

## SNICKERDOODLES

1 c. Parkay margarine  
1 1/2 c. sugar  
2 eggs  
3 c. sifted flour  
2 tsp. cream of tartar

1 tsp. baking soda  
1/4 tsp. salt  
2 tbsp. sugar  
2 tsp. cinnamon

Soften margarine and blend in sugar. Add eggs and beat until fluffy. Add flour, cream of tartar, soda, and salt. Mix well. Dough may be chilled for an hour or several days before finishing cookies.

Using a spoonful of dough, roll dough in hands to form ball about the size of a walnut. Then roll ball in mixture of sugar and cinnamon.

Bake on ungreased cookie sheets for about 8 to 10 minutes. Even more delicious served warm from the oven. Bake in 400 degree oven.

*Susan Sheehan*

## CURRIED BRIE BAKED WITH CHUTNEY AND ALMONDS

2 1/2 lb. wheel of brie  
1/2 tsp. curry powder  
1 (9 oz.) jar mango chutney

1/4 c. slivered almonds  
1 loaf French bread, heated and sliced 1/3 inch thick or crisp crackers

Sprinkle the curry powder over the top of the brie and with your fingers rub the spice over top and sides of the cheese.