



December 2022

A Newsletter for Older
Oakland Residents

Oakland Knows Cookies

Snowball Cookies

Gracie Irons

Ingredients:

- 1 cup unsalted butter
- 1 cup powdered sugar + more for coating
- 2 tsp vanilla extract
- ¼ tsp salt
- 2 cups flour
- 1 ¼ cups chopped pecans

Directions:

1. Preheat oven to 350°F and line cookie sheet with parchment paper.
2. Cream butter and sugar together. Add vanilla and salt and mix. Slowly add flour. Once a dough forms, add chopped pecans and mix well. Allow dough to rest in fridge for a couple of hours.
3. Scoop 1 Tbsp of dough and roll into a ball onto cookie sheet. Continue until all the dough is in balls around the same size. Place on sheet and bake for 15 minutes.
4. Allow cookies to rest before rolling them in the sugar. Make sure they are slightly warm when rolled in sugar.
5. We usually store them in a carton of powdered sugar. This recipe should make around 48 cookies.

Enjoy these
recipes from
neighbors.
Thank you
for your
submissions!



Italian Lemon Cookies

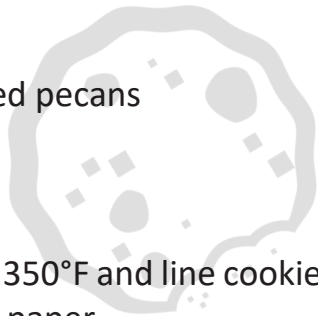
Maria Sciulli

Ingredients:

- 5 eggs
- 1 cup sugar
- 1 cup vegetable oil
- Zest of 1 lemon
- 1 Tbsp lemon juice
- 3 ½ cups flour (maybe more—until dough can be rolled in your hands)

Directions:

1. Mix oil, eggs, sugar, lemon rind, and juice. Slowly add flour until a soft dough forms.
2. Shape into small balls and roll in powdered sugar.
3. Bake at 390°F 15-20 minutes, until slightly golden.



Oakland Knows Cookies *(continued)*

Hrebintsi

Andrea Boykowycz

Ingredients:

- 2 cups flour
- ½ lb butter
- 1 tsp sour cream
- Juice of ½ lemon
- 1 egg yolk
- Apricot pie filling



Directions:

1. To make dough: beat together all ingredients except for pie filling.
2. Refrigerate overnight.
3. Next day: roll flat to about ¼ inch. Cut into rectangles roughly 3" by 2".
4. Stuff with apricot pie filling.
5. Fold over dough long-ways

("hotdog-style"), seal, bend slightly so that the rectangles are now arched, and seal edges with fork.

6. Brush cookies with egg white, sprinkle with coarse sugar/nuts.
7. Bake at 375°F for 20-25 minutes.

See opdc.org for more recipes.



Oakland Planning
and Development
Corporation

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Visit our website for complete information on OPDC's community activities and projects:
www.opdc.org

A Cookie-Tastic OPDC Holiday Party

Thurs, Dec 15. 5:30—7:30 p.m. 294 Semple St.

We warmly invite you to join us for our first in-person holiday party since 2019. Celebrate the season and re-connect with friends, neighbors, and partners.

Cookies are center stage this year, so fire up that oven and bring a batch to share. We know there are some talented bakers out there. Now is your time to shine!

