

Grandma's Christmas Cookies

3 cups all-purpose flour
2 teaspoons baking powder
1/2 cup butter, softened
1 cup granulated sugar
2 eggs, well beaten
1/4 teaspoon almond extract
1/4 teaspoon anise extract
1/4 teaspoon lemon extract
1/4 teaspoon vanilla extract
1 egg yolk
1 tablespoon milk
Colored sugars for decorating

Sift together flour and baking powder; set aside. In large bowl, cream butter and sugar until smooth. Add 2 eggs to butter mixture; mix well. Blend in flour mixture. Divide dough into 4 parts; mix 1/4 teaspoon of flavoring extract into each part. Use a different flavoring for each part. Cover and chill dough for at least 1 hour or overnight.

Preheat oven to 350 degrees F. In small bowl, mix egg yolk and milk; set aside. Roll out dough 1/8-inch thick on lightly floured surface. Cut into shapes with cookie cutters; place on lightly greased cookie sheets. Brush egg mixture over cookies and sprinkle with colored sugar. Bake at 350 degrees for 8 to 10 minutes or until lightly browned. Cool on wire cooling racks. *Quantity varies depending on size of cookie cutters used.*

Fairy Food

1 cup granulated sugar
1 cup light corn syrup
1 tablespoon vinegar
1-1/2 tablespoons baking soda
1 cup (6-ounce package) semi-sweet chocolate chips, melted

Mix sugar, syrup and vinegar in a 3-quart saucepan. Cook to hard crack stage (300 degrees F). Remove from heat; add baking soda and mix quickly and vigorously. Pour immediately into greased 13x9-inch pan. Cool. Invert on tray; spread with melted chocolate. Break into chunks. *Makes about 1 pound.*