

COOK'S CORNER by Catherine Hannon

Well folks it's that time of year again to pull out those cookies sheets, and get baking for the upcoming holidays. I hope you will enjoy the following recipes.

Pine Nut Cookies (Amaretti Con Pignoli)

Yield: Makes 3 dozen cookies

Ingredients:

1pound canned almond paste	1 & 1/2 cups sugar
3 large egg whites	1cup pine nuts
1/4 cup confectionery sugar	

Directions:

1. Arrange one rack in the upper third of the oven and the other in the lower third. Preheat the oven to 350F. Line 2 baking sheets with parchment paper.
2. Crumble the almond paste into a mixing bowl. Beat with a handheld electric mixer until finely crumbled. Sprinkle the sugar over the almond paste and continue to beat until sugar is incorporated. Beat in the egg whites, one at a time and continue beating until the batter is smooth.
4. Spread pine nuts on a plate. Pinch off a tablespoon-size piece of dough and roll between your palms to form a ball. Roll the ball in pine nuts. Place on a cookie sheet and repeat with the remaining dough.
4. Bake the cookies until lightly browned, soft and springy, about 20 minutes. Remove and cool completely on wire racks before Serving.

Sesame Cookies (Biscotti Ai Semi Di Sesame)

Yield: 4 dozen cookies

Ingredients:

1cup sesame seeds	2 large eggs
1 teaspoon pure vanilla extract	1/2 teaspoon salt
1cup all-purpose flour	1 cup semolina flour
2/3 cup sugar	1 & 1/2 teaspoons baking powder
Pinch of ground nutmeg	1/2 cup (1 stick) salted butter, at room temperature

Directions:

1. Preheat the oven to 350F. Spread the sesame seeds out on a baking sheet and bake them on the lower rack until toasted to golden brown, about 8 to 10 minutes. Line 2 baking sheets with parchment Paper.
2. In a large bowl, whisk the eggs, vanilla, and salt until blended.
3. Stir the all-purpose flour, semolina flour, sugar, baking powder, and nutmeg together in a mixing bowl until blended. With your fingers, work the butter into the flour mixture until the butter resembles small cornflakes. Pour in the egg mixture and mix well into a dough.
4. Cover and refrigerate the dough for at least 30 minutes to let it firm up.
5. Lightly flour your hands and pinch off a nectarine-size piece of the dough and roll it out with the palm and fingers of your hands, using light pressure form a rope about 1/2 inch in diameter. Cut the rope into 2-inch lengths and roll them in the sesame seeds to coat completely.
6. Bake the cookies until golden brown, about 15 to 17 minutes. Rotate the baking sheets from rack to rack and side to side once during baking so the cookies bake and brown evenly.

Source: Lidia Bastianich, Nonna tell me a story.

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