

## Business-minded Mom finds time for baking with cookie-swap club

Don't you just want to growl greenly at those working women who not only get their Christmas cards out on time, but also manage to get lots of Christmas baking done?

Relax. Deb Yelland of Georgetown knows a way you can have dozens of different Christmas goodies in your cupboard without having to bake them all yourself. No, her secret isn't a visit to the grocery store. It's a cookie-swap.

It's an idea Deb picked up a few years ago in a magazine, and has put to good use ever since.

What you do, is phone up about seven friends. Mind you don't call up just any friends. They should be friends who are handy with the baking sheet.

Each of you make six dozen cookies and at an evening get-together, swap them for a dozen of what each of the others have made.

"It's a good idea for getting a variety of Christmas baking done without spending too many hours on it," Mrs. Yelland said.

As well, the evening gets you in the holiday mood. You sip on some wine or egg nog, nibble on a few cookies and chat while the Christmas music plays in the background.

Deb only moved to Georgetown from Rocky Mountain House in Central Alberta in July, but already has six women lined up as participants in the cookie swap.

The mother of three daughters, 16, 14, and seven, says she may get a helping hand from her children on baking day.

"I'm going to make cheesecake cupcakes," Deb said. "It's a favourite recipe of mine because it's very easy to make, looks festive and it tastes delicious too. What's nice is, it isn't messy -- you can serve it with a serviette even."

Her recipe is below, and she adds the cupcakes can be frozen without the pie filling, or else they should be kept in the refrigerator until eating time.

Final advice from Deb is that you don't have too many bakers taking part because it can become too much making a dozen cookies to swap.

Who eats all the cookies? "I serve them over the holiday season when friends drop in," she said. "It makes friends think you're efficient."

## Cheese cake cupcakes

### CHEESECAKE CUPCAKES

42 medium cup cake papers  
1 pkg. vanilla wafers  
1 cup sugar  
8 oz. pkg. cream cheese (softened)  
4 eggs  
lemon juice to taste (about 2 tbsp.)  
small tin cherry or blueberry pie filling  
Preheat oven to 350 degrees. Mix sugar, cheese, eggs and lemon juice until smooth. Line cupcake pan with papers, place vanilla wafers in bottom of papers. Spoon cream cheese mixture over wafers, fill cups  $\frac{3}{4}$  full. Bake for 18 to 20 minutes. Cool. Cupcakes will sink in centre, top with a tsp. of pie filling. Cool in fridge for two hours before serving.

—Debbie Yelland, Georgetown

### SWEET AND SOUR MEATBALLS

Meat Balls: Can be made ahead and frozen until needed.  
1½ pounds lean ground beef  
2 slices of bread finely crumbed  
1 egg  
Blend all ingredients well. Shape into balls and brown in skillet. Set aside when cooked or freeze until needed. Serves 6.  
Sweet and Sour Sauce:  
½ cup ketchup  
2 tbsp. margarine  
2 tbsp. molasses  
1 tbsp. vinegar  
1 tbsp. water

Mix in saucepan. Heat until thickened. Add to meat balls when ready to serve.  
Serve with Mushroom Rice:  
¼ cup margarine  
2 cups minute rice  
1 can water  
2 cans Consomme Soup  
1 can drained mushrooms (these are optional)  
salt, pepper to taste  
Cook 350 degrees for 1 hour. Stir occasionally. Microwave for one third of the time.  
A great family favourite. Excellent on a holiday buffet.

### UNCOOKED CHEESECAKE

This recipe is quick and colourful for the holiday season.

1 graham wafer crust (can be purchased)  
18 oz. pkg. cream cheese  
1 cup white sugar  
1 Jello powder (green or red is perfect for Christmas dessert)  
Jello Lite can be substituted if calories are being counted.  
½ cup boiling water  
Cool Whip or Dream Whip  
Chopped Nuts  
Maraschino cherries

Method:  
Mix together cream cheese and sugar. Dissolve jello in boiling water and add to cheese. Blend. Add Cool Whip (small container) or one package of prepared Dream Whip and fold into cheese mixture. Spread over graham cracker crust. Chill. Top with nuts and cherries or cherry pie filling!

This dessert is light and delicious. Ideal for the hectic holiday season!

