
Home Service Bureau

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

Christmas Cookies and Fruit Cakes

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 cookie 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.

Cookie sheets in aluminum and tin make cookie 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 coconut or coconut 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 coconut. 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 coconut, 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 cookie.
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 cookie, 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.

WHITE FRUIT CAKE

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|---------------------------------------|--|
| 3/4 cups butter | 1/2 lb. figs |
| 2 cups sugar | 1/2 lb. chopped blanched almonds |
| 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 bread flour, after sifting | 1 teaspoon lemon extract |
| 1 lb. white raisins | |

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 pans.

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 place in tight container.

DARK FRUIT CAKE

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| 1/2 lb. butter or 1 cup | 10 cent package candied orange peel, cut in small pieces |
| 1/2 lb. sugar or 1 cup | 10 cents candied cherries |
| 1/4 cup sour milk | 1 package dates, stoned and cut |
| 1/2 cup molasses | 1 scant teaspoonful each mace, cloves, cinnamon, allspice and nutmeg. |
| 1/2 teaspoon soda | 5 eggs |
| 1/2 lb. bread flour or 2 cups | 2 tablespoons rose water |
| 1 1/2 lbs. seeded raisin | 2 tablespoons grape juice |
| 1 lb. currants or seedless raisins | |
| 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 8 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

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| 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.

CHRISTMAS STOLLEN

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| 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 bread 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 nut meats, cut fine
- 1 cup maraschino cherries, cut in small pieces
- 1 slice candied pineapple, cut in small pieces



HARD TACK

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|---------------------|---------------------------|
| 4 egg whites | 1 tablespoon vinegar |
| 1 cup sugar | 1 cup bread flour |
| 4 egg yolks | 1/2 cup chopped nut meats |
| 1 cup chopped dates | |

Beat yolks with vinegar until light and lemon colored. Beat whites until stiff, add sugar and beat well. Fold the yolks into whites, add other ingredients and bake in a 10 1/2 x 16 1/2 inch tin about 45 minutes in a 350 degree oven. Allow to cool, cut in strips and roll in powdered sugar.

SCOTCH CHRISTMAS PUDDING

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| 3 1/2 cups bread flour | 1 teaspoon cinnamon |
| 1/2 lb. suet (put through food chopper) | 1 teaspoon allspice |
| 1/2 lb. seeded raisins | 1 teaspoon nutmeg |
| 1/2 lb. currants | 1 teaspoon salt |
| 1 1/2 cups brown sugar | 2 teaspoons baking powder |
| 2 cups citron, orange and lemon peel | 1 3/4 cups buttermilk |
| 1 teaspoon cloves | 3/4 teaspoon baking soda |

Mix ingredients in the order given. Place in a well floured bag. Fasten with a string. Drop into rapidly boiling water and cook 4 hours. Remove from bag, sprinkle with sugar and place in the oven until sugar is melted. Serve with the following sauce:

Wine Sauce

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| 1 cup sugar | Juice of 1 lemon |
| 1 tablespoon butter | 1/8 teaspoon cinnamon |
| 2 egg yolks | 1/2 teaspoon salt |
| 1/2 cup sherry or Port wine | |

Place sugar, butter, slightly beaten egg yolks, lemon juice and cinnamon in top of double boiler. Beat with a rotary egg beater while cooking until thick and foamy. Add wine and serve hot. This pudding will serve about 18 people.

GINGERBREAD MEN

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| 1/4 cup boiling water | 1 teaspoon soda |
| 1/2 cup butter | 1 teaspoon salt |
| 1/2 cup brown sugar | 1/2 tablespoon ginger |
| 1/2 cup molasses | 1/2 teaspoon grated nutmeg |
| 3 cups bread flour | 1/8 teaspoon cloves |

Pour water over butter, then add sugar and molasses, add dry ingredients sifted together. Chill thoroughly and roll. Cut with a gingerbread man cutter. Bake about 10 minutes in a 375 degree oven.

