

Lebanon Holiday Program 'Aglitter' With Ideas

(Continued from Page B12)

Pulse 15 times, or until the butter particles are the size of small peas.

With the motor running, add the ice water all at once through the feed tube. Process for about 10 seconds, stopping the machine before the dough becomes a solid mass. Turn the contents of the bowl onto a sheet of aluminum foil and refrigerate for at least one hour. The dough may be refrigerated up to 2 days or frozen for up to 2 weeks. (For convenience, wrap the dough in the portion size you are most likely to use. If it is frozen, defrost the dough, wrapped on your counter for 30 to 45 minutes or until it is still quite cold but pliable).

Makes 18 to 20 ounces of dough, or enough for one large tart, two 9-inch shells, or four little tarts for 2.

Cranberry-Walnut CROSTATATA

10 ounces food-processor tart dough
Flour for dusting
2 cups cranberries, washed and picked over
½ cup chopped walnuts
2 tablespoons superfine sugar
2 tablespoons dark brown sugar
Confectioners' sugar for dusting

STABILIZED WHIPPED CREAM

1 teaspoon plain gelatin
1 tablespoon cold water
2 cups heavy cream
½ cup confectioners' sugar
½ teaspoon vanilla

Stir gelatin into cold water; dissolve over hot water. Begin whipping cream at medium speed. Slowly blend in gelatin, in thin stream. Add sugar and vanilla. Continue beating until cream has thickened. Can be used as cake frosting or can be stored in refrigerator until used as topping. Will not break down, you can also add additional flavoring such as pulverized peppermint stick, chocolate syrup or fruit.

PECAN LOVERS DELIGHTS

2 cups crisp rice cereal
12 fat-free Apple Newton's Cookies
½ cup packed brown sugar
1½ cup dark corn syrup
¾ cup refrigerated or frozen fat-free egg product
1 teaspoon vanilla
¾ cup coarsely chopped pecans
Heat oven to 375 degrees. Spray a 9-inch square pan with nonstick cooking spray. Place the cereal and cookies in food processor with

metal blade. Process until fine. Firmly press crumbs in bottom of the pan.

In medium bowl, combine brown sugar, corn syrup, egg product, and vanilla; stir to blend. Stir in pecans. Pour into crust-lined pan. Bake at 375 degrees for 30 to 40 minutes or until center is set. Cut into 12 squares. Top with light whipped topping. 12 servings: 260 calories (17% from fat).

GERMAN APPLE BREAD

Mix together:
5 eggs
2 cups brown sugar, packed firm
2 cups salad oil
1 teaspoon vanilla
1 teaspoon salt
Add:
¾ cup coconut
1½ cup raisins (soak in hot water for 15 minutes). Drain off water and add:
¾ cup walnuts, finely chopped
2 cups canned apples, drained and chopped
Sift and add:
2 cups cake flour
2 cups bread flour
1 tablespoon cinnamon
½ teaspoon baking soda

Grease and flour pans. Bake loaves 40-50 minutes at 350 degrees. Ten minutes before bread is finished baking, brush on glaze.

Glaze:
¼ cup butter, melted
¼ cup brown sugar
¼ cup heavy cream
Bake for 5-10 minutes. More to caramelize glaze.

STOLLEN

1 cup water, cooled
5 tablespoons yeast
1 cup bread flour
Dissolve yeast in water, mix in bread flour. Allow to rise and start to recede. This is called a sponge. Add to the sponge and mix with electric mixer:
¾ cup sugar
Pinch salt
3 tablespoons milk powder

1 teaspoon vanilla
Pinch cardamom
Zest and chopped fine:
1 lemon zest
1 orange zest
Add:
4 eggs
3 cups bread flour
7 tablespoons melted butter
8 tablespoons melted margarine
½ cup candied cherries

½ cup dark raisins
½ cup golden raisins
½ cup chopped nuts

Bake at 350 degrees for 20-25 minutes. Brush loaves with butter and dust with confectioners' sugar. Wrap and brush with butter and dust with confectioners' sugar again.



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