

Oatmeal Cookies

1 C. Sugar
1 C. brown sugar
1/2 C. butter
1/2 C. shortening
1 tsp. baking soda
1 tsp. Cinnamon
1 tsp. Vanilla
1/2 tsp. baking powder
1/2 tsp. Salt
2 eggs
3 cups old Fashion oats
2 cups Flour

Cream: Butter, brown sugar
sugar, shortening
add remaining ingredients

Bake 350° 10 minutes

Blue

Spitz (continued)

1 small (10-15 min) ~~at 710°F~~

Bake 6-7 min Bake 350° Electric

1 cup (about 1/2 cup) OVEN

3/4" (approx)

1 egg

3/4" (about 1/2 cup) (all 1/2 cup) (blue)

1 cup (about 1/2 cup) (blue)

Sheet of salt
1 tsp. almond extract

1. Cream shortening, adding sugar grad.
2. Add egg substitute, - beat well
3. Add sifted dry ingredients; mix well.
4. Roll in pieces cookie bread. (I mean
cooked and ungreased) then
alternating cookie sheets, bake
until; about 5 degrees.

My family has made these classic Italian cookies for generations.

—CINDY CASAZZA HOPEWELL, NJ

PREP: 35 MIN.

BAKE: 10 MIN./BATCH + CHILLING

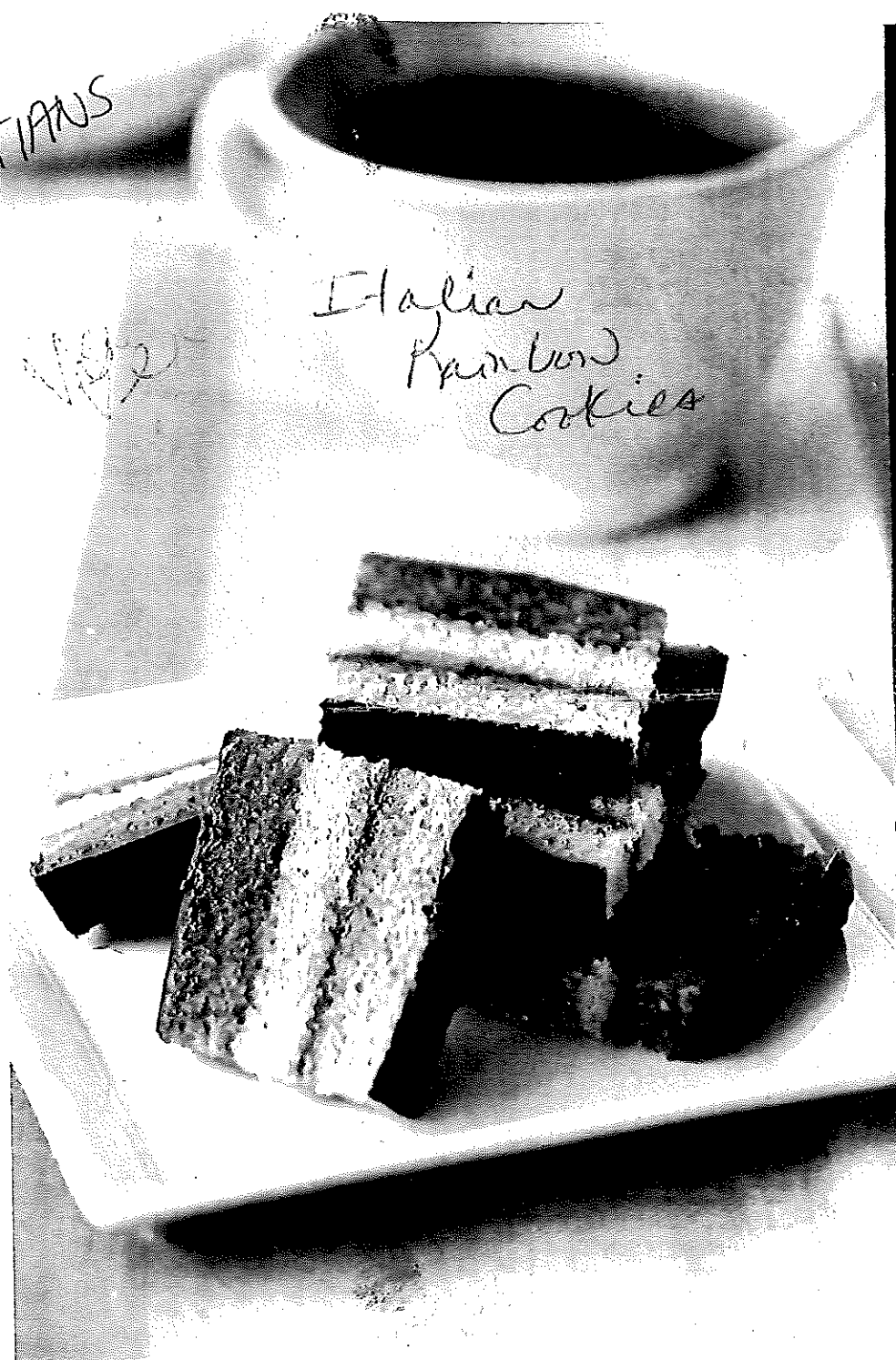
MAKES: 11 DOZEN

- VENETIANS*
- 4 large eggs
 - 1 cup sugar
 - 3½ ounces almond paste, cut into small pieces
 - 1 cup all-purpose flour
 - 1 cup butter, melted and cooled
 - ½ teaspoon salt
 - ½ teaspoon almond extract
 - 6 to 8 drops red food coloring
 - 6 to 8 drops green food coloring
 - ¼ cup seedless raspberry jam

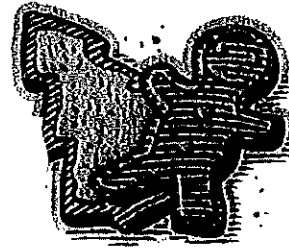
GLAZE

- 1 cup (6 ounces) semisweet chocolate chips
- 1 teaspoon shortening

1. Preheat oven to 375°. In a large bowl, beat eggs and sugar 2-3 minutes or until thick and lemon-colored. Gradually add almond paste; mix well. Gradually add flour, butter, salt and extract.
2. Divide batter into thirds. Tint one portion red and one portion green; leave remaining portion plain. Spread one portion into each of three well-greased 11x7-in. baking dishes.
3. Bake 7-11 minutes or until a toothpick inserted in center comes out clean and edges begins to brown. Cool 10 minutes before removing from pans to wire racks to cool completely.
4. Place red layer on waxed paper; spread with 2 tablespoons jam. Top with plain layer and remaining jam. Add green layer; press down gently.
5. For glaze, in a microwave, melt chocolate chips and shortening; stir until smooth. Spread half over green layer. Refrigerate 20 minutes or until set. Turn over; spread remaining glaze over red layer. Refrigerate 20 minutes or until set.
6. With a sharp knife, trim edges. Cut rectangle lengthwise into fourths. Cut each portion into ¼-in. slices.



