



CHRISTMAS
COOKIES

WISCONSIN ELECTRIC
POWER COMPANY

FUN TO MAKE AND FUN TO GIVE!

Here's an idea for attractive Christmas gifts. Surprise and please your friends with homemade Christmas cookies made from these Electric Company kitchen-tested recipes.

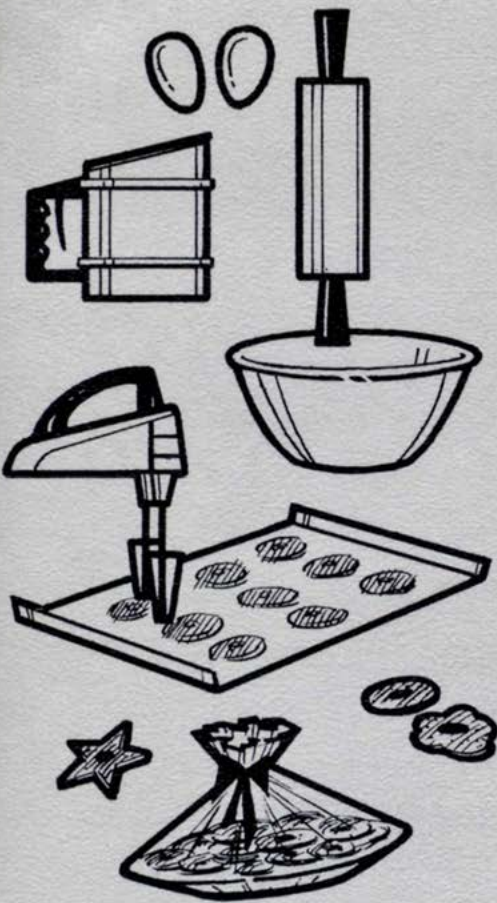
They're fun to make and fun to give. Fun to receive, too. No better way to express warmth and friendship than with a box of real homemade cookies — a colorful Christmas stollen perhaps — or a rich holiday fruit cake.

Get the whole gang — young and old alike — to help make the cookies. Make it a family project. Most of these Christmas goodies can be baked ahead of time — then stored in your electric freezer until it's time to wrap them with brightly colored gift paper and send them on their way.

We hope that your holidays are happy ones and that perhaps these recipes will help to make them so. Remember that good cooking is even better when it's done the cool, clean, fast and easy electric way!

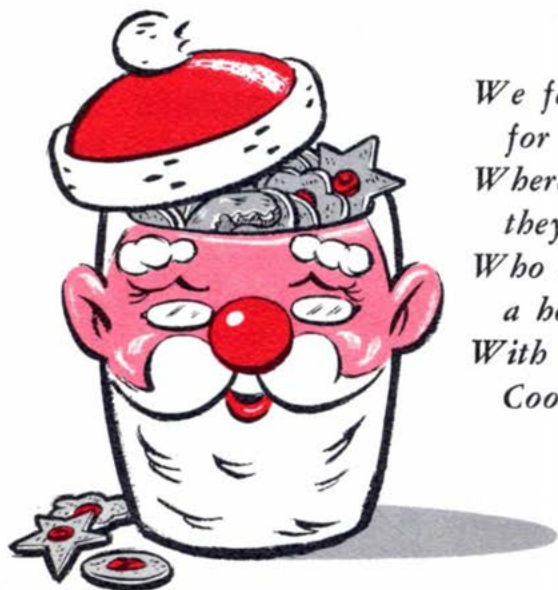
HOME SERVICE BUREAU
Wisconsin Electric Power Company

ONLY ELECTRICITY PROVIDES FLAMELESS COOKING



CHRISTMAS 1961

Suggestions for making and decorating Christmas Cookies



*We feel sorry
for children
Wherever
they are
Who live in
a house
With no
Cookie Jar.*

COOKIE JAR COOKIES

1 cup butter	1 teaspoon soda
1 ¼ cups sugar	¾ teaspoon salt
1 egg	¼ teaspoon nutmeg
2 ½ cups sifted all- purpose flour	½ cup water
	Sugar, raisins

1. Cream butter. Add sugar gradually. Beat in egg. Blend in sifted dry ingredients and water alternately. Refrigerate over night.
2. Roll part of the dough $\frac{3}{8}$ inch thick on floured canvas. Cut with large round cutter. Cookies spread.
3. Place 2 inches apart on ungreased cookie sheets. Sprinkle with sugar. Decorate with 3 or 4 raisins.
4. Bake at 400 degrees 10 to 12 minutes.
5. Makes 2 to 3 dozen depending on size.

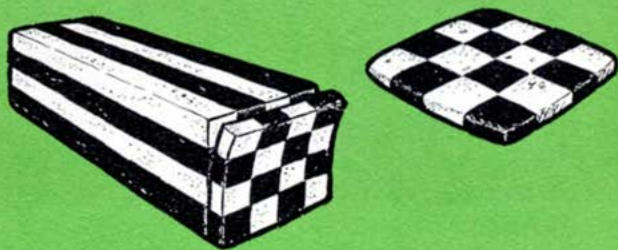


*Fill Santa with Cookies
for good girls and boys,
A time-tested plan
to bring Christmas joys.*

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 cookie sheets.
5. Bake at 350 degrees 8 to 10 minutes.



