



*Christmas  
Cookies*

Home Service Bureau  
**The Electric Co.**







# Home Service Bureau

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



### A. GENERAL DIRECTIONS FOR CHRISTMAS BAKING

1. Read entire recipe first.
2. Assemble all ingredients.
3. Have ingredients room temperature for best results.
4. Sift flour and powdered sugar once before measuring.
5. Use standard measuring cups and spoons. Level all measurements.

### TABLES OF WEIGHTS AND APPROXIMATE MEASURE

Ingredients	Weight	Approximate Measure
Butter	1 pound	2 cups
Flour		
All Purpose	1 pound	4 cups
Cake	1 pound	4½ cups
Fruit		
Coconut	1 pound	6 cups
Currants	1 pound	2⅔ cups
Dates, pitted	1 pound	2 cups
Raisins	1 pound	2⅔ cups
Nuts, shelled		
Almonds	1 pound	2½ cups
Peanuts	1 pound	2⅔ cups
Pecans	1 pound	4 cups
Walnuts	1 pound	4 cups
Sugar		
Brown	1 pound	2¾ cups
Granulated	1 pound	2 cups
Powdered	1 pound	3½ cups

### MEASUREMENTS

3 teaspoons.....	1	tablespoon
16 tablespoons.....	1	cup
8 fluid ounces.....	1	cup
1 ounce chocolate.....	1	square or
	3	tablespoons, grated
1 ounce chocolate.....	⅓	cup cocoa plus
	½	tablespoon butter

### B. FRUIT CAKES

1. If any substitutions of fruits or nuts are made in a recipe be sure to use same number of pounds or cups of fruit and nuts as called for in original recipe.
2. For variety of shapes, cakes may be baked in round, square, oblong or individual pans, or ring molds. Grease and line pans with heavy waxed paper.
3. In an **electric** oven, fruit cakes may be decorated with glazed fruits, angelique (candied rhubarb) and nuts **before** baking.
4. Bake fruit cakes according to Time Chart or use cake tester to determine length of baking period.
5. When cakes are baked and still slightly warm, remove from pans and take off waxed paper. Let cool over night. Melted Apricoting or other fruit cake glazes may be brushed over cake to improve appearance.
6. To store fruit cakes, wrap well in cellophane or waxed paper and store in air tight containers. Cakes may be unwrapped and brandy poured over them occasionally, to improve the flavor.

### C. COOKIES

1. A pastry set, consisting of a canvas and rolling pin cover, is convenient for rolling cookies and handling soft doughs.
2. Best results are obtained with tin or aluminum cookie sheets. Shallow pans are preferable to deep pans.
3. Cookies may be decorated with colored sugars, cinnamon, candies, silver balls, candied fruits, angelique, colored coconut, raisins and nuts. Decorate cookies as soon as they are frosted with boiled, seven minute, butter or powdered sugar frosting.
4. Crisp, rich cookies are best stored in cardboard boxes lined with waxed paper. Other cookies keep better in covered tins or crockery jars.





# Fruit Cakes and Breads

## \*TIME CHART FOR BAKING FRUIT CAKES

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

\*Time varies with type, size and shape of pan and number of cakes in oven at one time.

### LIGHT FRUIT CAKE

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

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually.
4. Add eggs one at a time. Beat well after the addition of each. Add syrup.
5. Sift half the flour with soda. Add alternately with the buttermilk.
6. Dredge fruits and nuts with remainder of flour. Add to above mixture. Mix well.
7. Pour into pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes about 12 pounds.

### DUNDEE CAKE

- |   |  |
|---|--|
| 1 cup minus 2 table-<br>spoons butter     | 2 1/2 cups all purpose flour                         |
| 2 1/2 cup sugar                           | 1/2 teaspoon salt                                    |
| 4 eggs                                    | 1 teaspoon baking powder                             |
| 1/2 cup almonds, blanched<br>and shredded | 2 tablespoons orange juice                           |
| 1 cup seedless raisins                    | 1/3 cup candied orange and<br>lemon peel, finely cut |
| 1 1/3 cups currants                       | 1/2 teaspoon almond extract                          |

#### For decoration:

- 1/3 cup almond meats, blanched and split
  - 1/3 cup citron, cut in thin slices or strips
  - 1/3 cup candied cherries
1. Have ingredients room temperature.
  2. Line one greased loaf pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
  3. Cream butter, add sugar gradually. Blend. Add eggs one at a time, beating well after the addition of each.
  4. Add blanched almonds.
  5. Sift flour with baking powder and salt. Mix with fruit. Add to first mixture.
  6. Combine orange juice, orange and lemon peel and almond extract. Add dry and liquid ingredients. Mix thoroughly.
  7. Pour into pan.
  8. Bake at 275 degrees about 1 1/2 hours.
  9. Glaze and decorate.
  10. Makes 1 loaf.

### ELINOR'S WHITE FRUIT CAKE

- |  |   |
|--|---|
| 1/2 cup butter                                 | 1/4 cup citron, cut in small pieces     |
| 1 cup sugar                                    | 1 cup pitted dates, cut in small pieces |
| 2 cups all purpose flour                       | 1/2 cup shredded coconut                |
| 2 teaspoons baking powder                      | 1 1/2 cups white raisins                |
| 1/4 teaspoon salt                              | 1/2 teaspoon almond extract             |
| 1/2 cup milk                                   | 4 egg whites, beaten                    |
| 1/2 cup candied pineapple, cut in small pieces |   |
| 1/4 cup candied cherries, cut in halves        |   |

1. Have ingredients room temperature.
2. Line an 8 inch well-greased tube pan with brown paper. Grease paper well.
3. Combine fruit and coconut.
4. Cream butter, add sugar gradually and cream well.
5. Sift flour, baking powder and salt. Add to creamed mixture alternately with milk.
6. Add fruit and almond extract.
7. Fold in egg whites which have been beaten stiff but not dry.
8. Pour into pan.
9. Bake at 250 degrees about 2 hours. Makes one 3 pound cake.

### HONEY FRUIT CAKE

- |  |                            |
|--|----------------------------|
| 1 cup candied cherries, cut in pieces      | 1/2 pound raisins          |
| 1/4 cup candied orange peel, cut in pieces | 2 cups honey               |
| 1/4 cup candied lemon peel, cut in pieces  | 1 cup butter               |
| 1/4 cup stewed prunes, cut in pieces       | 3 eggs                     |
| 1/4 cup stewed apricots, cut in pieces     | 3 cups all purpose flour   |
| 1/2 pound figs, cut in pieces              | 3/4 teaspoon cinnamon      |
| 1/2 pound pitted dates, cut in pieces      | 1/4 teaspoon cloves        |
| 1/2 pound currants                         | 1/4 teaspoon allspice      |
|  | 1/4 teaspoon nutmeg        |
|  | 1/2 teaspoon soda          |
|  | 1 teaspoon cream of tartar |
|  | 1/4 teaspoon salt          |
|  | 1 cup whole walnuts        |
|  | 1 cup whole pecans         |
|  | 1/2 cup cold coffee        |

1. Have ingredients room temperature.
2. Pour honey over combined fruit. Let stand 24 hours.
3. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
4. Cream butter. Add eggs one at a time. Beat well after the addition of each.
5. Sift together dry ingredients. Add whole nuts.
6. Mix coffee with fruit mixture. Add to creamed mixture with dry ingredients and nuts. Mix thoroughly.
7. Pour into pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes 5 pounds or 2 cakes baked in a 4x9 inch bread pan.
10. Warm honey may be poured over cake. Cool and wrap in waxed paper. Store in covered container. Will keep about 2 months.





## Fruit Cakes and Bread (Continued)

### DARK FRUIT CAKE

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

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually.
4. Add eggs one at a time. Beat well after the addition of each. Add molasses, sour milk and grape juice.
5. Dredge fruit and nuts with part of flour.
6. Sift remainder of flour, spices, and soda together. Combine with first mixture. Add floured fruit and mix well.
7. Pour into pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes about 7 pounds.

### HOLIDAY FRUIT CAKE

- |  |                           |
|--|---------------------------|
| 1 cup coffee                                   | 3 tablespoons lemon juice |
| 1/2 pound seedless raisins                     | 1 cup butter              |
| 1/2 pound seeded raisins, chopped              | 1 cup sugar               |
| 1/2 pound figs, cut in small pieces            | 5 eggs                    |
| 1/2 pound citron, cut in small pieces          | 2 cups all purpose flour  |
| 1 cup candied orange peel, cut in small pieces | 1 teaspoon baking powder  |
| 1 cup chopped nuts                             | 1 teaspoon salt           |
|  | 1 1/2 teaspoons cinnamon  |
|  | 1 teaspoon nutmeg         |
|  | 1/2 teaspoon mace         |
|  | 1 teaspoon allspice       |

**Glaze:**

- |                  |                  |
|------------------|------------------|
| 1 egg white      | 1/4 cup almonds  |
| 1/4 cup cherries | Strips of citron |

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Pour coffee over fruit and nuts. Add lemon juice.
4. Cream butter. Add sugar gradually. Cream well.
5. Add eggs one at a time, beating well after the addition of each.
6. Sift flour, baking powder, salt and spices. Add to creamed mixture.
7. Add fruit mixture. Blend thoroughly.
8. Pour into pans.
9. Bake at 250 degrees. See Time Chart.
10. Remove from oven and brush with unbeaten egg white. Decorate with candied cherries, almonds and citron.
11. Return to oven for 30 minutes.
12. Makes about 5 pounds.

### NUGGET FRUIT CAKE

- |                               |   |
|-------------------------------|---|
| 1/2 cup shortening            | 1/4 cup seedless raisins                |
| 1/2 cup sugar                 | 1 cup chocolate bits                    |
| 2 eggs                        | 1/4 cup candied orange peel, finely cut |
| 2 cups cake flour             | 1/4 cup candied cherries, finely cut    |
| 2 teaspoons baking powder     | 1/4 cup citron, finely cut              |
| 1/3 cup orange juice          |   |
| 1/2 teaspoon orange flavoring |   |
| 1/4 cup chopped nuts          |   |

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream shortening, add sugar gradually and cream well.
4. Add eggs one at a time, beating well after the addition of each.
5. Sift flour and baking powder together.
6. Add to creamed mixture alternately with orange juice. Add flavoring.
7. Add fruits, chocolate and nuts.
8. Pour into pan. Bake at 300 degrees about 2 hours.
9. When cool, wrap in waxed paper.
10. Store in refrigerator several days before using. Keep refrigerated. Does not improve with age.
11. Makes about 2 pounds.

### TREASURE CHEST FRUIT CAKE

- |                                   |   |
|-----------------------------------|---|
| 1 cup butter                      | 1/2 pound currants                            |
| 1 1/2 cups brown sugar            | 1/2 pound raisins                             |
| 3 eggs                            | 1/2 pound dates, cut in pieces                |
| 2 cups all purpose flour          | 1/4 pound blanched almonds, finely cut        |
| 1 teaspoon salt                   | 1/4 pound walnuts, broken                     |
| 1 teaspoon baking powder          | 1/4 pound citron, finely cut                  |
| 1/2 teaspoon soda                 | 1/2 pound candied cherries, sliced or halved  |
| 1/2 teaspoon nutmeg               | 1/4 pound candied pineapple, cut in pieces    |
| 1/2 teaspoon mace                 | 2 tablespoons candied orange peel, finely cut |
| 1/2 teaspoon cinnamon             | 6 figs, finely cut                            |
| 1/2 teaspoon cloves               |   |
| 1/4 cup light molasses            |   |
| 1/4 cup sour milk                 |   |
| 2 tablespoons grape juice or wine |   |
| Rind of 1/2 lemon, grated         |   |
| Juice of 1/2 lemon                |   |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans or one greased ring mold with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter, add brown sugar. Blend. Add eggs one at a time beating well after the addition of each.
4. Sift flour, salt, baking powder, soda and spices together. Dredge fruits in 1/4 cup of this mixture.
5. Combine molasses, sour milk, grape juice, lemon juice and lemon rind.
6. Add dry and liquid ingredients alternately. Add fruit and nuts. Blend well.
7. Pour into pans.
8. Bake at 250 degrees. See Time Chart.
9. Makes one 6 pound ring or two 3 pound loaves.
10. Store in covered container in cool place.





## Fruit Cakes and Bread (Continued)

### WHITE FRUIT CAKE

- |                                     |  |
|-------------------------------------|--|
| 3/4 cup butter                      | 1/4 pound citron, finely cut                     |
| 2 cups sugar                        | 1/2 pound candied cherries, cut in small pieces  |
| 1 teaspoon lemon extract            | 1/2 pound candied pineapple, cut in small pieces |
| 2 1/2 cups all purpose flour        | 1/2 pound chopped blanched almonds               |
| 2 teaspoons baking powder           | 7 egg whites                                     |
| 1 cup milk                          |  |
| 1 pound white raisins               |  |
| 1/2 pound figs, cut in small pieces |  |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well, add sugar gradually. Add flavoring.
4. Sift half of flour with baking powder. Add alternately with milk.
5. Dredge fruit and nuts with remainder of flour. Add to above mixture.
6. Beat egg whites until stiff. Fold carefully into batter.
7. Pour into pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes 5 3/4 pounds.

Note: This is a rich, moist cake. If decorated before baking use small thin slices of fruit to prevent sinking into batter.

### BRANDIED FRUIT CAKE

- |                            |  |
|----------------------------|--|
| 1/2 cup butter             | 1/2 pound dates, cut in small pieces               |
| 1 cup sugar                | 1/4 pound citron, cut in small pieces              |
| 6 eggs                     | 1/4 pound candied cherries, cut in halves          |
| 2 cups all purpose flour   | 1/8 pound candied orange peel, cut in small pieces |
| 1 teaspoon salt            | 1/8 pound candied lemon peel, cut in small pieces  |
| 1 teaspoon baking powder   | 1 pound candied pineapple, cut in small pieces     |
| 1/2 teaspoon cloves        | 1/4 cup brandy (poured over cakes when baked)      |
| 1/2 teaspoon allspice      |  |
| Rind of 1/2 lemon, grated  |  |
| Juice of 1/2 lemon         |  |
| Rind of 1/2 orange, grated |  |
| Juice of 1/2 orange        |  |
| 1/2 cup walnuts, broken    |  |
| 1/2 pound white raisins    |  |
| 1/2 pound seedless raisins |  |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter; add sugar gradually. Cream well.
4. Add eggs one at a time, beating well after the addition of each.
5. Sift flour, salt and baking powder together.
6. Alternately add flour mixture and fruit juices.
7. Add fruit and nuts. Blend thoroughly.
8. Bake at 250 degrees. See Time Chart.
9. While warm, pour brandy over cakes.
10. Makes two 2 1/2 pound loaves.

### TROPICAL FRUIT CAKE

- |                              |  |
|------------------------------|--|
| 6 tablespoons butter         | 1/4 pound citron, cut in small pieces            |
| 1/2 cup sugar                | 1/4 pound candied pineapple, cut in small pieces |
| 1/4 cup milk                 | 1/2 cup shredded coconut                         |
| 1 1/4 cups all purpose flour | 3/4 cup almonds, shredded                        |
| 1/2 teaspoon cream of tartar | 3 egg whites, beaten                             |
| 1/4 teaspoon soda            |  |
| 1/2 teaspoon salt            |  |
| 1/2 pound white raisins      |  |

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter, add sugar and cream well.
4. Alternately add milk and sifted dry ingredients.
5. Add fruit, coconut and almonds.
6. Fold in egg whites, beaten until stiff but not dry.
7. Pour into pan.
8. Bake at 250 degrees. See Time Chart.
9. Makes one 2 1/4 pound cake.

