

# Christmas Cookies

## War-Time Display and Recipes

Rationing and scarcity of various cooky ingredients necessarily make this year's Christmas cooky display considerably smaller. For the same reasons, the number of Christmas cooky recipes is also greatly reduced. . . . We are at war. Until it is won we must expect to forego former peace-time luxuries . . . our modest display and limited number of recipes are, therefore, in keeping with the times and reflect a patriotic measure to which, we believe, you will heartily subscribe.

## War-Time Cooking Problems

Do not become alarmed at the number of food supply limitations which war needs are making necessary. You can still prepare appetizing and wholesome meals for your family in spite of war-time limitations. Take advantage of our Home Service Bureau helps on war-time cooking problems. Attend cooking classes and demonstrations; ask for new recipes and consult the "Bureau" when war-time cooking problems confront you. Call Daly 6600, Extension 317 or 318. The "Bureau" will be glad to help you.

## When the War is Over

Then, indeed, we shall resume with renewed interest our traditional Christmas cooky display, our attractive cooky recipe booklet, our tempting array of fruit cakes, our homemade Christmas candy display and recipes, our Christmas lighting and decorations — in short, that cheery Christmas atmosphere which proved so helpful to you and so thoroughly thrilled your children. But, under present circumstances, we believe this cooky folder and limited number of recipes are more appropriate.

If only for the children's sake, there must be Christmas cookies throughout the Yuletide period. The Home Service Bureau is happy, therefore, to supply these war-time Christmas cooky recipes, calling only for such ingredients as are still available.

HOME SERVICE BUREAU  
**The Electric Co.** *Milwaukee, Wis.*



## War-Time Cookies

### MOLASSES HERMITS

½ cup shortening	3 teaspoons baking powder
½ cup sugar	1 teaspoon cinnamon
1 egg	1 teaspoon cloves
1 cup molasses	1 teaspoon salt
3 cups enriched bread flour	¼ cup sour milk
½ teaspoon soda	1 cup raisins

1. Cream shortening thoroughly. Add sugar gradually and cream well.
2. Add egg. Beat well.
3. Slowly add molasses, beating constantly.
4. Add sifted dry ingredients and milk alternately to creamed mixture.
5. Fold raisins into mixture.
6. Drop from tablespoon onto greased cookie sheet.
7. Bake at 400 degrees about 15 minutes.
8. Makes about 4 dozen.

### TEA DAINTIES

½ cup shortening	1 tablespoon lemon juice
¼ cup sugar	1 teaspoon vanilla
1 egg yolk	1 cup cake flour
1 tablespoon grated orange rind	¼ teaspoon salt

1. Cream shortening and sugar. Cream well.
2. Add egg yolk, orange rind, lemon juice and vanilla.
3. Sift together dry ingredients. Combine.
4. Refrigerate about 1 hour.
5. Shape into balls about the size of a walnut.
6. Dip in coating.

#### Coating

1 egg white, slightly beaten	¾ cup chopped nuts
	¼ cup candied cherries

7. Dip balls in egg white, then coat with chopped nuts.
8. Place on greased cookie sheet and press half a candied cherry on top of each.
9. Bake at 350 degrees about 20 to 25 minutes.
10. Makes about 3 dozen.

### LEBKUCHEN

1 ½ cups dark corn syrup	¼ cup lard
½ teaspoon soda	2 cups flour

1. Heat together corn syrup, soda and lard. When hot add enough flour to thicken (about 2 cups).
2. Cover and set in cool place for several days. Allow to soften.

½ cup shortening	1 ¼ teaspoon salt
1 ½ cups sugar	4 ½ cups enriched bread flour (or enough to make stiff dough)
¼ teaspoon soda	⅓ cup chopped almonds
1 ½ teaspoons baking powder	⅓ cup chopped citron
½ teaspoon cinnamon	2 eggs
⅛ teaspoon cloves	½ cup sour cream

1. Cream shortening. Add sugar gradually. Combine with 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.

6. Let stand a day or two in a cool place. (Allow dough to soften at room temperature before rolling).

7. Roll to about ⅜ inch thickness and cut in large oblong pieces about 1 ½ x 2 ½ inches. Place on greased cookie sheet and decorate with blanched almonds.

