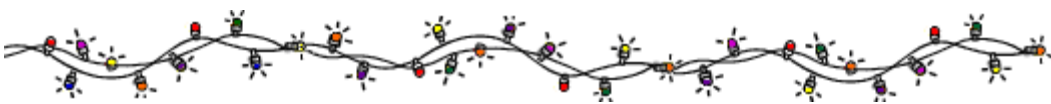


*We Whisk You a
Merry Christmas,
Too!*



Copyrights and ownership are attributed to originator, where possible.
Apologies to those whose attributions are missing.

This book may not be distributed electronically or otherwise without permission.

Book design and recipes not otherwise attributed:
Copyright ©1995-2016, Solarbrations...and other Lunarcies
and Marie Novicki

Assembled and edited by: Marie Novicki
luna@solarbrations.com
December 15, 2016

Table of Contents

Twas the Night Before Christmas... 9

Overture	12
--------------------	----

Here We Come A-Wassailing 13

Instant Hot Chocolate Mix	14
Mulled Cider Spices	15
Raspberry Liqueur	16
Cranberry Cordial	16
Spiced Orange Tea Mix	17

Adeste Biscotti 19

Biscotti Tips	20
Orange Biscotti	21
Chocolate Biscotti	22
Coconut Biscotti	23
Cranberry-Pistachio Biscotti	24
Espresso Biscotti	25
Gingerbread Biscotti	26
Fruitcake Biscotti	27
Peppermint Biscotti	28
Southwest Biscotti	29
Cranberry-Almond Biscotti	30
Lemon-Tipped Pistachio Biscotti	31
Coconut-Serrano Biscotti	32

Visions of Sugarplums 33

Amaretto Balls	34
Chile Chocolate Truffles	35
Minted Marble Bark	36
Cranberry-Pistachio Bark	37
Salted Caramel Bark	38
Rocky Road Bark	39
Rocky Road Candy	39
Key Lime Fudge Truffles	40
Cran-Marnier Truffles	41

There's a Fruitcake for Everyone...**42**

Almond Fruitcake	43
Amaretto Sauce.	44
Spicy Pumpkin Bread	45
Zucchini Bread	46
Spicy Gingerbread Loaf	47
Lemon Loaf.	48
Sponge Cake	49
Sherry Cake.	50
Cinnamon Sour Cream Coffee Cake.	51
Sandtorte (Sand Cake).	52
Applesauce Cake.	53
Blueberry Coffee Cake.	54

Let It Dough, Let It Dough, Let It Dough!**55**

Cookie Icings and Glazes	56
Mexican Wedding Cakes	57
Christmas Spritz Cookies	58
Rolled Sugar Cookies	59
Pistachio Pinwheels	60
Spumoni Slices	61
Chocolate-Coffee Ribbons	62
Refrigerator Cookie Batch Production	63
Cherry Kisses	64
Coconut Cranberry Chews	65
Sugar-Spice Coffee Slices	66
Gingerbread Spritz.	67
Peppermint Christmas Spritz.	68
Chocolate Spritz	69
Walnut Polvorones	70
Chocolate Sugar Cookies	71
Ibarra Chocolate Cookies	72
Saigon Cinnamon Ginger Cookies.	73

Chestnuts Roasting On an Open Fire...**74**

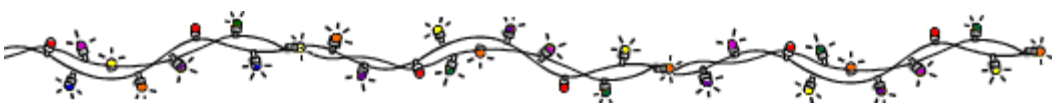
Hot-as-Fire Peanuts	75
Hot Curried Nuts	75
Amaretto-Cinnamon Nuts	76
Grand Marnier Pecans	77
Sugared Pecans.	77
Chile Lime Pistachios	78

Orange-Spiced Nuts	78
Preserving Holiday Traditions	79
Christmas Mustard	80
Herbed Vinegars	80
Dilly Beans and Carrots	81
Varietal Wine Jelly	82
Sangria Jelly	83
Apricot-Red Pepper Jelly	84
The Friendly Beasts...	85
Doggie Cookies	86
Kitty Cookies	86
'Tis the Seasoning	87
Salad Seasoning Mix	88
Cajun Spice Mix	89
Vanilla Sugar	90
Cinnamon Sugar	90
Orange Sugar	90
Herbs de Provence	91
Five Gold Wings!	92
Buffalo Chicken Wings	93
Crudités and Dips	94
Stuffed Cherry Tomatoes	95
Dolmas (Stuffed Grape Leaves)	96
Grilled Quail in Currant Sauce	97
Artichoke Frittata	98
Hot Artichoke Dip	98
Spinach Dip	99
Cranberry Salsa	100
Marie's Fresh Salsa	100
Christmas Cream Cheese Spread	101
Crab Spread	101
Zucchini Madeleines	102
Orange Muffins with Smoked Turkey	103
Chile Brie In Sourdough	104
Dried Tomato Torta	105
Pita Crisps	106

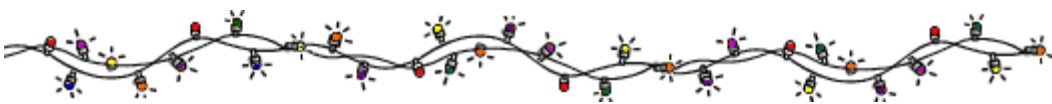
Goat Cheese, Walnut & Sun-dried Tomato Spread	107
Cheddar Cheese Ball.	107
Baked Brie & Mushrooms in Sourdough	108
Paté	109
All the Trimmings	110
Wild Rice and Bread Stuffing.	111
Potato Stuffing	112
Cranberry-Kumquat Relish	113
Cranberry-Pineapple Jello Mold	114
Spiced Cranberry Orange Mold	115
Roasted Sweet Potatoes with Cinnamon Pecan Crunch	116
Hurrah for the Pumpkin Pie!	117
Libby's Famous Pumpkin Pie.	118
Crustless Cranberry Pie	119
Chocolate Death Torte	120
Lemon Scones	121
Eggnog Quick Bread.	122
Orange Cheesecake	123
Oh! The Marvelous Pudding!	124
Tiramisu	125
Rum Cream.	126
Lemon Curd	126
Berry Trifle	127
Stirred Custard	128
Grand Marnier Mousse	129
Eggnog Bread Pudding	130
Mexican Bread Pudding (Capirotada)	131
Auld Lang Syne	132
Bourbon Balls.	133
Apricot Slims	133
Golden Orange Nectar	134
Liqueur Pound Cakes	135
Cinnamon Spritz.	136
Sparkly Cinnamon Coins	137
Christmas Lights Cookies.	138
Red Pepper Relish	139

Cookie Starter.	140
Giant Fortune Cookies.	142
Jalapeño Lime Jam	143
Blue Cornmeal Pasta	143
Egg Pasta	144
From Whence They Came	145

Recipe Sources	146
Song and Quote Sources.	147



*Twas the
Night Before
Christmas...*



...and All Through The Place (1997 version)

Every creature was scurrying, at a very fast pace.
The baskets were lined up by the tree with precision,
Awaiting the goodies that soon would be in them.
No one was nestled all snug in their beds—
They were all filling boxes of green, white, and red.
Marie handed John a blank check and car keys,
She begged, “One more trip to Safeway—pretty please?!”
Then more rapid than cheetahs to the kitchen she flew,
And she shouted to all as the goodie stack grew:
“More pasta! More walnuts! More fruitcake and cookies!
More truffles and pickles, biscotti and jellies!
Fill up those boxes, squeeze in the last morsel!
Then close up and wrap up each precious parcel!”
So up to the baskets the family they flew,
With arms full of food and gifts, and cookbooks, too.
They spoke not a word, rubbing their eyes of bright red,
Filled all of the baskets and collapsed in their beds.
And she said to her family as they gave up the fight
“Merry Christmas to all and to all a good night!”

...and All Through The Place (2016 version)

Every creature was moving at a leisurely pace.

The gift bags contained goodies made with great care,
While the scent of Cioppino wafted through the air.

The kitties were nestled all snug in their beds—
While visions of Dungeness danced in their heads.

No one was scurrying or dashing about...
All the baking was done; no reason to shout.

No last minute runs to the grocery store;
No late night sessions are needed any more.

There are still walnuts, biscotti, and cookies galore
And truffles, and fruitcakes and, oh, so much more!

“They’re much more efficient,” Miss Sombra reported.
“And a little less manic,” Miss Tica retorted.

The cats sprang to their feet as they heard dishes clatter;
“Time for the crab! Who cares if we’re fatter!”

And we heard them exclaim as they ran out of sight,
“Merry Christmas to all and to all a good night!”

Overture

Since 1986, we have assembled baskets of goodies as Christmas gifts for our family and friends. That first year, the baskets contained:

- | | |
|----------------------------|------------------------|
| 1. Almond Fruitcakes | 7. Homemade Pasta |
| 2. Amaretto Walnuts | 8. Pickled Green Beans |
| 3. Christmas Spritz | 9. Spice packets |
| 4. Frosted Sugar Cookies | 10. Tomato Chips |
| 5. Mexican Wedding Cookies | 11. Tomato Jam |
| 6. Mulled Spices | |

30 years later, I'm still making the first five items on that list, plus much more.

Since the last version of this book in 1997, I've retired a few recipes and added some new favorites. I am a lot more efficient—it takes me about half the time to make things than it did in the early years. As the price of baskets escalated, I started using Christmas bags instead. What hasn't changed is the variety included in each goodie bag.

In these pages, you'll find all of my classic recipes, such as Orange Biscotti and Amaretto Walnuts, plus the recipes for the other items that have appeared in the baskets and bags over the years—if I could find the recipe, it's in here!

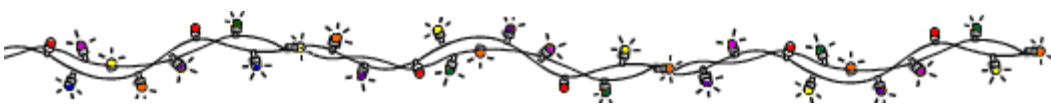
Many recipes have evolved as ingredient availability changed and I found ways to make them more efficiently. Regardless of the recipe's current form, I have tried to credit its originator in the last chapter.

With this 30th Goodie Anniversary, I am going to start cutting back. The cost of postage and ingredients continues to increase, and I am not getting any younger! You'll still get a sample of everything I make, just not as many. You can always make a batch of your own favorite using the recipes in this book.

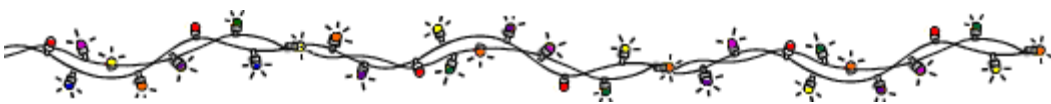
In this version, you'll find all of the goodie bag recipes and the holiday recipes I included in the original book. I'm working on a master recipe collection that contains all of my favorite recipes. It will be available with in PDF form or on the web. I'll keep you posted!

Enjoy!

Marie Novicki
December 2016



*Here We Come
A-Wassailing*



Instant Hot Chocolate Mix

Makes/Serves: 12

- 3 cups instant nonfat dry milk
- 2 cups semisweet chocolate chips, milk chocolate chips, or mint chocolate chips
- 1-1/2 cups miniature marshmallows

Put half of the dry milk in food processor, add half of the chips, and whirl until finely ground. Do not continue mixing after finely ground or the mixture will clump. Pour the mixture into a bowl and repeat to grind the remaining milk and chips. Stir in the marshmallows. Spoon into a jar and cover tightly.

Use or store airtight up to 6 months.

Directions to Pack:

For each serving, place 1/3 cup (about 3 heaping tablespoons) in a mug. Add 3/4 cup boiling water and stir until well combined.

Variations:

- ★ **Hot Malted Chocolate:** Use 1-1/2 cup milk; 1-1/2 cup malted milk powder
- ★ **Hot Mocha:** Add 1/2 cup instant coffee powder to the milk
- ★ **Orange-Cinnamon:** Add 1 Tablespoon orange peel and add 2 teaspoons cinnamon
- ★ **Hot Spiced White Chocolate:** Use 2 cups white chocolate chips and add 1 teaspoon ground cardamom or mace
- ★ **Butterscotch:** Use 1 cup chocolate chips and 1 cup butterscotch chips

Mulled Cider Spices

Makes/Serves: 1 packet

- 1 3-inch strip orange zest
- 1 whole cinnamon stick
- 1 teaspoon whole allspice
- 1 teaspoon whole cloves
- 1/4 whole nutmeg

Scrape all of white pith from orange peel strip. Place peel on a sheet of waxed paper and let stand overnight to dry. Or, place on a cookie sheet and dry in 350 degree F oven for 15 minutes.

Crush the nutmeg into several smaller pieces; break the cinnamon stick into small pieces. Lightly crush the allspice and cloves. Break the orange peel into several smaller pieces.

Combine all ingredients. Place in a cheesecloth bag and tie with clean kitchen string.

Directions to Pack:

In a medium saucepan, place 1 quart apple juice or cider and the cheesecloth bag. Bring to a boil; reduce heat and simmer for 15 minutes. Or, use contents of the bag to replace 1/2 scoop of ground coffee; brew normally.

Raspberry Liqueur

Makes/Serves: 1 750-ml bottle

- 1/2 lemon
- 4 cups raspberries, fresh or loose-pack frozen
- 2 cups sugar
- 1 750-ml bottle vodka

With a large sharp knife, thinly peel lemon, discarding white pulp; slice peel into strips. In a gallon jar, combine lemon peel, raspberries, sugar, and vodka; cover tightly.

Invert jar daily until sugar is dissolved, about 4 days. Place in a cool dark place and age for at least 4 weeks.

Strain through cheesecloth into decorative bottles.

Cranberry Cordial

- 2 cups crushed cranberries
- 2 cups sugar
- 2 cups vodka

Combine Ingredients and store in a covered jar in a cool place for at least 22 days. Strain and serve as an after dinner drink.

Makes: About a pint

Spiced Orange Tea Mix

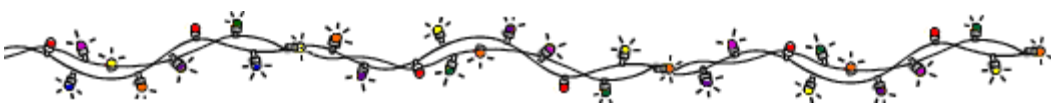
- 8 ounces orange pekoe tea leaves
- 1/4 cup shredded orange peel
- 1 Tablespoon finely chopped candied ginger
- 1 stick cinnamon, crushed
- 2 teaspoons whole cloves, coarsely crushed
- 2 teaspoons whole allspice, coarsely crushed

In a 1 quart casserole, combine all ingredients. Cover; heat in a 300 degree F oven for 15 to 20 minutes, stirring once or twice.

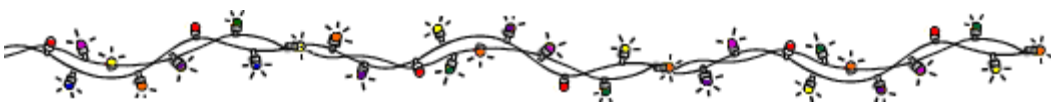
Transfer tea mixture to tightly wrapped teacups or tightly covered canisters. Store in a cool place at least one week.

Directions to Pack:

To brew tea, for each serving place 1 teaspoon tea into a tea infuser. Add 3/4 cup boiling water for each serving. Steep for 2 to 4 minutes or until tea is as strong as you like. Serve with orange wedges (to squeeze into each cup).



*Adeste
Biscotti*



Biscotti Tips

- ★ For sticky dough, make sure to use plenty of flour on your work surface.
- ★ Use cocoa powder on your work surface instead of flour for the chocolate and espresso biscotti.
- ★ I don't chop the nuts any more. I use the smooth side of my meat tenderizer instead. I put the nuts in a zip lock bag; remove as much air as I can and seal the bag. Then I whack it until the nuts are broken up as much as I want.
- ★ Use parchment paper under the logs for the first baking. It's easier to remove the logs from the baking sheet.
- ★ Always let the logs cool at least 10 minutes before cutting.
- ★ Don't worry if some of the biscotti break during cutting. Use the crumbs and small pieces over ice cream or to make a cookie crust for a pie. (Or just eat them!)

Suggestion: *If you have a Trader Joe's nearby, use their roasted and unsalted nuts for the biscotti recipes. They are time-savers!*

Orange Biscotti

Makes/Serves: 30

- 1/4 pound butter
- 3/4 cup sugar
- 2 whole eggs
- orange zest, from 1 orange, grated or minced
- 2 teaspoons Grand Marnier or orange juice
- 1-1/2 teaspoons cinnamon
- 2-1/4 cups flour
- 1-1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup roasted and unsalted almonds, chopped, or whole and unblanched almonds

If you need to toast the nuts: Preheat oven to 350°F. Toast the almonds until golden; chop by hand into 1/4-inch chunks.

Preheat oven heat to 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the orange zest, liqueur, and cinnamon. Sift in the flour, baking powder, and salt; beat until just mixed. Stir in the almonds.

On a floured board, divide the dough in half and roll each half into a long log about 1-1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the oven for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 10 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered tin—they keep for months.

Suggestion: Spread each biscotti with melted semi-sweet chocolate chips. Let harden before serving.

Chocolate Biscotti

Makes/Serves: 30

- 1/4 pound butter
- 3/4 cup sugar
- 2 whole eggs
- 1 teaspoon vanilla extract
- 2 to 2-1/4 cups flour
- 1/2 cup unsweetened cocoa powder
- 1-1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup roasted, unsalted, and skinned hazelnuts, chopped
- 1/2 cup semisweet mini-chocolate chips

Preheat oven to 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the vanilla.

Sift in the flour, baking powder, cocoa powder, and salt; beat until just mixed. Stir in the hazelnuts and mini-chocolate chips.

On a board dusted with cocoa powder, divide the dough in half and roll each half into a long log about 1-1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the oven for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for at least 10 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered container.

Suggestion: Spread each biscotti with melted milk chocolate chips and sprinkle immediately with mini chocolate chips. Let harden before serving.

Coconut Biscotti

Makes/Serves: 30

- 1/4 pound butter
- 3/4 cup sugar
- 2 whole eggs
- 1 teaspoon vanilla extract
- 2-1/4 cups flour
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup roasted and unsalted almonds, chopped, or whole and unblanched almonds
- 1 cup flaked coconut

If you need to toast the nuts: Preheat oven to 350°F. Toast the almonds until golden; chop by hand into 1/4-inch chunks.

Reduce oven heat to 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the vanilla. Sift in the flour, baking powder, and salt; beat until just mixed. Stir in the almonds and the coconut.

On a floured board, divide the dough in half and roll each half into a long log about 1-1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the oven for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 10 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered container.

Suggestion: Spread each biscotti with melted white chocolate chips and sprinkle immediately with shredded coconut. Let harden before serving. Skip the shredded coconut if you are mailing them as the coconut tends to dry out after a few days.

Cranberry-Pistachio Biscotti

Makes/Serves: 30

- 1/4 pound butter
- 3/4 cup sugar
- 2 whole eggs
- 2-1/4 cups flour
- 2 teaspoons vanilla
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup shelled and unsalted pistachios, coarsely chopped by hand
- 1/2 cup dried cranberries, coarsely chopped

Preheat oven to 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the vanilla. Sift in the flour, baking powder, and salt; beat until just mixed. Stir in the pistachios and the cranberries.

On a floured board, divide the dough in half and roll each half into a long log about 1-1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the oven for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 10 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered tin.

Suggestion: Spread each biscotti with melted white chocolate chips and sprinkle immediately finely chopped pistachios. Let harden before serving.

Espresso Biscotti

Makes/Serves: about 30.

1/2 to 3/4 cup chocolate-covered espresso beans, coarsely crushed, (see note)
3/4 cup roasted, unsalted, and skinned hazelnuts, chopped
1/4 pound butter
3/4 cup sugar
2 whole eggs
2-1/4 cups flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons vanilla
1-1/2 Tablespoons espresso powder dissolved in 1-1/2 teaspoons water
Additional chocolate-covered espresso beans, coarsely crushed

Preheat oven to 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the espresso liquid and vanilla. Sift in the flour, baking powder, cocoa powder, and salt; beat until just mixed. Stir in the hazelnuts and 1/cup crushed chocolate espresso beans.

On a floured board, divide the dough in half and roll each half into a long log about 1-1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the oven for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 10 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

When cooled, melt the white chocolate and dip the end of each slice into the chocolate. Sprinkle with additional crushed espresso beans. Place on waxed paper; let stand until Set.

Note: *To coarsely crush espresso beans, Place beans in a resealable plastic bag; seal. Gently tap beans in the bag with a rolling pin until coarsely crushed.*

Gingerbread Biscotti

Makes/Serves: 30 biscotti

- 1/4 pound butter
- 3/4 cups packed brown sugar
- 2 whole eggs
- 2 tablespoons molasses
- 1/2 teaspoon vanilla
- 3 cups flour
- 1 1/2 teaspoon baking powder
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves
- 1/4 teaspoon allspice
- 1/2 teaspoon salt
- 3/4 cup roasted, unsalted, and skinned hazelnuts, chopped
- 1/4 cup finely chopped crystallized ginger

Preheat oven 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the molasses and vanilla extract; mix until blended.

Sift in the flour, baking powder, spices, and salt; beat until just mixed. Stir in the nuts and crystallized ginger.

On a floured board, divide the dough in half and roll each half into a long log about 1 1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the oven for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 15-30 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered tin; they keep for months.

Suggestion: Drizzle each biscotti with melted white chocolate chips and sprinkle immediately with sparkling sugar. Let harden before serving.

