieces**

**Minted Walnuts:**

- 1 cup granulated sugar**
- ¼ teaspoon salt**
- ¼ cup water**
- 1 tablespoon white corn syrup**
- 6 marshmallows**
- Few drops peppermint flavoring**
- 2½ cups Diamond Walnut halves or large pieces**

**Spiced Walnuts:**

- 1 cup granulated sugar**
- ¼ teaspoon salt**
- 2 teaspoons cinnamon**
- ½ teaspoon nutmeg**
- ½ teaspoon cloves**
- ½ cup water**
- 2 cups Diamond Walnut halves or large pieces**

Boil sugar, salt, honey and water together, stirring often, to 242° F. on a candy thermometer (firm-soft ball stage). Remove from heat and add vanilla and walnuts. Stir until creamy. Turn out on waxed paper; separate walnuts, using two forks.

Boil sugar, salt and sherry, stirring often, to 240° F. on candy thermometer (soft-ball stage). Remove from heat; add grated orange peel or cinnamon and walnuts. Stir until syrup is cloudy and walnuts are coated. Turn out on waxed paper; separate walnuts, using two forks.

Boil sugar, salt, water and corn syrup to 236° F. on candy thermometer (soft-ball stage). Remove from heat; add marshmallows and stir until melted. Add flavoring and walnuts. Stir gently until creamy. Turn out on waxed paper; separate walnuts, using two forks.

Boil sugar, salt, cinnamon, nutmeg, cloves and water to 236° F. on candy thermometer (soft-ball stage). Remove from heat and add walnuts. Stir until creamy. Turn out on waxed paper; separate walnuts, using two forks.

**JELLIED CINNAMON SQUARES**

*Walnuts add so much to this good, spicy, colorful confection.*

- 1 cup canned applesauce**
- 1 tablespoon red cinnamon candies**
- 1 package (3-ounce) strawberry flavored gelatin**
- 1 cup granulated sugar**
- ¾ cup coarsely chopped Diamond Walnuts**
- Granulated sugar for coating**

Combine first 2 ingredients in saucepan; stir and cook over low heat until boiling. Stir in gelatin, add sugar and return to a boil. Boil 2 minutes, stirring constantly. Mix in walnuts. Pour into a buttered 9 x 5 x 3-inch pan. Chill overnight. When firm, cut into squares and roll in sugar. After 24 hours, again roll in sugar. Makes 3 dozen.

## DIAMOND DIVINITY

*A favorite in the Midwest and one of the great candy creations of all time.*

- 2 cups granulated sugar**
- ½ cup white corn syrup**
- ½ cup water**
- ⅛ teaspoon salt**
- 2 egg whites**
- 1 teaspoon vanilla**
- 1 cup chopped Diamond Walnuts**

Mix sugar, corn syrup, water and salt in saucepan. Heat slowly until sugar is dissolved; then boil gently, without stirring, to 240° F. on candy thermometer (firm soft-ball stage). While syrup boils, beat egg whites until stiff. Beating constantly, slowly pour about ⅓ of the hot syrup over egg whites. Put remaining syrup back to cook to 265° F. (hard-ball stage). Gradually beat this syrup into egg whites; add vanilla and continue beating until mixture will just hold its shape. (If weather is damp and candy refuses to hold its shape, beat in one teaspoon powdered sugar at this stage.) Add walnuts. Drop from teaspoon onto waxed paper; or pour into buttered 9-inch square pan and cut into squares when cool. Makes about 1½ pounds candy.

## LIME WALNUT DIVINITY

*This delightful variation of an all-time great has a lovely consistency and is very easy to make. Keeps well tightly covered.*

- 3 cups granulated sugar**
- 1 cup water**
- ¼ cup light corn syrup**
- 2 egg whites**
- 1 package (3-ounce) lime flavor gelatin**
- 1 tablespoon lime juice**
- 1 cup coarsely chopped Diamond Walnuts**

Combine first 3 ingredients in large saucepan; stir over moderate heat until sugar dissolves. Cover and boil slowly for 3 or 4 minutes, so steam will dissolve any sugar crystals on sides of pan. Uncover, and boil over moderate heat until mixture forms a firm ball, 248° F. Continue cooking but, at this point, beat egg whites until stiff. Gradually beat in gelatin, beating to stiff peaks. Beat in lime juice. Let stand until candy mixture boils to 260° F. (brittle-ball stage). Start beater again, and pour the hot syrup very slowly into the egg white mixture. *Do not scrape sides of saucepan.* Continue beating until mixture loses its gloss. Quickly stir in walnuts and drop by large teaspoonfuls onto waxed paper, or turn into oiled pan. Let stand until firm, then cut into squares. Makes about 1 pound-14 ounces.

*Note:* For different flavors, substitute raspberry or strawberry gelatin, and use lemon juice instead of lime.



**CARAMEL WALNUT FUDGE**

*If caramel is your favorite flavor, this luscious fudge is for you.*

- ¼ cup butter**
- 1 cup brown sugar, packed**
- 1 cup granulated sugar**
- ¼ teaspoon salt**
- ¾ cup dairy sour cream**
- 1 teaspoon vanilla**
- ¾ cup coarsely chopped Diamond Walnuts**

Melt butter in heavy 2-quart saucepan. Add sugars, salt and sour cream. Cook over low heat, stirring until sugar dissolves. Cover and boil slowly 5 minutes. Uncover, and cook rapidly, without stirring, until mixture forms a soft ball, 236° F. Remove from heat and cool to lukewarm. Add vanilla and beat until mixture is creamy and begins to hold its shape. Stir in walnuts. Quickly drop by tablespoons onto waxed paper. Makes about 10 large pieces, about 1 pound-13 ounces.

**WALNUT CREAMS**

*No cooking for this old-fashioned favorite. This recipe is an ideal basic for many variations.*

- 1 egg white, lightly beaten**
- 1½ tablespoons half-and-half or light cream**
- 1 teaspoon vanilla**
- ⅛ teaspoon salt**
- 1 pound sifted powdered sugar**
- Diamond Walnut halves and pieces**

Combine first 4 ingredients. Stir in about half the sugar. Gradually mix in the remaining sugar, kneading the last portion by hand until satiny. Use this basic mixture for a variety of candies. (Vanilla may be omitted and other flavorings substituted.) Shape candy into small balls and press a walnut half onto each side; or roll balls in finely chopped walnuts. Or mix chopped walnuts and dates into the candy. Candies may be dipped in melted chocolate, if desired. Makes about 5 dozen.

**WALNUT BRITTLE**

*If you like peanut brittle, you'll flip over walnut brittle!*

- 2 cups granulated sugar**
- 1 cup light or dark corn syrup**
- ½ cup water**
- 1 teaspoon salt**
- 2 tablespoons butter**
- 3 cups coarsely chopped Diamond Walnuts**
- 2 teaspoons soda**

Combine first 5 ingredients. Cook over moderate heat, stirring until sugar is dissolved. Cover and simmer 5 minutes, to wash crystals of sugar down from sides of pan. Uncover and boil to hard crack stage, 300° F. Meanwhile, lightly toast walnuts in shallow pan at 300° F. When candy reaches the hard crack stage, quickly stir in warm walnuts and soda. Turn at once into oiled jelly roll pan, 10 x 15 x 1 inch, and spread thin. Let stand until cold, then break into pieces. Makes about 2 pounds.

## ROCKY ROAD

*Quick, easy version of the candy that originated in the West and then became an All-American favorite.*

- 3 6-ounce packages (3 cups)**  
**semi-sweet chocolate pieces**
- 2 cups miniature marshmallows**
- 1¼ cups coarsely chopped**  
**Diamond Walnuts**

Melt chocolate pieces over hot, not boiling, water, stirring until smooth. Spread about ⅓ of the melted chocolate in a foil-lined or buttered 8-inch square pan. Cover with marshmallows mixed with walnuts. Pour on the remaining chocolate, mixing slightly, until marshmallows and walnuts are coated. Let set until firm. Cut into squares. Makes 1⅔ pounds candy.

## WHITE FUDGE

*A rare recipe and a rare treat. This smooth fudge is made with sour cream and a choice of flavorings. As luscious as it is pretty.*

- 2 cups granulated sugar**
- ½ cup dairy sour cream**
- ⅓ cup white corn syrup**
- 2 tablespoons butter**
- ¼ teaspoon salt**
- 2 teaspoons vanilla, rum**  
**or brandy flavoring**
- ¼ cup quartered candied cherries**
- 1 cup coarsely chopped**  
**Diamond Walnuts**

Combine first 5 ingredients in saucepan; bring to a boil slowly, stirring until sugar dissolves. Boil, without stirring, over medium heat to 236° F. (soft-ball stage). Remove from heat and let stand 15 minutes; *do not stir*. Add flavoring; beat until mixture starts to lose its gloss (about 8 minutes). Stir in cherries and walnuts, and quickly pour into a greased shallow pan. Cool and cut into squares. Makes about 1½ pounds.

## WALNUT TOFFEE

*Crunchy, mellow and marvelous. Store the pieces between layers of foil in airtight container to keep brittle.*

- 2¼ cups Diamond Walnuts,**  
**divided**
- 2 cups granulated sugar**
- ½ cup water**
- ½ cup light corn syrup**
- 1 cup butter**
- 1 6-ounce package (1 cup)**  
**semi-sweet or milk chocolate**  
**(or half of each)**

Coarsely chop 1½ cups of the walnuts for toffee; finely chop remainder for topping. Combine sugar, water, corn syrup and butter; heat to boiling, stirring until sugar is dissolved. Cover and cook 5 minutes. Uncover, and boil to hard crack stage, 300° F. Remove from heat, stir in coarsely chopped walnuts and quickly spread in a buttered 10 x 15 x 1-inch pan. Let stand until cold. Melt chocolate over warm, not hot, water. Spread over cooled toffee and sprinkle with the finely chopped walnuts. Let stand until chocolate is set, then break into pieces. Makes about 2 pounds-10 ounces.



### WALNUT SEAFOAM

*This light, fluffy candy really calls for a candy thermometer. Keeps well stored airtight with foil between layers.*

- 3 cups light brown sugar,  
packed**
- $\frac{3}{4}$  cup water**
- 1 tablespoon light corn syrup**
- 2 egg whites, unbeaten**
- $\frac{1}{8}$  teaspoon salt**
- 2 teaspoons vanilla or 1  
teaspoon maple flavoring**
- $1\frac{1}{2}$  cups chopped  
Diamond Walnuts**

Stir sugar, water and syrup together in a heavy, deep saucepan; scrape down sides. Cover and bring to a boil. Remove cover and boil to 240° F. Beat egg whites with salt until stiff, beginning just before syrup reaches 240° F. Measure out  $\frac{2}{3}$  cup syrup; continue cooking remainder. Pour measured syrup *slowly* over beaten egg whites while continuing to beat at medium speed. Let beater run (or continue beating by hand) until syrup on stove reaches 256° F. Remove from heat and beat into egg white mixture at high speed. Add vanilla and continue beating until mixture begins to climb beaters and loses its gloss. Stir in walnuts. Immediately drop from a teaspoon into mounds on lightly buttered shallow pan or turn into a 9-inch square pan. Let stand until firm. Makes about 40 pieces. If desired,  $\frac{1}{2}$  cup walnuts may be reserved to sprinkle on top of candy after it is turned out.

### COCOA-WALNUT BUTTER FUDGE

*The delicate flavor of cocoa in a buttery-rich fudge. Before beating, be sure that this candy cools until it is completely cold.*

- 2 cups granulated sugar**
- 6 tablespoons unsweetened  
powdered cocoa**
- $\frac{3}{4}$  cup water**
- $\frac{1}{2}$  cup butter**
- 1 teaspoon vanilla**
- 1 cup coarsely chopped  
Diamond Walnuts**

Combine sugar, cocoa and water; stir over moderate heat until sugar is dissolved. Cover and boil slowly 5 minutes. Add butter and cook uncovered without stirring to 234° F. (soft-ball stage). Remove from heat and pour into a clean dry container, without scraping the sides of cooking utensil. Let stand until *completely cold*. Add vanilla and beat until candy loses its gloss. Quickly stir in walnuts, and turn into oiled pan. Cut into squares when set. Makes about  $1\frac{3}{4}$  pounds.



# BREADS & COFFEE CAKES





**WALNUT-RAISIN COFFEE BREAD**

*A little sweeter than most coffee breads with a delightful flavor and a moist, cake-like texture. So pretty baked in a Bundt pan.*

- 2½ cups sifted all-purpose flour**
- 3½ teaspoons baking powder**
- 1 teaspoon salt**
- ½ cup shortening**
- ¾ cup granulated sugar**
- 2 eggs**
- 1 tablespoon grated orange peel**
- 1¼ cups milk**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 cup coarsely chopped raisins**
- Orange Glaze (optional)**

**Orange Glaze:**

- 2 tablespoons each orange juice and sugar**

Resift flour with baking powder and salt. Cream shortening, sugar, eggs and orange peel together well. Add flour mixture alternately with milk. Stir in walnuts and raisins. Turn into a well greased, 9-inch Bundt pan. Bake at 325° F. for about 1 hour, until pick inserted in center comes out clean and dry. Let stand 10 minutes, then invert onto serving plate. If desired, spoon Orange Glaze over the warm bread slowly so syrup will be absorbed. Makes 1 coffee bread.

*Orange Glaze:* Stir together the orange juice and sugar until the sugar is dissolved.

**WALNUT PRUNE LOAF**

*Crispy with walnuts and chewy with prunes, this gently spiced loaf is delicious hot or cold.*

- 1½ cups snipped uncooked prunes**
- ¾ cup granulated sugar**
- ½ teaspoon soda**
- 1 cup boiling water**
- 2½ cups sifted all-purpose flour**
- 2 teaspoons baking powder**
- 1½ teaspoons salt**
- ½ teaspoon cinnamon**
- ¼ teaspoon cloves**
- 1 cup coarsely chopped Diamond Walnuts**

Combine prunes, sugar and soda. Pour boiling water over mixture; let stand until cold. Resift flour with baking powder, salt and spices. Combine cold prune mixture with walnuts. Add flour mixture and stir until all of the flour is moistened. Turn into greased and floured loaf pan, 9 x 5 x 3 inches (or use 2 greased #2½ cans). Bake at 325° F. for 50 minutes (or about 65 minutes for cans). Let stand 10 minutes; then turn out onto wire racks to cool. Makes 1 standard loaf or 2 round loaves, 3¾ x 4½ inches.

**CANDIED FRUIT-WALNUT LOAF**

*Candied fruits sparkling like jewels in a golden loaf—and so easy to fix.*

- 2½ cups biscuit mix**
- ⅓ cup granulated sugar**
- 1½ cups coarsely chopped Diamond Walnuts**
- ½ cup chopped mixed candied fruits**
- 2 eggs**
- 1 cup milk**

Mix together biscuit mix, sugar, walnuts and candied fruits. In a separate bowl, beat together eggs and milk; add to dry ingredients, stirring only until dampened. Bake in greased 9 x 5 x 3-inch loaf pan at 350° F. for 50 to 60 minutes. Cool on rack. Makes 1 loaf.

## STICKY BUNS

*From a Scandinavian recipe and so wonderfully light and lovely.*

- 1½ cups Diamond Walnuts,**  
divided
- 1 cake or package yeast**
- ⅓ cup warm water**
- ¾ cup milk**
- ⅓ cup granulated sugar**
- ⅓ cup shortening**
- 1½ teaspoons salt**
- ¼ teaspoon mace**
- ⅛ teaspoon cardamom**
- 1 egg, beaten**
- 3½ cups sifted all-purpose flour**
- 1¼ cups brown sugar, packed,**  
divided
- 7 tablespoons melted butter or**  
margarine, divided
- ¼ cup water**
- ¼ teaspoon cinnamon**

Set aside 1 cup walnut halves and large pieces for bottom of pan. Chop remaining ½ cup. Dissolve yeast in warm water. Scald milk mixed with next 5 ingredients. Cool to lukewarm. Add to yeast along with egg. Add about half the flour, and beat smooth. Gradually blend in remaining flour to make a soft dough. Turn out onto floured board and knead lightly. Cover and let rise in warm place until doubled, about 1 hour. Meanwhile, heat ¾ cup of the brown sugar with 5 tablespoons of the butter and water until sugar is dissolved. Grease a 9 x 13 x 2-inch pan, pour in the syrup and sprinkle with the reserved cup of large walnuts. When dough is risen, turn out onto floured board and roll to a rectangle 12 x 15 inches. Melt remaining butter and spread over dough. Mix remaining brown sugar with cinnamon and sprinkle over dough. Top with the ½ cup chopped walnuts. Roll up from long side to make a 15-inch roll. Cut into 1-inch slices and place in the syrup-walnut mixture. Let rise until light, about 30 minutes. Bake at 375° F. about 35 minutes, until nicely browned. Invert over serving tray at once. Allow pan to rest over rolls a minute so syrup will drain. Serve warm. Makes 15 sticky buns.

## WALNUT-HERB BATTER BREAD

*This unusual recipe makes a large loaf deliciously flavored with herbs.*

- 1 cup milk, scalded**
- 2 tablespoons granulated sugar**
- 2 tablespoons salt**
- 2 packages dry yeast**
- 1 cup warm water**
- 3 tablespoons chopped parsley**
- 1½ teaspoons crushed sweet basil**
- 1½ teaspoons tarragon leaves**
- ⅓ teaspoon garlic powder**
- 4½ cups sifted all-purpose flour**
- ¾ cup coarsely chopped**  
**Diamond Walnuts**

Mix first 3 ingredients and cool slightly. In large bowl, sprinkle yeast over water; stir till dissolved. Blend in milk mixture, herbs and flour; beat vigorously for 2 minutes or until batter is satiny. Cover and let rise in warm place until double in bulk, about 45 minutes. Add walnuts and stir batter down. Beat vigorously with spoon about 1 minute. Pour into lightly greased 1½-quart casserole. Bake uncovered at 375° F. for 1 hour or until done. Turn out of casserole and cool on rack. Makes 1 loaf.



**UNHOLY MAPLE DOUGHNUT BALLS**

*You'll never miss the hole in these yummy, little maple-glazed balls.*

- 2 cups sifted all-purpose flour**
- 3½ teaspoons baking powder**
- 1 teaspoon salt**
- ½ teaspoon mace or nutmeg**
- ¼ cup shortening**
- ¼ cup granulated sugar**
- 1 egg**
- ¾ cup milk**
- ½ cup chopped Diamond Walnuts**
- Salad oil or shortening for frying, about 2 inches deep**

**Maple Glaze:**

- 1 pound powdered sugar, sifted**
- 6 tablespoons boiling water**
- ½ teaspoon maple flavoring**

Resift flour with baking powder, salt and mace or nutmeg. Combine shortening, sugar and egg; beat until smooth. Add flour mixture and milk, and mix to a moderately stiff dough. Stir in walnuts. Heat oil or shortening to 375° F. Drop dough by rounded teaspoon-fuls into hot oil and fry until golden brown, about 3 minutes, turning frequently. Remove with a slotted spoon and drain well on paper towels. When all doughnut balls are cooked, dip one at a time into Maple Glaze. Allow excess to drip off, then place on wire rack set over a baking sheet, until glaze is set. Makes about 3½ dozen, 1½ inches in diameter.

*Maple Glaze:* Mix powdered sugar with boiling water and maple flavoring, blending well.

**MAPLE WALNUT-DATE LOAF**

*Crunchy with walnuts, moist with dates and deliciously flavored! For company, decorate loaf with fresh orange slices, top each with a walnut half, and pass the Orange Butter.*

- ¾ cup shortening**
- 1 cup brown sugar, firmly packed**
- ½ cup granulated sugar**
- 3 eggs**
- 1 teaspoon maple flavoring**
- 2 teaspoons grated orange peel**
- 2 cups sifted all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon soda**
- 1 teaspoon baking powder**
- ½ cup milk**
- 1½ cups chopped dates**
- 1 cup chopped Diamond Walnuts**

**Orange Butter:**

- 1 medium orange, unpeeled**
- ½ pound butter, softened**

Cream shortening and sugars thoroughly. Add eggs, maple flavoring and orange peel; continue creaming until light and fluffy. Resift flour with salt, soda and baking powder; add to creamed mixture alternately with milk. Stir in dates and walnuts. Turn into greased and floured 9 x 5 x 3-inch loaf pan. Bake at 350° F. for about one hour or until set in center. Makes one loaf.

*Orange Butter:* Cut the orange into chunks and take out the seeds. Then chop finely or put through food chopper, or whir pieces in blender. Add to softened butter; whip with electric mixer until fluffy. Serve with Maple Walnut Date Loaf. Orange Butter is delicious as well on toast, pancakes or waffles.

### CINNAMON CRUNCH WALNUT LOAF

*Filled and topped with cinnamon-sugared walnuts, this fragrant loaf is worthy of important gift wraps or bake sales.*

- 1½ cups coarsely chopped  
Diamond Walnuts, divided**
- 1 tablespoon melted butter**
- 1 cup granulated sugar, divided**
- 2 teaspoons cinnamon**
- 3 cups sifted all-purpose flour**
- 4½ teaspoons baking powder**
- 1½ teaspoons salt**
- ¼ cup shortening**
- 1 egg**
- 1¼ cups milk**

Toss all the walnuts with melted butter. Add ¼ cup of the sugar with the cinnamon and mix until walnuts are well coated; set aside. Resift flour with remaining ¾ cup sugar, baking powder and salt. Cut in shortening. Beat egg lightly and combine with milk. Stir into dry mixture just until all of flour is moistened. Reserve ¼ cup of the spiced walnuts for top of loaf; lightly mix remainder into the batter. Spoon into a greased 9¼ x 5¼ x 2¾-inch loaf pan. Sprinkle with reserved walnuts. Let stand 15 minutes, then bake at 350°F. for 65 to 70 minutes, until loaf tests done. Let stand 10 minutes, then turn out and cool on wire rack. Makes 1 large loaf.

### BANANA WALNUT GIFT LOAF

*One of the most popular of all walnut fruit breads and really a "gift loaf" as this recipe bakes to perfection of flavor and texture.*

- ¾ cup granulated sugar**
- ¼ cup shortening**
- 2 eggs**
- 1 cup mashed banana**
- 2 cups sifted all-purpose flour**
- 2 teaspoons baking powder**
- ½ teaspoon salt**
- ¼ teaspoon baking soda**
- 1 cup chopped Diamond Walnuts**

Mix sugar, shortening and eggs; beat hard until light. Add mashed banana. Resift flour with baking powder, salt and soda. Stir in sifted dry ingredients, beating until smooth. Add walnuts. Pour into a greased 9 x 5 x 3-inch loaf pan. Bake at 350°F. for 60 to 70 minutes. Cool on rack. Makes 1 loaf.

### WALNUT CHILI BREAD

*This tasty flat loaf is served in wedges. An unusual treat and so quick and easy.*

- 2 cups biscuit mix**
- 1 tablespoon instant minced onion**
- ¼ cup butter**
- 1 teaspoon chili powder**
- ¾ cup chopped Diamond Walnuts**
- 1 egg, beaten**
- ¾ cup milk**
- ¼ cup shredded Parmesan cheese**

Combine biscuit mix and instant onion. Heat butter with chili powder and walnuts until butter melts; stir into biscuit mix. Add egg and milk, and stir to a soft dough. Turn into greased, 8-inch, round layer cake pan. Sprinkle with cheese. Bake at 400°F. for 20 to 25 minutes, until browned. Cut into wedges and serve warm. Makes 6 to 8 pieces.



**WALNUT SWEETMEAT BREAD**

*Sugar and spice and everything nice—such as honey, ginger, figs and walnuts—go into this light-textured loaf.*

- 1½ cups chopped golden figs**
- ½ cup granulated sugar**
- ½ cup honey**
- 1 teaspoon soda**
- 3 tablespoons shortening**
- 1 cup boiling water**
- 1 egg, beaten**
- 1 cup chopped Diamond Walnuts**
- ¼ cup chopped candied or preserved ginger**
- 1 teaspoon vanilla**
- 2½ cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- 1½ teaspoons salt**

Measure figs, sugar, honey, soda and shortening into a small bowl. Add the boiling water, stir, and set aside to cool. When cool, add beaten egg, walnuts, ginger, and vanilla. Resift flour with baking powder and salt. Add to fruit-walnut mixture beating only to blend well. Turn into greased and floured bread loaf pan, 9 x 5 x 3 inches. Bake at 325°F. for 60 to 70 minutes, or until loaf tests done. Remove from pan to wire rack and cool thoroughly before slicing or storing. Makes 1 loaf.

**WALNUT SCONES**

*Crispy walnuts are so good in this old-fashioned, teatime favorite.*

- 2 cups sifted all-purpose flour**
- 3 tablespoons granulated sugar**
- 3 teaspoons baking powder**
- 1 teaspoon salt**
- ¼ cup shortening**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 egg**
- ½ cup milk**

Resift flour with sugar, baking powder and salt. Cut in shortening. Add walnuts. Beat egg lightly with milk; stir into dry mixture to make a stiff dough. Turn out onto lightly floured board and pat to a large diamond, about ½-inch thick. Cut into 9 smaller diamonds. Sprinkle tops with additional sugar, if desired. Bake on lightly greased baking sheet at 425°F. about 12 minutes. Serve hot. Makes 9 large scones.

**QUICK BLUEBERRY-WALNUT MUFFINS**

*Delicious! Try this basic recipe with other fruit muffin mixes.*

- ⅓ cup butter, divided**
- ⅔ cup chopped Diamond Walnuts**
- 1 package (13-ounce) blueberry muffin mix**
- ⅓ cup granulated sugar**
- ¾ teaspoon pumpkin pie spice**

Melt 1 tablespoon of the butter in a small skillet. Add walnuts and sauté lightly a few minutes; set aside. Prepare muffin mix according to package directions, adding the sautéed walnuts. Spoon into small greased muffin pans; bake as directed. Remove from pans and dip each muffin in remaining melted butter, then roll in mixture of sugar and pumpkin pie spice. Serve hot. Makes 1 to 2 dozen muffins, depending on size of pans.

### APRICOT WALNUT BREAD

*Apricots give this grand walnut bread brightness of color and flavor.*

- 2 cups biscuit mix**
- 1 cup quick-cooking oats**
- $\frac{3}{4}$  cup granulated sugar**
- 1 teaspoon baking powder**
- $\frac{1}{4}$  teaspoon salt**
- $\frac{1}{2}$  cup chopped dried apricots**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 egg, well beaten**
- $1\frac{1}{4}$  cups milk**

Stir together first five ingredients. Mix in apricots and walnuts. Combine egg and milk; add to dry ingredients and beat hard for 30 seconds. Pour into 3 greased cans (No. 2 or 303). Bake at 350° F. for 45 minutes, or until done. Or pour into a greased 9 x 5 x 3-inch loaf pan and bake at 350° F. for one hour. Cool for 10 minutes; remove from cans or pan and cool on rack. Makes 3 small round loaves or 1 standard loaf.

### WALNUT PEACH BREAD

*The dried peaches give a nice, bright flavor, while the cream gives extra richness to this tender loaf, though whole milk may be used.*

- $\frac{1}{4}$  cup butter or margarine**
- $\frac{1}{2}$  cup granulated sugar**
- 1 egg**
- $2\frac{1}{2}$  cups sifted all-purpose flour**
- 3 teaspoons baking powder**
- 1 teaspoon salt**
- 1 cup half-and-half cream**
- $\frac{3}{4}$  cup chopped Diamond Walnuts**
- 1 cup chopped dried peaches**

Cream butter, sugar and egg together. Resift flour, baking powder and salt together; add to creamed mixture alternately with cream. Stir in walnuts and peaches. Turn into greased 9 x 5 x 3-inch loaf pan. Bake at 375° F. for 50 to 55 minutes. Turn out onto rack to cool. Makes 1 loaf.