—Ruby Deeming, Hillsburgh

### CORNISH CREME CAKE

75 g butter  
75 g sugar  
3 egg yolks  
100 g flour  
2 teaspoon baking powder  
2 tablespoon milk  
Beat butter and sugar until white. Add yolks one at a time. Add milk and flour mixed with baking powder. Divide into two well greased loose bottom pans.  
3 egg whites  
125 g sugar

Beat egg whites. Add 2 teaspoon of the sugar and beat again until stiff. Gently pack in rest of sugar. Place half on each bottom of cake mixture. Bake 300 degrees for 30-35 minutes. Put together with ½ liter whipping cream. Happy eating and Merry Christmas!

—Patti Knapton, Acton

### SNOW BALL CAKE

2 envelopes unflavoured gelatin  
1-19 oz. can crushed pineapple (use full contents)  
1 cup white sugar  
½ tsp. salt  
juice of lemon or ¼ cup lemon juice  
3 pkg. dream whip  
1 angel food cake - baked and cooled  
Soak gelatine in ¼ cup cold water, add 1 cup boiling water to dissolve. Add pineapple, salt, sugar, lemon juice, mix well and let thicken, but not set.

Whip 2 pkg. dream whip as directed. Fold into gelatine mixture, break cake into small pieces, layer cake and gelatine in 2 layers in pan starting with half of cake in bottom of pan. Leave to set 4 to 5 hours. Ice with dream whip and decorate with red cherries, grated semi-sweet chocolate or decoration of your choice.

—P. McLaughlin, Georgetown

### POOR MAN'S FUDGE

2 cups white sugar  
½ cup margarine  
3 tbsp. cocoa  
½ cup milk  
8-10 large marshmallows  
Boil together 15 minutes. Take off heat and add ¼ cup flour and ½ tsp. vanilla. Mix well with mix master until thicker. Pour into a buttered pan and refrigerate. —P. McLaughlin, Georgetown

### CLOUD BISCUITS

2 cups sifted all purpose flour

1 tbsp. sugar  
4 tsp. baking powder  
½ tsp. salt  
½ cup shortening  
1 beaten egg  
2/3 cup milk  
Sift dry ingredients, cut in shortening until it resembles coarse crumbs; beat egg with milk and add to flour mixture, all at once. Do not over-mix. Knead gently.  
Pat or roll dough to ¼ inch thickness and cut rounds. I use small orange juice can. Put on lightly greased and floured cookie sheet. Bake in very hot oven, between 400 to 450 degrees for 10 to 14 minutes.

—P. McLaughlin, Georgetown

### APPLE CHEESE CAKE

½ cup butter  
¼ cup sugar  
1 cup flour  
Mix and press into pan.  
FILLING  
1 pkg. creme cheese (500 g)  
¼ cup sugar  
1 egg  
1 tsp. vanilla  
Creme cheese with sugar. Add egg and vanilla and mix well. Pour over crust.  
TOPPING  
4-5 medium sliced apples (peeled)  
¼ cup sugar  
1 tsp. cinnamon  
¼ cup sliced almonds  
Mix and pour over cheese  
Bake at 450 degrees for 10 minutes or 400 degrees for 15-20 minutes.

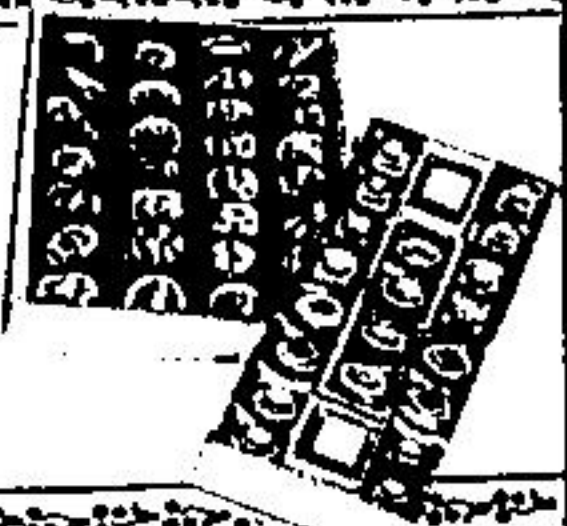
—Mark O'Hara, Mississauga



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