

Favorite Holiday Recipes

by Mary Sheeley, *H & R Block*

Chocolate Crinkles

- ½ cup vegetable oil
- 4 sq. unsweetened chocolate (4 oz.), melted
- 2 cups granulated sugar
- 4 eggs
- 2 tsp. vanilla
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. salt
- 1 cup confectioners' sugar

Mix oil, chocolate, and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by dipping method, or by sifting. Stir flour, baking powder, and salt into oil mixture. Chill several hours or overnight.

Heat oven to 350° (moderate). Drop teaspoonfuls of dough into confectioners' sugar. Roll in sugar; shape into balls. Place 2" apart on ungreased baking sheet. Bake 10 to 12 minutes, or until almost no imprint remains when touched lightly in center. Makes 6 dozen cookies.

Note: *If using self-rising flour, omit baking powder and salt.*

Candy Cane Cookies

- 1 cup shortening (half butter or margarine)
- 1 tsp. salt
- 1 cup sifted confectioners' sugar
- 1 egg
- 1½ tsp. almond extract
- 1 tsp. vanilla
- 2½ cups all-purpose flour
- ½ tsp. red food coloring
- ½ cup crushed peppermint candy, optional
- ½ cup granulated sugar, optional

Heat over to 375° (quick moderate). Mix shortening, sugar, egg, and flavorings thoroughly. Measure flour by dipping method, or by sifting. Mix flour and salt; stir into shortening mixture. Divide dough in half. Blend food coloring into one half.

Roll a 4" strip (using 1 tsp. dough) from each color. For smooth, even strips, roll them back and forth on a lightly floured board. Place strips side by side, press lightly together, and twist like rope. *For best results, complete cookies one at a time – if all the dough of one color is shaped first, strips become too dry to twist.* Place on ungreased baking sheet. Curve top to form handle of cane.

Bake about 9 min., until lightly browned. If desired, while still warm, sprinkle with mixture of candy and sugar. Makes about 4 dozen canes.

Note: *If you use self-rising flour, omit salt.*

Thumbprint Cookies

- ½ cup shortening (part butter or margarine)
- ¼ cup brown sugar (packed)
- 1 egg, separated
- ½ tsp. vanilla
- 1 cup all-purpose flour
- ¼ tsp. salt
- ¾ cup finely chopped nuts
- jelly, or tinted confectioners' sugar icing

Heat oven to 350° (moderate). Mix shortening, sugar, egg yolk, and vanilla thoroughly. Measure flour by dipping method, or by sifting. Blend together flour and salt; stir in. Roll dough into balls (1 tsp. per ball). Beat egg white slightly with fork. Dip balls in egg white. Roll in nuts. Place about 1" apart on ungreased baking sheet; press thumb gently in center of each.

Bake 10 to 12 minutes, or until set. Cool. Fill thumbprints with jelly or tinted icing. Makes about 3 dozen cookies.

Note: *If you use self-rising flour, omit salt.*

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