



December, 1932

## Home Service Bureau

*Suggestions for Making and Decorating Christmas Cookies  
and Fruit Cake and Plum Pudding Recipes*



### Christmas Cookies

The making of Christmas cookies can be made a real pleasure if one starts in time and buys a few of the many interesting cutters and uses the colored sugars, candies, nuts, and candied fruits that are available now.

Rolling pins with fancy designs cut in them, as well as the cooky press can be obtained for one dollar each. The Santa Claus, Christmas tree and animal cutters for the children, as well as the unlimited variety for the grown-ups can be purchased for 10 cents each.

Cooky sheets in aluminum and tin make cooky making easier than when deep pans are used. The cookies brown uniformly and are easily removed. Use the backs of your deep pans if you do not care to invest in the sheets.

A magic cover, which is merely a piece of white canvas about  $\frac{1}{2}$  yard in width with flour rubbed into the surface, makes a convenient molding board on which to handle soft mixtures. On the rolling pin, a stockinet made by cutting the foot off from an infant hose and slipping it on the pin and floured, prevents sticking.

#### USUAL METHOD OF MIXING COOKIES WITH FAT

Cream the shortening; add the sugar and cream well together; add the eggs beaten slightly. If chocolate is used, it may be added at this time and mixed very thoroughly. Add the liquid alternately with the flour which has been sifted with the baking powder, soda or cream of tartar and spices. Fruit, if used, is added last and floured with part of the flour in the recipe. Rich butter cookies usually require a temperature of 425 to 450 degrees, drop cookies from 350 to 400 degrees. A lower temperature is used for cookies containing molasses and chocolate, whether they are rolled or dropped on the sheet.

Use a shallow pan or a cookie sheet in preference to a deep pan for baking to insure even browning.

In handling rolled cookies, use as little flour as possible on the board. A piece of canvas (magic cover), with flour rubbed into the surface is ideal to use.

**CHILDREN'S COOKIES**—To make a Christmas tree, cut with a Christmas tree cutter, frost with white frosting and spread with either white cocoanut or cocoanut colored green. Sprinkle with bright colored candies. Frost the trunk with chocolate frosting.

A Santa Claus can be cut out with a cutter, frosted with red and decorated with white to resemble fur. His pack can be frosted with chocolate and a few candies sprinkled on top to resemble presents at the top of his bag.

To make a dog, frost the cookies with white frosting and cover with cocoanut. Use black candy for eyes and a strip of red frosting around the neck for a collar, applied with a tube. Chocolate frosting is effective too.

A chicken can be very effectively made with the white frosting and cocoanut, red comb and mouth and eye. Chocolate may also be used.

A baby shoe frosted with white icing and chocolate buttons and scallops made with a pastry tube is irresistible.

#### Other suggestions are:

1. Sprinkle colored sugars of green, red, or a combination of the two and a red cinnamon candy in the center of each cooky.
2. Dip candied pineapple in red sugar.
3. Use red cinnamon candies for holly berries and make green leaves and stems by cutting angelique into desired shapes.
4. Poinsettias and Christmas trees can be made by cutting out red pineapple or cherries, and angelique in thin wedges for leaves.
5. White and dark raisins, blanched almonds, pecans, and filberts are attractive to use.
6. Silver ball candies and angelique make excellent mistletoe decorations.

#### WHITE ICING FOR DECORATING COOKIES

Beat an egg white stiff, then stir in enough powdered sugar to make an icing of spreading consistency. A small amount of cold water may be added from time to time to thin the icing as it hardens quickly. Immediately after spreading a thin layer of this icing over the cooky, decorate with candies, colored sugar or candied fruits as desired. Always ice the under side of the cookie. This icing is very hard and glossy.

## Fruit Cakes and Cookies

### WHITE FRUIT CAKE

3/4 cups butter	1/2 lb. chopped blanched almonds
2 cups sugar	
1 cup sweet milk	1/4 lb. cut citron
7 whites of eggs	1/2 lb. candied cherries, cut in pieces
2 teaspoons baking powder	1/2 lb. candied pineapple, cut in pieces
2 1/2 cups flour, after sifting	1 teaspoon lemon extract
1 lb. white raisins	
1/2 lb. figs	

Sift the flour and measure it. Reserve part of it for flouring the fruit and to the remainder add the baking powder. Have the butter soft but not melted. Cream the sugar and butter thoroughly. Add the milk, flour and baking powder, floured fruits and nuts which have been cut, extract and the stiffly beaten whites which should be folded in well but carefully. Pour into pans which have been lined with brown or heavy waxed paper. Bake about 3 hours if pans are ordinary size. During the first hour, bake at 275 degrees, then increase to 300 degrees. Ring molds, small, round or square pans, or individual cakes may be used also. Recipe makes 5 3/4 lbs. and fills two large and one small pan.

To decorate for gift boxes, the smaller cakes are more attractive and can be decorated with wreaths of glazed fruits such as figs, pears, oranges, apricots, prunes and cherries. Green leaves can be made from angelique (candied rhubarb). Blanched almonds and pecans add decoration too.

To keep fruit cake indefinitely, wrap as soon as cold in heavy waxed paper and in tight container.

### FRUIT CAKE

1/2 lb. butter or 1 cup	10 cent package candied orange peel, cut in small pieces
1/2 lb. sugar or 1 cup	
1/4 cup sour milk	10 cents candied cherries
1/2 cup molasses	1 package dates, stoned and cut
1/2 teaspoon soda	1 scant teaspoonful mace, cloves, cinnamon, all-spice and nutmeg
1/2 lb. flour or 2 cups	5 eggs
1 1/2 lbs. seeded raisins	2 tablespoons rose water
1 lb. currants or seedless raisins	2 tablespoons grape juice
1/2 lb. citron, cut in pieces	
1/2 lb. almonds, cut and blanched	

Mix grape juice with raisins and rose water with currants and let stand over night. Cream the shortening well and add sugar gradually and mix until very well blended. Add well beaten eggs, molasses and milk. Sift flour, spices and soda together and combine with first mixture, reserving part of the flour to flour the fruit. Add fruit last and mix well. Line pans with heavy waxed paper. Miter the corners and pour the batter

into the pans. Bake 1 hour at 275 degrees—then 1 1/2 to 2 hours at 300 degrees, depending on size of pans. The tops of the loaves may be decorated with candied fruits and nuts.

