

Kitchen Window[®]

for the passionate cook . . . and those who aspire to be

Holiday 2004

In the Spotlight:

- | | |
|---|---|
| Product Highlights | 2 |
| Holiday Baking at Its Best | |
| Sugar & Peel & Eggs & Spice
<i>by Anita Teigen</i> | 4 |
| Heavenly Chocolates
from Chocolat Céleste | 5 |

Columns

- | | |
|---|---|
| Melanie's Book Review
<i>Great Cookies</i>
<i>by Melanie Miller</i> | 6 |
| Carl's Corner
Bubbles on the Rise
The Fussy Professor
<i>by Carl Antholz</i> | 7 |

Cooking School & Event Center

- | | |
|--------------------------|---|
| Mediterranean Feast | 8 |
| Holiday Happenings | |
| A Gift of Good Taste | |
| Book Your Holiday Events | |

Recipes & Techniques

- | | |
|---|---|
| Christmas Pudding | 4 |
| Molasses Spice Cookies | 6 |
| Chef Scott's Recipe Box
World's Best Sugar Cookies | 9 |

News & Events

- | | |
|------------------------------|----|
| Kitchen Window Calendar | 10 |
| December Events & Highlights | |



Chocolate-Glazed Pecan Leaves as pictured in Great Cookies by Carole Walter - 2003 Clarkson Potter/Publishers (see book review on page 6)

Chestnuts Roasting...

This is probably your favorite time of year...well, if you're a baker. A cold day spent in a warm kitchen filled with the aroma of sweet butter, toasted nuts, caramelized sugar and chocolate; what could be better?

If you haven't yet started your holiday baking...not to worry; there is still time. And, if it's just a little inspiration you need, Kitchen Window is here for you. This issue is filled with recipes, cookbook suggestions and product highlights, all to give you just the push you need.

Anita Teigen explores a holiday baking tradition brought to us from across the Atlantic. Chef Scott shares his recipe for sugar cookies - the world's best! And, if baking seems an impossible feat, Carl Antholz is here to help. There will be no flat cakes, runny mousses or leathery pie crusts in your future.

Remember, there is still plenty of time to put your apron on, preheat your oven and lavish your family and friends with all that is sweet.

All of us at Kitchen Window wish you the happiest of holidays!

Next month: Take time for tea

Holiday Baking at Its Best

Each month our Department Managers select products to highlight that relate to the topic of our current issue. Some products will assist you in implementing the recipes and ideas in this issue and some are highlighted to expand your knowledge of the topic.

This month our focus is Holiday Baking. Here are the recommendations from...

Mike In Bakeware

If you've read one baking test you've read them all. Tests always seem to produce the same results. Stainless steel doesn't conduct heat well, leaving you with uneven baking and release is a nightmare. Aluminized steel conducts great, but there's still the potential problem with release. Non-stick is a possibility, but because of its dark color things tend to brown on the bottom more than you might like. And, you always have to be careful with it; don't use metal utensils on it or put it in the dishwasher. Luckily for us, there is the Silpat. For those of you not familiar with the Silpat, it is basically a thin sheet of heat-safe silicone that nothing, and I mean nothing, sticks to. You just lay it over your favorite cookie sheet or jellyroll pan and bake away. Once you're done, pop it in the dishwasher and that is that.



Silpat - \$23.95

Are you making holiday candies using tempered chocolate? We have the perfect machine for you! The Revolution 2 Sinsation chocolate tempering machine automatically takes over the frustrating and mysterious task required to produce perfectly processed confectionery chocolate. The built-in convenience allows you to spend your time in the fun-filled act of creating chocolate masterpieces. It features settings for white, milk and dark chocolate.



Revolution 2 Sinsation Chocolate Tempering Machine - \$479.00

The Sinsation is available for rental at Kitchen Window for \$17.50/day (2 day minimum). Call early for reservations.