Fruitcake Biscotti

Makes/Serves: 30 *biscotti*

- 1/4 pound butter
- 3/4 cup sugar
- 2 whole eggs
- 1 teaspoons vanilla
- 1 teaspoon almond extract
- 2 1/4 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoons salt
- 3/8 cup roasted and unsalted almonds, chopped,
or whole and unblanched almonds
- 3/8 cup shelled and unsalted pistachios, coarsely chopped
- 1 cup fruitcake mix (candied citron, lemon peel, & orange peel)

If you need to toast the almonds: Preheat oven to 350°F. Toast the almonds until golden; chop by hand into 1/4-inch chunks.

Preheat oven 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the extracts and mix.

Sift in the flour, baking powder, and salt; beat until just mixed. Stir in the fruitcake mix and nuts.

On a floured board, divide the dough in half and roll each half into a long log about 1 1/2 inches in diameter by 10-inches long. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 15-30 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered tin; they keep for months.

Suggestion: Drizzle each *biscotti* with melted white chocolate chips and sprinkle immediately with colored sugar. Let harden before serving.

Peppermint Biscotti

Makes/Serves: 30

- 1/4 pound butter
- 3/4 cup sugar
- 2 whole eggs
- 1 teaspoons peppermint extract
- 2-1/4 cups flour
 - 1/4 cup extra flour in case dough is too sticky
- 1-1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup roasted and unsalted almonds, chopped,
or whole and unblanched almonds
- 1/4 cup crushed peppermint candies

If you need to toast the nuts: Preheat oven to 350°F. Toast the almonds until golden; chop by hand into 1/4-inch chunks.

Preheat oven heat to 325°F.

Cream the butter until light and fluffy. Add the sugar and beat until smooth and creamy. Beat in eggs until mixture is smooth. Add the peppermint extract and mix.

Sift together the flour, baking powder, and salt; gradually mix into the wet ingredients. Beat until just mixed. Stir in the nuts and crushed candy.

On a floured board, divide the dough in half and roll each half into a long log about 1 1/2 inches in diameter by 10-inches long. If the dough is too sticky to roll, gradually add more flour until they do. Set the logs on a baking sheet at least 3 inches apart, bake in the top third of the for about 25 minutes, or until they are set and lightly browned on top.

Cool the logs for 15-30 minutes, then slice diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered tin; they keep for months.

Note: *These biscotti have a tendency to spread more than the other types because of the peppermint candies.
It might help to chill the logs for a few minutes before baking.*

Suggestion: *Spread each biscotti with melted white chocolate chips. Let harden before serving.*

Southwest Biscotti

Makes/Serves: 60 cookies.

- 1-1/4 cups flour
- 3/4 cup yellow cornmeal
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 dash salt
- 2 whole large eggs
- 1/4 cup butter, melted
- 1 tablespoon grated orange peel
- 1 tablespoon plus 1 teaspoon orange juice
- 1/2 cup pine nuts, toasted

Preheat oven to 350°F. Grease a baking sheet.

Into a medium-size bowl, sift together flour, cornmeal, sugar, baking powder, spices, and salt. In another bowl, combine eggs, butter, orange peel, and orange juice. Add egg mixture to dry ingredients and stir until dough holds together and is slightly sticky. Work pine nuts into dough with your hands.

Divide dough into 4 equal portions. On a floured board, roll each portion into a log about 10 inches long. Place on a greased baking sheet and press into a loaf about 1-1/2 inches wide. Repeat with remaining dough, spacing loaves at least 2 inches apart.

Bake 20 minutes or until firm. Cool 15 minutes. With a serrated knife, cut diagonal slices about 1/2 inch thick. Lay the slices flat on the baking sheet and return to a 300°F oven for 20 to 25 minutes, or until toasted. Let cool; store in an airtight container.

Cranberry-Almond Biscotti

Makes/Serves: 30

- 1 cup dried cranberries
- 2 whole eggs
- 3/4 cup granulated sugar, plus extra for topping
- 1/2 cup vegetable oil
- 2 tablespoons finely grated orange zest
- 1 teaspoon ground cinnamon
- 1-1/4 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1/4 teaspoon salt
- 2 cups all-purpose flour, or as needed
- 1 cup blanched slivered almonds

Preheat oven to 350°F. Place the cranberries in a bowl with hot water to cover and let stand for 10 minutes. Drain and set aside.

In a large bowl, combine the eggs, the 3/4 cup sugar, oil, orange zest, cinnamon, baking powder, extracts, and salt. Whisk to blend. Add the flour, almond, and cranberries; stir until a dough forms. Turn out onto a heavily floured surface and knead until smooth, adding more flour if too sticky to work, about 20 turns. Divide the dough in half.

Continue working on the floured surface, form each half into a log 2 inches in diameter. Carefully transfer the logs to an ungreased baking sheet, spacing them well apart. Sprinkle the tops with sugar (optional).

Bake until golden brown and firm to the touch, about 30 minutes. Let cool for 10 minutes. Leave the oven set at 350°F. Using a spatula, carefully transfer the logs to a work surface. Using a serrated knife, cut on the diagonal into slices 1/2 inch thick. Return the slices cut-side down to the baking sheet. Bake 10 minutes in one side; turn over and bake the other side for 10 minutes.

Transfer the cookies to wire racks to cool. Store in an airtight container at room temperature for up to 2 weeks.

Lemon-Tipped Pistachio Biscotti

Makes/Serves: 30

5 tablespoons butter or margarine, at room temperature
1/2 cup sugar
1-1/2 teaspoons grated fresh lemon peels
2 whole large eggs
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
1 cup roasted pistachio nuts, shelled and coarsely chopped
Lemon Icing (see page 56)

In a large bowl, beat butter, sugar, and lemon peel until well blended. Add eggs, one at a time, beating well after each addition. Stir in vanilla.

Mix flour and baking powder; add to butter mixture and stir to blend thoroughly. Mix in nuts.

Divide dough in half. On a lightly floured board, shape each portion into a long log about 1-1/2 -inch in diameter. Place logs on an ungreased baking sheet, spacing them about 3 inches apart. Flatten logs to make 1/2-inch thick loaves. Bake in a 350°F oven for 15 minutes.

Remove from the oven and let rest for 10 minutes. Cut loaves crosswise into about 1/2-inch thick slices. Lay slices cut side down on the baking sheet (At this point, you will need another baking sheet.) Return to the oven and bake 10 minutes. Turn slices over and bake another 10 minutes. Transfer biscotti to racks to cool.

Spread Lemon Icing on about 1-inch of one end of each biscotti. When icing firms, serve cookies or store in an airtight container up to 1 week; freeze for up to 1 month.

Coconut-Serrano Biscotti

1/2 cup unsalted butter, room temperature
3/4 cup firmly packed brown sugar
2 large eggs
1 Serrano chile
1/2 cup sweetened shredded coconut
2-1/4 cups all purpose flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup chopped hazelnuts

Stem and seed serrano chile; chop fine and set aside.

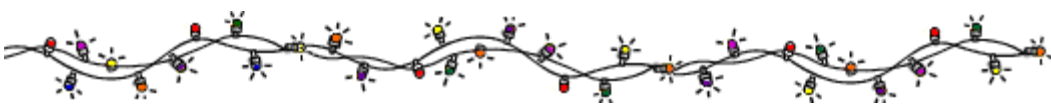
In a large mixing bowl, cream the butter and sugar. Add eggs one at a time, beating well after each,. Beat in the chile and coconut. In a separate bowl, combine the flour, baking powder and salt. Gradually stir dry mixture into butter mixture. Mix in the nuts. Cover and chill for 30 minutes.

Preheat the oven to 350°F. Line a cookie sheet with parchment paper.

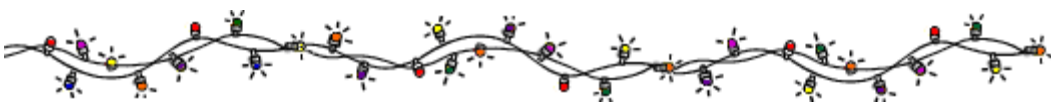
Turn the chilled dough out onto a floured work surface; divide dough in half. Shape each half into as 2-inch wide log. Transfer logs to the prepared cookie sheet spacing evenly. Bake for 35 minutes or until the logs are evenly golden brown and firm to the touch.

Cool for 20 minutes in the pan; reduce oven heat to 325°F. Transfer logs to work surface. Using a serrated knife, cut diagonally into 1/2 inch thick slices. Lay the slices flat on the baking sheet and return to the oven for another 10 minutes. Turn the slices over and bake for another 10 minutes.

Cool on a rack, and keep in a tightly covered tin.



Visions of Sugarplums



Amaretto Balls

Makes/Serves: 48

2 cups chocolate wafer cookies, crushed
2 cups powdered sugar
2 cups finely chopped walnuts or pecans
2/3 cup Amaretto liqueur

Coatings:

additional chopped nuts
unsweetened cocoa powder
flaked coconut

In a medium bowl, combine crushed cookies, powdered sugar, and nuts. Add Amaretto; mix with your hands until the mixture forms a smooth ball. Optionally, you can use a mixer, but be extremely careful not to over-mix.

Shape into 1-inch balls. Roll 1/3 of the balls in chopped nuts, 1/3 in coconut, and the remaining 1/3 in cocoa powder.

Suggestion: *At Christmas time, I place each Amaretto ball in a small, decorated paper cup and include them in my cookie gift tins.*

Chile Chocolate Truffles

Makes/Serves: 18

1/2 cup whipping cream

1 1/2 Tablespoons New Mexico red chile powder, or California red chile powder

6 ounces semisweet chocolate chips

cayenne, optional

Coating:

1-1/2 tablespoons unsweetened cocoa

Combine cream and chile powder in a 1- to 1-1/2-quart pan. Stir over low heat until chile is blended and cream is bubbly.

Add chocolate and stir over low heat just until chocolate melts and blends with the cream. Taste mixture; if it is not hot enough, stir in cayenne to taste. Pour into a small dish, cover and chill until firm enough to shape, about 1-1/2 to 2 hours.

Scoop out rounded teaspoonfuls of the chocolate mixture and quickly press and roll them into rough 1-inch balls. Roll in cocoa to coat. Place balls slightly apart on a plate, then cover and chill them until firm.

Store truffles airtight in the refrigerator up to 3 weeks.

Minted Marble Bark

Makes/Serves: *about 1.75 pounds if you use the maximum of each chocolate*

- 1 cup crushed peppermint candy
- 1/2 teaspoon peppermint oil
- 3/4 to 1 pound white chocolate chips
- 1/2 to 3/4 pound semisweet chocolate chips

Line a large baking sheet with parchment paper or foil. Place the white chocolate and semisweet chocolate into separate bowls and set each over a saucepan of gently simmering water. Stir the chocolate until half melted, about 4 or 5 minutes.

Remove from the heat and stir until completely melted. Stir half of the peppermint oil into the white chocolate, then add a generous 1/2 cup of crushed peppermint candy. Stir the remaining peppermint oil and candy into the semisweet chocolate.

Pour the white chocolate onto the prepared baking sheet in 3 long strips about 2 inches wide and 2 inches apart. Pour the remaining chocolate in 3 strips next to the white chocolate. Draw the tip of a small knife crosswise through the chocolate in a swirling motion to create a marbled effect.

Holding the parchment paper down with your thumbs, gently shake the pan to level the chocolate. Give it three or four quick raps against the counter top to remove any air bubbles, then refrigerate until hardened, about 1 hour.

Break the chocolate into 2 inch pieces before serving.

Cranberry-Pistachio Bark

Makes/Serves: approx. 3 pounds

2 pounds white chocolate chips

1-1/2 cups shelled unsalted pistachios

1-1/2 cups dried cranberries, coarsely chopped

Line a large baking sheet with buttered parchment paper. Place the white chocolate in a heat-proof bowl over a saucepan of gently simmering water. Stir the chocolate until melted.

Add 1 cup of the pistachios and 1 cup of the cranberries to each chocolate and stir to mix. Reserve the remaining 1/2 cup.

Pour the white chocolate onto the prepared baking sheet. Sprinkle with the reserved pistachios and cranberries; press gently into the chocolate.

Chill in the refrigerator for at least an hour, or as long as overnight. Cut into pieces and store in a cool place for up to 1 month.

Salted Caramel Bark

Makes/Serves: 8

- 1 package Kraft Caramel Bits 11 Oz. Package
- 2 Tablespoons Water
- Coarse Sea Salt
- 1 package (11.5 oz.) Dark Chocolate Chips
- 1 package (11.5 oz.) Milk Chocolate Chips

Cover a cookie sheet with a piece of waxed paper or parchment paper. (Hint: if you take a damp sponge and wipe it on the cookie sheet before you put the paper on it, the paper will stick and not move around when you go to spread the chocolate.)

In a microwave safe bowl, microwave the caramel bits with 2 tablespoons water for 2 minutes. Then stir and microwave for additional 30 second intervals until fully melted.

Place both packages of chocolate chips in the top of a double boiler (with simmering water in the bottom) and stir until melted and glossy.

Spread the melted chocolate with a spatula on the wax paper, making sure the chocolate goes all the way to the edges. Then take dollops of the caramel and place it on the chocolate. Then take your spatula and swirl it into the chocolate creating swirled ribbons. Once this is done sprinkle the salt onto the top. Don't be stingy with the salt.

Place your cookie sheet in the freezer for about 15 minutes. Then take it out and break the bark into pieces and pull apart from the wax paper.

Rocky Road Bark

Makes/Serves: 24

- 2 pounds semisweet chocolate chips
- 1 - 2 cups roasted, unsalted almonds, coarsely chopped
- 1 package mini marshmallows, white or multicolored

Line a large baking sheet with buttered parchment paper. Place the chocolate in a heat-proof bowl and set over a saucepan of gently simmering water. Stir the chocolate until half melted, about 4 or 5 minutes.

Remove from the heat and stir until completely melted. Stir in the almonds and half of the marshmallows. Spread the mixture on the lined baking sheet. Sprinkle the top with the remaining marshmallows.

Let cool and chill overnight. Cut into squares; keep in a cool, dry place.

Note: *I find that 1/2 a package of marshmallows works fine.*

Rocky Road Candy

Makes/Serves: 24

- 1 tablespoon shortening
- 2 pounds milk chocolate bars with almonds
- 1 package mini marshmallows, white or multicolored

Over medium-low heat, melt the chocolate bars and shortening in the top of a double boiler. Stir occasionally, making sure that the chocolate does not get too hot.

Grease a 8-3/4 x 13-1/2 inch glass pan with butter or margarine. Spread the marshmallows in the pan; cover with melted chocolate. Let cool and chill overnight.

Cut into squares; keep in a cool, dry place.

Key Lime Fudge Truffles

Makes/Serves: 50-60, depending on the size of each truffle

2-1/2 pounds (64 servings).

3 cups white baking pieces (Trader Joe's white chocolate chips work well)

1 14-ounce can sweetened condensed milk (1-1/4 cups)

2 teaspoons finely shredded lime peel

2 tablespoons bottled Key lime juice or regular lime juice

1 cup chopped macadamia nuts (toasted, if desired)

Stir baking pieces and sweetened condensed milk in a large heavy saucepan over low heat just until the pieces are melted and the mixture is smooth. Remove from heat. Stir in lime peel and lime juice. Stir in the 1 cup macadamia nuts.

Cool slightly and place mixture into a plastic container. Cover and chill for 2 hours or until firm.

Using a spoon or a strong melon baller, scoop out bite-sized amounts and roll into balls. Place into paper candy cups and keep refrigerated until ready to eat.

Note: *This was originally a fudge recipe and it failed the first time I made it. In an attempt to save all the white chocolate, I made truffles. This has been a truffle recipe ever since.*

Cran-Marnier Truffles

Makes/Serves: *about 54*

- 1/2 cup whipping cream
- 1 tablespoon Grand Marnier or other orange liqueur
- 6 ounces dark chocolate chips
- 1/2 cup dried cranberries, finely chopped
- 2 teaspoons finely shredded orange peel
- 12 ounces semisweet chocolate chips
- 2 tablespoons shortening
- Unsweetened cocoa powder (optional)

Combine cream and Grand Marnier in a 1- to 1-1/2-quart pan. Stir over low heat until cream is bubbly.

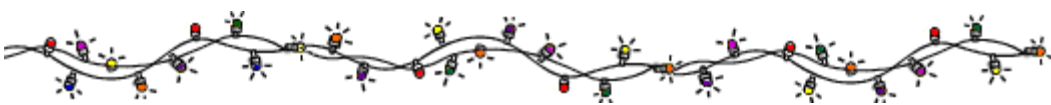
Add chocolate and stir over low heat just until chocolate melts and blends with the cream. Mix in cranberries and orange peel. Pour into a small dish, cover and chill until firm enough to shape, about 1-1/2 to 2 hours.

Scoop out rounded teaspoonfuls of the chocolate mixture and quickly press and roll them into rough 1-inch balls. Chill them until firm.

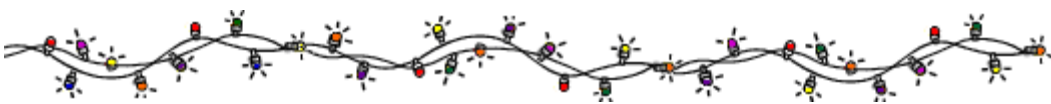
Microwave semisweet chocolate and shortening in a medium microwave-safe bowl on 50% power (medium) for 2 to 3 minutes or until mixture is melted and smooth, stirring after every minute. Cool slightly.

Dip balls, one at a time, into melted chocolate. Let excess chocolate drip back into bowl. Place truffles back on baking sheet. Refrigerate for about 30 minutes or until chocolate is set.

Place truffles, without cocoa, in a single layer in an airtight container; cover. Refrigerate for up to 2 weeks or freeze for up to 1 month. Let stand for 30 minutes. If desired, sprinkle truffles with cocoa before serving.



*There's a
Fruitcake for
Everyone...*



Almond Fruitcake

Makes/Serves: 10

1-1/3 cups oil
2/3 cup sugar
3 whole eggs
1 teaspoon almond extract
2-1/2 cups flour
2 teaspoons baking soda
1 teaspoon salt
2 cups red delicious apple, shredded with skins
1-1/2 cups chopped dried apricots
1/2 cup golden raisins
1/2 cup candied lemon peel
1/2 cup candied orange peel
1/2 cup candied citron
1 cup flaked coconut
1 cup blanched slivered almonds
Amaretto Sauce
1/2 cup almonds, sliced and toasted

Preheat oven to 325°F. Grease and flour a 10-inch tube pan or mini bundt pans.

In a large bowl, combine oil, sugar, eggs, and almond extract. Beat 2 minutes with electric mixer at medium speed.

In another bowl, combine flour, soda, and salt. Gradually blend in oil mixture at low speed. Mix in apples, then add apricots, raisins, candied fruit, coconut and blanched almonds. Blend all ingredients thoroughly. Pour into greased and floured pan.

Bake in a 325°F oven about one hour until springy to the touch and a pick inserted in the center comes out clean. Cool on a rack for 15 minutes. Turn out of the pan onto the rack. Wrap securely in foil while still slightly warm.

Store at room temperature for up to one week; freeze up to one month.

To Serve: Slice with a thin, sharp knife and spoon 2 to 3 tablespoons hot Amaretto Sauce (page 44) over each serving. Sprinkle with toasted almonds.

Amaretto Sauce

1-1/2 cups water
3 tablespoons sugar
1 tablespoon lemon juice
3/4 cup Amaretto liqueur
2-1/2 tablespoons cornstarch
1/4 cup butter or margarine

In a one quart saucepan, combine water, sugar, and lemon juice. Bring to a boil.

In a small bowl, mix Amaretto and cornstarch until smooth. Stir Amaretto mixture into sugar mixture. Cook and stir over medium-low heat until thickened and smooth, about 5 minutes.

Stir in the butter or margarine to blend thoroughly. Sauce can be covered and refrigerated for up to one week. To reheat, stir over low heat in a small saucepan.

Spicy Pumpkin Bread

Makes/Serves: 2 large loaves

- 3 cups sugar
- 1 cup oil
- 4 whole eggs
- 2/3 cup water
- 2 cups canned pumpkin
- 3-1/2 cups sifted flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice

Optional:

- 1/4 to 1/2 cup chopped walnuts
- 1/4 to 1/2 cup chopped dried cranberries

In the large bowl of a mixer, combine the oil and sugar. Add the eggs and mix until the eggs are well incorporated. Add the pumpkin and water; mix.

Sift all the dry ingredients together. With the mixer running, gradually add the dry ingredients to the wet. Blend until well mixed. Mix in the nuts and cranberries if desired.

Pour into 2 greased 9x5-inch pans (mini-loaf pans, mini-bundt pans, cupcake pans also work well). Bake in 350-degree oven for 1 hour or until an inserted toothpick comes out clean. (If using smaller pans, reduce the baking time by half and test for doneness. If not done, bake another 10-15 minutes and test again.)

Remove from oven and cool in the pans for at least 10 minutes. Remove from the pans and let cool completely before slicing.

Zucchini Bread

Makes/Serves: 1

2-1/2 cups flour
1/4 teaspoon baking powder
2 teaspoons baking soda
3 teaspoons cinnamon
2 cups grated zucchini
1 cup oil
2 cups sugar
3 whole eggs, beaten
1 teaspoon salt
3 teaspoons vanilla
1/2 cup chopped walnuts
1/2 cup shredded coconut, optional
1/2 cup raisins, chopped, optional

Sift together flour, baking powder, baking soda, and cinnamon.

In a separate bowl, combine remaining ingredients and beat.

Add flour mixture to wet mixture and mix well.

Pour into greased loaf pan. Bake at 350°F for 30 to 50 minutes.

