

New And Old Favorites For Holiday Cookie Baking

(Continued from Page B6)

crumb mixture. Reserve one cup for topping. Press remainder into bottom of 8-inch square pan. Bake at 350 degrees for 12-15 minutes or until lightly browned.

Blend sugar with cream cheese in mixing bowl until smooth. Add egg, milk, lemon juice, and vanilla; beat well. Spread over baked crust. Sprinkle with reserved crumb mixture. Bake at 350 degrees for 25 minutes. Cool. Cut into 2-inch squares. Makes 16 squares.

Carole Hoover
Lancaster Co. Dairy Promotion Committee

GRAMMY OTT'S SANDTARTS

2½ cups flour
¼ teaspoon salt
1½ cups sugar
1 pound butter, softened
½ teaspoon vanilla

sugar, chopped nuts, cinnamon for topping
Mix together all ingredients and mold into a butter roll shape. Refrigerate overnight. Slice very thin, place on greased cookie sheet, brush with egg wash, and top with sugar, nuts or cinnamon. Bake at 350 degrees until light brown. They bake quickly so keep an eye on them. Makes four dozen.

David Ott
Coal Township

CINNAMON BUTTERMILK COOKIES

½ cup butter
1 egg
2 teaspoons vanilla
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 cup sugar
½ cup buttermilk
3 cups flour

½ teaspoon baking soda
¼ cup sugar

Mix butter, 1 cup sugar, and egg thoroughly. Stir in buttermilk and vanilla. Blend dry ingredients into butter mixture. Chill dough one hour. Heat oven to 400 degrees. Drop by tablespoonful on greased baking sheet. Sprinkle on sugar and cinnamon mixture. Bake 8-10 minutes. Makes about 30 cookies.

This is one of my favorite holiday cookie recipes filled with dairy products. The holiday season is an easy and fun way to cook with dairy products. I hope you enjoy this recipe as much as I do.

Holly Miller
Dauphin Co. Dairy Princess

DROP SAND TARTS

1 cup butter
2 eggs
½ teaspoon vanilla
2½ cups flour
2 teaspoons baking powder
Cream butter and sugar, add eggs and vanilla, and beat well. Stir in flour and baking powder. Chill dough about 30 minutes. Drop from a teaspoon or shape into a ball and place on greased cookie sheet. Flatten with the bottom of a glass dipped in sugar. Decorate as desired with ½ candied cherry, sprinkle with chopped nuts or colored sugar or cinnamon.

Bake 8-10 minutes in preheated oven at 375 degrees. Note: These baked cookies freeze well.

Pat Elligson
Millers, MD

TUXEDO BROWNIE HUGS COOKIES

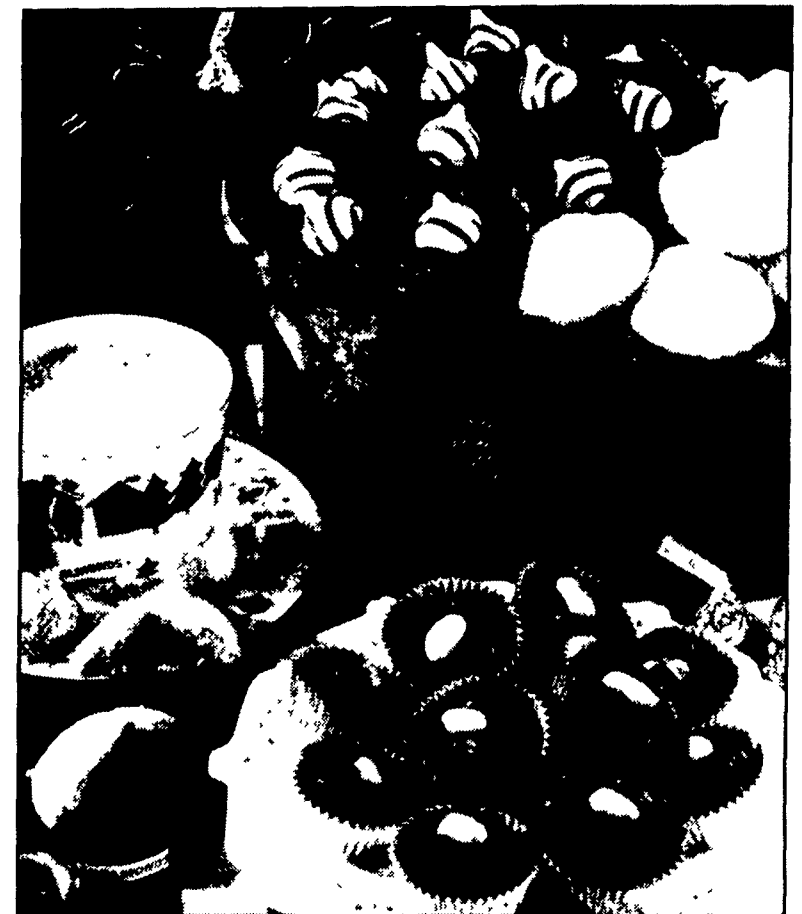
60 Hershey Hugs chocolates
1 package supreme brownie mix with syrup pouch
¼ cup baking cocoa
¼ cup water
¼ cup vegetable oil
2 eggs
Remove wrappers from hugs. Heat oven to 350 degrees. Grease and flour cookie sheets or line with parchment paper.