Stephen in Electrics

If you are looking for a beautiful and powerful stand mixer, the Delonghi DSM-7 is the right product for you. A stylish, brushed stainless steel housing, 7-quart stainless steel and dishwasher safe bowl and an unstoppable 980-Watt motor are just a few of the features that stand out on this appliance. Delonghi stand mixers also offer a unique,



Delonghi Stand Mixers
DSM-7 (7qt.) - \$399.95
DSM-5 (5qt.) - \$299.95

technologically advanced planetary mixing action that ensures perfect mixing results. A six-speed dial control with a pulse feature guarantees the optimum mixing speed for all tasks from bread dough to buttercream. If you can find a way to push your Delonghi stand mixer past its capacity, the mixer is protected by an overload protection device, making it impossible to burn out the motor. Included with your mixer: a non-stick dough hook, making kneading quick and effortless, a stainless steel whisk, perfect for mousses, soufflés and meringues and a non-stick flat beater for cake and cookie batters. A splash-guard allows you to easily add ingredients. Enhancing the Delonghi DSM-7's sleek look are four concealed power outlets for twelve optional attachments. Designed and engineered in Italy.

McGowan Manufacturing Co. from Hutchinson Minnesota brings us a great, easy-to-use knife sharpener. The DiamondStone model 1322, 2-stage sharpener uses blue stones with diamonds to set a new edge. Simply place the sharpener on a flat, sturdy surface and grasp the sharpener handle firmly. Draw the entire knife from heel to tip through the blue stones until sharp. It's that easy! After you have achieved a rough-hewn edge, use the white stones to polish and refine the edge. Because the stones are pre-set there is no need to worry about the edge angle. McGowan manufacturing also offers a satisfaction guarantee, so if you

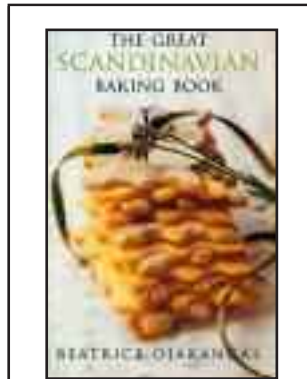


DiamondStone 2-Stage Knife Sharpener - \$24.95

are unhappy with the performance of the DaimondStone sharpener you can return it to McGowan manufacturing for a full refund. Made in the U.S.A

Melanie in General Merchandise — ‘Tis the season to be baking... If you’re looking to be inspired this holiday season, Kitchen Window has a few baking cookbooks you’re sure to enjoy.

First take a look at *The Great Scandinavian Baking Book* by Beatrice Ojakangas. It is full of traditional Scandinavian specialties like Krumkake, Finnish Black Bread and Swedish Apple Cake. It includes Breads, Cookies, Pastries and Savory Pies and Filled Breads. Ojakangas is a Minnesota native who inspires us to remember and celebrate our heritage.



The Great Scandinavian Baking Book - \$18.95

Another great choice for holiday baking is *A Baker's Guide to Christmas Cookies* by Dede Wilson. This is a user-friendly, spiral-bound book reminiscent of days past. You will recognize many holiday favorites, including Peanut Butter Chocolate Kiss Cookies, Candy Cane Cookies, Sugar Cookies and Night Before Christmas Mice. The recipes are laid out in an easy-to-follow format with a color photograph of each cookie. There is a lengthy introduction that includes very useful tips on cookie baking, chocolate tempering, storage tips, etc.



A Baker's Guide to Christmas Cookies - \$16.95

Cookie baking can be a fun activity to share with children. We have a couple of festive accessories to make your little kitchen helpers feel all grown up! Look for our pint-sized, red-checked Happy Snowman apron and matching mitt from Tag.

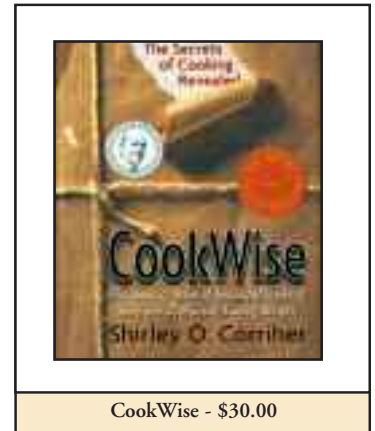


Kid's Apron - \$18.95 & Matching Mitt - \$5.95

Fussy's Cookbook Recommendation

Can you tell whether a recipe will work before you cook it? You can if you really know what's cooking.

