

A photograph of a white, single-story house with a garage, decorated for Christmas at night. The house is covered in snow, and the roof is adorned with a large, illuminated sleigh carrying reindeer. The house is lit up with warm white lights, and the windows are decorated with garlands and wreaths. A small, decorated Christmas tree stands in the front yard. The sky is dark blue, and the trees in the background are bare. The title "The Electric Company Christmas Cooky Book" is overlaid on the image in a white, serif font, framed by a decorative orange border.

The Electric Company Christmas Cooky Book



We wish you the best of luck with your Christmas cookies and hope that they make a big hit with family and friends.

The recipes in this book have been carefully tested by Electric Company home economists like those shown at the left. All through the year, the services of qualified home economists are available to homemakers who seek advice on the use and care of electric appliances. Just call any Electric Company office.





Spicy Crinkles

½ cup butter	1¼ cups sifted all-purpose flour
½ cup granulated sugar	1 teaspoon soda
¼ cup brown sugar, packed	½ teaspoon ground cardamom
1 egg	2½ teaspoons cinnamon
1 teaspoon vanilla	½ cup chopped walnuts
½ teaspoon salt	

Cream butter; add sugars gradually. Beat in egg and vanilla; blend in sifted dry ingredients and walnuts. Drop rounded teaspoonfuls onto greased cooky sheets. Bake at 375 degrees 12 to 15 minutes. Makes 4½ dozen 2 inch cookies.

Nut Tarts

3 ounces cream cheese	¾ cup brown sugar, packed
½ cup butter	1 egg
1 cup sifted all-purpose flour	1 teaspoon vanilla
1 tablespoon melted butter	⅛ teaspoon salt
	⅔ cup coarsely chopped pecans

Blend room temperature cheese, butter and

In this attractive setting, the three cookies pictured are Spicy Crinkles at the upper left; Nut Tarts at the upper right and Soft Oatmeal Drops in the lower part of the picture.

flour; chill for 1 hour. Divide into 24 equal parts; shape each part into a small ball. Press onto bottom and ½ inch up the side of small buttered (2 inch) muffin cups; chill. Blend remaining ingredients; place one teaspoonful of mixture in each pastry shell. Bake at 325 degrees for 25 minutes. Makes 2 dozen small tarts.

Soft Oatmeal Drops

1 cup cut dates	2 cups sifted all-purpose flour
½ cup water	1 teaspoon soda
½ cup butter	1 teaspoon cinnamon
½ cup vegetable shortening	¼ teaspoon nutmeg
1 cup sugar	2 cups uncooked oatmeal
2 eggs	1 cup chopped nuts
1 teaspoon vanilla	
1 teaspoon salt	

Bring dates and water to the boiling point; cool. Cream butter with shortening; add sugar; cream well. Beat in eggs one at a time; add vanilla and date mixture. Blend in sifted dry ingredients, oatmeal and nuts. Drop rounded teaspoonfuls onto greased cooky sheets. Bake at 350 degrees about 12 minutes. Makes about 7 dozen.

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 | ¾ cup milk |
| 3 squares unsweetened chocolate, melted | Chocolate Frosting |
| ¼ teaspoon salt | ½ cup chopped pecans |

Cream butter; add sugar gradually. Beat in egg, vanilla and chocolate; then blend in sifted dry ingredients and milk alternately. Drop, 2 inches apart, from tablespoon onto greased cooky sheets. Bake at 350 degrees about 10 minutes. Frost and sprinkle with pecans. Makes 2 dozen 2½ inch cookies.

Chocolate Frosting

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| 1 cup chocolate bits | 1 teaspoon vanilla |
| 2 tablespoons butter | 2 cups powdered sugar |
| ¼ cup milk | |

Melt chocolate with butter and milk; blend in vanilla and sugar.

Sherry Date Strips

Sherry Date Filling

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

Cook all ingredients except almonds until slightly thickened; stir frequently; cool; blend in almonds. Prepare Oatmeal Mixture.

Oatmeal Mixture

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

Mix dry ingredients in bowl; cut in butter with pastry blender until mixture resembles coarse crumbs; 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. Bake at 350 degrees about 30 minutes. Cool and cut into strips. Makes about 5 dozen.

Mondchen

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| 1 cup butter | 1 teaspoon grated lemon rind |
| 1 cup granulated sugar | 1½ cups powdered sugar |
| 1¼ cups unblanched almonds, grated | 1 teaspoon vanilla |
| 1 cup sifted all-purpose flour | 2 tablespoons hot water |
| ¼ teaspoon salt | |

Cream butter; add sugar gradually and blend in almonds, flour, salt and lemon rind. Roll ¼ inch thick on floured canvas; cut with crescent cutter and place on greased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Blend powdered sugar, vanilla and water; spread on hot cookies. Makes about 7 dozen cookies.

Oatmeal Jam Diamonds

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| 1½ cups sifted all-purpose flour | 1 teaspoon baking powder |
| 1 cup brown sugar, packed | ½ teaspoon salt |
| 1½ cups uncooked oatmeal | ¾ cup butter |
| | ¾ cup pineapple jam |
| | ¾ cup apricot jam |

Combine flour, sugar, oatmeal, baking powder and salt in bowl; cut in butter as for pie crust;

pat ⅔ of mixture lightly onto the bottom of a greased 9 x 13 x 2 inch pan. Combine pineapple and apricot jam; spread over oatmeal layer; sprinkle remaining oatmeal mixture over jam. Bake at 350 degrees about 35 minutes. Cut into diamonds when cool. Makes about 4½ dozen.

