

## SANTA'S COFFEE CAKE

- 4 cups flour
- 1/2 cup shortening
- 2 large eggs
- 1 cup warm milk
- 1 cake or 1 package dry yeast
- 3 tablespoons sugar
- 1/2 teaspoon salt



Cut shortening into flour as for pastry. Beat together milk (with yeast dissolved), eggs, sugar and salt. Mix together with flour. Refrigerate overnight. Divide dough into three parts. Roll out on floured board to oblong size about 12 x 16-inches and spread with mixture of:

- 3/4 cup finely chopped nuts
- 3/4 cup graham crackers, rolled fine
- 1 cup brown sugar

Dot with butter or spread melted butter over dough. Roll up and bake at 350 degrees for 30-35 minutes.

**Yield:** Three rolls.

Compliments of NIPSCO Consumer Service



## *Holiday Cheer*

All of us at NIPSCO sincerely appreciate this opportunity to wish you and your family a warm and Merry Christmas and a bright and Happy New Year.

We look forward to this special time of year when we can offer you heartfelt sentiments of peace, goodwill and love—not just for the short period of the holidays, but for all time.

It was indeed a pleasure to serve you in 1975, and we look forward to serving you and yours again in 1976.

