

From the
kitchen of
J.T. Ellison



Ingredients:

- ✓ 1 stick butter
- ✓ 2 teaspoons instant coffee
- ✓ 1 teaspoon salt
- ✓ ¾ teaspoon almond extract
- ✓ 1 cup granulated sugar
- ✓ 2 cups flour
- ✓ 1 6 oz package Nestle's chocolate chips
- ✓ ½ cup finely chopped almonds (best in food processor)

Christmas Cookies

Gigi's Almond Brittle

I have a rather interesting project ahead of me — creating a recipe book. Right now, I have decades of recipes loose in file folders. I've already bought two binders, some cool file folders for décor, and a ton of clear plastic sheets for the recipes to slide into. The cats are especially excited about this. I will post pictures if it works.

The main reason I want to do this is to preserve some of the hand-me-down recipes I have from my grandmother and mother, both wonderful cooks, and amazing bakers.

To honor them, and our longstanding Christmas cookie tradition, I thought I'd share two of my favorites with you this month. And since I'm now gluten-free, I will be trying these recipes with my special gluten-free flour. I hope it works!

Directions:

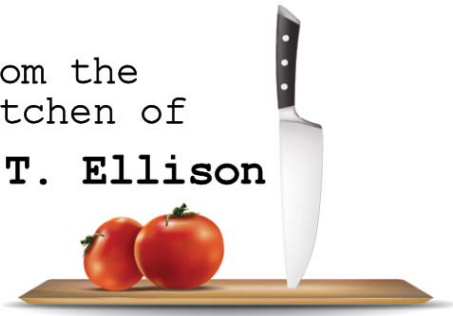
- Preheat oven to 375° degrees
- Beat together butter, coffee, salt and almond extract
- Gradually beat in sugar until light and fluffy
- Stir in flour and chocolate chips
- Press batter into and ungreased jellyroll pan (15 ½ x 10 ½)
- Sprinkle almonds on top and press into dough
- Bake 20-25 minutes until golden brown. DO NOT OVERCOOK!
- Set pan on cooling rack
- Cut in 1 ½ x 1 ½ bars while warm
- When cool, remove from pan
- Store in an airtight container. Makes 40

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*



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Ingredients:

- ✓ 1 stick butter
- ✓ ½ cup confectioner's sugar
- ✓ ½ teaspoon vanilla
- ✓ 1 ¾ cup flour
- ✓ ½ cup pecans, chopped
finely in food processor

Christmas Cookies

Gigi's Butter Pecan Cookies

Directions:

- Preheat oven to 350° degrees
- Beat together butter, sugar and vanilla until light and fluffy
- Add flour and pecans, stir into dough
- Roll into 1 inch balls, set 1 inch apart
- Bake 20 minutes (don't allow them to brown)
- Cool, then shake in a bag of confectioner's sugar.
- Store in airtight container

From my kitchen to yours, may your holidays be blessed, filled with love and happiness and the joy of the season. Merry Everything!!!!!!!

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