Recipe makes 5 3/4 lbs. of fruit cake and fills 2 pans 3 1/2 x 4 1/2 inches and 1 pan 4 x 4 inches.

To keep indefinitely, wrap well in waxed paper and keep in a covered container. Do not wrap in towels.

### LIGHT FRUIT CAKE

1 lb. raisins	1/2 lb. pecans
1 lb. currants	1/2 lb. filberts
1 lb. figs	1 1/2 cups butter
1 lb. dates	3 cups sugar
1/2 lb. lemon peel	1/2 cup syrup
1/2 lb. orange peel	2 cups buttermilk
1/2 lb. candied cherries	7 1/2 cups bread flour
1/2 lb. candied pineapple	2 teaspoons soda
1/2 lb. citron	6 eggs
1/2 lb. Brazil nuts	

Cream butter and sugar thoroughly, add well beaten yolks and syrup. Then add buttermilk and half the flour, sifted with the soda, alternately. Fold in stiffly beaten egg whites last. Mix half the flour with the fruit and combine with above mixture. Bake at 300 degrees, allowing about 1 1/2 hours per lb.

## Cookies

### TRILBYS

1 cup shortening	2 eggs
1 cup brown sugar	1 2/3 cup flour
2 cups ground Rolled Oats	1 teaspoon soda
	Salt

Mix according to the usual method. Roll out on a slightly floured board and cut into rounds about 1 1/2 inches wide and 1/8 inch thick. Bake at 350 degrees for 12 minutes. Put together with date filling. To use as a Christmas cooky, cut into various fancy shapes and decorate with candied cherries, angelique, nuts, silver candies or sugar.

Recipe makes about 5 dozen.

### DATE FILLING

1 cup white sugar	1/2 lb. dates, pitted and cut
1 cup water	

Cook all ingredients together until dates are soft and mixture is thick.

## Cookies

### SAVOY BISCUITS (Lady Fingers)

3 egg whites	1 teaspoon lemon juice
5 tablespoons powdered sugar	1/4 teaspoon salt
2 egg yolks	1/2 cup and 2 tablespoons flour
1/4 teaspoon vanilla	

Beat egg whites stiff, fold in powdered sugar. Beat egg yolks until thick, add to them the flavoring. Fold into the stiffly beaten whites the egg yolk mixture and then the flour which has been sifted with the salt. Line a pan with wrapping paper. Press the batter onto it through a pastry bag (called Savoy bag by the English) with a 3/8 inch round opening into strips about 3 inches long. Sprinkle with powdered sugar and bake in a 350 degree oven for 10 minutes. Makes 10 double lady fingers. Ice with a soft white icing and decorate with angelique and candied cherries, colored sugar or small colored candies.

### SWISS COOKIES

1/2 lb. butter	Grated rind 2 lemons and 1 teaspoon lemon juice
1/2 cup sugar	
1/2 teaspoon salt	Sugar and cinnamon (1 tablespoonful cinnamon to 1/2 cup sugar)
2 1/2 cups bread flour	
4 egg yolks	

Cream the butter, add sugar and continue creaming. Add some of the flour, 2 egg yolks, lemon juice and rind, salt and remainder of the flour. When thoroughly mixed put away to chill for a couple of hours. Roll to 1/4 inch thickness on a floured cloth and cut with cooky cutter. Brush over with a thin coating of egg yolk, sprinkle with sugar and cinnamon mixture. Bake on cooky sheets in 400 degrees oven until golden brown (10 to 15 minutes).

### ENGLISH FRUIT COOKIES

1/2 cup butter	1 tablespoon baking powder
1 1/4 cups brown sugar	1/2 cup raisins, cut
1 egg	1/4 cup citron, cut
1/2 cup cream	1/2 cup currants
2 1/2 cups bread flour	1/2 cup walnuts, chopped
1/2 teaspoon salt	1 teaspoon vanilla

Mix part of the measured flour with the cut fruits and nuts. Cream butter and sugar. Add well beaten eggs. Add alternately the flour sifted with baking powder and salt and the cream. Add floured nuts and fruits and flavoring. Drop onto a greased baking sheet and bake in a 375 degree oven from 10 to 15 minutes (until a golden brown). This is a crisp fruit cooky. Recipe makes 4 dozen.

### NORWEGIAN NUT CRESCENTS

1 lb. butter	4 7/8 cups bread flour
1/2 lb. unblanched almonds, ground	Sherry sauce (about 5 teaspoons)
1 1/2 cups powdered sugar	

Cream the butter, work in the dry ingredients and add the sherry. Use enough sherry so that the dough holds together well but is not sticky. Roll small portions of the dough between hands and shape into crescents about 3 inches long. Bake in 425 degrees for about 15 minutes until a golden color.

### SCOTCH SHORTBREAD

1/2 lb. butter	1 teaspoon orange or almond extract
2 3/4 cups bread flour	Candied orange peel or angelique and cherries
3/4 cup powdered sugar	
1/2 teaspoon salt	
1/2 cup chopped almonds	

Blanch and chop the almonds. Cream the butter and work in the remainder of the ingredients. Press into a buttered pan to 1/2 inch thickness (a pan 8 x 10 inches will be about right). Prick well with a fork or skewer, decorate with thin strips of angelique and candied cherries or candied orange peel and bake in 375 degree oven for about 45 minutes, until a golden brown. Cut into squares as soon as they are baked.

### ROLLED ENGLISH WAFERS

1/4 cup butter	7/8 cup bread flour
1/2 cup powdered sugar	1/2 teaspoon almond extract
1/4 cup milk	

Cream butter and sugar. Add milk and flour alternately. Add flavoring. Spread very thinly with broad long-bladed knife on a buttered inverted dripping pan or a cooky sheet. Crease in squares and bake in a moderate oven—350 degrees—for about 20 minutes (until light brown in color.) Cut squares apart immediately. While hot roll around the handle of a wooden spoon or a case knife.

