

Cheerio

'tis cooky time again
The Spirit of Christmas Is In The Air

This is the ninth year that we have had the pleasure of presenting our display of Christmas Cookies and Confections to homemakers. This annual event has become an institution. It is eagerly looked forward to by many thousands of homemakers. We are glad to contribute to this most fascinating of Christmas activities. One really does get a great deal of joy and satisfaction out of making Christmas cookies and dainties. Few holiday activities contribute more to the building up of a cheery Christmas spirit.

The recipes contained in this book have been carefully prepared and tested. If you follow directions accurately you will get genuine satisfaction out of the results.

1937 Edition of Suggestions for Making and Decorating
Christmas Cookies, Fruit Cakes and Plum Puddings . . .



Christmas Comes to the House Next Door

Christmas week . . . and suddenly one night the house next door is aglow with Christmas lights. Light gleams in every window . . . on the evergreens . . . and every branch of the Christmas tree in the front yard sparkles with varicolored lights. The white snow . . . the sparkling colors . . . the dark background of the house . . . it all makes a picture long to be remembered.

LIGHT UP! *Let your home sparkle a cheery Christmas greeting both inside and out.*

Call at our Home Service Bureau or Phone DAly 6600 for folder offering indoor and outdoor Holiday Lighting Suggestions. If you wish, we will be glad to have a Home Lighting Adviser bring a copy to your home and go over it with you. There is no charge for this service and you are under no obligation.

THE ELECTRIC COMPANY

West Michigan At North Second Street

Home Service Bureau

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



Christmas Cookies and Fruit Cakes

SUGGESTIONS FOR COOKIE MAKING

1. Making Christmas cookies can be 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.
2. Rolling pins with fancy designs cut in them, and the cookie press may 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 ten cents each.
3. 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.
4. 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. In handling rolled cookies, use as little flour as possible on the board or magic cover.

SUGGESTIONS FOR DECORATING COOKIES

1. **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.
2. **Santa Claus**—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.
3. **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.
4. **Chicken**—Can be very effectively made with the white frosting and cocoanut, red comb and mouth and eye. Chocolate may also be used.
5. **A baby shoe** frosted with white icing and chocolate buttons and scallops made with a pastry tube is irresistible.

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

GENERAL DIRECTIONS FOR MAKING COOKIES

1. Cream the shortening, add the sugar and cream well together, add eggs beaten slightly.
2. If chocolate is used it may be added at this time and mixed very thoroughly.
3. Add the liquid alternately with the flour which has been sifted with the baking powder, soda, or cream of tartar, and spices.
4. Fruit, if used, is added last and floured with part of the flour in the recipe.
5. 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.

WHITE ICING FOR DECORATING COOKIES

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



Fruit Cakes and Stollen

DARK FRUIT CAKE

- | | |
|----------------------------|-----------------------------|
| 2 tablespoons grape juice | 1 scant teaspoon each |
| 1½ pounds seeded raisins | mace, cloves, cinnamon, |
| 2 tablespoons rose water | allspice, nutmeg |
| 1 lb. currants or seedless | ½ teaspoon soda |
| raisins | ½ lb. citron, cut in pieces |
| 1 cup butter | ½ lb. almonds, blanched |
| 1 cup sugar | and cut |
| 5 eggs | 1 pkg. dates, stoned |
| ½ cup molasses | and cut |
| ¼ cup sour milk | 10c pkg. candied orange |
| 2 cups bread flour | peel, cut in small pieces |
| | 10c pkg. candied cherries |

1. Mix grape juice with raisins, and rose water with currants and let stand over night.

2. Cream butter well, add sugar gradually and mix until very well blended. Add well beaten eggs, molasses and sour milk.

3. Sift flour, spices, and soda together and combine with first mixture, reserving part of flour to flour fruit. Add fruit last and mix well.

4. Line pans with heavy waxed paper. Miter the corners and pour the batter into the pans.

5. Bake at 300 degrees until done, or about 1½ hours per pound.

6. This recipe makes 5¾ pounds of fruit cake. The tops of the loaves may be decorated with candied fruits and nuts.

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

WHITE FRUIT CAKE

- | | |
|---------------------------|--------------------------|
| 2½ cups bread flour | ¼ lb. cut citron |
| 2 teaspoons baking powder | ½ lb. candied cherries, |
| ¾ cup butter | cut in pieces |
| 2 cups sugar | ½ lb. candied pineapple, |
| 1 cup sweet milk | cut in pieces |
| 1 lb. white raisins | 1 teaspoon lemon extract |
| ½ lb. figs | 7 whites of eggs |
| ½ lb. chopped blanched | |
| almonds | |

1. Sift flour and measure. Reserve part for flouring fruit; to the remainder add the baking powder.

2. Cream the butter and sugar until fluffy.

3. Add the milk, flour, baking powder, fruits and nuts which have been cut and floured, and extract.

4. Beat egg whites stiffly and fold in carefully.

5. Pour into pans which have been lined with brown or heavy waxed paper.

6. Bake at 300 degrees until done, or about 1½ hours per pound.

7. Ring molds, small, round, square or individual pans may be used. This recipe makes 5¾ pounds.

8. 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.

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

LIGHT FRUIT CAKE

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|---------------------|-------------------------|
| 1½ cups butter | 1 lb. dates |
| 3 cups sugar | ½ lb. lemon peel |
| 6 eggs (separated) | ½ lb. orange peel |
| ½ cup syrup | ½ lb. candied cherries |
| 7½ cups bread flour | ½ lb. candied pineapple |
| 2 teaspoons soda | ½ lb. citron |
| 2 cups buttermilk | ½ lb. Brazil nuts |
| 1 lb. raisins | ½ lb. pecans |
| 1 lb. currants | ½ lb. filberts |
| 1 lb. figs | |

1. Cream butter and sugar thoroughly, add well beaten yolks and syrup.

2. Sift half the flour with soda and add alternately with buttermilk.

3. Fold in stiffly beaten egg whites last.

4. Mix half the flour with the fruit and combine with above mixture.

5. Bake at 300 degrees until done or allowing about 1½ hours per pound.

MRS. HIBBARD'S FRUIT CAKE

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|------------------------|----------------------------|
| 2 cups butter | 1½ lbs. seeded raisins |
| 2 cups sugar | (cut fine) |
| 12 eggs (separated) | 1½ lbs. currants |
| 4 cups bread flour | 1 lb. citron |
| 1 whole nutmeg, grated | 8 slices candied pineapple |
| ½ teaspoon cloves | 2 cups candied cherries |
| 2 teaspoons cinnamon | 4 cups mixed nut meats |
| ¼ cup brandy or | |
| substitute | |

1. Cream butter, add sugar, and cream until smooth.
2. Separate eggs, beat yolks until very light, add to creamed mixture.

3. Sift 3 cups of the flour with spices and add alternately with the brandy to the creamed mixture.

4. Add fruit that has been floured with the other cup of flour.

5. Fold in stiffly beaten egg whites.

6. Bake in paper lined tins in a 300 degree oven until done, or allowing about 1½ hours per pound.

7. This amount makes 11 pounds.



MYSTERY CAKE

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

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

PLUM CAKE

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

1. Cream butter and sugar until very creamy, add well beaten eggs.
2. Add part of the flour sifted with the baking powder; mix remaining flour with the fruit and stir into batter.
3. Bake 2 hours in a 275 degree oven. When cold, frost with butter icing.
4. This amount makes 2 loaves 8 x 4 inches.

CHRISTMAS STOLLEN

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

1. Scald milk, allow to cool to lukewarm.
2. Mix yeast with 1 teaspoon sugar until liquid and add to milk.
3. Add a part of the flour and beat until smooth.
4. Cream butter and sugar, add to above mixture with beaten egg yolks, salt, nutmeg and remainder of flour.
5. Knead until smooth and elastic, using about 1/2 cup flour on the canvas or board. Place in greased bowl to rise until double in bulk (about 3 1/2 hours). It may be placed in the refrigerator over night.
6. When dough has doubled in bulk, divide into 3 equal parts. Roll each piece into a triangle 1/2 inch thick. Brush with melted butter and cover with filling. Roll dough like a jelly roll starting with the wide end. Shape like a crescent.
7. Let rise until light (about 1 1/2 hours).
8. Bake in a 375 degree oven from 40 to 45 minutes. Ice with powdered sugar icing and decorate with candied cherries and angelique. Makes 3 stollen.