### NEVER FAIL FRUIT CAKE

- |                                     |  |
|-------------------------------------|--|
| 2 eggs                              | 1/2 cup sour milk  |
| 1/2 cup light brown sugar           | 1/2 cup walnuts, broken                                    |
| 1/2 cup molasses or syrup           | 1/2 cup almonds, chopped                                   |
| 1/2 cup butter, melted              | 1/2 pound seedless raisins                                 |
| 1/2 cup light colored jelly, melted | 1/2 pound seeded raisins                                   |
| 3 cups all purpose flour            | 1/2 pound dates  |
| 1 teaspoon soda                     | 1/2 cup citron, sliced                                     |
| 1 teaspoon cinnamon                 | 1/2 cup candied cherries, cut in halves                    |
| 1 teaspoon nutmeg                   | 1/4 cup candied orange and lemon peel, cut in small pieces |
| 1/4 teaspoon cloves                 |  |
| 1/4 teaspoon allspice               |  |
| 1/4 teaspoon mace                   |  |

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Beat eggs until light, add brown sugar, molasses or syrup. Melt butter and jelly; add to egg mixture.
4. Sift dry ingredients. Add alternately with sour milk.
5. Add combined fruit and nuts. Pour into pans.
6. Bake at 250 degrees about 2 1/4 hours.
7. Makes one 5 pound cake or two loaves 2 1/2 pounds each.

### MRS. HIBBARD'S FRUIT CAKE

- |                              |   |
|------------------------------|---|
| 2 cups butter                | 1 1/2 pounds seeded raisins                     |
| 2 cups sugar                 | 1 1/2 pounds currants                           |
| 12 eggs                      | 1 pound citron, finely cut                      |
| 4 cups all purpose flour     | 8 slices candied pineapple, cut in small pieces |
| 1/2 teaspoon nutmeg          | 2 cups candied cherries, cut in small pieces    |
| 1/2 teaspoon cloves          | 4 cups chopped mixed nuts                       |
| 2 teaspoons cinnamon         |   |
| 1/4 cup brandy or substitute |   |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter. Add sugar gradually and cream until smooth.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift 3 cups flour with spices. Add alternately with brandy to creamed mixture.
6. Dredge fruit and nuts with remainder of flour.
7. Add floured fruit. Mix well.
8. Pour into pans.
9. Bake at 275 degrees. See Time Chart.
10. Makes 11 pounds.

### VERY BEST FRUIT CAKE

- |                               |  |
|-------------------------------|--|
| 1 cup butter                  | 3 ounces orange peel, shredded             |
| 1/2 cup sugar                 | 1/2 pound candied cherries, halved         |
| 1/2 cup honey                 | 1/2 pound pitted dates, cut in pieces      |
| 5 eggs                        | 1/2 pound seeded raisins                   |
| 1 1/2 cups all purpose flour  | 1/4 pound citron, finely cut               |
| 1 teaspoon salt               | 1/4 pound candied pineapple, cut in pieces |
| 1 teaspoon baking powder      | 1/4 pound pecans, broken                   |
| 1 teaspoon allspice           | 1/4 pound walnuts, broken                  |
| 1/2 teaspoon nutmeg           |  |
| 1/2 teaspoon cloves           |  |
| 1/4 cup orange or grape juice |  |
| 1/4 cup all purpose flour     |  |
| 3 ounces lemon peel, shredded |  |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter and sugar. Add honey and eggs, beating well after the addition of each.
4. Sift dry ingredients. Add alternately with fruit juice.
5. Add fruit and nuts that have been dredged with 1/4 cup flour. Blend well.
6. Pour into pans.
7. Bake at 250 degrees. See Time Chart.
8. Makes about 5 pounds.
9. Store in covered container in cool place.





## Fruit Cakes and Bread (Continued)

### PORK CAKE

- |                           |                                     |
|---------------------------|-------------------------------------|
| 2 cups boiling water      | 1 teaspoon allspice                 |
| 1 pound fresh ground pork | 1 teaspoon nutmeg                   |
| 2 cups brown sugar        | 1 teaspoon soda                     |
| 1 cup molasses            | 1 pound pitted dates, cut in pieces |
| 4 cups all purpose flour  | 1/2 pound citron, finely cut        |
| 1 teaspoon salt           | 1/2 pound raisins                   |
| 1 teaspoon cloves         |                                     |

1. Have ingredients room temperature.
2. Pour boiling water over ground pork. Let stand 15 minutes.
3. Line 3 greased loaf pans (3 1/2 x 7 1/2 x 2 1/2 inches) with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
4. Combine sugar and molasses, add to pork mixture.
5. Sift dry ingredients together. Mix with fruits. Add to pork mixture. Mix thoroughly.
6. Pour into pans.
7. Bake at 275 degrees. See Time Chart.
8. Makes 3 loaves.

### SWISS CHRISTMAS BREAD

- |                              |   |
|------------------------------|---|
| 1 cup milk                   | 1 cup chopped raisins                           |
| 1/4 cup butter               | 1/2 cup toasted almonds, slivered               |
| 1/4 cup sugar                | 1/4 cup green maraschino cherries, cut in rings |
| 1 teaspoon salt              | 1/4 cup red maraschino cherries, cut in rings   |
| 1 egg, well beaten           | 1/2 teaspoon grated lemon rind                  |
| 1 ounce yeast cake           |   |
| 1 teaspoon sugar             |   |
| 3 3/4 cups all purpose flour |   |
| 1/4 cup citron, finely cut   |   |

1. Scald milk. Add butter, sugar and salt. Cool to lukewarm.
2. Add well beaten egg.
3. Mix yeast with 1 teaspoon sugar until liquid. Add to lukewarm milk.
4. Add half of flour. Beat well. Add remainder of flour. Beat again.
5. Knead on floured canvas.
6. Place in slightly greased bowl. Let rise until doubled in bulk.
7. Punch down in bowl and let rise the second time (about 1/2 hour).
8. Roll on lightly floured canvas. Sprinkle with citron, raisins, nuts, cherries and grated lemon rind. Work dough thoroughly to distribute fruit.
9. Shape into one large or two small loaves.
10. Place in well greased bread pans. Brush top with melted butter.
11. Let rise until doubled in bulk.
12. Bake at 375 degrees about 40 to 45 minutes.
13. When cold, cover with frosting.

#### Frosting

- |                             |                     |
|-----------------------------|---------------------|
| 3/4 cup powdered sugar      | 3 tablespoons cream |
| 1/8 teaspoon almond extract |                     |

14. Decorate top with small pieces of red and green cherries, citron and toasted almonds.
15. Makes 1 large or two small loaves.

### OLD FASHIONED CHRISTMAS STOLLEN

- |                          |                                    |
|--------------------------|------------------------------------|
| 1 1/2 cups milk          | 1/2 teaspoon ground cardamom seed  |
| 1/2 cup sugar            | 1/2 cup raisins                    |
| 1 1/2 teaspoons salt     | 1/2 cup citron, finely cut         |
| 3/4 cup butter           | 1/2 cup sliced candied cherries    |
| 1 ounce yeast cake       | About 2 2/3 cups all purpose flour |
| 1 tablespoon sugar       |                                    |
| 2 whole eggs             |                                    |
| 2 egg yolks              |                                    |
| 3 cups all purpose flour |                                    |

1. Scald milk.
2. Add sugar, salt and butter. Cool to lukewarm.
3. Mix yeast with 1 tablespoon sugar until liquid. Add to lukewarm milk.
4. Add whole eggs and egg yolks.
5. Add 3 cups flour and beat well.
6. Let rise until doubled in bulk.
7. Add cardamom seed, raisins, citron, cherries and enough flour until dough pulls from side of bowl and is no longer sticky.
8. Knead on lightly floured canvas.
9. Let rise in slightly greased bowl until doubled in bulk.
10. Divide dough into thirds.
11. Roll each piece on floured canvas into oval shape. Spread with melted butter. Press down center, fold over lengthwise.
12. Place in shallow greased baking pans or on greased cookie sheets. Brush with melted butter.
13. Let rise until doubled in bulk.
14. Bake at 400 degrees 25 minutes.
15. While warm, frost with powdered sugar icing. Decorate with cherries, citron and blanched almonds.
16. Makes 3 stollens.

### RICH CHRISTMAS STOLLEN

- |                                      |                          |
|--------------------------------------|--------------------------|
| 1 cup milk                           | 4 cups all purpose flour |
| 1 ounce yeast cake                   | 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 lukewarm milk.
3. Add part of flour. Beat until smooth.
4. Cream butter and sugar. Add to above mixture with egg yolks, salt, nutmeg and remainder of flour.
5. Knead until smooth and elastic, using about 1/2 cup flour on canvas.
6. Place in greased bowl in warm place to rise until doubled in bulk (about 3 1/2 hours).
7. When doubled in bulk, divide into thirds. Roll each piece on floured canvas into a triangle 1/2 inch thick. Brush with melted butter and cover with Filling.

#### Filling

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

8. Roll dough like jelly roll starting at wide end. Shape into a crescent.
9. Let rise until light. (About 1 1/2 hours.)
10. Bake at 350 degrees about 30 to 35 minutes.
11. Frost with powdered sugar icing. Decorate with cherries, angelique or citron.
12. Makes 3 stollens.





# Puddings

## FIG PUDDING

- |   |                                   |
|---|-----------------------------------|
| 1 cup ground suet or 1/2 cup shortening | 3 cups all purpose flour          |
| 1/2 cup sugar                           | 1 teaspoon soda                   |
| 1 cup molasses                          | 3/4 cup milk                      |
| 2 eggs                                  | 1 pound figs, cut in small pieces |
| 1/4 teaspoon salt                       |                                   |

1. Have ingredients room temperature.
2. Combine suet or shortening, sugar, molasses and eggs. Blend well.
3. Sift salt, flour and soda together.
4. Alternately add dry ingredients and milk.
5. Add chopped figs.
6. Pour into well greased 2 quart mold. Cover tightly.
7. Steam approximately 5 hours.
8. Serve with Hot Lemon Sauce or whipped cream sweetened and flavored with rum or brandy.

### Hot Lemon Sauce

- |                         |                              |
|-------------------------|------------------------------|
| 1/2 cup sugar           | 1 teaspoon grated lemon rind |
| 1 tablespoon cornstarch | 3 tablespoons lemon juice    |
| 1/8 teaspoon salt       | 3 tablespoons butter         |
| 1 cup boiling water     |                              |

9. Mix sugar, cornstarch and salt, gradually stir in boiling water. Bring to a boil, cook on low heat about 15 minutes or until thick and clear. Stir often.
10. Remove from heat, add lemon rind, juice and butter. Serve hot.
11. Makes 1 1/4 cups sauce.
12. Serves 10 to 12.

## HOLIDAY PUDDING

- |                              |  |
|------------------------------|--|
| 1/4 pound ground suet        | 1/2 pound currants                                 |
| 1/2 pound brown sugar        | 1/2 pound raisins                                  |
| 1 egg, well beaten           | 1/4 pound candied lemon peel, cut in small pieces  |
| 1/4 teaspoon soda            | 1/4 pound candied orange peel, cut in small pieces |
| 1/2 cup milk                 | 1/4 pound citron, cut in small pieces              |
| 1 tablespoon brandy          |  |
| 1/2 teaspoon baking powder   |  |
| 1/4 teaspoon salt            |  |
| 1 3/4 cups all purpose flour |  |

1. Have ingredients room temperature.
2. Combine suet and brown sugar. Blend. Add well beaten egg.
3. Add soda to milk. Add brandy.
4. Sift baking powder, salt and flour.
5. Combine fruit and dry ingredients.
6. Add liquid and dry ingredients alternately to creamed mixture.
7. Pour into well greased 6 cup mold. (Pudding can be decorated by placing candied cherries and citron in the mold before pouring in the batter.) Cover.
8. Steam 3 hours.
9. Reheat before serving. Serve with Brandy Sauce.

### Brandy Sauce

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

10. Mix sugar, flour, nutmeg and salt in a sauce pan.
11. Add water and butter. Cook until clear and the consistency of syrup. Add brandy.
12. Serve hot over pudding.
13. Serves 10 to 12. Weighs 4 pounds.

## SCOTCH CHRISTMAS PUDDING

- |   |                           |
|---|---------------------------|
| 3 1/2 cups all purpose flour                                    | 1 teaspoon cloves         |
| 1/2 pound suet (put through food chopper)                       | 1 teaspoon cinnamon       |
| 1/2 pound seeded raisins  | 1 teaspoon allspice       |
| 1/2 pound currants  | 1 teaspoon nutmeg         |
| 1 1/2 cups brown sugar  | 1 teaspoon salt           |
| 2 cups mixed citron, orange and lemon peel, cut in small pieces | 2 teaspoons baking powder |
|   | 1 3/4 cups buttermilk     |
|   | 3/4 teaspoon baking soda  |

1. Have ingredients room temperature.
2. Mix ingredients in order given.
3. Place in well floured bag. Fasten with a string and drop into rapidly boiling water.
4. Cook 4 hours.
5. Remove from bag, sprinkle with sugar and place in the oven until sugar is melted. Serve with Wine Sauce.

### Wine Sauce

- |                     |                             |
|---------------------|-----------------------------|
| 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    |                             |

6. Place sugar, butter, slightly beaten egg yolks, lemon juice, cinnamon and salt in top of double boiler. Beat with beater while cooking until thick and foamy.
7. Add wine and serve hot.
8. Serves about 18.

## ENGLISH PLUM PUDDING

- |                              |   |
|------------------------------|---|
| 1/4 pound dry bread crumbs   | 1/4 pound candied orange peel, finely cut |
| 1/2 pound chopped suet       | 2 ounces citron, finely cut               |
| 1/4 pound all purpose flour  | 2 ounces blanched almonds, finely cut     |
| 2 teaspoon allspice          | 1/2 pound currants                        |
| 1/2 teaspoon nutmeg          | 1/2 pound raisins                         |
| 1/2 teaspoon salt            | 1 1/3 cups brown sugar                    |
| 1/2 teaspoon cinnamon        | 1/3 cup molasses                          |
| 1/2 teaspoon ginger          | 4 eggs                                    |
| 1/2 pound apples, finely cut |   |
| Grated rind of 1 lemon       |   |
| Juice of 1 lemon             |   |

1. Have ingredients room temperature.
2. Mix bread crumbs and chopped suet. Add other dry ingredients. Mix well.
3. Combine lemon rind, juice and chopped apples.
4. Add fruit, nuts, sugar, molasses and the unbeaten eggs.
5. Blend all ingredients thoroughly.
6. Pour into well greased mold. Cover tightly.
7. Steam about 4 hours.
8. Reheat before serving. Unmold onto large platter. Pour hot sauce over.

### Sauce

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

9. Mix sugar, flour, nutmeg and salt in a sauce pan.
10. Add water and butter. Cook until clear and the consistency of syrup. Add wine.
11. Serve hot over the plum pudding. Decorate with a few sprigs of holly.
12. Serves 10 to 12.

Note: A 6 cup mold is just right for this pudding. If there is no cover for the mold, heavy waxed paper tied tightly over the pudding may be used. A heavy tin can, such as a coffee or baking powder can, may be used in place of a mold.