Spicy Gingerbread Loaf

Makes/Serves: 1 large loaf (serves 10) or 3 small

- 1/2 cup butter
- 1 egg
- 1/2 cup brown sugar
- 1/2 cup molasses
- 1/4 cup sugar
- 1-3/4 cups unbleached all-purpose flour
- 1 teaspoon baking soda
- 1 tablespoon ground ginger
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt (can be omitted if using salted butter)
- 1/4 cup warm water
- 3 tablespoons crystallized ginger (optional)

Preheat oven at 350°F.

Cream the butter, egg, brown sugar, and molasses. Mix in the dry ingredients. Add hot water and crystallized ginger and stir until just combined.

Pour batter into greased baking pans. Bake until a toothpick inserted into the center comes out clean, between 30 and 45 minutes.

Remove from the oven and let cool for at least 10 minutes before removing from the pan.

Lemon Loaf

Loaf

1-1/2 cup(s) flour
1/2 teaspoon(s) baking soda
1/2 teaspoon(s) baking powder
1/2 teaspoon(s) salt
3 eggs
1 cup(s) sugar
2 tablespoon(s) butter; softened.
1 teaspoon(s) vanilla
1 teaspoon(s) lemon extract
1/3 cup(s) lemon juice
1/2 cup(s) oil

Lemon Icing

1 cup(s) powdered sugar; plus 1 tablespoon.
2 tablespoon(s) whole milk; i used 2%.
1/2 teaspoon(s) lemon extract

Combine flour, baking soda, baking powder and salt in a bowl.

Use a mixer to blend together the eggs, sugar, butter, vanilla, lemon extract and lemon juice in a medium bowl.

Pour wet ingredient into the dry ingredients and blend until smooth. Add oil and mix well.

Pour batter into a well greased 9x5-inch loaf pan.

Bake at 350 degrees for 45 minutes or until a toothpick stuck into center of the cake comes out clean.

Make the lemon icing by combining all the icing ingredients in a small bowl with an electric mixer on low speed.

When the loaf is cool, remove it from pan and frost the top with the icing. Let the icing set up before slicing.

Note: *When I made this recipe the first few times, the bottom of the loaf stuck a little to the pan. In the future, I will use a sheet of wax paper to line the bottom of the pan.*

✿ *Similar to Starbucks Lemon Loaf.*

Sponge Cake

4 eggs, or 1 cup egg substitute
2 cups granulated sugar
2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
2 Tablespoons butter

Spray a 9 x 13-inch pan with a vegetable oil spray and set aside.

In a small mixing bowl, beat the eggs on high speed for about 4 minutes or until thick and lemon-colored. (Egg substitute may not get lemon-colored; don't worry about it). Gradually add sugar; beat at medium speed for 4 or 5 minutes, or until sugar dissolves.

Stir together flour, baking powder, and salt. Add to egg mixture and stir just until blended.

In a small saucepan, heat the milk with the butter until the butter melts. Stir butter mixture into the batter and mix well. Pour into the baking pan.

Bake in 350°F oven for 20 to 25 minutes, or until the cake tests done. Cool before frosting.

Note: *Used in Tiramisu on page 125; and Berry Trifle on page 127; , but very good on its own.*

Sherry Cake

Cake

- 1 package yellow cake mix -- no pudding mix
- 1 package instant vanilla pudding mix
- 4 eggs
- 1/2 cup Vegetable oil
- 1/4 to 1/2 cup Dry Sherry

Glaze

- 1/2 cup butter
- 1/4 cup water
- 1 cup sugar
- 1/2 cup Dry Sherry

Preheat oven to 325F degrees. Grease and flour 10-inch tube or 12-cup Bundt pan.

Mix all cake ingredients together, replacing half of the required water with sherry. Pour batter in greased pan and bake about one hour.

Cool for approximately 30 minutes and invert onto serving plate. Make glaze while cake is cooling.

Prick all over the top of cake with a toothpick. Drizzle and smooth glaze evenly over top and sides, allowing glaze to soak into cake. Keep spooning the glaze over cake until all glaze has been absorbed.

Glaze: Melt butter in a medium size saucepan. Stir in water and sugar. Boil for 5 minutes, stirring constantly. Remove from heat and cool slightly. Stir in rum slowly. While warm, spoon over cake.

Variations: *Instead of a glaze, make a white frosting, replacing up to half of the liquid with sherry.*

Cinnamon Sour Cream Coffee Cake

Makes/Serves: 8-10

- 1 cup (1/2 pound) butter
- 1-1/4 cups sugar
- 2 eggs
- 1 cup (1/2 pt.) sour cream
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1-1/2 teaspoon baking powder
- 1 teaspoon vanilla extract
- Cinnamon nut mixture:
 - 1/4 cup finely chopped walnuts
 - 1 teaspoon ground cinnamon
 - 2 Tablespoons sugar

Combine ingredients for cinnamon-nut mixture and set aside. Butter and flour a 9-inch tube pan or a 10-inch bundt pan.

In a large bowl of an electric mixer, combine the butter, sugar, and eggs. Beat until the mixture is light and fluffy. Blend in the sour cream.

Sift the flour, measure, and sift with baking soda and baking powder into the creamed mixture. Add vanilla extract and blend well.

Spoon half of the batter into the prepared tube or bundt pan (batter will be quite thick). Sprinkle half of the cinnamon-nut mixture over the batter in the pan. Spoon the remaining batter into the pan and top with the rest of the cinnamon nut mixture.

Place in a cold oven. Set the oven temperature to 350° and bake for about 55 minutes. Cool in pan for a few minutes and unmold.

Can be served warm or cool.

Sandtorte (Sand Cake)

Makes/Serves: 16

1 cup butter
3 cups sugar
6 eggs
1 cup sour cream
3 cups all purpose flour
1/4 teaspoon baking powder
1-1/2 teaspoon vanilla extract
Powdered sugar for decoration

in the large bowl of an electric mixer, cream the butter; blend in the sugar. Add the eggs on at a time, beating well after each addition. Blend in the sour cream and the vanilla.

Sift the flour, measure, and sift again with the baking powder. Add the flour mixture to the creamed mixture, 1/4th at a time, blending well after each addition.

Pour the batter into a well-buttered 9-inch tube pan. Bake in a 350° oven for about 1 hour and 25 minutes, or until an inserted toothpick comes out clean.

When the cake is done, remove from the oven and let stand for 5 minutes. Invert onto a cooling rack to remove from the pan, and allow to cool completely. Wrap the cake tightly in plastic wrap or foil and leave at room temperature for 24 hours before serving.

Before serving, sprinkle with sifted powdered sugar and slice into wedges.

Note: *It is essential that the cake sit for 24 hours. This allows the cake to develop a consistent texture. If you do not wait, the cake will have a crust on the outside and a moist inside—not a terrible thing, but it is much more satisfying if you wait!*

Applesauce Cake

2-3/4 cups sifted flour
2 cups sugar
1/4 teaspoon baking powder
1-1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/2 cup water
2 cups applesauce
2 eggs beaten or 1/2 cup egg substitute
1/2 cup chopped walnuts
1 cup golden raisins
Glaze:
1/4 to 1/2 cup powdered sugar
fresh lemon juice

Preheat oven to 350°F. Spray a 9x13-inch pan with Pam or other vegetable spray.

Sift together dry ingredients. Mix in water and applesauce.

Beat eggs for two minutes. (If you are using egg substitute, skip this step.) Add eggs to applesauce mixture and beat for two more minutes. Fold in walnuts and raisins.

Bake for 40 to 50 minutes, or until a toothpick inserted into the cake comes out clean. Let cool in the pan.

Glaze: Combine powdered sugar with enough lemon juice to make a thin glaze. Drizzle cooled cake with glaze and let set for an hour. Cut cake into squares for serving.

Blueberry Coffee Cake

1-1/2 cups sifted unbleached flour
1 cup granulated sugar
2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
2 eggs
1 cup sour cream
1/2 teaspoon vanilla
1/4 to 3/4 cup fresh blueberries, or other fruit
chopped walnuts, optional

Topping:

5 Tablespoons granulated sugar
2 Tablespoons butter
1/2 teaspoon cinnamon

Preheat oven to 350°F. All ingredients and bowls should be a room temperature before you start.

In a large mixing bowl, sift flour with baking power, baking soda, salt, and 1 cup of sugar.

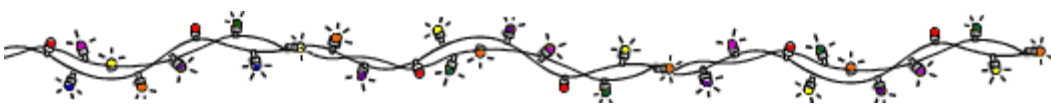
In a separate bowl, beat together the eggs, sour cream, and vanilla. Add egg mixture to flour mixture and beat until smooth.

Oil a 9-inch square baking pan. Spread the batter in the pan. If you are using fruit or nuts, scatter them over the batter and stir a little bit so that they stay in the top layer.

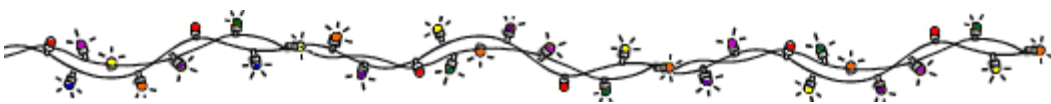
In a small bowl, mix 5 Tablespoons sugar with the butter and cinnamon with a sturdy fork, until they are blended and resemble cornmeal (i.e., you should have a mixture of fine crumbs, not a smooth mixture). Sprinkle topping over batter.

Bake for 20-25 minutes, until a clean toothpick inserted in the center of the cake comes out dry. Cool slightly; serve warm or at room temperature.

Note: *Based on the Hobee's Coffee Cake recipe. I use more Blueberries than they do.*



*Let It Dough,
Let It Dough,
Let It Dough!*



Cookie Icings and Glazes

Royal Icing

3 tablespoons meringue powder

6 tablespoons warm water

4 cups powdered sugar, lightly spooned into measuring cup

In a large mixing bowl, place the meringue powder, water, and powdered sugar; beat, preferably with a whisk beater, at low speed until sugar is moistened. Beat at high speed until very glossy and stiff peaks form when the beater is lifted (5 to 7 minutes). The tips of the peaks should curve slightly. If necessary, add more powdered sugar.

Keeps 2 weeks in an airtight container at room temperature.

Powdered Sugar Glaze

1 cup sifted powdered sugar

1/4 teaspoon vanilla

1-1/2 tablespoons milk

1 or two drops food coloring, optional

Combine all ingredients thoroughly. Add additional milk if necessary to make an icing of drizzling consistency.

Lemon Icing

1 cup sifted powdered sugar

1/2 teaspoon grated fresh lemon peels

1 to 1-1/2 tablespoons lemon juice

Combine powdered sugar and lemon peel. Add enough lemon juice to make the icing easy to spread.

Mexican Wedding Cakes

Makes/Serves: 40

- 1 cup butter, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 cups flour
- 1 cup walnuts, finely chopped
- additional powdered sugar

Cream butter and sugar until fluffy. Blend in vanilla and salt. Stir in flour and nuts. Chill for 30 minutes, or until firm enough to handle.

Shape into 1- inch balls. Place one inch apart on an ungreased cookie sheet. Bake at 375°F for 12 to 14 minutes, or until light golden.

Cool on a rack, close together. Sift with additional powdered sugar.

Store in a cool, dry place.

Variations:

Mexican Chocolate Wedding Cakes: Finely grind 1 disk Ibarra Mexican Chocolate, Add 1/2-3/4 of the ground chocolate to the dough when you add the flour and nuts. Add the remaining chocolate to the powdered sugar that you sift over the baked cookies.

Christmas Spritz Cookies

Makes/Serves: 48

- 1 cup butter, softened
- 1/2 cup sugar
- 2-1/4 cups flour, sifted
- 1 whole egg
- 1/2 teaspoon almond extract

In a large mixing bowl, cream butter. Gradually add sugar and beat until light and fluffy. Beat in egg and almond extract. Gradually beat in flour

Divide the dough in half. To one half, add several drops of green food coloring and mix well. Add more food coloring if it's not green enough. Do not color the other half of the dough.

Fill a cookie press with dough. Using the desired plate or tip, form into various shapes on cookie sheets. Use the Christmas tree and wreath plates for the green dough.

Decorate cookies with colored sugars and candies. Bake in a 350°F oven for 8 to 10 minutes.

Remove to wire rack to cool.

Rolled Sugar Cookies

Makes/Serves: *About 48 (2-1/2-inch cookies)*

2-1/4 cups all-purpose flour
1/4 teaspoon salt
3/4 cup sugar
12 tablespoons unsalted butter
1 whole large egg
1 tablespoon lemon zest
1 teaspoon vanilla extract
Royal Icing

Soften the butter. In the large bowl of an electric mixer, cream together the sugar and butter until fluffy. Add egg, lemon zest, and vanilla extract; beat until blended. In a small bowl, whisk together the remaining dry ingredients. On low speed, gradually add then to the butter mixture and mix until incorporated. Add water, a few drops at a time, only until the dough starts to come away from the sides of the bowl.

Scrape the dough onto a sheet of plastic wrap and use the wrap, not your fingers, to press the dough together to form a thick flat disk. Wrap it well and refrigerate for at least two hours, preferably no longer than 3.

Place 2 oven racks in the upper and lower thirds of the oven. Preheat oven to 350°F.

On a lightly floured surface, roll out the dough to a 1/8-inch thickness. Cuts shaped using your favorite Christmas cookie cutters. With a small angled metal spatula or pancake turner, transfer the cookies to greased cookie sheets. Re-roll the scraps, chilling them first, if necessary.

Bake for 8 to 12 minutes or until the cookies begin to brown around the edges. For even baking, rotate the cookie sheets from top to bottom and front to back halfway through the baking period.

Use a small angled metal spatula or pancake turner to transfer cookies to wire racks to cool before decorating with Royal icing (see page 56).

Pistachio Pinwheels

Makes/Serves: 48

Dough

- 1 cup sugar
- 1 cup butter, softened
- 1 egg
- 1 teaspoons almond extract
- 2-1/2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

Add-ins

- 1/2 cup shelled pistachios, ground
- green paste or gel food coloring, enough to tint dough light green

Combine sugar, butter, egg and vanilla in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Reduce speed to low; add flour, baking powder and salt. Beat until well mixed (1 to 2 minutes).

Divide dough in to halves. To one-half of the dough, knead in nuts by hand, then add enough food coloring to tint a light green.

Between two 20-inch sheets of waxed paper, roll pistachio dough into 15" by 10" rectangle. (If paper wrinkles during rolling, peel it off, then replace it to remove wrinkles.) Repeat with plain dough. Refrigerate dough rectangles until chilled, but still pliable (about 10 minutes).

Remove top sheet of waxed paper from each rectangle. Place plain rectangle (still on waxed paper) on work surface with a long side facing you. Invert green rectangle on top of plain rectangle, so that edges line up evenly; remove top sheet of waxed paper. Starting from a long side, tightly roll rectangles together jelly-roll fashion, lifting bottom sheet of waxed paper as you roll. Wrap log in plastic wrap and freeze at least 1 hour or overnight, or until dough is firm enough to slice.

Preheat to 350°F. Grease large cookie sheet. Remove log from freezer. With sharp knife, cut log crosswise into 1/4-inch-thick slices. Place slices, 1 inch apart, on cookie sheet.

Bake cookies 9 to 11 minutes or until lightly browned around the edges. Transfer cookies to wire rack to cool.

Store cookies in tightly covered container at room temperature up to 1 week, or in freezer up to 3 months.

Spumoni Slices

Makes/Serves: 48

Dough

- 1 cup sugar
- 1 cup butter, softened
- 1 egg
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

Add-ins

- 1/4 cup finely chopped maraschino cherries, well-drained
- red paste or gel food color, enough to tint dough pink
- 1/4 cup finely chopped pistachio nuts
- green paste or gel food coloring, enough to tint dough light green

Combine sugar, butter, egg and vanilla in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Reduce speed to low; add flour, baking powder and salt. Beat until well mixed (1 to 2 minutes).

Divide dough into thirds. To one-third add cherries and red food color; mix well by hand (if dough is too wet, add flour, 1 tablespoon at a time until it holds together). To second third of dough, add pistachios and green food color; mix well by hand. Leave remaining portion plain.

Shape each third of dough between two sheets of lightly floured waxed paper into 7 x 6-inch rectangle. Layer pink, white and green dough on large sheet of plastic food wrap; press down gently. Wrap securely in plastic food wrap. Refrigerate until firm (2 hours or overnight).

Preheat oven to 350°F. Cut rectangle lengthwise with sharp knife into three 7 x 2-inch pieces. Cut each piece crosswise into 1/4-inch slices. Place slices 1 inch apart onto ungreased cookie sheet. Bake for 9 to 11 minutes or until edges just begin to brown. Cool completely.

Store cookies in tightly covered container at room temperature up to 1 week, or in freezer up to 3 months.

Chocolate-Coffee Ribbons

Makes/Serves: 48

Dough

- 1 cup sugar
- 1 cup butter, softened
- 1 egg
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

Ribbon add-ins

- 2 tablespoons instant espresso coffee powder
- 1 ounce unsweetened chocolate, melted and cooled

In a large bowl, Combine sugar, butter, egg and vanilla in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Reduce speed to low; add flour, baking powder and salt. Beat until well mixed (1 to 2 minutes).

Divide dough into thirds. Knead coffee powder into one portion of the dough. Stir chocolate into the second portion of the dough (knead if necessary). Leave remaining portion plain. Divide each dough portion in half. Cover and chill about 1 hour or until easy to handle.

On waxed paper, roll one half of the chocolate dough into an 8x6-inch rectangle (keep remaining half chilled); place waxed paper with dough rectangle on a cookie sheet, dough side up. On another sheet of waxed paper, roll one half of the plain dough into an 8x6-inch rectangle. Invert plain dough onto chocolate dough; peel off waxed paper. On same piece of waxed paper, roll one half of the coffee dough into an 8x6-inch rectangle. Invert coffee dough onto plain dough; peel off waxed paper. Repeat with remaining chocolate, plain, and coffee dough portions to form a six-layer stack. Press together lightly. Wrap stack in plastic wrap. Chill for 1 hour or overnight.

Preheat oven to 375°F. Trim edges of the dough stack. Cut dough stack in half lengthwise, to make 2 rectangles. Cut each rectangle crosswise into 1/4-inch-thick slices. Arrange slices, cut sides down, 2 inches apart on an ungreased cookie sheet. Bake about 8 minutes or until edges are lightly browned.

Transfer cookies to a wire rack; cool. Cover; seal. Store at room temperature for up to 3 days or freeze for up to 3 months.

Refrigerator Cookie Batch Production

The Pistachio Pinwheels (page 60), Spumoni Slices (page 61), and Chocolate-Coffee Ribbons (page 62) recipes all have the same basic ingredients. Only the extracts and the **Additions** are different.

For Christmas baking, I make the dough for all three cookies as a single batch. Then I divide it and add the add-ins. Here's how.

Dough ingredients for 3 batches

- 3 cups sugar
- 3 cups butter, softened
- 3 eggs
- 3 teaspoons vanilla (Use vanilla extract for all three cookies))
- 7-1/2 cups all-purpose flour
- 3/4 teaspoons baking powder
- 3/4 teaspoons salt

Add-ins

- 1/2 cup shelled pistachios, ground
 - green paste or gel food coloring, enough to tint dough light green
- 1/4 cup finely chopped maraschino cherries, well-drained
 - red paste or gel food color, enough to tint dough pink
- 1/4 cup finely chopped pistachio nuts
 - green paste or gel food coloring, enough to tint dough light green
- 2 tablespoons instant espresso coffee powder
- 1 ounce unsweetened chocolate, melted and cooled

In a large bowl, Combine sugar, butter, egg and vanilla in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Reduce speed to low; add flour, baking powder and salt. Beat until well mixed (1 to 2 minutes).

Split into batches

- ★ Divide dough into **thirds**.
- ★ Pistachio Pinwheels: Divide one section in half.
 - Add 1/2 cup ground pistachios to one half.
- ★ Divide remaining dough (2/3rds) into 6 pieces
 - Spumoni Slices: Add chopped cherries to one piece, chopped pistachios to another, and use a plain piece
 - Chocolate-Coffee Ribbons: Add espresso powder to one piece, melted chocolate to another and keep the last piece plain

Follow the individual recipe instructions for assembly.

Cherry Kisses

Makes/Serves: 48

- 1 cup butter, softened
- 1 cup sifted powdered sugar
- 1/8 teaspoon salt
- 2 teaspoons maraschino cherry liquid
- 1/4 teaspoon almond extract
- 2-1/4 cups all purpose flour
- 1/2 cup chopped maraschino cherries
- Decoration: maraschino cherries, quartered

Beat butter in large bowl with electric mixer for 30 seconds. Add powdered sugar and salt; beat until combined. Beat in cherry liquid and extract. Beat in as much of the flour as you can; stir in remaining flour and cherries.

Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten to 1/2-inch thickness with a sugared glass. Press one quarter of cherry into center of cookie.

Bake in a 325°F about 14 minutes or until bottoms are lightly browned. Transfer to wire rack; cool.

Note: *The pretty pink color comes from the cherries and cherry liquid.*

Coconut Cranberry Chews

Makes/Serves: 72

- 1-1/2 cups (3/4 pound) butter, room temperature
- 2 cups sugar
- 1 tablespoon grated orange peel
- 2 teaspoons vanilla
- 1 large egg
- 3-1/4 cups all purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1-1/2 cup dried cranberries
- 1-1/2 cup sweetened flaked dried coconut

In a large bowl, with a mixer on medium speed beat 1-1/2 cups butter, sugar, orange peel, and vanilla until smooth Beat in egg until well blended.

In a medium bowl, mix flour baking powder, and salt. Add to butter mixture, stir to mix, then beat on low speed until dough comes together, about 5 minutes (see note preceding). Mix in cranberries and coconut./

Shape dough into 1-inch balls and place about 2 inches apart on buttered 12 by 15inch baking sheets.