### ICE BOX COOKIES

1 cup brown sugar	1 teaspoon soda in little hot water
1 cup white sugar	
1 cup butter	1/2 lb. shelled almonds or walnuts
1/2 cup lard	4 level cups flour
3 eggs	2 teaspoons cinnamon

Mix in order given. Chill in a deep pan or any mold that will shape the dough for cookies. Chill until very cold. Slice thin with a sharp knife and bake at 425 degrees 8 to 10 minutes.



**SWEDISH WAFERS**

- |                                |                    |
|--------------------------------|--------------------|
| 7 egg yolks (hard cooked)      | ¾ cup sugar        |
| 1 cup shortening (half butter) | 1¾ to 2 cups flour |
|                                | ½ teaspoon salt    |

Rub yolks that have been poached in boiling water until hard, through sieve. Cream fat and sugar, add yolks, flour sifted with salt; chill and roll or slice. Brush cookies with 1 beaten egg and 1 teaspoon water, sprinkle with sugar or any ground nuts. Bake in hot oven 450 degrees. They brown very quickly toward end of baking.

NOTE: Instead of egg yolk, they may be brushed with a beaten egg white mixed with 3 tablespoons powdered sugar and the nuts or candied cherries spread on top. This dough may be forced through a cookie press.

**PECAN GUM DROP COOKIES**

- |                              |  |
|------------------------------|--|
| 1 lb. brown sugar or 2½ cups | 4 eggs   |
| 1 teaspoon cinnamon          | 1 doz. different color gum drops cut in pieces |
| ½ cup of pecans cut fine     | 1 tablespoon water                             |
| 2 cups flour                 |  |

Beat whole eggs with water until light. Add sugar to that and beat until creamy. Mix 1 cup of flour with gum drops, add cinnamon, nuts and rest of flour. Bake in sheets in a 325 degree oven for ½ hour.

After taking out of oven, cut in squares immediately and ice with butter icing.

**BERLINER KRANSER**

- |                 |                                 |
|-----------------|---------------------------------|
| 1 cup butter    | 4 cooked egg yolks (or poached) |
| 1 cup sugar     |                                 |
| 4 raw egg yolks | ½ cup cream—scant               |
|                 | 4 cups flour                    |

Use the general method of mixing cookies. Put cooked egg yolks through a sieve and add with raw egg. Bake in a hot oven 425 degrees from 8 to 10 minutes.

Use this in a cooky press or cut out by hand.

**SOFT MOLASSES COOKY**

- |                                    |                      |
|------------------------------------|----------------------|
| 1 cup shortening (⅔ lard—⅓ butter) | 5 cups bread flour   |
| 1 cup sugar                        | 2 teaspoons soda     |
| 1 egg                              | 2 teaspoons cinnamon |
| 1 cup molasses                     | ¼ teaspoon nutmeg    |
| 1 cup hot water                    | 1 teaspoon cloves    |
|                                    | 1 teaspoon salt      |

Sift together the flour, soda, spices and salt. Cream the shortening and sugar together, add the well beaten egg. Mix the hot water and the molasses. Add the liquid and dry ingredients alternately, beating only enough to mix well. Drop on greased cooky sheets and bake for about 15 minutes in a 375 degree oven. This recipe makes between 35 and 40 medium size cookies.

**GINGERBREAD MAN**

- |                       |                            |
|-----------------------|----------------------------|
| ⅓ cup butter          | 2 teaspoons ginger         |
| 1 cup brown sugar     | 1½ teaspoons baking powder |
| ½ cup molasses        |                            |
| ¼ cup sweet chocolate | About 2½ cups flour        |
| ½ teaspoon salt       |                            |

Sift together dry ingredients. Cream butter and sugar together, add molasses, milk, dry ingredients and mix well. Toss on floured board. Roll about ¼ inch thick and cut out. Use currants for eyes, nose, and buttons; candied cherry for mouth. Sprinkle with sugar. Bake in 350 degree oven for 15 to 20 minutes.

**ALMOND STARS**

- |  |   |
|--|---|
| ¼ lb. almond paste (rub smooth with fingers) | In another bowl, cream 1¼ cups shortening |
| ½ cup sugar                                  | ½ cup sugar                               |
| 3 eggs—add to the above                      | and mix well                              |

Combine these two mixtures. Add 4 cups flour. Mix well. Roll out on floured board. Cut into stars (remove centers if you wish). Brush with egg and sprinkle with a mixture of ground almonds and sugar. (1 part sugar to 2 parts almonds). Bake on cooky sheets in 400 degree oven for 15 to 20 minutes.

**CALIFORNIA CHRISTMAS COOKIES**

- |                            |                            |
|----------------------------|----------------------------|
| 3 eggs                     | ½ teaspoon ground cinnamon |
| 2 cups brown sugar         |                            |
| 1 cup orange marmalade     | ½ teaspoon soda            |
| ½ teaspoon ground allspice | ¼ teaspoon salt            |
| ½ teaspoon ground cloves   | 3 cups flour               |

Beat the eggs in the mixing bowl, then add the sugar and marmalade, beating well. Sift the flour with spices, soda and salt, and add to the liquid, beating enough to mix well. Spread out the batter about half an inch thick in an oiled shallow pan, and bake 20 minutes in a moderate oven (375 degrees). Remove from oven and while still hot, frost with icing made of powdered sugar and cream, applying the icing with a pastry brush, then cut into small squares.

**SOUR CREAM COOKIES**

- |                        |                        |
|------------------------|------------------------|
| 1 cup sugar            | 3 cups flour           |
| 1 teaspoon salt        | 1 teaspoon soda        |
| 1 teaspoon nutmeg      | 1 cup solid shortening |
| 1 cup thick sour cream | 1 egg                  |

Sift together sugar, flour, salt, soda and nutmeg; add shortening and work into the dry ingredients with the finger tips. Add well beaten egg and part of sour cream, cutting liquid into the dry ingredients by means of a knife. Add balance of sour cream to form a soft dough. Let stand an hour or more and roll out. If desired, sugar may be sprinkled over dough after it is rolled out. Bake in a hot oven, 450 degrees.