## Puddings (Continued)

### CIDER PLUM PUDDING

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

1. Have ingredients room temperature.
2. Beat eggs well. Add cider and brown sugar.
3. Sift together flour, baking powder, soda, cinnamon, nutmeg and salt. Add bread crumbs.
4. Combine finely chopped fruit and nuts. Mix well with dry ingredients.

5. Combine liquid and dry ingredients.
6. Pour into greased 6 cup mold. Cover.
7. Steam 1 1/2 hours.
8. Reheat before serving. Serve with Sauce.

#### Sauce

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

9. Cream butter. Add brown sugar and salt. Cream well.
10. Add beaten egg yolk and cider.
11. Cook in double boiler about 5 minutes, beating constantly.
12. Serves 10 to 12.

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

## Drop Cookies

### BROWN SUGAR COOKIES

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

1. Cream butter and sugar. Add egg yolks. Beat well.
2. Add remaining ingredients.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 400 degrees about 20 minutes.
5. Makes about 4 dozen.

### BUTTERSCOTCH COOKIES

1/2 cup butter	1 1/3 cups all purpose flour
1 1/2 cups brown sugar	1 1/2 teaspoons baking powder
2 eggs	1/4 teaspoon salt
1 teaspoon vanilla	1 cup chopped nuts

1. Cream butter thoroughly. Add sugar gradually and cream well.
2. Add eggs and beat thoroughly. Add vanilla.
3. Sift together flour, baking powder and salt. Mix with nuts and add to above mixture.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 400 degrees about 8 to 12 minutes.
6. Makes about 3 1/2 dozen cookies.

### PUFFED WHEAT CRISPS

1/2 cup soft butter	1/4 teaspoon baking powder
1 cup light brown sugar	1/2 cup broken walnuts
1 egg	3 cups puffed wheat
1/3 cup all purpose flour	

1. Cream butter and sugar. Add egg. Beat well.
2. Sift together flour and baking powder. Add to creamed mixture.
3. Fold in nut meats and puffed wheat.
4. Drop from teaspoon, about 2 inches apart, onto well greased cookie sheets.
5. Bake at 400 degrees about 6 or 8 minutes.
6. Let stand only 2 minutes and then remove from cookie sheets with spatula.
7. Makes about 7 dozen.

### NESSELRODE COOKIES

1/2 cup butter	1/4 teaspoon soda
1 cup light brown sugar	1/4 teaspoon salt
1 egg	1 cup mixed glazed fruit, finely cut (pineapple, citron, cherries)
1/2 tablespoon brandy	1/2 cup broken walnuts
1 1/2 cups cake flour	
1/2 teaspoon baking powder	

1. Cream butter. Add brown sugar. Cream well.
2. Add egg and brandy. Beat well.
3. Sift together flour, baking powder, soda and salt. Combine with fruit and nuts. Add to creamed mixture.
4. Drop from teaspoon about 2 inches apart onto well greased cookie sheets.
5. Bake at 350 degrees about 15 to 18 minutes.
6. Makes about 3 1/2 dozen.

### PINEAPPLE RAISIN DROPS

1/2 cup butter	2 cups all purpose flour
1 cup brown sugar	1 teaspoon baking powder
1 egg	1 teaspoon baking soda
1/2 teaspoon vanilla	1/2 teaspoon salt
1/2 cup raisins	
1/2 cup crushed pineapple, drained	

1. Cream butter and sugar until light and fluffy.
2. Add egg. Beat well.
3. Add vanilla, raisins and pineapple.
4. Fold in sifted dry ingredients.
5. Drop from teaspoon 1 1/2 inches apart on greased cookie sheets.
6. Bake at 375 degrees 10 to 15 minutes.
7. Makes about 4 dozen.

### SOUR CREAM RAISIN DROPS

1/2 cup butter	1/2 teaspoon salt
1 cup brown sugar	1/2 teaspoon soda
1 egg	2 teaspoons baking powder
1 teaspoon vanilla	1/2 teaspoon nutmeg
1 cup seedless raisins	1/2 cup sour cream
2 cups cake flour	

1. Cream butter and sugar until light and fluffy. Add egg, vanilla and raisins.
2. Sift dry ingredients. Add alternately with sour cream to raisin mixture.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 400 degrees 10 to 12 minutes.
5. Makes about 3 dozen.





## Drop Cookies (Continued)

### RAISIN COOKIES

- |                             |                       |
|-----------------------------|-----------------------|
| 1 cup seedless raisins      | 1/2 teaspoon soda     |
| 1/2 cup water               | 1 teaspoon salt       |
| 1/2 cup butter              | 3/4 teaspoon cinnamon |
| 1 cup sugar                 | 1/8 teaspoon nutmeg   |
| 1 whole egg plus 1 egg yolk | 1/8 teaspoon allspice |
| 2 cups all purpose flour    | 1/2 cup chopped nuts  |
| 1/2 teaspoon baking powder  | 1/2 teaspoon vanilla  |

1. Cook raisins and water for 5 minutes. Cool. Do not drain.
2. Cream butter, add sugar gradually. Cream well.
3. Add egg and egg yolk. Beat until fluffy.
4. Add sifted dry ingredients and undrained raisins.
5. Add nuts and flavoring.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 400 degrees about 12 to 15 minutes.
8. Makes about 5 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, thinly sliced |
| 1/2 cup cream                | 1/2 cup currants              |
| 2 1/2 cups all purpose flour | 1/2 cup walnuts, chopped      |
| 1/2 teaspoon salt            | 1 teaspoon vanilla            |

1. Cream butter and sugar. Add egg. Beat well.
2. Mix part of measured flour with cut fruit and nuts.
3. Sift remaining flour with baking powder and salt. Add alternately to above mixture with cream.
4. Add floured fruit, nuts and vanilla.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 375 degrees about 10 to 15 minutes or until a golden brown. (This is a crisp, fruit cookie.)
7. Makes about 4 dozen.

### DAINTY ORANGE DROP COOKIES

- |                           |                          |
|---------------------------|--------------------------|
| 1/2 cup butter            | 1 teaspoon baking powder |
| 1 cup sugar               | Juice of 1/2 orange      |
| 2 eggs                    | 1 1/2 cups corn flakes   |
| Grated rind of 1/2 orange | 1/2 cup dates, chopped   |
| 2 cups all purpose flour  | 1/2 cup nuts, chopped    |

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

### PECO DROPS

- |   |                                  |
|---|----------------------------------|
| 1/2 cup peanut butter                     | 1 1/2 cups graham cracker crumbs |
| 1/4 teaspoon salt                         | 1 cup shredded coconut           |
| 1 (15 ounce) can sweetened condensed milk |                                  |

1. Blend peanut butter, salt and sweetened condensed milk.
2. Fold in graham cracker crumbs and coconut.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 350 degrees about 15 minutes.
5. Makes about 5 to 6 dozen 1 1/2 inch cookies.

### CEREAL COOKIES

- |                            |                                  |
|----------------------------|----------------------------------|
| 1 cup butter               | 1/2 teaspoon soda                |
| 2 cups light brown sugar   | 2 cups raw quick cooking oatmeal |
| 1 teaspoon vanilla         | 1 cup cornflakes                 |
| 2 eggs                     | 1 cup pecans, coarsely chopped   |
| 2 cups all purpose flour   |                                  |
| 1/2 teaspoon baking powder |                                  |

1. Cream butter. Add sugar gradually and blend thoroughly. Add vanilla.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour, baking powder and soda. Combine with above mixture.
4. Fold in dry cereals and pecans.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 10 to 12 minutes.
7. Makes about 5 dozen 2 inch cookies.

### WHOLE WHEAT DATE COOKIES

- |                                    |                           |
|------------------------------------|---------------------------|
| 1/2 cup butter                     | 1 cup all purpose flour   |
| 1 cup sugar                        | 3/4 cup whole wheat flour |
| 1 egg                              | 1/2 teaspoon salt         |
| 1 teaspoon vanilla                 | 3 teaspoons baking powder |
| 3/4 cup dates, cut in small pieces | 1/4 teaspoon mace         |
| 1/4 cup milk                       | 1/2 teaspoon cinnamon     |

1. Cream butter, add sugar and cream well. Add egg and vanilla, beat well. Add dates.
2. Add milk and sifted dry ingredients alternately.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 375 degrees 10 to 12 minutes.
5. Makes about 3 1/2 dozen.

### OATMEAL COOKIES

- |                                  |                      |
|----------------------------------|----------------------|
| 1 cup butter                     | 1 teaspoon soda      |
| 1 cup sugar                      | 1 teaspoon cinnamon  |
| 2 eggs                           | 1/4 cup sour milk    |
| 2 cups raw quick cooking oatmeal | 1 cup raisins        |
| 2 cups all purpose flour         | 1/2 cup chopped nuts |

1. Cream butter 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.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 15 minutes.
7. Makes about 4 dozen medium sized cookies.

### CHOCOLATE NUT DROPS

- |                                   |  |
|-----------------------------------|--|
| 3/4 cup butter                    | 2 cups all purpose flour                       |
| 1 cup sugar                       | 1/2 pound chopped or grated unblanched almonds |
| 2 eggs                            | 1/2 teaspoon salt                              |
| 1/4 pound sweet chocolate, grated |  |

1. Cream butter and sugar. Add eggs. Beat well.
2. Add grated chocolate, flour, nuts and salt.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 325 degrees about 15 to 20 minutes.
5. Makes about 3 dozen.





## Drop Cookies (Continued)

### COCOA OATMEAL COOKIES

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1/2 cup plus 1 tablespoon butter | 1/2 teaspoon baking powder        |
| 1 cup brown sugar                | 1/4 teaspoon soda                 |
| 1 egg                            | 1/2 teaspoon salt                 |
| 1 teaspoon vanilla               | 3/4 cup raw quick cooking oatmeal |
| 1 3/4 cups all purpose flour     | 1/2 cup sour cream                |
| 1/4 cup cocoa                    |                                   |

1. Cream butter.
2. Gradually add sugar. Cream well.
3. Add egg. Beat well. Add vanilla.
4. Sift together flour, cocoa, baking powder, soda and salt. Add oatmeal. Combine.
5. Add sifted dry ingredients and sour cream alternately.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 350 degrees about 15 minutes.
8. Cool and frost with Mint Frosting.

### Mint Frosting

- |                      |                                 |
|----------------------|---------------------------------|
| 1/4 cup butter       | 1 tablespoon cream              |
| 1 cup powdered sugar | 1/4 teaspoon peppermint extract |
| 3 tablespoons cocoa  | 1 teaspoon vanilla              |
| 1/4 teaspoon salt    |                                 |

9. Cream butter.
10. Combine powdered sugar, cocoa and salt.
11. Add dry ingredients to creamed shortening.
12. Add cream and extracts.
13. Makes about 3 dozen.

### CHOCOLATE DROPS

- |   |                              |
|---|------------------------------|
| 1/2 cup butter                          | 1/2 teaspoon soda            |
| 1 cup brown sugar                       | 1 1/2 cups all purpose flour |
| 1 egg                                   | 1/2 cup nuts or raisins      |
| 1/2 cup sour milk                       |                              |
| 2 squares unsweetened chocolate, melted |                              |

1. Cream butter 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, about one inch apart, onto greased cookie sheets. Place an almond or pecan on top of each.
5. Bake at 375 degrees about 12 minutes.
6. Makes about 4 dozen.

### CHOCOLATE CHUNK COOKIES

- |                     |   |
|---------------------|---|
| 1 cup butter        | 1 teaspoon vanilla                                |
| 3/4 cup sugar       | 2 tablespoons hot water                           |
| 3/4 cup brown sugar | 2 1/4 cups all purpose flour                      |
| 2 eggs              | 1 pound semi-sweet chocolate, cut in small chunks |
| 1 teaspoon soda     |   |

1. Cream butter. Add white and brown sugar and blend thoroughly.
2. Add eggs and beat well.
3. Add soda and vanilla to hot water and add to above mixture.
4. Stir in flour, add broken chunks of chocolate and mix well.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes about 8 dozen.

### CHOCOLATE VARIETY COOKIES

- |                     |   |
|---------------------|---|
| 1 cup butter        | 3 cups all purpose flour                    |
| 3/4 cup white sugar | 1/2 pound pitted dates, cut in small pieces |
| 3/4 cup brown sugar | 1 cup chopped nuts                          |
| 3 eggs              | 1/2 pound sweet chocolate, finely cut       |
| 1/2 teaspoon salt   |   |
| 1 teaspoon soda     |   |

1. Cream butter and sugar. Add eggs. Beat well.
2. Sift together dry ingredients. Add fruit, nuts and finely cut chocolate. Mix well.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 375 degrees about 12 minutes.
5. Makes about 7 dozen.

### CHOCOLATE SURPRISE COOKIES

- |                              |   |
|------------------------------|---|
| 1 cup butter                 | 1 teaspoon soda                         |
| 3/4 cup light brown sugar    | 2 tablespoons warm water                |
| 3/4 cup granulated sugar     | 1 cup broken walnuts                    |
| 3 eggs                       | 1/2 pound milk chocolate, cut in chunks |
| 2 1/2 cups all purpose flour |   |
| 1 cup chopped dates          |   |

1. Cream butter. Add sugar gradually and beat until light and fluffy.
2. Add eggs one at a time. Beat well after the addition of each.
3. Add flour alternately to creamed mixture with dates that have been combined with soda and warm water.
4. Fold in walnuts and chunks of chocolate.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 8 dozen.

### CHOCOLATE SPICE KISSES

- |  |  |
|--|--|
| 3 egg whites                                 | 3/4 cup mixed orange peel and citron, sliced |
| 1/2 cup sugar                                | 3/4 cup blanched almonds, sliced lengthwise  |
| 1 4 ounce bar German sweet chocolate, grated | Baking wafers                                |
| 1/4 teaspoon salt                            |  |
| 1/2 teaspoon cinnamon                        |  |

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 baking wafers that have been placed on greased cookie sheets.
4. Bake at 325 degrees about 20 minutes.
5. Makes about 2 dozen.

### SPICE DROPS

- |                        |                          |
|------------------------|--------------------------|
| 5 tablespoons butter   | 2 cups all purpose flour |
| 1 cup brown sugar      | 1 teaspoon cloves        |
| 3 eggs                 | 1 teaspoon cinnamon      |
| 2 tablespoons molasses | 1 teaspoon baking soda   |
| 1 cup nuts, broken     | 1/4 teaspoon salt        |
| 1 cup chopped dates    |                          |

1. Cream butter and sugar together.
2. Add eggs. Beat well. Add molasses, nuts, dates and flour sifted with spices, baking soda and salt.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 325 degrees about 15 minutes.
5. Makes about 4 dozen.





## Drop Cookies (Continued)

### APPLE SAUCE COOKIES

- |                          |                        |
|--------------------------|------------------------|
| 1/2 cup butter           | 1/2 teaspoon salt      |
| 1 cup sugar              | 1/2 teaspoon cinnamon  |
| 1 egg                    | 1/2 teaspoon nutmeg    |
| 1 teaspoon soda          | 1/2 teaspoon cloves    |
| 1 cup apple sauce        | 1 cup raisins, chopped |
| 2 cups all purpose flour | 1 cup nuts, chopped    |

1. Cream butter. Add sugar gradually. Beat well.
2. Add egg. Beat until light and fluffy.
3. Stir soda into apple sauce and combine with creamed mixture.
4. Sift together flour, salt and spices. Add raisins and nuts. Mix well and add to above.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 375 degrees about 15 to 20 minutes.
7. Makes about 6 dozen cookies.

