



# Christmas Cookies



## 1940 Supplement

### WHITE FRUIT CAKE

- |                             |   |
|-----------------------------|---|
| 1/2 pound butter            | 1/4 pound pecans                              |
| 1 1/2 cups sugar            | 1/4 pound walnuts                             |
| 2 eggs                      | 1/2 pound Brazil nuts, sliced                 |
| 1/2 cup sour milk           | 1/2 pound dates, stuffed with walnuts         |
| 1/2 teaspoon soda           | 1/4 pound almonds                             |
| 2 tablespoons brandy        | 1 pound glazed cherries, stuffed with almonds |
| 2 tablespoons wine          | 1 pound glazed pineapple, cut in pieces       |
| 1/2 teaspoon vanilla        |   |
| 1/4 teaspoon almond extract |   |
| Juice and rind of 1 lemon   |   |
| 3 1/2 cups bread flour      |   |

- Line two 5 1/2 x 9 1/2 x 3 inch bread pans with waxed paper.
- Cream butter, add sugar and blend well.
- Add eggs one at a time and beat thoroughly.
- Combine sour milk and soda. Add to creamed mixture with flavorings.
- Add flour and mix well.
- Place a layer of dough in bottom of pan, then a layer of fruit and nuts, pressed into dough; continue with alternate layers of dough, fruit and nuts until pan is filled. Last layer should be fruit and nuts pressed down slightly. Pan may be filled almost to the top because cake does not rise much.
- Bake in a 300 degree oven for 3 hours. Makes 6 1/2 pounds.

### CIDER PLUM PUDDING

- |                           |                            |
|---------------------------|----------------------------|
| 2 eggs                    | 1/2 teaspoon salt          |
| 1/2 cup cider             | 1 cup day old bread crumbs |
| 3/4 cup light brown sugar | 1 cup finely chopped apple |
| 1/2 cup bread flour       | 3/4 cup white raisins      |
| 2 teaspoons baking powder | 1/4 cup finely cut citron  |
| 1/2 teaspoon soda         | 1/2 cup finely cut dates   |
| 1/2 teaspoon cinnamon     | 1/2 cup finely cut figs    |
| 1/2 teaspoon nutmeg       | 1/2 cup broken walnuts     |

- Beat eggs well. Add cider and brown sugar.
- Sift together flour, baking powder, soda, cinnamon, nutmeg and salt. Add bread crumbs.
- Combine finely chopped fruit and nuts. Mix well with dry ingredients.
- Combine liquid and dry ingredients.
- Pour into greased 6 cup mold. Cover.
- Steam for 1 1/2 hours.

NOTE: 1 cup finely chopped suet may be added. If so, steam for about 5 hours instead of 1 1/2.

#### Sauce

- |                         |                   |
|-------------------------|-------------------|
| 1/2 cup butter          | 1 beaten egg yolk |
| 1 cup light brown sugar | 1/4 cup cider     |
| 1/8 teaspoon salt       |                   |

- Cream butter. Add brown sugar and salt. Cream well.
- Add beaten egg yolk and cider.
- Cook in double boiler for about 5 minutes beating constantly.

### FROSTED CHOCOLATE DROP COOKIES

- |                                 |                              |
|---------------------------------|------------------------------|
| 1/2 cup butter                  | 1/2 teaspoon soda            |
| 1 cup light brown sugar         | 1 teaspoon baking powder     |
| 1 egg                           | 1 cup black walnuts, chopped |
| 2 squares unsweetened chocolate | 1/4 cup evaporated milk      |
| 1 1/2 cups cake flour           | 1/4 cup water                |
| 1/4 teaspoon salt               | 1 teaspoon vanilla           |
- Cream butter, add sugar and blend well.
  - Add egg, beat until light and fluffy.
  - Melt chocolate. Cool. Add to creamed mixture and blend well.
  - Sift dry ingredients together; add nuts.
  - Dilute evaporated milk with water.
  - Add dry ingredients alternately with milk to creamed mixture. Add vanilla.
  - Drop by teaspoonfuls on slightly greased cookie sheets.
  - Bake at 400 degrees about 15 to 20 minutes.
  - Spread with frosting while still warm.
  - Makes about 5 dozen.