In the long awaited *CookWise*, food sleuth Shirley Corriher tells you how and why things happen in cooking. When you know how to estimate the right amount of baking powder, you can tell by the recipe that the cake is overleavened and may fall. When you know that too little liquid for the amount of chocolate in a recipe can cause the chocolate to seize into a solid grainy mass, you can spot chocolate truffle recipes that will be a disaster. And, in both cases you know exactly how to “fix” the recipe. Knowing how ingredients work, individually and in combination, will not only make you more aware of the cooking process, but transform you into a confident and exceptional cook - a cook who is in control.



CookWise - \$30.00

CookWise is a different kind of cookbook. There are over 230 outstanding recipes, but here each recipe serves not only to please the palate but to demonstrate the roles of ingredients and techniques. This little bit of science in everyday language indicates which steps and ingredients are vital and cannot be omitted without consequences. No matter what your cooking level, you'll find *CookWise* a revelation.

Sugar & Peel & Eggs & Spice

by Anita Teigen

The holiday season is a time of traditions - and in baking, there are many. Often our holiday baking lists read like a foreign language dictionary - krumkake, sandbakkel, pizzelle, panettone, gugelhupf, pandoro, speculaas, buche d'noel, springerle...the list goes on and on.

Oddly enough, the traditional holiday sweet that I grew up reading about in storybooks, with its not-so-unfamiliar-sounding name, seemed the most foreign to me. And, when I stumbled across its special, lidded mold, I knew I had to try it.

It was ten years ago this winter that I made my first Christmas pudding. Though lacking confidence that I would actually enjoy eating this steamed fruitcake-like concoction, I was eager to get started.

I vetoed many recipes until I found one that seemed authentic...well, mostly authentic. First of all, I didn't imagine that Queen Victoria was served a pudding filled with dyed, candied "fruit." Recipes that called for a variety of natural, dried fruits were more my style. Beef suet, however, was not. Rather than robbing the neighbor's bird feeder, I decided to go with the recipe that called for butter.

Once the dried fruit was plumped in brandy and all the ingredients were stirred together, things were definitely

looking up. The heady aroma left me almost giddy, but intolerant of the lengthy, four-hour steam time ahead. As a pressure cooker devotee, I figured, what the heck? I looked up a recipe for steamed pudding in a pressure cooker cookbook and just applied the timing to my somewhat different recipe. If everything worked, I would have my pudding in a quarter of the time. I amused myself with images of Queen Victoria being gripped by envy.

As soon as the last bit of steam hissed from the pressure cooker, I eagerly removed the lid. Gently lifting the mold out of the cooker, I realized that the moment of truth had arrived. I had visions of a broken apart pudding half still stuck to the pan and, even worse, having to eat a soupy mess directly out of the mold.

The first potential crisis was avoided when I found a perfectly risen and set pudding under the lid of the pudding mold. As I tipped the mold onto a serving plate, I took a deep breath and lifted it off of the most perfect, storybook Christmas pudding.

Many years and several puddings later, I am still enchanted every time I unmold one of these, cake-like creations. Although quite delicious the next day, if served while still warm, the texture is incredibly moist and pudding-like and the aroma is sublime. Either way, be sure to include a dollop of hard sauce.

Christmas Pudding

adapted from *Custards, Mousses & Puddings*, by James McNair

Ingredients

1 cup mixed dried fruits (apples, apricots, peaches, pears), chopped
1 cup stewed pitted prunes, chopped
1 cup fresh apple, grated
1 cup black raisins
1 cup golden raisins
1/2 cup dried currants
1 tablespoons orange zest, grated
1 tablespoon lemon zest, grated
1 cup toasted walnuts, chopped
1/4 cup freshly squeezed orange juice
1/3 cup rum or brandy
1/2 cup butter
3/4 cup firmly packed dark brown sugar
3 eggs
1 cup fine dried breadcrumbs
1/2 cup all-purpose flour

1 teaspoon baking powder
2 teaspoons ground cinnamon
1 teaspoon freshly grated nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon salt

1/2 cup milk

Method

1. In a large bowl, combine the first eleven ingredients
2. Choose a pot that is large enough to hold the pudding mold when situated on a rack to keep it off the base of the pot. Alternatively, choose a pressure cooker with the same specifications (a 7 quart Kuhn Rikon is the perfect size). Fill the pot with enough water to cover the mold by 2/3 when submerged and bring to a boil.
3. In the bowl of a food processor or mixer, cream butter and brown sugar. Beat in

eggs, one at a time. Add breadcrumbs, flour, baking powder, cinnamon, nutmeg, cloves and salt. Process until well mixed. Add milk and mix well.

