

festive foods

By Jan Palmquist

In spite of this space-aged world, the tradition of Christmas can still be evident. There will always be room for holiday hospitality and graciousness. At no time is this more apparent than during the Christmas holidays when we bring forth a delightful variety of cookies and sweets to share with family and friends.

Make this Christmas unforgettable. Entertain family and friends. Try to recapture the old spirit of the holidays . . . mistletoe, festive popcorn balls, cookies, goodies of all tasty types and brimming over with genuine hospitality.

Don't keep Christmas to yourself, share it with others.

LOLLIPOP COOKIES

1½ cups sifted confectioners' sugar
1 cup butter
1 egg
1 teaspoon vanilla
½ teaspoon almond flavoring

2½ cups unsifted enriched flour*
1 teaspoon soda
1 teaspoon cream of tartar
2 oz. semi-sweet chocolate morsels, melted

*To measure flour, dip nested dry measuring cups into flour, level off with straight-edged spatula.

Mix sugar and butter. Add egg and flavorings and mix until thoroughly blended. Stir dry ingredients together and thoroughly blend in. Divide dough in half. Add chocolate to one half; blend thoroughly. Refrigerate dough 2 to 3 hrs. Heat oven to 375° (quick mod.). Roll dough on lightly floured pastry cloth to 3/16-in. thick. Cut into 2½ or 3-in. circles. Sprinkle with sugar, place on lightly greased baking sheet. Bake 7 to 8 min. Makes 5 to 6 doz. cookies.

To make Cookie Lollipops: Spread Easy Creamy Icing (below) on baked cookie. Place a colored plastic straw or flat wooden stick across the middle, letting one end extend several inches beyond edge of cookie. Place second cookie of same size on top, pressing down slightly. Combine cookies so there will be chocolate, white and combination lollipops. Make icing faces, some tinted, some chocolate.

Easy Creamy Icing: Blend 3 cups sifted confectioners' sugar, ¼ tsp. salt, 1½ tsp. vanilla or other flavoring (lemon, almond, peppermint, etc.) and liquid to make easy to spread (about 3 tbsp. water or 4½ tbsp. cream). Tint with a few drops food coloring, if desired.

Easy Creamy Chocolate Icing: Add 1 oz. semi-sweet chocolate morsels to ¼ cup Easy Creamy Icing.

Description: Tender sugar cookie used in this novel idea. Children will be delighted with these.

