

Holiday Sugar Cookies

GOOD FOR FREEZING

2 cups sifted flour
 1/2 teaspoon baking powder
 1/4 teaspoon salt
 1/4 teaspoon ground nutmeg
 2/3 cup butter or margarine
 1 1/2 teaspoons vanilla extract
 1 cup sugar
 2 eggs, well beaten (until thick and piled softly)

Sugar

1. Sift together flour, baking powder, salt, and nutmeg. Set aside.
2. Cream together butter and vanilla extract until butter is softened. Add sugar gradually, creaming until fluffy after each addition.
3. Add beaten eggs in thirds, beating thoroughly after each addition. Mixing until well blended after each addition, add dry ingredients in thirds to creamed mixture. Chill dough in refrigerator about 1 hr., or until thoroughly chilled.
4. Lightly grease cookie sheets. Put one-third of the dough on a lightly floured surface. Roll dough about 1/16 in. thick. Cut with lightly floured cookie cutter into star, tree, or any desired shape. Or with a knife cut around cardboard patterns in decorative shapes. Transfer cookies to cookie sheets. Sprinkle with sugar. Repeat, using remaining dough.
5. Bake at 375°F 8 to 10 min. Remove immediately to cooling racks to cool.
6. Decorate cookies with a tinted or white butter-type frosting, silver shot, red or green candies or sugar. For Christmas tree ornaments, make a small hole in top end of each cookie before baking. To hang on tree, run colored yarn or string through hole.

About 3 doz. cookies

Variation

Follow recipe for Holiday Sugar Cookies. Add 1/4 teaspoon baking soda to dry ingredients. Omit nutmeg and 1 egg. Add dry ingredients alternately with 1/3 cup thick sour cream to creamed mixture.

Rhapsody



Stollen

GOOD FOR FREEZING

2/3 lb. blanched almonds, chopped (about 2 cups, chopped)
 1 cup (about 5 oz.) golden raisins
 1/2 cup (about 3 oz.) currants
 1 cup (about 7 oz.) chopped citron
 1 tablespoon grated lemon peel (grated through colored part only; white part is bitter)
 1 cup milk
 2 pkgs. active dry yeast
 1/2 cup warm water, 110°F to 115°F (Or if using compressed yeast, soften 2 cakes in 1/2 cup lukewarm water, 80°F to 85°F.)
 1 cup sugar
 1 cup butter, softened
 2 teaspoons salt
 1 cup sifted flour
 1 teaspoon ground nutmeg
 6 to 7 cups sifted flour
 3 eggs, well beaten (until thick and piled softly)

Melted butter

2 cups sifted confectioners' sugar
 1 teaspoon vanilla extract
 2 to 3 tablespoons milk or cream

1. Reserve 1/2 cup of the almonds for topping. Mix the remaining 1 1/2 cups almonds with the raisins, currants, citron, and lemon peel. Set aside.
2. Scald the milk over simmering water (just until a thin film appears).
3. Soften yeast in water. Let stand 5 to 10 min.
4. Put into a large bowl the sugar, butter, and salt. Pour scalded milk over ingredients in bowl and stir mixture until butter is completely melted. When lukewarm, blend in, beating until smooth, a mixture of the 1 cup flour and nutmeg. Stir softened yeast and add, mixing well.
5. Add about one-half of the flour to the dough and beat until very smooth. Add beaten eggs in thirds, beating well after each addition. Mix in the reserved fruit-nut mixture. Mix in enough of the remaining flour to make a soft dough.

Turn dough onto a lightly floured surface and allow it to rest 5 to 10 min.

6. Knead dough until smooth and elastic, 5 to 8 min. Form dough into a ball and place it in a lightly greased deep bowl; turn to bring greased surface to top. Cover bowl with waxed paper and towel and let stand in warm place (about 80°F) until dough is doubled (about 1 1/2 to 2 hrs.).
7. Punch down dough with fist; pull edges to center and turn dough completely over in bowl. Cover bowl as before and let dough rise again until nearly doubled (about 1 to 1 1/2 hrs.).
8. Again punch down dough and turn out onto a lightly floured surface. Divide into two portions and shape each into a smooth ball. Allow dough to rest 5 to 10 min.
9. Roll or pat out each ball of dough into an oval 13 in. long and about 1 in. thick. With rolling pin, flatten and press one lengthwise half of oval about 1/2 in. thick. Turn unflattened half of dough over flattened half; lightly press edges

together. Press the fold down firmly with palm of hand; this helps to prevent dough from springing open during rising. Repeat to shape second oval.

10. Lightly grease two 15 1/2 x 12-in. baking sheets. Place one Stollen on each baking sheet. Brush tops with melted butter. Cover with waxed paper and towel and let rise in warm place until doubled (about 1 1/2 hrs.).

11. Bake at 350°F 35 to 40 min., or until golden brown.

12. While Stollen are baking, prepare the frosting by combining the confectioners' sugar and vanilla extract. Add milk or cream gradually, blending after each addition. (Add just enough milk or cream to make frosting of spreading consistency.)

13. Remove baked Stollen to cooling racks. Immediately spread frosting over tops. Sprinkle reserved almonds over frosting.

2 large Stollen
 Note: The addition of a few finely cut candied cherries to the fruit-nut mixture adds a touch of color.