8. Bake at 350 degrees about 15 to 20 minutes until delicately browned.

9. Recipe makes about 8 dozen. (May be cut with small cutters if desired).

### HONEY KRISP COOKIES

⅓ cup shortening	1 teaspoon baking powder
½ cup honey	¼ teaspoon salt
2 eggs	½ teaspoon soda
½ cup sour cream	½ cup chopped nuts
1 teaspoon vanilla	½ cup chopped dates
1 ¾ cups enriched bread flour	1 cup rice crispies

1. Cream shortening. Gradually add honey and cream well.

2. Add eggs one at a time and beat well after the addition of each.

3. Sift together dry ingredients and add to first mixture alternately with cream.

4. Fold in chopped nuts (black walnuts are especially good), chopped dates, and rice crispies.

5. Drop from tablespoon onto greased baking sheets.

6. Bake at 375 degrees about 20 minutes.

7. Makes about 2 dozen.

Note: Cookies are better when aged.

### OATMEAL SPICE COOKIES

½ cup shortening	1 teaspoon salt
½ cup sugar	2 teaspoons cinnamon
½ cup dark corn syrup	1 ½ cups rolled oats
1 egg	¼ cup milk
1 ½ cups cake flour	½ cup chopped peanuts
½ teaspoon soda	1 cup seedless raisins

1. Cream shortening. Add sugar gradually. Cream well.

2. Add corn syrup gradually. Beat well.

3. Add egg and beat.

4. Add sifted dry ingredients and oatmeal and milk alternately to creamed mixture.

5. Fold in chopped peanuts and raisins.

6. Drop from teaspoon onto greased cookie sheet.

7. Bake at 350 degrees about 15 minutes.

8. Makes about 3 dozen.

### GINGERBREAD MEN

¼ cup boiling water	1 teaspoon soda
½ cup shortening	1 teaspoon salt
½ cup brown sugar	½ tablespoon ginger
½ cup molasses	½ teaspoon grated nutmeg
3 cups enriched bread flour	⅞ teaspoon cloves

1. Pour water over shortening. Add sugar and molasses. Mix well.

2. Add dry ingredients sifted together.

3. Chill thoroughly and roll. Cut with gingerbread man cutter.

4. Bake at 375 degrees about 10 minutes.



# War-Time Cookies

## SOFT MOLASSES COOKIES

- |                       |                                 |
|-----------------------|---------------------------------|
| 1 cup bacon drippings | 5 1/4 cups enriched bread flour |
| 1 cup sugar           | 2 teaspoons soda                |
| 1 cup molasses        | 1 teaspoon cinnamon             |
| 1 cup hot water       | 1 teaspoon salt                 |

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

## CRISPIES

- |                           |                                 |
|---------------------------|---------------------------------|
| 3 tablespoons shortening  | 1/4 teaspoon grated orange rind |
| 2 cups rice crispies      | 1 cup enriched bread flour      |
| 1/2 cup shortening        | 1/4 teaspoon baking powder      |
| 1/2 cup granulated sugar  | 1/2 teaspoon salt               |
| 1 egg                     |                                 |
| 1/4 teaspoon maple flavor |                                 |

1. Melt 3 tablespoons shortening in shallow pan. Add rice crispies and coat kernels with shortening.
2. Bake in slow oven until crisp.
3. Cream the 1/2 cup shortening. Gradually add sugar. Cream well.
4. Add egg, maple flavor and grated orange rind and beat.
5. Sift together flour, baking powder and salt. Add to creamed mixture. Fold in buttered rice crispies.
6. Drop onto greased cookie sheets about 2 inches apart.
7. Bake at 375 degrees about 15 minutes.
8. Makes about 3 dozen.

## FIG FILLED COOKIES

### Filling

- |                                    |                            |
|------------------------------------|----------------------------|
| 2 cups dried figs                  | 1 1/3 cups dark corn syrup |
| 1/3 cup orange juice               | 1/4 teaspoon salt          |
| 2 2/3 teaspoons grated orange rind |                            |

1. Chop figs.
2. Combine all ingredients.
3. Cook on "medium" heat, stirring frequently, until thick.
4. Cool.

### Dough

- |                             |                           |
|-----------------------------|---------------------------|
| 1/2 cup shortening          | 3 teaspoons baking powder |
| 1 cup sugar                 | 1 teaspoon cinnamon       |
| 3 eggs                      | 1/2 teaspoon salt         |
| 4 cups enriched bread flour |                           |

5. Cream shortening. Gradually add sugar and cream well.
6. Add eggs one at a time and beat well after the addition of each.
7. Add sifted dry ingredients and combine.
8. Roll out on floured canvas.
9. Cut with 2 1/2 inch round cookie cutter.
10. Lay whole rounds on greased cookie sheets. Spread with filling.

