



THE ELECTRIC COMPANY
CHRISTMAS
COOKIE BOOK





Making Christmas Cookies is part of the Wisconsin holiday tradition. As a family activity it can be great fun. And as a gift, a box of homemade cookies is a thoughtful and appreciated expression of friendship. The recipes in this book have been collected from our customers and friends all over Wisconsin and beyond. Each recipe has been thoroughly tested. We hope that this Christmas Cooky Book will add enjoyment to your holiday season . . . the Home Service staff of the **Electric Company.**



STAR COOKY TREE

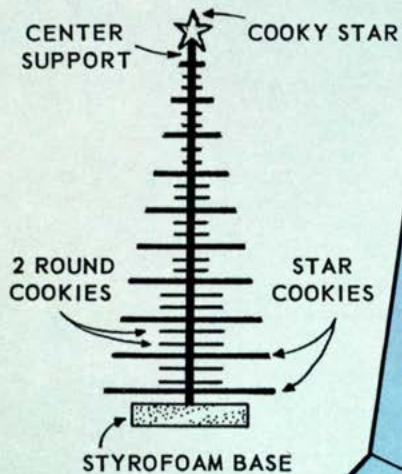
Cookie dough
Decorating Frosting
Colored candies
Styrofoam

***Center support**
($\frac{1}{2}$ inch in diameter
and 11 inches long)

1. Make two recipes of Swedish Ginger cookie dough. See page 5. Refrigerate.
 2. Make star pattern. See opposite page.
 3. Place pattern on dough which has been rolled $\frac{1}{4}$ inch thick.
 4. Cut around pattern with knife. Make 10 stars of graduated sizes.
 5. Cut $\frac{3}{4}$ inch hole in center of each star.
 6. Make six $2\frac{1}{2}$ inch, six 2 inch and six 1 inch round cookies. Cut $\frac{3}{4}$ inch hole in center of each.
 7. Make another cookie star for top of tree as indicated on opposite page.
 8. Bake as directed in recipe. Cool.
 9. Frost edges of stars with Decorating Frosting. See page 5. Trim with colored candies. Allow frosting to dry.
 10. Place center support in styrofoam base that is about $4\frac{1}{2}$ inches in diameter.
 11. Assemble as illustrated on opposite page.
- *Candle, dowel or wooden stick may be used.

