

Christmas Baking

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GOOEY BUTTER BALLS

Crust:
1 package yellow cake mix
½ cup butter
1 large egg
1 tablespoon water
Mix together at low speed until crumbly, about 4 minutes. Press into bottom of oblong baking pan; set aside.

Topping:
1 8-ounce package cream cheese, softened
1 pound box confectioners sugar
2 large eggs

1 teaspoon vanilla
Cream confectioners sugar and cream cheese together. Add eggs and vanilla; beat until smooth.

Pour over crust pressed into pan and bake for 30 minutes in middle of oven. Cool on wire rack, dust top with confectioners sugar. Cut into 1x3-inch bars. Must be stored in refrigerator in a tight container.

Variations: change flavor by using spice, chocolate or lemon cake mix.

These are sinfully delicious.

Betty Light
Lebanon

CRAN-RASPBERRY BUTTER BARS

Crust:
½ cup sliced blanched almonds
2 tablespoons confectioners sugar
½ cup plus 2 tablespoons butter, softened
2 tablespoons granulated sugar
1 cup all-purpose flour

Topping:
4 egg yolks
1 tablespoon sugar
½ cup cran-raspberry juice concentrate, thawed
¼ cup butter
Dash salt
10 drops red food coloring
Fresh raspberries, if desired
Fresh mint, if desired
Preheat oven to 325 degrees.

For crust, place almonds on a cookie sheet. Toast 6 to 8 minutes or until lightly browned, stirring once. Cool.

Finely chop almonds and confectioners sugar in food processor; set aside. Cream butter. Add granulated sugar and milk until light and fluffy. Stir in flour and nut mixture. Line bottom and 2 sides of an 8-inch square baking pan with aluminum foil. Pat dough evenly into prepared pan. Prick dough all over with tines of a fork. Bake 30 to 35 minutes or until edges are light brown and top is still pale.

For topping, combine egg yolks and sugar in saucepan. Stir in juice concentrate, butter, and salt. Cook over medium heat, stirring constantly with a wire whisk, 6 to 8 minutes or until thickened. Do not boil. Remove from heat. Stir in food color. Spread mixture over crust. Return to oven for 5 minutes. Cool. Cut into bars. Serve garnished with fresh raspberries and mint.

DOUBLE CHOCOLATE GLAZED WAFERS

Cookies:
1½ cups walnut pieces, divided
¼ cup unsweetened cocoa
½ cup plus 2 tablespoons butter, softened
½ cup confectioners sugar
½ cup granulated sugar
¼ cup flour

Glaze:
3-ounces semi-sweet chocolate
3 tablespoons butter, softened
½ teaspoon light corn syrup
½ teaspoon vanilla extract
Preheat oven to 325 degrees. Toast walnuts for 8 to 10 minutes on cookie sheet, stirring once. Cool. Place ½ cup toasted walnuts and cocoa in food processor; cover. Process until nuts are finely chopped; set aside. Cream butter in

small mixer bowl. Gradually add sugars to butter. Beat until fluffy. Stir in flour and chopped nut mixture; mix well. Shape dough into 1-inch balls. Place on unbuttered cookie sheets 2 inches apart. Flatten dough to ¼-inch diameter using a flat bottom glass dipped in granulated sugar. Bake 20 to 25 minutes. Cool.

For glaze, melt chocolate in microwave, stirring every 15 seconds. Remove from microwave just before chocolate is completely melted. Stir in butter until melted. Stir in corn syrup and vanilla. Coarsely chop remaining ¼ cup walnuts; set aside. Spread glaze on each cookie. Sprinkle with nuts. Allow glaze to set at room temperature overnight or refrigerate 30 minutes.

Cook's Question

(Continued from Page B8)

ANSWER — Becky Nelson, Dresher, wanted a recipe for George Washington cake that has a pie crust base, cake with a mild spice center and chocolate icing. Thanks to an anonymous reader for sending in the recipe she believes Becky wants.

Washington Pie

Mix up dough for a double pie crust, but line a 10x8x2-inch pan with the dough. Fill with the following: Soak enough stale white bread to make about 5 cups, pressed out, and add:

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| 1½ cups sugar | 1 teaspoon salt |
| 2 cups applesauce | 4 teaspoons cinnamon |
| 1 cup seedless raisins | ½ teaspoon nutmeg |
| ½ cup molasses | ½ teaspoon cloves |
| 1 teaspoon vanilla | ¼ cup milk |

Stir ingredients well and fill lined pan. Add top crust and pinch together. Bake at 325 degrees for 50 to 60 minutes. Cool and frost. Cut in 2-inch squares.



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