

RESETTING AMERICA'S SWEET TABLE WITH BUTTERY REGIONAL DESSERTS

(NAPSA)—Immigrants from around the globe came to the United States in search of the “American Dream.” They brought with them cultural diversity and traditional fare, creating novel cuisines across the U.S. While ingredients may vary from East to West and North to South, one staple in kitchens around the country is butter.

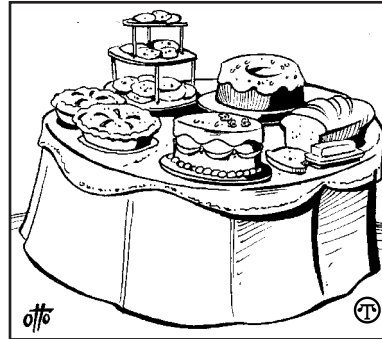
Dairy Management Inc. (DMI), on behalf of the American Butter Institute (ABI), has paired up with Pastry Chef Cindy Mushet to reset America's sweet table. Mushet, author of “Desserts: Mediterranean Taste, California Style,” has taken treasures from each region of the U.S. and added new life to familiar creations.

Every region has foods that are specific to that area, such as apricots from the West Coast or cherries from the Midwest. Pine nuts hail from the Southwest making Orange, Pine Nut Cookies a regional favorite. Pine nuts played an important part in the diet of local Indians and are still prominent in this region's cuisine. A buttery baked cookie that is loaded with flavor and texture, the orange and pine nuts complement each other perfectly for a delicious regional treat.

For more regional dessert recipes, visit the butter Web site at www.butterisbest.com.

Orange, Pine Nut Cookies

- 1 cup (2 sticks) unsalted butter, softened
- $\frac{2}{3}$ cup sugar
- 2 large egg yolks
- 2 tablespoons grated orange rind (about 2 large oranges)
- $1\frac{2}{3}$ cup all purpose flour
- $\frac{2}{3}$ cup fine ground cornmeal
- Dash of salt
- 1 cup toasted pine nuts*



In bowl of electric mixer, cream butter and sugar until light and fluffy. Add egg yolks and orange rind, beat until well blended. In separate bowl, whisk flour, cornmeal and salt, add mixture to butter mixture and whisk together until dough begins to clump. With a spoon or by hand, work toasted pine nuts into dough until evenly distributed.

Turn dough onto lightly floured surface. Divide dough in half and shape into 2 logs about 9 x 1½-inches each. Wrap each log in plastic and refrigerate on flat surface for 1 hour. Dough may be stored in refrigerator for 2 weeks or freezer for 2 months.

Using thin, sharp knife, slice cookies about ¼-inch thick and place on parchment-lined baking sheet. Bake in preheated 350°F oven for 14-16 minutes or until cookies are golden brown at edges. Remove cookies to cooling rack. Cool completely before storing in airtight container.

**To toast pine nuts:* Spread evenly on sheet pan in preheated 350°F oven for 5-6 minutes or until lightly golden—do not let them turn dark. Remove from oven. Cool nuts completely before adding to dough.