PATTERNS FOR STAR COOKY TREE

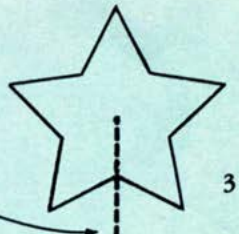
HOW TO ASSEMBLE



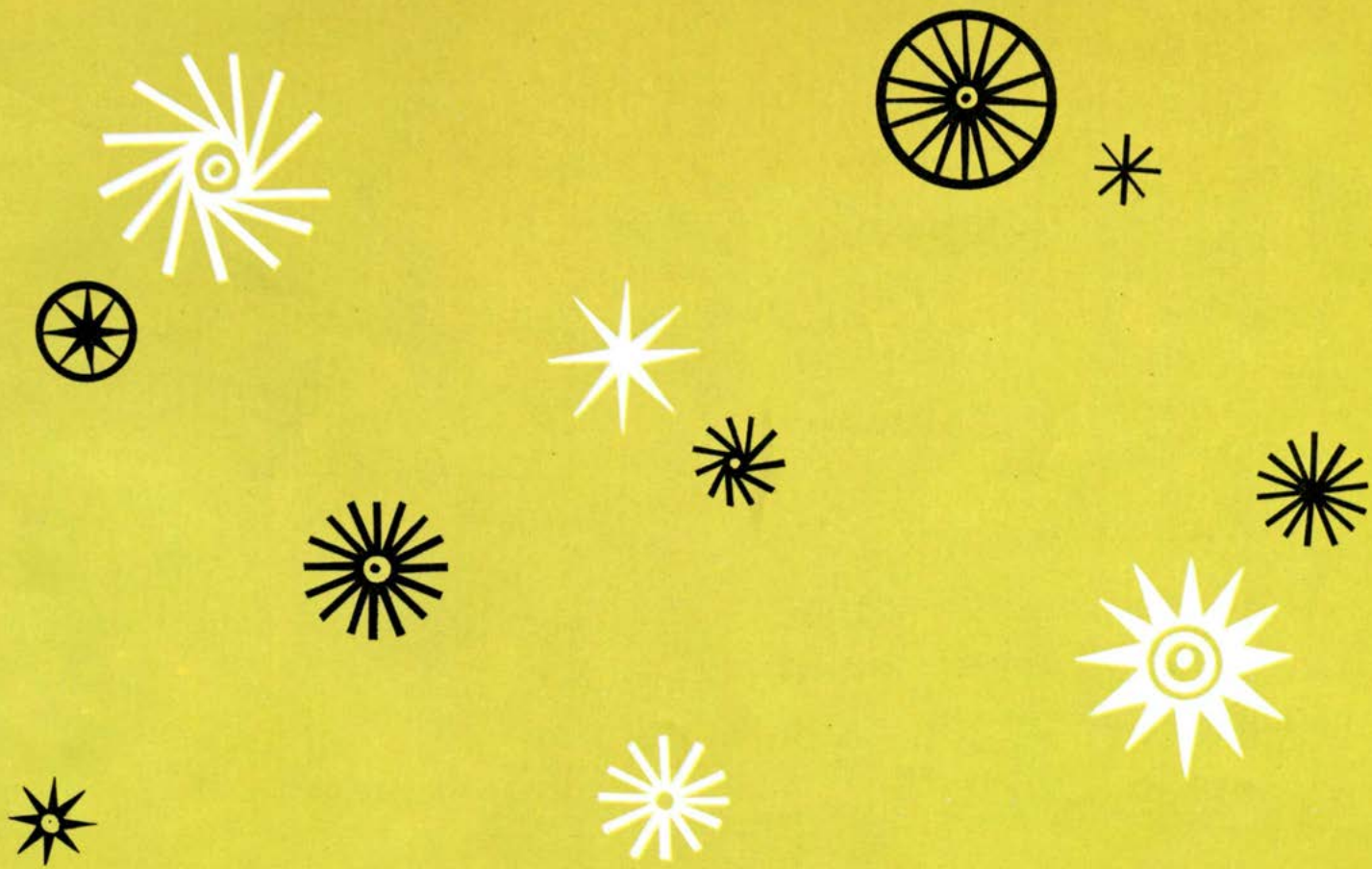
PLACE ON FOLD OF HEAVY PAPER

STAR FOR TOP OF TREE

Place wire or toothpick in center of cookie star and bake.



1 2 3 4 5 6 7 8 9 10



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 cookie 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 cookie.

Decorating Frosting

2 egg whites	¼ cup light corn syrup
2½ 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.

WALNUT BARS

Bottom Layer

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

½ cup butter ¼ cup milk
1 cup brown sugar, packed ½ cup dried currants
¼ teaspoon nutmeg 1 cup white raisins, chopped
1 teaspoon cloves ¼ cup finely chopped citron
½ teaspoon cinnamon ½ cup finely cut candied cherries
2 eggs ½ cup finely cut candied pineapple
1 cup sifted all-purpose flour 1 cup chopped walnuts
¼ teaspoon soda
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 ½ 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.

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

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|---------------------------------|-------------------------------------|
| 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.

DOUBLE CHOCOLATE COOKY CAKES

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|-----------------------------------------|---------------------------------|
| 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 | 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 cookie 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

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|-----------------------|----------------------|
| 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.

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 1½ 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.

HAZELNUT CRESCENTS

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

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

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|-------------|------------------------------|
| 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 DAINITIES

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

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|------------------------------------|----------------------------------|
| 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.

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 $\frac{1}{8}$ 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.

COOKY JAR COOKIES

1 cup butter	1 teaspoon soda
1¼ cups sugar	¾ teaspoon salt
1 egg	¼ teaspoon nutmeg
2½ cups sifted all-purpose flour	⅓ 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 cooky 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.



DUTCH SUGAR COOKIES

¾ cup butter	1½ teaspoons cinnamon
1 cup plus 2 table- spoons brown sugar, packed	½ teaspoon baking powder
1 egg yolk	1 egg white
2 cups sifted all- purpose flour	1 tablespoon water
¼ teaspoon salt	⅓ cup granulated sugar

1. Cream butter. Add sugar gradually. Blend in egg yolk and sifted dry ingredients.
2. Roll $\frac{1}{8}$ inch thick on floured canvas. Cut with cooky cutter. Place on greased cooky sheets. Combine egg white and water. Brush over cookies. Sprinkle with granulated sugar.
3. Bake at 375 degrees 8 to 10 minutes.
4. Makes about 7 dozen $2\frac{1}{2}$ inch cookies.



MEXICAN WEDDING CAKES

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

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

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|---------------------------------|---------------------------------|
| 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.

PECAN TURTLES

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

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	

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



SPRITZ DIPS

1. Press Spritz dough through cookie press onto ungreased cookie sheets to form 2 or 2½ inch bars.
2. Bake at 400 degrees 8 to 10 minutes. Cool.
3. Dip both ends of cookie 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 cookie 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.

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.

CARAMEL FROSTIES

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|---------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all-purpose flour |
| ½ cup granulated sugar | ½ teaspoon soda |
| ½ cup brown sugar, packed | 1 teaspoon salt |
| 1 egg | ½ cup finely ground nuts |
| 1 teaspoon vanilla | Granulated sugar for rolling |

1. Cream butter. Add sugars gradually. Beat in egg and vanilla. Blend in sifted dry ingredients and nuts. Chill 20 minutes.
2. Shape into 1 inch balls. Roll in granulated sugar. Place on ungreased cooky sheets. Flatten to ¼ inch with bottom of glass.
3. Bake at 350 degrees 10 to 12 minutes. Cool. Frost. Makes about 8 dozen 2 inch cookies.

Caramel Frosting

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|---------------------------|--------------------------|
| 1 cup brown sugar, packed | 1 cup powdered sugar |
| ½ cup cream | ½ teaspoon vanilla Cream |

4. Boil brown sugar and cream 4 minutes. Stir constantly. Remove from heat. Stir in powdered sugar and vanilla. Thin with cream if necessary.
5. Dribble frosting over cookies.

