



COOKIE

Glaze

- 1/4 cup milk
- 3 cups confectioners' sugar, sifted
- 1/2 tablespoon almond extract

Add milk gradually to sugar until it reaches a spreadable consistency. Add almond extract and mix thoroughly. If the glaze becomes too thick, add more milk. If it becomes too thin, add more sugar.

ROYAL ICING

This easy-to-make icing hardens as it dries, so it's ideal for decorating. It can be brushed or piped onto the cookies before or after baking.

MAKES 2 CUPS

- 2 large egg whites, at room temperature
- About 1 pound confectioners' sugar, sifted
- 1/4 teaspoon cream of tartar
- 1 tablespoon fresh lemon juice
- Liquid, paste or powdered food coloring

1. In a large bowl, combine all the ingredients except the food coloring. Using a hand-held electric mixer, beat at high speed until fluffy, thick and shiny, 2 to 3 minutes.

2. Divide the icing into small batches and adjust the consistency as needed. To thin for painting, beat in water; for a stiffer icing that holds its shape, add more confectioners' sugar. Tint with food coloring. Cover tightly with plastic wrap to prevent the icing from drying out. (MAKE AHEAD: The icing can be refrigerated in an airtight container for up to 1 week.)

Ginger Snaps

About 30 cookies

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| 1 1/2 sticks butter | 1 1/2 teaspoons salt |
| 1/4 cup packed brown sugar | 1 egg |
| 1/4 cup granulated sugar | 3/4 cup molasses |
| 2 teaspoons ground ginger | 3/4 cups sifted all-purpose flour |
| 1 teaspoon cinnamon | 1 teaspoon baking soda |
| 1/4 teaspoon allspice | 1/2 teaspoon baking powder |

1. Cream together butter, sugars, spices and salt. Add egg and mix thoroughly. Add molasses and blend. 2. Sift together twice: flour, baking soda and baking powder. Add to molasses mixture and stir until blended. Chill well. 3. Preheat oven to moderate (375° F). 4. Using floured rolling pin, roll dough to 1/4" thickness on floured pastry cloth or board. Use a cookie cutter to press out desired shape. Place on greased baking sheets and bake 8-10 minutes.

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Prep: 30 min

Chill: at least 4 hr

Bake: 28 min per batch
Store: Room temp, 1 week; freeze, 1 month

Makes: 48 Total Cost: \$3.39

These small, crescent-shaped cookies are a Chanukah tradition. The cream cheese pastry is also used to make Raspberry Bear Claws (recipe, below).



PASTRY

- 2 sticks (1 cup) unsalted butter, softened
- 1 package (8 ounces) cream cheese, softened
- 1/2 teaspoon salt
- 2 cups all-purpose flour

FILLING

- 1 stick (1/2 cup) unsalted butter or margarine (not spread), melted
- Cinnamon Sugar: 1 1/2 cups sugar mixed with 1 1/2 tablespoons ground cinnamon
- 6 tablespoons walnuts, finely chopped

1. Pastry: Beat butter, cream cheese and salt in a large bowl with an electric mixer until smooth. On low speed, beat in flour.

2. Divide dough into 4 portions. Shape each into a disk. Wrap and chill until firm.

3. Heat oven to 350°F.

4. On a floured surface, roll 1 portion dough into a 10-inch circle. Brush with 1 tablespoon melted butter; sprinkle evenly with 2 1/2 tablespoons cinnamon sugar, then 1 tablespoon walnuts. With a pizza cutter or knife, cut circle into 12 wedges. Roll up from wide edge to point. Place 2 inches apart on ungreased cookie sheets. Bend into crescent shapes. Repeat with remaining wedges and dough.

5. Bake 28 minutes or until golden. Let cool slightly. While still warm, lightly brush crescents with remaining butter, remelting it if necessary, and sprinkle with remaining cinnamon sugar. Remove to wire rack to cool.

(Recipe may be halved.):

- 2 cups butter
- 4 cups flour
- 2 tsp. soda
- 2 cups sugar
- 5 cups blended oatmeal
- 24 oz. chocolate chips
- 2 cups brown sugar
- 1 tsp. salt
- 1 8 oz. Hershey Bar (grated)
- 4 eggs
- 2 tsp. baking powder
- 3 cups chopped nuts (your choice)
- 2 tsp. vanilla

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measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder, and soda. Add chocolate chips, Hershey Bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Makes 112 cookies.

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