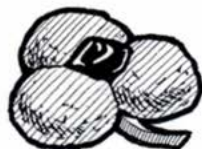
JIG SAW COOKIES

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 | ¼ pound unblanched almonds, grated (1 ½ cups) |
| 1 cup sugar | 2 egg whites |
| ½ teaspoon salt | Candied cherries |
| ½ teaspoon vanilla | Citron |
| ¼ pound filberts, grated (1 ½ cups) | |

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 | 2 cups sifted all-purpose flour |
| ¾ cup brown sugar, packed | ½ teaspoon baking powder |
| 1 egg | ¼ teaspoon soda |
| 1 teaspoon vanilla | ¼ teaspoon salt |
| 3 squares unsweetened chocolate, melted | ⅓ 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 | 1 teaspoon vanilla |
| 2 tablespoons butter | ½ cup chopped pecans |
| ¼ cup milk | |
| 2 cups powdered sugar | |

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 cookie 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.

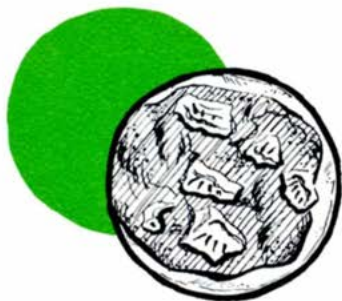
2. Cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla. Work mixture with fingers until a ball of dough is formed.
3. Roll thin on floured canvas. Cut with small cutter. Place on greased cookie sheets.
4. Bake at 350 degrees 8 to 10 minutes.
5. Spread bottom of hot cookies with jelly. Top with another cookie. 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 cookie sheets.
3. Bake at 375 degrees 8 to 10 minutes.
4. Makes about 8 dozen 2 inch cookies.



PECAN TARTS

$\frac{1}{2}$ recipe Cream
Cheese Pastry,
page 27

1 egg, beaten

$\frac{3}{4}$ cup brown sugar,
packed

1 tablespoon melted
butter

1 teaspoon vanilla

$\frac{1}{8}$ teaspoon salt

$\frac{3}{4}$ cup coarsely
chopped pecans

1. Roll pastry $\frac{1}{8}$ inch thick on floured canvas. Cut with $2\frac{1}{2}$ inch round cutter. Line $2\frac{1}{4}$ inch muffin cups with pastry rounds.
2. Blend egg, sugar, butter, vanilla and salt.
3. Place about $\frac{1}{2}$ 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

$1\frac{1}{4}$ cups unblanched
almonds, grated

1 cup sifted all-
purpose flour

1 teaspoon grated
lemon rind

$\frac{1}{4}$ teaspoon salt

1. Cream butter. Add sugar gradually. Blend in remaining ingredients. Roll $\frac{1}{4}$ 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

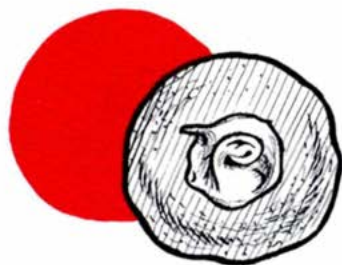
$1\frac{1}{2}$ cups powdered
sugar

1 teaspoon vanilla

3. Combine all ingredients.

About 2 tablespoons
hot water

FLAMELESS ELECTRIC COOKING IS CLEAN



HAZELNUT PUFF BALLS

4 egg whites
1 pound powdered
sugar

½ pound grated
hazelnuts (3 cups)

1 teaspoon grated
lemon rind
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 cooky 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
½ cup powdered
sugar
1 teaspoon vanilla
¼ teaspoon salt

2 cups sifted all-
purpose flour
¼ teaspoon baking
powder

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 cooky sheets.
3. Bake at 350 degrees about 10 minutes. Frost when cool. Makes about 6 dozen.

Peppermint Frosting

Cream
1 ½ cups powdered
sugar
1 teaspoon vanilla

¼ teaspoon pepper-
mint extract
Red food coloring

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,
packed | $1\frac{1}{2}$ teaspoons baking
powder |
| 1 egg | $\frac{1}{2}$ teaspoon ginger |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup finely chopped
walnuts |
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
powder |
| 1 cup brown sugar,
packed | $\frac{1}{4}$ teaspoon salt |
| 1 egg | 1 cup chocolate bits |
| $\frac{1}{2}$ teaspoon vanilla | $\frac{3}{4}$ cup chopped
walnuts |
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
yolks, sieved |
| $\frac{1}{4}$ cup sugar | 1 cup sifted all-
purpose flour |
| $\frac{1}{4}$ teaspoon almond
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 ¾ 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	1/2 teaspoon almond extract
1/2 cup plus 1 tablespoon sugar	2 1/2 cups sifted all-purpose flour
1 egg	Colored sugar, candies for decorating
3/4 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 2 1/2 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	1/2 cup firm butter
3/4 teaspoon soda	1/2 cup vegetable shortening
1 teaspoon cream of tartar	1 egg
1/4 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 1/4 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 6 1/2 dozen cookies.

ONLY ELECTRICITY PROVIDES FLAMELESS COOKING

SPECULATIUS

(Crisp Christmas Cooky)

- | | |
|-----------------------------------------|-------------------------------|
| 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 sandbakkell 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 2/3 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 cookie 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 cookie 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 cookie. 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 butter | ½ teaspoon vanilla |
| 1 cup powdered sugar | Cream |
| | ⅓ cup grated 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-purpose flour |
| ⅓ cup heavy cream | 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 extract |
| ¾ cup powdered 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 ⅛ inch thick on well floured canvas. Cut with plain or fancy cutters. Place on greased cookie 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 cookie 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 blanch 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 cookie sheets.
2. Bake at 300 degrees about 10 minutes. Cookies brown quickly. Makes about 4½ 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. 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	¾ cup powdered sugar
1 cup crunch style peanut butter	1 ½ 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 4½ dozen.