CHOCOLATE NUT PEEKABOOS

Cooky Dough

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|----------------------|---------------------------------|
| 1 cup soft butter | 2 cups sifted all-purpose flour |
| 1 cup powdered sugar | Chopped walnuts for rolling |
| ¾ teaspoon salt | |
| 2 teaspoons vanilla | |
1. Cream butter. Add sugar. Blend in salt, vanilla and flour. Refrigerate. Make filling.

Chocolate Filling

- | | |
|--------------------------------------------|--------------------------------|
| 1 (6 ounce) package chocolate bits, melted | ⅓ cup sweetened condensed milk |
| 1 teaspoon melted butter | 1 teaspoon water |
| | ½ teaspoon vanilla |
| | 1 cup finely chopped walnuts |
2. Mix all ingredients. Refrigerate several hours.
 3. Shape rounded teaspoonfuls of cooky dough into balls. Shape level teaspoonfuls of Chocolate Filling into balls.
 4. Flatten balls of dough. Place ball of filling in the center. Shape dough around filling. Leave a little of the filling showing. Roll in chopped walnuts. Place on greased cooky sheets.
 5. Bake at 350 degrees 12 to 15 minutes.
 6. Makes 5 dozen.

BUTTERSCOTCH NUT SQUARES

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

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|---------------------------|-----------------------|
| 6 tablespoons butter | 2 cups powdered sugar |
| ⅓ 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

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|----------------------------|-----------------------------------|
| 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 | ⅓ 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.

COCONUT JAM FILLS

$\frac{3}{4}$ cup soft butter	1 teaspoon soda
$\frac{3}{4}$ cup brown sugar, packed	$\frac{1}{2}$ teaspoon salt
1 egg	$1\frac{1}{2}$ cups uncooked oatmeal
1 teaspoon vanilla	$1\frac{1}{2}$ cups flaked coconut
$1\frac{1}{2}$ cups sifted all- purpose flour	Strawberry or raspberry jam

1. Cream butter. Add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients and oatmeal. Chill several hours.
2. Shape into 1 inch balls. Roll in coconut. Place on greased cooky sheets.
3. Make a depression in the center of each ball. Fill with jam.
4. Bake at 350 degrees about 10 minutes. Makes 6 dozen.

BROWN EYED SUSANS

1 cup butter	$\frac{1}{4}$ teaspoon salt
3 tablespoons sugar	2 cups sifted all- purpose flour
1 teaspoon almond extract	Glossy Chocolate Frosting, page 13 Blanched almonds

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 $\frac{1}{4}$ inch thickness with bottom of glass dipped in flour.

2. Bake at 400 degrees 10 to 12 minutes. Cool. Place $\frac{1}{2}$ teaspoonful of frosting in center of cookies. Top with almonds. Makes 3 dozen.

CRISSCROSS JELLY SQUARES

$\frac{3}{4}$ cup butter	$\frac{3}{4}$ cup red jelly or jam
$\frac{3}{4}$ cup powdered sugar	Small pieces red and green candied pineapple or candied cherries
1 egg yolk	
1 teaspoon vanilla	
2 cups sifted all- purpose flour	

1. Cream butter. Add sugar. Blend in egg yolk, vanilla and flour.
2. Divide dough in half. Press one half onto bottom of ungreased 9 x 9 inch pan. Spread with jelly. Shape small pieces of remaining dough into thin pencil-like strips.
3. Place strips, crisscross fashion, $\frac{1}{2}$ inch apart on jelly. Sprinkle with pieces of candied fruit.
4. Bake at 350 degrees about 35 minutes. Cool.
5. Makes 16 squares.



SNOWY CROWNS

1 recipe Almond
Filled Tart dough,
see next column
Red or green jelly

Butter Frosting,
page 6
Grated coconut

1. Divide dough in half. Roll one part $\frac{1}{4}$ inch thick on floured canvas.
2. Cut with $1\frac{1}{2}$ inch round cutter. Place on ungreased cooky sheets.
3. Shape slightly rounded teaspoonfuls of remaining dough into 4 inch pencil-like strands. Join ends to form ring.
4. Place rings on cooky sheets with rounds.
5. Bake at 350 degrees about 12 minutes.
6. Spread top of hot cookies with jelly. Top with cooky ring. Cool.
7. Frost ring only. Dip in grated coconut.
8. Makes 40 cookies.

BOURBON BALLS

1 cup vanilla wafer crumbs
1 cup finely chopped pecans
2 tablespoons cocoa
1 cup powdered sugar
 $\frac{1}{4}$ cup bourbon
 $1\frac{1}{2}$ tablespoons light corn syrup

1. Mix all ingredients.
2. Shape into 1 inch balls. Roll in powdered sugar. Refrigerate. Makes about 4 dozen.

ALMOND FILLED TARTS

Cooky Dough

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

1. Cream butter. Add sugar gradually. Cream until light. Blend in sifted dry ingredients. Roll $\frac{1}{4}$ inch thick on floured canvas. Cut with a $1\frac{1}{2}$ inch round cutter.
2. Cut centers from half the rounds using inside of doughnut cutter. Remove these centers. Place a ring on each large round. Make filling.

