

## Swedish Spritz Cookies

1 cup softened butter  
 2/3 cup sugar  
 1 egg  
 1 tsp. almond extract  
 2 1/2 cups flour

Mix first four ingredients. Add flour gradually. Add green food coloring if desired. Use a cookie press to make various shapes. Bake on ungreased cookie sheet at 400 degrees for 6 - 8 minutes... until set, not brown.

A variation of this is to form the dough into small balls, flatten slightly. Indent center of each and fill with seedless raspberry preserves. Bake according to directions.

## White Chocolate-Covered Pretzel Sticks

1/2 bag white chocolate chips  
 1 T shortening  
 1 bag large pretzel sticks  
 Topping (crushed peppermint, sprinkles, use your imagination!)

Melt 1/2 a bag of white chocolate chips in a tall drinking glass in the microwave (cook in 30 second increments and stir each time until fully melted). Add 1 T shortening (this amount can vary, it is simply to make the chocolate stiffer) and stir to blend.

Take one pretzel at a time and dip into the glass of melted chocolate to coat pretzel at least half way. Twist as you remove the pretzel from the chocolate to help make coating even.

Roll pretzel in chosen topping or sprinkle topping on if chocolate is too runny. Lay pretzels on wax paper until coating is set.

## Creamy Pralines

3 cups packed light brown sugar  
 1/8 teaspoon salt  
 1/4 teaspoon cream of tartar  
 1 cup whole milk

2 Tablespoons butter  
 2 1/4 cups pecan halves  
 1 teaspoon vanilla

Combine first 4 ingredients in a heavy saucepan and stir over low heat until sugar dissolves. Wipe crystals from pan sides with spatula. Cook to 236 degrees. Remove from heat and cool to 220 degrees (5 minutes or so).

Add remaining ingredients and beat by hand with a wooden spoon until creamy. Using a tablespoon or small cookie scoop, drop onto waxed paper and cool until set. Makes about 2 dozen. For variation, try using toasted pecans for extra nutty flavor!

## Pumpkin Bars

2 cups flour  
 1 1/2 cups sugar  
 1 tsp. baking powder  
 1 tsp. baking soda  
 1/2 tsp. salt  
 2 tsp. cinnamon  
 4 eggs, beaten  
 1 cup salad oil  
 1 cup canned pumpkin

1/3 cup powdered sugar

Preheat oven to 350 degrees. In a large mixing bowl, stir together flour, sugar, baking powder, baking soda, salt, and cinnamon. Make a well in the center. Add the beaten eggs, oil and pumpkin. Stir until smooth and well mixed. Spread the batter in a greased jelly roll pan. Bake for 20 minutes or until a wooden toothpick inserted in the center comes out clean. Cool. Sprinkle with powdered sugar. Cut into squares. Makes about 2 dozen.