



# Gifts Good Enough to Eat

## MORNING BISCOTTI

2 1/4 cups (550 mL) flour	2 tsp (10 mL) baking powder
1 cup (250 mL) sugar	1/2 tsp (2 mL) cinnamon
3/4 cup (175 mL) quick-cooking rolled oats	1/4 tsp (1 mL) ginger
1/2 cup (125 mL) sliced almonds	1/4 tsp (1 mL) salt
1/2 cup (125 mL) raisins	3 eggs
1/4 cup (50 mL) wheat bran	2 tbsp (25 mL) oil
2 tbsp (25 mL) flaxseed	2 tsp (10 mL) vanilla

Combine first 11 ingredients (flour through salt) in a bowl. Whisk together eggs, oil and vanilla. Add to flour mixture and stir to combine. Mixture will appear crumbly but feel slightly sticky. Gather dough into a ball and knead lightly several times. Divide dough in half. On a greased cookie sheet, shape each half into a log 10 inches (25 cm) long and 3 inches (7.5 cm) wide. Bake at 350°F (180°C) for 30 minutes. Remove cookie sheet from oven; let logs stand for 2 - 3 minutes. Transfer logs to a rack and cool for 10 minutes. Place logs on a cutting board. Using a sharp knife, cut each log diagonally into 14 - 15 slices. Place slices, cut side down, on cookie sheets. Reduce temperature to 325°F (160°C); bake for 12 minutes. Remove cookie sheets from oven. Turn slices over and continue baking for 12 minutes. Remove from cookie sheets and cool biscotti on racks. Store in an airtight container for up to 1 week. May be frozen. Makes about 2 1/2 dozen biscotti.

## SPICY GLAZED PECANS

1/4 cup (50 mL) butter	1/2 tsp (2 mL) freshly ground pepper
1/3 cup (75 mL) sugar	1/4 tsp (1 mL) cumin
1/4 cup (50 mL) water	1/4 tsp (1 mL) garlic powder
1 tbsp (15 mL) seasoned salt	1/8 tsp (0.5 mL) cayenne pepper
1 tbsp (15 mL) Worcestershire sauce	4 cups (1 L) pecans

Combine all ingredients except pecans in a medium saucepan; bring to a boil. Stir in pecans and cook, stirring frequently, until pecans are thickly coated with butter mixture, about 5 minutes. Line a 12x17 inch (30x43 cm) jelly-roll pan with greased foil. Place pecans in a single layer in prepared pan. Bake at 350°F (180°C) for 15 minutes, stirring occasionally. Cool completely. Store in a tightly covered container in a cool dry place for up to 3 weeks. Makes 4 cups (1 L).

## CANDY CANE POPCORN CRUNCH

24 cups (6 L) popped popcorn	2/3 cup (150 mL) finely crushed peppermint-flavoured candy canes
3 cups (750 mL) white chocolate- flavoured dipping wafers, melted	

Place popcorn in a large bowl. Pour melted wafers over popcorn. Stir gently until popcorn is evenly coated. Sprinkle with candy canes and toss gently just until combined. Spread mixture in a wax paper-lined jelly-roll pan. Refrigerate for 30 minutes or until coating hardens. Break popcorn crunch into pieces. Store in an airtight container in a cool dry place for up to 1 week or freeze for up to 6 weeks. Makes 24 cups (6 L).

**Cook's Note:** 1/2 cup (125 mL) unpopped popcorn = 10 cups popped popcorn.

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