

BUTTER COOKIES

1 cup butter	1 1/2 teaspoons milk
1 cup sugar	1 teaspoon vanilla
2 cups flour	

Beat together. Make balls and flatten, then sprinkle with colored sugar. Bake at 350 degrees for 10 - 12 min. or until edges just start to turn golden brown.

BORDEAUX COOKIES

1 stick butter	1 tsp. baking powder
1 cup brown sugar	1 cup flour
2 Tbsps. milk	

1 cup milk chocolate candy bar or disks, melted

Cream together butter and brown sugar. Add milk. Mix in dry ingredients. Drop by spoonful (or roll into balls) on a parchment-lined cookie sheet. Bake about 10 min. at 350 degrees.

Let cool completely before removing from parchment. They get crispier as they cool.

Melt chocolate. Dip a fork in melted chocolate, then drizzle across top of cookie. Let cool in refrigerator to harden chocolate.

ALMOND CRESCENTS

1 cup (2 sticks) butter, softened	2 cups flour
$\frac{1}{2}$ cup sugar	1 $\frac{1}{4}$ cups ground almonds, toasted
2 tsps. vanilla extract	1 cup powdered sugar or cinnamon sugar

Grind almonds using pulse setting on food processor (OR buy ground almonds). Using a non-stick frying pan, toast nuts, using wooden spoon to move around until all sides are toasted. Quickly pour out of hot pan, then allow to cool.

Beat butter in medium-sized bowl until smooth and creamy. Gradually beat in sugar until light and fluffy. Mix in vanilla extract. Stir in flour and almonds until blended. Form dough into ball. Wrap in wax paper. Chill 1 hour. Preheat oven to 350 degrees. Shape dough into crescents about 2 inches long. Place on ungreased cookie sheets about 1 inch apart. Bake in preheated oven for 15 minutes, or until crescents are golden in color. Place remaining powdered sugar in medium bowl.

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While still warm, gently roll cookies, one at a time, in sugar to coat. Place cookies on wire rack to cool completely. When cool, gently roll cookies in sugar again.

CALIFORNIA DREAMIN' BARS

$\frac{1}{2}$ cup brown sugar
1 cup flour
 $\frac{1}{2}$ cup butter, melted
1 tsp. vanilla

1 cup brown sugar
2 Tbsps. flour
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
2 eggs
1 tsp. vanilla
1 cup chopped walnuts
1 cup coconut
 $\frac{1}{4}$ cup powdered sugar for dusting

Preheat oven to 375 degrees. Line a square (8x8") pan with aluminum foil. Melt butter (1/2 cup = 1 stick)

In a medium bowl, stir together $\frac{1}{2}$ cup brown sugar and 1 cup flour. Pour in melted butter and stir with a fork until thoroughly blended. Press into bottom of prepared pan. Bake for 15 minutes.

While crust bakes, prepare filling. In a large bowl, beat eggs until light and foamy. Mix in 2 Tbsps. flour, 1 cup brown sugar, $\frac{1}{2}$ tsp. baking powder, and salt. Mix in walnuts and coconut. Pour over crust and return to the oven.

Bake for 15 more minutes, until set. When cool, lift out by holding edges of aluminum foil. Flatten down the aluminum foil sides, then cut into bars. Using a sieve/sifter, sprinkle top with a dusting of powdered sugar.

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