**FILBERT KISSES**  
(Made with egg yolks)

4 egg yolks    ½ lb. powdered sugar  
                  ½ lb. filbert nutmeats

Grate the filberts. Mix well the unbeaten yolks, powdered sugar and grated filberts. Drop by teaspoonful on greased baking sheets and bake in a 325 degree oven for 20 to 30 minutes.

**FILBERT STICKS**

6 egg whites                      Dash of salt  
1 lb. confectioner's sugar      1 lb. grated Hazel nuts

Beat egg whites until stiff. Fold in the sugar and nuts and add the salt. Mix thoroughly but carefully for about 15 minutes. As these cookies are hard to handle, use a cooky press and make into sticks or circles. Bake on a greased sheet at 350 degrees for 15 minutes.

**BUTTER BALLS**

¾ cup shortening                1 scant teaspoon baking powder  
1 cup brown sugar  
1 egg                                2 cups flour (do not use more)  
1 teaspoon vanilla

Mix according to cooky method and roll into a long roll. Cut off pieces the size of a marble, dip in granulated sugar, roll in palm of hand until round. Dip in sugar again and place on tins, with about 2 inches of space between. Bake at 400 degrees for about 10 minutes. Recipe makes 72 cookies.

NOTE: These cookies brown very easily at bottom.

**WHITE SUGAR COOKIES**

3 eggs                                2 teaspoons cream of tartar  
1 cup sugar  
1 cup shortening                1 teaspoon soda  
1 teaspoon vanilla or nutmeg or a little of each      3 cups flour

Cream fat and sugar well and add eggs beaten until light. Then add flavoring and dry ingredients. Bake at 425 degrees for 8 minutes. Roll thin. The recipe makes 4 dozen.

They are very attractive if decorated with red cherries and green angelique to represent Christmas trees, poinsettias, etc. See suggestions for decorating cookies.

**CHOCOLATE DROPS**

½ cup shortening                ½ teaspoon soda  
1 cup brown sugar              1½ cups flour  
1 egg                                2 squares chocolate  
½ cup sour milk                 ½ cup nuts or raisins

Mix according to cake method. Drop by teaspoonsful on a greased pan and place an almond or a pecan on top of each. Drop the cookies about one inch apart. Bake at 375 degrees to 400 degrees about 12 minutes.

**SOUR CREAM COOKIES**

½ cup butter                      1 cup sour cream  
½ cup lard                        ½ teaspoon soda  
1½ cups sugar                    1 teaspoon baking powder  
3 eggs                                6 cups flour

Mix in the usual way. Roll and cut into fancy shapes. This dough is easy to handle and is excellent for cookies that are to be decorated. If decorated before baking they are very attractive. Bake at 400 degrees—12 to 15 minutes. Recipe makes 4 dozen.

**PFEFFERNUESSE**

2 cups lard                        2 teaspoons salts of tartar dissolved in 2 teaspoons hot water  
1 cup butter  
3 cups sugar (white)            2 teaspoons salt  
1 cup molasses                 6 drops anise oil  
1 tablespoon cinnamon  
½ teaspoon cloves               ½ teaspoon baking powder  
½ cup milk                        ½ teaspoon soda  
    15 cups flour

Sift together the flour, soda, baking powder, salt and spices. Cream the sugar and butter together and add the molasses and milk. Mix well and add the dissolved salts of tartar and anise oil. Add the flour and other ingredients sifted together, using a spoon until too thick to mix. Then work in the remainder of the flour with the hands. Be sure to work in flour each time so that no trace of it is left. The last half-cupful is hardest to put in. After flour is thoroughly worked in, pound gently with a potato masher shaping it into a square loaf, continue this until no cracks can be seen and the whole is a solid piece of dough. Let stand over night or longer. Slice into ½ inch slices and cut into cubes from ½ to 1 inch wide, depending on size desired. Bake at 350 degrees for about 15 minutes. Cool and store in a tight container. They keep indefinitely. The recipe makes many cookies.

**SPRINGERLE**

2 eggs                                1 or 2 teaspoons anise seeds  
1 cup sugar  
2 cups flour                        1 teaspoon baking powder

Beat the whole eggs with a wire whisk until light and add the sugar. Beat in one direction only. Add the sifted flour and baking powder gradually. The length of time for beating is 1 hour. Roll out to ¼ inch in thickness. Press a floured springerle board, or use a springerle rolling pin, into the dough very hard so the designs are distinct. Cut out the squares or use a cutter that has a crinkled edge. Place on a board over which is sprinkled anise seeds. Let them stand about 10 hours to dry. Then bake at 350 degrees about 20 minutes or until light brown. Recipe makes 4 dozen.

To keep springerle, store in a tin contained so that they will soften a little.

**CHRISTMAS HONEY COOKIES**

- |                       |  |
|-----------------------|--|
| 1 cup butter          | 1 teaspoon soda dissolved<br>in 2 tablespoons hot<br>water |
| 1 cup sugar           |  |
| 1 cup strained honey  |  |
| 1 teaspoon cinnamon   | ½ teaspoon ground carda-<br>mon seed                       |
| ¼ lb. chopped almonds | 3¾ to 4 cups flour   |

Halves of blanched almonds

Mix in the usual way. Roll out to ⅛ inch in thick-  
ness. Cut in oblongs or squares. Place halves of  
blanched almonds in center. Bake at 350 degrees from  
12 to 15 minutes. The recipe makes 7 dozen, 2 inches  
square.

**ALMOND RINGS**

- |              |                        |
|--------------|------------------------|
| ¾ lb. butter | Finely chopped almonds |
| 3 egg yolks  | Sugar and cinnamon     |
| 1 cup sugar  | 4 cups flour           |

Mix in the usual way and after all the ingredients are  
in, continue to mix until all are well blended. Flour the  
hands and mold small pieces of the dough into rings or  
figure-eights. Dip into egg white, slightly beaten, then  
into chopped almonds, mixed with sugar and cinnamon.  
Bake on greased sheets at 350 degrees for 12 to 15  
minutes. Recipe makes 8 dozen cookies.

