

Creative Living with Sheryl Borden

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Now that the 2010 Auction is over, things are beginning to calm down here at KENW. The remainder of the summer is spent working on the next series of "Creative Living," which will begin in September. I'm working on the new booklet, which is simply titled "Creative Living - 6000 Series" and it should be posted on the website around the end of August.

I am also looking for guests to tape this coming Fall and Spring -- do you have any suggestions? Have you seen someone in a magazine, or on another show, or perhaps someone who is a friend of yours that you can recommend that I contact? We do not pay guests to be on the show, however, we also do not charge an appearance fee.

If you happen to be scanning a website, and find something of interest, you can e-mail me the link and I'll check it out. That's how I find many of my guests as well.

Do you have big plans for the 4th of July? My birthday is on July 2nd, and when I was growing up, I always thought people all over the world celebrated my birthday! Our plans are almost always the same - different people each year. We have a cookout, the kids and grandkids swim and we snack until it's time to eat the "real meal." Then we are lucky in that we can all sit in lawn chairs on our front driveway and watch the city's fireworks display because the company shoots them off about 1/2 mile from our house. It's like we have a front row seat almost.

I decided to search the web for some new recipes to prepare this year for the 4th of July. I hope you enjoy them, too.

Sheryl

Sugar Star & Flag Cookies Recipe

- 1 cup butter, softened
- 1/2 cup cream cheese, softened
- 2 cups sugar
- 4 eggs
- 1-1/2 teaspoons vanilla extract
- 1 teaspoon lemon extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- Decorating icing and/or colored sugars



In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Beat in eggs and extracts. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Cover and refrigerate for 2 hours or until easy to handle.

On a lightly floured surface, roll out dough to 1/4-in. thickness. Cut with floured 2- to 3-in. cookie cutters. Place 1 in. apart on ungreased baking sheets. Sprinkle with colored sugars as desired.

Bake at 350° for 9-11 minutes or until set. Cool for 2 minutes before removing from pans to wire racks to cool completely. Decorate with icing and additional sugars if desired. **Yield:** 10 dozen.

It was suggested that this recipe would be a good one to package and ship to soldiers! **What a great way to celebrate the 4th and our freedom.**