

Christmas Cookies



WISCONSIN ELECTRIC POWER COMPANY



BE MODERN . . . COOK *ELECTRICALLY*





Christmas 1957

Home Service Bureau

Suggestions for Making and Decorating Christmas Cookies, Breads, Fruit Cakes and Puddings



GENERAL DIRECTIONS FOR CHRISTMAS BAKING

1. Read entire recipe. Assemble all ingredients. Use standard measuring cups and spoons.
2. Have ingredients room temperature unless otherwise specified.
3. Sift flour and powdered sugar once before measuring. Put brown sugar through a coarse sieve to remove lumps.

FRUIT CAKE

1. Use the same weight or measure of fruits or nuts as specified in recipe if substitutions are made.
2. Fruit cakes may be baked in round, square, oblong pans or ring molds. See TIME CHART FOR BAKING.
3. Remove waxed paper while cakes are slightly warm.
4. Heated, strained apricot jam may be used as a glaze. Brush with glaze and decorate.
5. Wrap fruit cakes in moisture-vapor-proof wrapping such as Saran wrap, aluminum foil or freezer paper. Cakes may be unwrapped and brandy or wine poured over them occasionally to improve the flavor.
6. Store in freezer, refrigerator or in air-tight containers in a cool place.

COOKIES

1. Cooky sheets of aluminum or tin give best results for cooky baking.
2. Place oven racks so that they divide the baking space of the oven into three equal parts.
3. Preheat oven to desired temperature.
4. Put 1 cooky sheet on bottom rack for half of the baking time.
5. Change cooky sheet on the bottom rack to the top rack when the cookies have baked half of the time. Put another cooky sheet on bottom rack.
6. Bake until cookies on top rack are done. Remove and change bottom sheet to top rack. Put another sheet on bottom rack.
7. Continue in this manner until all cookies are baked.
8. A floured canvas and rolling pin cover are convenient for rolling cookies.

9. Cookies may be decorated before baking with colored sugars, cinnamon, candies, silver balls, candied fruits, raisins or nuts.

10. Baked cookies can be frosted and decorated.

11. Store cookies in air-tight containers in freezer or in a cool place.

HOW TO BLANCH ALMONDS

1. Cover shelled almonds with water. Bring to the boiling point. Remove from heat. Drain. Slip skins from almonds. Spread out to dry.

TABLE OF WEIGHTS AND APPROXIMATE MEASURE

Ingredients	Weight	Approximate Measure
Butter	1 pound	2 cups
Flour		
All Purpose	1 pound	4 cups
Cake	1 pound	4 1/2 cups
Fruit, Dried or Candied		
Currants	1 pound	2 3/4 cups
Dates, pitted	1 pound	2 cups
Raisins, seedless	1 pound	2 3/4 cups
Nuts, shelled		
Almonds	1 pound	3 1/4 cups, whole 6 cups, grated
Filberts or Hazelnuts	1 pound	4 cups, whole 6 cups, grated
Peanuts	1 pound	4 cups, whole or half
Pecans	1 pound	4 cups, halves 6 cups, grated
Walnuts	1 pound	4 cups, broken 6 cups, grated
Sugar		
Brown	1 pound	2 3/4 cups
Granulated	1 pound	2 cups
Powdered	1 pound	3 1/2 cups

MEASUREMENTS

3 teaspoons	1 tablespoon
16 tablespoons	1 cup
8 fluid ounces	1 cup
1 ounce chocolate	1 square
1 ounce chocolate, grated	3 tablespoons
1 ounce chocolate	1/2 cup cocoa and 1 1/2 teaspoons butter



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.

See Table of Weights and Measures Page 1.

LIGHT FRUIT CAKE

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|---|--|
| 1 ½ cups butter | 1 pound pitted dates, cut in small pieces |
| 3 cups sugar | ½ pound candied orange peel, cut in small pieces |
| 6 eggs | ½ pound candied cherries, cut in rings |
| ½ cup light corn syrup | ½ pound candied pineapple, cut in small pieces |
| 7 ½ cups sifted all purpose flour | ½ pound citron, cut in small pieces |
| 2 teaspoons soda | ½ pound Brazil nuts, chopped |
| 2 cups buttermilk | ½ pound pecans, chopped |
| 1 pound raisins | ½ pound filberts, chopped |
| 1 pound currants | |
| 1 pound figs, cut in small pieces | |
| ½ pound candied lemon peel, cut in small pieces | |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ 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 each addition. Add syrup. Blend.
5. Sift half of the flour with soda. Add dry ingredients and buttermilk alternately to creamed mixture.
6. Dredge fruits and nuts with remaining flour. Add to creamed mixture. Mix well.
7. Spoon into lined pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes about 12 pounds.

BRAZIL NUT FRUIT CAKE

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|-----------------------------------|--------------------------|
| 3 cups shelled Brazil nuts | ¾ cup sugar |
| 1 pound pitted dates | ½ teaspoon baking powder |
| 1 cup drained maraschino cherries | ½ teaspoon salt |
| ¾ cup sifted all purpose flour | 3 eggs |
| | 1 teaspoon vanilla |

1. Have ingredients room temperature.
2. Line a greased 5½ x 9½ x 3 inch loaf pan with waxed paper. Grease paper.
3. Combine Brazil nuts, dates and cherries in a large bowl.
4. Sift flour, sugar, baking powder and salt together. Mix with nuts and fruits.
5. Beat eggs until foamy. Add vanilla. Stir into fruit-nut mixture. Blend.
6. Spoon into lined pan.
7. Bake at 300 degrees 1 hour and 45 minutes.
8. Makes 1 large loaf.

DARK FRUIT CAKE

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|---------------------------------|--|
| 1 cup butter | ½ pound citron, cut in small pieces |
| 1 cup sugar | ½ pound pitted dates, cut in small pieces |
| 5 eggs | ½ pound candied orange peel, cut in small pieces |
| ½ cup light molasses | ½ pound candied cherries, cut in small pieces |
| ½ cup buttermilk | 1 ½ pounds seeded raisins |
| ¼ cup grape juice | 1 pound currants or seedless raisins |
| 2 cups sifted all purpose flour | ½ pound blanched almonds, chopped |
| 1 teaspoon mace | |
| 1 teaspoon cinnamon | |
| 1 teaspoon cloves | |
| 1 teaspoon allspice | |
| 1 teaspoon nutmeg | |
| ½ teaspoon soda | |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ 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 each addition. Add molasses, buttermilk and grape juice.
5. Dredge fruits and nuts with part of flour.
6. Sift remaining flour, spices, and soda together. Add to creamed mixture. Add floured fruits and nuts. Mix well.
7. Spoon into lined pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes about 7 pounds.

REFRIGERATOR FRUIT CAKE

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|---------------------------------------|---|
| ¾ cup milk | ½ cup diced citron |
| 1 pound marshmallows, cut in fourths | ½ cup diced candied pineapple |
| 1 pound graham crackers, crushed | 4 cups walnuts or pecans |
| 1 pound seedless raisins | Candied cherries and pineapple for decoration |
| 1 cup candied cherries, cut in halves | Sherry wine |

1. Scald milk at a low heat. Add marshmallows. Stir constantly and cook until smooth. Remove from heat.
2. Mix graham cracker crumbs, raisins, candied fruits and nuts.
3. Add marshmallow mixture. Blend well.
4. Pour into an aluminum foil lined 8 x 8 x 2 inch glass baking dish or a 2-quart casserole. Press firmly into dish.
5. Decorate top with pieces of candied cherries and pineapple. Cover with foil.
6. Let age in refrigerator at least one month. Sprinkle sherry over cake about twice a week while aging.
7. Makes 1 fruit cake.



Fruit Cakes and Bread (Continued)

WHITE FRUIT CAKE

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|-------------------------------------|--|
| 3/4 cup butter | 1/4 pound citron, cut in small pieces |
| 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 sifted all purpose flour | 1/2 pound blanched almonds, chopped |
| 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 the flour with baking powder. Add dry ingredients and milk alternately to creamed mixture.
 5. Dredge fruits and nuts with remaining flour. Add to creamed mixture.
 6. Beat egg whites until stiff but not dry. Fold carefully into creamed mixture.
 7. Spoon into lined 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.

HAWAIIAN FRUIT CAKE

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|---------------------------------------|---|
| 3/4 cup butter | 3/4 cup seeded raisins |
| 1 cup firmly packed light brown sugar | 1/3 cup chopped citron |
| 4 eggs | 1/3 cup chopped candied ginger |
| 1 cup sifted all purpose flour | 1/4 cup chopped candied orange peel |
| 1/2 teaspoon cinnamon | 1/4 cup chopped candied lemon peel |
| 1/2 teaspoon nutmeg | 1 1/4 cups diced candied pineapple |
| 1/2 teaspoon cloves | 1/3 cup sliced dates |
| 1/2 teaspoon soda | 3/4 cup sliced candied cherries |
| 1/2 cup guava or currant jelly | 3/4 cup chopped macadamia nuts or cashews |
| 1 tablespoon brandy | 1 1/4 cups shredded coconut |
| 1 tablespoon sherry | |
| 3/3 cup sifted all purpose flour | |
| 1 cup 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. Beat well after each addition.
5. Sift 1 cup flour with spices and soda.
6. Add jelly, brandy, sherry, and sifted dry ingredients alternately to creamed mixture.
7. Mix 3/4 cup flour, fruits, nuts and coconut. Fold into creamed mixture.
8. Spoon into lined pans.
9. Bake at 275 degrees. See Time Chart.
10. Makes 4 pounds.

BRANDIED FRUIT CAKE

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

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 well. Add sugar gradually.
4. Add eggs one at a time. Beat well after each addition.
5. Sift flour, salt, baking powder and spices together.
6. Add dry ingredients and fruit juices alternately to creamed mixture.
7. Add lemon and orange rind, nuts and fruits. Blend thoroughly.
8. Spoon into lined pans.
9. Bake at 250 degrees. See Time Chart.
10. Pour brandy over cakes while warm.
11. Makes two 2 1/2 pound loaves.

CHRISTMAS FRUIT CAKE

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|-------------------------------------|--|
| 1 cup butter | 1/4 pound candied pineapple, cut in small pieces |
| 1 1/2 cups sugar | 1/4 pound candied cherries, cut in halves |
| 1/2 teaspoon almond extract | 1/4 pound citron, cut in small pieces |
| 1 teaspoon grated lemon rind | 1 ounce candied orange peel, chopped |
| 10 egg whites or 6 whole eggs | 1 ounce candied lemon peel, chopped |
| 2 1/3 cups sifted all purpose flour | 1 pound white raisins |
| 1/2 teaspoon salt | |
| 1 teaspoon nutmeg | |
| 1/2 cup brandy | |
| 1/2 cup blanched almonds, split | |

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 almond extract and lemon rind. Cream well.
4. Add egg whites or whole eggs one at a time. Beat well after each addition.
5. Sift dry ingredients together. Add dry ingredients and brandy alternately to creamed mixture.
6. Add almonds and fruits. Blend well.
7. Spoon into lined pans.
8. Bake at 250 degrees. See Time Chart.
9. Makes about 5 pounds.



Fruit Cakes and Bread (Continued)

POPPY SEED CHRISTMAS BREAD

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|------------------------------|----------------------------|
| ½ cup milk | 2 egg yolks |
| 1 ounce yeast cake | ¼ teaspoon ground cardamom |
| 2 tablespoons lukewarm water | 2 cups all purpose flour |
| 3 tablespoons butter | Poppy Seed Filling |
| ¼ cup sugar | Sugar Glaze |
| ½ teaspoon salt | |

1. Scald milk. Cool to lukewarm. Dissolve yeast in lukewarm water.
2. Cream butter. Add sugar gradually. Add salt. Cream well.
3. Add egg yolks one at a time. Beat well after each addition. Add cardamom and yeast mixture. Blend.
4. Add flour and lukewarm milk alternately to creamed mixture.
5. Turn out on floured surface. Knead until smooth and elastic.
6. Place in greased bowl. Let rise until doubled in bulk.
7. Punch down. Let rise again for 1 hour. Prepare Poppy Seed Filling.

Poppy Seed Filling

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|--------------------------|------------------------|
| ¾ cup milk | 1 egg, slightly beaten |
| 1 cup poppy seed, ground | 1 teaspoon vanilla |
| ½ cup honey | |

8. Heat milk to the boiling point. Add poppy seed. Cook until milk is absorbed. Stir constantly. Add honey. Blend.
9. Combine a small amount of poppy seed mixture with the beaten egg. Add egg mixture to remaining poppy seed mixture.
10. Cook at a low heat 2 to 3 minutes or until thickened. Cool. Add vanilla.
11. Roll dough into a 10 x 15 inch rectangle. Spread with Poppy Seed Filling.
12. Start at wide edge, roll as for jelly roll. Pinch ends to seal.
13. Place on greased cooky sheet or in 10 x 15 x 1 inch greased pan. Cut top several times with scissors so filling shows through slashes. Let rise until doubled in bulk.
14. Bake at 325 degrees 50 to 55 minutes. Prepare Sugar Glaze.

Sugar Glaze

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|-------------|-------------|
| ½ cup sugar | ¼ cup water |
|-------------|-------------|

15. Combine sugar and water in small saucepan. Boil to 230 degrees or until mixture spins a thread.
16. Remove from heat. Stir gently with wooden spoon until mixture becomes cloudy. Brush over top of warm bread.

CRANBERRY BREAD

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|-----------------------------|---------------------------------|
| 2 cups all purpose flour | 2 tablespoons melted shortening |
| ½ teaspoon salt | ½ cup orange juice |
| 1 ½ teaspoons baking powder | 2 tablespoons hot water |
| ½ teaspoon soda | ½ cup chopped nuts |
| 1 cup sugar | 1 cup cut cranberries |
| 1 egg, beaten | 1 tablespoon grated orange rind |

1. Sift dry ingredients together.
2. Add beaten egg, shortening, orange juice and hot water.
3. Combine only until dry ingredients are moistened.
4. Fold in nuts, cranberries and orange rind.
5. Pour into a greased 4½ x 8½ x 2½ inch loaf pan.
6. Bake at 325 degrees about 1 hour and 10 minutes. Cool.

PECAN FRUIT CAKE

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|---------------------------------|--|
| 3 cups sifted all purpose flour | 1 pound finely chopped pecans |
| 3 teaspoons baking powder | ½ pound pitted dates, cut in small pieces |
| ½ teaspoon salt | ½ pound candied cherries, cut in small pieces |
| 1 cup butter | ¼ pound candied pineapple, cut in small pieces |
| 2 cups sugar | Pecan halves for decorating |
| 6 eggs | |
| 1 cup pineapple juice | |
| 1 teaspoon vanilla | |

1. Have ingredients room temperature.
2. Line 2 greased 5½ x 9½ x 3 inch loaf pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Sift flour, baking powder and salt together.
4. Cream butter well. Add sugar gradually. Cream well.
5. Add eggs one at a time. Beat well after each addition.
6. Add dry ingredients and pineapple juice alternately to creamed mixture. Add vanilla.
7. Add pecans and fruits. Blend thoroughly.
8. Spoon into lined pans.
9. Bake at 275 degrees about 2 hours and 45 minutes. Cool.
10. Decorate with pecan halves.
11. Makes about 6 pounds.
12. Flavor, texture and keeping qualities improve if refrigerated.

RICH CHRISTMAS STOLLEN

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|--------------------------------------|-------------------|
| 1 cup milk | ½ cup sugar |
| 2 (1 ounce) yeast cakes | 3 egg yolks |
| 1 teaspoon sugar | ½ teaspoon salt |
| 1 cup butter (half lard may be used) | ¼ teaspoon nutmeg |
| 4 cups sifted all purpose flour | Melted butter |

1. Scald milk. 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 yeast mixture with egg yolks, salt, nutmeg and remaining flour.
5. Turn out on floured surface.
6. Knead until smooth and elastic. Use about ½ cup flour on canvas or board.
7. Place in greased bowl. Cover. Let rise in warm place about 2 hours or until doubled in bulk.
8. Turn out on floured surface. Divide into thirds.
9. Roll each piece into a triangle ½ inch thick. Brush with melted butter and sprinkle with ⅓ of Filling.

(Continued)



Fruit Cakes and Bread (Continued)

Filling

- 1 pound pitted dates, cut in small pieces
- ½ cup walnuts, chopped
- 1 cup maraschino cherries, cut in small pieces
- 1 slice candied pineapple, cut in small pieces

10. Roll dough as for jelly roll starting at wide edge. Shape into a crescent. Place point down on greased cooky sheet.
11. Let rise about 1 ½ hours or until light.
12. Bake at 350 degrees about 30 to 35 minutes.
13. Frost with Powdered Sugar Icing. Decorate with cherries, citron and blanched almonds.
14. Makes 3 stollens.



OLD FASHIONED CHRISTMAS STOLLEN

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|---------------------------------|---|
| 1 ½ cups milk | ½ teaspoon ground cardamom seed |
| ½ cup sugar | ½ cup raisins |
| 1 ½ teaspoons salt | ½ cup finely cut citron |
| ¾ cup butter | ½ cup sliced candied cherries |
| 1 ounce yeast cake | About 2 ⅔ cups sifted all purpose flour |
| 1 tablespoon sugar | |
| 2 whole eggs | |
| 2 egg yolks | |
| 3 cups sifted all purpose flour | |

1. Scald milk. Add sugar, salt and butter. Cool to lukewarm.
2. Mix yeast with 1 tablespoon sugar until liquid. Add to lukewarm milk. Stir.
3. Add whole eggs and egg yolks. Beat.
4. Add 3 cups flour. Beat well. Cover.
5. Let rise in warm place about 1 ½ hours or until doubled in bulk.
6. Add cardamom seed, raisins, citron, cherries and enough flour until dough pulls from side of bowl and is no longer sticky to the touch.
7. Knead on lightly floured surface until smooth and satiny.
8. Place in lightly greased bowl. Cover. Let rise about 1 ½ hours or until doubled in bulk.
9. Divide dough into thirds. Use ⅓ for each stollen.
10. Roll each piece on floured canvas into an 8 x 10 inch oval. Spread with melted butter. Press down center, fold over lengthwise.
11. Place in shallow greased baking pans or on greased cooky sheets. Brush with melted butter.
12. Let rise about 45 minutes or until doubled in bulk.
13. Bake at 350 degrees about 30 minutes.
14. Frost with Powdered Sugar Icing. Decorate with cherries, citron and blanched almonds.
15. Makes 3 stollens.

