

BUILD A GNOME JAR

Dress up your Mason jars like jolly little gnomes to deliver the sweet gift of biscotti.



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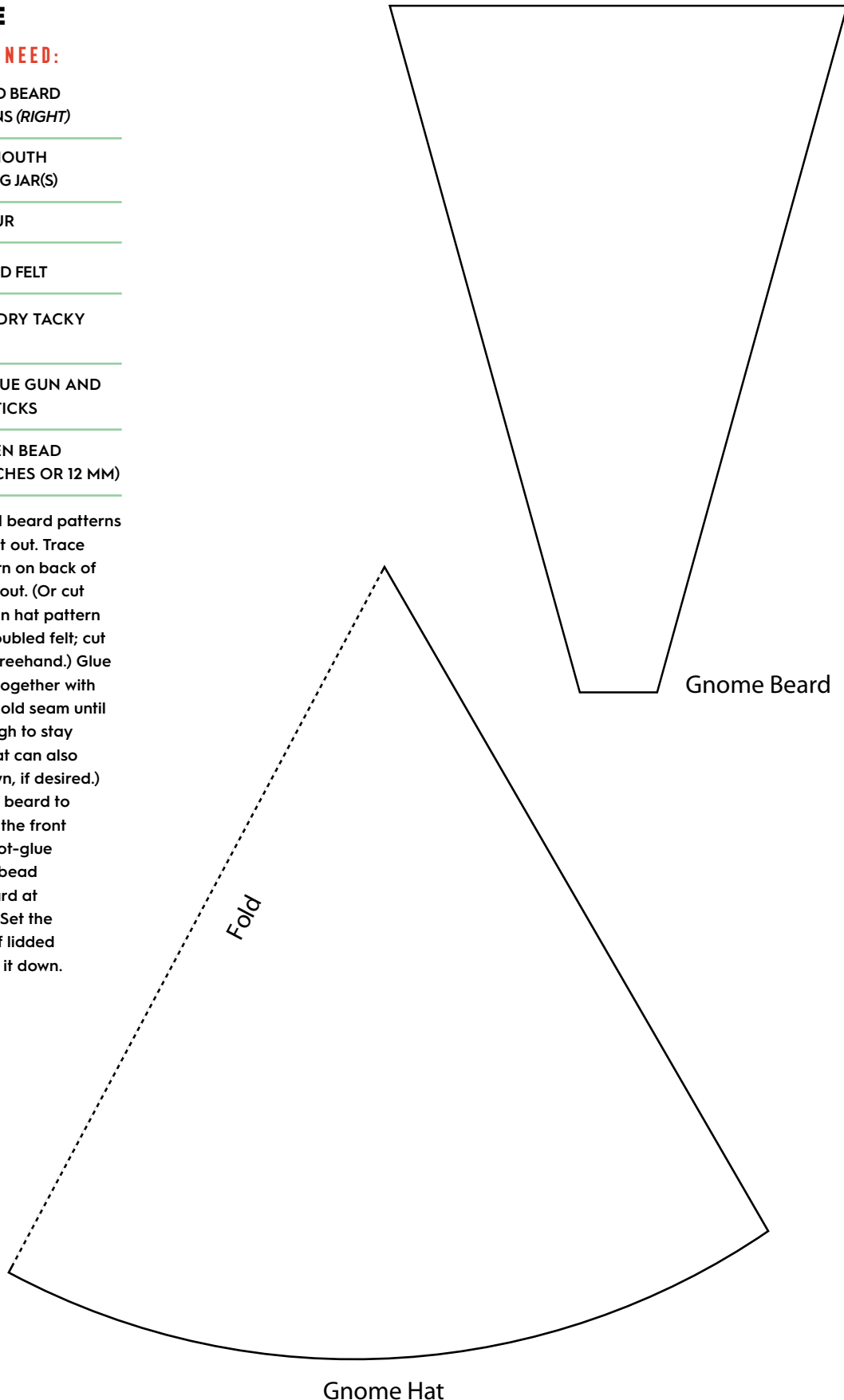
PATTERNS & DIRECTIONS

GNOME

WHAT YOU NEED:

- HAT AND BEARD PATTERNS (*RIGHT*)
- WIDE-MOUTH CANNING JAR(S)
- FAUX FUR
- COLORED FELT
- QUICK-DRY TACKY GLUE
- HOT-GLUE GUN AND GLUE STICKS
- WOODEN BEAD (1.25 INCHES OR 12 MM)

Print hat and beard patterns on paper; cut out. Trace beard pattern on back of faux fur; cut out. (Or cut freehand.) Pin hat pattern on fold of doubled felt; cut out. (Or cut freehand.) Glue back of hat together with tacky glue; hold seam until it dries enough to stay together. (Hat can also be hand-sewn, if desired.) Hot-glue the beard to the inside of the front of the hat. Hot-glue the wooden bead onto the beard at edge of hat. Set the hat on top of lidded jar and snug it down.



RECIPE, PATTERN & DIRECTIONS

CINNAMON-NUT *Biscotti*

PREP 20 minutes

BAKE 41 minutes at 325°F

COOL 15 minutes

2½ cups all-purpose flour

1½ cups + 4 tsp. sugar

1½ tsp. baking powder

2½ tsp. ground cinnamon

1 tsp. salt

2 eggs

2 egg yolks (reserve 1 egg white)

6 Tbsp. butter, melted

1½ cups finely chopped walnuts

1. Preheat oven to 325°F. Line two large cookie sheets with parchment paper.

2. In a large bowl combine flour, 1½ cups of the sugar, the baking powder, 1 tsp. of the cinnamon, and the salt. Make a well in center of flour mixture. In a small bowl whisk together eggs, egg yolks, and melted butter. Add to flour mixture along with walnuts. Stir until combined and mixture starts to form a ball. Gently knead dough until it comes together.

3. Divide dough into thirds. Shape each portion into an 8-inch roll. Place two rolls about 3 inches apart on one of the prepared cookie sheets. Place remaining roll on the remaining cookie sheet. Flatten rolls to about 3½ inches wide. In a small bowl stir together the remaining 4 tsp. sugar and 1½ tsp. cinnamon. Lightly beat the reserved egg white and brush rolls. Sprinkle rolls generously with cinnamon-sugar mixture.

4. Bake on separate oven racks about 25 minutes or until rolls are firm and light brown, rotating sheets halfway through. Place cookie sheets on wire racks; cool 15 minutes.

5. Transfer rolls to a cutting board. Using a serrated knife, cut each roll diagonally into ½-inch slices. Place slices, cut sides down, on cookie sheets.

6. Bake 8 minutes. Turn slices over; bake 8 to 10 minutes more or until crisp and light golden brown. Remove; cool on a wire rack. **Makes 30 cookies.**

PER COOKIE 147 cal., 7 g fat (2 g sat. fat), 31 mg chol., 128 mg sodium, 20 g carb., 1 g fiber, 11 g sugars, 3 g pro.

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