### NORWEGIAN COOKIES

- |                           |                          |
|---------------------------|--------------------------|
| 1/3 cup butter            | 1/3 teaspoon nutmeg      |
| 2/3 cup brown sugar       | 1/3 teaspoon cloves      |
| 1 egg                     | 1/3 teaspoon soda        |
| 2/3 cup all purpose flour | 1/3 cup seedless raisins |
| 1/3 teaspoon cinnamon     | 1/2 cup chopped walnuts  |

1. Cream butter. Add sugar and egg. Beat until fluffy.
2. Sift flour, spices and soda and combine with first mixture.
3. Add raisins and walnuts.
4. Drop from teaspoon, 2 inches apart, onto greased cookie sheets.
5. Bake at 350 degrees about 12 minutes.
6. Makes about 4 dozen.

### ROCKS

- |                              |  |
|------------------------------|--|
| 2 1/2 cups all purpose flour | 3 eggs                                     |
| 1/2 teaspoon allspice        | 1 1/2 cups dates, cut in small pieces      |
| 1 teaspoon cinnamon          | 1 1/2 cups walnuts, broken in small pieces |
| 1 teaspoon soda              |  |
| 1 cup butter                 |  |
| 1 1/2 cups sugar             |  |

1. Sift flour with allspice, cinnamon and soda.
2. Cream butter and sugar together. Add eggs. Beat well. Add dry ingredients, dates and nuts.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 400 degrees about 12 to 15 minutes.
5. Makes about 4 dozen.

### MICKIES

- |                              |                            |
|------------------------------|----------------------------|
| 1 3/4 cups all purpose flour | 1 cup butter               |
| 2 teaspoons baking powder    | 1 1/4 cups sugar           |
| 1/2 teaspoon salt            | 1 1/2 cups mashed potatoes |
| 1/2 teaspoon cloves          | 1/2 cup chopped raisins    |
| 1/2 teaspoon nutmeg          | 1/2 cup broken walnuts     |
| 1 teaspoon cinnamon          |                            |

1. Sift flour, baking powder, salt and spices together.
2. Cream butter, add sugar. Cream well.
3. Add mashed potatoes and sifted dry ingredients.
4. Fold in raisins and nuts.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 12 minutes.
7. Makes about 8 dozen.

### CANDIED CHERRY MACAROONS

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

1. Mix all ingredients.
4. Drop from teaspoon, about one inch apart, onto greased cookie sheets.
3. Bake at 350 degrees about 10 minutes or until a delicate brown.
4. Makes about 2 dozen.

### FILBERT KISSES (Made with Egg Yolks)

- |                          |                            |
|--------------------------|----------------------------|
| 4 egg yolks              | 1/2 pound filberts, grated |
| 1/2 pound powdered sugar |                            |

1. Mix the unbeaten yolks, powdered sugar, and grated filberts well.
2. Drop from teaspoon onto greased cookie sheets.
3. Bake at 325 degrees about 20 to 30 minutes.
4. Makes about 2 dozen.

### DATE DROP COOKIES

- |                          |                                |
|--------------------------|--------------------------------|
| 1 cup butter             | 1 teaspoon cloves              |
| 1 1/2 cups brown sugar   | 1 teaspoon salt                |
| 3 eggs                   | 1/4 teaspoon soda              |
| 1 tablespoon water       | 2 teaspoons baking powder      |
| 3 cups all purpose flour | 1 cup chopped dates or raisins |
| 1 teaspoon cinnamon      |                                |

1. Cream butter. Add sugar, eggs and water. Mix well.
2. Sift dry ingredients and add to above mixture.
3. Add dates or raisins.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 400 degrees about 12 to 15 minutes.
6. Makes about 4 dozen.

### DATE CRUNCHIES

- |                              |                                     |
|------------------------------|-------------------------------------|
| 3 cups graham cracker crumbs | 1 cup pitted dates, cut in pieces   |
| 1/4 teaspoon salt            | 1 1/3 cups sweetened condensed milk |
| 1 teaspoon cinnamon          |                                     |

1. Combine cracker crumbs, salt and cinnamon.
2. Thoroughly blend crumb mixture, dates and milk.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 375 degrees about 15 minutes.
5. Remove from sheet when still warm.
6. Makes about 4 dozen.

### CHOCOLATE SURPRISE MACAROONS

- |                    |   |
|--------------------|---|
| 3 egg whites       | 3 cups corn flakes                          |
| 1/2 teaspoon salt  | 1 cup chocolate buds (7 to 8 ounce package) |
| 3/4 cup sugar      |   |
| 1 teaspoon vanilla |   |

1. Add salt to egg whites. Beat on high speed of electric mixer until they hold a peak.
2. Gradually add sugar, beating constantly.
3. Fold in remaining ingredients by hand.
4. Drop from tablespoon onto greased cookie sheets.
5. Bake at 350 degrees about 15 minutes.
6. Makes about 3 dozen.





## Drop Cookies (Continued)

### CHYLONG GINGER COOKIES

1 1/2 cups plus 1 tablespoon all purpose flour	1/2 cup butter
1/2 teaspoon soda	3/4 cup sugar
1/4 teaspoon cloves	2 tablespoons dark syrup
1/2 teaspoon ginger	2 eggs
1/4 teaspoon mace	1 cup candied ginger

1. Sift flour, soda and spices together.
2. Cream butter, add sugar gradually.
3. Add syrup. Cream mixture well.
4. Add eggs, one at a time. Beat well after the addition of each.
5. Add dry ingredients and candied ginger.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 400 degrees about 8 to 10 minutes.
8. Makes about 4 dozen.

### FROSTED GINGER CREAMS

2 cups all purpose flour	1/4 cup butter
1/2 teaspoon salt	1/2 cup sugar
1 teaspoon ginger	1 teaspoon soda
1/2 teaspoon nutmeg	1/2 cup hot water
1/2 teaspoon cloves	1 egg
1/2 teaspoon cinnamon	1/2 cup molasses

1. Sift flour, salt and spices together.
2. Cream butter, add sugar gradually. Cream well.
3. Dissolve soda in hot water.
4. Add egg. Beat until fluffy.
5. Add molasses.
6. Alternately add dry and liquid ingredients. Dough is very soft.
7. Chill thoroughly for several hours.
8. Drop from teaspoon, two inches apart, onto greased cookie sheets.
9. Bake at 400 degrees about 8 minutes.
10. While warm, frost flat side of cookie with powdered sugar frosting.
11. Makes about 4 dozen.

### DATE KISSES

2 egg whites	3/4 cup chopped dates
1/4 teaspoon salt	1 cup chopped pecans
3/4 cup sugar	1 teaspoon vanilla

1. Beat egg whites and salt until they hold a peak.
2. Gradually add sugar, beating constantly.
3. Fold in chopped dates, nuts and vanilla.
4. Drop from teaspoon about an inch apart onto well greased cookie sheets.
5. Bake at 325 degrees about 35 minutes.
6. Makes about 2 1/2 dozen.

### COCONUT KISSES

1 cup sugar	1/2 pound coconut
5 tablespoons water	1/2 teaspoon salt
2 egg whites	

1. Boil sugar and water to soft ball stage (236 degrees).
2. Beat egg whites until stiff. While still beating, slowly add hot syrup.
3. Add coconut and salt.
4. Drop from teaspoon onto well greased cookie sheets.
5. Bake at 250 degrees about 45 minutes. Remove from sheet immediately.
6. Makes about 2 dozen.

### LATIN-AMERICAN COOKIES

1 1/2 cups all purpose flour	1/3 cup butter
1/2 teaspoon salt	1/4 cup sugar
1 teaspoon baking powder	1/3 cup molasses
1/2 teaspoon soda	1/3 cup double strength cold coffee
1 teaspoon cinnamon	1 (7 ounce) package chocolate bits
1/2 teaspoon nutmeg	
1/4 teaspoon ginger	

1. Sift flour, salt, baking powder, soda and spices together.
2. Cream butter, add sugar. Cream well.
3. Combine molasses and coffee.
4. Add sifted dry ingredients and molasses alternately to creamed mixture.
5. Fold in chocolate bits.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 375 degrees about 10 to 15 minutes.
8. Frost with powdered sugar frosting.
9. Makes about 4 1/2 dozen.

### FUDGE MACAROONS

2 squares unsweetened chocolate	1/2 teaspoon salt
1/4 cup water	2 teaspoons vanilla
2/3 cup sugar	2 1/2 cups coconut
1 tablespoon all purpose flour	4 egg whites

1. Place chocolate and water in sauce pan. Stir over low heat until a smooth paste is formed.
2. Remove from range. Add sugar, flour and salt. When mixture is cool, add vanilla and coconut.
3. Fold in stiffly beaten whites.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 325 degrees about 15 to 20 minutes.
6. Makes about 4 dozen.

### ALMOND MACAROONS

1/2 pound almond paste	3 egg whites
1 cup less 1 tablespoon sugar	1/3 cup powdered sugar

1. Break almond paste in small pieces and mix with fingers. Gradually add granulated sugar.
2. Add 3 egg whites and beat thoroughly. When well blended, stir in powdered sugar.
3. Drop from teaspoon onto cookie sheets covered with wrapping paper or shape with pastry tube.
4. Bake at 350 degrees about 15 minutes or until golden brown.
5. Remove from oven, invert paper. If macaroons stick, dampen inverted paper with a cloth wrung from cold water.
6. Makes about 2 dozen.

### ALMOND CRISPS

2 egg yolks	4 teaspoons all purpose flour
1 cup light brown sugar	1/4 teaspoon salt
1 teaspoon vanilla	2 egg whites
1 cup almonds, grated	

1. Beat egg yolks until thick and lemon colored.
2. Gradually add brown sugar. Cream well. Add vanilla.
3. Combine grated almonds, flour, and salt.
4. Alternately add combined dry ingredients and stiffly beaten egg whites to egg yolk mixture.
5. Drop from teaspoon onto well greased cookie sheets.
6. Bake at 375 degrees about 8 minutes.
7. Remove from cookie sheets immediately. Roll while warm into cone shape.
8. Makes about 5 dozen.





## Rolled Cookies

### WHITE SUGAR COOKIES

- |  |                             |
|--|-----------------------------|
| 1 cup butter                                     | 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 all purpose flour    |

1. Cream butter and sugar well. Add eggs. Beat until light and fluffy.
2. Add flavoring and sifted dry ingredients.
3. Chill. Roll thin. Cut with cookie cutter.
4. Place on greased cookie sheets.
5. Bake at 425 degrees about 8 minutes.
6. Makes about 4 dozen.

### ALMOND MOONS

- |                        |   |
|------------------------|---|
| 2 tablespoons butter   | 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 butter. Add sugar and egg. Beat well.
2. Add flour, almonds and salt.
3. Roll thin. Cut with crescent cutter.
4. Place on greased cookie sheets.
5. Bake at 350 degrees about 12 to 15 minutes.
6. Makes about 3 dozen.

### COOKIE JAR COOKIES

- |                              |                          |
|------------------------------|--------------------------|
| 1 cup butter                 | 3/4 teaspoon salt        |
| 1 1/4 cups sugar             | 1/4 teaspoon nutmeg      |
| 1 egg                        | 7 tablespoons cold water |
| 2 1/2 cups all purpose flour | Sugar                    |
| 1 teaspoon soda              | Raisins                  |

1. Cream butter. Add sugar. Cream well.
2. Add egg. Beat well.
3. Alternately add sifted dry ingredients and cold water.
4. Refrigerate about 30 minutes.
5. Put part of dough on well floured canvas. Roll about 3/8 inch thick. Cut with 4-inch cookie cutter.
6. Place on ungreased cookie sheets. Add 3 or 4 raisins. Sprinkle with sugar.
7. Bake at 425 degrees about 10 minutes.
8. Makes about 2 dozen.

### GRANDMA BUTTER'S CHRISTMAS COOKIES

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1/2 cup milk                   | 2 teaspoons baking powder        |
| 1/2 teaspoon ammonia carbonate | 1/2 cup cream                    |
| 2 cups butter                  | 3 tablespoons anise seed         |
| 2 cups sugar                   | 3/4 cup blanched chopped almonds |
| 7 cups all purpose flour       | 3 egg whites, stiffly beaten     |

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

### BUTTER COOKIES WITH MACARON TOPS

- |              |                          |
|--------------|--------------------------|
| 1 cup butter | 3 cups all purpose 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 yolks and whites of eggs one at a time. Beat well after the addition of each.
2. Add flour, baking powder, grated lemon rind and salt.
3. Roll thin and cut with small round cutter.
4. Place on greased cookie sheets.
5. Top with Meringue.

### Meringue

- |                              |                       |
|------------------------------|-----------------------|
| 2 egg whites, stiffly beaten | 1/4 teaspoon cinnamon |
| 1 cup sugar                  | 1/8 teaspoon salt     |
| 1/4 pound almonds, grated    |                       |

6. Bake at 350 degrees about 10 to 12 minutes.
7. Makes about 4 dozen.

### MONDCHENS

- |                                      |                         |
|--------------------------------------|-------------------------|
| 1/2 pound butter                     | 1 cup all purpose flour |
| 1 cup sugar                          | 1 grated lemon rind     |
| 1/2 pound unblanched almonds, grated | 1/4 teaspoon salt       |

1. Cream butter. Add sugar and cream well.
2. Add remaining ingredients and knead lightly.
3. Roll about 1/4 inch thick and cut with crescent cutter.
4. Place on greased cookie sheets.
5. Bake at 400 degrees about 10 to 12 minutes. Ice while hot.

### Icing

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

6. Mix to make an icing that spreads easily.
7. Makes about 3 dozen.

### CHOCOLATE MINT WAFERS

- |                   |                          |
|-------------------|--------------------------|
| 2/3 cup butter    | 1 egg                    |
| 1/2 teaspoon salt | 2 cups all purpose flour |
| 1/2 teaspoon soda | 1 teaspoon baking powder |
| 3/4 cup cocoa     | 1/4 cup milk             |
| 1 cup sugar       |                          |

1. Cream butter. Add salt, soda and cocoa. Blend thoroughly.
2. Add sugar and cream well. Add egg. Beat well.
3. Sift flour and baking powder together. Add alternately with milk to creamed mixture. Place dough in refrigerator to chill.
4. Roll thin on floured canvas and cut with a 2 inch cookie cutter.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 8 to 10 minutes.
7. Put cookies together with Mint Filling.

### Mint Filling

- |                                 |                              |
|---------------------------------|------------------------------|
| 1/4 cup cream                   | 1/8 teaspoon salt            |
| 1/4 teaspoon peppermint extract | 2 cups sifted powdered sugar |

8. Blend all ingredients together thoroughly.
9. Makes about 5 dozen double cookies.





## Rolled Cookies (Continued)

### LECHERLES

- |   |   |
|---|---|
| 3 tablespoons chopped citron              | 3 teaspoons cinnamon                    |
| 3 tablespoons chopped candied orange peel | 1 teaspoon cloves                       |
| 3 tablespoons chopped candied lemon peel  | 1 cup plus 3 tablespoons powdered sugar |
| 1/3 cup chopped blanched almonds          | 2 eggs, beaten                          |
| 1/3 teaspoon grated lemon rind            | 2/3 cup strained honey                  |
|   | 2 teaspoons soda                        |
|   | 2 teaspoons hot water                   |
|   | 1 tablespoon orange juice               |
|   | 2 cups all purpose flour                |

1. Combine chopped fruits, almonds, lemon rind, spices and powdered sugar.
2. Add beaten eggs. Mix well.
3. Bring honey to boiling point. Cool.
4. Moisten soda in hot water. Add to fruit mixture with cooled honey and orange juice.
5. Add sifted flour. Combine.
6. Refrigerate over night.
7. Roll small part of dough at a time on floured canvas about 1/4 inch thick. (Dough is quite soft.)
8. Cut into 2 1/2 x 1 inch rectangular strips.
9. Place on greased cookie sheets.
10. Bake at 350 degrees about 15 minutes.
11. Cool and frost with Fluffy Lemon Frosting.