Caramel Cashew Squares

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| 2 eggs, slightly beaten | ½ cup chopped, salted cashew nuts |
| ½ cup granulated sugar | 2 tablespoons melted butter |
| ½ cup brown sugar, packed | 1½ tablespoons light cream |
| ¾ cup sifted all-purpose flour | ¼ cup brown sugar, packed |
| ½ teaspoon baking powder | ⅓ cup chopped cashew nuts |
| ¼ teaspoon salt | |

Blend eggs, sugars, sifted dry ingredients and nuts. Pour into a greased 9 x 9 x 2 inch pan and bake at 350 degrees 20 to 25 minutes. Blend remaining ingredients; spread over hot cookie surface. Broil 4 inches from broiler unit about 1 minute or until topping is bubbly. Cut into 36 squares while warm.



A Barylak family favorite . . .

Date Filled Pin Wheels

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

Cream butter; add sugar gradually. Beat in egg, then blend in sifted dry ingredients; chill. Make Date Filling.

Date Filling

¾ cup cut dates	⅓ cup finely chopped nuts
⅓ cup water	
⅓ cup sugar	

Cook dates in water until soft; add sugar; cook until thickened; stir; add nuts; cool. 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 narrow edge; wrap in waxed paper; chill. Cut into thin slices; place on greased cooky sheets. Bake at 350 degrees 10 to 12 minutes. Makes 9 dozen 1¾ inch cookies.

"With youngsters around, there's always a hand in the cooky jar," says Mrs. Carl C. Barylak, 1115 South 60th Street, Milwaukee, Wisconsin. She looks on approvingly as son Michael helps himself to a Christmas cooky.



Butter Cookies with Macaroon Tops

1 cup butter	3 cups sifted all-purpose flour
1 cup sugar	1 teaspoon baking powder
4 egg yolks	1/2 teaspoon salt
2 egg whites	
1 teaspoon grated lemon rind	

Cream butter; add sugar gradually. Beat in egg yolks and unbeaten egg whites one at a time; blend in lemon rind and sifted dry ingredients. Roll dough 1/8 inch thick on floured canvas; cut with small cookie cutter. Place on greased cookie sheets. Top with Meringue.

Meringue

1/4 pound unblanched almonds	1 cup sugar
2 egg whites	1/8 teaspoon salt
	1/4 teaspoon cinnamon

Grate almonds in nut grater. Beat egg whites until stiff but not dry; add sugar gradually; beat until mixture holds a firm peak; fold in almonds, salt and cinnamon. Place a small amount of

meringue on top of each cookie. Bake at 350 degrees 10 to 12 minutes. Makes about 16 dozen 1 1/2 inch cookies.

California Dream Bars

First Layer

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

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

Second Layer

2 eggs	2 tablespoons all-purpose flour
1 cup brown sugar, packed	1/2 teaspoon baking powder
1 cup pecans, broken	1/4 teaspoon salt
1 cup shredded coconut	

Beat eggs until blended; mix in remaining ingredients; spread over first layer; return to oven and bake at 375 degrees about 15 minutes. Cool and cut into bars. Makes about 2 1/2 dozen.

Decorating Frosting

2 egg whites
2½ cups powdered sugar
¼ cup light corn syrup
Assortment of food colors

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

New Orleans Fruit Cake

2 pounds cut dates
1 pound pecan halves
1 pound candied cherries, cut
1 cup sugar
½ teaspoon salt
1 cup sifted all-purpose flour
½ teaspoon baking powder
4 eggs
2 teaspoons vanilla

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Place dates, pecans and cherries in a large bowl; sift dry ingredients over fruit and pecans; mix well. Beat eggs until foamy;

blend in vanilla; stir into fruit mixture. Spoon into prepared pans and bake at 300 degrees about 1 hour and 45 minutes. Makes about 5 pounds.

Oatmeal Date Squares

2 cups cut dates
¾ cup water
½ cup granulated sugar
⅛ teaspoon salt
2 tablespoons lemon juice
½ cup chopped nuts
1¾ cups uncooked oatmeal
1½ cups sifted all-purpose flour
1 cup brown sugar, packed
1 teaspoon soda
½ teaspoon salt
¾ cup butter

Cook dates in water until soft; add granulated sugar, salt and lemon juice; cook and stir until thickened; add nuts and cool. Mix oatmeal, flour, brown sugar, soda and salt in large bowl; cut in butter with pastry blender until mixture resembles coarse crumbs. Press half of the mixture firmly into greased 9 x 13 x 2 inch pan; spread with date mixture; cover dates with remaining oatmeal mixture; press lightly. Bake at 375 degrees about 35 minutes. Cut into 24 squares.

Cinnamon Kisses

2 egg whites
 $\frac{1}{8}$ teaspoon salt
 $\frac{2}{3}$ cup sugar
1 teaspoon cinnamon

$\frac{1}{2}$ teaspoon grated
lemon rind
 $1\frac{1}{2}$ cups blanched
almonds, ground

Beat egg whites and salt until soft peaks form; beat in combined sugar and cinnamon; continue beating about 10 minutes or until stiff peaks form. Fold in lemon rind and almonds. Drop from teaspoon onto greased cookie sheets. Bake at 325 degrees 12 to 15 minutes. Remove from pan immediately. Makes about $3\frac{1}{2}$ dozen $1\frac{1}{2}$ inch cookies.

