

travel"write"

Travel"write" takes you to fun, interesting and off the beaten path places in the U.S.

Tuesday, November 29, 2011

A Holiday Cookie Class at a Cozy Inn (check below for the recipe I finagled)



Here is a very unique holiday event that you can share with friends and family. It is a cookie baking class where you can share your recipes, get new recipes and all while staying at a cozy Inn. Check out the recipe at the bottom of this post.

The [Inn & Spa at Cedar Falls](#) in Logan, Ohio will teach you the trick of how to get that simple, homespun warmth of the Inn in your own home. This Inn is well known for its annual Holiday Cookie Baking Classes. The "sweet" classes are held on Dec. 4 and 9.

Guest join in the fun with Innkeeper Ellen Grinsfelder and Inn breakfast Chef, Joan Heitman. This is the 15th year the baking duo has been sharing their favorite holiday cookie recipes and tips during the popular classes. "Some of our guests are simply looking for wonderful new holiday cookie recipes, while others want to learn professional baking tips, which are handed down generation to generation at the Inn & Spa at Cedar Falls," said Grinsfelder. "This is a great opportunity for them to share a special day with others who are interested in enhancing the time-honored tradition of holiday baking," she

said. Cookie baking guests have made the event an annual tradition gathering family and friends to attend each year.



The Inn is located just a half mile above the scenic Cedar Falls and offers a variety of things to do including hiking, a zipline canopy tour, bird watching, kayaking and fishing, as well as scenic photo opportunities for you camera buffs and a full service spa. AND the food...American cuisine that will satisfy any one's hunger and prepared with local ingredients and herbs grown right outside the kitchen door.

The cost of the class is \$55 per person and each guest will learn to bake and take home five different varieties of holiday cookies and candies. Each handed down from generation to generation and selected by Ellen and Joan. The class includes instruction, recipes, lunch and a box of scrumptious cookies to take home.

After all that cookie baking, take a break and spend the night at the Inn. HINT...you will receive a 25 percent discount only offered to cookie bakers! Classes begin at 11 a.m. and the ovens continue baking your treats until 2 p.m. Reservations are necessary, and can be made by calling 1-800-653-2557.



Just for you, I was able to talk Ellen into sharing her grandmother's recipe for Leibkuchen Cookies to entice you...! She said this is a great recipe to bake with children as it is easy. Give it a try!

4 eggs

1 lb. dark brown sugar

2 cups flour
1 cup raisins
2 1/3 Tbs. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice
1/4 tsp. nutmeg

Icing

1 cup powdered sugar
1 Tbs. fresh lemon juice

Preheat oven to 300° F. Mix eggs and sugar. Add all other ingredients. Spread and bake in a greased jellyroll pan for 30-40 minutes until lightly browned. Ice while warm. Makes two dozen.