DAWN RECIPES

Baking cookies for Christmas can be lots of fun. Make it a social event by inviting another family to participate. Share the work and devote a whole Sunday, perhaps the first one in December, to baking. At the end of the day, following our plan, you'll have about 200 cookies, plenty of gifts and some to put in the freezer to become part of your own holiday fare.

The strategy is simple. Using one basic dough plus a variety of ingredients, you can create four different cookies; Cranberry Double Deckers, Cocochippers, Cranberry Mincemeat Bars and Spicy Pineapple Oatmeal Drops.

A few basic tips: Use both oven racks but be sure to switch trays halfway through the baking time. Remember to cool cookies completely before packing. Cool on wire racks for about 15 minutes, then transfer to wax paper, cool another 20 to 30 minutes.

BASIC COOKIE-DOUGH — (Approximately 200 cookies of these 4 variations)

3 cups vegetable shortening

6 eggs

1-1/2 cups buttermilk

10 cups unsifted all - purpose flour 1 tablespoon baking powder

1 tablespoon baking soda

1 tablespoon salt

In a very large bowl, mix shortening with sugar until fluffy. Stir in eggs until well blended. Stir in buttermilk. Mix flour, baking powder, baking soda and salt. Add to bowl and mix until well blended. Place about 3 cups of the dough into each of 4 bowls. Then mix with added ingredients and bake as directed



COCOCHIPPERS

1 package (12 ounces) chocolate chips 1 can (3-1/2 ounces) flaked coconut

2 cups confectioners' sugar

3 tablespoons lemon juice

Stir chocolate chips and coconut into dough. Drop dough by heaping teaspoons onto lightly greased cookie sheets. Bake in a preheated moderate oven (375°F.) for 10 minutes or until lightly browned around edges. Cool on racks to lukewarm. In a small bowl, mix sugar and lemon juice until smooth. Using a small teaspoon, drizzle icing over cookies. Cool. Makes 5 dozen.

CRANBERRY MINCEMEAT BARS

2 cups Ocean Spray fresh cranberries 2 cups prepared mincemeat

1'can (6 ounces) walnuts, coarsely chopped

Stir cranberries, mincemeat and walnuts into dough. Spread mixture into a greased and floured 9x13x2-inch baking pan. Bake in a preheated moderate oven (375°F.) for 55 minutes to 1 hour or until richly browned and firm to the touch in the center. Cool in pan and then cut into bars using a sharp knife. Makes about 50 strips (1-inchx2-¼-inchs).

SPICEY PINEAPPLE OATMEAL DROPS

2 cups oatmeal

1 can (1 pound, 4 ounces) crushed pineapple, well drained

1 teaspoon each cinnamon, nutmeg and mace 54 whole blanched almonds

Stir oatmeal, pineapple and spices into dough. Drop dough by heaping teaspoons onto lightly greased cookie sheets. Press an almond in the center of each cookie. Bake in a preheated moderate oven (375°F.) for 15 minutes or until lightly browned around the edges. Cool on racks. Makes 4-1/2 dozen cookies.

Enjoy a sumptuous 509 calorie holiday dinner devised by the Sonoma Mission Inn Spa in Boyes Hot Springs, CA. Stick to spa size pertions and follow their strategy for keeping food tasting festive without adding unnecessary calories.

Waldorf Salad is dressed with a low-cal mayonnaise based on low-fat yogurt instead of oil. Lemon juice and Dijon mustard add flavor.

Stuffing is a flavorful mixture of mushrooms, whole wheat bread, cranberries and pecans so a little goes a long way.

Instead of gravy, there's turkey sauce, a reduction of turkey stock that omits flour as a thickening agent. Cranberry Raspberry Mousse is superb.

One word of caution: to make this recipe work with non-fat skim milk you might use a

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Architect Bennie Thompson didn't just go back to the old block. He renovated it. So he received a bottle of V.O.



