

# Chinese Almond Cookies

**2 cups shortening**  
**2 cups granulated sugar**  
**1 egg**  
**4 teaspoons almond extract**  
**3 tablespoons pure maple syrup**  
**1/2 teaspoon yellow food coloring**  
**4 cups all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon baking powder**  
**3/4 cup slivered almonds**

Preheat oven to 375 degrees F. In a large bowl, cream shortening and sugar; mix in egg, almond extract, maple syrup and food coloring. Combine flour, baking soda and baking powder; blend into shortening mixture. Mix dough until smooth. Shape level tablespoonfuls of dough into balls, place on ungreased cookie sheets and flatten with bottom of glass. (Or, shape dough into half-dollar size circles and place on ungreased cookie sheets.) Firmly press 5 almond slivers onto center of each cookie. Bake at 375 degrees for 10 to 14 minutes or until lightly browned. Cool on cookie sheets for several minutes, then transfer to wire cooling racks. *Makes about 6 dozen.*

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# Holly Clusters

**1/2 cup butter or margarine**  
**40 large marshmallows**  
**2 teaspoons vanilla extract**  
**Green food coloring**  
**4 cups cornflakes**  
**Red cinnamon candies**

In large saucepan, melt butter. Add marshmallows; stir until melted. Add vanilla and enough food coloring to make mixture dark green. Fold in cornflakes until completely coated. Working quickly, drop by teaspoonfuls onto waxed paper. Immediately, while clusters are sticky, press 3 cinnamon candies firmly on top of each to look like holly. Store in airtight container between sheets of waxed paper. *Makes about 2 dozen.*