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Breakfast

Olflaff (Dutch Baby Pancake)

By: Cynthia Chazen

Special Meaning: We make this every Christmas morning!
OFLAF (SAY OFF LOFF)
serves 3-6

A big puffy German pancake. Young Mitch Nelson called it “Awful-off”. Our Christmas morning tradition, Ben Chazen once calculated if you ate it every morning you would gain 50 lbs. in a year’s time.

6 eggs
1 ½ cups milk
1 cup all-purpose flour
1 stick butter

In hot oven, melt the butter for a few minutes in a large 9x12 Pyrex baking dish, being careful not to burn butter.

Mix ingredients until smooth, and pour in pan on top of melted butter. Be sure to place pan in a middle shelf in your oven, giving the pancake plenty of room to rise.

Bake at 425@ for 25 minutes, serve immediately.

Top with warm syrup, or fruit and sour cream or powdered confectioner’s sugar.

Another great from Sue Halloman, Stamford, Ct. / 03/02/09
Jane’s Scones

By: Jane Fried

Special Meaning: I adapted this recipe from the Tasajara Bread Book, a 1970’s favorite from my time in California as a young mother. They have been a regular feature for breakfasts, meetings, fairs, and holiday gifts for many years, always appreciated!

Jane’s Scones

They are best when just baked, but they freeze well. They are quickly refreshed in the toaster oven (not the microwave—they get rubbery). Makes 12-18 scones, depending on size.

1 ripe banana
1 cup buttermilk
1/3 cup brown sugar
1 egg
1/3 cup yellow raisins or dried cranberries
1/4 cup chopped pecans

3 3/4 cups flour
1 heaping teaspoon baking soda
2 heaping teaspoons cream of tartar
1/2 teaspoon salt
1/2 cup (1 stick) butter, melted (use same measuring cup as buttermilk—less to clean up!)

1. Oven 400
2. In a large bowl, mix/mash with potato masher banana, sugar, egg and buttermilk.
3. Mix in nuts and dried fruit.
4. Sift in dry ingredients, and mix lightly. Batter will be shaggy.
5. Add melted butter, mix in. Knead against wall of bowl until incorporated.
6. On parchment-lined baking sheet, drop globs of dough; size depends on whether you want large or mini scones.
7. Sprinkle with cinnamon sugar.
Appetizers

Potato Puffs a la India (my favorite party recipe)

By: Sandhya Nankani

**Special Meaning:** This recipe combines many culinary traditions that live in my family: Indian, American, and French/Mediterranean/African. It's an ode to various foods I've eaten and loved in my family: My mother is of Indian origin, but was born in Morocco, so we grew up eating puff pastry (pâte feuilletée) in many forms. Growing up, I also spent some time living in India and on weekends, we would go to a local bakery and get savory pastry puffs with spicy stuffings of mixed vegetables or paneer. My husband is from the South of India, known for its dosas stuffed with potatoes cooked in mustard seeds and spices. This recipe is inspired by all those memories and is an ode to some of my favorite foods! It's easy to make with store bought puff pastry and I love to switch things around when I make it and add ingredients like pomegranate, cherries, cranberries to the potato filling as a nod to Thanksgiving and holiday foods. It's also delicious with cashew nuts!
Stuffed Mushrooms

By: Jennifer Grutta

**Special Meaning:** My mom, sister and I make this appetizer for Christmas, most years. We make it a little bit differently each time. Sometimes we add celery. It's a family favorite, and this was one of the first recipes that I ever successfully and confidently cooked on my own!

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**Stuffed Mushrooms**

*Recipe from Two Peas and Their Pod*

_These delicious bite-sized Stuffed Mushrooms are the perfect appetizer for any party! This classic recipe is easy to make and always a crowd pleaser._

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<th>Prep Time</th>
<th>Cook Time</th>
<th>Total Time</th>
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<tr>
<td>15 mins</td>
<td>25 mins</td>
<td>40 mins</td>
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_Course: Appetizer_  
_Cuisine: American_  
_Keyword: mushrooms_

