KOURABIETHES  
(GREEK CHRISTMAS COOKIES)

1 cup butter  
1 cup powdered sugar, plus more for rolling  
1 egg  
1 teaspoon vanilla  
1/4 teaspoon almond extract  
3 cups flour  
1/2 teaspoon cinnamon  
1 teaspoon baking powder  

1. Wash your hands with soap and water.  
2. Put the butter and powdered sugar in a bowl and beat them together until fluffy.  
3. Add the egg, vanilla, and almond extract and beat to combine.  
4. Put the dry ingredients in a bowl and mix them together.  
5. Add the dry ingredients to the butter mixture and mix.  
6. Roll dough into small balls. Then form them into crescent shapes.  
7. Place cookies on a cookie sheet and bake at 350°F (177°C) for 15–20 minutes.  
8. Remove cookies from oven. Cool cookies slightly and roll them in powdered sugar.

CHRISTMAS CANDLE JAR

clean, empty jar  
colored paper  
pen  
scissors  
beads  
glue  
ribbon  
tape  
candle  

1. Cut a rectangle of colored paper to wrap around your jar.  
2. Cut or poke designs into your paper with scissors or the point of a pen.  
3. Tape the paper around the jar. You may also decorate your jar by gluing beads around the opening or tying ribbons around it.  
4. Have an adult light a candle inside the jar. Then see your designs glow!
**MANGER CARD**

By Elise Black

You can make this Christmas card to give to a friend or family member to celebrate the birth of Jesus Christ.

- **white cardstock**
- heavy fabric, such as twill, linen, or cotton
- crayons, markers, or paints
- scissors
- glue

1. Cut a 10 x 4-inch piece of cardstock. Fold it in half so you have a card that opens.
2. On the front of the card, draw a manger so it looks like you are looking down on it.
3. On another piece of cardstock, draw a baby Jesus that is about 2 inches long. Cut out the figure.
4. Cut a 3-inch square of fabric. Glue the baby near the top of one corner. Fold up the bottom point so you can see the baby's face, and then fold in the two sides across the baby. Glue the fabric in place.
5. Glue the wrapped baby onto the manger.

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**CHRISTMAS CARROTS**

- 1 cup apricot nectar
- 1 teaspoon lemon juice
- 1 1/2 teaspoons cornstarch
- 1 pound baby carrots
- 1 tablespoon honey
- 1 tablespoon butter or margarine
- 1/4 teaspoon salt
- dried parsley

1. Wash your hands with soap and water.
2. Put nectar, lemon juice, and cornstarch in a small bowl. Mix them together until smooth.
3. Cook carrots in boiling water for 10 minutes.
4. Drain the water from the carrots and put them back in the pan.
5. Add the honey, butter, salt, and the nectar mixture.
6. Cook over low heat for 5 minutes or until the glaze is thickened.
7. Pour into a serving dish and sprinkle with dried parsley.