**SPRITTS COOKIES**

- |                                      |                 |
|--------------------------------------|-----------------|
| 1 cup butter                         | 1 egg           |
| ½ cup sugar and 1 table-<br>spoonful | 2½ cups flour   |
|                                      | ¾ teaspoon salt |

Mix like ordinary cooky dough and force through a  
tube in various shapes. Bake from 8 to 10 minutes about  
450 degrees. For Christmas cookies, sprinkle with  
colored sugars or use pecans or candied cherries for  
decoration.

**GINGER CREAMS**

- |                      |                     |
|----------------------|---------------------|
| 1 cup sugar          | 1 teaspoon ginger   |
| 1 cup shortening     | ½ teaspoon cloves   |
| 2 eggs               | ½ teaspoon salt     |
| ⅔ cup molasses       | ½ teaspoon cinnamon |
| 1 cup lukewarm water | 3 cups bread flour  |
| 1 teaspoon soda      |                     |

Cream butter and sugar thoroughly. Add the well  
beaten eggs, then the molasses. Sift together the flour,  
salt and spices. Stir the soda into the warm water and  
add alternately with the sifted dry ingredients. Pour  
into a greased pan 10 x 16 inches. Bake in a 350 de-  
gree oven for about 20 minutes. Spread with fondant  
icing and cut into strips.

**Fondant Icing**

- |              |                    |
|--------------|--------------------|
| 2 cups sugar | 1 teaspoon butter  |
| 1¼ cups milk | ½ teaspoon vanilla |
|              | ⅛ teaspoon salt    |

Boil sugar, milk and butter until soft ball stage. Cool,  
add vanilla and salt and beat until of consistency to  
spread.

**DATE COOKIES**

- |                     |                                   |
|---------------------|-----------------------------------|
| 1 cup shortening    | 1 teaspoon cloves                 |
| 1½ cups brown sugar | 1 teaspoon salt                   |
| 3 eggs or 6 yolks   | ¼ teaspoon soda                   |
| 1 tablespoon water  | 2 teaspoons baking powder         |
| 3 cups flour        | 1 cup chopped dates or<br>raisins |
| 1 teaspoon cinnamon |                                   |

Bake at 400 degrees 12 to 15 minutes. Cake method  
of mixing. Makes 4 dozen cookies.

**LEBKUCHEN**

- |                     |            |                 |
|---------------------|------------|-----------------|
| 1½ cups light syrup | ¼ cup lard | ½ teaspoon soda |
|---------------------|------------|-----------------|

Heat together. When hot, add flour enough to thicken  
(about 2 cups). Cover and set in cool place for several  
days. Allow to soften, then add following:

- |                               |   |
|-------------------------------|---|
| 1½ cups sugar                 | ½ teaspoon cinnamon                     |
| ½ cup butter                  | ⅛ teaspoon cloves                       |
| ½ cup sour cream              | ⅓ cup chopped citron                    |
| ¼ teaspoon soda               | ⅓ cup chopped almonds                   |
| 1½ teaspoons baking<br>powder | 1¼ teaspoons salt                       |
| 2 eggs                        | Flour enough to roll<br>(about 4½ cups) |

Sift together the soda, baking powder, cinnamon,  
cloves, salt and 2 cups of flour. Flour the almonds and  
citron with some of remaining flour. Cream together the  
butter and sugar and add to first mixture. Add well  
beaten eggs then sour cream and dry ingredients alter-  
nately. Lastly add citron and almonds and remaining  
flour. It should be a stiff dough. Let stand a day or  
two in a cool place, then let soften and roll out to about  
⅜ inch thickness. Cut in large oblong pieces about  
3 x 5 inches. Place on greased cooky sheets, decorate  
with blanched almonds and make in 350 degree oven for  
15 or 20 minutes, until delicately browned. Recipe  
makes about 2 dozen this size. These cookies may be  
cut with small cutters if desired.

**ALMOND MACAROONS**

- |                                     |                       |
|-------------------------------------|-----------------------|
| ½ lb. almond paste                  | Whites of 3 eggs      |
| 1 cup sugar, less 1 table-<br>spoon | ⅓ cups powdered sugar |

Break almond paste in small pieces and mix with the  
hand, adding gradually 1 cup of granulated sugar. Add  
the 3 egg whites and beat thoroughly. When perfectly  
blended, stir in the powdered sugar. Drop from a spoon  
to make small macaroons about 1¾ to 2 inches in di-  
ameter. If you have a pastry tube, they may be made  
a bit more fancy by shaping them with it. They may  
or may not be sprinkled with finely chopped blanched  
almonds before baking. Tin sheets covered with wrap-  
ping paper are used for the baking of the macaroons.  
Bake in a 350 degree oven for about 15 minutes until  
a golden brown. Remove from oven, invert paper and  
macaroons. If the macaroons stick, they may be re-  
leased by dampening the inverted paper with a cloth  
wrung in cold water. Makes 2 dozen.

**TOTENBEINLI**

- |                          |   |
|--------------------------|---|
| 3 eggs                   | 1/2 teaspoon cinnamon                       |
| 1 cup sugar              | 1/8 teaspoon cloves                         |
| 2 cups pastry flour      | 1/2 teaspoon almond extract                 |
| 1 teaspoon baking powder | 1/2 lb. almonds, blanched and cut in strips |
| 1/2 teaspoon salt        |   |
| Grated rind of 1/2 lemon |   |

Beat eggs, add sugar and continue beating. Add remaining ingredients, mix well and spread dough in large greased pan (10 x 16 inches). Bake in slow (325 degree) oven for about 20 minutes, until baked through. Cut in strips, about 1 x 4 inches, and toast a delicate brown in a slow oven. This is a dry, hard cookie.