Powdered Sugar Icing

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|------------------------------------|---------------------------|
| 1 ½ cups powdered sugar | ½ teaspoon vanilla |
| Enough cream to make a thick paste | ¼ teaspoon almond extract |

1. Combine all ingredients. Mix until smooth.

CHRISTMAS TREES

(Yeast Bread)

Basic Dough

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|------------------------------|---|
| 1 cup milk | 2 cups sifted all purpose flour |
| ¼ cup butter | 2 eggs, well beaten |
| ½ cup sugar | About 2 ¾ cups sifted all purpose flour |
| 2 teaspoons salt | Softened butter |
| 2 (1 ounce) yeast cakes | |
| ¼ cup lukewarm water | |
| 1 teaspoon grated lemon rind | |

1. Scald milk. Add butter, sugar and salt. Cool to lukewarm.
2. Soften yeast in lukewarm water. Add to milk mixture.
3. Add lemon rind and 2 cups of flour to yeast mixture. Beat until smooth.
4. Add eggs, beat thoroughly.
5. Add remaining flour, to make a stiff dough.
6. Turn out on floured surface. Knead until smooth and satiny.
7. Place in lightly greased bowl. Brush top with softened butter. Cover.
8. Let rise in warm place about 1 ½ hours or until doubled in bulk.
9. Divide into 4 parts. Use ¼ recipe for each tree.

Cinnamon-Roll Christmas Tree

(for one tree)

10. Roll one portion of dough into a rectangle 5 x 13 x ½ inches. Brush with softened butter. Combine cinnamon and sugar. Sprinkle over butter.

Cinnamon-Sugar Mixture

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|-------------|---------------------|
| ½ cup sugar | 1 teaspoon cinnamon |
|-------------|---------------------|

11. Roll as for jelly roll starting at the wide edge. Cut into 17 slices.
12. Use the tip of your finger to trace a triangular outline of a tree 8 inches tall and 6 inches wide at the base on a greased cooky sheet.
13. Arrange slices on cooky sheet in form of the tree. Start with one slice at the top. Just below this, place two slices, overlapping slightly; then a row of three slices; four slices and finally five slices.
14. Use the two end slices for the trunk.
15. Cover. Let rise about 45 minutes or until doubled in bulk.
16. Bake at 350 degrees 20 to 25 minutes.
17. Frost with Powdered Sugar Icing and decorate with candied cherries and citron.
18. Makes 4 Christmas trees.



Bread and Puddings

CHRISTMAS BELL COFFEE CAKE

1 ounce yeast cake	½ cup seedless raisins
¼ cup lukewarm water	½ cup currants
½ cup milk	¼ cup finely cut citron
⅓ cup sugar	¼ cup candied cherries, cut in halves
¾ teaspoon salt	Melted butter
⅓ cup butter	Powdered Sugar Icing
2 eggs, slightly beaten	Candied cherries and silver balls for decoration
1 tablespoon grated lemon rind	
About 4 cups sifted all purpose flour	

1. Soften yeast in lukewarm water.
2. Scald milk. Add sugar, salt and butter. Cool to lukewarm.
3. Combine yeast, milk mixture, eggs and lemon rind.
4. Add 2 cups flour. Beat until smooth. Add fruits.
5. Add enough remaining flour to make a stiff dough that pulls from side of bowl.
6. Turn out on floured surface. Knead until smooth and elastic.
7. Place in a greased bowl. Grease top of dough. Cover. Let rise until doubled in bulk. Punch dough down.
8. Shape ⅔ of the dough to resemble a bell. The bell should be 8 inches long, 6 inches wide at the base and about 1½ inches thick.
9. Place on greased cooky sheet.
10. Shape remaining ⅓ of dough into a roll 12 inches long. Cut 1½ inches off each end to form hanger and clapper. Shape into balls.
11. Place long roll at base of bell. Bring ends around and pinch to sides of bell.
12. Place ball of dough for hanger at top and ball for clapper at bottom of bell.
13. Brush with melted butter. Let rise until doubled in bulk.
14. Bake at 375 degrees 20 to 25 minutes. Cool.
15. Decorate with Powdered Sugar Icing, red and green candied cherries and silver balls.
16. Makes 1 coffee cake.

CRANBERRY PUDDING

2 teaspoons soda	2 tablespoons sugar
⅓ cup hot water	½ cup molasses
1 ½ cups cranberries, cut in halves	½ teaspoon salt
	1 ½ cups flour

1. Dissolve soda in hot water.
 2. Combine all ingredients. Blend lightly.
 3. Pour into a well-buttered mold. Cover.
 4. Steam about 1 ½ hours. Unmold. Serve with Butter Sauce.
- Note: May be baked in a well-greased 4½ x 8½ x 2½ inch loaf pan at 350 degrees 50 to 60 minutes.

Butter Sauce

½ cup butter	½ cup cream
1 cup sugar	

1. Melt butter in saucepan. Add sugar and cream. Bring to a boil. Serve hot over Cranberry Pudding.

STEAMED SUET PUDDING

2 ½ cups sifted all purpose flour	½ cup diced citron
1 teaspoon soda	½ cup diced candied cherries
½ teaspoon salt	½ cup diced candied pineapple
1 ½ cups ground suet	1 cup milk
1 ½ cups seedless raisins	1 cup molasses
1 ½ cups currants	

1. Sift flour three times with soda and salt. Add suet and fruits. Mix well.
2. Combine milk and molasses. Add to dry ingredients. Blend.
3. Fill well-greased 6-cup mold ¾ full. Cover tightly.
4. Steam about 4 hours. Serve warm with Brandy Sauce.
5. Makes 12 servings.

Brandy Sauce

¼ cup butter	½ cup cream
1 cup powdered sugar	2 tablespoons brandy
2 egg yolks	2 egg whites

6. Cream butter. Add sugar gradually. Cream well. Add egg yolks and cream. Blend. Place in saucepan.
7. Cook at a low heat or over boiling water until thick and smooth. Stir constantly. Add brandy.
8. Beat egg whites at a high speed of the electric mixer until stiff but not dry. Fold into hot custard.

Drop Cookies

CHOCOLATE NUT DROPS

¾ cup butter	2 cups sifted all purpose flour
1 cup sugar	½ pound unblanched almonds, grated (3 cups)
2 eggs	
½ teaspoon salt	
¼ pound sweet chocolate, grated	

1. Cream butter. Add sugar gradually. Add eggs. Beat well.
2. Add salt, grated chocolate, flour and nuts. Blend.
3. Drop from teaspoon onto greased cooky sheets.
4. Bake at 325 degrees 15 to 20 minutes.
5. Makes about 12 dozen 1 ½-inch cookies.

CHOCOLATE COCOROONS

2 egg whites	1 cup chocolate bits, melted and cooled
¼ teaspoon salt	
½ cup sugar	1 ½ cups shredded coconut
½ teaspoon vanilla	

1. Beat egg whites and salt to a soft peak.
2. Add sugar gradually. Beat until very stiff. Add vanilla.
3. Add cooled chocolate and coconut. Blend.
4. Drop from teaspoon onto greased cooky sheets.
5. Bake at 300 degrees 20 to 25 minutes.
6. Makes about 5 dozen.



Drop Cookies (Continued)

DOUBLE CHOCOLATE COOKY CAKES

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|---------------------------------|---|
| 3 squares unsweetened chocolate | 1/4 teaspoon salt |
| 2 cups sifted all purpose flour | 1/2 cup butter |
| 1/2 teaspoon baking powder | 3/4 cup firmly packed light brown sugar |
| 1/4 teaspoon soda | 1 egg |
| | 1 teaspoon vanilla |
| | 3/8 cup milk |

1. Melt chocolate over hot water. Cool.
2. Sift flour three times with baking powder, soda, and salt.
3. Cream butter at a medium speed of the electric mixer. Add sugar gradually. Cream until light and fluffy.
4. Add egg. Beat well.
5. Add chocolate and vanilla. Blend.
6. Add dry ingredients and milk alternately to creamed mixture.
7. Drop from tablespoon onto greased cookie sheets. Place about 2 inches apart. Cookies should be large.
8. Bake at 350 degrees about 10 minutes.
9. Cool. Make frosting.

Frosting

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|---------------------------------|------------------------|
| 1 cup semi-sweet chocolate bits | 2 cups powdered sugar |
| 2 tablespoons butter | 1 teaspoon vanilla |
| 1/4 cup milk | 1/2 cup chopped pecans |

10. Combine chocolate, butter and milk in top of double boiler.
11. Heat over hot water until chocolate and butter are melted. Blend well.
12. Keep chocolate over hot water. Add sugar and vanilla. Beat until smooth.
13. Remove from over hot water. Stir until of spreading consistency.
14. Frost cookies. Sprinkle with chopped pecans.
15. Makes 2 dozen.

SELF-FROSTING ANISE DROPS

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|--|-------------------------------|
| 1 3/4 cups sifted all purpose flour | 3 eggs |
| 1/2 teaspoon double-acting baking powder | 1 cup and 2 tablespoons sugar |
| | 1 tablespoon anise seed |

1. Have ingredients room temperature.
2. Sift flour with baking powder.
3. Place eggs in large bowl of electric mixer. Add sugar.
4. Beat eggs and sugar at a medium speed of mixer (No. 5) 30 minutes.
5. Turn to lowest speed. Add flour. Blend. Beat 3 minutes longer. Add anise seed. Blend.
6. Drop from teaspoon onto greased and floured cookie sheets.
7. Let stand overnight to dry. Cookie should be firm and dry to the touch.
8. Bake at 325 degrees about 12 minutes.
9. Makes about 8 dozen 1 1/2-inch cookies.

PEANUT OATMEAL COOKIES

- | | |
|---------------------------------|----------------------------------|
| 1 cup sifted all purpose flour | 1/2 cup granulated sugar |
| 1 teaspoon salt | 1 teaspoon vanilla |
| 1/2 teaspoon soda | 1 egg |
| 3/4 cup butter | 2 tablespoons water |
| 1 cup firmly packed brown sugar | 3 cups raw quick cooking oatmeal |

1. Sift flour, salt and soda together.
2. Cream butter. Add brown and granulated sugar gradually. Cream well. Add vanilla and egg. Beat well.
3. Add dry ingredients, water and oatmeal. Blend.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 350 degrees about 10 minutes. Makes about 7 dozen.
6. Frost with Peanut Icing.

Peanut Icing

- | | |
|-----------------------|--------------------------------|
| 3 tablespoons butter | 3 cups powdered sugar |
| 1/3 cup milk | 1/2 cup chopped salted peanuts |
| 1/3 cup peanut butter | |
| 1/8 teaspoon salt | |

7. Heat butter and milk together. Add peanut butter and salt.
8. Add sugar gradually. Beat until smooth and of spreading consistency.
9. Frost cookies. Sprinkle with chopped peanuts.

BLACK WALNUT TREATS

- | | |
|---------------------------------------|-------------------------------|
| 1/2 cup butter | 1/2 teaspoon soda |
| 1 cup firmly packed light brown sugar | 1/2 teaspoon salt |
| 1 egg | 1/2 cup chopped black walnuts |
| 1 teaspoon vanilla | |
| 1 1/2 cups sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Cream until light and fluffy.
2. Add egg and vanilla. Beat well.
3. Sift flour, soda and salt together. Add to creamed mixture. Add walnuts. Blend.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 5 dozen 2-inch cookies.

BACHELOR BUTTONS

- | | |
|---------------------------------------|----------------------------------|
| 3/4 cup butter | 1 teaspoon soda |
| 1 cup firmly packed light brown sugar | 1/4 teaspoon salt |
| 1 egg | 1/4 cup chopped moist coconut |
| 1 teaspoon vanilla | 1/2 cup chopped Brazil nuts |
| 2 cups sifted all purpose flour | 1/2 cup chopped candied cherries |

1. Cream butter. Add sugar gradually.
2. Add egg and vanilla. Cream well.
3. Add sifted dry ingredients, coconut, nuts and cherries. Blend thoroughly.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 9 dozen small cookies.



Drop Cookies (Continued)

CHOCOLATE TOPPED NUT CRUNCHIES

- | | |
|--------------------------------------|-----------------------------------|
| ½ cup butter | 1 ½ cups sifted all purpose flour |
| ½ cup firmly packed dark brown sugar | ½ teaspoon soda |
| ¼ cup granulated sugar | 1 teaspoon salt |
| 1 egg | 1 cup coarsely chopped nuts |
| 1 teaspoon vanilla | |

1. Cream butter. Add brown and granulated sugar. Cream well.
2. Add egg and vanilla. Cream well.
3. Sift flour, soda and salt together. Add to creamed mixture. Blend. Add nuts. Mix well.
4. Drop level teaspoonfuls onto greased cooky sheets. Make a depression in center of cookies before baking and again during baking period.
5. Bake at 375 degrees about 10 minutes. Cool.
6. Fill center with Creamy Chocolate Frosting.

Creamy Chocolate Frosting

- | | |
|--------------------------------|------------------------------------|
| ¼ cup butter | About 2 cups sifted powdered sugar |
| 1 square unsweetened chocolate | 1 teaspoon vanilla |
| 3 tablespoons milk | Pecan halves |
| ⅛ teaspoon salt | |

7. Melt butter and chocolate in saucepan. Add milk and salt. Stir to blend. Heat thoroughly.
8. Add powdered sugar and vanilla. Stir until smooth and of spreading consistency.
9. Place about ½ teaspoonful of frosting in depression in cooky. Swirl frosting or top with pecan half.
10. Makes about 7 ½ dozen 1 ½-inch cookies.

CHOCOLATE RUM MOUNDS

- | | |
|---------------------------------------|---|
| 2 cups sifted all purpose flour | 1 egg |
| ½ teaspoon soda | 2 squares unsweetened chocolate, melted |
| ½ teaspoon salt | 2 tablespoons rum |
| ½ cup butter | ½ cup milk |
| 1 cup firmly packed light brown sugar | 1 cup toasted slivered blanched almonds |

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg. Beat until fluffy. Add chocolate and rum.
4. Add dry ingredients and milk alternately to creamed mixture.
5. Add almonds. Blend.
6. Drop from teaspoon onto greased cooky sheets.
7. Bake at 375 degrees 8 to 10 minutes.
8. Frost with Chocolate Rum Frosting when cool.
9. Makes about 9 dozen cookies.

Chocolate Rum Frosting

- | | |
|--------------------------------|---------------------|
| 1 square unsweetened chocolate | ⅛ teaspoon salt |
| 1 tablespoon butter | 2 tablespoons cream |
| 2 cups powdered sugar | 1 tablespoon rum |

1. Melt chocolate and butter together at a low heat.
2. Combine all ingredients. Beat until smooth and of spreading consistency.

OATMEAL COOKIES

- | | |
|----------------------------------|------------------------|
| 1 cup butter | 1 teaspoon soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| 2 eggs | ¼ cup buttermilk |
| 2 cups raw quick cooking oatmeal | 1 cup seedless raisins |
| 2 cups sifted all purpose flour | ½ cup chopped nuts |

1. Cream butter. Add sugar gradually. Add eggs. Beat well.
2. Add oatmeal. Blend.
3. Sift flour with soda and cinnamon. Add dry ingredients and buttermilk alternately to creamed mixture.
4. Add raisins and nuts. Blend.
5. Drop from level teaspoon onto greased cooky sheets.
6. Bake at 400 degrees about 15 minutes.
7. Makes about 10 dozen 1 ½ inch cookies.

CHOCOLATE CHIP COOKIES

- | | |
|---|---|
| 1 cup and 2 tablespoons all purpose flour | 6 tablespoons firmly packed light brown sugar |
| ½ teaspoon soda | 1 egg |
| ½ teaspoon salt | ½ teaspoon vanilla |
| ½ cup butter | 1 cup chocolate bits |
| 6 tablespoons granulated sugar | ½ cup chopped nuts |

1. Sift flour, soda and salt together.
2. Cream butter. Add granulated sugar and brown sugar. Cream well.
3. Add egg. Beat well. Add vanilla.
4. Add sifted dry ingredients.
5. Fold in chocolate bits and nuts.
6. Drop from teaspoon onto greased cooky sheets.
7. Bake at 375 degrees 8 to 10 minutes.
8. Makes 8 dozen 2-inch cookies.

CANDIED CHERRY MACAROONS

- | | |
|--------------------------------|---|
| ½ cup sweetened condensed milk | 1 teaspoon almond extract |
| 2 cups shredded coconut | ½ cup candied cherries, cut in quarters |

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

HONEY DROPS

- | | |
|---------------------------------|---|
| ½ cup butter | 3 teaspoons baking powder |
| ½ cup sugar | 1 teaspoon salt |
| 1 egg | ½ cup chopped nuts, toasted |
| 1 teaspoon vanilla | ¼ cup chopped citron |
| 1 cup honey | ½ cup candied cherries, cut in small pieces |
| 3 cups sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg and vanilla. Beat well.
3. Add honey. Blend well.
4. Sift flour, baking powder and salt together. Add to creamed mixture. Blend.
5. Add nuts, citron and cherries. Blend.
6. Drop level teaspoonfuls onto greased cooky sheets.
7. Bake at 350 degrees about 10 minutes.
8. Makes about 10 dozen 1 ½-inch cookies.