### Fluffy Lemon Frosting

- |                           |                                 |
|---------------------------|---------------------------------|
| 2 egg whites              | 3 tablespoons lemon juice       |
| 1/8 teaspoon salt         | 1 tablespoon lemon rind, grated |
| 2 1/2 cups powdered sugar |                                 |
12. Beat egg whites and salt until they hold a soft peak.
  13. Add powdered sugar and lemon juice alternately. Beat well.
  14. Fold in grated lemon rind. Spread on top of cookies.
  15. Makes about 7 dozen.

### SOFT MOLASSES COOKIES

- |                 |                              |
|-----------------|------------------------------|
| 1 cup bacon fat | 5 1/4 cups all purpose 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 dough on a floured pastry cloth or board. Flatten to about 1/2 inch in thickness. Cut with cookie cutter.
  5. Place on greased cookie sheets, leaving room for them to spread.
  6. Bake at 375 degrees about 15 to 18 minutes.
  7. Makes about 7 to 8 dozen.

### 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 nutmeg   |
| 3 cups all purpose flour | 1/8 teaspoon cloves   |
1. Pour water over butter. Add sugar and molasses. Mix well.
  2. Add dry ingredients sifted together.
  3. Chill thoroughly and roll. Cut with gingerbread man cutter.
  4. Place on greased cookie sheets.
  5. Bake at 375 degrees about 10 minutes.
  6. Makes about 4 dozen depending upon size of cutter.

### LEBKUCHEN

- |                               |  |
|-------------------------------|--|
| 1 1/2 cups light corn syrup   | 1/4 cup lard   |
| 1/2 teaspoon soda             | 2 cups all purpose flour                                     |
| 1/2 cup butter                | 4 1/2 cups all purpose flour (or enough to make stiff dough) |
| 1 1/2 cups sugar              | 1/3 cup chopped almonds                                      |
| 1/4 teaspoon soda             | 1/3 cup chopped citron                                       |
| 1 1/2 teaspoons baking powder | 2 eggs   |
| 1/2 teaspoon cinnamon         | 1/2 cup sour cream   |
| 1/8 teaspoon cloves           |  |
| 1 1/4 teaspoons salt          |  |

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.
3. Cream butter. Add sugar gradually. Combine with first mixture.
4. Sift together soda, baking powder, spices, salt and 2 cups of flour.
5. Flour almonds and citron with some of the remaining flour.
6. Add well beaten eggs and sour cream alternately with dry ingredients to creamed mixture.
7. Add citron, almonds and remaining flour.
8. Let stand a day or two in a cool place. (Allow dough to soften at room temperature before rolling.)
9. Roll to about 3/8 inch thickness and cut in large oblong pieces about 2x3 inches.
10. Place on greased cookie sheets and decorate with blanched almonds.
11. Bake at 350 degrees about 15 to 20 minutes or until delicately browned.
12. Makes about 6 dozen. (May be cut with small cutters if desired.)

### MOLASSES RAISIN COOKIES

- |  |                          |
|--|--------------------------|
| 1 cup butter   | 1 cup raisins, chopped   |
| 1 1/2 cups sugar                                     | 1 teaspoon ginger        |
| 2 eggs   | 1 teaspoon cinnamon      |
| 1/4 cup light molasses                               | 1 teaspoon cloves        |
| 1 teaspoon soda dissolved in 1 tablespoon cold water | 1/2 teaspoon salt        |
|  | 3 cups all purpose flour |
1. Cream butter, add sugar gradually; cream well. Add eggs one at a time, beating well after the addition of each.
  2. Add molasses and soda dissolved in water. Add raisins.
  3. Sift spices, salt and flour together. Add to creamed mixture. Blend well. Chill.
  4. Roll about 1/8 inch thick. Cut with round cutter. Sprinkle with sugar.
  5. Place on greased cookie sheets.
  6. Bake at 350 degrees 10 to 12 minutes.
  7. Makes about 4 dozen.

### SOUR CREAM COOKIES

- |                          |                        |
|--------------------------|------------------------|
| 1 cup sugar              | 1 teaspoon nutmeg      |
| 3 cups all purpose flour | 1 cup butter           |
| 1 teaspoon salt          | 1 egg, well beaten     |
| 1 teaspoon soda          | 1 cup thick sour cream |
1. Sift together sugar, flour, salt, soda and nutmeg. Add butter and work in dry ingredients with finger tips.
  2. Add well beaten egg and part of sour cream, cutting liquid into dry ingredients with knife.
  3. Add remainder of sour cream to form soft dough.
  4. Let stand an hour in refrigerator. Roll.
  5. Sugar may be sprinkled over dough after it is rolled.
  6. Place on greased cookie sheets.
  7. Bake at 450 degrees about 10 minutes.
  8. Makes about 4 dozen.



## Rolled Cookies (Continued)

### FIG FILLED COOKIES

#### Filling

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

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

#### Dough

- 1/2 cup butter  
 1 cup sugar  
 3 eggs  
 4 cups all purpose flour
- 3 teaspoons baking powder  
 1 teaspoon cinnamon  
 1 teaspoon salt

4. Cream butter. Gradually add sugar and cream well.
5. Add eggs one at a time and beat well after the addition of each.
6. Add sifted dry ingredients and combine.
7. Roll out on floured canvas.
8. Cut with 2 1/2 inch round cookie cutter.
9. Place half of the cut cookies on greased cookie sheets. Spread with filling.
10. Cover with cookie which has had a hole cut out of the center. Press edges to seal.
11. Brush cookies with Topping.

#### Topping

- 1 egg white  
 1 tablespoon honey

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

### FRUIT FILLED COOKIES

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

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.
5. Place half of the cut cookies on greased cookie sheets.
6. Place a teaspoon of filling on each cookie.

#### Filling

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

7. Put fruit through food chopper. Add water and cook until thick. Stir to keep from scorching. Cool slightly.
8. Place another cookie over filling and press edges to seal.
9. Bake at 375 degrees about 12 to 15 minutes.
10. Makes about 3 dozen.

### DELICIOUS SUGAR COOKIES

- 1/2 cup soft butter  
 1/2 cup powdered sugar
- 1 cup all purpose flour  
 1 teaspoon vanilla

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

### CRISS CROSS RASPBERRY COOKIES

- 2/3 cup butter  
 2/3 cup sugar  
 2 eggs  
 1 teaspoon vanilla
- 2 cups all purpose flour  
 1 1/2 teaspoons baking powder  
 1/2 teaspoon salt  
 Raspberry jam

1. Cream butter. Gradually add sugar. Beat well.
2. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
3. Sift flour. Measure and sift together with baking powder and salt.
4. Chill dough in refrigerator over night.
5. Roll on floured canvas about 1/8 inch thick. Cut with a 2 inch cookie cutter.
6. Place half of circles on greased cookie sheets.
7. Place a half teaspoon of jam in center of each cookie.
8. Make a criss cross cut in center of other cookies. Place on top of jam. Press edges together with a fork.
9. Bake at 375 degrees about 8 minutes.
10. Makes about 5 dozen 2 inch cookies.

### LEMON SNAPS

- 2/3 cup butter  
 1 cup sugar  
 1 whole egg  
 1 egg yolk  
 2 tablespoons lemon juice
- 1/2 teaspoon lemon rind  
 2 1/4 cups all purpose flour  
 1/2 teaspoon baking powder  
 1/4 teaspoon salt

1. Cream butter. Add sugar. Blend well.
2. Add egg and egg yolk, lemon juice and rind. Beat until light and fluffy.
3. Sift together flour, baking powder and salt. Add to creamed mixture and mix thoroughly.
4. Place in refrigerator to chill.
5. When chilled, roll thin and cut with a round cutter. (Work with small portion of dough at a time.)
6. Place on greased cookie sheets.
7. To make crackled surface brush each cookie with cold water before baking.
8. Bake at 375 degrees about 12 to 15 minutes.
9. Makes about 7 dozen.

### GRETCHEN'S CINNAMON STARS

- 3 egg whites  
 1/4 teaspoon salt  
 1/2 pound powdered sugar  
 (1 1/2 cups plus 2 table-  
 spoons)
- 1/2 pound unblanched almonds, grated  
 Rind of 1/2 lemon  
 1/2 teaspoon cinnamon  
 Powdered sugar for rolling

1. Beat egg whites until frothy. Add salt and continue beating until stiff but not dry.
2. Add powdered sugar gradually. (Remove about 1/2 cup of this mixture for topping before adding other ingredients.)
3. Add grated almonds, lemon rind and cinnamon. Blend lightly.
4. Sprinkle a board or canvas generously with powdered sugar instead of flour.
5. Roll only a very small portion of dough at a time. It is difficult to handle.
6. Roll 1/4 inch thick. Cut with small star shaped cookie cutter.
7. Place on well greased cookie sheets. Frost with topping.
8. Bake at 300 degrees about 20 minutes.
9. Remove stars from cookie sheets **immediately** after taking from oven as they break easily.
10. Makes about 90 cookies. Store in covered tin box.





## Rolled Cookies (Continued)

### PIN WHEELS

- |                                       |  |
|---------------------------------------|--|
| $\frac{3}{4}$ cup butter              | $1\frac{1}{2}$ teaspoons baking powder |
| $\frac{3}{4}$ cup sugar               | $\frac{1}{2}$ teaspoon salt            |
| 1 egg yolk                            | $\frac{1}{2}$ teaspoon vanilla         |
| 3 tablespoons milk                    | 1 square unsweetened chocolate, melted |
| $1\frac{1}{2}$ cups all purpose 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. Add one square melted chocolate to one half mixture.
4. Roll both halves thin. Place one on top of the other and roll like a jelly roll. Place in refrigerator over night.
5. Slice thin.
6. Place on greased cookie sheets.
7. Bake at 375 degrees about 8 minutes.
8. Makes about 3 dozen.

### SWISS COOKIES

- |                                       |   |
|---------------------------------------|---|
| 1 cup butter                          | $\frac{1}{2}$ teaspoon salt   |
| $\frac{1}{2}$ cup sugar               | 2 egg yolks (coating for cookies)                                     |
| $2\frac{1}{2}$ cups all purpose flour | Sugar and cinnamon (1 tablespoon cinnamon to $\frac{1}{2}$ cup sugar) |
| 2 egg yolks                           |   |
| Grated rind of 2 lemons               |   |
| 1 teaspoon lemon juice                |   |

1. Cream butter. Add sugar and continue creaming.
2. Add 2 egg yolks, lemon juice and rind, salt and flour. Mix thoroughly and chill for several hours.
3. Roll to  $\frac{1}{4}$  inch thickness on a floured canvas. Cut with a cookie cutter.
4. Beat the remaining 2 yolks slightly and brush over cookies. Sprinkle with sugar and cinnamon mixture.
5. Place on greased cookie sheets.
6. Bake at 400 degrees about 10 to 15 minutes until golden brown.
7. Makes about 3 dozen.

### CHOCOLATE PECAN WAFERS

- |                                 |  |
|---------------------------------|--|
| 3 squares unsweetened chocolate | 1 cup sugar                              |
| $\frac{1}{2}$ cup butter        | 2 eggs                                   |
| $\frac{1}{2}$ teaspoon salt     | $\frac{3}{4}$ cup all purpose flour      |
| 1 teaspoon vanilla              | $\frac{3}{4}$ cup pecans, finely chopped |

1. Melt chocolate. Let cool slightly.
2. Cream butter. 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. Place on greased cookie sheets.
7. Bake at 325 degrees about 12 to 15 minutes.
8. Makes about 7 dozen cookies.

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

### TRILBYS

- |  |                                       |
|--|---------------------------------------|
| 1 cup butter                             | 2 eggs                                |
| 1 cup brown sugar                        | $1\frac{3}{5}$ cups all purpose flour |
| 2 cups raw quick cooking oatmeal, ground | 1 teaspoon soda                       |
|  | $\frac{1}{4}$ teaspoon salt           |

1. Cream butter and brown sugar. Add eggs one at a time. Beat well after the addition of each.
2. Add ground oatmeal.
3. Add sifted dry ingredients.
4. Roll on slightly floured canvas. Cut into rounds about  $1\frac{1}{2}$  inches wide and  $\frac{1}{8}$  inch thick.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 12 minutes.
7. Put cookies together with date filling after they are baked.

### Date Filling

- |                   |  |
|-------------------|--|
| 1 cup white sugar | $\frac{1}{2}$ pound pitted dates, finely cut |
| 1 cup water       |  |

8. Cook all ingredients together until dates are soft and mixture is thick.
9. Makes about 5 dozen.

## Refrigerator Cookies

### CINNAMON REFRIGERATOR COOKIES

- |                                       |  |
|---------------------------------------|--|
| $\frac{1}{2}$ cup butter              | 1 teaspoon soda                          |
| 1 cup light brown sugar               | 1 teaspoon cream of tartar               |
| 1 cup sugar                           | 1 teaspoon cinnamon                      |
| 1 teaspoon vanilla                    | $\frac{1}{2}$ cup finely chopped dates   |
| 2 eggs                                | $\frac{1}{2}$ cup finely chopped walnuts |
| $2\frac{1}{4}$ cups all purpose flour |  |

1. Cream butter. Add sugar gradually and beat thoroughly. Add vanilla.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour, soda, cream of tartar and cinnamon. Add to creamed mixture.
4. Fold in dates and nut meats.
5. Shape into  $1\frac{1}{2}$  inch rolls. Wrap in waxed paper and refrigerate over night.
6. Cut in thin slices.
7. Place on greased cookie sheets.
8. Bake at 375 degrees about 6 to 7 minutes.
9. Makes about 8 dozen.

### CHOCOLATE MARBLE WAFERS

- |                                |  |
|--------------------------------|--|
| $\frac{3}{4}$ cup butter       | $\frac{1}{2}$ teaspoon soda                          |
| 1 cup sugar                    | 1 cup rice flakes, crushed                           |
| 2 eggs                         | $1\frac{1}{2}$ squares unsweetened chocolate, melted |
| 1 teaspoon vanilla             | 2 tablespoons sugar                                  |
| $3\frac{1}{2}$ cups cake flour |  |

1. Cream butter. 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  $4 \times 12\frac{1}{2} \times 3$  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.
9. Place on greased cookie sheets.
10. Bake at 425 degrees about 8 to 10 minutes.
11. Makes about 6 dozen.





## Refrigerator Cookies (Continued)

### REFRIGERATOR COOKIES

- |                          |   |
|--------------------------|---|
| 1 cup butter             | 2 teaspoons cinnamon                            |
| 1/2 cup lard             | 1/2 pound almonds or walnuts,<br>finely chopped |
| 1 cup granulated sugar   | 1 teaspoon soda                                 |
| 1 cup brown sugar        | 1 tablespoon hot water                          |
| 3 eggs                   |   |
| 4 cups all purpose flour |   |

1. Cream butter and lard. 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 butter.
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.
8. Place on greased cookie sheets.
9. Bake at 425 degrees about 8 to 10 minutes.
10. Makes about 6 dozen.

