

# Give a gift

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## CHOCOLATE ALMOND TREES

1/2 cup (1 stick) butter  
 3/4 cup sugar  
 1 egg  
 2 square (2 oz.) unsweetened chocolate, melted and cooled  
 1 teaspoon vanilla  
 2 1/4 cups sifted cake flour  
 1 1/4 teaspoons baking powder  
 1/2 teaspoon salt  
 Sliced blanched almonds

Preheat oven to 350 degrees F. Cream butter; add sugar gradually, beat until fluffy. Beat in egg, chocolate and vanilla. Combine flour, baking powder, and salt. Blend into creamed mixture.

Divide dough into 6 equal pieces; shape into balls. Cover and chill. Roll each ball of dough into 6-inch circle about 1/8 inch thick on floured surface. Trim if necessary to make neat circle. Cut each circle in 8 triangles with pastry wheel.

Place on cookie sheets. Decorate each cookie with sliced blanched almonds. Bake 6 to 7 minutes. Store in tightly covered container.

## HOLIDAY NUT DROPS

2 cups all-purpose flour  
 1/2 teaspoon baking powder  
 1/2 teaspoon salt  
 1/2 teaspoon cinnamon  
 3/4 cup (1 1/2 sticks) butter  
 2 eggs  
 3/4 cup sugar  
 1 tablespoon grated lemon peel  
 1 cup chopped pecans  
 1 cup raisins  
 Confectioners' sugar

Preheat oven to 350 degrees F. Combine flour, baking powder, salt and cinnamon. Cut in butter until mixture resembles coarse crumbs. Beat eggs, add sugar beating well. Add to flour mixture along with lemon peel, pecans and raisins. Blend well. Drop from teaspoon onto lightly buttered cookie sheets. Bake 12 to 14 minutes. Remove to racks; sprinkle with confectioners' sugar. Cool completely. Store in tightly covered container.

## CHOCOLATE PIXIES

1/4 cup (1/2 stick) butter  
 2 squares (2 oz.) unsweetened chocolate  
 2 eggs  
 1 cup sugar  
 1 1/2 cups all-purpose flour  
 1 teaspoon baking powder  
 1/4 teaspoon salt  
 1/4 cup chopped walnuts  
 Confectioners' sugar

Melt butter and chocolate in a heavy saucepan over low heat. Beat eggs and sugar in a large mixing bowl; gradually drizzle in chocolate mixture. Combine flour, baking powder and salt; gradually add to chocolate mixture. Stir in walnuts. Chill dough at least 1 hour. Preheat oven to 300 degrees F. Shape dough into 1-inch diameter balls. Roll in confectioners' sugar. Place on buttered cookie sheets. Bake 15 to 18 minutes. Remove to wire racks to cool completely.

## STUFFED DATE DROPS

### Date Drops

1/2 pound (about 40) pitted dates  
 1/2 cup walnut quarters  
 2 tablespoons butter  
 1/3 cup firmly packed brown sugar  
 1 egg  
 3/4 cup all-purpose flour  
 1/4 teaspoon baking powder  
 1/4 teaspoon baking soda  
 1/4 teaspoon nutmeg  
 1/8 teaspoon salt  
 1/4 cup dairy sour cream

### Browned Butter Frosting

1/4 cup (1/2 stick) butter  
 1 1/2 cups confectioners' sugar  
 1/4 teaspoon vanilla  
 1 to 2 tablespoons water

Preheat oven to 400 degrees F. For Date Drops, stuff each date with a quarter walnut. Cream butter in a large mixing bowl. Gradually add sugar and continue beating until well blended. Beat in egg. Combine flour, baking powder, soda, nutmeg and salt; add alternately with sour cream to creamed mixture. Fold in stuffed dates. Drop onto unbuttered cookie sheets allowing one date per cookie. Bake 8 to 10 minutes.

Remove to wire racks to cool. For frosting, heat butter in a small saucepan over medium heat, stirring constantly, until amber in color. Remove from heat. Add sugar and vanilla. Add water gradually until spreading consistency and beat until smooth. Frost cookies quickly.

## CHOCOLATE DATE DREAMS

### First Layer

1/2 cup (1 stick) butter  
 1/4 cup confectioners' sugar  
 1 egg  
 1 1/4 cups all-purpose flour  
 1 tablespoon grated orange peel

### Second Layer

2 eggs  
 3/4 cup firmly packed dark brown sugar  
 2 tablespoons all-purpose flour  
 1/2 teaspoon baking powder  
 1/8 teaspoon salt  
 3/4 cup chopped walnuts  
 1/2 cup chopped dates  
 1/2 cup semi-sweet chocolate pieces

To prepare first layer: Preheat oven to 350 degrees F. Cream butter; gradually add sugar and beat until light and fluffy. Beat in egg. Mix orange peel in flour. Blend into creamed mixture. Pat evenly in 13 x 9 x 2-inch ungreased baking pan. Bake 15 minutes. Let cool on rack a few minutes.

To prepare second layer: Preheat oven to 350 degrees F. Beat eggs until light and lemon colored; gradually add sugar; beat until well blended. Combine flour, baking powder and salt; add to egg mixture. Fold in nuts, dates and chocolate pieces. Spread carefully over first layer. Bake 20-23 minutes. Cool on rack. Cut into bars.



## Happy Holiday

As Santa spreads his message of Yuletide cheer . . . may love and joy abide everywhere!

## HOLIDAY BROWNIES

1/2 cup (1 stick) butter  
 2 squares (2 oz.) unsweetened chocolate  
 1 cup sugar  
 2 eggs, beaten  
 1 teaspoon vanilla  
 1 cup all-purpose flour  
 1/4 teaspoon salt  
 1 cup chopped walnuts  
 1/2 cup chopped candied cherries

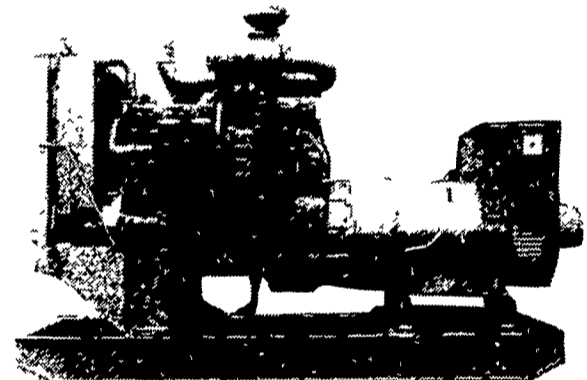
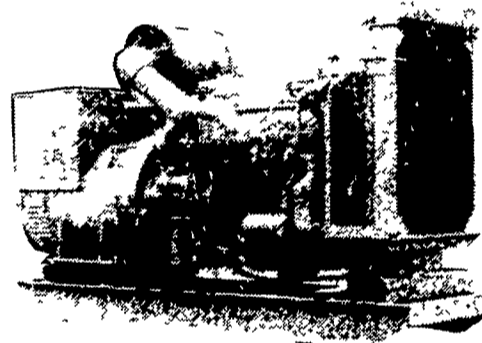
Preheat oven to 350 degrees F. Melt butter and chocolate in a heavy saucepan. Stir in sugar; cool to room temperature. Stir in eggs, and vanilla, then flour and salt. Stir in nuts and cherries. Pour into well-buttered 9-inch square baking pan. Bake 25 to 30 minutes. Cool completely in pan on wire rack. Cut into squares.

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