

She's got the line on kitchen gadgets

MINI CINNAMON ROLLS
(features deep dish baker)
2 cans refrigerated crescent rolls
1/2 cup margarine, softened
1/2 cup sugar
1 teaspoon cinnamon
1/4 cup raisins or chopped nuts (optional)

Glaze:
1 cup powdered sugar
2 tablespoons apple juice or milk

Separate rolls into rectangles, press perforations. Spread with margarine. Combine sugar and cinnamon. Sprinkle this over rectangles. Sprinkle raisins or nuts. Roll up each rectangle. Cut each roll into 5 slices. Place slices cut side down in greased, round baking pan (or ungreased deep dish baker). Bake at 350 degrees for 20-25 minutes or until golden brown. Glaze warm rolls.

SPINACH LOAF
(features baking stone)
One 8-ounce can crescent rolls
1 package frozen Stouffer's Spinach Souffle, thawed
1/2 to 1 cup shredded mozzarella cheese
One 8-ounce can water chestnuts, drained and chopped
Chopped mushrooms to taste
1 cup cooked cubed chicken (optional)
1 cup cooked rice, esp. seasoned rice (optional)

Pat crescent rolls out onto greased baking dish (or ungreased baking stone). Spread spinach down the middle of dough. Sprinkle water chestnuts, mushrooms, cheese, rice and chicken on top of spinach. Make diagonal cuts on each side of dough and overlap the dough, criss-crossing. May brush top with melted butter. Bake at 350 degrees for 30 minutes.

APPLE COOKIE KUCHEN
(features apple peeler, corer, slicer)
One 20-ounce package refrigerated sugar cookie dough
1 Granny Smith apple
Topping:
3 tablespoons sugar
1/2 teaspoon cinnamon
1 tablespoon grated orange or lemon rind
2 teaspoons flour
1 teaspoon butter or margarine, room temperature

Pat crescent rolls out onto greased baking dish (or ungreased baking stone).

Put sugar cookie dough in freezer an hour or longer to make slicing easier.

Remove wrapping from cookie dough. Cut 22 to 24 thin slices (use about three-fourths of roll). Arrange dough slices in a circle on a greased baking sheet (or ungreased 13-inch baking stone) about 1/2-inch from edge. Slices should touch each other. Make a second row of slices inside the first, leaving the center open. (Dough will expand to fill in spaces during baking.) Peel, core and slice apple. Cut apple rings in half. Arrange apple slices in 2 circles on dough, pressing ends in slightly. Combine ingredients for topping and sprinkle over dough. Bake at 350 degrees about 25 minutes until kuchen is lightly browned. Immediately run a thin spatula under the kuchen to loosen it. Allow to cool 10-15 minutes, then cut into wedges and serve. Serves 10-12.

AMBROSIA IN ORANGE CUPS
(features V-shaped cutter)
6 extra large whole oranges
One 3-ounce package orange gelatin
1/2 cup hot water
1/2 cup orange juice
1 cup refrigerated whipped topping
1 8-ounce can crushed pineapple, drained
1/2 cup pastel mini-marshmallows
1/2 cup tinted coconut (optional)

With V-shaped cutter separate oranges into two halves. With curved blade of a grapefruit knife, remove meat of the orange from each half, being careful not to pierce the skin. Dice the meat and set aside. Have the orange cups. Dissolve gelatin in hot water. Add orange juice. Refrigerate until consistency of egg whites. Fold in whipped topping, then add pineapple, marshmallows and diced orange. Refrigerate for 15 minutes. Scoop partially set mixture into orange cups. Return to refrigerator, chill until firm. Garnish orange cups with tinted coconut or a dollop of whipped topping. Makes 12 servings.

Best chocolate chip cookie

ROWENA'S COWBOY COOKIES
(Barbara Robbeck provided recipe from her mother, Rowena Erickson)
2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup margarine or butter, softened
1 cup sugar
1 cup light brown sugar
2 eggs, room temperature
2 cups old-fashioned rolled oats
1 teaspoon vanilla
12 ounces semisweet chocolate chips
1 cup chopped walnuts

Preheat oven to 350 degrees. In a large bowl, sift together flour, baking soda, salt and baking powder. Set aside. Using an electric mixer or wooden spoon, blend together sugar, margarine (butter) and eggs until fluffy. Gradually, add flour mixture to creamed margarine or butter. Fold in oats (for a finer texture, rough-chop oats in a food processor or blender), chocolate chips and wal-

nuts. Drop dough onto a cookie sheet, using a teaspoon. Space batter 2-3 inches apart and bake in the center of preheated oven for 15 minutes. When cookies are golden brown around the edges, remove with a spatula and cool on a rack. Makes 4-5 dozen.