4. Pour batter into the bowl holding the fruit-nut mixture and toss until blended. Spoon into a buttered and floured 1 1/2 quart, lidded mold.
5. To steam the pudding, place the covered mold into the boiling water and cover. If using a conventional pot, steam for 4 hours. If using a pressure cooker, steam for 40 minutes at high pressure, then remove from heat and allow the pressure to come down naturally, about 20 minutes.
6. Remove the mold from the pot and lift the mold's lid. Gently invert onto a serving plate. Serve warm with hard sauce.

Heavenly Chocolates

Chocolat Céleste

A Story in the Making

Chocolat Céleste grew out of a life long passion to create a business that would combine my personal love of great food and my eye for elegance.

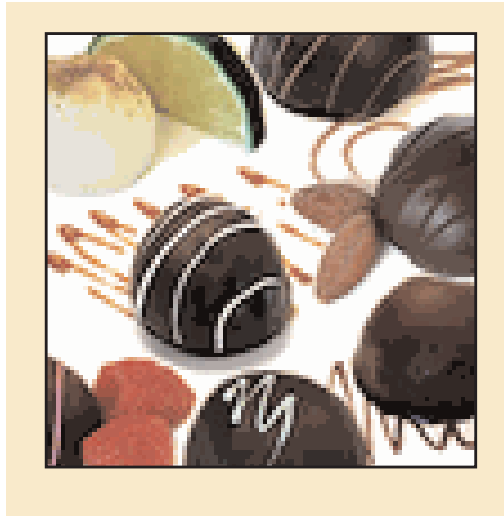
In 1998, through a simple stroke of luck, my position as a sales and marketing manager was eliminated. This was my chance to do all the things that I had wanted to do, including cycling in France, golf school, working out daily and starting a business. Admittedly, I did the fun things first. But in 2001, it was time to work on the dream.

I have a degree called Foods in Business from the University of Minnesota. My career had included stints in food service management, recipe development, information systems management, and marketing. In my last experience I was asked to create a mission critical website as research for a dotcom about a subject I knew a lot about and loved. Chocolate was the first thing that came to my mind because I had made chocolates for thirteen years. The first class I took in truffle making came from the gourmet retail store Kitchen Window. Little did I know then that we would partner again down the road. When I decided to start the business, a chocolate business was a perfect match.

Since I never do anything half way, I began with making sure that I would be a subject matter expert. I attended the best chocolate courses available in the United States taught by Terry Richardson, a worldwide chocolate researcher, consultant and patent holder of the Godiva chocolate center. I also wanted a hands-on experience, so I paid the president of the International Association of Retail Confectioner's to allow me to work in his kitchen. I attended conferences and tradeshows to select great ingre-

dients and the "right" look for my creation. And finally in December of 2001, I was ready.

I have gained national recognition as an up and coming chocolatier that merges the art of chocolate with the luxury of gift giving. As former sales and marketing manager and lover of life's "finer things" I aim to make something that is more than a sensory experience. Chocolat Céleste is a relationship statement that bonds people who care to partner with the very best. My truffles are used in the corporate world to motivate, congratulate, reward and provide incentive. The goal is to give a well thought out and high quality gift to motivate people to continue doing a job well done, express a sincere thank you, or communicate that their business is appreciated and valued." I use only the best Minnesota dairy products and the best chocolate available. I will not compromise on my philosophy of quality. Each divine morsel sends a message that is unforgettable.



Chocolat Céleste is French for Heavenly Chocolate. The name reflects the image of the brand. The company look and feel is romantic and ethereal, but I believe that I have built a solid business-to-business marketing foundation that differentiates my products from strictly retail endeavors. "The chocolates are sold nationally online at www.chocolatceleste.com. They are available for immediate consumption at our boutique/factory (St. Paul), France 44 (Edina), Fox and Drake (Wayzata) and at Kitchen Window (Minneapolis). I'm thrilled to have come full circle with Kitchen Window; the resource that gave me my first education in truffle creation now sells my truffles and I'm now the one teaching their class!

