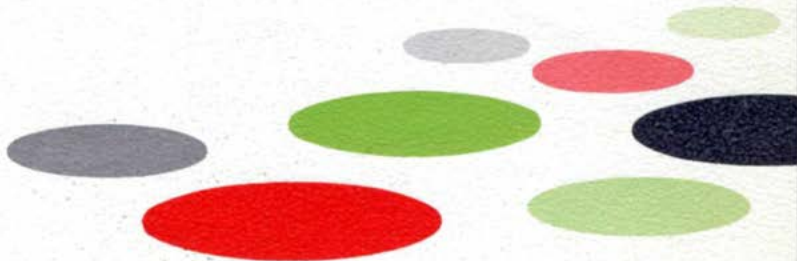




**WISCONSIN ELECTRIC  
POWER COMPANY**

# Christmas

**COOKIES**





**WE'VE BEEN TRYING, TESTING AND TASTING . . .**

*It was Christmas in July at the Electric Company!  
That's when we began trying, testing and tasting  
each of the wonderful recipes in this book.*

*We did it all with your convenience in mind and with  
the sincere hope that these recipes will provide a great deal  
of pleasure for you and your family during the holiday  
season and at festive occasions all through the year.*

*Each of these recipes is kitchen tested — but remember  
that good cooking is even better when it's done the  
cool, clean, fast and easy electric way!*

HOME SERVICE BUREAU  
Wisconsin Electric Power Company



**ONLY ELECTRICITY PROVIDES FLAMELESS COOKING**

# Christmas

## 1960

### HOME SERVICE BUREAU

*Suggestions for making and decorating  
Christmas Cookies*

#### OATMEAL JAM DIAMONDS

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 ½ cups sifted all-purpose flour | 1 teaspoon baking powder |
| 1 cup brown sugar, packed         | ½ teaspoon salt          |
| 1 ½ cups uncooked oatmeal         | ¾ cup butter             |
|                                   | ¾ cup pineapple jam      |
|                                   | ¾ cup apricot jam        |

1. Combine dry ingredients in bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs.
2. Pat 2/3 of the mixture onto the bottom of a greased 9 x 13 x 2 inch pan.
3. Combine pineapple and apricot jam. Spread over oatmeal layer. Sprinkle remaining mixture over jam.
4. Bake at 350 degrees about 35 minutes.
5. Cut into diamonds when cool. Makes 48.

#### SCANDINAVIAN DROPS

- |                                |                                      |
|--------------------------------|--------------------------------------|
| ½ cup butter                   | 1 egg white, slightly beaten         |
| ¼ cup brown sugar, packed      | ¾ cup chopped nuts                   |
| 1 egg yolk                     | Red or green jelly or candied fruits |
| 1 cup sifted all-purpose flour |                                      |

1. Cream butter. Add sugar gradually. Add egg yolk. Blend in flour. Shape into 1 inch balls.
2. Dip balls in egg white. Roll in nuts. Place on greased cookie sheets. Make a depression in the center of each ball.
3. Bake at 300 degrees about 15 minutes. Press down centers again. Bake 20 to 25 minutes longer. Cool.
4. Fill centers with jelly or pieces of candied fruit.
5. Makes about 2 dozen.



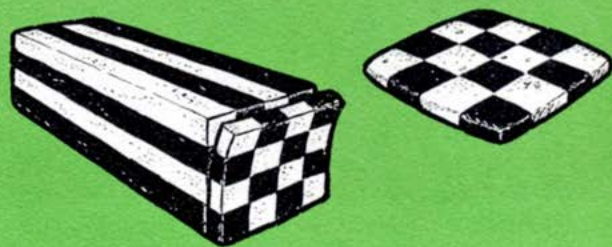


*Fill Santa with Cookies  
for good girls and boys,  
A time-tested plan  
to bring Christmas joys.*

## EASY ROLL SUGAR COOKIES

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

1. Cream butter. Add sugar gradually. Mix in egg yolks and vanilla. Blend in sifted dry ingredients and milk.
2. Divide dough in half. Mix chocolate into  $\frac{1}{2}$  of dough. Chill all dough until firm.
3. Use portions of chocolate and white dough to make a variety of Jig Saw Cookies, Checkerboard Squares, Cookie Stacks or Pin Wheels.



## CHECKERBOARD SQUARES

1. Roll equal portions of chilled chocolate and white Easy Roll Sugar Cookie dough on floured canvas into strips 2 inches wide and  $\frac{1}{2}$  inch thick. Transfer to floured waxed paper. Chill.
2. Cut dough lengthwise into 4 strips  $\frac{1}{2}$  inch square. Chill again.
3. Use 2 strips of chocolate and 2 strips of white dough to form first layer of square. Brush cut sides of strips with hot milk before pressing together. Brush top with milk before adding second layer.
4. Alternate colors to make checkerboard effect. See illustration. Repeat using remaining dough. Wrap in waxed paper. Chill over night. Cut into thin slices. Place on greased cooky sheets.
5. Bake at 350 degrees 8 to 10 minutes.



## JIG SAW COOKIES

1. Roll portions of chilled chocolate and white Easy Roll Sugar Cookie dough about  $\frac{1}{8}$  inch thick on floured canvas.
2. Cut an equal number of chocolate and white rounds using a doughnut cutter. Remove centers from rounds. Place rings and centers on ungreased cookie sheets. Chill on cookie sheet before continuing with next step for easier handling.
3. Cut chocolate and white rings in half. Cut round centers in half. Arrange chocolate and white halves as illustrated.
4. Bake at 350 degrees 8 to 10 minutes.
5. Quantity depends on amount of dough used.

## COOKIE STACKS

1. Use chilled Easy Roll Sugar Cookie dough.
2. Roll each color of dough about  $\frac{1}{8}$  inch thick on floured canvas. Cut with small fancy cutters.
3. Place on greased cookie sheets.
4. Bake at 350 degrees 5 to 10 minutes depending on size of cookie.
5. Stack varied colors and sizes of cookies together. See illustration.
6. Use a small amount of Decorating Frosting, page 43, to hold cookies together.

YOU COOK BETTER . . . ELECTRICALLY



### THREE LEAF CLOVERS

2 egg yolks

1 cup sugar

½ teaspoon salt

½ teaspoon vanilla

¼ pound filberts,  
grated (1 ½ cups)

¼ pound unblanched  
almonds, grated  
(1 ½ cups)

2 egg whites

Candied cherries  
Citron

1. Beat egg yolks until light. Add sugar, salt and vanilla. Beat thoroughly. Add nuts. Beat egg whites until stiff. Fold in nut mixture.
2. Shape about ¼ teaspoonful of dough into a ball. Flour hands to prevent dough from sticking to fingers. Place 3 balls together on greased cooky sheets to form clovers. Decorate with small pieces of cherries and citron.
3. Bake at 300 degrees 12 to 15 minutes.
4. Makes about 10 dozen 1½ inch clovers.

### DOUBLE CHOCOLATE COOKY CAKES

½ cup butter

¾ cup brown sugar,  
packed

1 egg

1 teaspoon vanilla

3 squares unsweet-  
ened chocolate,  
melted

2 cups sifted all-  
purpose flour

½ teaspoon baking  
powder

¼ teaspoon soda

¼ teaspoon salt

⅔ cup milk

1. Cream butter. Add sugar gradually. Beat in egg and vanilla. Blend in chocolate. Add sifted dry ingredients and milk alternately.
2. Drop from tablespoon onto greased cooky sheets. Place about 2 inches apart. Cookies are large.
3. Bake at 350 degrees about 10 minutes. Cool. Frost. Makes 2 dozen cookies.

### Chocolate Frosting

1 cup chocolate bits

2 tablespoons butter

¼ cup milk

2 cups powdered  
sugar

1 teaspoon vanilla

½ cup chopped  
pecans

4. Heat chocolate, butter and milk until chocolate is melted. Remove from heat. Blend in sugar and vanilla. Frost cookies. Sprinkle with pecans.



## TOFFEE SQUARES

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

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

## CHOCOLATE LOG COOKIES

- |                        |                                  |
|------------------------|----------------------------------|
| 1 cup butter           | 2 teaspoons vanilla              |
| ½ cup powdered sugar   | 3 tablespoons cocoa              |
| ½ cup granulated sugar | ½ teaspoon salt                  |
| 2 egg yolks            | 2½ cups sifted all-purpose flour |

1. Cream butter. Add sugars gradually. Beat in egg

- yolks, vanilla, cocoa and salt. Blend in flour. Knead dough in hands until soft and pliable.
2. Press dough through cookie press onto greased cookie sheets. Use star shaped cutter. Make cookies about 1½ inches long.
  3. Bake at 350 degrees about 15 minutes. Cool.
  4. Makes about 10 dozen.
  5. Dip ends of each cookie in frosting. Then dip into Colored Walnuts.

## Cocoa Frosting

- |                           |                            |
|---------------------------|----------------------------|
| 3 tablespoons soft butter | 2 tablespoons cocoa        |
| 1 cup powdered sugar      | 1½ tablespoons cold coffee |
|                           | ½ teaspoon vanilla         |
6. Cream butter and sugar. Blend in remaining ingredients. Beat well.

## Colored Walnuts

- |                      |                                |
|----------------------|--------------------------------|
| Green food coloring  | 1½ cups finely chopped walnuts |
| 1½ tablespoons water |                                |
7. Dilute green coloring in water. Blend into walnuts. Spread into shallow pan. Place in a 350 degree oven about 8 minutes to dry.

**FLAMELESS ELECTRIC COOKING IS FAST**

## ALMOND MACAROONS

$\frac{1}{2}$  pound almond paste  
1 cup less 1 table-  
spoon sugar

3 egg whites  
 $\frac{1}{3}$  cup powdered  
sugar

1. Crumble almond paste into mixer bowl. Add sugar. Mix with fingers. Beat in egg whites until well blended. Stir in powdered sugar.
2. Drop from teaspoon onto cooky sheets covered with brown paper.
3. Bake at 350 degrees about 15 minutes. Remove from oven.
4. Slide paper onto a damp cloth. Let stand 1 to 2 minutes or until cookies can be removed easily.
5. Makes about 5 dozen  $1\frac{1}{2}$  inch cookies.

## DUSEN CONFECTO

$2\frac{1}{3}$  cups sifted all-  
purpose flour  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
1 cup butter  
 $\frac{3}{4}$  cup grated  
unblanched  
almonds

1  $\frac{1}{2}$  teaspoons vanilla  
 $\frac{1}{2}$  cup currant or  
raspberry jelly  
About  $\frac{1}{2}$  cup sugar  
for rolling

1. Sift flour, sugar and salt together into bowl.

2. Cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla. Work mixture with fingers until a ball of dough is formed.
3. Roll thin on floured canvas. Cut with small cutter. Place on greased cooky sheets.
4. Bake at 350 degrees 8 to 10 minutes.
5. Spread bottom of hot cookies with jelly. Top with another cooky. Roll in sugar.
6. Makes 6 to 7 dozen small cookies.

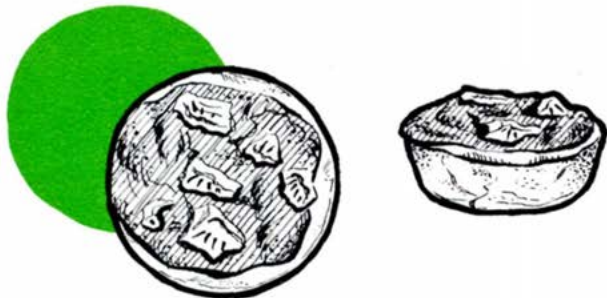
## KUSINE KAGER (Sugar Puffs)

$\frac{1}{2}$  cup butter  
2 cups sugar  
2 egg yolks  
1 teaspoon vanilla  
1 cup sifted all-  
purpose flour

1 teaspoon  
powdered  
ammonium  
carbonate  
 $\frac{1}{4}$  teaspoon salt

1. Cream butter. Add sugar gradually. Beat in egg yolks and vanilla. Blend in sifted dry ingredients. Form into a ball.
2. Shape level teaspoonfuls of dough into balls. Place on greased cooky sheets.
3. Bake at 375 degrees 8 to 10 minutes.
4. Makes about 8 dozen 2 inch cookies.





