

Roll out the dough for cookies



Send your family and friends Lemon Poppyseeds. Crunchy and buttery, these tasty cookies are great for mailing and make a delicious holiday surprise.

Holiday surprise has lemon flavor

LEMON POPPYSEEDS

Yields approximately 3 dozen cookies
1 cup (2 sticks) butter, softened
¾ cup sugar
2 egg yolks
2 tablespoons grated lemon peel
2 teaspoons vanilla extract
1½ cups all-purpose flour
6 tablespoons poppy seeds
¼ teaspoon salt
1 cup finely ground blanched almonds
Confectioners sugar

Cream butter in large mixer bowl. Beat in sugar until light and fluffy. Beat in egg yolks, lemon peel and vanilla until well blended. Combine flour, poppy seeds and salt. Gradually beat in flour mixture until well blended. Wrap dough in plastic wrap and refrigerate 1 to 2 hours for ease in handling.

Preheat oven to 350 degrees F. Shape tablespoons of dough into balls. Roll balls of dough in ground nuts. Place on unbuttered cookie sheets about 2 inches apart. Bake 10 to 20 minutes or until bottom of cookie is brown. Carefully remove from cookie sheets. Cool completely on wire racks. Store in airtight metal containers in a cool place up to 1 month. Freeze up to 3 months. Just before serving, sprinkle lightly with confectioners sugar.

For ease in creaming butter taken directly from refrigerator, cut butter into 8 to 10 pieces and proceed as directed.

Adapted from Rose's Christmas Cookies, published by William Morrow, Inc.

See story on Taste Front.

WREATH COOKIES

2 hard-boiled large egg yolks
2 large eggs, separated
¼ cup granulated sugar
2 cups all-purpose flour
2 sticks (1 cup) unsalted butter, softened
colored sugar

In a bowl, mash the hard-boiled egg yolks, add the raw egg yolks and the granulated sugar, and with an electric mixer beat the mixture until light and fluffy. Beat in the flour and butter alternately, in three batches, beating the mixture after each addition until it is just combined. Chill the dough, wrapped in plastic wrap, for at least one hour or overnight.

Roll 1 tablespoon of the dough into a four-inch rope. Form the rope into a ring, overlapping the ends and transfer to a lightly greased cookie sheet. Make rings with remaining dough in the same manner and arrange them 2 inches apart on the cookie sheets. In a small bowl, whisk egg whites until frothy. Brush the tops of the rings, sprinkle rings with colored sugar and bake them in

batches in the middle of a preheated 350-degree oven for 10-15 minutes or until pale golden.

Allow to cool 1 minute on sheet, then transfer to racks to cool completely. These cookies can be made three weeks in advance and kept frozen between sheets of waxed paper in airtight containers. Makes about 40 wreaths.

NO TIME TO MEASURE DOUBLE NUT CHIP COOKIES

1 box yellow cake mix
1 stick butter, melted
1 egg
one handful chocolate chips
1 handful chopped nuts
1 handful sliced almonds, divided

Combine cake mix, butter and egg in a large bowl. Mix at low speed with an electric mixer until just blended. Stir in chocolate chips, nuts and half the almonds. Shape dough into equal sized balls. Press top of balls into remaining almonds and place on a lightly greased baking sheet, 1 inch apart. Bake in a

preheated 375 degree oven for 9-11 minutes or until lightly browned. Cool 2 minutes on baking sheet, remove to cooling racks. Makes 3-3½ dozen.

YVONNE CHRISTENSEN'S SUGAR-BUTTER CUT-OUTS

3 cups sifted flour
1 teaspoon baking powder
¼ cup sugar
1 cup margarine
¼ cup sugar
1 unbleached egg
2 tablespoons milk
1½ teaspoon vanilla

In a large bowl, combine flour, baking powder and salt. Sift. Set aside. In another bowl, cream together the margarine with the sugar. Add eggs, milk and vanilla and mix. Blend in dry ingredients. Roll onto plastic wrap and chill 1-2 hours. Roll out on a lightly floured surface and cut into desired shapes. Bake in a preheated 400-degree oven for 5-8 minutes.

PEANUT BLOSSOMS

1½ cup flour
1 teaspoon baking soda
½ teaspoon salt

¾ cup butter
¾ cup peanut butter
½ cup sugar
¼ cup brown sugar
1 unbleached egg
1 teaspoon vanilla

Sift together the flour, baking soda and salt. In a separate bowl, cream together the butter, peanut butter and sugars. Mix in egg and vanilla. Blend dry ingredients in and shape into balls. Roll balls in regular or colored sugar and bake at 375 degrees for 8 minutes. Remove from the oven and add an unwrapped chocolate kiss on top of each cookie. Return to the oven and bake for 2 more minutes.

BUTTERSCOTCH CRUNCH

¾ cup peanut butter
1 12 oz. package butterscotch chips
1 cup salted peanuts, without skin
1 3-oz. can Chinese noodles

Melt butterscotch chips, mix in the other ingredients. Drop by tablespoon onto buttered waxed paper. Chill until firm. Keep in refrigerator until serving.

Treat birds, dogs to homemade goodies

See Larry Jones' taste buds column on Taste Front.

BIRDIE SUET AND SEED CAKES

¾ cups fresh suet or beef-fat trimmings, cubed
1½ cup peanut hearts or peanuts
1 cup rolled oats
1½ cup sunflower seeds
1 cup cracked corn or yellow cornmeal
¼ cup sugar

Combine fat, nuts and oats in a food processor or chop to a rough, chunky mass, not a paste, using a meat cleaver. Heat in a saucepan, stirring until fat begins to run freely. Remove

from heat and stir in remaining ingredients. Press into muffin pans and chill until set.

These can be placed in feeder bags, on feeders or distributed about the yard. They freeze well when wrapped in individual plastic bags.

HOMEMADE DOGGIE BISCUITS

1½ cups hot water

1 cup uncooked cornmeal
½ cup beef drippings
1 teaspoon beef bouillon granules
¼ cup nonfat dry milk
¼ cup cornmeal
1 egg, beaten
3 cups whole wheat flour

In a large bowl, pour hot water over oatmeal and drippings. Stir in

bouillon. Let stand 5 minutes. Stir in powdered milk, cornmeal and egg. Stir in flour, ½ cup at a time, until a stiff dough is made. Roll into ¼ inch thickness. Cut into desired shapes. (The Humane Society sells a doggie-biscuit cutter.) Bake at 325 degrees for 50 minutes. Allow to stand in the oven overnight to dry out. Makes about 2 pounds of biscuits.

Festive pasta perfect for holidays

This recipe is from "The Frugal Gourmet Celebrates Christmas" (See related story on Taste front). Made with two different colors of pasta, Straw and Hay (Paglia e Fieno) is perfect for those busy evenings before the holidays.

Think about the donkey in the manger when you make this dish.

STRAW AND HAY
Serves 6 as a pasta course

½ cup (1 stick) butter
¼ cup olive oil
4 cloves garlic, peeled and minced
½ pound spinach linguine
½ pound regular linguine
½ cup grated Parmesan cheese
Salt and freshly ground black pepper to taste
additional cheese for topping

Heat a small frying pan and add the butter, olive oil and garlic. Sauté

the garlic briefly, but do not burn. Set aside. Bring a large pot of water with a pinch of salt to a boil and in it cook both pastas. (Check the cooking times for both types of pasta so that you can time them properly.) Drain. Return the pasta to the pot and toss with the reserved butter and garlic mixture, the cheese and salt and pepper to taste. To serve, top the individual portions with additional cheese.

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