ANISE PLATZCHEN

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| 1 cup powdered sugar |
| 4 whole eggs |
| 1/2 tablespoon anise seed |
| 1/4 teaspoon salt |
| 2 cups pastry flour |

Beat eggs and sugar together in the top of a double boiler over boiling water until light and quite warm. Add flour, salt and anise seed. Drop by teaspoonfuls on a well greased tin about 2 inches apart and allow to stand until a crust forms (about 3 or 4 hours). Bake about 15 minutes in a 350 degree oven. These cookies improve with age.

WALNUT DOLLARS

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| 1 3/4 cups brown sugar | 1/4 teaspoon salt |
| 2 eggs | 2 tablespoons flour |
| 1/2 lb. walnuts, ground | 1/2 teaspoon baking powder |

Beat eggs until very light, add sugar and continue beating. Add walnuts, flour, baking powder and salt. Mix well. Drop by teaspoonfuls on a well buttered cooky sheet, about 2 inches apart. Bake in a 350 degree oven about 12 or 15 minutes. These cookies must be removed from the tin immediately.



GERMAN ANISE SLICES

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| 8 whole eggs | Grated rind of 1½ lemons |
| 2 cups sugar | |
| 3¾ cups bread flour | 2 tablespoons anise seed |
| | ½ teaspoon salt |

Place 8 whole eggs in the large bowl of the electric mixer, beat 5 minutes, add the sugar, lemon rind, salt and anise seed, beat 10 minutes, add flour and beat 15 minutes longer.

Bake in two bread pans about 1 hour in a 350 degree oven. Allow the loaves to stand for 1 day then slice thin and toast on both sides.

Note: Beat twice as long when doing it by hand.

MRS. LOPPNOW'S XMAS COOKIES

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|---------------------|-----------------------------|
| 2 cups sugar | Grated rind of 1 lemon |
| 6 whole eggs | ¾ cup citron, finely sliced |
| 3¾ cups bread flour | ½ teaspoon salt |

Beat eggs for 5 minutes using large bowl of electric mixer. Add sugar and beat 10 minutes. Add lemon rind, flour and salt and beat for 15 minutes. Add citron and drop on well greased cooky sheet. Top with a filbert nut and bake about 12 minutes in a 350 degree oven.

Note: If you do not use an electric beater, these cookies will have to be beaten twice as long as the time given above.

CHOCOLATE SPICE KISSES

- ¾ cup blanched almonds, sliced the long way
- ¾ cup sliced orange peel and citron
- 1 4-oz. bar of German's sweet chocolate, grated
- ½ cup sugar
- ½ teaspoon cinnamon
- 3 egg whites
- ¼ teaspoon salt

Beat egg whites until stiff, add sugar and continue beating until mixture is firm. Add chocolate, salt, fruit and nuts. Drop onto small squares of wafer baking sheets that have been placed on buttered cooky sheets and bake about 20 minutes in a 325 degree oven.

SPICE DROPS

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| 5 tablespoons butter | 1 teaspoon cinnamon |
| 1 cup brown sugar | 1 teaspoon baking soda |
| 3 eggs, beaten | 2 tablespoons molasses |
| 1 cup nut meats, broken | 2 cups bread flour |
| 1 cup chopped dates | ¼ teaspoon salt |
| 1 teaspoon cloves | |

Cream butter and sugar together. Add beaten eggs, molasses, walnuts, dates and flour sifted with spices and baking powder. Drop on buttered cooky sheets and bake in a 325 degree oven about 15 minutes.

PINEAPPLE DIAMONDS

Filling

- 1 small can crushed pineapple
- 2 cups sugar

Cook until thick like jam. Cool.

Pastry

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| 3 cups bread flour | 3 tablespoons sugar |
| 1 cup butter | ¾ cup milk |
| ¼ teaspoon salt | ½ cup ground nuts |

Mix flour, salt, sugar and butter together like pie crust. Add milk. Divide dough into two parts. Roll very thin and line a 10 x 16 inch flat tin with half the dough. Spread filling evenly over this, sprinkle with ground nuts. Roll out other half of dough, pierce with a fork, place over filling. Dot with butter and bake in a 350 degree oven for 30 or 35 minutes. Cut into diamond shapes while still hot. These are delicious.

