

Christmas Cookies

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APRICOT BARS

1/2 cup butter
1 cup sugar
1 egg
2 cups flour
1/2 teaspoon baking powder
1 1/2 cups shredded coconut
1/2 cup chopped walnuts
1/2 teaspoon vanilla extract
12 ounces apricot preserves

In a large mixing bowl, cream butter and sugar. Add egg; mix well. In separate bowl, combine flour and baking powder. Gradually add to butter mixture. Add coconut, walnuts, and vanilla extract; mix thoroughly. Press two thirds of dough into 13x9x2-inch baking pan. Spread with preserves; crumble remaining dough over preserves. Bake at 350 degrees for 30 to 35 minutes. Yield: 36 bars.

Contributor writes: *This is a very good recipe.*

Mrs. Kenneth Rummel
Linglestown

LONDON BARS

First step:
1/2 cup butter
1/2 cup sugar
1 cup flour
Cream butter, add sugar and flour. Mix ingredients thoroughly and spread in square baking pan. Bake in preheated oven at 375 degrees for 10 minutes.

Second step:
2 eggs
1 cup brown sugar
3 tablespoons flour
1/2 teaspoon salt
1 cup chopped nuts
1 1/2 cups coconut
1 teaspoon vanilla
Beat eggs until light. Add sugar, flour, salt, and mix well. Add nuts, coconut, and vanilla; mix thoroughly. Spread over first mixture. Bake for 20 to 30 minutes. Yields: 27-30 bars.

Contributor writes: *These bars are very good and rich.*

Mrs. Kenneth Rummel
Linglestown

MARBLE SQUARES

8-ounces cream cheese
2 1/2 cups sugar
3 eggs
1/2 cup water
1/2 cup butter
1 1/2 square unsweetened chocolate
2 cups flour
1/2 cup sour cream
1 teaspoon baking soda
1/2 teaspoon salt
6-ounce package chocolate pieces

Combine softened cream cheese and 1/2 cup sugar, mixing until well blended. Blend in one egg.

In saucepan, combine water, butter, and chocolate; bring to a boil. Remove from heat. Add combined remaining sugar and flour; mix well. Blend in remaining eggs, sour cream, baking soda, and salt.

Pour into greased and floured jelly roll pan. Spoon cream cheese mixture over chocolate batter. Cut through batter with knife several times for marble effect; sprinkle with chocolate pieces.

Bake at 375 degrees for 25 to 30 minutes or until wooden pick inserted in center comes out clean.

Jennie Maulfair
Lebanon

RICOTTA CHOCOLATE CHIP COOKIES

1/4 pound butter
1 cup sugar
1 cup ricotta cheese
1 egg
1 1/2 teaspoon vanilla
2 cups flour
3 teaspoons salt
1/2 teaspoon baking soda
6 ounces chocolate chips
1/2 cup chopped nuts, optional

Cream butter; add sugar, ricotta cheese, egg, and vanilla. Add flour, salt, baking soda, and mix together. Fold in chocolate chips and nuts. Preheat oven to 350 degrees. Drop by rounded teaspoons onto an ungreased cookie sheet. Bake for 10 minutes.

Karen Heilinger
Lebanon Co. Alternate Dairy
Princess

Crumbly, yet greasy cookies? Careful measuring is important for good cookies. Use nested-dry measuring cups for flour, sugar, raisins and nuts. When measuring flour, spoon flour into measuring cup and level with a straight-edged spatula. Use a glass measuring cup for liquids and check measurement at eye level.

Follow recipe carefully, including baking time and temperature.

To personalize gingerbread cookies, add cookie dough hair and raisin or chocolate chip eyes and buttons before baking. A garlic press or potato ricer works great for making dough into hair.

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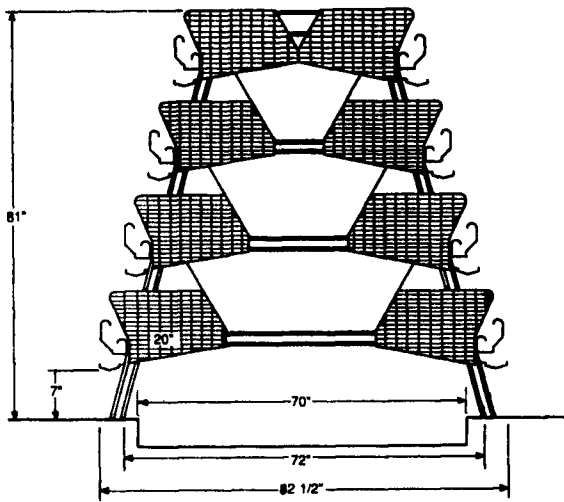
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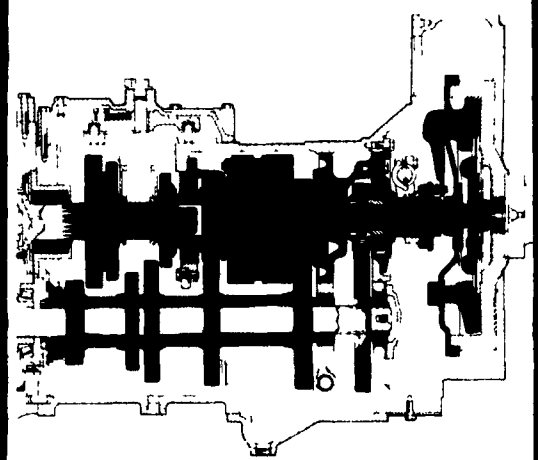
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