

Aachener Printen

1 cup molasses } dissolve
1 cup water } together in
1 cup sugar } saucepan
over low
heat, stirring

5 cups whole wheat flour

2 tsp baking powder

~~2~~ ¹/₂ tsp cinnamon (try ¹/₂ tsp soda
+ ¹/₄ tsp powder) Mix

~~2~~ ¹/₂ tsp coriander } together

~~1~~ ¹/₂ tsp cloves }

Add molasses mixture to flour
mixture. Mix with hands.

Roll out on lightly floured
board (fairly thin). Cut into
rectangles or with cookie
cutters. Bake 325° 8-9 min.

Do not let brown. May
glaze with icing.
white

Spice-Cookies, for Christmas.

1 cup brown sugar

$\frac{1}{2}$ ~~1~~ cup white sugar

$\frac{1}{2}$ pd. butter

1 egg yolk - save white for glaze

$\frac{1}{4}$ almonds, split fine

$2\frac{1}{2}$ cup flour

1 teasp. baking powder

$\frac{1}{2}$ tsp. cinnamin

$\frac{1}{2}$ ~~1~~ tsp. allspice

Lemon rind (optional)

Cream butter und sugars

The egg yolk

add flour slowly

the spices, Almond last

Form dough into a roll,

Chill in refrigerator at least 8 hours,

cut into thin slices

wash with remaining egg white

bake in med. oven 350

approxemately for 10 min.

or until golden brown, not to dark,

Good Luck!

Soupe de moules Provençale

1500 kg moules
1 oignon
2 tbsp h'huile d'olive
1 tomate
1 feuille de laurier
2 cloves garlic (gousses d'ail)
2 litres d'eau
200 g. de riz
1 pincée de safran
sel, poivre

Steam open the mussels in $\frac{1}{2}$ cup water.
Drain, but save the liquid.
Chop onion finely + sauté in the oil.
Add chopped garlic, peeled seeded +
chopped tomatoes. Add 2 litres water
+ liquid from mussels, Add laurier.
Boil, add saffron + pepper. Add rice,
Cook 20 min. Season w. salt to taste.
Add mussels at last moment before
serving.

Soupe au Pistou

dried white beans, soaked + precooked 30 min +
squash, 3 carottes, green beans, 3 tomatoes
2 sm zucchini, garlic (2 cloves),
med sized macaroni

Cook beans, add chopped carrots + squash,
Cook 45 min. Add peeled, seeded, chopped
tomatoes, green beans diced. Cook 10 min.
Add other veg, diced. 10 min. Add
macaroni. When mac is cooked, add
pesto, ~~sew~~ garlic, salt + pepper. ^{serve} ~~immed.~~