### FROZEN COCONUT COOKIES

- |                            |   |
|----------------------------|---|
| 2 eggs                     | 1 1/2 teaspoons baking powder             |
| 1/2 cup brown sugar        | 2 cups all purpose flour                  |
| 1/2 cup white sugar        | 1/2 teaspoon salt                         |
| 1/2 cup melted butter      | 2 cups finely chopped<br>shredded coconut |
| 1/2 teaspoon lemon extract |   |

1. Beat eggs slightly. Add sugar, shortening and lemon extract. Beat well.
2. Sift dry ingredients. Add to the first mixture.
3. Add coconut and mix thoroughly.
4. Pack into greased bread pan. Place in refrigerator over night.
5. Remove from pan and slice.
6. Place on greased cookie sheets.
7. Bake at 400 degrees about 10 to 12 minutes.
8. Makes about 3 dozen.

### AGNES' SCOTCH OATMEAL COOKIES

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1/2 cup butter               | 1 teaspoon soda                     |
| 1/2 cup other shortening     | 1 teaspoon salt                     |
| 1 cup white sugar            | 3 cups raw quick cooking<br>oatmeal |
| 1 cup dark brown sugar       | 1 cup finely chopped<br>walnuts     |
| 1 1/2 teaspoons vanilla      |                                     |
| 2 eggs                       |                                     |
| 1 1/2 cups all purpose flour |                                     |

1. Cream butter and shortening using medium speed of electric mixer.
2. Gradually add white and brown sugar. Blend well.
3. Add vanilla.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift flour, measure and sift three times with soda and salt.
6. Turn mixer to low speed. Add sifted dry ingredients.
7. Fold in oatmeal and chopped nuts.
8. Shape into rolls about 2 inches in diameter. Chill over night.
9. Cut in thin slices.
10. Place on greased cookie sheets.
11. Bake at 350 degrees about 10 minutes.
12. Makes about 8 dozen.

### PEANUT COOKIES

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

1. Cream butter. Add sugar. Beat well.
  2. Add eggs one at a time. Beat well after the addition of each.
  3. Sift together dry ingredients. Combine with ground peanuts. Add to creamed mixture.
  4. Chill dough.
  5. Shape into rolls. Place in refrigerator over night.
  6. Slice thin.
  7. Place on greased cookie sheets.
  8. Bake at 375 degrees about 10 minutes.
  9. Makes about 12 dozen small cookies.
- Note: Omit salt if salted peanuts are used.

### SCOTCH SCONES

- |                           |                          |
|---------------------------|--------------------------|
| 3 tablespoons brown sugar | 1 cup butter             |
| Powdered sugar            | 2 cups all purpose flour |

1. Place brown sugar in 1 cup measure and fill cup with powdered sugar.
2. Cream butter. Add sugar. 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. Place on greased cookie sheets.
6. Bake at 400 degrees about 10 or 12 minutes.
7. Makes about 4 dozen.

### FRUIT FILLED REFRIGERATOR COOKIES

- |                          |                       |
|--------------------------|-----------------------|
| 1 cup butter             | 1/2 teaspoon cinnamon |
| 2 cups brown sugar       | 1 teaspoon soda       |
| 3 eggs                   | 3/4 teaspoon salt     |
| 4 cups all purpose flour |                       |

1. Cream butter. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift flour with cinnamon, soda and salt. Add to creamed mixture.
4. Divide dough in half. Roll each half 1/4 inch thick.
5. Cover rolled dough with filling.

#### Filling

- |  |                          |
|--|--------------------------|
| 1 cup pitted dates, cut in<br>small pieces | 1/2 cup water            |
| 1/2 cup sugar                              | 1/2 cup nuts, finely cut |
6. Cook dates, sugar and water until dates are soft. Add nuts and cool.
  7. Roll like jelly roll.
  8. Allow to stand in refrigerator over night.
  9. Slice thin.
  10. Place on greased cookie sheets.
  11. Bake at 375 degrees about 10 or 12 minutes.
  12. Makes about 4 dozen.





## Refrigerator Cookies (Continued)

### RUM REFRIGERATOR COOKIES

- |                          |                              |
|--------------------------|------------------------------|
| 1 cup butter             | 2½ cups plus 6 tablespoons   |
| 1 cup sugar              | all purpose flour            |
| 1 egg                    | ½ teaspoon cardamom          |
| 1 tablespoon rum         | ⅓ cup almonds, finely        |
| Grated rind of ½ lemon   | chopped                      |
| 1 teaspoon baking powder | ⅓ cup citron, finely chopped |

1. Cream butter and sugar well.
2. Add egg. Beat until fluffy.
3. Add rum, lemon rind and sifted dry ingredients.
4. Fold in almonds and citron.
5. Shape into 2 inch rolls. Wrap in waxed paper. Refrigerate until firm.
6. Cut in thin slices.
7. Place on ungreased cookie sheets.
8. Bake at 350 degrees about 10 minutes.
9. Makes about 5 dozen.

### BLACK WALNUT SLICES

- |                            |                             |
|----------------------------|-----------------------------|
| 2 cups all purpose flour   | 1 egg                       |
| ⅛ teaspoon salt            | ½ teaspoon vanilla          |
| ½ teaspoon cream of tartar | 2 tablespoons cream         |
| ⅛ teaspoon soda            | ½ cup dates, finely cut     |
| ½ cup butter               | ½ cup black walnuts, finely |
| 1 cup brown sugar          | chopped                     |

1. Sift flour, salt, cream of tartar and soda together.
2. Cream butter; add sugar. Beat until fluffy.
3. Add egg. Beat well. Add vanilla.
4. Add sifted dry ingredients alternately with cream.
5. Fold in dates and nuts.
6. Shape into 2 inch rolls. Wrap in waxed paper and refrigerate several hours or until firm.
7. Cut in thin slices.
8. Place on greased cookie sheets.
9. Bake at 375 degrees about 10 to 12 minutes.
10. Makes about 5 dozen.

### ALMOND STICKS

- |                                   |  |
|-----------------------------------|--|
| ¼ cup butter                      | ⅓ teaspoon soda                          |
| ¼ cup lard                        | ¼ teaspoon salt                          |
| ⅓ cup granulated sugar            | ⅓ teaspoon cinnamon                      |
| ⅓ cup brown sugar, tightly packed | ⅔ cup unblanched almonds, grated         |
| 1 egg                             | 1 egg yolk, beaten (coating for cookies) |
| 1 drop anise oil                  | ½ tablespoon water                       |
| 1½ cups all purpose flour         |  |
| ⅓ teaspoon baking powder          |  |

1. Cream butter and lard.
2. Gradually add granulated and brown sugar. Cream well.
3. Add egg. Beat well. Add anise oil.
4. Sift flour, baking powder, soda, salt and cinnamon together.
5. Add dry ingredients and grated nuts. Blend.
6. Pack into a greased waxed paper lined 7½x11½x1½ inch pan.
7. Refrigerate over night.
8. Cut into thin strips.
9. Place on ungreased cookie sheets. Brush with beaten egg yolk which has had ½ tablespoon water added.
10. Bake at 350 degrees about 10 minutes.
11. Makes about 3 to 4 dozen.

### ORANGE PECAN COOKIES

- |                            |                                 |
|----------------------------|---------------------------------|
| 1 cup butter               | 1 tablespoon grated orange rind |
| ½ cup brown sugar          | 2¾ cups all purpose flour       |
| ½ cup white sugar          | ¼ teaspoon soda                 |
| 1 egg                      | ½ cup chopped pecans            |
| 2 tablespoons orange juice |                                 |

1. Cream butter and sugar.
2. Add egg. Beat well. Add orange rind and juice, sifted dry ingredients and pecans.
3. Shape into rolls and place in refrigerator over night.
4. Slice thin.
5. Place on greased cookie sheets.
6. Bake at 400 degrees about 8 or 10 minutes.
7. Makes about 4 dozen.

### FIG REFRIGERATOR COOKIES

- |   |                           |
|---|---------------------------|
| ¾ cup shortening (half butter, half lard) | 3 teaspoons baking powder |
| 1½ cups brown sugar                       | 1 teaspoon salt           |
| 1 egg                                     | 1 teaspoon cinnamon       |
| ¼ cup milk                                | 1 cup chopped nuts        |
| 2½ cups all purpose flour                 | ½ cup chopped figs        |

1. Blend the shortening, sugar and egg well. Add milk.
2. Mix and sift 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.
5. Slice thin.
6. Place on greased cookie sheets.
7. Bake at 375 degrees about 10 minutes.
8. Makes about 3 dozen.

### SWEDISH GINGER COOKIES

- |                      |                          |
|----------------------|--------------------------|
| 1 cup dark syrup     | 1 teaspoon cloves        |
| 1 cup sugar          | 1 teaspoon cinnamon      |
| 1 cup butter, melted | 1 teaspoon soda          |
| ¾ cup cream          | ¼ cup cream              |
| 1 teaspoon ginger    | 6 cups all purpose flour |

1. Bring syrup to boiling point and boil 5 minutes. Cool.
2. When cool, stir in sugar. Add melted butter, cream and spices. Mix well.
3. Dissolve soda in ¼ cup cream. Add to above mixture with flour. Mix thoroughly. Let stand in refrigerator over night.
4. Roll to about ⅛ inch thickness. Cut into desired shapes.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 15 to 20 minutes.
7. Makes about 10 dozen.

### CHOCOLATE MACAROONS

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

1. Grind almonds with a fine knife or food chopper.
2. Beat eggs until thick and lemon colored. Add sugar gradually.
3. Stir in milk, vanilla, almonds and melted chocolate.
4. Cover and chill for 2 hours in refrigerator.
5. Press dough through a cookie press, pastry bag, or drop from teaspoon onto greased cookie sheets.
6. Bake at 325 degrees about 15 minutes.
7. Makes about 7 dozen.





## Squares and Strips

### GRANDMOTHER'S ALMOND SHORTS

- |                          |   |
|--------------------------|---|
| 1 cup butter             | 3 egg whites                                  |
| 1 cup sugar              | 3 tablespoons sugar                           |
| 3 egg yolks              | 1 cup almonds, blanched and sliced lengthwise |
| 2 cups all purpose flour |   |
| 1 teaspoon baking powder |   |

1. Cream butter. Add sugar. Blend well.
2. Add egg yolks, flour and baking powder. Beat 15 minutes with mixer. (Double time if beaten by hand.)
3. Spread evenly on two greased 10½x16½x1 inch pan.
4. Beat whites until frothy. Add sugar and brush over mixture in pan. Sprinkle almonds over egg whites.
5. Bake at 375 degrees about 20 to 25 minutes. Cool slightly.
6. Cut into 2x3 inch strips.
7. Makes about 4½ dozen.

### ALMOND JAM BARS

- |                           |                           |
|---------------------------|---------------------------|
| ½ cup butter              | 1½ cups cake flour        |
| ½ cup sugar               | ½ teaspoon baking powder  |
| 1 egg                     | ½ teaspoon cinnamon       |
| ½ teaspoon almond extract | ¼ teaspoon cloves         |
|                           | ¾ cup black raspberry jam |

1. Cream butter. Add sugar gradually and beat well.
2. Add egg and beat until light and fluffy. Add almond extract.
3. Sift flour, baking powder, cinnamon and cloves together.
4. Combine creamed butter mixture with sifted dry ingredients using a pastry blender.
5. Spread half of mixture into greased 7½x11½x1½ inch pan. Cover evenly with jam and spread with remaining mixture.
6. Bake at 400 degrees about 25 minutes.
7. Cool and cut into bars.
8. Makes about 28 bars (1x2½ inches).

### LONDON BARS

#### Pastry

- |                              |   |
|------------------------------|---|
| ½ cup butter                 | ⅛ teaspoon salt                           |
| 4 tablespoons powdered sugar | 1 cup and 2 tablespoons all purpose flour |
| 2 egg yolks                  | ¾ cup thick apricot jam                   |

1. Cream butter. Add powdered sugar and beat well.
2. Add egg yolks one at a time and beat well after the addition of each.
3. Add salt and flour.
4. Press dough into a greased 10x10x1 inch pan.
5. Bake at 400 degrees about 15 minutes.
6. Cool slightly. Spread with apricot jam. Top with Nut Meringue.

#### Nut Meringue

- |                              |   |
|------------------------------|---|
| 5 egg whites                 | 1 cup grated walnuts                          |
| ⅛ teaspoon salt              | ½ teaspoon vanilla                            |
| 6 tablespoons powdered sugar | ¾ cup almonds, blanched and sliced lengthwise |

7. Beat egg whites and salt until stiff.
8. Fold in powdered sugar, grated nut meats and vanilla.
9. Spread over apricot jam. Sprinkle with shredded almonds.
10. Bake at 325 degrees about 20 minutes.
11. Cool. Cut into bars.
12. Makes about 5 dozen.

### JELLY MERINGUE FILBERT BARS

#### Bottom Layer

- |                      |                           |
|----------------------|---------------------------|
| ½ cup butter         | 1 teaspoon vanilla        |
| ½ cup powdered sugar | 1½ cups all purpose flour |
| 1 egg yolk           | ½ cup jelly               |

1. Cream butter. Add sugar, egg yolk, vanilla and flour. Blend thoroughly.
2. Press firmly into an ungreased 9x13x2 inch pan.
3. Bake at 375 degrees about 15 minutes.
4. When slightly cooled, spread jelly over entire surface.

#### Top Layer

- |             |                        |
|-------------|------------------------|
| 1 egg       | ¼ teaspoon cinnamon    |
| ½ cup sugar | 1 cup filberts, grated |

5. Beat egg until light and fluffy.
6. Add sugar, cinnamon and grated nuts. Mix thoroughly.
7. Spread this mixture as evenly as possible over jelly on bottom layer.
8. Bake at 325 degrees about 25 minutes. Let cool. Cut into bars.
9. Makes about 36 bars.

### COCONUT STRIPS

- |  |                                      |
|--|--------------------------------------|
| 2 eggs                                       | ¼ cup pecans, ground in food chopper |
| 1 teaspoon vanilla                           | 6 tablespoons all purpose flour      |
| 2 cups brown sugar                           |                                      |
| 2 cups moist coconut, ground in food chopper |                                      |

1. Beat egg slightly. Add vanilla.
2. Combine remaining ingredients. Add to eggs.
3. Pour into greased 8x8x2 inch pan.
4. Bake at 350 degrees about 20 minutes. Reduce temperature to 300 degrees and bake about 15 minutes longer.
5. Cool. Cut into small strips.
6. Makes about 24.

### BUTTERSCOTCH PECAN BROWNIES

- |                         |                          |
|-------------------------|--------------------------|
| ¼ cup butter            | 1 teaspoon baking powder |
| 1 cup light brown sugar | ¼ teaspoon salt          |
| 1 egg                   | ½ cup pecans, chopped    |
| 1 cup cake flour        |                          |

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

### CINNAMON NUT SQUARES

- |                          |                      |
|--------------------------|----------------------|
| 1 cup butter             | 1 teaspoon cinnamon  |
| 1 cup light brown sugar  | 1 egg white          |
| 1 egg yolk               | 1 cup chopped pecans |
| 2 cups all purpose flour |                      |

1. Cream shortening. Add sugar and blend thoroughly.
2. Add egg yolk and beat well.
3. Sift flour and cinnamon together. Add to above mixture.
4. Put into greased 7½x11½x1½ inch pan.
5. Beat egg white slightly with fork. Spread over dough in pan and cover with chopped pecans.
6. Bake at 300 degrees about 45 to 50 minutes. Cut into squares while hot.
7. Makes about 3 dozen.



