

People

November brings with it fresh from the oven baked goods

By CHARLOT M. DENMON
Staff Writer

November ushers in the season to begin thinking about baking fresh-from-the-oven treats. For holiday gift-giving, nothing is a more appreciated Christmas gift than luscious homemade cookies and cakes, attractively packed baskets, colorful boxes, a ceramic plate, bowls or jars.

The cake and cookie recipes shared with The Dallas Post readers this week can be baked and either packed or frozen for the holidays. Packed in a white napkin covered wicker basket decorated with a large red or green velvet bow and the recipes tucked inside, what more thoughtful gift for a friend, shut-in or the person who has everything.

The Chocolate Chip Cookie recipe has more food value but less salt, sugar and more fiber. The homemade gingerbread cookies are every child's dream. Cut them out as gingerbread men or women, stars, wreaths, or plain rounds. Coconut Macaroons are slightly richer but very easy and tasty. They keep well and serve as an excellent accompaniment to ice cream or fruit desserts. Peanut Crisps are a favorite of children and adults and take only 25 minutes total time to make.

CHOCOLATE CHIP COOKIE
1/2 c. butter or margarine
1/2 c. brown sugar, packed
1 t. vanilla
1 egg
1/2 c. flour
1/2 c. whole wheat flour
1 t. baking powder
1/4 c. wheat germ
1/2 c. chocolate chips

Cream butter, sugar and vanilla, add egg. Combine flours, baking powder and wheat germ; stir in butter mixture blending well. Add the chocolate chips. Drop by teaspoon on to greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Yield: 30 cookies.

GINGERBREAD COOKIES
2/3 c. butter or margarine, room temp.
1/2 c. brown sugar, packed
1/2 c. light molasses
2 t. gr. ginger
1 t. gr. cinnamon
1 t. gr. cloves
1/2 t. gr. nutmeg
1 t. baking soda
1/2 t. salt, optional
3 T. water

Cream butter and brown sugar, add molasses and spices, mixing well to blend. Mix salt and baking soda and dissolve in water, add to batter. Divide batter in half, add half cup chopped almonds to half of the dough. Add one and a half cup flour to each half of the dough. Dough should be pliable and easy to roll. Let in refrigerator for at least two hours. Roll out dough, little at a time, on lightly floured surface to about 1/4 inch thickness. The thinner the dough the crispier the cookies. Cut out cookies in desired shapes, place on cookie sheet, greased, and bake at 400

degrees for 6-8 minutes. Cool. Yield: 60 cookies.

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

Whip egg whites and salt together until foamy, add lemon juice. Beat at high speed, gradually adding sugar until stiff meringue is formed. Beat in vanilla and almond extract, fold in coconut. Cover baking sheets with brown paper. Drop rounded teaspoonfuls of meringue mixture about the size of walnuts onto cookie sheets. Bake at 300 degrees for 25 minutes or until macaroons feels dry to touch. Cool, remove with spatula. Store in tightly covered container in cool, dry place.

PEANUT CRISPS
1/2 c. butter or margarine, soft
3/4 c. brown sugar, packed
1 egg
1 t. vanilla
1 1/2 c. flour
1/2 t. baking soda
1 c. coarsely chopped nuts
Granulated sugar

Cream together butter, brown sugar, egg and vanilla. Mix flour and soda, add to creamed mixture and stir until well blended. Stir in peanuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Grease bottom of a glass, dip in sugar and flatten cookies. Bake at 375 degrees 10 minutes or until golden brown. Cool on wire rack, store air tight or freeze.

BRAZIL NUT FRUIT CAKE
1/2 c. butter or margarine
1 t. baking powder
1/4 t. salt
1 t. vanilla
1/2 t. almond extract
1 1/2 c. flour
3/4 c. Brazil nuts, chopped
2 c. candied mixed cherries & pineapple
1 c. golden raisins
1/2 c. coconut flakes
3 egg whites
1/2 c. milk

Cream butter and sugar until light, blend in baking powder, salt, vanilla and almond extract. Blend in 1/4 cup of flour with the nuts, fruit, raisins and coconut, whip egg whites until stiff and set aside. Blend the remaining flour into the creamed mixture alternately with the milk; fold together the creamed mixture, fruit mixture and whipped egg whites until all

is evenly blended. Grease 9 1/2 x 5 1/4-inch loaf pan, line with brown paper and pour mixture into the pan. Bake at 275 degrees for 2 1/2 hours or until cake test done when tester inserted in center. Best to place shallow pan of water in oven while cake bakes. If desired, divide batter among three small loaf pans to give as gifts.

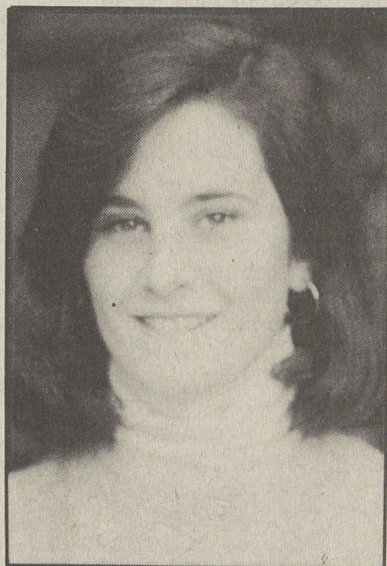
LIGHT FRUIT CAKE
1/2 c. butter or margarine
3/4 c. sugar
3 eggs
1 1/2 c. flour
1 t. baking powder
1/8 t. salt
1/2 c. milk
1/2 t. vanilla
1/2 t. almond extract
1/2 c. candied cherries
1/2 c. diced dates
1/2 c. raisins
1/2 c. nuts of choice
1/2 c. coconut
1/4 c. brandy, rum or fruit liqueur, optional

Cream butter and sugar until fluffy, add eggs and beat well. Blend in flour, baking powder and salt, reserving 4 T. flour to dust fruit. Beat in milk, vanilla and almond extract until cake batter is smooth. Combine cherries, dates, raisins, nuts and coconut with reserved flour and fold into cake batter. Grease and flour 4-cup ring cake mold or loaf pan, pour batter into pan and smooth top. Bake at 275 degrees for two hours or until cake tester inserted comes out clean. Cool cake and slide out of pan.