Stir in brownie mix, pouch of syrup, cocoa, water, oil, and eggs in medium bowl until well blended. Drop by scant teaspoons onto prepared cookie sheet to wire rack. Cool completely. About 5 dozen cookies.

Hershey's

SECRET ALMOND KISS COOKIES

36 Hershey's Kisses with



Clockwise from upper left: Tuxedo Brownie Hugs Cookies, Secret Almond Kiss Cookies, and Merry Chocolate Nut Clusters.

almonds chocolate
1 cup butter, softened
½ cup granulated sugar
1 teaspoon vanilla extract
1½ cups all-purpose flour
¼ cups finely slivered almonds
½ teaspoon almond extract (optional)
Powdered sugar
Heat oven to 375 degrees. Remove wrappers from kisses.

Beat butter, granulated sugar, and vanilla in large bowl until fluffy. Add flour and almonds; beat on low speed of mixer until well blended.

Using about 1 tablespoon dough for each cookie, shape dough around each kiss; roll in

hand to make ball. Be sure to cover each kiss completely. Place on ungreased cookie sheet.

Bake 10-12 minutes or until cookies are set but not browned. Cool slightly; remove from cookie sheet to wire rack. While still slightly warm, roll in powdered sugar. Cool completely. Store in tightly covered container. Roll again in powdered sugar just before serving. About 3 dozen cookies.

MERRY CHOCOLATE NUT CLUSTERS

1 cup semi-sweet chocolate chips
½ cup white chips
1 tablespoon shortening (do not use butter or margarine, spread or oil)
2¼ cups lightly salted peanuts, divided

Place chocolate chips, white chips, and shortening in small microwave-safe bowl.

Microwave at high 1-1½ minutes or until chips are melted and mixture is smooth when stirred. Reserve ¼ cup peanuts for garnish; stir remaining peanuts into chocolate mixture. Drop by teaspoonfuls into 1-inch diameter candy papers; top each candy with a reserved peanut.

Refrigerate, uncovered, until chocolate is set, about one hour. Store in airtight container in cool, dry place. About 3 dozen cookies.

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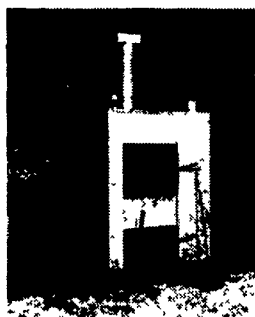
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Judy Swift - Mt Washington, KY

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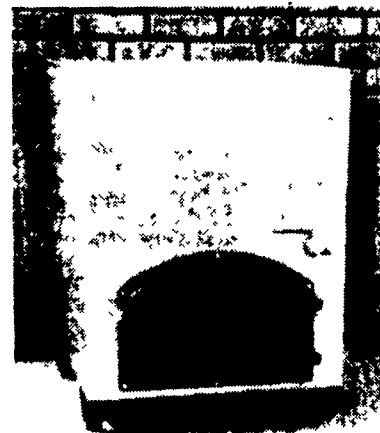
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