Bake in a 350°F regular or convection until cookies edges begin to brown, 11 to 15 minutes (shorter baking time will yield a chewier cookie; longer baking time will yield crispier cookie). If baking two sheets once in one oven, switch their positions halfway through baking.

Let cookies cool on sheets for 5 minutes, then use a wide spatula to transfer to racks to cool completely.

Note: *The mixture may look dry until it come together as a dough. If it's too crumbly to form into balls, the dough needs to be needs mixed longer, it should be a smooth, homogeneous mass.*

Sugar-Spice Coffee Slices

Makes/Serves: 36

- 1/2 cup butter (no substitutes), softened
- 1/4 cup shortening
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 2 tablespoons instant espresso powder
- 1 tablespoon hot water
- 1 egg
- 2 cups all-purpose flour

Coffee Topping - Stir together:

- 1/4 cup granulated sugar
- 1 teaspoon instant espresso powder.
- Coffee beans (optional)

Beat the butter and shortening in a large bowl with an electric mixer on medium to high speed for 30 seconds. Add the granulated sugar, brown sugar, baking powder, ground cinnamon, and salt. Beat till combined. Stir together the espresso powder and hot water in a small bowl till dissolved. Add to beaten mixture along with egg; beat till combined. Beat in as much flour as you can with the mixer. Stir in remaining flour with a wooden spoon.

Divide dough into thirds. Shape each portion into a 7x2-inch loaf. Wrap each loaf with plastic wrap. Chill for 2 hours or till firm.

Heat oven to 375 degrees F. Cut each loaf into 3/8-inch slices. Place slices about 2 inches apart on an ungreased cookie sheet. Sprinkle with Coffee Topping. If desired, gently press a few coffee beans onto each dough slice. Bake for 9 to 10 minutes or till edges are light brown.

Cool on cookie sheet for 1 minute. Transfer to wire racks and cool completely.

To Store: Place in layers separated by waxed paper in an airtight container; cover. Store at room temperature up to 1 week or freeze up to 3 months.

Note: *You can chill the dough loaves up to 3 days in the refrigerator or freeze them up to 1 week before slicing and baking.*

Gingerbread Spritz

Makes/Serves: 48

- 1 cup butter, softened
- 1/2 cup molasses
- 1/4 cup brown sugar, packed
- 1 whole egg
- 1 teaspoon vanilla
- 2-3/4 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground ginger

In a mixer bowl, beat together the softened butter, molasses, and brown sugar. Add the egg and vanilla; beat well.

In another bowl, thoroughly stir together the flour, baking powder, nutmeg, cinnamon, salt, cloves, and ginger. Add to creamed mixture; stir until thoroughly mixed. Cover and chill slightly.

Fill cookie press with half the dough. Press into desired shapes onto an ungreased cookie sheet. Repeat with remaining dough.

Bake in a 400°F oven for 7 to 8 minutes, or until set. Remove from cookie sheets; cool on wire racks. If desired, drizzle with powdered sugar glaze (see page 56).

Peppermint Christmas Spritz

Makes/Serves: 60

1 cup butter
3/4 cup sugar
1 large egg
1/2 teaspoon vanilla extract
1/2 teaspoon peppermint extract
2-1/4 cups flour
1/4 teaspoon baking powder
green food coloring
green colored sugar

In a large bowl, beat the butter and sugar until fluffy. Beat in egg and extracts. Add flour, baking powder, and a few drops of food coloring. Mix well.

Place dough in a cookie press fitted with a tree plate; pack firmly and evenly. Force out onto an ungreased cookie sheet, spaced slightly apart. Sprinkle with colored sugar.

Bake at 375°F until edges are golden, 10 to 12 minutes. Quickly transfer to racks and cool. Store airtight up to 2 days or freeze.

Chocolate Spritz

Makes/Serves: 36

- 1/2 cup sugar
- 1 teaspoon almond extract
- 3/4 cup butter softened
- 1-1/2 cups all-purpose flour
- 1 egg yolk
- 1/4 cup unsweetened cocoa

Heat oven to 375°F.

In large bowl combine all ingredients except flour and cocoa. Beat at medium speed until light and fluffy (2-3 min.). Gradually add flour and cocoa until well mixed (2-3 min.).

Use a cookie press to shape the cookies and place them 1" apart on cookie sheets. Decorate with candy sprinkles or colored sugars, if desired.

Bake for 7-9 min. or until set. Cool.

Walnut Polvorones

Makes/Serves: 24-36.

1-1/2 cups finely chopped walnuts, toasted
1 cup butter, softened
1/2 cup powdered sugar
1 tablespoon milk
1 teaspoon vanilla
1 teaspoons ground cinnamon
1-1/2 cups all-purpose flour
Granulated sugar

Topping (mix together)

1/2 cup powdered sugar
1/2 teaspoons ground cinnamon

In a food processor, process 3/4 cup of the toasted walnuts until very finely ground but still dry (not oily). Set finely ground walnuts and remaining chopped walnuts aside.

In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add 1/2 cup of the powdered sugar. Beat until combined, scraping bowl occasionally. Beat in milk, vanilla, and teaspoon of the cinnamon until combined.

Beat in as much of the flour as you can with the mixer. Stir in any remaining flour with a wooden spoon. Stir in the finely ground walnuts, and the finely chopped walnuts. Wrap dough in plastic wrap or waxed paper. Chill for about 1 hour or until dough is firm enough to shape.

Preheat oven to 325°F. Shape dough into 1-inch balls. Place balls 2 inches apart on ungreased cookie sheets. Dip the bottom of a drinking glass with a distinctive design (or a cookie press) into granulated sugar; use glass bottom to flatten balls slightly.

Bake in the preheated oven for about 15 minutes or until bottoms are light brown. Cool on cookie sheet for 2 minutes. Transfer to wire racks; cool completely.

Layer cookies between sheets of waxed paper in an airtight container; cover. Store at room temperature for up to 3 days or freeze for up to 3 months. Just before serving, sift the topping (sugar-cinnamon mixture) over tops of cookies.

Note: *This is a delicate cookie and crumbles easily. It is not a good candidate for mailing.*

Chocolate Sugar Cookies

Makes/Serves: About 24

- 1/2 lb. (two US sticks) unsalted butter
- 1 cup plus 2 tablespoons granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups plus 1 tablespoon all purpose flour
- 1 scant cup dark cocoa powder
- Pinch of salt

In a stand mixer fitted with the paddle attachment, mix the butter and sugar together until just incorporated. Do not over-mix at this stage, or the cookies may spread while baking.

Add the egg and vanilla extract. Mix again on low speed, stopping to scrape down the sides of the bowl intermittently as needed.

In a medium bowl, whisk together the flour, cocoa powder and salt. Add to the butter and egg mixture. Mix on low speed until a dough is formed and there are no longer any streaks of butter in the mixing bowl. The dough will often clump around the paddle attachment while being mixed. This is normal and a good sign that your dough is the right consistency.

Line a baking sheet with parchment paper.

Turn the dough out onto a sheet of wax paper and top with a second sheet. Roll dough into an oblong disc between the paper with a rolling pin. Transfer dough - wax paper and all - to a large cookie sheet. Wrap the dough tightly onto the cookie sheet with plastic wrap and refrigerate for 1 hour.

Remove top sheet of wax paper and roll dough a little thinner. It should not be sticky. You may dust the surface *lightly* with flour if it is sticky; too much will leave white streaks baked onto your cookies.

Roll dough to a ¼-inch to ½ -inch thickness. Cut out desired shapes from the dough and transfer to the prepared baking sheet. Be careful not to stretch the cutout shapes or they will be distorted after baking. Refrigerate the cutouts for 30 minutes to help maintain a crisp shape during baking.

Preheat the oven to 350°F. Bake the cookies for 15 to 20 minutes.

Let cool on the baking sheet for 5 minutes. Transfer to a wire rack. Decorate the cookies when completely cooled.

Yield: about 5 dozen

Ibarra Chocolate Cookies

Makes/Serves: *about 5 dozen*

4-1/3 cups all purpose flour
1 cup sifted cocoa powder
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons salt
2 cups softened butter
2 cups sugar
2 cups brown sugar
4 eggs
3 tablespoons vanilla
3 cups semi-sweet chocolate chips
2 cups Ibarra chocolate, pulsed in a processor

HALF	2 cups + 8 teaspoons
BATCH	1/2 cup
	1 teaspoon
	1 teaspoon
	1 teaspoon
	1 cup
	1 cup
	1 cup
	2
	1.5 tablespoon
	1.5 cup
	1 cup

Preheat oven to 300 F.

Sift together the dry ingredients - flour, cocoa, baking powder and soda, and salt.

In a large bowl with a hand mixer or in a stand mixer cream the butter and both sugars together at medium speed until combined (about 3 minutes).

Break the eggs into a small pitcher and whisk them quickly to break up the yolks. Add the vanilla to the egg mixture. On low speed, slowly add the eggs into the creamed mixture, combining completely before adding more eggs. Scrape the sides and bottom of the bowl for even mixing at the halfway point.

Add your dry ingredients: turn the mixer off and add 1/3 of the dry ingredients. Quickly turn the beater of the mixer on and off three or four times to work in the flour before making the next addition. Do not let the mixer run with the flour in the batter and build the gluten (this will toughen your cookies). Mix the flour only enough to thoroughly combine it with the butter.

By hand, fold in the Ibarra dust and then the chocolate chips.

Form the cookies into balls about 1 inch in diameter. Place them on a cookie sheet evenly spaced and press down on them lightly to flatten them a little.

Bake for about 20 minutes turning your pan halfway through the baking time.

Saigon Cinnamon Ginger Cookies

Makes/Serves: 4 dozen

- 3 cups flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons Roasted Saigon Cinnamon or regular cinnamon
- 4 teaspoons ground ginger
- 2 sticks softened butter (8 ounces)
- 1 cup white sugar
- 1/3 cup dark molasses
- 1 large egg
- 1/4 cup crystallized sugar

In a medium bowl, sift flour, salt, baking powder, cinnamon and ginger; set aside.

In the bowl of a stand mixer with the paddle attachment, cream butter, white sugar and molasses until fluffy – about 3-4 minutes. Add egg and beat for 30 seconds. Scrape sides of bowl and mix again.

Add dry ingredients on low speed; mix thoroughly.

Divide dough into four logs, about eight inches long. Seal each one in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 325°F. Line cookie sheets with parchment paper.

On a cutting board, cut each log into 1/4-inch slices.

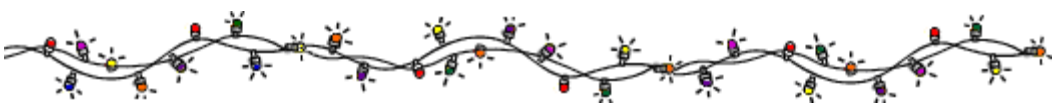
Pour the sugar into a pie plate or similar container. Roll each slice on one face and all of the edges in the sugar. Do not sugar both sides as they will slide on the cookie sheet.

Place sugared-side face up in a cookie sheet about 2 inches apart.

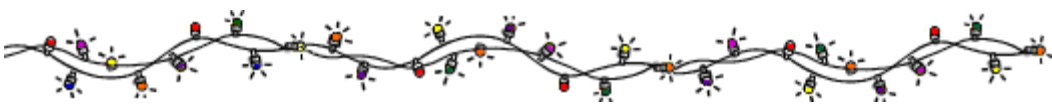
Bake each sheet for 12 to 15 minutes until cookies start to dry out around the edges, but are still soft in the middle.

Let cookies rest on the sheet for five minutes before transferring to cooling racks. Store in an airtight container.

Note: *The way the cookies look going into the oven is how they will look coming out, just a little bigger. Imperfections do not get baked out.*



*Chestnuts
Roasting On an
Open Fire...*



Hot-as-Fire Peanuts

- 2 Tablespoons oil
- 2 egg whites
- 2 to 3 Tablespoons Louisiana-style hot sauce
- 1 Tablespoon Worcestershire sauce
- 2 pounds unsalted peanuts
- 2 to 4 drops Tabasco sauce

Grease two jelly-roll pans with the oil. Preheat oven to 250 degrees.

In a large bowl, beat the egg whites until soft peaks form. Fold in the hot sauce, Worcestershire sauce, and Tabasco sauce, if you are using it. Add peanuts and toss until evenly coated.

Spread half of the peanuts in each pan. Bake 45 minutes, stirring the nuts every 15 minutes. Cool on wire rack.

Can be made ahead. Cover and store in an airtight container at room temperature for up to one month.

Note: Use your oldest pans for this recipe—the baked-on hot sauce is difficult to remove.

Hot Curried Nuts

- 1 Tablespoon hot curry powder
- 1 Tablespoon Canola oil
- 11 ounces mixed unsalted roasted nuts (cashews, almonds, filberts, pecans)
- 1/2 teaspoon salt

In a heavy medium skillet over moderate heat, cook the curry powder and oil, stirring occasionally with a wooden spoon until very fragrant and not burned, about five minutes. Stir in the nuts and salt. Cook, stirring occasionally until the nuts are nicely toasted, about 5 minutes longer. Let cool to room temperature.

The nuts will keep in an airtight container at room temperature for up to 5 days.

Amaretto-Cinnamon Nuts

Makes/Serves: 8

- 1-1/2 cups sugar
- 1/2 cup Amaretto
- 3 cups walnut halves
- 1 Tablespoon ground cinnamon

Spray a cookie sheet with Pam or other vegetable spray and set aside.

In a saucepan, combine sugar and liqueur. Bring to a boil. Cook until 238°F is reached on a candy thermometer, or until a small amount dropped into water forms a soft ball.

Stir in the cinnamon. Quickly stir in the nuts until the sugar syrup becomes cloudy and grainy. Spread onto greased cookie sheet, stir, and let harden. Separate into smaller pieces, if desired. Store in an airtight container in a cool, dry place.

Variations:

- ★ Pecan: Use pecan halves in place of the walnuts
- ★ Mixed: use 1-1/2 cups pecans and 1-1/2 cups walnuts
- ★ Use Kahlua instead of Amaretto
- ★ Eliminate the cinnamon

Grand Marnier Pecans

Makes/Serves: 8

- 1-1/2 cups sugar
- 1/2 cup Grand Marnier liqueur
- 3 cups pecan halves
- 1 Tablespoon finely minced orange peel

Spray a cookie sheet with Pam or other vegetable spray and set aside.

In a saucepan, combine sugar and liqueur. Bring to a boil. Cook until 238°F is reached on a candy thermometer, or until a small amount dropped into water forms a soft ball.

Stir in the orange peel. Quickly stir in the nuts until the sugar syrup becomes cloudy and grainy. Spread onto greased cookie sheet, stir, and let harden. Separate into smaller pieces, if desired. Store in an airtight container in a cool, dry place.

Variations:

- ★ **Pecan:** Use pecan halves in place of the walnuts
- ★ **Mixed:** use 1-1/2 cups pecans and 1-1/2 cups walnuts
- ★ Use any orange liqueur if you can't afford Grand Marnier

Sugared Pecans

- 1/3 cup butter
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1 pound pecan halves

In a small saucepan, melt butter. Stir in sugar and spices; mix well. Pour over pecans in a large roasting pans and mix well to coat. Bake in a preheated oven at 275°F for 30 minutes, stirring several times during baking. Cool.

Store in an airtight container.

Chile Lime Pistachios

- 1/2 fresh lime
- 1/2 Tablespoon olive oil
- 1 teaspoon paprika
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt
- 1 cup shelled, unsalted pistachios

Preheat oven to 250°F. Line a baking sheet with parchment paper.

Combine lime juice, oil, paprika, salt, and cayenne. Stir in the pistachios to coat evenly.

Spread the nuts over the parchment paper. Roast on the middle rack for about 30 minutes or until the spice mixture has dried on the nuts.

Let cool and store at room temperature.

Orange-Spiced Nuts

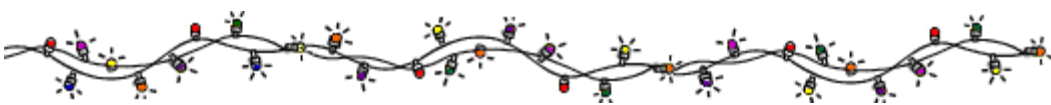
Makes/Serves: 2-1/2 to 3 cups

- 1/2 cup sugar
- 1/2 teaspoon cinnamon, ground
- 1/4 teaspoon nutmeg, ground
- 1/4 teaspoon cardamom, ground
- 1 egg white
- 1 Tablespoon orange juice
- 1/4 teaspoon orange peel, grated
- 2 cups walnuts

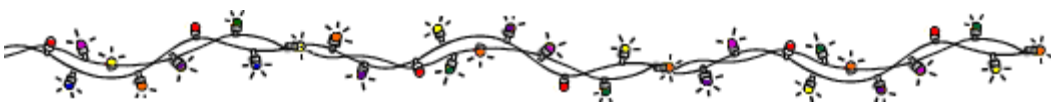
Preheat oven to 250°F. Line a baking sheet with parchment paper; lightly grease paper.

In a medium bowl, combine sugar, cinnamon, nutmeg, and cardamom. In another bowl, combine egg white, orange juice, and orange peel. Beat slightly.

Dip nuts into egg-white mixture, then in sugar mixture. Place on prepared baking sheet; do not let them touch. Sprinkle any remaining sugar mixture over the nuts. Bake in preheated oven for 1 hour.



Preserving Holiday Traditions



Christmas Mustard

- 1 cup mustard seed, partially crushed
- 1 cup lightly packed brown sugar
- 1 tablespoon cornstarch
- 3/4 cup cider vinegar
- 2 teaspoons crushed tarragon leaves, crushed dried basil, or crushed dill leaves

In a heavy stainless steel or enameled pan, mix mustard seeds, sugar, and cornstarch. Stir in vinegar until smooth. Cover; let stand in a cool place overnight.

Cook and stir over low heat 10 minutes or until thickened. Stir in herbs. Pack in small jars. Cover tightly.

Keep refrigerated up to 3 months

Herbed Vinegars

- 3-1/2 cups vinegar, white, red wine, white wine, or cider
- 6 cloves garlic
- 6 small onions
- fresh herbs

Bring vinegar to a boil; let cool slightly. Add other ingredients in a bottle and pour in vinegar. Let cool and seal tightly. Let stand at room temperature for 2 to 3 weeks, shaking occasionally.

Remove old herbs and add fresh herbs before presenting as a gift.

Dilly Beans and Carrots

Makes/Serves: 6 pints

- 1 pound fresh green beans
- 3 to 5 whole carrots
- 1 cup water
- 3 cups white vinegar
- 1/2 cup canning or pickling salt
- 4 to 6 cloves garlic
- 4 to 6 teaspoons dill seeds
- 4 to 6 whole Japanese chile peppers
- For each pint jar: 1 clove garlic, 1 teaspoon dill seed, and 1 chile

Wash the green beans and cut off ends. Cut each bean in half to fit lengthwise into a one pint canning jar, allowing 1/2-inch head-space. Wash and peel carrots. Cut into sticks of a similar size to the green beans; cut length to fit into pint jars, allowing 1/2-inch head-space.

To make the brine, combine the water, vinegar and salt in a medium saucepan. Bring to a boil.

Pack beans lengthwise in clean, hot pint jars. Use carrot sticks to pack beans tightly in the jar. Add 1 garlic clove, 1 teaspoon dill seed, and slightly crushed chile to the jar. Ladle boiling hot brine into each jar within 1/4-inch of the top. Clean jar rims and seal.

Process the jars in a water bath for 10 minutes. Cool and check seals. Refrigerate any unsealed jars.

Store sealed jars in a cool, dry place. Allow 2 to 3 weeks for full flavor to develop.

Varietal Wine Jelly

Makes/Serves: 4 half-pint jars

2 cups wine, Zinfandel, Chardonnay, Merlot

3-1/4 cups sugar

1 pouch liquid pectin

Sterilize four 1/2 pint jars and lids.

In a 5 to 6 quart pan, mix wine with sugar. Bring to a full rolling boil over high heat, stirring constantly. Stir in pectin. Return to a boil and cook for exactly 1 minute, stirring constantly.

Remove from heat and skim off any foam. Ladle mixture into jars, leaving 1/4-inch head-space. Wipe rims clean; put lids and bands on jars.

Process in 180°F water bath. Cover jars with 2 inches of water. Return water to 180°F and process for 10 minutes.

Cool and check seals. Refrigerate any unsealed jars. Store sealed jars in a cool, dry place.

Sangria Jelly

Makes/Serves: 4 half-pint jars

3 cups sugar
1-1/2 cups white Zinfandel
3 Tablespoons Orange Curacao
1/4 cup orange juice, freshly squeezed
3 Tablespoons lemon juice, freshly squeezed
grated peel of 1 orange
grated peel of 1 lemon
1 3-ounce pouch liquid pectin
8-ounce jelly jars

In a large saucepan, combine sugar, wine, liqueur, juices, and peel. Bring to a full rolling boil over high heat, stirring constantly. Stir in pectin and return to a full rolling boil. Boil for 30 seconds, stirring constantly. Skim off any foam.

Pour into hot sterilized jars, leaving 1/4-inch head-space. Wipe rims with a damp cloth. Seal with lids and bands following the manufacturer's instructions.

Process the jars in a water bath for 10 minutes. Cool and check seals. Refrigerate any unsealed jars.

Store sealed jars in a cool, dry place.

