### ADVENT DREAMS

**Matthew 1:20-23; Luke 1:5:19; 26-38; Matthew 2:13**

**INGREDIENTS:**
- ½ lb. butter
- ½ C powdered sugar
- 1 ½ C white flour
- 1 tsp vanilla
- 1 C chopped walnuts or pecans

**DIRECTIONS:**
Cream butter; add sugar slowly and mix. Mix in remaining ingredients and chill dough for 20 minutes. Roll into balls and pat down slightly on ungreased cookie sheet. Bake at 350 degrees F for 12 minutes. Cool slightly, then roll in powdered sugar.

### YULEDOODLES

**Luke 2:1-7**

**INGREDIENTS:**
- Mix:
  - 1 C shortening
  - 2 eggs
  - 1 ½ C white sugar

- ¾ C white flour
- 1 tsp baking powder
- ¼ t salt
- ½ lb. butter
- 1 C chopped walnuts or pecans

**DIRECTIONS:**
Cover and chill dough overnight. Roll into small balls, then roll balls in mixture of sugar and cinnamon. Bake on ungreased cookie sheet at 375 degrees F for 8 to 10 minutes. Makes 4 dozen.

### ANGEL POWDERS

**Luke 2:8-18**

**INGREDIENTS:**
- Beat together:
  - 1 C powdered sugar
  - ¾ C butter and/or shortening
  - 1 egg
- Add and mix:
  - 2 ¾ C sifted white flour
  - 1 tsp baking soda
  - 1 tsp cream of tartar
  - ¼ to ½ tsp salt

**DIRECTIONS:**
Roll into small balls, then roll balls and flaten with bottom of glass tumbler coated with butter and dipped in white sugar. Bake on ungreased cookie sheet. Cool slightly, then roll in powdered sugar.

### WISEMAN CHEWS

**Matthew 2:1-8**

**INGREDIENTS:**
- Mix:
  - 2 eggs, beaten well
  - 1 tsp vanilla

- 1 C sugar
- ¾ C white flour
- 1 tsp baking powder
- ¼ t salt

- Add and mix:
  - 1 C chopped dates
  - 1 C chopped walnuts or pecans

**DIRECTIONS:**
Spread mixture in greased 8” x 8” cake pan; bake at 350 degrees F for 25-30 minutes. Cut while still warm (not hot), and roll squares into balls, then roll in powdered sugar.
MAGI SPICES

Matthew 2:9-12

INGREDIENTS:
- ¾ C shortening
- 1 C white sugar
- ¾ C molasses
- 1 egg
- 1 tsp baking soda

DIRECTIONS:
- Roll into balls; roll balls in cinnamon and sugar mixture. Bake on ungreased cookie sheet at 350 degrees F for 10 minutes.

ALMOND OFFERINGS

Matthew 2:9-12

INGREDIENTS:
- ¾ C butter or margarine
- ½ C powdered sugar
- 1 tsp almond extract
- 1 C ground almonds

DIRECTIONS:
- Shape dough into crescents or roll into balls. Bake on ungreased cookie sheet at 325 degrees F for 20 minutes. Let cool, then roll in powdered sugar.

TREASUREBITS

Matthew 2:9-12

INGREDIENTS:
- 1 C brown sugar
- 1 C sugar
- 1 C butter
- 2 eggs
- 1 tsp vanilla

DIRECTIONS:
- Melt together in double boiler:
  - 1 6 oz. package butterscotch bits
  - 1 6 oz. package semi-sweet chocolate bits
- Mix in:
  - 1 3 oz. can Chinese noodles
  - 1 7.25 oz. can salted peanuts

- Drop by spoonfuls onto waxed paper and chill.

NEW YEAR’S RESOLUTION BUSTERS (CELEBRATE GRACE!)

INGREDIENTS:
- 1 C butter
- 1 C sugar
- 1 C brown sugar
- 1 tsp baking powder
- 1 ½ C chopped nuts of any kind
- 1 12 oz. bag of chocolate chips (milk or bittersweet)

DIRECTIONS:
- Cream together:
  - 2 eggs
  - 1 tsp almond extract

- Grind to fine powder in blender:
  - 2 ½ C traditional oatmeal

- Add to mixed ingredients:
  - Ground oatmeal
  - 2 C flour
  - ½ tsp salt
  - 1 tsp baking powder
  - 1 tsp baking soda

- Mix all ingredients well, then add:
  - 4 oz. finely grated plain Hershey milk or bittersweet chocolate bar (½ of a regular 8 oz. bar)

- Roll into golf-ball-sized balls and place 2 inches apart on ungreased cookie sheet. Bake at 375 degrees F for 6 to 8 minutes. Makes about 5 dozen.