

Marianne's February Remax Recipe



*This fabulous recipe comes from our friend, John.
Make these for your special Valentine if you're looking for a
light, crisp, chocolaty treat! Or...just keep them for yourself!*

Marianne

In the Kitchen with Marianne!

Dessert

Prep Time: 45 Minutes • Makes 12 Large Cookies

This Month's
Featured Recipe.....

Chocolate Chip-less Cookies

INGREDIENTS:

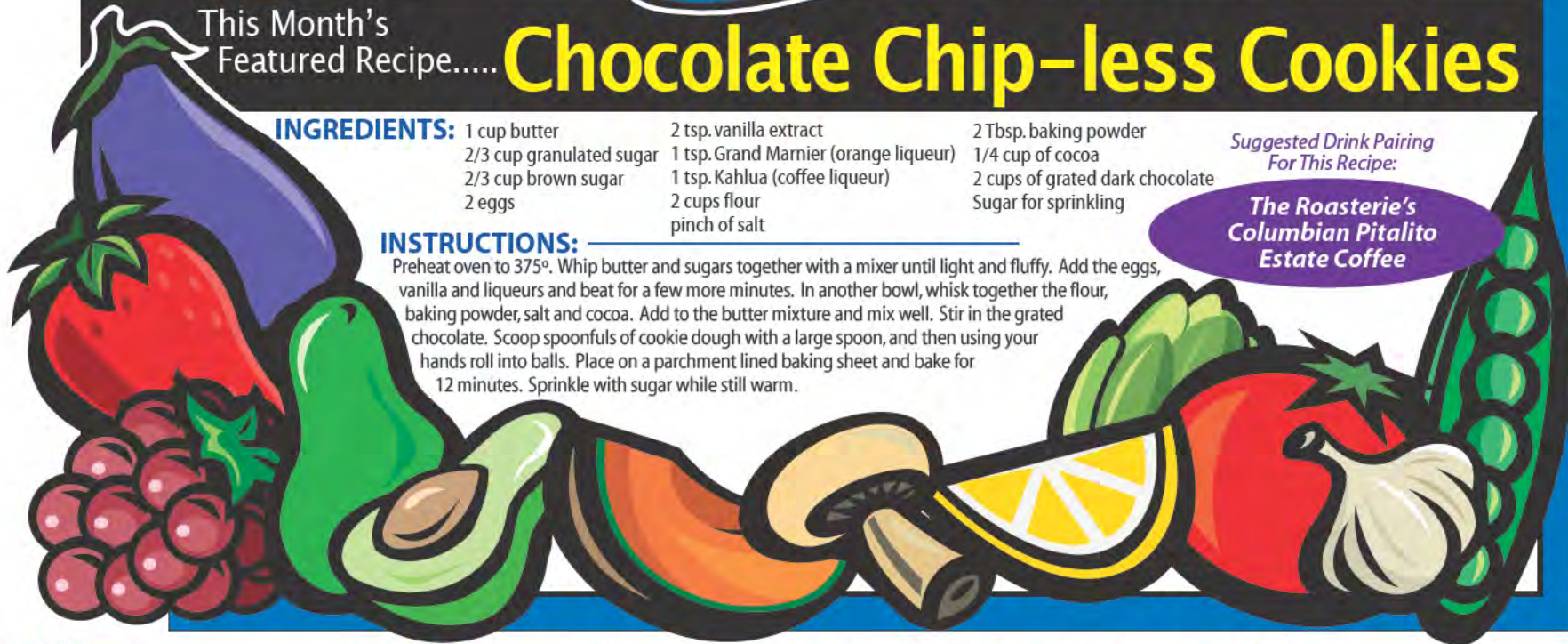
1 cup butter	2 tsp. vanilla extract	2 Tbsp. baking powder
2/3 cup granulated sugar	1 tsp. Grand Marnier (orange liqueur)	1/4 cup of cocoa
2/3 cup brown sugar	1 tsp. Kahlua (coffee liqueur)	2 cups of grated dark chocolate
2 eggs	2 cups flour	Sugar for sprinkling
	pinch of salt	

*Suggested Drink Pairing
For This Recipe:*

*The Roasterie's
Columbian Pitalito
Estate Coffee*

INSTRUCTIONS:

Preheat oven to 375°. Whip butter and sugars together with a mixer until light and fluffy. Add the eggs, vanilla and liqueurs and beat for a few more minutes. In another bowl, whisk together the flour, baking powder, salt and cocoa. Add to the butter mixture and mix well. Stir in the grated chocolate. Scoop spoonfuls of cookie dough with a large spoon, and then using your hands roll into balls. Place on a parchment lined baking sheet and bake for 12 minutes. Sprinkle with sugar while still warm.



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**This Month's
RE/MAX®
Real Estate Note:**

Buy a home based on the best fit for
your family and situation.
Don't try to guess what will
happen to the market.