Glaze

- | | |
|------------------------|-------------------------------------------------------|
| 1 cup powdered sugar | ¼ teaspoon vanilla |
| 3 tablespoons hot milk | ¾ 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 cooky 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 cooky 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 cookie 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	

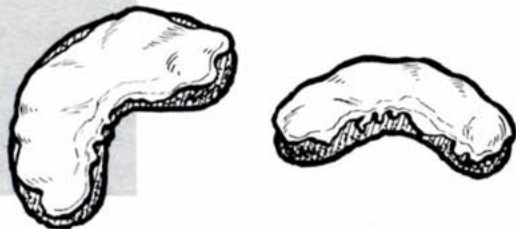
1. Cream butter. Add sugar gradually. Add vanilla. Sift salt, cornstarch and flour together. Blend

- into creamed mixture. Chill 2 or 3 hours.
2. Shape into balls, triangles, crescents or bars. Place on greased cookie sheets.
3. Bake at 375 degrees 15 to 20 minutes. Roll in powdered sugar while warm. Cool.
4. Dip part of each cookie 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 cookie 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 |
| 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 cooky sheets.
3. Bake at 350 degrees about 15 minutes.
4. Frost with Browned Butter Frosting when cool. See page 18.
5. Makes about 5 1/2 dozen small cookies.

PIN WHEELS

1. Roll equal portions of chilled chocolate and white Easy Roll Sugar Cooky dough (page 2) about 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 cooky sheets.
4. Bake at 350 degrees 8 to 10 minutes.
5. Quantity depends on thickness of cooky.

WALNUT MOUNDS

- | | |
|--------------------|----------------------|
| 1/2 cup butter | 1 cup sifted cake |
| 1/4 cup sugar | flour |
| 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 cooky 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 cooky 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 cooky 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
$\frac{1}{2}$ 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	$\frac{2}{3}$ 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

- | | |
|-------------------------------------|-------------------------------------------|
| 3/4 cup honey | 1 1/4 teaspoons cinnamon |
| 1/2 cup granulated sugar | 1/8 teaspoon allspice |
| 1/4 cup brown sugar, packed | 1/2 cup finely chopped citron |
| 2 eggs, beaten | 1/2 cup finely chopped candied lemon peel |
| 2 1/2 cups sifted all-purpose flour | 3/4 cup chopped blanched almonds |
| 1 teaspoon soda | |
| 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 1/2 inch squares.

Lemon Frosting

- | | |
|-----------------------|-----------------------------------|
| 3 cups powdered sugar | 1 1/2 teaspoons grated lemon rind |
| 1/4 cup milk | |
4. Blend all ingredients. Spread over top. Cut into squares.

MERINGUE FUDGE DROPS

- | | |
|------------------------------|-----------------------------|
| 2 egg whites | 1/2 cup sugar |
| 1/8 teaspoon cream of tartar | 1/4 teaspoon almond extract |
| 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 cookie 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 cookie.
 3. Bake at 250 degrees about 30 minutes. Remove from paper. Makes about 5 dozen.
 4. Make Fudge Filling.

Fudge Filling

- | | |
|------------------------------|--------------------------------------|
| 1/4 cup butter | 2 tablespoons chopped pistachio nuts |
| 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 | 2 cups sifted all- |
| 1 (8 ounce) package | purpose flour |
| cream cheese | ¼ teaspoon salt |

1. Cut butter and cheese into dry ingredients with pastry blender until mixture resembles coarse crumbs. Shape into a ball.
2. Roll ¼ inch thick on floured canvas. Cut with 2 inch round cutter. Place on ungreased cooky sheets.

Filling

- | | |
|------------------|----------------|
| 1 (12 ounce) can | Chopped nuts |
| prepared cake or | Powdered sugar |
| pastry filling | |
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 teaspoon |
| 1 cup sugar | cinnamon |
| 2 eggs | ¼ cup buttermilk |
| 2 cups sifted all- | 2 cups uncooked |
| purpose flour | oatmeal |
| ½ teaspoon salt | 1 cup seedless |
| 1 teaspoon soda | raisins |
| | ½ 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 |
| $\frac{3}{8}$ 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 | $\frac{2}{3}$ 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

THREE LAYER FUDGE BARS

Cooky Layer

1 cup soft butter
1 cup powdered sugar

2 teaspoons vanilla
2¼ cups sifted cake flour

1. Cream butter. Add sugar gradually. Blend in vanilla and flour.
2. Divide dough in half. Spread half of dough onto the bottom of a 9 x 13 x 2 inch pan. Chill dough in pan.

Fudge Layer

1 tablespoon vegetable shortening
1 cup chocolate bits

½ cup powdered sugar
¾ cup finely chopped nuts

3. Melt shortening with chocolate. Blend in sugar and nuts. Spread over chilled dough. Chill again.
4. Spread remaining dough over fudge.
5. Bake at 350 degrees about 30 minutes.
6. Makes 36 bars.

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

COCONUT MACAROONS

1 cup flaked coconut 3 tablespoons all-
¾ cup sugar purpose flour
3 egg whites ½ teaspoon vanilla

1. Combine coconut, sugar and unbeaten egg whites. Cook 4 to 5 minutes at a low heat until fluffy. *Do not boil.* Stir constantly.
2. Remove from heat. Stir in flour and vanilla.
3. Drop level teaspoonfuls of batter 2 inches apart onto greased and floured cooky sheets. *Let stand 1 hour.*
4. Bake at 300 degrees 20 to 25 minutes.
5. Remove immediately from cooky sheets.
6. Makes 3½ dozen 1½ inch cookies.

