



From Real Estate to Recipes! **DECEMBER FEATURE RECIPE**



Orange Walnut Dipped Crisp's

Tina's Favorite Christmas Cookie, From The WE Energies Cookie Book 2014

Ingredients:

- 1-1/4 Cups Butter Softened
- 1 Cup Powdered Sugar
- 1 Tbsp Grated orange peel
- 2 Tsp Vanilla Extract
- 2-1/4 Cups All-Purpose Flour
- 1/2 Tsp Salt
- 1 Cup Walnuts, Finely Chopped
- Granulated Sugar
- 7 oz Dark Chocolate, Coarsely Chopped



Directions:

1. Preheat oven to 325^o
2. In a bowl, Cream Butter, Powdered Sugar, Orange Peel & Vanilla.
3. In a separate bowl, Combine Flour & Salt; add to creamed mixture. Stir in Walnuts.
4. Shape into 1/2-in. balls, place on parchment paper-lined cookie sheets. Flatten with bottom of glass moistened with water, dipped in granulated sugar. Bake for 9-11 mins. & let cool on wire rack.
5. Place Chocolate in microwave bowl, cook on high for about 1 min, stirring every 15 sec. Stop when most is melted & stir until smooth. Dip half of cookie in melted chocolate, place on wax paper. Makes about 10 dozen.

Call Tina: 414-881-9349 or Email: Tina@RealtyExecutives.com