Apricot-Red Pepper Jelly

Makes/Serves: *About 6 half pints.*

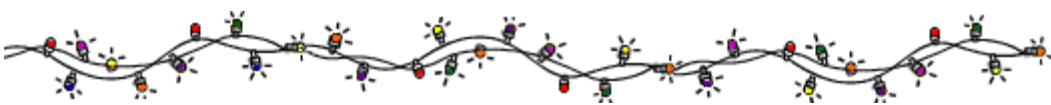
- 1 package (6 oz.) dried apricots, chopped
- 3/4 cup chopped red bell pepper
- 1/4 cup chopped fresh red Fresno chiles, or red or green jalapeño chiles
- 2-1/2 cup cider vinegar
- 1-1/2 cup water
- 1 box (1-3/4 to 2 oz.) dry pectin
- 6 cups sugar

Chop the apricots, bell and chile peppers with 1-3/4 cup vinegar in a blender or food processor until finely ground. Add to 8-10 quart pan and rinse blender with the water and remaining vinegar (3/4 C). Stir in pectin, bring to full boil while stirring. Add sugar, and return to boil still stirring. Boil for 1 minute (2 minutes with 2 oz. box of pectin). Remove from heat and skim off foam.

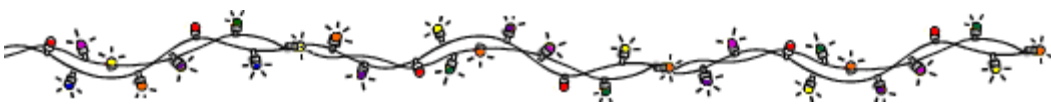
Ladle hot jelly into hot sterilized half-pint jars, leaving 1/2-inch head-space. Wipe jar rims and threads clean, top with hot lids and screw bands on firmly. Process in boiling water 5 minutes, or freeze (use freezer jars) after 24 hours.

Will keep 1 month in refrigerator unprocessed.

✿ *Good with meats and poultry, or with cream cheese on crackers*



The Friendly Beasts...



Doggie Cookies

1 cup whole wheat flour
1/2 cup grated cheddar cheese
1/2 cup peas, or carrots, cooked
1/4 pound margarine
1 clove garlic
milk, small amount

Allow cheese and margarine to come to room temperature. Mix together, adding peas or carrots, garlic and flour. Add enough milk to help dough form into a ball. Chill 1 hour.

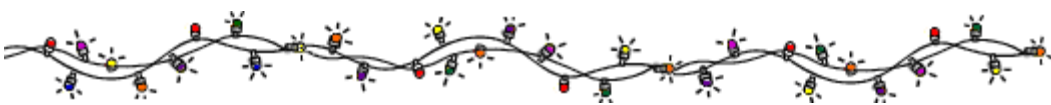
Roll onto floured surface and cut into bone shapes. Bake at 375°F for 15 minutes, or until slightly brown.

Kitty Cookies

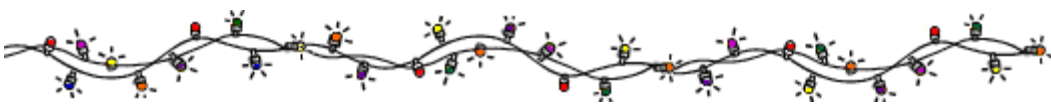
1 cup whole wheat flour
1 cup grated cheddar cheese
1/4 pound margarine
1 clove garlic
milk, small amount

Allow cheese and margarine to come to room temperature. Mix together adding, garlic and flour. Add enough milk to help dough form into a ball. Chill 1 hour.

Roll onto floured surface and cut into fish shapes. Bake at 375°F for 15 minutes, or until slightly brown.



*Tis the
Seasoning*



Salad Seasoning Mix

- 1 tablespoon pepper
- 1 tablespoon garlic powder
- 2 tablespoons salt
- 4 tablespoons onion powder
- 6 tablespoons parsley flakes

Mix all ingredients together. Store in airtight bottles or bags.

Suggestion: Add to sour cream or yogurt to make a zesty dip for raw vegetables; or use in salad dressings (see following recipes).

Herb Oil and Vinegar Dressing

- 1-1/4 teaspoons Salad Seasoning Mix
- 1/2 cup oil
- 1/4 cup wine vinegar, red or white

Combine ingredients. Shake well before using. Serve with tossed green salads.

Creamy Salad Dressing

- 2 teaspoons Salad Seasoning Mix
- 1 cup mayonnaise
- 2/3 cup buttermilk

Mix all ingredients; refrigerate. Use on lettuce or cabbage salads.

Cajun Spice Mix

- 1 tablespoon ground red pepper
- 1 tablespoon garlic powder
- 2 teaspoons dry basil
- 1-1/2 teaspoons crushed bay leaves
- 1-1/2 teaspoons coarsely ground black pepper
- 1 teaspoon white pepper
- 1 teaspoon dry rubbed sage
- 1 teaspoon ground thyme
- 1/2 teaspoon ground allspice

In a blender combine all ingredients. Whirl until bay leaves are finely ground. Store in an airtight container.

Directions to Pack: Sprinkle generously over fish, poultry, or beef before sautéing, broiling, or baking.

Vanilla Sugar

Makes/Serves: 2 (Make at least two weeks in advance)

- 1 cup sugar
- 1 whole vanilla bean

Measure sugar into a glass jar. With a small knife, split the vanilla bean in half lengthwise. Scrape the seeds into the sugar. Stir to mix then add the pod to the jar. Cover airtight, store in a dry place. Makes 1 cup.

Directions to Pack: Sprinkle on fruit, pancakes, cakes, cookies, or coffee cakes. Give 1/2 cup as a gift.

Cinnamon Sugar

Makes/Serves: 2 (Make at least two weeks in advance)

- 1 cup sugar
- 2 teaspoon cinnamon, ground

Mix sugar and cinnamon until thoroughly blended. Pour into a shaker-top jar or split into two jars. Prepare at least 2 weeks in advance.

Directions to Pack: Use to sprinkle on cookies, breads, cakes, or cereal. Also use to flavor tea, coffee, or cocoa.

Orange Sugar

Makes/Serves: 2 (Make at least two weeks in advance)

- 1 cup sugar
- 2 teaspoon orange peel, finely grated

Mix sugar and fresh, finely grated orange peel in a small glass jar. Cover tightly and store in a dry place. Stir before using. If desired, garnish with a strip of orange peel just before giving as a gift.

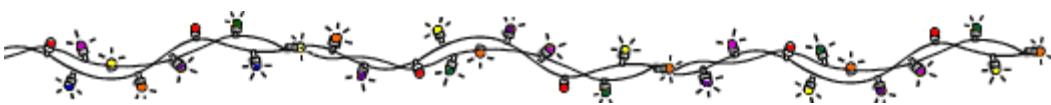
Directions to Pack: Use to sprinkle on desserts or to flavor drinks.

Herbs de Provence

- 2 Tablespoons dried basil leaves
- 4 teaspoons dried oregano leaves
- 2 teaspoons dried marjoram
- 2 teaspoons dried tarragon
- 2 teaspoons dried thyme
- 2 teaspoons dried savory
- 1-1/2 teaspoons crushed bay leaves
- 1 teaspoon fennel seeds
- 1 teaspoon dried mint
- 1 teaspoon ground sage
- 1 teaspoon dried rosemary
- 1 teaspoon dry lavender, Optional

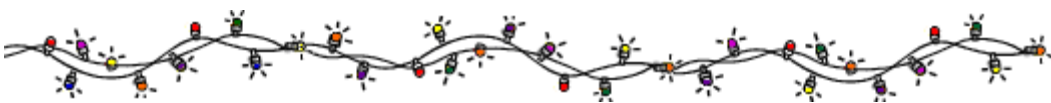
Combine herbs in a blender. Whirl until mixture is a fine powder. Store airtight.

Suggestion: Sprinkle lightly on meat or poultry before barbecuing, broiling, or baking; or mix to taste with sautéed or steamed vegetables.



Five Gold Wings!

*Four Crudités,
Three Frittatas,
Two Stuffed Tomatoes
And Grilled Quail in a
Currant Sauce...*



Buffalo Chicken Wings

Makes/Serves: 40-45 pieces: 3 or 4 as an appetizer or 8 to 10 as a main dish.

40 to 45 chicken drummettes or 20 to 25 chicken wings

16 to 18 ounces bottled Crystal Louisiana Hot Sauce

1/2 cup butter or margarine

1 cup burgundy wine

1/4 teaspoon nutmeg

1 teaspoon garlic powder

1/4 to 1/2 teaspoon white pepper

5 drops Tabasco sauce

Blue cheese salad dressing (as a dip)

Celery sticks

If using whole chicken wings, disjoint to make two pieces. Roast or barbecue wings until done.

While chicken is cooking, mix hot sauce, butter, burgundy, nutmeg, garlic powder, white pepper, and Tabasco in a large saucepan. Bring to a boil and reduce heat to low, keeping warm until you finish cooking the chicken.

Add the chicken wings to the saucepan and stir gently to coat all pieces. Chicken can be served at once or refrigerated overnight. To reheat, place in a 325°F oven for 20 to 30 minutes or reheat in microwave.

Serve with blue cheese salad dressing and celery sticks.

Variations: Deep fry the chicken; drain well before adding to the sauce.

Note: This recipe can be deadly if the hot sauce is particularly **hot**.

Crudités and Dips

Makes/Serves: 50

- 20 carrots, peeled and cut into chunks
- 1 head celery, trimmed and cut into sticks
- 2 bunches radishes, trimmed and cut into rosettes
- 20 white button mushrooms, cleaned and trimmed
- 1 red bell pepper, cut into strips
- 1 green bell pepper, cut into strips
- 1 basket red cherry tomatoes, washed and dried
- 1 basket yellow pear tomatoes, washed and dried
- 1 head cauliflower, cut into flowerets
- 1 head broccoli, cut into flowerets and blanched for 1 minutes
- 1 bunch asparagus, trimmed and blanched for 30 seconds

Herb Dip

- 6 ounces cream cheese, softened
- 1 cup mayonnaise
- 1/4 cup dry white wine
- 1/4 cup finely chopped dill, basil, parsley
- 2 Tablespoons Dijon mustard

Beat the cream cheese until quite soft. Beat in the mayonnaise, wine, herbs, mustard, and salt and pepper to taste.

Serve with vegetables.

Stuffed Cherry Tomatoes

Makes/Serves: 60

60 cherry tomatoes

Salmon Mousse or Gorgonzola Mousse

Salmon Mousse

8 ounces cream cheese at room temperature

2 ounces smoked salmon

lemon juice

3 Tablespoons heavy cream

white pepper, to taste

Gorgonzola Mousse

8 ounces cream cheese at room temperature

2 ounces Gorgonzola cheese, crumbled

3 Tablespoons heavy cream

Wash and dry the cherry tomatoes. With a sharp knife, cut off the round **bottom** of each tomato. (Cutting off the bottom of the tomatoes and standing them on the stem end makes them less apt to roll.) Remove the seeds and pulp with a small melon baller or with a tomato corer. Put the tomatoes cut side down on a rack or on paper towels to drain. Refrigerate until ready to use.

To serve, soften the mousse by stirring with a spoon. Place in a pastry bag fitted with a star tip. Pipe the mixture into the cherry tomatoes and garnish with fresh dill. Serve on a bed of lettuce leaves or dill to keep the tomatoes from rolling.

To make the Salmon Mousse:

Combine all ingredients in the bowl of a food processor. Blend until the mixture is smooth.

Chill at least 30 minutes.

To make the Gorgonzola Mousse:

In the bowl of a food processor, process the Gorgonzola cheese until finely crumbled. If the cheese has large chunks, you won't be able to pipe the mousse into the tomatoes.

Add remaining ingredients and blend until the mixture is smooth.

Chill at least 30 minutes.

Dolmas (Stuffed Grape Leaves)

Makes/Serves: 4 to 6 servings.

- 1 medium-size jar of grape leaves
- 1 cup rice
- 1/4 cup boiling water
- 1 grated onion
- 1 bunch green onions, chopped
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon dill
- 1 tablespoon dry mint
- 1/2 cup oil
- 1/4 cup chopped parsley

Wash the grape leaves with water and set aside. Soak the rice in boiling water until it absorbs the liquid. Add onions, seasonings, and 1/4 cup of oil and stir well.

Take a grape leaf and place 1 teaspoon of the mixture in the center at the stem end. Wrap well by folding each side towards the center and rolling the stem end towards the leaf tips. When all are wrapped, place the grape leaves in a saucepan. Pour the remaining 1/4 cup oil and 1-1/2 cups water over them. Bring to a boil, then cover, reduce heat, and simmer for 40 minutes.

Grilled Quail in Currant Sauce

4 quails, 5 to 6 ounces each
4 or 5 large sprigs fresh thyme
Currant sauce (recipe follows)
4 Tablespoons unsalted butter
Currant Sauce
1/2 quart chicken stock
reserved quail bones
3 shallots, minced
4 Tablespoons olive oil
1/2 cup sherry
1/2 cup red wine
1/4 cup currants
freshly ground black pepper
5 to 36 sprigs fresh thyme
3/4 pound unsalted butter, cut into small pieces

To bone quails, lay each bird on its back and cut down the center of the breast along the rib cage, scraping the meat off of the bone. Cut the meat from the backbone; you should have two halves. Leave the wings intact.

Place the quail on the cutting board, meat side up. Cut each in half where the breast and thigh separate. Remove the thighbone and save it for the currant sauce. Insert a small piece of fresh thyme under the skin of each quarter.

To cook the quail, melt 4 tablespoons butter in a pan over medium high heat and sauté the quail on each side until golden brown, 3 to 5 minutes total. Season to taste.

Serve hot with currant sauce.

To Make Currant Sauce:

Reduce the chicken stock by half over high heat.

In another pan, sauté the bones and shallots in olive oil over medium heat until the bones are brown, about 8 minutes. Deglaze the pan with the sherry. Add the wine and reduced stock. Simmer for 20 to 30 minutes. Strain the reduced liquid through cheesecloth and return it to the pan. Add currants, pepper, and thyme; cook for 10 minutes.

Remove from heat and whisk in the butter, a piece at a time, until it is all incorporated. If the sauce becomes too thick and cold, stir it over low heat for a second or two to warm it slightly. Do not heat it, or the emulsion will breakdown.

Artichoke Frittata

3 6-ounce jars marinated artichokes, drained and finely chopped
1/2 pound sharp cheddar, grated
1 onion, finely chopped
4 eggs, lightly beaten
6 soda crackers, finely crushed
dash Tabasco
salt and pepper
paprika

Preheat oven to 325°F. Prepare a baking dish by spraying with PAM or other vegetable spray.

Mix ingredients well and smooth evenly into the baking pan. Sprinkle with shredded Parmesan cheese and dust with paprika. Bake at 325° for 1 hour.

Cut into 1-inch squares and serve hot or at room temperature. Make it the day before for best results, but it keeps quite well in the refrigerator.

Makes 1 8-inch square pan; double recipe for a 9x13-inch pan.

Hot Artichoke Dip

Makes/Serves: 10

8 ounces cream cheese, softened
12 ounces mozzarella cheese, shredded
1 cup mayonnaise
1 cup grated Parmesan cheese
2 cloves garlic, finely chopped
13 ounces marinated artichoke hearts

Drain artichoke hearts well; tear artichokes apart with your fingers.

Combine all ingredients in a mixer and mash. (A food processor can also be used. Just be careful not to puree the ingredients.)

Bake in an uncovered casserole dish for approximately 30 minutes at 350°F, or until bubbly.

Serve hot from the oven. Scoop up dip with Carr's water crackers, chips, or homemade pita chips.

Spinach Dip

Makes/Serves: 8

- 2 packages frozen chopped spinach
- 1 package Knorr Vegetable Soup Mix
- 4 or 5 whole green onions
- 1/2 can water chestnuts
- 1 cup sour cream
- 1 cup mayonnaise

Thaw the spinach and squeeze out all of the water. Chop the green onions and the water chestnuts.

Place all ingredients in a large bowl and mix well. Refrigerate overnight for the best flavor.

Serve with water crackers or chunks of sour dough bread.

Note: *This recipe uses more spinach than the Knorr recipe uses. If you like a creamier dip, use only one package of spinach.*

Variations:

- ★ Use low fat sour cream and low fat mayonnaise.
- ★ Served in a hollowed out French bread round.

Cranberry Salsa

Makes/Serves: 4 cups

- 1 package cranberries (fresh or frozen)
- 1 cup chopped yellow or red onions
- 1/2 cup fresh orange juice
- zest from 1 orange
- 1 jalapeño chile, seeded and chopped
- 1 teaspoon grated ginger
- 2 Tablespoons plus 2 teaspoon brown sugar
- 1 teaspoon honey
- 1-1/2 Tablespoons rice wine vinegar
- 1 Tablespoon Tabasco sauce
- 2 Tablespoon chopped cilantro
- 1 can whole cranberry sauce

Combine all ingredients except canned cranberry sauce in a saucepan. Bring the mixture to a boil and add canned sauce. Return to a boil and remove it from the heat; let it cool, stirring occasionally.

Can be served immediately or chill to blend flavors.

Marie's Fresh Salsa

- 6 to 8 fresh, medium tomatoes, chopped
- 2 to 4 large pickled jalapeño chiles or fresh yellow chiles, chopped
- 6 medium green onions, chopped
- 1/4 cup chopped fresh cilantro
- 5 cloves fresh garlic, minced
- 1/4 cup chopped fresh parsley
- juice of 1 lime or 1 lemon

Mix all ingredients together. Store in the refrigerator for up to 2 weeks.

Christmas Cream Cheese Spread

3 8-ounce packages cream cheese, room temperature
1 bunch green onions including green tops, chopped
tops of a second bunch of green onions, chopped
12 ounces sliced ham, chopped
dash garlic powder
dash milk

In the bowl of a food processor, mix the cream cheese and garlic powder, using the milk to help soften the cream cheese. Add the remaining ingredients and mix well.

Chill. Serve with carrot sticks, celery sticks, and water crackers.

Note: *This dish is perfect for Christmas open houses.*

Variations: *Place the mixture in a greased ring mold before chilling. Unmold before serving.*

Crab Spread

12 to 14 ounces canned crab meat, well drained
1 can cream of mushroom soup
3/4 cup mayonnaise
1 8-ounce package cream cheese
1 cup chopped celery
1 cup onion
3 Tablespoons fresh lemon juice
1-1/2 envelopes Knox gelatin

In medium saucepan, heat soup, mayonnaise, and cream cheese until cream cheese is melted. Add lemon juice and gelatin; stir well.

Stir in chopped celery and onion; remove from heat. Let cool for 15 minutes. Add crab and mix well.

Place in a greased ring mold (or a decorative dish) and chill until firm. Unmold before serving.

Serve with water crackers or chunks of sourdough bread.

Zucchini Madeleines

Makes/Serves: 36

- 1-1/2 pounds zucchini, shredded
- 2 teaspoon salt
- 6 Tablespoons olive oil
- 1 medium onion, chopped
- 1 cup flour
- 1 Tablespoon Baking powder
- 5 large eggs
- 2 Tablespoons milk
- 1 1/2 cups Parmesan cheese, grated
- 1 clove garlic, minced
- 2 Tablespoons chopped basil or 1 teaspoon dry basil leaves
- 1/4 teaspoon black pepper, ground

Mix zucchini with salt. Let stand until zucchini is limp and liquid has drained (about 30 minutes). Rinse well and drain, squeezing out as much water as possible.

Meanwhile, heat 2 tablespoons oil in an 8- to 10-inch frying pan over medium-high heat. Add onions and cook, stirring, until soft (about 7 minutes). Set aside.

In a large bowl, mix flour and baking powder. In another bowl, whisk eggs milk, remaining oil, cheese, garlic, basil, and pepper until blended. Add zucchini and onions and mix well. Stir into flour mixture, just until evenly moistened.

Spoon batter into greased, and floured Madeleine pans or tiny muffin pans (about 1-1/2-inch in diameter), filling to rims. Bake in 400°F oven until puffed and lightly browned (about 15 minutes for 1small size, 18 minutes for large size, and 20 minutes for small muffins). Let cool for 5 minutes; then invert pan to remove. Serve hot or at room temperature.

If made ahead, let cool completely, wrap airtight, and refrigerate until the next day. Freeze for longer storage. To reheat (thawed, if frozen) in a single layer on baking sheets and place in a 350°F oven until warm (about 5 minutes).

Orange Muffins with Smoked Turkey

Makes/Serves: 30

1 cup sugar
1/2 cup unsalted butter
2 eggs
1 teaspoon baking soda
1 cup buttermilk.
2 cups sifted flour
1/2 teaspoon salt
1 cup raisins
zest and juice of 1 orange
1/2 cup sugar
1/2 pound smoked turkey, thinly sliced
jelled cranberry sauce

Preheat the oven to 400°F. Butter mini-muffin tins.

With an electric mixer, cream the sugar and butter until smooth. Add the eggs and beat until fluffy. Add the baking soda to the buttermilk.

Sift the flour and salt together, and add to the sugar-butter mixture alternately with the buttermilk. Stir until well mixed. In a food processor, grind the raisins and orange zest. Add to the batter and combine.

Spoon the batter into the prepared muffin tins and bake until golden brown and firm to the touch (about 12 minutes). Remove the tins to a baking rack and set close together. Brush the tops of the muffins with orange juice and sprinkle with the half cup sugar while still warm. After 5 minutes, turn out from the pans. Let cool completely before cutting each muffin in half.

Cut the turkey into small pieces and put a small amount on each muffin bottom. Top the turkey with some cranberry sauce, cover with -muffin top, and serve.

Chile Brie In Sourdough

- 1 round loaf (1 pound) sourdough bread
- 1 wheel Brie cheese (8 oz.)
- 1 Tablespoon softened butter
- 1 teaspoon Chili Powder
- 1/2 teaspoon dry ground Mustard
- 1 1/2 teaspoon Garlic Powder
- 1 /2 teaspoon sugar

Preheat oven to 350°F.

Combine spices and sugar; set aside.

Cut circle in top of bread and remove bread center to make room for Brie. Spread butter in bread; sprinkle with 2 teaspoon spice mixture. With knife, make 2-inch cuts around edge of bread at 1-inch intervals.