### WALNUT LEMON MUFFINS

*Delicious served hot with butter or whipped cream cheese. Perfect for brunches or with fruit salads.*

- $1\frac{3}{4}$  cups sifted all-purpose flour**
- $\frac{1}{2}$  cup granulated sugar**
- 3 teaspoons baking powder**
- 1 teaspoon salt**
- $\frac{2}{3}$  cup chopped Diamond Walnuts**
- 1 egg**
- $\frac{2}{3}$  cup milk**
- $\frac{1}{2}$  teaspoon grated lemon peel**
- 1 tablespoon lemon juice**
- $\frac{1}{3}$  cup shortening, melted**
- Lemon Sugar**
- Diamond Walnut halves or large pieces**

**Lemon Sugar:**

- 3 tablespoons granulated sugar**
- $\frac{1}{2}$  teaspoon grated lemon peel**

Resift flour with sugar, baking powder and salt. Add walnuts. Beat egg lightly; add milk, lemon peel and juice, then shortening. Add to flour mixture and stir just until all of dry ingredients are moistened. Spoon into greased muffin pans. Sprinkle with Lemon Sugar and top each with a walnut half or large piece. Bake at 400° F. about 20 minutes, until browned and baked through. Let stand a minute or two, then remove from pans carefully. Serve warm. Makes one dozen  $2\frac{1}{2}$ -inch muffins.

*Lemon Sugar:* Mix together the sugar and lemon peel and blend well.



## CALIFORNIA WALNUT BREAD

*This old-fashioned basic is a classic among nutbread recipes and the fruited variations are delicious. To toast walnuts, see page 107.*

- 3 cups sifted all-purpose flour**
- 1 cup granulated sugar**
- 4 teaspoons baking powder**
- 2 teaspoons salt**
- 1½ cups coarsely chopped, toasted Diamond Walnuts, divided**
- 1 egg, beaten**
- ¼ cup soft shortening**
- 1½ cups milk**
- 1 teaspoon vanilla**

Resift flour with sugar, baking powder and salt into mixing bowl. Stir in 1¼ cups of the walnuts. Add egg, shortening, milk and vanilla. Mix just until ingredients are blended. Turn into greased and floured loaf pan, 9 x 5 x 3 inches. Sprinkle remaining ¼ cup walnuts over top. Bake at 350°F. for 60 to 70 minutes. Let loaf stand in pan 10 minutes, then turn out onto wire rack to cool. Makes 1 large loaf.

### *California Walnut Bread Variations*

*Walnut Banana Bread:* Make basic loaf, using ¾ cup milk. Add ¾ cup mashed banana (2 small bananas). Bake at 350°F. for 60 to 70 minutes.

*Walnut Cranberry Bread:* Make basic loaf, using 1¼ cups milk. Add 1 cup chopped, fresh, raw cranberries. Bake at 350°F. for 60 to 70 minutes.

*Walnut Fruit Bread:* Make basic loaf. Add 1 cup coarsely chopped raisins or pitted dates or soft dried prunes or soft dried apricots. Bake at 350°F. for 60 to 70 minutes.

## WALNUT STREUSEL LOAF

*The German word "streusel" (pronounced stroyzel) means to strew, and this light, tender loaf is strewn with layers of a delicious mixture of butter, sugar, spices and crunchy walnuts.*

- ¼ cup butter or margarine**
- ¾ cup granulated sugar**
- 2 eggs**
- 1 teaspoon vanilla**
- 2 cups sifted all-purpose flour**
- 1½ teaspoons baking powder**
- 1 teaspoon salt**
- ½ teaspoon soda**
- ½ teaspoon cinnamon**
- ¼ teaspoon nutmeg**
- 1 cup dairy sour cream**

### **Walnut Streusel:**

- 2 tablespoons soft butter**
- ⅓ cup brown sugar, packed**
- ½ teaspoon cinnamon**
- 1 cup chopped Diamond Walnuts**

Cream butter with sugar, eggs and vanilla. Resift flour with baking powder, salt, soda and spices. Blend into creamed mixture alternately with sour cream. Spoon about ⅓ of the batter into a greased loaf pan, 9 x 5 x 3 inches. Top with half of the streusel mixture. Repeat layers, topping with last ⅓ of batter. Bake at 350°F. about 55 minutes, until loaf tests done. Let stand 10 minutes, then turn out onto wire rack to cool. Makes 1 loaf.

*Walnut Streusel:* Mix butter with brown sugar, cinnamon and walnuts.

## WALNUT SOUR CREAM WAFFLES

*Crunchy walnuts make a wonderful texture accent to these light, rich waffles, served either with sweet toppings for breakfast or with lunch toppings of creamed chipped beef, chicken or mushrooms.*

- 2 cups sifted all-purpose flour**
- 2½ teaspoons baking powder**
- 1 teaspoon salt**
- ½ teaspoon soda**
- 3 eggs, separated**
- 1 cup dairy sour cream**
- ½ cup butter or margarine, melted**
- 1 cup milk**
- ¾ cup medium-fine chopped Diamond Walnuts**

Resift flour with baking powder, salt and soda into mixing bowl. Beat egg yolks lightly with sour cream. Add butter, and blend into dry mixture alternately with milk. Stir in walnuts. Beat egg whites until barely stiff. Fold into batter. Bake in preheated waffle iron until golden brown. Serve with butter and syrup, with honey, with whipped cream cheese and strawberry preserves, with sweetened whipped cream, or with your favorite topping. Makes about 5 cups batter, or 5 to 6 waffles.

## BAKED WALNUT BROWN BREAD

*No steaming for this version of Boston Brown Bread laced with crispy walnuts. Perfect with baked beans or spread with cream cheese or marmalade at teatime. And it toasts like a dream for breakfast.*

- 1¼ cups sifted all-purpose flour**
- 2 teaspoons baking powder**
- ¾ teaspoon soda**
- 1¼ teaspoons salt**
- 1¼ cups graham flour**
- 1 cup chopped Diamond Walnuts**
- 1 egg**
- ½ cup brown sugar, packed**
- ½ cup light molasses**
- ¾ cup buttermilk**
- 3 tablespoons melted shortening**

Resift all-purpose flour with baking powder, soda and salt. Stir in graham flour and walnuts. Beat egg lightly; beat in brown sugar, molasses, buttermilk and shortening. Stir into dry mixture just until all of the flour is moistened. Spoon into 3 greased, 1-pound-size cans. Bake at 350°F. for 45 minutes or until bread tests done. Let stand 10 minutes, then turn out onto wire rack. Serve warm or cold. Makes 3 small round loaves. Or, spoon batter into a 9 x 5 x 3-inch loaf pan and bake at 350°F. for 50 to 55 minutes. Makes 1 loaf.

## MOLASSES WALNUT MUFFINS

*Rich with molasses, these unusual, semi-sweet muffins are a nice change of flavor pace for breakfast.*

- ¼ cup shortening**
- ½ cup molasses**
- 1 egg**
- 2 cups sifted all-purpose flour**
- 3½ teaspoons baking powder**
- 1 teaspoon salt**
- ½ cup milk**
- ¾ cup chopped Diamond Walnuts**
- ½ cup chopped cooked prunes**

Cream shortening and molasses together. Add egg and beat well. Resift flour with baking powder and salt. Add to creamed mixture along with milk and stir to a soft batter. Lightly mix in walnuts and prunes. Spoon into greased muffin pans. Bake at 375°F. for 15 to 20 minutes, just until browned. Serve hot. Makes one dozen 2½-inch muffins.



**CINNAMON WALNUT TWISTS**

*So pretty and so delicious. The hot roll mix is a shortcut.*

- 1 package (13¾-ounce) hot roll mix**
- 2 teaspoons cinnamon**
- ½ cup granulated sugar**
- 1 cup coarsely chopped Diamond Walnuts**
- ¼ cup butter, melted**

Prepare hot roll mix by package directions. Combine cinnamon, sugar and walnuts for filling. When dough is ready to shape, roll into a rectangle 18 x 12 inches. Spread center third of dough lengthwise with half of the butter and sprinkle with half of the filling. Fold one side of dough to overlap center and spread with remaining butter and filling. Fold opposite side to overlap. (You now have three layers 4 x 18 inches.) Cut into 18 1-inch strips. Hold each strip by ends and twist. Place on greased cookie sheet. Let rise till double. Bake at 375°F. about 15 minutes. Frost with powdered sugar frosting, if desired. Makes 18 twists.

**WALNUT ORANGE ROLLS**

*Light yeast rolls, delicious with orange flavor and an orange glaze.*

- 1 cake or package yeast**
- ⅓ cup warm water**
- ⅓ cup milk**
- 2 tablespoons shortening**
- 2 tablespoons granulated sugar**
- 1 teaspoon salt**
- 1 egg, beaten**
- 2¼ cups sifted all-purpose flour**
- ⅓ cup chopped Diamond Walnuts**

**Orange Sugar:**

- 3 tablespoons soft butter**
- ⅓ cup granulated sugar**
- 2 teaspoons grated orange peel**

**Orange Glaze:**

- ½ cup sifted powdered sugar**
- 1 tablespoon orange juice**
- ¼ teaspoon finely grated orange peel**

Soften yeast in warm water. Heat milk to scalding. Add shortening, sugar and salt, and cool to lukewarm. Combine with dissolved yeast and egg. Gradually blend in flour to make a rather soft dough. Turn out onto floured board and knead lightly, just until dough rounds up. Return to bowl, cover, and let rise, in warm place, until doubled, about 1 hour. Turn out and roll into a rectangle about 9 x 12 inches. Spread with Orange Sugar and sprinkle with walnuts. Roll up, as for jelly roll, to make a 12-inch roll. Cut in 1-inch slices, and place close together in a well-greased 9-inch round pan. Let rise until doubled in size, about 30 to 45 minutes. Bake at 375°F. about 25 to 30 minutes, until nicely browned. Cool slightly, then drizzle with Orange Glaze. Makes 12 rolls.

*Orange Sugar:* Cream butter with sugar and orange peel, blending well.

*Orange Glaze:* Mix powdered sugar with orange juice and orange peel, blending well.



# CAKES & FROSTINGS





**CHERRY WALNUT CAKE**

*Packaged mixes make this elegant looking cake a breeze to fix.*

- 1 cup Diamond Walnuts**
- 1 package (18½-ounce) white cake mix**
- ½ teaspoon vanilla**
- 1 package (3½-ounce) strawberry flavor whipped dessert mix**
- 1 can (1 pound-5 ounce) cherry pie filling**

Chop ¼ cup of the walnuts coarsely; set aside to decorate cake. Chop remaining walnuts medium fine. Prepare batter from cake mix as package directs, adding vanilla. Fold in the ¾ cup walnuts. Bake in 2 greased and floured, 9-inch layer cake pans about 25 to 28 minutes, just until cake tests done. Cool in pan 5 minutes; invert layers onto wire racks to cool completely.

Prepare dessert mix according to package directions. Spread a rim of the mixture about 1-inch wide around top edge of each layer. Spread cherry pie filling in center of each layer. Stack the 2 layers together on serving plate; spread remaining dessert mix around sides of cake. Chill until serving time. Sprinkle top of cake with reserved walnuts. Makes about 12 servings.

**WALNUT RUM TORTE**

*Much like a Rum Baba and so good. To toast walnuts, see page 107.*

- ⅓ cup butter**
- 6 eggs, separated**
- ½ teaspoon salt**
- 3 tablespoons powdered sugar**
- 1 cup granulated sugar**
- 2 teaspoons vanilla**
- 1⅓ cups sifted all-purpose flour**
- 1 cup chopped toasted Diamond Walnuts, divided**

**Rum Sauce:**

- 1½ cups granulated sugar**
- 1¼ cups water**
- Dash salt**
- Grated peels of ½ orange and ½ lemon**
- ¼ to ½ cup rum**

Melt butter; let cool. Beat egg whites with salt till soft peaks form; gradually add powdered sugar and beat until stiff but not dry. In separate bowl, beat yolks slightly; add sugar and vanilla, beat till thick and creamy. Sprinkle flour over egg whites, pour in yolks; gently fold until mixture is half blended. Fold in melted butter and ¾ cup of the walnuts until barely mixed. Pour into buttered and floured 2½ or 3-quart mold (or 10-inch tube pan); top with remaining walnuts. Bake at 350° F. for 40 minutes, or until done when tested with pick. Cool 10 minutes; add Rum Sauce.

*Rum Sauce:* Combine sugar, water, salt and grated peels. Bring mixture to boil; boil 10 minutes. Cool. Stir in rum. Make holes in cake with skewer; spoon sauce over cake. When sauce is absorbed (about 10 minutes), turn out on serving plate. Makes 10 servings.

## WALNUT COCOA CAKE

*Buttermilk gives this luscious cake a lovely, light texture. And the tang of grated orange peel blended with cocoa in the cake and in the icing is a flavor combination widely used in fine European candy.*

- ½ cup shortening**
- ¾ cup granulated sugar**
- 2 eggs**
- ½ cup honey**
- 2 teaspoons grated orange peel**
- 2 cups sifted cake flour**
- ⅓ cup unsweetened cocoa**
- 1 teaspoon soda**
- ½ teaspoon salt**
- ¼ teaspoon each cinnamon and nutmeg**
- ⅔ cup buttermilk**
- ¾ cup finely chopped Diamond Walnuts**

### Cocoa Icing:

- ½ cup butter or margarine**
- ¼ cup unsweetened cocoa**
- 1 pound sifted powdered sugar**
- ¼ cup light cream**
- ½ teaspoon each vanilla and grated orange peel**
- ½ cup chopped Diamond Walnuts**

Cream shortening and sugar until light. Beat in eggs, one at a time. Add honey and orange peel and continue beating until very light and creamy. Resift flour with cocoa, soda, salt and spices; blend into creamed mixture alternately with buttermilk. Stir in the walnuts. Turn into 2 greased and floured, 9-inch layer cake pans. Bake at 350° F. for 25 to 30 minutes, until cake tests done. Let stand 5 minutes, then invert layers onto wire racks to cool. When cold, put together with Cocoa Icing, spreading between layers and on top and sides of cake. Makes one 9-inch cake.

*Cocoa Icing:* Melt the butter or margarine; stir in the unsweetened cocoa. Add the powdered sugar and cream, beating until smooth. Stir in the vanilla and grated orange peel. Add a little more cream, if needed, for good spreading consistency. When cake is iced, pat the walnuts around the sides.

## CHOCOLATE WALNUT LOAF

*Chocolate, applesauce and walnuts make a luscious flavor team in this moist loaf. Bake it either in a loaf pan or a fancy ring mold.*

- 2 cups sifted all-purpose flour**
- ¾ cup brown sugar, packed**
- 3 teaspoons baking powder**
- 1 teaspoon salt**
- 1 tablespoon finely grated lemon peel**
- 1 cup chopped Diamond Walnuts**
- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**
- 1 egg**
- 1 cup canned applesauce**
- 2 tablespoons cooking oil**

### Coffee-Brandy Glaze:

- 1½ cups sifted powdered sugar**
- ½ teaspoon instant coffee**
- 3 tablespoons brandy or 1 teaspoon brandy flavoring**
- 3 tablespoons thin cream or water**

Combine dry ingredients; add lemon peel, walnuts and chocolate pieces. Beat egg; add applesauce and oil. Add to dry ingredients, stirring until blended. Bake in a greased 9 x 5 x 3-inch loaf pan at 350° F. for about 1 hour. Cool, wrap and store for 1 day before slicing. (Or use a 5 or 6-cup ring mold and bake at 350° F. for 45 to 50 minutes.) When baked, turn out and while still warm, drizzle slowly with Coffee-Brandy Glaze. Makes 1 loaf.

*Coffee-Brandy Glaze:* Combine the powdered sugar with the instant coffee, the flavoring and the cream or water; blend until smooth.



## WALNUT HONEY SAVARIN

*Delicious cake-bread, soaked with an ambrosial mixture of honey, apricot nectar and brandy—lovely for brunch or with coffee. Of French origin, the savarin was named for Brillat Savarin, the world-famous gastronome and chronicler of cuisine. To toast walnuts, see page 107.*

- 1 package (13¾-ounce) hot roll mix**
- ⅓ cup warm water**
- ⅓ cup milk**
- 3 tablespoons butter**
- 3 eggs**
- ¼ cup granulated sugar**
- 1 teaspoon grated lemon peel**
- ¾ cup coarsely chopped, toasted Diamond Walnuts**
- ½ cup honey**
- ½ cup apricot nectar**
- ¼ cup brandy**

Dissolve yeast packet from hot roll mix in warm water. Heat milk to scalding in small saucepan. Melt butter in milk; cool to lukewarm. Beat eggs with sugar; add yeast mixture, milk and lemon peel. Gradually blend in flour, beating well. Stir in walnuts and spoon into a well greased, 6-cup ring mold. Cover with towel and let rise in warm place until almost doubled in bulk (about 1 hour). Bake at 350° F. about 40 minutes, until baked through and nicely browned. Let stand 5 minutes, then turn out onto deep plate. Combine honey, nectar and brandy and warm slightly. Prick savarin with a long-tined fork or skewer. Slowly spoon the honey mixture over savarin, adding more as absorbed. Makes about 8 servings.

## KARIDOPITA (GREEK WALNUT HONEY CAKE)

*Rich with ground walnuts, this spicy, sponge-type cake, soaked with a honey syrup, is truly an Olympian masterpiece.*

- 3 cups Diamond Walnuts**
- 6 eggs, separated**
- ½ teaspoon salt**
- ½ teaspoon cream of tartar**
- 1 cup sugar**
- 1 cup sifted all-purpose flour**
- 2 teaspoons baking powder**
- ½ teaspoon cinnamon**
- ¼ teaspoon cloves**

### Honey Syrup:

- ½ cup granulated sugar**
- ½ cup honey**
- ½ cup water**
- 2 teaspoons lemon juice**

Grate walnuts, or grind, using fine blade of food chopper. Beat egg whites with salt and cream of tartar until stiff. Gradually beat in sugar. With same beater, beat egg yolks until light colored; fold into egg white mixture. Resift flour with baking powder and spices. Fold gradually into batter; then fold in walnuts. Turn into an ungreased, 10-inch tube pan. Bake at 375° F. for about 35 minutes, until cake springs back when lightly touched. Invert cake pan over neck of bottle and let hang until cake is cold. Turn out onto serving plate. Gradually spoon warm Honey Syrup over cake, allowing syrup to absorb before adding more. Makes one 10-inch cake.

*Honey Syrup:* Combine the sugar, honey and water and simmer 5 minutes. Remove from heat and stir in the lemon juice, blending well.

## PINEAPPLE UPSIDE-DOWN CAKE

*A packaged cake mix makes this good, old-fashioned treat so easy. Takes only ½ package so you can use the rest for cupcakes.*

- ⅓ cup butter**
- 1 teaspoon corn syrup**
- ½ cup brown sugar, packed**
- 8 pineapple slices, well drained**
- ¾ cup Diamond Walnut halves or large pieces**
- ¼ cup maraschino cherries, halved**
- 1 package (18½-ounce) yellow cake mix**

Melt butter in a 9-inch square pan. Add corn syrup and brown sugar; heat, stirring, to boiling. Remove from heat. Arrange pineapple slices in design over syrup; fill spaces between with walnuts and cherries. Prepare cake mix as directed on package. Pour half of batter over fruit. (Bake remainder as cupcakes.) Bake as directed on package, allowing an extra 5 to 10 minutes. Invert on serving plate; leave pan over cake a minute or two. Serve warm with whipped cream, if desired. Cake is also delicious when cooled. Makes 8 servings.

## CHOCOLATE-WALNUT POTATO CAKE

*Men, especially, love this old-fashioned, substantial cake—so flavory with chocolate, spices and a heavenly frosting.*

- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**
- ½ cup milk**
- ¾ cup hot, unseasoned mashed potatoes**
- 1½ cups sifted all-purpose flour**
- 1 cup granulated sugar**
- 2¼ teaspoons baking powder**
- ¾ teaspoon each cinnamon and nutmeg**
- ¾ teaspoon salt**
- ¼ teaspoon soda**
- ⅔ cup shortening**
- 3 eggs**
- 1 teaspoon vanilla**
- 1 cup chopped Diamond Walnuts**

### **Creamy Chocolate Frosting:**

- ⅓ cup butter or margarine**
- ⅓ cup milk**
- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**
- 3¼ cups sifted powdered sugar**
- 1 teaspoon vanilla**
- Dash salt**
- Diamond Walnuts for decorating**

Heat chocolate pieces and milk together over hot water until chocolate melts. Prepare potatoes, using instant mashed potatoes, if desired. Combine with chocolate mixture and let cool. Meanwhile, resift flour with sugar, baking powder, spices, salt and soda into large mixing bowl. Add shortening and cooled chocolate mixture. Blend until moistened; then beat at low speed for 2 minutes, scraping bowl frequently (or beat by hand 300 strokes). Add eggs and vanilla, and beat 1 minute longer (150 strokes). Blend in walnuts. Turn into 2 greased and floured, 8-inch layer cake pans. Bake at 350°F. for 35 to 40 minutes. Let stand 5 minutes; then turn out onto wire racks to cool. Put layers together with Creamy Chocolate Frosting and decorate with Diamond Walnuts. Makes one 8-inch cake.

*Creamy Chocolate Frosting:* Melt butter or margarine, milk and chocolate pieces over very low heat. Remove from heat and gradually blend in the powdered sugar, vanilla and salt. Beat until mixture holds its shape for spreading. Makes sufficient frosting for two 8 or 9-inch layers.



**CHOCOLATE-WALNUT APPLE CAKE**

*Fresh apples, mellow walnuts, gentle spices and cocoa are deliciously combined in this old-time favorite from an Oregon family.*

- 2 cups sifted all-purpose flour**
- 1½ cups granulated sugar**
- ¼ cup powdered cocoa**
- 1 teaspoon soda**
- 1 teaspoon salt**
- 1 teaspoon cinnamon**
- ½ teaspoon nutmeg**
- ¼ teaspoon allspice**
- 2 eggs**
- ¾ cup salad oil**
- 3 cups diced, pared apples**
- 1 cup medium fine chopped Diamond Walnuts**

Resift flour with sugar, cocoa, soda, salt and spices into mixing bowl. Add eggs, oil and 1 cup of the apples; beat 3 minutes at medium speed, scraping bowl frequently. Stir in remaining apples and the walnuts. Turn into greased pan, 9 x 13 x 2 inches. Bake at 350° F. about 40 minutes or until cake tests done. Cool before cutting. Makes one 9 x 13-inch cake.

**CHOCOLATE WALNUT CHEESECAKE**

*Wait till you cheesecake fans taste this one! It's just fantastic!*

**Crust:**

- ½ cup finely chopped Diamond Walnuts**
- ½ cup zwieback crumbs**
- 3 tablespoons granulated sugar**
- 3 tablespoons melted butter**

**Cheesecake:**

- 3 eggs, separated**
- ¼ teaspoon salt**
- ¼ teaspoon cream of tartar**
- ¾ cup granulated sugar, divided**
- 2 packages (8 ounces each) cream cheese, softened**
- 1 teaspoon vanilla**
- 1 square (1-ounce) unsweetened chocolate, melted**
- ½ cup finely chopped Diamond Walnuts**
- 1 cup dairy sour cream**

**Crust:** Combine walnuts, zwieback crumbs, sugar and butter; blend well. Press into bottom of a 9-inch spring form pan. Bake at 350° F. for 10 minutes.

**Cheesecake:** Beat egg whites with salt and cream of tartar until barely stiff. Gradually beat in ⅓ cup of the sugar, beating to stiff peaks. With same beater, beat cream cheese, egg yolks, remaining sugar and vanilla until smooth. Blend in chocolate. Stir in walnuts. Fold in egg whites and turn into spring form over baked crust. Bake at 350° F. for 25 minutes. Spread top with sour cream; return to oven for 5 minutes. Cool thoroughly before cutting. Makes about 8 servings.

**COFFEE WALNUT FROSTING**

*One of the best ever! Delicious on chocolate, spice or gold cakes.*

- ¼ cup butter or margarine**
- ½ cup brown sugar, packed**
- 1½ teaspoons instant coffee**
- 3 cups sifted powdered sugar**
- 3 to 4 tablespoons undiluted evaporated milk**
- ⅔ cup finely chopped Diamond Walnuts**

Heat butter and brown sugar to boiling; remove from heat. Stir in instant coffee. Add powdered sugar alternately with evaporated milk and mix to a good spreading consistency. Stir in walnuts. Makes enough frosting for a 2-layer cake.

## DIAMOND WALNUT ANNIVERSARY CAKE

*Gloriously good looking and a gold mine of good flavor.*

- ½ cup shortening**
- 1½ cups brown sugar, packed**
- 1 teaspoon maple flavoring**
- 2 eggs**
- 2½ cups sifted all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon soda**
- 1 cup buttermilk**
- 1 cup chopped Diamond Walnuts**

### Maple Frosting:

- ⅓ cup soft butter**
- 3 cups sifted powdered sugar**
- 3 tablespoons cream**
- 1 tablespoon maple flavoring**
- Diamond Walnut halves or pieces**

Cream shortening; gradually beat in sugar, creaming till light and fluffy. Beat in flavoring; then eggs, one at a time. Resift flour with salt and soda; blend into creamed mixture alternately with buttermilk. Stir in walnuts. Turn into greased and floured 9-inch tube pan. Bake at 350° F. for about 1 hour, till cake tests done. Let stand 10 minutes, then invert onto wire rack to cool. Makes one 9-inch cake.

*Maple Frosting:* Beat together the butter, powdered sugar, cream and flavoring until smooth and creamy. Frost cake; decorate with Diamond Walnut halves or pieces.

## ELEGANT CHOCOLATE CAKE

*So quick and easy with a mix—and so good tasting.*

- 1 package (18½-ounce) devil's food cake mix (or your favorite chocolate cake mix)**
- 2 tablespoons butter**
- ½ cup finely chopped Diamond Walnuts, divided**
- 2 teaspoons granulated sugar**
- Your favorite chocolate frosting**

Prepare a chocolate cake mix according to package directions. Butter two 9-inch round pans, using 1 tablespoon butter in each pan. Sprinkle each pan with 1 teaspoon sugar, then ¼ cup walnuts. Pour batter into pans and bake according to package direction. After layers have cooled, stack them with the walnut-coated sides together. Frost with chocolate frosting. Makes one 9-inch cake.

## WALNUT FEATHER CAKE

*Lightly spiced and delicate—with an intriguing sponge-type texture.*

- ½ cup sifted all-purpose flour**
- ¼ teaspoon mace**
- ¼ teaspoon cloves**
- 2 cups ground or very finely chopped Diamond Walnuts**
- 7 eggs, separated**
- 1 cup granulated sugar**
- 2 teaspoons lemon juice**
- Finely grated peel of lemon**
- ¾ teaspoon cream of tartar**
- ½ teaspoon salt**

Line bottom of 10-inch tube pan with waxed paper. Sift flour, mace and cloves over walnuts; mix. Beat egg yolks until thick; add sugar *very gradually* and beat thoroughly (10 to 15 minutes). Beat in lemon juice and peel. Clean beaters. Beat whites until frothy; add cream of tartar and salt. Continue beating until firm peaks form. Heap walnut mixture on top of yolks; add whites. Fold together *only* until blended. Pour into prepared pan. Bake at 325° F. for 45 minutes or until cake tests done. Invert pan; cool at least 1 hour. Serve frosted or unfrosted. Makes 10 to 12 servings.



## SPEEDY LADY BALTIMORE CAKE

*The classic Southern Belle of cakes made easy. The sweet, velvety frosting/filling is so well balanced with delicate fruit flavors.*

**1 package (18½-ounce) white cake mix**

**1 teaspoon vanilla**

### **Speedy Lady Baltimore Frosting:**

**⅓ cup each chopped raisins and dates**

**⅔ cup finely chopped Diamond Walnuts**

**2 tablespoons brandy or orange juice**

**2 packages (7.2 ounces each) fluffy white frosting mix, divided**

**½ teaspoon vanilla**

**¼ teaspoon lemon flavoring**  
**Diamond Walnut halves for decorating**

Prepare white cake mix as package directs, adding 1 teaspoon vanilla. Pour batter into 3 greased and floured, 8-inch layer cake pans. Bake at 350° F. for 20 minutes. Cool layers on wire racks. Put together with Speedy Lady Baltimore Frosting.

*Speedy Lady Baltimore Frosting:* Combine raisins, dates, walnuts and brandy and let soak. Mix frosting as package directs; add vanilla and lemon flavoring. Add fruit-walnut mixture to ⅓ of the frosting; leave remaining plain. Put layers together with the fruited Speedy Lady Baltimore Frosting. Spread plain frosting over sides and top of cake. Decorate with walnut halves. Makes 10 to 12 servings.

