

Goodies For A Holiday Treat

Whether you start from scratch or use one of the many excellent mixes available, you'll find that the aroma of baking and the ex-citement of shelling nuts, chopping fruits and cutting out cookies will help to give the children a sense of participation.

Try this easy recipe and use a variety of cutters. For the Miniature Pies, aluminum foil eliminates the need for tart pans. Holiday Cookies

2 cups sifted flour

1¼ teaspoon baking powder ¼ teaspoon salt

45 cup Mazola corn oil 1 egg plus milk to make 1/3 cup

% cup sugar

1 teaspoon vanilla Sift flour, baking powder and salt together into mixing bowl. Add corn oil; blend in well with fork or pastry blender. Mixture appear dry. Combine egg-milk mixture, sugar and va-nilla in bowl. Beat until very light and fluffy. Stir into flour mixture. Chill about 1 hour. Roll out on floured board or cloth until 1/4 to 1/4 inch thick. Cut with floured 2-inch round cutter or as desired. Place on ungreased cooky sheet Bake in 400° F. (hot) oven until delicately browned, about 9 min utes. Makes 3 dozen (2-inch) cookies. Decorate as desired with Decorator's Frosting or with plain or colored sugar.

Decorator's Frosting

1 cup margarine 1 pound confectioners'

sugar, sifted Food coloring

Combine margarine and confectioners' sugar, beating until smooth. Mix in desired coloring, dividing into portions for each color. Press through decorating tube, to make desired shapes. Flowers, leaves, etc., may be shaped several weeks ahead, wrapped in plastic film and stored in refrigerator or freezer. Makes 314 cups frosting. If frosting becomes too stiff: Blend in a few drops water.
Miniature Pies

3 cups sifted flour 1½ teaspoons salt ¾ cup Mazola corn oil

4½ tablespoons cold water
Mix flour and salt in mixing
bowl. Blend in corn oil with a
fork. Sprinkle all water on top;
mix well. Press firmly into ball with hands. If dough is lightly dry, mix in 1 to 2 tablespoons more corn oil. Wipe table top with damp cloth and place on it a piece of aluminum foil 12 inches square. Divide pastry in half and work with ½ at a time. Place ½ of dough on foil. Flatten slightly, cover with waxed paper and roll out with rolling pin or soda bottle to cover foil completely. With the cover foil completely. knife, mark off 25 (2¾ inch) squares. Cut through dough and foil with scissors. Turn up sides and pinch corners to form a 14 inch square shell 1/2 inch deep. Fill shells and place on baking sheet. Bake according to filling directions. Makes 50.