**Servings: 24 Calories: 30kcal**

**Ingredients**

- 16 oz white mushrooms, (about 24)
- 2 tablespoons olive oil, plus 1 teaspoon, divided
- ⅛ onion, chopped
- 3 cloves garlic, minced
- 1/2 cup panko
- 1/2 cup freshly grated Parmesan cheese
- 1 tablespoon chopped Italian parsley
- ½ teaspoon fresh thyme leaves
- 1 teaspoon lemon zest
- ¾ teaspoon kosher salt
- Dash of crushed red pepper flakes

**Instructions**

1. Preheat the oven to 400 degrees F. Line a large baking sheet with parchment paper and set aside.
2. Carefully remove the stems from the mushrooms. Finely chop the stems and set the caps aside.
3. In a medium skillet, heat 1 teaspoon of the olive oil over medium heat. Add the onion and chopped mushrooms and cook until tender, about 5 minutes. Add the garlic and cook for one more minute. Remove from heat.
4. In a medium bowl, combine the panko, Parmesan, parsley, thyme, lemon zest, salt, and red pepper flakes. Stir in the cooked mushroom mixture.
5. Spoon the filling into the mushroom caps and place the mushrooms on the prepared baking sheet, cavity side up. Drizzle the remaining olive oil over the mushrooms.
6. Bake for 20 to 25 minutes or until the mushrooms are tender tops are golden. Remove from the oven and serve warm.
Creamy Eggnog

**Special Meaning:** For years I have been making this creamy eggnog on Christmas Eve to serve at our Seven Fishes family gatherings. Depending on the number of guests, I have halved it, doubled and even tripled it. It’s always a big hit.

**Ingredients:**

- 5 eggs, separated
- 1 cup sugar, separated (I use a little less)
- 1/2 pint of heavy cream
- 1 can of evaporated milk
- 1 cup of regular milk
- 1/2 cup of brandy or rum (I use blackberry brandy)

Bring eggs to room temperature. I use a stand mixer but any mixer will probably do.

Combine 5 egg whites with 1/4 cup sugar and beat until stiff. Add to large bowl. (I use the punchbowl I serve it in.)

Combine 5 egg yolks with 3/4 cup sugar and beat until stiff. Add to the bowl.

Beat heavy cream stiff and add to the bowl.

Fold together gently, adding milk, evaporated milk and liquor, if using, until combined.

Chill. Eggnog will congeal. Stir gently with a whisk to incorporate again before serving. I think these amounts will serve 15 or so in small punch cups.

**Champagne Punch:**

1 750 mil. champagne
1 liter ginger ale
frozen fruit
Mix all adding the ginger ale last before serving.

**Mulled Cider:**

2 quarts of cider
1/2 cup brown sugar
1 tsp. whole allspice
1-1/2 tsp. whole cloves
2 cinnamon sticks
5-6 orange slices
Put spices in a cheesecloth and add all in a crock pot. Heat thoroughly.
GERMAN RED CABBAGE WITH APPLES

By: Laura

Special Meaning: My mom used to make this all the time.

Serves 8

INGREDIENTS:

1 head (1.5lbs) red cabbage
1 to 2 Granny Smith apples, thinly sliced
1 Tablespoon olive oil
1 Tablespoon butter
1/2 tsp. Kosher salt, more to taste
1/4 tsp. pepper, more to taste
3 Tablespoons red wine vinegar or cider vinegar
2 Tablespoons sugar
1/2 tsp. caraway seeds (optional)

INSTRUCTIONS:

1. Halve the cabbage and cut out the core. Thinly slice cabbage halves into 1/4 to 1/3 - inch slices; cut across slices for bite-size pieces. You should have about 8 to 10 cups.

2. In a large deep skillet or Dutch Oven, over medium-heat, melt butter and olive oil together. When butter is melted, add cabbage and apples; season with salt and pepper. Stir well. Cook until wilted, about 5 minutes, stirring frequently.

3. Add vinegar and sugar. Bring to a simmer, reduce heat to low. Cover, and cook for 30 minutes or until tender, stirring frequently. If cabbage starts to stick to the bottom of the pan, add water, a tablespoon at a time.

