

Make Filbert Christmas Cookies



FILBERT COOKIES—traditional at Christmastime.

By CECILY BROWNSTONE
Associated Press Food Editor

CHRISTMAS COOKIES on your mind? Then here are two fine recipes. One of them is a praline-type sweet—crisp and nutty. The other is similar to a cookie, our grandmothers used to make; rich butter dough is shaped into small balls and a finger is pressed into the center of each to make an indentation. As soon as the cookies come from the oven, the centers filled with semi-sweet chocolate pieces and filberts. Magically enough, the hot cookies melt the chocolate and the nuts stay in place. Both these cookies were a great success in our household, so we urge you to try them.

In taking the praline cookies from the pans, follow directions and remember that practice makes perfect. One other caution: don't substitute light brown sugar for the dark brown sugar called for. We made this recipe with both sorts of sugar and find they are greatly superior with the latter. The filberts, too, toast slightly in the oven and give these cookies a special flavor.

CHOCOLATE FILBERT THUMBPRINTS

Ingredients: 1/2 cup butter or margarine, 1/2 cup sifted confectioners' sugar, 1 teaspoon vanilla, 1 cup sifted flour, semi-sweet chocolate pieces, shelled filberts (whole or cut in half).

Method: Cream together the butter, confectioners' sugar and vanilla. Blend in flour with beater or spoon; chill. Using 2 teaspoons of the dough for each cookie, make into small balls. Place on ungreased cookie sheet and make an indentation in the center of each with a finger. (Indentations will widen during baking.) Bake in moderate (350 degrees) oven until straw colored around the edges—10 to 15 minutes. Remove from oven; working quickly, while cookies are still very hot and on pan, place semi-

sweet chocolate pieces and filberts in indentations. Remove to racks to cool. Chocolate will melt from heat of cookies and keep filberts in place. Makes 24 cookies. Recipe may be doubled if desired.

FILBERT PRALINE COOKIES

Ingredients: 1 egg, 3 tablespoons butter or margarine (melted), 1 cup firmly-packed dark brown sugar, 1 cup thinly sliced filberts, 1/4 cup flour, 1 teaspoon vanilla.

Method: Beat egg with rotary beater (hand or electric) until thick and ivory colored. Mix together the melted butter, brown sugar, beaten egg, sliced filberts, flour and vanilla. Drop by teaspoonsful on greased and floured cookie sheet, 4 to 5 inches apart, to allow for spreading. (Cookies will be very thin when baked.) Bake in moderate (350°) oven until edges begin to brown—6 to 10 minutes. Allow to cool 1 minute or so on cookie sheet before removing carefully with wide spatula to rack. If cookies get very crisp before you have removed them all, put the pan back in the oven for a few seconds and they will soften; then remove them as suggested. Makes 3 to 3 1/2 dozen cookies.

OTHER WAYS WITH FILBERTS

Sweet Spread—Filberts are delicious added to a winter conserve of fresh cranberries and raisins or canned crushed pineapple and dried apricots.

Favorite Cakes—Try adding chopped filberts to a standard recipe for applesauce or banana cake.

With Coffee—You'll have a wonderful topping for coffee cake (made with baking powder) if, before baking, you sprinkle the batter with finely chopped filberts mixed with brown sugar.

Cookie Bars—Filberts may be used in chocolate or butterscotch brownies.

Lunchbox Treat—Pack shelled filberts into that school lunchbox along with a red apple and a milk chocolate bar. Good-tasting trio!

TODAY'S Menu

Holiday Pudding And Pie

By ALICE DENHOFF

THERE'S a new recipe for a wonderful plum-and-cherry pudding that has a special holiday air. The recipe will easily serve 15 to 20, so it would be fine for a big buffet.

For the pudding, sift 2 c. sugar; whip 1 c. butter with a fork until soft; cream together until smooth. Beat 8 eggs and add very gradually. Mix together 1 c. canned sour pitted cherries, water packed and drained, and 1 c. canned purple plums, drained, the syrup reserved. Sprinkle fruit lightly with flour. Add to sugar-butter mixture.

Add Spices
Mix together 4 c. bread crumbs, 4 tsp. cinnamon, tsp. each cloves and allspice. Add to sugar-butter mixture.

Bake in buttered baking pan at 375°F. for 45 min.