*Enjoy,
Mary Leonard, Founder and Chocolatier*



The Petit
4 oz. • 4 large truffles
\$17.95



The Classic
9 oz. • 9 large truffles
\$35.95



The Grand
1 lb. • 16 large truffles
\$59.95

Joanna Pruess's Molasses Spice Cookies

from *Great Cookies* by Carole Walter

Ingredients

- 3/4 cup unsalted butter
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 3/4 teaspoon salt
- 1/2 teaspoon ground cloves
- 2 cups sugar, divided
- 1/4 cup dark molasses
- 1 large egg

Method

1. Melt the butter in a 3-quart, heavy saucepan over low heat. (This cookie is mixed by hand in the pot.) Cool to tepid.
2. Strain together three times the flour, baking soda, cinnamon, ginger, salt and cloves. Set aside.
3. Using a wooden spoon, stir 1 1/2 cups of the sugar, the molasses and the egg into the butter, mixing until smooth. Add the dry ingredients, one-half at a time and blend well. Cover with wax paper and chill for 30 to 45 minutes, until firm.
4. Position the shelves in the upper and lower third of the oven. Heat the oven to 375°. Moderately butter the cookie sheets.
5. Shape the dough into 1-inch balls between the palms of your hands. Place the remaining 1/2 cup of sugar in a shallow dish and roll the balls of dough in the sugar. Place the balls 2 inches apart on the cookie sheets.
6. Bake the cookies for 8 to 10 minutes, or until the tops begin to crack. Toward the end of baking time rotate the pans from top to bottom and front to back. Remove from the oven and let stand for 2 to 3 minutes. Loosen with a thin metal spatula and transfer to cooling racks.

Great Cookies

If you love holiday baking, come to Kitchen Window; we have so many great baking supplies and equipment, you'll be baking far into the New Year! A great cookie cookbook is essential and I have picked out one of the best!

Cookies are loved by all and are produced by the dozens at this time of year. *Great Cookies* by Carole Walter, winner of the James Beard Award, is a cookie cookbook you'll love now and use all year long.

Walter is very careful to tell us what the end result will be with our baked goods just by tweaking the recipe slightly. For example, I tested her Soft and Chewy Chocolate Chip Cookies, because just about everyone likes them and I was curious what new could be done with them. The recipe calls for all light brown sugar of which 1/4 cup is pulsed in the food processor with 1/2 cup of quick cooking oats until finely ground. Three tablespoons of corn syrup is added with the butter. Both of these steps and additions made for a very soft, chewy and ultimately satisfying cookie.

The other Cookie I tested was a definite holiday favorite: Snowballs, also known as Russian Teacakes and Mexican Wedding Cakes. Walters' recipe is a little different from others I've tried. The cookie calls for only two tablespoons of powdered sugar in the actual dough. It calls for 1 1/2 cups of pecans that are pulsed in the

food processor with 1/4 cup of flour to ensure even grinding. The end result is a light, buttery tasting but not too sweet shortbread cookie. The real sweetness comes from the traditional dredging of powdered sugar on the outside of the still warm cookie. I dusted them twice to ensure an even coating. They were delicious!

There are many other recipes I want to try from Carole Walter's *Great Cookies*; they all sound delectable. I give honorable mention to Triple Chocolate Peppermint Bars, Joanna Pruess's Molasses Spice Cookies, Spritz Cookies with several variations, and Mississippi Bayou

Bars. All are pictured in full color so we know what they're supposed to look like.

Walter gives clear step-by-step instructions and includes an excellent tutorial on baking in the back of the book called *The Teacher's Secret's for Sensational Cookies*. You will learn all about flour and its different varieties as well as a side by side chocolate comparison. There are tips on baking equipment and a glossary of terms, all designed to make you a better cookie baker.

Great Cookies, by Carole Walter is a cookie cookbook for all seasons. What a wonderful gift for the baker on your shopping list. \$35.00.



Review by
Melanie Miller

Bubbles on the Rise

by Carl Antholz

Rene Verdon was the White House Chef during the Kennedy administration. Some of my all time favorite meals were at his great restaurant in San Francisco, Le Trianon. His Coquille St. Jacques is still the best I've ever tasted. He was most famous for his fabulous fluff: Chocolate Soufflé. At the restaurant, he would personally visit each table during the evening to assure himself and his guests that they were experiencing and enjoying a great meal. He would gently coax his guests into trying the chocolate soufflé on their next visit if they hadn't had it today. It has to be ordered first. "Are you having the soufflé tonight?" was the standard greeting of the server before you ordered your meal. This was done so that his signature dessert could be done in real time - about 45 minutes. It was like eating a chocolate cloud.

