

SPICED FRUIT CUP

1 (11oz.) can mandarin oranges, drained	1/2 C. dried apricots (14 halves) quartered
2 red delicious apples, peeled cut bite size pieces	1/2 C. orange juice
1 C. raisins	1/4 C. honey
2/3 C. pitted prunes (14 prunes) quartered	2 T. lemon juice
	1/4 tsp. cinnamon

Combine oranges, apples, raisins, prunes, and apricots and set aside. Combine orange juice and rest of ingredients. Pour over fruit. Cover and chill 8 hours.

Bonnie Cooper

CREAM PUFFS

1 C. water	1/2 pt. whipping cream
1/2 C. butter/margarine	1 (3oz.) French vanilla instant pudding
1 C. all purpose flour	Confectioners sugar
4 eggs	

Heat oven to 400° F. Heat water and butter to rolling boil. Stir in flour. Stir vigorously over low heat about 1 minute or until mixture forms a ball. Remove from heat. Beat in eggs, all at one time; continue beating until smooth. Drop dough by scant 1/4 cupfuls 3" apart onto ungreased baking sheet. Bake 35 to 40 minutes or until puffed and golden. Cool away from draft. Cut off tops. Pull out any filaments of soft dough. Carefully fill puffs with 1/2 French vanilla pudding and 1/2 whipping cream. Replace tops; dust with confectioners sugar. Refrigerate until serving time. Makes approximately 12 puffs.

Muriel Long