4. Taste and season with more salt and pepper, if needed. Serve immediately.
Main Courses

Slow Cooker Pork Carnitas

By: Erica Song

(serves 6-8 people)

Ingredients:
· 4 lb pork shoulder
· 8 cloves peeled, garlic peeled
· 2 onions, diced
· 3 oranges
· 1 lime
· A bunch of Cilantro
· Morton & Bassett Mexican Blend or Frontier Coop Mexican Seasoning (from WholeFoods)
· IF you don't have Mexican blend, combine these spices:
  • 2 tbsp chili powder
  • 1 tbsp ground cumin
  • 1 tbsp dried oregano
  • 1 tbsp salt
  • 2 tsp ground black pepper

Directions:

1. Rinse pork shoulder and pat dry. Slice pork shoulder into 1.5 - 2 inch filets and trim away excess fat
2. Put the spices in a baking dish. Then press all 4 sides of each pork filet into spice mix and put into slow cooker.
3. Add to the slow cooker, the garlic, onions, and a bunch of cilantro
4. Into a small bowl, juice the oranges and lime to get about 1 cup of juice, then add to the slow cooker.

5. Cover and cook on low heat for 10 hours. After 6-8 hours, flip the pork and spoon juice over.

6. Remove pork filets onto baking dish or sheet, let cool and shred meat. I find it easiest to shred with my fingers (using gloves) so that I can remove larger pieces of fat.

7. Spoon juices from crockpot over shredded meat and stir.

8. Preheat oven to 450 degrees and bake carnitas until the top is crispy and crusted, about 5 minutes.

Serve with:
· Corn tortillas (soft and hard)
· Guacamole
· Pico de gallo/salsa
· Cilantro
· Pickled red onions
· Refried beans
· Shredded cheese
· Chopped jalapenos

Crisp up pork a few hours ahead / keep warm: Works extremely well. Bake/crisp pork per recipe, then transfer to slow cooker on warm setting or food warmer and drizzle generously with juices to keep it moist. Cover loosely. As long as the pork is warm when served, it's really juicy. The crispiness holds up extremely well.

Best way to store: Shred pork but don't bake. Keep pork and juice separate, refrigerate up to 3 days or freeze up to 3 months (for freezer, I put pork in containers/ bags and put juice in ziplock bags in the same container).

Storing leftovers after pan frying: Keeps extremely well, but tends to lose juiciness when it cools down. Just drizzle with juice, cover with cling wrap and reheat - the crispy bits hold up very well. It's not quite as crispy as when cooked fresh, but still seriously tasty.
White Chicken Chili

By: Mencia

White Chicken Chili

This White Chicken Chili is hearty, warming, creamy and perfectly comforting. It's a great alternative to traditional beef chili and makes a simple, yet completely delicious dinner! Makes about 8 cups.

Servings: 6 servings

Ready in: 50 minutes

Prep: 15 minutes | Cook: 35 minutes

Equipment

- Food processor (I use and recommend Cuisinart's food processors).

Ingredients

1 small yellow onion, diced
1 tbsp olive oil
2 cloves garlic, finely minced
2 (14.5 oz) cans low-sodium chicken broth
1 (7 oz) can diced green chilies
1 1/2 tsp cumin
1/2 tsp paprika
1/2 tsp dried oregano
1/2 tsp ground coriander
1/4 tsp cayenne pepper
salt and freshly ground black pepper, to taste
1 (8 oz) pkg Neufchatel cheese (aka light cream cheese), cut into small cubes
1 1/4 cup frozen or fresh corn
2 (15 oz) cans cannellini beans
2 1/2 cups shredded cooked rotisserie or left-over chicken*
1 Tbsp fresh lime juice
2 Tbsp chopped fresh cilantro, plus more for serving
Tortilla chips or strips, monterrey jack cheese, sliced avocado for serving (optional)

Instructions

1. Heat olive oil in a large pot over medium-high heat. Add onion and saute 4 minutes minutes. Add garlic and saute 30 seconds longer.

2. Add chicken broth, green chilies, cumin, paprika, oregano, coriander, cayenne pepper and season with salt and pepper to taste. Bring mixture just to a boil then reduce heat to medium-low and simmer 15 minutes.

3. Drain and rinse beans in a fine mesh strainer or colander then measure out 1 cup. Set whole beans aside, transfer 1 cup beans to a food processor along with 1/4 cup broth from soup, puree until nearly smooth**.