**CANDIED GINGER WAFERS**

- |                                |                     |
|--------------------------------|---------------------|
| 1/2 cup butter                 | 1 1/2 cups flour    |
| 3/4 cup sugar                  | 1/2 teaspoon soda   |
| 2 tablespoons molasses         | 1/4 teaspoon cloves |
| 2 eggs, beaten                 | 1/4 teaspoon mace   |
| 1 cup candied ginger, cut fine | 1/2 teaspoon ginger |
|                                | 1/4 teaspoon salt   |

Sift together dry ingredients. Cream butter, add sugar and molasses and continue creaming. Add candied ginger and sifted dry ingredients and mix well. Drop by teaspoonsful on greased cookie sheets and bake in a 375 degree oven for about 15 minutes.

**PINEAPPLE COOKIES**

- |                         |                          |
|-------------------------|--------------------------|
| 1/2 cup lard            | 3 1/2 cups flour         |
| 1/2 cup butter          | 1/8 teaspoon salt        |
| 1 cup sugar             | 1 teaspoon baking powder |
| 1 egg                   | 1 teaspoon soda          |
| 1/2 cup sour cream      |                          |
| 1/2 cup pineapple juice |                          |

Sift dry ingredients together into a bowl. Cut in shortening, add beaten egg, sour cream and pineapple juice. Drop by teaspoonsful on greased baking sheets. Press a small piece of pineapple in center of each cookie and bake at 375 degrees for 12 to 15 minutes, until a light brown.

**OATMEAL COOKIES**

- |                     |                                   |
|---------------------|-----------------------------------|
| 1 cup shortening    | 2 cups flour                      |
| 1 cup sugar         | 1 teaspoon soda                   |
| 2 eggs              | 1 teaspoon cinnamon               |
| 1/4 cup milk (sour) | 1/2 cup chopped nuts (if desired) |
| 1 cup raisins       |                                   |
| 2 cups rolled oats  |                                   |

Cream shortening and sugar, add eggs and beat well. Add oatmeal. Sift soda with flour and cinnamon and combine alternately with the milk. Add raisins and a few nuts and bake in a 400 degree oven. Makes 4 dozen medium sized drop cookies.

**FUDGE MACAROONS**

- |                                      |                     |
|--------------------------------------|---------------------|
| 2 squares chocolate (from 8 oz. bar) | 1/2 teaspoon salt   |
|                                      | 2 teaspoons vanilla |
| 1/4 cup water                        | 2 1/2 cups cocoanut |
| 2/3 cup sugar                        | 4 egg whites        |
| 1 tablespoon flour                   |                     |

Place chocolate and water in saucepan. Stir over low heat until a smooth paste is formed. Remove from stove, add sugar, flour and salt. When mixture is cool, add vanilla and cocoanut. Fold in stiffly beaten whites and drop by teaspoonsful on greased cookie sheet. Bake in 325 degree oven for about 15 to 20 minutes. Recipe makes about 4 dozen macaroons.

**CHOCOLATE ALMOND DROPS**

- |   |                       |
|---|-----------------------|
| 2 egg whites                                  | 1/2 teaspoon cinnamon |
| 1/2 lb. or 1 2/3 cups powdered sugar          | 1 tablespoon cocoa    |
|   | 1/8 teaspoon salt     |
| 1/2 lb. or 1 3/4 cups unblanched almonds, cut |                       |

Put all ingredients but nuts together in a bowl. Beat thoroughly for 1/2 hour (to prevent texture of kisses). Add nuts. Drop mixture by teaspoonsful on greased baking sheets. Bake in slow (300 degree) oven for 20 minutes to 1/2 hour.

**CINNAMON STARS**

- |  |                                    |
|--|------------------------------------|
| 5 egg whites                                     | 1 teaspoon cinnamon                |
| 2 cups brown sugar (sifted and measured lightly) | 1 lb. almonds, blanched and ground |

Beat egg whites stiff. Add remaining ingredients and enough powdered sugar to make a stiff dough. Turn out on board or canvas covered with powdered sugar and knead, working in powdered sugar. Put dough in refrigerator and let stand over night or until cold enough to roll easily. Roll out to 1/4 inch thickness on board covered with powdered sugar, rolling a small amount at a time. Cut with star cutter dipped in powdered sugar. Place on cookie sheets greased with lard and floured lightly. Bake in slow (325 degree) oven for about 15 minutes. These cookies are very apt to be sticky and hard to handle.

**CANDIED CHERRY MACAROONS**

- |                                    |                           |
|------------------------------------|---------------------------|
| 1/2 cup condensed milk (sweetened) | 1 teaspoon almond extract |
|                                    | 1/2 cup candied cherries  |
| 2 cups shredded cocoanut           |                           |

Mix all ingredients. Drop by teaspoonsful on greased cookie sheets about 1 inch apart. Bake in 350 degree oven for about 10 minutes until a delicate brown. Pistachio nuts may be substituted for the cherries and are delicious.

### CHOCOLATE BROWNIES

1/2 cup butter	1 cup sugar
2 squares bitter chocolate (from 8 oz. bar)	1/2 cup bread flour
2 eggs	1 teaspoon vanilla
1/4 teaspoon salt	1 cup chopped nuts

Melt butter and chocolate over hot water. Allow to cool. Beat eggs light and add sugar gradually. Add melted butter and chocolate. Mix the chopped nuts with flour and add. Add vanilla, mix thoroughly and pour into greased tin (7 in. square). Bake in 300 degree oven for 25 to 30 minutes. Cut in squares. These brownies are especially delicious made with black walnuts.

### MONDCHENS

1/2 lb. butter	1 cup bread flour
1/2 lb. ground almonds	1 grated lemon rind
1 cup sugar	1/4 teaspoon salt

Cream butter, add sugar and continue creaming. Add remaining ingredients and finish mixing by kneading lightly with hand. Roll about 1/4 inch thick and cut with half moon cutter. Bake at 400 degrees for 10 to 12 minutes. While hot, ice with icing made of

1/2 cup powdered sugar	Cream
1 teaspoon vanilla	

Add enough cream to make an icing that spreads easily.

