

CHRISTMAS COOKING

Holiday Shortbread: Traditional Yet Tantalizing

(NAPSA)—The best present family and friends can give each other may be the gift of tradition—music, rituals and food that are enhanced with shared anticipation. Looking forward to a favorite carol, a stocking stuffer surprise from Santa or a tin of Grandma's lovingly prepared shortbread can make the season even merrier.

This year Santa has a new helper with *Grandma's Kitchen: Treasured Family Recipes*™, a popular set of recipe cards that helps make short work of the baking process. The recipes are easy to prepare and the directions are easy to follow.

Information about the recipes can be found online at www.cookingvillage.com. The recipes include such holiday favorites as Timeless Snacks & Starters, Chicken Classics, Old-Fashioned Breads and Keepsake Cookies.

Here's a holiday treat to help keep the dessert table from coming up short:

Holiday Shortbread

Prep Time: 12 minutes

Baking Time: 25 minutes

Makes 16 cookies

- 1 cup (2 sticks) butter, softened**
- 1 cup granulated sugar**
- 2¼ cups all-purpose flour**
- 1 egg yolk**
- 1 tsp. vanilla extract**
- 1 egg white**
- ½ cup sliced almonds**
- ¼ cup red and/or green**



With rich Holiday Shortbread, there'll be no shortage of compliments this season.

tinted sugar

- 1. Preheat oven to 350°F. Grease a 13x9-inch baking pan.**
- 2. Combine butter and granulated sugar in a large bowl. Beat with an electric mixer set at low speed until creamy.**
- 3. Add flour to butter mixture and mix well. Beat in egg yolk and vanilla extract. Spread in prepared baking pan.**
- 4. Beat egg white in a small bowl until foamy. Spread on top of dough with a pastry brush. Sprinkle the almonds and tinted sugar on top.**
- 5. Bake until lightly browned, about 25 minutes. Cool in the pan on a wire rack. Cut into squares.**

To learn more, including meal suggestions and cooking tips, or to subscribe to *Grandma's Kitchen*, you can visit the Web site at www.cookingvillage.com.