11. Cover with top round which has had a circle cut out of the center, and press edges.
12. Brush cookies with topping.

### Topping

- |             |                    |
|-------------|--------------------|
| 1 egg white | 1 tablespoon honey |
|-------------|--------------------|

13. Slightly beat egg white and add honey.
14. Bake at 400 degrees about 20 to 25 minutes.
15. Makes about 5 dozen.

## HONEY CHOCOLATE CHUNK COOKIES

- |                    |                                      |
|--------------------|--------------------------------------|
| 1/2 cup shortening | 1 teaspoon baking powder             |
| 1/2 cup honey      | 1/4 teaspoon salt                    |
| 1 teaspoon vanilla | 1 (7 ounce) bar semi-sweet chocolate |
| 1 egg              | 1/4 cup nut meats                    |
| 1 cup cake flour   |                                      |

1. Cream shortening using medium speed of mixer. Add honey gradually and mix thoroughly. Add vanilla.
2. Add egg and beat until light and fluffy.
3. Add sifted dry ingredients.
4. Stir in chocolate which has been cut in chunks. Add nut meats.
5. Drop by teaspoonfuls onto greased cookie sheets.
6. Bake at 375 degrees about 15 minutes.
7. Makes about 2 dozen.

## HONEY BROWNIES

- |                                      |                        |
|--------------------------------------|------------------------|
| 1/3 cup shortening                   | 1/4 teaspoon salt      |
| 1 (7 ounce) bar semi-sweet chocolate | 2 eggs                 |
| 1/2 cup flour                        | 6 tablespoons honey    |
| 1/2 teaspoon baking powder           | 1 teaspoon vanilla     |
|                                      | 3/4 cup chopped pecans |

1. Melt chocolate and shortening. Cool.
2. Sift flour once, measure and sift three times with baking powder and salt.
3. Beat eggs until light and fluffy. Add honey and vanilla.
4. Add sifted dry ingredients using low speed of mixer.
5. Add chocolate mixture and nut meats.
6. Pour into an 8x8x2 inch greased pan.
7. Bake at 375 degrees about 30 to 35 minutes.
8. Makes 2 dozen 2 inch squares.

## DATE PEANUT BUTTER DROPS

- |                         |                             |
|-------------------------|-----------------------------|
| 1/2 cup shortening      | 2 cups enriched bread flour |
| 3/4 cup peanut butter   | 3 teaspoons baking powder   |
| 1/2 cup sugar           | 1/2 teaspoon salt           |
| 1/2 cup dark corn syrup | 1/4 cup milk                |
| 1 teaspoon vanilla      | 1 cup chopped dates         |
| 2 eggs                  |                             |

1. Cream shortening and peanut butter. Gradually add sugar and dark corn syrup beating constantly. Add vanilla.
2. Add eggs one at a time. Beat well after the addition of each.
3. Add sifted dry ingredients and milk alternately to creamed mixture.
4. Fold chopped dates into mixture.
5. Bake at 350 degrees about 18 minutes, on a greased cookie sheet.
6. Makes 3 dozen cookies.



## War-Time Cookies

### HONEY DATE COOKIES

3 eggs	1 1/2 teaspoons baking powder
1/4 cup melted shortening	1/4 teaspoon salt
1 cup honey	1 cup chopped dates
1 cup enriched bread flour	1 cup chopped walnuts

1. Beat eggs.
2. Add shortening and honey. Blend well.
3. Sift flour, measure and sift three times with baking powder and salt.
4. Fold flour mixture, dates and nuts into honey mixture.
5. Pour into a greased 7 1/2 x 11 1/2 x 1 1/2 inch pan.
6. Bake at 350 degrees about 45 minutes.
7. Cut into strips while still warm.
8. Makes about 2 dozen.

### GINGER SNAPS

3/4 cup shortening	2 teaspoons soda
1 cup sugar	1 teaspoon cinnamon
1/4 cup molasses	1 teaspoon cloves
1 egg	1 teaspoon ginger
2 cups enriched bread flour	3 tablespoons sugar

1. Cream shortening. Gradually add sugar and molasses. Cream well.
2. Add egg and beat well.
3. Sift together flour, soda, cinnamon, cloves and ginger.
4. Add sifted dry ingredients and combine.
5. Roll into balls about the size of a large walnut. Dip in sugar.
6. Place on greased cookie sheets about 2 inches apart.
7. Bake at 375 degrees about 20 minutes.
8. Makes about 4 dozen.

## All-Time Favorite Cookies

### SUGAR COOKIES

1/2 cup soft butter	1 cup enriched bread flour
1/2 cup powdered sugar	1 teaspoon vanilla

1. Combine ingredients with fingers or pastry blender.
2. Roll thin and cut with cookie cutter into desired shape.
3. Bake at 425 degrees about 10 minutes, depending upon size.
4. Makes 1 dozen 3 inch cookies.