PECAN KISSES

2 egg whites 1 teaspoon grated
¼ teaspoon salt lemon rind
¾ cup sugar 1 ½ 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-
¼ cup powdered purpose flour
sugar 2 cups pecans,
¼ 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 cooky 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

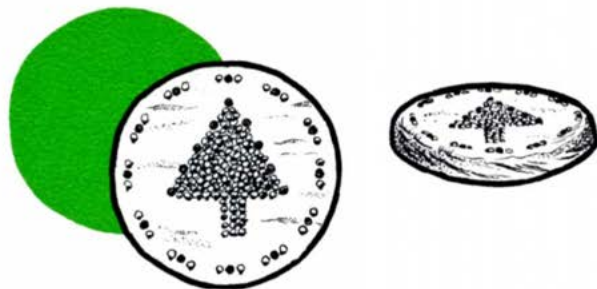
- | | |
|---------------------------------|---------------------|
| ½ cup butter | ¼ teaspoon cinnamon |
| 1 cup brown sugar, packed | ½ teaspoon soda |
| 1 egg | ¼ teaspoon salt |
| 2 cups sifted all-purpose flour | |

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 cooky 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 cooky 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 cooky 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

$\frac{1}{2}$ cup butter	2 tablespoons milk
$\frac{1}{2}$ cup sugar	1 cup blanched almonds, very finely chopped
3 tablespoons all-purpose flour	

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	$\frac{1}{4}$ teaspoon salt
1 cup brown sugar, packed	Dash of pepper
1 cup sherry wine	1 cup toasted blanched almonds, chopped
$\frac{1}{4}$ 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
$\frac{1}{2}$ teaspoon soda	2 cups brown sugar, packed
$\frac{1}{2}$ 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.

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

2. Dip balls in egg white. Roll in nuts. Place on greased cooky 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.

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	3 ¾ 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	1 ½ cups finely chopped blanched almonds
½ teaspoon oil of anise	Powdered sugar for rolling
2 cups sifted all-purpose flour	
1 ½ 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

SOUR CREAM CHOCOLATE DROPS

- | | |
|-----------------------------------------|---------------------------|
| 1 cup butter | 2¼ cups sifted cake flour |
| 1 cup brown sugar, packed | ½ teaspoon soda |
| 1 egg | 2 teaspoons baking powder |
| 1 cup chopped walnuts | ½ teaspoon cinnamon |
| 2 squares unsweetened chocolate, melted | 1 cup cultured sour cream |
| ½ teaspoon salt | |

1. Cream butter. Add sugar gradually. Add egg. Blend in walnuts, chocolate, sifted dry ingredients and sour cream.
2. Drop level tablespoonfuls 2 inches apart onto greased cookie sheets.
3. Bake at 375 degrees 12 to 15 minutes. Cool. Frost. Makes 4 dozen 2½ inch cookies.

Frosting

- | | |
|------------------------------|---------------|
| 1 cup chocolate bits, melted | Walnut pieces |
|------------------------------|---------------|
4. Spread center of cookies with chocolate. Top with piece of walnut.

TOFFEE NUT BARS

Bottom Layer

- | | |
|---------------------------|--------------------------------|
| ½ cup butter | 1 cup sifted all-purpose flour |
| ½ cup brown sugar, packed | |

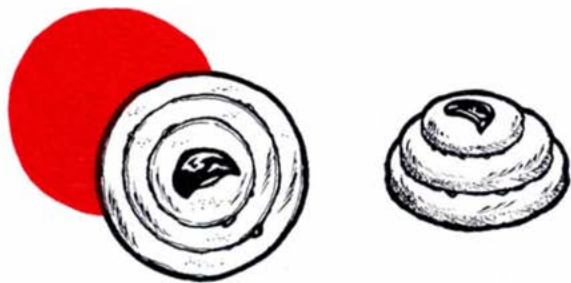
1. Cream butter. Add sugar gradually. Blend in flour. Press into an ungreased 7 x 11 x 1½ inch pan.
2. Bake at 350 degrees 10 minutes. Cool slightly.

Top Layer

- | | |
|---------------------------------|--------------------------|
| 2 eggs | 1 teaspoon baking powder |
| 1 cup brown sugar, packed | ½ teaspoon salt |
| 1 teaspoon vanilla | 1 cup coconut |
| 2 tablespoons all-purpose flour | 1 cup chopped almonds |

3. Beat eggs slightly. Mix in remaining ingredients. Spread over bottom layer.
4. Bake at 350 degrees about 35 minutes. Cool. Cut into bars. Makes 2 dozen.

FLAMELESS ELECTRIC COOKING IS AUTOMATIC



WALNUT PYRAMIDS

- | | |
|----------------------------------------|----------------------------------------------|
| $\frac{1}{2}$ cup butter | $1\frac{1}{4}$ cups sifted all-purpose flour |
| $\frac{1}{3}$ cup brown sugar, packed | $\frac{1}{4}$ teaspoon baking powder |
| 1 egg | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ 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 $\frac{1}{8}$ inch thick on floured canvas. Cut with a 2 inch, $1\frac{1}{2}$ 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 |
| $\frac{1}{2}$ 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 | $\frac{1}{4}$ cup bourbon |
| 1 cup powdered sugar | $1\frac{1}{2}$ 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, packed 2 eggs, slightly beaten
2 tablespoons all-purpose flour 1 $\frac{1}{2}$ teaspoons vanilla
 $\frac{1}{4}$ teaspoon baking powder 1 cup broken walnuts
 $\frac{1}{2}$ teaspoon salt $\frac{1}{2}$ cup coconut

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 sugar 2 tablespoons orange juice
2 tablespoons melted butter 2 teaspoons lemon 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, packed $\frac{1}{2}$ cup dried currants
 $\frac{1}{4}$ teaspoon nutmeg 1 cup white raisins, chopped
1 teaspoon cloves $\frac{1}{4}$ cup finely chopped citron
 $\frac{1}{2}$ teaspoon cinnamon $\frac{1}{2}$ cup finely cut candied cherries
2 eggs $\frac{1}{2}$ cup finely cut candied pineapple
1 cup sifted all-purpose flour 1 cup chopped walnuts
 $\frac{1}{4}$ 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 butter 1 teaspoon vanilla
1 $\frac{1}{2}$ cups powdered sugar Candied cherries, 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.