#### Frosting

- |                                     |
|-------------------------------------|
| 1 1/2 squares unsweetened chocolate |
| 1 egg yolk, slightly beaten         |
| 3 tablespoons evaporated milk       |
| 1 1/2 cups powdered sugar           |

- Melt chocolate, let cool slightly.
- Stir in egg yolk and milk.
- Add powdered sugar gradually and beat until consistency to spread.

### PRUNE CREAM COOKIES

- |   |                                 |
|---|---------------------------------|
| 1/3 cup butter                          | 1/2 teaspoon mace               |
| 1 1/2 cups light brown sugar            | 1 cup quick rolled oats, ground |
| 2 eggs                                  | 1 cup sour cream                |
| 3 cups bread flour                      | 4 teaspoons baking powder       |
| 1 1/2 cups cooked prunes, cut in pieces | 1/2 teaspoon soda               |

- Cream butter. Add sugar. Cream well.
- Add eggs one at a time. Beat well after the addition of each.
- Sift together flour, baking powder, soda and mace. Add ground rolled oats.
- Add dry ingredients alternately with sour cream to creamed mixture.
- Add prunes and combine well.
- Drop from teaspoon onto greased cookie sheet.
- Bake at 425 degrees for 12 to 15 minutes.
- Makes about 8 dozen.





### ORANGE CREAM DROPS

- |                                 |                                    |
|---------------------------------|------------------------------------|
| ½ cup whipping cream            | ½ cup chopped, candied orange peel |
| ¼ cup sugar                     |                                    |
| ½ cup chopped, blanched almonds | ½ cup bread flour                  |

- Mix cream and sugar together.
- Add rest of ingredients and mix well.
- Drop by teaspoonfuls, one inch apart, on greased cookie sheet.
- Bake at 350 degrees about 12 to 15 minutes.
- Makes 20.

NOTE: If sour cream is used, add ⅛ teaspoon soda to flour.



### COFFEE DROPS

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 6 egg yolks                         | ¼ cup finely pulverized coffee |
| 1 ⅓ cups powdered sugar             |                                |
| 2 ½ cups ground, unblanched almonds | 1 teaspoon vanilla             |
|                                     | 6 egg whites, stiffly beaten   |

- Beat egg yolks until thick and lemon colored.
- Add sugar, nuts, coffee and vanilla and mix well.
- Fold in stiffly beaten egg whites.
- Drop by teaspoonfuls on greased cookie sheets.
- Bake at 325 degrees for about 30 minutes.
- Makes 5 dozen.



### NESSELRODE COOKIES

- |                          |  |
|--------------------------|--|
| ½ cup butter             | ¼ teaspoon soda  |
| 1 cup light brown sugar  | ¼ teaspoon salt  |
| 1 egg                    | ½ cup mixed glazed fruit, finely cut (pineapple, citron, cherries) |
| ½ tablespoon brandy      |  |
| 1 ½ cups cake flour      | ½ cup broken walnuts   |
| ½ teaspoon baking powder |  |

- Cream butter. Add brown sugar. Cream well.
- Add egg and brandy. Beat well.
- Sift together flour, baking powder, soda and salt. Combine with fruit and nuts. Add to creamed mixture.
- Drop from teaspoon about 2 inches apart on well greased cookie sheets.
- Bake in a 350 degree oven for about 15 or 18 minutes.
- Makes about 3 ½ dozen.



### HONEY SOUR CREAM COOKIES

- |                          |                                      |
|--------------------------|--------------------------------------|
| ½ cup butter             | 2 cups and 2 tablespoons bread flour |
| ¾ cup light brown sugar  |                                      |
| ½ cup honey              | ½ teaspoon soda                      |
| 2 egg yolks              | ¼ teaspoon salt                      |
| 2 tablespoons sour cream | ½ cup bran                           |
|                          | ½ cup chopped pecans                 |

- Cream butter. Add brown sugar. Cream well.
- Add honey, egg yolks and sour cream. Beat well.
- Sift together flour, soda and salt. Add bran and nut meats.
- Add dry ingredients to creamed mixture.
- Drop by teaspoonfuls onto greased cookie sheet.
- Bake at 350 degrees for 12 or 15 minutes.
- Makes about 6 dozen.

