Makes 2 cups

SPECED NUTS

1 teaspoon crushed red-pepper flakes
1 1/2 teaspoons ground cumin
1 1/2 teaspoons coriander
1 1/2 tablespoons grated ginger
2 cups whole peanuts, blanched
3 tablespoons peanut oil

1. In a large, heavy bottom sauce pan, warm oil

2. Remove the pan from heat and pour almonds
   about 4 minutes.

3. Pour the spiced nuts out in a single layer on a
   baking sheet and separate with a wooden spoon.

4. Allow nuts to cool for about 30 minutes. Spiced
   nuts can be stored up to two weeks in and airtight
   container.

5. Grind peanuts and then raise into a medium mixing bowl.

6. Sprinkle the remaining sugar, salt, cumin, and red-pepper
   flakes over the nuts, and toss well.

7. Become golden brown and the sugar caramelizes,
   and continue to stir until the almonds
   brown thoroughly with oil. Sprinkle with 1/2 cup of
   salt with a wooden spoon, coating each
   over medium-high heat. Add the almonds, and
   stir with a wooden spoon, coating each
   over medium-high heat. Add the almonds, and
   stir with a wooden spoon, coating each
Peanut Brittle

1.oa wash down the sides with a wet pastry brush, forming nice Se the gnal, however, should considerable
the hot on will prevent sugar crystals from
forming. Swirl the hot cream over the bottom. Keeping
high heat about 5 minutes, dip a few the sugar by
covering or "gum" cream, strip, and 1/2 cup water.
2. In a heavy, saucepan with a tight fitting
sides (with a thermometer-oval Spy),
1/2 cup 2x 1 1/2" baking pans (with low
1/2 teaspoon baking soda
2 teaspoons pure vanilla extract
4 tablespoons unsalted butter
(about 1 pound, 7 ounces), skinned
4 1/2 cups sugar, firmly packed brown;
1 cup light corn syrup
3 cups peanuts
Lit de fresh, crunchy, and sweeten, a bit available.

M A K ES A B O U T 2 P A N SY S O F B R I T T L E
Pecan Pie Bars

Ingredients

- 1 1/4 Cups Butter, sotened 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 tsps 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.

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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.

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Incredibly Crisp Gingersnaps

2 cups Flour
2 teaspoons Baking Soda
1/2 teaspoon salt
1 teaspoon cinnamon
1 tablespoon 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

<table>
<thead>
<tr>
<th>Prep Time</th>
<th>Cook Time</th>
<th>Total Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 minutes</td>
<td>12 minutes</td>
<td>42 minutes</td>
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</table>

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

https://www.cookingclassy.com/melt-mouth-eggnog-cookies/
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.
recipes

Chewy Molasses Cookies

713 Ratings
Published December 2013

Ingredients

☐ 2 cups all-purpose flour
☐ 2 teaspoons baking soda
☐ 1½ teaspoons ground cinnamon
☐ 1 teaspoon ground ginger
☐ ¾ teaspoon ground cardamom
☐ ½ teaspoon kosher salt
☐ 1 large egg
☐ ½ cup (1 stick) unsalted butter, melted
☐ ½ cup granulated sugar
☐ ½ cup mild-flavored (light) or robust-flavored (dark) molasses
☐ ¾ 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