Remove rind from Brie and place in bread. sprinkle Brie with remaining spice. Replace top of bread. Bake on baking sheet 20-30 min.

To serve, remove bread top and break into bite size pieces. Dip bread pieces in hot Brie.

Dried Tomato Torta

Makes/Serves: 8 to 10 appetizer servings.

- 1 cup cream cheese, room temperature
- 1 cup unsalted butter, room temperature
- 1 cup Parmesan cheese, freshly grated
- 1/2 cup oil-packed sun-dried tomatoes, drained (reserve oil)
- 2 Tablespoon oil from dried tomatoes
- 2 cup fresh basil leaves, lightly packed

Cut 4 tomatoes into thin strips; set aside.

With a food processor, beat cream cheese, butter, and Parmesan cheese until very smoothly blended. Set aside all but 1/2 cup of the cheese mixture.

Whirl remaining tomatoes, oil, and 1/2 cup of the cheese mixture until tomatoes are very smoothly pureed. Mix puree with reserved cheese mixture and beat to blend. Cover bowl and chill for about 20 minutes, or until firm enough to shape.

Mound cheese on a platter. If made ahead, cover with and inverted bowl (don't let it touch the cheese) and chill up to 3 days; serve at room temperature.

Arrange reserved tomato strips and basil leaves around torta. Serve on pita chips, Pita Crisps (page 106), or toast, topping with a basil leaf and a tomato strip.

Pita Crisps

Makes/Serves: *About 96 Crisps*

- 4 tablespoons unsalted butter, melted
- 3 tablespoons olive oil
- Six 6-inch white or whole wheat pita breads
- 1/4 cup sesame seeds (1-1/2 ounces)
- 1 tablespoon thyme
- 1½ teaspoons freshly ground pepper
- 1/2 cup freshly grated Parmesan cheese

Preheat the oven to 350°F. In a bowl, combine the butter and oil.

Trim the edges off the pita breads. Arrange the pitas on a baking sheet and bake for about 3 minutes, or until warm. Separate the top of each pita from the bottom and brush the inside of each half with the butter and oil.

Stack the pitas and cut them into eighths to form triangles. Arrange the triangles, buttered side up, on 2 baking sheets. In a small bowl, combine the sesame seeds, thyme and pepper and sprinkle the mixture on the pitas. Top with the Parmesan.

Bake the pita triangles for 8 minutes on the upper and lower racks of the oven. Switch the pans and bake for about 6 minutes longer, until toasted. Transfer the crisps to paper towels to cool. (The pita crisps can be kept for up to 1 week in an airtight container.)

Goat Cheese, Walnut & Sun-dried Tomato Spread

Makes: *Makes About 1-1/2 Cups*

- 4 ounces goat cheese, such as Montrachet, at room temperature
- 2/3 cup coarsely chopped walnuts (3 ounces)
- 4 oil-packed sun-dried tomato halves, drained and coarsely chopped
- 1 large garlic clove, coarsely chopped
- 1 teaspoon extra-virgin olive oil
- 1/4 teaspoon thyme
- Salt and coarsely ground pepper

In a food processor, combine all the ingredients and process until well blended but still slightly chunky. Transfer to a serving bowl.

Alternatively, spoon the cheese into a small bowl lined with plastic wrap and refrigerate until firm, about 10 minutes. Unmold onto a plate and serve.

Cheddar Cheese Ball

- 2 pkgs.(8 oz. each) cream cheese
- 2 cups shredded sharp cheddar cheese
- 1 tbsp. chopped green pepper
- 1 tbsp. minced onion
- 2 teaspoons Worcestershire sauce
- 1 teaspoons lemon juice
- dash salt
- dash cayenne pepper
- finely chopped pecans

Blend soft cheeses well. Add other ingredients (except nuts). Mix well and chill. Shape into a ball and coat with nuts.

Baked Brie & Mushrooms in Sourdough

Makes/Serves: 8 servings

- 2 tablespoons butter
- 1 teaspoon minced garlic
- 12 ounces sliced fresh mushrooms
- 1 (8 ounce) wedge Brie cheese, rind removed, cubed
- 1 (1 pound) loaf round sourdough bread
- 2-1/2 tablespoons grated Parmesan cheese

Preheat the broiler.

In a saucepan over low heat, melt the butter. Sauté the garlic and mushrooms until tender. Mix in the Brie. Cook and stir until melted and well blended.

Remove the top of the sourdough bread, and hollow out the center. Spoon the Brie mixture into the bread. Sprinkle with Parmesan cheese.

Place the filled bread on a baking sheet, and broil 10 minutes in the preheated oven, or until the top is lightly browned. Cool slightly, and slice into wedges to serve.

Paté

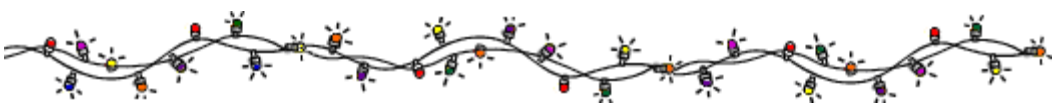
- 1/2 cup butter or margarine
- 1 pound chicken livers, halved
- 1/4 pound mushrooms, chopped
- 1/4 cup chopped parsley
- 1/4 cup chopped green onions (including tops)
- 1/2 teaspoon thyme leaves
- 1/2 teaspoon salt
- 2 tablespoons brandy or Madeira
- 1/2 cup dry red wine
- 1 cup butter or margarine, cut into chunks

In a wide frying pan over medium heat, melt the 1/2 cup butter. Add chicken livers, mushrooms, parsley, onions, thyme, and salt. Cook, stirring often, until livers are browned on all sides but slightly pink in center.

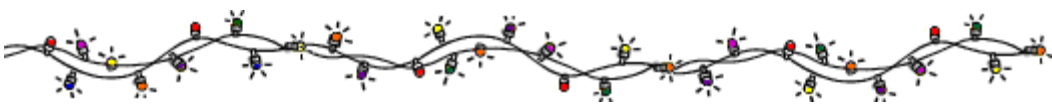
In a very small pan over low heat, warm brandy and set aflame (not beneath an exhaust fan or near flammable items). Pour over liver mixture and shake pan until flame dies. Add wine and heat to simmering. Remove from heat and let cool.

Whirl liver mixture in a food processor. Add the 1 cup butter, blending until smooth. Pour mixture into a deep, straight-sided oval or rectangular 4- to 5-cup pan or dish. Cover and refrigerate until firm, or for up to a week.

Garnish with lemon slices. Serve as a spread or cut into slice, and lift out pieces. Makes 12 to 16 servings.



All the Trimmings



Wild Rice and Bread Stuffing

2 boxes white and wild rice mix, or brown and wild rice mix
1 package sourdough bread stuffing cubes
1 package regular bread stuffing cubes
4 to 6 ribs celery, chopped
2 to 4 carrots, chopped
2 medium onions, chopped
3 to 5 cloves garlic, minced
2 red apples, cored and chopped
2 green apples, cored and chopped
1/4 cup chopped, fresh parsley
4 slices sourdough bread (stale is best)
1/4 pound (1 cube) butter, melted
1 teaspoon poultry seasoning
1 teaspoon dried basil leaves
1/2 teaspoon cayenne
2 cups (or more) fresh turkey broth
fresh ground pepper, to taste

Cook rice according to package directions. Let cool completely.

In the meantime, sauté onions and garlic in olive oil until limp. Add celery and carrots; sauté for 10 minutes. Let cool completely.

Combine bread stuffing cubes in a **large** bowl. Add cooked onion mixture and cooked rice. Add the contents of the seasoning mix from one of the bread stuffing packages (Save the other one for something else...). Mix together lightly.

Cut the sourdough bread into cubes **very** carefully.

Sauté the apples in butter for 10 minutes. Let the apples cool for a few minutes (or completely while you go to the emergency room to get your fingers sewn up because you weren't careful when you cut the sourdough bread...)

Add the apples and the sourdough bread to the mixture; stir well. Add the remaining ingredients, moistening with turkey broth. Mix well. (Control the wetness of the dressing by the amount of broth used.)

Bake in a 325°F oven for at least one hour and up to 2 hours.

Note: *Created for Thanksgiving 1989*

Potato Stuffing

Makes/Serves: 6

3 cups hot mashed potatoes, unseasoned
2-1/4 cups dry bread crumbs, coarse
1/4 cup onion, finely chopped
3 large eggs, beaten
1-1/4 teaspoon salt
1-1/4 teaspoon sage
3/4 cup celery, chopped
1/3 cup parsley, chopped
black pepper, ground

In a large mixing bowl, combine the potatoes, bread crumbs, onion, eggs, salt, sage, celery, parsley, and black pepper to taste. Stir to blend.

Bake in moderate oven until the top is browned.

Makes enough stuffing for a 8- to 9-pound bird.

Cranberry-Kumquat Relish

Makes/Serves: 2 quarts

- 2 packages (12-ounces each) fresh cranberries
- 1 orange
- 1 lemon
- 3/4 cup sugar
- 1/2 cup packed brown sugar
- 1/2 cup water
- 10 bottled or fresh kumquats, seeded and chopped
- 1/3 cup Grand Marnier
- 1 cup dried currants

Seed the lemon and orange; cut into small chunks. In food processor, process until finely diced. Transfer to a saucepan. (Optional: process the cranberries until coarsely chopped.)

Add cranberries, sugar, brown sugar, and currants to the saucepan. Bring to a boil; boil for 10 minutes. Add kumquats and liqueur; mix well. Heat for at least 2 minutes.

Transfer mixture to a large glass jar or container with a lid. Refrigerate for a few hours to let the flavors blend.

To assemble salad, place chicken in a large bowl with lettuce, cabbage, onion, and cilantro. Sprinkle with sesame seeds, drizzle with dressing, and toss. Add rice sticks and mix lightly. Makes 4 to 6 servings.

Cranberry-Pineapple Jello Mold

- 1 can (20 oz) crushed pineapple, in juice
- 2 pkg (3 oz each) raspberry flavor gelatin
- 1 can (16 oz.) whole berry cranberry sauce
- 2/3 cup Walnut Pieces
- 1 apple, chopped

Drain pineapple, reserving juice. Add enough water to juice to measure 2 1/2 cups; pour into saucepan. Bring to boil. Pour over gelatin mixes in large bowl; stir 2 minutes until completely dissolved.

Stir in pineapple, cranberry sauce, walnuts and apple. Pour into a bowl or ring mold. Refrigerate 2-1/2 hours or until firm. Remove liners.

Makes 24 servings.

Variations: *The original recipe specified spooning the mixture into 24 paper-lined muffin cups. This didn't work for me. However, the flavor was good.*

Spiced Cranberry Orange Mold

- 1-1/2 cups boiling water
- 1 package (8-serving size) or 2 packages (4-serving size) JELL-O® Brand Cranberry Flavor Gelatin Dessert
- 1/2 teaspoon ground cinnamon
- 1 can (16 oz.) whole berry cranberry sauce
- 1 cup cold water
- 1 orange, sectioned, dice
- 1/2 cup chopped walnuts

Stir boiling water into gelatin and cinnamon in large bowl at least 2 minutes until completely dissolved. Stir in cranberry sauce until melted. Stir in cold water. Refrigerate about 1 1/2 hours or until thickened (spoon drawn through leaves definite impression). STIR in orange and walnuts. Spoon into 5-cup mold. Refrigerate 4 hours or until firm. Unmold. Garnish as desired. Store leftover gelatin mold in refrigerator.

Makes 10 servings.

Unmolding. Dip mold in warm water for about 15 seconds. Gently pull gelatin from around edges with moist fingers. Place moistened serving plate on top of mold. I Invert mold and plate; holding mold and plate together, shake slightly to loosen. Gently remove mold. Center gelatin on plate.

Roasted Sweet Potatoes with Cinnamon Pecan Crunch

Makes/Serves: 8 servings

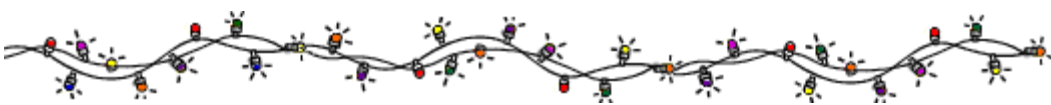
3/4 cup firmly packed brown sugar, divided
2 tablespoons orange juice
2 teaspoons pure vanilla extract
1-1/2 teaspoon ground cinnamon, divided
1-1/2 teaspoon ground ginger, divided
1/2 teaspoon salt
3 lbs. sweet potatoes, peeled and cut into 1-inch chunks
1 cup dried cranberries
6 tablespoons butter, cut up, divided
1/2 cup flour
1 cup chopped pecans

Mix 1/4 cup of the brown sugar, orange juice, vanilla, 1/2 teaspoon each of the cinnamon and ginger, and salt in a large bowl. Add sweet potatoes; toss to coat well. Spoon into a 13×9-inch baking dish. Sprinkle evenly with cranberries. Dot with 2 tablespoons of the butter. Cover with foil. Bake in preheated 400°F oven for 30 minutes.

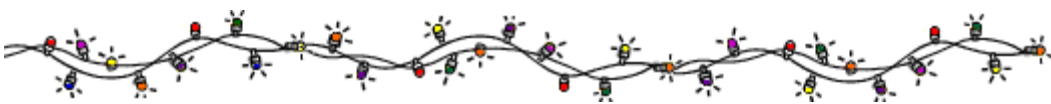
Meanwhile, mix flour, remaining 1/2 cup brown sugar and remaining 1 teaspoon each cinnamon and ginger in a small bowl. Cut in remaining 4 tablespoons butter with a fork until coarse crumbs form. Stir in pecans. Remove sweet potatoes from oven and stir gently. Sprinkle evenly with pecan topping.

Bake, uncovered, 25 to 30 minutes longer or until sweet potatoes are tender and topping is lightly browned.

From a McCormick holiday recipe pamphlet



*Hurrah for the
Pumpkin Pie!*



Libby's Famous Pumpkin Pie

Makes: 8 servings

3/4 cup granulated sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 large eggs
1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin
1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Milk
1 unbaked 9-inch (4-cup volume) deep-dish pie shell
Whipped cream (optional)

Mix sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.

Pour into pie shell.

Bake in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

Note: *This is the traditional holiday pumpkin pie. This classic recipe has been on LIBBY'S® Pumpkin labels since 1950.*

❁ *Pies are not high on my list of favorite things to make—I'm never satisfied with the results. (Everyone knows I can't make pastry crust to save my life!) However, I love pumpkin pie, so I do make one at Thanksgiving. I always use this recipe and either beg John to make pastry crust or buy pre-made.*

Crustless Cranberry Pie

- 1 cup all-purpose flour
- 1 cup white sugar
- 1/4 teaspoon salt
- 2 cups cranberries
- 1/2 cup chopped walnuts
- 1/2 cup butter, melted
- 2 eggs
- 1 teaspoon almond extract

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch pie pan.

Combine the flour, sugar, and salt. Stir in the cranberries and the walnuts, and toss to coat. Stir in the butter, beaten eggs, and almond extract. If you are using frozen cranberries, the mixture will be very thick. Spread the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a wooden pick inserted near the center comes out clean. Serve warm with whipped cream or ice cream.

Chocolate Death Torte

- 1-1/2 cup heavy whipping cream
- 10 ounces dark semisweet chocolate, broken into 1/2-inch pieces
- 10 ounces semisweet chocolate, or 5 ounces semisweet chocolate and 5 ounces milk chocolate, broken into 1/2-inch pieces
- 1-1/2 tablespoons unsweetened cocoa powder

Line an 8- or 9-inch circular pan with a circle of waxed paper large enough to come halfway up the pan's side. (I use a little bit of Pam spray to make the paper stick to the sides.)

In the top of a double boiler place 3/4 cup of cream and the dark chocolate pieces. Stir until the chocolate has melted completely and is fully blended with the cream

Pour the mixture into the lined cake pan and place in the refrigerator for about 30 minutes.

In the meantime, prepare the next batch of chocolate in the same manner as the first. When ready, pour on top of the partially chilled layer. Return to refrigerator for at least two hours or overnight.

To unmold, dunk the bottom of the pan in warm water. Don't get any water in the chocolate! Place a plate or circle of cardboard on top of the pan and turn it out onto the plate. Lift off the pan and peel off the paper.

Place a stencil on top of the torte. Gently spoon the cocoa into a fine sieve. Gently tap the sieve as you move it around the torte to evenly dust the surface. Carefully remove the stencil.

Keep in the refrigerator until serving time.

Lemon Scones

2 cups flour
1/4 cup granulated sugar
2 teaspoons baking powder
1/8 teaspoon salt
1/3 cup unsalted butter, chilled
1-1/2 teaspoons grated lemon peel
1/2 cup heavy whipping cream
1 large egg
1-1/2 teaspoons vanilla extract
1/2 cup currants, optional
1 egg mixed with 1 teaspoon water for glaze, optional

Preheat oven to 425°F. Lightly butter baking sheet.

In a large bowl, stir together flour, sugar, baking powder, and salt; stir in lemon peel. Cut the butter into 1/2-inch cubes and distribute over the flour mixture. Using a pastry blender (or two knives), cut the butter into the dry ingredients until the mixture resembles coarse crumbs.

In a small bowl, combine the cream, egg, and vanilla; stir well. Add the cream mixture to the flour mixture and stir until combined. Stir in the currants, if desired/

With lightly floured hands, pat the dough into a 1/2-inch thickness on a lightly floured cutting board. Using a floured 2-1/2-inch round biscuit cutter, or a heart-shaped cutter, and cut out the scones. Place them on the prepared baking sheet. Combine the scraps and repeat until all of the dough is used. Lightly brush the top of the scones with the egg mixture, if desired. Bake for 13 to 15 minutes, or until lightly browned.

Place the baking sheet on a wire rack to cool for 5 minutes. Using a spatula, transfer the scones to the wire rack to cool. Serve warm or cool completely and store in an airtight container.

Eggnog Quick Bread

Makes/Serves: 1 - 9x5 inch loaf

- 2 eggs, beaten
- 1 cup eggnog
- 2 teaspoons rum flavored extract
- 1 cup white sugar
- 1 teaspoon vanilla extract
- 1/2 cup butter, melted
- 2-1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg

Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x5 inch loaf pan, or three 3x5 inch loaf pans.

Blend together the eggs, eggnog, rum extract, sugar, vanilla and butter.

Sift together the flour, baking powder, salt and nutmeg. Add to eggnog mixture and stir just enough to moisten; pour into prepared pan.

Bake bread in large pan for 40 to 60 minutes, or until a tester inserted in the center comes out clean. Breads baked in the smaller pans require 35 to 40 minutes. Cool for 10 minutes, and remove from pan. Cool completely, wrap tightly and store in refrigerator.

Orange Cheesecake

3/4 cup all-purpose flour
3 tablespoons sugar
1 teaspoon finely shredded orange peel
6 tablespoons butter or margarine
1 slightly beaten egg yolk
3 8-ounce packages cream cheese, softened
1 teaspoon finely shredded orange peel
1/4 teaspoon vanilla
1 cup sugar
3 eggs
1/4 cup orange juice
Orange sauce (see below)
2 oranges, sectioned

Orange Sauce:

2 tablespoons sugar
1 tablespoon cornstarch
1 cup orange juice
2 tablespoons orange marmalade
1 tablespoon orange liqueur (optional)

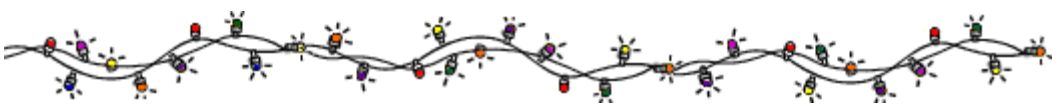
For crust, combine flour, 3 tablespoons sugar, and 1 teaspoon finely shredded orange peel. Cut in butter till mixture is crumbly. Stir in egg yolk. Pat 1/3 of the dough onto the bottom of an 8- or 9-inch springform pan (with the sides removed). Bake in a 400-degree oven for 7 minutes or till golden; cool.

Butter the sides of the pan and attach to the bottom. Pat remaining dough onto the sides of the pan to a height of 1-3/4 inches; set aside.

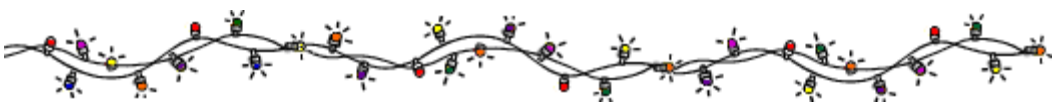
For the filling: in a mixer bowl beat the cream cheese, the 1 teaspoon orange peel and vanilla until fluffy. Add the 1 cup sugar; blend into cream cheese mixture. Add the eggs all at once, beating at low speed just until blended. Do not over-beat. Stir in the orange juice.

Turn into the crust-lined pan. Bake in a 375-degree oven for 35 to 45 minutes or until center appears set. Cool 15 minutes. Loosen sides of cheesecake from pan with spatula. Cool 15 minutes. Remove sides of the pan. Cool about 2 hours longer. Top with orange sauce. Chill thoroughly. Before serving arrange orange sections on top of the cake. Garnish with a twist of orange peel and orange leaves, if desired. Makes 12 to 14 servings.

To make orange sauce: In a saucepan combine sugar and cornstarch. Stir in orange juice. Cook and stir until bubbly. Cook and stir 2 minutes more. Cool slightly. Stir in orange marmalade and liqueur.



Oh!
The Marvelous
Pudding!



Tiramisu

Sponge cake (see page 49), or Italian ladyfingers
rum cream (recipe follows)
4 cups (or more) brewed espresso, or strong coffee
8 Tablespoons rum
1 to 2 cups Mascarpone
1 cup whipping cream for every cup of Mascarpone
1 teaspoon vanilla extract
8 ounces dark chocolate chips
8 ounces semisweet chocolate chips
1/2 to 1 cup additional whipping cream
chocolate curls for garnish

Bake sponge cake. Prepare rum cream and cool.