### PUFFED WHEAT CRISPS

- |                         |                          |
|-------------------------|--------------------------|
| ½ cup soft butter       | ¼ teaspoon baking powder |
| 1 cup light brown sugar | ½ cup broken walnuts     |
| 1 egg                   | 3 cups puffed wheat      |
| ⅓ cup bread flour       |                          |

- Cream butter and sugar. Add egg. Beat well.
- Sift together flour and baking powder. Add to creamed mixture.
- Fold in nut meats and puffed wheat.
- Drop from teaspoon onto well greased cookie sheet about 2 inches apart.
- Bake in a 400 degree oven for 6 or 8 minutes.
- Let stand only 2 minutes and then remove from cookie sheet with spatula.
- Makes about 7 dozen.



### SESAME SEED COOKIES

- |              |                          |
|--------------|--------------------------|
| ½ cup butter | 1 ½ cups bread flour     |
| 1 cup sugar  | 1 teaspoon baking powder |
| 1 egg        | ¼ teaspoon salt          |
| ¼ cup water  | 1 tablespoon sesame seed |

- Cream butter, add sugar and blend well.
- Add egg and beat until light and fluffy. Add water.
- Sift dry ingredients together, add to creamed mixture with seed. Let chill in refrigerator about 2 hours.
- Roll thin and cut in desired shapes.
- Bake at 350 degrees for about 10-15 minutes.
- Makes about 9 dozen.



### CARAMEL SHORTBREAD

- |                         |                     |
|-------------------------|---------------------|
| 1 cup butter            | 2 ⅔ cups cake flour |
| ⅔ cup light brown sugar |                     |

- Cream butter. Add sugar. Cream well.
- Work in flour. Chill.
- Roll about ⅓ inch thick. Cut with cookie cutter.
- Brush with glazing.

#### Glazing

- |               |                    |
|---------------|--------------------|
| 1 egg, beaten | 2 tablespoons milk |
|---------------|--------------------|

- Bake on cookie sheets in a 325 degree oven for 25 or 30 minutes.
- Makes about 6 dozen 1 ½ inch cookies.



### TOASTED OATMEAL WAFERS

- |                             |                           |
|-----------------------------|---------------------------|
| ½ cup butter                | 1 ½ cups bread flour      |
| ¾ cup light brown sugar     | 3 teaspoons baking powder |
| 2 eggs                      | 1 teaspoon cinnamon       |
| ¾ cup toasted quick oatmeal | ¼ cup raisins             |
| ¼ teaspoon salt             |                           |

- Cream butter. Add sugar. Cream well.
- Add eggs one at a time. Beat well after the addition of each.
- Spread quick oatmeal on cookie sheet and toast in slow oven or under broiler until slightly brown.
- Combine dry ingredients and raisins. Add to creamed mixture.
- Chill. Form into roll about 2 inches in diameter. Chill over night.
- Slice ¼ inch thick. (Reshape with fingers if necessary but do not reroll or add more flour.)
- Bake on greased cookie sheet in a 350 degree oven for 15 or 18 minutes.
- Makes about 4 dozen.



### PEANUT COOKIES

- |                          |                            |
|--------------------------|----------------------------|
| 1 cup butter             | 1 teaspoon soda            |
| 2 cups light brown sugar | 1 teaspoon cream of tartar |
| 2 eggs                   | 1/4 teaspoon salt          |
| 3 cups cake flour        | 1 cup ground peanuts       |

1. Cream butter. Add sugar. Beat well.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together dry ingredients. Combine with ground peanuts. Add to creamed mixture.
4. Chill dough.
5. Shape into rolls. Chill again until firm.
6. Slice thin. Place on greased cookie sheet.
7. Bake at 375 degrees for about 10 minutes.
8. Makes about 12 dozen small cookies.

NOTE: Omit salt if salted peanuts are used.

### CORNFLAKE DREAM BARS

#### Bottom Layer

- |                           |                   |
|---------------------------|-------------------|
| 1/4 cup butter            | 1 cup bread flour |
| 1/2 cup light brown sugar |                   |

1. Cream butter. Add brown sugar and cream well. Add flour.
2. Press into well greased 9x13x1 1/2 inch pan.
3. Bake in a 350 degree oven for about 15 minutes.