Drop Cookies (Continued)

SUGAR PLUM CRISPIES

- | | |
|--------------------------------|---------------------------------------|
| 1 cup sifted all purpose flour | 1 cup firmly packed light brown sugar |
| ½ teaspoon salt | 1 teaspoon vanilla |
| ½ teaspoon soda | ¼ cup water |
| ½ teaspoon cinnamon | 1 ½ cups raw quick cooking oatmeal |
| ½ teaspoon nutmeg | ½ cup chopped raisins |
| ½ cup butter | ½ cup chopped nuts |

- Sift flour, salt, soda and spices together.
- Cream butter. Add sugar gradually. Cream well. Add vanilla.
- Add dry ingredients and water alternately to creamed mixture.
- Fold in oatmeal, raisins and nuts.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 350 degrees 12 to 14 minutes.
- Makes about 6 dozen 2-inch cookies.

STUFFED DATE DROPS

- | | |
|---------------------------------------|-----------------------------------|
| 3 ½ dozen pitted dates | 1 ¼ cups sifted all purpose flour |
| ½ cup walnut pieces | ¼ teaspoon salt |
| ¼ cup butter | ¼ teaspoon baking powder |
| ¾ cup firmly packed light brown sugar | ½ teaspoon soda |
| ½ teaspoon vanilla | ½ cup cultured sour cream |
| 1 egg | |

- Stuff dates with walnut pieces.
- Cream butter. Add sugar. Cream well.
- Add vanilla and egg. Beat well.
- Sift flour three times with salt, baking powder and soda.
- Add dry ingredients and sour cream alternately to creamed mixture. Blend.
- Stir dates into batter.
- Drop from teaspoon onto greased cooky sheets. Allow one date for each cooky.
- Bake at 375 degrees 12 to 15 minutes. Cool.
- Makes 3 ½ dozen 2 ½-inch cookies.
- Spread with Golden Icing.

Golden Icing

- | | |
|-------------------------|--------------------|
| ¼ cup butter | 1 teaspoon vanilla |
| 1 ½ cups powdered sugar | Hot water |

- Melt butter at a low heat until golden color. Add powdered sugar and vanilla. Stir until smooth.
- Add hot water slowly. Stir until mixture is of spreading consistency.
- Spread on top of cookies.

ALMOND MACAROONS

- | | |
|-------------------------------|----------------------|
| ½ pound almond paste | 3 egg whites |
| 1 cup less 1 tablespoon sugar | ½ cup powdered sugar |

- Crumble almond paste in small pieces. Add sugar. Mix with fingers.
- Add 3 egg whites. Beat thoroughly or until well blended. Stir in powdered sugar.
- Drop from teaspoon or shape with pastry tube onto cooky sheets covered with wrapping paper.
- Bake at 350 degrees about 15 minutes or until golden brown.
- Remove from oven. Invert paper. If macaroons stick, dampen inverted paper with a cloth wrung from cold water.
- Makes about 2 dozen.

DATE DROP COOKIES

- | | |
|--|-------------------------------------|
| 1 cup butter | 1 teaspoon cloves |
| 1 ½ cups firmly packed light brown sugar | 1 teaspoon salt |
| 3 eggs | ¼ teaspoon soda |
| 3 cups sifted all purpose flour | 2 teaspoons baking powder |
| 1 teaspoon cinnamon | 1 ½ cups dates, cut in small pieces |

- Cream butter. Add sugar. Cream well.
- Add eggs one at a time. Beat well after each addition.
- Sift flour, cinnamon, cloves, salt, soda and baking powder together. Add to creamed mixture. Fold in dates.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 350 degrees about 8 to 10 minutes.
- Makes about 19 dozen 1 ½-inch cookies.

CHOCOLATE PEPPERMINT KISSES

- | | |
|---------------------------------|---|
| 2 egg whites | 2 tablespoons finely crushed peppermint candy |
| ¼ teaspoon salt | Chocolate bits for topping |
| ¾ cup sugar | |
| ½ teaspoon vanilla | |
| ½ cup semi-sweet chocolate bits | |

- Beat egg whites and salt at a high speed of the electric mixer until stiff but not dry.
- Add sugar gradually. Beat 5 minutes longer or until very stiff.
- Fold in vanilla, chocolate bits and crushed peppermint candy.
- Drop from teaspoon onto greased cooky sheets.
- Top each cooky with one chocolate bit.
- Bake at 250 degrees about 45 minutes.
- Makes about 5 ½ dozen cookies.



Rolled Cookies

ELLA'S WHITE SUGAR COOKIES

- | | |
|------------------------------|-----------------------------------|
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup powdered sugar | 2 ½ cups sifted all purpose flour |
| 1 egg | |
| 1 ½ teaspoons almond extract | 1 teaspoon salt |
| | Granulated sugar |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg, almond extract and vanilla. Cream well.
3. Sift flour and salt together. Add to creamed mixture. Blend.
4. Roll ½ inch thick on well-floured canvas.
5. Cut with 3-inch cooky cutter or fancy cutters, animal, etc. Sprinkle with sugar. Decorate before baking or frost and decorate when cold.
6. Place on greased cooky sheets.
7. Bake at 375 degrees 8 to 10 minutes.
8. Makes 5 dozen 3-inch cookies.

MISSION BELLS

- | | |
|-----------------|-----------------------------------|
| ½ cup butter | 2 tablespoons wine |
| ½ cup sugar | 1 ½ cups sifted all purpose flour |
| ½ teaspoon salt | |
| 1 egg yolk | |

1. Cream butter. Add sugar gradually. Cream until light and fluffy.
2. Add salt, egg yolk and wine.
3. Add flour. Blend well. Chill dough several hours.
4. Roll on floured surface to ⅛ inch thickness.
5. Cut with small bell-shaped cutter.
6. Place on ungreased cooky sheets.
7. Bake at 375 degrees about 8 minutes or until lightly browned. Cool.
8. Decorate with frosting and candies.
9. Makes 8 to 9 dozen small cookies.

MONDCHEN

- | | |
|-------------------------------------|------------------------------|
| 1 cup butter | 1 teaspoon grated lemon rind |
| 1 cup sugar | |
| 1 ¼ cups unblanched almonds, grated | ¼ teaspoon salt |
| 1 cup sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add remaining ingredients. Blend. Knead lightly.
3. Roll about ¼ inch thick on well floured canvas. Cut with crescent cutter.
4. Place on greased cooky sheets.
5. Bake at 350 degrees 10 to 12 minutes. Ice while hot.

Icing

- | | |
|-------------------------|-------------------------------|
| 1 ½ cups powdered sugar | About 2 tablespoons hot water |
| 1 teaspoon vanilla | |

6. Combine ingredients to make an icing that spreads easily.
7. Makes about 7 dozen.

CARDAMOM COOKIES

- | | |
|-----------------------------------|------------------------------|
| 1 ¾ cups sifted all purpose flour | ½ cup sugar |
| ½ teaspoon baking powder | 1 egg |
| ¾ teaspoon powdered cardamom | 2 teaspoons vanilla |
| ½ cup butter | ½ cup finely chopped almonds |
| | Blanched almond halves |

1. Sift flour, baking powder and cardamom together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg and vanilla. Beat well.
4. Add dry ingredients and chopped almonds. Blend.
5. Roll ⅜ inch thick on floured canvas. Cut with small cooky cutter. Place almond half in center.
6. Place on greased cooky sheets.
7. Bake at 350 degrees 12 to 15 minutes.
8. Makes 5 ½ dozen 1 ½ inch cookies.

PEPPERKAKOR

- | | |
|-----------------------------------|-----------------------------|
| 1 ½ cups sifted all purpose flour | ½ cup butter |
| 1 teaspoon soda | ¾ cup sugar |
| ¼ teaspoon salt | 1 egg |
| 1 ½ teaspoons ginger | 2 teaspoons dark corn syrup |
| 1 teaspoon cinnamon | Almond halves for topping |
| ¼ teaspoon cloves | |

1. Sift flour, soda, salt and spices together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg and corn syrup. Beat until fluffy.
4. Add dry ingredients. Mix thoroughly. Refrigerate several hours or overnight.
5. Remove a small amount of dough at a time. Roll ⅛ inch thick on floured canvas. Cut with 2 ¾-inch round cooky cutter.
6. Place on greased cooky sheets. Place almond in center of each cooky.
7. Bake at 375 degrees 8 to 10 minutes.
8. Makes 6 dozen.

DELICIOUS SUGAR COOKIES

- | | |
|----------------------|--------------------------------|
| ½ cup soft butter | 1 cup sifted all purpose flour |
| ½ cup powdered sugar | 1 teaspoon vanilla |

1. Combine all ingredients with pastry blender.
 2. Shape into a ball with hands.
 3. Roll about ¼ inch thick on floured canvas. Cut with 3-inch cooky cutter.
 4. Place on greased cooky sheets.
 5. Bake at 400 degrees about 10 minutes, depending on size of cookies.
 6. Makes 1 ½ dozen 3-inch cookies.
- Note: Cookies may be cut with fancy cooky cutters and decorated with colored sugars before baking.



Rolled Cookies (Continued)

AUSTRIAN BUTTER COOKIES

- | | |
|--------------------------------|----------------------------------|
| 1 cup sifted all purpose flour | $\frac{3}{4}$ cup pecans, ground |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup butter |
| | $\frac{1}{2}$ cup currant jelly |

- Sift flour and sugar together. Add ground pecans.
- Cut in butter with dough blender until mixture resembles coarse meal.
- Work mixture with fingers until a ball of dough is formed.
- Roll $\frac{1}{8}$ inch thick on floured surface. Cut with 1 $\frac{1}{2}$ inch cooky cutter. Place on ungreased cooky sheets.
- Bake at 375 degrees about 10 minutes.
- Spread bottom of half of cookies with jelly. Place another cooky on top sandwich fashion.
- Frost top cooky with Chocolate Frosting.

Chocolate Frosting

- | | |
|----------------------------------|--|
| 1 tablespoon butter | 1 square unsweetened chocolate, melted |
| $\frac{1}{2}$ cup powdered sugar | $\frac{1}{4}$ cup pecans, chopped |
| 1 egg yolk | |

- Cream butter and powdered sugar together.
- Add egg yolk and cooled chocolate. Beat well.
- Spread on cooky. Sprinkle with chopped pecans.
- Makes 3 dozen sandwich cookies.

COCONUT PRUNE SQUARES

- | | |
|---|--|
| 2 cups sifted all purpose flour | $\frac{1}{2}$ cup chopped cooked prunes |
| $\frac{1}{2}$ teaspoon baking powder | $\frac{1}{3}$ cup very finely chopped citron |
| $\frac{1}{2}$ teaspoon soda | $\frac{1}{2}$ cup finely chopped walnuts |
| $\frac{3}{4}$ cup butter | $\frac{1}{2}$ cup finely chopped coconut |
| $\frac{1}{2}$ cup firmly packed light brown sugar | |
| 1 egg | |
| $\frac{1}{2}$ cup seeded raisins, ground | |

- Sift flour, baking powder and soda together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat until fluffy.
- Stir in dry ingredients, fruits, nuts and coconut. Work with hands until blended. Chill 1 hour.
- Roll $\frac{1}{8}$ inch thick on floured canvas. Cut into 2-inch squares.
- Place on greased cooky sheets.

Almond Topping

- | | |
|-------------------------|---|
| 1 egg white | $\frac{1}{2}$ cup finely chopped blanched almonds |
| $\frac{1}{2}$ cup sugar | |

- Beat egg white until slightly foamy. Brush on each cooky.
- Combine almonds and sugar. Sprinkle over cookies.
- Bake at 400 degrees about 10 minutes.
- Makes 5 dozen.

SWISS COOKIES

- | | |
|-------------------------------|---|
| 1 cup butter | 2 $\frac{1}{2}$ cups sifted all purpose flour |
| $\frac{1}{2}$ cup sugar | 2 egg yolks (coating for cookies) |
| 2 egg yolks | 1 tablespoon cinnamon |
| 2 teaspoons grated lemon rind | $\frac{1}{2}$ cup sugar |
| 1 teaspoon lemon juice | |
| $\frac{1}{2}$ teaspoon salt | |

- Cream butter. Add sugar gradually. Cream well.
- Add 2 egg yolks, lemon rind, lemon juice, salt and flour. Mix thoroughly. Chill for several hours.
- Roll $\frac{1}{4}$ inch thick on floured canvas. Cut with small cooky cutters.
- Place on greased cooky sheets.
- Beat 2 egg yolks slightly. Brush over top of cookies.
- Combine cinnamon and sugar. Sprinkle over egg yolk.
- Bake at 375 degrees 10 to 15 minutes or until golden brown.
- Makes about 9 dozen 2-inch cookies.

RUM KISSES

- | | |
|---|--|
| 2 egg whites | 1 cup walnuts, grated (1 $\frac{1}{2}$ cups) |
| 2 cups powdered sugar | Powdered sugar for rolling |
| 1 cup pecans, grated (1 $\frac{1}{2}$ cups) | |

- Beat egg whites until stiff but not dry.
- Add powdered sugar gradually. Beat well.
- Fold in grated nuts. Refrigerate several hours.
- Sprinkle a board or canvas generously with powdered sugar instead of flour.
- Roll a small portion of dough at a time to $\frac{1}{4}$ inch thickness.
- Cut with small round cooky cutter. Dip cutter in water for easier cutting.
- Place on greased cooky sheets.
- Bake at 350 degrees about 10 minutes.
- Frost while warm with Rum Frosting.

Rum Frosting

- | | |
|-------------------------------------|-------------------------|
| 1 $\frac{1}{2}$ cups powdered sugar | About 3 tablespoons rum |
|-------------------------------------|-------------------------|
- Blend to spreading consistency.
 - Makes about 7 dozen.

LEMON CARAWAY COOKIES

- | | |
|--|---------------------------|
| 2 $\frac{1}{2}$ cups sifted cake flour | 1 cup sugar |
| $\frac{1}{2}$ teaspoon salt | 1 egg |
| $\frac{1}{2}$ teaspoon soda | 1 teaspoon caraway seeds |
| $\frac{1}{2}$ cup butter | 2 tablespoons lemon juice |

- Sift flour, salt and soda together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat until fluffy. Add caraway seeds.
- Add dry ingredients and lemon juice. Blend.
- Chill until firm enough to roll.
- Roll thin on floured surface. Cut with 2 inch round cooky cutter.
- Place on greased cooky sheets.
- Bake at 350 degrees 10 to 12 minutes.
- Makes about 7 dozen cookies.



Rolled Cookies (Continued)

TRILBYS

- | | |
|---------------------------------------|--|
| 1 cup butter | 1 teaspoon soda |
| 1 cup firmly packed light brown sugar | ¼ teaspoon salt |
| 2 eggs | 2 cups raw quick cooking oatmeal, ground |
| 1 ⅓ cups sifted all purpose flour | Colored sugars for decorating |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after each addition.
3. Sift flour, soda and salt together. Add to creamed mixture. Add oatmeal. Blend.
4. Roll ⅛ to ¼ inch thick on floured canvas. Cut with small cooky cutters.
5. Place on greased cooky sheets.
6. Decorate half of the cookies with colored sugars.
7. Bake at 350 degrees about 12 minutes. Cool.
8. Spread bottom of plain cookies with Date Filling. Cover with decorated cookies.
9. Makes about 10 dozen.

Date Filling

- | | |
|----------------------------------|-------------|
| 1 ½ cups finely cut pitted dates | 1 cup water |
| | 1 cup sugar |

10. Cook dates and water together until dates are soft. Add sugar. Cook until mixture is thick. Stir constantly. Cool.

BUTTERED RUM COOKIES

- | | |
|-----------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all purpose flour |
| ½ cup powdered sugar | |
| ½ teaspoon almond extract | ½ teaspoon salt |
| 2 tablespoons rum | |
| ¼ cup finely grated almonds | |

1. Cream butter. Add sugar gradually. Cream well. Add almond extract and rum.
2. Add almonds, flour and salt. Blend. Chill dough about 1 hour.
3. Roll a small portion of dough about ⅛ inch thick on floured canvas.
4. Cut with small cooky cutter.
5. Place on greased cooky sheets.
6. Bake at 375 degrees 8 to 10 minutes. Cool.
7. Spread bottom of half the cookies with Rum Frosting. Put another cooky on top sandwich fashion.

Rum Frosting

- | | |
|-------------------------|----------------|
| ¼ cup butter | 1 teaspoon rum |
| 1 ½ cups powdered sugar | Cream |

8. Cream butter. Add sugar gradually. Cream well. Add rum and enough cream to make frosting of spreading consistency.
9. Makes about 6 dozen 2-inch cookies.

STAR-BRIGHT COOKIES

- | | |
|-----------------------------------|-------------------------------|
| ½ cup butter | ½ teaspoon baking powder |
| ½ cup sugar | ¼ teaspoon salt |
| 1 egg yolk | 3 tablespoons milk |
| 1 ½ teaspoons vanilla | ½ teaspoon peppermint extract |
| 1 ½ cups sifted all purpose flour | Red food coloring |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk and vanilla. Blend.
3. Sift flour, baking powder and salt together.
4. Add dry ingredients and milk alternately to creamed mixture. Blend.
5. Divide dough into thirds. To one third of the dough add the peppermint extract and red coloring. Mix well. Chill all dough thoroughly.
6. Roll white dough ⅛ inch thick on floured canvas. Cut with 2-inch round cooky cutter. Place on greased cooky sheets.
7. Roll pink dough ⅛ inch thick on floured canvas. Cut with small star shaped cutter. Place a star in center of each round cooky.
8. Bake at 375 degrees about 8 to 10 minutes.
9. Makes about 5 dozen 2-inch cookies.