## RUSSIAN MAZURKA CAKE

*One taste of this light, rich, delicious beauty and you'll know why it is a favorite Russian cake for festive occasions.*

**5 eggs, separated**

**1 cup plus 2 tablespoons granulated sugar**

**1 tablespoon lemon juice**

**½ cup sifted all-purpose flour**

**½ teaspoon salt**

**2 cups Diamond Walnuts, ground or very finely chopped**

**½ cup mixed candied fruits, very finely chopped**

**1 cup whipping cream**

**½ teaspoon vanilla**

**¼ cup cherry jam**

Beat the egg whites until they are stiff. Then gradually beat in ½ cup of the sugar, beating to a stiff meringue. With same beater, beat yolks with lemon juice until thick and light yellow. Gradually beat in another ½ cup of the sugar; fold into egg whites. Fold in flour, salt, walnuts and candied fruits. Turn into well greased, 9-inch square pan. Bake at 325° F. about 45 minutes, until cake tests done. Cool in pan. Turn out onto cake plate. Whip cream with remaining 2 tablespoons sugar and vanilla. Turn into pastry bag, fitted with #5 star tube. Pipe a ruffle of cream around edge of cake, then make a lattice of cream across top. Spoon jam into spaces between. Makes 9 servings.

### TONY'S OLD FASHIONED WALNUT CAKE

*A great little cake! The bourbon is Tony's flavor secret.*

- 1½ cups coarsely chopped raisins**
- ½ cup water**
- ¼ cup bourbon**
- ½ cup butter or margarine**
- ¾ cup granulated sugar**
- 1 egg**
- 1½ cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon soda**
- ¾ teaspoon salt**
- 1 cup medium fine chopped Diamond Walnuts**

Combine raisins, water and bourbon in saucepan; cover and bring to a boil. Remove from heat and let stand, covered, 10 minutes. Cream butter; gradually add sugar, continuing to beat until light and fluffy. Beat in egg. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with raisin mixture. Stir in walnuts. Turn into greased, wax paper-lined, 9-inch square pan. Bake at 350°F. for 30 minutes or until cake tests done. Cool in pan 10 minutes; turn out onto wire rack to complete cooling. Serve plain or topped with your favorite icing. Makes one 9-inch square cake.

### ROCKY ROAD FROSTING

*This luscious frosting will glamorize the plainest of cakes.*

- 1 6-ounce package (1 cup) semi-sweet chocolate pieces**
- ¼ cup soft butter**
- 2½ cups sifted powdered sugar**
- 3 tablespoons milk**
- 1 teaspoon vanilla**
- 1 egg**
- 1½ cups miniature marshmallows**
- 1 cup coarsely chopped Diamond Walnuts**

Melt chocolate over hot water. Blend butter, sugar, milk and vanilla. Beat in egg. Blend in chocolate. Beat until mixture is firm enough to hold its shape. Add marshmallows and chopped walnuts. Makes enough frosting for a 9 x 12-inch cake or for tops of two 8 or 9-inch layers.

### STRAWBERRY WALNUT CAKE

*If preferred, raspberry or cherry gelatin may be used instead of the strawberry for this fluffy, pastel-pretty party cake.*

- 1 cup Diamond Walnuts**
- 1 package (3-ounce) strawberry flavor gelatin**
- 1 package (18½-ounce) white cake mix**
- 1 package (5¼ or 6½-ounce) fluffy white frosting mix**

Chop ¼ cup walnuts coarsely and set aside to decorate top of cake. Chop remaining walnuts medium fine for batter. Combine gelatin and dry cake mix, and prepare batter as package directs. Stir in ¾ cup walnuts. Turn into 2 greased and floured 8 or 9-inch layer cake pans. Bake at 350°F. for about 30 minutes, until cake tests done. Cool in pans for 5 minutes, then turn out onto wire racks to cool. Prepare fluffy frosting mix as package directs. Spread between layers and on tops and sides of cake. Sprinkle top with reserved ¼ cup walnuts. Makes about 10 to 12 servings.



**WALNUT APPLESAUCE CUPCAKES**

*So tasty—this mating of spices, applesauce and sweet, crispy walnuts. A treat for dessert, coffee breaks or the lunchbox.*

- ½ cup shortening**
- 1½ cups granulated sugar**
- 2 eggs**
- 2¼ cups sifted all-purpose flour**
- 1 tablespoon cocoa**
- 1½ teaspoons soda**
- 1 teaspoon salt**
- ½ teaspoon cinnamon**
- ¼ teaspoon nutmeg**
- 1¼ cups canned applesauce**
- 1 cup medium fine chopped Diamond Walnuts**

**Buttercream Frosting:**

- ¼ cup soft butter**
- 3½ cups sifted powdered sugar**
- ⅛ teaspoon salt**
- 1 teaspoon vanilla**
- 2 tablespoons light cream or milk**
- Diamond Walnut halves for decorating**

Cream shortening and sugar together well. Beat in eggs, one at a time, continuing to beat until light and fluffy. Resift flour with cocoa, soda, salt and spices. Blend into creamed mixture alternately with applesauce. Stir in walnuts. Spoon into muffin pans, lined with paper baking cups, filling about  $\frac{2}{3}$  full. Bake at 350°F. for about 30 minutes. Cool; then top with Buttercream Frosting. Makes about 2 dozen cupcakes.

*Buttercream Frosting:* Combine butter, powdered sugar, salt, vanilla and cream; beat until smooth. Swirl frosting on top of each cupcake and decorate each with a walnut half.

**WALNUT BUTTERSCOTCH CAKE**

*A moist, spiced applesauce cake with a butterscotch topping that broils to a luscious, crunchy frosting. So good right from the oven or you can reheat it later for just a few minutes in a warm oven.*

- ¼ cup shortening**
- 1 cup granulated sugar**
- 1 egg**
- 1⅓ cups sifted all-purpose flour**
- 1 teaspoon soda**
- ¾ teaspoon salt**
- ½ teaspoon cinnamon**
- ¼ teaspoon nutmeg**
- ⅛ teaspoon cloves**
- ¾ cup canned applesauce**
- ½ cup chopped Diamond Walnuts**

**Butterscotch Topping:**

- ¼ cup butter**
- ½ cup brown sugar, packed**
- 2 tablespoons corn syrup**
- ½ cup chopped Diamond Walnuts**
- ½ cup shredded coconut**

Cream shortening, sugar and egg together well. Resift flour with soda, salt and spices; blend into creamed mixture alternately with applesauce. Stir in walnuts. Turn into greased, 9-inch square baking pan. Bake at 350°F. for 25 to 30 minutes, just until cake tests done. Remove from oven and immediately spread with Butterscotch Topping. Place under broiler, about 5 inches from heat, until topping bubbles and browns slightly (3 or 4 minutes). Cool before cutting. Makes one 9-inch cake.

*Butterscotch Topping:* Melt the butter and stir in the remaining ingredients in order given. Blend well.

## WALNUT TORTE

*The creamy orange filling makes this torte extra luscious. And the decoration of meringue mushrooms is a tasty touch of whimsy.*

- 1½ cups Diamond Walnuts, ground**
- 2¼ cups superfine sugar, divided**
- ¾ cup sifted cake flour**
- 9 egg whites**
- 1 teaspoon cream of tartar**
- ½ teaspoon salt**
- 1½ teaspoons vanilla**

### **Orange Cream Filling:**

- 1 package (3½-ounce) lemon pie filling**
- 2 teaspoons grated orange peel**
- Juice of 1 large orange**
- Cold water**
- 2 egg yolks, lightly beaten**
- 1 cup whipping cream**

Mix walnuts with ¾ cup of the sugar and the cake flour. Grease three 8-inch layer cake pans, and line bottoms with waxed paper. Beat egg whites with cream of tartar and salt until stiff. Gradually beat in remaining 1½ cups sugar, beating until very stiff. (Reserve ⅔ cup to make meringue mushrooms, if desired for decoration.) Carefully fold in vanilla and walnut mixture. Divide batter into the 3 prepared pans and spread evenly. Bake at 325° F. for 40 minutes. Remove from oven and cool in pans. Loosen sides with small spatula and remove layers carefully. Peel off paper. Spread Orange Cream Filling on tops of layers and stack together. Refrigerate for several hours before serving. Decorate, if desired, with Meringue Mushrooms. Makes 1 large torte.

*Orange Cream Filling:* Empty package of lemon pie filling mix into saucepan. Mix the grated orange peel and juice; add water to make 1¾ cups liquid; gradually stir into pie filling mix. Blend in egg yolks and cook over moderate heat, stirring constantly, until mixture reaches a full boil. Cover and cool. Whip the cream stiff and fold into cooled cooked mixture.

*Meringue Mushrooms for Decoration:* Take the reserved ⅔ cup of meringue and spoon it into 6 rounded mounds (about 1¼ inches in diameter) on foil-covered baking sheet. Make another 6 tiny mounds for stems. Dust tops of larger mounds with powdered cocoa. Set aside while baking meringue layers. When layers are removed from oven, reset temperature control to very low, 275° F. Bake "mushrooms" 1¼ hours. Turn off oven and let mushrooms remain in oven until cold. Stack larger mounds on smaller ones and place on torte just before serving.



# PIES, PUDDINGS & DESSERTS





## CALIFORNIA WALNUT PIE

*So good—it's hard to believe it can be so easy to make.*

- ½ cup brown sugar, packed**
- 2 tablespoons cake flour**
- 1¼ cups light corn syrup**
- 3 tablespoons butter**
- ¼ teaspoon salt**
- 3 eggs**
- 1½ teaspoons vanilla**
- 1 unbaked 9-inch pie shell**
- 1 cup halves and large pieces Diamond Walnuts**

Mix brown sugar and cake flour in sauce pan. Add corn syrup, butter and salt, and warm over low heat just until butter is melted. Beat eggs with vanilla. Stir in sugar mixture. Turn into pie shell and sprinkle with walnuts. Bake on lower rack of moderately hot oven (375° F.) 40 to 45 minutes, until filling is set in center. Cool before cutting. Makes one 9-inch pie.

## CHOCOLATE WALNUT ROLL

*A delicious dessert of Swedish origin. The fine bread crumbs on the baking pan form a slightly heavier crust and help prevent sticking.*

- ¼ cup sifted cake flour**
- ¼ cup unsweetened cocoa**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- ¾ cup granulated sugar, divided**
- 1 cup Diamond Walnuts, ground**
- 4 eggs, separated**
- ¼ teaspoon cream of tartar**
- 2 tablespoons coffee beverage**
- 2 tablespoons fine dry bread crumbs**

### Walnut Cream Filling:

- ½ pint heavy cream**
- 2 tablespoons granulated sugar**
- ½ teaspoon vanilla or**
- 1 tablespoon brandy**
- ¼ cup chopped Diamond Walnuts**
- ¼ cup chopped candied cherries (half red, half green)**

### Chocolate Glaze:

- 2 squares (1-ounce each) semi-sweet chocolate**
- 2 teaspoons shortening**
- 2 teaspoons light corn syrup**

Resift flour with cocoa, baking powder, salt and ¼ cup of the sugar. Mix thoroughly with walnuts. Beat egg whites with cream of tartar until very stiff. Gradually beat in remaining ½ cup of sugar. With same beater, beat egg yolks well. Add coffee, then walnut mixture, and mix well. Pour batter over egg whites, and fold in carefully until no streaks of white remain. Turn into 10 x 15 x 1-inch pan lined with greased waxed paper and sprinkled with bread crumbs. Smooth batter level in pan. Bake at 400° F. for 10 minutes. Turn out onto sheet of waxed paper sprinkled with granulated sugar (about 2 tablespoons). Carefully peel off paper from bottom of cake. Cover with the pan and let cool. Spread with Walnut Cream Filling, and roll up lengthwise. Spread top and sides with Chocolate Glaze. Decorate with walnut halves and cherries. Makes about 8 servings.

*Walnut Cream Filling:* Whip the cream with the sugar. Add the vanilla or the brandy. Fold in the walnuts and candied cherries.

*Chocolate Glaze:* Melt the chocolate with the shortening over hot water. Remove from heat and stir in the corn syrup. Cool slightly before spreading.



**FESTIVE MINCEMEAT PIE**

*Alternate layers of mincemeat and whipped cream—deliciously mellow! The pie can be made ahead and kept frozen until needed.*

- 1 cup ready-to-use mincemeat**
- ½ cup chopped Diamond Walnuts**
- 1 tablespoon brandy or 1 teaspoon brandy flavoring**
- 1 9-inch graham cracker pie shell**
- ½ pint (1 cup) whipping cream**
- 2 tablespoons granulated sugar**
- Candied red or green cherries**
- 2 tablespoons finely chopped Diamond Walnuts**

Combine mincemeat, the ½ cup walnuts and brandy; spread half in bottom of pie shell. Whip cream stiff; beat in sugar and spread half the amount over mincemeat. Repeat each layer. Decorate top of pie with cherries and the finely chopped walnuts. Freeze at least 1 hour. Makes 6 to 8 servings.

**ALOHA PIE**

*The pineapple filling is custardy, the walnut topping crunchy-good, the flavor wonderfully refreshing—and the pie easy to make.*

- ¾ cup granulated sugar**
- 2 tablespoons all-purpose flour**
- ¼ teaspoon salt**
- 1 egg, beaten**
- 1 cup dairy sour cream**
- 1 teaspoon vanilla**
- 2 cans (13½ ounces each) pineapple chunks, drained (about 2½ cups fruit)**
- 1 9-inch unbaked pastry shell**

**Walnut Topping:**

- ½ cup all-purpose flour**
- ¼ cup brown sugar, packed**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 teaspoon nutmeg**
- 3 tablespoons soft butter**

*Pie Filling:* Combine sugar, flour and salt. Stir in remaining ingredients, mixing until well blended. Pour into unbaked pastry shell. Bake at 450° F. for 10 minutes. Remove from oven and sprinkle Walnut Topping over pie. Reduce oven heat to 350° F. and continue baking about 35 minutes or until knife inserted in filling comes out clean. Cool before serving; store in refrigerator. Makes 6 servings.

*Walnut Topping:* Combine all ingredients and blend well. Sprinkle over pie as directed above.

**SHERRIED BUTTERSCOTCH TARTS**

*Package pudding is glamorously disguised in this easy recipe which makes a light, fluffy filling for tart shells.*

- 1 package (3¾-ounce) butterscotch pudding or pie filling**
- 1½ cups milk**
- ¼ cup sherry**
- 1 egg white**
- ¾ cup chopped Diamond Walnuts**
- 6 to 8 baked 3-inch tart shells**
- Whipped cream**
- Diamond Walnut halves**

Prepare butterscotch pudding as package directs, but use only the 1½ cups milk. Remove from heat and stir in sherry. Beat egg white just until it stands in peaks; fold into the hot pudding, blending until no trace of egg white remains. Add walnuts. Pour into baked tart shells; cool thoroughly. Top with whipped cream; decorate with walnut halves. Makes 6 to 8 servings.

## CHESS PIE

*An old-time, all-time favorite, said to have originated in England.*

- ½ cup butter**
- ½ cup brown sugar, packed**
- ½ cup granulated sugar**
- 4 eggs**
- ½ teaspoon salt**
- 1 teaspoon grated lemon peel**
- 1 teaspoon lemon juice**
- 1 teaspoon vanilla**
- 1 cup medium fine chopped Diamond Walnuts**
- 1 cup finely chopped raisins**
- 1 9-inch unbaked pie shell with fluted rim**

### **Walnut Cream Topping:**

- 1 cup whipping cream**
- 2 tablespoons powdered sugar**
- ½ cup finely chopped (or ground) Diamond Walnuts**

Cream butter with brown and white sugars until fluffy. Beat in eggs, one at a time, until well blended. Stir in salt, lemon peel and juice, vanilla, walnuts and raisins. (Mixture will have slight curdled appearance.) Turn into unbaked pastry shell. Bake, below oven center, at 350° F. for 40 to 45 minutes until just barely set in center. Top will be a deep brown. Remove to cake rack to cool before cutting. Serve topped with Walnut Cream. Makes 8 servings.

*Walnut Cream Topping:* Beat the cream to soft peaks. Fold in the powdered sugar and the finely chopped or ground walnuts.

## WALNUT-PRUNE CREAM PIE

*No baking for this flavorful delight with its creamy filling nestled in a crunchy walnut-cereal crust.*

- 2 cups milk**
- 1 cup granulated sugar**
- 4 egg yolks**
- 4 tablespoons cornstarch**
- ½ cup milk**
- 3 tablespoons butter**
- 2 teaspoons grated orange peel**
- 1 teaspoon vanilla**
- ½ cup chopped Diamond Walnuts**
- ½ cup chopped, pitted, ready-to-eat prunes**
- Prepared 9-inch Walnut Cereal Crust pie shell**
- Whipped cream**
- Diamond Walnut halves or large pieces**

### **Walnut Cereal Crust Pie Shell:**

- ¾ cup finely crushed corn flake crumbs**
- ½ cup finely chopped Diamond Walnuts**
- 3 tablespoons granulated sugar**
- ⅓ cup melted butter or margarine**
- ½ teaspoons cinnamon**

Combine the 2 cups milk and sugar in top of double boiler; scald over hot water. Beat egg yolks; slowly stir scalded milk into egg yolks then return mixture to double boiler and continue to cook, stirring, about 5 minutes until slightly thickened. Combine the cornstarch and ½ cup milk; stir into custard and continue to cook, stirring, until custard is thick and smooth. Remove from heat and stir in butter, orange peel, vanilla, walnuts and prunes. Pour into pie shell; cover with plastic film and chill. At serving time remove plastic film and decorate pie with swirls of whipped cream and walnut halves. Makes one 9-inch pie for 6 to 8 servings.

*Walnut Cereal Crust Pie Shell:* Combine ingredients; mix well. Press evenly and firmly on bottom and sides of 9-inch pie plate. Chill.



**CHOCOLATE COGNAC MOUSSE PIE***Luscious blend of flavors in this rich, airy pie filling.*

- 1 6-ounce package (1 cup)**  
**semi-sweet chocolate pieces**
- 5 eggs, separated**
- ¼ cup cognac**
- ½ teaspoon vanilla**
- ⅛ teaspoon each salt and**  
**cream of tartar**
- ½ cup granulated sugar**
- ½ pint (1 cup) whipping cream**
- ¾ cup chopped Diamond Walnuts**
- 9-inch baked pie shell**
- Diamond Walnut halves for**  
**decorating**

Melt chocolate in top of double boiler over hot, not boiling, water. Beat in egg yolks, one at a time, alternating with cognac; beat until smooth. Stir in vanilla, remove from heat and let cool. Beat egg whites with salt and cream of tartar until stiff but not dry; gradually beat in sugar, one tablespoon at a time. Fold a small amount of meringue into chocolate mixture; then fold chocolate mixture into meringue. Whip cream until stiff; fold in half of it, reserving remainder for decorating. Add chopped walnuts, then pile mixture into pie shell. Chill until firm. Before serving, decorate pie with dollops of whipped cream and walnut halves. Makes 8 servings.

**MONA'S HONEY-SHERRY PIE***A real honey of a pie. Can be made way ahead and kept frozen.*

- ⅓ cup sherry**
- 2 eggs, separated**
- ½ cup light-flavored honey**
- ⅛ teaspoon salt**
- 2 teaspoons vanilla**
- 1½ cups whipping cream**
- ¾ cup chopped**  
**Diamond Walnuts**
- 1 9-inch baked pie shell**
- Additional whipped cream**  
**for decorating**
- Diamond Walnut halves for**  
**decorating**

Combine sherry, egg yolks, honey and salt in small saucepan; stir to blend completely. Cook over low heat, stirring constantly, until mixture comes to a boil and is slightly thickened. Remove from heat; add vanilla and cool mixture in freezer 30 minutes, stirring occasionally. Meanwhile, beat egg whites until stiff, then whip cream (no need to wash beaters). Combine egg whites and cream; fold in cold honey custard and walnuts, mixing gently. Spoon into pie shell, mounding center slightly.

If pie is to remain in freezer to serve at a later date, freeze before wrapping securely with plastic or freezer foil. Pie may be served the same day but must first be frozen; then cover top lightly until needed and serve frosty cold. For eye-appeal, top with honey sweetened whipped cream (whip cream until almost stiff; continue whipping while adding honey in a fine stream to desired sweetness) and walnut halves. Makes 8 to 10 servings.

**VIENNESE APPLE PASTRY**

*Crunchy walnuts taste so good with the apples in this pretty pastry.*

- 1 cup plus 1 tablespoon sifted all-purpose flour, divided**
- 6 tablespoons granulated sugar, divided**
- ¼ teaspoon salt**
- ½ teaspoon grated lemon peel**
- ⅓ cup butter**
- ⅔ cup finely chopped Diamond Walnuts**
- 2 egg yolks**
- 1 tablespoon milk**
- 2 large apples, pared and sliced**
- ½ cup water**
- 2 tablespoons apricot jam**

Combine 1 cup of the flour, half of the sugar, salt and lemon peel. Cut in butter. Reserve 1 tablespoon walnuts; stir remainder into dry ingredients. Beat egg yolks lightly with milk; add to flour mixture, stirring to a stiff dough. Roll out on lightly floured board to a 7½ x 12½-inch rectangle. Transfer to baking sheet. Poach apple slices in the water until almost tender. Cool and drain. Combine remaining 3 tablespoons sugar with the 1 tablespoon flour; sprinkle *half* down center of pastry. Arrange apple slices in 2 rows down center; sprinkle with remaining sugar mixture. Fold pastry over apples, leaving a center strip uncovered; turn up ends to seal. Bake at 375° F. for 30 to 35 minutes, until pastry is browned. Warm jam; drizzle over exposed apples. Sprinkle with remaining chopped walnuts. Makes 6 to 8 servings.

**CHOCO-WALNUT PEPPERMINT PIE**

*A triumphant flavor threesome! Especially popular with the men.*

- 1 envelope (1 tablespoon) plain gelatin**
- ¼ cup cold water**
- ½ squares (1½ ounces) unsweetened chocolate, chopped**
- 1 cup coffee beverage**
- 2 eggs, separated**
- ⅔ cup granulated sugar, divided**
- 1 teaspoon vanilla**
- 2 or 3 drops peppermint flavoring**
- ¼ teaspoon salt**
- 1 cup finely chopped Diamond Walnuts, divided**
- 1 baked 9-inch pie shell with fluted rim**
- Sweetened whipped cream**
- Crushed peppermint candy**

Soften gelatin in cold water; combine with chocolate and coffee in small saucepan. Stir over medium-low heat until chocolate is melted and gelatin dissolved; remove from heat. Beat egg yolks; beat in ⅓ cup of the sugar, vanilla, peppermint flavoring, salt. Add to chocolate mixture, beating until well blended. Set aside to cool and thicken. Beat egg whites to soft peaks; beat in remaining ⅓ cup sugar to make meringue. When chocolate mixture mounds on a spoon, fold in meringue and ¾ cup of the walnuts. Turn into pie shell; sprinkle remaining ¼ cup walnuts on top and chill several hours or until firm. Decorate pie with a ruffle of the whipped cream and sprinkle with the candy. Makes one 9-inch pie or 6 servings.



**BUTTERED WALNUT ICE CREAM**

*Rich with egg yolks, velvety with whipped cream and crunchy with walnuts, this luscious ice cream is truly a treat.*

- 1 tablespoon butter**
- 1½ cups chopped  
Diamond Walnuts**
- 1 teaspoon salt, divided**
- 1¾ cups granulated sugar**
- 1 envelope (1 tablespoon)  
unflavored gelatin**
- 1 quart half-and-half  
(thin cream)**
- 6 egg yolks, beaten**
- 1 quart whipping cream**
- 2 tablespoons vanilla**

Melt butter in shallow pan. Stir in walnuts until lightly coated with butter. Toast in oven at 350° F. for about 12 to 15 minutes, until lightly browned. Sprinkle with ½ teaspoon salt; set aside to cool. Mix remaining salt with sugar and gelatin in top of double boiler. Add half-and-half, heat to scalding over hot water, and stir a small portion into the beaten egg yolks. Return yolks to gelatin mixture and stir over boiling water until mixture coats a spoon, about 5 minutes. Cool thoroughly. Stir in whipping cream and vanilla. Turn into freezer can. Place dasher in can, cover and adjust top. Fill tub with crushed ice mixed with rock salt, using 8 parts ice to 1 of salt. Freeze about 15 minutes, until ice cream is partially frozen (if hand freezer is used, crank will begin to turn with difficulty). Carefully remove cover of freezer can, so can is not shifted from its bottom pivot. Add the walnuts, replace cover, and freeze until firm, about 5 minutes longer. Remove dasher, place a small cork in hole in cover, and repack with more ice and salt. Or, ice cream may be turned into plastic containers and stored in a freezer. Makes about 2½ quarts.

**COFFEE WALNUT MALLOW**

*A heavenly frozen pudding. To toast walnuts, see page 107.*

- 4 teaspoons instant coffee**
- 1¼ cups milk**
- 20 large marshmallows, quartered**
- ⅛ teaspoon salt**
- 1 cup whipping cream**
- ⅓ cup granulated sugar**
- ½ cup chopped toasted  
Diamond Walnuts**

Combine instant coffee and milk and stir over low heat until dissolved. Add marshmallows and salt and stir until marshmallows are melted. Cool until mixture begins to thicken. Whip cream with sugar until stiff. Fold into the marshmallow mixture along with toasted walnuts. Turn into a loaf pan (8 x 4 x 2¾ inches). Freeze until firm, stirring once, gently from bottom of pan, *after* mixture has frozen about 1 hour. Remove to refrigerator shelf for about 10 minutes before serving. Makes about 4½ cups.

## CARIBBEAN FUDGE PIE

*Any sweet tooth will adore this fudgy-rich pie flavored with rum, chocolate and coffee. Bakes to a brownie-like crust on top.*

- ¼ cup butter**
- ¾ cup brown sugar, packed**
- 3 eggs**
- 2 6-ounce packages (2 cups)**  
**semi-sweet chocolate pieces**
- 2 teaspoons instant coffee**
- 1 teaspoon rum flavoring**
- ¼ cup all-purpose flour**
- 1 cup coarsely broken**  
**Diamond Walnuts**
- 9-inch unbaked pastry shell**
- ½ cup Diamond Walnut halves**

Cream butter with brown sugar; add eggs, one at a time, beating well after each addition. Melt chocolate over hot, not boiling, water and add to creamed mixture with coffee and rum flavoring. Stir in flour and the 1 cup walnuts. Pour into pie shell and decorate top with the ½ cup walnut halves. Bake at 375° F. for 25 minutes. Cool and store in refrigerator, covered. If desired, serve topped with whipped cream or ice cream. Makes 8 servings.

## CHOCOLATE WALNUT PUDDING

*Crunchy walnuts taste so good in this rich, velvety-smooth, Spanish-cream type pudding with a whisper of coffee and maple in the chocolate.*

- 1 cup Diamond Walnuts**
- 1 6-ounce package (1 cup)**  
**semi-sweet chocolate pieces**
- 1½ envelopes (1½ tablespoons)**  
**plain gelatin**
- 2 cups whole milk, divided**
- ½ cup granulated sugar**
- ¼ teaspoon salt**
- 1 teaspoon instant coffee**
- ½ teaspoon maple flavoring**
- 2 eggs, beaten**
- 1 cup whipping cream**  
**Diamond Walnut halves**  
**for decorating**

Chop walnuts and chocolate pieces medium-fine. Sprinkle gelatin over ½ cup of the milk to soften. Heat remaining 1½ cups milk; add sugar, salt, instant coffee and flavoring. Stir a little of the hot mixture into beaten eggs, then add eggs to hot mixture and cook over moderate heat, stirring, for several more minutes. Add softened gelatin, stirring until dissolved. Remove and cool, then chill until custard begins to thicken. Fold in walnuts and chocolate. Gently fold in stiffly beaten cream. Turn into lightly oiled 4 or 5-cup mold. Chill firm. Unmold and decorate with walnut halves. Makes 8 servings.