## Squares and Strips (Continued)

### OATMEAL DATE SQUARES

- |                                      |                   |
|--------------------------------------|-------------------|
| 1 3/4 cups raw quick cooking oatmeal | 1 teaspoon soda   |
| 1 1/2 cups all purpose flour         | 1/2 teaspoon salt |
| 1 cup light brown sugar              | 3/4 cup butter    |

- Mix dry ingredients and work in butter thoroughly.
- Pack half of mixture in the bottom of a greased 8x8x2 inch pan.
- Cover with Date Filling.

#### Date Filling

- |                                |                           |
|--------------------------------|---------------------------|
| 3/4 pound dates, cut in pieces | 1/2 cup water             |
| 1/2 cup sugar                  | 2 tablespoons lemon juice |
| 1/8 teaspoon salt              | 1/2 cup nuts, chopped     |

- Boil dates, sugar, salt and water until thick. Remove from range. Cool and add lemon juice and nuts.
- Add remaining crumb mixture, pressing it down well.
- Bake at 375 degrees about 40 minutes. Cut in squares.
- Makes about 16.

### DATE BARS

- |                               |                          |
|-------------------------------|--------------------------|
| 1 pound pitted dates, chopped | 3 eggs                   |
| 1 cup chopped nuts            | 1 cup sugar              |
| 1 cup all purpose flour       | 1 teaspoon baking powder |
|                               | 1/2 teaspoon salt        |

- Mix dates and nuts with sifted flour, baking powder and salt.
- Beat eggs until light. Add sugar gradually and mix well.
- Add remaining ingredients. Blend thoroughly and pour into a greased 7 1/2 x 11 1/2 x 1 1/2 inch pan.
- Bake at 350 degrees about 20 minutes.
- While warm cut into bars. Roll in powdered sugar if desired.
- Makes about 24 bars.

### SHERRY DATE STRIPS

#### Pastry

- |                                  |                          |
|----------------------------------|--------------------------|
| 2 cups all purpose flour         | 2 cups light brown sugar |
| 1/2 teaspoon soda                | 1 cup soft butter        |
| 1/2 teaspoon salt                |                          |
| 2 cups raw quick cooking oatmeal |                          |

- Sift flour, soda and salt together. Combine with oatmeal and brown sugar.
- Blend soft butter into dry ingredients with pastry blender.
- Divide dough into halves. Firmly press 1/2 of dough into a greased 9x13x2 inch pan.
- Spread with filling.

#### Filling

- |                         |                            |
|-------------------------|----------------------------|
| 1 pound pitted dates    | 1/4 teaspoon salt          |
| 1 cup light brown sugar | 1/16 teaspoon black pepper |
| 1 cup Sherry wine       | 1 cup blanched almonds     |
| 1/4 teaspoon nutmeg     |                            |

- Cut dates into small pieces. Add brown sugar, wine, nutmeg, salt and black pepper.
- Cook, stirring frequently, until slightly thick. Cool slightly.
- Toast almonds under broiler until browned. Chop. Add to filling.
- Spread on unbaked pastry.

#### Top Pastry

- Use other half of pastry. Spread firmly on waxed paper the same size as the pan.
- Lay over date filling. Remove waxed paper.
- Press firmly onto date mixture.
- Bake at 350 degrees about 30 minutes.
- Cool slightly. Cut into narrow strips.
- Makes about 5 dozen.

### CORN FLAKE DREAM BARS

#### Bottom Layer

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

- Cream butter. Add brown sugar and cream well. Add flour.
- Press into well greased 9x13x2 inch pan.
- Bake at 350 degrees about 15 minutes.

#### Top Layer

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

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

### RASPBERRY FILLED SQUARES

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 1 1/2 cups all purpose flour      | 1 cup coarsely chopped walnuts |
| 1/2 teaspoon soda                 |                                |
| 1/2 teaspoon salt                 | 1 cup melted butter            |
| 1 cup brown sugar                 | 1/4 cup chopped raisins        |
| 1/2 cup raw quick cooking oatmeal | 1/2 cup raspberry jam          |

- Sift flour, soda and salt together.
- Add brown sugar, oatmeal and walnuts. Combine.
- Add melted butter. Blend.
- Press half of mixture into a greased 7 1/2 x 11 1/2 x 1 1/2 inch pan.
- Cover with combined raisins and jam. Top with remaining flour mixture.
- Bake at 375 degrees about 30 minutes.
- When cold cut into squares.
- Makes about 30.

### SCOTCH TOFFEE

#### Cookie

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1/2 cup melted butter            | 1/2 teaspoon salt                  |
| 2 cups raw quick cooking oatmeal | 1/4 cup dark corn syrup (or honey) |
| 1/2 cup brown sugar              | 1 1/2 teaspoons vanilla            |

- Pour melted butter over oatmeal. Combine.
- Add sugar, salt, corn syrup and vanilla. Blend.
- Pack firmly into a well greased 8x8x2 inch pan.
- Bake at 400 degrees about 12 minutes.
- Cool about 3 or 4 minutes. Loosen edges with spatula. Turn pan upside down and pound bottom of pan with spatula to loosen cookie.
- Cut in half. Spread layers with topping.

#### Topping

- |                                 |                             |
|---------------------------------|-----------------------------|
| 1 cup semi-sweet chocolate bits | 1/4 cup finely chopped nuts |
|---------------------------------|-----------------------------|

- Melt chocolate bits over low heat.
- Spread one layer of Scotch Toffee with chocolate. Lay other half over first layer. Spread with chocolate and sprinkle with chopped nuts.
- Cut in strips while still warm.
- Makes 15.





## Squares and Strips (Continued)

### RUTH'S CHOCOLATE BROWNIES

- |                                      |                                |
|--------------------------------------|--------------------------------|
| $\frac{3}{4}$ cup cake flour         | 2 eggs                         |
| $\frac{1}{2}$ teaspoon baking powder | 1 cup sugar                    |
| $\frac{1}{2}$ teaspoon salt          | 1 teaspoon vanilla             |
| $\frac{1}{3}$ cup butter             | $\frac{1}{2}$ cup chopped nuts |
| 2 squares unsweetened chocolate      |                                |

- Sift flour once, measure and sift three times with baking powder and salt.
- Melt butter and chocolate. Cool slightly.
- Beat eggs. Gradually add sugar.
- Add melted chocolate mixture.
- Fold in sifted dry ingredients, vanilla and nuts.
- Pour into a greased 8x8x2 inch pan.
- Bake at 350 degrees about 40 minutes.
- Brush immediately with melted butter or cream.
- Cut while warm. Roll in powdered sugar.
- Makes about 16.

### CHOCOLATE DEVILS

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter            | $\frac{1}{4}$ teaspoon salt     |
| 1 cup sugar                         | 2 squares unsweetened chocolate |
| 2 eggs                              | 1 teaspoon vanilla              |
| $\frac{1}{4}$ cup milk              | 1 cup nuts, broken              |
| $\frac{3}{4}$ cup all purpose flour |                                 |

- Cream butter and sugar thoroughly. Add eggs one at a time. Beat well.
- Add dry ingredients and milk alternately.
- Add melted chocolate, vanilla and broken nut meats and mix well.
- Pour into greased  $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$  inch pan.
- Bake at 350 degrees about 25 minutes.
- Cut into 1 inch strips while warm.
- Makes about 40.

### FUDGE SQUARES

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 2 squares unsweetened chocolate    | $\frac{1}{2}$ teaspoon salt      |
| $\frac{1}{3}$ cup butter           | $1\frac{1}{2}$ teaspoons vanilla |
| $\frac{1}{4}$ cup light corn syrup | 2 cups raw quick cooking oatmeal |
| $\frac{2}{3}$ cup sugar            | $\frac{1}{4}$ cup chopped nuts   |

- Melt chocolate and butter over low heat.
- Add remaining ingredients. Blend.
- Pack firmly into greased 8x8x2 inch pan. Sprinkle a few nuts on top if desired.
- Bake at 375 degrees about 30 minutes.
- Cool. Remove from pan. Cut in squares. Wrap in waxed paper. Store in refrigerator.
- Makes about 16.

### TOFFEE SQUARES

- |                    |                                     |
|--------------------|-------------------------------------|
| 1 cup butter       | 2 cups all purpose flour            |
| 1 cup brown sugar  | $\frac{1}{4}$ teaspoon salt         |
| 1 egg yolk         | $\frac{1}{2}$ pound sweet chocolate |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup chopped nuts      |

- Cream butter. Gradually add sugar. Beat well.
- Add egg yolk and vanilla. Blend.
- Add flour and salt. Blend to moisten flour.
- Spread in a rectangle about 10x13 inches on a greased cookie sheet.
- Bake at 350 degrees about 20 minutes.
- While slightly warm, spread with melted chocolate. Sprinkle with chopped nuts.
- Cut into small squares.
- Makes about 6 to 7 dozen.

### WALNUT SLICES

#### Bottom Layer

- |                               |                         |
|-------------------------------|-------------------------|
| $\frac{1}{2}$ cup soft butter | 1 cup all purpose flour |
|-------------------------------|-------------------------|

- Blend soft butter and flour.
- Press firmly into a greased  $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$  inch pan.
- Bake at 350 degrees about 15 minutes.

#### Top Layer

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| $1\frac{1}{2}$ cups brown sugar      | 2 eggs, slightly beaten          |
| 2 tablespoons all purpose flour      | $1\frac{1}{2}$ teaspoons vanilla |
| $\frac{1}{4}$ teaspoon baking powder | 1 cup broken walnuts             |
| $\frac{1}{2}$ teaspoon salt          | $\frac{1}{2}$ cup coconut        |

- Combine brown sugar, flour, baking powder and salt.
- Add remaining ingredients. Blend.
- Spread evenly over baked bottom layer.
- Bake at 350 degrees about 30 minutes.
- When cold, spread with Orange Frosting.

#### Orange Frosting

- |                                    |                            |
|------------------------------------|----------------------------|
| $1\frac{1}{2}$ cups powdered sugar | 2 tablespoons orange juice |
| 2 tablespoons melted butter        | 2 teaspoons lemon juice    |

- Blend ingredients.
- Spread evenly over top layer.
- Cut into slices.
- Makes 32.

### TOFFEE NUT BARS

#### Bottom Layer

- |                               |                         |
|-------------------------------|-------------------------|
| $\frac{1}{2}$ cup butter      | 1 cup all purpose flour |
| $\frac{1}{2}$ cup brown sugar |                         |

- Cream butter. Add brown sugar gradually. Blend thoroughly.
- Add flour. Mix well.
- Press firmly into an ungreased  $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$  inch pan.
- Bake at 350 degrees about 10 minutes. Let cool slightly.

#### Top Layer

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 2 eggs                          | 1 teaspoon baking powder          |
| 1 cup brown sugar               | $\frac{1}{2}$ teaspoon salt       |
| 1 teaspoon vanilla              | 1 cup coconut                     |
| 2 tablespoons all purpose flour | 1 cup unblanched almonds, chopped |

- Beat eggs until light. Add brown sugar and vanilla. Blend well.
- Sift flour, baking powder and salt together. Stir into creamed mixture. Mix until smooth.
- Add coconut and chopped nuts.
- Spread evenly over slightly cooled bottom layer.
- Bake at 350 degrees about 35 minutes.
- When cool cut into bars.
- Makes about 24.

### HAZELNUT SLICES

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

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



## Squares and Strips (Continued)

### CALIFORNIA DREAM BARS

#### First Part

- ½ cup brown sugar
- 1 cup all purpose flour
- ½ cup melted butter

1. Mix ingredients and line bottom and sides of an ungreased 7½x11½x1½ inch pan. Press firmly.
2. Bake at 375 degrees about 15 minutes.

#### Second Part

- 2 eggs
- 1 cup brown sugar
- 1 cup pecans, broken into small pieces
- 1 cup coconut
- 2 tablespoons all purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt

3. Beat eggs until light. Add remaining ingredients. Mix thoroughly.
4. Spread over baked crust. Return to oven.
5. Bake at 375 degrees about 15 minutes longer.
6. When cold cut into strips, squares or bars.
7. Makes about 30.

### SCOTCH SHORTBREAD

- ½ pound butter
- 2¾ cups all purpose flour
- ¾ cup powdered sugar
- ½ cup blanched almonds, chopped
- ½ teaspoon salt
- 1 teaspoon orange or almond extract
- Candied orange peel, citron and cherries for decorating

1. Cream butter and work in flour, sugar, almonds and salt.
2. Press into greased 7½x11½x1½ inch pan.
3. Prick well with a fork or skewer. Decorate before baking with thin strips of citron, candied cherries or candied orange peel.
4. Bake at 375 degrees about 30 to 35 minutes.
5. Cut into 1½ inch squares while hot.
6. Makes about 36.

## Miscellaneous

### ALMOND RINGS

- ¾ pound butter
- 1 cup sugar
- 3 egg yolks
- 4 cups all purpose flour
- 1 egg white
- Finely chopped almonds
- Sugar and cinnamon

1. Cream butter. Add sugar. Blend in egg yolks.
2. Add flour and mix until well blended.
3. Flour hands and form small pieces of dough into rings.
4. Dip into slightly beaten egg white, then into chopped almonds mixed with sugar and cinnamon.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 12 to 15 minutes. Remove from sheets immediately.
7. Makes about 8 dozen.

### DATE AND ALMOND DAINTIES

- ½ pound almonds
- 1 pound pitted dates, finely cut
- 1 cup plus 3 tablespoons sugar
- 2 egg whites, unbeaten
- 1 teaspoon vanilla
- Candied cherries

1. Blanch almonds and cut into shreds lengthwise.
2. Combine almonds, dates, sugar, unbeaten egg whites and vanilla. Place in refrigerator for 1 hour.
3. Form into small balls or cones and top each with half a cherry.
4. Place on greased cookie sheets.
5. Bake at 325 degrees about 15 to 20 minutes.
6. Makes about 4 dozen.

### BUTTER BALLS

- ¾ cup butter
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- ¾ teaspoon baking powder
- 2 cups all purpose flour

1. Cream butter. Add sugar, egg and vanilla.
2. Add sifted dry ingredients.
3. Pinch off pieces of dough the size of a marble. Dip in granulated sugar. Roll in palm of hand until round. Dip in sugar again.
4. Place on greased cookie sheets about 2 inches apart.
5. Bake at 400 degrees about 10 minutes or until light brown.
6. Makes about 6 dozen.

### HAZELNUT PUFF BALLS

- 4 egg whites
- 1 pound powdered sugar
- ½ pound grated hazelnuts
- Rind of ½ lemon, grated

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

### THREE LEAF CLOVERS

- 2 eggs (separated)
- 1 cup sugar
- ½ teaspoon vanilla
- ¼ pound filberts, finely grated
- ¼ pound unblanched almonds, finely grated
- ½ teaspoon salt
- Candied cherries, cut in small pieces
- Citron, cut in thin strips

1. Beat egg yolks until light. Add sugar and vanilla. Beat thoroughly.
2. Add grated nuts, salt and stiffly beaten egg whites.
3. Flour hands to prevent dough from sticking to fingers.
4. Form dough into balls about the size of a marble.
5. Place 3 balls together on greased cookie sheets. Place a piece of candied cherry in the center of each clover and use citron for the stem.
6. Bake at 300 degrees about 12 to 15 minutes. Do not brown.
7. Makes about 2 dozen.