### SCANDINAVIAN DROPS

1/2 cup shortening	1 cup enriched bread flour
1/4 cup brown sugar	3/4 cup chopped nuts
1 egg, separated	Tart jelly

1. Cream shortening. 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 onto greased cookie sheet, making a depression in the centers.
5. Bake at 300 degrees about 15 minutes. 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.

### WHITE SUGAR COOKIES

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

1. Cream shortening and sugar well. Add eggs. Beat until light and fluffy.
2. Add flavoring and sifted dry ingredients. Roll thin.
3. Bake at 425 degrees about 8 minutes.
4. 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 enriched bread flour	1/2 cup chopped nuts

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

### CHOCOLATE DROPS

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

1. Cream shortening and sugar well. Add egg. Beat well. Add melted chocolate.
2. Add sour milk alternately with sifted soda and flour.
3. Add nuts or raisins.
4. Drop from teaspoon onto greased cookie sheet 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.

### ALMOND MOONS

2 tablespoons shortening	1/2 cup grated unblanched almonds (measure after grating)
3/4 cup powdered sugar	1/4 teaspoon salt
1 egg	
1 cup cake flour	

1. Cream shortening. Add sugar and egg. Beat well.
2. Add flour, almonds and salt.
3. Roll thin. Cut with crescent cutter.
4. Bake on greased sheets at 350 degrees about 12 to 15 minutes.
5. Makes about 3 dozen.



# All-Time Favorite Cookies

## SOUR CREAM COOKIES

- |                             |                        |
|-----------------------------|------------------------|
| 1 cup sugar                 | 1 teaspoon soda        |
| 3 cups enriched bread flour | 1 teaspoon nutmeg      |
| 1 teaspoon salt             | 1 cup shortening       |
|                             | 1 egg, well beaten     |
|                             | 1 cup thick sour cream |

- Sift together sugar, flour, salt, soda, and nutmeg. Add shortening and work in dry ingredients with finger tips.
- Add well beaten egg and part of sour cream, cutting liquid into dry ingredients with knife.
- Add remainder of sour cream to form soft dough.
- Let stand an hour in refrigerator. Roll.
- Sugar may be sprinkled over dough after it is rolled.
- Bake on greased cookie sheets at 450 degrees about 10 minutes.
- Makes about 4 dozen.

## MONDCHENS

- |                          |                            |
|--------------------------|----------------------------|
| 1/2 pound shortening     | 1 cup enriched bread flour |
| 1 cup sugar              | 1/4 teaspoon salt          |
| 1/2 pound ground almonds | 1 grated lemon rind        |

- Cream shortening. Add sugar and cream well.
- Add remaining ingredients and knead lightly.
- Roll about 1/4 inch thick and cut with crescent cutter.
- Bake at 400 degrees about 10 to 12 minutes. Ice while hot.
- Makes about 3 dozen.

### Icing

- |                        |                    |
|------------------------|--------------------|
| 1/2 cup powdered sugar | Cream              |
|                        | 1 teaspoon vanilla |

- Mix to make an icing that spreads easily.

## BUTTER BALLS

- |                    |                             |
|--------------------|-----------------------------|
| 3/4 cup butter     | 3/4 teaspoon baking powder  |
| 1 cup brown sugar  | 2 cups enriched bread flour |
| 1 egg              |                             |
| 1 teaspoon vanilla |                             |

- Cream butter. Add sugar, egg and vanilla.
- Add sifted dry ingredients.
- Cut pieces the size of a marble. Dip in granulated sugar. Roll in palm of hand until round. Dip in sugar again and place on greased cookie sheets about 2 inches apart.
- Bake at 400 degrees about 10 minutes until light brown.
- Makes about 6 dozen.

## GRAHAM CRACKER DATE FINGERS

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 1/3 cups graham cracker crumbs | 1 cup nuts, coarsely chopped |
| 1/2 teaspoon salt                | 1 1/2 cups chopped dates     |
| 1 1/2 teaspoons baking powder    | 3 eggs                       |
|                                  | 1 cup brown sugar            |

- Roll graham crackers. Add salt, baking powder, nuts and dates. Mix well.
- Beat eggs well and add sugar gradually. Combine two mixtures thoroughly.
- Pour into greased 9x13x2 inch pan. Bake at 350 degrees about 20 to 25 minutes.
- Cut in 3 inch strips. Roll each one, while still warm, between waxed paper to shape into fingers. Dip in powdered sugar.
- Makes 5 dozen.