## WALNUT FRUIT GOURMET

*Instant transformation from plain fruit cocktail to a light and lovely dessert. To toast walnuts, see page 107.*

- ½ cup chopped toasted**  
**Diamond Walnuts**
- 2 cups chilled, drained fruit**  
**cocktail**
- ½ pint dairy sour cream**
- 1 tablespoon maple syrup**

Combine walnuts and fruit cocktail. Stir in sour cream and maple syrup. Makes 4 to 6 servings.



**CHOCOLATE EGGNOG PIE**

*Almost too good to be true. To toast walnuts, see page 107.*

- ½ cup granulated sugar, divided**
- 1 envelope (1 tablespoon)**  
**unflavored gelatin**
- ⅛ teaspoon salt**
- ⅛ teaspoon mace or nutmeg**
- 1 cup milk**
- 1 square (1-ounce) unsweetened**  
**chocolate, cut fine**
- 4 eggs, separated**
- 1 cup whipping cream**
- 2 tablespoons brandy or light rum**
- 1 cup toasted finely chopped**  
**Diamond Walnuts**
- 1 baked 9-inch pastry shell**  
**Diamond Walnut halves for**  
**decorating**
- Chocolate sprinkles**
- Maraschino cherries**

Thoroughly mix ¼ cup of the sugar with gelatin, salt and mace in top of double boiler. Add milk and chocolate, and heat over hot water until chocolate is melted. Beat egg yolks lightly. With same beater, beat milk mixture until chocolate is smooth. Stir in egg yolks and cook, stirring frequently, until slightly thickened. Remove from heat and cool until completely cold, and beginning to jell. Then beat egg whites until stiff; gradually beat in remaining ¼ cup sugar to make a stiff meringue. With same beater, whip ½ cup of the cream until stiff. Fold meringue, cream, brandy and walnuts into cold gelatin mixture. Turn into pastry shell; chill for several hours. Whip remaining ½ cup cream and swirl over pie just before serving. Decorate with walnut halves, chocolate sprinkles and cherries. Makes a 9-inch pie.

**WALNUT PEACH REFRIGERATOR SQUARES**

*Crisp, mellow walnuts blend deliciously with sweet, fresh peaches in this fancy dessert. Ideal for luncheons or bridge parties.*

- ½ cup butter or margarine**
- 1 cup sifted powdered sugar**
- 6 eggs, separated**
- 1¼ cups finely chopped**  
**Diamond Walnuts**
- 1 tablespoon rum or 1 teaspoon**  
**rum flavoring**
- 1 package (3½-ounce) sugar**  
**wafers**
- 2 cups sliced fresh peaches**
- ½ pint whipping cream**  
**Diamond Walnut halves**

Cream butter, sugar and egg yolks. Add walnuts and rum. Fold in beaten egg whites. Crush wafers. Butter a 9-inch square pan and sprinkle with half the wafer crumbs. Spread half the creamed mixture over the crumbs; top with peach slices. Cover peaches with remaining mixture. Whip cream and spread over top; sprinkle on remaining crumbs. Cover with waxed paper and chill in refrigerator 24 hours. Cut into squares; decorate with walnut halves. Makes 12 servings.

**WALNUT COOKIE-CRUMB CRUST**

*Crumb crusts are twice as good with crispy walnuts in them.*

- 1 cup gingersnaps or vanilla**  
**wafers, crushed (or other crisp**  
**cookie crumbs)**
- ½ cup finely chopped**  
**Diamond Walnuts**
- ¼ cup soft butter or margarine**

Mix cookie crumbs with walnuts and soft butter. Press into a 9-inch pie plate. Bake at 375°F. about 7 minutes. Makes one 9-inch crust.

## WALNUT MAPLE TARTS

*Delicious flavor blend of maple and walnuts, and good texture contrast with crispy walnuts in the smooth custard filling.*

- ½ cup butter**
- ¾ cup light brown sugar, firmly packed**
- ½ cup maple syrup**
- 3 eggs**
- ¼ cup heavy cream**
- 1¼ cups chopped Diamond Walnuts**
- ½ teaspoon vanilla**
- 8 unbaked tart shells**
- Whipped cream for garnish**
- 8 Diamond Walnut halves**

In a saucepan, heat butter with brown sugar and syrup just until boiling. Beat eggs lightly; stir in cream, walnuts and vanilla. Gradually stir in the hot butter-sugar syrup. Then pour into tart shells. Bake at 375°F. for 20 minutes, or until golden brown and custard is set. Let cool. Garnish with fluffs of whipped cream topped with walnut halves. Makes 8 tarts.

## WELSH CAKES

*Inherited from the Gold Rush days, these are small, pastry-like cakes, cooked on a griddle then cooled and sugared. An unusual dessert and unusually good served with fruit or a light pudding.*

- 2 cups sifted all-purpose flour**
- 1 cup granulated sugar**
- ½ teaspoon salt**
- 2 teaspoons baking powder**
- ½ cup butter**
- ¾ cup raisins**
- ¾ cup chopped Diamond Walnuts**
- 2 eggs, beaten**
- 1 teaspoon vanilla**
- Powdered sugar**

Resift flour with sugar, salt and baking powder into bowl. Cut in butter until mixture is like coarse meal. Mix in raisins and walnuts. Stir in eggs and vanilla until well blended. Roll dough on floured board to ¼-inch thickness. With floured cutter, cut into 2-inch circles. Preheat ungreased griddle to medium hot. Bake 4 to 5 minutes on first side, 3 to 4 minutes on second side, until well browned. (When cakes give to light pressure, they're done.) Cool on rack. Dust with powdered sugar. Makes about 40 small cakes.

## WALNUT SYRUP

*Almost all-purpose and keeps well. Luscious hot or cold over cake slices, ice cream, gingerbread and puddings, plain or steamed.*

- 1 cup white corn syrup**
- ¼ cup water**
- ¼ teaspoon maple flavoring**
- 1¼ cups coarsely chopped Diamond Walnuts**

In a heavy saucepan, combine corn syrup, water and maple flavoring. Add walnuts; cover and simmer over very low heat for 25 minutes. Let cool. Turn into jars, cover tightly and refrigerate until ready to use. Serve cold or hot as a topping. Makes 1 pint sauce.



### SPICY WALNUT MERINGUE SHELLS

*Luscious recipe for 1 large pie shell or 8 individual meringues. Fill them with ice cream or your favorite chiffon filling. Grand with the following recipe for Cranberry Chiffon Filling. To toast walnuts, see page 107.*

- 3 egg whites**
- ¼ teaspoon cream of tartar**
- ⅛ teaspoon salt**
- 1 cup granulated sugar, divided**
- ½ teaspoon cinnamon**
- ½ cup finely chopped plain or toasted Diamond Walnuts**

Beat egg whites with cream of tartar and salt to soft peaks. Beat in  $\frac{3}{4}$  cup of the sugar, 2 tablespoons at a time, until meringue stands up in stiff, glossy peaks. Beat in cinnamon along with last  $\frac{1}{4}$  cup sugar. Gently fold in walnuts. Pile meringue in a lightly greased 9 or 10-inch pie plate. Spread over bottom and up sides of pan to form crust. Bottom of shell should be about  $\frac{1}{4}$  inch thick; sides about 1 inch thick. Bake at 275° F. for 50 to 60 minutes, until very light tan in color. Turn off oven and leave meringue to cool with door closed. (Meringue will crack and fall in center but this is normal.) Press center lightly to level before filling. Makes 1 large shell. To make individual shells, spoon meringue into 8 mounds on lightly greased cookie sheet. With spoon, shape into shells, piling up sides (or press meringue mixture through a large pastry tube). Bake as directed for pie shell, allowing 45 minutes for individual shells. Makes 8 shells.

### CRANBERRY CHIFFON FILLING

*Colorful, tangy, tart-sweet and so refreshing.*

- 1½ envelopes (1½ tablespoons) unflavored gelatin**
- 2 tablespoons water**
- 1 cup granulated sugar, divided**
- 1 cup whole cranberry sauce**
- 2 egg whites**
- ¼ teaspoon cream of tartar**
- ⅛ teaspoon salt**
- 1 cup whipping cream**
- Diamond Walnut halves and whole cranberries for decorating**

Soften gelatin in water. Add  $\frac{2}{3}$  cup of the sugar and cranberry sauce (pressed through a sieve if you want a velvety smooth filling). Heat to boiling, stirring constantly. Let cool and then chill until mixture begins to thicken. Beat egg whites to soft peaks with cream of tartar and salt. Beat in remaining sugar to form meringue. Beat cream stiff. Fold meringue and cream into cranberry mixture. Deepen color with a few drops red food coloring, if desired. Turn into baked, cooled pie shell; chill firm. Decorate with walnut halves and whole raw or cooked cranberries. Makes 6 to 8 servings.

## WALNUT RUM PUDDING WITH STRAWBERRY SAUCE

*Luscious and a pretty molded pudding. To toast walnuts, see page 107.*

- ¾ cup granulated sugar**
- 1 envelope (1 tablespoon)**  
**unflavored gelatin**
- 1¾ cups milk**
- 4 egg yolks**
- ¼ cup rum or 2 teaspoons rum**  
**flavoring**
- ½ cup finely chopped toasted**  
**Diamond Walnuts**
- ½ pint (1 cup) whipping cream**
- 1 package (10-ounce) frozen**  
**strawberries**
- ½ cup currant jelly**

In top of double boiler, mix together sugar and gelatin; stir in milk. Place over hot water and heat until milk is scalded. Beat egg yolks until light; slowly stir hot milk mixture into yolks and return to double boiler top. Cook over hot water, stirring constantly, until custard is thickened. Cool until syrupy. Stir in rum and walnuts. Whip cream until stiff and fold in. Turn into a 1½-quart pudding mold. Chill until set. For sauce, thaw strawberries and purée in a blender or push through a sieve. Heat jelly until melted and blend in. To serve, unmold pudding on a platter and spoon on the strawberry sauce. Makes 6 to 8 servings.

## WALNUT FUDGE BREAD PUDDING

*An old-fashioned treat with a rich, brownie-like top over a creamy chocolate custard. Nice topped with whipped cream or ice cream.*

- 1½ cups coarse, dry bread**  
**crumbs**
- 1 6-ounce package (1 cup)**  
**semi-sweet chocolate pieces**
- ¾ cup granulated sugar**
- 1½ cups milk**
- 1 tablespoon butter**
- 1 egg**
- ¼ teaspoon salt**
- ½ cup chopped**  
**Diamond Walnuts**

Combine bread crumbs, chocolate, sugar and milk in top of double boiler. Cook over hot water until chocolate is melted and mixture is smooth. Remove from heat and stir in butter. Beat egg with salt and slowly stir into chocolate mixture. Stir in walnuts. Pour into greased 1-quart baking dish and set dish in pan filled with 1 inch hot water. Bake at 350° F. for 45 to 50 minutes or until knife inserted 1 inch from edge comes out clean. Pudding may also be baked in five 6-ounce custard cups or individual soufflés for 35 to 40 minutes. Makes 5 servings.

## CRUNCHY WALNUT PIE SHELL

*So delicious with your favorite chiffon or unbaked fillings.*

- 1 stick of pie crust mix**
- ⅓ cup finely chopped**  
**Diamond Walnuts**
- Large pieces of**  
**Diamond Walnuts for**  
**decorating**
- Salad oil or melted shortening**

Make and roll crust for pie shell. Spread finely chopped walnuts over crust; again roll lightly. Place crust in pie plate; flute edges. Decorate fluted edges with large walnut pieces brushed with salad oil or shortening. Bake as package directs. When cool, fill with pumpkin chiffon or any unbaked filling.



## WALNUT BABA BUNS

*Though not a French pastry like Babas au Rhum, these luscious yeast buns are soaked in a rum syrup. "Baba" is Polish for grandmother, and baba molds are likened to a dumpy granny in long skirts. But how a granny got into the rum, or vice versa, no one seems to know.*

**1 package (13¾-ounce) hot roll mix**

**¼ cup warm water**

**½ cup milk**

**⅓ cup butter or margarine**

**⅓ cup granulated sugar**

**3 eggs**

**1 teaspoon grated lemon peel**

**1 cup chopped**

**Diamond Walnuts**

**Apricot Rum Syrup:**

**1 cup apricot nectar**

**⅔ cup granulated sugar**

**4 tablespoons light rum**

Sprinkle yeast from foil packet in hot roll mix over the warm water; let stand a few minutes. Scald milk and cool to lukewarm. Cream butter and sugar together until light and fluffy. Beat in eggs one at a time (mixture will look curdled). Add lemon peel, yeast mixture and milk; blend in about half of hot roll mix and beat until smooth. Add remaining hot roll mix and stir to a stiff smooth batter. Stir in walnuts. Grease 18 (6-ounce) molds well and sprinkle with sugar. Spoon batter into molds, filling just under half full. Cover with towel and set in warm place until batter has risen to about ¼ inch below tops of molds (about 2 hours). Bake at 375°F. about 15 to 20 minutes, until nicely browned. Let stand a few minutes, then invert molds and remove babas. Let stand until barely warm, then place in shallow dish and slowly spoon Apricot Rum Syrup over them, letting each portion absorb before adding more. Makes about 18.

*Apricot Rum Syrup:* Combine nectar and sugar; stir over moderate heat until sugar is dissolved. Boil slowly about three minutes; remove from heat and cool slightly. Stir in rum. Syrup should be slightly warm when spooned over babas.

## COFFEE AND CRÈME DE CACAO DELIGHT

*Heavenly pudding squares, worthy of elegant dessert plates.*

**1 cup chopped Diamond Walnuts**

**8 ounces marshmallows**

**1 cup milk**

**1 pint (2 cups) whipping cream**

**½ cup crème de cacao**

**1 tablespoon instant coffee**

**Diamond Walnut halves**

Butter a 9-inch square pan and sprinkle with chopped walnuts. Melt marshmallows in milk over hot water. Cool. Whip cream and fold into marshmallow mixture. Fold in crème de cacao and instant coffee. Pour into pan; decorate with the walnut halves. Chill overnight. Cut in squares to serve. Makes 8 servings.

## ICE CREAM SUNDAE PIE

*This great summer favorite tastes just as delicious as its name.*

- 1 cup chocolate wafer crumbs**
- ½ cup finely chopped Diamond Walnuts**
- ¼ cup softened butter**
- 1 quart vanilla ice cream, softened**
- 1 cup (10-ounce package) frozen strawberries, slightly thawed**
- Whipped cream for decorating**
- Diamond Walnut halves**

Mix wafer crumbs, walnuts and butter together until crumbly. Press into a 9-inch pie plate. Bake at 375° F. about 7 minutes. Chill thoroughly. Spoon half of ice cream into shell. Spread with half of strawberries. Repeat each layer. Decorate with whipped cream and walnut halves. Freeze. Let stand at room temperature 10 minutes before serving. Makes 6 servings.

## BAKLAVA

*Luscious! And this famous Armenian pastry isn't difficult to make.*

- 2 cups Diamond Walnuts, ground**
- ⅓ cup granulated sugar**
- ¼ teaspoon cinnamon**
- ½ pound filo sheets of dough\***
- 1 cup (½ pound) butter, melted**

### Honey Syrup:

- ½ cup each granulated sugar and water**
- ¼ cup honey**
- 2 teaspoons lemon juice**

Combine walnuts with sugar and cinnamon. Cut filo sheets to fit an 8-inch square baking pan. Brush pan with butter, place a filo sheet in pan and brush with butter. Repeat until there are 10 filo sheets in pan. Cover with ¼ of the walnut mixture. Place 8 sheets of butter-brushed filo dough over this; add another ¼ of the walnut mixture. Repeat layers of 8 filo sheets until all the walnut mixture is used. Cover with 10 butter-brushed filo sheets. Cut about ⅓ through into 1-inch strips in one direction of pan, then cut at an angle from other side of pan, forming diamonds. Bake at 300° F. for 1 hour. Remove from oven and complete the cuts to bottom of pan. Spoon cooled Honey Syrup over the pastries. Let stand for several hours or overnight before serving. Makes about 4 dozen small pastries.

*Honey Syrup:* Combine sugar, water and honey in small saucepan. Heat to boiling, stirring until sugar is dissolved. Boil slowly until syrup spins a thread (a few drops poured from spoon back into the saucepan form a fine thread). Remove from heat, add lemon juice and cool.

\*Filo sheets may be found packaged in the frozen foods section of a market, or fresh ones may be purchased from a bakery featuring Armenian pastries.



# SALADS





## WALNUT CHICKEN CONDIMENT SALAD

A gourmet's salad, distinguished by condiments usually served with curries. To toast walnuts, see page 107.

- $\frac{2}{3}$  cup chopped toasted Diamond Walnuts**
- 2 cups cubed cooked chicken**
- $\frac{1}{4}$  cup finely chopped celery**
- 2 tablespoons chopped green onion**
- 2 tablespoons chopped raisins**
- 2 tablespoons chopped chutney**
- $\frac{1}{4}$  cup mayonnaise**
- $\frac{1}{4}$  teaspoon salt**
- 2 teaspoons lemon juice**
- Crisp lettuce**
- 4 slices tomato**
- 4 slices pineapple, well drained**
- Toasted walnut halves for garnish**

Combine walnuts, chicken, celery and onion. Stir raisins, chutney, mayonnaise, salt and lemon juice together; fold into walnut-chicken mixture. Arrange crisp lettuce leaves on chilled salad plates. Center each salad with tomato slice, top with pineapple slice. Pile equal portions of chicken salad onto pineapple slices. Garnish with toasted walnut halves. Serve with additional mayonnaise, if desired. Makes 4 servings.

## TURKISH WALNUT-RICE SALAD

A delicious salad in any language. To toast walnuts, see page 107.

- 2 cups water**
- 1 teaspoon salt**
- $\frac{1}{2}$  teaspoon oregano**
- $\frac{1}{2}$  teaspoon grated lemon peel**
- 1 cup long grain rice**
- 1 cup chopped celery**
- 2 tablespoons finely chopped onion**
- $\frac{3}{4}$  cup coarsely chopped toasted Diamond Walnuts**
- $\frac{1}{4}$  cup sliced pimiento-stuffed green olives**
- Lemon Dressing**
- Crisp lettuce**
- Yogurt (optional)**

### Lemon Dressing:

- $\frac{1}{4}$  cup salad oil**
- 2 tablespoons lemon juice**
- $\frac{1}{2}$  teaspoon salt**
- $\frac{1}{8}$  teaspoon pepper**

Heat water to boiling with salt, oregano and lemon peel; add rice, cover and cook for 20 minutes or until water is absorbed. Cool thoroughly. Add celery, onion, walnuts and olives. Pour Lemon Dressing over all and toss lightly. Serve on crisp lettuce. Top with a small spoonful of yogurt, if desired. Makes 6 servings.

*Lemon Dressing:* Combine salad oil, lemon juice, salt and pepper. Shake together or beat well.



**CHICKEN WALNUT SALAD**

*A salad for all seasons . . . and so hearty and flavorful.*

- 2/3 cup Diamond Walnuts**
- 1/2 teaspoon butter**
- 1/4 teaspoon seasoned salt**
- 1 medium-size head iceberg lettuce**
- 4 hard-cooked eggs, quartered**
- 4 cooked chicken breasts, boned, skinned and sliced**
- 1 small cucumber, thinly sliced**
- 3/4 cup mayonnaise**
- 1/2 teaspoon finely chopped fresh mint**
- 1/2 teaspoon grated lemon peel**
- 1 1/2 tablespoons lemon juice**
- Salt and pepper**

Sauté walnuts in skillet with butter and seasoned salt over low heat about 5 minutes, stirring constantly. Cool. Remove core from lettuce; rinse, drain thoroughly and refrigerate in plastic bag to crisp. When ready to serve, line salad bowl with outer leaves. Cut remainder of head into bite-size chunks, and place in bowl. Top with eggs, chicken, cucumber and walnuts. Blend mayonnaise, mint, lemon peel and juice; pour over salad, and toss lightly. Add salt and pepper to taste. Makes 4 to 6 servings.

**WALNUT CAESAR SALAD**

*The walnuts are skillet-toasted to perform as crunchy croutons in this superlative green salad.*

- 1 cup large pieces Diamond Walnuts**
- 1 teaspoon salad oil**
- 1/4 cup grated Parmesan cheese**
- 2 quarts romaine lettuce, broken in bite-size pieces**
- 1 egg**
- 1/3 cup salad oil**
- 1 1/2 tablespoons lemon juice**
- 1 tablespoon chopped anchovy**
- 1 teaspoon Worcestershire sauce**
- 1/2 teaspoon salt**
- 1/8 teaspoon pepper**
- 2 tablespoons crumbled blue cheese**

Sauté walnuts in 1 teaspoon oil in skillet about 5 minutes over low heat, stirring frequently. Remove from heat and turn into bowl. Cool a minute, then toss with Parmesan cheese; cool. Combine with romaine. Beat egg lightly; add 1/3 cup oil, lemon juice and all remaining ingredients; mix together thoroughly. Pour over romaine and walnuts; toss lightly. Serve at once. Makes 4 to 6 servings.

*Variation:* Add 1 to 1 1/2 cups cooked chicken strips.

**CRANBERRY ORANGE DELIGHT**

*A tangy-flavored, molded luncheon salad. Serve with cottage cheese on crisp lettuce leaves. To toast walnuts, see page 107.*

- 1 package (6-ounce) raspberry or strawberry-flavored gelatin**
- 2 cups hot cranberry juice**
- 2 cups bitter lemon carbonated beverage**
- 1 cup chopped toasted Diamond Walnuts**
- 1 cup chopped raw cranberries**
- 1 can (11-ounce) mandarin oranges, well drained**

Dissolve gelatin in hot cranberry juice. Stir in bitter lemon beverage and refrigerate until partially set. Fold in remaining ingredients and pour into a 1 1/2-quart mold. Chill until firm. Makes 8 to 10 servings.

## FRESH FRUIT SALAD PLATE

*Picture-pretty and a meal in itself. Serve it with buttered slices of walnut bread for a memorable luncheon.*

- 3 oranges, peeled and sectioned**
- 2 grapefruit, peeled and sectioned**
- 1 medium avocado**
- Salt**
- Lemon juice**
- 3 bananas**
- Pineapple or other fruit juice**
- Mayonnaise**
- ½ cup chopped Diamond Walnuts**
- 1 medium head iceberg lettuce**
- 6 small clusters of grapes**
- 1 pint orange sherbet**

Chill orange and grapefruit sections. Peel avocado, cut in wedges, sprinkle generously with salt and lemon juice; chill. At serving time, peel bananas, dip in fruit juice and cut in half lengthwise. Coat cut surface of banana with mayonnaise and sprinkle with walnuts. For each serving, arrange banana half on shredded lettuce. Alternate citrus fruits with avocado. Add a cluster of grapes and scoop of sherbet in small lettuce cup. Serve with your favorite fruit salad dressing. Makes 6 servings.

## MOLDED BLUEBERRY PINEAPPLE SALAD

*A rich luncheon salad, brightly flavored. Serve it with one of the good muffin recipes in this cookbook. To toast walnuts, see page 107.*

- 2 packages (3 ounces each) pineapple-flavored gelatin**
- 2 cups boiling water**
- 1 can (13-ounce) crushed pineapple**
- ¼ cup lemon juice**
- ½ cup mayonnaise**
- ½ teaspoon salt**
- 2 cups fresh blueberries (or use frozen)**
- 1 cup cottage cheese**
- ¾ cup chopped toasted Diamond Walnuts**

Dissolve gelatin in boiling water. Drain pineapple and add ½ cup of the syrup to gelatin. Add lemon juice, mayonnaise and salt; blend well with beater or wire whisk. Chill in freezing compartment of refrigerator until set around edges but soft in middle. Whip as before until fluffy. Fold in drained pineapple and remaining ingredients. Pour into 8 individual ½-cup molds. Chill until firm. Unmold on beds of crisp greens. Serve with dollop of sour cream, if desired. Makes 8 to 10 servings.

## FROSTED LIME-WALNUT MOLD

*One of the all-time favorites. To toast walnuts, see page 107.*

- 1 package (3-ounce) lime-flavored gelatin**
- 1 cup boiling water**
- 1 cup canned crushed pineapple, undrained**
- 1 cup small-curd cottage cheese**
- ½ cup finely sliced celery**
- 1 tablespoon chopped pimiento**
- ½ cup chopped toasted Diamond Walnuts**

Dissolve gelatin in boiling water; chill until syrupy. Stir in remaining ingredients. Pour into 8-inch square pan rinsed with cold water. Chill until firm. Unmold and frost or frost and cut into squares to serve on crisp lettuce. Makes 6 servings.

*Frosting:* Beat cream cheese until soft and fluffy; blend with mayonnaise and lemon juice. Spread gently over top of gelatin salad.

### Frosting:

- 1 package (3-ounce) cream cheese**
- 1 tablespoon mayonnaise**
- 1 teaspoon lemon juice**



## GREEN BEAN AND WALNUT SALAD

*Watch the men go for this one! To toast walnuts, see page 107.*

- 1 package (9-ounce) frozen, French-cut green beans**
- 1 medium red-skinned onion, thinly sliced**
- ½ cup pitted ripe olives**
- ¼ cup canned pimiento strips**
- ⅓ cup Italian-type salad dressing**
- Salt and pepper to taste**
- ½ cup toasted Diamond Walnut pieces and halves**
- Crisp lettuce leaves**

Cook frozen beans in boiling, salted water until barely tender; drain. Toss with onion, olives, pimiento and salad dressing; then refrigerate for at least one hour. To serve, toss again with salt, pepper and toasted walnuts. Place in chilled bowl lined with lettuce leaves. Makes 4 to 5 servings.

## HOT VEGETABLE SALAD WITH HERBED WALNUTS

*Great idea and great eating for buffet dinners in place of serving separate vegetables with your ham, turkey, roast beef or whatever.*

- 1 tablespoon butter**
- 1 cup Diamond Walnut halves and pieces**
- ¼ teaspoon dried dill, rosemary or oregano**
- 2 cups hot cooked carrots**
- 2 cups hot cooked wax or green beans**
- 2 cups hot cooked cauliflowerettes**
- Small crisp lettuce leaves**
- 1 teaspoon seasoned salt**
- Heated bottled French or Italian dressing**

Melt butter in skillet. Add walnuts; sprinkle with herb. Stir over moderate heat about 5 minutes until walnuts are lightly toasted. Arrange hot cooked vegetables in crisp lettuce on serving platter. Sprinkle with seasoned salt and herbed walnuts. Serve with heated salad dressing. Makes 6 servings.

## WALNUT-TUNA STUFFED TOMATO

*New flavor tricks for this favorite. To toast walnuts, see page 107.*

- 4 large or 6 medium tomatoes**
- 1 can (6½ or 7-ounce) tuna**
- 2 hard-cooked eggs, diced**
- 2 thinly-sliced green onions**
- 1 cup sliced celery**
- 2 tablespoons chopped pickle**
- 1 tablespoon chopped pimiento or green pepper**
- 1 tablespoon capers**
- 2 teaspoons lemon juice**
- 1 teaspoon prepared mustard**
- ¼ teaspoon salt**
- ¼ cup mayonnaise**
- ¾ cup chopped toasted Diamond Walnuts, divided**

Peel tomatoes, sprinkle lightly with salt and pepper; chill about two hours. Mix tuna with next 9 ingredients; chill. At serving time, add mayonnaise and ½ cup of the walnuts; toss till blended. Turn tomatoes, stem end down; cut each one not quite through into 6 or 8 sections; spread apart. Fill with salad mixture and top with additional mayonnaise and remaining walnuts. Makes 4 or 6 stuffed tomatoes.

## PICTURE-PRETTY WALDORFS

Makes 4 to 6 re-assembled "apples" by spooning chopped mixture between two 1/2-inch slices cut from centers of apples, then topping each salad with a 1/2-inch slice cut from ends of apples.

- 2 or 3 unpeeled red apples, cored**
- 2 teaspoons lemon juice**
- 1/4 teaspoon salt**
- 1 cup diced celery**
- 1/2 cup chopped Diamond Walnuts**
- Mayonnaise to moisten**
- Large walnut pieces for garnish**

Cut slices (see above) from apples; sprinkle with lemon juice to keep bright. Dice remaining apples; drain lemon juice from slices over diced apples; toss with salt, celery, walnuts and mayonnaise. Starting with 1 apple slice on lettuce leaf, re-assemble "apples." Garnish each with mayonnaise and walnut pieces.