Filling

- | |
|---|
| 1 pound 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. |

Puddings

SCOTCH CHRISTMAS PUDDING

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

1. Mix ingredients in the order given.
2. Place in a well floured bag. Fasten with a string and drop into rapidly boiling water and cook 4 hours.

3. 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 | 1/8 teaspoon cinnamon |
| 1 tablespoon butter | 1/2 teaspoon salt |
| 2 egg yolks | 1/2 cup sherry or Port wine |
| Juice of 1 lemon | |

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



Puddings (Continued)

ENGLISH PLUM PUDDING

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

1. Mix the bread crumbs and chopped suet, add the other dry ingredients and mix well.
2. Chop the apples, candied peel, citron and almonds separately.
3. Grate the rind and strain the juice of the lemon. Pour over chopped apple.
4. Add the fruit, nuts, sugar, molasses, and the un-beaten eggs at one time.
5. Blend all ingredients thoroughly, pour into a well greased mold, cover tightly and steam for four hours.

6. A 6 cup mold is just right for this pudding. If there is no cover for the mold, heavy wax paper 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.

7. 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

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

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

Drop Cookies

MRS. LOPPNOW'S CHRISTMAS COOKIES

6 whole eggs
2 cups sugar
3 3/4 cups bread flour
Grated rind of 1 lemon
1/2 teaspoon salt
3/4 cup citron, finely sliced

1. Beat eggs for 5 minutes, using large bowl of electric mixer.
2. Add sugar and beat ten minutes.
3. Add flour, lemon rind and salt and beat for 15 minutes; then add citron.
4. Drop on a greased cookie sheet and top with a filbert nut.
5. Bake about 12 minutes in a 350 degree oven.
6. When doing by hand, beat twice as long.
7. Makes 5 or 6 dozen.

BROWN SUGAR COOKIES

1 cup butter	1/4 teaspoon salt
1/2 cup brown sugar	1 cup pecans, ground
1 unbeaten egg yolk	1/2 cup candied cherries,
1 teaspoon vanilla	cut in small pieces
2 cups bread flour	

1. Cream butter and sugar, add egg yolk and beat well.
2. Add remaining ingredients and drop onto buttered cookie sheet.
3. Bake in a 400 degree oven about 20 minutes or until delicately browned.
4. Makes about 4 dozen.

BACHELOR BUTTONS

3/4 cup butter	1 teaspoon soda
1 cup brown sugar	1/4 teaspoon salt
1 egg	1/2 cup shredded coconut
1/2 teaspoon vanilla	1/2 cup shredded Brazil nuts
2 cups bread flour	1/2 cup chopped candied cherries

1. Cream butter and sugar, add unbeaten egg and vanilla, beat well.
2. Add sifted dry ingredients, reserving some of flour to dredge fruits and nuts.
3. Add fruits and nuts dredged in flour.
4. Drop by spoonful on baking sheet.
5. Bake in a 375 degree oven for 12 or 15 minutes.
6. Makes about 4 dozen.



Drop Cookies (Continued)

WHOLE WHEAT BUTTERSCOTCH COOKIES

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

1. Cream butter and sugar together, add unbeaten egg and beat well.
2. Sift flour with baking powder, salt, and soda.
3. Add alternately with the sour cream to the creamed mixture and add dates.
4. Drop by spoonful on greased cookie sheets and press a pecan on each cookie.
5. Bake about 12 or 15 minutes in a 400 degree oven.
6. Makes about 6 dozen.

WALNUT DOLLARS

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

1. Beat eggs until very light, add sugar and continue beating.
2. Add remaining ingredients, mix well.
3. Drop by teaspoonsful on a well buttered cookie sheet about 2 inches apart.
4. Bake in a 350 degree oven about 12 or 15 minutes. These cookies must be removed from the tins immediately.
5. Makes about 3 dozen.

NEUEREMBURGHS

2 eggs (separated)	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	

1. Beat egg white until stiff, add sugar gradually and continue beating.
2. Add well beaten yolks and remaining ingredients.
3. Mix equal parts of cornstarch and powdered sugar. Sprinkle cookie sheets with this mixture and drop cookies by spoonful on sheets.
4. Bake about 15 minutes in a 350 degree oven.
5. Makes about 2 dozen.

ANISE PLATZCHEN

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

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

DAINTY ORANGE DROP COOKIES

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

1. Cream butter and sugar together. Add well beaten eggs and orange rind.
2. Sift flour and baking powder together, add to creamed mixture with the orange juice.
3. Add corn flakes, dates, and nuts.
4. Drop small spoonful onto greased cookie sheet.
5. Bake about 12 minutes at 375 degrees.
6. Makes about 4 dozen.

CANDIED CHERRY MACAROONS

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

1. Mix all ingredients.
2. Drop by teaspoonsful in greased cookie sheets, 1 inch apart.
3. Bake in a 350 degree oven for about 10 minutes until a delicate brown.
4. Pistachio nuts are a delicious substitute for cherries if desired.
5. Makes about 2 dozen.



Drop Cookies (Continued)

CHOCOLATE ALMOND DROPS

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

1. Place all ingredients except nuts together in a bowl. Beat thoroughly for 1/2 hour (to prevent texture of kisses).
2. Add nuts and drop by teaspoonsful on greased baking sheets.
3. Bake in a 300 degree oven for 20 to 30 minutes.
4. Makes about 3 dozen.

CHOCOLATE VARIETY COOKIES

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

1. Cream shortening and sugar and add well beaten eggs.
2. Add dry ingredients sifted together, with the fruit and nuts.
3. Add finely cut chocolate.
4. Drop on cookie sheet and bake in a 375 degree oven for about 12 minutes.
5. Makes about 7 dozen.

CANDIED GINGER WAFERS

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

1. Cream butter, add sugar, eggs and molasses and continue creaming.
2. Add candied ginger and sifted dry ingredients and mix well.
3. Drop by teaspoonsful on greased cookie sheets.
4. Bake in a 375 degree oven for about 15 minutes.
5. Makes about 4 dozen.

AL'S COOKIES

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

1. Add sugar to egg whites, and add remaining ingredients.
2. Drop on well greased cookie sheet.
3. Bake in a 275 degree oven about 25 minutes.
4. Makes 2 or 3 dozen.

FILBERT KISSES

(Made with egg yolks)

4 egg yolks
 1/2 lb. powdered sugar
 1/2 lb. filbert nutmeats (grated)

1. Mix well the unbeaten yolks, powdered sugar, and grated filberts.
2. Drop by teaspoonsful on greased baking sheets.
3. Bake in a 325 degree oven for 20 to 30 minutes.
4. Makes about 2 dozen.

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

1. Cream butter and sugar and add well beaten eggs.
2. Mix part of measured flour with cut fruits and nuts.
3. Sift remaining flour with baking powder and salt and add alternately to above mixture with cream.
4. Add floured fruits and nuts and vanilla.
5. Drop by teaspoonsful on a greased baking sheet.
6. Bake in a 375 degree oven from 10 to 15 minutes until a golden brown. This is a crisp fruit cookie. Recipe makes 4 dozen.



Drop Cookies (Continued)

PINEAPPLE COOKIES

3 $\frac{1}{2}$ cups flour	$\frac{1}{2}$ cup butter
$\frac{1}{8}$ teaspoon salt	1 cup sugar
1 teaspoon baking powder	1 egg
1 teaspoon soda	$\frac{1}{2}$ cup sour cream
$\frac{1}{2}$ cup lard	$\frac{1}{2}$ cup pineapple juice

1. Sift dry ingredients together in a bowl.
2. Cut in shortening, add beaten egg, sour cream and pineapple juice.
3. Drop by teaspoonsful on greased baking sheet. Press a small piece of pineapple in center of each cookie.
4. Bake at 375 degrees for 12 to 15 minutes until light brown.
5. Makes about 5 dozen.

COCOANUT KISSES

1 cup sugar	$\frac{1}{2}$ lb. cocoanut
5 tablespoons water	$\frac{1}{2}$ teaspoon salt
2 egg whites	

1. Boil sugar and water until it threads.
2. Beat egg whites until stiff, while still beating slowly add the hot syrup.
3. Add cocoanut and salt.
4. Drop by spoonful on a well buttered cookie sheet.
5. Bake in a 250 degree oven about 45 minutes. Remove from sheet immediately.
6. Makes about 2 dozen.

