

# Holiday Baking

## Making Sumptuous Seasonal Treats In Minutes

(NAPSA)—There's nothing that quite sums up the spirit of the season like baking cookies with your family.

Cookie baking fills your home with the happy, heartwarming scents of the season that include vanilla, cinnamon, orange and cranberry.

The practice of baking cookies has been bringing families together in the kitchen for generations, and few gifts speak from the heart the way that a tin of freshly baked cookies does. In many homes, baking is a time-honored tradition and a way to spread good cheer to everyone you care about.

A delicious way to start or carry on this tradition is this recipe for Cranberry Biscotti. Bright colorful cranberries add flavor to an already tasty treat.

### Cranberry Biscotti

- 1 (15.6-oz) pkg. Pillsbury® Cranberry Quick Bread & Muffin Mix
- 1 cup butter, melted
- 2 eggs, slightly beaten
- 1 cup white vanilla chips, divided
- 2 to 5 tablespoons Pillsbury Best® All Purpose Flour

1) Heat oven to 350°F. Spray large cookie sheet with *Crisco*® No-Stick Cooking Spray. In a large bowl, combine quick bread mix, butter and eggs; stir until mix is moistened. Stir in ½ cup vanilla chips.

2) Sprinkle work surface with 2 tablespoons flour. Turn



Dazzling guests with mouth-watering treats need not take a lot of time.

dough out onto floured surface and roll into ball, adding flour as necessary. Divide dough in half; place on cookie sheet.

Form each half into 9x3-inch loaf, placing 4 inches apart. Flatten tops slightly.

3) Bake at 350°F for 25 to 30 minutes, until light golden brown. Remove from oven; cool.

4) Cut each loaf into ¾-inch slices. Place slices upright, 1 inch apart on cookie sheet.

5) Bake an additional 12 to 18 minutes or until golden brown. Remove from oven.

Cool 10 minutes. Melt ½ cup vanilla chips and drizzle over biscotti.

24 cookies

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