LECHERLES

- | | |
|--|--|
| ⅔ cup honey | ½ teaspoon grated lemon rind |
| 3 tablespoons finely chopped citron | 3 teaspoons cinnamon |
| 3 tablespoons finely chopped candied orange peel | 1 teaspoon cloves |
| 3 tablespoons finely chopped candied lemon peel | 1 cup and 3 tablespoons powdered sugar |
| ⅓ cup finely chopped blanched almonds | 2 eggs, beaten |
| | 2 teaspoons soda |
| | 2 teaspoons hot water |
| | 1 tablespoon orange juice |
| | 2 cups all purpose flour |

1. Bring honey to boiling point. Cool.
2. Combine citron, candied peel and almonds. Add grated lemon rind, spices and powdered sugar.
3. Add beaten eggs. Mix well.
4. Dissolve soda in hot water. Add to fruit mixture with cooled honey and orange juice.
5. Add sifted flour. Blend. Refrigerate overnight.
6. Roll small part of dough at a time about ¼ inch thick on floured canvas. Dough is quite soft.
7. Cut into 2 ½ x 1 inch rectangular strips.
8. Place on greased cooky sheets.
9. Bake at 350 degrees about 15 minutes. Cool.
10. Frost with Fluffy Lemon Frosting.

Fluffy Lemon Frosting

- | | |
|-------------------------|--------------------------------|
| 2 egg whites | 3 tablespoons lemon juice |
| ⅓ teaspoon salt | 1 tablespoon grated lemon rind |
| 2 ½ cups powdered sugar | |

11. Beat egg whites and salt until they hold a soft peak.
12. Add powdered sugar and lemon juice alternately. Beat until mixture holds a firm peak.
13. Fold in grated lemon rind. Spread on top of cookies.
14. Makes about 7 dozen.



Rolled Cookies (Continued)

BERLINER KRANZER

- | | |
|---|---|
| 3 $\frac{3}{4}$ cups sifted all purpose flour | $\frac{1}{2}$ cup light cream |
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon vanilla |
| 1 cup butter | $\frac{1}{2}$ teaspoon almond extract |
| 1 cup sugar | 1 egg white, unbeaten |
| 4 egg yolks, unbeaten | Colored sugar, candied fruit for decoration |
| 4 hard cooked egg yolks, sieved | |

1. Sift flour and salt together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add unbeaten and cooked egg yolks. Beat until very light and fluffy.
4. Add cream and dry ingredients alternately to creamed mixture.
5. Add vanilla and almond extracts. Mix well. Chill several hours.
6. Roll $\frac{1}{8}$ inch thick on floured canvas. Cut with doughnut cutter.
7. Place on ungreased cookie sheets. Brush lightly with egg white.
8. Sprinkle with colored sugar or decorate with small pieces of candied cherries and citron.
9. Bake at 375 degrees 6 to 8 minutes.
10. Makes 9 dozen.

HAZELNUT SHORTS

- | | |
|--|--|
| 1 cup butter | 2 $\frac{1}{2}$ cups sifted cake flour |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | Currant jelly |
| $\frac{1}{2}$ pound hazelnuts, grated (3 cups) | |

1. Cream butter. Add sugar gradually. Cream well. Add vanilla. Blend.
2. Add hazelnuts. Mix well.
3. Sift flour with salt. Add to creamed mixture. Work with hands to form a ball.
4. Roll $\frac{1}{4}$ inch thick on floured canvas. Cut with small cookie cutters.
5. Place on greased cookie sheets.
6. Bake at 350 degrees 12 to 15 minutes.
7. Spread bottom of half the cookies with jelly. Cover with another cookie. Frost.

Frosting

- | | |
|--------------------------------|--|
| 1 tablespoon melted butter | Enough cream to make a frosting of spreading consistency |
| 1 cup powdered sugar | |
| $\frac{1}{2}$ teaspoon vanilla | $\frac{1}{2}$ cup grated pistachio nuts |

8. Combine butter, sugar, vanilla and cream. Blend. Spread on cookies. Sprinkle with nuts.

FROSTED ALMOND STRIPS

- | | |
|---|---|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{4}$ cup sugar | $\frac{1}{4}$ teaspoon salt |
| 1 egg yolk | $\frac{1}{2}$ teaspoon vanilla |
| 1 tablespoon water | 1 egg white |
| 1 $\frac{1}{2}$ cups sifted all purpose flour | $\frac{3}{4}$ cup powdered sugar |
| 1 teaspoon cream of tartar | $\frac{1}{2}$ cup finely chopped blanched almonds |

1. Cream butter. Add sugar gradually. Cream well.
2. Combine egg yolk and water. Add to butter mixture. Mix.
3. Sift flour, cream of tartar, soda and salt together.
4. Add to creamed mixture. Add vanilla. Blend thoroughly. Chill dough about 30 minutes.
5. Roll on floured canvas into a rectangle about $\frac{1}{8}$ inch thick.
6. Beat egg white until it holds a soft peak. Add powdered sugar. Beat until mixture resembles a thin frosting.
7. Spread over entire surface of dough. Sprinkle with chopped almonds.
8. Cut into strips 1 inch wide and 3 inches long.
9. Place strips on lightly greased cookie sheets.
10. Bake at 350 degrees about 10 minutes or until very light brown.
11. Makes about 5 $\frac{1}{2}$ dozen.

GRETCHEN'S CINNAMON STARS

- | | |
|---|---------------------------------|
| 3 egg whites | 1 teaspoon grated lemon rind |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ pound powdered sugar (1 $\frac{1}{2}$ cups and 2 tablespoons) | Powdered sugar for rolling |
| $\frac{1}{2}$ pound unblanched almonds, grated (3 cups) | |

1. Beat egg whites until frothy. Add salt. Beat until stiff but not dry. Add powdered sugar gradually.
2. Remove about $\frac{1}{2}$ 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 $\frac{1}{4}$ inch thick. Cut with small star-shaped cookie cutter. Dip cutter in water for easier cutting.
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 10 $\frac{1}{2}$ dozen. Store in covered tin box.



Rolled Cookies (Continued)

SWEDISH GINGER COOKIES

- | | |
|-----------------------|---------------------------------|
| ½ cup dark corn syrup | ½ teaspoon cinnamon |
| ½ cup sugar | ½ teaspoon soda |
| ½ cup melted butter | 2 tablespoons cream |
| 6 tablespoons cream | 3 cups sifted all purpose flour |
| ½ teaspoon ginger | |
| ½ teaspoon cloves | |

1. Boil syrup one minute. Cool slightly.
2. Add sugar, melted butter, cream and spices.
3. Dissolve soda in 2 tablespoons cream. Add to syrup mixture. Add flour. Blend. Refrigerate overnight.
4. Roll ⅛ inch thick on floured canvas. Cut into desired shapes.
5. Place on greased cooky sheets.
6. Bake at 350 degrees about 10 to 15 minutes depending upon size and thickness of cooky.
7. Makes 4 to 5 dozen.
8. Decorate before baking or frost and decorate when cookies are cool.

BRAZIL DIAMONDS

- | | |
|----------------------|-----------------------------------|
| 1 ½ cups Brazil nuts | 1 teaspoon vanilla |
| ¾ cup butter | 1 ½ cups sifted all purpose flour |
| ½ cup sugar | Powdered sugar |
| ⅛ teaspoon salt | |

1. Place nuts in a shallow pan. Heat at 300 degrees about 15 minutes. DO NOT brown.
2. Rub and scrape off brown skin while nuts are warm.
3. Grind nuts in food chopper using the medium blade.
4. Cream butter. Add sugar gradually. Cream well.
5. Add salt, vanilla, ground nuts and flour. Blend well.
6. Roll on floured canvas into a square ¼ inch thick.
7. Cut into 1 ½-inch diamonds.
8. Place on ungreased cooky sheets.
9. Bake at 325 degrees about 15 minutes or until firm but not brown.
10. Roll in powdered sugar while warm.
11. Makes about 5 dozen.

GINGERBREAD MEN

- | | |
|--------------------------------------|---------------------|
| ¼ cup boiling water | 1 teaspoon soda |
| ½ cup butter | 1 teaspoon salt |
| ½ cup firmly packed dark brown sugar | ½ tablespoon ginger |
| ½ cup dark molasses | ½ teaspoon nutmeg |
| 3 cups sifted all purpose flour | ⅛ teaspoon cloves |

1. Pour water over butter. Add sugar and molasses. Mix well.
2. Sift dry ingredients together. Add to molasses mixture. Blend. Chill thoroughly.
3. Roll dough on floured canvas ⅛ or ¼ inch thick. Cut with gingerbread man cutter.
4. Place on greased cooky sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 4 dozen depending upon size of cutter.

SPECULATIUS

(Crisp Christmas Cooky)

- | | |
|---------------------------------|---|
| 4 cups sifted all purpose flour | 2 teaspoons grated lemon rind |
| 2 cups sugar | 2 teaspoons powdered ammonium carbonate |
| 4 teaspoons cinnamon | 1 egg white |
| 1 teaspoon salt | 1 tablespoon water |
| 1 cup butter | ⅓ cup sugar |
| 3 eggs, beaten | |

1. Sift flour, sugar, cinnamon and salt together.
2. Cut butter into dry ingredients with dough blender until mixture resembles coarse meal.
3. Add beaten eggs and grated lemon rind. Mix well. Chill dough overnight.
4. Remove dough from refrigerator. Let stand at room temperature about 1 hour. Add ammonium carbonate. Knead until well blended.
5. Roll ⅛ inch thick on floured canvas.
6. Cut with 3-inch cooky cutter.
7. Place on greased cooky sheets.
8. Combine egg white and water. Brush over top of cookies. Sprinkle with sugar.
9. Bake at 375 degrees 8 to 10 minutes.
10. Makes about 9 dozen 3-inch cookies.

CHOCOLATE MINT WAFERS

- | | |
|-----------------|---------------------------------|
| ¾ cup butter | 1 egg |
| ½ teaspoon salt | 2 cups sifted all purpose flour |
| ½ teaspoon soda | 1 teaspoon baking powder |
| ¾ cup cocoa | ¼ cup milk |
| 1 cup sugar | |

1. Cream butter. Add salt, soda and cocoa. Blend thoroughly.
2. Add sugar. Cream well. Add egg. Beat well.
3. Sift flour and baking powder together. Add alternately with milk to creamed mixture. Chill.
4. Roll ⅛ inch thick on floured canvas. Cut with small cooky cutters.
5. Place on greased cooky sheets.
6. Bake at 350 degrees about 8 to 10 minutes.
7. Put cookies together with Mint Filling.

Mint Filling

- | | |
|-------------------------------|-----------------------|
| ¼ cup cream | ⅛ teaspoon salt |
| ¼ teaspoon peppermint extract | 2 cups powdered sugar |

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



Rolled Cookies (Continued)

SCOTCH SHORTBREAD

1 cup butter
 1/2 cup powdered sugar
 2 cups sifted all purpose flour

1/4 teaspoon baking powder
 1/4 teaspoon salt

1. Cream butter. Add sugar gradually. Cream until light and fluffy.
2. Sift flour, baking powder and salt together. Add to creamed mixture. Blend until smooth.
3. Roll or pat dough on floured canvas to 1/4 inch thickness.
4. Cut with small cooky cutters.
5. Place on ungreased cooky sheets.
6. Bake at 350 degrees about 15 minutes.
7. Cookies may be decorated with small pieces of candied cherries and citron before baking.
8. Makes about 4 dozen 2-inch cookies.

DUSEN CONFECTO

2 1/2 cups sifted all purpose flour
 1/2 cup sugar
 1/4 teaspoon salt
 1 cup butter
 3/4 cup grated unblanched almonds

1 1/2 teaspoons vanilla
 1/2 cup currant or raspberry jelly
 About 1/2 cup sugar

1. Sift flour, sugar and salt together. Place in mixing bowl.
2. Cut in butter with dough blender until mixture resembles coarse meal.
3. Add almonds and vanilla. Blend.
4. Work mixture with fingers until a ball of dough is formed.
5. Roll very thin on lightly floured canvas. Cut with very small cooky cutter.
6. Place on lightly greased cooky sheets.
7. Bake at 350 degrees 8 to 10 minutes.
8. Spread bottom of one cooky with jelly while cookies are still hot. Place another cooky on top sandwich fashion.
9. Roll in granulated sugar while warm.
10. Makes 6 to 7 dozen 1 1/4-inch cookies.

COOKY JAR COOKIES

1 cup butter
 1 1/4 cups sugar
 1 egg
 2 1/2 cups sifted all purpose flour
 1 teaspoon soda

3/4 teaspoon salt
 1/4 teaspoon nutmeg
 6 tablespoons cold water
 Sugar
 Raisins

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg. Beat well.
3. Add sifted dry ingredients and cold water alternately to creamed mixture. Refrigerate overnight.
4. Roll part of dough 3/8 inch thick on well floured canvas. Cut with 4-inch cooky cutter. Cookies spread.
5. Place on ungreased cooky sheets. Sprinkle with sugar. Decorate with 3 or 4 raisins.
6. Bake at 425 degrees about 10 minutes.
7. Makes about 2 dozen large cookies.

BUTTER COOKIES WITH MACAROON TOPS

1 cup butter
 1 cup sugar
 4 egg yolks
 2 egg whites
 1 teaspoon grated lemon rind

3 cups sifted all purpose flour
 1 teaspoon baking powder
 1/2 teaspoon salt

1. Cream butter. Add sugar gradually. Add yolks and whites of eggs one at a time. Beat well after each addition. Add lemon rind.
2. Sift flour, baking powder and salt together.
3. Add to creamed mixture. Blend.
4. Roll 1/8 inch thick on floured canvas. Cut with small cooky cutter.
5. Place on greased cooky sheets.
6. Top with Meringue.

Meringue

2 egg whites
 1 cup sugar
 1/4 pound unblanched almonds, grated (1 1/2 cups)

1/4 teaspoon cinnamon
 1/8 teaspoon salt

7. Beat egg whites until stiff but not dry. Add sugar gradually. Beat until mixture holds a firm peak.
8. Fold in grated nuts, cinnamon and salt.
9. Place small amount of meringue on top of each cooky.
10. Bake at 350 degrees about 10 to 12 minutes.
11. Makes about 16 dozen 1 1/2-inch cookies.

SPRINGERLE

2 eggs
 1 cup sugar
 2 cups sifted all purpose flour

1/4 teaspoon salt
 1 teaspoon baking powder
 1 teaspoon anise extract
 Anise seed if desired

1. Beat eggs at a high speed of the electric mixer until thick and light colored.
2. Add sugar gradually. Beat at lowest speed of mixer 30 minutes.
3. Sift flour with salt and baking powder. Stir into egg mixture. Add anise extract. Blend well.
4. Place a small portion of the dough at a time on well floured canvas. Coat dough with flour. Pat with palms of hands to 1/4 inch thickness.
5. Dust springerle rolling pin with flour. Press on dough to emboss the designs to get clear imprint.
6. Cut out the small squares. Anise seed may be sprinkled on cooky sheets if desired.
7. Place on greased cooky sheets to dry. Allow to dry 4 to 6 hours.
8. Bake at 325 degrees about 15 minutes or until delicately browned.
9. Store in covered container to mellow and soften.



Refrigerator Cookies

AGNES' SCOTCH OATMEAL COOKIES

½ cup butter	1 ½ cups sifted all purpose flour
½ cup other shortening	1 teaspoon soda
1 cup granulated sugar	1 teaspoon salt
1 cup firmly packed dark brown sugar	3 cups raw quick cooking oatmeal, ground
1 ½ teaspoons vanilla	1 cup finely chopped walnuts
2 eggs	

1. Cream butter and shortening together.
2. Add granulated and brown sugar gradually. Add vanilla. Blend well.
3. Add eggs one at a time. Beat well after each addition.
4. Sift flour, soda and salt together. Add to creamed mixture.
5. Fold in oatmeal and chopped nuts.
6. Shape into rolls about 2 inches in diameter. Chill several hours or overnight.
7. Cut in slices about ½ inch thick.
8. Place on greased cooky sheets.
9. Bake at 350 degrees about 12 minutes.
10. Makes about 9 dozen 2½-inch cookies.

SCOTCH SCONES

3 tablespoons light brown sugar	1 cup butter
Powdered sugar	2 cups sifted all purpose flour

1. Place brown sugar in 1 cup measure. Fill cup with powdered sugar.
2. Cream butter. Add sugar gradually. Cream well.
3. Add flour. Mix well.
4. Form into 2 rolls about 5 or 6 inches long. Place in refrigerator overnight.
5. Cut in thin slices.
6. Place on greased cooky sheets.
7. Bake at 375 degrees about 10 to 12 minutes.
8. Makes about 4 dozen.

BUTTERSCOTCH SNAPS

½ cup butter	½ teaspoon salt
1 cup firmly packed light brown sugar	1 ½ teaspoons baking powder
1 egg	½ teaspoon ginger
1 teaspoon vanilla	½ cup finely chopped walnuts
1 ½ cups sifted all purpose flour	

1. Cream butter. Add sugar. Cream well.
2. Add egg and vanilla. Blend.
3. Sift flour, salt, baking powder and ginger together. Add to creamed mixture.
4. Add chopped walnuts. Chill about one hour.
5. Shape into rolls about two inches in diameter. Chill several hours or overnight.
6. Cut in thin slices.
7. Place on lightly greased cooky sheets.
8. Bake at 375 degrees about 10 minutes.
9. Makes about 6½ dozen 2-inch cookies.

BOHEMIAN ROLL-UPS

3 cups sifted all purpose flour	1 cup butter
¾ teaspoon salt	2 egg yolks
½ ounce yeast, crumbled	¾ cup cultured sour cream
	1 teaspoon vanilla

1. Sift flour and salt together.
2. Add crumbled yeast and butter. Cut into flour with dough blender until mixture resembles fine meal.
3. Combine egg yolks, sour cream and vanilla. Add to flour mixture. Blend until all flour is moistened.
4. Shape into a ball. Refrigerate several hours.