MINCE MEAT COOKIES

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|-------------------------|----------------------------|
| 1½ cups sugar | 1 cup walnut meats, broken |
| 1 cup butter | |
| 3 eggs, well beaten | 2⅔ cups bread flour |
| ½ teaspoon baking soda | ¼ teaspoon almond extract |
| 1 9-oz. pkg. mince meat | 1 teaspoon vanilla |

Cream butter and sugar together, add well beaten eggs. Add mince meat and beat until smooth. Sift flour and soda together and add to creamed mixture. Add nut meats and flavoring. Drop small spoonfuls on greased cooky sheet and bake about 8 or 10 minutes at 400 degrees.



DAINTY ORANGE DROP COOKIES

- 1/2 cup butter
- 1 cup sugar
- 2 eggs, well beaten
- 1/2 cup dates, chopped
- 1/2 cup nut meats, chopped
- Grated rind of 1/2 orange
- Juice of 1/2 orange
- 2 cups bread flour
- 1 teaspoon baking powder
- 1 1/2 cups corn flakes

Cream butter and sugar together. Add well beaten eggs and orange rind. Sift flour and baking powder together, add to cream mixture with the orange juice. Add dates, nuts and corn flakes. Drop small spoonfuls onto greased cooky sheet and bake about 12 minutes at 375 degrees.

GRANDMA BUTTER'S XMAS COOKIES

- 2 cups butter
- 2 cups sugar
- 3 egg whites, stiffly beaten
- 1/2 cup cream
- 1/2 cup milk
- 3 tablespoons anise seed
- 3/4 cup blanched, chopped almonds
- 2 teaspoons baking powder
- Ammonia carbonate about size of a quarter
- 7 cups bread flour

Heat the milk and dissolve the ammonia carbonate in it. Cream butter and sugar together. Sift flour and baking powder together and add alternately with milk and cream to the creamed mixture. Add anise seed and almonds and fold in the stiffly beaten egg whites. Roll out a small amount at a time to about 1/8 inch in thickness. Cut with a round cooky cutter. Bake about 10 or 12 minutes at 400 degrees.

Note: These cookies improve with age.

MOCKS

- 1 cup bread flour
- 1/2 cup butter
- 2 tablespoons sugar
- 1/3 cup blanched finely chopped almonds
- 1/4 teaspoon salt

Mix flour, sugar, salt and butter together as for pie crust. Add nuts and knead well. Form into a roll about 1 inch in diameter. Cut slices about 1/4 inch thick and bake about 20 minutes in a 300 degree oven. Roll in powdered sugar while still hot.

ANISE DROPS

- 3 whole eggs
- 3 cups medium brown sugar
- 1 teaspoon soda dissolved in 2 tablespoons hot water
- 1 rounding tablespoon anise seed
- 1/2 teaspoon salt
- 4 1/4 cups bread flour

Beat eggs until very light, add brown sugar and continue beating, add anise seed and salt, then add dissolved soda and flour. Form dough into small balls the size of a hickory nut, roll in granulated sugar and place on buttered cooky sheets about 1 inch apart. Bake about 12 minutes in a 375 degree oven. Do not remove from pan until cool.

Note: These cookies improve with age.

WHOLE WHEAT BUTTERSCOTCH COOKIES

- 1 cup butter
- 2 cups brown sugar
- 1 egg
- 1 cup sour cream
- 4 cups fine whole wheat flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup chopped dates
- Pecan halves

Cream butter and sugar together, add unbeaten egg and beat well. Sift flour with baking powder, soda and salt. Add alternately with the sour cream to the creamed mixture. Add dates and drop by spoonfuls on greased cooky sheets, press a pecan on each cooky and bake about 12 or 15 minutes in a 400 degree oven.

PLUM CAKE

- 1 cup butter
- 1 cup sugar
- 5 eggs
- 2 cups bread flour
- 1 1/2 cups currants
- 1 1/2 cups raisins
- 3/4 cup finely cut orange and lemon peel
- 2/3 cup candied cherries, cut fine
- 3/4 cup chopped blanched almonds
- 1/2 teaspoon baking powder

Cream butter and sugar until very creamy, add well beaten eggs, and part of the flour sifted with the baking powder, mix remaining flour with the fruit and stir into batter. Bake 2 hours in a 275 degree oven. When cold frost with butter icing.

