



Grandma Loni's Butter Cookies

1 cup butter, softened
1/2 cup granulated sugar
1 egg
1 tablespoon vanilla extract
1/2 teaspoon grated lemon peel
3 cups all-purpose flour
1/2 teaspoon baking powder
1 tablespoon milk (optional)
Colored sugar

In large bowl, cream butter and sugar. Beat in egg, vanilla and lemon peel. Sift together flour and baking powder; blend into butter mixture. If mixture is dry or crumbly, add milk. Cover container; chill dough for several hours or overnight.

Preheat oven to 425 degrees F. Take 1/3 of dough from the refrigerator at a time and place on very lightly floured surface. Roll 1/8-inch thick. Cut with floured cookie cutters of desired shapes. Sprinkle with colored sugar. Place on ungreased cookie sheets; bake at 425 degrees for 5 to 7 minutes or until golden brown. Cool on wire cooling racks. Repeat with remaining dough. *Makes about 6 dozen, depending on size of cookie cutters used.*

Sugared Pecans

1 egg white
1 teaspoon vanilla extract
1 pound pecan halves
1 cup brown sugar, packed
1 teaspoon salt
1 teaspoon cinnamon

Preheat oven to 250 degrees F. Beat egg white and vanilla until stiff. Fold in pecans. In small bowl, combine brown sugar, salt and cinnamon. Blend into nut mixture. Spread mixture on greased jelly roll pan. Bake at 250 degrees for about 1 hour, stirring every 15 minutes. *Makes about 6 to 7 cups.*

*Appearing on previous page (from left):
Grandma's Loni's Butter Cookies (Pg. 15)
Nathan's Gingerbread Men (Pg. 21)
Lisa's Sugar Plums (Pg. 25)
Sugared Pecans (Pg. 15)*