It's all about the bubbles:

Bubbles take cake from flat to fluffy

Bubbles take cookies from gooey to chewy/crunchy

Bubbles make cornbread light and crumbly

Bubbles take bread from dense to voluminous

Bubbles take pancakes from leathery to airy

The process for lightening texture and increasing volume in foods is called leavening. The most common leavening agents create carbon dioxide when mixed with liquid. Among these are yeast, baking soda and baking powder. Eggs can also be used to leaven food by trapping air in bubbles when whipped and cooked. Whipped cream or milk is a great cold leavener. It traps air like egg whites, but its balloon is burst at high temperatures. Of course, this makes it the perfect choice for floating on and then dissolving into cappuccinos and lattes.

Yeast is a natural leavener and can enhance the flavor of the finished product. A great sourdough bread depends on the quality of the yeast and its ability to produce CO₂ slowly. Cornbread depends on the quick bubble producing action of a chemical leavener - baking powder, baking soda or both. Angelfood and sponge cakes take advantage of whipped egg whites to rise.

Steam is also a leavener. Puff pastry and pie crust both depend on steam to create their flakiness. Puff pastry relies on paper-thin layers of dough to trap the steam and puff. Pie crust relies on the quickly produced steam from the water in cold butter to produce flakes in the crust. This is why the butter must be cold; warm butter will melt into the flour and the flakes won't be created.

Understanding how bubbles work is a very important component in good cooking. Although leavening is usually associated with the pastry side of the business, many creative chefs are exploring foamed warm sauces. These sauces can be put into a whipped cream charger, loaded with CO₂ under pressure or whipped and then extruded through a pastry bag and tip, or...hmmm, let's just wait and see what part bubbles play in the future. Big bubbles (bubble tea) and tiny bubbles (espresso crema) already play a part in our daily lives and I'm sure that if I live to be 1000, I'll still be enamored with the process.

From the making of a cold chocolate mousse to creating a heavenly chocolate soufflé, it's not just fluff...it's delightful and delicious.

The Fussy Professor

Dear Fussy: I've just come back from a rug-buying trip to Dalton, Georgia. While I was there for a REAL liquidation sale, (I'm a rug retailer) I was wined and dined by a couple of wholesalers during the weekend. My hosts escorted me to a few local establishments where I was treated to four of the best pies I've ever tasted in my life! I tasted and totally flipped over sweet potato pie, pecan pie, bourbon pecan pie and quince apple pie. Thankfully, I got the recipes for each of these wondrous offerings. Unfortunately, I can't reproduce them. I'm getting pretty close when it comes to the fillings, but I'm lost when it comes to making the flaky crust. My crusts are chewy and/or soggy. And, I'm supposed to make all four of these pies for our family Christmas gathering. Can you help me make my crusts more flaky and less chewy? -*Vanessa from Vancouver*

Dear Vanessa: I'll bet that you're using your local flour. Hard Durham, Semolina, etc. are flours that are commonly grown and milled in the plains of the upper Midwest and western Canada. These flours are much better for making pasta and bread than for making pie crusts. Shirley Corriher, a great food chemist and the author of *Cook Wise*, was teaching a class in Vancouver in the mid 1980's when the Cajun and Creole cooking wave was on the rise. A few of her students were inspired to try southern pie recipes. Most of them were disappointed with the results; their crusts were more chewy than flaky. Shirley explained to her class that the local high-protein flour they were using wasn't right for pie crust. It couldn't compete for flakiness with the low protein Southern flours.

Vanessa, you need to use low-protein flour (cake flour, 00, etc.) to make really flaky pie crusts. And, I urge you to buy Shirley's book. It's a problem solver's delight.



A Gift of Good Taste!

Cooking School Gift Cards

For the person who loves to cook, a gift certificate allowing them to join us in one of our many exciting cooking classes makes the perfect gift. Your gift certificate will be packaged in a custom box including a copy of our new class catalog so they can begin planning their special night out at our Cooking School & Event Center. Gift Certificate packages can be purchased in Kitchen Window's retail store, by phone at 612.824.4417, or on the internet at www.kitchenwindow.com.