RICH PEANUT BUTTER RINGS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup granulated sugar
$\frac{1}{2}$ cup cream style peanut butter	1 teaspoon vanilla
$\frac{1}{2}$ cup brown sugar, packed	$\frac{1}{4}$ teaspoon salt
	1 cup sifted all-purpose flour

1. Cream butter and peanut butter together. Add sugars, vanilla and salt. Cream well. Blend in flour.
2. Knead with floured hands until pliable.
3. Use star cutter. Press dough through cooky press onto ungreased cooky sheets.
4. Bake at 375 degrees 7 to 8 minutes. Cool 5 minutes before removing from pan.
5. Makes about 5 dozen rings.

SPRUCE BAKELS

1 cup butter	$2\frac{3}{4}$ cups sifted all-purpose flour
1 cup sugar	$\frac{1}{2}$ teaspoon baking powder
1 egg, beaten	$\frac{1}{4}$ teaspoon salt
$\frac{1}{4}$ cup cream	
1 teaspoon vanilla	

1. Cream butter. Add sugar gradually. Beat in egg, cream and vanilla. Blend in sifted dry in-

- gredients. Work dough in hands until pliable.
2. Press dough through cooky press onto ungreased cooky sheets. Use flat wide cutter. Make cookies about 3 inches long.
 3. Bake at 375 degrees about 8 minutes.
 4. Makes 8 dozen.

RUM REFRIGERATOR COOKIES

1 cup butter	$\frac{1}{4}$ teaspoon salt
1 cup sugar	1 teaspoon baking powder
1 egg	3 cups sifted cake flour
1 tablespoon rum	$\frac{1}{3}$ cup finely chopped almonds
$\frac{1}{2}$ teaspoon ground cardamom	$\frac{1}{3}$ cup finely chopped citron
1 teaspoon grated lemon rind	

1. Cream butter. Add sugar gradually. Beat in egg, rum, cardamom and lemon rind. Blend in sifted dry ingredients, almonds and citron. Chill until firm enough to handle.
2. Shape into rolls about 2 inches in diameter. Wrap in waxed paper. Chill over night.
3. Cut into thin slices. Place on cooky sheets.
4. Bake at 375 degrees 12 to 14 minutes.
5. Makes 9 dozen 2 inch cookies.



CHOCOLATE MOUNTAINS

- | | |
|-----------------------------------|------------------------------------|
| 1 ¼ cups sifted all-purpose flour | ½ cup evaporated milk |
| 1 cup sugar | 2 tablespoons water |
| ½ teaspoon soda | 1 egg |
| ½ teaspoon salt | 1 teaspoon vanilla |
| ½ cup cocoa | ½ cup chopped nuts |
| ½ cup butter | 36 large marshmallows, cut in half |
- Sift dry ingredients into mixing bowl.
 - Add butter, milk, water, egg and vanilla. Beat 3 minutes at a low speed. Add nuts.
 - Drop rounded teaspoonfuls onto greased cooky sheets.
 - Bake at 350 degrees about 10 minutes.
 - Place marshmallows, cut side down, on hot

cookies. Frost when cool. Makes 72.

Easy Chocolate Frosting

- | | |
|------------------------------|-----------------------|
| 1 cup chocolate bits, melted | 2 cups powdered sugar |
| ½ cup evaporated milk | 1 teaspoon vanilla |

- Blend chocolate and milk. Add sugar and vanilla. Beat until smooth. Spread 1 teaspoonful of frosting over marshmallows.



GINGERBREAD COOKIES

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

- Combine water, butter, sugar and molasses. Blend in sifted dry ingredients. Chill.
- Roll on floured canvas. Cut with cooky cutters. Place on greased cooky sheets.
- Bake at 375 degrees about 10 minutes.

YOU COOK BETTER . . . ELECTRICALLY

BUTTERSCOTCH NUT SQUARES

- | | |
|---------------------------------|-----------------------|
| 1 ¼ cups granulated sugar | 1 ½ cups chopped nuts |
| ¾ cup brown sugar, packed | 1 egg, well beaten |
| 2 cups sifted all-purpose flour | ¾ teaspoon salt |
| ½ cup butter | ¾ teaspoon nutmeg |
| | ¼ teaspoon allspice |
| | 1 teaspoon soda |
| | 1 cup buttermilk |

1. Combine sugars and flour in bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs.
2. Sprinkle nuts on bottom of ungreased 10 x 15 x 1 inch pan. Cover nuts with 2 cups of the crumb mixture. Pat lightly.
3. Combine egg, salt, spices, soda and buttermilk. Stir into remaining crumb mixture. Pour into prepared pan. Spread evenly.
4. Bake at 350 degrees about 40 minutes. Cool. Frost. Cut into squares. Makes 35.

Butterscotch Frosting

- | | |
|---------------------------|-----------------------|
| 6 tablespoons butter | 2 cups powdered sugar |
| ½ cup light cream | ½ teaspoon vanilla |
| ¾ cup brown sugar, packed | |
5. Place butter, cream and brown sugar in sauce-

pan. Bring to a boil. Boil 2 minutes. Stir constantly.