Scotch Shortbread

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
Candied cherries
Citron, candies

Cream butter; add sugar gradually; cream until light. Blend in sifted dry ingredients. Roll $\frac{1}{4}$ inch thick on floured canvas and cut with 2 inch round cutter. Place on cookie sheets; decorate

with pieces of cherries, citron or candy. Bake at 350 degrees about 15 minutes. Makes about 4 dozen.

Parisian Treats

1 cup soft butter
 $\frac{2}{3}$ cup heavy cream
 $2\frac{1}{2}$ cups sifted cake
flour
 $\frac{2}{3}$ cup fine-grated
coconut
Granulated sugar
 $\frac{1}{3}$ cup soft butter

$1\frac{1}{3}$ cups powdered
sugar
1 egg yolk
1 teaspoon almond
extract
Red and green
food coloring

Cream 1 cup butter; blend in cream gradually. Mix in flour and coconut; chill until firm. Roll $\frac{1}{4}$ of dough $\frac{1}{8}$ inch thick on floured canvas; cut with 2 inch round cutter; press both sides of round into granulated sugar. Place on ungreased cookie sheets; pierce rounds several times with a fork. Bake at 400 degrees about 8 minutes; cool. Cream $\frac{1}{3}$ cup butter; blend in half of the powdered sugar, egg yolk and almond extract; mix in remaining sugar. Color one half of the mixture red and the other half green. Spread bottom of half the cookies with frosting; top with another cookie. Makes about 6 dozen sandwich cookies.

Almond Topped Stars

½ cup butter	¾ cup powdered sugar
¼ cup granulated sugar	1 egg white
1 egg yolk	¼ teaspoon almond extract
1 teaspoon vanilla	Raspberry jelly
¼ teaspoon almond extract	Cream or milk
⅓ cup grated blanched almonds	1½ cups powdered sugar
1 cup sifted all-purpose flour	½ teaspoon vanilla
1 cup grated blanched almonds	½ cup finely chopped pistachio nuts

Cream butter with granulated sugar; blend in egg yolk, vanilla, almond extract, ⅓ cup grated almonds and flour; chill. Mix 1 cup grated almonds, powdered sugar, unbeaten egg white and almond extract; shape level ½ teaspoonfuls into small balls. Roll dough ¼ inch thick on floured canvas; cut with small star cutter. Place on greased cooky sheets and top star with a ball of almond mixture; make a depression in center of each ball; fill depression with jelly. Bake at 325 degrees 10 to 12 minutes. Blend enough cream with powdered sugar and vanilla to make frost-

ing of spreading consistency; drop a bit of frosting over jelly, dip in nuts. Makes 8 to 9 dozen 1½ inch cookies.

Dutch Fruit Cookies

1 cup butter	½ teaspoon nutmeg
1½ cups brown sugar, packed	½ teaspoon cinnamon
2 eggs	1 cup raisins, cut
½ cup molasses	½ cup chopped black walnuts
3½ cups sifted all-purpose flour	⅓ cup cream
2 teaspoons soda	⅓ cup granulated sugar
1 teaspoon salt	

Cream butter; add brown sugar gradually. Blend in eggs, molasses and sifted dry ingredients. Mix in raisins and black walnuts; chill. Roll dough ¼ inch thick on floured canvas; cut with 3 inch cooky cutter. Place, 1 inch apart, on greased cooky sheets and brush each cooky with cream; sprinkle with granulated sugar. Bake at 400 degrees 10 to 12 minutes. Makes about 6 dozen large cookies.

Toffee Squares

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| 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 | |

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

Butterscotch Treats

Substitute Butterscotch Frosting for melted chocolate in recipe for Toffee Squares. Sprinkle with chopped nuts and cut into small squares. Makes about 6 dozen.

Butterscotch Frosting

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| 6 tablespoons butter | 2 cups powdered sugar |
| ½ cup light cream | |
| ⅔ cup brown sugar, packed | ½ teaspoon vanilla |

Blend butter, cream and brown sugar in saucepan. Boil 2 minutes stirring constantly; remove from heat. Cool about 15 minutes, then stir in

powdered sugar and vanilla and beat until smooth and thick enough to spread.

Glazed Pfeffernuesse

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| 1¼ cups butter | 1½ teaspoons cinnamon |
| 1¼ cups brown sugar, packed | ⅛ teaspoon crushed cardamom |
| ¾ cup molasses | 6 cups sifted cake flour |
| ½ cup warm water | ½ teaspoon salt |
| ½ teaspoon soda | Few drops anise oil or 1 teaspoon anise extract |
| Dash of pepper | 2 cups chopped nuts |
| ½ teaspoon cloves | |
| ½ teaspoon allspice | |
| ¼ teaspoon nutmeg | |
| ¼ teaspoon mace | |

Cream butter; add sugar; cream well. Blend in molasses and half of water. Dissolve soda in remaining water. Add with sifted dry ingredients, anise and nuts to creamed mixture; mix well; chill. Shape dough into one inch balls. Place on greased cookie sheets and bake at 375 degrees 10 to 12 minutes. Make Glaze. Makes about 12 dozen.

Glaze

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| 1 cup powdered sugar | ¼ teaspoon vanilla |
| 3 tablespoons hot milk | Powdered sugar for coating |

Blend powdered sugar, milk and vanilla. Dip top of hot cookie into glaze; coat with powdered sugar.



