

Food

By Betty Brown



TASTY COOKIE RECIPES FOR CHRISTMAS

What is Christmas without a batch of freshly baked cookies? They are great for holiday snacking, to give as gifts and to offer guests with a creamy mug of eggnog. What's more they're fun and easy to make. You might even have the children help you make them (they'll love it) or have a cooking baking party with a couple of friends. Try some of these and enjoy.

ALMOND CRESCENTS

2 cups sifted all-purpose flour
 1/4 teaspoon salt
 1 cup (2 sticks) unsalted butter, softened
 1/4 cup sugar
 1/2 teaspoon almond extract
 1 cup whole blanched almonds
 (about 4 1/2 ounces), finely ground
 10x (confectioners') sugar
 3 squares semisweet chocolate
 1 tablespoon butter

1. Sift flour and salt onto wax paper.
2. Beat butter, sugar and almond extract in a medium-size bowl until smooth. Stir in flour until well blended. Stir in almonds. Wrap dough in plastic wrap refrigerate several hours or overnight.
3. Roll dough, a heaping teaspoonful at a time, into 1-inch balls. Roll each ball with palms of hands, on a lightly floured surface to a 3-inch length. Form into a crescent shape and place 2 inches apart on lightly greased cookie sheets.
4. Bake in a moderate oven (350 degrees) for 15 minutes. Remove from oven; cool slightly; transfer to wire racks. Sift 10x sugar through fine sieve over warm cookies or roll in 10x sugar, tapping off excess.
5. Melt chocolate and butter over hot, not boiling water. Drizzle mixture over cookies with a small spoon. Store cookies in wax paper separated layers in a tightly covered container. Makes 4 dozen cookies.

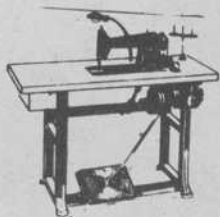
APRICOT PINWHEELS

1 cup chopped dried apricots
 3/4 cup water
 1/2 cup sugar
 1 cup finely chopped pecans
 3 1/2 cups sifted all-purpose flour



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KATHY - BABE - IRMA - DEBBIE

1/2 teaspoon salt
 1/2 teaspoon baking soda
 1/4 teaspoon ground cloves
 1 cup vegetable shortening
 2 cups firmly packed light brown sugar
 2 eggs
 Vanilla Butter Frosting (recipe follows)

1. Combine apricots, water and sugar in a small saucepan. Bring to boiling; lower heat; simmer 10 minutes. Remove from heat; puree in container of electric blender. Cool; stir in nuts.
2. Sift flour, salt, baking soda, nutmeg and cloves onto wax paper.
3. Beat shortening sugar and eggs in large bowl with electric mixer until fluffy-light. Stir in flour mixture until well blended. Wrap in plastic wrap or foil; refrigerate 2 hours or overnight.
4. Divide chilled dough in half. Roll out between sheets of lightly floured wax paper to a 13x9 inch rectangle. (Moisten counter top with water to hold bottom sheet in place.) Lift onto a cookie sheet; place in refrigerator for 30 minutes.
5. Remove top sheet of waxed paper. Spread dough with half the apricot filling to within 1/4 inch of the edges. Roll dough, jelly-roll style, from one of the long sides, lifting up dough with bottom sheet of wax paper to start rolling. Wrap roll in plastic wrap or foil; chill several hours or overnight. Repeat with remaining half of dough and filling.
6. Cut chilled dough in 1/4 inch thick slices. Place on lightly greased cookie sheets, 2 inches apart.
7. Bake in a moderate oven (350 degrees) for 10 minutes or until lightly browned. Cool on wire racks.
8. Spoon Vanilla Butter Frosting into a pastry bag or cake decorating tube fitted with a small round tip. Pipe onto cookies, following the spiral shape. Makes 8 doz. cookies.

VANILLA BUTTER FROSTING: Beat 1/4 cup (1/2 stick) softened butter, 1/2 teaspoon vanilla and 1 cup sifted 10x (confectioners) sugar in a medium-size bowl until smooth. Add 1 to 2 teaspoons of milk if mixture is too stiff to pipe. Makes 2 cups.