## PECAN TARTS

½ recipe Cream  
Cheese Pastry,  
page 27

1 egg, beaten

¾ cup brown sugar,  
packed

1 tablespoon melted  
butter

1 teaspoon vanilla

⅛ teaspoon salt

¾ cup coarsely  
chopped pecans

1. Roll pastry ⅛ inch thick on floured canvas. Cut with 2½ inch round cutter. Line 2¼ inch muffin cups with pastry rounds.
2. Blend egg, sugar, butter, vanilla and salt.
3. Place about ½ of the nuts into bottoms of muffin cups. Top with 2 teaspoonfuls egg mixture. Sprinkle with remaining nuts.
4. Bake at 350 degrees about 20 minutes.
5. Makes 24 tarts.

### Variation:

Substitute 1 (12 ounce) can prepared cake or pastry filling for filling in recipe for Pecan Tarts.

## MONDCHEN

1 cup butter

1 cup sugar

1 ¼ cups unblanched  
almonds, grated

1 cup sifted all-  
purpose flour

1 teaspoon grated  
lemon rind

¼ teaspoon salt

1. Cream butter. Add sugar gradually. Blend in remaining ingredients. Roll ¼ inch thick on floured canvas. Cut with crescent cutter. Place on greased cookie sheets.
2. Bake at 350 degrees 10 to 12 minutes. Ice while hot. Makes about 7 dozen.

### Icing

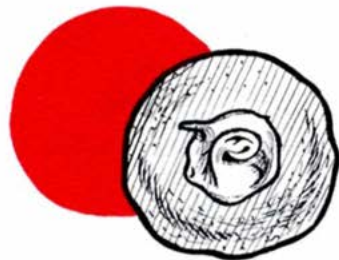
1 ½ cups powdered  
sugar

1 teaspoon vanilla

3. Combine all ingredients.

About 2 tablespoons  
hot water

**FLAMELESS ELECTRIC COOKING IS CLEAN**



## HAZELNUT PUFF BALLS

- |                                   |                   |
|-----------------------------------|-------------------|
| 4 egg whites                      | 1 teaspoon grated |
| 1 pound powdered sugar            | lemon rind        |
| ½ pound grated hazelnuts (3 cups) | Powdered sugar    |

1. Beat egg whites until stiff but not dry. Add sugar gradually. Beat 5 minutes. Divide in half. Use one half for icing. Set aside.
2. Add hazelnuts and lemon rind to one half of mixture. Dip hands in powdered sugar. Shape dough into small balls. Place on greased cookie sheets. Make a depression in the center of each ball. Fill with icing.
3. Bake at 325 degrees 15 to 18 minutes.
4. Makes 7 to 10 dozen depending on size.

## FROSTED COOKY CANES

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

1. Cream butter. Add sugar gradually. Add vanilla and salt. Blend in sifted dry ingredients.
2. Shape level teaspoonfuls of dough into pencil-like strips. Turn one end to resemble a cane. Place on greased cookie sheets.
3. Bake at 350 degrees about 10 minutes. Frost when cool. Makes about 6 dozen.

## Peppermint Frosting

- |                         |                               |
|-------------------------|-------------------------------|
| Cream                   | ¼ teaspoon peppermint extract |
| 1 ½ cups powdered sugar | Red food coloring             |
| 1 teaspoon vanilla      |                               |

4. Add enough cream to sugar to make frosting of spreading consistency. Add vanilla and peppermint extract.
5. Divide in half. Color one half red. Decorate canes with alternate stripes of red and white.

**FLAMELESS ELECTRIC COOKING IS SAFE**

## BUTTERSCOTCH WAFERS

1. Roll Walnut Pyramid dough (page 38)  $\frac{1}{8}$  inch thick on floured canvas. Cut with  $1\frac{1}{2}$  inch cutter. Place on greased cooky sheets. Brush half of the cookies with slightly beaten egg white. Sprinkle with grated nuts.
2. Bake at 375 degrees 8 to 10 minutes. Cool.
3. Spread flat side of plain cookies with Toasted Walnut Filling (page 38). Cover with nut-topped cooky.

## BUTTERSCOTCH SNAPS

- |  |   |
|--|---|
| $\frac{1}{2}$ cup butter                         | $\frac{1}{2}$ teaspoon salt                 |
| 1 cup brown sugar,<br>packed                     | $1\frac{1}{2}$ teaspoons baking<br>powder   |
| 1 egg  | $\frac{1}{2}$ teaspoon ginger               |
| 1 teaspoon vanilla                               | $\frac{1}{2}$ cup finely chopped<br>walnuts |
| $1\frac{1}{2}$ cups sifted all-<br>purpose flour |   |

1. Cream butter. Add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients and nuts. Chill.
2. Shape into rolls about 2 inches in diameter. Chill over night. Cut into thin slices. Place on greased cooky sheets.
3. Bake at 375 degrees 8 to 10 minutes.
4. Makes 6 dozen.

## PANOCHA SQUARES

- |                                    |                                      |
|------------------------------------|--------------------------------------|
| $\frac{1}{4}$ cup melted butter    | 1 teaspoon baking<br>powder          |
| 1 cup brown sugar,<br>packed       | $\frac{1}{4}$ teaspoon salt          |
| 1 egg                              | 1 cup chocolate bits                 |
| $\frac{1}{2}$ teaspoon vanilla     | $\frac{3}{4}$ cup chopped<br>walnuts |
| 1 cup sifted all-<br>purpose flour |                                      |

1. Combine butter, sugar, egg and vanilla in bowl. Beat until smooth. Blend in sifted dry ingredients. Stir in chocolate bits and walnuts. Spread into greased 8 x 8 x 2 inch pan.
2. Bake at 350 degrees about 30 minutes. Cut into 2 inch squares when cool. Makes 16.

## CHINESE ALMOND COOKIES

- |  |                                    |
|--|------------------------------------|
| $\frac{1}{2}$ cup butter                 | 2 hard cooked egg<br>yolks, sieved |
| $\frac{1}{4}$ cup sugar                  | 1 cup sifted all-<br>purpose flour |
| $\frac{1}{4}$ teaspoon almond<br>extract | 24 blanched almonds                |

1. Cream butter. Add sugar, almond extract and egg yolks. Blend in flour. Shape into 1 inch balls. Place on ungreased cooky sheets. Press one almond into each ball.
2. Bake at 375 degrees about 12 minutes.
3. Makes 2 dozen.



## CHOCOLATE WALNUT CLUSTERS

- |   |                                |
|---|--------------------------------|
| ¼ cup butter                              | ½ cup sifted all-purpose flour |
| ½ cup sugar                               | ¼ teaspoon baking powder       |
| 1 egg                                     | ½ teaspoon salt                |
| 1 ½ teaspoons vanilla                     | 2 cups broken walnuts          |
| 1 ½ squares unsweetened chocolate, melted |                                |

1. Cream butter. Add sugar. Beat in egg, vanilla and chocolate. Blend in sifted dry ingredients and nuts.
2. Drop from teaspoon onto greased cookie sheets.
3. Bake at 350 degrees about 10 minutes.
4. Makes 4 dozen.

## BROWN SUGAR DROPS

- |                                 |   |
|---------------------------------|---|
| 1 cup butter                    | ¼ teaspoon salt                             |
| ½ cup brown sugar, packed       | 1 cup pecans, ground                        |
| 1 egg yolk                      | ½ cup candied cherries, cut in small pieces |
| 1 teaspoon vanilla              |   |
| 2 cups sifted all-purpose flour |   |

1. Cream butter. Add sugar gradually. Beat in egg yolk. Blend in remaining ingredients. Drop from teaspoon onto greased cookie sheets.
2. Bake at 350 degrees 15 to 18 minutes.
3. Makes about 6 dozen cookies.

## FILLED OATMEAL COOKIES

- |                           |                                   |
|---------------------------|-----------------------------------|
| 1 cup butter              | 1 ½ cups sifted all-purpose flour |
| 1 cup brown sugar, packed | 1 teaspoon soda                   |
| 2 eggs                    | ¼ teaspoon salt                   |
| 1 teaspoon vanilla        | 2 cups uncooked oatmeal, ground   |

1. Cream butter. Add sugar gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients and oatmeal. Chill.
2. Roll thin on floured canvas. Cut into desired shapes.
3. Place on greased cookie sheets.
4. Bake at 350 degrees 10 to 12 minutes.
5. Spread bottoms of half the cookies with filling. Place another cookie on top.
6. Makes 4 dozen sandwich cookies.

## Date Filling

- |                                  |             |
|----------------------------------|-------------|
| 1 ½ cups finely cut pitted dates | ¾ cup water |
|                                  | 1 cup sugar |
7. Cook dates in water until soft. Add sugar. Cook until thick. Stir constantly. Cool.



## **VANILLA KRUMKAKE** **(Fancy Norwegian Cooky)**

**3 eggs**  
**½ cup sugar**  
**½ cup melted butter,**  
**cooled slightly**

**1 teaspoon vanilla**  
**½ cup sifted all-**  
**purpose flour**

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

## **FROSTED LOGS**

**1 cup butter**  
**¾ cup sugar**  
**2 teaspoons vanilla**  
**1 teaspoon nutmeg**

**¼ teaspoon salt**  
**1 egg**  
**3 cups sifted all-**  
**purpose flour**

1. Cream butter. Add sugar gradually. Beat in vanilla, nutmeg, salt and egg. Blend in flour.
2. Divide into 4 parts.
3. Shape each part with palms of hands into a ½ inch thick rope-like strand. Cut into 2½ inch lengths. Place on ungreased cooky sheets.
4. Bake at 350 degrees 12 to 15 minutes. Cool. Frost. Makes 7 dozen.

## **Rum Butter Frosting**

**3 tablespoons soft**  
**butter**  
**2½ cups powdered**  
**sugar**  
**1 teaspoon vanilla**

**1 tablespoon dark**  
**rum**  
**Cream**  
**Colored sugar and**  
**candies**

5. Cream butter, sugar, vanilla and rum. Add cream to make frosting of spreading consistency. Frost rounded side.
6. Decorate with colored sugar and candies.

**FLAMELESS ELECTRIC COOKING IS FAST**

## SPRITZ

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 1 cup butter                   | ½ teaspoon almond extract             |
| ½ cup plus 1 table-spoon sugar | 2½ cups sifted all-purpose flour      |
| 1 egg                          | Colored sugar, candies for decorating |
| ¾ teaspoon salt                |                                       |
| 1 teaspoon vanilla             |                                       |

1. Cream butter. Add sugar. Blend in egg, salt, extracts and flour.
2. Knead dough in hands until soft and pliable.
3. Press dough through cooky press onto ungreased cooky sheets. Decorate as desired.
4. Bake at 400 degrees 8 to 10 minutes.
5. Makes about 6 dozen depending on size.



## SPRITZ DIPS

1. Press Spritz dough through cooky press onto ungreased cooky sheets to form 2 or 2½ inch bars.
2. Bake at 400 degrees 8 to 10 minutes. Cool.
3. Dip both ends of cooky into butter frosting and into colored sugar or candy.

## DANISH SUGAR COOKIES

- |                                 |                              |
|---------------------------------|------------------------------|
| 2 cups sifted all-purpose flour | ½ cup firm butter            |
| ¾ teaspoon soda                 | ½ cup vegetable shortening   |
| 1 teaspoon cream of tartar      | 1 egg                        |
| ¼ teaspoon salt                 | 1 teaspoon vanilla           |
| 1 cup powdered sugar            | Granulated sugar for rolling |

1. Sift dry ingredients into bowl. Cut in butter and shortening with pastry blender until mixture resembles coarse crumbs.
2. Blend egg and vanilla. Add to dry ingredients. Mix only until blended. Dough is fairly soft. Shape into 1 inch balls. Roll in granulated sugar.
3. Place 2 inches apart on ungreased cooky sheets. Flatten to ¼ inch thickness with bottom of glass dipped in granulated sugar.
4. Bake at 350 degrees about 12 minutes or until delicately browned.
5. Makes about 6½ dozen cookies.