Date Filling

2 cups pitted dates	½ cup finely chopped pecans
½ cup water	Powdered sugar
¼ cup granulated sugar	

5. Put dates through food chopper using a medium fine blade.
6. Combine dates, water and granulated sugar. Cook at a medium heat until mixture is thick as jam. Stir constantly. Cool. Add nuts.
7. Sprinkle pastry canvas and rolling pin cover generously with powdered sugar instead of flour.
8. Roll dough into a rectangle as thin as pie crust. Use about ¼ of dough at a time.
9. Cut dough into 1 ½ inch strips. Spread with a very thin layer of filling. Cut strips into 1 ½ inch squares.
10. Roll each square into a tiny roll as for jelly roll. Place cut side down on greased cooky sheets.
11. Bake at 375 degrees about 10 minutes.
12. Roll in powdered sugar while warm.
13. Makes about 13 dozen.

RUM REFRIGERATOR COOKIES

1 cup butter	2 ½ cups and 6 tablespoons sifted all purpose flour
1 cup sugar	½ teaspoon ground cardamom
1 egg	½ cup finely chopped almonds
1 tablespoon rum	½ cup finely chopped citron
1 teaspoon grated lemon rind	
1 teaspoon baking powder	

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg. Beat until fluffy.
3. Add rum, lemon rind and sifted dry ingredients. Blend.
4. Fold in almonds and citron.
5. Shape into 2 inch rolls. Wrap in waxed paper. Refrigerate several hours or overnight.
6. Cut in thin slices.
7. Place on ungreased cooky sheets.
8. Bake at 350 degrees about 10 minutes.
9. Makes about 13 dozen 2-inch cookies.



Refrigerator Cookies (Continued)

WHIRLIGIGS

3 cups sifted all purpose flour	1 egg
1 teaspoon salt	2 teaspoons vanilla
3/4 teaspoon soda	3 tablespoons water
3/4 cup butter	2 squares unsweetened chocolate, melted
1 1/2 cups sugar	Hot milk

- Sift flour, salt and soda together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg and vanilla. Beat well.
- Add sifted dry ingredients and water. Blend.
- Divide dough in half. Add melted chocolate to 1/2 of the dough.
- Shape each piece of dough into rolls about 1 1/4 inches in diameter and 12 inches long.
- Refrigerate several hours or overnight.
- Cut rolls in half lengthwise. Brush cut surface with hot milk.
- Place a chocolate half of roll onto a yellow half roll. Press together firmly. Refrigerate.
- Cut rolls in half lengthwise. Brush cut surface with hot milk.
- Turn one-half of roll end for end so that a chocolate portion is touching a yellow portion. There will now be four quarters of alternating color.
- Refrigerate several hours.
- Cut in thin slices.
- Place on greased cooky sheets.
- Bake at 325 degrees 8 to 10 minutes.
- Makes 18 dozen 2-inch cookies.

CHECKERBOARD WAFERS

3 1/2 cups sifted cake flour	1 teaspoon vanilla
1/2 teaspoon soda	1 cup crisp rice cereal, crushed fine
1/2 teaspoon salt	1 1/2 squares unsweetened chocolate, melted
3/4 cup butter	2 tablespoons sugar
1 cup sugar	
2 eggs	

- Sift flour, soda and salt together.
- Cream butter. Add sugar gradually. Cream well.
- Add eggs one at a time. Beat well after each addition. Add vanilla. Blend.
- Add sifted dry ingredients and rice cereal. Mix thoroughly.
- Divide dough in half.
- Combine melted chocolate and 2 tablespoons sugar. Add to 1/2 of dough.
- Shape each portion of dough into 1 x 2 x 12 inch bars. Wrap in waxed paper. Refrigerate until firm.
- Cut bars lengthwise into 1 x 1 x 12 inch bars.
- Place four bars of alternating color together to form square cooky with a checkerboard design. Refrigerate overnight.
- Cut in thin slices.
- Place on greased cooky sheets.
- Bake at 375 degrees 8 to 10 minutes.
- Makes 7 1/2 dozen 2-inch cookies.

ALMOND STICKS

1/4 cup butter	1/3 teaspoon baking powder
1/4 cup lard	1/3 teaspoon soda
1/3 cup granulated sugar	1/4 teaspoon salt
1/3 cup firmly packed light brown sugar	1/3 teaspoon cinnamon
1 egg	1 cup grated unblanched almonds
1 drop anise oil	1 egg yolk, beaten (coating for cookies)
1 1/2 cups sifted all purpose flour	1/2 tablespoon water

- Cream butter and lard together.
- Add granulated and brown sugar gradually. Cream well.
- Add egg. Beat well. Add anise oil.
- Sift flour, baking powder, soda, salt and cinnamon together.
- Add dry ingredients and grated nuts. Blend.
- Pack into a waxed paper lined 7 x 11 inch pan. Refrigerate overnight.
- Cut into thin strips 1/2 x 4 inches.
- Place on ungreased cooky sheets.
- Combine egg yolk and water. Brush on top of cookies.
- Bake at 350 degrees about 10 minutes.
- Makes about 10 dozen.

DATE FILLED PIN WHEELS

1/2 cup butter	2 cups sifted all purpose flour
1 cup firmly packed light brown sugar	1/4 teaspoon cinnamon
1 egg	1/2 teaspoon soda
	1/4 teaspoon salt

- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat well.
- Sift flour, cinnamon, soda and salt together. Add to creamed mixture. Blend. Chill.
- Make Date Filling.

Date Filling

3/4 cup finely cut pitted dates	1/3 cup sugar
1/3 cup water	1/3 cup finely chopped nuts

- Cook dates and water until dates are soft. Add sugar. Cook until thickened. Stir constantly. Add nuts. Cool to lukewarm.
- Divide dough into thirds.
- Roll each portion on floured canvas into a rectangle 7 x 11 inches. Cover with 1/3 of Date Filling.
- Roll as for jelly roll starting at wide edge.
- Wrap in waxed paper. Refrigerate several hours or overnight.
- Cut in thin slices.
- Place on greased cooky sheets.
- Bake at 375 degrees 10 to 12 minutes.
- Makes about 15 dozen 1 1/2-inch cookies.



Refrigerator Cookies (Continued)

PIN WHEELS

- | | |
|---|--|
| 1 $\frac{3}{4}$ cups sifted all purpose flour | $\frac{3}{4}$ cup sugar |
| 1 $\frac{1}{2}$ teaspoons baking powder | 1 egg yolk |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{3}{4}$ cup butter | 3 tablespoons milk |
| | 1 square unsweetened chocolate, melted |

- Sift flour with baking powder and salt.
- Cream butter. Add sugar gradually. Cream well.
- Add egg yolk and vanilla. Blend.
- Add sifted dry ingredients and milk. Blend.
- Divide dough into two equal portions. Add chocolate to one portion.
- Refrigerate dough until firm and easy to handle.
- Roll both portions $\frac{1}{8}$ inch thick on well floured canvas.
- Place one on top of the other. Roll as for jelly roll. Wrap in waxed paper. Refrigerate overnight.
- Cut in thin slices.
- Place on greased cooky sheets.
- Bake at 375 degrees about 8 minutes.
- Makes about 8 dozen 2-inch cookies.

FROSTED PECAN DAINTIES

- | | |
|----------------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all purpose flour |
| $\frac{1}{4}$ cup powdered sugar | |
| $\frac{1}{8}$ teaspoon salt | |

- Cream butter. Add powdered sugar and salt. Cream well.
- Add flour. Blend well.
- Shape into 2 rolls $1\frac{1}{2}$ -inches in diameter. Refrigerate several hours or overnight.
- Cut into $\frac{1}{4}$ inch slices.
- Place on ungreased cooky sheets.
- Bake at 350 degrees about 15 minutes. Cool.
- Frost with Browned Butter Frosting.

Browned Butter Frosting

- | | |
|-------------------------------------|----------------------------------|
| 2 tablespoons butter | $\frac{1}{2}$ cup chopped pecans |
| 1 $\frac{1}{2}$ cups powdered sugar | |
| 1 tablespoon hot water | |
| Cream | |

- Brown butter in a saucepan. Remove from heat. Add powdered sugar and hot water. Stir until smooth.
- Add enough cream to make frosting of spreading consistency. Add more cream if frosting thickens.
- Frost cookies. Sprinkle with pecans.
- Makes 7 dozen $1\frac{1}{2}$ -inch cookies.

BLACK WALNUT SLICES

- | | |
|--|--|
| 2 cups sifted all purpose flour | 1 cup firmly packed light brown sugar |
| $\frac{1}{8}$ teaspoon salt | 1 egg |
| $\frac{1}{2}$ teaspoon cream of tartar | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{8}$ teaspoon soda | 2 tablespoons cream |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ cup finely cut dates |
| | $\frac{1}{2}$ cup finely chopped black walnuts |

- Sift flour, salt, cream of tartar and soda together.
- Cream butter. Add sugar gradually. Beat until fluffy.
- Add egg. Beat well. Add vanilla.
- Add sifted dry ingredients and cream alternately to creamed mixture.
- Fold in dates and nuts.
- Shape into 2 inch rolls. Wrap in waxed paper. Refrigerate several hours or overnight.
- Cut in thin slices.
- Place on greased cooky sheets.
- Bake at 375 degrees about 10 to 12 minutes.
- Makes about 8 dozen 2-inch cookies.

WALNUT REFRIGERATOR COOKIES

- | | |
|---|---|
| $\frac{1}{2}$ cup butter | 1 $\frac{1}{2}$ cups sifted all purpose flour |
| 3 tablespoons lard | $\frac{3}{4}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup granulated sugar | $\frac{1}{4}$ teaspoon soda |
| $\frac{1}{2}$ cup firmly packed light brown sugar | $\frac{3}{4}$ cup finely chopped walnuts |
| 1 egg | |

- Cream butter and lard. Add granulated and brown sugar gradually. Cream thoroughly.
- Add egg. Beat well.
- Sift flour, cinnamon and soda together. Add to creamed mixture. Add nuts. Blend.
- Pack in pan lined with waxed paper. Chill several hours or overnight.
- Cut in thin slices. Cut cookies into small squares or rectangles if slices are large. Cookies spread.
- Place on greased cooky sheets.
- Bake at 375 degrees 8 to 10 minutes.
- Makes 6 dozen 2-inch squares.

CRUNCHY GINGER COOKIES

- | | |
|---|---|
| 2 $\frac{1}{4}$ cups sifted all purpose flour | $\frac{1}{2}$ cup firmly packed brown sugar |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup dark corn syrup |
| $\frac{1}{4}$ teaspoon soda | 2 tablespoons milk |
| $\frac{1}{2}$ teaspoon baking powder | $\frac{1}{4}$ cup finely chopped pecans |
| 1 teaspoon ginger | $\frac{1}{4}$ cup finely chopped candied ginger |
| $\frac{1}{4}$ teaspoon cinnamon | |
| $\frac{1}{2}$ cup butter | |

- Sift first six dry ingredients together.
- Cream butter. Add sugar and syrup. Cream well.
- Add dry ingredients, milk, pecans and ginger. Blend.
- Shape into 2 inch rolls. Refrigerate several hours.
- Cut in thin slices. Place on greased cooky sheets.
- Bake at 375 degrees 8 to 10 minutes.
- Frost with Powdered Sugar Icing while warm. See Mondchen recipe for Icing.
- Makes about 7 dozen 2 inch cookies.



Squares and Strips

RASPBERRY FILLED SQUARES

- | | |
|---------------------------------------|--------------------------------|
| 1 ½ cups sifted all purpose flour | 1 cup coarsely chopped walnuts |
| ½ teaspoon soda | 1 cup melted butter |
| ½ teaspoon salt | ¼ cup chopped raisins |
| 1 cup firmly packed light brown sugar | ½ cup raspberry jam |
| ½ cup raw quick cooking oatmeal | |

- Sift flour, soda and salt together.
- Add sugar, oatmeal and walnuts. Mix well.
- Add melted butter. Blend.
- Press half of mixture into a greased 7 x 11 x 1 ½ inch pan.
- Combine raisins and jam. Spread over layer in pan. Top with remaining flour mixture.
- Bake at 375 degrees about 30 minutes. Cool.
- Cut into squares. Makes about 30.

CHOCOLATE DEVILS

- | | |
|--------------------------------|---|
| ½ cup butter | ¼ teaspoon salt |
| 1 cup sugar | 2 squares unsweetened chocolate, melted |
| 2 eggs | 1 teaspoon vanilla |
| ¼ cup milk | 1 cup nuts, broken |
| ¾ cup sifted all purpose flour | |

- Cream butter. Add sugar gradually. Cream well. Add eggs one at a time. Beat well.
- Add dry ingredients and milk alternately.
- Add chocolate, vanilla and nuts. Blend.
- Pour into greased 7 x 11 x 1 ½ inch pan.
- Bake at 350 degrees about 25 minutes.
- Cut into 1 inch strips while warm. Makes about 40.

JELLY MERINGUE FILBERT BARS

Bottom Layer

- | | |
|----------------------|-----------------------------------|
| ½ cup butter | 1 ¾ cups sifted all purpose flour |
| ½ cup powdered sugar | |
| 1 egg yolk | ½ cup jelly |
| 1 teaspoon vanilla | |

- Cream butter. Add sugar, egg yolk, vanilla and flour. Blend thoroughly.
- Press firmly into ungreased 9 x 13 x 2 inch pan.
- Bake at 375 degrees about 15 minutes. Cool slightly.
- Spread jelly over entire surface.

Top Layer

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

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

WALNUT BARS

Bottom Layer

- | | |
|-------------------|--------------------------------|
| ½ cup soft butter | 1 cup sifted all purpose flour |
|-------------------|--------------------------------|

- Blend butter and flour thoroughly.
- Press firmly into a greased 9 x 9 x 2 inch pan.
- Bake at 350 degrees about 15 minutes.

Top Layer

- | | |
|--|-------------------------|
| 1 ½ cups firmly packed light brown sugar | ½ teaspoon salt |
| 2 tablespoons all purpose flour | 2 eggs, slightly beaten |
| ¼ teaspoon baking powder | 1 ½ teaspoons vanilla |
| | 1 cup broken walnuts |
| | ½ cup coconut |

- Combine brown sugar, flour, baking powder and salt.
- Add remaining ingredients. Stir to blend.
- Spread evenly over baked bottom layer.
- Bake at 350 degrees about 25 minutes. Cool.
- Spread with Orange Frosting.

Orange Frosting

- | | |
|-----------------------------|----------------------------|
| 1 ½ cups powdered sugar | 2 tablespoons orange juice |
| 2 tablespoons melted butter | 2 teaspoons lemon juice |

- Combine all ingredients. Blend until smooth.
- Spread evenly over top layer.
- Cut into bars. Makes 32.

PINEAPPLE DIAMONDS

Filling

- | | |
|-------------------------|--------------|
| 1 cup crushed pineapple | 2 cups sugar |
|-------------------------|--------------|
- Cook at a low heat until consistency of jam. Stir frequently. Cool to lukewarm.

Pastry

- | | |
|---------------------------------|-------------------|
| 3 cups sifted all purpose flour | 1 cup butter |
| ¼ teaspoon salt | ¾ cup milk |
| 3 tablespoons sugar | ½ cup grated nuts |
- Place flour, salt and sugar in mixing bowl.
 - Cut in butter with dough blender as for pie crust or until mixture resembles coarse meal.
 - Add milk. Mix with a fork. Shape dough into a ball.
 - Divide dough into two equal parts.
 - Roll one part into a rectangle to fit an ungreased 10 x 15 x 1 inch pan.
 - Spread filling evenly over dough. Sprinkle with grated nuts.
 - Roll remaining dough into a 10 x 15 inch rectangle. Pierce entire area with tines of fork.
 - Place this rectangle over filling. Press lightly around edges.
 - Bake at 350 degrees 30 to 35 minutes.
 - Cut into small diamond shapes while warm.
 - Makes about 4 dozen diamonds.



Squares and Strips (Continued)

TOFFEE NUT BARS

Bottom Layer

½ cup butter
½ cup firmly packed light brown sugar

1 cup sifted all purpose flour
1 cup sugar

1. Cream butter. Add sugar gradually. Blend thoroughly. Add flour. Mix well.
2. Press firmly into an ungreased 7 x 11 x 1 ½ inch pan.
3. Bake at 350 degrees about 10 minutes. Cool slightly.

Top Layer

2 eggs
1 cup firmly packed light brown sugar
1 teaspoon vanilla
2 tablespoons all purpose flour

1 teaspoon baking powder
½ teaspoon salt
1 cup coconut
1 cup chopped unblanched almonds

4. Beat eggs until light. Add sugar and vanilla. Blend well.
5. Sift flour, baking powder and salt together. Stir into egg mixture. Mix until smooth.
6. Add coconut and chopped nuts.
7. Spread evenly over bottom layer.
8. Bake at 350 degrees about 35 minutes. Cool.
9. Cut into bars. Makes about 24.

LAURA'S LEBKUCHEN

¾ cup honey
1 ¼ cups sugar
2 tablespoons water
1 cup chopped nuts
¼ cup chopped citron
¼ cup chopped candied orange peel
2 teaspoons cinnamon
1 teaspoon cloves

1 teaspoon ground cardamom
2 ¾ cups sifted all purpose flour
1 teaspoon soda
1 teaspoon powdered ammonium carbonate
1 teaspoon salt
2 eggs
¼ cup orange juice

1. Place honey, sugar and water in saucepan. Bring to a boil. Cool.
2. Combine nuts, citron, orange peel, spices, flour, soda, ammonium carbonate and salt. Mix well.
3. Beat eggs until well blended. Add orange juice and honey mixture. Add dry ingredients. Mix well. Cover.
4. Store in refrigerator several days.
5. Spread dough in a greased 10 x 15 x 1 inch pan.
6. Bake at 350 degrees 30 to 35 minutes.
7. Glaze with Lebkuchen Glaze while hot.

Lebkuchen Glaze

½ cup powdered sugar
2 tablespoons hot water

1 teaspoon vanilla

8. Combine all ingredients. Spread over Lebkuchen.
9. Cut into 2 x 4 inch bars. Wrap in cellophane or transparent waxed paper. Seal. Store in tightly covered container. These Lebkuchen improve with age. Makes 20 large cookies.

