

*Nourishment for the
Mind & Body*

Brought to you by:

*Sisters of St. Ursula
Rhinebeck, NY 12572*

Linzer Tarts

1 cup (2 sticks) of unsalted butter

1 cup of granulated sugar

2 eggs

1/2 teaspoon almond extract

2 1/2 cups of flour

2 teaspoons of baking powder

Raspberry preserve and Confectionery Sugar

Cream butter and sugar till light and creamy. Beat in eggs one at a time. Add flavoring. Sift flour and baking powder together. Stir into creamed mixture. Refrigerate Overnight.

Only take a portion at a time to work as it is best to work while dough is cold. Roll 1/4 inch thick. Cut with doughnut cutter. Bake at 375 degrees for 8 to 10 minutes. Cool on rack. Assemble with preserve and dust with sugar.

Have a Blessed New Year!

Peanut Butter Balls

2 cups graham cracker crumbs

1 cup chunky peanut butter

1 pound confectioners' sugar

1/2 pound butter or margarine

1/2 teaspoon of vanilla extract

1 cup chopped nuts

1/2 stick of paraffin wax

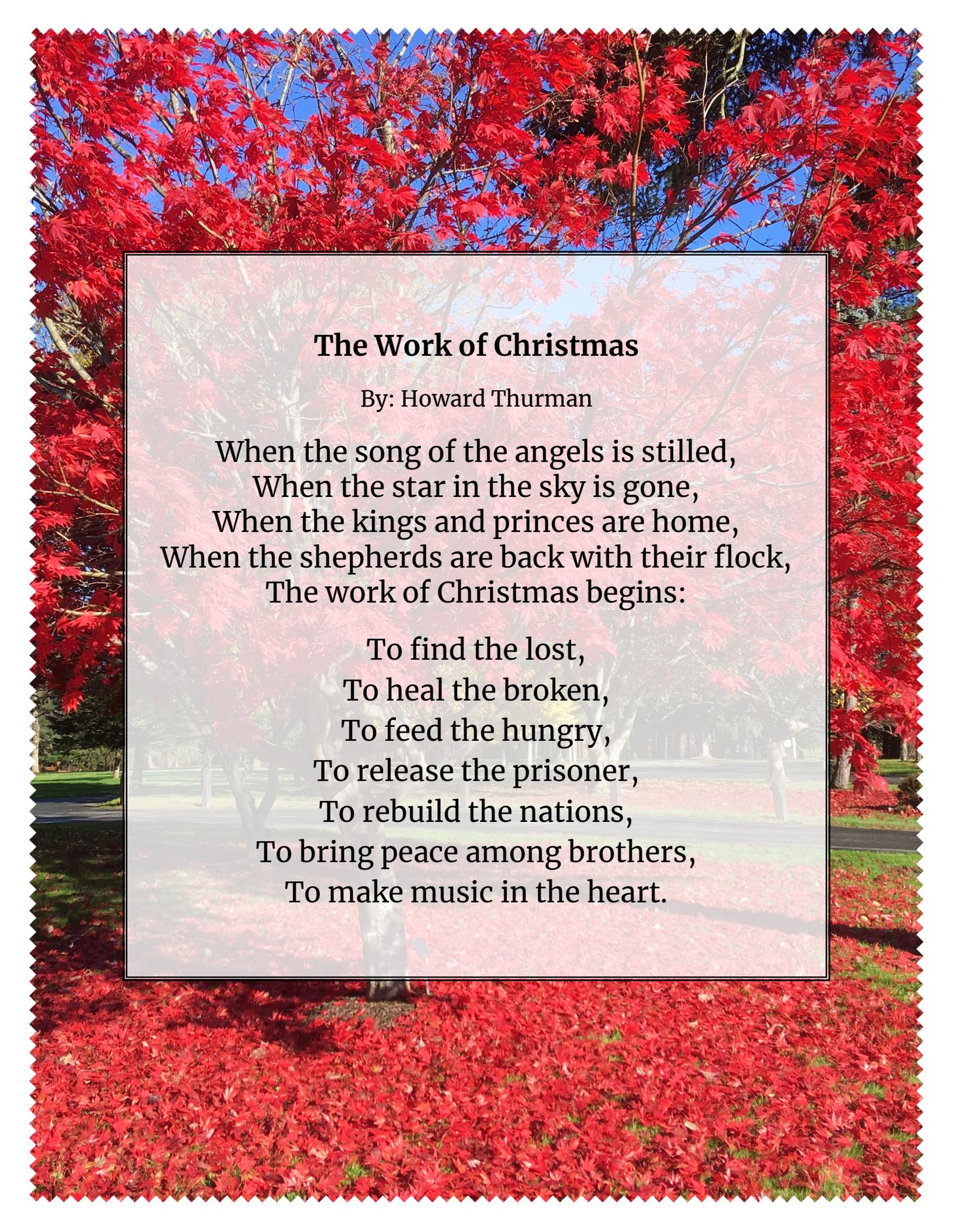
1 12 oz bag of chocolate chips

Mix together graham cracker crumbs, peanut butter, confectioners' sugar, butter or margarine, vanilla extract, and nuts in a bowl and roll into balls (about 1 teaspoon).

In a double boiler melt 1/2 stick of paraffin and 1 12 oz pack of chocolate chips.

Roll into balls in chocolate and place on wax paper. Let them cool, and place into paper cups for serving.

See our previous inserts at societyofstursula.org, under the News tab.



The Work of Christmas

By: Howard Thurman

When the song of the angels is stilled,
When the star in the sky is gone,
When the kings and princes are home,
When the shepherds are back with their flock,
The work of Christmas begins:

To find the lost,
To heal the broken,
To feed the hungry,
To release the prisoner,
To rebuild the nations,
To bring peace among brothers,
To make music in the heart.