ONLY ELECTRICITY PROVIDES FLAMELESS COOKING



## SPECULATIUS

### (Crisp Christmas Cookie)

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

1. Sift flour, sugar, cinnamon, salt and ammonium carbonate into bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Add eggs and lemon rind. Mix well. Chill.
2. Roll  $\frac{1}{8}$  inch thick on floured canvas. Cut with 3 inch cutter. Place on greased cooky sheets. Combine egg white and water. Brush over top of cookies. Sprinkle with sugar.
3. Bake at 375 degrees 8 to 10 minutes.
4. Makes about 9 dozen.

## SANDBAKKELSE

1 cup butter	1 teaspoon vanilla
1 cup sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	$2\frac{3}{4}$ cups sifted all-purpose flour
1 teaspoon almond extract	

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

FLAMELESS ELECTRIC COOKING IS AUTOMATIC



## MOLASSES CUT-OUTS

1 cup butter	2 3/4 cups sifted all-purpose flour
1/2 cup brown sugar, packed	1/8 teaspoon soda
1/3 cup dark molasses	1/8 teaspoon salt

1. Cream butter. Add sugar gradually. Blend in molasses and sifted dry ingredients. Chill.
2. Roll 1/8 to 1/4 inch thick on floured canvas. Cut into desired shapes. Excellent for animal cutters, etc. Place on greased cooky sheets. Decorate before or after baking.
3. Bake at 350 degrees 8 to 10 minutes depending on size. Cookies should be light in color.
4. Makes about 7 dozen depending on size.

## FROSTED RUM MOUNDS

1/2 cup butter	2 1/4 cups sifted all-purpose flour
1/4 cup vegetable shortening	3/4 teaspoon soda
1 1/4 cups powdered sugar	1/2 teaspoon salt
1 egg	3/4 teaspoon cream of tartar
1 teaspoon vanilla	

1. Cream butter and shortening together. Add sugar gradually. Beat in egg and vanilla. Add sifted dry ingredients. Mix well.
2. Shape into 1 inch balls. Place on greased cooky sheets. Flatten to 1/2 inch thickness with bottom of a glass.
3. Bake at 375 degrees about 10 minutes. Cool. Frost. Makes about 7 1/2 dozen 2 inch cookies.

## Chocolate Rum Frosting

1 tablespoon butter	1 teaspoon rum
1 square unsweetened chocolate	2 tablespoons hot milk
1 cup powdered sugar	1/3 cup grated nuts

4. Melt butter and chocolate together. Stir in sugar, rum and milk. Frost center of cooky. Dip in nuts.

## HAZELNUT SHORTS

- |                    |                    |
|--------------------|--------------------|
| 1 cup butter       | 2½ cups sifted     |
| ½ cup sugar        | cake flour         |
| ¼ teaspoon salt    | ½ pound hazelnuts, |
| 1 teaspoon vanilla | grated (3 cups)    |
|                    | Currant jelly      |

1. Cream butter. Add sugar gradually. Blend in salt, vanilla, flour and hazelnuts. Work dough with fingers to form a ball.
2. Roll ¼ inch thick on floured canvas. Cut with small cutters. Place on greased cooky sheets.
3. Bake at 350 degrees 12 to 15 minutes.
4. Spread bottom of half the cookies with jelly. Top with another cooky. Frost.
5. Makes about 6 dozen small sandwich cookies.

## Frosting

- |                     |                    |
|---------------------|--------------------|
| 1 tablespoon melted | ½ teaspoon vanilla |
| butter              | Cream              |
| 1 cup powdered      | ⅓ cup grated       |
| sugar               | pistachio nuts     |
6. Combine butter, sugar, vanilla and cream to make frosting of spreading consistency. Frost cookies. Sprinkle with nuts.

## ALMOND FILLED CREAMS

- |                   |                    |
|-------------------|--------------------|
| 1 cup butter      | 2 cups sifted all- |
| ⅓ cup heavy cream | purpose flour      |
|                   | Granulated sugar   |

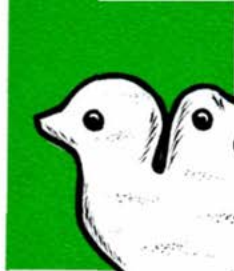
1. Cream butter. Blend in cream. Stir in flour. Shape into a ball. Chill.
2. Roll ⅛ inch thick on floured canvas. Cut with a 1½ inch round cutter. Coat both sides with sugar. Place on greased cooky sheets.
3. Pierce top of cooky in two or three places with the tines of a fork.
4. Bake at 375 degrees about 10 minutes or until puffy and delicately browned. Cool.
5. Spread the bottom of half the cookies with Almond Filling. Place another cooky on top.
6. Makes 5 dozen sandwich cookies.

## Almond Filling

- |                   |                      |
|-------------------|----------------------|
| ¼ cup soft butter | ¼ teaspoon almond    |
| ¾ cup powdered    | extract              |
| sugar             | ½ teaspoon vanilla   |
| 1 egg yolk        | ¼ cup finely chopped |
|                   | blanched almonds     |
7. Blend all ingredients thoroughly.

**FLAMELESS ELECTRIC COOKING IS SAFE**





## ELLA'S WHITE SUGAR COOKIES

- |                             |                                  |
|-----------------------------|----------------------------------|
| 1 cup butter                | 1 teaspoon vanilla               |
| 1 cup powdered sugar        | 1 teaspoon salt                  |
| 1 egg, beaten               | 2½ cups sifted all-purpose flour |
| 1½ teaspoons almond extract | Granulated sugar                 |

1. Cream butter. Add sugar. Blend in egg, almond extract, vanilla, salt and flour. Chill.
2. Roll 1/8 inch thick on well floured canvas. Cut with plain or fancy cutters. Place on greased cooky sheets.
3. Sprinkle with sugar. Decorate before baking or frost and decorate when cool.
4. Bake at 375 degrees 8 to 10 minutes.
5. Makes about 5 dozen depending on size.

## PEPPERMINT CRISPIES

- |                                |                                |
|--------------------------------|--------------------------------|
| ½ cup butter                   | ½ teaspoon baking powder       |
| ½ cup sugar                    | ¼ teaspoon soda                |
| 1 egg                          | ¼ teaspoon salt                |
| 1 teaspoon vanilla             | ⅓ cup crushed peppermint candy |
| 1 cup sifted all-purpose flour |                                |

1. Cream butter. Add sugar. Add egg and vanilla. Mix well. Stir in sifted dry ingredients.
2. Drop from teaspoon 2 inches apart onto greased cooky sheets. Flatten slightly with bottom of glass dipped in sugar. Sprinkle generously with candy. Cookies spread.
3. Bake at 350 degrees 6 to 8 minutes.
4. Makes about 4 dozen 2½ inch cookies.

## COCONUT ALMOND HAYSTACKS

- |  |   |
|--|---|
| ¾ cup sweetened condensed milk             | 1 cup toasted blanching almonds, coarsely chopped |
| ½ pound dry shredded or dry flaked coconut | 1½ teaspoons vanilla                              |

1. Combine all ingredients. Drop tablespoonfuls of mixture onto well greased cooky sheets.
2. Bake at 300 degrees about 10 minutes. Cookies brown quickly. Makes about 4½ dozen.

## FROSTED PECAN BROWNIES

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

1. Melt chocolate and butter at a low heat. Cool.
2. Beat eggs slightly. Blend in sugar, vanilla and chocolate. Stir in sifted dry ingredients and pecans. Pour into greased 9 x 9 x 2 inch pan.
3. Bake at 350 degrees about 25 minutes. Cool. Frost. Cut into squares. Makes 36.

## 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 |
4. Warm chocolate, butter and milk in a saucepan until chocolate and butter are melted. Stir to blend. Add sugar and vanilla. Mix well. Mixture will be crumbly.
  5. Keep saucepan over low heat. Stir until sugar melts and frosting is of spreading consistency. Thin with cream if necessary.

## PEANUT BUTTER SNOW BALLS

- |                                  |  |
|----------------------------------|--|
| 1 tablespoon butter              | 3/4 cup powdered sugar                         |
| 1 cup crunch style peanut butter | 1 1/2 cups crisp rice cereal, slightly crushed |

1. Mix butter, peanut butter and powdered sugar. Fold in cereal.
2. Shape level teaspoonfuls of dough into balls. Refrigerate. Make Glaze. Cookies are not baked. Makes about 4 1/2 dozen.

## Glaze

- |                        |   |
|------------------------|---|
| 1 cup powdered sugar   | 1/4 teaspoon vanilla                                    |
| 3 tablespoons hot milk | 3/4 cup canned flaked coconut or chopped salted peanuts |
3. Blend sugar, milk and vanilla until smooth.
  4. Drop one ball at a time into Glaze. Coat well. Place on a rack for a few seconds to drain but not to dry.
  5. Roll in coconut or peanuts. Refrigerate.

FLAMELESS ELECTRIC COOKING IS COOL

## HAZELNUT CRESCENTS

- |  |   |
|--|---|
| 3 egg whites   | $\frac{3}{4}$ cup unblanched almonds, grated (1 $\frac{1}{2}$ cups) |
| $\frac{1}{4}$ teaspoon salt                                | $\frac{1}{2}$ cup soda cracker crumbs                               |
| 1 $\frac{3}{4}$ cups powdered sugar                        | 1 teaspoon vanilla  |
| $\frac{3}{4}$ cup hazelnuts, grated (1 $\frac{1}{2}$ cups) |   |

1. Beat egg whites and salt until foamy. Add sugar gradually. Beat until soft peaks are formed. Fold in nuts, crumbs and vanilla. Mix thoroughly.
2. Roll  $\frac{1}{4}$  inch thick on canvas sprinkled with powdered sugar. Cut with crescent shaped cutter. Dip cutter in water for easier cutting. Place on greased cooky sheets.
3. Spread top with Golden Icing before baking.

### Golden Icing

- |             |                              |
|-------------|------------------------------|
| 2 egg yolks | 6 tablespoons powdered sugar |
|-------------|------------------------------|
4. Beat egg yolks until lemon colored. Add sugar gradually. Beat until thick.
  5. Bake at 325 degrees 12 to 15 minutes. Makes about 5 dozen cookies depending on size.

## FROSTED PECAN DAINTIES

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

1. Cream butter. Add sugar and salt. Blend in flour. Shape into 2 rolls 1  $\frac{1}{2}$  inches in diameter. Chill several hours.
2. Cut into  $\frac{1}{4}$  inch slices. Place on ungreased cooky sheets.
3. Bake at 350 degrees about 15 minutes. Cool. Frost. Makes 7 dozen.

### Browned Butter Frosting

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

4. Brown butter in saucepan. Remove from heat. Stir in sugar and water. Add cream to make frosting of spreading consistency. Frost cookies. Sprinkle with pecans.

ONLY ELECTRICITY PROVIDES FLAMELESS COOKING



## PRINCESS DELIGHTS

- |                            |                                       |
|----------------------------|---------------------------------------|
| 1 cup vegetable shortening | 2½ cups sifted all-purpose flour      |
| ½ cup butter               | 2 teaspoons baking powder             |
| 1 cup granulated sugar     | 2 teaspoons vanilla                   |
| 1 cup brown sugar, packed  | 1 cup moist coconut, coarsely chopped |
| 1 teaspoon salt            |                                       |

1. Cream shortening and butter. Add sugars gradually. Blend in sifted dry ingredients. Add vanilla and coconut. Mix. Shape level teaspoonfuls of dough into balls. Place on ungreased cookie sheets.
2. Bake at 325 degrees 20 to 25 minutes. Roll in Spiced Powdered Sugar. Makes about 11 dozen.

### Spiced Powdered Sugar

- |                      |                      |
|----------------------|----------------------|
| 1 cup powdered sugar | ¼ teaspoon cinnamon  |
| ¼ teaspoon nutmeg    | Dash of white pepper |
3. Combine all ingredients.

## BROWN EYED SUSANS

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 cup butter              | ¼ teaspoon salt                 |
| 3 tablespoons sugar       | 2 cups sifted all-purpose flour |
| 1 teaspoon almond extract |                                 |

1. Cream butter. Add sugar, almond extract and salt. Blend in flour. Shape level tablespoonfuls of dough into balls. Place on greased cookie sheets. Flatten to ¼ inch thickness with bottom of glass dipped in flour.
2. Bake at 400 degrees 10 to 12 minutes. Cool. Frost. Makes about 3 dozen.