SHERRY DATE STRIPS

Sherry Date Filling

1 pound pitted dates, ground
1 cup firmly packed light brown sugar
1 cup Sherry wine

¼ teaspoon nutmeg
¼ teaspoon salt
¼ teaspoon black pepper
1 cup toasted blanched almonds, chopped

1. Cook dates, sugar, wine, nutmeg, salt and black pepper at a medium heat until slightly thickened. Stir frequently. Cool slightly.
2. Add almonds. Blend well. Prepare pastry.

Pastry

2 cups sifted all purpose flour
½ teaspoon soda
½ teaspoon salt
2 cups raw quick cooking oatmeal

2 cups firmly packed light brown sugar
1 cup soft butter

3. Sift flour, soda and salt together. Add oatmeal and brown sugar. Mix well.
4. Cut butter into flour mixture with pastry blender until mixture resembles coarse meal.
5. Divide mixture in half. Press one half firmly into greased 9 x 13 x 2 inch pan.
6. Spread Sherry Date Filling over oatmeal mixture. Sprinkle remaining mixture over Filling. Press down lightly.
7. Bake at 350 degrees about 30 minutes. Cool.
8. Cut into strips. Makes about 5 dozen.

OATMEAL DATE SQUARES

Date Filling

¾ pound pitted dates, cut in pieces
½ cup water
½ cup sugar

⅛ teaspoon salt
2 tablespoons lemon juice
½ cup chopped nuts

1. Cook dates and water at a medium heat until dates are soft.
2. Add sugar and salt. Cook until mixture thickens. Stir constantly.
3. Add lemon juice and nuts. Cool. Prepare oatmeal mixture.

Oatmeal Mixture

1 ¾ cups raw quick cooking oatmeal
1 ½ cups sifted all purpose flour
1 cup firmly packed light brown sugar

1 teaspoon soda
½ teaspoon salt
¾ cup butter

4. Mix oatmeal, flour, sugar, soda and salt.
5. Cut in butter with dough blender until mixture resembles coarse crumbs.
6. Press half of the mixture firmly into greased 9 x 9 x 2 inch pan. Cover with Date Filling.
7. Place remaining oatmeal mixture over filling. Press down well.
8. Bake at 375 degrees about 40 minutes. Cool. Cut in squares.
9. Makes 16 or 20 squares.



Squares and Strips (Continued)

CINNAMON NUT SQUARES

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

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk. Beat well.
3. Sift flour and cinnamon together. Add to creamed mixture. Blend thoroughly.
4. Pat into greased 7 x 11 x 1 1/2 inch pan.
5. Beat egg white slightly with fork. Spread over dough in pan. Sprinkle with pecans.
6. Bake at 300 degrees about 45 to 50 minutes. Cut into squares while hot. Makes about 3 dozen.

DATE BARS

- | | |
|---|--------------------|
| 1 cup sifted all purpose flour | 1 cup chopped nuts |
| 1 teaspoon baking powder | 3 eggs |
| 1/2 teaspoon salt | 1 cup sugar |
| 1 pound pitted dates, cut in small pieces | Powdered sugar |

1. Sift flour, baking powder and salt together.
2. Add dates and nuts. Mix well.
3. Beat eggs until blended. Add sugar gradually. Mix well.
4. Add flour mixture. Blend thoroughly.
5. Pour into a greased 9 x 9 x 2 inch pan.
6. Bake at 350 degrees about 35 minutes.
7. Cut into bars while warm. Roll in powdered sugar if desired. Makes about 24 bars.

WALNUT BROWNIES

- | | |
|---------------------------------|----------------------------------|
| 1/2 cup butter | 3/4 cup sifted all purpose flour |
| 2 squares unsweetened chocolate | 1/4 teaspoon salt |
| 2 eggs | 1/2 teaspoon baking powder |
| 1 cup sugar | 3/4 cup broken walnuts |
| 1 teaspoon vanilla | |

1. Melt butter and chocolate at a low heat. Cool.
2. Blend eggs, sugar and vanilla.
3. Sift flour, salt and baking powder together. Add to egg mixture. Stir to blend.
4. Add nuts and chocolate mixture. Stir to blend.
5. Pour into greased 7 x 11 x 1 1/2 inch pan.
6. Bake at 350 degrees about 25 minutes. Cool.
7. Cut in squares. Makes 2 dozen.

CALIFORNIA DREAM BARS

First Part

- | | |
|---|--------------------------------|
| 1/2 cup firmly packed light brown sugar | 1 cup sifted all purpose flour |
| | 1/2 cup melted butter |

1. Mix ingredients. Press firmly onto bottom and sides of an ungreased 7 x 11 x 1 1/2 inch pan.
2. Bake at 375 degrees about 15 minutes.

Second Part

- | | |
|--|---------------------------------|
| 2 eggs | 1 cup coconut |
| 1 cup firmly packed light brown sugar | 2 tablespoons all purpose flour |
| 1 cup pecans, broken into small pieces | 1/2 teaspoon baking powder |
| | 1/4 teaspoon salt |

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

NORWEGIAN ALMOND SQUARES

Crust

- | | |
|---------------------------------|-----------------------------|
| 2 cups sifted all purpose flour | 3/4 cup sugar |
| 1 teaspoon baking powder | 3/4 cup butter |
| 1 teaspoon salt | 1 egg yolk, slightly beaten |

1. Sift flour, baking powder, salt and sugar together.
2. Cut butter into dry ingredients with a dough blender until mixture resembles coarse meal.
3. Press 3/4 of mixture firmly onto bottom of a greased 9 x 13 x 2 inch pan.
4. Bake at 375 degrees for 10 minutes.
5. Add egg yolk to remaining flour mixture. Shape into ball. Reserve for topping.

Almond Filling

- | | |
|------------------------------|-----------------------|
| 1/2 cup cold mashed potatoes | 1 teaspoon cinnamon |
| 1 1/4 cups powdered sugar | 1/2 teaspoon cardamom |
| 1 1/2 cups almonds, ground | 1 tablespoon water |
| | 1 egg white, unbeaten |

6. Combine all ingredients. Spread over partially baked lower crust.
7. Roll remaining crust into a 10 x 6 inch rectangle. Cut into 1/2 inch strips.
8. Place strips over filling, criss cross fashion.
9. Bake at 375 degrees 20 to 25 minutes longer.
10. Cut into 1 1/2 inch squares while warm.
11. Makes 4 1/2 dozen.



Squares and Strips (Continued)

TOFFEE SQUARES

- | | |
|---------------------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all purpose flour |
| 1 cup firmly packed light brown sugar | ¼ teaspoon salt |
| 1 egg yolk | ½ pound sweet chocolate, melted |
| 1 teaspoon vanilla | ½ cup chopped nuts |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk and vanilla. Blend.
3. Add flour and salt. Blend to moisten flour.
4. Spread in a rectangle about 10 x 15 inches on a greased cookie sheet, or in a greased 10 x 15 x 1 inch pan.
5. Bake at 350 degrees about 20 minutes.
6. Spread with melted chocolate while hot. Sprinkle with chopped nuts.
7. Cut into small squares. Makes about 6 to 7 dozen.

PECAN SQUARES

- | | |
|--------------------|-------------------------|
| ½ cup butter | 1 cup sifted cake flour |
| ½ cup sugar | 1 egg white |
| 1 egg yolk | ¼ cup powdered sugar |
| ¼ teaspoon salt | ½ cup chopped pecans |
| 1 teaspoon vanilla | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk, salt and vanilla. Beat well. Add flour. Blend.
3. Spread into a greased 10 x 15 x 1 inch pan.
4. Beat egg white to a soft peak. Add powdered sugar. Beat until stiff.
5. Spread over dough. Sprinkle with chopped pecans.
6. Bake at 325 degrees about 40 minutes.
7. Cut into squares while warm. Makes 6 to 7 dozen.

FROSTED PECAN BROWNIES

- | | |
|---------------------------------|----------------------------------|
| 2 squares unsweetened chocolate | ½ cup sifted all purpose flour |
| ½ cup butter | 1 teaspoon baking powder |
| 2 eggs | ½ teaspoon salt |
| 1 cup sugar | 1 ½ cups coarsely chopped pecans |
| 1 teaspoon vanilla | |

1. Melt chocolate and butter at a low heat. Cool.
2. Beat eggs slightly. Add sugar, vanilla and cooled chocolate mixture. Blend.
3. Sift flour, baking powder and salt together.
4. Fold dry ingredients and nuts into egg mixture.
5. Pour into a greased 9 x 9 x 2 inch pan.
6. Bake at 350 degrees about 25 minutes. Cool in pan.
7. Frost with Bittersweet Frosting.

Bittersweet Frosting

- | | |
|---------------------------------|-------------------------------------|
| 2 squares unsweetened chocolate | 1 cup powdered sugar |
| 2 tablespoons butter | 1 teaspoon vanilla |
| 2 tablespoons milk | 1 or 2 teaspoons cream if necessary |

8. Place chocolate, butter and milk in a saucepan.
9. Warm at a low heat until chocolate and butter are melted and mixture thickens. Stir to blend as chocolate melts.
10. Add sugar and vanilla. Mix well. Mixture will be crumbly.
11. Keep saucepan over low heat until sugar melts and frosting is of spreading consistency. If frosting is too thick add a small amount of cream.
12. Spread over Brownies. Cool.
13. Cut into 1 ½-inch squares. Makes 36.

Cookie Press Cookies

SPICE SPRITZ

- | | |
|---------------------------------|---------------------|
| 2 cups sifted all purpose flour | ¼ teaspoon cloves |
| ¼ teaspoon soda | ¼ teaspoon mace |
| ¼ teaspoon salt | ½ cup butter |
| ¼ teaspoon ginger | ½ cup sugar |
| ½ teaspoon cinnamon | 1 egg |
| ¼ teaspoon allspice | ¼ cup dark molasses |

1. Sift flour, soda, salt and spices together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg. Beat well.
4. Add molasses and dry ingredients. Blend.
5. Knead dough in hands until it is soft and pliable.
6. Press dough through cookie press onto ungreased cookie sheets.
7. Bake at 375 degrees 10 to 12 minutes.
8. Decorate or frost with Browned Butter Frosting.
9. Makes about 7 dozen.

CHOCOLATE SPRITZKUCHEN

- | | |
|---------------------------------|--------------------------------------|
| 2 squares unsweetened chocolate | 2 cups sifted all purpose flour |
| ½ cup butter | 2 tablespoons milk |
| 1 cup sugar | Green and white sugar for decorating |
| ¼ teaspoon salt | |
| 1 egg | |

1. Melt chocolate at a low heat. Cool.
2. Cream butter. Add sugar gradually. Cream well. Add salt.
3. Add egg. Beat well.
4. Add cooled chocolate, flour and milk. Blend well.
5. Knead dough in hands until it is soft and pliable.
6. Press dough through cookie press onto ungreased cookie sheets.
7. Decorate with green and white sugar.
8. Bake at 375 degrees 8 to 10 minutes.
9. Makes about 7 dozen small cookies.



Cooky Press Cookies (Continued)

FILBERT STICKS

6 egg whites
1 pound powdered sugar
¼ teaspoon salt

1 pound grated filberts
(6 cups)

1. Beat egg whites until stiff but not dry. Add sugar, salt and nuts.
2. Beat at a low speed of the electric mixer, about 15 minutes.
3. Press dough through cooky press. Use star-shaped cutter. Shape into sticks or circles.
4. Place on greased cooky sheets.
5. Bake at 350 degrees about 15 minutes.
6. Makes 5-10 dozen 3-inch sticks depending on size of star cutter.

SPRUCE BAKELS

1 cup butter
1 cup sugar
1 egg, beaten
¼ cup cream
1 teaspoon vanilla

¼ teaspoon salt
½ teaspoon baking powder
2 ¾ cups sifted all purpose flour

1. Cream butter. Add sugar gradually. Cream well.
2. Add beaten egg, cream and vanilla. Blend.
3. Add sifted dry ingredients. Mix well.
4. Press dough through cooky press onto ungreased cooky sheets. Use flat wide design. Make cookies about 3 inches long.
5. Bake at 375 degrees about 8 minutes.
6. Makes 8 dozen.

SPRITZ

1 cup butter
½ cup and 1 tablespoon sugar
1 egg
1 teaspoon vanilla

½ teaspoon almond extract
2 ½ cups all purpose flour
¾ teaspoon salt
Colored sugar, small candies for decorating

1. Cream butter well. Add sugar. Cream until light and fluffy.
2. Add egg, vanilla and almond extract. Beat well.
3. Sift flour and salt together. Add to creamed mixture. Blend.
4. Knead dough in hands until it is soft and pliable.
5. Press dough through cooky press onto ungreased cooky sheets.
6. Decorate with colored sugar or small candies.
7. Bake at 400 degrees about 8 minutes.
8. Makes about 6 dozen.

CHOCOLATE FINGERS

1 cup butter
1 ½ cups powdered sugar
6 ounces sweet chocolate, grated

¼ teaspoon salt
1 ½ cups sifted all purpose flour
1 teaspoon vanilla

1. Cream butter. Add sugar gradually. Cream well.
2. Add grated chocolate and salt. Blend.
3. Add flour to creamed mixture. Add vanilla. Blend.
4. Work with hands to form a ball.
5. Press dough through cooky press onto ungreased cooky sheets.
6. Bake at 250 degrees about 45 minutes.

CHOCOLATE LOG COOKIES

1 cup butter
½ cup powdered sugar
½ cup granulated sugar
2 egg yolks
2 teaspoons vanilla

3 tablespoons cocoa
2 ½ cups sifted all purpose flour
½ teaspoon salt

1. Cream butter. Add powdered sugar and granulated sugar gradually. Cream well.
2. Add egg yolks one at a time. Beat well after each addition. Add vanilla and cocoa. Blend.
3. Sift flour and salt together. Add to creamed mixture. Blend well.
4. Press dough through cooky press onto greased cooky sheets. Use star-shaped cutter. Make cookies about 1 ½ inches long.
5. Bake at 350 degrees about 15 minutes. Cool.
6. Dip ends of each cooky in Cocoa Frosting, then dip into colored walnuts.
7. Makes about 10 dozen.

Cocoa Frosting

3 tablespoons butter
1 cup powdered sugar
2 tablespoons cocoa

1 ½ tablespoons cold coffee
½ teaspoon vanilla

1. Cream butter. Add one half of the sugar gradually. Add cocoa. Beat well.
2. Add coffee, remaining sugar and vanilla. Beat until smooth.

Colored Walnuts

Green coloring
1 ½ tablespoons warm water

1 ½ cups finely chopped walnuts

1. Dilute green coloring in warm water.
2. Add chopped walnuts. Blend thoroughly.
3. Spread onto a shallow pan.
4. Place in a 350 degree oven about 8 minutes to dry.

CHOCOLATE ACORNS

1. Use 1 teaspoon of Chocolate Log dough. Shape to form a small cone similar to an acorn.
2. Bake at 350 degrees about 15 minutes. Cool.
3. Dip wide end of each cooky into Cocoa Frosting, then dip into colored walnuts.



Miscellaneous

BUTTERSCOTCH BALLS

- | | |
|---------------------------------------|---|
| 3/4 cup butter | 2 cups sifted all purpose flour |
| 1 cup firmly packed light brown sugar | 1/2 cup granulated sugar |
| 1 egg yolk | Small pieces of candied cherries and citron |
| 1 teaspoon vanilla | |

1. Cream butter. Add brown sugar gradually. Cream well.
2. Add egg yolk and vanilla. Beat until fluffy.
3. Add flour. Blend.
4. Shape into balls. Use 1 level teaspoon of dough. Roll in granulated sugar.
5. Place on greased cooky sheets. Decorate with small piece of candied cherry and citron.
6. Bake at 350 degrees 10 to 12 minutes.
7. Makes 8 dozen 1 1/2-inch cookies.

COFFEE SHORTS

- | | |
|--------------------------------|------------------------------|
| 1 cup sifted all purpose flour | 1 teaspoon instant coffee |
| 1/2 cup cornstarch | 1 teaspoon vanilla |
| 1/8 teaspoon salt | 2 tablespoons powdered sugar |
| 1 cup butter | 1/2 teaspoon instant coffee |
| 1/2 cup powdered sugar | |

1. Sift flour, cornstarch and salt together.
2. Cream butter. Add powdered sugar gradually. Cream well. Add 1 teaspoon instant coffee and vanilla.
3. Add sifted dry ingredients. Blend. Refrigerate 1 hour.
4. Dip palms of hands in powdered sugar. Shape dough into 1 inch balls.
5. Place on ungreased cooky sheets. Flatten each ball slightly with fork which has been dipped in cold water.
6. Bake at 375 degrees about 15 minutes.
7. Combine 2 tablespoons powdered sugar and 1/2 teaspoon instant coffee.
8. Shake powdered sugar mixture over cookies while warm using a fine sieve.
9. Makes about 7 1/2 dozen.

SESAME SEED COOKIES

- | | |
|---------------------------------|------------------------------|
| 1/4 cup sesame seeds | 1/4 cup vegetable shortening |
| 2 cups sifted all purpose flour | 1 cup sugar |
| 1/4 teaspoon salt | 1 egg |
| 1/2 cup butter | 1 teaspoon vanilla |

1. Place sesame seeds in a shallow pan. Toast at 375 degrees until lightly browned. Stir frequently.
2. Sift flour and salt together.
3. Cream butter and vegetable shortening. Add sugar gradually. Cream well.
4. Add egg. Beat until fluffy. Add vanilla.
5. Add dry ingredients. Blend.
6. Shape dough into balls the size of a small walnut. Dip tops into sesame seed.
7. Place on ungreased cooky sheets.
8. Bake at 375 degrees 12 to 15 minutes.
9. Makes 7 dozen.