## TOSSED WALDORF SALAD

An all-time, all-season favorite. For company dress-up, follow the recipe directions for serving in apple shells—a conversation piece!

- 3 Winesap or Delicious apples, unpeeled**
- 1 tablespoon lemon juice**
- 3/4 cup chopped Diamond Walnuts**
- 1/3 cup chopped celery**
- 1/2 cup miniature marshmallows**
- 1/2 cup salad dressing (or more as desired)**
- Lettuce**

Core apples and slice or dice, as preferred. Brush with lemon juice; toss well with remaining ingredients. Serve in large lettuce-lined bowl, or on individual lettuce-lined plates, or in apple shells. To make shells, core 6 apples, slice off tops with a diagonal cut. Cut out the insides leaving a partially hollow shell. Brush inside of shell with lemon juice. Dice the cut-out apple meat and combine with the remaining ingredients in recipe. Fill shells with mixture. Makes 6 servings.

## CRANBERRY PEACH MOLD

Happy mingling of fruit flavors. To toast walnuts, see page 107.

- 2 envelopes (2 tablespoons) unflavored gelatin**
- 2 cups bottled cranberry juice**
- 1 can (16-ounce) sliced cling peaches**
- 1/2 cup chopped toasted Diamond Walnuts**
- 1/4 cup cold water**
- 1 package (3-ounce) cream cheese**
- 1 tablespoon lemon juice**
- 1/8 teaspoon salt**
- 1/3 cup mayonnaise**
- 1 cup chopped celery**
- Mayonnaise for topping**
- Diamond Walnut halves**

Soften one envelope plus 1 1/2 teaspoons gelatin in 1/2 cup of the cranberry juice. Heat remaining cranberry juice; dissolve gelatin in hot juice. Chill until syrupy. Drain peaches, saving syrup. Coarsely chop peaches and add with walnuts to gelatin mixture. Pour into six 6-ounce molds; chill. Soften remaining 1 1/2 teaspoons gelatin in the water; dissolve in hot peach syrup. Chill until slightly thickened. Stir cream cheese with lemon juice and salt until smooth. Blend in mayonnaise; add celery and peach syrup; spoon over cranberry layer in molds. Chill until firm. Unmold on salad greens; top with dollop of mayonnaise and a walnut half. Makes 6 servings.



## WALNUT SALAD ATHENA

Walnuts, as much a Greek staple as olives and Feta cheese, combine deliciously with the prawns, the interesting spices and the tangy Lemon Herb Dressing. Serve with hot muffins for an elegant meal.

- 2 tablespoons butter**
- ½ teaspoon dried rosemary, finely crumbled**
- 1 cup Diamond Walnut halves and/or large pieces**
- Lemon Herb Dressing (recipe follows)**
- 2 cups fresh, frozen or canned prawns or large shrimp**
- 1 tablespoon finely chopped parsley**
- 2 tablespoons finely chopped chives or green onion**
- Crisp salad greens**
- 6 radishes, whole or sliced**
- 6 pitted ripe olives, whole or sliced**
- 6 pitted stuffed green olives, whole or sliced**
- ½ cup small pickled onions**
- 3 medium firm ripe tomatoes, cut in wedges**
- ¾ cup crumbled Feta or cubed Jack cheese**

### Lemon Herb Dressing:

- ½ cup olive oil**
- ½ cup lemon juice**
- 1 tablespoon granulated sugar**
- 1 teaspoon seasoned salt**
- ¼ teaspoon seasoned pepper**
- ⅛ teaspoon garlic powder**
- ½ teaspoon each dried oregano and marjoram**

Melt butter with rosemary in heavy skillet. Add walnuts and sauté, stirring now and then, about 5 minutes, over low heat until walnuts are lightly toasted. Remove and cool. Pour herb dressing over prawns or shrimp. Add parsley and chives or green onion; mix gently, cover and marinate in refrigerator an hour or longer. When ready to assemble salad, line chilled serving dish with crisp salad greens. Toss remaining ingredients together with walnuts and prawns until well mixed. Arrange on greens. Makes 6 servings.

*Lemon Herb Dressing:* Measure into a jar all the ingredients in the order given. Cover and shake until well blended.

## SOUTH SEAS WALNUT SALAD

Luscious mingling of tropical flavors. To toast walnuts, see page 107.

- ¾ cup coarsely chopped Diamond Walnuts, or large pieces**
- 1 can (1-pound 4½-ounce) pineapple chunks, well drained**
- 1 cup chopped celery**
- ⅓ cup cooked salad dressing or mayonnaise**
- 1 teaspoon lemon juice**
- 2 tablespoons flaked coconut**
- Crisp salad greens**

Combine walnuts with pineapple and celery. Mix salad dressing or mayonnaise with lemon juice and coconut. Toss lightly with fruit-walnut mixture. Serve on crisp salad greens. Makes 6 servings.

*Variation:* Add one 6½-ounce can tuna, drained and broken into large chunks; or 1 cup shrimp.

## WALNUT VEGETABLE MADRILÈNE

A jellied "soup-salad" for an elegant first course. Ideal for a warm weather entrée. To toast walnuts, see page 107.

- 1 can (10½-ounce) beef consommé**
- 1 can (14-ounce) clear chicken broth**
- 1 can (16-ounce) stewed tomatoes**
- ½ cup coarsely shredded carrots**
- 3 peppercorns**
- ½ teaspoon basil**
- 2 envelopes (2 tablespoons) unflavored gelatin**
- ½ cup cold water**
- 2 teaspoons lemon juice**
- ¼ to ⅓ cup dry sherry**
- 1 medium avocado, cubed**
- Lemon juice**
- Salt**
- 1 cup sliced celery**
- ½ cup chopped toasted Diamond Walnuts**
- Sour cream**

Simmer first 6 ingredients together for 45 minutes. Soften gelatin in cold water. Strain hot soup through fine sieve (or double layer of damp cheese cloth) over gelatin; stir until dissolved. Stir in lemon juice and sherry; chill until set. To serve, cut and sprinkle avocado with lemon juice and salt; mix with celery and walnuts. Beat chilled soup with fork. In parfait-type glasses, alternate layers of jellied soup and avocado mixture. Top with sour cream and a walnut half. Makes 6 servings.

## WALNUT VEGETABLE MOLD

A garden of good flavors and crispy textures in clear lemony gelatin with garnish of walnut cheese balls. To toast walnuts, see page 107.

- 1 package (6-ounce) lemon-flavored gelatin**
- 2 cups boiling water**
- 1½ cups cold water**
- ¼ cup tarragon-flavored vinegar**
- 1 tablespoon lemon juice**
- ½ teaspoon salt**
- ½ teaspoon onion juice**
- ½ cup coarsely chopped toasted Diamond Walnuts**
- ½ cup thinly sliced raw cauliflower**
- ½ cup thinly sliced unpeeled cucumber**
- ¼ cup thinly sliced radishes**
- ¼ cup cooked peas**

### Garnish:

- 1 package (8-ounce) cream cheese**
- Milk or cream**
- Finely chopped Diamond Walnuts**

Dissolve gelatin in boiling water; stir in cold water, vinegar, lemon juice, salt and onion juice. Chill until syrupy. Stir the ½ cup toasted walnuts and vegetables into the chilled gelatin. Pour into 1½-quart mold; chill until firm. Unmold on lettuce leaves. Serve with sour cream dressing and garnish with cream cheese balls. Makes 8 servings.

*Garnish:* Beat the cream cheese with just enough milk or cream to make it easy to shape into small balls. Roll balls in finely chopped walnuts.



## WALNUT LENTIL SALAD

*Unusual and extraordinarily good. To toast walnuts, see page 107.*

- 2 tablespoons wine vinegar**
- 3 tablespoons salad oil**
- 1 teaspoon seasoned salt**
- 1/8 teaspoon pepper**
- 1/4 teaspoon finely crumbled basil**
- 1/4 teaspoon finely crumbled thyme**
- 1 1/2 cups cooked lentils**
- 1 cup sliced fresh mushrooms**
- 2/3 cup chopped toasted Diamond Walnuts**
- 2 tablespoons finely chopped parsley**
- 3/4 cup diced firm ripe tomato**
- Crisp romaine lettuce spears**

Combine first 6 ingredients in a small jar; cover and shake vigorously to blend. Pour over cooked lentils and mushrooms. Cover and chill several hours or overnight. When ready to serve, gently combine with walnuts, parsley and tomato. Spoon into crisp romaine spears. Makes 2 1/2 cups or 5 to 6 servings.

## PARTY STYLE WALDORF

*Fancy dress. Fancy taste. To toast walnuts, see page 107.*

- 1 package (3-ounce) lemon-flavored gelatin**
- 1 large unpeeled apple**
- 2 teaspoons lemon juice**
- 1/2 cup chopped toasted Diamond Walnuts**
- 1/2 cup miniature marshmallows**
- 1/3 cup chopped celery**
- 1/2 cup mayonnaise**

Prepare gelatin as package directs. Chill until syrupy. Cut enough thin apple wedges to fit the bottom of a 1-quart mold. Dice remaining apple and sprinkle with lemon juice. Arrange apple wedges in mold, unpeeled side out. Sprinkle in 1 tablespoon of the walnuts and a few of the marshmallows. Cover with 1/3 cup of the gelatin. Chill until firm. To remaining gelatin, add diced apple, remaining walnuts, marshmallows, the celery and mayonnaise. Pour into the mold. Chill until firm. Unmold on lettuce and serve with additional mayonnaise and walnuts. Makes 6 servings.

## GOLDEN NUGGET DRESSING

*Marvelous on fruit salads. For vegetable salads, add 1/4 cup of Roquefort cheese to recipe. Mmmmm! To toast walnuts, see page 107.*

- 1 package (3-ounce) cream cheese**
- 1/3 cup finely chopped Diamond Walnuts, plain or toasted**
- 1/3 cup mayonnaise**
- 1/3 cup orange juice**
- 1 tablespoon lemon juice**
- 1 tablespoon sugar**
- 1/4 teaspoon salt**

Soften cream cheese; add walnuts and remaining ingredients. Beat with rotary beater till well blended. Store in covered container in refrigerator. Makes 1 1/3 cups dressing.

*Pictured on opposite page are Steamed Walnut Cranberry Pudding, Royal Walnut Cookies, Two-Toned Fruitcake, and Tutti-Frutti Coffee Wreath.*



# FRUITCAKES & HOLIDAY SPECIALTIES





## HOLIDAY WHITE FRUITCAKE

*Rich and beautifully jewelled with candied fruits and walnuts.*

- 2 cups golden raisins, chopped**
- 1½ cups candied cherries, halved**
- 1½ cups sliced candied pineapple**
- 1 cup coarsely chopped citron**
- 1 cup coarsely chopped candied orange peel**
- ¼ cup brandy or orange juice**
- ¼ cup sherry or pineapple juice**
- 1½ cups butter or margarine**
- 2 cups granulated sugar**
- 1½ teaspoons vanilla**
- 6 eggs**
- 4 cups sifted all-purpose flour**
- 1½ teaspoons salt**
- ½ cup milk**
- 3 cups coarsely chopped Diamond Walnuts**

Combine fruits and peels; add brandy and sherry; mix well. Let stand, covered, 3 to 4 hours or overnight. Cream butter; gradually beat in sugar until fluffy; add vanilla. Beat in eggs, one at a time, until well blended. Resift flour with salt; add to creamed mixture alternately with milk. Combine batter with fruit mixture and walnuts. Pack batter into two 10¼ x 3¾ x 2½-inch loaf pans (or any loaf or tube pans) greased and lined with parchment or heavy brown paper, filling ¾ full. Bake at 275° F. about 2½ hours, until cake tests done. Cool; remove from pan, brush with brandy or sherry, wrap in foil and store. Makes 2 loaves. (Batter measures about 12 cups and weighs about 3 pounds and 10 ounces.)

## STEAMED WALNUT CRANBERRY PUDDING

*Moist and spongy, this unique golden beauty is delicious with its delicate spicing, mellow walnuts and the tang of cranberries.*

- ½ cup soft butter**
- 1 teaspoon grated orange peel**
- 1 teaspoon salt**
- ½ teaspoon nutmeg or mace**
- 1 cup granulated sugar (half brown, if desired)**
- 3 eggs, beaten**
- 1¼ cups sifted all-purpose flour**
- ½ teaspoon baking powder**
- 3 cups soft bread crumbs**
- 1½ cups finely chopped Diamond Walnuts**
- 1½ cups whole raw cranberries, rinsed and drained**
- ¾ cup milk**
- Orange Sauce:**
  - ⅓ cup granulated sugar**
  - 2 egg yolks**
  - ½ cup frozen orange juice concentrate**
  - 2 tablespoons rum or brandy or 1 teaspoon rum or brandy flavoring**
  - 1 cup whipping cream**

Cream butter with orange peel, salt, spice and sugar until light and fluffy. Beat in eggs. Resift flour with baking powder; add bread crumbs. Stir into creamed mixture along with walnuts, cranberries and milk. Turn into a well greased 1½-quart mold. Cover top with waxed paper or foil and a tight fitting lid. Place on rack in large kettle. Add boiling water to come halfway up mold. Cover kettle and steam 1½ to 2 hours, adding more water as needed. Uncover pudding; let stand 10 minutes, then turn out onto serving plate. Serve with Creamy Orange Sauce or your favorite pudding sauce. Makes about 10 servings.

*Creamy Orange Sauce:* Beat the sugar, egg yolks and frozen juice concentrate together until well blended. Add rum or brandy. Whip cream stiffly and fold in. Makes about 3 cups.

### EGGNOG WALNUT BAVARIAN

*A truly elegant and beautiful molded pudding. Can be made ahead and kept frozen until needed. To toast walnuts, see page 107.*

- 3 envelopes (3 tablespoons)**  
**unflavored gelatin**
- ½ cup milk**
- 1 quart dairy eggnog, divided**
- ⅛ teaspoon salt**
- ⅓ cup brandy**  
**or 2½ teaspoons brandy**  
**flavoring**
- 2 egg whites, stiffly beaten**
- ¾ cup whipping cream**
- 1 cup finely chopped toasted**  
**Diamond Walnuts, divided**

Soak gelatin in milk; stir in 1 cup of the eggnog. Heat (do not boil), stirring until gelatin is dissolved. Stir in remaining eggnog, salt and flavoring. Cool until mixture begins to thicken. Fold in egg whites. Whip cream and fold in with ¾ cup of the walnuts. Pour into a 2-quart mold and chill several hours. Unmold, drizzle your favorite caramel sauce over top and sprinkle with remaining ¼ cup walnuts. Makes 6 to 8 servings.

### UNCOOKED HONEY FRUITCAKE

*So many good fruits and flavors in one of the best ever fruitcakes.*

- 1 cup dried figs**
- ½ cup dried apricots**
- 1 cup raisins**
- 1 cup cooked pitted prunes,**  
**chopped**
- ½ cup chopped candied**  
**pineapple**
- ½ cup quartered candied cherries**
- ½ cup finely chopped candied**  
**orange peel**
- ½ cup finely chopped candied**  
**lemon peel**
- 1 cup finely chopped candied**  
**citron**
- 3 tablespoons sherry**
- 1 cup honey**
- ¾ teaspoon salt**
- ½ teaspoon each mace and**  
**allspice**
- 1 teaspoon cinnamon**
- ¼ teaspoon cloves**
- 1 teaspoon vanilla**
- 1 teaspoon rum flavoring**
- 1 cup coarsely chopped**  
**Diamond Walnuts**
- ¾ cup butter or margarine**
- 2 cups (6-ounce package) finely**  
**ground zwieback crumbs**
- 2 cups fine graham cracker**  
**crumbs**
- ½ cup ground Diamond Walnuts**

Clip off stems and cut figs into thin strips. Slice apricots or put through food chopper, using medium blade. Combine fruits, peels, citron, sherry, honey, salt, spices, flavorings and the coarsely chopped walnuts; blend well. Cover and let stand overnight. Cream butter, add crumbs and mix until well blended. Add fruit mixture and blend thoroughly. Sprinkle bottom of waxed paper-lined, 9 x 5 x 3-inch loaf pan with the ground walnuts; then pack batter into pan, pressing down firmly. Refrigerate and let stand at least 3 or 4 days before cutting. Makes 1 loaf.



## HOLIDAY CRÈME CHANTILLY

*An elegant dessert—smooth as a cloud. The sauce is a beauty.*

- 2 cups milk**
- 2 eggs**
- 2 egg yolks**
- 1/2 cup granulated sugar**
- 1 envelope (1 tablespoon)**  
**unflavored gelatin**
- 1/3 cup all-purpose flour**
- 1/2 teaspoon salt**
- 1/4 to 1/3 cup dark rum**  
**or 1 1/2 teaspoons rum flavoring**
- 1 cup whipping cream**
- 1/2 cup finely chopped**  
**Diamond Walnuts**

- Walnut Orange Sauce:**
- 3 or 4 well-colored oranges**
  - 3/4 cup granulated sugar**
  - 1/2 cup white corn syrup**
  - 1 tablespoon lemon juice**
  - Dash of salt**
  - 1/4 cup coarsely chopped**  
**Diamond Walnuts**

Scald milk. In bowl, combine eggs, egg yolks, sugar, gelatin, flour and salt, blending well; gradually stir in hot milk. Return mixture to saucepan and cook, stirring, over moderate heat until thick and smooth. Blend in rum; stir with pan set over ice until cool. Whip cream and fold in along with walnuts. Spoon dessert into serving dishes; chill for 1 or 2 hours. At serving time, spoon on Walnut Orange Sauce. Makes 6 to 8 servings.

*Walnut Orange Sauce:* With vegetable peeler, remove only orange part of orange skin; cut it into thin-as-possible strips to make 1/3 cup. Squeeze oranges and strain one cup of juice. Boil juice with peel for 5 minutes; stir in sugar, corn syrup, lemon juice and salt. Heat, stirring, until sugar is dissolved. Boil until mixture is syrupy, about 20 minutes. Stir in walnuts and cool until cold.

## SWEDISH WALNUT BARS

*Buttery-rich bars with a rum, sugar and walnut filling.*

- 1 1/2 cups sifted all-purpose flour**
- 1/3 cup granulated sugar**
- 1 teaspoon baking powder**
- 1/2 teaspoon salt, divided**
- 3/4 cup butter**
- 1 egg, separated**
- 1 tablespoon milk**
- 1 1/2 cups finely chopped**  
**Diamond Walnuts**
- 1 1/4 cups sifted powdered sugar**
- 2 tablespoons light rum**

Resift flour with sugar, baking powder and 1/4 teaspoon salt. Cut in butter until like coarse meal. Beat egg yolk lightly with milk, and blend into flour mixture to make a stiff dough. Chill a few minutes for easier handling. Meanwhile, combine walnuts, powdered sugar, rum, remaining salt and lightly beaten egg white; mix well. Butter a 9-inch square baking pan, and line bottom with a square of foil or buttered waxed paper. Divide dough in halves, and roll each to a 9-inch square. Place one square in pan; top with walnut mixture. Fit second square of dough over filling. Prick top all over. Bake at 375° F. for 25 to 30 minutes, just until top is very lightly browned. Cool in pan. Remove from pan when cold, and cut into bars. Makes 18 bars, about 1 1/3 x 2 3/4 inches.

*Note:* Bars may be served plain, topped with a sifting of powdered sugar, or frosted as desired.

## JULSTERNER

*Filled Swedish Yuletide cookies—so good, you'll want to make them for any special occasion.*

- ½ cup butter or margarine**
- ½ cup granulated sugar**
- ½ teaspoon vanilla**
- 1 egg yolk**
- 1¼ cups sifted all-purpose flour**
- ½ teaspoon baking powder**
- ¼ teaspoon salt**
- 1 egg white, slightly beaten**
- ⅓ cup chopped Diamond Walnuts**
- 2 tablespoons granulated sugar**
- Currant jelly, if desired**

Cream together well the first 4 ingredients. Resift flour with baking powder and salt; blend into creamed mixture. Chill dough 1 hour or more. Roll thin; brush with beaten egg white; cut into 2½-inch squares. Remove to a lightly greased baking sheet; cut each corner diagonally almost to center. Mix walnuts and sugar for filling; center a small spoonful in each square. Fold every other point to center. Bake at 325° F. for 15 to 18 minutes. Cool on wire rack. Top with currant jelly, if desired. Makes about 2 dozen.

## NEW WORLD LEBKUCHEN BARS

*American version of a traditional German feast day favorite.*

- 1½ cups dark brown sugar, packed**
- ½ cup honey**
- 3 eggs**
- ¼ cup shortening**
- 2 cups sifted all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon salt**
- ½ teaspoon cinnamon**
- ¼ teaspoon each nutmeg and cloves**
- 1 cup chopped Diamond Walnuts**
- ½ cup chopped mixed candied fruits**
- Glaze**

Combine sugar, honey, eggs and shortening; beat until well blended. Resift flour with baking powder, salt and spices. Blend into first mixture. Stir in walnuts and candied fruits. Turn into greased pan 10 x 15 x 1 inches. Bake at 350° F. for 22 to 25 minutes, just until baked through. Do not overbake. Let cool about 15 minutes, then brush with glaze made by combining ¾ cup sifted powdered sugar and 1 tablespoon hot water. Cut into bars when cool. Makes 25 medium or 32 small bars.

## WALNUT JEWEL SALAD

*Complementary flavors and colors in this molded beauty of golden pineapple, jeweled with red cranberries. To toast walnuts, see page 107.*

- 1 package (3-ounce) pineapple-flavored gelatin**
- 1 cup hot water**
- ½ teaspoon salt**
- 1 cup cold liquid (drained pineapple syrup plus water)**
- 1 cup chopped raw cranberries**
- ½ cup canned crushed pineapple, drained**
- ½ cup diced celery**
- ½ cup chopped toasted Diamond Walnuts**

Dissolve gelatin in hot water. Add salt and cold liquid. Chill until slightly thickened. Fold in remaining ingredients. Turn into a 1-quart mold or into 8 individual molds. Chill until firm. Unmold onto bed of crisp lettuce; decorate with additional walnut halves or pieces and serve with sour cream or dressing of your choice. Makes 8 servings.



## APPLESAUCE FRUITCAKE

*Moist, spicy and so good! More cake-like than most fruitcakes.*

- 1½ cups granulated sugar**
- 2⅔ cups canned applesauce**
  - 1 cup butter or margarine,**  
**melted**
- 4½ cups sifted all-purpose flour**
  - 1 teaspoon salt**
  - 3 teaspoons baking soda**
  - 4 teaspoons pumpkin pie spice**
  - 2 cups (1 pound) mixed**  
**candied fruits**
  - 4 cups coarsely chopped**  
**Diamond Walnuts**

Mix sugar, applesauce and butter; let stand until cool. Resift flour with next 3 ingredients; sprinkle ½ cup flour mixture over candied fruits; mix till separated. Stir remaining flour mixture into applesauce. Mix in fruit and walnuts. Pack (¾ full) 2 greased 9 x 5 x 3-inch loaf pans or medium cupcake pans. Bake the loaves at 275° F. for 2 hours; the cupcakes for 45 minutes. Cool in pan for 10 minutes; turn out on rack. Glaze tops (see index for Fruitcake Glaze recipe). Makes 2 loaves or 36 cupcakes.

## WALNUT MINCEMEAT LACE

*A hot roll mix for the dough is easily laced over a delicious filling of mincemeat, walnuts and candied cherries. Beautiful!*

- 1 package (13¾-ounce) hot roll mix**
- 1 egg**
- ½ cup finely chopped**  
**Diamond Walnuts**
- 1 teaspoon cornstarch**
- ¼ cup orange juice**
- 1 tablespoon brown sugar**
- 1 cup prepared mincemeat**
- ⅓ cup medium chopped**  
**Diamond Walnuts**
- ¼ cup chopped candied cherries**
- Powdered sugar glaze**
- Candied cherries and**  
**Diamond Walnut halves for**  
**decorating**

Prepare hot roll mix as directed on package, using the egg. Mix finely chopped walnuts in with the flour mixture. Cover and let rise 30 to 40 minutes until doubled. Meanwhile prepare filling: In small saucepan, combine cornstarch and orange juice; heat, stirring, until thickened. Stir in sugar, mincemeat, the ⅓ cup walnuts and cherries. Roll dough out on lightly floured surface to a 14 x 10-inch rectangle. Carefully lift onto greased baking sheet. Spread filling down center of dough. On each side of filling, cut slits in dough as far in as the filling and about one inch apart. Fold strips at an angle across filling, alternating from side to side. After lacing last two strips tuck ends underneath. Cover and let rise about 30 minutes. Bake at 350° F. for ½ hour. Cool, then frost with powdered sugar glaze and decorate with walnut pieces and candied cherries. Makes 1 laced coffee cake.

## RICH WALNUT FRUITCAKE

*A super fruitcake—royally rich with fruits, butter and egg yolks.*

- 3 cups coarsely chopped Diamond Walnuts**
- 2 cups coarsely chopped mixed candied fruits and peels**
- 3 cups raisins, chopped**
- 1 cup candied cherries, halved**
- 1 cup currants, rinsed and drained**
- ½ cup bourbon or orange juice**
- 1 cup butter or margarine**
- 1 cup brown sugar, packed**
- 6 eggs**
- ½ ounce unsweetened chocolate, melted**
- 2 cups sifted all-purpose flour**
- 1 teaspoon each cinnamon, nutmeg and cloves**
- ½ teaspoon soda**
- ¾ teaspoon salt**

Combine walnuts and fruits with bourbon; let stand covered 3 or 4 hours or overnight. Cream butter; beat in sugar until fluffy. Beat in eggs, one at a time, until well blended. Stir in melted chocolate. (Batter may appear curdled, but this is normal.) Combine with fruits. Resift flour with spices, soda and salt. Stir into fruit mixture until well blended. Pack batter into greased and heavy brown paper-lined 2¾-quart tube pan. Bake at 300°F. about 2 hours and 20 minutes, until cake tests done. Cool, then remove from pan; wrap in foil and store in a cool place. Makes 1 large cake. (Batter measures about 10 cups and weighs about 3 pounds.)

*Note:* Cake may be baked in any adequate size pan or mold.

## STEAMED WALNUT PUMPKIN PUDDING

*So nicely spiced and so luscious with Brandy Whipped Cream Sauce.*

- ½ cup shortening (half butter)**
- 1 cup brown sugar, packed**
- ¼ cup granulated sugar**
- ½ teaspoon each cinnamon, nutmeg, ginger**
- 2 eggs, well beaten**
- 1 cup chopped Diamond Walnuts**
- 2 cups sifted all-purpose flour**
- 1½ teaspoons baking powder**
- ¼ teaspoon soda**
- 1½ teaspoons salt**
- 1 cup canned pumpkin**
- ½ cup dairy sour cream**

### **Brandy Whipped Cream Sauce:**

- 1 egg**
- ⅓ cup melted butter or margarine, slightly cooled**
- 1½ cups sifted powdered sugar**
- Pinch of salt**
- 1 tablespoon brandy flavoring**
- 1 cup whipping cream**

Cream shortening, brown and white sugars and spices until light and fluffy. Beat in eggs; stir in walnuts. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with pumpkin and sour cream. Turn into a well-greased 1½ to 2-quart mold. Cover tightly. Set mold in pan of hot water coming halfway up sides of mold; replenish water, if necessary, during steaming. Cover pan and steam pudding in continuously boiling water, about 2 hours. Remove mold from water; let stand 5 minutes before removing pudding. Serve hot with Brandy Whipped Cream Sauce. Makes about 8 servings.

*Brandy Whipped Cream Sauce:* Beat egg until light and fluffy. Beat in butter, sugar, salt and flavoring. Beat whipping cream until stiff. Gently fold into first mixture. Cover and chill until ready to serve. Stir before spooning onto pudding. Makes 2 cups sauce.



