

# Make eight varieties of cookies with magic dough

See Chef Larry's column, *Taste Buds on Taste front*.

## NUMBER ONE BASIC COOKIE DOUGH

Use as a base for all 8 cookies  
 1/2 cup butter or margarine, softened  
 1 cup sugar  
 2 eggs  
 1 teaspoon vanilla extract  
 2 1/2 cups flour  
 2 teaspoons double acting baking powder  
 1 teaspoon salt

In a large bowl with the mixer at medium speed, cream the shortening and butter and sugar until light and fluffy. Beat in eggs, vanilla until well mixed. Add flour, baking powder and salt and continue beating at low speed until well mixed, scraping bowl occasionally. Wrap and refrigerate until well chilled, about 3 hours.

## SPRITZ COOKIES FROM NUMBER ONE COOKIE DOUGH

1 recipe basic cookie dough  
 Preheat oven to 350 degrees. Lightly grease 2 large cookie sheets. Set aside. Prepare basic dough as directed but do not chill. Attach desired tip to a cookie press. Place 1/4 of the dough at a time in the cookie press and press dough onto cookie sheets.  
 Bake 10-12 minutes or until edges are lightly browned. Repeat with remaining dough. Makes 6 dozen.

## VIENESE BATONS

1 recipe basic cookie dough

4 squares (1 oz. each) semi-sweet chocolate, melted  
 1/4 cup chopped nuts

Prepare basic cookie dough as directed. Preheat oven to 350 degrees. Grease 2 large cookie sheets. Divide dough into 8 pieces. Roll each piece on a lightly floured surface into a rope 1/4 inch wide. Cut into 2 inch pieces. Place on a cookie sheet 1/4 inch apart and bake for 12-16 minutes or until lightly browned. Repeat with remaining dough. Cool on wire rack. Melt chocolate on top of double boiler. Dip one end of the cookie batten into chocolate, then nuts. Place on waxed paper to harden. Makes about 6 dozen.

## PINWHEEL COOKIES FROM BASIC COOKIE DOUGH

1 recipe basic cookie dough  
 1 teaspoon grated orange rind  
 2 squares (1 oz. each) semi-sweet chocolate, melted and cooled

Prepare basic cookie dough as directed but stir in orange peel with vanilla. Do not refrigerate. Cut dough in half. Stir chocolate into one half until well blended. Wrap and chill both doughs about 2 hours. On sheets of waxed paper, roll out vanilla dough into a 14 by 6-inch rectangle. Set aside.

On another sheet of waxed paper, roll out chocolate dough to same size. Invert chocolate dough onto vanilla dough and peel off waxed paper. Lightly press together. Roll jelly roll fashioned from 14-inch side, peeling off waxed paper as you roll. Wrap and chill till firm, about 3 hours. Preheat oven to 350 degrees. Grease 2 large cookie sheets. Cut

dough into 1/4 inch slices. Bake 8-10 minutes or until lightly browned. Cool on wire racks. Makes about 6 dozen.

## WALNUT BARS

1 recipe basic cookie dough  
 topping:  
 2 eggs  
 1 cup packed light brown sugar  
 1 cup chopped walnuts  
 1/2 cup flaked coconut  
 2 tablespoons flour  
 1 teaspoon vanilla extract

Prepare basic cookie dough as directed. Preheat oven to 350 degrees. Grease 2 (8-inch) square pans. Cut dough in half. Pat each half into each pan. Bake 15 minutes or until light brown around the edges.

Meanwhile, in a mixer bowl, beat eggs and sugar 2 minutes, scraping the bowl occasionally. Add remaining ingredients and beat until well mixed, about 1 minute. Pour half the mixture over each pan of partially baked dough. Return to oven and continue baking for 15 minutes or until topping is set. Cool. Cut into bars. Makes 94 two inch bars.

## DATE RAISIN ROLLS FROM BASIC COOKIE DOUGH

1 recipe basic cookie dough  
 date raisin filling:  
 8 oz. chopped dates  
 1/2 cup seedless raisins  
 1/2 cup sugar  
 1/2 cup water  
 1/2 cup lemon juice  
 1/2 cup chopped walnuts  
 1 egg white, lightly beaten  
 1 tablespoon sugar

Prepare basic cookie dough as di-

rected. Set aside. In a small saucepan, heat dates, raisins, sugar, water and lemon juice to boiling. Cool.