6. Remove from heat. Cool about 15 minutes. Stir in powdered sugar and vanilla. Beat until smooth and thick enough to spread.



DOUBLE DROP DATE COOKIES

- | | |
|----------------------------|-----------------------------------|
| 2 cups cut dates | 3 ½ cups sifted all-purpose flour |
| ¾ cup sugar | ½ teaspoon salt |
| ¾ cup water | 1 teaspoon soda |
| ½ cup chopped nuts | 1 ½ teaspoon cinnamon |
| 1 cup butter | ½ cup water |
| 2 cups brown sugar, packed | 2 teaspoons vanilla |
| 3 eggs | |
1. Cook dates, sugar and water until thick. Stir constantly. Cool. Add nuts.
 2. Cream butter. Add sugar gradually. Add eggs one at a time. Blend in sifted dry ingredients, water and vanilla. Chill 1 hour.
 3. Drop level teaspoonfuls of dough 2 inches apart onto greased cookie sheets.
 4. Place ½ teaspoonful of filling on top of each mound of dough. Cover with ½ teaspoonful of dough.
 5. Bake at 375 degrees 10 to 12 minutes.
 6. Makes 10 dozen 1½ inch cookies.

TWIST AND TRIM MAGIC

1. Make cardboard patterns using figures and instructions on pages 44 and 45.
2. Use cooky and frosting recipes below.
3. Roll dough $\frac{1}{4}$ inch thick. Place patterns on

- dough. Cut out with sharp knife.
4. Place cookies on greased cooky sheet. Shape as directed on pages 44 and 45.
5. Bake at 350 degrees 10 to 15 minutes. Cool.

SWEDISH GINGER COOKIES

- | | |
|-----------------------------------|---------------------------------|
| $\frac{1}{2}$ cup dark corn syrup | $\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon soda |
| $\frac{1}{2}$ cup melted butter | 2 tablespoons cream |
| 6 tablespoons cream | 3 cups sifted all-purpose flour |
| $\frac{1}{2}$ teaspoon ginger | |
| $\frac{1}{2}$ 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 $\frac{1}{8}$ 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.

Decorating Frosting

- | | |
|------------------------------------|------------------------------------|
| 2 egg whites | $\frac{1}{4}$ cup light corn syrup |
| $2\frac{1}{2}$ 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.

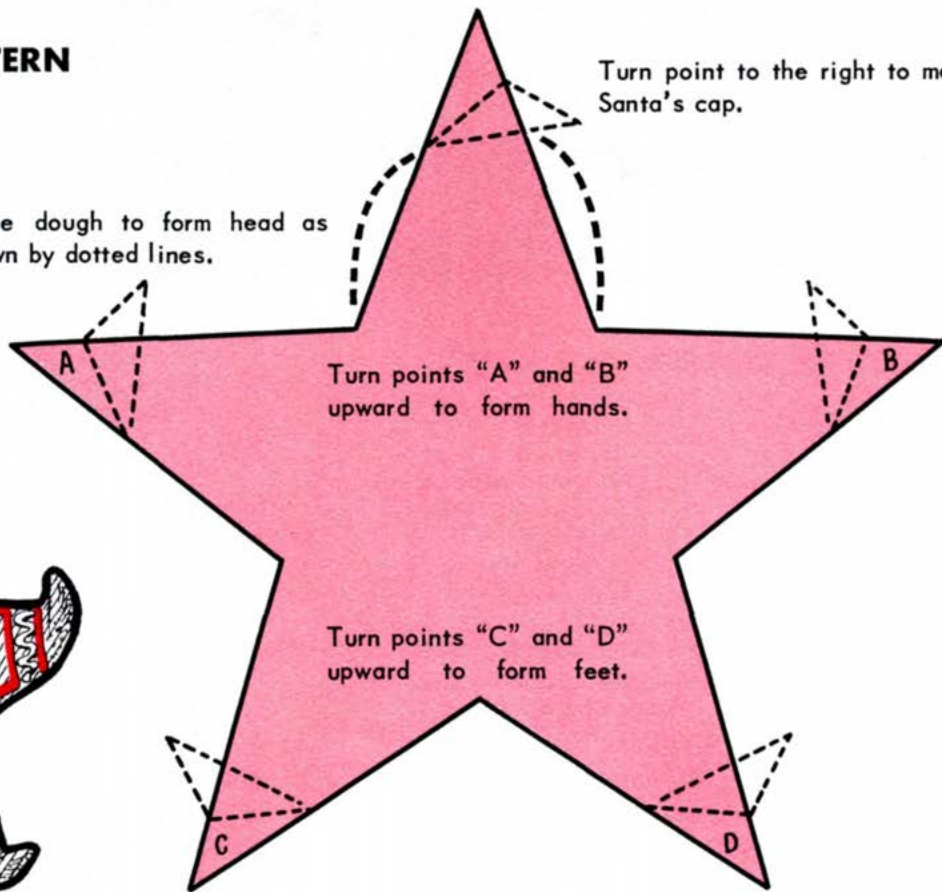
USE THIS STAR PATTERN TO MAKE A SANTA

Turn point to the right to make
Santa's cap.

