

Stamped Sugar Cookie

SUE SAYER

1 c. butter	1 c. powdered sugar
1 c. white sugar	1/4 tsp. salt
1 c. oil (not olive)	2 eggs
2 tsp. vanilla	5 c. flour
2 tsp. cream of tartar	1 Tbsp. baking soda

Cream butter and sugar. Add eggs, then oil and vanilla. Stir dry ingredients together, then gradually add to form dough. Chill. Roll into walnut size balls. Press with either a fork or the bottom of a stamped cup or a cookie stamp. Sprinkle with sugar. Bake 10 min. at 350°. Makes a bunch!

Sue says these are her "old faithfuls." She's not sure where the recipe came from. She's always had it and uses it all the time because it's foolproof and makes delicious cookies that keep well.

Microwave Peanut Brittle

JAYNE LAMBRIGHT

1 c. sugar
1/2 c. white corn syrup
1 c. red-skin peanuts
1 tsp. butter
1 tsp. vanilla
1 tsp. baking soda

*Grease or spray baking sheet or aluminum foil. Mix together sugar and corn syrup in 1 1/2 or 2 qt. dish (*large measuring cup with handle works well). Microwave on high for 3 minutes. Stir in peanuts. Cook on high for 3 more minutes. Stir in butter and vanilla. Cook on high for 1-2 more minutes. Add soda and stir quickly until light and foamy. Pour onto baking sheet or foil. Cool, then break into pieces. No need to clean the dish/measuring cup to make another batch.*

Jayne prefers to use non-stick aluminum foil and a large, heavy duty plastic measuring cup. Jayne's recipe allows even novice and time-pressed bakers to make a quick batch of everybody's favorite nutty holiday treat.



ywca
of Brunswick Salutes

Christine Pierce & Wendi O'Connor

**Congratulations to
Christine Pierce &
Wendi O'Connor**

who have been selected by

GoldenIsles MAGAZINE
as two of our top community leaders under age 40.

We are proud to have Christine & Wendi as active members
of our Board of Directors

eliminating racism • empowering women

ywca

144 Scranton Connector, Brunswick, GA • 912-265-4100

**AMONG
THE BEST
IN THE
NATION**



**Advance Rehabilitation continues to rank in the 99th
percentile for patient satisfaction through Press Ganey!**

Your friends and family rank us among the best in the nation.
Advance Rehabilitation is a physical therapy practice specializing
in orthopaedic, back pain/injuries and athletic injuries. Providing
our patients with over 10 years of compassionate physical therapy.



www.advancerehab.com

Brunswick - 912.280.9205 ~ St. Simons - 912.638.1444