5 minutes until thickened. Stir in nuts. Allow to cool. Divide dough in half. On waxed paper, roll one half into large rectangle 1/4 inch thick. Place half the date-raisin filling down the center of the dough lengthwise. Using waxed paper, carefully fold sides of dough up and over filling.

Pinch edges of dough to seal. Wrap and chill. Repeat with remaining dough and filling. Preheat oven to 350 degrees. With dough seam side down, brush top with egg white and sprinkle with 1/4 teaspoon sugar. Cut into 1/4 inch slices. Place on a lightly greased cookie sheet, sugared side up and bake 10-12 minutes or until lightly browned. Makes 3 dozen.

## MALTED MILK BALL COOKIES

1 recipe basic cookie dough  
 60-70 malted milk balls  
 2 cups flaked coconut

Prepare basic cookie dough as directed. Preheat oven to 350 degrees. For each cookie, roll 1 teaspoon of dough around a malted milk ball until smooth. Roll in coconut. Place on a cookie sheet. Repeat with remaining dough, candy and coconut. Bake for 12 minutes or until lightly browned. Makes 5 dozen.

## CHRISTMAS STARS FROM BASIC COOKIE DOUGH

1 recipe basic cookie dough  
 1/4 cup sliced almonds  
 6 oz. candied cherries, halved

Prepare basic cookie dough as di-

rected, refrigerate. Preheat oven to 350 degrees. Divide dough in half. On a lightly floured surface, roll out half to a 1/4 inch thickness. Cut out dough with star shaped cookie cutter, (any cutter will do) place cookies on an ungreased cookie sheet. Garnish with almonds and cherries. Bake for 10 minutes or until lightly browned. Repeat with remaining dough. Makes about 7 dozen.

## NUTTY THUMBPRINT COOKIES

1 recipe basic cookie dough  
 2 egg whites, lightly beaten  
 1 1/2 cups chopped walnuts or pecans  
 about 1/2 cup jam or jelly

Prepare basic cookie dough as directed. Preheat oven to 350 degrees. Grease 2 large cookie sheets. Roll dough into 1-inch balls. Dip in egg whites, then roll in nuts. Place on cookie sheet and bake 10 minutes. Remove from oven and with the end of a wooden spoon, make a depression in the center of each cookie. Fill with jam. Return to oven for 5 minutes. Cool. Makes 4 dozen.

## MOMMAS NOEL FRUITCAKE

3 1/2 cups sifted flour  
 1 1/4 teaspoons baking powder  
 1 teaspoon salt  
 2 teaspoons ground cinnamon  
 1/4 teaspoon ground cloves  
 1 1/4 cups raisins  
 1 cup chopped nuts  
 12 oz. dried apricots, chopped

8 oz. candied cherries, chopped  
 4 oz. candied lemon peel, chopped  
 4 oz. candied citron, chopped  
 1 tablespoon grated orange rind  
 1/2 cup orange juice  
 1 cup grape jelly  
 1 1/2 cup shortening  
 2 1/2 cups brown sugar, firmly packed  
 5 eggs

Preheat oven to 300 degrees. Line 2 loaf pans with greased waxed paper. Set aside. Sift together flour, baking powder, salt, cinnamon, cloves. Set aside. Combine raisins with nuts and all candied fruit. Set aside. Beat orange rind with orange juice, jelly and mix well. Set aside. Beat shortening and sugar until creamy. Add eggs. Mix well. Add flour mixture alternately with orange mixture, beginning and ending with flour. Stir in candied fruit mix.

Turn batter into prepared pans. Bake 2 1/2 to 3 hours for loaf pans and test with toothpick or tester for doneness.

Cover with paper the last hour to prevent over browning on top. Cool. Remove from pan. Store in tightly covered container for 1 week to mellow flavors. During this time, the cake can be doused daily with a brandy or rum mixture for added moistness.

## COOKING CALENDAR

Send items for publication in *Cooking Calendar* to Kelly Wygant, Taste editor, The Observer & Eccentric, 36251 Schoolcraft Road, Livonia, MI 48150.

## MADRIGAL DINNER

Enjoy a traditional old English yuletide feast at the 16th annual Madrigal Dinner at Schoolcraft College in Livonia, 7:30 p.m. Dec. 10, 11 and 12. Tickets are \$30 per person. For information, call 462-4417.

## OPEN HOUSE

Oakland Community College Cu-

linary Arts department is having their annual open house and culinary salon, 6:30-8:30 p.m., Thursday, Dec. 10 in J-293 on the campus in Farmington Hills. The event is free, and open to the public. The college is at Orchard Lake Road south of 7 Mile and. For information, call 471-7786. The event will feature tours, cooking demonstrations, including ice and vegetable carving, pasta making, bread making, napkin folding, cake decorating, and hot foods. Advanced culinary arts students will display their decorated cakes, platters, and other items that will be judged prior to the open house.

