

# FOOD & FAMILY



## Cookies, Pie Top Yule Cooking List

It's time to "deck the halls" with holly and evergreen, get out the Christmas candles and ornaments, and bake a batch of butter cookies! Crisp butter cookies are part of every holiday party and meal; so be sure to bake a lot of them. You'll want to pack a few dozen in airtight containers and send them, gaily wrapped, as Yuletide gifts.

Some of the most delicious Christmas cookies originated in foreign lands and migrated to America generations ago. You'll enjoy adding these traditional favorites to your cookie collection.

Spicy Pfeffernusse from Germany take their name from the white pepper that's used in the recipe, but the predominant flavor is a luscious blend of brown sugar and butter, molasses and pecans. Roll the dough thin, cut it into bells, circles, or Christmas tree shapes, and decorate the cookies with plain or tinted confectioners icing.

One butter cookie recipe can be used for two different varieties. As drop cookies, they're studded with currants, frosted with confectioners icing, and called English Tea Cakes. Use the same formula without the currants, chill the dough overnight, and cut out rounds or stars. Cut centers from half the cookies before baking, and add a teaspoon of jam or jelly before stacking them up, sandwich fashion. These are called German Pastetchen.

With so many occasions for holiday food and fun, you'll find yourself searching for new and different dessert ideas. Here's one that's a variation of an old favorite, Black Bottom Eggnog Pie.

**BLACK BOTTOM EGG NOG PIE** is a new twist on an old favorite in keeping with the spirit of the season. Nested on a gingersnap crumb crust is a layer of luscious chocolate topped with egg nog custard and swirls of whipped cream. Chocolate shavings add decorative interest. Dairy egg nog saves preparation time and adds flavor to the filling.

### Spicy Pfeffernusse

Baking sheet  
Yield: 5 to 6 dozen  
Preheated 350 deg. oven  
1/3 cup butter  
1/2 cup firmly packed dark brown sugar  
1/3 cup light molasses  
2 cups sifted flour  
3/8 teaspoon white pepper  
1/4 teaspoon salt  
1/8 teaspoon baking soda  
1/4 cup milk  
1/2 cup finely chopped pecans

In a mixing bowl cream butter; add brown sugar and molasses and beat until smooth. Sift flour, pepper, salt and baking soda together. Blend half of dry ingredients into butter mixture. Stir in milk; add remaining dry ingredients and mix well. Blend in pecans. Chill dough overnight or until still. Roll out on lightly floured board to 1/8-inch thickness; cut with cookie cutters. Place on ungreased baking sheet; bake 10 minutes. Remove to cooling racks. Decorate with plain or tinted Confectioners Icing\*.

### Light Pfeffernusse

Follow recipe for Spicy Pfeffernusse substituting 1/2 cup firmly packed light brown sugar and 1/3 cup light corn syrup for the dark brown sugar and molasses in the original recipe. Add 1/8 teaspoon ground ginger with the dry ingredients; bake and decorate as directed.

### English Tea Cakes

Baking sheet  
Yield: 3 dozen  
Preheated 350 deg. oven  
1/2 cup (1 stick) butter  
3/4 cup sifted confectioners sugar  
1/2 teaspoon vanilla  
1 egg  
1/2 cup currants  
1 1/2 cups sifted flour  
1/2 teaspoon salt  
2 teaspoon baking powder

In a mixing bowl cream butter and sugar; blend in vanilla. Add egg and beat until light and fluffy. Stir in currants. Sift flour, salt and baking powder together; blend gradually into butter mixture. Form into balls the size of large marbles and place on ungreased baking sheet. Flatten slightly with the bottom of a glass or a rolling pin; bake 12 to 15 minutes. Remove to cooling racks. While still warm, ice with Confectioners Icing\*.

### Confectioners Icing:

1 1/2 cups sifted confectioners sugar  
1 1/2 tablespoons milk  
3/4 teaspoon vanilla  
Food coloring, if desired  
Combine ingredients in mixing bowl; beat until smooth. Tint with food coloring, if desired. Use as directed to frost cookies or place in decorating tube and pipe onto cookies as decorated.