Recipe: Russian Tea Cakes



Bake at 400 degrees for 12 minutes.

Makes about 50 servings (100 cakes or 2 per serving.)

2 cups (4 sticks) butter
1 cup confectioners' sugar
2 teaspoons vanilla

$\frac{1}{2}$ teaspoon salt
4 $\frac{1}{2}$ cups sifted flour
1 cup chopped walnuts
confectioners' sugar

1. Beat butter with 1 cup confectioners sugar in a large bowl until fluffy and light. Beat in vanilla and salt. Gradually blend in flour and walnuts to make a stiff dough. Preheat oven to 400 degrees.

2. Roll dough into 1-inch balls between palms of hands. Place balls 1 inch apart on light greased cooked sheets.

3. Bake in a preheated hot oven for 12 minutes or until firm and lightly brown on edges. Carefully remove from cookie sheets; while still hot, roll in confectioners' sugar to make a generous white coating before serving. Keeps several weeks in tightly covered box.

Note: For 12 servings, use 1 stick butter, $\frac{1}{4}$ cup confectioners' sugar, $\frac{1}{2}$ teaspoon vanilla, dash of salt, 1 cup flour and $\frac{1}{4}$ cup walnuts.

Taste of Home



Party Cheese Bread

🕒 Total Time Prep: 25 Min. Bake: 30 Min.

Yield 16 Servings



👍 Test Kitchen Approved

You can't go wrong with this cheese bread recipe. The cheesy, butter bread is so simple to make but the taste is sinful. Plus it looks fantastic, and people just flock to it! It's better than the usual garlic bread with pasta, too. —Karen Grant, Tulare, California

Ingredients

- 1 round loaf sourdough bread (1 pound)
- 1 pound Monterey Jack cheese, sliced
- 1/2 cup butter, melted
- 2 tablespoons lemon juice
- 2 tablespoons Dijon mustard
- 1-1/2 teaspoons garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon celery salt
- Minced fresh chives, optional

Directions

- 1 Preheat oven to 350°. Cut bread into 1-in. slices to within 1/2 in. of bottom of loaf. Repeat cuts in opposite direction. Insert cheese in cuts.
- 2 Mix all remaining ingredients except chives; drizzle over bread. Wrap in foil; place on a baking sheet.
- 3 Bake 20 minutes. Unwrap; bake until cheese is melted, about 10 minutes longer. If desired, sprinkle with chives.

Nutrition Facts

1 serving: 237 calories, 15g fat (9g saturated fat), 41mg cholesterol, 468mg sodium, 15g carbohydrate (2g sugars, 1g fiber), 10g protein.

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RECIPE CREATOR

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