4. Add Neufchatel cheese to soup along with corn, whole beans and pureed beans and stir well. Simmer 5 - 10 minutes longer.

5. Serve with Monterey Jack cheese, more cilantro, avocado and tortilla chips if desired.

   * if you don't have a food processor, skip - it just not going to be as creamy.

https://www.cookingclassy.com/white-chicken-chili/
Italian Snowball Cookies

By: Christen Governale

Special Meaning: This recipe reminds me of making cookies with my mom.

Ingredients
- 2 ¼ cups flour
- ¾ cup pecans or walnuts finely chopped
- ½ teaspoon salt
- 1 cup butter unsalted, softened
- 1 teaspoon vanilla
- ½ cup powdered sugar plus extra for dusting

Directions
1. Preheat oven to 350°F. Line a baking sheet with parchment paper or silpat.
2. Combine flour, nuts and salt in a small bowl. Set aside.
3. Beat butter, vanilla, and powdered sugar with a mixer until creamy.
4. Turn the mixer to low and add flour mixture until combined.
5. Form dough into 1” balls and place on prepared pan.
6. Bake 8-10 minutes or until bottom edges of cookies are lightly browned - better underdone vs overdone.
7. Cool a few minutes until you’re able to handle the cookies.
Chocolate Chip Cookies Almost

By: Roberta Hoag

Special Meaning: This is our family's favorite.

Chocolate Chip (I make these with M&Ms)

3/4 cup butter, softened
1/4 cup shortening
1 cup packed brown sugar
1/2 cup granulated sugar
3/4 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1 teaspoon vanilla
2-1/2 cups all-purpose flour
3 cups semisweet chocolate pieces or miniature M&Ms

Preheat oven to 375° F. In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar, granulated sugar, baking soda, and salt. Beat until mixture is combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Stir in any remaining flour. Stir in chocolate pieces. Drop dough 2 inches apart onto an ungreased cookie sheet. Bake for 8 to 9 minutes or until edges are lightly browned. Transfer to a wire rack and let cool. Makes about 60 cookies.
Christmas Almond Cookies

By: Roberta Hoag

Christmas Almond Cookies (very healthy)
1/2 lb soft butter
3oz cream cheese
1/2 cup maple syrup
1/4 cup honey
1 egg
1 tablespoon almond extract
2 cups ground (like flour) almonds
1 1/2 cups flour
1/2 teaspoon salt
1 tablespoon baking powder
cream the wet .... then add the dry. use
an ice cream scoop to measure and
place on cookie sheet ... keeping the
dome shape. 350 for ..... I don't
know.....keep an eye on them. very good.
Enjoy.
Pumpkin Gingerbread

By: Roberta Hoag

Pumpkin Ginger Bread
3 c sugar
1c oil
4 eggs

3-3/4 c flour
2 tsp baking powder
1-1/2 tsp salt
1/2 tsp baking powder
2 tsp ginger
1 tsp cinnamon
1 tsp nutmeg
1 tsp cloves
1 tsp allspice

2/3 c water

1 1-lb can pumpkin

In a large bowl, mix together sugar, oil, eggs. In a separate bowl, sift together dry ingredients & spices. Add sifted ingredients alternately with water to creamed mixture. Beat in pumpkin. Pour batter in 2 greased 5x9 loaf pans (and I sometimes coat the greased pans with sugar before pouring in the batter). Bake at 350 degrees for 1 hour.
Oreo Cookie Truffles

By: Roberta Hoag

OREO COOKIE TRUFFLES!!!
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
1 pkg. (16.6 oz.) OREO Cookies, finely crushed (about 4-1/4 cups), divided
2 pkg. (8 squares each) BAKER'S Semi-Sweet Chocolate, melted

MIX cream cheese and 3 cups cookie crumbs until well blended.

SHAPE into 48 (1-inch) balls. Dip in melted chocolate; place on waxed paper-covered baking sheet. Sprinkle with remaining cookie crumbs.

REFRIGERATE 1 hour or until firm. Store in tightly covered container in refrigerator.
Chocolate Babka Wreath

By: Rachel Manor

Special Meaning: I love this recipe because even though this wreath looks fancy, you only need a few basic ingredients to make it.