### German Pastetchen

Baking sheet  
Yield: 2 1/2 dozen  
Preheated 325 deg. oven  
Prepare 1 recipe for English Tea Cakes, omitting the currants. Wrap and chill overnight. Roll out on a lightly floured board to 1/8-inch thickness. With 2-inch cookie cutters cut out rounds or stars. Using a 3/4-inch round cookie cutter, cut centers from half the cookies. Place on ungreased baking sheet; bake 7 to 8 minutes. Remove to cooling racks. Spread each whole cookie with 1 teaspoon tart jam or jelly and top with a cookie with center removed.

### Black Bottom Eggnog Pie

Pie pan, 9-inch  
Preheated 300 deg oven  
**Crust:**  
1 1/2 cups crushed gingersnaps  
6 tablespoons butter, melted  
**Filling:**  
1 tablespoon (1 envelope) unflavored gelatin  
1/4 cup water  
2 cups dairy eggnog  
1/3 cup sugar  
2 tablespoon cornstarch  
1/4 teaspoon salt  
1 1/2 squares (1 1/2-oz.) unsweetened chocolate, melted  
1 teaspoon vanilla  
1 teaspoon rum extract  
1 cup whipping cream  
**Topping:**  
1 cup whipping cream  
1/4 cup confectioners sugar  
1/2 square (1 1/2-oz.) unsweetened chocolate, grated  
Mix gingersnap crumbs and butter thoroughly. Press firmly into pan and bake 4 minutes. Cool. Sprinkle gelatin on water to soften. In a saucepan heat eggnog to scalding. Mix sugar, cornstarch and salt; stir slowly into eggnog. Cook, stirring constantly, until thickened. Remove from heat and stir in softened gelatin until dissolved. Divide in half. Add chocolate and vanilla to one part and pour into crust. Let remaining half cool; then add rum extract. Whip cream until stiff; fold custard into it. Spoon over chocolate layer. Chill. For Topping, whip cream until stiff; fold in sugar. Spread over pie and sprinkle with grated chocolate.

## COOK OF WEEK

Most unusual recipe received to date in the Christmas favorite foods contest was one for Christmas wreaths submitted by Mrs. Ira G. Essoe, Jr. of 16650 Crenshaw Blvd., Torrance, who receives \$5 for being selected as Cook of the Week. Her tasty low-calorie cookie recipe has cottage cheese as its basic ingredient.

In the spirit of holiday giving, Mrs. Essoe also shares two ideas for after-Christmas specials; turkey casserole and stuffing supreme.

### Christmas Wreaths

1 quart cottage cheese  
2 eggs  
3/4 cup flour  
1/2 tsp. salt  
1 tsp. vanilla  
1/4 cup sugar  
1 tsp. green food coloring

Combine ingredients in order. Dough should be sticky. Too much flour will make them hard after they cook; so use only enough flour to enable you to handle. After mixing, heat about 2 inches of shortening in a fairly deep pan. Whirl it in heating, take dough by the tablespoonful into your hand, a tablespoon at a time, and roll the dough into 4 or 5 inch strips. Connect the ends to form a wreath and drop gently into hot shortening. Drain on paper towels; then sprinkle with 1/4 cup of sugar mixed with 1/2 tsp. vanilla and a drop of green food coloring. Makes 40 to 50 2 1/2 inch diameter wreaths.

### Stuffing Supreme

4 cup corn bread crumbled

6 hard-boiled eggs, diced  
3 cups ham or turkey stock  
2 1/2 cups ham pieces or turkey giblets  
1/2 tsp. thyme  
2 tsp. sage  
1 tsp salt  
1 tsp pepper  
1/2 cup diced green pepper  
1/2 cup diced onion

