

Questions from the Kitchen

Tips from Pat and Betty,
Reynolds Kitchens Home Economists



(NAPSA)—*Dear Pat & Betty, Both parchment paper and wax paper are available in my grocery store. Which one do I use when baking?*

A. Parchment paper and wax paper each serve a different need. Reynolds® Parchment Paper is a high quality vegetable parchment paper for lining cookie sheets or cake pans. It provides a smooth, non-stick surface to ensure baked goods look beautiful and cleanup is easy. Reynolds® Cut-Rite® Wax Paper eases cleanup when you line kitchen counters to measure flour, roll out dough, decorate cookies and cakes or shred cheese for savory baked goods. Try this recipe for Gingerbread Boys and Girls. It's featured in our new cookbook, *Pat and Betty's No-Fuss Cooking*, now available in bookstores nationwide.

My leftovers never seem to last in the fridge. What's the best way to store them?

A. Wrap foods tightly with plastic wrap to ensure last night's meal can be enjoyed later in the week. We like to use Reynolds® Plastic Wrap because it stretches to seal tightly. Plus, Reynolds Plastic Wrap is the only wrap with the new EZ Slide® Cutter that makes covering bowls and dishes easier than ever. Instead of struggling with plastic wrap that bunches and clings to itself, with the new EZ Slide Cutter, you get the perfect piece of plastic wrap without frustration. And, you can cut just the right size for whatever you wrap or cover. Pull the wrap from the box and lay it over top of your bowl. Slide the EZ Slide Cutter across the wrap and seal the plastic wrap to the bowl.

GINGERBREAD BOYS & GIRLS

Reynolds® Parchment Paper
3/4 cup butter or margarine
3/4 cup packed brown sugar
1 egg
1/2 cup molasses
1 teaspoon vanilla extract
3 1/4 cups flour
1 teaspoon baking soda
1 teaspoon ground ginger
1/2 teaspoon each:
ground cinnamon,
ground cloves and salt
Decorating icing

BEAT butter and sugar on medium speed of an electric mixer until light and creamy. Add egg; continue beating until well blended. Mix in molasses and vanilla; set aside. **MIX** flour, baking soda, ginger, cinnamon, cloves and salt on a sheet of Reynolds Parchment Paper. Beat flour mixture gradually into sugar mixture on low speed until well blended and mixture forms crumbly dough. Turn dough onto a lightly floured sheet of parchment paper. Divide dough in thirds and form each into a ball. Wrap each ball in Reynolds® Plastic Wrap; refrigerate at least 2 hours, until firm. **TO BAKE**, preheat oven to 350°F. Line a cookie sheet with parchment paper. Roll chilled dough to 1/4-inch thickness between two lightly floured sheets of parchment paper. Cut dough with 4 or 5-inch cookie cutters; place 1 inch apart on parchment-lined cookie sheet. **BAKE** 10 to 11 minutes until edges are barely browned. Let cookies stand one minute; transfer to cooling rack. Cool completely. Decorate as desired with icing. Let stand until icing dries.

Makes: 2 1/2 dozen cookies

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