### Easy Cocoa Frosting

- |                      |                        |
|----------------------|------------------------|
| 1 cup powdered sugar | ½ teaspoon vanilla     |
| 2 tablespoons cocoa  | Blanched almond halves |
| Hot water            |                        |

3. Blend sugar and cocoa. Add enough water to make of spreading consistency. Add vanilla.
4. Place ½ teaspoonful of frosting in center of cookies. Top with almonds.

FLAMELESS ELECTRIC COOKING IS MODERN

## MEXICAN WEDDING CAKES

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

1. Cream butter. Add sugar gradually. Blend in salt, vanilla and flour. Mixture is stiff. Pinch off small pieces of dough. Place on ungreased cooky sheets.
2. Bake at 400 degrees about 12 minutes.
3. Roll cookies in powdered sugar while hot.
4. Makes about 4 dozen.

## CHOCOLATE DIPPED CREAMS

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

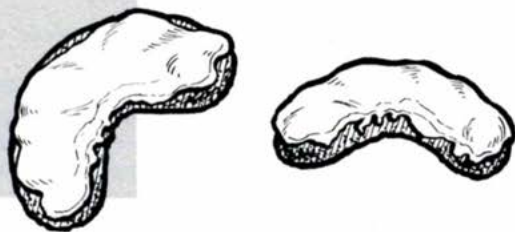
1. Cream butter. Add sugar gradually. Add vanilla. Sift salt, cornstarch and flour together. Blend

- into creamed mixture. Chill 2 or 3 hours.
2. Shape into balls, triangles, crescents or bars. Place on greased cooky sheets.
3. Bake at 375 degrees 15 to 20 minutes. Roll in powdered sugar while warm. Cool.
4. Dip part of each cooky in chocolate then in nuts, coconut or jimmies. Allow chocolate to harden before storing. Makes about 6 dozen.

## SALTED PEANUT CRUNCHIES

½ cup butter	2 eggs
½ cup vegetable shortening	2 cups sifted all-purpose flour
1 cup chunk style peanut butter	1 teaspoon soda
1 cup granulated sugar	½ teaspoon salt
1 cup brown sugar, packed	1 cup chocolate bits
	1 cup salted peanuts

1. Cream butter, shortening and peanut butter together. Add sugars gradually. Beat in eggs one at a time. Blend in sifted dry ingredients.
2. Stir in chocolate bits and peanuts. Drop from teaspoon onto greased cooky sheets.
3. Bake at 325 degrees about 15 minutes.
4. Makes about 12 dozen 1½ inch cookies.



## CRUNCHY PECAN CRESCENTS

- |                         |                |
|-------------------------|----------------|
| 1 cup butter            | 1 teaspoon     |
| $\frac{1}{3}$ cup sugar | cinnamon       |
| 2 teaspoons vanilla     | 1 cup crushed  |
| 2 cups sifted cake      | cornflakes     |
| flour                   | 1 cup finely   |
|                         | chopped pecans |

1. Cream butter, sugar and vanilla together. Blend in sifted dry ingredients, cornflakes and pecans. Mix well.
2. Shape level teaspoonfuls of dough into crescents. Place on cookie sheets.
3. Bake at 350 degrees about 15 minutes.
4. Frost with Browned Butter Frosting when cool. See page 18.
5. Makes about  $5\frac{1}{2}$  dozen small cookies.

## PIN WHEELS

1. Roll equal portions of chilled chocolate and white Easy Roll Sugar Cookie dough (page 2) about  $\frac{1}{8}$  inch thick on floured canvas. Cut into a 7 or 8 inch square.
2. Place the white square on top of the chocolate square. Roll as for jelly roll. Wrap in waxed paper. Chill over night.
3. Cut chilled dough into thin slices. Place on greased cookie sheets.
4. Bake at 350 degrees 8 to 10 minutes.
5. Quantity depends on thickness of cookie.

## WALNUT MOUNDS

- |                             |                      |
|-----------------------------|----------------------|
| $\frac{1}{2}$ cup butter    | 1 cup sifted cake    |
| $\frac{1}{4}$ cup sugar     | flour                |
| $\frac{1}{8}$ teaspoon salt | 1 cup finely chopped |
| 1 teaspoon vanilla          | walnuts              |
|                             | 24 walnut halves     |

1. Cream butter. Blend in sugar, salt, vanilla, flour and chopped walnuts. Chill.
2. Shape into 1 inch balls. Press a walnut half into each ball. Place on cookie sheets.
3. Bake at 350 degrees for 20 minutes.
4. Makes 2 dozen.

**FLAMELESS ELECTRIC COOKING IS CLEAN**





## WHIRLIGIGS

- |                                 |   |
|---------------------------------|---|
| $\frac{3}{4}$ cup butter        | 1 teaspoon salt                         |
| $1\frac{1}{2}$ cups sugar       | $\frac{3}{4}$ teaspoon soda             |
| 1 egg                           | 3 tablespoons water                     |
| 2 teaspoons vanilla             | 2 squares unsweetened chocolate, melted |
| 3 cups sifted all-purpose flour | Hot milk                                |

1. Cream butter. Add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients and water alternately.
2. Divide dough in half. Mix chocolate into  $\frac{1}{2}$  of dough. Shape each piece of dough into 2 rolls about  $1\frac{1}{2}$  inches in diameter. Wrap in waxed paper. Refrigerate until firm.
3. Cut each roll lengthwise into 4 equal strips.
4. Use 2 strips of chocolate and 2 strips of yellow

- dough to form a new roll. Brush cut sides of strips with milk before pressing together.
5. Alternate colors to make checkerboard effect. *See illustration.* Repeat using remaining dough. Wrap in waxed paper. Refrigerate until firm.
  6. Cut into thin slices. Place on greased cookie sheets.
  7. Bake at 350 degrees 8 to 10 minutes.
  8. Makes about 12 dozen 2 inch cookies.

## CARAMEL OATMEAL COOKIES

- |                                       |  |
|---------------------------------------|--|
| 1 cup butter                          | $1\frac{1}{2}$ cups sifted all-purpose flour |
| $\frac{1}{2}$ cup brown sugar, packed | 1 teaspoon soda                              |
| $\frac{1}{2}$ cup granulated sugar    | $\frac{1}{2}$ teaspoon salt                  |
| 2 eggs                                | 1 cup caramel bits                           |
| 1 tablespoon water                    | 2 cups uncooked oatmeal                      |
| 1 teaspoon vanilla                    | $\frac{1}{2}$ cup chopped walnuts            |

1. Cream butter. Add sugars gradually. Add eggs, water and vanilla. Mix well. Add sifted dry ingredients. Blend in caramel bits, oatmeal and walnuts. Drop from teaspoon onto greased cookie sheets.
2. Bake at 375 degrees 10 to 12 minutes.
3. Makes about 8 dozen 2 inch cookies.

## GINGER SNAPS

$\frac{3}{4}$ cup butter	2 teaspoons soda
1 cup sugar	1 teaspoon
$\frac{1}{4}$ cup molasses	cinnamon
1 egg	1 teaspoon cloves
2 cups sifted all-purpose flour	1 teaspoon ginger
$\frac{1}{2}$ teaspoon salt	Granulated sugar for rolling

1. Cream butter. Add sugar gradually. Add molasses and egg. Mix well. Blend in sifted dry ingredients. Chill.
2. Shape into 1 inch balls. Roll in sugar. Place 2 inches apart on greased cooky sheets.
3. Bake at 375 degrees 10 to 12 minutes. Cookies become crisp when cool. Makes about 6 dozen.

## YEAST CRISPS

1 ounce yeast cake*	2 cups sifted all-purpose flour
$\frac{1}{3}$ cup lukewarm water	$\frac{1}{8}$ teaspoon salt
1 cup butter	1 cup sugar

1. Soften yeast in lukewarm water. Cream butter. Add flour and salt. Mix until crumbly. Add

yeast. Mix well. Chill 1 hour.

2. Shape dough into balls the size of a walnut. Place balls in sugar. Press flat with fingertips. Coat both sides with sugar. Place on greased cooky sheets.
3. Bake at 375 degrees about 15 minutes.
4. Makes about 8 dozen.

\*Follow directions on package if dry yeast is used.

## FRUITED RUM TREATS

1 $\frac{1}{2}$ cups crushed vanilla wafers	1 teaspoon vanilla
2 tablespoons light corn syrup	$\frac{3}{5}$ cup finely cut pitted dates
$\frac{1}{3}$ cup light rum	$\frac{1}{2}$ cup finely cut candied pineapple
1 cup chopped salted pecans	$\frac{1}{3}$ cup finely cut candied cherries

1. Combine all ingredients. Mix well. Shape into 1 inch balls. Refrigerate. Roll in powdered sugar before serving.
2. Makes about 3 dozen.

**FLAMELESS ELECTRIC COOKING IS FAST**

“LOOK  
MOM,  
NO  
DUST!”





# ...with clean, FLAMELESS Electric House Heating!

No dirt, fumes or soot either! That's why *clean* is the word for *flameless* electric heating. Just think what that means in lower cleaning and redecorating bills!

*Comfort* is another word for electric heating. Feels like warm sunshine with no drafts, chilly spots or heating lags. You get room-by-room heat control! No waste — just the heat you want *where* you want it.

It's the last word in safety too . . . absolutely *flameless!*

These are all good reasons why electric heating is wonderful heating . . . as modern as tomorrow. If you are planning to build a new home or modernize your present one, please call our Sales Department for helpful information about electric house heating. Learn how easy it is to install clean, safe *flameless electric* heating . . . right now!

## FROSTED LEBKUCHEN

- |  |   |
|--|---|
| $\frac{3}{4}$ cup honey                      | $1\frac{1}{4}$ teaspoons cinnamon                   |
| $\frac{1}{2}$ cup granulated sugar           | $\frac{1}{8}$ teaspoon allspice                     |
| $\frac{1}{4}$ cup brown sugar, packed        | $\frac{1}{2}$ cup finely chopped citron             |
| 2 eggs, beaten                               | $\frac{1}{2}$ cup finely chopped candied lemon peel |
| $2\frac{1}{2}$ cups sifted all-purpose flour | $\frac{3}{4}$ cup chopped blanched almonds          |
| 1 teaspoon soda                              |   |
| $\frac{1}{4}$ teaspoon cloves                |   |

1. Bring honey to a boil. Cool. Blend in sugars. Add eggs. Beat well. Blend in sifted dry ingredients, fruit and almonds.
2. Spread into greased 10 x 15 x 1 inch pan.
3. Bake at 350 degrees 25 to 30 minutes. Cool. Frost. Makes 2 dozen  $2\frac{1}{2}$  inch squares.

## Lemon Frosting

- |                        |  |
|------------------------|--|
| 3 cups powdered sugar  | $1\frac{1}{2}$ teaspoons grated lemon rind |
| $\frac{1}{4}$ cup milk |  |

4. Blend all ingredients. Spread over top. Cut into squares.

## MERINGUE FUDGE DROPS

- |  |                                       |
|--|---------------------------------------|
| 2 egg whites                           | $\frac{1}{2}$ cup sugar               |
| $\frac{1}{8}$ teaspoon cream of tartar | $\frac{1}{4}$ teaspoon almond extract |
| $\frac{1}{8}$ teaspoon salt            |                                       |
1. Beat egg whites until foamy. Add cream of tartar and salt. Beat until soft peaks are formed. Add sugar a tablespoonful at a time. Beat until smooth and satiny. Add extract. Mix well.
  2. Drop from teaspoon onto ungreased cooky sheets covered with brown paper. Shape into mounds the size of a small walnut. Use a spoon to make a depression in center of each cooky.
  3. Bake at 250 degrees about 30 minutes. Remove from paper. Makes about 5 dozen.
  4. Make Fudge Filling.

## Fudge Filling

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| $\frac{1}{4}$ cup butter         | 2 tablespoons chopped pistachio nuts |
| $\frac{1}{2}$ cup chocolate bits |                                      |
| 2 egg yolks                      |                                      |
| 2 tablespoons powdered sugar     |                                      |
5. Melt butter and chocolate in saucepan. Beat egg yolks slightly. Stir in sugar. Blend into chocolate. Cook at a very low heat 1 minute. STIR CONSTANTLY. Remove from heat. Stir until smooth and cool.
  6. Fill meringues with a teaspoonful of filling. Sprinkle with pistachio nuts.



