



MERRY CHRISTMAS

Well, the last month of the year is upon us. We are finishing up this year with one new facilitator and one new kitchen. Jen, who previously facilitated a kitchen in Victoria, has joined us and is facilitating a kitchen at Warmland for the members there. She has reported that the first kitchen held in November was well received by the members and they are looking forward to many more.

In December we will be doing our Christmas bake, so I thought I would include some recipes for Christmas goodies. The first one is courtesy of Yellow Point Cranberry Farm, I hope you enjoy.

Chewy Cranberry Oatmeal Cookies

1 ½ Cups Flour	½ Cup White Sugar
1 Tsp. Baking Soda	2 Large Eggs, beaten
½ Tsp. Salt	1 Tbsp. Honey
½ Tsp. Cinnamon	2 Tsp. Vanilla
2 ½ Cups Oats	1 1/3 Cups Dried Cranberries
8 oz. Butter, Softened	1 Cup Chopped Pecans
1 Cup Packed Brown Sugar	

Cream butter and sugars. Combine dry ingredients and add oats last. Add eggs. Add honey and vanilla. Add flour in 2 additions. Add cranberries and pecans. If freezing, roll onto wax paper and tightly seal. Freeze until needed. When ready to bake, take out and thaw for 15 min. before slicing. Bake 2 inches apart on parchment lined cookie sheet. If baking immediately drop by spoonfulls onto parchment lined cookie sheet. Bake at 350° F for 9-11 minutes.

Enjoy!!!



SUGAR-COOKIE CUTOUTS

Makes 36 – 48

1/3 Cup Margarine or Butter	1 Tbsp Milk
1/3 Cup Shortening	1 Tsp Baking Powder
2 Cups all-purpose flour	1 Tsp Vanilla
1 Egg	Dash Salt
3/4 Cup Sugar	

1. Beat butter and shortening with an electric mixer on medium to high speed for 30 seconds.
2. Add about half of the flour, the egg, sugar, milk, baking powder, vanilla, and salt. Beat till thoroughly combined.
3. Beat in remaining flour. Divide dough in half.
4. Cover, chill for 3 hours.
5. On a lightly floured surface, roll half of the dough a t a time 1/8 inch thick.
6. Cut into desired shapes with a 2 1/2 inch cookie cutter. Place on an ungreased cookie sheet.
7. If desired sprinkle with sugar and cinnamon.
8. Bake in a 350F oven for 7 to 8 minutes or till edges are firm and bottoms are very lightly browned. Cool cookies on a rack.
9. If desired, frost cookies with icing, then sprinkle with decorative candies, colored sugar, or chopped nuts.