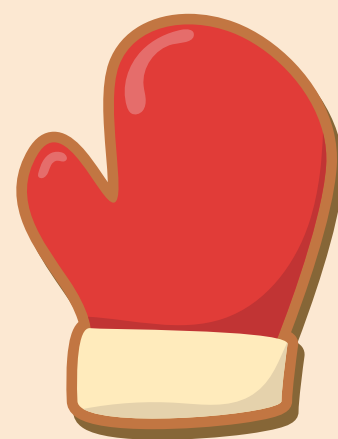


# GRANDMA'S CORNER - CHRISTMAS COOKIES



## Vanille Kipferl



### Vanille Kipferl

(Traditional German/Austrian  
Christmas cookies)

Ingredients:

1 cup butter

½ cup sugar

1 tablespoon vanilla extract

½ cup ground almonds

1.5 cups flour

Icing

1.25 cups icing sugar

1 tablespoon vanilla

Mix ingredients together to form dough. Divide dough into 4 parts. Roll each part into logs of 16 cm. Cut 16 portions of each log and shape each piece into a crescent. Bake 350 F for 10-12 minutes. Let cool. Roll each crescent into the vanilla flavoured icing sugar. Makes 64 cookies.



# Season's Greetings!



**Soon we will be celebrating the holiday season,** and as it approaches I have so many memories of being a child and experiencing the wonders of this time of year. We were such a poor family and yet my mother, was able to bring the magic of Christmas alive for us without a lot of money.

We would forage through the woods to find all kinds of treasures; perfectly shaped pine cones to paint in different colours to hang on the Christmas tree, aromatic pine branches to hang around the doors, and branches and twigs to make decorations out of. We would spend hours making homemade stars and garlands from paper. My mother baked cookies and all kinds of special breads with us, allowing us to be her helpers.



It was our family tradition to go around the neighborhood singing carols, ringing the cowbells with joy, and passing out our wonderful baked goods. My wish is that as the holidays approach, we can go back a bit to the ways of the olden days where spending time with family took center stage, where we reached out to friends and neighbors with love, and where our homes were filled with warmth and not stress. Things don't need to be perfect for your Christmas, they just need to be filled with the love and joy of the season. Merry Christmas to you all, dear readers.

-Pauline Canzani