Almond Filling

1 tablespoon melted butter
1 tablespoon water
1 cup finely chopped blanched almonds
 $\frac{1}{4}$ cup brown sugar
1 egg yolk
1 teaspoon vanilla
2 tablespoons red and green candied cherries, finely cut

3. Combine all ingredients. Spread $\frac{1}{2}$ teaspoonful filling in center of each ring.
4. Bake at 350 degrees 12 to 15 minutes.
5. Makes 4 dozen tarts.

CARAMEL PEANUT SLICES

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|-----------------------------------|------------------------------|
| ½ cup butter | ¼ teaspoon salt |
| 1 cup brown sugar, packed | ½ teaspoon soda |
| 1 egg | ½ cup finely chopped peanuts |
| 1 ¾ cups sifted all-purpose flour | |

1. Cream butter. Add sugar gradually. Beat in egg. Blend in sifted dry ingredients and peanuts. Chill.
2. Shape into 2 rolls 1½ inches in diameter. Wrap in waxed paper. Chill several hours.
3. Cut into thin slices. Place on ungreased cooky sheets.
4. Bake at 375 degrees 8 to 10 minutes.
5. Makes about 7 dozen.

BUTTER CRISPS

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|---------------------------------|-----------------------------------------|
| ¾ cup butter | ¼ teaspoon salt |
| 1 cup brown sugar, packed | ¾ teaspoon baking powder |
| 1 egg | Granulated sugar, for rolling |
| 1 teaspoon vanilla | Candied cherries, citron for decorating |
| 2 cups sifted all-purpose flour | |

1. Cream butter. Add sugar. Beat in egg and vanilla. Add sifted dry ingredients. Refrigerate several hours.

2. Shape level teaspoonfuls of dough into balls. Roll in granulated sugar. Place on greased cooky sheets. Decorate with pieces of candied cherries and citron.
3. Bake at 350 degrees about 10 minutes.
4. Makes about 7 dozen 1½ inch cookies.

MONDCHEN

- | | |
|-------------------------------------|--------------------------------|
| 1 cup butter | 1 cup sifted all-purpose flour |
| 1 cup sugar | 1 teaspoon grated lemon rind |
| 1 ¼ cups unblanched almonds, grated | 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 cooky sheets.
2. Bake at 350 degrees 10 to 12 minutes. Ice while hot. Makes about 7 dozen.

Icing

- | | |
|-------------------------|-------------------------------|
| 1 ½ cups powdered sugar | About 2 tablespoons hot water |
| 1 teaspoon vanilla | |
3. Combine all ingredients.

Whether you bake Christmas cookies or any other kind of a holiday taste treat for family or friends, you will find the job easier with the help of modern electric appliances such as a refrigerator-freezer, dishwasher, food mixer—and especially an electric range. Not only do the accurate automatic controls of an electric range help you bake better cookies but they also help you make light, fluffy cakes...tender, flaky pies...juicy, flavorful roasts. But no matter how you bake your Christmas cookies, we wish you the very best of luck. We hope these recipes help you become the most popular Mom in the whole block.



FROSTED MELTING MOMENTS

1 cup butter	$\frac{3}{4}$ cup cornstarch
$\frac{1}{3}$ cup powdered sugar	$\frac{1}{8}$ teaspoon salt
$\frac{1}{4}$ teaspoon almond extract	1 cup sifted all-purpose flour

1. Cream butter. Add sugar gradually. Add almond extract. Blend in sifted dry ingredients. Chill.
2. Shape level teaspoonfuls of dough into balls. Place on ungreased cooky sheets.
3. Bake at 375 degrees about 10 minutes. Cool. Makes about 6 dozen.
4. Make frosting.

Frosting

2 tablespoons butter	$\frac{1}{4}$ teaspoon almond extract
1 cup powdered sugar	Cream
$\frac{1}{2}$ teaspoon vanilla	Red and green food coloring

5. Melt butter in saucepan. Remove from heat. Stir in sugar and flavorings.
6. Add cream to make frosting of spreading consistency. Tint half of frosting a delicate pink, other half green. Frost cookies.

SOUR CREAM CASHEW DROPS

$\frac{1}{2}$ cup butter	$\frac{3}{4}$ teaspoon baking powder
1 cup brown sugar, packed	$\frac{3}{4}$ teaspoon soda
1 egg	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	$\frac{1}{2}$ cup cultured sour cream
2 cups sifted all-purpose flour	1 $\frac{1}{2}$ 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 1 $\frac{1}{2}$ inch cookies.

Easy Butterscotch Frosting

3 tablespoons butter	1 $\frac{1}{2}$ 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.

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

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



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	2 ½ 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 cooky press onto greased cooky 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 cooky in frosting. Then dip into Colored Walnuts.

Cocoa Frosting

3 tablespoons soft butter	2 tablespoons cocoa
1 cup powdered sugar	1 ½ tablespoons cold coffee
	½ teaspoon vanilla

6. Cream butter and sugar. Blend in remaining ingredients. Beat well.

Colored Walnuts

Green food coloring	1 ½ cups finely chopped walnuts
1 ½ 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.