Description
This New York bakery favorite has an enchanting swirl of chocolate, artfully nestled between layers of buttery dough and topped with sugar syrup.
Kosher, Dairy

Equipment
- 9-Inch Fluted Tube Pan
- A standing mixer fitted with a dough hook
- Rubber spatula
- Rolling pin
- Pastry brush

Ingredients

For the dough:
- 1 stick (110g) unsalted butter cut into small pieces
- 3/4 cup (180ml) whole (full-fat) milk
- 3 and 1/2 cups (500g) sifted all-purpose flour plus extra for dusting and kneading
- 1/3 cup (70g) granulated sugar
- 1 Tablespoon (10g) active dry yeast
- 2 large eggs at room temperature
- 1/2 Teaspoon salt
- butter or natural oil for greasing the dough and pan

For the chocolate filling:
- 1 small jar of Nutella or your favorite chocolate spread

**Or- Make your own spread:
- 1 stick (110g) unsalted butter that is very soft but not completely melted
- 1 cup (200g) granulated sugar
- 4 Tablespoons (40g) cocoa powder
- 1/2 Teaspoon cinnamon

For brushing
- 1 any size egg
- 2 Tablespoons (30ml) milk or water
For the sugar syrup:
- 1/4 cup (60ml) water
- 1/4 cup (50g) granulated sugar

Instructions

Make the dough:
1. Melt the butter in a microwave-safe bowl. Add the milk and stir well.
2. Place flour, yeast, and sugar in a standing mixer fitted with the dough hook and mix on low speed for about 1-2 minutes.
3. Add the eggs and milk mixture, and mix on medium speed until the dough comes together (2-3 minutes). Add salt. If the dough hasn’t come together, add a few drops of water or milk. Occasionally scrap the sides of the bowl with a rubber spatula to ensure all ingredients are incorporated. Continue mixing for about 10 minutes on medium speed until the dough is completely smooth, elastic, and shiny, and pulls away from the sides of the bowl.

The first rise:
1. Transfer the dough to a large bowl with floured hands and spray the top with oil. Cover with a towel or plastic wrap. Place it in a warm environment to rise until doubled, about 90 minutes to 2 hours.
2. Alternatively, leave it in the fridge for at least half a day or overnight to rise. *If placed a long time in the fridge, the dough can become hard – that’s normal; leave it at room temperature to soften for 30-60 minutes or until it’s easy to work with.

Make the filling: *skip this step if you are using a store-bought spread
1. In a bowl, whisk together butter, sugar, cocoa powder, and cinnamon until well combined. It should be a thick, spreadable consistency.

Make the wreath:
1. Prepare the pan: Apply a thin layer of oil to grease the pan, ensuring that all nooks and crannies are well-coated.
2. Remove the dough from the bowl and put it on a lightly floured surface. Roll out the dough in a large rectangle, about 3/4 inch thick.
3 Spread the chocolate filling on the dough in an even layer all the way to the edges. Tightly roll up the dough like a jelly roll and place it on its seam.

4 Use a sharp knife or a dough scraper to slice the log in half lengthwise so you have two long pieces, and set them with the chocolate layer exposed. Twist the logs together, keeping the cut sides facing up. Transfer the twisted dough to the prepared tube pan and cover it with a clean towel.

*Optional* I've found that freezing the log for 20-30 minutes makes the slicing much easier.

**Second rise:**
1 Allow the shaped loaf to rest for 1-2 hours (depending on how warm your room is) until almost doubled in size.
Bake:
1. Preheat the oven to 350°F/180°C.
2. Whisk 2 tablespoons of milk with the egg and brush the babka loaf. Bake for 25-35 minutes or until babka is golden brown on top. Remove from the oven and generously brush with syrup. Let it cool completely before slicing.

While the babka bakes, you’ll need to make the sugar syrup:
1. While the babka bakes, you’ll need to make syrup to brush it over with. Bring sugar and water to a simmer until sugar dissolves. Remove from heat and set aside to cool. As soon as the babka leaves the oven, brush the syrup all over it. It will seem like too much, but will taste just right — glossy and moist. Let cool about halfway in the pan, then transfer to a cooling rack to cool the rest of the way before slicing.

