

At Home With Trudy McNeil



Christmas Cookies

By TRUDY McNEIL

WATCH IT GO!

It's the start of a big disappearing act when you cut the first slice of one of our pies. The whole family will love 'em.

**PUMPKIN PIE 65c EA.**

"The House of Treats" **Buckman's**  
2576 Ridge Rd. W. Corner Long Point

What better way of saying "Merry Christmas," than with cookies! They not only sing out your warmest yuletide greetings — but a message of holiday cheer from foreign lands too! Did you know that some of our most treasured Christmas cookie recipes come from abroad. So when you and your family give cookies, you tell of holiday greetings in Europe or the Far East in the universal language of food.

However, many of today's recipes are modifications of those brought to this country by the early settlers . . . women from the Old World who cherished the flavor of their national cooking, but they still retain an old world flavor.

A favorite German cookie is Lebkuchen. Candied fruits and chopped nuts highlight this traditional German honey cookie. They may be cut into bars or diamonds, and are pretty spread with a thin confectioners' frosting. This is a cookie that improves with age . . . make it now and store in tightly covered containers for later use.

**LEBKUCHEN**  
2 eggs  
1 1/2 c. sugar  
1/2 c. honey  
2 c. ground nuts  
2 t. grated lemon rind  
3/4 c. candied fruits, diced  
3/4 c. flour  
1/2 t. salt  
1/2 t. nutmeg  
\*Confectioners sugar icing

Beat eggs well, add sugar and honey and continue beating until well blended. Add nuts lemon rind, candied fruit, flour, salt and nutmeg. Roll out about 1/4 inch thick, cut into diamonds or bars. Place on lightly greased cookie sheet. Bake at 350 degrees for 12 minutes.

Brush with confectioners sugar icing while still warm. (This gives a nice glaze). \*For Confectioners icing combine 1 c. sifted confectioners sugar with enough water to make the consistency of thin cream. Recipe will make about 8 dozen cookies depending upon size.

**FOUR IN ONE — MAKES FOR FUN!**—That's exactly what this next cookie recipe can do. You will see all the attractive variations in the picture and one recipe dough can make equal four terrific kinds of cookies. Remember that old nursery rhyme — "Betty Botter bought a bit of butter to make her batter better." That it does and here is a perfect example of a delicious cookie recipe made with butter.

**LINZER VARIETY COOKIE**  
1 c. butter  
1 c. sugar  
2 egg yolks  
1 t. grated lemon rind  
2 1/2 c. flour  
3/4 c. cinnamon  
1/2 c. finely chopped blanched almonds

Cream butter and sugar until light and fluffy. Beat in egg yolks and lemon rind. Add sifted dry ingredients gradually.



MAKE THEM NOW — FOR CHRISTMAS

ly mixing well after each addition and tint the remainder green and red. Apply this icing in any way you wish — on the edges, just in the center or in a swirling manner.

**Variation No. 1 — Make surprise cookies.** These are called Date Balls. Just roll up a 1/2 inch piece of date in a portion of dough to form 3/4 inch date balls. Bake on an ungreased baking sheet at 375 degrees for 12 to 15 minutes. While still warm roll in confectioners sugar.

**Variation No. 2 Almond Crescents.** Shape a small portion of dough around a whole blanched almond, keeping that unique shape of the almond for the cookie. Bake as for date balls and roll in confectioners sugar.

**Variation No. 3 Festive Filled Cookies.** Roll a portion of the dough out on a lightly floured surface to 1/8 inch thickness. Divide dough in half. Using 1 1/2 to 2 inch cookie cutters, cut the dough into stars or bells or rounds.

Place these cut-outs on ungreased cookie sheet, spread 1/4 t. of strawberry preserves in the center of each cookie. (Use other kinds of preserves if you prefer.) Using the same designs cut out more cookies from the remaining half of the dough. This time you'll remove the centers of the cut-outs with similarly shaped 1/2 inch cutters. Save the centers, you can use them later on. Then place these cut-outs upon each preserve topped cookie so the sparkling preserves will shine through the centers.

Bake at 400 degrees for 10 to 12 minutes. Your Festive Filled Cookies can be decorated before or after baking. You might decorate a few of the cookies with those miniature cut-out cookies you saved or with silver shot and decorates.

**Variation 4. DECORATED FESTIVE COOKIES:** If you prefer to decorate the cut-out cookies with icing, just add a smidgen of salt, 1 t. vanilla and thin milk to confectioners sugar. Leave half of your icing white

sprinkling them with confectioners sugar . . . And there you are . . . all 4 or 5 variations from one recipe. Don't they look festive in the picture. No one would guess you made them all from one kind of dough.

For more CHRISTMAS COOKIE RECIPES just send a self addressed stamped envelope to Trudy McNeil, WROC-TV, 201 Humboldt St., Rochester 3, N. Y.

For real eye appeal, you might divide your basic dough in half before it has been chilled and tint it green. Then roll this mint colored dough into 3/4 inch balls. Place them on an ungreased baking sheet and top each with 1/2 a candied cherry that has been dipped in slightly beaten egg white. Bake at 375 degrees for 15 to 18 minutes.

**WHEN YOU REMOVE THE CHERRY BALLS** from the oven, give them a snowy look by

McCall's Prints  
Nun's Madonna

New York — (NC)—A delightful Christmas decoration designed by a Dominican nun is one of the features of a holiday season decorating handbook published by McCall's Magazine.

The decoration, known as the "Snowflake Madonna Window," was designed by Sister Mary Jean Dorcy, of the Convent of St. Peter Martyr, Pittsburg, Calif.

Pope Given  
Citroen Auto

Vallejo City — (NC) — Pope John XXIII has received another automobile, a French-made Citroen Prestige, as a gift from its manufacturer.

The Citroen was presented by representatives of the French firm and Pope John personally administered the ritual blessing on the vehicle after he accepted the gift.

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**Star MARKETS**

**New Cathedral In Africa**

Bremerdorp, Swaziland (NC) — Thirty-five hundred people packed the new cathedral here for its solemn opening by the American-born Apostolic Delegate to Southern Africa and the Mass by South Africa's first Zulu bishop.

Opened by the Delegate, Archbishop Celestine J. Damiano, a native of Dunkirk, N.Y., the Church was blessed by Italian-born Bishop Costantino Berneschi, O.S.M., of Bremerdorp.

The Mass was sung by the Zulu prelate, Bishop Pius Diamini of Umzimkulu, South Africa, with a choir of 230 Swazi children.

Pastor Is 100  
Bonnes — (NC) — Father Jean-Antoine Privat, France's senior pastor, observed his 100th birthday here (Nov. 22) where he has spent his entire priestly life.

**Christmas GIFT NEWS! SEE OUR LARGE AD Page 9 PRINZI'S TV**

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