Sand Stars

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| $\frac{1}{2}$ cup soft butter | 1 teaspoon baking powder |
| 1 cup sugar | $\frac{1}{2}$ teaspoon salt |
| 2 egg yolks | Blanched almond halves |
| 1 tablespoon milk | 2 egg whites, for topping |
| $\frac{1}{4}$ teaspoon almond extract | Granulated sugar |
| $\frac{1}{2}$ teaspoon vanilla | |
| $1\frac{1}{2}$ cups sifted all-purpose flour | |

Cream butter; add sugar gradually. Blend in egg yolks, milk, flavorings and sifted dry ingredients; chill. Roll $\frac{1}{8}$ inch thick on floured canvas; cut with 3 inch star cutter; place on greased cooky sheets and press almond half lightly into center of stars. Brush stars with unbeaten egg white; sprinkle with sugar. Bake at 350 degrees about 10 minutes. Makes about 4 $\frac{1}{2}$ dozen.

Rich Christmas Stollen

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| ¾ cup milk | ½ teaspoon salt |
| 3 packages active dry yeast or 2 ounces compressed yeast | ¼ teaspoon nutmeg |
| ¼ cup water | 4 cups sifted all-purpose flour |
| 1 teaspoon sugar | 1 pound dates, cut |
| 1 cup butter | 1 slice candied pineapple, cut |
| ½ cup sugar | 1 cup maraschino cherries, cut |
| 3 egg yolks | ½ cup chopped nuts |

Scald milk; cool to lukewarm. Soften active dry yeast in warm water or compressed yeast in lukewarm water; stir in 1 teaspoon sugar; add to milk. Cream butter with sugar; blend in egg yolks, salt and nutmeg. Add 2 cups flour and the yeast mixture; beat until smooth; stir in remaining flour. Knead on floured surface; place in greased bowl; cover and let rise until doubled. Punch dough down; divide into thirds. Roll each third on floured surface into a triangle about ¼ inch thick. Cover with combined fruits and nuts. Roll up, starting from wide edge; shape into a crescent; place in greased 7 x 11 x 1½ inch pans; let rise until almost doubled. Bake at 350 degrees about 30 minutes. Frost if desired. Makes 3 crescents.

Full-O-Fruit Bars

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

Cream butter; add sugar gradually; add spices. Blend in eggs, sifted dry ingredients and milk; stir in fruits and nuts. Spread into greased 9 x 13 x 2 inch pan. Bake at 350 degrees 40 to 45 minutes. Cool; frost and decorate. Cut into 1 x 3 inch bars.

Butter Frosting

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| 3 tablespoons soft butter | 1 teaspoon vanilla |
| 1½ cups powdered sugar | Candied cherries, pineapple or citron for decoration |
| 3 tablespoons cream | |

Blend butter, sugar, cream and vanilla.

Bourbon Balls

1 cup vanilla wafer crumbs	2 tablespoons cocoa
1 cup finely chopped pecans	¼ cup bourbon
1 cup powdered sugar	½ tablespoons light corn syrup
	Powdered sugar for rolling

Mix crumbs, pecans, sugar and cocoa; blend bourbon and syrup; combine two mixtures. Shape into 1 inch balls; roll in sugar; refrigerate. Makes about 4 dozen.

Gingerbread Cut-Outs

1 cup butter	⅛ teaspoon soda
½ cup brown sugar, packed	⅛ teaspoon salt
⅓ cup dark molasses	⅛ teaspoon ginger
2⅓ cups sifted all-purpose flour	⅛ teaspoon nutmeg
	⅛ teaspoon cinnamon

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients; chill. Roll ⅛ to ¼ inch thick on floured canvas and cut into desired shapes. Place on greased cookie sheets; decorate before baking or frost and dec-

orate when cool. Bake at 350 degrees 8 to 10 minutes depending on thickness of cookie. Cookies should be light in color. Makes about 7 dozen depending on size.

Frosted Pecan Dainties

1 cup butter	⅛ teaspoon salt
¼ cup powdered sugar	Browned Butter
2 cups sifted all-purpose flour	Frosting
	Chopped nuts

Cream butter; blend in sugar, flour and salt. Shape into 2 rolls 1½ inches in diameter; chill. Cut into ¼ inch slices; place on ungreased cookie sheets and bake at 350 degrees about 15 minutes. Cool, frost and sprinkle with nuts. Makes 7 dozen.

Browned Butter Frosting

2 tablespoons butter	1 tablespoon hot water
1½ cups powdered sugar	Cream

Brown butter in saucepan; remove from heat; stir in sugar and water; add enough cream to make frosting of spreading consistency.

Walnut Brownies

½ cup butter	¼ teaspoon salt
2 squares unsweetened chocolate	¾ cup sifted all-purpose flour
2 eggs	½ teaspoon baking powder
1 cup sugar	¾ cup broken walnuts
1 teaspoon vanilla	

Melt butter with chocolate at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate; stir in sifted dry ingredients and walnuts. Pour into greased 7 x 11 x 1½ inch pan. Bake at 350 degrees about 25 minutes; cool and cut into squares. Makes 2 dozen.

