

SAND TARTS

1/2 c. margarine
2 T. powdered sugar
1 tsp. vanilla

1 c. flour
1 c. ground pecans

Preheat oven to 300°. Sift flour and combine all ingredients. Roll into 2-inch long pieces and shape into crescents. Bake for 15 to 20 minutes. After baking and while still warm, roll cookies in powdered sugar.

Sister Ayleson Maxwell

SICILIAN FIG COOKIES

(Biscotti Fico)

Filling:

1 orange
1 lemon
2 lbs. pitted dates
1 lb. seedless raisins
2 lbs. dried figs, stems removed
1 tsp. cinnamon

1 tsp. nutmeg
1 tsp. allspice
1 tsp. cloves
1 c. sugar
1 c. honey
1 qt. shelled pecans

Peel and seed orange and lemon. Reserve half of the rind of each. Grind all fruits together, including the orange and lemon rind. Using the small blade on the grinder. Add spices, sugar and honey to fruit mixture. Mix all ingredients together thoroughly. This is best done with the hands. Cover bowl and refrigerate overnight.