

A New Twist On A Delicious Tradition

(NAPSA)—For years, friends and families have been getting together to share recipes, especially around the holiday season. Now, thanks to today's technology, recipes that once were only shared by passing down family favorites on weathered recipe cards are just a click away.

There are several ways to celebrate the social aspect of sharing recipes. For instance, you can have a cookie party. At these, families and friends, neighbors and club members all make cookies together. Each one brings a favorite recipe and ingredients and everyone shares the result.

A similar get-together is the cookie exchange. In this case, you make dozens of cookies at home and bring them to the exchange at a designated time and place so all participants get to enjoy what each other has baked.

With social media, such as Pinterest, recipe sharing can be easier and more widespread. That's because you can post pictures of your baked goods on the site and see recipes, tips and creative ideas for making food craft projects. The average "pinner"—someone who uploads or "pins" photos, recipes and the like on Pinterest—makes some 2,708 pins and one in every eight is about food and drink.

To help make the cookies you share more attractive and delicious, however you go about it, consider these tips:

- Make sure all the ingredients are fresh—be sure everything rises with a new can of Clabber Girl Baking Powder.
- Measure carefully. Cooking may be an art but baking is a science.
- Check your oven. Some run hotter than others and you may need to adjust the temperature or cooking time.
- Here's a festive recipe to try:

Candy Cane Biscotti

- 3½ cups all-purpose flour**
- 1 teaspoon Clabber Girl Baking Powder**
- ½ teaspoon salt**
- 1 cup sugar**
- 1 cup butter, softened**
- 2 tablespoons water**



Candy cane–covered cookies to share with your friends and family.

- 1 teaspoon peppermint extract**
- 2 large eggs**
- 1 cup finely crushed candy canes**
- ½ cup slivered almonds, toasted**
- 4 squares white chocolate, melted**

Preheat oven to 350° F; line 2 cookie sheets with parchment paper. Combine flour, baking powder and salt in large bowl; set aside. Cream sugar, butter, water, extract and eggs in large bowl with electric mixer at medium speed until well blended. Add flour mixture, ½ cup crushed candy canes and almonds. Beat on low speed until just blended. Divide dough in half. Shape each half into 10x3-inch log; place each log on separate prepared cookie sheet. Bake each log 30 minutes or until center is firm to the touch. Cool 15 to 20 minutes. Using a serrated knife, cut logs diagonally into ½-inch slices. Place on cookie sheets. Bake 15 minutes; turn and bake 12 to 15 minutes longer or until edges are browned. Cool completely on wire racks. Dip each cookie halfway into melted chocolate. Before chocolate solidifies, dip ends into remaining ½ cup crushed candy canes. Store in tightly covered container—and pin the picture of what you've created onto Pinterest.

Learn more

You can find more tips and recipes at www.clabbergirl.com or go to <http://pinterest.com/clabbergirl1850>.