



# Cookbook



Cheryl Denmon

## She offers quick, easy recipes for the holidays

By CHARLOT M. DENMON  
Staff Correspondent

"I enjoy cooking if the recipes do not take too long to prepare nor too much time to cook or bake," said Cheryl E. Denmon of Bowman's Creek. "I work full time so when I am home I look for something tasty, nutritious but easy to prepare for my family. When I find recipes in that category, I file them for future use."

Cheryl usually prepares dinner for her daughter, Nicole, student at Tunkhannock's Elementary School at Bowman's Creek; and her brother, Bob, who is employed at Bullock's Garage.

The former Cheryl Edwards of Dallas, she graduated from Dallas High School. She resided in Dallas until about three years ago when she and her late husband moved into their home at Bowman's Creek.

Cheryl's favorite in the culinary field is baking, especially cookies. During the holiday season she likes to bake the varieties of cookies, Nicole, Bob and their friends prefer. This year because she works at Proctor & Gamble at Mehoopany and spends a great deal of time traveling to and from work in addition to an eight hour day of work, Cheryl decided to limit the kind of cookies she baked to only four or five, selecting those her family liked the best.

Her favorites are Madiera Cookies, excellent to serve with a dessert, and Peanut Butter Melties, easy to prepare and taking very little time to bake. Swedish Christ-

mas Cookeys and Browned Butter Cookeys are Nicole's favorites and the Coconut Macaroons are Bob's. These are the cookie recipes Cheryl shares with The Dallas Post readers this week in time, for those who desire, to make them for the holidays.

### MADIERA COOKIES

1/2 c. butter  
1 c. powdered sugar  
1 egg yolk  
2 1/2 c. flour  
1/2 c. madiera wine  
1 egg white, slightly beaten  
1/2 c. finely chopped almonds or walnuts

Cream butter and sugar together, beat in egg yolk; add flour alternately with the wine. Mix into a dough. Chill in freezer or refrigerator for 10 to 30 minutes; roll out dough into 1/4-inch thickness, cut into 3-inch rounds. Place on cookie sheets, brush with egg white and sprinkle with nuts. Bake at 350 degrees for 12 minutes or until lightly browned on bottoms. Yield: 1 doz.

### PEANUT BUTTER MELTIES

3/4 c. butter or margarine  
3/4 c. creamy peanut butter  
1 c. sugar  
1 egg  
2 c. all-purpose flour

Cream butter, peanut butter and sugar together until smooth. Beat in the egg. Stir in flour to make a stiff cookie dough. Shape into balls the size of large marbles. Place on lightly greased cookie sheets. Press with cookie stamp or any other object that will make a design on each cookie, or press with fork in criss-cross design. Bake at 350

degrees for 8 to 10 minutes or until just lightly browned and set. Makes 5 dozen.

### COCONUT MACAROONS

2 egg whites, room temperature  
Dash salt  
1 t. lemon juice  
3/4 c. sugar  
1 t. vanilla  
1/2 t. almond extract  
1 1/4 c. flaked coconut

Whip egg whites and salt together until foamy, add lemon juice. Beating at high speed, gradually add the sugar until a stiff meringue is formed. Beat in the vanilla and almond extract. Fold in the coconut. Drop rounded spoonfuls of the meringue mixture about the size of walnuts onto paper (parchment or aluminum foil) covered cookie sheets. Bake at 300 degrees for 25 minutes or until macaroons feel dry to touch. Cool in the pans. Remove with spatula. Store in tightly covered container in cool place. Makes 48 small cookies.

### SWEDISH CHRISTMAS COOKIES

1 c. butter or margarine  
3/4 c. sugar  
2 egg yolks  
1 t. almond extract  
Dash salt  
2 1/2-3/4 c. all-purpose flour  
1 egg white, slightly beaten  
2 T. sugar  
4 T. chopped almonds

Cream butter and sugar until light and fluffy. Beat in egg yolks and almond extract. Add salt, sift in the flour and mix well. Make a pliable dough and chill for half hour. Shape by dividing dough into six equal portions. Roll out each portion to make a rope about 24 inches long.



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### Making holiday cookies

Cheryl Denmon uses a spatula to remove freshly baked coconut macaroons from the baking sheet to a serving plate after they have cooled.

Divide each length into 2-inch strips, place on cookie sheets and brush with egg whites, then sprinkle with sugar and almonds. Bake at 375 degrees for about 10 minutes or until cookies feel firm and are lightly browned around edges. Let cool on cookie sheets for a few minutes, then remove to wire rack to cool completely.

### BROWNED BUTTER COOKIES

1/2 c. butter  
1/3 c. sugar  
1 egg  
1 t. vanilla extract  
1 1/2 c. all-purpose flour  
1/2 t. baking powder

Put butter into heavy fry pan and

slowly heat until butter is browned, about five minutes. Turn into mixing bowl and beat butter with sugar, egg and vanilla until light; add flour and baking powder, stirring to make a stiff dough. Shape into little balls using about one level tablespoon of dough for each. Place on cookie sheet, press center down with thumb. Bake at 350 degrees for 10 to 12 minutes or until cookies are firm but not overly browned. If

cookies are overbrowned they become very hard. Makes approximately 30 cookies.

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