



Mini-Danish Cookies

- 2-3/4 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1/2 teaspoon baking powder**
- 1 cup flaked coconut**
- 1 cup butter, softened**
- 1-1/2 cups granulated sugar**
- 1 egg**
- 1 teaspoon vanilla extract**
- 2/3 cup lemon curd or fruit preserves**
- 1/3 cup white chocolate chips**

Preheat oven to 350 degrees F. In medium bowl, stir together flour, baking soda, baking powder and coconut; set aside. In large bowl, cream butter and sugar; beat in egg and vanilla. Gradually blend in dry ingredients. Roll rounded teaspoonfuls of dough into balls; place on ungreased cookie sheets about 2 inches apart. With thumb or handle of wooden spoon, make indentation in center of each cookie. Spoon about 1/2 teaspoonful of lemon curd or preserves into each indentation. Bake at 350 degrees for 10 to 15 minutes or until edges are light golden brown. Cool on wire cooling racks. Put white chocolate chips in small microwave-safe bowl. Microwave on medium for about 1-1/2 to 2 minutes; stir until smooth. Use spoon to drizzle white chocolate over cookies. *Makes about 4 dozen.*

English Toffee

- 1-3/4 cups granulated sugar**
- 1/8 teaspoon cream of tartar**
- 1 cup half & half cream**
- 1/2 cup butter**
- 1 teaspoon rum**
- 1/3 cup finely chopped pecans**

Mix sugar, cream of tartar and cream in a large saucepan; stir and heat slowly until sugar is dissolved. Boil, uncovered, to 232 degrees F. Add butter and cook to 282 degrees F (soft crack stage), stirring only enough to prevent scorching. Remove from heat; add rum and mix well. Pour immediately into a buttered 8x8-inch pan; sprinkle with pecans. When candy begins to set, mark into squares; break into pieces when cold. *Makes about 1 pound.*

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