BRAZIL NUT CHOCOLATE SHORTBREAD

- | | |
|--|---|
| 1 cup butter | 1/4 teaspoon salt |
| 1/2 cup sugar | 1 cup coarsely chopped Brazil nuts |
| 1 square unsweetened chocolate, melted | Pieces of sliced Brazil nuts for decorating |
| 1 teaspoon vanilla | |
| 2 cups sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Cream well. Add chocolate and vanilla.
2. Add flour, salt and chopped nuts. Mix thoroughly.
3. Shape into balls. Use 1 level teaspoon of dough.
4. Place on greased cooky sheets. Press a piece of sliced Brazil nut on top.
5. Bake at 300 degrees 15 to 20 minutes.
6. Makes 10 dozen 1-inch cookies.

HONEY BALLS

- | | |
|---------------------------------|----------------------------|
| 1 cup butter | 2 cups finely chopped nuts |
| 1/4 cup honey | |
| 2 teaspoons vanilla | Powdered sugar |
| 1/2 teaspoon salt | |
| 2 cups sifted all purpose flour | |

1. Cream butter. Add honey. Cream well. Add vanilla and salt.
2. Add flour and nuts. Blend well.
3. Shape into balls. Use 1 level teaspoon of dough.
4. Place on greased cooky sheets.
5. Bake at 250 degrees about 30 minutes.
6. Roll cookies in powdered sugar while warm.
7. Makes about 10 dozen cookies.

BROWN EYED SUSANS

- | | |
|---------------------------|---------------------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 3 tablespoons sugar | 2 cups sifted all purpose flour |
| 1 teaspoon almond extract | |

1. Cream butter. Add sugar, almond extract and salt. Cream well. Add flour. Mix well.
2. Shape into balls. Use 1 level tablespoon of dough.
3. Place on greased cooky sheets. Flatten to 1/4 inch thick with bottom of glass dipped in flour.
4. Bake at 400 degrees 10 to 12 minutes. Cool.
5. Frost with Easy Cocoa Frosting.

Easy Cocoa Frosting

- | | |
|----------------------|------------------------|
| 1 cup powdered sugar | 1/2 teaspoon vanilla |
| 2 tablespoons cocoa | Blanched almond halves |
| Hot water | |

1. Blend sugar and cocoa. Add enough hot water to make frosting of spreading consistency. Add vanilla.
2. Place 1/2 teaspoon of frosting in center of each cooky. Top with almond half.
3. Makes about 3 dozen 2 1/2 inch cookies.



Miscellaneous (Continued)

CHOCOLATE NUGGETS

- | | |
|----------------------------|---|
| 2 ½ cups sifted cake flour | 1 teaspoon vanilla |
| ¼ teaspoon salt | 2 squares unsweetened chocolate, melted |
| ¾ cup butter | 2 tablespoons milk |
| 1 cup sugar | 1 ¼ cups chopped walnuts |
| 1 egg | |

- Sift flour and salt together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat until fluffy. Add vanilla and melted chocolate.
- Add dry ingredients and milk.
- Refrigerate dough for several hours or overnight.
- Shape dough into balls the size of a small walnut. Roll in chopped walnuts.
- Place on ungreased cookie sheets.
- Bake at 375 degrees 10 to 12 minutes.
- Makes 7 dozen 2-inch cookies.

SWEDISH LACE COOKIES

- | | |
|---------------------------------|---|
| ½ cup butter | 2 tablespoons milk |
| ½ cup sugar | 1 cup blanched almonds, very finely chopped |
| 3 tablespoons all purpose flour | |

- Cream butter. Add sugar gradually.
- Add flour and milk alternately.
- Add almonds. Place in saucepan. Blend.
- Heat to boiling point at a medium heat. Stir constantly. Remove from heat.
- Drop a level tablespoonful of batter onto greased cookie sheets. Space about 5 inches apart.
- Bake at 350 degrees about 8 minutes or until well browned. The cookie spreads, and is lacy thin.
- Remove from oven. Let stand about 1 minute on cookie sheet until they can be removed with spatula. They will still be very hot. Shape into cornucopias as soon as possible.
- Makes about 20 cookies.

CINNAMON CRINKLES

- | | |
|-----------------------------------|----------------------|
| 2 ¾ cups sifted all purpose flour | 1 cup butter |
| 2 teaspoons cream of tartar | 1 ½ cups sugar |
| 1 teaspoon soda | 2 eggs |
| ½ teaspoon salt | 3 tablespoons sugar |
| | 2 teaspoons cinnamon |

- Sift flour, cream of tartar, soda and salt together.
- Cream butter. Add sugar gradually. Cream well.
- Add eggs one at a time. Beat well after each addition.
- Add dry ingredients. Blend well.
- Refrigerate until firm enough to handle.
- Combine 3 tablespoons sugar and 2 teaspoons cinnamon.
- Shape dough into balls the size of a small walnut. Roll in sugar-cinnamon mixture.
- Place on greased cookie sheets.
- Bake at 350 degrees 12 to 15 minutes.
- Makes 9 dozen.

BOURBON BALLS

- | | |
|-----------------------------|----------------------------------|
| 1 cup vanilla wafer crumbs | 2 tablespoons cocoa |
| 1 cup finely chopped pecans | ¼ cup bourbon |
| 1 cup sifted powdered sugar | 1 ½ tablespoons white corn syrup |
| | Powdered sugar |

- Combine dry ingredients.
- Blend bourbon and corn syrup.
- Mix all ingredients.
- Shape into 1 inch balls. Roll in sifted powdered sugar.
- Refrigerate. Makes about 4 dozen.

BUTTERSCOTCH FILLED WAFERS

- | | |
|---------------------------------------|-----------------------------------|
| ½ cup butter | 1 ¼ cups sifted all purpose flour |
| ½ cup firmly packed light brown sugar | ¼ teaspoon baking powder |
| 1 egg | ¼ teaspoon salt |
| ½ teaspoon maple flavoring | 1 egg white, slightly beaten |
| 1 teaspoon vanilla | ¼ cup grated pecans |

- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat well. Add flavorings.
- Sift flour, baking powder and salt together. Add to creamed mixture. Blend. Knead gently until dough is smooth. Chill dough.
- Roll about ⅛ inch thick on floured canvas.
- Cut with 1 ½ inch round cookie cutter.
- Place on greased cookie sheets.
- Brush half of the cookies with slightly beaten egg white. Sprinkle with grated pecans.
- Bake at 375 degrees 8 to 10 minutes or until delicately browned. Remove at once. Cool.
- Spread flat side of plain cookies with Toasted Nut Filling. Cover with pecan-topped cookie.

Toasted Nut Filling

- | | |
|---------------------------------------|----------------------|
| 1 cup pecans | 2 tablespoons butter |
| ½ cup firmly packed light brown sugar | 1 egg yolk |
| 2 tablespoons hot water | 2 teaspoons vanilla |

- Place pecans in shallow pan. Toast in oven at 325 degrees about 10 minutes. Grate nuts.
- Combine brown sugar, hot water, butter and egg yolk in small saucepan or double boiler. Cook at a low heat until mixture thickens. Cool.
- Add vanilla and grated pecans. Blend.
- Spread between cookies.
- Makes about 4 ½ dozen 1 ½-inch cookies.

FROSTING FOR DECORATING COOKIES

- | | |
|-------------|----------------------|
| 1 egg white | 1 cup powdered sugar |
|-------------|----------------------|

- Beat egg white until foamy.
- Add sugar gradually. Beat until smooth and shiny and frosting stands in soft peaks.
- Frosting becomes very hard when dry.



Miscellaneous (Continued)

BLACK WALNUT DAINTIES

- | | |
|--------------------------------|-----------------------------------|
| 1 cup sifted all purpose flour | 1 egg white |
| ¼ cup sugar | 1 tablespoon water |
| ¼ teaspoon salt | About ¾ cup black walnuts, grated |
| ½ cup butter | Candied cherries |
| 1 teaspoon vanilla | |

1. Sift flour, sugar and salt together. Place in mixing bowl.
2. Cut in butter with dough blender until mixture resembles coarse crumbs. Add vanilla. Blend.
3. Work mixture with hands to form a ball.
4. Shape into balls. Use 1 level teaspoonful of dough.
5. Blend egg white and water. Beat slightly.
6. Dip balls in egg white. Roll in grated nuts.
7. Place on greased cooky sheets. Top with small piece of candied cherry.
8. Bake at 350 degrees 18 to 20 minutes.
9. Makes about 4 dozen 1 ½-inch cookies.

CINNAMON NUT COOKIES

- | | |
|---------------------------------|-----------------------|
| ½ cup vegetable shortening | ½ cup powdered sugar |
| ½ cup butter | 1 cup chopped nuts |
| 2 cups sifted all purpose flour | 1 teaspoon vanilla |
| ½ teaspoon salt | 1 teaspoon cold water |
| | 1 teaspoon cinnamon |
| | 1 cup powdered sugar |

1. Cut shortening and butter into flour and salt with dough blender until mixture resembles coarse meal.
2. Add powdered sugar. Mix well.
3. Add nuts, vanilla and water. Mix well.
4. Form into balls 1 inch in diameter.
5. Place on ungreased cooky sheets.
6. Bake at 350 degrees 15 to 20 minutes. Cool.
7. Combine cinnamon and 1 cup powdered sugar.
8. Roll cookies in cinnamon mixture.
9. Makes about 5 dozen cookies.

CHRISTMAS PFEFFERNUESSE

- | | |
|---------------------------------|--|
| ½ cup melted butter | 1 ½ teaspoons cinnamon |
| 1 cup sugar | ½ teaspoon cloves |
| 2 eggs | ½ teaspoon soda |
| ½ teaspoon grated lemon rind | ½ cup finely chopped citron |
| ½ teaspoon anise oil | 1 ½ cups finely chopped blanched almonds |
| 2 cups sifted all purpose flour | Powdered sugar |

1. Combine melted butter, sugar and eggs. Blend well.
2. Add lemon rind and anise oil.
3. Sift flour, cinnamon, cloves and soda together. Add to butter mixture. Add citron and almonds. Blend.
4. Shape into balls. Use about 1 teaspoonful of dough.
5. Place on greased cooky sheets.
6. Bake at 350 degrees 12 to 14 minutes.
7. Roll in powdered sugar while warm. Store in airtight container.
8. Makes about 15 dozen cookies.

SUGARY PEANUT MOUNDS

- | | |
|---|---------------------------------|
| 1 cup butter | 2 cups sifted all purpose flour |
| ½ cup sugar | Granulated sugar |
| 2 teaspoons vanilla | |
| 1 ¾ cups finely chopped salted peanuts, without skins | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add vanilla, peanuts and flour. Blend.
3. Pinch off pieces of dough the size of a small walnut.
4. Place on ungreased cooky sheets.
5. Bake at 325 degrees for 20 minutes.
6. Roll in granulated sugar while warm.
7. Makes 7 ½ dozen cookies.

FILBERT CRESCENTS

- | | |
|--------------------------|-----------------------------------|
| 1 cup butter | 1 ½ cups sifted all purpose flour |
| ¼ cup sugar | ¼ cup powdered sugar |
| 3 ¾ cups grated filberts | ¼ cup granulated sugar |
| 2 tablespoons vanilla | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add grated filberts, vanilla and flour. Blend.
3. Shape into crescents. Use about 1 teaspoon of dough.
4. Place on ungreased cooky sheets.
5. Bake at 350 degrees 18 to 20 minutes.
6. Combine powdered sugar and granulated sugar.
7. Roll cookies in combined sugars while warm.
8. Makes about 6 dozen.

PRINCESS DELIGHTS

- | | |
|---------------------------------------|---------------------------------------|
| 1 cup vegetable shortening | 1 teaspoon salt |
| ½ cup butter | 2 ½ cups sifted all purpose flour |
| 1 cup granulated sugar | 2 teaspoons baking powder |
| 1 cup firmly packed light brown sugar | 1 cup moist coconut, coarsely chopped |
| 2 teaspoons vanilla | |

1. Cream shortening and butter. Add granulated and brown sugar gradually. Cream well. Add vanilla.
2. Sift salt, flour and baking powder together. Add to creamed mixture. Add coconut. Blend.
3. Shape into balls. Use about 1 level teaspoonful of dough.
4. Place on ungreased cooky sheets.
5. Bake at 325 degrees 20 to 25 minutes.
6. Roll in Spiced Powdered Sugar.

Spiced Powdered Sugar

- | | |
|----------------------|----------------------|
| 1 cup powdered sugar | ¼ teaspoon cinnamon |
| ¼ teaspoon nutmeg | Dash of white pepper |

7. Combine all ingredients.
8. Makes about 11 dozen cookies.



Miscellaneous (Continued)

CHOCOLATE DIPPED CREAMS

- | | |
|--------------------------------|----------------------------------|
| 1 cup sifted all purpose flour | 1 teaspoon vanilla |
| 1 cup cornstarch | Powdered sugar |
| 1 cup butter | 1 cup chocolate bits, melted |
| ½ cup powdered sugar | Nuts, coconut, chocolate jimmies |
| ⅛ teaspoon salt | |

- Sift flour and cornstarch together.
- Cream butter. Add sugar gradually. Cream well. Add salt and vanilla.
- Add sifted dry ingredients. Refrigerate 2 or 3 hours.
- Shape into small balls, triangles, crescents and bars.
- Place 2 inches apart on greased cooky sheets.
- Bake at 375 degrees 15 to 20 minutes.
- Roll in powdered sugar while hot. Cool.
- Dip part of each cooky in melted chocolate, then in chopped nuts, coconut or chocolate jimmies.
- Allow chocolate to harden before storing.
- Makes 6 dozen.

ALMOND CRESCENTS

- | | |
|-----------------------------------|----------------------------------|
| 1 cup butter | ½ cup blanched almonds, slivered |
| ½ cup sugar | |
| ¼ teaspoon salt | 1 cup powdered sugar |
| 2 ½ cups sifted all purpose flour | |

- Cream butter. Add sugar gradually. Cream well.
- Add salt, flour and almonds. Blend.
- Shape into crescents. Use about ½ tablespoon of dough.
- Place on greased cooky sheets.
- Bake at 300 degrees for 18 to 20 minutes.
- Roll crescents in powdered sugar while hot.
- Makes about 7 dozen.

THREE LEAF CLOVERS

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

- Beat egg yolks until light. Add sugar and vanilla. Beat thoroughly. Add grated nuts and salt.
- Beat egg whites until stiff. Add to nut mixture.
- Flour hands to prevent dough from sticking to fingers.
- Shape dough into balls. Use ¼ level teaspoon of dough for each ball.
- Place 3 balls together on greased cooky sheets. Place a piece of candied cherry in the center of each clover and use citron for the stem.
- Bake at 300 degrees about 12 to 15 minutes. Do not brown.
- Makes about 10 dozen 1 ½-inch clovers.

CHOCOLATE SNOWFLAKES

- | | |
|---------------------------------|----------------------------|
| 1 cup sifted all purpose flour | ¼ cup butter |
| 1 teaspoon baking powder | 1 cup sugar |
| ¼ teaspoon salt | 2 eggs |
| 2 squares unsweetened chocolate | 1 teaspoon vanilla |
| | 1 cup nuts, finely chopped |
| | Powdered sugar |

- Sift flour, baking powder and salt together.
- Melt chocolate and butter at a low heat. Stir in sugar. Transfer to small mixer bowl.
- Add eggs one at a time. Beat well after each addition. Add vanilla.
- Add flour and chopped nuts. Blend well.
- Refrigerate 4 to 5 hours or until dough is firm enough to handle.
- Roll into balls about ¾ inch in diameter. Roll in powdered sugar.
- Place 2 inches apart on greased cooky sheets.
- Bake at 400 degrees about 10 minutes.
- Makes 9 dozen.

WALNUT PYRAMIDS

- | | |
|---------------------------------------|-----------------------------------|
| ½ cup butter | 1 ¼ cups sifted all purpose flour |
| ½ cup firmly packed light brown sugar | ¼ teaspoon baking powder |
| 1 egg | ¼ teaspoon salt |
| ½ teaspoon maple flavoring | Candied cherries or citron |
| 1 teaspoon vanilla | |

- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat well. Add flavorings.
- Sift flour, baking powder and salt together. Add to creamed mixture. Blend. Knead gently until dough is smooth. Chill.
- Roll about ⅛ inch thick on floured canvas.
- Cut with a 2 inch, 1 ½ inch and 1 inch round cutter to have three different sizes.
- Place on greased cooky sheets.
- Bake at 375 degrees 8 to 10 minutes. Remove at once. Cool.
- Spread the bottom of middle sized cooky with Walnut Filling. Place on top of largest cooky.
- Spread the bottom of the small cooky with filling. Place on top of second cooky. This will form a pyramid of three cookies.
- Top with a small amount of filling. Decorate with pieces of candied cherry or citron.
- Makes about 36 three-layer pyramids.

Walnut Filling

- | | |
|-------------------------|----------------------|
| 1 cup walnuts | 2 tablespoons butter |
| ½ cup light brown sugar | 1 egg yolk |
| 2 tablespoons hot water | 2 teaspoons vanilla |

- Place walnuts in shallow pan. Toast in oven at 325 degrees about 10 minutes. Grate nuts.
- Combine brown sugar, hot water, butter and egg yolk in small saucepan or double boiler. Cook at a low heat until mixture thickens. Cool.
- Add vanilla and grated walnuts. Blend.



Miscellaneous (Continued)

HAZELNUT PUFF BALLS

4 egg whites
1 pound powdered sugar
½ pound grated hazelnuts (3 cups)

1 teaspoon grated lemon rind

1. Beat egg whites until stiff but not dry.
2. Add sugar gradually. Beat for 5 minutes with electric mixer.
3. Divide batter in half. Use one half for icing.
4. Add grated nuts and lemon rind to one half of mixture.
5. Dip hands in powdered sugar. Shape dough into small balls.
6. Place on greased cooky sheets.
7. Make a dent in the center of each ball. Fill with icing. Allow to dry five minutes.
8. Bake at 325 degrees about 15 to 18 minutes or until icing is a delicate brown.
9. Makes about 7 to 10 dozen depending on size.

