

Baking Up Organic And Sweet Holiday Treats

(NAPSA)—If your idea of preparing for the holidays involves preheating the oven, you're not alone. The holiday season is one of the most popular times of year for people to bake.

While many of the holiday treats people bake are rich, decadent delights, there are still ways to keep them natural and chemical free. For instance, if you try to feed your family pure, organic foods, you may want to try baking with an organic flour such as the one made by King Arthur Flour—a company that's been around for 200 years. The organic flour is now available in grocery stores and has no bleach added, no bromates or chemicals. It's available in all-purpose and 100 percent whole wheat varieties.

If you're looking for a great new treat for the holidays using organic flour, try this recipe for Magic In The Middles, adapted from *The King Arthur Flour Cookie Companion* cookbook. They're reminiscent of a chocolate peanut butter cup candy (or a buckeye, if you're familiar with this candy).

Magic In The Middles

Yield: 26 cookies

Baking temperature: 375° F

Baking time: 7 to 9 minutes

Dough

- 1½ cups (6¼ ounces) King Arthur Unbleached 100% Organic All-Purpose Flour**
- ½ cup (1½ ounces) unsweetened natural cocoa**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- ½ cup (3½ ounces) sugar**
- ½ cup (4 ounces) brown sugar**
- ½ cup (1 stick, 4 ounces) unsalted butter**



Magic In The Middles are a delicious holiday treat that calls to mind chocolate peanut butter cup candies.

- ¼ cup (2⅜ ounces) smooth organic peanut butter**
- 1 teaspoon vanilla extract**
- 1 large egg**

Filling

- ¾ cup (7⅞ ounces) smooth organic peanut butter**
- ¾ cup (3 ounces) confectioners' sugar**

Preheat the oven to 375° F. Lightly grease (or line with parchment) two baking sheets.

To make the dough: In a medium-size mixing bowl, whisk together the flour, cocoa, baking soda and salt. Set aside.

In another medium-size mixing bowl, beat together the sugars, butter and peanut butter until light and fluffy. Add the vanilla and the egg, beating to combine, then stir in the dry ingredients, blending well.

To make the filling: In a small bowl, stir together the peanut butter and confectioners' sugar until smooth. With floured hands, roll the filling

into 26 1-inch balls.

To shape the cookies: Break off about 1 tablespoon cookie dough, make an indentation in the center with your finger, and press one of the peanut butter balls into the indentation. Bring the cookie dough up and over the filling, pressing it closed; roll the cookie in the palms of your hand to smooth it out. Repeat with the remaining cookie dough and filling.

Dip the top of each cookie in granulated sugar, and place each on the prepared baking sheets, leaving about 2 inches between cookies. Grease the bottom of a drinking glass, and use it to flatten each cookie to about 1/2-inch thick.

Bake the cookies in a preheated 375° F oven for 7 to 9 minutes, or until they're set. Remove them from the oven and cool on a rack.

For more holiday recipes and baking tips, visit the web site www.kingarthurflour.com.