

Terry recommends twin delights

Terry Colter of McIntyre Crescent in Georgetown has a couple of tasty treats in store. She's sent us the following recipes for Christmas Cookie Cut-outs and a Coffee Ring, which she says is "just the thing for Christmas morning breakfast".

CHRISTMAS COOKIE CUT-OUTS

This is a rich lemon-flavored cookie dough, which cuts and bakes so nicely that it is ideal for fancy shaping. Yield - about six dozen cookies - assorted shapes and sizes.

Sift together:

2 1/4 cups once-sifted all-purpose flour

1/2 teaspoon salt

1/4 teaspoon baking soda

Cream until light:

3/4 cup butter or margarine

Gradually blend in:

1 cup granulated sugar

2 tsp. grated lemon rind

1 tsp. vanilla

Add:

1 unbeaten egg and beat in well. Add sifted dry ingredients, part at a time, combining after each addition. Wrap dough in waxed paper or foil and chill until firm.

Preheat oven to 350 degrees. Grease cookie sheets.

Roll out dough to 1/8" thickness. Cut dough, using Christmas shaped cookie cutters or make your own patterns from cardboard and cut around patterns with a sharp knife.

Place cookies on prepared cookie sheets. Bake until cooked and golden - 8-10 minutes.

Remove from cookie sheets immediately and place on cake racks to cool. Frost cookies with the following Cookie Icing.

Combine:

2 cups once-sifted icing sugar

1/2 teaspoon vanilla

Add:

sufficient milk to make an icing of spreading consistency. Divide icing into several small dishes and tint, as desired, using pure food coloring. Use maple flavoring to obtain beige color.

Decorate with tinted sugar, coconut, silver dragee, hundreds of thousands, bits of cherry, etc. Let stand in air for a few hours to dry. Pack carefully in tin with waxed paper between each layer of cookies.

COFFEE RING

INGREDIENTS

1 package dry yeast

1 tsp. sugar

1/2 cup lukewarm water

1/4 cup milk

1/4 cup melted shortening

1/4 cup corn syrup or white sugar

1 tsp. salt

1 tsp. grated lemon rind

1 egg, well beaten

3 to 3 1/2 cups sifted all purpose flour

METHOD

Sprinkle yeast and 1 teaspoon sugar on water. Let stand 10 minutes, then stir well. Measure milk, melted shortening, corn syrup or sugar, salt and lemon rind into bowl, heat to lukewarm. Add yeast and well beaten egg, beat well. Add 1 cup flour, blend with beaten egg, add second cup and beat. Beat in remainder with spoon. Knead lightly on floured board, turn into greased bowl. Cover tightly with waxed paper, store in refrigerator.

On greased surface, knead until smooth, half of a full batch of dough. Roll out into 1/4 inch thickness, long rectangle, nine inches wide.

Cream:

2 tablespoons butter and blend in

1/2 cup brown sugar, lightly packed,

2 teaspoons ground cinnamon.

Sprinkle over rolled-out dough.

Sprinkle with:

1/4 cup seedless raisins, washed and dried

2 tablespoons quartered, blanched almonds

2 tablespoons chopped, mixed, candied peel

8 candied cherries, cut in eighths.

Beginning at a long edge, roll up like a jelly roll and carefully lift onto greased cookie sheet and form into a ring, join ends. Using scissors, cut 12 slashes in roll to within 1/4 inch of inner edge. Twist each piece to lie flat on pan, butter top. Cover and let rise until doubled in bulk. Bake in moderately hot oven 375 degrees, 20 to 22 minutes.

For a glazed finish: brush hot coffee ring with a syrup made by boiling together for two minutes, equal parts of corn syrup and water.

For an Iced Coffee ring: spread cooled ring with an icing made by moistening sifted icing sugar to spreading consistency with cold milk and flavoring with a few drops of vanilla. Chopped nuts or cut-up maraschino cherries may be sprinkled over icing for an added touch of color.

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