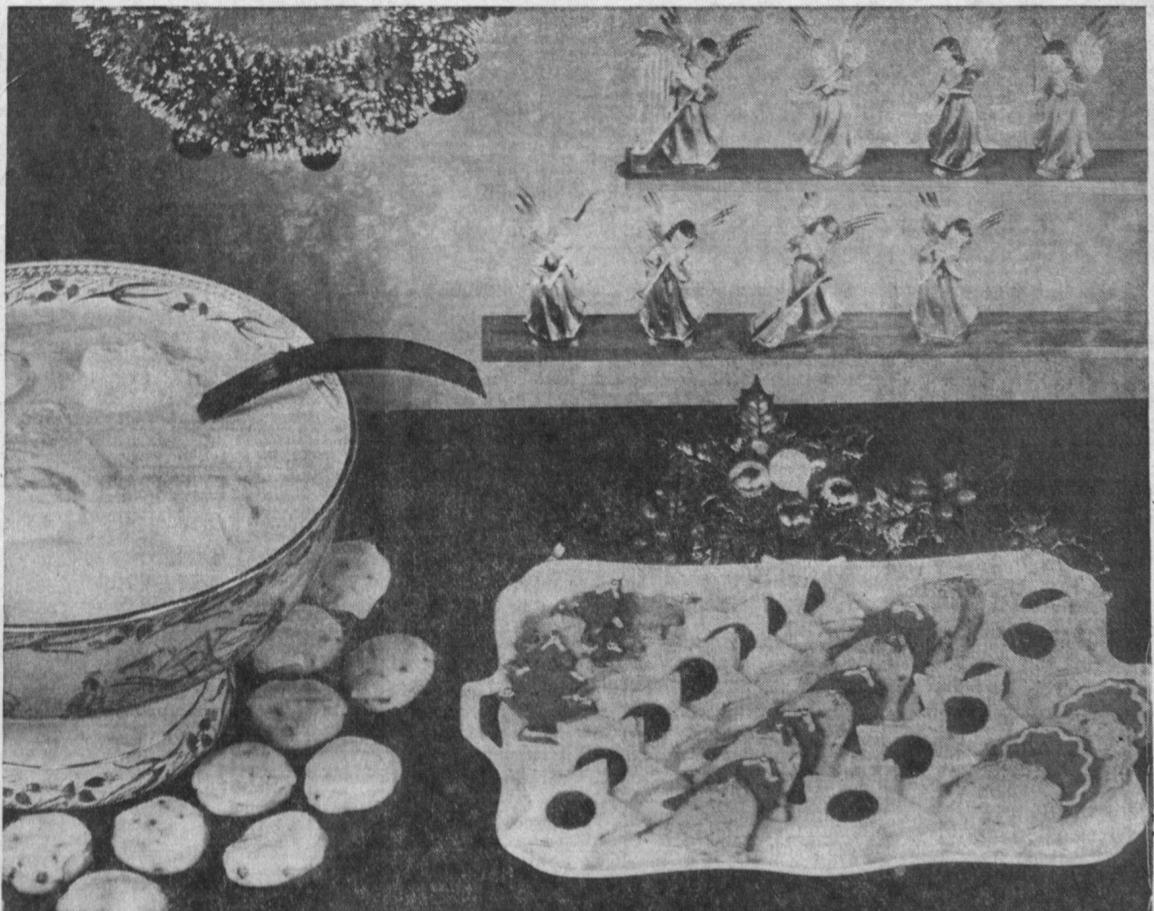
Combine ingredients in a large bowl. Mix well. Turn into a large casserole or 10x12x3 baking pan. Garnish with 2 hard-boiled eggs, sliced, snipped parsley, and paprika. Bake in 375 deg. oven for 40 minutes.

### Turkey Casserole

4 cups cubed turkey  
1 1/2 cups cooked rice  
1 cup turkey stock or chicken bouillon  
1 small can mushrooms and juice  
1/2 cup sliced almonds  
1/2 tsp. salt  
1/2 tsp. pepper  
3/4 tsp. sage  
1/4 tsp. thyme  
1/4 cup onions (optional)  
parsley for garnish

Combine all ingredients in a casserole dish, reserving 1/4 cup of almonds for topping. Top with almonds. Cover. Bake at 350 deg. for 35 minutes. Garnish with parsley just before serving. Serves 4 to 6 people.

**SUGGESTION:** Ham and ham stock may be substituted, leaving out mushrooms and using chunk pineapple instead.



**PRETTY CHRISTMAS COOKIES** for holiday giving and holiday parties are pretty to look at and delicious to bite into. Old World recipes are traditional. Surrounding the brimming bowl of egg nog are English tea cakes, studded with currants and frosted with confectioners' icing. The same butter cookie recipe, minus the cur-

rrants, is chilled overnight for the star-shaped German Pastetchen. Also on the tray are the bell-shaped and tree-shaped spicy pfeffernusse cookies from Germany, which is a blend of white pepper, brown sugar, butter, molasses and pecans.