## FROSTED CHOCOLATE DROP COOKIES

- |                                 |                              |
|---------------------------------|------------------------------|
| 1/2 cup shortening              | 1/2 teaspoon soda            |
| 1 cup light brown sugar         | 1 teaspoon baking powder     |
| 1 egg                           | 1 cup black walnuts, chopped |
| 2 squares unsweetened chocolate | 1/4 cup evaporated milk      |
| 1 1/2 cups cake flour           | 1/4 cup water                |
| 1/4 teaspoon salt               | 1 teaspoon vanilla           |

- Cream shortening, add sugar and blend well.
- Add egg, beat until light and fluffy.
- Melt chocolate. Cool. Add to creamed mixture and blend well.
- Sift dry ingredients together; add nuts.
- Dilute evaporated milk with water.
- Add dry ingredients alternately with milk to creamed mixture. Add vanilla.
- Drop by teaspoonfuls on slightly greased cookie sheets.
- Bake at 400 degrees about 15 to 20 minutes.
- Spread with frosting while still warm.
- Makes about 5 dozen.

### Frosting

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

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

## HAZELNUT SQUARES

- |                                 |                           |
|---------------------------------|---------------------------|
| 1 cup shortening                | 1/2 teaspoon salt         |
| 1 cup sugar                     | 1/2 teaspoon cinnamon     |
| 1 egg yolk                      | 1 teaspoon vanilla        |
| 2 1/2 cups enriched bread flour | 1 egg white, unbeaten     |
|                                 | 1/2 cup chopped hazelnuts |

- Cream shortening. Add sugar. Blend well.
- Add egg and mix thoroughly.
- Sift together flour, salt and cinnamon. Add to above mixture with vanilla. Mix well.
- Spread 1/4 inch thick on greased cookie sheet. Brush with egg white. Sprinkle with chopped hazelnuts.
- Bake at 350 degrees about 30 to 40 minutes. Cut into small squares while warm.
- Makes about 4 dozen squares.

## BUTTERSCOTCH PECAN BROWNIES

- |                         |                              |
|-------------------------|------------------------------|
| 1/4 cup shortening      | 1 teaspoon baking powder     |
| 1 cup light brown sugar | 1/4 teaspoon salt            |
| 1 egg                   | 1/2 cup pecan meats, chopped |
| 1 cup cake flour        |                              |

- Cream shortening. Add sugar gradually. Mix thoroughly.
- Add egg and beat well.
- Sift dry ingredients. Add nuts and combine with above mixture.
- Spread in greased 8x8x2 inch pan. Bake at 350 degrees about 20 to 25 minutes.
- Partially cool in pan. Cut in 2 inch squares.
- Makes 16.



## All-Time Favorite Cookies

### TRILBYS

- |   |                                 |
|---|---------------------------------|
| 1 cup shortening                          | 2 eggs                          |
| 1 cup brown sugar                         | 1 2/3 cups enriched bread flour |
| 2 cups ground raw oat-meal (quick cooked) | 1 teaspoon soda                 |
|   | 1/4 teaspoon salt               |

1. Cream shortening and brown sugar. Add eggs one at a time. Beat well after the addition of each.
2. Add ground rolled oats.
3. Sift dry ingredients and add.
4. Roll on slightly floured board and cut into rounds about 1 1/2 inches wide and 1/8 inch thick.
5. Bake on greased cookie sheets at 350 degrees about 12 minutes.
6. Put together with date filling after they are baked.
7. Recipe makes about 5 dozen.

#### Date Filling

- |                   |                                    |
|-------------------|------------------------------------|
| 1 cup white sugar | 1/2 pound pitted dates, finely cut |
| 1 cup water       |                                    |

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

### PINEAPPLE DIAMONDS

#### Filling

- |                                   |              |
|-----------------------------------|--------------|
| 1 (8 ounce) can crushed pineapple | 2 cups sugar |
|-----------------------------------|--------------|

1. Cook until thick like jam. Cool.

#### Pastry

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

1. Mix flour, salt, sugar and shortening as for pie crust. Add milk.
2. Divide dough into two parts. Roll thin and line a greased 10x16x2 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 fork and place over filling. Dot with butter.
5. Bake at 350 degrees about 30 to 35 minutes.
6. Cut into diamond shapes while still hot.
7. Makes about 4 dozen.