Host Your Holiday Party (or Post Holiday Party) at Kitchen Window

Dates are filling quickly for Holiday Parties in our Cooking School & Event Center, but more and more groups are beginning to celebrate after the busy Holiday Season.

Kitchen Window's Event Center is a great alternative to your company's annual holiday party. In this interactive afternoon or evening, you and your guests will feast upon a four course, five star meal on linen-covered tables complete with candles and fresh flowers. Call today to check availability for this unique experience!

Want to book next years party? We are now accepting bookings for 2005/2006 parties.

*Happy Holidays from the
Cooking School & Event Center!*

A Mediterranean Feast

Winter/Spring Cooking Class Catalog Available Soon!

Kitchen Window's Cooking School & Event Center is in full swing this month with numerous cooking classes, private events and the upcoming Spring 2005 catalog! The class catalog, due to hit the store in mid December, celebrates cuisines of the Mediterranean. Here is a sneak peak:

Mention the word "Mediterranean" to an American and it conjures up both sensual and sometimes perplexing images: an area of ancient cultures with beautiful beaches, azure skies and even bluer seas with white gold sands. A quick tour of the Mediterranean will take us from European Spain and African Morocco in the west, to the northern shore including France, Italy, Greece, Turkey and Lebanon and finally to Egypt, Algeria and Tunisia. In many ways these countries are culturally different from one another but one thread links them all---a long history and love of raising and harvesting of crops and the cooking of good food.

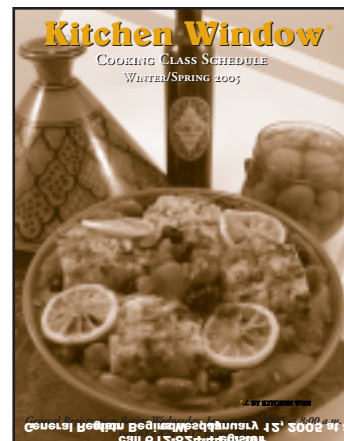
In the variety of classes on these Mediterranean cuisines, classical as well as contemporary dishes will be included in the menus. This will give a taste of the enormous cornucopia of choices available to the American cook. Mediterranean food, diet and cuisines are healthy and increasingly popular in America. You will find that the freshness, the colors, the diversity, and the variety of flavors in these cuisines will be a feast for the senses---A MEDITERRANEAN FEAST!

The cooking class catalog also features valuable information on ingredients need to stock the Mediterranean pantry and equipment used to create these fabulous and tasty Mediterranean cuisines.

The Spring 2005 Catalog will be available at Kitchen Window the weekend of December 10th and will be mailed in late December with general registration starting Wednesday, January 12.

Holiday Happenings

Someone's cookin' in the kitchen in a jolly red suit with eight reindeer in tow. The holidays are back again, meaning a few seasonally themed cooking classes! Gather the kids and head to our Cooking School for The Magical Gingerbread House class (#1460), making an appearance this Sunday Dec.5, followed next Saturday Dec. 11 by three sessions of Cookies with Santa (#1464-1466). For those with a more grownup attitude, there are a few spots available in Thursday Dec. 9's Dazzling Holiday Dinner Party (#1463). Don't forget that cooking classes make a great gift for that special someone who has everything.



Chef Scott's Recipe Box

These little cookies are really some of the best around and were always a part of the holiday cookie tray as I was growing up. I have little to no idea exactly where the original recipe came from.

They are known to all of my family, because my Aunt Bertha - a cute 5'2", 97 pound proper lady - made them as everyday snack-cookies topped with plain white sugar, along with a spicy refrigerator cookie. I love to see them dressed up with a bit of colored sugar in the pressing out or given a bit of colored icing for the holiday. I am certain there are none better.

The real trick to a tender, melt-in-your-mouth cookie is the careful measuring of the flour and the powdered sugar in the dough. The combination of the two makes for one super

delicious cookie that everyone will enjoy eating as much as you enjoy making.



Sugar Cookies as pictured in *Great Cookies* by Carole Walter
- 2003 Clarkson Potter/Publishers (see book review on page 6)

by Scott Rosenbaum

My mom has the flat bottomed jelly glass that my Auntie used; you'll have to find your own! Press the bottom of the glass against a piece of the dough before you start to press the cookies so that the sugar sticks properly to the first few cookies.