FROSTY CHRISTMAS TREE COOKIES

3 3/4 cups sifted all-purpose flour
 1 teaspoon baking soda
 1/2 teaspoon salt
 2 tablespoons unsweetened cocoa powder
 2 teaspoons ground ginger
 3 teaspoons ground cinnamon
 2 teaspoons ground cloves
 1 cup (2 sticks) butter, softened
 1 cup sugar
 1 egg
 1/2 cup molasses
 Sugar Icing (recipe follows)

1. Sift flour, baking soda, salt, cocoa, ginger, cinnamon, cloves onto wax paper.
2. Beat butter, sugar, egg and molasses in a large bowl with electric mixer until fluffy-light. Stir in flour mixture until well-blended. Wrap dough in plastic wrap or foil; refrigerate several hours or overnight.
3. Roll out dough, 1/3 at a time, on a lightly floured surface to a 1/4 inch thickness. Cut out with a floured large Christmas tree cutter. Brush off excess flour; place cookies on lightly greased cookie sheets. Repeat with remaining dough. Gather up scraps for second rolling.
4. Bake in a moderate oven (350 degrees) for 8 minutes, or until edges are browned. Let cookies cool a few minutes on cookie sheets. Remove to wire racks with a spatula; cool completely. Dip small clean brush into Sugar Icing and "paint"

cookies. Sprinkle with color sugars. Makes 3 doz. cookies.

SUGAR ICING: Combine 1 package (1 pound) 10x (confectioners') sugar, 1 teaspoon vanilla and 1/3 cup water in a medium-size bowl; stir until smooth. Add more water, a teaspoon at a time, until icing is spoonable and flows easily from a spoon. Makes about 2 cups.

NOEL WREATHS

1 cup (2 sticks) butter, softened
 1/2 cup sugar
 1 egg
 1 teaspoon vanilla
 2 1/2 cups sifted all-purpose flour
 1 cup finely chopped walnuts
 1/4 cup finely chopped raisins
 1/4 cup honey
 Red and green candied cherries



1. Beat butter, sugar, egg and vanilla in a medium-size bowl with electric mixer until fluffy-light. Stir in flour gradually to make a soft dough.
2. Measure out 1/3 cup of dough; transfer to a small bowl. Blend in walnuts, raisins and honey; reserve.
3. Spoon remaining dough into a pastry bag fitted with a small star tip. Press out into 1 1/2 inch rings on ungreased large cookie sheets. Fill center of each cookie with about a teaspoonful of the reserved nut mixture. Decorate wreaths with slivers of red and green candied cherries. Bake in a moderate oven (350 degrees) for 12 minutes or until lightly golden at edges. Remove from cookie sheets to wire racks; cool completely.

SAUCEPAN CANDIED FRUIT BARS

3 cups flour
 1/2 teaspoon each baking soda and salt
 1 cup butter or margarine
 1 1/2 cups sugar
 2 eggs
 2 teaspoons vanilla
 1/4 cup orange juice
 2 cups chopped mixed candied fruit
 Orange Glaze (recipe follows)

In medium bowl or on waxed paper, mix well flour, baking soda and salt; set aside. In medium saucepan over low heat, melt butter. Add sugar, eggs and vanilla; mix well. Add flour mixture and orange juice; mix well. Stir in candied fruit. Spread in greased 15x10x1 inch jelly roll pan. Bake in preheated 350 degree oven for 25 minutes or until golden brown. While still warm, brush with Orange Glaze. Cool completely in pan on rack. Cut in 2x1 inch bars. Makes 75 bars.

ORANGE GLAZE: In small bowl blend until smooth 1 cup confectioners' sugar and 3 teaspoons orange juice.

MINCEMEAT SUGAR GEMS

1 roll (17 ounces) refrigerated slice-and-bake sugar-cookie dough
 3/4 cup mincemeat with brandy and rum
 Orange Glaze (see recipe above)
 Chopped candied orange peel for garnish (optional)

Slice dough 1/4 inch thick; roll into balls. Place 2 inches apart on ungreased cookie sheets. With fingertip make depression in middle of each ball; fill with 1 teaspoon mincemeat. Bake in preheated 350 degree oven 9 to 12 minutes or until lightly browned. Cool 1 minute on the sheet; remove to rack set over wax paper. Drizzle 1 teaspoon Orange Glaze over each cookie. Cool completely. Decorate top with orange peel. Makes 36 cookies.