

Cranberry Bread

350°

50 or 60 minutes in loaf pans

2 cups flour

1 cup sugar

1 ½ teaspoons baking powder

½ teaspoon baking soda

½ teaspoon salt

1 orange (juice and rind)

2 teaspoon melted butter

add enough water to make $\frac{3}{4}$ cup liquid

1 egg beaten

2 cups cranberries

½ cup chopped nuts or coconut

Cookies

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Hi All,

Jude asked for these cookie recipes.. I figured that while I had them online I'd send them along to everyone.

Easy Rolled Cookies

1 cup butter
2/3 cup sugar
2 1/4 cup flour

Cream butter, gradually beat in sugar. Stir in flour.
Roll out on floured surface. Cut into shapes.

Bake at 300 degrees fahrenheit, for twenty (20) minutes or until just starting to turn to tan.

(I make them in the mixer and in the food processor. If I am making them in the food processor, I mix the flour and sugar together first and then add cold slices of the butter.)

Melt in the Mouths

1/2 cups butter
1 cup light brown sugar, packed
1 tsp. vanilla
1 egg
3/4 cups flour
1 tsp. baking powder
1/2 tsp salt (I never add this much)
1/2 cup finely chopped nuts (I don't always add them)

Cream butter, add sugar, vanilla and egg. Add dry ingredients and nuts.
Drop by spoonfuls onto cookie sheets.

Bake at 400 degrees fahrenheit for 5 minutes. Let cool on pans for about 30 seconds and then remove to racks.

Aunt Emma's Sugar Cookies

1 cup butter
1 cup granulated sugar
1 egg
1 tsp. vanilla
2 cups flour
1/2 tsp. baking soda
1/2 tsp salt (I never use this much)

Drop by spoonfuls onto cookie sheet in small ball form. Then wet a paper towel and wring out as dry as you can. Wrap around a glass or large custard cup. Then dip in sugar and flatten out the balls of dough.

Bake at 400 degrees fahrenheit and cook for 8 - 10 minutes.

Vienna Crescents (Shrimp cookies)

1/2 cup very finely chooped almonds
1 3/4 cups flour
1/3 cup sugar

Mix the dry ingredients together.

Add:

7/8 cup butter

Work into long rools about 1/2 inch in diameter. Snip into 1" lengths and curve. Place on cookie sheet.. Cool cookies on sheet for about ten minutes before baking at

325 degrees for 25 minutes

Bake until tips start to turn yellow. Coll slightly and then shake in confectionery sugar and let cool before eating. They are actually better the second day.

Happy Cooking,

Chris

Butter Cookies

300°

20 minutes

2 1/4 cups flour

2/3 cup sugar

1 cup butter

Mix flour and sugar in food processor, add butter and mix

Roll out on floured surface.

Vienna Crescents

325°

25 minutes

1/2 cup finely ground almonds

1 3/4 cups flour

1/3 cup sugar

1 cup butter

Grind nuts, add flour, sugar mix. Add butter.

Roll in logs cut in inch lengths roll into tube, shape into crescents, refrigerate then bake..

When slightly cooled shake in powdered sugar.

Gaufrettes

1 cup heavy cream. Beat until stiff add:

3/4 cup powdered sugar

1 cup flour

2 teaspoons vanilla or almond extract