Note: This amount makes 2 loaves 8 x 4 inches.

SOUR CREAM COOKIES

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|------------------|--------------------------|
| 1/2 cup butter | 1 cup sour cream |
| 1/2 cup lard | 1/2 teaspoon soda |
| 1 1/2 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.

MRS. HIBBARD'S FRUIT CAKE

- 2 cups butter
- 2 cups sugar
- 4 cups bread flour
- 12 eggs
- 1/4 cup brandy or substitute
- 1 whole nutmeg, grated
- 1/2 teaspoon cloves
- 2 teaspoons cinnamon
- 1 1/2 lbs. seeded raisins (cut fine)
- 1 1/2 lbs. currants
- 1 lb. citron
- 8 slices candied pineapple
- 2 cups candied cherries
- 4 cups mixed nut meats

Cream butter, add sugar and cream until smooth. Separate eggs, beat yolks very light, add to creamed mixture. Sift 3 cups of the flour with spices and add alternately with the brandy to the creamed mixture. Add fruit that has been floured with the other cup of flour. Fold in stiffly beaten egg whites. Bake in paper lined tins in a 300 degree oven about 4 hours. This amount makes 11 lbs.

NEUEREMBURGHS

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| 2 eggs | 1 tablespoon finely cut orange peel |
| 1/2 cup powdered sugar | Grated rind of 1/2 lemon |
| 3/4 cup bread flour | 3/4 cup blanched and toasted almonds, cut in strips |
| 1/2 teaspoon salt | |
| 1/3 teaspoon cinnamon | |
| 1/8 teaspoon cloves | |

Beat egg white until stiff, add sugar gradually and continue beating, add well beaten yolks and remaining ingredients.

Mix equal parts of cornstarch and powdered sugar. Sprinkle cooky sheets with this mixture and drop cookies by spoonful on sheets. Bake about 15 minutes in a 350 degree oven.

AL'S COOKIES

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| 4 egg whites beaten stiff | 1/2 cup sliced candied cherries |
| 1 3/4 cup powdered sugar | |
| 1/4 teaspoon salt | 1/2 cup peacans cut into small pieces |
| 1/2 cup sliced candied pineapple | |

Add sugar to egg whites, add remaining ingredients. Drop on well greased cooky sheet. Bake in a 275 degree oven about 25 minutes.

ORANGE PECAN COOKIES (Refrigerator)

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|------------------------|---------------------------------|
| 1 cup shortening | 1/4 teaspoon soda |
| 1/2 cup brown sugar | 2 tablespoons orange juice |
| 1/2 cup white sugar | 1 tablespoon grated orange rind |
| 1 well beaten egg | |
| 2 3/4 cups bread flour | 1/2 cup chopped pecans |

Cream shortening and sugar, add well beaten egg, orange rind and juice, sifted dry ingredients, and pecans. Form into rolls. Place in refrigerator over night. Slice thin and bake in a 400 degree oven for 8 or 10 minutes.

PECAN FINGERS

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| 1 cup butter | 1 teaspoon vanilla |
| 1/4 cup powdered sugar | 1 tablespoon water |
| 2 cups bread flour | 1/4 teaspoon salt |
| 2 cups pecans, ground | |

Cream butter, add sugar, vanilla and water. Add flour, salt and ground nuts. Chill about 1 hour in the refrigerator.

Form into small rolls about the size of a finger. Bake 1 hour in a 250 degree oven. Roll in powdered sugar while still warm.

CHOCOLATE VARIETY COOKIES

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|----------------------|-------------------------------------|
| 3/4 cups white sugar | 1 package dates cut in small pieces |
| 3/4 cup brown sugar | |
| 1 cup shortening | 1 cup chopped nuts |
| 3 eggs | 3 cups bread flour |
| 1/2 teaspoon salt | 1/2 lb. sweet chocolate (cut fine) |
| 1 teaspoon soda | |

Cream shortening and sugar. Add well beaten eggs. Add dry ingredients sifted together, with the fruit and nuts. Add finely cut chocolate. Drop on cooky sheet and bake in a 375 degree oven for about 12 minutes.