**SPICY WALNUT FRUITCAKE**

*So fruity and nicely spiced. Ready to eat after 48 hours storing.*

- 1 cup coarsely chopped Diamond Walnuts**
- 1 cup raisins, coarsely chopped**
- 1 cup pitted dates, coarsely chopped**
- $\frac{2}{3}$  cup currants, rinsed and drained**
- $\frac{1}{2}$  cup sliced dried apricots**
- $\frac{1}{2}$  cup halved candied cherries**
- $\frac{1}{4}$  cup chopped candied orange peel**
- $\frac{1}{4}$  cup chopped candied lemon peel**
- $\frac{1}{3}$  cup butter or margarine**
- $\frac{1}{2}$  cup granulated sugar**
- $\frac{1}{2}$  teaspoon salt**
- 1 teaspoon cinnamon**
- $\frac{1}{2}$  teaspoon each allspice, nutmeg and mace**
- $\frac{1}{4}$  teaspoon ginger**
- 2 large eggs, beaten**
- $\frac{1}{8}$  teaspoon soda**
- $\frac{1}{4}$  cup golden molasses**
- 1 cup sifted all-purpose flour**

Combine walnuts, fruits and peels. Cream butter, sugar, salt and spices until fluffy. Beat in eggs. Add soda, molasses and flour; mix to moderately stiff batter. Combine with walnut-fruit mixture. Pack batter into a 6-cup mold or pan, filling  $\frac{3}{4}$  full. Bake at 275° F. about 2½ hours until cake tests done. Cool; remove from pan, wrap in foil and store in a cool place. Makes 1 cake. (Batter measures about 5½ cups and weighs about 2 pounds-10 ounces.)

**WALNUT-ORANGE SPONGE CAKE**

*A favorite Passover dessert from a generations-old treasured recipe. The walnuts must be ground or very finely chopped to be evenly distributed throughout this delicious foamy-light cake. To toast walnuts, see page 107.*

- 8 eggs**
- $\frac{1}{2}$  teaspoon salt**
- $\frac{1}{2}$  teaspoon cream of tartar**
- $1\frac{1}{2}$  cups granulated sugar, divided**
- 1 tablespoon grated orange peel**
- $\frac{1}{3}$  cup orange juice**
- $\frac{1}{2}$  cup matzoh cake meal**
- $\frac{1}{2}$  cup potato starch for Passover**
- 1 cup finely chopped or ground toasted Diamond Walnuts**

Separate 7 eggs. Add remaining egg to yolks. Beat egg whites with salt and cream of tartar until foamy. Gradually beat in  $\frac{3}{4}$  cup of the sugar and continue beating until stiff. Beat egg yolks and egg until light and lemon colored. Gradually add remaining  $\frac{3}{4}$  cup sugar. Stir in orange peel and juice. Fold yolk mixture into beaten whites. Sift cake meal and potato starch together twice and gradually fold into egg mixture. Fold in walnuts. Turn into ungreased, 10-inch, spring form tube pan. Bake at 350° F. for 1 hour. Turn pan upside down on neck of bottle until cake is cold. Remove from pan. Decorate, if desired, with sprinkling of powdered sugar and walnut halves. Makes one 10-inch cake.

## PANETTONE

*A traditional Italian holiday treat, this cake-like bread is not too sweet. Ideal to serve with coffee or a glass of port or sherry.*

- 1 cake or 1 package yeast**
- ¼ cup warm water**
- 1¾ cups milk**
- ⅓ cup butter**
- 1 cup granulated sugar**
- 2 eggs, well beaten**
- ¾ teaspoon anise flavoring**
- 1½ teaspoons salt**
- 1 teaspoon nutmeg**
- 6½ cups sifted all-purpose flour, divided**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 cup finely chopped mixed candied citron, orange and lemon peel**
- ¼ cup chopped candied cherries**
- ½ cup raisins**
- 1 egg, lightly beaten with 2 tablespoons water**

Dissolve yeast in the warm water. Scald milk; cool to lukewarm. Cream butter with sugar. Beat in eggs and flavoring. Add yeast mixture, milk and 3 cups of the flour; beat until smooth. Gradually blend in remaining flour. Turn out onto floured board, and knead lightly, until dough is smooth and rounds up. Place in bowl, and brush top with salad oil. Cover and let rise until doubled, about 2 hours. Turn out onto floured board and knead in walnuts, candied fruits and raisins. Return to bowl, oil top again, cover and let rise about 1 hour. Knead down. Shape into 2 large round loaves or 4 small ones and place on greased baking sheets. Bake on lower oven rack at 350°F. for about 40 to 45 minutes for large loaves; 35 minutes for small ones. Cool on wire racks. Makes 2 large or 4 small loaves.

## PLUM PUDDING

*An honest-to-goodness, old-fashioned plum pudding—so delicious, it's worth every minute of preparation.*

- 1 cup chopped Diamond Walnuts**
- 3 cups raisins**
- 1½ cups currants**
- ⅓ cup finely chopped candied orange peel**
- ⅓ cup finely chopped candied lemon peel**
- ⅓ cup finely chopped candied citron**
- Grated peel and juice of 1 lemon**
- ⅓ cup brandy or cider**
- 1 cup sifted all-purpose flour**
- 1¼ cups fine, dry bread crumbs**
- 1 cup brown sugar, packed**
- 1 teaspoon salt**
- 1 teaspoon nutmeg**
- 2 cups suet, ground or finely chopped**
- ½ cup milk**
- 4 eggs, very well beaten**

Mix together walnuts, raisins, currants, candied peel and citron. Stir in grated lemon peel, juice and brandy. In a separate bowl, mix next 6 ingredients. Add to fruits, blending well. Combine milk with beaten eggs; stir into fruit-flour mixture, blending thoroughly. Pack lightly into greased 2-quart mold, leaving a 1-inch space for pudding to rise. Cover top with foil. Steam 5 to 6 hours. Serve with flaming brandy and hard sauce. Makes 12 servings.



## OLD ENGLISH FRUITCAKE

*Delicious! And such an unusual showpiece when you frost it the traditional English way. A "paste" (a stiff topping) is rolled out like pie crust and fitted over the top of the cake before the frosting goes on.*

- 1½ cups mixed light and dark raisins**
- 1 cup currants**
- ¾ cup chopped dates**
- 1 pound mixed candied fruits**
- ½ cup halved candied cherries**
- 2 cups coarsely chopped Diamond Walnuts**
- 2½ cups sifted all-purpose flour**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- ½ teaspoon each cinnamon and ginger**
- ¼ teaspoon each cloves and mace**
- 1 cup butter**
- 1 cup brown sugar, packed**
- 4 eggs, unbeaten**
- ½ cup currant jelly**
- ¼ cup molasses**
- 1 tablespoon brandy**

### English Fruitcake Topping:

- 2 eggs**
- 3 cups sifted powdered sugar**
- Salt**
- ½ teaspoon brandy flavoring or 1 teaspoon brandy**
- ¼ teaspoon lemon juice**
- ¼ teaspoon vanilla**
- 2½ cups very finely ground Diamond Walnuts**
- Jam**

Grease two 9 x 5 x 3-inch loaf pans; line with 2 layers of heavy brown paper, then with 2 layers of waxed paper, greasing each layer. Or use foil for the lining. Cut paper or foil to fit pans and extend ¾ inch above tops. Mix fruits and walnuts. Resift flour with soda, salt and spices over fruit mixture; mix well. In another bowl, cream butter with sugar until fluffy. Beat in eggs, one at a time, then jelly, molasses and brandy. Pour over fruit mixture and stir until well blended. Pour into lined pans. Bake at 250° F. for 3 to 3½ hours or until no mark is left when top is lightly touched. To prevent tops from browning and drying, lay a piece of foil over the pans the last ½ hour. Let cake cool in pans. Turn out, remove paper and wrap in foil or plastic film. Store in refrigerator. If desired, unwrap cake occasionally and drizzle a little sherry or brandy over it; rewrap and refrigerate. Makes 2 loaves. Before serving, add the traditional English Fruitcake Topping, if desired.

*English Fruitcake Topping:* Combine the eggs, the sugar and salt in top of double boiler. Cook over boiling water, beating constantly for 8 to 10 minutes, until light and fluffy. Cool. Stir in flavorings and walnuts. Roll out "paste" on waxed paper covered with additional powdered sugar, and cut to fit top of cake. Spread top of cake with a little jam and lay topping over it. Frost cake sides and topping with a butter cream frosting flavored with coffee. Decorate with walnut halves.

## FRUITCAKE GLAZE

*A good basic recipe for the traditional "finish" to your unfrosted cakes.*

- 1 tablespoon brown sugar**
- 1 tablespoon water**
- 1 tablespoon corn syrup**
- Diamond Walnut halves**
- Candied cherries**

Heat together the brown sugar, water and corn syrup, stirring until sugar dissolves; boil 2 minutes, stirring occasionally. Spread on cool cake; decorate with walnut halves and candied cherries.

## HOLIDAY FRUITCAKE DROPS

*Drop cookies, holiday-bright with candied fruits and walnuts.*

- 1½ cup shortening**
- 1¼ cups granulated sugar**
- 1 egg**
- 1½ teaspoons grated lemon peel**
- 2 cups sifted all-purpose flour**
- 1 teaspoon salt**
- ½ teaspoon soda**
- ¼ teaspoon mace**
- 1 tablespoon lemon juice**
- ⅔ cup milk**
- 1 cup coarsely chopped Diamond Walnuts**
- 1 cup diced mixed candied fruits**

### **Lemon Frosting (optional):**

- 2 tablespoons soft butter**
- 2 cups sifted powdered sugar**
- 4 teaspoons lemon juice**
- ½ teaspoon grated lemon peel**

Cream shortening, sugar, egg and lemon peel together. Resift flour with salt, soda and mace. Stir lemon juice into milk. Blend dry mixture into creamed mixture alternately with milk. Stir in walnuts and fruits. Chill dough about ½ hour. Drop by rounded tablespoonfuls onto greased baking sheets, allowing room for spreading. Bake at 400°F. 10-12 minutes, just until edges are browned. Cool on wire racks. Spread cooled cookies with a swirl of Lemon Frosting, if desired. Makes 2½ dozen large cookies.

*Lemon Frosting:* Blend together the butter, sugar, lemon juice and grated peel. Add a few drops warm water, if needed, to make spreading easier.

## CONFECTION FRUITCAKE BALLS

*No baking for these tempting, candy-like versions of fruitcake.*

- ½ cup butter**
- ½ cup honey**
- 1 cup finely chopped mixed candied fruits and peels**
- 1 cup chopped pitted dates**
- ½ cup chopped raisins**
- ½ cup finely chopped candied pineapple**
- ½ cup finely chopped candied cherries**
- 1 cup medium-fine chopped Diamond Walnuts**
- 1 teaspoon grated orange peel**
- 1 teaspoon vanilla**
- ½ teaspoon salt**
- 1 teaspoon cinnamon**
- ½ teaspoon allspice**
- ½ teaspoon mace**
- ¼ teaspoon cloves**
- 3½ cups finely crushed graham cracker crumbs**

Cream butter; beat in honey until fluffy. Add all remaining ingredients, except crumbs and mix well. Let stand covered several hours or overnight. Mix crumbs in well. Shape into 1½-inch balls. Store, tightly covered, in refrigerator with waxed paper between layers. Makes 4 dozen small balls. (Mixture measures about 4½ cups and weighs about 2 pounds-15½ ounces.)

*Note:* Balls may be rolled in finely chopped Diamond Walnuts, powdered sugar, flaked coconut or dipped in melted semi-sweet or milk chocolate. Mixture may be packed firmly into wax paper-lined 4 x 9-inch loaf pan; cover and refrigerate 24 hours before slicing with thin-bladed, sharp knife.



## FRUITCAKE SQUARES

*Delicious, bite-size morsels of fruitcake to serve like cookies.*

- 2 cups halves and large pieces of Diamond Walnuts**
- 1 cup candied red cherries**
- 1 cup candied green cherries**
- 1 cup candied pineapple chunks**
- 1 cup diced mixed candied peels**
- 2 eggs**
- $\frac{3}{4}$  cup granulated sugar**
- $\frac{3}{4}$  cup sifted all-purpose flour**
- $\frac{1}{2}$  teaspoon baking powder**
- $\frac{1}{2}$  teaspoon salt**
- 1 teaspoon vanilla**
- 1 teaspoon grated orange peel**

Combine walnuts and candied fruits in large mixing bowl. Grease 9-inch square baking pan, and line bottom with a square of greased waxed paper. Beat eggs; gradually beat in sugar and continue beating until very light. Resift flour with baking powder and salt; blend into egg mixture. Stir in vanilla and orange peel. Pour batter over walnut-fruit mixture and mix well. Turn into prepared pan and level mixture with a spatula. Bake at 300°F. about 1½ hours, until top of cake is firm to the touch. Cool in pan. Turn out and cut into 1-inch squares. Makes about 4 dozen pieces.

## WALNUT CHIFFON FRUITCAKE

*A delicate, light-textured showpiece with some surprising ingredients. To toast walnuts, see page 107.*

### Zwieback Crust:

- 1 cup zwieback crumbs**
- 2 tablespoons granulated sugar**
- $\frac{1}{8}$  teaspoon cinnamon**
- 3 tablespoons melted butter or margarine**

### Filling:

- 1½ envelopes (1½ tablespoons) unflavored gelatin**
- $\frac{1}{2}$  cup sherry or light rum**
- 3 eggs, separated**
- $\frac{1}{2}$  cup milk**
- $\frac{1}{2}$  cup granulated sugar**
- $\frac{3}{4}$  teaspoon salt**
- 2 cups (1 pint) small curd cottage cheese**
- $\frac{1}{2}$  teaspoon grated lemon peel**
- 3 tablespoons lemon juice**
- 2 teaspoons vanilla**
- $\frac{1}{2}$  cup chopped toasted Diamond Walnuts**
- $\frac{1}{2}$  cup coarsely chopped raisins**
- $\frac{1}{2}$  cup finely chopped citron**
- 1 cup mixed, finely chopped, candied cherries, pineapple and orange peel**
- 1 cup whipping cream**
- Diamond Walnut halves and candied cherries for decorating**

*Note:*  $\frac{1}{2}$  cup milk may be substituted for sherry or rum and 2 teaspoons rum flavoring substituted for vanilla.

*Crust:* Combine all 4 ingredients. Turn into bottom of 9-inch spring form pan; press crumbs firmly into an even layer. Chill while preparing the filling.

*Filling:* Soften gelatin in sherry (or substitute for liquor, if used). Beat egg yolks; combine with milk, sugar and salt. Cook over low heat, stirring, until mixture thickens and coats spoon. Add gelatin, stirring until dissolved; remove from heat. Stir in cottage cheese (pressed through sieve if very smooth mixture is desired), lemon peel and juice, and vanilla. Chill until thickened. Fold in stiffly beaten egg whites, walnuts and fruits. Fold in stiffly beaten cream. Turn into zwieback-lined, 9-inch spring form pan; chill until firm. Remove outer ring from pan and arrange cake on serving plate. Decorate top with walnut halves and candied cherries, if desired. Cut into wedges to serve. Makes 10 to 12 servings.

## DIAMOND-BRIGHT FRUITCAKE

*The fruits are left whole and the walnuts unchopped in this unusual and good-tasting 9-inch square fruitcake.*

- $\frac{3}{4}$  cup dried apricots**
- $\frac{3}{4}$  cup water**
- $1\frac{1}{2}$  cups granulated sugar, divided**
- $\frac{3}{4}$  cups sifted all-purpose flour**
- $\frac{1}{2}$  teaspoon baking powder**
- $\frac{1}{2}$  teaspoon salt**
- $\frac{3}{4}$  cup pitted ready-to-eat prunes**
- $\frac{3}{4}$  cup pitted fresh dates**
- $\frac{3}{4}$  cup candied cherries**
- 3 cups Diamond Walnut halves and large pieces**
- 3 eggs**
- 1 teaspoon vanilla**

Simmer apricots in the water for 5 minutes. Add  $\frac{3}{4}$  cup of the sugar and cook slowly 10 minutes longer, until transparent and glazed. Lift out of syrup with a fork, and drain well on wire rack. Save syrup to glaze cake. Resift flour with remaining  $\frac{3}{4}$  cup sugar, baking powder and salt. Combine all fruits and walnuts. Add sifted dry mixture and mix gently. Beat eggs with vanilla; mix into fruit mixture carefully to avoid breaking up fruit. Turn into greased 9-inch square pan. Bake at 300° F. about  $1\frac{1}{2}$  hours, until cake is set in center. Cool in pan. When cake is cold, turn out and brush with heated syrup from glazing apricots. Makes one 9-inch square cake.

## FROZEN FRUITCAKE

*This rich beauty is a far cry from traditional fruitcakes, but so delicious and an exquisite holiday dessert.*

- 1 cup milk**
- $\frac{1}{4}$  cup granulated sugar**
- 1 tablespoon cornstarch**
- $\frac{1}{8}$  teaspoon salt**
- 1 egg, beaten**
- $\frac{1}{4}$  teaspoon each cinnamon, nutmeg and allspice**
- $\frac{1}{8}$  teaspoon cloves**
- 1 teaspoon vanilla**
- 1 cup vanilla wafer crumbs**
- $\frac{3}{4}$  cup diced mixed candied fruits**
- $\frac{1}{4}$  cup quartered candied cherries**
- $1\frac{1}{4}$  cups medium fine chopped Diamond Walnuts, divided**
- $\frac{3}{4}$  cup whipping cream**
- Candied cherries for decorating**

Scald milk. Blend sugar, cornstarch and salt. Stir into hot milk; cook over moderate heat and thicken, stirring constantly. Stir slowly into egg. Return to very low heat; cook a minute longer, stirring briskly. Remove from heat; stir in spices and vanilla. Cool. Stir in crumbs, fruits and  $\frac{3}{4}$  cup of the walnuts. Whip cream and fold in. Turn into 1-quart mold. Freeze until firm. Unmold; sprinkle with remaining  $\frac{1}{2}$  cup walnuts. Decorate with candied cherries. Cut into slices to serve. Makes 8 servings.



## QUICK HOLIDAY FRUITCAKE

*Really quick, easy—and so good. Recipe may be doubled for 2 loaf cakes or a 16-cup mold.*

- 1 package (14-ounce) date bar mix**
- $\frac{2}{3}$  cup hot water**
- 3 eggs**
- $\frac{1}{4}$  cup all-purpose flour**
- $\frac{3}{4}$  teaspoon baking powder**
- 2 tablespoons light molasses**
- 1 teaspoon cinnamon**
- $\frac{1}{4}$  teaspoon nutmeg**
- $\frac{1}{4}$  teaspoon allspice**
- 1 cup chopped Diamond Walnuts**
- 1 cup chopped candied fruit**
- 1 cup raisins**

In large bowl, combine date filling from package mix with hot water. Add crumbly mix, eggs, flour, baking powder, molasses and spices; blend well. Fold in walnuts and fruit thoroughly. Pour into greased and floured 9 x 5 x 3-inch loaf pan (or an 8-cup mold), and bake at 325°F. for 1 hour and 20 minutes or until toothpick inserted in center comes out clean. Cool. Wrap well. Store in cool place for several days before slicing. Add an icing, if desired. Makes 1 loaf.

## TUTTI-FRUTTI COFFEE WREATH

*Made with refrigerated crescent roll dough for a delightful texture as well as a shortcut to this pretty holiday wreath.*

- $1\frac{1}{2}$  tablespoons soft butter**
- $\frac{1}{2}$  cup powdered sugar**
- 1 teaspoon grated orange peel**
- 1 teaspoon milk**
- 1 package (8-ounce) refrigerator crescent dinner rolls**
- $\frac{1}{2}$  cup finely chopped Diamond Walnuts**
- $\frac{1}{3}$  cup finely chopped candied fruits and peels**
- $\frac{1}{2}$  cup powdered sugar**
- 1 to 2 teaspoons milk**
- Diamond Walnut halves and candied cherries for decorating**

Beat butter, powdered sugar, orange peel and milk together until smooth. Open package of rolls; carefully remove the two sections of dough. Unroll each section (but do not separate). You will have 4 pieces of dough about 7 x 4 inches. Lay them together to make a 14 x 8-inch piece; press adjoining edges together to seal. Spread with powdered sugar mixture; sprinkle with walnuts and fruits. Roll up from long side as for jelly roll. Place on lightly greased baking sheet, forming a ring. Make cuts at  $1\frac{1}{2}$ -inch intervals to within  $\frac{1}{2}$  inch of inner edge. Turn alternating slices toward center; others to outer edge. Brush surface with melted butter or shortening. Bake at 375°F. for 20 to 25 minutes until richly browned. Brush top with  $\frac{1}{2}$  cup powdered sugar mixed with 1 to 2 teaspoons milk to spreading consistency. Decorate with walnut halves and candied cherries. Makes 6 servings.

*Note:* For larger ring use 2 packages rolls, doubling all ingredients. Make 2 fruit-walnut filled rolls and join them together on baking sheet. Cut and shape as directed. Bake 5 to 10 minutes longer.

## WALNUT BUTTER CUT-OUTS

*A basic, rich refrigerator cookie—and always a great favorite.*

- 1 cup butter**
- ¾ cup granulated sugar**
- 1 egg**
- 2½ cups sifted all-purpose flour**
- ¼ teaspoon salt**
- 2 teaspoons baking powder**
- 1 teaspoon vanilla**
- 1 cup finely chopped Diamond Walnuts**

Cream butter with sugar until fluffy. Beat in egg. Stir flour, salt and baking powder together. Work into butter mixture gradually. Add vanilla and stir in walnuts. Chill about 1 hour. Roll out ⅛-inch thick on floured board. Cut into desired shapes with cookie cutter. Decorate with candy sprinkles, if desired. Place on ungreased cookie sheet and bake at 400°F. about 8 minutes, just until edges start to brown. Makes 6 to 7 dozen cookies.

## ROYAL WALNUT COOKIES

*Candied fruits sparkle in these buttery-crisp cookies, extra rich with hard-cooked egg yolks—a touch borrowed from Viennese pastry.*

- ½ cup soft butter**
- ¼ teaspoon mace**
- 1 teaspoon vanilla**
- 2 teaspoons lemon juice**
- ¼ teaspoon grated lemon peel**
- ¾ cup granulated sugar**
- 4 hard cooked egg yolks, sieved**
- 1½ cups finely chopped Diamond Walnuts, divided**
- ¼ cup finely chopped candied cherries**
- ¼ cup finely chopped candied pineapple**
- ¼ cup finely chopped citron**
- 1½ cups sifted all-purpose flour**

Cream butter with flavorings and sugar until light and fluffy. Beat in sieved egg yolk. Add ½ cup of the walnuts and the candied fruits. Stir in flour to make stiff dough. Shape dough into rolls 2 to 2½ inches in diameter. Roll each in remaining 1 cup walnuts until well coated. Wrap in foil and chill until firm enough to slice. (Dough may be stored in freezer, if desired.) With sharp knife, cut rolls into thin slices. Bake on lightly greased cookie sheets at 300°F. about 15 minutes, until very lightly browned. Remove to wire racks to cool thoroughly before storing in airtight container. Makes about 4 dozen cookies.

## WALNUT STUFFING BALLS

*Serve these with the first carving of the holiday bird and save the inside stuffing for seconds. They're wonderful, too, with barbecued chicken or turkey and can replace bread or potatoes at any feast.*

- 4 to 5 cups soft white bread crumbs or cubes**
- 1 cup chopped Diamond Walnuts**
- 1 teaspoon salt**
- ½ teaspoon poultry seasoning**
- ¼ teaspoon pepper**
- ½ cup chopped celery**
- ½ cup chopped parsley**
- 2 to 4 tablespoons chopped onion**
- ½ cup butter or margarine**
- ¼ to ½ cup giblet stock**

Toss together crumbs, walnuts, seasonings, celery and parsley. Cook onion briefly in the butter; add to crumbs. Add just enough stock to moisten so the mixture will hold together when pressed in hand. Shape into 2-inch balls. Place on greased cookie sheet and bake at 375°F. for 20 minutes or until crisp and brown. Makes 6 servings.



## TWO-TONED FRUITCAKE

*A more delicate texture than most fruitcakes and easily two-toned by adding cocoa to half of the batter.*

- ¾ cup shortening (part butter)**
- 1 cup granulated sugar**
- 2 teaspoons vanilla**
- 3 eggs**
- 2 cups sifted all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon baking powder**
- 2 tablespoons sherry**
- 1 cup diced candied pineapple**
- 1 cup whole candied cherries**
- 2 cups large pieces**  
Diamond Walnuts, divided
- 2 tablespoons cocoa**
- 2 tablespoons boiling water**
- 1 cup quartered fresh dates**

Line a large loaf pan (9¼ x 5¼ x 2¾ or 10¼ x 3⅝ x 2⅝ inches) with a layer of greased brown paper and one of greased waxed paper, allowing paper to extend one inch above sides and ends of pan. Cream shortening, sugar and vanilla together well. Beat in eggs, one at a time. Resift flour with salt and baking powder; blend into creamed mixture alternately with sherry. Divide batter in half. Stir pineapple, cherries and 1 cup of the walnuts into one half and turn into prepared pan, smoothing batter. Blend cocoa with water and stir into remaining batter. Add remaining 1 cup walnuts and dates. Spread over light batter. Bake at 300°F. about 2 hours, until cake tests done. Cool in pan, then wrap well and store for several days before cutting. Frost lightly with buttercream frosting, if desired. Makes 1 large fruitcake.

## PUMPKIN CHIFFON PIE IN WALNUT CRUST

*A glamorous pie at its flavor best in this crispy-good crust.*

- 1½ cups finely chopped**  
Diamond Walnuts
- 3 tablespoons granulated sugar**
- 2 tablespoons soft butter**
- 1 envelope (1 tablespoon)**  
unflavored gelatin
- ¼ cup cold water**
- 3 eggs, separated**
- ½ cup milk**
- ¾ cup brown sugar, packed**
- ½ teaspoon salt**
- 1½ teaspoons pumpkin pie spice**
- 1 cup canned pumpkin**
- ¼ teaspoon cream of tartar**
- ⅓ cup granulated sugar**
- Whipped cream for decorating**
- Diamond Walnut halves and large pieces**

Combine walnuts with the 3 tablespoons sugar and butter. Pat over bottom and sides of a 9-inch pie pan to form crust. Bake at 350°F. for 10 to 12 minutes until lightly browned. Cool, then chill. Soften gelatin in water. Beat egg yolks with milk; beat in brown sugar, salt and spice. Mix in gelatin and pumpkin. Cook, stirring over moderate heat (or in top of double boiler over hot water) until filling thickens and gelatin dissolves, about 10 minutes. Remove from heat and cool. When mixture begins to jell, beat egg whites to soft peaks with cream of tartar. Gradually beat in the ⅓ cup sugar. Fold into pumpkin mixture and turn into walnut crust. Chill pie 3 or more hours or until firm. Decorate with whipped cream and walnuts. Makes 6 servings.



# APPETIZERS & PARTY FARE





## COCKTAIL MEAT BALLS

Serve these tiny, tasty meat balls with both the dips and the chopped walnuts on the side. To toast walnuts, see page 107.

- 1 pound ground chuck or round**
- 1 egg, beaten**
- ½ cup milk**
- 1 cup fine, soft bread crumbs**
- 1 teaspoon chili con carne seasoning**
- 1 teaspoon seasoned salt**
- ⅛ teaspoon seasoned pepper**
- 1 tablespoon instant minced onion**
- 1 tablespoon minced parsley**
- ¾ cup finely chopped toasted Diamond Walnuts**

### Guacamole Dip:

- 1 small ripe avocado**
- 1 small tomato, peeled and chopped**
- 2 teaspoons lime juice**
- ⅛ teaspoon onion powder**
- ¼ teaspoon salt**
- 2 tablespoons dairy sour cream or mayonnaise**

### Spicy Catsup Dip:

- 1 cup catsup**
- 2 tablespoons soy sauce**
- 3 tablespoons brown sugar**
- ½ teaspoon dry mustard**
- ½ teaspoon powdered ginger**
- 1 tablespoon garlic-flavored wine vinegar**

Combine all ingredients, mixing until well blended. Shape into small balls about ¾ to 1 inch in diameter. Cook in moderately hot skillet, using just enough oil to keep meat balls from sticking, about 1 tablespoon is enough. Shake pan now and then to keep meat balls as round as possible. When meat balls are nicely browned and meat is desired degree of doneness, remove and keep warm until ready to serve. Dip balls in Guacamole or Spicy Catsup Dip, and then in finely chopped, toasted walnuts. Makes about 3 dozen small balls.

*Variations:* To make surprise meat balls, shape the meat mixture around small cubes of cheese, bits of canned green chili, pimiento, ripe or green stuffed olives, anchovy, pickle or any other filling that intrigues you.