COFFEE-ALMOND SPONGE CAKE
6 eggs, separated, room temp.
1/4 t. salt
1/2 t. cream of tartar
1/2 c. honey
1 c. sifted whole wheat flour
1 T. powdered coffee or coffee substitute
1/2 t. vanilla

Beat egg whites until frothy, add salt and cream of tartar; continue beating until stiff but not dry; gradually add honey. Mix flour and coffee, fold gently into egg whites. Beat egg yolks until thick and lemon colored, add vanilla, gently fold yolks into whites. Pour into ungreased tube pan (if bottom is removable, cake easier to turn out). Bake at 325 degrees for 35-45 minutes. Remove from oven, invert pan until cold. Remove cake, drizzle icing over top. Sprinkle with almonds, if desired or with powdered coffee.

Movers 'n shakers



ERIN MOORE

Erin Moore, a senior at Wyoming Seminary College Preparatory School, Kingston, was selected as the Student of the Month by the Kingston/Forty Fort Lions Club for the month of October.

Active in Wyoming Seminary's athletic programs, Miss Moore has been a four year member of the girl's field

hockey team, currently serving as co-captain, and plays varsity softball. She is also a backstage volunteer for drama and musical productions and is a member of the School's Peer Leadership Program, Curriculum and Academic Standards Committee, Community Service Organization and school newspaper reporting staff.

Miss Moore is a Dean's List student and serves as president of the students' Florentine Society. She is a past recipient of Wyoming Seminary's Adelaide Jeffers Prize for outstanding junior girl.

She is the daughter of Mr. and Mrs. Joseph Moore, 34 Kenilworth Road, Shavertown.



KENNETH BREZNAY

Kenneth J. Breznay, of Shavertown, has been named Vice-President and Controller of First Peoples National Bank, Edwardsville.

In his new position, Breznay will be responsible for overseeing all financial transactions and accounting operations of the organization. He will also supervise the installation and operation of the bank's new computer system.

Breznay currently serves on the finance committees of the Back Mountain Memorial Library and the Luzerne County Association for Retarded Citizens. He is a member of the faculty at King's College and Luzerne County Community College. He is also a lector and assistant organist at St. Therese's Church in Shavertown.



SALLY J. HIZNY

Sally J. Hizny has been promoted to Operations Coordinator in the Retail Lending Division of Merchants Bank North. Announcement was made by Barry C. Boyer, President and Chief Operating Officer.

Mrs. Hizny, a graduate of Lake-Lehman High School joined the bank in 1974 and was advanced to Installment Loan Operations Manager in 1980. She is a charter member and second vice president of the Credit Women International of Northeastern Pennsylvania and is a member of the Wyoming Valley Chapter American Institute of Banking.

She and her husband, Jacob, reside in Shavertown.

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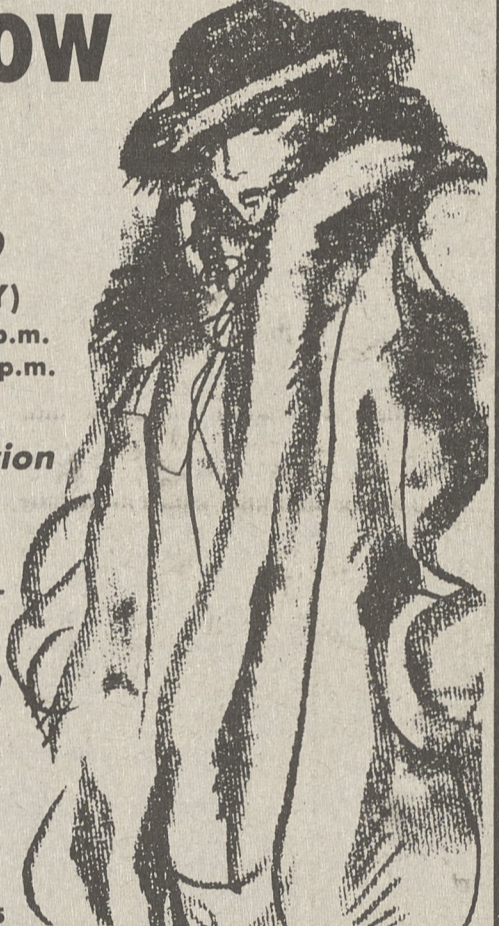
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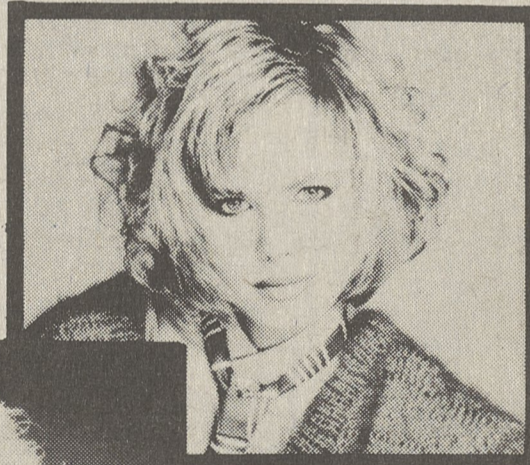
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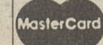
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