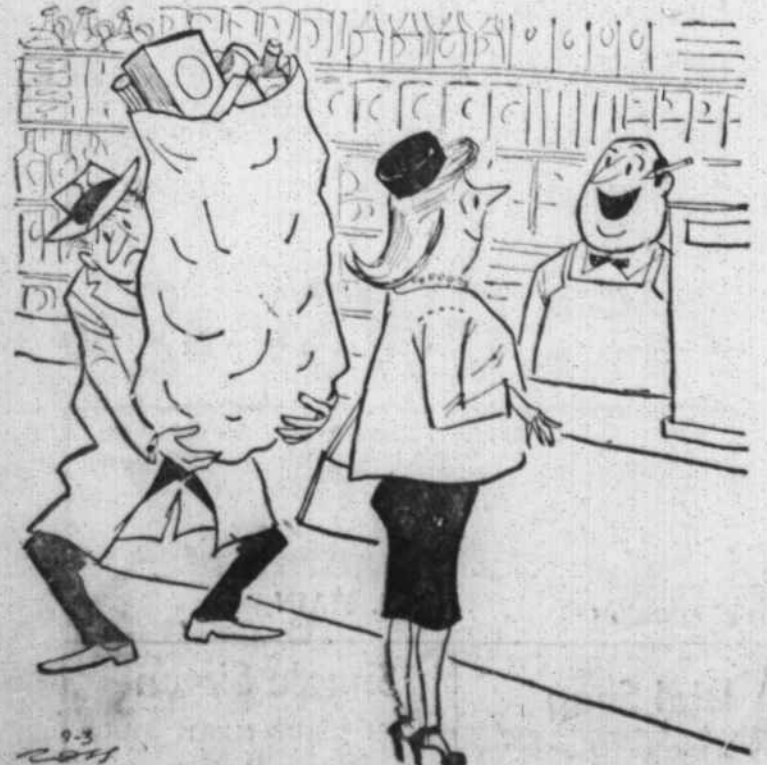
To prepare the lemon sauce that goes with the pudding, stir over heat a mixture of 1/4 c. a

sugar, tbsp. quick-cooking tapioca and 1 c. of syrup from canned purple plums. When thickened, remove from heat and stir in 2 tbsp. butter, 1/2 tsp. grated lemon rind, 2 tsp. lemon juice and dash of salt. Spoon over pudding when serving.

For an extra rich pumpkin pie, mix together 4 tsp. flour, 2 tsp. cinnamon, 1 tsp. mace, and one level tsp. cloves with 2 c. brown sugar. Add to 1 qt. steamed mashed pumpkin. Beat in the yolks of 4 eggs. Add 1/2 c. cream, 1/2 c. melted butter and 1/2 c. molasses. Fold in 4 beaten egg whites.

This recipe will make 2 small pies or one very large pie. Pour the mixture into this lined with uncooked pastry. Put in oven at 450°F. At the end of 10 min. reduce heat to 325°F. Bake until custard is set.

For those who never heard of a calorie, pile on whipped cream.



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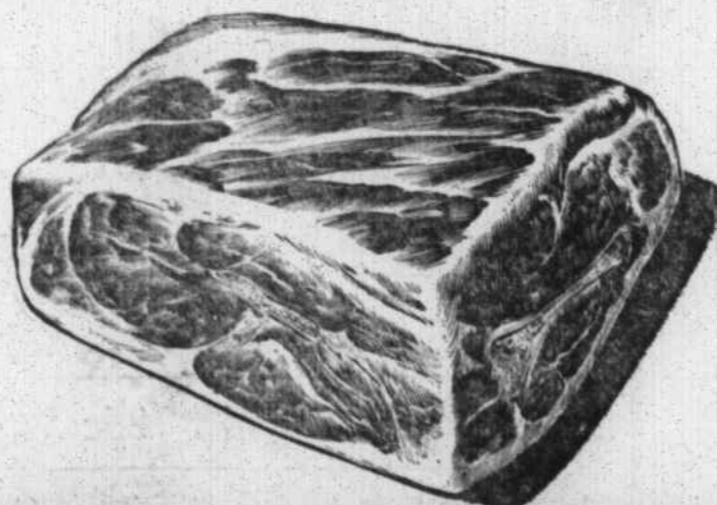
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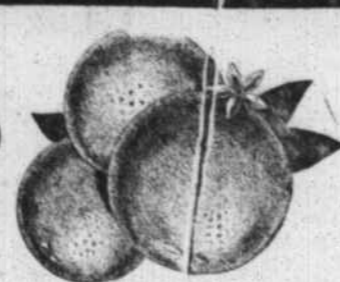
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