

Repeat with remaining dough.  
**3.** Place cookies 2 inches apart on an ungreased baking sheet. Bake 8 minutes. Cool on a rack.  
**4.** For glaze, whisk ingredients; spoon over cookies.

**PER SERVING:** 140 cal, 19g carbs, 1g protein, 6g fat, 20mg chol, 90mg sodium, 1g fiber

**WINNER!**

LINDA FRISINA  
 Encinitas, Calif.



**Linda's story:** "These are a treasured treat in my family going back to the 1930s, when my grandmother would bake them for my father. Now in his 80s, he still eagerly awaits a fresh batch. Shared memories of these help keep our family connected, even though we now live thousands of miles apart. Everyone I bake them for is special, but particularly my dad. I have a batch in the mail to him right now!"

**CHOCOLATE CHIP  
 HALFWAY COOKIES**

**MAKES 24**

For bars:

- 1 cup softened butter
- ½ cup granulated sugar
- ½ cup light brown sugar
- 2 egg yolks (slightly beaten with 1 tbsp water)
- 1 tsp vanilla extract
- 2 cups sifted flour
- ¼ tsp baking soda
- 1 tsp baking powder
- ¼ tsp salt

- 1 (12-oz) package semisweet chocolate chips
- For topping:
- 2 egg whites
  - 1 cup light brown sugar

1. Preheat oven to 350°F.
2. In a large mixing bowl, with an electric mixer on high speed, beat butter until creamy. Add sugars and beat well. Beat in egg yolks and vanilla extract.
3. In a separate bowl, sift together flour, baking soda, baking powder, and salt. Add to creamed mixture. Dough will be stiff.
4. Press dough flat onto a

greased 10-by-14-inch baking sheet, cover with chocolate chips, and bake for 10 minutes.

5. Reduce oven heat to 325°F. Make meringue topping: Beat egg whites until very stiff; add brown sugar and beat well.
6. Spread meringue across top of dough (don't spread all the way to edges).
7. Return to oven for 12 to 15 minutes or until meringue is very light brown and dough is set.
8. Let cool; cut into bars.

**PER SERVING:** 260 cal, 34g carbs, 2g protein, 12g fat, 40mg chol, 130mg sodium, 2g fiber

Presents  
**PERFECT**

Three pretty ways to package your sweets



**1**  
**Paper Eskimo red and white dot baking cups**  
 Fill with treats, cover with clear cellophane, and tie with a ribbon. (\$8; Sur La Table stores)

**2**  
**Miniature clear paint cans**  
 Glue a red or green paint swatch on side of can, then write gift note. Fill with goodies. (\$2.29-\$2.99; containerstore.com)

**3**  
**Gift mailers**  
 Cover with seasonal scrapbook paper (available at craft stores) or wrapping paper. (.99 cents each; containerstore.com)

**WINNER!**

JO ANN KURTZ  
 Castaic, Calif.



**Jo Ann's story:** "In my never-ending quest for the perfect cookie to share with family and friends who drop by, I updated an old family recipe to incorporate one of my favorite flavors: maple. These cookies are easy, fast, not too fancy, and so good. No one can eat just one!"

**MAPLE PECAN REFRIGERATOR COOKIES**

**MAKES ABOUT 40**

- 1 cup softened butter
- ½ cup sugar
- 3 Tbsp real maple syrup (not pancake syrup)
- 1 large egg yolk
- ½ tsp vanilla extract
- ½ tsp maple extract
- 2 cups flour
- 1½ cups chopped pecans

1. Beat butter for 3 minutes or until creamy. Beat in sugar gradually. Add syrup, egg yolk, and extracts; beat well. Stir in flour and pecans.
2. Divide dough in half and shape into logs 2 inches in diameter. Wrap in plastic wrap or parchment and refrigerate until firm.
3. Preheat oven to 350°F.
4. Cut logs into ½-inch-thick rounds; arrange on greased cookie sheets. Bake for 18 to 20 minutes or until golden brown.

**PER SERVING:** 110 cal, 9g c, 1g protein, 8g fat, 15mg ch, 40mg sodium, 1g fiber