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### UNIVERSITY PLASMA CENTER

1442 'O' Street

Open Monday-Saturday 8 a.m.-6 p.m.

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## Cookies give holidays a warm feeling inside

### Favorite Holiday Cookies

1 cup butter or margarine, softened  
1½ cups confectioners' sugar  
1 egg  
1 teaspoon vanilla  
½ teaspoon almond extract  
2½ cups all-purpose flour  
1 teaspoon soda  
1 teaspoon cream of tartar

Mix thoroughly butter, confectioners' sugar, egg, vanilla and almond extract. Blend in flour, soda and cream of tartar. Cover; chill 2-3 hours.

Heat oven to 375 degrees F. Divide dough in half. Roll each half 3/16 inch thick on lightly-floured cloth-covered board. Cut with holiday cookie cutters into desired shapes, decorate with colored sparkles. Bake 7-8 minutes or until light brown on edge. Makes about 60 cookies.

### Challah Braid

1 package active dry yeast  
¼ cup warm water (105 degrees or 115 degrees)  
½ cup lukewarm water  
1 tablespoon sugar

1 teaspoon salt  
1 egg  
1 tablespoon shortening  
1½ cups all-purpose flour  
1 egg yolk  
2 tablespoons cold water

Dissolve yeast in warm water. Stir in lukewarm water, sugar, salt, egg, shortening and 1¼ cups of flour. Beat until smooth. Mix in remaining flour to make dough easy to handle.

Turn dough onto lightly-floured board; knead until smooth and elastic, about 5 minutes. Round up dough in greased bowl; turn greased side up. Cover; let rise in warm place until double, 2 hours.

Punch down dough; divide into 3 equal parts. Roll each part into strand, 14 inches long. Place strands close together on lightly-greased baking sheet. Braid gently and loosely. Do not stretch. Fasten ends; tuck under securely. Brush braid with shortening. Let rise until double, 40 to 50 minutes.

Heat oven to 375 degrees F. Divide and cold water until blended; brush over braid. Bake 25 to 30 minutes.



Bringing you every good wish for Happiness this Christmas and in the coming year.

## Merry Christmas

from

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