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.

CHERRY BRAZIL DROPS

$\frac{3}{4}$ cup butter
1 cup brown sugar,
packed
1 egg
 $\frac{1}{2}$ teaspoon vanilla
2 cups sifted all-
purpose flour
1 teaspoon soda

$\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup flaked
coconut
 $\frac{1}{2}$ cup thinly sliced
Brazil nuts
 $\frac{1}{2}$ cup candied
cherries, cut in
small pieces

1. Cream butter. Add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients, coconut, nuts and cherries.
2. Drop rounded teaspoonfuls onto greased cooky sheets.
3. Bake at 350 degrees about 12 minutes.
4. Makes $5\frac{1}{2}$ dozen.

RUM RAISIN KUCHEN

1 cup seedless white raisins	3 eggs, beaten
2 tablespoons rum	About 4 1/4 cups sifted all-purpose flour
1 ounce yeast cake*	1 cup blanched almonds, ground
1 cup lukewarm milk	3/4 cup sugar
1/2 cup soft butter	3/4 cup water
1/2 cup sugar	1/4 cup rum
1 1/2 teaspoons salt	Powdered sugar

1. Soak raisins in 2 tablespoons rum for 1 hour.
2. Dissolve yeast in lukewarm milk. Cream butter. Add sugar, salt and eggs. Beat well.
3. Mix in half of the flour. Add yeast mixture, remaining flour, almonds and raisins. Mix well.
4. Turn out on floured surface. Knead lightly. Place in a greased bowl. Cover. Let rise until doubled.
5. Punch dough down. Divide into two equal parts. Shape each piece into a strand. Place into two buttered 8 inch tube pans. Let rise until doubled.
6. Bake at 350 degrees 45 to 50 minutes.
7. Cook sugar and water 5 minutes. Cool. Add rum. Spoon over hot kuchen. Sprinkle with powdered sugar when cool.
8. Makes 2 kuchen.

*Follow directions on package if dry yeast is used.

CHOCO-PEANUT BARS

Bottom Layer

1/2 cup butter	1 cup sifted all-purpose flour
1/2 cup brown sugar, packed	

1. Cream butter. Add sugar gradually. Blend in flour. Press firmly into an ungreased 9 x 9 x 2 inch pan.
2. Bake at 350 degrees about 10 minutes.
3. Prepare Choco-Peanut Layer.

Choco-Peanut Layer

2 eggs	1 cup finely chopped chocolate covered peanuts
1 cup brown sugar, packed	1/3 cup chocolate jimmies
1 1/2 teaspoons vanilla	
1/4 teaspoon salt	
2 tablespoons flour	
1/2 teaspoon baking powder	

4. Beat eggs slightly. Mix in remaining ingredients except chocolate jimmies.
5. Spread over baked crust. Sprinkle jimmies over top.
6. Bake at 350 degrees about 25 minutes.
7. Cut into bars. Makes 2 dozen.

PRINCESS DELIGHTS

- | | |
|----------------------------|---------------------------------------|
| 1 cup vegetable shortening | 2 1/2 cups sifted all-purpose flour |
| 1/2 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 | 1/4 teaspoon cinnamon |
| 1/4 teaspoon nutmeg | Dash of white pepper |
3. Combine all ingredients.

TOFFEE NUT BARS

Bottom Layer

- | | |
|-----------------------------|--------------------------------|
| 1/2 cup butter | 1 cup sifted all-purpose flour |
| 1/2 cup brown sugar, packed | |
1. Cream butter. Add sugar gradually. Blend in flour. Press into an ungreased 7 x 11 x 1 1/2 inch pan.
 2. Bake at 350 degrees 10 minutes. Cool slightly.

Top Layer

- | | |
|---------------------------------|--------------------------|
| 2 eggs | 1 teaspoon baking powder |
| 1 cup brown sugar, packed | 1/2 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.

PEANUT BUTTER SNOW BALLS

1 tablespoon butter	¾ cup powdered sugar
1 cup crunch style peanut butter	1½ 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.

SANDBAKKELSE

1 cup butter	1 teaspoon vanilla
1 cup sugar	½ teaspoon salt
2 eggs	2¾ 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 cookie 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.

CHERRY NUT BELLS

1 cup butter	1 tablespoon cream
1 1/4 cups brown sugar, packed	3 cups sifted all-purpose flour
1/4 cup dark corn syrup	1/2 teaspoon salt
1 egg	1/2 teaspoon soda
	1 teaspoon cinnamon

1. Cream butter. Add sugar and syrup gradually. Beat in egg and cream. Blend in sifted dry ingredients. Chill. Make Nut Filling.

Nut Filling

1/3 cup brown sugar, packed	1 tablespoon butter
3 tablespoons maraschino cherry juice	1 1/2 cups finely chopped pecans
	Candied cherry pieces

2. Combine all ingredients except cherry pieces.
3. Roll dough 1/8 inch thick. Cut with 2 inch round cutter. Place on ungreased cooky sheets.
4. Place 1/2 teaspoonful of filling in center of each round. Shape into a bell by folding sides of dough to meet over the filling. Pinch edges together.
5. Place piece of candied cherry at open end of each bell for a clapper.
6. Bake at 350 degrees about 15 minutes.
7. Makes 8 1/2 dozen.

