## E 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 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

## Directions

1. Preheat oven to $375^{\circ} \mathrm{F}$. Line baking sheets with parchment paper or a non-stick baking mat.
2. Beat together butter, Splenda, and molasses until light and fluffy. . Add eggs, one at a time, and beat well after each addition.
3. In a separate bowl, stir together ground almonds, vanilla whey protein powder, oat bran,
4. Stir almond flour
. Stir almond flour mixture into butter mixture until blended. Stir in nuts and chopped
5. Drop by rou
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
$11 / 2$ cupoons shortening
-2 eggs
2 eggs
11/2 leaspoons baking powder

- $1 / 2$ teaspoon salt
- $11 / 2$ cup flour
- $1 / 2$ cup chopped nuts
- 1 cup butterscotch bits

Directions
Preheat oven to 350 F. Cream shortening and sugar, add the rest in given order. Grease a $9^{\prime \prime} \times 13^{\prime \prime}$ baking pan. Pour batter into pan, and bake 25 minutes. Cool for 10 minutes and then cut into squares.

Christmas Berry Mocha Fudge Ingredients


## 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 blended.
2. Stirin conailla. Pour into a lightly greased 9 " X 13 " baking pan. Cut into 1 -inch squares

Low-Carb Snickerdoodles
Ground almonds create an "almond flour" which is a wonderful substitute for wheat flour for many baking recipes.
Ingredients

## Ingredients

$1 / 2$ cup butter, softened
$1-1 / 2$ cups ground and
1-1/2 cups ground almonds
1 cup granulated Splenda
. 1 large egg

- $1 / 2$ teaspoon vanilla extract
- $1 / 4$ teaspoon baking soda . 2 tablespooons granulated Splenda - 1 teaspoon cinnamon

Directions
Direction

1. Inamed

creamy tartar.
2. Beat until well combined. Beat in remaining ground almonds.
3. Cover and chill in bowl for 1 hour. Pre-heat oven to 350 F .
4. In a small bowl, combine the 2 tablespoons Splenda and the cinnamon; mix well. 6. Roll chilled dough into 1 -inch balls.
5. 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.

To Place Your Classified Advertisement
Contact: Kathy Linder
Phone: 503-288-0033 Fax:503
me:503-288-0033 Fax:503-288.0015

## SAFEWAY () <br> Ingredients for life.。

SATURDAY QSUNDAY SALE! 12/5-12/6
$-\quad$,



 DEC.


