## Duncan Hines Cookie Mix amily Secret Hiday Cookies!

A captivating collection of family favorite recipes made with Duncan Hines Peanut Butter and Golden Sugar Cookie Mixes,



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## Mamma Jan's Holiday Jam-boree Strips. Mom loves making ber jam strips with the whole family, it makes boliday baking a real jam-boree!

I package (16.5 oz.) Duncan Hines Peanui Butter Cookie Mix

l egg l thsp. water

Va cup ground unblanched almonds

Butter Cookie Mix

I tsp. ground cloves 1 Lsp. cinnamon

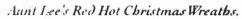
Red raspherry preserves or current jelly Confectioners Sugar Glaze Glaze:

I cup confectioners

sugar 1/2 Lip. almond or vanilla extract

2-3 tops water

1. Prebeat oven to 375° F. Empty both mix pouches into bowl. Add egg. water. almonds and spices. Mix thoroughly. 2. Divide lough into 8 equal portions. Shape each into roll about 8" long. Place on ungreased cookie sheet. Flatten slightly. Make shallow indent to form 'trough." 3. Fill 'trough "with preserves or jelly. 4. Bake 12 minutes, until edges are firm to touch Cool slightly. 5. Make glaze. Drezzle on slightly warm step. Cat each roll into 5 strips. Makes 40 cookies. Glaze: 1. In bowl beat I cup confectuorees sugar. 32 top. almond or vanilla extract and 2 to 3 top. water until smooth.



Aunt Lee's prim as can be, but ber cookies are not. That's why ber recipe calls for spicy "red bots."

package (15 oz.) 6.74 Duncan Hones Golden Sugar Cookie Mix

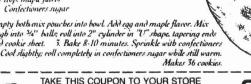
Red candied oberries or red bots Green food color

1. Preheat oven to 375 F. Empty both msc pouches into bowl. Add egg, water, and 5-4 drops green lood color. Msc well. 2 Form dough in 14" ropes. Cut in 4" pieces. Shape into wreaths on ungreased cookse sheet 2" apart. Decorate with candial cherry pieces or red bots. 3. Bake 6 minutes. Cool I minute. Remove from cookie sheet with spatula. Makes 36 cookies

## Grandpa Chris' Christmas Eve Crescents. When not a creature is stirring on Christmas Eve night,

Grandpa bakes up his crescents by the moon's silvery light. l package (16.5 oz.) Duncan Hines Peanut l egg I thep, maple flavor Confectioners sugar

1. Prebeat oven to 575° F. Empty both mix pouches into bowl. Add egg and maple flavor. Mix thoroughly. 2. Shape dough into "4" balls roll into 2" cylinder in "U" shape, tapering endo slightly. Place on ungreased cookie sheet. 3. Bake 8-10 minutes. Sprinkle with confectioners sugar immediately. Cool slightly; roll completely in confectioners sugar while still warm.



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