



Place balls on greased cookie sheet about 2 inches apart. Bake for 8 minutes, or until golden brown. Makes 6½ dozen.

**Note:** The aroma of anise means Christmas to Italians.

*Original recipe from Mary Palermo  
Submitted by Sister Rose Corinne Medica*

### **BISCOTTI**

½ c. milk	5 to 6 c. all-purpose flour
2 pkg. dry yeast	2 eggs, well beaten
1 T. sugar	2 tsp. vanilla
1 lb. margarine	⅔ c. confectioners' sugar

Heat milk until warm. Add yeast and sugar and let stand until foamy. Cut margarine into flour with pastry blender. With pastry fork gently stir in yeast mixture, then eggs and vanilla. Dough should be soft, not sticky; add a little more flour if necessary. On lightly floured board knead dough about 5 minutes. Cover and let rise in warm place until doubled in size; about 2 hours. Grease cookie sheets well. Preheat oven to 350°. Take ¼ cup dough and place on surface sprinkled with confectioners' sugar. With hands roll into rope about 12 inches long and ⅝ inches thick. Cut into diagonal into four 3 inch pieces. Place on cookie sheets and flatten to 1 inch wide. Bake for 12 to 15 minutes or until golden on bottom. Cool on racks. Makes about 7½ dozen.

**Note:** Bake all dough at the same time; don't store to bake later as it contains yeast. Recipe from my mother-in-law, Rose Cangelosi, of Palermo, Sicily.

*Original recipe from Pat Cangelosi  
Submitted by Sister Rose Corinne Medica*

### **BRANDIED FRUIT BARS**

3 c. diced fruit, 1½ lbs. dates, prunes, apricots, figs, raisins, dried cherries, dried cranberries	1 c. flour
½ c. brandy, rum or cognac	½ tsp. baking powder
1 c. dried bread crumbs	¼ tsp. salt
2 c. pecans, cut in ½ inch pieces	3 eggs
	1 c. sugar

In large glass jar or bowl, soak fruits in brandy, rum or cognac for 3 hours, covered. Cover a 9 x 13-inch pan with foil; spray with Pam and sprinkle with dried bread crumbs. Toast pecans for 10 minutes; set aside to cool. Sift together flour, baking powder, and salt. Beat eggs,

(continued)

then add sugar and be  
just barely mix. With  
bread crumbs in pan  
Cool and cut into bars

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(Cook

1 c. shortening  
2 c. sugar  
1 c. sour cream  
2 eggs  
1 tsp. baking soda  
Flour

Mix shortening, suga  
powder. Add enough  
about ½ thick on flou  
greased baking sheet  
wheel. Bake at 350° fo  
Sugar icing and food  
apple or coconut.

### **CHOCOLATE**

1 (18½-oz.) fudge cake  
2 eggs  
⅓ c. oil

Preheat oven to 32  
mixture onto greased  
Beat cream cheese, su  
chips. Spread mixture  
minutes.



then add sugar and beat well. Add dry ingredients to egg mixture and just barely mix. With wooden spoon, add fruits and nuts. Pour over bread crumbs in pan and smooth top. Bake for 45 minutes at 350°. Cool and cut into bars.

*Original recipe from Marilyn Dorsey  
Submitted by Sisters Anna Rose & Ramona Bezner*

## **BRATCHLERS**

**(Cookies for New Year's Breakfast)**

1 c. shortening	1/2 tsp. salt
2 c. sugar	1/4 tsp. baking powder
1 c. sour cream	Powdered Sugar Icing and food coloring
2 eggs	Chopped nuts
1 tsp. baking soda	Crushed pineapple or coconut
Flour	

Mix shortening, sugar, sour cream, eggs, baking soda, salt and baking powder. Add enough flour to make a very stiff dough. Roll dough out about 1/2 thick on floured board and cut into 1/2-inch wide strips. On greased baking sheet, form circles and creates spokes like a wagon wheel. Bake at 350° for about 12 minutes. Cool, then ice with Powdered Sugar Icing and food coloring. Top with chopped nuts, crushed pineapple or coconut.

*Sister Elise Bengfort*

## **CHOCOLATE CHIP CREAM CHEESE BARS**

1 (18 1/2-oz.) fudge cake mix	1 (8-oz.) pkg. cream cheese
2 eggs	1/3 c. sugar
1/3 c. oil	1 c. chocolate chips

Preheat oven to 325°. Mix dry cake mix with 1 egg and oil. Pat mixture onto greased 9 x 13 x 2-inch pan. Bake for 15 minutes at 325°. Beat cream cheese, sugar and remaining egg until light. Stir in chocolate chips. Spread mixture over baked layer. Bake an additional 15 to 20 minutes.

*Sisters Cecile Clare and Virginia Lee Vanderlick*