#### Top Layer

- |                         |                      |
|-------------------------|----------------------|
| 2 eggs                  | 1 cup cornflakes     |
| 1 cup light brown sugar | 1 cup moist coconut  |
| 1 teaspoon vanilla      | 1 cup broken walnuts |
| 1/4 teaspoon salt       |                      |

1. Beat eggs. Add sugar. Continue beating until light and fluffy.
2. Fold in remaining ingredients.
3. Spread on top of baked crust.
4. Bake at 350 degrees about 20-25 minutes.
5. Cut into strips or squares while warm.
6. Makes about 4 dozen.

### POPPY SEED STRIPS

- |   |                              |
|---|------------------------------|
| 3 egg yolks                             | 1/2 tablespoon ground citron |
| 6 tablespoons sugar                     | 1/2 lemon rind, grated       |
| 1/2 cup ground poppy seed               | 1/2 teaspoon vanilla         |
| 2 tablespoons ground un-blanchd almonds | 3 egg whites, stiffly beaten |
| 1 tablespoon ground raisins             | Fine bread crumbs            |

1. Beat egg yolks and sugar until light.
2. Add poppy seed, nuts, raisins, citron, lemon rind and vanilla and mix well.
3. Fold in stiffly beaten egg whites.
4. Pour on greased cookie sheet an inch thick. Sprinkle with fine bread crumbs.
5. Bake at 300 degrees for about 30 minutes or until set and brown.
6. Let cool. Cut into strips.
7. Makes about 4 dozen.

### COCONUT CHEWS

#### First Mixture

- |                              |                        |
|------------------------------|------------------------|
| 1/3 cup butter               | 1 1/2 cups bread flour |
| 2 tablespoons powdered sugar | 1/8 teaspoon salt      |

1. Sift together dry ingredients. Cut in butter as for pastry.
2. Butter a 7 1/2 x 11 1/2 x 1 1/2 inch pan and line with waxed paper. Press pastry firmly in pan. Cover with second mixture.

#### Second Mixture

- |                            |                          |
|----------------------------|--------------------------|
| 2 egg yolks                | 1/8 teaspoon salt        |
| 2/3 cup light brown sugar  | 1 cup fine moist coconut |
| 1/4 teaspoon vanilla       | 2 egg whites             |
| 3 tablespoons pastry flour |                          |

1. Beat egg yolks. Add brown sugar and beat well. Add vanilla.
2. Fold in flour, salt, coconut and stiffly beaten egg whites.
3. Spread over first mixture.
4. Bake in a 325 degree oven for about 40 minutes.
5. Allow to cool slightly in pan before cutting.
6. Makes about 3 dozen cookies.

### CHEWY BROWNIES

- |                              |   |
|------------------------------|---|
| 2 eggs                       | 2 squares unsweetened chocolate, melted |
| 1 1/4 cups light brown sugar | 1/2 cup bread flour                     |
| 1 teaspoon vanilla           | 1 cup nut meats, broken                 |

1. Beat eggs until light.
2. Add sugar, vanilla and melted chocolate.
3. Add flour and half the nuts. Mix well.
4. Spread in a buttered 8x8x1 inch pan and sprinkle the rest of nuts on top.
5. Bake at 350 degrees for about 25 to 30 minutes. Cool slightly and cut into squares.
6. Makes 16 squares.

### COCONUT GINGER ROLLS

- |                          |                                    |
|--------------------------|------------------------------------|
| 1/3 cup butter           | 1/4 teaspoon soda                  |
| 1/4 cup dark brown sugar | 1/2 teaspoon ginger                |
| 1 egg, beaten            | 1/2 teaspoon cloves                |
| 1/4 cup milk             | 1/2 teaspoon cinnamon              |
| 1/4 cup dark molasses    | 1/2 teaspoon salt                  |
| 1 teaspoon vanilla       | 2 cups finely grated moist coconut |
| 1 3/4 cups cake flour    |                                    |
| 1 teaspoon baking powder |                                    |

1. Cream butter and sugar.
2. Blend together beaten egg, milk, molasses and vanilla.
3. Sift together flour, baking powder, spices and salt. Add alternately with liquid ingredients to creamed mixture.
4. Add grated coconut.
5. Chill in refrigerator until firm.
6. Form in 1 1/2 inch strips about 1/3 inch wide. Place on greased cookie sheets about 2 inches apart. (Cookies spread.)
7. Bake in a 350 degree oven for about 15 minutes.
8. Makes about 5 dozen.



