

SPICED NUTS

MAKES 2 CUPS

3 tablespoons peanut oil
2 cups whole almonds, blanched
1/2 cup plus 1 tablespoon sugar
1 1/2 teaspoons kosher salt
1 1/2 teaspoons ground cumin
1 teaspoon crushed red-pepper flakes

1. In a large, heavy bottom sauté pan, warm oil over medium-high heat. Add the almonds, and stir with a wooden spoon, coating each thoroughly with oil. Sprinkle with 1/2 cup of sugar, and continue to stir until the almonds become golden brown and the sugar caramelizes, about 4 minutes.
2. Remove the pan from heat, and pour almonds into a medium mixing bowl. Sprinkle the remaining sugar, salt, cumin, and red-pepper flakes over the nuts, and toss well.

3. Pour the spiced nuts out in a single layer on a baking sheet, and separate with a wooden spoon. Allow nuts to cool for about 30 minutes. Spiced nuts can be stored up to two weeks in an airtight container.

Martha Stewart Living, December 1996/January 1997,
p. 117.

PEANUT BRITTLE

MAKES ABOUT 2 POUNDS OF BRITTLE
(ABOUT 10-12 SERVINGS)

Use the freshest peanuts and sweetest butter available

- 3 cups sugar
- 1 cup light corn syrup
- 4 1/2 cups salted, fresh roasted peanuts,
(about 1 pound, 7 ounces), skinned
- 4 tablespoons unsalted butter
- 2 teaspoons pure vanilla extract
- 2 teaspoons baking soda

1. Coat two 12" x 17" baking pans (with low sides) with vegetable-oil spray.
2. In a heavy 5-quart saucepan with a tight fitting lid, combine sugar, corn syrup, and 1/2 cup water. Cover pot, and bring the mixture to a boil over high heat, about 5 minutes. Dissolve the sugar by swirling the pot often over the burner. Keeping the lid on will prevent sugar crystals from forming inside the pot; however, should crystals form, wash down the sides with a wet pastry brush.

3. Once steam begins to rise around the edges of the top, remove cover and reduce heat to medium. Insert candy thermometer, and continue to boil until temperature reaches 230° (thread stage), about 1 minute.
4. Add the peanuts and stir constantly with a metal spoon until the mixture reaches 300° (hard crack stage), about 13 to 18 minutes. At this point, the mixture should be a rich, golden brown.
5. Immediately remove from heat, and quickly add butter, vanilla and baking soda. Stir with a metal spoon until butter melts; mixture will become foamy. Pour half the mixture down the center of each pan; spread it evenly with a spatula. Allow to cool for at least one hour.
6. Turn brittle out of the pan, and snap it into shards. Peanut brittle can be stored in an airtight container for several weeks.

Martha Stewart Living, October 1996, p. 36.



Karen Bennett <kbennett@westonct.gov>

Pecan Pie Bars

1 message

Karen <kanneben@aol.com>

Thu, Dec 12, 2019 at 9:39 AM

To: Karen Bennett <kbennett@westonct.gov>

Pecan Pie Bars

Ingredients

- 1 1/4 Cups Butter, softened and divided
- 1 1/2 Cups Sugar, divided
- 3 Cups All-purpose flour
- 1/2 tsp Salt
- 4 Eggs, slightly beaten
- 1 1/2 Cups Corn syrup
- 2 tsp Vanilla extract
- 2 1/2 Cups Pecans, coarsely chopped

Directions

1. In large bowl, with mixer at medium speed, beat 1 cup butter and 1/2 cup sugar until creamy. At low speed, blend in flour and salt until mixture resembles coarse crumbs. Press dough firmly onto bottom of lightly greased 15 1/2 x 10 1/2 x 1 inch jelly roll pan. Bake at 350 for 25 minutes or until lightly golden on edges.
2. Melt remaining butter; set aside. In large bowl with wire whisk, beat eggs, corn syrup, remaining sugar, melted butter and vanilla until well blended. Stir in pecans; pour mixture over hot crust. Bake at 350 for 25 minutes or until mixture is firm around edges and slightly firm in center. Cool in pan on wire rack. Cut into bars to serve.

App Store Link: [RecipeBook](#)

Easy Email Import

Tap here to open app importer.

If the above link doesn't work please copy-and-paste this link into Safari: <https://sync.myrecipebookapp.com//share/get?key=27d0479edac01898bcd633ce29565fcf>



Karen Bennett <kbennett@westonct.gov>

Hello Dolly Cookies

1 message

Karen <kanneben@aol.com>

Thu, Dec 12, 2019 at 12:37 PM

To: Karen Bennett <kbennett@westonct.gov>

Hello Dolly Cookies

Ingredients

- 1/2 Cup Butter
- 1 1/2 Cups Graham cracker crumbs
- 1 Cup Coconut
- 1 8 oz package chocolate chips
- 1 Cup Walnut
- 1 Can sweetened condensed milk

Directions

1. Melt butter in 9x12 pan.
2. Pour crumbs over evenly.
3. Add coconut, walnuts and chocolate chips.
4. Pour milk over all.
5. Bake at 350 for 25-30 minutes.
6. Cool and cut into small squares.