TRIPLE-CHOCOLATE CHUNK COOKIES
2 1/2 cups flour
1 1/2 teaspoons baking soda
1/2 cup sugar
1/2 cup light brown sugar, firmly packed
2 ounces melted semisweet chocolate
1 cup butter or margarine, softened
3 teaspoons instant coffee dissolved in 2 teaspoons hot water
2 large eggs, room temperature
1/2 teaspoon vanilla
2 cups semisweet chocolate chips or bite-size chunks
1 cup chopped walnuts

Preheat oven to 350 degrees. In a large mixing bowl, sift together flour, baking powder, baking soda, salt and allspice, set aside. In a mixer bowl, cream together peanut butter, butter or margarine, sugar, egg, milk and vanilla until light and fluffy. Fold in chocolate chips and walnuts. Drop by rounded teaspoons. Space them 2 inches apart on ungreased cookie sheets. Bake in the center of a preheated oven for 11-12 minutes or until golden brown around the edges and barely soft. Allow cookies to cool 1 minute on cookie sheet, then remove with spatula and cool on a rack. Makes about 6 dozen.

PEANUT BUTTER CHIP COOKIES
1/2 cup smooth peanut butter
1/2 cup butter or margarine, softened
1/2 cup light brown sugar, firmly packed

1 cup Swiss white chocolate chopped, bite-size pieces

Preheat oven to 350 degrees. In a large mixing bowl, sift together the flour, baking soda and salt; set aside. In a mixer bowl cream together the sugars and butter until light and fluffy. Beat in the eggs, vanilla and coffee. Fold in melted chocolate, then chocolate chips, white chocolate and walnuts. Drop the batter by rounded teaspoons. Space them 2 inches apart on ungreased cookie sheets. Bake in the center of a preheated oven for 11-12 minutes or until golden brown around the edges and barely soft. Allow cookies to cool 1 minute on cookie sheet, then remove with spatula and cool on a rack. Makes about 6 dozen.

Preheat oven to 350 degrees. In a large bowl, sift together flour, baking powder, baking soda, salt and allspice, set aside. In a mixer bowl, cream together peanut butter, butter or margarine, sugar, egg, milk and vanilla until light and fluffy. Fold in chocolate chips and walnuts. Drop by rounded teaspoons onto ungreased cookie sheets. Flatten each mound and bake on the center rack of preheated oven for 10-12 minutes and golden around the edges. Remove cookies from pan and cool on a rack. Makes about 4 dozen.

Stuffed potatoes use yogurt with veggies

AP — The following recipe for Vegetable-stuffed Potatoes is made with non-fat yogurt instead of sour cream. The potatoes bake in your microwave oven in about 15 minutes.

VEGETABLE-STUFFED POTATOES
2 medium baking potatoes (about 6 ounces each)
1/2 cup plain non-fat yogurt

Prick potatoes with fork. Cook uncovered in the microwave oven on high (100 percent power) for 7 to 9 minutes, turning potatoes over after 4 minutes. Potatoes should be tender. Let stand for 5 minutes.

Cool slightly. Cut potatoes lengthwise in half. Scoop out inside, leaving thin shell. Mash potatoes until no lumps remain. Beat in yogurt, onion, salt and pepper until light and fluffy. Stir in broccoli and pimientos. Stuff potato shells with this mixture. Arrange stuffed potatoes in circle on a 10-inch microwave-safe plate. Cover with waxed paper and cook on high 2 to 3 minutes or until hot.

2 tablespoons chopped onion
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup hot cooked chopped broccoli
1 tablespoon chopped pimientos

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Makes 4 servings.
Nutrition information per serving: 95 cal., 5 g. pro., 19 g. carb., 0 g. fat, 0 mg. chol., 180 mg. sodium, 450 mg. potassium. U.S. RDA: 18 percent vit. A, 20 percent vit. C, 2 percent thiamine, 4 percent riboflavin, 6 percent niacin, 30 percent iron.

(Recipe from: "Betty Crocker Creative Recipes: Eat Healthy, Stay Healthy.")

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