ANISE DROPS

3 whole eggs	1 teaspoon soda
3 cups medium brown sugar	dissolved in 2 table-
1 rounding tablespoon	spoons hot water
anise seed	$4\frac{1}{4}$ cups bread flour
$\frac{1}{2}$ teaspoon salt	

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

CURRANT CAKES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon baking powder
1 cup brown sugar	$\frac{1}{4}$ teaspoon salt
1 egg	1 cup currants
$1\frac{1}{2}$ cups bread flour	1 teaspoon vanilla

1. Cream butter, add sugar, then egg and beat well.
2. Add flour sifted with baking powder and salt.
3. Add currants and vanilla.
4. Drop by spoonful on buttered baking sheet.
5. Bake about 10 minutes in a 375 degree oven.
6. Makes about 3 dozen.

MINCE MEAT COOKIES

1 cup butter	$\frac{1}{2}$ teaspoon baking soda
$1\frac{1}{2}$ cups sugar	1 cup walnut meats, broken
3 eggs, well beaten	$\frac{1}{4}$ teaspoon almond extract
1 9-oz. pkg. mince meat	1 teaspoon vanilla
$2\frac{2}{3}$ cups bread flour	

1. Cream butter and sugar together, add well beaten eggs.
2. Add mince meat and beat until smooth.
3. Sift flour and soda together and add to creamed mixture.
4. Add nut meats and flavoring.
5. Drop small spoonful on greased cookie sheet.
6. Bake about 8 or 10 minutes at 400 degrees.
7. Makes about 5 dozen cookies.

SALTED PEANUT DROP COOKIES

1 cup shortening	3 teaspoons baking powder
1 cup sugar	(tartrate)
2 eggs	$\frac{1}{4}$ teaspoon salt
3 tablespoons honey	$1\frac{1}{2}$ cups ground, salted
$\frac{1}{4}$ cup milk	peanuts (without skin)
3 cups bread flour	1 cup seedless raisins

1. Cream shortening, add sugar and cream well.
2. Add beaten eggs and honey.
3. Reserve small amount of flour for flouring raisins. Add dry ingredients alternately with milk.
4. Add floured raisins and ground peanuts; mix well.
5. Drop by teaspoonsful on greased cookie sheets about $1\frac{1}{2}$ inches apart.
6. Bake in a 400 degree oven for about 12 minutes until golden brown. Makes about 6 dozen.



Drop Cookies (Continued)

DATE DROP 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 raisins
1 teaspoon cinnamon	

1. Cream shortening, add sugar, eggs and water.
2. Sift dry ingredients and add to above mixture.
3. Add dates or raisins, drop on greased pan.
4. Bake at 400 degrees 12 to 15 minutes. Makes 4 dozen cookies.

DELICIOUS CHEWY COOKIES

½ cup sweetened condensed milk
 3 tablespoons cocoa
 1 cup chopped nut meats

1. Combine milk and cocoa.
2. Add nut meats and drop by half teaspoons on a greased cookie sheet.
3. Bake in a moderate oven 350 degrees 12 to 15 minutes.
4. Makes about 20 cookies.

CHOCOLATE NUT DROPS

¾ cup butter	2 cups bread flour
1 cup sugar	½ lb. chopped or ground unblanched almonds
¼ lb. grated sweet chocolate	½ teaspoon salt
2 eggs, beaten	

1. Cream butter and sugar, add grated chocolate, eggs, flour, nuts, and salt.
2. Drop by teaspoonsful on greased cookie sheets and bake in a 325 degree oven for 15 to 20 minutes.
3. Makes about 3 dozen.

FUDGE MACAROONS

2 squares chocolate (from 8 oz. bar)	½ teaspoon salt
¼ cup water	2 teaspoons vanilla
⅔ cup sugar	2½ cups cocoanut
1 tablespoon flour	4 egg whites

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

CHOCOLATE SPICE KISSES

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

1. Beat egg whites until stiff, add sugar and continue beating until mixture is firm.
2. Add chocolate, salt, cinnamon, fruit, and almonds.
3. Drop onto small squares of wafer baking sheets that have been placed on buttered cookie sheets.
4. Bake about 20 minutes in a 325 degree oven.
5. Makes about 2 dozen cookies.

NORWEGIAN COOKIES

⅓ cup butter	⅓ teaspoon nutmeg
⅔ cup brown sugar	⅓ teaspoon clove
1 egg	⅓ teaspoon soda
⅔ cup flour	⅓ cup seedless raisins
⅓ teaspoon cinnamon	½ cup chopped walnuts

1. Cream butter, add sugar and egg and beat until fluffy.
2. Sift flour, spices, and soda and combine with first mixture.
3. Add raisins and walnuts.
4. Drop by half teaspoon two inches apart on a greased cookie sheet.
5. Bake about 12 minutes in a 350 degree oven.
6. Makes about 4 dozen.

SCANDINAVIAN DROPS

½ cup butter	1 cup sifted flour
¼ cup brown sugar	¾ cup chopped nuts
1 egg, separated	Tart jelly

1. Cream butter, blend in sugar, add egg yolk, beating until light.
2. Blend in flour and roll dough into small balls about one inch in diameter.
3. Slightly beat egg white, with a fork.
4. Dip cookies in egg white, roll in chopped nuts and place on a greased cookie sheet, making a depression in the centers.
5. Bake 5 minutes in a slow oven 300 degrees. Remove from oven and press down centers again and continue baking for 30 to 35 minutes.
6. Cool slightly and fill centers with jelly. Candied cherries or small pieces of candied apricot or prune may be used.
7. This recipe makes about 2 dozen.



Drop Cookies (Continued)

CHOCOLATE DROPS

1/2 cup shortening	2 squares chocolate, melted
1 cup brown sugar	1/2 teaspoon soda
1 egg	1 1/2 cups flour
1/2 cup sour milk	1/2 cup nuts or raisins

1. Cream shortening and sugar well, add egg and melted chocolate.
2. Add sour milk alternately with sifted soda and flour.
3. Add nuts or raisins.
4. Drop by teaspoonsful on a greased pan about one inch apart. Place an almond or pecan on top of each.
5. Bake at 375 degrees about 12 minutes.
6. Makes about 4 dozen.

OATMEAL COOKIES

1 cup shortening	1 teaspoon soda
1 cup sugar	1 teaspoon cinnamon
2 eggs	1/4 cup sour milk
2 cups rolled oats	1 cup raisins
2 cups flour	1/2 cup chopped nuts

1. Cream shortening and sugar, add eggs and beat well.
2. Add oatmeal.
3. Sift flour with soda and cinnamon and combine alternately with milk.
4. Add raisins and nuts. Drop on cookie sheets.
5. Bake at 400 degrees for about 15 minutes. Makes 4 dozen medium sized cookies.

Rolled Cookies

GINGERBREAD MEN

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

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

SOFT MOLASSES COOKIES

1 cup bacon fat	5 1/4 cups bread flour
1 cup sugar	2 teaspoons soda
1 cup molasses	1 teaspoon cinnamon
1 cup hot water	1 teaspoon salt

1. Cream bacon fat and sugar.
2. Add remaining ingredients and mix well.
3. Chill in the refrigerator about an hour.
4. Place a small amount of the dough on a floured pastry cloth or board, flatten to about 1/2 inch in thickness and cut with a cookie cutter. Place on a buttered baking sheet leaving room for them to spread.
5. Bake about 15 to 18 minutes in a 375 degree oven.
6. Makes 7 to 8 dozen.

MOCKS

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

1. Mix flour, butter, sugar, and salt together as for pie crust.
2. Add nuts and knead well.
3. Form into a roll about 1 inch in diameter. Cut slices about 1/4 inch thick.
4. Bake about 20 minutes in a 300 degree oven.
5. Roll in powdered sugar while still hot.
6. Makes about 2 dozen.

CHOCOLATE BREADS

1 cup butter	1 1/2 cups bread flour
1 1/2 cups sugar	1/4 teaspoon salt
2 egg yolks	1 teaspoon cinnamon
3 squares chocolate, melted	1/2 lb. grated almonds
	Grated rind of 1/2 lemon

1. Cream butter and sugar together thoroughly. Add unbeaten egg yolks and beat well, add melted chocolate.
2. Add flour, salt, cinnamon, grated almonds and lemon rind.
3. Roll about 1/4 inch thick and cut with fancy cutters.
4. Bake about 10 or 12 minutes in a 350 degree oven. These cookies are rather hard to handle. They do not call for soda or baking powder.
5. Makes about 5 dozen.