## **COOKY KOLACHES**

### **Cream Cheese Pastry**

1 cup butter  
1 (8 ounce) package  
cream cheese

2 cups sifted all-  
purpose flour  
 $\frac{1}{4}$  teaspoon salt

1. Cut butter and cheese into dry ingredients with pastry blender until mixture resembles coarse crumbs. Shape into a ball.
2. Roll  $\frac{1}{4}$  inch thick on floured canvas. Cut with 2 inch round cutter. Place on ungreased cooky sheets.

### **Filling**

1 (12 ounce) can  
prepared cake or  
pastry filling

Chopped nuts  
Powdered sugar

3. Make a depression with finger tips in the center

of each round. Fill with teaspoonful of filling. Sprinkle with nuts.

4. Bake at 375 degrees 12 to 15 minutes. Sprinkle with powdered sugar. Makes 48.



## **OATMEAL COOKIES**

1 cup butter  
1 cup sugar  
2 eggs  
2 cups sifted all-  
purpose flour  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon soda

1 teaspoon  
cinnamon  
 $\frac{1}{4}$  cup buttermilk  
2 cups uncooked  
oatmeal  
1 cup seedless  
raisins  
 $\frac{1}{2}$  cup chopped nuts

1. Cream butter. Add sugar gradually. Add eggs. Blend in sifted dry ingredients, buttermilk, oatmeal, raisins and nuts.
2. Drop from teaspoon onto greased cooky sheets.
3. Bake at 375 degrees 10 to 12 minutes.
4. Makes about 10 dozen small cookies.

**YOU COOK BETTER . . . ELECTRICALLY**





## JELLY JEWELS

- |  |                                       |
|--|---------------------------------------|
| $\frac{1}{2}$ cup butter                     | 1 egg white for topping               |
| $\frac{2}{3}$ cup sugar                      | $\frac{1}{4}$ cup finely chopped nuts |
| $\frac{1}{4}$ teaspoon salt                  | 2 tablespoons sugar                   |
| 1 teaspoon vanilla                           | Currant jelly                         |
| 2 egg yolks                                  |                                       |
| 1 tablespoon cream                           |                                       |
| $1\frac{1}{2}$ cups sifted all-purpose flour |                                       |
1. Cream butter. Add sugar gradually. Blend in salt, vanilla, egg yolks, cream and flour. Chill.
  2. Roll  $\frac{1}{8}$  inch thick on floured canvas. Cut with 2 inch scalloped cutter. Cut a small hole in center of half the cookies. Brush these with slightly beaten egg white. Sprinkle with com-

3. bined nuts and sugar.
3. Place on greased cooky sheets.
4. Bake at 350 degrees 8 to 10 minutes.
5. Spread bottom of whole cookies with jelly. Place a little more jelly toward center. Cover with sugar topped cooky.
6. Makes about 3 dozen 2 inch cookies.

## SUGARY ALMOND SLICES

- |                                       |   |
|---------------------------------------|---|
| $\frac{1}{2}$ cup soft butter         | $\frac{1}{4}$ cup sugar                             |
| $\frac{1}{3}$ cup sugar               | $\frac{1}{3}$ cup finely chopped unblanched almonds |
| $\frac{1}{2}$ teaspoon salt           | 1 egg white, slightly beaten                        |
| 1 egg yolk                            |   |
| $\frac{1}{2}$ teaspoon vanilla        |   |
| $1\frac{1}{2}$ cups sifted cake flour |   |
1. Cream butter. Add sugar gradually. Add salt, egg yolk and vanilla. Blend. Add flour. Mix until smooth.
  2. Shape into rolls  $1\frac{1}{2}$  inches in diameter. Wrap in waxed paper. Chill over night.
  3. Just before baking combine sugar and almonds. Brush cooky rolls with egg white. Roll in sugar mixture. Cut into  $\frac{1}{4}$  inch slices. Place on greased cooky sheets.
  4. Bake at 350 degrees 8 to 10 minutes.
  5. Makes about  $4\frac{1}{2}$  dozen.

## WALNUT REFRIGERATOR COOKIES

$\frac{1}{3}$ cup butter	$1\frac{1}{2}$ cups sifted all-purpose flour
3 tablespoons lard	$\frac{3}{4}$ teaspoon cinnamon
$\frac{1}{3}$ cup granulated sugar	$\frac{1}{4}$ teaspoon soda
$\frac{1}{3}$ cup brown sugar, packed	$\frac{3}{8}$ cup finely chopped walnuts
1 egg	

1. Cream butter and lard. Add sugars gradually. Beat in egg. Blend in sifted dry ingredients and nuts. Pack in pan lined with waxed paper. Chill over night.
2. Cut into thin slices. Cookies spread. Place on greased cooky sheets.
3. Bake at 375 degrees 8 to 10 minutes.
4. Makes 6 dozen.

## MOLASSES BUTTER BALLS

1 cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ cup molasses	2 cups finely chopped walnuts
2 cups sifted all-purpose flour	powdered sugar

1. Cream butter. Blend in molasses. Stir in flour, salt and walnuts. Shape level teaspoonfuls of dough into balls. Place on greased cooky sheets.
2. Bake at 350 degrees about 12 minutes. Cool. Roll in powdered sugar. Makes about 8 dozen.

## CINNAMON PUFFS

$\frac{1}{2}$ cup butter	1 cup sugar
$\frac{1}{2}$ cup vegetable shortening	3 teaspoons cinnamon
1 teaspoon vanilla	$\frac{1}{4}$ teaspoon salt
1 egg yolk	1 cup chocolate bits
1 teaspoon grated orange rind	$\frac{1}{2}$ cup chopped nuts
2 cups sifted all-purpose flour	1 egg white, slightly beaten
1 teaspoon baking powder	$\frac{2}{3}$ cup sugar for rolling

1. Cream butter and shortening together.
2. Add vanilla, egg yolk and orange rind.
3. Sift flour, baking powder, sugar, cinnamon and salt together.
4. Add dry ingredients to creamed mixture.
5. Fold in chocolate and nuts.
6. Shape level teaspoonfuls of dough into balls. Dip in egg white. Roll in sugar.
7. Place on greased cooky sheets.
8. Bake at 350 degrees 12 to 15 minutes.
9. Makes about 7 dozen.

FLAMELESS ELECTRIC COOKING IS COOL

## RICH ALMOND WAFERS

½ cup butter

⅓ cup sugar

1 egg

½ teaspoon vanilla

⅛ teaspoon salt

¾ cup sifted all-

purpose flour

⅓ cup finely chopped  
blanched almonds

1. Cream butter. Add sugar gradually. Blend in egg, vanilla, salt and flour. Dough is soft.
2. Drop level teaspoonfuls of dough 2 inches apart onto ungreased cooky sheets.
3. Spread thin with back of spoon dipped in cold water. Sprinkle with almonds.
4. Bake at 350 degrees 6 to 8 minutes.
5. Makes 3½ dozen 2½ inch cookies.



## ROLLED ALMOND WAFERS

1. Follow directions for Rich Almond Wafers except bake *only* 6 cookies at a time.
2. As soon as cookies are taken from oven remove a cooky and *immediately* fold it, top side out, over the handle of a knife or wooden spoon. Repeat with remaining cookies. Work quickly.

## JANE'S SELF FROSTING ANISE DROPS

2¼ cups sifted all-  
purpose flour

½ teaspoon double  
acting baking  
powder

¼ teaspoon salt

4 whole eggs

2 cups sugar

½ teaspoon oil of  
anise or anise  
flavoring

1. Sift flour, baking powder and salt together several times.
2. Beat eggs at a low speed of mixer until frothy. Turn mixer to a medium speed. Beat for 10 minutes.
3. Beat in 1 tablespoon sugar at a time. This takes about 5 minutes.
4. Turn mixer to a low speed. Add dry ingredients slowly. Beat 15 minutes longer. Blend in anise.
5. Drop from teaspoon onto 5 or 6 well greased cooky sheets. Allow to stand in a cool place several hours or over night. Top of cooky should be dry to the touch.
6. Bake at 325 degrees 12 to 14 minutes.
7. Makes 12 dozen 1½ inch cookies.

ONLY ELECTRICITY PROVIDES FLAMELESS COOKING



## CHOCOLATE CHIP COOKIES

- |                                |                                |
|--------------------------------|--------------------------------|
| $\frac{1}{2}$ cup butter       | 1 cup and 2 table-             |
| 6 tablespoons                  | spoons all-pur-                |
| granulated sugar               | pose flour                     |
| 6 tablespoons                  | $\frac{1}{2}$ teaspoon soda    |
| brown sugar,                   | $\frac{1}{2}$ teaspoon salt    |
| packed                         | 1 cup chocolate bits           |
| 1 egg                          | $\frac{1}{2}$ cup chopped nuts |
| $\frac{1}{2}$ teaspoon vanilla |                                |

1. Cream butter. Add sugars. Beat in egg and vanilla. Blend in sifted dry ingredients. Fold in chocolate and nuts. Drop from teaspoon onto greased cooky sheets.
2. Bake at 375 degrees 8 to 10 minutes.
3. Makes 8 dozen.

## PECAN KISSES

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 2 egg whites                | 1 teaspoon grated                 |
| $\frac{1}{4}$ teaspoon salt | lemon rind                        |
| $\frac{3}{4}$ cup sugar     | 1 $\frac{1}{2}$ cups pecan halves |
| 1 teaspoon vanilla          |                                   |
1. Beat egg whites and salt at a medium speed of

mixer for 3 minutes. Add sugar gradually. Beat for 10 minutes.

2. Fold in vanilla, lemon rind and pecans.
3. Drop from teaspoon onto ungreased cooky sheets covered with brown paper. Shape into mounds the size of a small walnut.
4. Bake at 250 degrees about 45 minutes or until very light brown. Makes about 3 dozen cookies.

## PECAN FINGERS

- |                             |                    |
|-----------------------------|--------------------|
| 1 cup butter                | 2 cups sifted all- |
| $\frac{1}{4}$ cup powdered  | purpose flour      |
| sugar                       | 2 cups pecans,     |
| $\frac{1}{4}$ teaspoon salt | grated or finely   |
| 1 teaspoon vanilla          | chopped            |
| 1 tablespoon water          | Powdered sugar     |

1. Cream butter. Add sugar, salt, vanilla and water. Blend. Add flour and pecans. Mix well. Chill if dough is soft.
2. Shape into finger-like ovals. Use level teaspoonfuls of dough. Place on ungreased cooky sheets.
3. Bake at 350 degrees about 15 minutes. Roll in powdered sugar. Makes about 10 dozen.

FLAMELESS ELECTRIC COOKING IS AUTOMATIC



## PECAN TURTLES

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

1. Cream butter. Add sugar. Beat in egg and flavorings. Blend in sifted dry ingredients. Chill if dough is soft.
2. Place clusters of 3 pecans on greased cookie sheets. Shape dough into 1 inch balls. Dip one side of ball into egg white. Place on cluster of pecans. Flatten slightly.
3. Bake at 350 degrees 10 to 12 minutes. Frost while warm. Makes about 5 dozen.

### Glossy Chocolate Frosting

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

4. Melt butter and chocolate together. Add sugar, vanilla and enough milk to make frosting of spreading consistency.

## DATE FILLED PIN WHEELS

- |                                 |                     |
|---------------------------------|---------------------|
| ½ cup butter                    | ¼ teaspoon cinnamon |
| 1 cup brown sugar, packed       | ½ teaspoon soda     |
| 1 egg                           | ¼ teaspoon salt     |
| 2 cups sifted all-purpose flour |                     |

1. Cream butter. Add sugar gradually. Beat in egg. Blend in sifted dry ingredients. Chill.
2. Make Date Filling.

### Date Filling

- |                               |                           |
|-------------------------------|---------------------------|
| ¾ cup finely cut pitted dates | ⅓ cup sugar               |
| ⅓ cup water                   | ⅓ cup finely chopped nuts |

3. Cook dates and water until dates are soft. Add sugar. Cook until thickened. Stir constantly. Add nuts. Cool to lukewarm.
4. Divide dough into thirds. Roll each piece on floured canvas into a rectangle 7 x 11 inches. Spread with ⅓ of filling. Roll as for jelly roll starting at wide edge. Wrap in waxed paper. Chill over night.
5. Cut into thin slices. Place on greased cookie sheets.
6. Bake at 375 degrees 10 to 12 minutes.
7. Makes 15 dozen.



