Glenda's Kitchen Kapers

It wouldn't be Christmas if I didn't spend time checking recipe books for something new or different for Christmas baking. It seems that I have been baking squares for something or other for weeks. These two recipes were new ones I tried and so I thought I'd share them.

CHOCOLATE-

THE COMPANY THE PERSON DESIGNATION

DRIZZLED CHERRY BARS

- 2 cups all purpose flour 2 cups quick cooking oats
- 1½ cups sugar
- 11/4 cups margarine or softened butter
- 1 can cherry pie filling
- 1 teaspoon almond extract
- ½ cup sweetened chocolate chips
- 3/4 teaspoon shortening

Combine flour, oats, sugar and butter until crumbly. I did it in the food processor. Set aside 11/2 cups for topping. Press remaining crumb mixture into a 13" X 9" X 2" baking dish. Bake at 350°F for 15-18 minutes or until the edges begin to brown. In a bowl combine pie filling and

extract. Carefully spread over crust. Sprinkle with remaining crumbs. Bake for another 20-25 minutes or until edges and topping are lightly browned. In the microwave, melt chocolate chips and shortening. Stir until smooth. Drizzle over warm bars. Cool completely on a wire rack.

NOTE: The first time I made these I thought I had a can of cherry pie filling. When I discovered I didn't, substituted a can of crushed pineapple. They were equally as

RASPBERRY SHORTBREAD

11/4 cups all purpose flour ½ cup sugar

½ cup cold butter or margarine Combine until crumbly and press into a greased 9" square pan. Bake at 350°F for 20-25 minutes or until edges are lightly browned. Place on a wire rack and spread 1/2 cup raspberry jam over hot crust. Spoon the following over the jam: Beat 2 eggs, 1/2 cup packed brown sugar, 1 teaspoon vanilla. Combine 1/8 teaspoon baking soda and 2 tablespoons all-purpose flour and stir into the egg mixture just until moistened. Fold in 1 cup finely chopped walnuts. Spoon over the jam and spread evenly. Bake for 17-20 minutes or until golden brown and set. Cool before cutting.

NOTE: I made this with strawberry jam and it was great too.

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sizes

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