Rolled Cookies (Continued)

PINEAPPLE DIAMONDS

Filling

- 1 small can crushed pineapple
 - 2 cups sugar
- Cook until thick like jam. Cool.

Pastry

- 3 cups bread flour
- 1 cup butter
- 1/4 teaspoon salt
- 3/4 cup milk
- 3 tablespoons sugar
- 1/2 cup ground nuts

1. Mix flour, salt, sugar, and butter together like pie crust and add milk.
2. Divide dough into two parts. Roll very thin and line a 10 x 16 inch flat tin with half the dough.
3. Spread filling evenly over this, sprinkle with ground nuts.
4. Roll out other half of dough, pierce with a fork and place over filling, dot with butter.
5. Bake in a 350 degree oven for 30 or 35 minutes.
6. Cut into diamond shapes while still hot. These are delicious.
7. Makes about 4 dozen.

CINNAMON STARS

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

1. Beat egg whites until stiff.
2. Add remaining ingredients and enough powdered sugar to make a stiff dough.
3. Then turn out on board or canvas covered with powdered sugar, and knead, working in powdered sugar.
4. Place dough in refrigerator and let stand over night or until cold enough to roll easily.
5. Roll out a small amount at a time to 1/4 inch thickness on board covered with powdered sugar. Cut with star cutter dipped in powdered sugar. Place on cookie sheets greased with lard and floured lightly.
6. Bake in a 325 degree oven for about 15 minutes.
7. These cookies are apt to be sticky and hard to handle.
8. Makes about 2 dozen.

HERMITS

- 1 cup butter
- 1 teaspoon cinnamon
- 1 1/2 cups sugar
- 1 teaspoon cloves
- 3 eggs, beaten
- 1/2 teaspoon nutmeg
- 4 1/4 cups bread flour
- 1 cup seeded raisins
- 1 teaspoon soda
- 1 cup chopped walnuts

1. Cream butter and sugar together, add eggs.
2. Sift flour with soda and spices. Add to creamed mixture with raisins and nuts.
3. Roll 1/4 inch thick and cut with round cookie cutter.
4. Bake about 10 minutes in a 375 degree oven.
5. Makes about 6 dozen.

ALMOND STARS

- 1/4 lb. almond paste
- 1/2 cup sugar
- (rub smooth with fingers)
- 3 eggs
- 1/2 cup sugar
- 4 cups flour
- 1 1/4 cups shortening

1. Mix almond paste and 1/2 cup sugar.
2. Cream shortening, add sugar and eggs and mix well.
3. Combine both mixtures and add flour, mix thoroughly.
4. Roll out on floured board and cut into stars.
5. Brush with egg and sprinkle with a mixture of ground almonds and sugar (one part sugar to two parts almonds).
6. Bake on cookie sheets in 400 degree oven for 15 to 20 minutes.
7. Makes about 6 dozen.

SPRINGERLE

- 2 eggs
- 1 teaspoon baking powder
- 1 cup sugar
- 1 or 2 teaspoon anise seed
- 2 cups flour

1. Beat eggs with a wire whisk until light; add the sugar.
2. Beat in sifted flour and baking powder gradually. The total time for beating is one hour.
3. Roll out to 1/4 inch in thickness. Press a floured springerle board or springerle rolling pin into the dough very hard so the designs are distinct. Cut out the squares.
4. Place on a board which is sprinkled with anise seed. Let stand about 10 hours to dry.
5. Bake at 350 degrees about 20 minutes or until light brown. Recipe makes 4 dozen.
6. Store springerle in a tin container so they will soften a little.



Rolled Cookies (Continued)

GERMAN COOKIES

1/2 cup butter	1 raw egg yolk
1 cup powdered sugar	1 tablespoon lemon juice
4 hard boiled egg yolks, riced	2 cups flour

1. Beat butter, sugar, cooked and raw egg yolks together about 1/2 hour.
2. Add lemon juice and flour.
3. Let stand over night in the refrigerator.
4. Roll very thin and cut with a small cookie cutter.
5. Bake about 10 minutes in a 350 degree oven.
6. Makes about 3 dozen.

WHITE SUGAR COOKIES

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

1. Cream shortening and sugar well and add eggs beaten until light.
2. Add flavoring and sifted dry ingredients. Roll thin.
3. Bake at 425 degrees for about 8 minutes.
4. Makes about 4 dozen.
5. These cookies are very attractive if decorated with red cherries and green angelique to represent Christmas trees, poinsettias, etc. See suggestions for decorating cookies.

BUTTER COOKIES WITH MACAROON TOPS

1 cup butter	3 cups bread flour
1 cup sugar	1 teaspoon baking powder
4 egg yolks	Grated rind of 1/2 lemon
2 egg whites	1/2 teaspoon salt

1. Cream butter and sugar thoroughly, add beaten yolks and whites, flour, baking powder, grated lemon rind, and salt.
2. Roll thin and cut with small round cutter.
3. Top with following meringue:

Meringue

2 egg whites, beaten stiff	1/4 teaspoon cinnamon
1 cup sugar	1/8 teaspoon salt
1/4 lb. grated almonds	

4. Bake 10 or 12 minutes in a 350 degree oven.
5. Makes about 4 dozen.

PIN WHEELS

3/4 cup butter	1 1/2 teaspoons baking powder
3/4 cup sugar	1/2 teaspoon salt
1 egg yolk	1/2 teaspoon vanilla
3 tablespoons milk	1 square bitter chocolate
1 1/2 cups bread flour	

1. Cream butter, add sugar, and cream well. Beat in egg yolk.
2. Sift dry ingredients and add alternately with milk. Add vanilla.
3. Divide dough into two equal parts and add one square bitter chocolate to one part.
4. Roll both halves very thin, place one on top of the other and roll like a jelly roll. Place in refrigerator over night.
5. Slice very thin. Bake in a 375 degree oven about 8 minutes.
6. Makes about 3 dozen.

LEBKUCHEN

1 1/2 cups light syrup	1/4 cup lard
1/2 teaspoon soda	2 cups flour

1. Heat together above ingredients. When hot add enough flour to thicken (about 2 cups).
2. Cover and set in cool place for several days. Allow to soften.

1/2 cup butter	1 1/4 teaspoons salt
1 1/2 cups sugar	Flour (enough to roll, about 4 1/2 cups)
1/4 teaspoon soda	1/3 cup chopped almonds
1 1/2 teaspoons baking powder	1/3 cup chopped citron
1/2 teaspoon cinnamon	2 eggs
1/8 teaspoon cloves	1/2 cup sour cream

1. Cream butter and sugar and add to first mixture.
2. Sift together soda, baking powder, spices, salt and 2 cups of flour.
3. Flour almonds and citron with some of the remaining flour.
4. Add well beaten eggs and sour cream alternately with dry ingredients to creamed mixture.
5. Add citron, almonds, and remaining flour. It should be a stiff dough.
6. Let stand a day or two in a cool place, then allow dough to soften.
7. Roll out to about 3/8 inch thickness and cut in large oblong pieces about 3 x 5 inches. Place on greased cookie sheet and decorate with blanched almonds.
8. Bake in a 350 degree oven for 15 to 20 minutes until delicately browned.
9. Recipe makes about 2 dozen. May be cut with small cutters if desired.

Rolled Cookies (Continued)

CHEESE COOKIES

1 cup butter 2 cups bread flour
2 packages cream cheese 1/2 teaspoon salt

1. Cream butter well.
2. Cream the cheese thoroughly and slowly add to butter.
3. Add flour and salt gradually and place in refrigerator to chill.
4. Roll dough about 1/8 inch thick and cut with small star shaped cutter.
5. Bake in a 350 degree oven for about 12 minutes.
6. When cold, frost with powdered sugar and thin cream frosting and sprinkle with chopped pistachio nuts.
7. These cookies do not keep more than 3 or 4 days.
8. Cookies may be chilled about an hour, then formed into rolls to remain in refrigerator over night. Slice thin and bake.
9. Makes about 4 dozen.

FRUIT FILLED COOKIES

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

1. Cream shortening and sugar, add unbeaten eggs and beat well.
2. Add sour cream and flour sifted with nutmeg, salt, baking powder and soda. Chill in refrigerator over night.
3. Roll out and cut with a 2 1/2 inch round cutter. Place a spoonful of filling on one cookie, place another over it and press down the edges to seal.
4. Bake at 375 degrees for 12 to 15 minutes.
5. Makes about 3 dozen.