# Make elegant, easy holiday hors d'oeuvres

See related story about holiday hors d'oeuvres on *Taste front*.

Here are some holiday party tips. Always provide plenty of cocktail napkins — a minimum of three per person.

Make your life easier by supplementing individual hors d'oeuvres with pates, mousses, nuts, olives and cheese.

Guests like to know what they're eating. Label buffet foods with place cards with the recipe title.

Provide plenty of obvious receptacles for toothpicks and crumpled cocktail napkins.

There's the doorbell! Put on a clean apron, get the cat off the table, and relax. Everybody, including you, will have a great time!

Here is some information about the restaurant supply stores mentioned in the article. Gordon Food Service in Waterford Township is at 4721 Highland, 674-4139. Gordon Food Services in Westland is at 38150 Ford Road between 11th and Newburgh, 721-8706. Leone & Sons, Inc. is at 30660 Plymouth Road, Livonia, 427-7650. Baking by the Avers is at 29207 Southfield Road, Southfield, 424-8660.

Also, check your favorite meat market or specialty store. Many offer frozen chicken wings, meatballs and other appetizers.

The following recipes are from "365 Snacks, Hors d'oeuvres & Appetizers," by Lonnie Ganadara & Peggy Fallon. HarperCollins Publishers.

## POTTED PECAN SHRIMP

Prep. time 5 minutes. Cook:

None

1 8-ounce package cream

cheese, softened

2 tablespoons minced celery

2 tablespoons beer

2 teaspoons grated sweet

onion

1/4 teaspoon Worcestershire

sauce

1/2 teaspoon dry mustard

1/2 cup chopped cooked

shrimp (about 1/4

pound)

1/2 cup chopped toasted pecans

In a medium bowl, combine

cream cheese, celery, beer, onion,

Worcestershire sauce and mustard.

Blend well.

Stir in shrimp and pecans. Pack

into a crock or other serving con-

tainer, cover and refrigerate 1 hour or as long as 2 days.

## ELEGANT ARTICHOKE SPREAD

Prep. time: 10 minutes. Cook:

none. Chill, 1 hour

1 cup sour cream

1 8-ounce package cream

cheese, softened

1 8 1/2-ounce can artichoke bot-

tomos, drained and finely

diced

1 2-ounce jar lumpfish caviar

In a small bowl, combine sour cream and cream cheese. Mix until well blended. Stir in diced artichoke.

Drain caviar into a fine sieve and rinse under cold running water; drain well. Fold caviar into artichoke mixture. Cover and refrigerate 1 hour or as long as 8 hours.

## KIELBASA PUFFS

Prep. time: 10 minutes. Cook:

25 minutes

1 17 1/2-ounce package frozen

puff pastry, thawed as di-

rected on package

2 pounds kielbasa

Preheat oven to 425 degrees. Cut sausage into 2 pieces, each about 10 inches long and peel off casing.

Place each piece of sausage on a sheet of puff pastry and wrap tightly to enclose sausages completely. Press edges together to seal.

Place sausage rolls, seam side down, on an ungreased baking sheet. Bake 20 to 25 minutes, until golden brown. Let cool slightly, then slice into 1/4-inch pieces. Serve with a flavorful coarse-grained mustard for dipping.

## In Vitro Fertilization

The Henry Ford IVF America Program will provide infertile couples with advanced, comprehensive assisted reproductive treatments. Programs and Staff are available for patient care: 24 hours a day; 7 days a week; 365 days a year.

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Join us for a series of free presentations exploring topics concerning Assisted Reproductive Technologies

### Financing Your IVF Cycle

Tuesday, December 8, 1992

7:00 - 9:00 pm

Kelly Meyers, Financial Manager, will answer your questions and present helpful hints for maximizing insurance reimbursement for IVF cycles.

### Coping with the Holidays

Tuesday, December 15, 1992

7:00 - 9:00 pm

A Program Counselor, specializing in the emotional response of patients undergoing infertility treatment, will lead this discussion on managing trying moments.

### Open House

Wednesday, January 13, 1993

7:00 - 8:30 pm

An informal setting in which we invite you to meet with members of our treatment team and tour the Program.

All presentations will be held at the Program. For more information and registration call:

Henry Ford IVF America Program

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