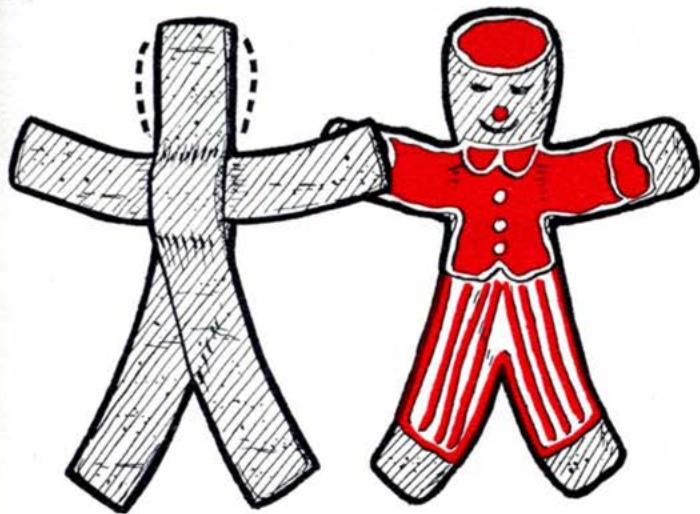
Shape dough to form head as
shown by dotted lines.

Turn points "A" and "B"
upward to form hands.

Turn points "C" and "D"
upward to form feet.



INSTRUCTIONS FOR MAKING BOY FIGURE

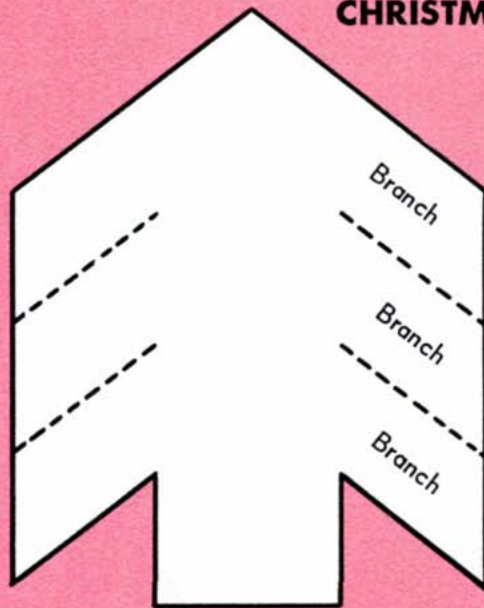


Cut 3 strips of dough $\frac{3}{4}$ inch wide and 5 inches long.

Form as illustrated above on greased cooky sheet.

Shape dough to form head as shown by dotted lines.

USE THIS PATTERN TO MAKE A CHRISTMAS TREE



To form branches cut dough as indicated by dotted lines. Turn branches upward to shape tree.



FRUIT CAKES AND CHRISTMAS BREADS

BANANA FRUIT CAKE

1 1/3 cups butter	2 teaspoons cinnamon
1 1/3 cups sugar	2 teaspoons ginger
4 eggs	1 teaspoon nutmeg
3 1/2 cups sifted all-purpose flour	2 cups mashed bananas (4 to 6 bananas)
4 teaspoons baking powder	2 pounds assorted candied fruit
1 teaspoon salt	1 cup chopped nuts
1/2 teaspoon soda	

1. Line 2 greased 9 x 5 x 3 inch pans with waxed paper. Grease paper.
2. Cream butter. Add sugar. Beat in eggs one at a time. Blend in sifted dry ingredients and bananas alternately. Add fruit and nuts. Mix thoroughly.
3. Pour batter into prepared pans.
4. Bake at 300 degrees about 2 hours.

CHOICE FRUIT CAKE

1/2 cup butter	1/2 teaspoon cloves
1 cup sugar	1/2 teaspoon allspice
6 eggs	1/4 cup fruit juice
2 cups sifted all-purpose flour	2 teaspoons grated lemon rind
1 teaspoon salt	2 cups chopped nuts
1 teaspoon baking powder	3 1/2 pounds assorted candied fruit

1. Cream butter. Add sugar. Beat in eggs one at a time. Add sifted dry ingredients, juice and rind. Stir in nuts and fruit.
2. Fill greased pans 2/3 full. Baking time depends on size, shape and material of pan.
3. Bake at 250 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes.
4. Brush warm cake with brandy. Makes 6 pounds.



CHRISTMAS TREE ROLLS

1 recipe Christmas
Stollen, omit fruit
Soft butter

$\frac{3}{4}$ cup sugar
1 teaspoon
cinnamon

1. Follow directions for making stollen through step 5. See recipe at right.
2. Roll each piece into an 8 x 14 x $\frac{1}{2}$ inch rectangle. Brush with butter. Sprinkle with combined sugar and cinnamon.
3. Start at long side and roll as for jelly roll. Pinch edge to seal. Cut into 17 slices.
4. Arrange slices on greased cooky sheet. See illustration.
5. Let rise until doubled in bulk.
6. Bake at 350 degrees 25 to 30 minutes.
7. Frost and decorate if desired.
8. Makes 3 trees.

CHRISTMAS STOLLEN

1 $\frac{1}{2}$ cups milk	$\frac{1}{2}$ teaspoon ground cardamom
$\frac{1}{2}$ cup sugar	About 6 cups sifted all-purpose flour
1 $\frac{1}{2}$ teaspoons salt	$\frac{1}{2}$ cup seedless raisins
$\frac{3}{4}$ cup butter	$\frac{1}{2}$ cup diced citron
1 ounce yeast cake*	$\frac{1}{2}$ cup sliced candied cherries
$\frac{1}{4}$ cup lukewarm water	
3 eggs, slightly beaten	

1. Scald milk. Add sugar, salt and butter. Cool to lukewarm.
2. Soften yeast in lukewarm water. Add to milk mixture. Add eggs and cardamom. Mix. Add $\frac{1}{2}$ of the flour. Beat well. Add fruit.
3. Add flour to make a stiff dough. Turn out on floured surface. Knead lightly.
4. Place in a greased bowl. Cover. Let rise until doubled in bulk.
5. Punch down dough. Divide into thirds.
6. Roll each piece into an 8 x 10 inch oval. Fold lengthwise. Place in greased shallow pans. Let rise until doubled.
7. Bake at 350 degrees about 30 minutes.
8. Frost and decorate if desired.
9. Makes 3 stollen.