*Guacamole Dip:* Coarsely mash avocado; combine with chopped tomato, lime juice, onion powder, salt and sour cream or mayonnaise. Makes about 1 cup dip.

*Spicy Catsup Dip:* Combine all the ingredients and mix well. Makes about 1¼ cups dip.

## SMOKEY WALNUT EGG SPREAD

So flavory on cocktail rye bread or toast points.

- 4 green onions**
- 1 tablespoon butter**
- 6 hard-cooked eggs**
- ⅓ cup mayonnaise**
- 2 teaspoons prepared mustard**
- ¼ teaspoon hickory liquid smoke\***
- ¼ teaspoon dried dill**
- 3 dashes Tabasco sauce**
- ½ teaspoon powdered mushrooms (optional)**
- ½ teaspoon salt**
- ¾ cup chopped Diamond Walnuts**

Trim onions, cut off all but about two inches of the green ends and finely chop. Sauté onion in butter until soft but not browned; place with eggs, mayonnaise and all seasonings in blender. Whirl until smooth. Turn out into serving bowl. Chill. Makes 1¾ cups spread. (If you don't have a blender, then mash or sieve the egg yolks and finely chop whites.)

*\*Note:* If hickory liquid smoke is not available, omit ½ teaspoon salt called for in recipe, and substitute ½ teaspoon of hickory smoked salt.

## SHRIMP WALNUT QUICHES

*The French quiche is one of America's favorite delicacies. This one is tart-size and makes a delicious appetizer or first course.*

- 3 eggs**
- 1 cup milk**
- ¾ teaspoon salt**
- Dash dill weed**
- Dash white pepper**
- 1½ cups grated Swiss cheese**
- 1 can (5-ounce) deveined shrimp**
- 3 tablespoons chopped green onion**
- ⅔ cup chopped Diamond Walnuts**
- Unbaked pastry-lined tart pans**

Beat eggs lightly and combine with milk, salt, dill and pepper. Stir in cheese, drained shrimp, onion and walnuts. Spoon into small pastry-lined pans (4 x 2½ x ¾ inches) and set on baking sheet. Bake at 375°F. about 20 minutes, until filling is set and pastry baked. Serve warm or cold. Makes about 16 quiches.

*Note:* Pastry using 1½ cups flour will line 16 small tart pans.

## WALNUT CLAM ROLL

*The walnuts are an inspired touch in this variation of that party-favorite clam dip.*

- 1 can (7½-ounce) minced clams**
- 2 packages (8 ounces each) cream cheese**
- 2 tablespoons finely chopped onion**
- 2 tablespoons lemon juice**
- Garlic salt to taste**
- 1¼ cups chopped toasted Diamond Walnuts, divided**

Drain clams well. Soften cheese. Beat cheese and drained clams together until smooth. Beat in onion, lemon juice and garlic salt. Stir in ½ cup of the walnuts. Turn mixture out onto foil or waxed paper. Shape into one or two logs (1¾ inches in diameter) by rolling back and forth. Roll in remaining walnuts until surface is well coated. Cover by wrapping in foil and chill several hours until firm. Cut into slices to serve. Makes about 3 dozen slices.

## WALNUT CHEESE BOWL

*A favorite with the men. Goes great with beer or cocktails. To toast walnuts, see page 107.*

- 1 baby Gouda cheese (10½-ounce)**
- 1½ cup crumbled Roquefort cheese**
- 1 package (3-ounce) cream cheese**
- 2 tablespoons soft butter**
- ½ teaspoon celery seed**
- ⅛ teaspoon dried dill**
- 1 tablespoon mayonnaise**
- 2 tablespoons brandy**
- ½ cup chopped toasted Diamond Walnuts**

Cut a thin slice from top of the Gouda. Scoop out inside, leaving about a ¼-inch thick shell. Grate scooped-out cheese (measures about 1½ cups). Combine with Roquefort, cream cheese, butter, seasonings and mayonnaise. Beat until smooth and well blended. Stir in brandy and all but 1 tablespoon of the walnuts. Refill the Gouda shell, piling mixture high. (Save any extra for later refilling.) Sprinkle remaining walnuts on top; cover and chill. About 1 hour before serving, set out at room temperature to mellow. Makes 1¾ cups.



**WALNUTTY STUFFED PRUNES**

*Tempting mid-meal nibbles and just right on a tray of cheeses and fruit for dessert.*

- ½ cup chopped Diamond Walnuts**
- ½ cup chopped mixed candied fruits and peels**
- 1 tablespoon sherry**
- 1 tablespoon honey**
- 2 dozen large, soft pitted dried prunes**

Combine walnuts, candied fruits, sherry and honey. Select soft, tender prunes (or, steam prunes 10 to 15 minutes in colander over boiling water). Cool, then stuff with walnut mixture. Makes 2 dozen.

**WALNUT-STUFFED BRANDIED DATES**

*Delicious! They keep so well and are so nice to have on hand for occasions that call for an unusual sweetmeat.*

- 3 dozen pitted fresh dates**
- ¼ cup brandy**
- 2 tablespoons orange juice or water**
- 3 dozen Diamond Walnut halves or large pieces**

Place dates in a jar. Add brandy and orange juice or water. Cover and refrigerate overnight. Turn jar back and forth several times to distribute liquid. Stuff each date with walnut half or large piece. Makes 3 dozen.

**WALNUT LAMB BALLS**

*Hearty appetizers and so flavory. To toast walnuts, see page 107.*

- 2½ cups finely chopped toasted Diamond Walnuts, divided**
- 1 tablespoon butter**
- ½ teaspoon curry powder**
- 1 quart (4 cups) ground cooked roast lamb**
- ¼ cup finely chopped chutney**
- 1 teaspoon dry mustard**
- 2 tablespoons finely chopped parsley or fresh mint leaves**
- Mayonnaise**
- Tiny mint leaves for garnish (optional)**

Sauté ½ cup of the walnuts in butter with curry powder over moderate heat for a few minutes. Combine with next 4 ingredients. Add just sufficient mayonnaise to barely hold mixture together (be careful not to make mixture too moist). Shape into small balls and roll each in reserved walnuts. Cover and chill. When ready to serve, skewer a tiny mint leaf on top of each ball with a cocktail pick. Makes about 5 or 6 dozen cocktail balls.

**BARBECUED WALNUTS**

*Simply super for crunchy munching with drinks.*

- 2 tablespoons butter or margarine**
- ¼ cup Worcestershire sauce**
- 1 tablespoon catsup**
- 2 dashes Tabasco sauce**
- 4 cups Diamond Walnut halves and pieces**

Melt butter or margarine in large saucepan; mix in Worcestershire sauce, catsup and Tabasco. Stir in walnuts; then spread in glass baking dish and toast at 400° F. for about 20 minutes, stirring frequently. Turn out on paper towels and sprinkle with salt. Serve warm or cold.

## WALNUT CHEDDAR WHIZZERS

*Crispy, rich and delicious. Bake as appetizer-size balls or in long rolls to be sliced.*

- ½ cup soft butter**
- 2 cups grated sharp Cheddar cheese**
- 1½ cups all-purpose flour**
- 1 teaspoon baking powder**
- 1 teaspoon celery salt**
- ½ teaspoon dried parsley**
- ¼ teaspoon dried mustard**
- ½ cup finely chopped Diamond Walnuts**
- 4 slices crisply cooked bacon, crumbled**
- 1 egg, beaten**
- ½ cup finely chopped Diamond Walnuts for coating**

In order given, combine all but last ingredient—mixing with hands, if necessary—to blend thoroughly. Form mixture into 4 dozen small balls and roll each in coating of finely chopped walnuts; or shape mixture into two 8-inch rolls and coat with the walnuts. Slice rolls about ¼-inch thick; reshape slices, if necessary, with hands. Place balls or slices on greased cookie sheet and bake at 350° F. for about 15 minutes. Makes 4 dozen “whizzers.”

## CREAM CHEESE FIREBALLS

*Intriguing flavor snap—and so easy with just four ingredients.*

- 2 packages (3 ounces each) cream cheese with chives.**
- 1½ teaspoons prepared horseradish**
- ½ cup finely chopped Diamond Walnuts**
- 1 cup finely minced pastrami, spiced pressed beef or luncheon meat**

Cream cheese with horseradish; stir in chopped walnuts. Shape into 24 small balls and roll each in the minced meat. Chill. Serve impaled on toothpicks. Makes 24 fireballs.

## WALNUT SWISS CHEESE TARTS

*More than a mouthful, these delicious tarts are nice to serve with punches, wine or fruit juice.*

- 4 strips lean bacon**
- 4 green onions, chopped**
- 3 eggs**
- 1¼ teaspoon salt**
- ¼ teaspoon nutmeg**
- ⅞ teaspoon white pepper**
- Dash cayenne**
- 2 cups light cream or half cream-half milk**
- 2 cups shredded Swiss cheese**
- 1 cup chopped toasted Diamond Walnuts**
- Unbaked pastry-lined tart pans**

Fry bacon until crisp; drain on absorbent paper, then crumble. Measure bacon fat and return 2 tablespoons to skillet. Add onions and sauté until soft but not brown. Beat eggs lightly with salt and spices. Mix in cream, onion, cheese, walnuts and bacon. Spoon mixture into *shallow* (about ¾-inch deep) unbaked tart shells. Place on baking sheet. Bake at 425° F. about 15 minutes, just until filling is set and pastry is browned. Serve warm. Makes about 3 dozen 3-inch tarts.



**SHRIMP-ORANGE-WALNUT COCKTAIL**

*A beautiful first course, and the unusual combination of flavors will rate raves. To garlic-toast the walnuts, see page 107.*

- ½ cup garlic-toasted  
Diamond Walnuts in large  
pieces**
- 1 pound shrimp, cooked and  
cleaned**
- 1 cup sliced celery**
- 3 large oranges, pared and  
segmented**
- ½ cup French dressing**
- Garlic salt**
- Watercress for garnish**

Marinate walnuts, shrimp, celery and orange segments in dressing for 30 minutes. Arrange in cocktail glasses and sprinkle lightly with garlic salt. Garnish with watercress. Makes 4 to 6 servings.

**SMOKED SALMON CHEESE ROLLS**

*Luxurious, yes. But every bite tastes like a million. To toast walnuts, see page 107.*

- 1 package (8-ounce) cream  
cheese**
- ¼ teaspoon dill weed**
- ¼ teaspoon onion powder**
- ⅓ cup chopped toasted  
Diamond Walnuts**
- 3 ounces smoked salmon**
- Chopped Diamond Walnuts**

Blend cream cheese, dill, onion and the ⅓ cup walnuts. Shape into a rectangle about 3 x 8 inches on waxed paper or foil, and chill. Cut into 16 to 18 "fingers" and roll a narrow strip of smoked salmon around center of each. Dip ends in chopped walnuts, pressing them into cheese. Makes 16 to 18 rolls.

**WALNUT CHEESE COCKTAIL COOKIES**

*Not quite a cookie, not quite a biscuit—but quite a mouthful!*

- ½ pound butter or margarine**
- 2 cups sifted all-purpose flour**
- ⅓ cup granulated sugar**
- 1 teaspoon salt**
- 2 cups grated Swiss or Cheddar  
cheese**
- 1 cup coarsely chopped  
Diamond Walnuts**

Combine butter, flour, sugar and salt; blend until particles are very fine. Add cheese, and mix well with a fork. Add chopped walnuts and press dough together to make a ball. Chill. Roll thin and cut with floured cookie cutter. Place on baking sheets about 1 inch apart. Bake at 350°F. for 10 to 12 minutes, just until edges are lightly browned. Makes 5 to 6 dozen cookies. For alternate ways, shape dough into a long roll, wrap in waxed paper, and chill thoroughly. Slice about ⅛-inch thick. Or, omit walnuts from dough; chop walnuts finely. Shape dough into tiny balls, and roll each in walnuts. Place on baking sheets, and flatten with bottom of glass dipped into flour.

## MEXICAN WALNUT SPREAD

*So bright in color and flavor. To toast walnuts, see page 107.*

- 2 hard-cooked eggs**
- ½ cup finely chopped toasted Diamond Walnuts**
- 1 cup grated sharp Cheddar cheese**
- ½ cup finely chopped green onion**
- ¼ cup finely chopped pimiento-stuffed green olives**
- 3 tablespoons chili sauce**

Chop hard-cooked eggs as finely as possible; combine with remaining ingredients and blend well. Chill. Use as a spread for crisp crackers, or to top small toasted rounds and triangles of toast; then run under broiler to melt cheese. Good also as a stuffing for bite-sized rolls; wrap in foil and heat at 400° F. about 10 minutes. Makes about 1½ cups spread.

## SMOKED TURKEY PATÉ

*So tasty on cocktail rye bread. To toast walnuts, see page 107.*

- 2 cups toasted Diamond Walnuts, divided**
- 4 cups (1 quart) small pieces cooked turkey**
- ½ cup soft butter**
- 2 tablespoons finely chopped onion**
- ¼ teaspoon hickory liquid smoke**
- 1 teaspoon hickory smoked salt**
- ½ cup mayonnaise**

Grind 1½ cups of the toasted walnuts together with the turkey, using fine blade of grinder. Combine with remaining ingredients. Beat until thoroughly blended. Cover and refrigerate several hours to blend flavors. Pile into serving container. Chop remaining ½ cup toasted walnuts and sprinkle over top of paté. Makes about 3½ cups paté.

## WALNUT-APRICOT SWEETMEATS

*Ginger adds an intriguing touch to this delicious savory. Grand with a glass of dry sherry or for garnishing a ham or pork roast.*

- 2 to 2½ dozen dried apricots**
- 1 package (3-ounce) cream cheese**
- ¼ cup chopped Diamond Walnuts**
- 1 tablespoon finely chopped preserved ginger**
- 1 teaspoon syrup from ginger**

Select apricots that are soft and have good color. Place in colander over boiling water; steam five to ten minutes. Remove and cool. Soften cheese. Stir in walnuts, ginger and syrup. Put two apricot halves together with walnut-cheese mixture. Makes 2 to 2½ dozen.

## SOY WALNUTS

*Ideal nibbles to serve with drinks. Be sure to make plenty.*

- 2 cups halves and large pieces Diamond Walnuts**
- 2 tablespoons soy sauce**
- 1 teaspoon oil**

Mix walnuts with soy sauce in shallow pan large enough so walnuts are in single layer. Let stand several hours or overnight, stirring gently from time to time. Toast at 300° F. for 15 to 20 minutes, stirring once or twice. Toss with oil; then cool. Store in tightly covered container in refrigerator. Makes 2 cups.



**PARTY CHEESE BALL**

*Very attractive—very good! To toast walnuts, see page 107.*

- 3 to 5 ounces Roquefort cheese**
- 1 package (8-ounce) cream cheese**
- ¼ teaspoon garlic salt**
- 1 tablespoon chopped pimiento**
- 1 tablespoon chopped green pepper**
- ½ cup chopped toasted Diamond Walnuts**

Blend cheeses; stir in garlic salt, pimiento and green pepper. Chill until firm. Shape into a ball. Roll in toasted walnuts. Chill until serving time. Serve with crackers. Makes one 3-inch ball.

**WALNUT CHEESE LOG**

*So attractive and so good tasting. Serve it with cocktails or with fresh fruits for dessert.*

- 1 pound finely grated Cheddar cheese**
- 1 package (8-ounce) cream cheese**
- ¼ cup soft butter**
- 1 teaspoon seasoned salt**
- 1½ cups chopped toasted Diamond Walnuts**
- 2 tablespoons each chopped pimiento and ripe olives**

Beat cheeses, butter and salt together until smooth. Stir in half the walnuts, all the pimiento and olives. Chill mixture for easy handling; shape into log or ball. Roll in remaining walnuts. Chill until firm. Serve with crackers. Makes about 1½ pounds spread. (If desired, 2 tablespoons sherry may be substituted for soft butter.)

**SWISS ONION PUFFS**

*Delicious Swiss cheese goodies. To toast walnuts, see page 107.*

- 1 package (6-ounce) Swiss cheese**
- 1 small Spanish or mild onion**
- ½ cup mayonnaise**
- 1 teaspoon seasoned salt**
- ¾ cup finely chopped toasted Diamond Walnuts**
- Bite-size crackers**

Put cheese and onion through grinder, using fine blade. Blend with mayonnaise, salt and walnuts. Spread over surface of crackers. Bake at 475° F. for 5 minutes or just until topping melts and bubbles, taking care not to burn. Serve hot. Makes 4 to 5 dozen.

**WALNUT-COCONUT SHRIMP BALLS**

*Polynesian-style and delectable. To toast walnuts, see page 107.*

- ¾ cup finely chopped toasted Diamond Walnuts**
- 2 cups cooked shrimp**
- 2 tablespoons flaked coconut**
- 1 tablespoon finely chopped green onion**
- 1 teaspoon lemon juice**
- ½ cup mayonnaise**

Combine all ingredients, mixing until thoroughly blended. Shape into small balls. Cover and chill before serving. Makes about 3 dozen cocktail balls.

*Note:* Some of the balls may be rolled in finely chopped walnuts, some in finely chopped parsley, and some sprinkled with paprika, if desired.

### CHICKEN CHILI TEASERS

*Seasoned with Mexican zest and laced with crunchy walnuts, they'll tease every appetite.*

- 1 cup chopped cooked chicken**
- 1½ teaspoons instant minced onion**
- 1 tablespoon water**
- ¾ teaspoon chili powder**
- 3 tablespoons chopped canned green chili**
- ¼ cup catsup**
- ¼ cup shredded Swiss cheese**
- ½ cup toasted Diamond Walnuts**
- Round corn chips (about 3 dozen)**
- Extra cheese for tops, if desired**

Combine chicken with all ingredients except walnuts. Cover and refrigerate an hour or longer to mellow flavors. When ready to use, add walnuts. Pile on crisp corn chips. Sprinkle tops with a little extra grated cheese, if desired. Bake, above oven center at 400° F. for about 5 minutes, until hot and lightly toasted. Serve at once. Makes about 3 dozen.

*Note:* These should be baked and served fairly soon as long standing may make the corn chips soggy. No trouble though, when filling is made well ahead and Chili Teasers are baked as needed to keep hot, crisp ones coming along.

### WALNUT BEEF BITES

*Zippy with seasonings, these hearty little balls of chipped beef are rolled in chopped walnuts. To toast walnuts, see page 107.*

- 1 package (8-ounce) cream cheese**
- 1 tablespoon prepared horseradish**
- 1 teaspoon prepared mustard**
- 1 teaspoon chili con carne seasoning**
- 2 teaspoons minced onion**
- 1 tablespoon minced pimiento**
- 1 cup finely chopped chipped beef**
- 1 cup finely chopped toasted Diamond Walnuts, divided**
- Salt to taste**

Softens cheese; add seasonings. Beat until well blended. Stir in beef, ½ cup of the walnuts and salt. Shape into small balls. Roll each ball lightly in remaining walnuts. Cover and chill until serving time. Makes about 3 dozen.

### WALNUT CURRY CHEESE PUFFS

*As easy to bake as a drop cookie—and so delicious with a whisper of exotic flavor.*

- ½ cup soft butter or margarine**
- ½ teaspoon curry powder**
- 1 teaspoon dry mustard**
- ½ teaspoon salt**
- 1 teaspoon grated onion**
- 2 cups grated Cheddar cheese**
- ½ cup finely chopped toasted Diamond Walnuts**
- 1¼ cups sifted all-purpose flour**

Cream or beat butter together with curry, mustard, salt, onion and cheese until smooth and well blended. Stir in walnuts and flour; mix to a stiff dough. Measure by level tablespoons; roll each measure into a small ball and place on ungreased cookie sheet. Bake at 350° F. for 10 to 15 minutes, just until very lightly browned. Remove to wire racks. Serve warm or cold. Makes 2½ dozen.



## GINGERED BEEF PASTRIES

*Substantial, walnut-crunchy appetizers with unusual seasoning and lots of man-appeal.*

- 2 tablespoons butter**
- ½ teaspoon curry powder**
- ¾ cup ground lean beef (about ⅓ pound)**
- 1 tablespoon finely chopped onion**
- ½ teaspoon garlic salt**
- 1 cup finely chopped toasted Diamond Walnuts**
- 1 tablespoon finely chopped preserved ginger or ½ teaspoon powdered ginger**
- 48 pastry rounds (2½ inches in diameter)**
- Seasoned salt**

### **Pastry Rounds:**

- 2 cups sifted all-purpose flour**
- 1 teaspoon seasoned salt**
- ¾ cup shortening**
- 4 or 5 tablespoons cold milk or water**

Melt butter with curry powder; add beef, onion and garlic salt. Cook, stirring, until beef loses its pink color. Remove from heat; add walnuts and ginger. Cool slightly. Pile generously in center of one pastry round. Top each with a second round. Press edges lightly to seal. Prick tops with tines of fork and sprinkle each pastry with seasoned salt. Bake at 450° F. for 12 to 15 minutes or until crisp and golden brown. Serve hot or cold. Makes 24 rounds.

*Pastry Rounds:* Resift flour with salt into mixing bowl. Cut in shortening until in fine pieces. Add just enough milk or water to hold mixture together. Roll dough to about ⅜-inch thickness. Cut into 48 rounds using a fluted or plain edged cutter about 2½ inches in diameter.

## CHICKEN LIVER PATÉ

*A superbly seasoned, sophisticated paté. Crispy walnuts provide an ideal texture contrast.*

- ½ pound chicken livers**
- 2 teaspoons butter**
- 1 tablespoon finely chopped onion**
- ½ teaspoon curry powder**
- ¼ teaspoon paprika**
- 1 teaspoon seasoned salt**
- ¼ cup chicken broth**
- 2 packages (8 ounces each) cream cheese**
- 1 cup chopped toasted Diamond Walnuts**

Sauté chicken livers in butter with onion, curry powder, paprika and salt until tender. Cool slightly, then turn contents of pan into blender. Add broth and whirl until smooth. Soften cheese and beat in chicken liver mixture until smooth. Cover and chill several hours to mellow flavors. Stir in walnuts and pile into serving bowl. Makes about 2½ cups.

*Note:* If blender is not available, cooked chicken liver mixture may be mashed with a fork or spoon.



# ENTREES & VEGETABLES





## CHICKEN WITH WALNUT DUMPLINGS

*An exciting new recipe for an old-fashioned favorite.*

- 6 to 8 frying chicken pieces**
- 2 tablespoons all-purpose flour**
- 1 teaspoon salt**
- ½ teaspoon paprika**
- ¼ teaspoon curry powder**
- ⅛ teaspoon garlic powder**
- 2 tablespoons oil**
- 1 tablespoon butter**
- 1 can (10½-ounce) condensed chicken broth**
- ½ teaspoon chervil**
- 1 can (1-pound) diced or stewed tomatoes**
- 1 tablespoon vinegar**
- 1 tablespoon brown sugar**

### **Walnut Dumplings:**

- 1 tablespoon butter**
- 1 teaspoon curry powder**
- 1 cup Diamond Walnut pieces**
- 1 cup buttermilk biscuit mix**
- ⅓ cup milk**
- 1 tablespoon finely chopped parsley**

Dredge chicken in flour mixed with seasonings; then brown in heated oil and butter. Discard any fat in pan. Add broth and crumbled chervil; cover and simmer 20 minutes. Add tomatoes, vinegar and brown sugar; continue cooking, uncovered, until chicken is tender, about 15 minutes longer. Remove chicken and keep warm. Skim off any excess fat and heat remaining liquid in pan to simmering. Spoon dumpling batter in small mounds into hot liquid. Simmer 10 minutes, uncovered over low heat. Cover and cook 5 to 10 minutes longer, until dumplings are done. Arrange chicken and dumplings in serving dish, spooning sauce over chicken. Makes 6 to 8 servings.

*Walnut Dumplings:* Heat butter with curry powder until melted. Add walnuts and stir over moderate heat 3 or 4 minutes until lightly toasted. Cool, then finely chop ⅓ cup of them. Add chopped walnuts to biscuit mix, along with milk and parsley. Stir with a fork just until blended. Cook as directed in chicken recipe. Sprinkle remaining walnuts over chicken.

## EGGS À LA QUEEN

*Delightful dish for a light supper. To toast walnuts, see page 107.*

- 3 tablespoons butter or margarine**
- 3 tablespoons all-purpose flour**
- 1 teaspoon salt**
- 2 cups milk**
- 1 teaspoon prepared mustard**
- 1 cup grated Cheddar cheese**
- 1 can (3-ounce) mushrooms, drained**
- 1 tablespoon chopped parsley**
- 1 tablespoon diced pimiento**
- ⅓ cup coarsely chopped toasted Diamond Walnuts**
- 6 hard-cooked eggs**
- Toast**

Melt butter and blend in flour and salt. Add milk; cook and stir until mixture boils and is thickened. Add mustard and cheese, and stir over low heat until cheese is melted. Blend in mushrooms, parsley, pimiento and walnuts. Slice eggs and add to sauce. Serve hot on crisp toast. Makes 4 servings.

## ELEGANT CARROTS

*So tempting with this lovely light sauce and crispy walnuts.*

- 6 medium-size carrots**
- 2 tablespoons butter**
- $\frac{3}{4}$  teaspoon salt**
- 1 teaspoon brown sugar**
- $\frac{1}{2}$  cup chicken broth or water**
- $\frac{1}{3}$  cup cream**
- 1 egg yolk**
- 2 teaspoons lemon juice**
- $\frac{1}{2}$  cup coarsely chopped toasted Diamond Walnuts**

Pare carrots; cut into slices or 2-inch sticks. Combine with butter, salt, sugar and broth or water. Cover tightly and simmer until tender. Blend cream and egg yolk; stir into carrots and remaining cooking liquid. Heat, then blend in lemon juice and add walnuts. Makes 6 servings.

## FROSTED WALNUT MEAT LOAF

*Crispy walnuts inside and a frosting of whipped potato transform a meat loaf into a company treat.*

- 2 pounds ground beef**
- 1 cup finely chopped toasted Diamond Walnuts**
- $\frac{1}{2}$  cup uncooked oatmeal**
- 1 egg, beaten**
- $\frac{1}{2}$  cup beef bouillon or consommé**
- $\frac{1}{4}$  cup finely chopped onion**
- $1\frac{1}{2}$  teaspoons salt**
- 1 teaspoon Worcestershire sauce**
- $\frac{1}{8}$  teaspoon pepper**

### Whipped Potato Frosting:

- $2\frac{1}{2}$  to 3 cups mashed potatoes**
- $\frac{1}{4}$  cup warm milk**
- $\frac{1}{4}$  cup butter**
- Salt and pepper to taste**

Combine all ingredients and pack into a 9 x 5 x 3-inch loaf pan. Bake at 350° F. about 80 minutes. Remove from oven. Let stand in pan about 5 minutes; drain off fat. Turn meat loaf onto oven-proof platter. Cover top and sides with Whipped Potato Frosting. Return to oven and bake about 10 minutes until potatoes are lightly browned. Makes 6 to 8 servings.

*Whipped Potatoes:* Combine mashed potatoes with warm milk, butter and salt and pepper to taste. Beat until light and fluffy.

## SWEET POTATOES JAMAICAN

*Such a delicious change from the usual ways of fixing sweet potatoes. To toast walnuts, see page 107.*

- 2 pounds small sweet potatoes**
- Boiling salted water**
- $\frac{1}{4}$  cup finely chopped onion**
- $\frac{1}{2}$  teaspoon curry powder**
- $\frac{1}{4}$  cup butter**
- 1 teaspoon seasoned salt**
- $\frac{1}{4}$  teaspoon seasoned pepper**
- $\frac{2}{3}$  cup chicken broth**
- 1 tablespoon lime or lemon juice**
- $\frac{1}{2}$  cup toasted Diamond Walnut halves**

Cook sweet potatoes in boiling salted water until barely tender; drain. When cool enough to handle, remove skins; cut in half lengthwise, or into thick slices. Sauté onion with curry powder in butter over moderate heat until soft but not browned. Add salt, pepper, broth and lime or lemon juice; bring to simmering. Add sweet potatoes, cover and cook slowly about 10 minutes, until potatoes have absorbed part of liquid. Add walnuts. Makes 6 servings.