### GOLD COOKIES

- |                                 |                              |
|---------------------------------|------------------------------|
| 1/2 cup butter                  | 3 teaspoons baking powder    |
| 1 cup sugar                     | 1/4 teaspoon salt            |
| 4 egg yolks                     | 1/2 cup nuts, finely chopped |
| 1 teaspoon vanilla              | 2 teaspoons cinnamon         |
| 1 1/2 cups enriched bread flour |                              |

1. Cream butter. Add sugar and blend thoroughly.
2. Add egg yolks and mix well. Then add vanilla.
3. Sift flour, baking powder and salt together. Add to creamed mixture. Mix thoroughly.
4. Mix chopped nuts and cinnamon together. Form dough into small balls about the size of a walnut. Roll in the nut and cinnamon mixture.
5. Place balls three inches apart on greased baking sheets.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes 5 dozen cookies.

### CHOCOLATE PECAN WAFERS

- |                                 |                                |
|---------------------------------|--------------------------------|
| 3 squares unsweetened chocolate | 1 cup sugar                    |
| 1/2 cup shortening              | 2 eggs                         |
| 1/2 teaspoon salt               | 3/4 cup enriched bread flour   |
| 1 teaspoon vanilla              | 3/4 cup pecans, finely chopped |

1. Melt chocolate. Let cool slightly.
2. Cream shortening. Add salt, vanilla and sugar. Blend well.
3. Add eggs and beat until light and fluffy.
4. Then add melted chocolate, flour and nuts. Mix well. Place in refrigerator to chill thoroughly.
5. When chilled, roll thin and cut with a cookie cutter.
6. Bake on greased cookie sheets at 325 degrees about 12 to 15 minutes.
7. Makes about 7 dozen cookies.

Note: This dough is soft and hard to handle unless thoroughly chilled. Roll only a small portion at a time.

### CHOCOLATE MARBLE WAFERS

- |                       |   |
|-----------------------|---|
| 3/4 cup shortening    | 1/2 teaspoon soda                           |
| 1 cup sugar           | 1 cup rice flakes, crushed                  |
| 2 eggs                | 1 1/2 squares unsweetened chocolate, melted |
| 1 teaspoon vanilla    | 2 tablespoons sugar                         |
| 3 1/2 cups cake flour |   |

1. Cream shortening. Add sugar and blend thoroughly.
2. Add eggs one at a time. Beat until light and fluffy. Add vanilla.
3. Add flour, soda and crushed rice flakes. Mix well.
4. Divide dough into two parts.
5. Blend melted chocolate and 2 tablespoons sugar with one part of dough.
6. Line a 4x12 1/2x3 inch pan with waxed paper.
7. Pack dough in alternating strips lengthwise in pan to form a checkerboard. Chill in refrigerator for several hours.
8. Slice thin. Place on greased cookie sheet.
9. Bake at 425 degrees about 8 to 10 minutes.
10. Makes about 6 dozen cookies.

### REFRIGERATOR COOKIES

- |                             |                                      |
|-----------------------------|--------------------------------------|
| 1 1/2 cups shortening       | 2 teaspoons cinnamon                 |
| 1 cup granulated sugar      | 1/2 pound shelled almonds or walnuts |
| 1 cup brown sugar           | 1 teaspoon soda                      |
| 3 eggs                      | 1 tablespoon hot water               |
| 4 cups enriched bread flour |                                      |

1. Cream shortening. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour and cinnamon. Dredge nuts with part of it.
4. Mix soda with hot water.
5. Add flour, soda mixture and floured nuts to creamed mixture.
6. Pack in deep pan lined with waxed paper. Chill in refrigerator over night.
7. Cut in thin slices. Cut cookies into small squares or rectangles if slices are too large. Place on ungreased cookie sheets.
8. Bake at 425 degrees about 8 to 10 minutes.
9. Makes about 6 dozen.



# All-Time Favorite Cookies

## FRUIT FILLED COOKIES

- |                             |                          |
|-----------------------------|--------------------------|
| 1 cup shortening            | 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        |
| 6 cups enriched bread flour |                          |

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

### Filling

- |                  |                      |
|------------------|----------------------|
| 1 1/2 cups 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.

## SCOTCH SHORTBREAD

- |                                 |   |
|---------------------------------|---|
| 1 cup shortening                | 1/2 teaspoon salt                                   |
| 2 3/4 cups enriched bread flour | 1 teaspoon orange or almond extract                 |
| 3/4 cup powdered sugar          | Candied fruit peel or cherries or gum drops chopped |
| 1/2 cup blanched almonds,       |   |

1. Cream shortening and work in remainder of ingredients, except candied fruit or gum drops.
2. Press into greased 8x10x1 1/2 inch pan.
3. Prick well with a fork or skewer. Decorate with thin strips of gum drops and candied cherries or candied orange peel.
4. Bake at 375 degrees about 30 to 35 minutes.
5. Cut in 1 1/2 inch squares while hot.
6. Makes 36.

