



No portion of this article may be reproduced without
express written permission of Style Publishing Group, LLC.
©2007 • All rights reserved.



Style Publishing Group
P.O. Box 1676
Frisco, Texas 75034
Phone: 972.335.1181
Toll Free: 877.781.7067
Fax: 214.722.2313

E-mail: info@friscostyle.com
Web: www.friscostyle.com

Ad Sales: (972) 335-1306

VIENNESE PILLOWS

3 ¾ cups sifted regular all-purpose flour
¼ teaspoon salt
1 cup soft shortening
1 cup granulated sugar
4 egg yolks, unbeaten
4 hard-cooked egg yolks, sieved

½ cup undiluted evaporated milk
2 teaspoons vanilla extract
1 teaspoon grated orange peel
Raspberry or other favorite jam
1 egg, beaten

Make dough 2 or 3 days before baking: Sift flour with salt. In large bowl, with mixer at medium speed, thoroughly mix shortening with sugar until very light and fluffy. Beat in unbeaten egg yolks, one at a time, then sieved hard-cooked egg yolks. Now, with mixer at low speed, beat in flour alternately with evaporated milk and vanilla just until mixed. Fold in orange peel. Wrap dough well in foil; refrigerate until baking time. **ON BAKING DAY** Preheat oven to 375. On lightly floured, cloth-covered board, roll small portion of dough to about 1/8 inch thickness. refrigerate rest, not allowing dough to thaw until used. Cut into 2 ½ inch squares. Place rounded ¼ teaspoon jam of your choice in center of each square; fold from corner to corner, making a triangle; press edges together with fingers or fork. Repeat with rest of dough; place on cookie sheet; brush with egg. Bake 10 to 15 minutes, or until golden and edges are brown. (Do not be disturbed by cracks in tops of cookies) Sprinkle with powdered sugar once removed from oven, if desired. Cool; store in cake box, separating layers with wax paper. Makes about 5 dozen.



HOLIDAY EGGNOG 20 Servings

Ingredients

12 egg yolks
2 cups white sugar
1 quart half-and-half cream
1 quart heavy cream
12 egg whites
1 cup white sugar
1/4 teaspoon ground nutmeg
1 (750 ml) bottle white rum (TO TASTE. We use about 1 cup.)

Directions

In a large bowl, combine egg yolks, 2 cups sugar and rum. Mix well, cover and refrigerate for 24 hours. Stir half-and-half into cooled yolk mixture. In a large bowl, whip the heavy cream until soft peaks form; set aside. In a separate clean bowl, with a clean whisk, whip egg whites until thick, then gradually add sugar and whip until peaks form. Fold the whipped cream into the egg whites, then fold into the yolks mixture. Sprinkle top with nutmeg.



PUMPKIN COOKIES

2 cups brown sugar
2 cups white sugar
2 cups butter flavored "Crisco"
4 eggs
2 cups pumpkin (1- 16oz. can)
2 teaspoon baking soda
6 cups flour
2 Tablespoon pumpkin pie spice

Mix first 5 ingredients together, set aside.
Sift dry ingredients together. Mix the dry ingredients with the first mixture created.
Preheat oven to 350. Spray a baking sheet with vegetable spray. Drop cookie dough by teaspoonfuls onto baking sheet. Bake for 15 minute. Cool on a rack. Cookies will be soft.
Yield 120-130.



Staff Recipes

CHOCOLATE-TOFFEE BARS

Each layer of this bar cookie is like a dessert on its own.

- 1/2 cup butter or margarine, melted
- 1 3/4 cups crushed teddy bear-shaped chocolate graham cracker cookies
- 1 1/4 cups almond brickle chips
- 6 (1.4 oz) English toffee candy bars, crushed
- 1 cup (6 oz.) semisweet chocolate morsels
- 1 cup chopped pecans
- 1/2 cup chopped walnuts
- 1 (14 oz) can sweetened condensed milk

Line a 13"x9" pan with aluminum foil, allowing foil to extend over ends of the pan. Pour melted butter into pan. Sprinkle chocolate crumbs in bottom of pan; press firmly, and bake at 325 for 5 minutes. Layer almond brickle chips and next 4 ingredients over crust in pan. Press layers down firmly. Pour condensed milk evenly over top. Bake at 375 for 30 minutes or until edges are lightly browned. Cool completely in pan. Lift foil out of pan. Cut into bars. Makes 2 dozen.



PISTACHIO CHOCOLATE CHIP COOKIES

- 3 1/4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 1 cup sugar
- 2 eggs
- 2 Tablespoons milk
- 1 teaspoon vanilla
- 1/4 cup chopped walnuts
- 1 pkg. (3 3/4 oz.) pistachio flavor instant pudding
- 1 pkg. (6 oz.) semisweet chocolate pieces

Preheat oven to 375°. Lightly grease cookie sheets. Sift flour, baking powder, and salt together. Beat butter and sugar in large bowl until well blended. Add eggs, milk and vanilla. Blend until creamy. Add flour mixture. Mix until stiff dough forms. Remove one-quarter dough to a small bowl and add nuts. Add pudding mix and chocolate pieces to the remaining dough, reserving one-quarter of the chocolate pieces. Shape rounded teaspoonfuls of pistachio dough into balls. Place 1 1/2 inches apart on prepared sheets. Cover bottom of pistachio with a damp cloth. Flatten dough. Shape nut-dough mixture into marble-sized pieces. Place on top of flattened pistachio cookies. Decorate each with one of the reserved chocolate pieces. Bake in preheated oven for 8-10 minutes. We like them better cold from the freezer.



CANDY CANE COFFEE CAKES

Yield: 3 coffee cakes

- 2 pkg. yeast
- 2 cups sour cream
- 1/3 cup sugar
- 2 eggs, beaten
- Optional: chopped pecans
- 1/2 cup water
- 1/4 cup margarine
- 2 tsp. salt
- 6 cups flour
- raisins

Dissolve yeast in very warm tap water (110 degrees). Heat sour cream and margarine until margarine melts (110 degrees). Add sour cream and margarine mixture to yeast mixture. Add sugar, salt and eggs. Add 6 cups flour and knead well. Divide dough into 3 equal parts. Roll out each part to a 22" by 9" rectangle. To fill the coffee cake, put generous amounts of butter or margarine slices down the middle 5" of the rectangle. Top with generous about of brown sugar. Sprinkle cinnamon on top of brown sugar. Add chopped pecans or raisins if you desire. Make cuts in dough 1" apart to within 1/2" of filling. Braid by alternately folding cuts over filling. Place on greased cookie sheet and shape into candy cane. Let rise in warm place 1 hour. Bake 375 degrees 15 to 20 minutes. When cooled drizzle with confectioner sugar and milk icing. Decorate with halved red and green candied cherries.