**MUSHROOM STUFFED SOLE, MORNAV**

*Elegant and delicious. To toast walnuts, see page 107.*

- 1½ cups chopped fresh mushrooms**
- 2 tablespoons chopped onion**
- 3 tablespoons butter, divided**
- ¼ teaspoon salt**
- Dash dill weed**
- ½ cup finely chopped toasted Diamond Walnuts**
- ¼ cup chopped parsley**
- 6 fillets of sole**
- Salt and pepper**

**Mornay Sauce:**

- 2 tablespoons butter**
- 2½ tablespoons flour**
- 1½ cups milk**
- ½ teaspoon salt**
- Dash nutmeg**
- ½ cup grated Swiss cheese**

Sauté mushrooms and onion in 2 tablespoons of the butter until soft. Add salt, dill, walnuts and parsley and stir through. Sprinkle sole with salt and pepper. Place a spoonful of mushroom-walnut mixture on each fillet and roll up. Place in buttered baking dish. Melt remaining tablespoon butter and brush over fish. Bake at 350°F. for 15 minutes or until fish is cooked through. Serve topped with Mornay sauce. Makes 6 servings.

*Mornay Sauce:* Melt the butter and blend in flour. Stir in milk, salt and nutmeg. Cook stirring frequently, until sauce boils and is thickened. Add grated cheese and stir over low heat until cheese melts.

**MEXICANA SPECIAL**

*Lively flavor in these beef and sausage-filled tortillas.*

- 1 pound pork sausage**
- 1 pound ground beef**
- 1 cup chopped Diamond Walnuts**
- 1 can (10-ounce) cream of mushroom soup**
- 2 cups (½ pound) coarsely grated Cheddar cheese**
- ½ cup chopped stuffed green olives**
- ½ to 1 teaspoon chili powder**
- Salt to taste**
- 12 ready-made corn tortillas**

Break up sausage and ground beef, cook until done and drain off fat. Add remaining ingredients except tortillas, mix well and keep warm. Lightly brown tortillas on both sides in hot fat; drain on paper towels. Divide meat mixture among tortillas and roll up tightly. Place seam side down in pan or on foil and keep warm in a 225°F. oven until all are filled and ready to eat. Makes 1 dozen.

*Note:* If desired, meat mixture may be used to fill hollowed-out, 6-inch long French rolls. Wrap in foil and heat at 350°F. about 25 minutes until heated through. Makes 12 filled rolls.

**WALNUT GOURMET GREEN BEANS**

*This casserole recipe is so good—especially with a ham dinner.*

- 1 pound green beans**
- ⅓ cup chopped Diamond Walnuts**
- 1 can (10½-ounce) cream of mushroom soup**
- 1 cup soft bread crumbs**
- 1 tablespoon melted butter or margarine**

Cook beans in small amount of salted water until barely tender; drain. Mix walnuts with the undiluted soup and beans. Turn into a greased 1-quart casserole. Toss crumbs with butter and sprinkle over top. Bake at 375°F. for 20 to 25 minutes, until top is browned. Makes 4 servings.

**BEEF ROLLS WITH RICE STUFFING**

*Crispy walnuts are wonderful in this stuffing for beef round, flank or veal steaks. Makes a fine company dish.*

- 1/3 cup regular uncooked white or brown rice**
- 1/2 cup thinly sliced celery**
- 3 tablespoons finely chopped onion**
- 2 tablespoons butter or margarine**
- 1 cup beef broth**
- 1/2 cup coarsely chopped Diamond Walnuts**
- 6 slices beef round steak (each about 5 x 7 inches in size and 1/4-inch thick)**
- 2 tablespoons butter or margarine**
- 1/4 teaspoon crumbled dried oregano**
- 1/2 teaspoon salt**
- 1/4 cup water**
- 1/4 cup rosé wine**

Sauté rice, celery and onion in butter until golden. Pour in broth; cover and simmer about 20 minutes until rice is tender. Let cool until mixture can be handled, then stir in walnuts and pile on top of steaks. Roll up and tie with string or skewer with toothpicks. Brown meat rolls in butter, turning to brown all sides. Sprinkle with oregano and salt. Pour in the water to pick up the pan drippings. Add wine; cover and simmer 10 minutes or until meat is tender. (If you wish to thicken drippings for gravy, you'll need to add more water and wine to make more stock.) Makes 6 servings.

**PEAS WITH BACON AND WALNUTS**

*A favorite, borrowed from French country cookery—and so good.*

- 1/4 pound bacon (about 5 slices), cut into 1-inch pieces**
- 1/2 cup large pieces Diamond Walnuts**
- 1/2 cup chopped onion**
- 2 packages (10 ounces each) frozen peas**
- 1 teaspoon salt**
- 1/8 teaspoon thyme**
- 1/8 teaspoon pepper**
- 1/4 cup water**

Fry bacon until very crisp; remove from pan; drain off all but 2 tablespoons bacon fat. Add walnuts and sauté for 1 minute; remove with slotted spoon. Add onion to pan and sauté until transparent. Add peas, seasonings and water. Cover and cook just until peas are tender, about 10 minutes, stirring once or twice. Drain off any remaining cooking liquid. Add bacon pieces and walnuts, toss lightly and serve at once. Makes 6 to 8 servings.

**BAKED HALIBUT WITH WALNUTS AU GRATIN**

*Company flavor and so easy. To toast walnuts, see page 107.*

- 1 1/2 pounds fresh or frozen halibut steaks**
- Salt and pepper**
- Juice of one lemon**
- 2 tablespoons dry white wine**
- 1 cup finely chopped toasted Diamond Walnuts**
- 1 cup grated sharp Cheddar cheese**
- 1/4 cup milk**
- 1/2 cup dry bread crumbs**
- 1 tablespoon butter or margarine**

Place fish on a well greased sheet of heavy-duty aluminum foil. Sprinkle with salt, pepper, lemon juice and wine. Combine walnuts, grated cheese and milk; spread on top of fish. Sprinkle with bread crumbs and dot with butter. Wrap fish tightly with the foil, sealing ends and top with double folds. Bake at 400°F. for 25 to 30 minutes, until fish is tender and flaky. Makes 4 servings.



**HAMBURGER-EGGPLANT BREADBOX LOAF**

*So tasty and so impressive. Meat mixture can also be used on hamburger buns for "Sloppy Joes."*

- 1 1-pound loaf unsliced French bread**
- 1 pound ground beef**
- 1 medium-size eggplant**
- 1 package (1-ounce) onion gravy mix**
- 1 cup water**
- ¾ teaspoon salt**
- 1 tablespoon Worcestershire sauce**
- ½ teaspoon basil**
- 1 cup chopped toasted Diamond Walnuts**

Remove ½-inch thick slice from top of loaf. Pull out bread from inside, leaving a firm shell. Set aside 1½ cups lightly packed, small bread crumbs from loaf. Brown meat slowly in large skillet over medium heat. Pare and dice eggplant. Add to meat and continue to sauté, covered, about 5 minutes. Add bread crumbs and remaining ingredients; blend well and simmer 5 minutes. Pile meat-walnut mixture into hollow bread case. Replace top slice for lid; wrap in foil and bake at 400° F. for 20 to 30 minutes. Cut in thick slices to make 6 servings.

**SPAGHETTI WITH WALNUT PARMESAN SAUCE**

*An unusual, subtle sauce. To toast walnuts, see page 107.*

- 2 cups toasted Diamond Walnuts**
- 1 cup salad oil**
- ½ cup Parmesan cheese**
- ¼ cup chopped onion**
- 2 teaspoons oregano**
- 2 teaspoons chervil**
- ½ teaspoon salt**
- 1 package (1-pound) spaghetti**

Combine all ingredients except spaghetti in blender; blend at high speed until sauce is smooth. Cook spaghetti according to package directions; drain. Heat sauce over low heat until simmering; pour over spaghetti. If desired, sauce may be thinned slightly by adding chicken broth. Makes 4 to 5 servings.

**WALNUT-CRISPED ZUCCHINI**

*So tasty with these interesting seasonings and crunchy walnuts.*

- 1 pound zucchini, cut into ¼-inch slices**
- 1 medium-size green pepper, sliced into rings**
- ⅓ cup red onion rings**
- 3 tablespoons butter, divided**
- 1 teaspoon salt**
- ¼ teaspoon marjoram**
- ⅛ teaspoon pepper**
- ¼ teaspoon grated lemon peel**
- 2 teaspoons lemon juice**
- 2 tablespoons water**
- ½ cup large pieces Diamond Walnuts**
- Generous dash seasoned salt**

Sauté zucchini, pepper rings and onion rings in 2 tablespoons of the butter about 5 minutes, over moderate heat, stirring gently. Sprinkle with seasonings, lemon peel and juice, and water. Cover tightly and cook 5 to 8 minutes longer, just until tender-crisp. Meanwhile, sauté walnuts in remaining tablespoon butter for 5 minutes over low heat. Sprinkle with seasoned salt. When zucchini is tender, add walnuts and mix lightly. Serve at once. Makes 4 to 6 servings.

## TUNA RICE CASSEROLE

*Well seasoned tuna and rice in a crunchy crust made of walnuts and cornflakes. Hearty and delicious!*

- ¾ cup finely chopped Diamond Walnuts**
- ¾ cup packaged cornflake crumbs**
- ¼ cup melted butter**
- 2 cups cooked rice**
- 1 can (6½-ounce) chunk-style tuna, undrained**
- 1 tablespoon finely chopped onion**
- 1 can (10½-ounce) cream of celery soup**
- ⅔ cup milk**
- 2 eggs, beaten**
- ½ teaspoon curry powder**
- ½ teaspoon salt**

Combine first 3 ingredients; set aside 3 tablespoons for topping and pack remainder into greased, 8-inch square baking pan. Combine rice, tuna and onion; spread over crumbs. Heat soup and milk to boiling point; slowly stir into beaten eggs; add curry powder and salt, and pour over rice and tuna mixture. Sprinkle with reserved crumb mixture. Bake at 350°F. for about 40 minutes. Makes 5 to 6 servings.

## CHINESE CHICKEN AND WALNUTS

*An easy version of a favorite Oriental dish—and just right for buffet suppers. To toast walnuts, see page 107.*

- 1 medium onion, sliced**
- 1 green pepper, cut in strips**
- 3 tablespoons butter, melted**
- 2 to 3 cups coarsely cut cooked chicken or turkey**
- 1 can (3-ounce) mushrooms**
- 1 cup sliced celery**
- 2 tablespoons cornstarch**
- 2 cups cold chicken broth**
- ½ cup dry white wine**
- Dash of white pepper**
- 2 to 3 tablespoons soy sauce**
- 1 cup toasted Diamond Walnut halves or pieces**
- Hot cooked rice**

Sauté onion and green pepper in butter for 2 or 3 minutes. Add chicken and drained mushrooms (save liquid). Cook slowly about 10 minutes. Add celery. Mix cornstarch with ¼ cup of the cold broth. Add remaining broth, wine, and mushroom liquid to chicken mixture. When hot, stir in cornstarch mixture and cook, stirring gently, until sauce is bubbling hot and looks clear. Add pepper and soy sauce to taste. Cook slowly 5 to 10 minutes longer, until slightly thickened. Stir in the toasted walnuts. Serve with hot, fluffy steamed rice. Makes 6 servings.

## SAUCY WALNUT ASPARAGUS

*Asparagus tastes better than ever in this creamy cheese sauce. Try it on other green vegetables as well for a tasty dress-up.*

- 1½ pound Swiss or Cheddar cheese, grated**
- ¼ cup whipping cream**
- 1 teaspoon grated onion**
- ¼ teaspoon dry mustard**
- ¼ teaspoon Worcestershire sauce**
- Salt**
- ⅓ cup chopped Diamond Walnuts**
- 1 can (14½-ounce) green asparagus**

Blend cheese, cream, onion, mustard and Worcestershire sauce in top of double boiler. Place over hot water until melted and creamy; stir occasionally to blend. Season with salt to taste; add walnuts. Heat asparagus in its own liquid; drain and serve hot with sauce. Makes 4 servings.



**SAVORY WALNUT CRUMBS FOR VEGETABLES**

*Just as croutons add interest to salads, this recipe does wonders for vegetables and is almost all-purpose.*

- ¼ cup butter**
- ½ cup coarsely chopped Diamond Walnuts**
- 1 cup soft bread crumbs**
- ¼ teaspoon dried dill or rosemary or oregano**

Melt butter. Add walnuts and lightly sauté about 5 minutes. Toss with bread crumbs and herb. Makes enough for 6 servings. Use to top tomato halves. Bake at 375° F. about 20 minutes. Or, sprinkle on top of hot, well drained, cooked vegetables. Or use to fill large mushroom caps. Bake as for tomatoes.

**WALNUT-MUSHROOM ASPARAGUS**

*Tasty way to dress up asparagus. To toast walnuts, see page 107.*

- 4 small green onions, chopped**
- 1 cup sliced fresh mushrooms**
- 3 tablespoons butter**
- ¼ cup coarsely chopped toasted Diamond Walnuts**
- 1 tablespoon chopped pimiento (optional)**
- Salt to taste**
- 1½ pounds fresh asparagus, cooked**

Sauté onions and mushrooms in butter until tender. Add walnuts, pimiento and salt to taste. Spoon over hot cooked asparagus stalks that have been well drained and lightly buttered. Makes 4 servings. (Frozen or canned asparagus may be substituted for fresh.)

**BEEF STEW À LA GRECQUE**

*As different as can be from standard stew recipes. And so good.*

- 2½ pounds lean beef stew meat, cut in 1½-inch cubes**
- 1 tablespoon butter**
- 1 tablespoon oil**
- 1 teaspoon salt**
- 1 teaspoon oregano**
- ¼ teaspoon pepper**
- 1 clove garlic**
- 1 bay leaf**
- 2 2-inch strips lemon peel**
- 1 can (10½-ounce) beef broth, undiluted**
- 1 can (8-ounce) tomato sauce**
- 1 cup water**
- 1 can (1-pound) small whole onions**
- 2 tablespoons cornstarch**
- 2 tablespoons water**
- 1 cup large pieces Diamond Walnuts**
- ½ pound Muenster cheese, cut in ½-inch cubes**

Brown beef slowly in butter and oil. Add salt, oregano, pepper, garlic, bay leaf, lemon peel, broth and tomato sauce. Mix the 1 cup water with ½ cup of liquid from canned onions; heat to boiling and add to stew. Cover and simmer until beef is tender, about 2 hours. Add drained onions to stew. Stir cornstarch into the 2 tablespoons water and stir into stew. Cook 2 or 3 minutes longer, stirring, until gravy is slightly thickened. Add walnuts and cheese, and serve at once. Makes 6 servings.

*Note:* ½ pound cheese cut into ½-inch cubes equals 1½ cups.

**WALNUT LIMA BEAN LOAF**

*A very tasty and satisfying meatless, main dish. Delicious with Onion Sauce or a tomato or cheese sauce. To toast walnuts, see page 107.*

- 2 cups cooked baby lima beans  
(or chopped large lima beans)**
- 1 cup bread crumbs**
- 2 tablespoons melted butter or  
margarine**
- 2 tablespoons chopped green  
pepper**
- ¼ cup chopped onion**
- 1 cup finely chopped toasted  
Diamond Walnuts**
- ¼ teaspoon pepper**
- ½ teaspoon salt**
- 2 eggs, well beaten**
- ½ cup cream**
- 1 bouillon cube**
- 1 cup hot water**

**Onion Sauce:**

- 2 tablespoons butter or  
margarine**
- 3 tablespoons chopped onion**
- 1½ tablespoons all-purpose flour**
- ¼ teaspoon salt**
- ⅛ teaspoon pepper**
- 1¼ cups milk**

Combine lima beans, bread crumbs, butter, green pepper, chopped onion, walnuts and seasonings. Mix eggs with the cream; stir into the lima bean mixture and toss lightly. Pour into a well greased 9 x 5 x 3-inch pan. Bake at 350° F. for 1 hour, basting frequently with hot water in which bouillon cube has been dissolved. Before serving, pour Onion Sauce over loaf. Makes 4 servings.

*Onion Sauce:* Melt butter in saucepan and sauté onions until tender. Blend flour into butter and onions. Stir in seasonings and milk. Stir until well blended. Bring to a slow boil, stirring constantly. Simmer 10 minutes. Pour over loaf.

**ITALIAN-STYLE MEAT PATTIES**

*A company-style budget dinner. The good filling is sandwiched between two meat patties.*

- 2 pounds ground raw meat  
(combined beef, veal and pork)**
- 4 eggs**
- ½ cup grated Parmesan cheese**
- 2 tablespoons all-purpose flour**
- 1 teaspoon salt**
- ¼ teaspoon pepper**

**Filling:**

- 8 thin slices cooked ham**
- ¾ cup grated Swiss cheese**
- ½ cup finely chopped  
Diamond Walnuts**
- 2 eggs**
- Flour**

Combine ingredients and divide into 16 equal portions; shape each into a thin patty about 4 inches wide. (Half of these will be used for bottom patties to be covered with filling; the remainder will be used for tops.) Then on each bottom patty, place slice of ham (cut to fit, if necessary), 1 heaping tablespoon *each* cheese and walnuts. Cover with remaining patties, pinching edges to seal. Refrigerate until 1 hour before serving. Then beat eggs with 2 tablespoons water and dip each patty first into eggs, then into flour, coating both sides. Brown well in heavy pan in melted butter or shortening. Cover and cook on low heat on top of range, or bake at 350° F. for 45 minutes. A little water may be added to pan if needed. Makes 8 servings.



**SHRIMP WALNUT RABBIT**

*A distinctive recipe—ideal for luncheon or a light supper.*

- 1 thinly sliced green onion**
- 1 cup thinly sliced celery**
- 2 tablespoons butter or margarine**
- 2 tablespoons all-purpose flour**
- ½ teaspoon salt**
- 1 cup milk**
- Dash cayenne**
- 2 tablespoons dry white wine**
- ½ cup grated Cheddar cheese**
- 1 cup cleaned cooked shrimp**
- ½ cup coarsely chopped Diamond Walnuts**

Sauté onion and celery in butter for 5 minutes. Blend in flour and salt. Add milk; cook, stirring, until mixture boils and is thickened. Stir in cayenne, wine and cheese. Add shrimp and walnuts, heat thoroughly but do not boil. Serve over waffles or cornbread squares, in toast cups, or baked frozen patty shells. Makes 4 servings.

**WALNUT AND WILD RICE CASSEROLE**

*A savory, gourmet side dish—wonderful with chicken, ham or roast beef.*

- 1 bunch green onions, finely sliced (white part only)**
- 1 cup chopped celery**
- 2 tablespoons butter or margarine**
- 1 cup uncooked wild rice**
- 2 cans (10½ ounces each) cream of mushroom soup**
- 1 can (4-ounce) sliced mushrooms, drained**
- 2 pimientos, chopped**
- 1½ cups grated Swiss cheese**
- 3 tablespoons pale dry sherry**
- ¾ cup chopped Diamond Walnuts**

Sauté onions and celery in butter until soft. Wash rice in cold water, drain and add. Stir in soup, sliced mushrooms, pimiento, cheese, sherry and walnuts. Mix well. Turn into a greased 3-quart casserole. Cover. Bake at 325° F. for 1¼ hours or until rice is tender. Makes 6 to 8 servings.

**HONEYED RHUBARB WALNUT CONSERVE**

*An unusual conserve, thick and delicious. Goes with almost any kind of meat or fowl, but especially good with ham and lamb curry.*

- 1 pound rhubarb, trimmed and cut into ½-inch pieces**
- 1 cup crushed pineapple with juice**
- ½ cup raisins**
- 1 cup honey**
- ¾ cup granulated sugar**
- Grated peel and juice of half large orange**
- ½ cup chopped Diamond Walnuts**

Combine all ingredients except walnuts; let stand ½ hour. Bring mixture to boil and let boil, uncovered, for 20 minutes, stirring frequently. Add walnuts and mix thoroughly. Pour into hot, sterilized jars; cool slightly and seal. Makes about 4 cups conserve.

# HOW TO TOAST WALNUTS -AND WHY.

107

Many of our Diamond Walnut recipes call for toasting the walnut kernels and unless specific directions are given in the recipe, just follow the simple procedure given in the column at the right.

Toasting not only enhances the mellow flavor of walnuts, it also eliminates the discoloration that sometimes occurs when walnuts are combined with certain milk or cream-based foods.

In addition, toasting protects the natural crispness of the walnut kernels when they are used in gelatins, salad dressings, sauces and other moist or liquidy mixtures.

And happily, for those few people who are sensitive to walnuts, the parboiling before toasting prevents this reaction.

## **Toasted Walnuts.**

Spread kernels evenly in a shallow pan. Bake at 350° F., stirring often, for 12 to 15 minutes or until golden brown. Cool.

## **Parboiled Toasted Walnuts.**

Drop kernels into rapidly boiling water. Boil for 3 minutes; drain well; toast in oven as directed above.

## **For Salad Croutons or Snacks.**

While toasted walnut kernels are still warm from oven, brush them lightly with butter and sprinkle with salt, onion or garlic salt, or your favorite seasoned salt. Cool.

Or, instead of oven toasting, you can lightly sauté the walnut kernels in butter over moderately low heat until golden brown; then season to taste while still warm.





# WALNUT GUIDELINES

These preparation pointers from the Diamond Walnut Kitchen can save you time and effort, and will help you to achieve successful results with the recipes in this cookbook.

As toasting the walnuts is called for in many of these recipes, the instructions are on page 107.

## CHOPPING METHODS

Using a French knife, as illustrated, is for most people the surest way to control the desired size of the chop.

However, you can get good results with any of the following methods: the old-fashioned metal chopper and wooden bowl combination; the coarse blade of a food grinder; a walnut chopper (available in most department stores) that fits the top of a small jar; a few, quick flips of the switch on an electric blender (stop-start motion for coarsely ground walnuts).

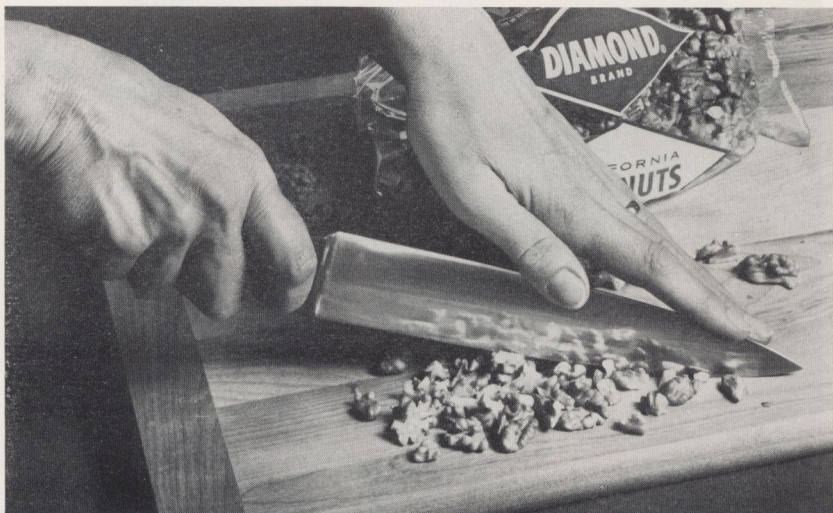
Lacking any of these utensils, you can place the walnut kernels inside a plastic bag and go over them lightly with a rolling pin.

For finely ground walnuts, nothing is quicker than an electric blender, though any of the above methods can be used. With a food grinder, use the next to the finest blade. By experimenting, you will soon find your preferred style of chopping.

## CHOPPING TO RECIPE SIZE —AND WHY

There's always a good reason when recipes call for walnuts chopped to a specific size. For instance, walnuts might need to be finely chopped in order to be distributed evenly throughout a light-textured cake. In another recipe, the texture contrast might be lost if the walnuts were not coarsely chopped. And in some recipes, the walnuts must be ground or very finely chopped if they are to replace all or part of flour.

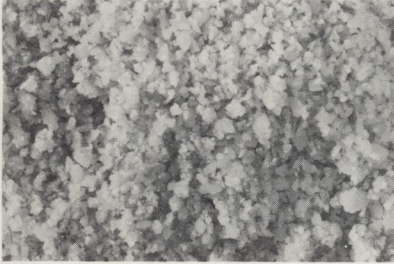
The only exception is when a recipe simply calls for "chopped" walnuts. In this case, the size indicated is medium, the size of the chop is not critical, and you can use your own preference without affecting the success of the recipe.



*French knife method: Spread walnut kernels on a chopping board. Hold tip of knife to board with one hand and, with the other, move the handle up and down—progressing from side to side until you have the desired size of chopped walnuts.*



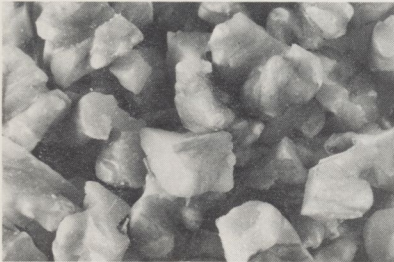
*Always measure after chopping, unless the recipe indicates otherwise, and never chop or grind the walnuts until you are ready to use them.*



*Ground or very finely chopped—  
about the size of coarse meal*



*Finely chopped—  
about the size of peppercorns*



*Medium chopped—  
about the size of medium peas*



*Coarsely chopped—  
about the size of cranberries or  
larger, if desired*

## **STORE THEM RIGHT AND KEEP THEM FRESH**

Fresh walnut kernels snap when broken and have a crisp, clean taste. Freshness is not determined by the color of the outer skin of the kernel, for this varies from light to dark amber as a result of the amount of exposure to sunshine before the walnuts are harvested.

As the already-shelled Diamond Walnuts are kept air-tight and moisture-proof in their see-through bags or vacuum cans, they will stay nutcracker-fresh until the container is opened. After opening, store any unused kernels in tightly closed containers in the refrigerator.

To keep the in-shell Diamond Walnuts fresh, it's best to crack them and store the kernels as directed above.

Walnut kernels freeze well for long storage. Just put them in plastic bags or freezer jars and seal tight. To thaw for using, leave kernels in their sealed container and bring to room temperature.

## **FOR YOUR SHOPPING CONVENIENCE**

Shelled Diamond Walnuts, ready to use and nutcracker-fresh, are available in these convenient sizes of see-through bags and vacuum cans:

*3-ounce bag—  $\frac{3}{4}$  cup*

*5-ounce bag— $1\frac{1}{4}$  cups*

*10-ounce bag— $2\frac{1}{2}$  cups*

*1-pound bag— 4 cups*

*2-pound bag— 8 cups*

*4-ounce can— 1 cup*

*8-ounce can— 2 cups*

In-shell Diamond Walnuts come in 1- and 2-pound cellophane packages and crack out to approximately 2 cups and 4 cups of kernels, respectively.



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## THIS IS THE SIGN THAT DELIVERS THE FRESH, CRISP WALNUTS YOUR RECIPES DESERVE

### From Carefully Tended Orchards.

California produces over 95% of all the walnuts grown in the United States. The major share of these are handled by the Diamond Walnut Growers, Inc., of Stockton, California, who process and market the quality output of approximately 3,500 growers.

### Through Quality-Controlled Processing.

Because Diamond Walnut Growers produce, pack and ship their own walnuts, the company is in a unique

position to control quality from the orchard on through to the packaged product. For this reason, DIAMOND Brand Walnuts are your assurance of California's finest, freshest walnuts to be had.

### In Recipe-Sized Packages.

DIAMOND Walnuts offer you the most convenient selection of packages—all tailored to the amounts most recipes call for. And a special process keeps shelled DIAMOND Walnuts nutcracker-fresh in see-through bags as well as in vacuum cans.



Shelled  
in vacuum cans

4-ounce can—1 cup  
8-ounce can—2 cups

In-The-Shell  
in cellophane bags

1-pound bag cracks  
out to approximately  
2 cups of kernels  
2-pound bag cracks  
out to approximately  
4 cups of kernels

Shelled  
in clear bags

3-ounce bag— $\frac{3}{4}$  cup  
5-ounce bag— $1\frac{1}{4}$  cups  
10-ounce bag— $2\frac{1}{2}$  cups  
1-pound bag—4 cups  
2-pound bag—8 cups

**DIAMOND® BRAND WALNUTS**  
**AMERICA'S FAVORITE INGREDIENT NUT AT ITS BEST**