## SCOTCH SHORTBREAD

1 cup butter	¼ teaspoon baking powder
½ cup powdered sugar	¼ teaspoon salt
2 cups sifted all-purpose flour	Candied cherries Citron, candies

1. Cream butter. Add sugar gradually. Cream until light. Blend in sifted dry ingredients. Roll ¼ inch thick on floured canvas. Cut with 2 inch round cutter. Place on cookie sheets.
2. Decorate with pieces of cherries, citron or candy.
3. Bake at 350 degrees about 15 minutes.
4. Makes about 4 dozen.

## SOUR CREAM CASHEW DROPS

½ cup butter	¾ teaspoon baking powder
1 cup brown sugar, packed	¾ teaspoon soda
1 egg	¼ teaspoon salt
1 teaspoon vanilla	½ cup cultured sour cream
2 cups sifted all-purpose flour	1 ½ cups chopped salted cashews

1. Cream butter. Add sugar gradually. Add egg and vanilla. Blend in sifted dry ingredients, sour cream and cashews.
2. Drop from teaspoon onto greased cookie sheets.
3. Bake at 375 degrees about 10 minutes. Cool. Frost. Makes about 8 dozen 1½ inch cookies.

## Easy Butterscotch Frosting

3 tablespoons butter	1 ½ tablespoons hot water
2 cups powdered sugar	Cream

4. Brown butter in a saucepan. Remove from heat. Stir in sugar, water and enough cream to make frosting of spreading consistency.

**FLAMELESS ELECTRIC COOKING IS SAFE**



## SWEDISH LACE COOKIES

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

1. Cream butter. Add sugar gradually. Add flour and milk. Add almonds. Place in saucepan. Blend. Heat to boiling point. Stir constantly. Remove from heat. Keep mixture warm.
2. Drop level tablespoonfuls of batter 5 inches apart onto greased cookie sheets.
3. Bake at 350 degrees about 8 minutes or until golden brown. The cookie spreads and is lacy thin. Remove from oven.
4. Let stand about 1 minute or until cookies can be removed with spatula. They will be very hot. Shape into a cone as soon as possible.
5. Makes about 20 cookies.

## SHERRY DATE STRIPS

### Sherry Date Filling

1 pound pitted dates, ground	¼ teaspoon salt
1 cup brown sugar, packed	Dash of pepper
1 cup sherry wine	1 cup toasted blanched almonds, chopped
¼ teaspoon nutmeg	

1. Cook all ingredients except almonds until slightly thickened. Stir frequently. Cool. Add almonds. Prepare oatmeal mixture.

### Oatmeal Mixture

2 cups sifted all- purpose flour	2 cups uncooked oatmeal
½ teaspoon soda	2 cups brown sugar, packed
½ teaspoon salt	1 cup soft butter

2. Combine dry ingredients in bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs.
3. Divide mixture in half. Press one half firmly into greased 9 x 13 x 2 inch pan. Spread filling on top. Sprinkle remaining mixture over filling. Press down lightly.
4. Bake at 350 degrees about 30 minutes. Cool. Cut into strips. Makes 5 dozen.



## PECAN DELIGHTS

- |                      |                                 |
|----------------------|---------------------------------|
| 1 ¼ cups butter      | 2 cups sifted all-purpose flour |
| 1 cup powdered sugar | 1 cup chopped pecans            |
| ½ cup cocoa          | Powdered sugar                  |
| ¼ teaspoon salt      |                                 |
| 1 teaspoon vanilla   |                                 |
1. Cream butter. Add sugar, cocoa, salt and vanilla. Cream well. Blend in flour and pecans. Refrigerate 1 hour if dough is soft.
  2. Pinch off pieces of dough the size of a large marble. Place on ungreased cooky sheets.
  3. Bake at 300 degrees about 20 minutes. Cool. Roll in powdered sugar. Makes about 5½ dozen.

## 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. Add

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

## WALNUT BROWNIES

- |                                 |                                |
|---------------------------------|--------------------------------|
| 2 squares unsweetened chocolate | ¾ cup sifted all-purpose flour |
| ½ cup butter                    | ¼ teaspoon salt                |
| 2 eggs                          | ½ teaspoon baking powder       |
| 1 cup sugar                     | ¾ cup broken walnuts           |
| 1 teaspoon vanilla              |                                |
1. Melt chocolate and butter at a low heat. Cool.
  2. Beat eggs slightly. Blend in sugar, vanilla and chocolate. Add sifted dry ingredients and nuts. Pour into greased 7 x 11 x 1½ inch pan.
  3. Bake at 350 degrees about 25 minutes. Cool.
  4. Cut into squares. Makes 24.

**FLAMELESS ELECTRIC COOKING IS CLEAN**



## BERLINER KRANZER

1 cup butter	½ cup light cream
1 cup sugar	3¼ cups sifted all-purpose flour
½ teaspoon salt	1 egg white, unbeaten
1 teaspoon vanilla	Colored sugar
½ teaspoon almond extract	Candied fruit for decoration
4 raw egg yolks	
4 hard cooked egg yolks, sieved	

1. Cream butter. Add sugar gradually. Beat in salt, vanilla, almond extract, raw egg yolks and cooked egg yolks. Blend in cream and flour alternately. Chill.
2. Roll ⅛ inch thick on floured canvas. Cut with doughnut cutter. Place on ungreased cooky sheets. Brush lightly with egg white.
3. Sprinkle with colored sugar or decorate with small pieces of candied fruit.
4. Bake at 375 degrees 6 to 8 minutes.
5. Makes 9 dozen.

## CHRISTMAS PFEFFERNUESSE

½ cup melted butter	½ teaspoon cloves
1 cup sugar	½ teaspoon soda
2 eggs	½ cup finely chopped citron
½ teaspoon grated lemon rind	1½ cups finely chopped blanched almonds
½ teaspoon oil of anise	Powdered sugar for rolling
2 cups sifted all-purpose flour	
1½ teaspoons cinnamon	

1. Blend butter, sugar and eggs. Add lemon rind and anise. Blend in sifted dry ingredients, citron and almonds.
2. Shape level teaspoonfuls of dough into balls. Place on greased cooky sheets.
3. Bake at 350 degrees 12 to 14 minutes.
4. Roll in powdered sugar while warm. Store in airtight container.
5. Makes about 15 dozen.

FLAMELESS ELECTRIC COOKING IS MODERN

## BAVARIAN CHRISTMAS COOKIES

- |                                      |                              |
|--------------------------------------|------------------------------|
| 1 cup butter                         | 4 teaspoons                  |
| 1 cup lard                           | cinnamon                     |
| 2 cups brown sugar,<br>packed        | ½ teaspoon soda              |
| 4½ cups sifted all-<br>purpose flour | ½ teaspoon salt              |
| ½ teaspoon cloves                    | ½ cup cultured sour<br>cream |
| ½ teaspoon nutmeg                    | ½ cup finely chopped<br>nuts |
|                                      | Milk, sugar                  |

1. Cream butter and lard. Add sugar.
2. Sift flour, spices, soda and salt together. Blend dry ingredients, sour cream and nuts into creamed mixture. Chill.
3. Roll ⅛ inch thick on floured canvas. Cut into desired shapes. Brush tops with milk. Sprinkle with sugar.
4. Bake at 375 degrees 8 to 10 minutes.
5. Makes about 8 dozen depending on size.
6. Cookies may be decorated before baking with colored sugars or candies. Decorate baked cookies with frosting and colored candies.

## CALIFORNIA DREAM BARS

### First Part

- |                              |                                    |
|------------------------------|------------------------------------|
| ½ cup brown sugar,<br>packed | 1 cup sifted all-<br>purpose flour |
|                              | ½ cup melted butter                |

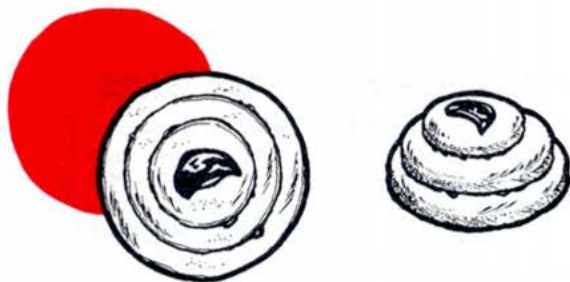
1. Mix ingredients. Press firmly onto bottom and sides of an ungreased 7 x 11 x 1½ inch pan.
2. Bake at 375 degrees about 15 minutes.

### Second Part

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

3. Beat eggs until blended. Add remaining ingredients. Mix thoroughly. Spread over baked crust. Return to oven.
4. Bake at 375 degrees about 15 minutes longer.
5. Cool. Cut into bars. Makes 30.

FLAMELESS ELECTRIC COOKING IS AUTOMATIC



## WALNUT PYRAMIDS

- |                            |                                   |
|----------------------------|-----------------------------------|
| ½ cup butter               | 1 ¼ cups sifted all-purpose flour |
| ⅓ cup brown sugar, packed  | ¼ teaspoon baking powder          |
| 1 egg                      | ¼ teaspoon salt                   |
| ½ teaspoon maple flavoring | Candied cherries or citron        |
| 1 teaspoon vanilla         |                                   |

1. Cream butter. Add sugar. Beat in egg and flavorings. Blend in sifted dry ingredients. Chill.
2. Roll about ⅛ inch thick on floured canvas. Cut with a 2 inch, 1½ inch and 1 inch round cutter to have three different sizes. Place on greased cookie sheets.
3. Bake at 375 degrees 8 to 10 minutes. Cool.
4. Spread bottoms of small and medium sized

cookies with Toasted Walnut Filling. Place filling side down on top of large cookies to form pyramid. Decorate top with a bit of filling topped with cherry or citron.

## TOASTED WALNUT FILLING

- |                      |                               |
|----------------------|-------------------------------|
| 2 tablespoons butter | 2 teaspoons vanilla           |
| 2 tablespoons water  | 1 cup toasted walnuts, grated |
| ½ cup brown sugar    |                               |
| 1 egg yolk           |                               |

5. Cook butter, water, sugar and egg yolk in saucepan until thickened. Stir in vanilla and walnuts. Cool. Makes about 36 pyramids.

## BOURBON BALLS

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 cup vanilla wafer crumbs  | 2 tablespoons cocoa             |
| 1 cup finely chopped pecans | ¼ cup bourbon                   |
| 1 cup powdered sugar        | 1½ tablespoons light corn syrup |
|                             | Powdered sugar for rolling      |

1. Combine crumbs, pecans, sugar and cocoa. Blend bourbon and syrup. Mix all ingredients.
2. Shape into 1 inch balls. Roll in powdered sugar. Refrigerate. Makes about 4 dozen.

**FLAMELESS ELECTRIC COOKING IS FAST**



## WALNUT BARS

### Bottom Layer

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

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

### Top Layer

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

3. Combine sugar, flour, baking powder and salt. Stir in remaining ingredients. Spread over baked bottom layer. Return to oven.
4. Bake at 350 degrees about 25 minutes. Cool. Frost with Orange Frosting.

### Orange Frosting

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

5. Blend all ingredients until smooth. Spread over top layer. Cut into bars. Makes 32.

## FULL-O-FRUIT BARS

- $\frac{1}{2}$  cup butter                       $\frac{1}{4}$  cup milk  
1 cup brown sugar,                       $\frac{1}{2}$  cup dried currants packed  
 $\frac{1}{4}$  teaspoon nutmeg                      1 cup white raisins, chopped  
1 teaspoon cloves                       $\frac{1}{4}$  cup finely chopped citron  
 $\frac{1}{2}$  teaspoon                       $\frac{1}{2}$  cup finely cut cinnamon  
2 eggs                      candied cherries  
1 cup sifted all-                       $\frac{1}{2}$  cup finely cut purpose flour                      candied pineapple  
 $\frac{1}{4}$  teaspoon soda                      1 cup chopped walnuts  
1 teaspoon salt

1. Cream butter. Add sugar gradually. Add spices. Beat in eggs. Blend in sifted dry ingredients and milk. Stir in fruits and nuts.
2. Spread into a greased 9 x 13 x 2 inch pan.
3. Bake at 350 degrees 40 to 45 minutes. Cool. Frost. Makes about 3 dozen.

