

Try this recipe!

PINWHEEL TEA COOKIE POPS

two thirds c. butter or margarine, softened
 1 c. sugar
 1 egg
 1 t. vanilla extract
 2 c. all-purpose flour
 1½ t. baking powder
 ½ t. salt
 2 squares (1 oz. ea.) semi-sweet chocolate, melted
 2 t. Lipton 100 percent Instant Tea powder
 ¼ t. ground nutmeg
 ¼ t. lemon extract

In large bowl, blend butter with sugar until light and fluffy; add egg and vanilla.

In medium bowl, combine flour, baking powder, and salt. Gradually add to butter mixture, blending well after each addition. Divide dough in half; add chocolate to one-half; to other half, add 100 percent instant tea powder, nutmeg and lemon extract.

On waxed paper, flatten each half into 3"x8" rectangle; chill at least 1 hour. Between waxed paper, roll each half into 7"x12" rectangle. Place chocolate dough on tea dough, pressing slightly. Roll, starting at narrow end, jelly-roll style. Chill at least 2 hours.

Preheat oven to 375 degrees. Cutroll into 20 slices (about ⅜ inch thick); insert wooden ice cream sticks about halfway through cookies. Place on baking sheets and bake 8 minutes. Carefully remove to wire racks to cool. Makes about 20 cookies.



CHRISTMAS SHOPPING - Lydia Pituch puts some serious thought into selecting a gift at Santa's Secret Workshop as

classmates watch. The workshop was held at Westmoreland Elementary School. (Photo by Joan Kingsbury)

Festive French fare

Holiday festivities abound and many are searching for traditional types of food to serve at their family gatherings.

The French, best known for their creations of gastronomic delight, celebrate the Holiday Season with a magnificent feast called reveillon or midnight meal.

Each region in France serves their special wines and goods. In Alsace, roast goose is the specialty, while in Burgundy it is a chestnut stuffed turkey. The Bretons enjoy buckwheat cakes with sour cream. The Parisians mark the occasion with oysters and foie gras.

Families linger for hours sharing the dishes of everlasting tradition and the merriment of Reveillon. To help everyone restore a light feeling after the bounteous repast and before dessert, fresh fruits, cheese and a sparkling mineral water like Perrier are thoughtfully served.

The traditional dessert of Reveillon is Buche de Noel, a handsome and delicious yule log. Buche de Noel can become a French inspired dessert in your home as it is actually quite easy to do. A sponge cake filled with French Bonne Maman preserves is rolled then decorated with woody trimmings.

BUCHE DE NOEL

Spongecake (Genoise)

3 T. unsalted butter, melted

1 c. sifted all purpose flour

½ t. baking powder

4 eggs

2 egg yolks

¾ c. sugar

½ t. vanilla extract

1 jar Bonne Maman Raspberry Preserves

1. Line greased jelly roll pan (15½x10½ inch) with wax paper. Grease and dust

with flour lightly. Set aside.

2. In a large bowl put eggs, yolks, sugar and vanilla. Beat at high speed for eight minutes. The mixture will triple in volume and be creamy. Fold in sifted flour and baking powder gently with slotted spoon lifting to aerate. Fold in melted butter. Do not overfold.

3. Pour batter into prepared pan. Bake at 350 degrees for 20 to 25 minutes.

4. Remove from oven. While cake is still in pan, cut off crisp edges. Invert pan on towel dusted with confectioners sugar. Remove wax paper at once. Roll both the cake and towel together. Cool on rack seam down.

