

Cookbook Corner

Tips For Bakers

(NAPSA)—For many, baking is as much a part of the holidays as gift shopping and decorating.

But stocking the pantry, mixing, measuring, and using the oven can sometimes be a challenge when time is in short supply.

A new book might help. It offers plenty of ideas and inspiration for holiday bakers—as well as 150 tasty recipes that will take anyone through Christmas, Hanukkah, Kwanzaa, New Year's and beyond. Called "Pillsbury Holiday Baking" (Wiley), it offers



these tips and more:

- Cool all baked goods completely before wrapping and freezing.
- When mailing more than one kind of cookie or bar, wrap each kind separately so your sugar cookies don't taste like ginger cookies or your brownies don't taste like pumpkin bars.
- For Kwanzaa cutouts: Let kids look through magazines for pictures of African fabric to make invitations and party decorations using those designs.
- If you can't find Hanukkah cookie cutters, make templates out of cardboard.
- Recycle creatively: Dress up the outside of plastic, metal or glass jars and canisters with colorful felt, felt cutouts or wrapping paper.
- Ring in the New Year by writing the year, a seasonal word, or message on the rim of dessert plates with decorating gels.

For more information, visit www.pillsbury.com.