WHIRLIGIGS

3/4 cup butter	1 teaspoon salt
1 1/2 cups sugar	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 1/2 of dough. Shape each piece of dough into 2 rolls about 1 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. 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.



CALYPSO BARS

Chocolate Date Filling

- | | |
|--------------------------------------|-----------------------------|
| 2 1/2 squares un-sweetened chocolate | 1 1/3 cups finely cut dates |
| 2/3 cup hot water | 1/4 cup butter |
| 1 1/3 cups sugar | 1 teaspoon vanilla |

1. Combine chocolate and water in saucepan. Add sugar and dates. Cook at a low heat until thickened. Stir occasionally. Add butter and vanilla. Blend. Cool.
2. Prepare Oatmeal Mixture.

Oatmeal Mixture

- | | |
|-------------------------------------|-----------------------------|
| 3/4 cup butter | 1/2 teaspoon salt |
| 1 1/4 cups brown sugar, packed | 1/2 teaspoon soda |
| 1 1/2 cups sifted all-purpose flour | 1 cup chopped nuts |
| | 1 1/2 cups uncooked oatmeal |

3. Cream butter. Add sugar gradually. Cream well. Blend in sifted dry ingredients. Add nuts and oatmeal. Mix until crumbly.
4. 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.
5. Bake at 350 degrees about 30 minutes. Cool. Cut into bars. Makes 3 dozen.

MACARON TOP HATS

- | | |
|-------------------------------------|------------------------------|
| 1 1/2 cups sifted all-purpose flour | 1/2 cup granulated sugar |
| 1/2 teaspoon baking powder | 1 whole egg |
| 1/4 teaspoon salt | 1 egg yolk |
| 1/2 cup butter | 1 teaspoon grated lemon rind |

1. Sift flour, baking powder and salt together.
2. Cream butter. Add sugar gradually. Beat in egg and egg yolk. Blend in lemon rind and sifted dry ingredients.
3. Make Almond Topping.

Almond Topping

- | | |
|--------------------------|-------------------------------------------|
| 1 egg white | 1/2 cup blanched toasted almonds, chopped |
| 1/8 teaspoon salt | Granulated sugar |
| 1/2 cup granulated sugar | Toasted almond halves for top |
| 1/4 teaspoon cinnamon | |
4. Beat egg white and salt. Add sugar gradually. Beat until stiff. Fold in cinnamon and almonds.
 5. Drop rounded teaspoonfuls of dough onto ungreased cookie sheets. Flatten to 1 1/2 inches in diameter with glass dipped in sugar.
 6. Place 1/2 teaspoonful of topping in center of each cookie. Top with almond half.
 7. Bake at 350 degrees about 12 minutes.
 8. Makes 4 dozen.

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 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

- | | |
|----------------------------------|--------------------------------------|
| $\frac{1}{4}$ 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.

EASY ROLL SUGAR COOKIES

1 cup butter	1 teaspoon baking powder
1 cup sugar	
2 egg yolks	½ teaspoon salt
1 teaspoon vanilla	⅓ cup milk
3 cups sifted all-purpose flour	1 square unsweetened chocolate, melted

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 ½ of dough. Chill all dough until firm.
3. Use portions of chocolate and white dough to make a variety of Checkerboard Squares 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 ½ inch thick. Transfer to floured waxed paper. Chill.
2. Cut dough lengthwise into 4 strips ½ 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. 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.

PRALINE STRIPS

24 whole graham crackers	1 cup brown sugar, packed
1 cup butter	1 cup chopped pecans

1. Arrange graham crackers in ungreased 10 x 15 x 1 inch pan.
2. Place butter and sugar in saucepan. Heat to boiling point. Boil 2 minutes. Stir in pecans. Spoon and spread over crackers.
3. Bake at 350 degrees about 10 minutes.
4. Cut each cracker in half while warm.
5. Makes 48.

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
1½ cups powdered sugar
1 teaspoon vanilla

¼ teaspoon peppermint 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.

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.

SPRUCE BAKELS

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

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



CHOCOLATE MARZIPAN DROPS

- | | |
|----------------------------------|--------------------------------------------|
| 1/2 pound almond paste | 2 egg whites, unbeaten |
| 2/3 cup powdered sugar | 1 (6 ounce) package chocolate bits, melted |
| 1/3 cup sifted all-purpose flour | Chopped pistachio nuts |

1. Crumble almond paste into mixer bowl. Add

sugar and flour. Mix with fingers.

2. Add egg whites. Beat until mixture is smooth. Refrigerate several hours or over night.
3. Drop rounded teaspoonfuls of dough onto greased and floured cooky sheets.
4. Bake at 350 degrees 12 to 15 minutes. Cool.
5. Frost with melted chocolate bits. Sprinkle with pistachio nuts.
6. Makes 3 1/2 dozen.



PIN WHEELS

1. Roll equal portions of chilled chocolate and white Easy Roll Sugar Cooky dough (page 34) 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.



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 Cream
1 cup powdered sugar	⅓ cup grated pistachio nuts

6. Combine butter, sugar, vanilla and cream to make frosting of spreading consistency. Frost cookies. Sprinkle with nuts.

