

# HOLIDAY BARS

- 1/2 Cup Margarine Or Butter
- 1/2 Cup Shortening
- 2 1/2 Cups All-Purpose Flour
- 1 Cup Packed Brown Sugar
- 1/2 Cup Sugar
- 2 Eggs
- 2 Teaspoons Clabber Girl  
Baking Powder
- 1 Teaspoon Vanilla
- 1 1/2 Cups Colored Chocolate  
Candy Pieces\*

\* You May Substitute Your Choice  
Of Candies Or Dried Fruits

Preheat oven to 350°F. Grease a 15x10x1 inch jelly roll pan and set aside.

In a large mixing bowl beat margarine or butter and shortening with an electric mixer on medium to high speed about 30 seconds. Add about half of the flour, all the brown sugar, and granulated sugar, eggs, Clabber Girl Baking Powder, and vanilla. Beat till thoroughly combined, scraping sides of bowl occasionally. Beat or stir in the remaining flour. Stir in chocolate pieces.

Press batter into prepared pan and bake for 25 to 30 minutes, or until edges are browned. Cool and cut into squares. Makes about 40 squares.



# TRADITIONAL SUGAR COOKIES

3 Cups Flour, Sifted  
1/2 Teaspoon Salt  
1 1/2 Teaspoons Clabber Girl  
Baking Powder  
1 Cup Granulated Sugar  
1 Cup Butter, Softened  
1 Egg, Slightly Beaten  
3 Tablespoons Cream Or  
Evaporated Milk  
1 Teaspoon Vanilla  
  
Decorative Sugars Or  
Icing, *Optional*

In a mixing bowl, sift together flour, salt, Clabber Girl Baking Powder and sugar. Cut in butter until fine. Add the slightly beaten egg, cream (or evaporated milk), and vanilla. Roll out dough on slightly floured surface. Sprinkle with sugar. Cut out with cookie cutters and place on a baking sheet. Bake at 400°F for 5 to 8 minutes until edges just start to brown. Makes 2 to 3 dozen cookies, depending on the size of cookie cutters used.



# SUGAR & SPICE GINGERBREAD COOKIES

- 1/2 Cup Softened Butter
- 1/2 Cup Granulated Sugar
- 1/2 Cup Molasses
- 1 Egg Yolk
- 2 Cups Sifted All-Purpose Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Clabber Girl Baking Powder
- 1/2 Teaspoon Baking Soda
- 1 Teaspoon Ground Cinnamon
- 1/4 Teaspoon Ground Cloves
- 1/2 Teaspoon Ginger
- 1/2 Teaspoon Ground Nutmeg

**TIP** *To keep the cookie cutters from sticking to the dough, make sure you dip in flour before making each cut.*

In a large bowl, cream together the butter and sugar until smooth. Stir in molasses and egg yolk. In a separate bowl combine flour, salt, Clabber Girl Baking Powder, baking soda, cinnamon, cloves, ginger, and nutmeg. Add creamed mixture and mix until smooth. Cover the bowl and chill for at least two hours. Preheat the oven to 350°F. On a floured workspace, roll out the dough to a 1/4 inch thickness. Cut into gingerbread men shapes with cookie cutters. Place cookies 2 inches apart on ungreased cookie sheets and bake for 8 to 10 minutes, until cookies are firm. Remove from cookie sheets to cool on wire racks. Allow to cool completely before decorating.



# SPICY CINNAMON CANDY

*The cinnamon flavor in this candy is tempered by the cornstarch/sugar mixture that is sprinkled on top. Use peppermint or other flavored oils for different variations and wrap up in little packets for gift-giving!*

- 2 Cups Granulated Sugar
- ¾ Cup Light Corn Syrup
- 1 Cup Water
- 1 Teaspoon Cinnamon Oil
- ½ Teaspoon Red Food Coloring
  
- ½ Cup Clabber Girl Cornstarch  
Combined With ½ Cup  
Confectioners' Sugar

Generously coat a 10x15 inch jelly roll pan with cooking spray, and set aside. In a large saucepan combine the sugar, water and corn syrup until sugar has dissolved. Bring mixture to a boil over medium-high heat and cook to a temperature of 300 to 310°F (hard crack stage). Remove from heat and add flavored oil and food coloring; stir for 5 to 10 seconds, just enough to mix the flavoring and color.

Carefully pour the sugar mixture into the prepared pan. Mixture will still be very hot!

Cool completely and sprinkle Clabber Girl Cornstarch/sugar mixture on top. Crack by picking up one end slightly and hitting hard candy with a mallet. When the candy is broken up sufficiently, place in bowl and sprinkle with the rest of the cornstarch/sugar mixture.

Candy will store well for 2 months if kept in an airtight container at room temperature.



# CORNSTARCH PLAY CLAY

*Make a double batch - Play Clay can be re-used if not left out to dry and will store well for three months if placed in an airtight container and refrigerated. Add a moist paper towel or a few drops of water if it begins to dry out.*

- 1 Cup Salt
- 1/3 Cup Water
- 1/2 Cup Clabber Girl Cornstarch
- 1/4 Cup Cold Water
- Food Coloring (If Desired)
- Cookie Cutters

In a medium saucepan, mix salt and 1/3 cup water over medium-high heat, stirring occasionally until mixture begins to boil. Stir an additional 30 seconds and remove from heat, immediately adding Clabber Girl Cornstarch and 1/4 cup cold water. Add a few drops of food coloring if you desire color in the clay. The mixture will resemble mashed potatoes. Stir till mixture thickens, cool, then knead on a board or counter top that has been lightly dusted with Clabber Girl Cornstarch.

Roll out as dough to desired thickness for ornaments (about 1/4 inch thickness). Cut with cookie cutters into desired shapes and let dry. If you wish to paint the ornaments, it is best to do this when they have dried completely or the paint color will spread unevenly. Store unused play clay in refrigerator in a sealed container with a damp sponge.



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