### HONEY DATE STRIPS

3 eggs, well beaten	1 1/3 cup flour
1 teaspoon vanilla	1 lb. chopped dates
1 cup honey	1 teaspoon baking powder
1 cup chopped nuts	

Mix honey and eggs, add flour and baking powder, then nuts, dates, and vanilla. Bake in a shallow pan 13 x 6 1/2 inches, at 400 degrees for 25 to 30 minutes. Cut in strips. Roll in powdered sugar before serving.

### DATE BARS

1 lb. dates, chopped	1 cup bread flour
1 cup chopped nuts	1 teaspoon baking powder
3 eggs	1/2 teaspoon salt
1 cup sugar	

Mix dates and nuts with flour. Beat eggs until light. Add sugar gradually and mix well. Add remaining ingredients, blend thoroughly and pour into a greased pan 8 x 12 inches. Bake in 350 degree oven for about 20 minutes. Cut in strips. Roll in powdered sugar if desired.

### SALTED PEANUT DROP COOKIES

1 cup shortening	3 teaspoons baking powder (tartrate)
1 cup sugar	1/4 teaspoon salt
2 eggs	1 1/2 cups ground, salted peanuts (without skins)
3 tablespoons honey	1 cup seedless raisins
1/4 cup milk	
3 cups bread flour	

Cream shortening, add sugar and continue creaming. Add honey, beaten eggs, then dry ingredients and milk alternately. Reserve a small amount of the flour for flouring the raisins. Add raisins and ground peanuts, mix well and drop by teaspoonsful on greased cooky sheets about 1 1/2 inches apart. Bake in a 400 degree oven for about 12 minutes until golden brown. Makes about 6 dozen.

### BROWNIES

2 1/3 cups pastry flour	1 cup grated chocolate or 3/4 cup cocoa
2 teaspoons baking powder	1/2 cup melted butter
2 cups sugar	4 eggs
1 teaspoon vanilla	1/2 cup nut meats

Mix sugar, chocolate and melted butter; add eggs and beat. Then add flour and baking powder with nut meats. Spread 1/2 inch thick on well greased sheet. Bake 30 minutes at 350 degrees. Cut in squares while still warm.

### HONEY DROP COOKIES

1/4 cup honey	1 1/2 cups flour
1/2 cup shortening	1 1/2 teaspoons baking powder
1 egg	
1/2 tablespoon lemon juice	

Cream the honey and shortening thoroughly. Add the yolk of the egg and lemon juice; beat thoroughly and add the flour sifted with the baking powder. Fold in the stiffly beaten egg whites. Drop by teaspoonsful on a greased cookie sheet. Bake in a hot oven (425 degrees) for about 12 minutes. Recipe makes 32 cookies.

NOTE: These cookies do not brown much on top.

### SCOTCH SCONES

1 cup butter	Powdered sugar
2 tablespoons brown sugar	2 cups bread flour

Put the brown sugar into a 1 cup measure and fill cup with powdered sugar. Cream butter, add sugar and cream well. Add flour, mix well and form into 2 rolls about 5 or 6 inches long. Place in refrigerator over night. Next morning slice very thin and bake at 400 degrees for 10 or 12 minutes.





### CHRISTMAS STOLLEN

1 cake compressed yeast	1/2 cup sugar
1 teaspoon sugar	3 egg yolks, beaten
1 cup scalded milk	1/2 teaspoon salt
1 cup butter (half lard may be used)	1/4 teaspoon nutmeg
	4 cups flour

Scald milk. Allow to cool to lukewarm. Mix yeast with 1 teaspoon sugar until liquid and add to milk. Add a part of the flour and beat until smooth. Cream butter and sugar, add to above mixture with beaten egg yolks, salt, nutmeg and remainder of flour. Knead until smooth and elastic, using about 1/2 cup flour on the canvas or board. Place in a greased bowl to rise until double in bulk (about 3 1/2 hours). This may be made the day before it is to be used and placed in the refrigerator over night.

When dough has doubled in bulk, divide into three equal parts. Roll each piece into a triangle 1/2 inch thick. Brush with melted butter and cover with fruit and nuts. Roll dough like jelly roll, starting with the wide end. Shape like a crescent. Let rise until light (about 1 1/2 hours). Bake in a 375 degree oven from 40 to 45 minutes. Ice with powdered sugar icing and decorate with candied cherries and angelique.

#### Filling

1 lb. dates, stoned and cut in pieces  
 1/2 cup nutmeats, cut fine  
 1 cup maraschino cherries, cut in small pieces  
 1 slice pineapple, cut in small pieces.

### FIG ICE BOX COOKIES

3/4 cup shortening (half butter, half lard)	1 tablespoon baking powder
1 1/2 cups brown sugar	1 teaspoon salt
1 egg	1 teaspoon cinnamon
1/4 cup milk	1 cup chopped nut meats
2 1/2 cups bread flour	1/2 cup chopped figs

Blend together the shortening, sugar and egg and add milk. Mix and sift the flour, baking powder, salt and cinnamon. Add to the first mixture. Add nuts and figs last. Shape into rolls and place in refrigerator over night. Slice thin and bake for 10 minutes in a 375 degree oven.

### BLACK ZWIEBACH

1 cup bread flour	1 square bitter chocolate (1 oz.)
1 cup powdered sugar	
1 cup chopped black walnut meats	1 egg, well beaten
	1 teaspoon vanilla
	1/4 teaspoon salt

Beat egg until light, add powdered sugar and melted chocolate. Beat well, add flour, nuts, salt and vanilla. Pack into square cake pan 7 1/2 x 7 1/2 inches and bake for 35 minutes in a 350 degree oven. Cut in 1 1/2 inch squares and roll in powdered sugar.

### PEANUT BUTTER BALLS

1 cup shortening (half lard, half butter)	1 cup peanut butter
	2 eggs
1 cup white sugar	2 1/2 cups bread flour
1 cup brown sugar	2 teaspoons soda
	1/2 teaspoon salt

Cream butter, sugar and peanut butter. Add unbeaten eggs, beat well. Add flour, soda and salt. Form into balls the size of walnuts, flatten with the tines of a fork. Bake at 350 degrees for 15 minutes.