### GRATED CHOCOLATE SLICES

- |  |                                 |
|--|---------------------------------|
| $\frac{1}{2}$ cup butter               | $\frac{1}{2}$ teaspoon vanilla  |
| $\frac{1}{4}$ cup sugar                | 1 egg                           |
| 1 square unsweetened chocolate, grated | $1\frac{1}{2}$ cups bread flour |
|  | $\frac{1}{4}$ teaspoon salt     |

1. Cream butter, add sugar and grated chocolate and mix well. Add vanilla.
2. Add egg and mix until light and fluffy.
3. Add flour and salt and mix well. Let chill in refrigerator about 1 hour.
4. Break off  $\frac{3}{4}$  of the mixture and form into a long hollow box (18x2  $\frac{1}{2}$  inches) on a greased cookie sheet.
5. Fill with filling and cover with remaining chocolate mixture made into a long, thin sheet which will just form cover for box. Pinch edges together.
6. Bake at 350 degrees for about 40 minutes.
7. Slice while warm and spread with glaze.
8. Makes about 6 dozen.

#### Filling

- |                         |                                  |
|-------------------------|----------------------------------|
| $\frac{1}{3}$ cup sugar | 2 cups ground unblanched almonds |
| 1 unbeaten egg white    |                                  |

1. Mix all ingredients thoroughly.

#### Glaze

- |                         |                           |
|-------------------------|---------------------------|
| $\frac{3}{4}$ cup sugar | 2 tablespoons lemon juice |
|-------------------------|---------------------------|

1. Mix sugar and lemon juice together.

### HAZELNUT SLICES

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 cup ground hazelnuts           | 1 unbeaten egg white              |
| $\frac{1}{3}$ cup powdered sugar | Stiff raspberry or strawberry jam |

1. Mix well the ground nuts, sugar and egg white.
2. Form into a long strip (14 inches long by 2 inches wide) on a greased cookie sheet.
3. Make a depression the length of the strip and fill with jam.
4. Bake at 350 degrees for about 15-20 minutes. Let cool.
5. When cool, cut into half inch slices and remove from sheet.
6. Makes about 20 slices.

### APPLE-OATMEAL BARS

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| 1 cup bread flour                   | $\frac{1}{2}$ cup butter          |
| $\frac{1}{2}$ teaspoon salt         | $2\frac{1}{2}$ cups sliced apples |
| $\frac{1}{2}$ teaspoon soda         | 2 tablespoons butter              |
| $\frac{1}{2}$ cup light brown sugar | $\frac{1}{2}$ cup sugar           |
| 1 cup quick-cooking oatmeal         |                                   |

1. Sift together flour, salt and soda. Mix with brown sugar and oatmeal.
2. Cut butter into dry ingredients until mixture is crumbly.
3. Press half of this mixture into a greased 7  $\frac{1}{2}$  x 11  $\frac{1}{2}$  x 1  $\frac{1}{2}$  inch pan.
4. Arrange sliced apples over crumb mixture. Dot with butter and sprinkle with sugar.
5. Cover with remaining crumb mixture.
6. Bake at 350 degrees about 40 to 45 minutes.

### HAZELNUT PUFF BALLS

- |                        |                                      |
|------------------------|--------------------------------------|
| 4 egg whites           | $\frac{1}{2}$ pound ground hazelnuts |
| 1 pound powdered sugar | $\frac{1}{2}$ lemon rind, grated     |

1. Beat egg whites until they hold their shape.
2. Add sugar and continue beating for 5 minutes with electric mixer. Divide batter. Save half for icing.
3. Add ground nuts and lemon rind to other half of mixture.
4. Dip hands in powdered sugar and form small balls with nut mixture. Place on greased cookie sheet.
5. Make a dent in the center of each ball and fill with icing. Allow to dry for five minutes.
6. Bake at 325 degrees for about 15-18 minutes until icing is a delicate brown.
7. Makes about 30.