Peanut Butter Cookies

½ cup butter	1 cup peanut butter
½ cup lard	2 eggs
1 cup granulated sugar	2½ cups sifted all-purpose flour
1 cup brown sugar, packed	2 teaspoons soda
	½ teaspoon salt

Cream butter with lard; add sugars and peanut butter; mix well. Beat in eggs and sifted dry ingredients. Shape into balls, using ½ level tablespoonful of dough. Place on greased cookie sheets;

flatten with tines of fork. Bake at 350 degrees about 15 minutes. Makes about 12 dozen.

Filled Oatmeal Cookies

1 cup butter	2½ 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

Cream butter; add sugar gradually. Beat in eggs and vanilla; blend in sifted dry ingredients and oatmeal; chill. Roll thin on floured canvas; cut into desired shapes. Place on greased cookie sheets and bake at 350 degrees 10 to 12 minutes. Spread the bottom of half of the cookies with filling; place another cookie on top. Makes about 4 dozen sandwich cookies.

Date Filling

1½ cups cut dates	¾ cup water
	1 cup sugar

Cook dates in water until soft; add sugar, cook until thick; stir constantly; cool.

French Nut Bars

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| 1 whole egg | 1 tablespoon melted butter |
| ¾ cup sugar | 1 teaspoon vanilla |
| 3 tablespoons all-purpose flour | 2 egg whites, unbeaten |
| ½ cup unblanched almonds, grated | Glossy Chocolate Frosting |
| ½ cup walnuts, grated | |

Grease and line a 7 x 11 x 1½ inch pan with waxed paper; grease paper. Beat whole egg until light; add sugar gradually; beat until thick. Blend in flour, almonds, walnuts, butter and vanilla; then beat in egg whites one at a time; pour into prepared pan. Bake at 350 degrees about 25 minutes. Cool and frost with Glossy Chocolate Frosting (page 34). Cut into bars.

Scandinavian Drops

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| 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 | |

Cream butter; add sugar gradually. Blend in

yolk and flour. Shape into 1 inch balls; dip in egg white; roll in nuts; place on greased cooky sheets; make a depression in the center of each ball. Bake at 300 degrees about 15 minutes. Press down centers again and bake 20 to 25 minutes longer; cool. Fill with jelly or pieces of candied fruit. Makes about 2 dozen cookies.

Brownie Drops

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| 2 (4 ounce) bars sweet chocolate | ¼ teaspoon baking powder |
| 1 tablespoon butter | ¼ teaspoon cinnamon |
| 2 eggs | ⅛ teaspoon salt |
| ¾ cup sugar | 1 teaspoon vanilla |
| ¼ cup sifted all-purpose flour | ¾ cup chopped pecans |

Melt chocolate and butter at a low heat; cool. Beat eggs until foamy, add sugar 2 tablespoons at a time, then beat 5 minutes longer. Blend in chocolate, sifted dry ingredients, vanilla and pecans. Drop small amount of batter from teaspoon onto greased cooky sheets. Bake at 350 degrees about 8 minutes. Cool slightly before removing from pan. Makes 5½ dozen 2 inch cookies.



A Pautsch family favorite . . .

Sour Cream Kranzer

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

2 egg yolks, beaten
 $\frac{1}{4}$ cup cultured sour cream
 $\frac{1}{4}$ teaspoon soda
1 egg white
Granulated sugar
Candied cherries, citron

Sift flour, sugar and salt into bowl; cut in butter with pastry blender until mixture resembles coarse meal; blend in flavorings and egg yolks. Combine sour cream and soda; stir into flour mixture; work mixture with fingers until a ball of dough is formed. Place one teaspoonful of dough on a floured cutting board. Shape into a 6 inch long, pencil-like strand; form a ring, overlapping ends, tuck one end under and have one end over ring to form a twist. Place on greased cooky sheets; brush rings with slightly beaten egg white; sprinkle with sugar and decorate with pieces of cherry and citron. Bake at 350 degrees about 12 minutes. Makes about 6 dozen.

In this distinctive kitchen at 2600 Maple Hill Lane, Brookfield, Wisconsin — Mrs. Howard Pautsch finds it hard to resist the appeal of "Pepe" for a sample of her holiday baking skill.



Hospitality Fruit Cake

1 pound seedless light raisins	1/2 cup sherry wine
1/2 pound seedless dark raisins	1/2 cup butter
1/4 pound currants	1 cup granulated sugar
1/4 pound diced citron	1 cup brown sugar, packed
2 ounces candied lemon peel, cut	5 eggs
2 ounces candied orange peel, cut	1 tablespoon sherry wine
1/2 pound candied red cherries, cut	1 teaspoon almond extract
1 pound candied pineapple, cut	1/2 teaspoon mace
1 cup chopped almonds	1/2 teaspoon cinnamon
1 cup chopped walnuts	1/2 teaspoon soda
	2 cups sifted all-purpose flour

Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of pan; grease paper. Place fruits and nuts in large mixing bowl; pour wine over mixture. Cream butter; add sugars gradually; beat in eggs one at a time. Blend in flavorings, sifted dry ingredients and fruit mixture. Spoon into pans. Bake at 275 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Makes about 6 1/2 pounds.

