



Treat your true love to top-rated Cappuccino-Walnut Toffee.

Cappuccino-Walnut Toffee

MAKES: about 2 lb. **HANDS-ON TIME:** 35 min. **TOTAL TIME:** 2 hr., 18 min.

Some brands of butter have slightly higher water content than others. We prefer Land O'Lakes butter for this recipe.

- 2 cups chopped walnuts
- 1 1/4 cups butter
- 1 cup granulated sugar
- 1/2 cup firmly packed light brown sugar
- 1 Tbsp. dark unsulphured molasses
- 2 tsp. instant espresso
- 1/2 tsp. ground cinnamon
- 1/4 tsp. salt
- 1 cup milk chocolate morsels
- 1 cup white chocolate morsels

1. Preheat oven to 350°. Butter a 15- x 10-inch jelly-roll pan.
2. Bake walnuts at 350° in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Let cool 30 minutes.
3. Melt 1 1/4 cups butter in a 3 1/2-qt. heavy saucepan over medium heat; stir in granulated sugar, next 5 ingredients, and 1/2 cup water. Cook, stirring constantly,

until a candy thermometer registers 290° (soft crack stage), about 20 minutes. Remove pan from heat, and stir in walnuts. Quickly pour mixture into prepared pan, and spread into an even layer. Immediately sprinkle milk chocolate and white chocolate morsels over top; let stand 5 minutes. Swirl chocolate using an off-set spatula. Cover and chill until firm (about 1 hour). Break toffee into pieces. Store in an airtight container in refrigerator up to 7 days. Serve cold or at room temperature.

RECIPE FROM GRETA CARLILE
SCOTTSBORO, ALABAMA

Sweetheart Sugar Cookies

MAKES: about 3 dozen **HANDS-ON TIME:** 30 min. **TOTAL TIME:** 1 hr., 45 min.

You may need to prepare additional meringue powder-and-water mixture as you decorate cookies. Sanding sugar may also be called "fine" sugar.

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 tsp. vanilla extract



- 1 large egg
- 2 1/4 cups all-purpose flour
- 1/4 tsp. salt
- 2 tsp. meringue powder
- Pink sanding sugar

1. Preheat oven to 350°. Beat granulated sugar, and vanilla speed with an electric mixer. Add egg, beating until blend.
2. Combine flour and salt; gradually add to butter mixture, beat until blended.
3. Divide dough into 2 equal portions, flatten each portion into a disk, and chill 10 minutes.
4. Place 1 dough disk on a heated surface, and roll to 1/8-inch thick. Cut with a 3-inch heart-shaped cutter. Place 2 inches apart on lightly greased baking sheets. Repeat procedure with remaining dough disk.
5. Bake at 350° for 10 to 12 minutes until edges are lightly browned. Transfer to wire racks, and let cool completely (about 30 minutes).
6. Whisk together meringue powder and 2 Tbsp. water. Brush cookie mixture, or dip cookies in mixture, and sprinkle with sanding sugar.

Make Big and Little Cookies Too

For jumbo cookies:

Cut rolled-out dough with a 4 1/2-inch heart-shaped cutter. Bake at 350° for 15 to 17 minutes until edges are lightly browned.

MAKES: about 1 dozen

For bite-size cookies:

Cut rolled-out dough with a 1-inch heart-shaped cutter. Bake at 350° for 8 to 11 minutes or until edges are lightly browned.

MAKES: about 20 dozen