Notes
How To Store Babka?
Store the cooled babka wrapped in plastic wrap or in an airtight container on the counter for up to two days. This cake will start drying out after 24 hours, but the good news is that it freezes well.

How To Freeze Babka?
Once the babka is completely cooled, wrap it in a few layers of plastic wrap, then in foil. Store it in the freezer for up to a month. Thaw the wrapped babka at room temperature. Before serving, warm the babka in a 325°F oven for 10 to 15 minutes or until warmed through.

Tried this recipe? Tag
@mamalivingabroad
Chocolate Chai Snickerdoodles

By: Bridget Lyne

Special Meaning: I used this recipe for my first time ever making cookies. They were easy and a big hit. It raised money for a Christmas Fair bake sale. Someone loved them so much they bought all of them!

6. Preheat the oven to 350°F/177°C and line two large baking sheets with parchment paper. Add the granulated sugar to a bowl.
7. Make ~2 tablespoon sized balls (or ~40g), rolling in between your hands, then roll through the sugar.
8. Evenly space the cookies on the prepared baking sheets and bake for 11-13 minutes.
9. Remove from the oven and bang the pan on the counter a few times, then place on a wire rack to cool for a few minutes.
10. Transfer the cookies to a wire rack to finish cooling, then enjoy.

Notes
½ tablespoon of the chai spice blend will be enough for most, however, if you like a particularly spicy chai flavor, feel free to use up to 1 full tablespoon.

Store the cookies in a sealed container for two days.

The cookies will look slightly puffy when coming out of the oven, this is normal. They will fall after you bang the pan and they begin to cool.

Nutrition
Calories: 186kcal | Carbohydrates: 27g | Protein: 2g | Fat: 8g | Saturated Fat: 5g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 2g | Trans Fat: 1g | Cholesterol: 34mg | Sodium: 103mg | Potassium: 98mg | Fiber: 1g | Sugar: 16g | Vitamin A: 256IU | Calcium: 14mg | Iron: 1mg
# Holiday Crescents

**By:** Gabi

**Special Meaning:** My family makes this for the holidays.

## Holiday Crescents

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<th>3 doz.</th>
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<th>9 doz.</th>
<th>13 doz.</th>
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<tr>
<td>Butter, @ room temperature</td>
<td>½ c.</td>
<td>¾ c.</td>
<td>1½ c.</td>
<td>2¼ c.</td>
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<tr>
<td>Flour</td>
<td>1½ c.</td>
<td>2¼ c.</td>
<td>4½ c.</td>
<td>6¼ c.</td>
</tr>
<tr>
<td>Confectioners’ Sugar</td>
<td>½ c.</td>
<td>¾ c.</td>
<td>1¼ c.</td>
<td>2¼ c.</td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp.</td>
<td>¾ tsp.</td>
<td>1½ tsp.</td>
<td>2¼ tsp.</td>
</tr>
<tr>
<td>Evaporated Milk</td>
<td>¼ c.</td>
<td>1/3 c.</td>
<td>2/3 c.</td>
<td>1 c. + 1 tsp.</td>
</tr>
<tr>
<td>Vanilla Extract</td>
<td>½ tsp.</td>
<td>¾ tsp.</td>
<td>1½ tsp.</td>
<td>2¼ tsp.</td>
</tr>
<tr>
<td>Walnuts, finely chopped</td>
<td>1 c.</td>
<td>1½ c.</td>
<td>2 c.</td>
<td>2½ c.</td>
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Preheat oven 375°.

Sift together Flour, Sugar & Salt, set aside.

Beat into the Butter, 1 Tbs. @ a time the Evaporated Milk, then the Vanilla.

Stir in Flour mixture, about ¼ c. @ a time, mixing well after each addition.

Mix in nuts.

Pinch off about a teaspoon of dough @ a time, roll with fingers into a strip 2½” long.

Bend each strip to form a half-moon.

Put on ungreased cookie sheet about 1” apart.

Bake on top shelf of oven for 12 minutes or until very light brown.

*While still warm roll in Confectioners’ Sugar.* ½ c., ½ c., ¾ c., 1 c.