Cooky Lollipops

1/2 cup butter	1/2 teaspoon baking powder
1/4 cup brown sugar, packed	1/4 cup finely chopped nuts
1 egg	1/2 cup butter-scotch bits, melted
1 teaspoon vanilla	1/4 cup seedless raisins, finely chopped
1/2 cup butter-scotch bits, melted	36 wooden skewers
2 cups sifted all-purpose flour	
1/4 teaspoon salt	

Cream butter; add sugar gradually. Blend in egg, vanilla, 1/2 cup butterscotch bits melted; add sifted dry ingredients; chill. Blend nuts, remaining melted butterscotch bits and raisins; keep warm. Roll dough 1/8 inch thick on floured canvas; cut with 2 inch round cutter; arrange half of the rounds on greased cooky sheets. Place wooden skewer on each round so tip of skewer is centered; top with 1/2 teaspoonful of filling; cover with another round; press with tines of fork to seal edge. Bake at 375 degrees about 10 minutes. Makes about 3 dozen lollipop cookies. Frost and decorate if desired.

Chocolate Oatmeal Squares

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| 1 cup butter | 1 cup sifted all-purpose flour |
| ½ cup granulated sugar | 1 cup uncooked oatmeal |
| ½ cup brown sugar, packed | 1 (8½ ounce) chocolate candy bar |
| ⅛ teaspoon salt | 2 tablespoons butter |
| 2 egg yolks | ½ cup chopped nuts |

Cream butter; blend in sugars, salt, egg yolks, flour and oatmeal; spread in buttered 9 x 13 x 2 inch pan. Bake at 350 degrees about 30 minutes. Melt chocolate with butter; spread over warm cookie surface; sprinkle with nuts. Cut into 1½ inch squares. Makes about 4½ dozen.

Orange Wafers

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| 1 cup butter | 2 cups sifted all-purpose flour |
| 1 cup sugar | ½ teaspoon soda |
| 1 egg | ½ teaspoon cream of tartar |
| 1 egg yolk | Granulated sugar |
| 1 tablespoon cream | 1 egg white |
| 1 tablespoon grated orange rind | |

Cream butter; add sugar gradually. Mix in egg,

egg yolk, cream and orange rind, then blend in sifted dry ingredients. Dough is soft; chill. Sprinkle granulated sugar instead of flour on waxed paper and shape dough into rolls 1½ inches in diameter; wrap in waxed paper; chill again. Cut into thin slices; place on greased cookie sheets; coat top of each cookie with egg white, then sprinkle with sugar. Bake at 350 degrees about 8 minutes. Makes 12 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 |

Cream butter, shortening and peanut butter together; add sugars gradually. Beat in eggs one at a time, then blend in sifted dry ingredients. Stir in chocolate bits and peanuts. Drop from teaspoon onto greased cookie sheets and bake at 325 degrees about 15 minutes. Makes about 12 dozen.

Cinnamon Nut Squares

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

Cream butter; add sugar gradually. Blend in egg yolk, cinnamon and flour; pat into greased 7 x 11 x 1½ inch pan. Beat egg white slightly with a fork; spread over dough; sprinkle with pecans. Bake at 300 degrees 45 to 50 minutes; cut into squares while warm. Makes about 3 dozen small squares.

Molasses Chips

½ cup brown sugar, packed	½ teaspoon soda
½ cup dark molasses	¼ teaspoon ginger
½ cup vegetable shortening	2 cups sifted all-purpose flour

Bring sugar, molasses, shortening, soda and ginger to the boiling point; cool. Mix in flour; shape into a bar 1 inch high and 2½ inches wide. Wrap in waxed paper; chill over night. Cut into thin

slices; place on greased cookie sheets. Bake at 350 degrees about 8 minutes. Makes about 7 dozen 1 x 2½ inch cookies.

Toffee Nut Bars

Bottom Layer

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

Cream butter; add sugar gradually. Blend in flour; press into an ungreased 7 x 11 x 1½ inch pan and 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 nuts

Beat eggs slightly; mix in remaining ingredients; spread over baked bottom layer. Bake at 350 degrees about 35 minutes; cool and cut into bars. Makes about 2 dozen.

Filbert Sticks

1 pound filberts
6 egg whites

1 pound powdered
sugar
¼ teaspoon salt

Grate filberts in nut grater. Beat egg whites until stiff; add sugar, salt and grated nuts; beat at a low speed about 15 minutes. Use star shaped plate and press dough through cookie press onto greased cookie sheets to form 2 inch sticks. Bake at 325 degrees about 15 minutes. Makes 12 dozen.

Swedish Ginger Cookies

½ cup dark corn
syrup
½ cup sugar
½ cup melted butter
6 tablespoons cream
½ teaspoon ginger

½ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon soda
2 tablespoons cream
3 cups sifted all-
purpose flour

Boil syrup one minute; cool slightly. Add sugar, butter, cream and spices. Dissolve soda in 2 tablespoons cream and add to syrup mixture. Blend in flour; refrigerate. Roll ⅛ inch thick on floured canvas and cut into desired shapes.

Place on greased cookie sheets; decorate before baking or frost and decorate when cookies are cool. Bake at 350 degrees 10 to 15 minutes depending on size and thickness of cookie.

Surprise Bonbons

1 cup sifted all-
purpose flour
⅓ cup powdered
sugar
½ teaspoon salt
1 teaspoon grated
orange rind
½ cup soft butter
¼ cup milk
½ teaspoon lemon
extract

¾ cup uncooked
oatmeal
1 cup finely
chopped pecans
72 whole toasted
filberts or
candied cherries
1½ cups powdered
sugar
1 teaspoon vanilla
Cream

Mix flour, powdered sugar, salt and orange rind; blend in butter, milk and lemon extract; stir in oatmeal and pecans. Shape a level teaspoonful of dough around a filbert or cherry; place on greased cookie sheets. Bake at 350 degrees about 12 minutes. Combine powdered sugar with vanilla and enough cream to make a thin glaze. Dip warm cookie into glaze; top with piece of cherry. Makes 6 dozen cookies.