### OATMEAL DATE SQUARES

1 3/4 cups oatmeal	3/4 cup butter
1 1/2 cups bread flour	1 teaspoon soda
1 cup brown sugar	1/2 teaspoon salt

Mix dry ingredients together. Work in the butter thoroughly. Pack half the mixture in the bottom of a 9 x 9 inch tin. Cover with date filling. Add remainder of crumb mixture, pressing it down well. Bake 40 minutes at 375 degrees. Cut in squares.

#### Date Filling

3/4 cup dates, cut in small pieces	1 cup water
	3/4 cup nut meats
1 cup granulated sugar	

Boil dates, sugar and water until thick. Remove from range, cool and add nutmeats.

### ROCKS

1 cup butter	1 1/2 cups walnut meats, broken in small pieces
1 1/2 cups sugar	1/2 teaspoon allspice
3 eggs, beaten	1 teaspoon cinnamon
1 1/2 cups dates, cut in small pieces	1 teaspoon soda
	2 1/2 cups bread flour

Sift flour with allspice, cinnamon and soda. Cream butter and sugar together, add well beaten eggs, flour, dates, and nuts. Drop on greased cooky sheets and bake from 12 to 15 minutes at 400 degrees.

### CHOCOLATE NUT DROPS

3/4 cup butter	2 eggs, beaten
1 cup sugar	1/2 teaspoon salt
1/2 lb. chopped or ground unblanched almonds	1/4 lb. grated sweet chocolate
2 cups bread flour	

Cream butter and sugar, add grated chocolate, eggs, flour, nuts and salt. Drop by teaspoonfuls on greased cooky sheets and bake in a 325 degree oven for 15 to 20 minutes.



### FRUIT FILLED COOKIES

1 cup shortening (half lard and half butter)	1/4 teaspoon nutmeg
	1/2 teaspoon salt
2 cups sugar	6 cups bread flour
3 eggs	1 teaspoon baking powder
1 cup thick sour cream	1/2 teaspoon soda

Cream shortening and sugar, add unbeaten eggs and beat well. Add sour cream and flour sifted with baking powder and soda. Chill in refrigerator over night. Next morning roll out and cut with a 2 1/2 inch round cutter. Place a spoonful of filling on one cooky, place another cookie over it and press down edges to seal. Bake at 375 degrees for 12 to 15 minutes.

#### Filling

1 1/2 cups dates	1 cup seeded raisins
	3/4 cup water

Put fruit through food chopper, add water and cook until thick. Stir to keep from scorching.

### OATMEAL COCOANUT DROP COOKIES

1 cup shortening	1/2 cup cocoanut
1 cup white sugar	1/2 cup nut meats, cut in pieces
1 cup brown sugar	
2 cups bread flour	1 teaspoon baking powder
1 1/2 cups oatmeal	1 scant teaspoon soda

Cream shortening, add sugar and cream well. Sift flour with baking powder and soda. Add to the creamed mixture with the oatmeal, cocoanut and nut meats. Drop by teaspoonfuls on well greased tins. Bake at 400 degrees from 12 to 15 minutes. These cookies spread, so do not drop too close to each other.

### ALMOND MOONS

1/2 cup grated unblanched almonds (measure after grating)	2 tablespoons butter
	1 cup pastry flour
	1 egg, beaten
3/4 cup powdered sugar	1/4 teaspoon salt

Cream butter, add sugar and well beaten egg. Mix thoroughly. Add flour, almonds and salt. Roll out very thin, cut with a crescent shaped cutter and bake on greased tins 12 to 15 minutes at 350 degrees.

### ENGLISH PLUM PUDDING

1/2 lb. suet	1/2 teaspoon salt
1/4 lb. bread crumbs	1/2 teaspoon cinnamon
1/4 lb. bread flour	1/2 teaspoon ginger
1/2 teaspoon allspice	1/2 lb. apples
1/2 teaspoon nutmeg	2 ounces almonds
1/2 lb. currants	1 1/3 cups brown sugar
1/2 lb. raisins	1 lemon
1/4 lb. candied peel	1/3 cup molasses
2 oz. citron	4 eggs

Chop the suet, apples, candied peel, citron, and almonds separately. Grate the rind and strain the juice of the lemon. Pour over the chopped apple. Mix the bread crumbs and suet; add the other dry ingredients and mix well. Add the fruit, nuts, sugar, molasses and unbeaten eggs one at a time. After blending all ingredients thoroughly, pour in a well greased mold, cover tightly and steam for 4 hours. A 6 cup mold is just right for this pudding. If you haven't a cover for the mold, heavy wax or parchment paper tied tightly over the pudding is a good substitute. A heavy tin can, such as a coffee or baking powder can, may be used in place of a mold. The pudding must be reheated for serving as it should be piping hot. Unmould onto a large platter,

pour the following hot sauce over it and decorate with a few sprigs of holly before bringing to the table.

#### Sauce

2/3 cups sugar	2 tablespoons cooking sherry
2 teaspoons flour	
1 cup water	1/4 teaspoon nutmeg
2 tablespoons butter	1/8 teaspoon salt

Mix the sugar, flour, salt and nutmeg in a sauce pan. Add the water and butter and cook until clear and the consistency of syrup. Add the sherry. Serve hot over the plum pudding.

### MYSTERY CAKE

4 tablespoons shortening	4 teaspoons cinnamon
2 cups sugar	1 teaspoon cloves
2 teaspoons soda dissolved in 2 teaspoons cold water	1 cup seeded raisins
2 cans tomato soup	1/2 cup candied pineapple
4 cups bread flour	1/2 cup citron

Dissolve soda in water and add it to the soup. Let stand while mixing other ingredients. Cream sugar and shortening, add soup, flour sifted with the spices. Reserve part of the flour to add with the fruit at last. Bake in a tube pan for about 1 hour and 45 minutes at 350 degrees. Makes a 4 lb. cake and will improve with age.