

☞ Place log, seam side down, on cutting board; cut diagonally into 1-inch (2.5 cm) thick slices. Bake on parchment paper-lined baking sheets in top and bottom thirds of 350°F (180°C) oven, switching and rotating pans halfway through, until lightly golden, about 20 minutes. Remove to racks and let cool completely. *(Make-ahead: Freeze in airtight container for up to 2 weeks.)*

☞ **ICING:** In bowl, combine icing sugar, milk and vanilla. Spread scant ½ tsp (2 mL) over each cookie; top with a few sprinkles. Let stand on racks until icing is set, about 1 hour. *(Make-ahead: Store layered between waxed paper in airtight container for up to 1 week.)* **Makes about 48 cookies.** **PER COOKIE:** about 92 cal, 1 g pro, 3 g total fat (1 g sat. fat), 16 g carb, 1 g fibre, 13 mg chol, 33 mg sodium. % RDI: 2% calcium, 4% iron, 2% vit A, 2% vit C, 5% folate.

Kifli

Every Hungarian cook makes kifli, but no two recipes are alike. These melt-in-your-mouth morsels feature soft flaky pastry around a sweet walnut filling.

2 cups	all-purpose flour	500 mL
1 tbs	granulated sugar	15 mL
1 tsp	baking powder	5 mL
¼ tsp	salt	1 mL
1 cup	cold unsalted butter, cubed	250 mL
½ cup	sour cream	125 mL
2	egg yolks	2
1 tbs	icing sugar	15 mL

FILLING:

1 cup	finely ground walnuts	250 mL
⅓ cup	granulated sugar	75 mL
½ tsp	finely grated lemon rind	2 mL

2 tsp	lemon juice	10 mL
1 tsp	cinnamon	5 mL
½ tsp	vanilla	2 mL
1	egg white	1

☞ In bowl, whisk together flour, sugar, baking powder and salt; with pastry blender or 2 knives, cut in butter until in coarse crumbs. Whisk sour cream with egg yolks; stir into flour mixture just until dough comes together. Divide in half; flatten into discs. Wrap each in plastic wrap and refrigerate for 30 minutes.

☞ **FILLING:** In bowl, mix walnuts, sugar, lemon rind and juice, cinnamon and vanilla. In separate bowl, whisk egg white until stiff peaks form; fold into filling.

☞ On lightly floured surface, roll out each piece of dough into 12- x 10-inch (30 x 25 cm) rectangle. Cut each into thirty 2-inch (5 cm) squares.

☞ Place ½ tsp (2 mL) filling in centre of each square. Starting at corner, roll cookie to opposite corner, tucking point under. Bend to make crescent shape.

☞ Bake on parchment paper-lined baking sheets in top and bottom thirds of 400°F (200°C) oven, rotating and switching pans halfway through, until golden, about 15 minutes. Let cool on pans on rack for 5 minutes. Remove to racks; let cool. *(Make-ahead: Store in airtight container for up to 5 days or freeze for up to 2 weeks.)* Dust with sugar. **Makes 60 cookies.** **PER COOKIE:** about 62 cal, 1 g pro, 4 g total fat (2 g sat. fat), 5 g carb, trace fibre, 16 mg chol, 17 mg sodium. % RDI: 1% calcium, 2% iron, 3% vit A, 5% folate.

Brun Kager

From Denmark, these brown festive cookies traditionally get their crisp texture from ammonium bicarbonate (available in drugstores and some grocery stores). If you have any on hand, substitute it for the baking soda.

½ cup	unsalted butter	125 mL
½ cup	packed brown sugar	125 mL
½ cup	corn syrup	125 mL
2¼ cups	all-purpose flour	550 mL
½ tsp	baking soda	2 mL
½ tsp	each ground cinnamon and cloves	2 mL
½ tsp	ground cardamom	2 mL
¼ tsp	salt	1 mL
¼ tsp	each ground allspice and ginger	1 mL
¼ cup	slivered blanched almonds	50 mL

☞ In saucepan, melt together butter, brown sugar and corn syrup over medium heat, stirring occasionally. Remove from heat.

☞ In bowl, whisk together flour, baking soda, cinnamon, cloves, cardamom, salt, allspice and ginger; stir in almonds. Stir into saucepan until combined. Let stand for 5 minutes.

☞ On plastic wrap, shape half of the dough into 10-inch (25 cm) long log; flatten to 2-inch (5 cm) wide rectangle, straightening sides. Wrap in plastic wrap. Repeat with remaining dough. Refrigerate for 12 hours. *(Make-ahead: Overwrap in foil and freeze for up to 2 weeks; thaw.)*

☞ Slice into generous ¼-inch (3 mm) thick cookies. Bake on parchment paper-lined baking sheets in top and bottom third of 375°F (190°C) oven, rotating and switching pans halfway through, until dark golden, about 8 minutes. Let cool on pans on rack for 5 minutes; remove to racks and let cool completely. *(Make-ahead: Store in airtight container for up to 2 weeks.)* **Makes about 100 cookies.** **PER COOKIE:** about 29 cal, trace pro, 1 g total fat (1 g sat. fat), 5 g carb, trace fibre, 2 mg chol, 15 mg sodium. % RDI: 1% iron, 1% vit A, 3% folate.