5. Unroll carefully and fill with Bonne Maman Raspberry Preserves. Roll again.

MOCHA BUTTER CREAM FROSTING

½ stick unsalted butter, softened

1 t. vanilla extract

2 oz. Lindt Surfin Bittersweet Chocolate, melted

2 c. confectioners sugar

1½ t. instant coffee

2-4 T. heavy cream

1. Blend butter, one cup confectioners sugar. Add coffee that was dissolved in vanilla.

2. Add chocolate and heavy cream.

3. Add the remaining sugar until desired consistency. Serves Eight.

BUTTERSCOTCH TEA TODDY

one third c. Lipton 100 percent Instant Tea powder

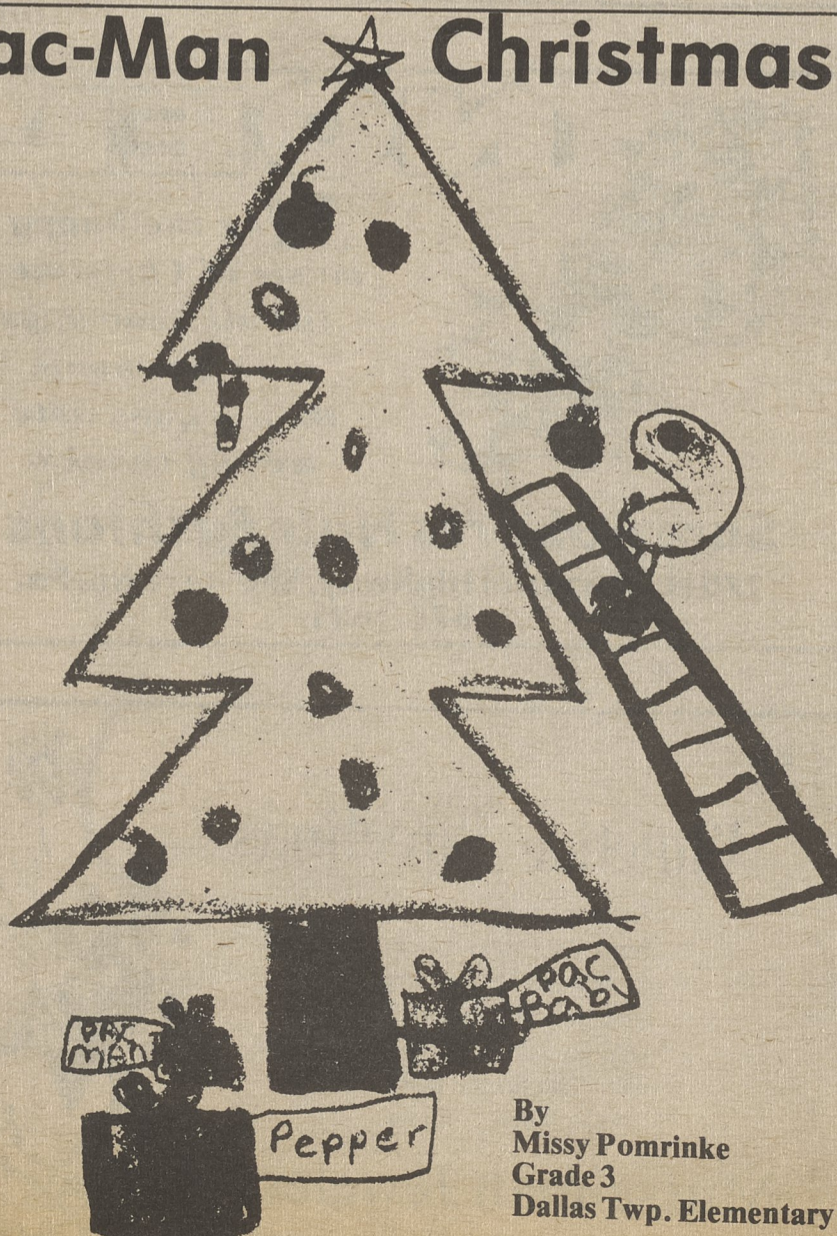
¼ t. ground cinnamon

1½ quarts milk

1 pkg. (6 oz.) butterscotch chips

In large saucepan, combine all ingredients. Heat, stirring occasionally, until butterscotch melts.

Pac-Man Christmas



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