SOFT MOLASSES COOKIES

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|-----------------|----------------------------------|
| 1 cup bacon fat | 5 $\frac{1}{4}$ cups bread flour |
| 1 cup sugar | 2 teaspoons soda |
| 1 cup molasses | 1 teaspoon cinnamon |
| 1 cup hot water | 1 teaspoon salt |

Cream bacon fat and sugar. Add remaining ingredients. Mix well. Chill in refrigerator about 1 hour. Place a small amount of the dough on a floured pastry cloth or board, flatten to about $\frac{1}{2}$ inch in thickness. Cut with cooky cutter. Place on buttered cooky sheet leaving room for them to spread. Bake about 15 to 18 minutes in a 375 degree oven.

CHINESE CHEWS

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| 1 cup dates, chopped fine | 2 eggs |
| 1 cup pecans, cut small | 1 teaspoon baking powder |
| 1 cup sugar | |
| $\frac{3}{4}$ cup bread flour | $\frac{1}{2}$ teaspoon salt |

Beat eggs, add sugar and beat well. Sift flour and baking powder over nuts and dates; add to first mixture. Spread this mixture very thin over well buttered baking sheet. Bake in a 350 degree oven about 25 minutes. Cut in inch square while hot. Roll in powdered sugar.

BACHELOR BUTTONS

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| $\frac{3}{4}$ cup butter | $\frac{1}{4}$ teaspoon salt |
| 1 cup brown sugar | $\frac{1}{2}$ cup shredded cocoanut |
| 1 egg | $\frac{1}{2}$ cup shredded Brazil nuts |
| $\frac{1}{2}$ teaspoon vanilla | $\frac{1}{2}$ cup chopped candied cherries |
| 2 cups bread flour | |
| 1 teaspoon soda | |

Cream butter and sugar, add unbeaten egg and vanilla, beat well. Add sifted dry ingredients and lastly add fruit and nuts dredged with some of the flour. Drop by spoonfuls on baking sheet. Bake in a 375 degree oven for 12 or 15 minutes.

COCONUT STRIPS

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| 2 eggs | $\frac{1}{4}$ cup pecans, ground |
| 2 cups brown sugar | 6 tablespoons bread flour |
| 2 coconut, ground | $\frac{1}{4}$ teaspoon vanilla |

Beat eggs until light, add remaining ingredients. Pour into a 9 inch square cake pan that has been buttered and floured. Bake in a 350 degree oven for 25 minutes. Reduce temperature to 300 degrees and bake 15 minutes longer. Cut while warm into finger shaped strips.

BROWN SUGAR COOKIES

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| 1 cup butter | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup brown sugar | 1 cup pecans, ground |
| 1 unbeaten egg yolk | $\frac{1}{2}$ cup candied cherries, cut in small pieces |
| 1 teaspoon vanilla | |
| 2 cups bread flour | |

Cream shortening and sugar, add egg yolk and beat well. Add remaining ingredients. Drop onto buttered cooky sheet and bake in a 400 degree oven about 20 minutes or until delicately browned.

ENGLISH PLUM PUDDING

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| $\frac{1}{2}$ lb. suet | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ lb. bread crumbs | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{4}$ lb. bread flour | $\frac{1}{2}$ teaspoon ginger |
| $\frac{1}{2}$ teaspoon allspice | $\frac{1}{2}$ lb. apples |
| $\frac{1}{2}$ teaspoon nutmeg | 2 oz. almonds |
| $\frac{1}{2}$ lb. currants | $\frac{1}{3}$ cups brown sugar |
| $\frac{1}{2}$ lb. raisins | 1 lemon |
| $\frac{1}{4}$ lb. candied peel | $\frac{1}{3}$ 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 into 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. Unmold 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

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| $\frac{2}{3}$ cup sugar | 2 tablespoons cooking sherry |
| 2 teaspoons flour | |
| 1 cup water | $\frac{1}{4}$ teaspoon nutmeg |
| 2 tablespoons butter | $\frac{1}{8}$ 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.

