

## Chocolate Crinkles

1/2 cup vegetable oil	2 tsp vanilla
2 c granulated sugar	2 tsp baking powder
4 eggs	1/2 tsp salt
2 c flour	1 c confectioners' sugar
4 oz. unsweetened chocolate (melted)	

Mix oil, chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Sift flour, baking powder and salt. Add gradually to the oil mixture. Chill several hours or overnight.

Heat oven to 350°. Roll teaspoonfuls of dough balls and drop into a plastic bag filled with confectioners' sugar. Shake the bag to coat the dough balls. Place about 2" apart on greased baking sheets. Bake 10-12 minutes. Makes about 6 dozen cookies.

From Paula Ziegenbein



## Sugar Cookies

1-1/2 c softened butter	2 c white sugar
4 eggs	1 tsp. vanilla extract
5 c all purpose flour	2 tsp baking powder
1 tsp salt	

In a large bowl, cream together butter and sugar until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour (or overnight).

Preheat oven to 400 degrees F (200 degrees C). Roll out dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on ungreased cookie sheets.

Bake 6 to 8 minutes in preheated oven. Cool completely.

From Ana Shettle



# Chocolate-Dipped Macaroons

5 large egg whites	4 c long-shred unsweetened coconut (about 6 ounces), lightly toasted
1/2 vanilla bean, split lengthwise	
1-1/3 c sugar	3/4 c slivered almonds, toasted, cooled, ground

12 oz bittersweet or semisweet  
chocolate finely chopped

Preheat oven to 275°F. Line 2 large baking sheets with parchment paper. Place egg whites in large bowl; scrape in seeds from vanilla bean. Using electric mixer, beat egg whites until soft peaks form. Gradually add sugar, beating until meringue is very thick (similar to marshmallow creme), about 5 minutes. Fold in coconut, then almonds. Drop batter by rounded tablespoonfuls onto prepared sheets, spacing mounds 1 1/2 inches apart.

Bake macaroons until pale beige outside and dry-looking (insides will still be soft), about 25 minutes. Transfer baking sheets to racks; cool macaroons completely. Transfer macaroons to work surface; re-line pans with clean parchment.

Place chocolate in top of double boiler over simmering water. Stir chocolate until smooth; remove from over water. Dip bottom of 1 macaroon into melted chocolate to depth of 1/4 inch. Place on prepared sheet, chocolate side down. Repeat dipping with remaining macaroons. Chill until chocolate is firm, about 1 hour. (Can be made 3 days ahead. Cover and keep refrigerated. Let macaroons stand at room temperature 1 hour before serving.)

From Andrea Hartranft