Kranzekake (Ring Cookie Tree)

To Make Patterns For Tree: Draw a circle 1½ inches in diameter on a piece of lightweight cardboard. Cut out and mark this pattern number one. Place pattern number one on cardboard; then cut second pattern ⅛ inch larger than first pattern; continue making patterns ⅛ inch larger than the previous pattern until you have 20; number each pattern. Cover all patterns with aluminum foil; fold edge under.

Cooky Dough

1 cup butter
½ cup almond
paste
1 cup powdered
sugar

1 teaspoon almond
extract
2 egg yolks
2½ cups sifted all-
purpose flour

Cream butter with almond paste; blend in remaining ingredients; work dough in hands until soft and pliable. Use cooky press tip with half circle opening; press dough through cooky press around inside edge of patterns to make a ring. **TO PREVENT BREAKAGE BAKE, COOL AND ASSEMBLE ALL COOKY RINGS ON CARDBOARD PATTERNS.** Bake on ungreased cooky sheets at 350 degrees about 15 minutes. Cool. Assemble and decorate as pictured. Marzipan (see opposite page), small ornaments or candies may be used for decoration.

Attach thin wire to kind of decoration selected and insert wire between cookie rings.

Almond Paste

1 cup sugar	1½ cups blanched almonds, finely ground
½ cup water	3 tablespoons water
1 teaspoon almond extract	

Boil sugar and ½ cup water to 240 degrees; stir in remaining ingredients; mixture is firm; cool. Store in covered container; keep refrigerated.

Fondant

2 cups sugar	2 tablespoons light corn syrup
1½ cups water	1 teaspoon vanilla
½ teaspoon salt	

Place sugar, water, salt and syrup in saucepan; stir to dissolve sugar; bring to the boiling point; cover pan; cook 3 minutes. Remove cover; cook to 238 degrees or until soft ball forms in cold water. Pour onto platter rinsed with cold water. **DO NOT SCRAPE PAN OR MIXTURE WILL CRYSTALLIZE.** Cool to 110 degrees or until platter can be held on hand. Beat with wooden spoon until mixture becomes white and firm enough to handle. Remove from platter; knead in hands until mixture becomes smooth; work in vanilla. Store in covered container; refrigerate to ripen.

Marzipan

1 recipe Fondant	Red and orange sugar,
1 cup almond paste	cocoa, whole cloves,
Food coloring	citron, angelique
Light corn syrup	or artificial leaves

Warm fondant at a low heat; blend in almond paste; place in a bowl; cover; refrigerate over night. Divide mixture into 4 equal parts; tint one part red; one part yellow; one part pale green. Combine red and yellow food colorings to tint one part orange. Use red mixture and shape to resemble strawberries; brush with syrup; roll in red sugar; use citron or angelique for berry hulls. Use one half of yellow mixture and shape to resemble bananas; tint ends green; streak with cocoa dissolved in a little water. Use other half of yellow mixture and shape to resemble pears; insert a clove at blossom end of each; paint a pink blush on one side of each with diluted red food coloring; use citron for leaves. Use green mixture and shape to resemble apples; use cloves, red blush and citron as on pears. Shape orange mixture into balls; crease one side to resemble a peach; paint a pink blush on one side of each; roll in orange sugar; use citron for leaves. Place fruits on waxed paper; allow to dry over night.

Meringue Fudge Drops

2 egg whites
1/8 teaspoon cream of tartar
1/8 teaspoon salt

1/2 cup sugar
1/4 teaspoon almond extract

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 almond extract; mix well. Drop from teaspoon onto ungreased cooky sheets covered with brown paper. Shape into mounds the size of a small walnut; use a spoon to make a depression in center of each cooky. Bake at 250 degrees about 30 minutes. Makes about 5 dozen. Make Fudge Filling.

Fudge Filling

1/4 cup butter
1/2 cup chocolate bits
2 tablespoons powdered sugar

2 egg yolks
2 tablespoons chopped pistachio nuts

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 CON-**

STANTLY. Remove from heat; stir until cool. Fill meringues with a teaspoonful of filling; sprinkle with nuts.

Anise Drops (Self Frosting)

2 1/4 cups sifted all-purpose flour
1/2 teaspoon double acting baking powder
1/4 teaspoon salt

4 eggs
2 cups sugar
1/2 teaspoon oil of anise or anise flavoring

Sift flour, baking powder and salt together several times. Beat eggs at a low speed of mixer until frothy; turn mixer to a medium speed; beat for 10 minutes longer. Beat in 1 tablespoonful sugar at a time; this takes about 5 minutes. Turn mixer to a low speed; add sifted dry ingredients slowly; beat 15 minutes longer; blend in anise. Drop from teaspoon onto 5 or 6 well greased cooky sheets; allow to stand in a cool place several hours or over night; the top of the cooky should be dry to the touch. Bake at 325 degrees 12 to 14 minutes. Makes about 12 dozen 1 1/2 inch cookies.

