

## Sweet moments: cookies, pastry

AP — Gingerbread cookies and Danish pastry puff are special sweets.

### GINGERBREAD PUZZLE COOKIE

1/2 cup light molasses  
1/2 cup butter or margarine  
2 1/2 cups packed dark brown sugar  
2 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1 1/2 teaspoons ground allspice  
1 1/2 teaspoons ground ginger  
1 1/2 teaspoons salt  
1 cup (8 ounces) glace whole red cherries, finely chopped  
Decorating icing (recipe follows)  
Glace whole red and green cherries, cut into halves (for garnish)

Heat molasses just to boiling in medium saucepan, remove from heat and stir in butter and sugar. Cool. Stir in combined flour, baking soda, allspice, ginger and salt. Mix in chopped glace cherries. Wrap dough in plastic wrap, refrigerate until well-chilled, 4 to 6 hours.

Divide dough into four equal pieces. Roll each piece on lightly floured surface to 1/4-inch thickness; trim to a 6-by-9-inch rectangle. Carefully transfer to lightly greased cookie sheets. Bake in a preheated 350-degree oven until dough is set and beginning to brown, about 10 to 12 minutes.

Cut simple holiday design in center of each warm cookie with a large cookie cutter or a sharp knife (bell, snowman, star, and so on). Cut outside of cookie into pieces to complete puzzle. Cool on wire racks. Decorate cookies with decorating icing and glace cherries. Makes 4 cookies.

Note: Wrapped dough can be refrigerated up to 1 week before baking.

### DECORATING ICING

3 tablespoons butter, softened  
2 1/2 cups powdered sugar  
1/2 to 1 tablespoon milk  
1 teaspoon vanilla extract

Beat butter in small mixer bowl until fluffy; beat in sugar gradually, adding alternately with milk and vanilla. Icing must be firm enough to hold a shape when piped through a pastry tube. If icing is too thin, beat

in a little more powdered sugar. If icing is too thick, beat in milk, adding a few drops at a time. Makes 1 cup.

(Recipe from: The Glace Fruit Processors)

### DANISH BREAKFAST PUFF

1 pie crust stick (5 1/2 ounces)  
3 tablespoons hot water  
1/2 cup water  
1/2 cup butter or margarine, softened  
1/2 cup flour  
2 eggs  
1/2 cup (4 ounces) dried glace orange peel, finely chopped  
Orange Glaze (recipe follows)  
1/2 cup (1 ounce) glace whole red and green cherries

Make pastry according to package directions, using pie stick and 3 tablespoons hot water. Roll pastry on floured surface; cut into 10-inch circle, using inverted bowl as a guide. Carefully transfer pastry to ungreased cookie sheet.

Heat 1/2 cup water and butter to boiling in small saucepan, stirring to melt butter. Add flour all at once; stir over low heat until mixture forms a ball of dough. Remove from heat; add eggs one at a time, beating well after each addition. Stir in glace orange peel. Spread dough evenly over pastry.

Bake in preheated 350-degree oven until top of puff is crisp and golden, about 1 hour. Place cookie sheet on a wire rack to cool; top of puff will deflate.

Drizzle top of breakfast puff with Orange Glaze and decorate with glace cherries or pineapple. Makes 8 to 10 servings.

### ORANGE GLAZE

1/2 cup powdered sugar  
2 teaspoons butter or margarine, softened  
2 to 4 teaspoons frozen orange juice concentrate, thawed

Mix powdered sugar and butter, adding enough orange juice concentrate to make smooth glaze consistency.

(Recipe from: The Glace Fruit Processors)

## It's time for hot, hearty meals



### kitchen witch

#### Gundella

than in a house where people are afraid to mess it up a little by enjoying themselves. I don't mind if my guests put their feet on my furniture (of course, I do appreciate it if they take their boots off). But when my kids were growing up, I used to upholster all the furniture with various shades of brown so the chocolate and peanut butter stains wouldn't show. Big pillows on the floor are a great place to have supper occasionally — even if you don't have a roaring fire beside you.

Hot soups and stews served with sandwiches of any kind are great fare for this time of year. Don't throw out your left-over meat bones. Bones from ham, beef, pork, chicken or other fowl all make great stock for soup. You don't need a recipe. Throw in whatever you like. Potatoes, rice, pasta, beans, onions, any vegetables, including greens, frozen or fresh, can be combined in the stew pot, with seasoning to taste, and simmered into a delightful brew. Some soups are improved with a dollop of cream, some by a sprinkle of white wine. Experiment.

I MAKE SOUP often and I seldom go out and buy anything special to do it. If you can't use your

own imagination, call me and tell me what you have on hand and I will tell you how to combine it and make a soup you will love. Dumplings help too. There are lots of ways to make dumplings. Beat up an egg, add a tiny bit of milk and stir in some flour. Dribble this stiff dough into your boiling pot to make tiny chewy yellow dumplings or make big puffy ones by simply following the recipes on a box of Bisquick or Jiffy Mix.

You also can make use of the ready-to-bake Bisquick or rolls of bread dough found in the dairy section of your supermarket. Break it off in little chunks, drop it into the boiling soup and allow it to cook until done in the center. Don't be timid. Anyone can make good soup. Experiment a few times and you will soon earn a reputation as the best cook in town. Just ask your family.

Here are a couple of simple soups that are easy and inexpensive to make.

### CREAM OF ANYTHING SOUP

(Suggestions: Corn, broccoli, spinach, cauliflower, mixed vegetables, cabbage, asparagus, dried beef, hamburger or clams.)  
Cook your chosen ingredients

until tender. Drain, chop, and set aside.

Mix together:

1 tablespoon minced onion  
4 chicken bouillon cubes (Knorr is best)  
2 cups milk (or non-dairy substitute)  
1 chopped garlic clove  
1 cup sour cream (or 1/2 cup margarine or butter)  
Salt and pepper to taste

Simmer (do not boil) for 15 minutes, then add your vegetable, fish or meat. Simmer to heat thoroughly. Sprinkle with grated cheese — Parmesan or other.

### HAMBURGER OR SAUSAGE SOUP

1 pound ground beef or chopped Polish sausage (if using hamburger, cook loosely until brown).

Drain off grease.

Place meat in pot with:

1 bay leaf  
1 teaspoon salt  
1/2 teaspoon pepper  
2 quarts water  
Dash of rosemary  
1 cup canned tomatoes  
1/2 cup raw carrots, cut up  
1 large onion, chopped  
1 cup diced potatoes

Bring to a boil, cover and slowly simmer until vegetables are cooked.

You may call Gundella at 427-1072 for any special bread recipe, such as onion, cheese or herb, that you want but cannot find.

## cooking calendar

### • 'KITCHEN WINDOW'

Chef Elwin Greenwald, proprietor of Elwin's Tu-Go in Royal Oak, will conduct a short series of cooking demonstrations the next Tuesday of January, February, March and

April. Each session begins at 6:30 p.m., runs approximately two-and-one-half hours and includes light supper. Sessions are priced at \$25 each, or the series of four at \$90.

The demonstrations have been titled "From Our Kitchen Window"

because the prominent store windows of Elwin's Tu-Go allow the chef to be constantly aware of the changing seasons from his open kitchen. Each demonstration will revolve around a somewhat seasonal theme. For more information call

547-TUGO

All participants will receive a packet of recipes and other pertinent information as well as an Elwin's Tu-Go "From Our Kitchen Window" apron.

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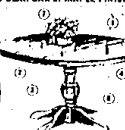


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