



SHORTBREAD COOKIES

from Marilyn

Preheat oven: 350 degrees
Bake: 11-15 minutes
(depending on oven and cookie shape)

Cream together:

- 1 cup butter
- 2 eggs
- 1 tsp vanilla
- 1 cup vegetable oil
- 1 cup sugar
- 1 cup powdered sugar

Add:

- 1 tsp cream of tartar
- 1 tsp baking soda
- 1 tsp salt
- 4 cups flour

Place dough in refrigerator for approximately an hour. Place dough in cookie press with a spoon or spatula and spritz cookies onto ungreased cookie sheet (or drop by teaspoonful onto the cookie sheet and use a fork dipped in sugar to press # marks on top of each dough round).
Use butter cream icing or icing of choice to decorate cookies if desired.

KITCHEN KLUTTER BATH BY THE BAY

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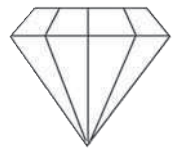


FRESH CRANBERRY RELISH

Ingredients:

- 12 oz. Fresh Cranberries
- 1-1/2 c. pitted dates
- 2 apples, cored
- 1 orange, peeled and seeded
- 1T. fresh grated orange peel

This recipe
brought to you by:



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Directions:

Chop all ingredients in a food processor.
Chill and allow flavors to blend before serving.

*Recipe from
Seventh Day Adventist Class*