### Butter Frosting

- 3 tablespoons soft                      1 teaspoon vanilla butter  
1  $\frac{1}{2}$  cups powdered                      Candied cherries, sugar                      pineapple or citron for decoration  
3 tablespoons cream
4. Blend butter, sugar, cream and vanilla. Spread over top. Cut into 1 x 3 inch bars. Decorate.

# HOLIDAY FUN WITH GINGERBREAD

## GINGERBREAD COOKIES

1/4 cup boiling water	1 teaspoon soda
1/2 cup butter	1 teaspoon salt
1/2 cup brown sugar, packed	1 1/2 teaspoons ginger
1/2 cup dark molasses	1/2 teaspoon nutmeg
3 cups sifted all- purpose flour	1/8 teaspoon cloves

1. Combine water, butter, sugar and molasses. Blend in sifted dry ingredients. Chill.
2. Roll dough about 1/8 inch thick on floured canvas. Cut with cookie cutters or place cardboard patterns on dough. Cut around patterns with sharp knife. Place on greased cookie sheets.
3. Bake at 375 degrees about 10 minutes.

## Decorating Frosting

2 egg whites	1/4 cup light corn syrup
2 1/2 cups powdered sugar	Assortment of food colors

1. Beat egg whites until they hold a soft peak. Add sugar gradually. Beat until sugar is dissolved and frosting stands in peaks.
2. Add syrup. Beat one minute.
3. Use food coloring to get desired color.
4. Add a few drops of water if a thinner frosting is desired.
5. Keep frosting well covered when not in use.

## Syrup

1 1/2 cups sugar	1/4 cup light corn syrup
1/2 cup water	

1. Combine all ingredients in saucepan. Cover to prevent crystals from forming. Bring to a boil. Boil 5 minutes. Remove cover. Cook to 300 degrees or hard crack stage.
2. Switch to a warm or very low heat setting to keep syrup **BOILING HOT** while putting parts together. Work as quickly as possible.
3. Add a small amount of light corn syrup if mixture gets too thick. Bring to boiling point.

## CHRISTMAS TRAIN



1. Make cardboard patterns using figures and instructions given on pages 42 and 43.
2. Use Gingerbread Cookie recipe. See page 40. One recipe makes about two cars.
3. Roll dough about  $\frac{1}{8}$  inch thick on floured canvas. Place patterns on dough.
4. Cut around patterns with sharp knife. Cut 2 sides, 2 ends, 1 bottom and 4 wheels for each car. Make one cowcatcher for train.
5. Place on greased cookie sheets. Bake at 375 degrees about 10 minutes. Cool.
6. Straighten uneven edges by scraping with a sharp knife. **WORK CAREFULLY.**
7. Use Decorating Frosting, page 40, to decorate sides of train.
8. Allow frosting to dry. Be sure all parts of train are ready to put together.
9. Make syrup. See page 40. Keep syrup over very low heat while putting train together.
10. Dip long edge of bottom of car in **HOT SYRUP**. Attach to side of car as indicated by dotted line on pattern. Be sure that decorations are on the outside. Press together quickly. Hold until set. Attach other side.
11. Spread **HOT SYRUP** on 3 edges of one end of car. Press onto parts of car already assembled. Attach other end and wheels.
12. Decorate edges with Decorating Frosting.
13. Place on styrofoam. Link cars together with narrow red ribbon. Fasten to bottom of cars with **HOT SYRUP**. Set cowcatcher in front of first car. Fill cars with cookies.

**YOU COOK BETTER . . . ELECTRICALLY**



## CHRISTMAS TRAIN

### INSTRUCTIONS FOR MAKING TRAIN PATTERNS

SIDES.....Use this pattern.

BOTTOM.....Make a rectangle 6 by 2  $\frac{3}{4}$  inches.

ENDS.....Make a 3 inch square.

WHEELS.....Make a 2 inch circle.

NOTE: For added interest make one or two cars 1 inch lower than the others.

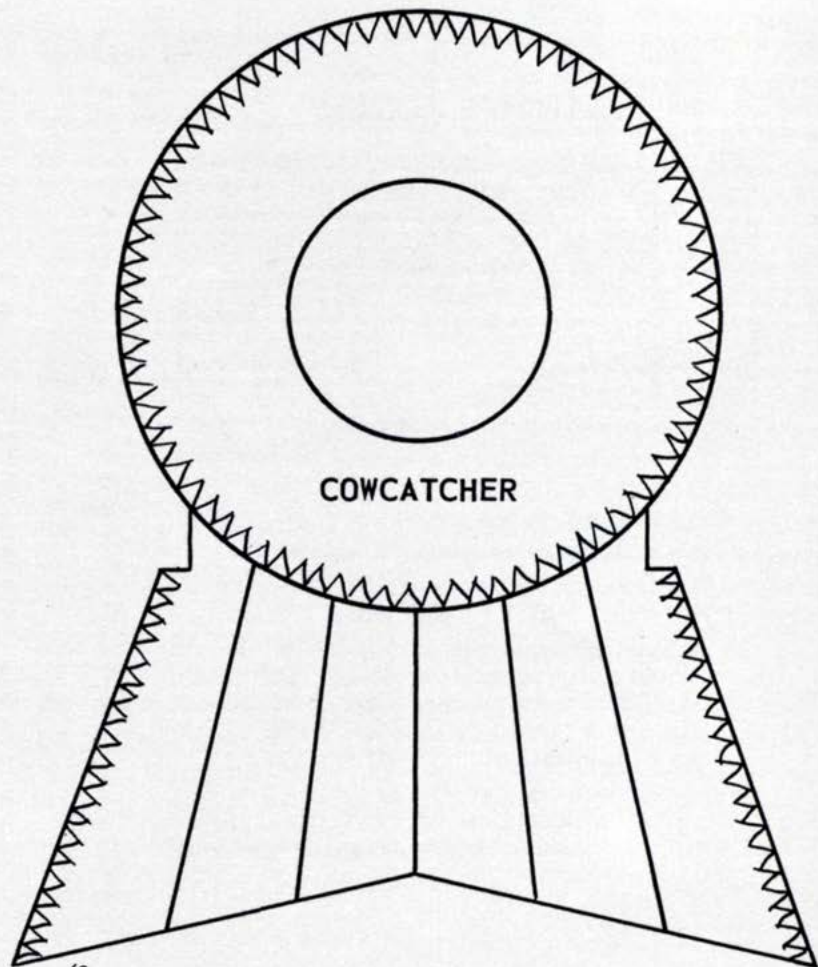
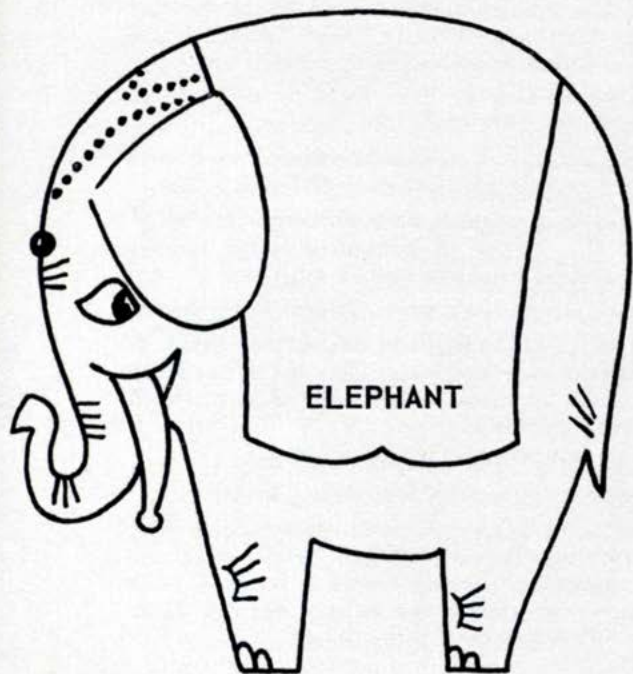
### SIDE OF CAR

NOTE: This dotted line indicates where the bottom of the car is to be attached.

Fasten cookie  
wheel here.

Fasten cookie  
wheel here.

# CHRISTMAS TRAIN



## SANTA'S SLEIGH



1. Make cardboard patterns using figures and instructions given on pages 45, 46 and 47.
2. Use Gingerbread Cookie recipe. See page 40. One recipe makes a sleigh and 2 reindeer.
3. Roll dough about  $\frac{1}{8}$  inch thick on floured canvas. Place patterns on dough. Cut around patterns with sharp knife. Cut 2 sides, 1 front, 1 back, 1 bottom, 1 Santa and as many reindeer and trees as desired.
4. Use a 2 inch piece of wire or toothpick in back legs of reindeer and trunk of trees. Allow half of it to extend below dough. When baked this is placed in styrofoam to hold figures upright and in position.
5. Place on greased cookie sheets. Bake at 375 degrees about 10 minutes. Cool.
6. Use Decorating Frosting, page 40, to decorate sides and ends of sleigh, Santa, reindeer and trees. Decorate both sides of reindeer and trees.
7. Allow frosting to dry. Be sure all parts of sleigh are ready to be put together.
8. Make syrup. See page 40. Keep syrup over very low heat while putting sleigh together.
9. Dip bottom edge of back of sleigh into HOT SYRUP. Attach to bottom of sleigh quickly by pressing together. Hold until set.
10. Attach sleigh front next. Repeat as in Step 9.
11. Spread HOT SYRUP on one side of sleigh as indicated by dotted lines. Be sure to put syrup on inside of sleigh. Press onto parts of sleigh already assembled.
12. Attach other side. Repeat as in Step 11.
13. Decorate edges with Decorating Frosting.
14. Frost a 12 x 26 inch piece of styrofoam with Decorating Frosting. Place sleigh, trees and 8 reindeer in frosting before it hardens. Use narrow red ribbon for reins. Arrange Santa and Christmas cookies in sleigh.