Filling

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

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

GRANDMA BUTTER'S CHRISTMAS COOKIES

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

1. Heat the milk and dissolve the ammonia carbonate in it.
2. Cream butter and sugar together.
3. Sift flour and baking powder together and add alternately with milk and cream to the creamed mixture.
4. Add anise seed and almonds and fold in the stiffly beaten egg whites.
5. Roll out a small amount at a time to about 1/8 inch in thickness. Cut with a round cookie cutter.
6. Bake about 10 or 12 minutes at 400 degrees. These cookies improve with age.
7. Makes about 6 dozen large cookies.

CHRISTMAS HONEY COOKIES

1 cup butter 1 teaspoon soda, dissolved in
1 cup sugar 2 tablespoons hot water
1 cup strained honey 1/2 teaspoon ground cardamon
1 teaspoon cinnamon seed
1/4 lb. chopped almonds 3 3/4 to 4 cups flour
Halves of blanched almonds

1. Cream butter and sugar and add remaining ingredients in order named.
2. Roll out 1/8 inch in thickness. Cut in oblongs or squares. Place halves of blanched almonds in center.
3. Bake at 350 degrees from 12 to 15 minutes. This recipe makes 7 dozen 2 inch square cookies.

MONDCHENS

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

1. Cream butter, add sugar and cream well.
2. Add remaining ingredients and finish mixing by kneading lightly with hand.
3. Roll about 1/4 inch thick and cut with half moon cutter.
4. Bake at 400 degrees for 10 to 12 minutes. Ice while hot.
5. Makes about 3 dozen.

Icing

1/2 cup powdered sugar 1 teaspoon vanilla Cream

1. Cream enough to make an icing that spreads easily.



Rolled Cookies (Continued)

SOUR CREAM COOKIES

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

1. Sift together sugar, flour, salt, soda, and nutmeg; add shortening and work in dry ingredients with finger tips.
2. Add well beaten egg and part of sour cream, cutting liquid into dry ingredients by means of a knife.
3. Add remainder of sour cream to form a soft dough.
4. Let stand an hour or more and roll out.
5. If desired, sugar may be sprinkled over dough after it is rolled.
6. Bake in a 450 degree oven about 15 minutes.
7. Makes about 4 dozen.

TRILBYS

- | | |
|---------------------------|-------------------|
| 1 cup shortening | 1 2/3 cups flour |
| 1 cup brown sugar | 1 teaspoon soda |
| 2 cups ground Rolled Oats | 1/4 teaspoon salt |
| 2 eggs, beaten | |

1. Cream shortening and brown sugar.
2. Add ground rolled oats and beaten eggs.
3. Sift dry ingredients and add.
4. Roll out on a slightly floured board and cut into rounds about 1 1/2 inches wide and 1/8 inch thick.
5. Bake at 350 degrees for about 12 minutes.
6. Put together with date filling.
7. To use as a Christmas cookie, cut into various fancy shapes and decorate with candied cherries, angelique, nuts, silver candies, or colored sugar.
8. Recipe makes about 5 dozen.

Date Filling

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

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

BERLINER KRANSER

- | | |
|-----------------|-----------------------|
| 1 cup butter | 4 cooked egg yolks |
| 1 cup sugar | 1/2 cup cream (scant) |
| 4 raw egg yolks | 4 cups flour |

1. Cream the butter, add sugar.
2. Put cooked yolks through a sieve and add to creamed mixture with beaten raw yolks.
3. Add cream alternately with sifted flour.
4. Use a cookie press or cut with cutters.
5. Bake in a 425 degree oven for 8 to 10 minutes.
6. Makes about 4 dozen.

SWISS COOKIES

- | | |
|------------------------|---|
| 1/2 lb. butter | 1/2 teaspoon salt |
| 1/2 cup sugar | 2 egg yolks (coating for cookies) |
| 2 1/2 cups bread flour | Sugar and cinnamon (1 tablespoon cinnamon to 1/2 cup sugar) |
| 2 egg yolks | |
| Grated rind 2 lemons | |
| 1 teaspoon lemon juice | |

1. Cream butter and add sugar, continue creaming.
2. Add 2 egg yolks, lemon juice and rind, salt, and flour. Mix thoroughly and chill for several hours.
3. Roll to 1/4 inch thickness on a floured cloth and cut with a cookie cutter.
4. Beat the remaining 2 yolks slightly and brush over cookies. Sprinkle with sugar and cinnamon mixture.
5. Bake on cookie sheets in a 400 degree oven for 10 to 15 minutes until golden brown.
6. Makes about 3 dozen.

ALMOND MOONS

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

1. Cream butter, add sugar, and well beaten egg and mix thoroughly.
2. Add flour, almonds, and salt.
3. Roll thin, cut with crescent cutter.
4. Bake on greased sheets 12 to 15 minutes at 350 degrees.
5. Makes about 3 dozen.

Refrigerator Cookies

FIG ICE BOX COOKIES

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

1. Blend together the shortening, sugar and egg and add milk.
2. Mix and sift the flour, baking powder, salt and cinnamon. Add to first mixture.
3. Add nuts and figs.
4. Shape into rolls and place in refrigerator over night. Slice thin.
5. Bake about 10 minutes in a 375 degree oven.
6. Makes about 3 dozen.

ORANGE PECAN COOKIES

(Refrigerator)

1 cup shortening	1 tablespoon grated orange rind
$\frac{1}{2}$ cup brown sugar	$2\frac{3}{4}$ cups bread flour
$\frac{1}{2}$ cup white sugar	$\frac{1}{4}$ teaspoon soda
1 egg, well beaten	$\frac{1}{2}$ cup chopped pecans
2 tablespoons orange juice	

1. Cream shortening and sugars.
2. Add well beaten egg, orange rind and juice, sifted dry ingredients, and pecans.
3. Form into rolls and place in refrigerator over night.
4. Slice thin and bake in a 400 degree oven for 8 or 10 minutes.
5. Makes about 4 dozen.

ICE BOX COOKIES

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

1. Mix in order given.
2. Chill until very cold in a deep pan or cookie dough mold.
3. Slice thinly with a sharp knife.
4. Bake at 425 degrees for 8 to 10 minutes.
5. Makes about 6 dozen.

FRUIT FILLED REFRIGERATOR COOKIES

2 cups brown sugar	$\frac{1}{2}$ teaspoon cinnamon
1 cup shortening	1 teaspoon soda
3 eggs	$\frac{3}{4}$ teaspoon salt
4 cups bread flour	

1. Cream sugar and shortening, add well beaten eggs.
2. Sift flour with cinnamon, soda, and salt and add to creamed mixture.
3. Divide dough in half, roll each half $\frac{1}{4}$ inch thick, cover with following filling and roll like a jelly roll.

Filling

1 package dates, cut in small pieces	$\frac{1}{2}$ cup water
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup nuts, cut very fine

Cook dates, sugar and water until dates are soft. Add nuts and cool.

4. Allow to stand in the refrigerator over night.
5. Slice very thin with a sharp knife.
6. Bake in a 375 degree oven, about 10 or 12 minutes.
7. Makes about 4 dozen.

SWEDISH WAFERS

7 egg yolks (hard cooked)	$1\frac{3}{4}$ to 2 cups flour
1 cup shortening (half butter)	$\frac{1}{2}$ teaspoon salt
$\frac{3}{4}$ cup sugar	

1. Poach yolks in boiling water until hard and put through sieve.
2. Cream shortening and sugar, add yolks and flour sifted with salt.
3. Chill in refrigerator and slice. Brush cookies with a mixture of 1 beaten egg and 1 teaspoon water. Sprinkle with sugar or ground nuts.
4. Bake in hot oven 450 degrees. They brown quickly toward end of baking.
5. Cookies may be brushed with beaten egg white mixed with 3 tablespoons powdered sugar and nuts or candied cherries spread on top. This dough may be forced through a cookie press.
6. Makes about 4 dozen.



Refrigerator Cookies (Continued)

SCOTCH SCONES

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

1. Place brown sugar into a 1 cup measure and fill cup with powdered sugar.
2. Cream butter, add sugar and cream well.
3. Add flour and mix well.
4. Form into 2 rolls about 5 or 6 inches long. Place in refrigerator over night. Slice thin.
5. Bake at 400 degrees for 10 or 12 minutes.
6. Makes about 4 dozen.

