

### MARY LOU'S GRAND'MA'S EASY SHORT-BREAD

$\frac{1}{2}$  cup corn starch

$\frac{1}{2}$  cup icing sugar

1 cup sifted flour

1 cup butter

#### Method

-Mix together corn starch, flour, icing sugar & butter.

-Form into round balls, put them on a cookie sheet - no need to roll at all.

-Press a red or green cherry in the middle, then

-Bake at 300 degrees for 20 -25 mins until edges are slightly brown.

(Best results if mixed with a hand mixer)

### CATHERINE'S EASY ROASTED CHESTNUTS

(Open fire nice but not necessary!)

**Ingredients** - a heap of chestnuts [get Italian if possible; fresh if they are firm & can't be squeezed]

-water

**Instructions** Preheat oven to 425°F (218°C).

Place oven rack in middle of oven.

-Lay chestnut flat on cutting board & use a serrated knife to cut an incision lengthwise (down middle on the long side.) Hold chestnut firmly, be careful not to cut yourself: the shell can be slippery. Be sure to cut deep, right into the flesh]

-Place chestnuts in pot of cold water. When water begins to boil, remove chestnuts with a slotted spoon and place on a shallow baking pan.

-Arrange chestnuts with the flat side down & cut side up in a single layer in the pan.

-Roast in the oven for about 15-20 minutes. Shake pan periodically!

-Once perfectly roasted (exposed flesh will be brownish) remove from oven & wrap in a clean tea towel. Let chestnuts sit for 10-15 mins, then peel, serve & eat! Yum!