RANGER MACAROONS

1 cup butter
1 cup firmly packed light brown sugar
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
2 cups sifted 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 sugars gradually. Cream well.
2. Add eggs. Beat well after each addition. Add vanilla. Blend.
3. Sift flour, baking powder, soda and salt together. Combine all dry ingredients.
4. Add to creamed mixture. Blend well.
5. Shape into balls about ¾ inch in diameter.
6. Place on greased cooky sheets.
7. Bake at 375 degrees 12 to 14 minutes.
8. Makes about 6 dozen.

WHOLE PEANUT COOKIES

1 cup butter
1 cup firmly packed light brown sugar
1 egg
1 ½ cups sifted all purpose flour
1 ¼ teaspoons soda
1 ¼ teaspoons baking powder

½ cup crushed corn flakes (measure after crushing)
1 ¼ cups raw quick cooking oatmeal
1 cup whole salted peanuts (with skins)

1. Cream butter. Add brown sugar gradually. Cream well.
2. Add egg. Beat well.
3. Sift flour, soda and baking powder together.
4. Add sifted dry ingredients to creamed mixture. Blend.
5. Fold in corn flakes, oatmeal and salted peanuts.
6. Shape into balls about the size of walnuts.
7. Place on greased cooky sheets.
8. Bake at 350 degrees about 15 minutes.
9. Makes about 4 ½ dozen.

FATTIGMANDS BAKKELSE

(Norwegian)

3 eggs
1 cup sugar
¼ cup cream
½ cup melted butter
1 ½ teaspoons vanilla
3 ½ cups sifted all purpose flour

½ teaspoon salt
1 teaspoon baking powder
About 3 pounds fat for deep frying
Powdered sugar

1. Beat eggs at a medium speed of the electric mixer until very light and fluffy.
2. Add sugar gradually. Beat well.
3. Add cream, butter and vanilla.
4. Sift flour three times with salt and baking powder.
5. Turn to a low speed. Add dry ingredients to egg mixture. Blend. Chill several hours or overnight.
6. Roll small portions of dough ¼ inch thick on well floured canvas. The crispness of the bakkel depends on the thinness of the dough.
7. Cut with pastry wheel or knife into small diamond shapes. Cut a ¼ inch lengthwise slash in center of diamond. Pull one end of the diamond through the slash.
8. Fry at 365 degrees until delicately browned. Turn once or twice. Drain on absorbent paper.
9. Sprinkle with powdered sugar.
10. Makes about 9 dozen bakkelse depending on size of diamond.

NORWEGIAN BON BONS

1 cup sifted all purpose flour
¾ cup cornstarch
¼ teaspoon salt
1 cup butter

½ cup powdered sugar
½ teaspoon vanilla
½ cup finely chopped pecans

1. Sift flour, cornstarch and salt together.
2. Cream butter. Add sugar gradually. Cream well. Add vanilla.
3. Add sifted dry ingredients. Mix well. Chill.
4. Shape into balls the size of a small walnut.
5. Place balls on chopped pecans. Flatten with bottom of glass dipped in flour.
6. Place nut side up on greased cooky sheets.
7. Bake at 350 degrees 10 to 12 minutes. Cool.
8. Frost with Bon Bon Frosting.

Bon Bon Frosting

1 tablespoon soft butter
1 cup powdered sugar

Lemon or orange juice

9. Blend butter and sugar. Add enough fruit juice to make frosting of spreading consistency.
10. Place ½ teaspoon of frosting in center of each cooky.
11. Makes 4 dozen cookies.



Miscellaneous (Continued)

PEANUT BUTTER COOKIES

1 cup shortening (half lard, half butter) 2 eggs
 1 cup granulated sugar 2 ½ cups sifted all purpose flour
 1 cup firmly packed light brown sugar 2 teaspoons soda
 1 cup peanut butter ½ teaspoon salt

1. Cream shortening. Add sugars and peanut butter. Cream well.
2. Add unbeaten eggs. Beat well.
3. Sift flour, soda and salt together. Add to creamed mixture. Blend.
4. Shape into balls. Use ½ level tablespoon of dough.
5. Place on greased cooky sheets. Flatten with tines of fork.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 12 dozen.

NUT BALLS

1 cup sifted all purpose flour 1 cup pecans, grated
 2 tablespoons sugar 1 teaspoon vanilla
 ½ teaspoon salt Pecan halves
 ½ cup butter Green, red, or white sugar

1. Sift flour, sugar and salt together. Place in mixing bowl.
2. Cut in butter with dough blender until mixture resembles coarse crumbs.
3. Add grated pecans and vanilla. Blend.
4. Work dough with hands to form a ball.
5. Shape into balls. Use 1 level teaspoonful of dough.
6. Place on greased cooky sheets. Press a pecan half lightly into each cooky.
7. Bake at 350 degrees about 20 minutes.
8. Cookies may be baked without pecan half and rolled in green, red or white sugar while warm.
9. Makes about 4 ½ dozen 1-inch cookies.

BON BON COOKIES

1 cup dates, ground ¾ cup sugar
 ½ cup walnuts, ground ½ teaspoon vanilla
 ½ teaspoon vanilla Red and green food coloring
 2 egg whites
 ½ teaspoon salt

1. Combine finely ground dates, nuts and vanilla.
2. Shape into balls. Use ½ teaspoon of mixture.
3. Beat egg whites and salt until stiff but not dry.
4. Add sugar gradually. Beat until mixture holds a firm peak. Add vanilla. Blend.
5. Divide meringue in half. Tint one half green and the other pink.
6. Drop balls into meringue. Cover with meringue. Remove each ball with teaspoon.
7. Place on greased cooky sheets. Swirl top.
8. Bake at 250 degrees about 30 minutes.
9. Makes about 4 dozen.

FLORENCE'S PECAN FINGERS

1 cup butter 1 tablespoon water
 ¼ cup firmly packed light brown sugar 1 teaspoon vanilla
 2 cups sifted all purpose flour 2 cups finely chopped pecans
 ½ teaspoon salt Granulated sugar or Powdered sugar

1. Cream butter. Add sugar gradually. Cream well.
2. Add flour, salt, water and vanilla.
3. Add pecans. Blend.
4. Shape dough into date-like pieces.
5. Place on greased cooky sheets.
6. Bake at 350 degrees 18 to 20 minutes. Roll in granulated or powdered sugar while warm.
7. Makes about 7 ½ dozen.

MEXICAN WEDDING CAKES

1 cup butter ¼ teaspoon salt
 ½ cup powdered sugar 1 teaspoon vanilla
 2 cups sifted all purpose flour

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

SANDBAKKELSE

1 cup butter 1 teaspoon vanilla
 1 cup sugar ½ teaspoon salt
 2 eggs 2 ¾ cups sifted all purpose flour
 1 teaspoon almond extract

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after each addition. Add almond and vanilla flavorings and salt.
3. Stir in flour. Dough is quite soft. Shape into a ball. Refrigerate several hours.
4. Press about 1 teaspoonful of dough into individual sandbakkelse pan. Begin at the bottom of pan and work upward toward the top edge of pan. Trim around the edge of pan.
5. Use enough dough to form a very thin hollow shell. Dip fingers into flour if dough is sticky.
6. Place individual pans on a cooky sheet or in a large shallow pan.
7. Bake at 350 degrees about 10 minutes or until delicately browned.
8. To remove — place pans upside down on cooling rack until the cookies have cooled slightly. If the cookies do not release from pan, loosen edge with a pointed knife and tap bottom of pan.
9. Makes about 8 dozen.



Miscellaneous (Continued)

SCANDINAVIAN DROPS

½ cup butter	1 egg white
¼ cup firmly packed light brown sugar	¾ cup chopped nuts
1 egg yolk	Red or green jelly
1 cup sifted all purpose flour	

1. Cream butter. Add sugar gradually. Add egg yolk. Beat until light. Blend in flour.
2. Roll dough into small balls about one inch in diameter.
3. Beat egg white slightly with a fork.
4. Dip cookies in egg white. Roll in chopped nuts.
5. Place on greased cooky sheets. Make a depression in the center of each ball.
6. Bake at 300 degrees about 15 minutes. Remove from oven. Press down centers again. Bake for 30 to 35 minutes longer. Cool.
7. Fill center with jelly. Candied cherries, small pieces of candied apricot or prune may be used.
8. Makes about 2 dozen.

COCONUT DATE BALLS

- | | |
|---|-----------------------------|
| 2 eggs | ½ cup chopped pecans |
| 1 cup sugar | 3 cups crisp rice cereal |
| 1 pound pitted dates, cut in small pieces | About 3 cups flaked coconut |
1. Beat eggs well. Add sugar and dates.
 2. Pour mixture into a large saucepan or an electric frying pan.
 3. Heat thoroughly at a medium heat. Turn to a low heat. Cook 10 minutes. Stir constantly.
 4. Cool slightly. Add pecans and rice cereal.
 5. Shape into 1 inch balls. Roll in coconut. No baking required.
 6. Refrigerate. Makes about 8 dozen.

VANILLA KRUMKAKE

(Fancy Norwegian Cookies)

3 eggs	½ cup sifted all purpose flour
½ cup sugar	1 teaspoon vanilla
½ cup melted butter, cooled slightly	

1. Beat eggs at a medium speed of the electric mixer until light. Add sugar gradually. Beat well.
2. Add melted butter. Mix. Add flour and vanilla. Blend.
3. Preheat krumkake iron at a medium high heat about 5 minutes.
4. Place two level teaspoonfuls of batter in center of krumkake iron. Lower the lid. Press lightly.
5. Bake at a medium heat 1 to 2 minutes or until krumkake is delicately browned. Turn 3 or 4 times. Watch carefully.
6. Remove from iron. Roll immediately on krumkake cone. Cool.
7. Makes about 4 dozen krumkake.

GINGER SNAPS

¾ cup butter	½ teaspoon salt
1 cup sugar	2 teaspoons soda
¼ cup molasses	1 teaspoon cinnamon
1 egg	1 teaspoon cloves
2 cups sifted all purpose flour	1 teaspoon ginger
	3 tablespoons sugar

1. Cream butter. Add sugar gradually. Add molasses. Cream well. Add egg. Beat well.
2. Sift flour, salt, soda, cinnamon, cloves and ginger together.
3. Add sifted dry ingredients. Blend.
4. Shape into balls about the size of a walnut. Dip in sugar.
5. Place on greased cooky sheets about 2 inches apart.
6. Bake at 375 degrees about 20 minutes.
7. Makes about 4 dozen.

ALMOND RINGS

1 ½ cups butter	1 cup finely chopped unblanched almonds
1 cup sugar	½ cup sugar
3 egg yolks	1 teaspoon cinnamon
4 cups sifted all purpose flour	
1 egg white, slightly beaten	

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

NEUSEN SHTANGEL

(Nut Strips)

1 egg	½ teaspoon nutmeg
1 cup sugar	½ pound walnuts, grated (3 cups)
1 teaspoon lemon juice	

1. Beat egg until light. Add sugar gradually. Add lemon juice and nutmeg.
2. Stir walnuts into egg mixture.
3. Pat or roll on waxed paper into 3 long strips about 2 inches wide and ¼ inch thick. Cover each strip with topping.

Topping

1 egg white	7 tablespoons sugar
1 teaspoon lemon juice	

4. Beat egg white until stiff but not dry; add lemon juice.
5. Add sugar gradually. Beat until mixture stands in firm peaks.
6. Spread on strips of dough. Cut into ½ inch bars.
7. Place on greased cooky sheets.
8. Bake at 325 degrees about 15 minutes.
9. Makes about 6 dozen.



Miscellaneous (Continued)

CHINESE ALMOND COOKIES

2 hard cooked egg yolks 1 cup sifted all purpose flour
 ½ cup butter
 ¼ cup sugar 24 blanched almonds
 ¼ teaspoon almond extract

1. Press hard cooked egg yolks through sieve.
2. Cream butter. Add sugar gradually. Add almond extract and hard cooked egg yolk.
3. Add flour. Blend.
4. Shape into 1 inch balls.
5. Place on ungreased cooky sheets. Press one almond into each ball.
6. Bake at 375 degrees about 12 minutes.
7. Makes 2 dozen cookies.

ORIENTAL BRITTLE

1 cup butter 2 cups sifted all purpose flour
 2 tablespoons instant coffee 1 cup chocolate bits, coarsely chopped
 1 teaspoon salt ½ cup unblanched almonds, finely chopped
 ½ teaspoon almond extract
 1 teaspoon vanilla
 1 cup sugar

1. Cream butter. Add instant coffee, salt and flavorings.
2. Add sugar gradually. Cream well.
3. Add flour and chocolate. Blend.
4. Spread into an ungreased 10 x 15 x 1 inch pan. Sprinkle with almonds.
5. Bake at 375 degrees about 25 minutes.
6. Break into 1 ½ to 2 inch irregular pieces when cool.
7. Makes about 4 dozen irregular pieces.

DANDY SNAPS

½ cup dark molasses 1 teaspoon ginger
 ½ cup butter ¾ cup sugar
 1 cup sifted all purpose flour ½ teaspoon salt

1. Heat molasses to boiling. Add butter. Cool slightly.
2. Sift flour, ginger, sugar and salt together. Add to molasses. Stir until smooth.
3. Drop from ½ teaspoon 3 inches apart onto greased cooky sheets.
4. Bake at 350 degrees about 10 minutes.
5. Remove from cooky sheets as soon as they come from oven. Shape into rolls over handle of wooden spoon. Work quickly.
6. If cookies harden before being shaped, put back into oven for a few seconds to soften.
7. Makes 7 dozen.

MERINGUE FUDGE DROPS

2 egg whites ½ cup sugar
 ⅛ teaspoon cream of tartar ¼ teaspoon almond extract
 ⅛ teaspoon salt

1. Beat egg whites at a high speed of the electric mixer until foamy.
2. Add cream of tartar and salt. Beat until egg whites form a soft peak.
3. Add sugar a tablespoon at a time. Beat until smooth and satiny. Add almond extract. Mix well.
4. Cover ungreased cooky sheets with brown paper.
5. Drop from teaspoon to form mounds about the size of a walnut. Press center with tip of spoon to form a small cup.
6. Bake at 250 degrees about 30 minutes.
7. Remove from brown paper.
8. Fill hollows with Fudge Filling.

Fudge Filling

¼ cup butter 2 tablespoons chopped pistachio nuts
 ½ cup chocolate bits
 2 egg yolks
 2 tablespoons powdered sugar

9. Melt butter and chocolate at a low heat.
10. Beat egg yolks slightly. Add sugar. Blend.
11. Combine egg and chocolate mixtures. Blend well.
12. Cook at a very low heat or over hot water 1 minute. Stir constantly. Remove from heat.
13. Stir until mixture is smooth and cool.
14. Fill meringues with about 1 teaspoon of fudge filling.
15. Sprinkle with pistachio nuts. Makes 7 ½ dozen.

PECAN TURTLES

1 ¼ cups sifted all purpose flour 1 egg
 ¼ teaspoon soda ¼ teaspoon maple flavoring
 ¼ teaspoon salt ¼ teaspoon vanilla
 ½ cup butter Large pecans
 ⅓ cup firmly packed light brown sugar 1 egg white

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar. Cream well.
3. Add egg. Beat until fluffy. Add flavorings.
4. Add dry ingredients. Blend well. Chill.
5. Place clusters of 3 pecans on greased cooky sheets.
6. Shape dough into 1 inch balls. Dip one side of ball into unbeaten egg white. Place in center of cluster of pecans. Flatten slightly.
7. Bake at 350 degrees 10 to 12 minutes.
8. Frost with Glossy Chocolate Icing while warm.

Glossy Chocolate Icing

1 tablespoon butter ½ teaspoon vanilla
 1 square unsweetened chocolate About 2 tablespoons hot milk
 1 cup powdered sugar

9. Melt butter and chocolate together. Add powdered sugar, vanilla and enough milk to make icing of spreading consistency.
10. Makes about 5 dozen.

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... to serve you



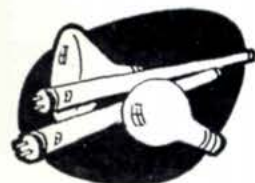
At Wisconsin Electric Power Company, many free services are available to help you live better . . . electrically — with a full measure of convenience, cleanliness, comfort, economy and safety. Information on any of the following subjects may be obtained from any Electric Company office.



HOME SERVICE . . . If you need new recipes, help in meal planning, advice on the care and use of your electric range, freezer, washer, dryer or any other electrical appliance, home service help and information is available through any Electric Company office.



KITCHEN and LAUNDRY PLANNING . . . If you are building a new home or remodeling an old one, expert kitchen and laundry planning service is available free-of-charge through any Electric Company office. Let us help you plan the most convenient locations for equipment, appliances, storage facilities and work space.



LIGHTING . . . Another free service that many homemakers find helpful concerns the proper use of lighting. Good lighting makes home-making easier, enhances the beauty of any room. Add new beauty and convenience by asking Electric Company home lighting advisors to help you light-condition your home.



PLANNED HOUSEPOWER . . . If your home wiring needs modernization or if you plan to build a new home, free wiring planning service is available through any Electric Company office. Let us help you select the number and size of circuits, convenient locations for outlets and switches you'll need to live better . . . electrically. This service is free to our customers.



WISCONSIN ELECTRIC POWER COMPANY

MILWAUKEE, WISCONSIN

LOCAL OFFICES — RACINE, KENOSHA, WATERTOWN, WAUKESHA, BURLINGTON, WHITEWATER, FORT ATKINSON, WEST BEND, MENOMONEE FALLS, PORT WASHINGTON, WEST ALLIS



Christmas Cookies



Electricity does it BEST