Note: Be sure to use filberts and almonds in this recipe and to grate as fine as flour.





## Miscellaneous (Continued)

### SPRITTS COOKIES

1 cup butter  
1/2 cup plus 1 tablespoon sugar  
1 egg  
2 1/2 cups all purpose flour  
3/4 teaspoon salt

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

### MISS VON BRIESEN'S COOKIES

3 cups all purpose flour  
1/2 teaspoon salt  
1 1/2 cups butter  
1 cup sugar  
3 egg yolks  
1 teaspoon vanilla  
Thick Jelly

1. Sift flour. Measure and sift 3 times with salt.
2. Cream butter using medium speed of electric mixer.
3. Gradually add sugar. Cream well.
4. Add egg yolks one at a time. Beat well after the addition of each. Add vanilla.
5. Turn electric mixer to low speed. Add sifted dry ingredients. Blend.
6. Place small pieces of dough on ungreased cookie sheets.
7. Make depression in center of dough. Add jelly.
8. Bake at 400 degrees about 10 minutes.
9. Makes about 6 dozen.

### BON BON COOKIES

1 cup dates, finely cut  
1/2 cup walnuts, finely chopped  
1/2 teaspoon vanilla  
1 egg white  
1/8 teaspoon salt  
1/3 cup sugar  
1/2 teaspoon vanilla  
Red and green fruit coloring

1. Combine finely chopped dates, nuts and vanilla.
2. Form into balls about the size of a hazel nut.
3. Beat egg white and salt until stiff, using high speed of electric mixer.
4. Gradually add sugar, beating on high speed. Beat well. Add vanilla.
5. Divide in half. Add one drop of green coloring to one half and one drop of red to the other.
6. Using two teaspoons, roll balls in meringue. Swirl top.
7. Place on greased cookie sheets.
8. Bake at 250 degrees about 30 minutes.
9. Makes about 30.

### RUTH'S COOKIES

3/4 cup butter  
1 cup sugar  
2 eggs  
2 cups all purpose flour  
1/2 teaspoon soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
2 tablespoons milk  
1/2 cup nuts, broken  
1 cup dates, cut in pieces  
1 teaspoon vanilla  
Corn flakes

1. Cream butter, add sugar and blend well.
2. Add eggs one at a time and beat until light and fluffy.
3. Sift dry ingredients together, reserving about 2 tablespoons to flour nuts and dates.
4. Add dry ingredients to creamed mixture with milk, floured nuts, dates and vanilla. Mix well.
5. Pinch off about 1/2 teaspoonful of dough.
6. Form into balls and roll in whole corn flakes.
7. Place on greased cookie sheets.
8. Bake at 350 degrees about 12 to 15 minutes or until slightly browned.
9. Makes about 6 dozen.

### GRATED CHOCOLATE SLICES

1/2 cup butter  
1/4 cup sugar  
1 square unsweetened chocolate, grated  
1/2 teaspoon vanilla  
1 egg  
1 1/2 cups all purpose flour  
1/4 teaspoon salt

1. Cream butter, add sugar and grated chocolate and mix well. Add vanilla.
2. Add egg and mix until light and fluffy.
3. Add flour and salt and mix well. Let chill in refrigerator about 1 hour.
4. Using 3/4 of the mixture, arrange dough on greased cookie sheet into a long, hollow, box like form (about 2 1/2 x 18 inches).
5. Fill with filling.

#### Filling

1/3 cup sugar  
1 unbeaten egg white  
2 cups grated unblanched almonds

6. Mix all ingredients thoroughly.
7. Cover with remaining mixture which has been rolled into a long, thin sheet which will just form cover for box. Pinch edges together.
8. Bake at 350 degrees about 40 minutes.
9. Slice while warm and spread with glaze.

#### Glaze

3/4 cup sugar  
2 tablespoons lemon juice

10. Mix sugar and lemon juice together.
11. Makes about 6 dozen.

### RANGER MACAROONS

1 cup butter  
1 cup brown sugar  
1 cup white sugar  
2 large eggs  
1 teaspoon vanilla  
2 cups all purpose flour  
1 teaspoon baking powder  
1 teaspoon soda  
1 teaspoon salt  
2 cups cornflakes  
2 cups raw quick cooking oatmeal  
1 cup coconut  
1 cup chopped pecans

1. Cream butter, add sugar and cream well.
2. Add eggs, beating well after the addition of each. Add vanilla.
3. Sift flour, baking powder, soda and salt together. Combine all dry ingredients.
4. Add to creamed mixture. Blend well.
5. Form into small balls.
6. Place on greased cookie sheets.
7. Bake at 375 degrees 12 to 14 minutes.
8. Makes about 6 dozen.

### PISTACHIO DELIGHTS

1/2 cup butter  
1 cup sugar  
2 egg yolks  
1/2 teaspoon lemon extract  
1/4 teaspoon almond extract  
2 cups all purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/3 cup chopped blanched almonds  
2 tablespoons milk  
2/3 cup finely chopped pistachios for decorating

1. Cream butter. Add sugar gradually, creaming well.
2. Add flavoring.
3. Add egg yolks one at a time. Beat well.
4. Sift together dry ingredients. Add almonds.
5. Add flour mixture and milk alternately to creamed butter and sugar.
6. Form into balls the size of hickory nuts. Roll in chopped pistachios.
7. Place on greased cookie sheets about 2 inches apart.
8. Bake at 400 degrees about 12 to 15 minutes.
9. Makes about 2 1/2 dozen.



## Miscellaneous (Continued)

### WHOLE PEANUT COOKIES

- |                               |                              |
|-------------------------------|------------------------------|
| 1 cup butter                  | 1/2 cup crushed corn flakes  |
| 1 cup brown sugar             | (measure after crushing)     |
| 1 egg                         | 1 1/4 cups raw quick cooking |
| 1 1/2 cups all purpose flour  | oatmeal                      |
| 1 1/4 teaspoons soda          | 1 cup whole salted           |
| 1 1/4 teaspoons baking powder | peanuts (with skins)         |

1. Cream butter.
2. Gradually add sugar. Cream well.
3. Add egg. Beat well.
4. Sift together flour, soda and baking powder.
5. Fold sifted dry ingredients into creamed mixture.
6. Add crushed corn flakes, oatmeal and salted peanuts.
7. Form into balls about the size of walnuts.
8. Place on greased cookie sheets.
9. Bake at 350 degrees about 15 minutes.
10. Makes about 4 1/2 dozen.

### PEANUT BUTTER COOKIES

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

1. Cream shortening, sugar and peanut butter.
2. Add unbeaten eggs. Beat well.
3. Add flour, soda and salt sifted together.
4. Form into balls the size of a walnut.
5. Place on greased cookie sheets. Flatten with tines of fork.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 4 dozen.

### BRAZIL NUT SHORTBREAD

- |                          |                           |
|--------------------------|---------------------------|
| 1 cup butter             | 1 cup Brazil nuts, sliced |
| 1/2 cup sugar            | Pieces of Brazil nuts for |
| 2 cups all purpose flour | decorating                |
| 1/2 teaspoon salt        |                           |

1. Cream butter and sugar well.
2. Add flour, salt and sliced nuts. Mix thoroughly.
3. Place dough in refrigerator to chill about an hour.
4. Form into balls about the size of a small walnut.
5. Place on greased cookie sheets. Flatten balls by pressing a piece of Brazil nut into the top of each.
6. Bake at 300 degrees about 15 to 20 minutes.
7. Makes about 6 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 all purpose flour |                              |

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

### FILBERT STICKS

- |                        |                           |
|------------------------|---------------------------|
| 6 egg whites           | 1/4 teaspoon salt         |
| 1 pound powdered sugar | 1 pound grated hazel nuts |

1. Beat egg whites until stiff. Fold in sugar, nuts and salt. Mix thoroughly but carefully about 15 minutes. (Double time if beaten by hand.)
2. Press dough through cookie press and shape into sticks or circles. Dough is soft and difficult to handle.
3. Place on greased cookie sheets.
4. Bake at 350 degrees about 15 minutes.
5. Makes about 3 dozen.

### PECAN FINGERS

- |                        |                          |
|------------------------|--------------------------|
| 1 cup butter           | 2 cups all purpose flour |
| 1/4 cup powdered sugar | 1/4 teaspoon salt        |
| 1 teaspoon vanilla     | 2 cups pecans, grated    |
| 1 tablespoon water     |                          |

1. Cream butter. Add sugar, vanilla and water.
2. Add flour, salt and grated nuts.
3. Chill about 1 hour in the refrigerator.
4. Form into small rolls about the size of a finger.
5. Place on greased cookie sheets.
6. Bake at 250 degrees 1 hour. Roll in powdered sugar while still warm.
7. Makes about 5 dozen.

### KIPFEL

- |                          |                           |
|--------------------------|---------------------------|
| Dough                    |                           |
| 1/2 pound butter         | 1 (8 ounce) package cream |
| 2 cups all purpose flour | cheese                    |
| 1/4 teaspoon salt        |                           |

1. Cut butter into dry ingredients, using pastry blender.
2. Add room temperature cream cheese. Blend.
3. Chill until firm.
4. Prepare Nut Filling.

### Nut Filling

- |                         |                          |
|-------------------------|--------------------------|
| 1 cup nuts, grated      | 1 teaspoon cinnamon      |
| 1 tablespoon fine bread | 1 tablespoon lemon juice |
| crumbs                  | 1/2 cup cream            |
| 1/2 cup sugar           |                          |

5. Combine ingredients. Cook until thick, stirring constantly. Cool.
6. When dough is firm, roll quite thin on floured canvas.
7. Cut into 3 inch squares.
8. Fill center with teaspoonful of Nut Filling. (Pureed dried apricots or prunes, or THICK marmalade or jam may be used.)
9. Bring corners up to center. Press together.
10. Place on ungreased cookie sheets.
11. Bake at 450 degrees about 15 minutes.
12. While warm sprinkle with powdered sugar.
13. Makes about 3 dozen.

### MEXICAN WEDDING CAKE

- |                          |                    |
|--------------------------|--------------------|
| 1 cup butter             | 1/4 teaspoon salt  |
| 1/2 cup powdered sugar   | 1 teaspoon vanilla |
| 2 cups all purpose flour |                    |

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



Miscellaneous (Continued)

**PINEAPPLE DIAMONDS**

**Filling**

- 1 8 ounce can crushed pineapple  
2 cups sugar

1. Cook until thick as jam. Cool.

**Pastry**

- 3 cups all purpose flour  
1/4 teaspoon salt  
3 tablespoons sugar  
1 cup butter  
3/4 cup milk  
1/2 cup grated nuts

2. Mix flour, salt, sugar, and butter together until mixture looks like coarse meal. Add milk.

3. Divide dough into two parts. Roll thin and line an ungreased 10x16x2 inch flat tin with half the dough.

4. Spread filling evenly over dough. Sprinkle with grated nuts.

5. Roll out other half of dough. Pierce with fork and place over filling. Dot with butter.

6. Bake at 350 degrees about 30 to 35 minutes.

7. Cut into diamond shapes while still hot.

8. Makes about 4 dozen.

**BANBURY TARTS**

**Crust**

- 3 cups all purpose flour  
2 teaspoons salt  
1 cup cold lard  
2/3 cup cold water

1. Sift together flour and salt.

2. Cut shortening into dry ingredients with pastry blender until it looks like coarse corn meal.

3. Gradually add cold water. Combine lightly with a fork.

4. Roll part of the dough about 3/16 inch thick (twice as thick as pie crust).

5. Cut with 3 1/2 inch round cookie cutter.

6. Place in 2 inch muffin tins.

7. Fill 2/3 full with Fruit Filling.

**Fruit Filling**

- 1 egg  
1/2 cup white sugar  
1/2 cup brown sugar  
1/4 teaspoon salt  
1 cup chopped walnuts  
1 cup chopped candied cherries  
1 cup chopped raisins  
1/4 cup lemon juice  
2 teaspoons lemon rind  
1 tablespoon water  
1 tablespoon melted butter

8. Beat egg.

9. Gradually add white and brown sugar. Beat well.

10. Add salt, chopped nuts, candied cherries, raisins, lemon juice, lemon rind, water and melted butter.

11. Fill tart shells 2/3 full.

12. Bake at 375 degrees about 45 minutes.

13. Makes about 30 tarts.

**CHINESE CHEWS**

- 2 eggs  
1 cup sugar  
1/4 teaspoon salt  
1/4 cup cake flour  
1 teaspoon baking powder  
1 cup finely chopped dates  
1 cup chopped black walnuts

1. Beat eggs slightly. Add sugar and salt and beat again.

2. Sift together flour and baking powder. Fold into egg mixture.

3. Add finely chopped dates and walnuts.

4. Place in a greased 10x10x1 inch pan.

5. Bake at 325 degrees about 25 minutes.

6. Cool slightly. Cut into 2 inch squares. Form into balls and roll in powdered sugar.

7. Makes about 2 dozen.

**SCANDINAVIAN DROPS**

- 1/2 cup butter  
1/4 cup brown sugar  
1 egg, separated  
1 cup all purpose flour  
3/4 cup chopped nuts  
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.

5. Place on greased cookie sheets, making a depression in the centers.

6. Bake at 300 degrees about 15 minutes. Remove from oven and press down centers again and continue baking for 30 to 35 minutes.

7. Cool slightly and fill center with jelly. Candied cherries, small pieces of candied apricot or prune may be used.

8. Makes about 2 dozen.

**GINGER SNAPS**

- 3/4 cup butter  
1 cup sugar  
1/4 cup molasses  
1 egg  
2 cups all purpose flour  
1/2 teaspoon salt  
2 teaspoons soda  
1 teaspoon cinnamon  
1 teaspoon cloves  
1 teaspoon ginger  
3 tablespoons sugar

1. Cream butter. Gradually add sugar and molasses. Cream well.

2. Add egg and beat well.

3. Sift together flour, salt, soda, cinnamon, cloves and ginger.

4. Add sifted dry ingredients and combine.

5. Form into balls about the size of a 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.

**JO'S PFEFFERNUESSE**

- 4 eggs  
2 cups sugar  
1 tablespoon cinnamon  
1 tablespoon cloves  
1 teaspoon black pepper  
1/4 cup finely cut candied orange peel  
1/4 cup finely cut candied lemon peel  
1/4 cup finely cut candied citron  
4 cups all purpose flour

1. Beat whole eggs until light and fluffy.

2. Gradually add sugar, beating constantly.

3. After last of sugar has been added beat 15 minutes using high speed of mixer.

4. Add cinnamon, cloves, pepper, finely cut orange and lemon peel and citron.

5. Fold in flour by hand.

6. Form a little less than a tablespoonful of dough into a ball.

7. Place on greased cookie sheets.

8. Bake at 400 degrees about 15 minutes.

9. Makes about 7 dozen.

**AUNT MARTHA'S GINGER SNAPS**

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

1. Cream butter. Add sugar and cream until smooth. Add molasses.

2. Sift flour with ginger, soda and salt. Add to first mixture.

3. Form into balls the size of a small walnut.

4. Place on greased cookie sheets. Flatten with the back of a tablespoon.

5. Bake at 375 degrees about 10 minutes.

6. Makes about 6 dozen.



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