



SOS Women's Club

Carte Di Donne

Hi Ladies,

Happy 2021! We know things don't look much different so far this year, but we're hoping you and your families have continued to stay safe and healthy, and that you had a lovely Holiday Season.

As for meetings, we are still under a stay-at-home order and Santa Clara County has kept outdoor dining closed. As soon as this changes we will let you know and will have plans in place for a meeting.

In the meantime, stay warm, safe, and healthy. We can't wait to see you all!

Lisa, Ramona, Jessica, Julie & Lauren



Cultural Corner | La Befana

In Italian folklore, Befana is an old woman who was called to search for the infant Jesus with the Wise Men. Italians say that Befana is still searching for that baby and, on her quest, she leaves treats such as toys and candy or fruit for well-behaved children. Naughty children get chunks of coal, onions, and garlic, or even a straw from her broom instead of rewards

Recipe of the Month | Ricotta Cookies

DOUGH

3 1/2 cups AP Flour
 2 1/2 tsp baking powder
 3/4 tsp salt
 1 cup unsalted butter, softened
 1 3/4 cups granulated sugar
 15 oz ricotta, whole milk or fresh
 1 Tbsp vanilla extract
 2 large eggs

GLAZE

1 Tbsp butter, melted
 3 3/4 cups powdered sugar
 1 tsp vanilla extract
 4 - 6 Tbsp milk

In a mixing bowl whisk together flour, baking powder and salt, set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment whip together butter and granulated sugar until pale and fluffy (scrape down sides and bottom of bowl occasionally throughout entire mixing process).

Mix in ricotta and vanilla extract then blend in eggs one at a time. Set mixer on low speed and slowly add in flour mixture and mix until combined. Cover bowl with plastic wrap and chill 2 hours or up to 2 days. Preheat oven to 350 degrees during last 20 minutes of dough chilling.

Scoop chilled dough out 1 Tbsp at a time and shape into balls (if it's too sticky just drop onto sheet using two spoons), drop onto a baking sheet lined with parchment paper or a silicone baking mat (I don't recommend using dark non-stick pans for this recipe since the bottoms will already become pretty golden. Dark pans brown more than uncoated pans do).

Bake in preheated oven 12 - 14 minutes until underside of cookies are golden. Cool on baking sheet several minutes then transfer to a wire rack to cool completely.

Once cool dip tops of cookies in glaze and return to wire rack, immediately add sprinkles if using. Allow glaze to set at room temperature. Store in an airtight container in a single layer.

Holiday Giving Drive

Many thanks to the members who donated to the family in need. As a club we were able to gift them with a \$650 gift card!

Prayer Requests

Janet Salciccia's husband, Steve, passed away on December 22, after a brief battle with cancer. Please continue to keep her and the Salciccia family in your prayers.

Condolences can be sent to Janet at:
1052 Shandwick Court
San Jose, CA 95136

If you have updates for Health & Welfare or prayer requests, please contact Lauren Salciccia: 408-410-7636
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January Birthdays

- 1 - Angelyn Denevi
- 1 - Maureen Psomas
- 6 - Sue Scaletta
- 7 - Mary Ellen Cancilla
- 11 - Roberta LaDuca
- 18 - Maria Canciamilla
- 21 - Marianne Bourbon



Upcoming Events

- Feb. 9 - Dinner Meeting
Pending weather, SIP, etc.
- March 9 - Dinner Meeting
Pending weather, SIP, etc.



Sicilian Word of the Month

Cacio - Cheese

See the recipe for Ricotta cheese Cookies on page 2!