JANE'S SELF FROSTING ANISE DROPS

2¼ cups sifted all-purpose flour	¼ teaspoon salt
½ teaspoon double acting baking powder	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.

BUTTERSCOTCH SNAPS

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

1. Cream butter. Add sugar 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.

SWEDISH LACE COOKIES

- | | |
|-------------------------------------|---------------------------------------------------|
| ½ cup butter | 2 tablespoons milk |
| ½ 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 cooky sheets.
 3. Bake at 350 degrees about 8 minutes or until golden brown. The cooky 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.

MOLASSES CUT-OUTS

- | | |
|------------------------------|---------------------------------------|
| 1 cup butter | 2 ½ cups sifted all-
purpose flour |
| ½ cup brown sugar,
packed | ½ teaspoon soda |
| ½ cup dark molasses | ½ teaspoon salt |
1. Cream butter. Add sugar gradually. Blend in molasses and sifted dry ingredients. Chill.
 2. Roll ⅛ to ¼ 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.

CHOICE FRUIT CAKE

½ cup butter	1 pound seedless raisins
1 cup sugar	½ pound dates, cut in pieces
6 eggs	¼ pound diced citron
2 cups sifted all-purpose flour	½ pound candied cherries, cut
1 teaspoon salt	1 pound candied pineapple, cut
1 teaspoon baking powder	2 ounces candied orange peel, cut
½ teaspoon cloves	2 ounces candied lemon peel, cut
½ teaspoon allspice	
¼ cup fruit juice	
2 teaspoons grated lemon rind	
2 cups chopped nuts	

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 $\frac{2}{3}$ 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.

WHITE FRUIT CAKE

1 cup butter	½ cup blanched almonds, split
1 ½ cups sugar	¼ pound candied pineapple, cut
10 egg whites	¼ pound candied cherries, cut
½ teaspoon almond extract	¼ pound diced citron
1 teaspoon grated lemon rind	2 ounces candied orange peel, cut
2 ⅓ cups sifted all-purpose flour	1 pound seedless white raisins
½ teaspoon salt	
1 teaspoon nutmeg	
½ cup brandy	

1. Cream butter. Add sugar. Beat in egg whites one at a time. Cream well. Blend in almond extract and lemon rind.
2. Add sifted dry ingredients and brandy. Stir in almonds and fruit.
3. Fill greased pans $\frac{2}{3}$ full. Baking time depends on size, shape and material of pan.
4. 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.
5. Makes about 5 pounds.



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.



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.

GUM DROP MACAROONS

½ cup butter	½ teaspoon baking powder
½ cup brown sugar, packed	½ teaspoon soda
½ cup granulated sugar	½ teaspoon salt
1 egg	½ cup chopped nuts
1 teaspoon vanilla	1 cup uncooked oatmeal
1 cup finely cut gum drops	½ cup flaked coconut
1 cup sifted all-purpose flour	

1. Cream butter. Add sugars gradually. Beat in egg and vanilla. Separate gum drops in sifted dry ingredients. Blend into creamed mixture.
2. Mix in nuts, oatmeal and coconut.
3. Shape into 1 inch balls. Place 2 inches apart on greased cookie sheets. Flatten slightly with a fork.
4. Bake at 350 degrees 10 to 12 minutes. Cool.
5. Makes about 4 dozen 3 inch cookies.

FILLED OATMEAL COOKIES

1 cup butter	1 3/4 cups sifted all- purpose flour
1 cup brown sugar, packed	1 teaspoon soda
2 eggs	1/4 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 1/2 cups finely cut
pitted dates | 3/4 cup water
1 cup sugar |
|---------------------------------------|------------------------------|
7. Cook dates in water until soft. Add sugar. Cook until thick. Stir constantly. Cool.

JELLY JEWELS

1/2 cup butter	1 egg white for topping
3/8 cup sugar	1/4 cup finely chopped nuts
1/4 teaspoon salt	2 tablespoons sugar
1 teaspoon vanilla	Currant jelly
2 egg yolks	
1 tablespoon cream	
1 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 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 combined nuts and sugar.
3. Place on greased cookie 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 cookie.
6. Makes about 3 dozen 2 inch cookies.

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 cookie sheets.
3. Bake at 300 degrees about 20 minutes. Cool. Roll in powdered sugar. Makes about 5½ dozen.

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.

RUM REFRIGERATOR COOKIES

- | | |
|------------------------------|------------------------------|
| 1 cup butter | ¼ teaspoon salt |
| 1 cup sugar | 1 teaspoon baking powder |
| 1 egg | 3 cups sifted cake flour |
| 1 tablespoon rum | ⅓ cup finely chopped almonds |
| ½ teaspoon ground cardamom | ⅓ 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 cookie sheets.
4. Bake at 375 degrees 12 to 14 minutes.
5. Makes 9 dozen 2 inch cookies.

