The Mini Page®

Issue 50, 2019

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Everybody Loves Cookies!

Here at The Mini Page, we’ve been combing through our recipe box for holiday cookie recipes and baking tips to share with you. Your sweet treats will not only be delicious, but they’ll also make great gifts that you can have fun creating. Cut out these classic recipes and save them to make every year!

- Orange Muffin Cookies

You’ll need:
- 2 1/2 cups flour
- 1 cup sugar
- 1 tablespoon brown sugar
- 2 eggs
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon nutmeg
- 1/2 cup orange juice
- 1/2 cup oil
- 2 canned oranges

What to do:
1. Preheat oven to 425°F.
2. Grease an 8x8 inch pan.
3. Combine flour, sugar, brown sugar, baking powder, and nutmeg.
4. In a separate bowl, beat the eggs, orange juice, oil, and stir in the orange peel. Gradually add the dry ingredients.
5. Bake for 15 minutes or until center springs back when touched with a finger.

- Tasty Shortbread Squares

You’ll need:
- 1 cup butter, softened
- 1 cup sugar
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

What to do:
1. Mix butter and sugar in a large bowl until smooth and creamy.
2. Add flour and mix well.
3. Press mixture in the bottom of a rectangular glass baking dish.
4. Bake in pre-heated 350-degree oven for 30 to 35 minutes. Makes 1 dozen.

Mini Fact: If you clean up spills, dirty dishes and trash as you go along, the final cleanup will be much easier.

Reindeer Cookies

You’ll need:
- 1 cup flour
- 1 cup sugar
- 1/2 cup butter
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda
- 1/2 tea spoon salt
- 1/4 teaspoon nutmeg
- 2 tablespoons cream cheese
- 1/4 cup powdered sugar
- 2 tablespoons milk
- 1/4 cup butter (at 70°F)
- 1/4 cup sugar
- 1/4 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup unsalted butter, softened
- 1/4 cup powdered sugar
- 1/2 teaspoon vanilla
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 cup milk

What to do:
1. Mix eggs, butter, and sugar. Add flour, baking soda, and salt.
2. Mix cream cheese with the remaining sugar and vanilla. Add to the flour mixture.
3. Chill for at least 1 hour.
4. Roll dough into 1-inch balls and place on an ungreased baking sheet. Press balls with a fork until slightly flattened.
5. Bake at 350°F for 12 minutes. Makes 3 dozens.

TIP: Present your cookies on a festive plate to make your gift more appealing. Or wrap them in colored cellophane and tie with a ribbon.

Try ’n’ Find

Words that remind us of baking cookies are hidden in this puzzle. Some words are backward or diagonally, and some letters are used twice. See if you can find:

BAKING, BUTTER, CELLOPHANE, COOKIE, FESTIVE, FLOWERS, GIFTS, HOLIDAY, INGREDIENTS, MOIST, RECIPE, RIBBON, SALT, SUGAR, SWIFT, TIME, TIPS, TREATS, WRAP.

Cook’s Corner

Peanut Butter Cocoa Crisps

You’ll need:
- 1/4 cup cocoa
- 1 1/2 cups peanut butter
- 1 1/4 cups rice cereal

What to do:
1. Mix cocoa and peanut butter smooth and creamy.
2. Slowly stir in cereal.
3. Press mixture in the bottom of a rectangular glass baking dish.

7 Little Words for Kids

Use the letters in the boxes to make a word with the same meaning as the clue. The numbers in parentheses represent the letter of the solution. Each letter combination can be used once, but all letter combinations will be necessary to complete the puzzle.

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- Mini Baking Hints
  - Wash your hands with soap before beginning.
  - Wear an apron or an old shirt to protect your clothes.
  - Take refrigerated ingredients, such as butter or cream cheese, out of the fridge before you begin. This will give them time to soften.
  - Read through the recipe first. Gather all the ingredients and supplies you’ll need.
  - Follow the instructions in the recipe carefully. In baking, it does matter how the ingredients are mixed together.
  - Keep your cookies before the baking time is up. Some ovens are hotter than others.

Sending your treats?

Cookies will arrive in good shape if you:
- let them cool completely before packing.
- include a slice of bread or apple to help them stay moist.
- use wax paper to wrap the cookies.
Wrap each kind separately.
- use bubble wrap or plastic peanuts to protect your gift.
- send the package while the cookies are still fresh.

Resources

On the Web:
- bit.ly/MPPackages

At the library:
- “A World of Cookies for Santa: Follow Santa’s Tasty Trip Around the World” by M.E. Furman

Mini Jokes

Carmen: When does Santa finish delivering toys to all the children? Carlos: Just in the St. Nick of time!

Eco Note

Japanese researchers say they have discovered a previously unknown creature living in the mouth of a whale shark. The shrimplike amphipod was discovered when a dive team used a suction pump to collect samples from the gills of a whale shark. Hundreds of the creatures were extracted by the divers. Researcher Ko Tomikawa says the shark’s mouth is a great habitat for the creatures due to the constant circulation of water and the safety from predators it provides.

For later:

Look in your newspaper for other favorite holiday cookie recipes.

Teachers:
For standards-based activities to accompany this feature, visit bit.ly/MPstandards. And follow The Mini Page on Facebook!

Next Week: Celebrate Kwanzaa!

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