## PECAN FINGERS

- |                        |                             |
|------------------------|-----------------------------|
| 1 cup butter           | 2 cups enriched bread flour |
| 1/4 cup powdered sugar |                             |
| 1 teaspoon vanilla     | 1/4 teaspoon salt           |
| 1 tablespoon water     | 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 on greased cookie sheets at 250 degrees 1 hour. Roll in powdered sugar while still warm.
6. Makes about 5 dozen.

## FILBERT STICKS

- |                              |                           |
|------------------------------|---------------------------|
| 6 egg whites                 | 1/4 teaspoon salt         |
| 1 pound confectioner's sugar | 1 pound grated hazel nuts |

1. Beat egg whites until stiff. Fold in sugar, nuts and salt. Beat about 15 minutes. (Double time if beaten by hand).
2. Use a cookie press or make into sticks or circles.
3. Bake on greased sheet at 350 degrees about 15 minutes.
4. Makes about 3 dozen.

## SPRITTS COOKIES

- |                                |                                 |
|--------------------------------|---------------------------------|
| 1 cup butter                   | 1 egg                           |
| 1/2 cup and 1 tablespoon sugar | 2 1/2 cups enriched bread flour |
|                                | 3/4 teaspoon salt               |

1. Cream butter. Add remaining ingredients. Blend well.
2. Force dough through cookie press onto ungreased cookie sheets.
3. Bake at 450 degrees about 8 to 10 minutes.
4. Makes 3 to 4 dozen.

## MEXICAN WEDDING CAKE

- |                             |                    |
|-----------------------------|--------------------|
| 1 cup butter                | 1/4 teaspoon salt  |
| 1/2 cup powdered sugar      | 1 teaspoon vanilla |
| 2 cups enriched bread flour |                    |

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

## CHOCOLATE BROWNIES

- |                                 |                              |
|---------------------------------|------------------------------|
| 1/2 cup shortening              | 1/2 cup enriched bread flour |
| 2 squares unsweetened chocolate | 1/4 teaspoon salt            |
| 2 eggs                          | 1 cup black walnuts          |
| 1 cup sugar                     | 1 teaspoon vanilla           |

1. Melt shortening and chocolate together. Allow to cool.
2. Beat eggs until light. Add sugar gradually, then melted shortening and chocolate.
3. Mix chopped nuts with flour and salt and add to above mixture.
4. Add vanilla. Mix thoroughly and pour into greased 8x8x2 inch pan.
5. Bake at 300 degrees about 35 to 40 minutes. Cut in squares while warm.
6. Makes 16 brownies.

## SAND BARS

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1/2 cup butter                  | 1/2 cup pecans, finely chopped |
| 2 tablespoons sugar             |                                |
| 1 1/2 cups enriched bread flour | 1/8 teaspoon salt              |
|                                 | Powdered sugar                 |

1. Cream butter. Add sugar and blend thoroughly.
2. Mix flour, nuts and salt together. Add to creamed mixture and mix well.
3. Form dough into bars. Place on greased cookie sheet.
4. Bake at 350 degrees about 20 minutes.
5. Sift powdered sugar quite generously over the bottom of a 10x15x2 inch pan.
6. When bars are removed from oven, place in pan with powdered sugar. Sift more sugar over top of bars. Let stand 5 minutes.
7. Roll each bar in powdered sugar in the pan until thoroughly coated.
8. Makes about 4 dozen bars.



# Fruit Cakes, Stollen, and Plum Pudding

## Time Chart for Baking Fruit Cakes

- 1 to 2 pound fruit cakes—about 90 minutes per pound
- 2 to 4 pound fruit cakes—about 60 minutes per pound
- 4 to 8 pound fruit cakes—about 45 minutes per pound
- 8 to 12 pound fruit cakes—about 30 minutes per pound
- Over 12 pound fruit cakes about 20 minutes per pound

## DARK FRUIT CAKE

- |                                    |  |
|------------------------------------|--|
| 2 tablespoons grape juice          | 1 teaspoon cloves                                |
| 2 tablespoons rose water           | 1 teaspoon allspice                              |
| 1 1/2 lbs. seeded raisins          | 1 teaspoon nutmeg                                |
| 1 lb. currants or seedless raisins | 1/2 teaspoon soda                                |
| 1 cup butter                       | 1/2 lb. citron, finely cut                       |
| 1 cup sugar                        | 1/2 lb. pitted dates, cut in small pieces        |
| 5 eggs                             | 1/2 lb. candied orange peel, cut in small pieces |
| 1/2 cup molasses                   | 1/2 lb. candied cherries, cut in small pieces    |
| 1/4 cup sour milk                  | 1/2 lb. blanched almonds, cut in small pieces    |
| 2 cups enriched bread flour        |  |
| 1 teaspoon mace                    |  |
| 1 teaspoon cinnamon                |  |

1. Mix grape juice and rose water with currants and raisins. Let stand over night.
2. Cream butter well. Add sugar gradually.
3. Add eggs one at a time. Beat well after the addition of each. Add molasses and sour milk.
4. Dredge fruit and nuts with part of flour.
5. Sift remainder of flour, spices, and soda together. Combine with first mixture. Add floured fruit and mix well.
6. Pour batter into pans lined with heavy waxed paper.
7. Bake at 300 degrees. See Time Chart.
8. Makes about 7 pounds.