*Follow directions on package if dry yeast is used.

INDEX

COOKIES

	<i>Page</i>		<i>Page</i>		<i>Page</i>
Almond Filled Creams..	15	Christmas Pfeffernuesse .	36	Oatmeal Cookies	27
Almond Macaroons	6	Cinnamon Puffs	29	Oatmeal Cookies, Caramel	22
Almond Slices, Sugary..	28	Coconut Almond Haystacks	16	Oatmeal Cookies, Filled.	10
Anise Drops, Jane's Self Frosting	30	Coconut Macaroons	31	Panocha Squares	9
Berliner Kranzer	36	Cooky Jar Cookies	1	Peanut Butter Rings, Rich	40
Bourbon Balls	38	Cooky Kolaches	27	Peanut Butter Snow Balls	17
Brown Eyed Susans	19	Cooky Stacks	3	Peanut Crunchies, Salted	20
Brown Sugar Drops	10	Date Cookies, Double Drop	42	Peanan Crescents, Crunchy	21
Brownies, Frosted Pecan	17	Dusen Confecto	6	Peanan Dainties, Frosted.	18
Brownies, Walnut	35	Frosted Logs	11	Peanan Delights	35
Butterscotch Nut Squares	42	Fudge Bars, Three Layer	30	Peanan Fingers	31
Butterscotch Snaps	9	Full-O-Fruit Bars	39	Peanan Kisses	31
Butterscotch Wafers ...	9	Ginger Snaps	23	Peanan Tarts	7
Canes, Frosted Cooky...	8	Gingerbread Cookies ...	41	Peanan Turtles	32
Cashew Drops, Sour Cream	33	Hazelnut Crescents	18	Peppermint Crispies ...	16
Checkerboard Squares ..	2	Hazelnut Puff Balls	8	Pin Wheels	21
Chinese Almond Cookies	9	Hazelnut Shorts	15	Pin Wheels, Date Filled.	32
Chocolate Cooky Cakes, Double	4	Jelly Jewels	28	Princess Delights	19
Chocolate Dipped Creams	20	Jig Saw Cookies	3	Rum Mounds, Frosted...	14
Chocolate Drops, Sour Cream	37	Krumkake, Vanilla	11	Rum Refrigerator Cookies	40
Chocolate Log Cookies..	5	Kusine Kager (Sugar Puffs)	6	Rum Treats, Fruited ...	23
Chocolate Mountains ...	41	Lebkuchen, Frosted	26	Sandbakkelse	13
Chocolate Walnut Clusters	10	Meringue Fudge Drops.	26	Scandinavian Drops ...	35
		Mexican Wedding Cakes	20	Scotch Shortbread	33
		Molasses Butter Balls...	29	Sherry Date Strips	34
		Molasses Cut-Outs	14	Speculatius (Crisp Christmas Cooky) ...	13
		Mondchen	7		
				Spritz	12
				Spritz Dips	12
				Spruce Bakels	40
				Sugar Cookies, Danish..	12
				Sugar Cookies, Easy Roll	2
				Sugar Cookies, White (Ella's)	16
				Swedish Ginger Cookies.	43
				Swedish Lace Cookies...	34
				Three Leaf Clovers....	4
				Toffee Nut Bars	37
				Toffee Squares	5
				Twist and Trim Magic..	43
				Walnut Bars	39
				Walnut Mounds	21
				Walnut Pyramids	38
				Walnut Refrigerator Cookies	29
				Whirligigs	22
				Yeast Crisps	23

FRUIT CAKES AND BREADS

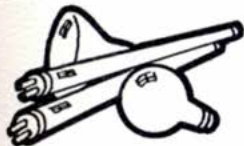
Banana Fruit Cake	46
Choice Fruit Cake	46
Rolls, Christmas Tree ...	47
Stollen, Christmas	47

FROSTING

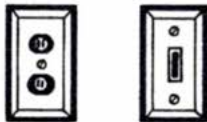
Decorating Frosting	43
--------------------------	----



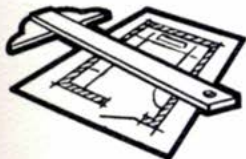
HOME SERVICE



LIGHTING



PLANNED HOUSEPOWER



KITCHEN PLANNING

WE INVITE YOU TO USE OUR **FREE SERVICES**

Wisconsin Electric Power Company offers many free services to help its customers live better . . . electrically. For information on any of the following subjects just call your local Electric Company office.

HOME SERVICE — For help with meal and party planning, new recipe suggestions or advice on the use and care of electric appliances, call on our home economists.

LIGHTING — Ask our lighting advisors to suggest lighting that will make homemaking easier and enhance the beauty of every room in your home.

PLANNED HOUSEPOWER — Let us help you in planning wiring for a new home or for modernizing your present wiring for Full Housepower. Ask about our Wire-On-Time plan.

KITCHEN PLANNING — Our kitchen planning representatives are ready to help you plan your kitchen or laundry . . . for your present home or for the one you plan to build.

These free services are available through any Electric Company office. There is no charge or obligation of any kind.

WISCONSIN ELECTRIC POWER COMPANY MILWAUKEE, WISCONSIN

LOCAL OFFICES: Racine • Kenosha • Watertown • Waukesha • Burlington
Whitewater • Fort Atkinson • West Bend • Menomonee Falls • Port Washington

CHRISTMAS COOKIES



*ONLY ELECTRICITY
PROVIDES FLAMELESS COOKING*

