

# DATES



**DATES PIQUANTE**

To white uncooked fondant (confectioners' sugar beaten into white of egg) add chopped raisins, chopped nuts and bits of candied cherries. Bits of cherry and citron give a festive finish. Roll in sugar with a little cocoa and cinnamon.



**ORANGE FONDANT DATES**

Stir into the lightly beaten yolk of 1 egg a cup of confectioners' sugar, adding orange juice until you reach the proper consistency for stuffing. Grated orange rind lends flavor and a stick of candied orange peel is the finishing touch.



**NUGGETS**

Big pieces of candied pineapple stuffed into pitted dates make a simple and delicious filling. Crumbs of ginger or pieces of prune with coarsely chopped nuts are equally tempting. Coat with sugar or roll in cocoanut for variety.



**GIPSY BROWN BURRS**

Run equal amounts of dates, nut meats and shredded cocoanut through food chopper. Add orange or lemon juice and a bit of candied orange peel. Knead the fruit paste, shape into little balls. May be rolled in toasted cocoanut.



**NUT GLACÉS**

Stuff the pitted date with a whole nut meat or bit of pineapple. Cook 1 cup of sugar with 1 cup of light corn syrup and  $\frac{1}{2}$  cup of water until syrup begins to discolor ( $310^{\circ}$  F.). Dip each date in syrup, let drip, place on heavy waxed paper.



**WHITE MONKEYS**

Cut marshmallows into quarters and press them securely into pitted dates with the soft sides up. Dip into shredded cocoanut. Peanut butter moistened with lemon juice and coated with toasted cocoanut is another toothsome variation.