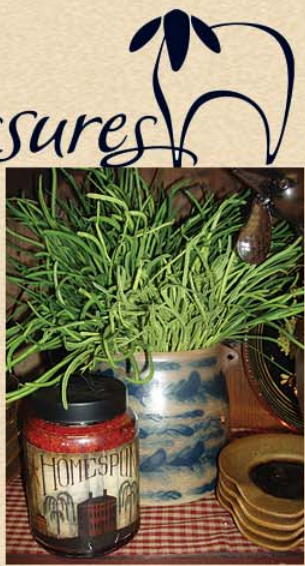


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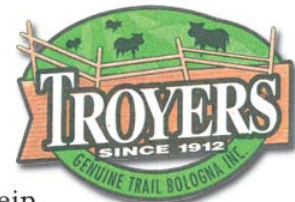
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### Oregon Hazelnut Cheesecake

- 1 recipe Hazelnut Crumb Topping
- 2 t. butter
- 3/4 c. hazelnuts (filberts), toasted and finely ground
- 3 (8 oz) pkg. cream cheese, softened
- 1 c. sugar
- 2 T. sifted cake flour or all-purpose flour
- 1/2 c. half-&-half or light cream

- 1/3 c. honey
- 4 eggs, slightly beaten
- 1/2 c. hazelnuts (filberts), toasted and coarsely chopped
- Prepare Hazelnut Crumb Topping. Set aside. Preheat oven to 400°F. For crust, use the butter to grease bottom & 1 1/2-in. up the sides of a 9-in. springform pan. Press ground hazelnuts onto the bottom

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& sides of the pan. Chill while preparing filling. For filling, in a large mixing bowl beat cream cheese, sugar, & flour with an electric mixer until smooth. Stir in half-&-half, honey, eggs, & coarsely chopped hazelnuts. Pour filling into nut-lined pan. Place pan in a shallow baking pan. Bake for 20 min. Carefully sprinkle Hazelnut Crumb Topping evenly over top of cheesecake. Reduce oven temp. to 300°F & bake for 35-40 min. more or until center appears nearly set when shaken. Cool springform pan on a wire rack for 15 min. Loosen the crust from the sides of pan; cool for 30 min. more. Remove the sides of the pan; cool cheesecake completely. Cover & chill at least 4 hrs or overnight before serving. (Top may crack upon cooling). Makes 12-16 servings.

**HAZELNUT CRUMB TOPPING:** In a bowl stir together 1/4 c. packed brown sugar, 2 T. all-purpose flour, & 1/8 t. ground cinnamon. Using a pastry blender, cut in 2 T. butter until mixture resembles coarse crumbs. Stir in 1/2 c. toasted hazelnuts (filberts), chopped.

**NOTE:** To toast hazelnuts, preheat oven to 350°F. Spread in a single layer in a shallow baking pan. Bake, uncovered, for 8-10 min, stirring once or twice, until portions of nuts visible through skin appear lightly browned. Immediately

pour out onto a clean kitchen towel. Fold towel over nuts, rub gently with towel to remove skins.

### Lemon-Rose Cookies

- 1/2 c. butter, softened
- 1/4 c. sugar
- 1 T. finely shredded lemon peel
- 1 T. rose water or lemon juice
- 1 1/4 c. all-purpose flour
- 2 t. finely snipped rose petals or other edible flowers
- Coarse sugar or granulated sugar
- Decorative heart-shaped candy sprinkles
- Red shoestring licorice (opt)
- Preheat oven to 350°F. In a mixing bowl beat the butter with an electric mixer on medium speed for 30 sec. Beat in 1/4 c. sugar until combined. Beat in lemon peel & rose water. Beat in as much flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour & 2 t. rose petals. Form dough into a ball, kneading if necessary until smooth. On a lightly floured surface roll half of the dough at a time to about 1/4-in. thickness. Using 1 1/2-in. cookie cutters or a pastry wheel, cut dough into desired shapes. Sprinkle each cookie with coarse sugar & top with a heart-shape candy. Place cookies on ungreased cookie sheets. Bake for 12-15 min. or until edges are just lightly browned. Transfer cookies to a wire rack to cool completely. If desired, for gift giving, stack pairs of cookies together & tie with shoestring licorice. Makes about 48 cookies.
- NOTE:** If using lemon juice in the dough, decrease lemon peel to 2 teaspoons.

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