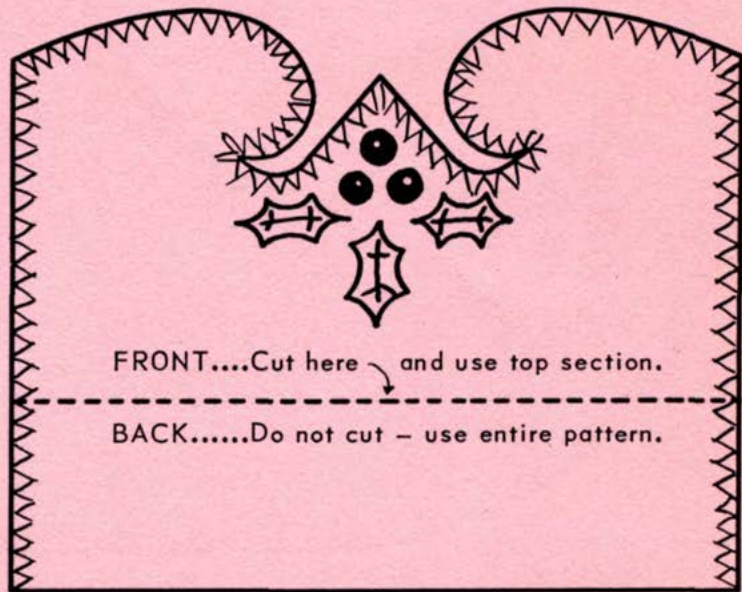


## SANTA'S SLEIGH

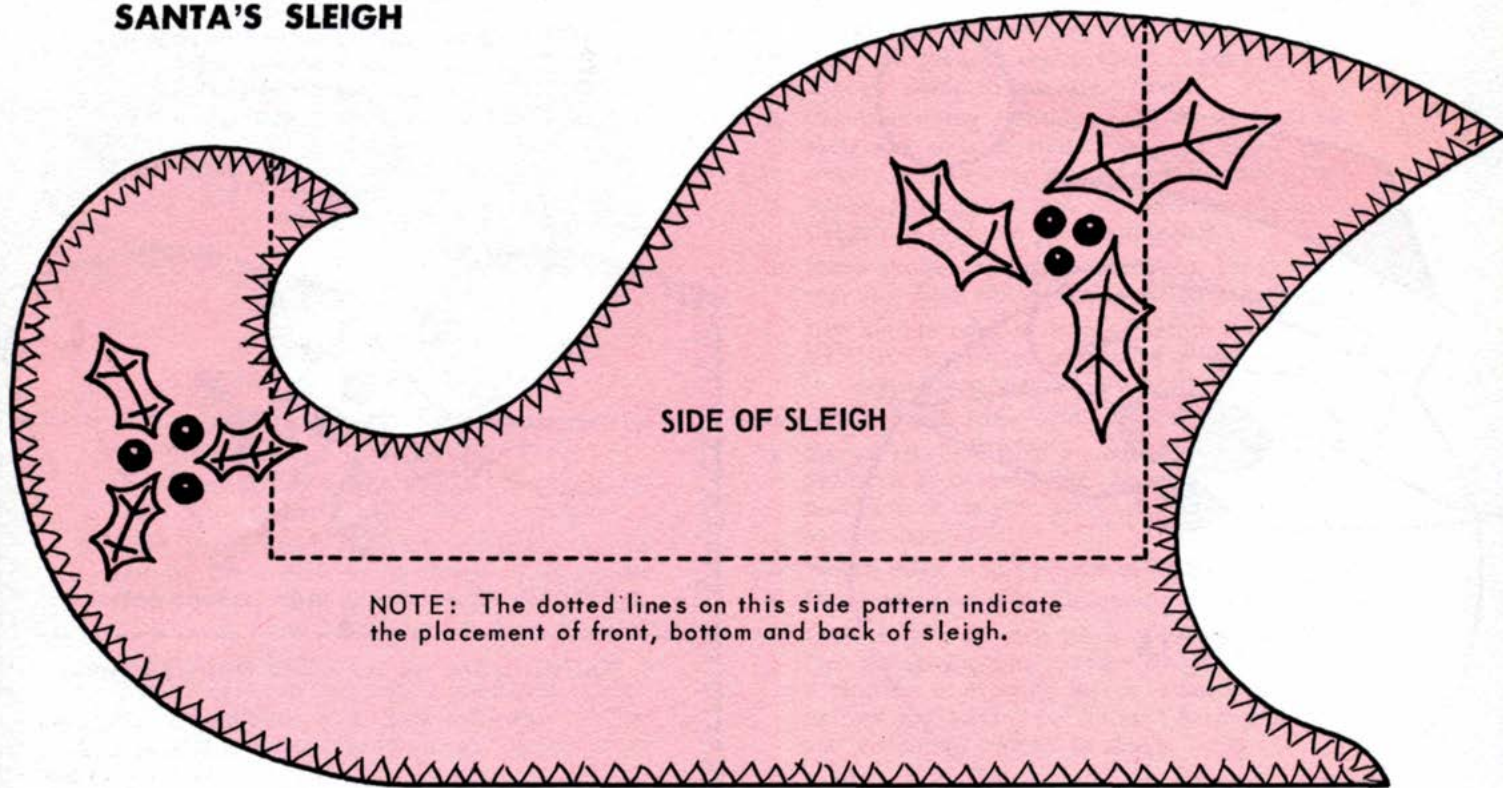


### INSTRUCTIONS FOR MAKING SLEIGH PATTERNS

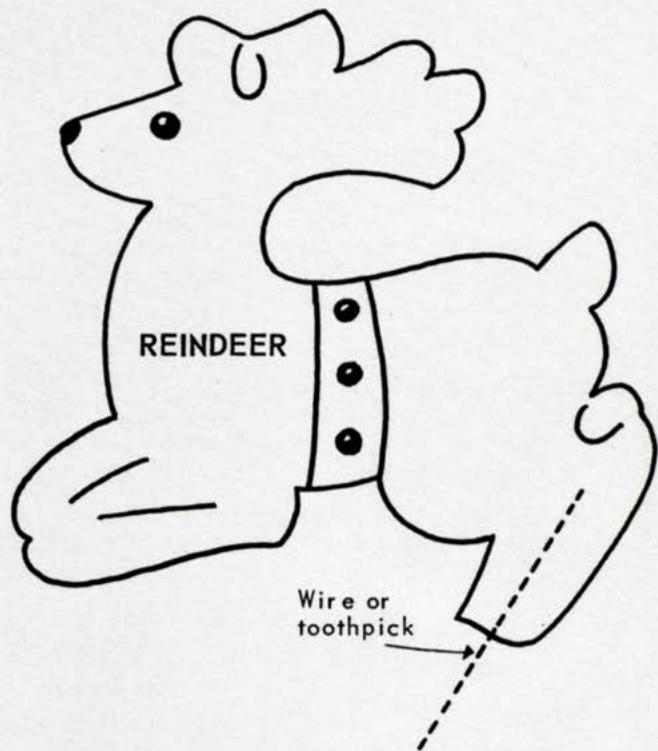
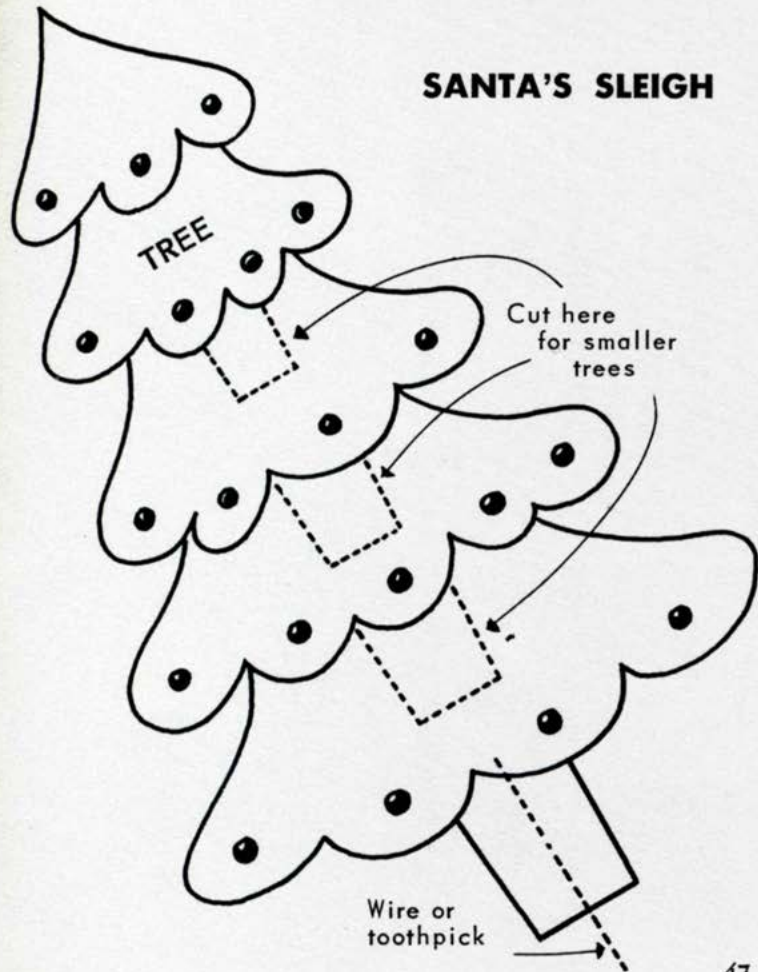
- SIDES.....Use pattern on page 46.  
BACK.....Use pattern below.  
FRONT.....Use pattern below.  
BOTTOM.....Cut a rectangle  $3\frac{3}{4}$  by  
 $4\frac{1}{2}$  inches.



## SANTA'S SLEIGH



## SANTA'S SLEIGH



NOTE: 2 inch pieces of wire or toothpicks are put in legs of reindeer and trunks of trees. This helps them stand upright when mounted in styrofoam.



# INDEX

## BARS, SQUARES AND STRIPS

	<i>Page</i>
Brownies, Frosted Pecan	17
Brownies, Walnut	35
California Dream Bars	37
Chocolate Cherry Squares	2
Full-O-Fruit Bars	39
Oatmeal Jam Diamonds	1
Panocha Squares	9
Sherry Date Strips	34
Toffee Squares	5
Walnut Bars	39

## COOKIE PRESS COOKIES

Chocolate Log Cookies	5
Rich Vanilla Rings	3
Spritz	12
Spritz Dips	12
Spruce Bakels	3

## DROP COOKIES

Almond Macaroons	6
Anise Drops, Jane's	
Self Frosting	30
Brown Sugar Drops	10
Caramel Oatmeal	
Cookies	22
Chocolate Chip Cookies	31

	<i>Page</i>
Chocolate Cookie Cakes,	
Double	4
Chocolate Walnut	
Clusters	10
Coconut Almond	
Haystacks	16
Oatmeal Cookies	27
Pecan Kisses	31
Peppermint Crispies	16
Rich Almond Wafers	30
Rolled Almond Wafers	30
Salted Peanut Crunchies	20
Sour Cream Cashew	
Drops	33
Tiny-Tim Fruit Cake	
Cookies	26

## FANCY COOKIES

Bon Bon Cookies	3
Bourbon Balls	38
Brown Eyed Susans	19
Canes, Frosted Cookie	8
Chinese Almond Cookies	9
Chocolate Dipped	
Creams	20
Christmas Pfeffernuesse	36
Cinnamon Puffs	29
Danish Sugar Cookies	12
Eier Kringle	10
Frosted Logs	11
Frosted Rum Mounds	14

	<i>Page</i>
Ginger Snaps	23
Golden Caraway Rings	23
Hazelnut Puff Balls	8
Meringue Fudge Drops	26
Mexican Wedding Cakes	20
Molasses Butter Balls	29
Pecan Delights	35
Pecan Fingers	31
Pecan Turtles	32
Princess Delights	19
Sand Tarts	6
Sandbakkelse	13
Scandinavian Drops	1
Swedish Lace Cookies	34
Three Leaf Clovers	4
Vanilla Krumkake	11
Yeast Crisps	23

## HOLIDAY FUN WITH GINGERBREAD

Decorating Frosting	40
Gingerbread Cookies	40
Syrup	40

## REFRIGERATOR COOKIES

Butterscotch Snaps	9
Checkerboard Wafers	21
Coconut Shortbread	21
Date Filled Pin Wheels	32
Frosted Pecan Dainties	18

	<i>Page</i>
Peanut Butter Pin	
Wheels	17
Sugary Almond Slices	28
Walnut Refrigerator	
Cookies	29
Whirligigs	22

## ROLLED COOKIES

Almond Filled Creams	15
Bavarian Christmas	
Cookies	37
Berliner Kranzer	36
Butterscotch Wafers	9
Dusen Confecto	6
Gingerbread Cookies	40
Hazelnut Crescents	18
Hazelnut Shorts	15
Jelly Jewels	28
Julsterner (Christmas Stars)	2
Mincemeat Filled	
Turnovers	27
Molasses Cut-Outs	14
Mondchen	7
Scotch Shortbread	33
Speculatius (Crisp Christmas Cooky)	13
Star-Bright Cookies	7
Swedish Ginger Cookies	35
Walnut Pyramids	38
White Sugar Cookies,	
Ella's	16

We invite you  
to use our  
**FREE  
SERVICES**



**WISCONSIN**

**ELECTRIC POWER COMPANY**

MILWAUKEE, WISCONSIN

Many free services are available to Wisconsin Electric Power Company customers. They are designed to help you live better . . . electrically. We invite you to use them frequently.



*Ask our home economists to help you with party and meal planning, to suggest new recipes and to advise you on the care and use of any electrical appliances.*



*Ask our lighting advisors to help you add new beauty and convenience to your home by suggesting the kind of lighting that will make homemaking easier — enhance the beauty of every room.*



*Ask us for help in planning wiring for a new home or for modernizing your present wiring for Full Housepower. Ask how wiring modernization can be financed through our convenient "Wire-On-Time" plan.*



*Ask our kitchen planning representatives for help in designing an All-Electric kitchen and laundry . . . either for your present home or for the one you plan to build.*

Free services like these are available at any Electric Company office. Just ask about them. There is no charge or obligation of any kind.

LOCAL OFFICES — RACINE • KENOSHA • WATERTOWN • WAUKESHA • BURLINGTON  
WHITWATER • FORT ATKINSON • WEST BEND • MENOMONEE FALLS • PORT WASHINGTON



# Christmas

**COOKIES**



*ONLY ELECTRICITY  
PROVIDES FLAMELESS COOKING*