CHRISTMAS FRUIT STICKS

1 cup butter 1 teaspoon allspice
1½ cups sugar ½ teaspoon cloves
3 eggs 1 teaspoon nutmeg
3 cups flour 1 cup seeded raisins
1 teaspoon soda 1 cup almonds, cut in
½ teaspoon salt small pieces
1 teaspoon cinnamon ¼ cup citron, sliced thin

1. Cream butter and sugar, add eggs and beat well.
2. Sift flour, soda, salt, and spices.
3. Add dry ingredients, then fruits and nuts.
4. Pack dough into paper lined bread tin and place in refrigerator over night. Slice thin.
5. Bake 12 or 15 minutes in a 400 degree oven. These cookies may be frosted with a powdered sugar icing.
6. Makes about 4 dozen.

ORANGE DAINTIES

½ cup butter 1 egg
¼ teaspoon salt 1 cup flour, sifted
1 cup sugar 1¾ teaspoon baking
Grated rind of 2 oranges powder
¾ cup flour, sifted

1. Cream butter and add salt and sugar slowly.
2. Add grated orange rind, ¾ cup of flour, and one egg; beat well.
3. Sift 1 cup flour and baking powder and add to batter. Mix well.
4. Chill in refrigerator at least 3 hours. Slice thin.
5. Bake at 350 degrees for 8 to 10 minutes.
6. Makes about 6 dozen.
7. These cookies may be glazed with slightly beaten egg white and sprinkled with shredded blanched almonds.

FROZEN COCOANUT COOKIES

2 eggs 1½ teaspoons baking powder
½ cup brown sugar 2 cups bread flour
½ cup white sugar ½ teaspoon salt
½ cup melted butter 2 cups finely chopped
½ teaspoon lemon extract shredded cocoanut

1. Beat eggs slightly, add sugar and shortening and lemon extract.
2. Mix and sift the dry ingredients, add to the first mixture.
3. Add cocoanut and mix thoroughly.
4. Pack into greased bread tin, and place in refrigerator over night.
5. Remove from tin and slice.
6. Bake about 10 or 12 minutes in a 400 degree oven.
7. Makes about 3 dozen.

PEANUT CRUNCH

½ cup butter 1¼ cups flour
½ cup peanut crunch ¾ teaspoon soda
½ cup white sugar ½ teaspoon baking powder
½ cup brown sugar ¼ teaspoon salt
1 egg, well beaten

1. Cream butter and peanut crunch together; add sugar gradually and cream thoroughly.
2. Add well beaten egg.
3. Sift dry ingredients together and add to creamed mixture.
4. Chill dough in refrigerator several hours.
5. Form into balls the size of a walnut and place on lightly greased baking sheet. Flatten with fork dipped in flour making criss-cross pattern.
6. Bake for 10 to 12 minutes in a 375 degree oven.
7. This makes about 4 dozen cookies.

CHOCOLATE MACAROONS

2 cups unblanched almonds 1 teaspoon vanilla
3 eggs 3 squares unsweetened
1½ cups sugar chocolate, melted
2 tablespoons evaporated milk

1. Put almonds through the fine knife of the food chopper.
2. Beat eggs until thick and lemon colored and gradually add the sugar.
3. Stir in milk, vanilla, almonds, and melted chocolate.
4. Cover and chill for 2 hours in the refrigerator.
5. Put through a cookie press, pastry bag, or drop by teaspoons on a greased cookie sheet. Bake at 325 degrees for about 15 minutes.
6. Makes about 7 dozen.

Squares and Strips

DATE MARGUERITES

2 egg whites	1 teaspoon baking powder
1/2 cup sugar	3/4 cup pitted dates, chopped
1/2 cup coarse graham cracker crumbs	1/2 cup chopped walnuts
1/4 teaspoon salt	1/2 teaspoon vanilla extract

1. Beat egg whites until stiff, add sugar gradually.
2. Add crumbs, salt, baking powder, dates, nuts and vanilla. Fold until well mixed.
3. Bake in a greased pan 8 x 8 x 2 in a 350 degree oven for about 35 minutes. Cut in squares while hot.
4. Makes 16.

BLACK ZWIEBACH

1 egg, well beaten	1 cup bread flour
1 cup powdered sugar	1 cup chopped black walnuts
1 square (1 ounce) bitter chocolate	1/4 teaspoon salt
	1 teaspoon vanilla

1. Beat eggs until light, add powdered sugar, and melted chocolate.
2. Beat well, add flour, nuts, salt, and vanilla.
3. Pack into a pan 7 1/2 x 7 1/2 inches.
4. Bake about 35 minutes in a 350 degree oven.
5. Cut in 1 1/2 inch squares and roll in powdered sugar. Makes 25.

CHOCOLATE BROWNIES

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

1. Melt butter and chocolate over hot water and allow to cool.
2. Beat eggs until light and add sugar gradually, then melted butter and chocolate.
3. Mix chopped nuts with flour and salt and add to above mixture.
4. Add vanilla, mix thoroughly and pour into greased pan 7 or 8 inches square.
5. Bake in a 300 degree oven for 25 to 30 minutes. Cut in squares while warm. Makes 16 brownies.
6. Black walnuts make especially delicious brownies.

CALIFORNIA DREAM BARS

First Part

1/2 cup brown sugar	1/2 cup melted butter
	1 cup bread flour

1. Mix ingredients and line bottom and sides of an 8 x 10 inch cake pan.
2. Bake 15 minutes in a 375 degree oven.

Second Part

2 whole eggs	1 cup cocoanut
1 cup brown sugar	2 tablespoons bread flour
1 cup pecans, broken into small pieces	1/2 teaspoon baking powder
	1/4 teaspoon salt

1. Beat eggs until light, add remaining ingredients, mix thoroughly.
2. Spread over baked crust.
3. Return to oven, bake 15 minutes longer in a 375 degree oven.
4. When cold cut into strips or squares. Makes about 30 bars.

GINGER CREAMS

1 cup sugar	1 teaspoon ginger
1 cup shortening	1/2 teaspoon cloves
2 eggs	1/2 teaspoon salt
2/3 cup molasses	1/2 teaspoon cinnamon
1 cup lukewarm water	3 cups bread flour
1 teaspoon soda	

1. Cream shortening and sugar thoroughly.
2. Add well beaten eggs and molasses.
3. Stir soda into warm water and add alternately with sifted dry ingredients.
4. Pour into a greased pan 10 x 16 inches.
5. Bake about 20 minutes in a 350 degree oven.
6. Spread with fondant icing and cut into strips about 1 x 2 inches. Makes about 6 dozen.

Fondant Icing

2 cups sugar	1/2 teaspoon vanilla
1 1/4 cups milk	1/8 teaspoon salt
1 teaspoon butter	

1. Boil sugar, milk and butter to soft ball stage and cool.
2. Add vanilla and salt and beat until of consistency to spread.



Squares and Strips (Continued)

OATMEAL DATE SQUARES

1 $\frac{3}{4}$ cups oatmeal 1 teaspoon soda
 1 $\frac{1}{2}$ cups bread flour $\frac{1}{2}$ teaspoon salt
 1 cup brown sugar $\frac{3}{4}$ cup butter

1. Mix dry ingredients together and work in the butter thoroughly.
2. Pack half the mixture in the bottom of a 9 x 9 inch pan. Cover with date filling. Add remainder of crumb mixture, pressing it down well.
3. Bake 40 minutes at 375 degrees. Cut in squares.
4. Makes about 36 cookies.

Date Filling

$\frac{3}{4}$ cup dates, cut in 1 cup water
 small pieces $\frac{3}{4}$ cup nut meats
 1 cup granulated sugar

1. Boil dates, sugar and water until thick. Remove from range, cool and add nut meats.

DATE BARS

1 lb. dates, chopped 1 cup sugar
 1 cup chopped nuts 1 teaspoon baking powder
 1 cup bread flour $\frac{1}{2}$ teaspoon salt
 3 eggs

1. Mix dates and nuts with flour.
2. Beat eggs until light, add sugar gradually and mix well.
3. Add remaining ingredients, blend thoroughly and pour into a greased pan 8 x 12 inches.
4. Bake in 350 degree oven for about 20 minutes.
5. Cut in strips about 1 x 2 inches. Roll in powdered sugar if desired. Makes about 48 bars.

