

### Extra Beer and Honey Bread

3 cups flour, unsifted  
 3 3/4 teaspoons baking powder  
 2 1/4 teaspoons salt  
 3 tablespoons honey  
 36 ounces beer

Grease 9x5x2 inch pan. Combine ingredients in large bowl. Stir until well mixed. Spread batter in pan. Bake at 350 degrees, or until browned and wooden toothpick comes out clean. Turn out on rack and cool before slicing.

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### Cranberry Pumpkin Muffins

2 cups flour  
 3/4 cup sugar  
 3 teaspoons baking powder  
 1/2 teaspoon salt  
 1/2 teaspoon cinnamon  
 3/4 teaspoon allspice  
 1/3 cup vegetable oil  
 2 large eggs  
 3/4 cup canned pumpkin  
 2 cups fresh or frozen chopped cranberries

Preheat oven to 400 degrees. Sift together dry ingredients (flour through allspice) and set aside. Beat oil, eggs, and pumpkin together until well blended. Add the wet ingredients (pumpkin mixture) to the dry ingredients all at once. Stir until moistened.

Fold in chopped cranberries. Spoon into paper lined muffin cups. Bake at 400 degrees for 15 to 30 minutes.

University of Massachusetts Extension Nutrition Education Program

### Pumpkin Cheese Pie

8 ounces cream cheese, reduced fat  
 8 ounces cream cheese, nonfat  
 2 eggs  
 4 egg whites  
 1 1/4 cups sugar  
 1 can (29 ounces) pumpkin  
 1 teaspoon ginger  
 1 tablespoon cinnamon  
 2 9-inch graham cracker pie crusts

Preheat oven to 350 degrees. Place the cream cheese, eggs, and sugar in a large mixing bowl. Mix at medium speed until creamed. Add the remaining ingredients and mix at medium speed until ingredients are well mixed.

Spoon the mixture evenly in each pie crust and place both in the oven for approximately 50 minutes until pies look firm in the middle.

California Health Department – Los Angeles County

### Japanese Christmas Cake

*For sponge cake:*

1/3 cup all purpose flour  
 1/3 cup sugar  
 1/4 teaspoon baking powder  
 3 eggs  
 1 1/2 tablespoons butter

*For whipping cream:*

2 cups heavy cream  
 4 tablespoons sugar  
 10 whole strawberries  
 Other fruits (peaches, cherries, and so on)

Put eggs and sugar in a bowl and whisk very well. Place the bowl over hot water in another large bowl and whisk further. When the egg mixture becomes white, sift flour and baking powder together and add to the bowl. Add melted butter in the bowl and mix gently.

Preheat the oven in 350-degree. Spread some butter inside of an 8-inch round cake pan and place baking wax paper.

Pour the batter in the pan and bake in the preheated oven for 25-35 minutes. Remove the cake from the pan and cool it on a rack. Cut the cake in half horizontally.

Mix heavy cream and sugar in a bowl. Whip the cream well.

Slice 4 strawberries into thin pieces. Take the half of the whipped cream and mix in the sliced strawberries. Place the cream on top of a round cake slice.

Place another cake slice on top of the cream. Spread the rest of the whipped cream on top and around the cake. Decorate the cake with 6 strawberries.

Make 4-6 servings.

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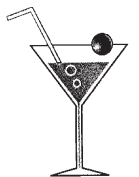
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