



Chocolate Coconut Squares

CRUST:

1/2 cup butter *no substitutes*

1/4 cup powdered sugar

1 cup all-purpose flour

TOPPING:

2 large eggs,
well-beaten

3/4 cup packed brown sugar

1 cup shredded coconut

1 tsp vanilla extract

1/4 tsp salt

2 Tbs all-purpose flour

1/2 cup miniature chocolate
chips

Powdered sugar for garnish

Preheat oven to 375°F.

In a small mixing bowl, beat butter and sugar until fluffy. Add flour and beat until well mixed. Press into an ungreased 9 x 9 inch baking pan. Bake for 15 to 18 minutes or until light golden brown.

Meanwhile, combine the first six topping ingredients. Spread over hot baked crust; sprinkle evenly with chocolate chips. Bake for 15 additional minutes. Cool in pan on a wire rack. Cut into squares and dust with powdered sugar just before serving.

Makes 36 bars.

Choco-Vanilla Spritz Cookies

Preheat oven to 375°F.

In a large mixing bowl, beat butter and sugar until light and fluffy. Add egg, cream and extracts; mix well. Gradually add flour and baking powder, mixing until a soft dough forms.

Remove half the dough from the bowl. Add the cocoa to the half remaining in the bowl; beat until cocoa is thoroughly mixed into dough.

Pinch off enough chocolate dough to make a log that is 1 inch in diameter and about 5 inches long. Do the same with the plain dough. Place the two logs together and place in a cookie press.

Select your favorite disc and press cookies onto ungreased baking sheets. Bake for 10 to 12 minutes or until the edges of the cookies are lightly browned. Remove cookies to a wire rack to cool thoroughly. Serve plain, sprinkle with powdered sugar or dip a portion of the cookie in melted semisweet chocolate.

Makes about 7 dozen cookies.

1 1/2 cups butter *no substitutes*

1 cup granulated sugar

1 large egg

2 Tbs light cream

1 tsp vanilla extract

3/4 tsp almond extract

3 1/2 cups all-purpose flour

1 tsp baking powder

2 Tbs unsweetened
cocoa powder

Powdered sugar

Turn It Off

Turn off the cook top or the oven a few minutes before the food is done.

The retained heat will finish the job.