HONEY DATE STRIPS

1 cup honey 1 cup chopped nuts
 3 eggs, well beaten 1 lb. chopped dates
 1 $\frac{1}{3}$ cups flour 1 teaspoon vanilla
 1 teaspoon baking powder

1. Mix honey and eggs, add flour, baking powder, nuts, dates, vanilla.
2. Bake in a shallow pan 13 x 6 $\frac{1}{2}$ inches at 400 degrees for 25 to 30 minutes.
3. Cut in strips and roll in powdered sugar. Makes about 30 cookies.

HARD TACK

4 egg yolks 1 cup chopped dates
 1 tablespoon vinegar 1 cup bread flour
 4 egg whites $\frac{1}{2}$ cup chopped nut meats
 1 cup sugar

1. Beat yolks with vinegar until light and lemon colored.
2. Beat whites until stiff, add sugar and beat well.
3. Fold the yolks into the whites, add other ingredients.
4. Bake in a 10 $\frac{1}{2}$ x 16 $\frac{1}{2}$ inch tin about 45 minutes in a 350 degree oven.
5. Allow to cool, cut in strips and roll in powdered sugar.
6. Makes about fifty 1 x 3 inch cookies.

TOTENBEINLI

3 eggs $\frac{1}{2}$ teaspoon cinnamon
 1 cup sugar $\frac{1}{8}$ teaspoon cloves
 2 cups pastry flour $\frac{1}{2}$ teaspoon almond extract
 1 teaspoon baking powder $\frac{1}{2}$ lb. almonds, blanched
 $\frac{1}{2}$ teaspoon salt and cut in strips
 Grated rind of $\frac{1}{2}$ lemon

1. Beat eggs, add sugar and continue beating.
2. Add remaining ingredients, mix well and spread dough in large greased pan (10 x 16 inches).
3. Bake in 325 degree oven for about 20 minutes until baked through.
4. Cut in strips about 1 x 4 inches and toast a delicate brown in a slow oven. This is a dry hard cookie. Makes 40 cookies.

COCOANUT STRIPS

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

1. Beat eggs until light, add remaining ingredients.
2. Pour into a 9 inch square cake pan that has been buttered and floured.
3. Bake in a 350 degree oven for 25 minutes. Reduce temperature to 300 degrees and bake 15 minutes longer.
4. Cut while warm into finger shaped strips $\frac{3}{4}$ of an inch by 3 inches.
5. Makes about 24.



Squares and Strips (Continued)

CHOCOLATE DEVILS

1/2 cup butter	1/4 teaspoon salt
1 cup sugar	2 squares chocolate
2 eggs	1 teaspoon vanilla
1/4 cup milk	1 cup nut meats
3/4 cup flour	

1. Cream butter and sugar thoroughly, add eggs one at a time and beat well.
2. Add dry ingredients and milk alternately.
3. Add melted chocolate, vanilla and broken nut meats and mix well.
4. Bake in 8 x 11 inch tin for about 25 minutes, in a 350 degree oven.
5. Cut in 1 inch strips while warm. Makes about 40 cookies.

CHINESE CHEWS

2 eggs	1/2 teaspoon salt
2 cups sugar	1 cup pecans, cut small
3/4 cup bread flour	1 cup dates, chopped fine
1 teaspoon baking powder	

1. Beat eggs, add sugar and beat well.
2. Sift flour and baking powder over nuts and dates; add to first mixture.
3. Spread this mixture thinly over well buttered baking sheet.
4. Bake in a 350 degree oven about 25 minutes. Cut in inch squares while hot. Roll in powdered sugar.
5. Makes about 5 dozen cookies.

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	

1. Cream butter and sugar; add milk and flour alternately and then flavoring.
2. Spread very thinly with a spatula on a buttered cookie sheet. Mark in squares.
3. Bake in a 350 degree oven for about 20 minutes until light brown.
4. Cut squares apart immediately. While hot, roll around the handle of a wooden spoon or a case knife.
5. Makes about 2 dozen.

TUTTI FRUITI SURPRISES

1 cup powdered sugar	1/4 cup lemon peel, cut fine
1/2 teaspoon salt	1/4 cup candied pineapple, cut fine
2 eggs, beaten light	1 1/2 teaspoons baking powder
3 teaspoons melted butter	3/4 cup bread flour
1 cup chopped dates	
1 cup chopped walnuts	
1/4 cup orange peel, cut fine	

1. Add sugar and salt to beaten eggs and beat until light.
2. Add melted butter and fruit.
3. Add sifted flour and baking powder.
4. Bake in a buttered 7 x 11 inch tin in a 275 degree oven about 40 or 50 minutes. When cold, cut in small squares.
5. Makes about 40.

PECAN GUM DROP COOKIES

4 eggs	1 dozen different color gum drops, cut in pieces
1 tablespoon water	1 teaspoon cinnamon
1 lb. brown sugar (2 1/3 cups)	1/2 cup pecans, cut fine
2 cups flour	

1. Beat eggs with water until light. Add sugar and beat until creamy.
2. Mix one cup of flour with gum drops and add to first mixture. Add cinnamon, nuts, and remaining flour.
3. Bake in sheet pans in a 325 degree oven for 1/2 hour.
4. Cut in squares while hot and ice with butter icing. Decorate with gum drops.
5. Makes about 4 dozen.

BROWNIES

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

1. Mix sugar, chocolate, and melted butter, add eggs and beat.
2. Add flour and baking powder with nut meats. Add vanilla.
3. Spread 1/2 inch thick on greased sheet.
4. Bake 30 minutes at 350 degrees. Cut in squares while still warm.
5. Makes about 3 dozen.



Squares and Strips (Continued)

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, blanched	

1. Cream butter and work in remainder of ingredients.
2. Press into a buttered pan (about 8 x 10 inches) to 1/2 inch thickness.
3. Prick well with a fork or skewer, decorate with thin strips of angelique and candied cherries or candied orange peel.
4. Bake in a 375 degree oven for about 45 minutes, until golden brown.
5. Cut in squares while hot. Makes about 35.

CALIFORNIA CHRISTMAS COOKIES

3 eggs	1/2 teaspoon ground cinnamon
2 cups brown sugar	
1 cup orange marmalade	1/2 teaspoon soda
1/2 teaspoon ground allspice	1/4 teaspoon salt
1/2 teaspoon ground cloves	3 cups flour

1. Beat the eggs, add sugar and marmalade, beating well.
2. Sift dry ingredients and add to first mixture.
3. Spread batter about 1/2 inch thick in greased shallow pan.
4. Bake about 20 minutes at 375 degrees.
5. Frost while hot with icing made of powdered sugar and cream, applying icing with pastry brush. Cut in small squares.
6. Makes about 4 dozen.

Miscellaneous

PEPPER NUTS

3 eggs	3 cups bread flour
2 cups sugar	2 teaspoons baking powder
6 tablespoons evaporated milk or cream	1/4 teaspoon salt
1 tablespoon grated lemon rind	1 1/2 teaspoons nutmeg
1 cup finely cut citron	1 1/2 teaspoons mace
1 cup finely cut blanched almonds	1 1/2 teaspoons cloves
	1 tablespoon cinnamon

1. Beat eggs until light and foamy, add sugar gradually while beating.
2. Stir in milk and add lemon rind, citron, and almonds.
3. Sift together flour, baking powder, salt, and spices, and add gradually to above mixture.
4. Shape teaspoonful of the dough into balls by rolling in palms of hands until smooth. Place on greased baking sheet and make a cross on the top of each cookie with a sharp knife. Brush with glaze.
5. Bake 15 minutes or until firm in a 375 degree oven.
6. Makes about 10 dozen.
7. If desired omit glaze and roll cookies in powdered sugar while warm.

Glaze for Pepper Nuts

2 tablespoons of evaporated milk
1 tablespoon sugar

SPRITTS COOKIES

1 cup butter	2 1/2 cups flour
1/2 cup sugar and 1 tablespoonful	3/4 teaspoon salt
1 egg	

1. Cream butter, add remaining ingredients.
2. Force dough through a tube.
3. Bake 8 to 10 minutes at 450 degrees.
4. For Christmas cookies, sprinkle with colored sugars or use pecans or candied cherries for decoration.
5. Makes 3 to 4 dozen.

ALMOND RINGS

3/4 lb. butter	1 egg white
1 cup sugar	Finely chopped almonds
3 egg yolks	Sugar and cinnamon
4 cups flour	

1. Cream butter, add sugar, and blend in egg yolks.
2. Add flour and mix until well blended.
3. Flour the hands and mold small pieces of dough into rings or figure eights.
4. Dip into slightly beaten egg white, then into chopped almonds mixed with sugar and cinnamon.
5. Bake on greased sheets at 350 degrees for 12 to 15 minutes.
6. Recipe makes 8 dozen cookies.