OATMEAL COOKIES

- | | |
|---------------------------------|--------------------------------|
| 1 cup butter | 1 teaspoon cinnamon |
| 1 cup sugar | $\frac{1}{4}$ cup buttermilk |
| 2 eggs | 2 cups uncooked oatmeal |
| 2 cups sifted all-purpose flour | 1 cup seedless raisins |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup chopped nuts |
| 1 teaspoon soda | |

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

VANILLA KRUMKAKE (Fancy Norwegian Cooky)

- | | |
|--------------------------------------------------|--------------------------------------------|
| 3 eggs | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ cup sifted all-purpose flour |
| $\frac{1}{2}$ cup melted butter, cooled slightly | |
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.

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.

CRUNCHY PECAN CRESCENTS

1 cup butter	1 teaspoon
$\frac{1}{2}$ cup sugar	cinnamon
2 teaspoons vanilla	1 cup crushed
2 cups sifted cake flour	cornflakes
	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 9.
5. Makes about 5 $\frac{1}{2}$ dozen small 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
$\frac{1}{2}$ teaspoon salt	unblanched
1 egg yolk	almonds
$\frac{1}{2}$ teaspoon vanilla	1 egg white,
1 $\frac{1}{2}$ cups sifted cake flour	slightly beaten

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.

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.



BROWN SUGAR DROPS

- | | |
|---------------------------------------|---------------------------------------------------------|
| 1 cup butter | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup brown sugar, packed | 1 cup pecans, ground |
| 1 egg yolk | $\frac{1}{2}$ 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 cooky sheets.
2. Bake at 350 degrees 15 to 18 minutes.
3. Makes about 6 dozen cookies.

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.

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INDEX
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COOKIES

	<i>Page</i>
Almond Filled Tarts.....	20
Almond Macaroons	26
Almond Slices, Sugary ..	46
Anise Drops, Jane's Self Frosting	38
Berliner Kranzer	15
Bourbon Balls	20
Brown Eyed Susans	18
Brown Sugar Drops	47
Brownies, Frosted Pecan.	7
Brownies, Walnut	42
Butter Crisps	21
Butterscotch Nut Squares	17
Butterscotch Snaps	39
Calypso Bars	32
Canes, Frosted Cooky ...	35
Caramel Frosties	16
Caramel Peanut Slices ..	21
Checkerboard Squares ..	34
Cherry Brazil Drops	26
Cherry Nut Bells	30
Chinese Almond Cookies	47
Chocolate Cooky Cakes, Double	7
Chocolate Dipped Creams	12
Chocolate Log Cookies..	25
Chocolate Marzipan Drops	36
Chocolate Nut Peekaboos	16
Choco-Peanut Bars	27
Coconut Jam Fills	18
Coconut Macaroons	8
Cooky Jar Cookies	10
Crisscross Jelly Squares..	18
Danish Sugar Cookies ..	14
Date Cookies, Double Drop	17
Dusen Confecto	26
Dutch Sugar Cookies	10
Easy Roll Sugar Cookies.	34
Ella's White Sugar Cookies	10
Full-O-Fruit Bars	6
Ginger Cookies, Swedish	5
Ginger Snaps	46
Gingerbread Cookies	25
Gum Drop Macaroons ..	42
Hazelnut Crescents	9
Hazelnut Shorts	38
Jelly Jewels	43
Kisses, Pecan	8
Krumkake, Vanilla	45
Lebkuchen, Frosted	33
Logs, Chocolate	25
Logs, Frosted	35
Macaroon Top Hats	32
Macaroons, Almond	26
Macaroons, Coconut	8
Macaroons, Gum Drop ..	42
Marzipan Drops, Chocolate	36

	<i>Page</i>
Melting Moments, Frosted	24
Meringue Fudge Drops .	33
Mexican Wedding Cakes.	12
Molasses Cut-Outs	39
Mondchen	21
Oatmeal Cookies	45
Oatmeal Cookies, Caramel	45
Oatmeal Cookies, Filled.	43
Peanut Butter Snow Balls	29
Peanut Crunchies, Salted.	12
Pecan Crescents, Crunchy	46
Pecan Dainties, Frosted..	9
Pecan Delights	44
Pecan Fingers	8
Pecan Kisses	8
Pecan Turtles	13
Pfeffernuesse, Christmas.	15
Pin Wheels	36
Pin Wheels, Date Filled.	13
Praline Strips	34
Princess Delights	28
Rum Refrigerator Cookies	44
Sandbakkelse	29
Scotch Shortbread	42
Snowy Crowns	20
Sour Cream Cashew Drops	24

	<i>Page</i>
Spritz	14
Spritz Dips	14
Spruce Bakels	36
Star Cooky Tree	2
Sugar Cookies, Danish..	14
Sugar Cookies, Dutch ..	10
Sugar Cookies, Easy Roll.	34
Sugar Cookies, White (Ella's)	10
Sugary Almond Slices ..	46
Swedish Ginger Cookies.	5
Swedish Lace Cookies ..	39
Tarts, Almond Filled ...	20
Toffee Nut Bars	28
Toffee Squares	44
Walnut Bars	6
Walnut Refrigerator Cookies	47
Whirligigs	30

FROSTING

Decorating Frosting	5
--------------------------	---

**FRUIT CAKES AND
 KUCHEN**

Choice Fruit Cake	40
White Fruit Cake	40
Rum Raisin Kuchen	27

