SATURDAY

Holiday Baking Recipes by christmas.com



Low Carb Chocolate Chip Cookies

Ingredients

- 1 cup butter, softened
- 1-1/2 cups Splenda or Maltitol Crystals
- 1-1/2 teaspoons dark molasses
- · 2 large eggs
- · 1 cup almond flour
- · 1 cup vanilla whey protein powder • 1/4 cup oat bran
- · 1 teaspoon baking soda
- · 1 teaspoon salt
- 12 ounces sugar free chocolate bar, chopped into small pieces
- · 1 cup chopped walnuts or pecans

- 1. Preheat oven to 375°F. Line baking sheets with parchment paper or a non-stick baking
- 2. Beat together butter, Splenda, and molasses until light and fluffy.
- 3. Add eggs, one at a time, and beat well after each addition.
- 4. In a separate bowl, stir together ground almonds, vanilla whey protein powder, oat bran, baking soda and salt.
- 5. Stir almond flour mixture into butter mixture until blended. Stir in nuts and chopped chocolate bars.
- 6. Drop by rounded tablespoons onto preparted baking sheets.
- 7. Flatten with palm of hand. Bake for 10 minutes, or until golden.
- 8. Allow to cool for 2 minutes on baking sheet then remove to wire racks to cool.

Butterscotch Brownies

Ingredients

- 6 tablespoons shortening
- 1 1/2 cup brown sugar
- 1 1/2 teaspoons baking powder • 1/2 teaspoon salt
- · 1 teaspoon vanilla
- 1 1/2 cup flour • 1/2 cup chopped nuts • 1 cup butterscotch bits

Preheat oven to 350F. Cream shortening and sugar, add the rest in given order. Grease a 9" x 13" baking pan. Pour batter into pan, and bake 25 minutes. Cool for 10 minutes and then cut into squares.

Christmas Berry Mocha Fudge

- 1/2 cup butter
- 1 (12-ounce) can of evaporated milk
- 3-1/2 cups granulated sugar • 1 heaping tablespoon instant coffee
- 10 ounces Hershey's Raspberry chocolate chips
- 2 ounces (2 squares) bittersweet chocolate
- · 7 ounces marshmallow cream
- · 1 teaspoon vanilla

Directions

- 1. In a heavy saucepan melt the butter. Add evaporated milk, sugar, and coffee.
- 2. Bring to a rolling boil, stirring constantly until the temperature reaches 235 F.
- 3. Remove from heat and and raspberry chocolate chips and the bittersweet chocolate.
- 4. Stir the mixture until all ingredients are melted. Add the marshmallow creme and stir until
- 5. Stir in the vanilla. Pour into a lightly greased 9" X 13" baking pan. Cut into 1-inch squares when cooled.

Low-Carb Snickerdoodles

Ground almonds create an "almond flour" which is a wonderful substitute for wheat flour for many baking recipes.

Ingredients

- 1/2 cup butter, softened
- 1-1/2 cups ground almonds • 1 cup granulated Splenda
- 1 large egg
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon baking soda • 1/4 teaspoon cream of tartar
- · 2 tablespoons granulated Splenda
- 1 teaspoon cinnamon

Directions

- 1. In a medium bowl, beat butter until creamy
- 2. Add half the ground almonds, 1 cup Splenda, egg, vanilla, baking soda and cream of
- 3. Beat until well combined. Beat in remaining ground almonds.
- 4. Cover and chill in bowl for 1 hour. Pre-heat oven to 350 F.
- 5. In a small bowl, combine the 2 tablespoons Splenda and the cinnamon; mix well.
- 6. Roll chilled dough into 1-inch balls.
- 7. Gently roll each ball in the cinnamon-Splenda mixture to coat and place 2 inches apart
- on an ungreased baking sheet. Bake 10-12 minutes until lightly browned at the edges. 8. Carefully remove from pan to cooling rack to cool completely. 1.5 net carb per cookie.

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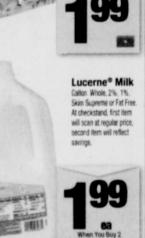
















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