Combine the coffee and rum; set aside. Grind up chocolate chips in blender or food processor.

Whip cream until stiff peaks hold their shape. Whisk together mascarpone and vanilla extract. Fold the mascarpone mixture into the whipped cream.

Slice the sponge cake into rectangles, about 2 x 4 x 1 inches—approximating ladyfingers.

Spoon a layer of rum cream at the bottom of a glass trifle dish. Dip the cake into the coffee-rum mixture and cover the rum cream. Spread a layer of Mascarpone mixture on top of cake; spoon on a layer of rum cream. Sprinkle a layer of ground chocolate of the rum cream. Repeat the layering until the ingredients are gone or you've run out of room. End with a layer of rum cream.

Chill for at least 2 hours.

Whip additional cream until stiff peaks form (if you like your cream sweet, add a little powdered sugar before whipping). Spread a thin layer on top of the Tiramisu. Spoon remaining whipping cream into a decorating bag fitted with a large star tip. Pipe rosettes around the perimeter of the dessert. Sprinkle with chocolate curls.

Keep refrigerated until ready to serve.

Rum Cream

4 egg yolks
1/4 cup sugar
1/4 cup water
3 tablespoons rum

In the top of a double boiler set over simmering water, whisk together the egg yolks, sugar and water. Cook, whisking constantly until the mixture registers 160°F on a candy thermometer and the mixture is thick and frothy (about 3 to 5 minutes). Remove from heat and water and let cool for 5 minutes.

Fold rum into the mixture.

Note: *You'll need two batches of this for the Tiramisu*

Lemon Curd

2 cups granulated sugar
pinch salt
5 egg yolks
3 eggs
1 cup freshly squeezed lemon juice
5 Tablespoons unsalted butter

In a mixing bowl, stir together the sugar and salt. Add the egg yolks, then the whole eggs one at a time, beating well after each addition. Stir in the lemon juice. Pour the mixture into the top of a double boiler containing simmering water.

Add the butter, 1 tablespoons at a time, stirring constantly until the butter melts. When the mixture is thick enough to coat the back of a metal spoon, remove from the heat and cool completely before using.

Cover and refrigerate. You can keep it in the refrigerator for several weeks (mine never lasts that long).

❁ *Use lemon curd in the Berry Trifle (page 127) or as a filling for fresh fruit tarts.*

Berry Trifle

6 cups coarsely chopped raspberries, strawberries, or boysenberries, or 3 bags of frozen berries, defrosted, or a combination of fresh and frozen
granulated white sugar
1 sponge cake, about 9 x 13 x 1.5 inches (see page 49)
2 cups lemon curd (see page 126)
4 cups stirred custard (see page 128),
or egg custard sauce, or prepared vanilla pudding (not instant!)
1/2 cup sherry, optional
1 cup whipping cream, optional
fresh berries for garnish, optional
mint leaves for garnish, optional
Trifle bowl, large glass bowl with straight sides, or individual glass dessert bowls

Bake the sponge cake the day before. Prepare lemon curd and let cool (this can also be prepared the day before). Prepare custard sauce and let cool to room temperature.

In a bowl, lightly sweeten berries with sugar to taste. If using defrosted berries, use a spoon to slightly break up the berries.

To assemble trifle, spoon a thin layer of the lemon curd in the bottom of a 2-1/2-quart bowl or 8 individual containers. Top with a layer of custard sauce 1/4 to 1/2 inch thick.

Slice the cake 1/2 to 3/4 inch thick. Cut some slices to fit inside the serving dish as the first layer; if necessary, trim several pieces to form a single layer, using trimmings to fill in holes in the cake layer. Sprinkle with enough sherry to moisten the layer (optional).

Spread lemon curd over the cake to form a thin layer. Spoon on enough berries to cover the layer. Cover the berries with custard sauce. Top with another cake layer and repeat. Continue in this order until you run out of ingredients (or you run out of room!). The top layer of the trifle should be custard.

Cover and refrigerate at least 6 hours; overnight is better.

Just before serving, whip the cream. Top the trifle with whipping cream and garnish with fresh berries and mint leaves. If prepared in a large container, serve the trifle at the table so your guests can admire the colors.

❁ *For large parties, I use a clear glass ice bucket—its long straight sides display the layers beautifully.*

Stirred Custard

2-3/4 cups milk
1 cup whipping cream
3/4 cup granulated white sugar
1/4 cup cornstarch
pinch salt
4 egg yolks, room temperature
2 Tablespoons unsalted butter, softened
2 teaspoons vanilla extract

In a heavy saucepan, combine 2 cups of the milk and the cream. Place over medium -low heat and warm the mixture until bubbles form around the edges of the pan. Keep warm.

In the top pan of a double boiler containing simmering water (or in a heavy saucepan), stir together the sugar, cornstarch, and salt. Stir the remaining 3/4 cup of milk and mix well. Add the egg yolks and whisk to blend. Strain the warm milk through a fine-mesh sieve into a pitcher; slowly whisk the sieved mixture into the sugar mixture. Place over simmering water or over low heat and cook, whisking constantly, until thickened (coats the back of a metal spoon)—do not allow to boil. Cover and cook about 8 minutes longer, whisking or stirring several times.

While still over the heat, beat with a hand-held mixer on medium speed, or with a wire whisk, until very smooth. Remove from heat. Add the butter and vanilla extract; stir until butter melts.

Spoon the custard into 6 individual dessert dishes or into a 2-quart casserole dish. Cover with plastic wrap, pressing it onto the surface of the pudding. Set aside to serve warm or cool to room temperature and refrigerate until chilled, at least 2 hours or as long as 24 hours.

Grand Marnier Mousse

Makes/Serves: 4

- 1 cup semisweet chocolate chips
- 1-1/3 cup light cream
- 3 teaspoons Grand Marnier liqueur
- 2 egg yolks

Combine egg yolks and cream; scald and let cool slightly.

Combine all ingredients in a blender or food processor. Blend until smooth (1 minute). Chill.

For large amounts, make one batch at a time and combine.

Eggnog Bread Pudding

Makes/Serves: 8 servings.

- 1 loaf Eggnog Quick Bread (page 122)
- 4 eggs
- 1 cups sugar
- Pinch of salt
- 2 to 2-1/2 cups commercial eggnog
- 2 cups 1% milk (liquid will depend on how dry bread is)
- Dark or light rum, optional
- 6 to 8 oz. semi-sweet chocolate chips, optional
- Rum-caramel sauce (see recipe)

Rum-caramel sauce

- 2-1/2 cups packed brown sugar
- 1 cups butter
- 1 teaspoon ground cinnamon
- 1/2 cup whipping cream
- 2 oz. (1/4 cup) dark or light rum

Cut bread into 1/2 to 3/4-inch slices. Cut slices into thirds (if you prefer smaller pieces, cut into cubes). Drizzle the bread pieces with rum, if desired.

Mix together eggs, sugar, eggnog, and milk. Add reserved bread. Mix gently until all liquid is absorbed into bread. Gently squeeze bread cubes to break up slightly, but do not over-mix.

Preheat oven to 350 degrees.

Divide mixture among 8 10-ounce heat-proof bowls (if you're using the chocolate chips, layer them in with the mixture in each bowl).

Bake each dessert on top rack of oven 15 minutes or until puffy and lightly browned. Remove from oven; cool slightly. Place each serving on 10-inch round plate and top with rum sauce.

To make Rum Sauce: Combine sugar, butter and cinnamon in bowl. Place in microwave-safe bowl and heat until ingredients are melted and hot.

Or, place in heavy-bottomed pot and simmer on low heat to dissolve sugar. When done, remove from heat and whisk in cream and rum.

Serve a little of the warm sauce over each serving of bread pudding. Serve additional sauce on the side. Makes about 3 cups.

Mexican Bread Pudding *(Capirotada)*

- 1 cup packed brown sugar
- 1 cup water
- 1 stick cinnamon
- 1/2 loaf (1-pound size) French bread
- 1/2 cup toasted slivered almonds
- 1/2 cup chopped walnuts
- 1 cup raisins
- 1/2 pound cheddar cheese cut into 1/2 -inch cubes
- 1 tart apple, thinly sliced

Preheat the oven to 350°F. Butter a 9 by 13-inch baking dish.

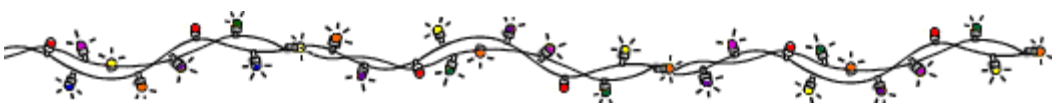
Place brown sugar, water, and cinnamon in a saucepan and boil uncovered until slightly thickened (about 5 minutes). Discard cinnamon stick.

Cut bread into 1/2 -inch-thick slices and toast; then break into large pieces. Place half the bread in the prepared baking dish. Top with 1/2 the almonds, walnuts, raisins, cheese, and all of the sliced apple. Pour 1/2 the syrup over all. Repeat the layers and top with the remaining syrup.

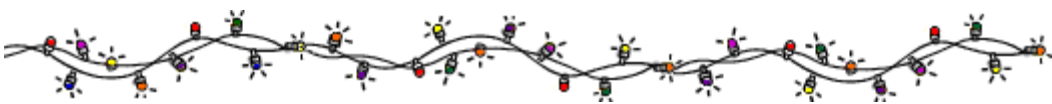
Cover and bake for 35 minutes. Remove cover the last 5 minutes. Serve warm or reheat, covered, in a 350° oven for about 15 minutes.

Spoon into dishes and top with vanilla ice cream or whipped cream. Makes 8 to 10 servings.

❀ *Not quite like my mother's or grandmother's, but close!*



Auld Lang Syne



Bourbon Balls

Makes/Serves: 35

- 2 cups vanilla wafers, crushed (8 ounces)
- 1 cup powdered sugar, sifted
- 1 cup walnuts and pecans, chopped
- 2 Tablespoons unsweetened cocoa powder
- 3 Tablespoons light corn syrup or honey
- 1/4 to 1/3 cup bourbon
- additional powdered sugar

Combine all ingredients in a medium-sized bowl. Mix until well blended. Mixture must be moist but not soggy.

Pinch a walnut size piece from mixture and roll firmly between moistened palms of your hands to form a ball. Repeat with remaining mixture.

Roll the balls in the additional powdered sugar. Store airtight in a cool dry place.

Apricot Slims

- 1 6-ounce package dried apricots
- 1/3 cup coconut flakes
- 1 tablespoon orange juice
- 1/4 cup finely chopped almonds

Combine apricots, coconut, and orange juice in a food processor; whirl until mixture begins to hold together in a ball, about 1 minute. Divide mixture into 4 equal parts and wrap each in waxed paper or plastic wrap. Refrigerate until cold and easy to handle.

To shape, sprinkle about 1 tablespoon chopped almonds on a work surface. Roll apricot mixture back and forth with your palms over nuts, forming a 16-inch rope. Cut diagonally into 2-inch pieces.

Wrap airtight and store in refrigerator for up to 1 month.

Golden Orange Nectar

- 3-1/3 cups large oranges, thinly sliced
- 1 vanilla bean, split lengthwise
- 2 cups milk
- 2 cups vodka

In a large glass bowl, combine oranges, sugar, and vanilla bean. Mix to coat oranges. Cover and let stand at room temperature, stirring occasionally, until sugar is dissolved (at least 4 hours).

Add milk and vodka; mix well. Cover and let stand at room temperature for 1 week. Stir daily.

Pour mixture into a large strainer or colander and set over a large bowl. Let drain, then very gently press liquid out of oranges. Discard fruit; remove vanilla bean (you can save it for other uses, if desired).

Line the colander with a 12-inch coffee filter, a double thickness of white paper towels, or cheesecloth. Set colander over another large bowl. Pour about 1/4 of the liquid into the filter. Let drain for at least 1 to 1-1/2 hours, or let set overnight. Pour filtered liqueur into small bottles.

Replace filters and strain remaining batches until all liquid is filtered.

 *We always had to filter the liqueur at least 3 times and each filtering took hours.*

Liqueur Pound Cakes

Makes/Serves: 4 small cakes.

1/2 cup butter or margarine, at room temperature
1 pound powdered sugar
6 eggs
1 teaspoon vanilla
2-3/4 cups cake flour

Liqueur Syrup

2 cups sugar
1/2 cup light corn syrup
3/4 cup water
1-1/4 cups rum, almond-, hazelnut-, or orange-flavored liqueur

In large bowl of an electric mixer, beat butter until creamy. Sift powdered sugar; gradually add to butter, beating until mixture is light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla; gradually mix in flour.

Place batter into 4 greased, flour-dusted 3 1/2x7-inch loaf pans. Smooth top of batter. Bake in a 300°F oven until a wooden pick inserted in center of cake comes out clean, about 50 minutes. Meanwhile, prepare Liqueur Syrup.

Let cakes cool in pans on a rack for 5 minutes. Run a knife around the edges of each pan and turn cake out. Return cake to pan.

With a slender skewer or a fork, poke numerous holes, about 1 inch apart, all the way to the bottom of cake. Immediately pour an equal amount of syrup over each cake. Let cool on a rack until cakes have completely absorbed syrup, about 1 hour.

Remove cakes from pans; wrap airtight. Store cakes in a cool place for up to 2 weeks, in refrigerator for up to 1 month, or in freezer for up to 6 months.

Directions to Pack: *Cake should be served at room temperature.*

To make syrup: Set sugar, corn syrup, and water over medium-high heat and stir slowly until mixture comes to a simmer. Continue heating, without stirring, until mixture boils. Cover and continue to boil until sugar is dissolved and liquid is clear-about 1 minute. If you don't cover pan and if you stir while Syrup boils, crunchy sugar crystals will form in finished cake.

Remove from heat, uncover, and let stand until slightly cooled (about 5 minutes). Stir in rum or liqueur.

Cinnamon Spritz

Makes/Serves: 60

- 3-1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 vanilla beans, halved lengthwise
- 1 cup granulated sugar
- 3 sticks (12 ounces) unsalted butter, room temperature
- 2 large egg yolks
- 2 teaspoons ground cinnamon mixed with
4 teaspoons granulated sugar

Preheat oven to 350°. Whisk together flour, salt, and cinnamon.

Using the tip of a paring knife, scrape vanilla seeds into a large bowl, and discard pods. Add sugar, and beat with a mixer on medium speed for 3 minutes. Add butter, and beat until pale and fluffy. Beat in egg yolks. Add flour mixture, and beat until just combined.

Attach a wreath disk to a cookie press. Divide dough into 3 portions. Fill press with dough. Press cookies onto baking sheets, spacing them 2 inches apart.

Bake until barely golden, 9 to 12 minutes. Immediately sprinkle cookies with cinnamon sugar. Let cool slightly, then transfer to wire racks to cool completely. Repeat with remaining dough. Cookies can be stored for up to 1 week.

Sparkly Cinnamon Coins

Makes/Serves: 72

2 sticks (1/2 pound) unsalted butter, softened
1/2 cup granulated sugar
2 teaspoons cinnamon
1/4 teaspoon fine sea salt
1/2 teaspoon pure vanilla extract
2-1/2 cups all-purpose flour
Crystallized sugar, for rolling

In a large bowl, beat the butter until creamy. Add the granulated sugar and beat until combined. Beat in the cinnamon, salt and vanilla, then beat in the flour. Divide the dough into thirds; wrap each piece in a large sheet of plastic wrap and shape it into a 10-inch log about 1 1/2 inches thick. Refrigerate until firm, about 1 hour.

Preheat the oven to 350°F. Line 3 large baking sheets with parchment paper. Unwrap 1 piece of dough. Sprinkle crystallized sugar into a 3-by-10-inch rectangle on a sheet of wax paper. Roll the log in the sugar, pressing lightly. Cut the log into 3/8-inch -thick slices. Arrange the coins about 1 inch apart on 1 of the prepared baking sheets. Repeat with the remaining 2 logs of cookie dough. Bake the cookies for about 17 minutes, or until golden. Let cool on the baking sheets.

Make Ahead The cookies can be stored in an airtight container at room temperature for up to 1 week or frozen for up to 2 months.

Christmas Lights Cookies

3/4 cup butter, softened
1/3 cup granulated sugar
1/3 cup firmly packed brown sugar
1 whole egg
1 teaspoon mint extract
2 cups all-purpose flour
1/3 cup finely ground walnuts

Christmas Lights Icing

5 cups confectioners' sugar
1/2 cup plus 1 tablespoon milk
green, red, orange, and blue paste food coloring

Cream butter and sugars in a large bowl until fluffy. Add egg and mint extract, beating until smooth. In another bowl, sift together flour and baking soda. Stir flour mixture and nuts into creamed mixture, mixing until a soft dough forms. Cover and chill 1 hour.

Preheat oven to 350 degrees. In a lightly floured surface, use a floured rolling pin to roll out dough to 1/4-inch thickness. Using light pattern, place pattern on dough and cut out with a sharp knife. Transfer to a greased baking sheet. Use a drinking straw to make a hole at the bottom of each cookie. Bake 8 to 10 minutes or until cookies are light brown.

Cool completely on a wire rack. Apply Christmas Lights Icing (see page 138) when cool.

To make icing: Beat sugar and milk in a large bowl until smooth. Divide icing evenly into 5 small bowls. Leaving one bowl white, tint remaining bowls green, red, orange, and blue. Spread icing on cookies, leaving bottom of the cookie unfrosted. Allow icing to harden. Store in an airtight container.

Red Pepper Relish

6 cups 1/2-inch pieces red bell peppers
4 cups onions, finely chopped
8 cloves garlic
3 to 4 finely chopped Serrano or jalapeño chiles
3 tablespoons coarse salt
1-3/4 to 2-1/4 cups sugar
1-3/4 cups cider vinegar
1 tablespoon mustard seed
1 tablespoon oregano
1 bay leaf

Mix red pepper, onion, garlic, chiles, and salt in a large bowl.

Let stand 3 hours. Drain thoroughly (do not rinse). Combine remaining ingredients in a large saucepan and bring to a boil over medium-high heat. Let boil 10 minutes. Reduce heat to medium. Stir in pepper mixture and cook until peppers are translucent, but still slightly crunchy, about 30 to 45 minutes.

Pour relish into clean hot pint jars, to 1/2-inch from the top. Run plastic knife or spatula between relish and jar to release any air bubbles. Clean rim and threads with a damp cloth.

Process the jars in a water bath for 10 minutes. Cool and check seals. Refrigerate any unsealed jars.

Store sealed jars in a cool, dry place.

✿ *A wonderful relish, but time-consuming*

Cookie Starter

4-1/2 cups all-purpose flour
2 cups granulated sugar
2 cups firmly packed brown sugar
1-1/2 cups instant nonfat dry milk
1 Tablespoon plus 1 teaspoon salt
1-1/2 cups shortening

In a very large bowl, combine all dry ingredients. Using a pastry blender or two knives, cut in shortening until mixture resembles coarse meal. \

Store in an airtight container in refrigerator. Mix may be stored up to 6 months in the freezer.

Give with the following recipes for Chocolate Chip, Peanut Butter, and Granola Cookies.

Cookie Starter--Chocolate Chip Cookies

1/2 cup butter, softened
1 whole egg
1 teaspoon vanilla extract
3 cups cookie starter
6 ounces semisweet chocolate chips
1/2 cup chopped pecans

Preheat oven to 350°F.

In a large bowl, beat butter until fluffy. Add egg and vanilla; beat until smooth. Add cookie started; stir until a soft dough forms. Fold in chocolate chips and pecans. Drop by teaspoonfuls onto a greased baking sheet.

Bake 8 to 10 minutes or until brown. Cool completely on a wire rack. Store in an airtight container.

Cookie Starter--Granola Cookies

- 1 cup cookie starter
- 1 cup granola cereal
- 1-1/2 teaspoons ground cinnamon
- 1 whole egg
- 1 teaspoon vanilla extract
- 1/2 cup raisins

Preheat oven to 350°F.

In a large bowl, mix together first 3 ingredients. Add egg and vanilla; stir until smooth. Fold in raisins. Drop by teaspoonfuls onto a greased baking sheet.

Bake 10 to 12 minutes or until brown. Store in an airtight container.

Cookie Starter--Peanut Butter Cookies

- 1 cup crunchy peanut butter
- 1 whole egg
- 1 tablespoon water
- 1 teaspoon vanilla extract
- 1-1/2 cups cookie starter

Preheat oven to 375°F.

In a large bowl, combine first four ingredients; beat until smooth. Add cookie starter; stir until a soft dough forms. Drop by teaspoonfuls onto a greased baking sheet.

Bake 10 to 12 minutes or until brown. Cool completely on a wire rack. Store in an airtight container.

Giant Fortune Cookies

Makes/Serves: 6

- 1 cup flour
- 2 tablespoons cornstarch
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/2 cup salad oil
- 1/2 cup egg whites (from about 4 large eggs)
- 1 tablespoon water
- 2 teaspoons vanilla

Type or print fortunes, allowing a 1 by 3-inch area of paper for each one. Cut paper into individual fortunes.

In a bowl, stir together flour, cornstarch, sugar, and salt. Add oil and egg whites; beat until smooth. Beat in water and vanilla.

Drop a level 1/3 cup batter onto a greased baking sheet and spread evenly into a 10-inch circle. Bake at 300°F for about 14 minutes or until light golden brown. If undercooked, cookies will tear during shaping.

With a wide spatula, immediately remove cookie from baking sheet and shape:

- ★ Flip cookie over into a gloved hand.
- ★ Hold prepared fortune in center of cookie while you quickly fold it in half... **Work Quickly**
- ★ Grasp ends of cookie and crease cookie
- ★ Hold the cookie a minute or two to maintain its shape as it cools

Repeat until all the batter is used.