## LIGHT FRUIT CAKE

- |  |  |
|--|--|
| 1 1/2 cups butter                      | 1 lb. pitted dates                             |
| 3 cups sugar                           | 1/2 lb. candied orange peel, finely cut        |
| 6 eggs                                 | 1/2 lb. candied cherries, cut in rings         |
| 1/2 cup light corn syrup               | 1/2 lb. candied pineapple, cut in small pieces |
| 7 1/2 cups enriched bread flour        | 1/2 lb. citron, finely cut                     |
| 2 teaspoons soda                       | 1/2 lb. chopped Brazil nuts                    |
| 2 cups buttermilk                      | 1/2 lb. chopped pecans                         |
| 1 lb. raisins                          | 1/2 lb. chopped filberts                       |
| 1 lb. currants                         |  |
| 1 lb. figs                             |  |
| 1/2 lb. candied lemon peel, finely cut |  |

1. Cream butter well. Add sugar gradually.
2. Add eggs one at a time. Beat well after the addition of each. Add syrup.
3. Sift half the flour with soda. Add alternately with the buttermilk.
4. Dredge fruits and nuts with remainder of flour. Add to above mixture. Mix well.
5. Pour into pan lined with heavy waxed paper.
6. Bake at 300 degrees. See Time Chart.
7. Makes about 12 pounds.

## CHRISTMAS STOLLEN

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

1. Scald milk. Allow to cool to lukewarm.
2. Mix yeast with 1 teaspoon sugar until liquid. Add to milk.
3. Add part of flour. Beat until smooth.
4. Cream butter and sugar. Add to above mixture with beaten egg yolk, salt, nutmeg and remainder of flour.
5. Knead until smooth and elastic on floured canvas. Place in buttered bowl in warm place to rise until doubled in bulk (about 3 1/2 hours).
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.

## Filling

- |                                     |  |
|-------------------------------------|--|
| 1 pound pitted dates, cut in pieces | 1 cup maraschino cherries, cut in small pieces |
| 1/2 cup chopped nut meats           | 1 slice candied pineapple, cut in small pieces |

7. Roll dough like jelly roll starting with wide end. Shape into a crescent.
8. Let rise until light. (About 1 1/2 hours).
9. Bake at 375 degrees about 30 or 40 minutes.
10. Frost with powdered sugar icing. Decorate with candied cherries and almonds.
11. Makes 3.

## ENGLISH PLUM PUDDING

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 1/4 pound bread crumbs         | 1/4 pound candied peel, finely cut    |
| 1/2 pound chopped suet         | 1 lemon                               |
| 1/4 pound enriched bread flour | 2 ounces citron, finely cut           |
| 1/2 teaspoon allspice          | 2 ounces blanched almonds, finely cut |
| 1/2 teaspoon nutmeg            | 1/2 pound currants                    |
| 1/2 teaspoon salt              | 1/2 pound raisins                     |
| 1/2 teaspoon cinnamon          | 1 1/3 cups brown sugar                |
| 1/2 teaspoon ginger            | 1/3 cup molasses                      |
| 1/2 pound apples, finely cut   | 4 eggs, beaten                        |

1. Mix bread crumbs and chopped suet. Add the other dry ingredients. Mix well.
2. Grate the rind and strain the juice of the lemon. Pour over chopped apples.
3. Add fruit, nuts, sugar, molasses and the beaten eggs.
4. Blend all ingredients thoroughly. Pour into well greased 6 cup mold. Cover tightly and steam about 4 hours. (Heavy waxed paper tied tightly over mold may be used).
5. Unmold. Pour the hot sauce over it and decorate with a few sprigs of holly.

## Sauce

- |                     |                      |
|---------------------|----------------------|
| 2/3 cup sugar       | 1/8 teaspoon salt    |
| 2 teaspoons flour   | 1 cup water          |
| 1/4 teaspoon nutmeg | 2 tablespoons butter |
|                     | 2 tablespoons wine   |

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