

Cookie cutouts can hang on tree

These cheery cookie cutouts are as good for decorating as they are for eating. Whole wheat flour makes the dough easy to handle and gives the cookies a nutrition plus. To prepare the cookies for hanging on a tree or wreath, make a hole in the top of each unbaked cookie with the end of a straw or the tip of a paring knife. Pipe them with frosting and add red string, ribbon or yarn for hanging.

WHOLE WHEAT GINGER CUTOUTS

3 cups all-purpose flour
1 cup whole wheat flour
2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon baking soda
1 cup margarine or butter

1 cup packed brown sugar
1/2 cup molasses
1 egg
1 tablespoon finely shredded orange peel
2 tablespoons orange juice
Powdered Sugar Icing
Raisins or small round colored candies (optional)

In a medium mixing bowl stir together all-purpose and whole wheat flours, cinnamon, ginger and baking soda. Set aside.

In a large mixer bowl beat margarine with electric mixer on medium speed for 30 seconds. Add brown sugar and beat until fluffy. Add molasses, egg, orange peel and orange juice; beat well. Gradually beat in

To decorate, pipe Powdered Sugar Icing onto cookies with a decorating bag and writing tip.

flour mixture, stirring in the last part with a wooden spoon. Divide dough in half. Cover and chill 1 hour or until dough is no longer sticky. On a floured surface roll dough 1/4-inch thick. Cut with desired cutters. Place cutouts on ungreased cookie sheets. Bake in a 375-degree oven 8 to 10 minutes or until done. Cool on wire rack.

To decorate, pipe Powdered Sugar Icing onto cookies with a decorating

bag and writing tip. Add raisins or candies for eyes, buttons, etc. Makes about 72 cookies.

Powdered Sugar Icing: In a medium mixing bowl stir together 2 cups sifted powdered sugar, 1/2 teaspoon vanilla and enough milk (2 to 3 tablespoons) to make a frosting of piping consistency. Makes about 1/2 cup.

Nutrition information per cookie: 75 cal., 1 g pro., 12 g carbs., 3 g fat, 11 mg chol., 37 mg sodium.

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Tailgate fans go for this

AP — For tailgate gourmets this recipe has it all: It's satisfying, easy to transport and serve — and fancy enough to be memorable without being hard to prepare.

SAUSAGES IN BRIOCHE

1 package active dry yeast
1/2 cup warm water (110 degrees to 115 degrees)
1/2 cup milk
1/2 cup margarine or butter
1/2 cup sugar
1/2 teaspoon salt
3 cups all-purpose flour
8 links Italian sausage (about 2 pounds)
3 tablespoons prepared mustard
2 slices cheddar, mozzarella or Swiss cheese
1 egg white
1 tablespoon water

Soften yeast in warm water. In a saucepan heat milk, margarine, sugar and salt until warm (115 degrees to 120 degrees) and margarine is almost melted, stirring constantly. Turn into a large mixing bowl. Stir in 1 cup of the flour; beat well. Add yeast and eggs; stir until smooth. Stir in remaining flour. Scrape down sides of bowl; cover with plastic wrap. Refrigerate 2 to 24 hours.

Meanwhile, split sausage links lengthwise. Place cut side down on a rack in a shallow baking pan. Bake, uncovered, in 350-degree oven 25 to 30 minutes or until done. Drain on paper towels. Let cool about 30 minutes or until nearly room temperature. Spread cut sides of sausages with mustard. Cut cheese into eight 5-by-3/4-inch strips. Place 1 strip on the cut side of 8 of the sausage halves. Top with remaining sausage halves, forming 8 stacks.

Remove dough from refrigerator. Punch down. Transfer to lightly floured surface. Divide into 8 equal portions; flatten each into an 8-by-5-inch oval. Place 1 sausage link on each oval. Wrap dough around sausages, pressing edges to seal. Place seam side down on a greased shallow baking pan. Stir together egg white and water. Brush some egg white mixture on top of each dough and sausage. Cover and let rise until nearly double (30 to 40 minutes). Bake in a 375-degree oven 15 to 18 minutes or until golden. Remove to wire rack; cool. Wrap tightly and refrigerate. Makes 8 servings.

Nutrition information per serving: 496 cal., 20 g pro., 44 g carbs., 26 g fat, 118 mg chol., 791 mg sodium. U.S. RDA: 44 percent thiamine, 26 percent riboflavin, 25 percent niacin, 10 percent calcium, 19 percent iron, 21 percent phosphorus.

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