Jalapeno Lime Jam

- 12 ounces frozen limeade concentrate
- 2-1/2 cups water
- 1 package powdered pectin
- 4-1/2 cups sugar
- 4 to 6 jalapeño peppers, (seeds and all) ground in a blender

Mix all ingredients and bring to a boil, boil slowly for 10 minutes, stirring often. Add 1/2 teaspoon margarine when it first comes to a boil. After 10 minutes of boiling remove from heat and color with 2 drops yellow food coloring and 1 drop green food coloring.

Pour into sterilized jars leaving 1/2 inch head-space. Place scalded lid and band on firmly tight. Process in boiling water bath for 5 minutes. Place jars on a thick towel and let cool to room temperature.

Blue Cornmeal Pasta

- 1-3/4 cups flour
- 1-3/4 cups blue cornmeal
- 2 whole eggs
- water, add enough to eggs to make 3/4 cup liquid
- 1/2 teaspoon ground cumin, approximately

Using Pasta Extruder: Combine all ingredients in machine bowl. Mix until it forms a smooth ball. Extrude as fettuccine.

Using standard method: Mix together and knead until very smooth and elastic (5 min. Kitchen Aid, 10 min. by hand). Let sit about 10 minutes to “settle”. Run through (Atlas) pasta machine to thinness desired, then cut. In humid climates you may need more flour than listed in the recipe calls.

Layout on counter top or hang on rods to dry.

To cook: Place in large pot of boiling water. Cook dried pasta for 3 to 4 minutes. Cook fresh pasta about 2 minutes.

Egg Pasta

3-1/2 cups flour

2 whole eggs, lightly scrambled

water, add enough to eggs to make 3/4 cup of liquid

Using Pasta Extruder: Combine all ingredients in machine bowl. Mix until it forms a smooth ball. Extrude as fettuccine.

Using standard method: Mix together and knead until very smooth and elastic (5 min. Kitchen Aid, 10 min. by hand). Let sit about 10 minutes to “settle”. Run through (Atlas) pasta machine to thinness desired, then cut. In humid climates you may need more flour than listed in the recipe calls.

Layout on counter top or hang on rods to dry.

To cook: Place in large pot of boiling water. Cook dried pasta for 3 to 4 minutes. Cook fresh pasta about 2 minutes.

✿ *This pasta is the basis for several different flavors of pastas.*

Variations: :

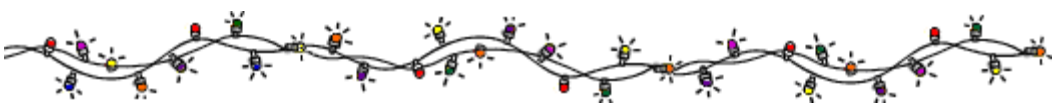
★ Basil-Garlic

★ Garlic

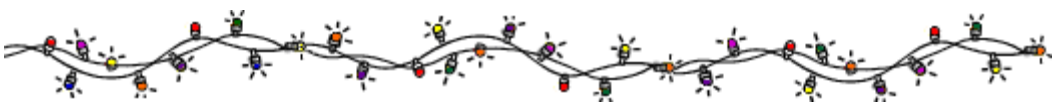
★ Cajun Spiced

★ Spinach and herb

★ Tomato and basil



*From Whence
They Came*



Recipe Sources

Some recipes are variations or adaptations of recipes I found on the Internet—no specific attribution is given if I did not know the source.

Almond Fruitcake on page 43; San Jose Mercury News, Food section
Amaretto-Cinnamon Nuts on page 76; Woman's Day Magazine, pre- 1986
Apricot Slims on page 133; *Gifts from Your Kitchen*; Sunset Books
Artichoke Frittata on page 98; rec.food.recipes (Internet), John Trinterud, pre-1986
Baked Brie & Mushrooms in Sourdough on page 108; Allrecipes.com
Blueberry Coffee Cake on page 54; Based on Hobee's Haven coffee cake recipe from rec.food.recipes, user: decwrl!mogul
Chile Chocolate Truffles on page 35; Sunset Magazine; Page. 86; 12/94
Chile Lime Pistachios on page 78; <http://cookandeat.com/2008/05/05/chile-lime-pistachios/>
Chocolate Biscotti on page 22; Good Housekeeping magazine; 12/94
Chocolate Sugar Cookies on page 71; , Sprinkle Bakes 11/27/12
Christmas Mustard on page 80; Woman's Day Magazine, 12/13/83
Coconut Cranberry Chews on page 65; Challenge butter advertisement
Coconut-Serrano Biscotti on page 32; Chile Pepper Magazine; 10/96
Cranberry Cordial on page 16; *Entertaining*; Martha Stewart; 1982
Cranberry Salsa on page 100; Variation of El Cocodrilo's Cranberry Citrus Salsa (restaurant in Pacific Grove)
Cranberry-Almond Biscotti on page 30; *Gifts from the Kitchen*; Williams Sonoma; 1994
Crudités and Dips on page 94; *The Complete Caterer*; author unknown
Dilly Beans and Carrots on page 81; Blodgett family, circa 1978
Doggie Cookies on page 86; Hallmark Cards
Dried Tomato Torta on page 105; Sunset Magazine
Giant Fortune Cookies on page 142; *Cookies*; Sunset Books;
Golden Orange Nectar on page 134; Sunset Magazine 12/87
Herbs de Provence on page 91; *Christmas Treasury*; Sunset Books
Ibarra Chocolate Cookies on page 72; <http://nerdybaker.wordpress.com>
Instant Hot Chocolate Mix on page 14; Sunset Magazine; 12/87
Kitty Cookies on page 86; Hallmark Cards
Lemon Loaf on page 48; <http://www.familycampingchat.com/forum>
Lemon-Tipped Pistachio Biscotti on page 31; Sunset Magazine; 11/90
Liqueur Pound Cakes on page 135; *Gifts from Your Kitchen*; Sunset Books
Mexican Wedding Cakes on page 57; family recipe

Mulled Cider Spices on page 15; *Better Homes & Gardens Holiday Cooking*; 1980
Orange Biscotti on page 21; *rec.food.recipes* (Internet), John Trinterud, pre-1986
Orange Muffins with Smoked Turkey on page 103; *Hors d'Oeuvres*; Martha Stewart
Orange-Spiced Nuts on page 78; *Finger Foods*, author unknown
Peppermint Christmas Spritz on page 68; *Sunset Magazine*; 12/87
Pistachio Pinwheels on page 60; Land o Lakes Butter recipe modification
Red Pepper Relish on page 139; *Bon Appetit* magazine; 12/82
Rocky Road Candy on page 39; Diane Johnson (Aetna)
Rolled Sugar Cookies on page 59; *Rose's Christmas Cookies*; 1990
Salad Seasoning Mix on page 88; *Christmas Treasury*; Sunset Books
Sandtorte (Sand Cake) on page 52; *Sunset Magazine* circa 1971
Southwest Biscotti on page 29; *Regional American Cooking of the Southwest*; Jan Nix
Spiced Orange Tea Mix on page 17; *Gifts From Your Kitchen*; Sunset Books
Spicy Gingerbread Loaf on page 47; *Recipezaar.com* #396042
Spicy Pumpkin Bread on page 45; Margaret Velho; modifications by Marie Novicki
Spumoni Slices on page 61; Land o Lakes Butter recipe
Stuffed Cherry Tomatoes on page 95; *Hors d'Oeuvres*; Martha Stewart
Walnut Polvorones on page 70; BHG Christmas Cookies
Zucchini Madeleines on page 102; *Sunset Recipe Annual* 1988

Song and Quote Sources

Songs, stories, and other items referenced in the titles (just in case they aren't obvious enough).

Adeste Biscotti on page 19; Song, *Adeste Fidelis* (*Oh, Come All Ye Faithful*)
All the Trimmings on page 110; Saying, "Turkey and all the trimmings"
Auld Lang Syne on page 132; Song by the same name
Chestnuts Roasting On an Open Fire... on page 74; Song, *The Christmas Song*
Five Gold Wings! on page 92; Song, *12 days of Christmas*
Here We Come A-Wassailing on page 13; Song, *The Song*
Hurrah for the Pumpkin Pie! on page 117; Song, *Over the River*
Let It Dough, Let It Dough, Let It Dough! on page 55; Song, *Let It Snow*
Preserving Holiday Traditions on page 79; Saying, as is
Oh! The Marvelous Pudding! on page 127; Book, *A Christmas Carol* by Charles Dickens

The Friendly Beasts... on page 85; Song by the same name
There's a Fruitcake for Everyone... on page 42; Song, *Fruitcake* by Eraserheads
'Tis the Seasoning on page 87; Song, *Deck the Halls*
Twas the Night Before Christmas... on page 9; Poem, *Night Before Christmas*
Visions of Sugarplums on page 33; Poem, *Night Before Christmas*

Index

A

almonds

- Almond Fruitcake 43
- Cranberry-Almond Biscotti 30
- Rocky Road Bark 39
- Rocky Road Candy 39

amaretto

- Amaretto Balls 34
- Amaretto Sauce 44
- Amaretto-Cinnamon Nuts 76

appetizers

- Artichoke Frittata 98
- Baked Brie & Mushrooms in Sourdough 108
- Buffalo Chicken Wings 93
- Cheddar Cheese Ball 107
- Chile Brie in Sourdough 104
- Christmas Cream Cheese Spread 101
- Crab Spread 101
- Cranberry Salsa 100
- crudités 94
- dips 94, 99
- Dried Tomato Torta 105
- Goat Cheese, Walnut & Sun-dried Tomato Spread 107
- Gorgonzola Mousse 95
- Grilled Quail 97
- Hot Artichoke dip 98
- Marie's Fresh Salsa 100
- Orange Muffins with Smoked Turkey 103
- Paté 109
- Pita Crisps 106
- Salmon Mousse 95
- Stuffed Cherry Tomatoes 95

Applesauce Cake 53

apricots

- Apricot Slims 133
- Apricot-Red Pepper Jelly 84

Artichoke Dip 98

Artichoke Frittata 98

B

- Baked Brie & Mushrooms in Sourdough 108

batch production, refrigerator cookies 63

Berry Trifle 127

beverages

- Cranberry Cordial 16
- Instant Hot Chocolate mix 14
- Raspberry Liqueur 16
- Spiced Orange Tea Mix 17

biscotti

- Chocolate 22
- Coconut 23
- Coconut-Serrano 32
- Cranberry-Almond 30
- Cranberry-Pistachio 24
- Double-Espresso 25
- Fruitcake 27
- Gingerbread 26
- Lemon-Tipped Pistachio 31
- Orange 21
- Peppermint 28
- Southwest 29
- tips 20

Blue Cornmeal Pasta 143

Blueberry Coffee Cake 54

Bourbon Balls 133

breads

- eggnog 122
- Lemon Loaf 48
- pumpkin 45
- Spicy Gingerbread Loaf 47
- zucchini 46

Buffalo Chicken Wings 93

Butterscotch Chocolate Mix 14

C

Cajun Spice Mix 89

cakes

- applesauce 53
- Blueberry Coffee Cake 54
- Cinnamon Sour Cream Coffee Cake 51
- liqueur pound 135
- Sandtorte 52
- Sherry 50
- sponge 49

candy

- Chile Chocolate Truffles 35
- Cranberry-Pistachio Bark 37
- Cran-Marnier Truffles 41

-
- Key Lime Truffles 40
 - Minted Marble Bark 36
 - Rocky Road 39
 - Rocky Road Bark 39
 - Salted Caramel Bark 38
 - Capirotada (Mexican Bread Pudding) 131
 - Cheddar Cheese Ball 107
 - cherries
 - Cherry Kisses 64
 - Spumoni Slices 61
 - Chile
 - Brie in Sourdough 104
 - Chocolate Truffles 35
 - Coconut-Serrano Biscotti 32
 - Lime Pistachios 78
 - chocolate
 - Chile Chocolate Truffles 35
 - Chocolate Biscotti 22
 - Chocolate Chip Cookies 140
 - Chocolate Death Torte 120
 - Chocolate Spritz 69
 - Chocolate-Coffee Ribbons 62
 - Cranberry-Pistachio Bark 37
 - Cran-Marnier Truffles 41
 - Double-Espresso Biscotti 25
 - Ibarra Chocolate Cookies 72
 - Instant Hot Chocolate mix 14
 - Key Lime Truffles 40
 - Mexican Chocolate Wedding Cakes 57
 - Minted Marble Bark 36
 - Rocky Road Bark 39
 - Salted Caramel Bark 38
 - Chocolate Spritz 69
 - Chocolate Sugar Cookies 71
 - Christmas Cream Cheese Spread 101
 - Christmas Light Icing 138
 - Christmas Lights Cookies 138
 - Christmas Mustard 80
 - Christmas Spritz Cookies 58
 - cinnamon
 - Amaretto-Cinnamon Nuts 76
 - Cinnamon Sour Cream Coffee Cake 51
 - Cinnamon Spritz 136
 - Cinnamon Sugar 90
 - Roasted Sweet Potatoes with Cinnamon Pecan Crunch 116
 - Saigon Cinnamon Ginger Cookies 73
 - Sparkly Cinnamon Cookies 137
 - coconut
 - Coconut Biscotti 23
 - Coconut Cranberry Chews 65
 - Coconut-Serrano Biscotti 32
 - coffee
 - Chocolate-Coffee Ribbons 62
 - Double-Espresso Biscotti 25
 - Sugar-Spice Coffee Slices 66
 - condiments 80
 - cookies
 - Cherry Kisses 64
 - Chocolate Chip 140
 - Chocolate Sugar Cookies 71
 - Chocolate-Coffee Ribbons 62
 - Christmas Lights 138
 - Christmas Spritz Cookies 58
 - Cinnamon Spritz 136
 - Coconut Cranberry Chews 65
 - Cookie Starter 140
 - Cookie Starter recipes 140
 - Giant Fortune 142
 - Gingerbread Spritz 67
 - glaze 56
 - Granola 141
 - icing 56
 - Mexican Chocolate Wedding Cakes 57
 - Mexican Wedding Cakes 57
 - Peanut Butter 141
 - Peppermint Christmas Spritz 68
 - Pistachio Pinwheels 60
 - rolled sugar 59
 - Sparkly Cinnamon 137
 - Spumoni Slices 61
 - Sugar-Spice Coffee Slices 66
 - Walnut Polvorones 70
 - Crab Spread 101
 - cranberries
 - Coconut Cranberry Chews 65
 - Cranberry Cordial 16
 - Cranberry Salsa 100
 - Cranberry-Almond Biscotti 30
 - Cranberry-Kumquat Relish 113
 - Cranberry-Pineapple Jello Mold 114
 - Cranberry-Pistachio Bark 37
 - Cranberry-Pistachio Biscotti 24
 - Cran-Marnier Truffles 41
 - Spiced Cranberry Orange Mold 115
 - cranberry
 - Crustless Cranberry Pie 119
 - Creamy Salad Dressing 88
 - crudités 94
 - Crustless Cranberry Pie 119
 - Currant Sauce 97
 - custard, stirred 128
-

D

desserts

- Berry Trifle 127
- Chocolate Death Torte 120
- Eggnog Bread Pudding 130
- Grand Marnier Mousse 129
- Lemon Curd 126
- Mexican Bread Pudding 131
- Orange Cheesecake 123
- Rum Cream 126
- Stirred Custard 128
- Tiramisu 125

Dilly Beans and Carrots 81

dips

- herb 94
- Marie's Fresh Salsa 100
- spinach 99

Doggie Cookies 86

Double-Espresso Biscotti 25

dressings

- Creamy Salad Dressing 88
- Herb Oil and Vinegar 88

Dried Tomato Torta 105

E

Egg Pasta 144

Eggnog Bread Pudding 130

Eggnog Quick Bread 122

F

Fruitcake Biscotti 27

fruitcake, almond 43

G

Giant Fortune Cookies 142

ginger

- Gingerbread Biscotti 26
- Saigon Cinnamon Ginger Cookies 73

Gingerbread Biscotti 26

Gingerbread Spritz 67

Goat Cheese, Walnut & Sun-dried Tomato Spread 107

Golden Orange Nectar 134

Gorgonzola Mousse 95

Grand Marnier Mousse 129

Grand Marnier Pecans 77

Granola Cookies 141

Grilled Quail in Currant Sauce 97

H

Herb Dip 94

Herb Oil & Vinegar Dressing 88

Herbed Vinegars 80

Herbs from Provence 91

Hot

- Artichoke Dip 98
- as-Fire Peanuts 75
- Butterscotch Chocolate Mix 14
- Curried Nuts 75
- Malted Chocolate mix 14
- Mocha Mix 14
- Spiced White Chocolate mix 14

I

Ibarra Chocolate Cookies 72

icings

- Christmas Light 138
- lemon 56
- Powdered Sugar glaze 56
- royal 56

Instant Hot Chocolate mix 14

J

Jalapeño Lime Jelly 143

jams & jellies

- Apricot-Red Pepper Jelly 84
- Jalapeño Lime Jelly 143
- Sangria Jelly 83
- Varietal Wine Jelly 82

Jello

- Cranberry-Pineapple Jello Mold 114
- Spiced Cranberry Orange Mold 115

K

Key Lime Truffles 40

Kitty Cookies 86

L

Lemon Loaf 48

lemons

- Lemon Curd 126
- Lemon Icing 56
- Lemon Loaf 48
- Lemon Scones 121
- Lemon-Tipped Pistachio Biscotti 31

limes

- Key Lime Truffles 40

liqueurs

- cranberry 16
- Liqueur Pound Cakes 135
- Liqueur Syrup 135
- orange 134

raspberry 16

M

Madeleines, zucchini 102

Malted Chocolate Mix 14

Marie's Fresh Salsa 100

Mexican

Bread Pudding 131

Chocolate Wedding Cakes 57

Wedding Cakes 57

Minted Marble Bark 36

mixes

Cajun spice 89

Hot Butterscotch Chocolate 14

hot chocolate 14

Hot Malted Chocolate 14

Hot Mocha 14

Hot Spiced White Chocolate 14

mulled cider 15

Orange Cinnamon 14

salad seasonings 88

spiced orange tea 17

Mocha Mix 14

muffins, orange 103

Mulled Cider Spices 15

mustard

Christmas Mustard 80

N

nuts

Amaretto-Cinnamon 76

Chile Lime Pistachios 78

Grand Marnier Pecans 77

Hot Curried 75

Hot-as-Fire Peanuts 75

Orange-Spiced Nuts 78

Sugared Pecans 77

O

oranges

Orange Biscotti 21

Orange Cheesecake 123

Orange Cinnamon Chocolate mix 14

Orange Muffins with Smoked Turkey
103

Orange Sugar 90

Orange-Spiced Nuts 78

Southwest Biscotti 29

Spiced Cranberry Orange Mold 115

Spiced Tea Mix 17

P

pasta

Blue Cornmeal 143

egg 144

Paté 109

Peanut Butter Cookies 141

peanuts, Hot-as-Fire 75

pecans

Grand Marnier 77

Mexican Chocolate Wedding Cakes 57

Roasted Sweet Potatoes with Cinna-
mon Pecan Crunch 116

Sugared 77

Peppermint Biscotti 28

Peppermint Christmas Spritz 68

pets

Doggie Cookies 86

Kitty Cookies 86

pickles 81

pies

cranberry 119

pistachios

Chile Lime Pistachios 78

Cranberry-Pistachio Bark 37

Cranberry-Pistachio Biscotti 24

Lemon-Tipped biscotti 31

Pistachio Pinwheels 60

Spumoni Slices 61

Pita Crisps 106

Potato Stuffing 112

poultry

Buffalo Chicken Wings 93

Powdered Sugar Glaze 56

pumpkin

Spicy Pumpkin Bread 45

R

Raspberry Liqueur 16

Refrigerator Cookie Batch Production 63

relishes

cranberry 113

Red Pepper Relish 139

rice

Wild Rice and Bread Stuffing 111

Roasted Sweet Potatoes with Cinnamon
Pecan Crunch 116

Rocky Road Bark 39

Rocky Road Candy 39

Rolled Sugar Cookies 59

Royal Icing 56

Rum Cream 126

S

Saigon Cinnamon Ginger Cookies 73
salads
 Salad Seasoning 88
Salmon Mousse 95
salsa 100
Salted Caramel Bark 38
Sandtorte (Sand Cake) 52
Sangria Jelly 83
sauces
 Amaretto 44
 currant 97
 liqueur 135
scones 121
Sherry Cake 50
sources
 recipes 146
 titles 147
Southwest Biscotti 29
Sparkly Cinnamon Cookies 137
Spiced Orange Tea Mix 17
Spiced White Chocolate mix 14
spices
 Cajun mix 89
 mulled cider 15
 Provence herbs 91
Spicy Gingerbread Loaf 47
Spicy Pumpkin Bread 45
Spinach Dip 99
Sponge Cake 49
spritz
 Chocolate Spritz 69
 Christmas Spritz Cookies 58
 Cinnamon Spritz 136
 Gingerbread Spritz 67
 Peppermint Christmas Spritz 68
Spumoni Slices 61
Stirred Custard 128
Stuffed Cherry Tomatoes 95
stuffings
 potato 112
 Wild Rice and Bread 111
sugar cookies 59
Sugared Pecans 77
sugars
 cinnamon 90
 orange 90
 vanilla 90
Sugar-Spice Coffee Slices 66
sweet potatoes 116
sweets

Amaretto Balls 34
Apricot Slims 133
Bourbon Balls 133

T

tea, spiced orange 17
Tiramisu 125
truffles
 Cran-Marnier 41
 Key Lime 40

V

Vanilla Sugar 90
Varietal Wine Jelly 82
vinegar 80

W

Walnut Polvorones 70
walnuts
 Mexican Wedding Cakes 57
 Walnut Polvorones 70
white chocolate 14
Wild Rice and Bread Stuffing 111

Z

Zucchini Bread 46
Zucchini Madeleines 102
