



walnut horn cookies

It only takes a few ingredients to make these elegant walnut horns.

Loretta Stokes // PHILADELPHIA, PA

PREP: 40 MIN. BAKE: 35 MIN./BATCH
YIELD: 4 DOZEN

- 1 cup plus 1 tsp. butter, softened, divided
- 1 pkg. (8 oz.) cream cheese, softened
- 3 cups all-purpose flour
- 4 cups ground walnuts
- 1-1/4 cups sugar, divided
- 1/2 cup 2% milk
- 1 tsp. vanilla extract
- 1/8 tsp. salt

In a large bowl, beat 1 cup butter and the cream cheese until light and fluffy. Gradually add flour, beating until mixture forms a ball. Divide dough into four portions; roll each into a 12-in. circle.

The dough for the Walnut Horn Cookies can be made ahead of time and refrigerated for up to 7 days.

Melt the remaining butter. In a large bowl, combine the walnuts, 3/4 cup sugar, milk, vanilla, salt and melted butter. Spread over circles. Cut each into 12 wedges. Roll up wedges, starting from the wide ends.

Place point side down on greased baking sheets. Curve ends to form crescents. Bake at 325° for 35-40 minutes or until lightly browned. Remove to wire racks.

Place remaining sugar in a small shallow bowl. Roll warm cookies in the sugar.

candy cane cookies

Kids will love these festive candy cane-shaped cookies with their luscious almond flavor and peppermint sprinkles.

Tammy Schenk // HARLOWTON, MT

PREP: 25 MIN.
BAKE: 10 MIN./BATCH + COOLING
YIELD: 3 DOZEN

- 1 cup butter, softened
- 1 cup confectioners' sugar
- 1 egg
- 1-1/2 tsp. almond extract
- 2-1/2 cups all-purpose flour
- 1 tsp. salt
- Red food coloring
- 1/2 cup crushed peppermint candy canes
- 1/2 cup sugar

In a small bowl, cream butter and confectioners' sugar until light and fluffy. Beat in egg and extract. Combine flour and salt; gradually add to creamed mixture and mix well.

Divide dough in half; add 6-7 drops of food coloring to one half. Shape tablespoonfuls of each color of dough into 4-in. ropes. Place ropes side by side; lightly press ends together and twist. Place on ungreased baking sheets; curve to form canes.

Bake at 375° for 9-12 minutes or until lightly browned. Combine crushed candy canes and sugar; immediately sprinkle over cookies. Cool for 2 minutes before removing from pans to wire racks to cool.