While the cookies are baking, avoid distraction. The worst thing you can do is over brown them. The finished cookies should be only the slightest bit tan around the edges. That's when they are perfect for eating and showing off the color of the decorations.

World's Best Sugar Cookies

Ingredients

- 1 cup powdered sugar
- 1 cup granulated sugar
- 1/2 pound oleo margarine (since butter is no longer rationed, it is also a good choice)
- 1 cup oil
- 2 eggs
- 2 tsp. vanilla
- 5 cups of flour
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 1/4 tsp. salt

Method

1. In a large bowl, cream together both sugars and the oleo. Mix in the oil, eggs and vanilla. Add the flour, soda, cream of tartar and salt. Mix until a dough forms.
2. Cool in the refrigerator for 20 minutes. Roll dough into balls and press with a glass dipped in sugar.
3. Bake at 350°F for 10 to 12 minutes.

December Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			#1455 Festive Parisian Feast 6 p.m. 1	#1456 A Sparkling Holiday Soiree 6 p.m. 2	<i>Taste of Success Holiday Party</i> 4 p.m. 3	#1457 At Kincaid's 10 a.m. #1458 Cookies of Italy 10:30 a.m. <i>Taste of Success Holiday Party</i> 6 p.m. 4
#1459 At Broder's 10 a.m. Magical Gingerbread House #1460 - 11 a.m. #1461 - 3 p.m. 5	<i>TASTE OF THE TOWN Salvation Army Event with Matt Blair</i> 4 p.m. 6	<i>Taste of Success Holiday Party</i> 11 a.m. #1462 Meet the Chef: A Rebours 6 p.m. 7	<i>Taste of Success Holiday Party</i> 1 p.m. 8 <i>Taste of Success Holiday Party</i> 6 p.m.	<i>Taste of Success Holiday Party</i> 12:30 p.m. 9 #1463 Dazzling Holiday Dinner Party 6 p.m.	<i>Taste of Success Holiday Party</i> 6 p.m. 10	#1464-1466 Cookies with Santa 9 a.m., 12 p.m., 3 p.m. #1467 At 128 Cafe 10 a.m. <i>Taste of Success Holiday Party</i> 6:30 p.m. 11
12	<i>Taste of Success Holiday Party</i> 6 p.m. 13	<i>Taste of Success Holiday Party</i> 6 p.m. 14	<i>Taste of Success Holiday Party</i> 6 p.m. 15	<i>Taste of Success Holiday Party</i> 12:45 p.m. 16	<i>Taste of Success Holiday Party</i> 12 p.m. 17 <i>Taste of Success Holiday Party</i> 6 p.m.	<i>Taste of Success Holiday Party</i> 6 p.m. 18
19	<i>Taste of Success Holiday Party</i> 6 p.m. 20	<i>Taste of Success Holiday Party</i> 6 p.m. 21	<i>Taste of Success Holiday Party</i> 6 p.m. 22	23	Christmas Eve 24	Christmas Day 25
26	27	<i>Taste of Success Holiday Party</i> 6 p.m. 28	29	30	New Year's Eve 31	

For Current Class Availability Please Visit www.kitchenwindow.com

Events & Highlights

Holiday Hours

December 1st-17th

Mon. - Sat. 10 a.m. - 10 p.m.
Sunday 11 a.m. - 6 p.m.

December 18th-23th

Mon. - Sat. 9 a.m. - 10 p.m.
Sunday 9 a.m. - 6 p.m.

December 24 (Christmas Eve) 8 a.m. - 4 p.m.

Free Holiday Gift Wrap

Let us make your holiday shopping even easier. Not only are our trained certified culinary assistants on hand to answer all your questions but they will also wrap up your selection so it is ready for giving.

Winter Spring Cooking Class Schedule

The Winter/Spring class schedule will be available at Kitchen Window December 10th. Pick up your copy when you stop in to do your holiday shopping. Or purchase a cooking class gift certificate; your gift certificate will be packaged in a custom box including a copy of our new class catalog. Gift Certificate packages can be purchased in Kitchen Window's retail store, by phone at 612.824.4417, or on the internet at www.kitchenwindow.com.

From Our Editor

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