Miscellaneous (Continued)

BUTTER FINGERS

$\frac{1}{2}$ cup butter
3 tablespoons powdered sugar
1 cup flour
1 cup nut meats, chopped fine

1. Cream butter, add sugar and blend well.
2. Add flour slowly, mixing thoroughly, and fold in nut meats.
3. Shape in small crescents.
4. Bake on a greased baking sheet at 350 degrees for about 20 minutes.
5. While warm roll in powdered sugar. Makes about 2 dozen.

PEANUT BUTTER BALLS

1 cup shortening (half lard, half butter)
1 cup white sugar
1 cup brown sugar
1 cup peanut butter
2 eggs
 $2\frac{1}{2}$ cups bread flour
2 teaspoons soda
 $\frac{1}{2}$ teaspoon salt

1. Cream shortening, sugar, and peanut butter.
2. Add unbeaten eggs and beat well.
3. Add flour, soda, and salt sifted together.
4. Form into balls the size of walnuts, flatten with the tines of a fork.
5. Bake at 350 degrees for about 15 minutes.
6. Makes about 4 dozen.

PECAN FINGERS

1 cup butter
 $\frac{1}{4}$ cup powdered sugar
1 teaspoon vanilla
1 tablespoon water
2 cups bread flour
 $\frac{1}{4}$ teaspoon salt
2 cups pecans, ground

1. Cream butter, add sugar, vanilla, and water.
2. Add flour, salt, and ground nuts.
3. Chill about 1 hour in the refrigerator.
4. Form into small rolls about the size of a finger.
5. Bake 1 hour in a 250 degree oven. Roll in powdered sugar while still warm.
6. Makes about 5 dozen.

NORWEGIAN NUT CRESCENTS

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

1. Cream the butter, work in dry ingredients and add the sherry. Use enough so that the dough holds together well but is not sticky.
2. Roll small portions of dough between the hands and shape into crescents about 3 inches long.
3. Bake in a 425 degree oven for about 15 minutes until a golden brown color.
4. Makes about 6 dozen.

FILBERT STICKS

6 egg whites
1 lb. confectioner's sugar
 $\frac{1}{4}$ teaspoon salt
1 lb. grated hazel nuts

1. Beat egg whites until stiff, fold in sugar, nuts, and salt. Mix thoroughly but carefully for about 15 minutes.
2. As these cookies are hard to handle use a cookie press and make into sticks or circles.
3. Bake on greased sheet at 350 degrees for 15 minutes.
4. Makes about 3 dozen.

MEXICAN WEDDING CAKE

1 cup butter
 $\frac{1}{2}$ cup powdered sugar
2 cups bread flour
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla

1. Cream butter, add powdered sugar and cream until smooth.
2. Add flour, salt, and vanilla. Mixture is very stiff.
3. Break off small pieces of dough and place on cookie sheet.
4. Bake about 12 minutes at 400 degrees.
5. Roll cakes in powdered sugar immediately after removing from oven.
6. Makes about 48.



Miscellaneous (Continued)

SAVOY BISCUITS

(Lady Fingers)

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

1. Beat egg whites stiff and fold in powdered sugar.
2. Beat yolks until thick and add vanilla and lemon juice.
3. Fold yolk mixture into whites.
4. Sift salt with flour and add to above.
5. Line a pan with wrapping paper, press the batter onto it through a pastry bag (called Savoy bag by English) with a 3/8 inch round opening. Form strips about 3 inches long. Sprinkle with powdered sugar.
6. Bake in a 350 degree oven for about 10 minutes.
7. Makes 10 double lady fingers. Ice with a soft white icing and decorate with angelique and candied cherries, colored sugar, or small colored candies.

GERMAN ANISE SLICES

8 whole eggs	2 tablespoons anise seed
2 cups sugar	1/2 teaspoon salt
Grated rind of 1 1/2 lemons	3 3/4 cups bread flour

1. Place eggs in the large bowl of the electric mixer and beat 5 minutes.
2. Add sugar, lemon rind, anise seed and salt, and beat 10 minutes.
3. Add flour and beat 15 minutes longer.
4. Bake in 2 bread pans about 1 hour in a 350 degree oven.
5. Allow the loaves to stand for 1 day, then slice thin and toast on both sides.
6. When doing by hand beat twice as long.

THREE LEAF CLOVERS

2 eggs (separated)	1/4 lb. filberts (ground)
1 cup sugar	1/4 lb. almonds (ground)
1/2 teaspoon vanilla	1/2 teaspoon salt

1. Beat egg yolks until light, add sugar and vanilla and beat thoroughly.
2. Add ground nuts, salt, and stiffly beaten egg whites.
3. Form dough into balls about size of marble. Place 3 together on greased cookie sheet; place a piece of candied cherry in the center and use citron for the stem.
4. Bake in a 300 degree oven for 12 to 15 minutes. Do not brown.
5. Makes about 2 dozen.

AUNT MARTHA'S GINGER SNAPS

1 cup butter	1 tablespoon ginger
1 cup sugar	1 teaspoon soda
1 cup molasses	1/4 teaspoon salt
3 1/2 cups bread flour	

1. Cream butter, add sugar and cream until smooth, then add molasses.
2. Sift flour with ginger, soda and salt and add to first mixture.
3. Roll small amount of dough the size of a walnut. Place on greased cookie sheet and flatten with the back of a tablespoon.
4. Bake about 10 minutes in a 375 degree oven.
5. Makes about 4 dozen.

BUTTER BALLS

3/4 cup shortening	1 teaspoon vanilla
1 cup brown sugar	1 scant teaspoon baking powder
1 egg	2 cups flour (do not use more)

1. Cream shortening, add sugar, egg and vanilla.
2. Add sifted dry ingredients.
3. 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 about 2 inches apart.
4. Bake at 400 degrees for about 10 minutes. These cookies brown very easily at the bottom.
5. Makes about 6 dozen.



Miscellaneous (Continued)

MARZIPAN

1 lb. sweet almonds 1¼ lb. powdered sugar
 ¼ lb. bitter almonds 2 egg whites

1. Blanch almonds, dry over night and grind very fine.
2. Sift the sugar over the almonds and mix and knead to a stiff paste with the unbeaten whites of 2 eggs. More egg may be added if needed.
3. Roll with hands on the board sprinkled with powdered sugar to prevent sticking. Cut into pieces the size of a walnut and roll each piece ½ inch thick, form into rings, crescents, hearts, bow knots, pretzel and rye bread shapes.
4. Bake on a greased sheet at 325 degrees for about 10 minutes until very slightly browned.
5. These cookies will keep for a long time. They should be hard on the outside and soft in the center.
6. Marzipan may be shaped like fruits and painted with food color tints.

MARGUERITES

2 egg whites 1 teaspoon vanilla
 1½ cups sugar ½ cup nuts, chopped fine
 5 tablespoons water 1 cup dates, chopped fine
 1½ teaspoon corn syrup Wafers

1. Combine all ingredients except vanilla, nuts, and dates, and place in a pan over hot water.
2. Beat for 7 minutes or until frosting stands in peaks, add vanilla, dates, and nuts.
3. Pile lightly on round or long wafers.
4. Bake at 325 degrees for 20 to 25 minutes until slightly browned.
5. Chopped green or red maraschino cherries may be added in place of the dates for a colorful variety. These cookies are best served fresh.
6. Makes about 3 dozen.

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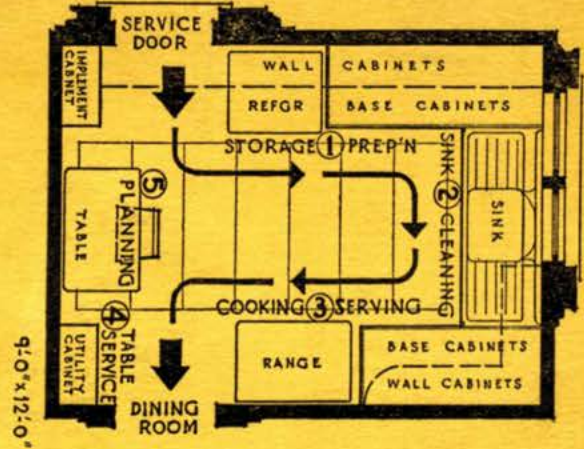
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