App Store Link: [RecipeBook](#)

Easy Email Import

Tap here to open app importer.

If the above link doesn't work please copy-and-paste this link into Safari: <https://sync.myrecipebookapp.com//share/get?key=af1cb6547500bb8cdc5d23758f07aaa2>

Incredibly Crisp Gingersnaps

2 cups Flour

2 teaspoons Baking Soda

1/2 teaspoon salt

1 teaspoon cinnamon

1 table spoon ginger

1/2 teaspoon cloves

12 tablespoons butter

1 cup sugar

1 egg

1/4 cup molasses

1/2 cup sugar in a shallow bowl

Melt-In-Your-Mouth Eggnog Cookies

Servings: 32 cookies

Prep Time	Cook Time	Total Time
30 minutes	12 minutes	42 minutes



Ingredients

2 cups (283g) all-purpose flour (scoop and level to measure*)
 2 tsp baking powder
 1/2 tsp salt
 1/2 tsp ground nutmeg, plus more for topping
 1/2 tsp ground cinnamon
 3/4 cup (170g) unsalted butter, at room temperature
 1/2 cup (100g) granulated sugar
 1/2 cup (100g) packed light-brown sugar
 2 large egg yolks
 1 tsp vanilla extract
 1/2 tsp rum extract
 1/2 cup eggnog (not low fat)

Frosting

1/2 cup (113g) butter, at room temperature (I used 1/4 cup salted and 1/4 cup unsalted butter)
 3 - 5 Tbsp eggnog
 1/2 tsp rum extract
 3 cups (360g) powdered sugar

Instructions

1. Preheat oven to 350°F (180°C). In a mixing bowl, whisk together flour, baking powder, salt, nutmeg and cinnamon for 30 seconds, set aside.
2. In the bowl of an electric stand mixer fitted with the paddle attachment, whip together butter, granulated sugar and brown sugar until pale and fluffy.
3. Mix in egg yolks one at a time, blending just until combined after each addition. Mix in vanilla extract, rum extract and eggnog. With mixer set on low speed, slowly add in dry ingredients and mix just until combined.
4. Scoop dough out by the heaping tablespoonfuls and drop onto Silpat or parchment paper lined baking sheets, spacing cookies 2-inches apart.
5. Bake in preheated oven 11 - 13 minutes. Allow to rest on baking sheet several minutes before transferring to a wire rack to cool. Cool completely then frost with Eggnog Frosting and sprinkle tops lightly with nutmeg.

For the Eggnog Frosting:

1. In the bowl of an electric stand mixer fitted with the paddle attachment, whip butter until very pale and fluffy. Add in rum extract and 3 Tbsp eggnog and mix in powdered sugar. Add additional eggnog to reach desired consistency.

Recipe Notes

- Cookies previously listed 2 1/4 cups flour (spooned and leveled method) when using the easier scoop and level method this is only 2 cups to equal the same amount. If you'd like cookies to be a little thicker you can add 2 extra tablespoons of flour.

Copyright © 2019 Cooking Classy

[recipes](#)

Chewy Molasses Cookies

713 Ratings

Published [December 2013](#)

Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1½ teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¾ teaspoon ground cardamom
- ½ teaspoon kosher salt
- 1 large egg
- ½ cup (1 stick) unsalted butter, melted
- ⅓ cup granulated sugar
- ⅓ cup mild-flavored (light) or robust-flavored (dark) molasses
- ¼ cup (packed) dark brown sugar
- Coarse sanding or raw sugar (for rolling)

13 TRAVEL GIFTS OUR EDITORS WANT THIS YEAR

Vacation pajamas, pasta machines, and more travel gifts we're hoping to receive this holiday season.

— SPONSOR CONTENT —

Recipe Preparation

- Place racks in lower and upper thirds of oven; preheat to 375°. Whisk flour, baking soda, cinnamon, ginger, cardamom, and salt in a small bowl. Whisk egg, butter, granulated sugar, molasses, and brown sugar in a medium bowl. Mix in dry ingredients just to combine.
- Place sanding sugar in a shallow bowl. Scoop out dough by the tablespoonful and roll into balls (if dough is sticky, chill 20 minutes). Roll in sugar and place on 2 parchment-lined baking sheets, spacing 2" apart.
- Bake cookies, rotating baking sheets halfway through, until cookies are puffed, cracked, and just set around edges (overbaked cookies won't be chewy), 8–10 minutes. Transfer to wire racks and let cool.
- **DO AHEAD:** Cookie dough can be made and rolled into balls 2 weeks ahead. Freeze on a baking sheet; transfer to resealable plastic bags. Let sit at room temperature 30 minutes