

# FOOD

## Spicy Gingerbread Men

### Ingredients:

- 1/2 cup margarine
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg yolk
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ginger
- 1/2 teaspoon ground nutmeg

### Directions:

1. In a large bowl, cream together the margarine and sugar until smooth. Stir in molasses and egg yolk. Combine the flour, salt, baking powder, baking soda, cinnamon, cloves, ginger, and nutmeg; blend into the molasses mixture until smooth. Cover, and chill for at least one hour.
2. Preheat the oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into desired shapes with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets.
3. Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from cookie sheets to cool on wire racks. Frost or decorate when cool.

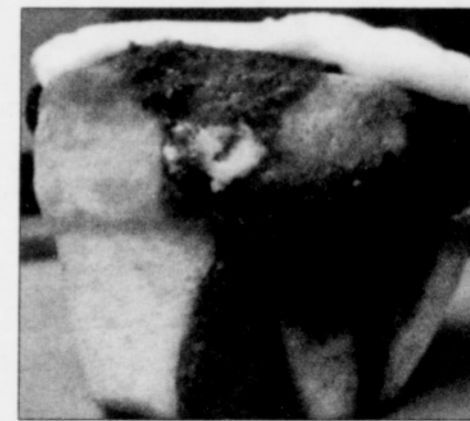


*For best flavor, do NOT use blackstrap molasses. Original recipe makes 2 1/2 dozen.*

## Jiffy Cinnamon Rolls *Original recipe makes 12 rolls.*

### Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Grease the bottoms and sides of a 12-cup muffin tin.
2. Cream 1/3 cup butter, brown sugar, and cinnamon together. Drop 1 teaspoon into each muffin cup. Reserve the remaining mixture.
3. In a large bowl, combine flour, sugar, baking powder, and salt. Cut in 1/4 cup cold butter until crumbly. Make a well in center, and pour in the milk. Stir to form a soft dough, adding a bit more milk if needed.
4. Turn the dough out on lightly floured surface. Knead 8 to 10 times. Pat dough into rectangle about 1/3 inch thick and 12 inches long. Spread the remaining cinnamon mixture over dough rectangle.
5. Sprinkle currants over top. Roll up like a jelly roll into a long log. Mark the dough first, to make sure you know where to cut, then cut the log into 12 slices. Place cut-side down in the prepared muffin pan.
6. Bake in in the preheated oven until golden brown, 20 to 25 minutes. Turn rolls out on a serving tray.
7. For the glaze, add milk to the confectioners' sugar and stir well, adding more liquid if necessary to make a thin glaze. Drizzle over cinnamon rolls.



### Ingredients:

- 1/3 cup butter
- 1 cup packed brown sugar
- 3 teaspoons ground cinnamon
- 2 cups all-purpose flour
- 2 tablespoons white sugar
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1/4 cup butter, chilled
- 1 cup cold milk
- 1/3 cup currants
- 1/2 cup confectioners' sugar, sifted
- 3 tablespoons milk

**NEW SEASONS MARKET**

The holidays are yours for the baking

Find all the ingredients for a festive season at your New Seasons Market, or online at [newseasonsmarket.com](http://newseasonsmarket.com)

f t

## Killer Stole Gun

*continued* ▲ *from page 3*

He fatally shot Steven Mathew Forsyth, 45, of West Linn and Cindy Ann Yuille, 54 of northeast Portland, the sheriff said. Kristina Shevchenko, 15, was seriously wounded.

Roberts then fled along a mall corridor and into a back hallway, down stairs and into a corner where police found him dead from an apparent self-inflicted gunshot, authorities said.

People at the mall were heroic in helping get shoppers out of the building, including medical personnel who rendered aid.

In response to previous mass shootings elsewhere, the first arriving officers were trained to form teams and go inside instead of waiting for special SWAT teams. Employees at the mall also received training to handle such a situation.

"This could have been much worse," Sheriff Roberts said.

In response to the tragic shooting, Portland police are providing extra patrols at shopping malls and retail districts throughout the remainder of the holiday season.

Officers will also conduct extra patrols around movie theaters to help people feel reassured about their personal safety.

"My thoughts and prayers are with the individuals and families impacted by this senseless act of violence," said Chief Mike Reese.

The Portland Police Bureau also has a reminder for people coming across suspicious activity, "If you see something, say something."