Sherry Christmas Cupcakes

1 cup butter	1/2 teaspoon nutmeg
1 1/2 cups sugar	1/4 teaspoon cloves
2 eggs	1/2 cup honey
3 cups sifted all-purpose flour	1 cup sherry wine
1 1/4 teaspoons soda	1 cup seedless raisins
1/2 teaspoon salt	1 cup diced candied fruit
1/2 teaspoon cinnamon	1 cup chopped walnuts

Cream butter; add sugar gradually. Beat in eggs one at a time. Blend in sifted dry ingredients, honey and sherry wine alternately; fold in raisins, fruit and nuts. Fill greased 2 1/2 inch muffin cups 2/3 full. Bake at 325 degrees about 40 minutes. Frost with Butter Frosting (page 14). Makes about 2 1/2 dozen.

Three Leaf Clovers

1/4 pound filberts	1/2 teaspoon salt
1/4 pound unblanched almonds	1/2 teaspoon vanilla
2 egg yolks	2 egg whites
1 cup sugar	Citron
	Candied cherries

Grate filberts and almonds in nut grater. Beat egg yolks until light; add sugar gradually; blend

in salt, vanilla and grated nuts. Beat egg whites until stiff but not dry; fold in nut mixture. Shape about 1/2 level 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 pieces of citron and cherry. Bake at 300 degrees 12 to 15 minutes. Makes about 5 dozen.

Peanut Toffee Diamonds

1/2 cup chunk style peanut butter	2 cups sifted all-purpose flour
1/2 cup butter	1 cup chocolate bits, melted
1 cup brown sugar, packed	1/2 cup chunk style peanut butter
1 egg	Whole salted peanuts
1 teaspoon vanilla	
1/4 teaspoon salt	

Cream 1/2 cup peanut butter with butter; add sugar gradually; beat in egg until fluffy. Blend in vanilla, salt and flour; pat into greased 10 x 15 x 1 inch pan and bake at 325 degrees about 25 minutes. Blend chocolate with 1/2 cup peanut butter; spread over hot cooky surface. Cut into diamonds while warm; place a peanut in center of each diamond. Makes about 4 dozen.

Pecan Fingers

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|----------------------|---|
| 1 cup butter | 2 cups sifted all-purpose flour |
| ¼ cup powdered sugar | 2 cups pecans, grated or finely chopped |
| ¼ teaspoon salt | Powdered sugar |
| 1 teaspoon vanilla | |
| 1 tablespoon water | |

Cream butter; blend in sugar, salt, vanilla and water. Add flour and pecans; mix well; chill if dough is soft. Shape into finger-like ovals using level teaspoonfuls of dough. Place on ungreased cookie sheets and bake at 350 degrees about 15 minutes. Roll in powdered sugar. Makes about 10 dozen.

Walnut Refrigerator Cookies

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|---------------------------|----------------------------------|
| ½ cup butter | 1½ cups sifted all-purpose flour |
| 3 tablespoons lard | ¾ teaspoon cinnamon |
| ½ cup granulated sugar | ¼ teaspoon soda |
| ½ cup brown sugar, packed | ⅔ cup finely chopped walnuts |
| 1 egg | |

Cream butter and lard; add sugars gradually. Beat in egg, then blend in sifted dry ingredients and nuts. Pack in pan lined with waxed paper;

chill over night. Cut into thin slices; cookies spread. Place on greased cookie sheets and bake at 375 degrees 8 to 10 minutes. Makes 6 dozen.

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|---------------------------------|--|
| 2 eggs | 1 teaspoon baking powder |
| 1 cup sugar | 1 teaspoon anise flavoring or anise seed |
| 2 cups sifted all-purpose flour | |
| ¼ teaspoon salt | |

Beat eggs at a high speed of electric mixer until thick and light colored. Add sugar gradually; beat at lowest speed of mixer 30 minutes. Stir in sifted dry ingredients and anise flavoring. Place a small portion of the dough at a time on well floured canvas; coat dough with flour; pat with palms of hands to ¼ inch thickness. Dust springerle rolling pin with flour; press on dough to emboss the designs and get a clear imprint. Cut out the squares; place on greased cookie sheets; allow to dry at room temperature 4 to 6 hours. Bake at 325 degrees about 15 minutes or until delicately browned. Cool and store in covered container to mellow and soften. Makes about 3 dozen.

Coconut Kisses

2 egg whites
¼ teaspoon salt
⅔ cup sugar

1 teaspoon vanilla
1½ cups shredded
coconut

Beat egg whites and salt at a medium speed of mixer for 3 minutes. Add sugar gradually; beat at high speed 10 minutes longer. Fold in vanilla and coconut. Drop from teaspoon onto cookie sheets covered with brown paper. Bake at 250 degrees about 25 minutes. Makes 3 dozen.

Chocolate Dipped Creams

1 cup butter
½ cup powdered sugar
1 teaspoon vanilla
⅛ teaspoon salt
1 cup cornstarch
1 cup sifted all-purpose flour

Powdered sugar
1 cup chocolate
bits, melted

Chopped nuts,
coconut, chocolate
jimmies

Cream butter; add sugar gradually; add vanilla. Sift salt, cornstarch and flour together; blend into creamed mixture. Chill 2 or 3 hours; shape into balls, triangles, crescents or bars. Place on greased cookie sheets and bake at 375 degrees

15 to 20 minutes. Roll in powdered sugar while warm; cool. Dip part of each cookie in chocolate, then in nuts, coconut or jimmies; allow chocolate to harden before storing. Makes about 6 dozen.

Hazelnut Crescents

¾ cup hazelnuts
¾ cup unblanched
almonds
3 egg whites
¼ teaspoon salt
1¾ cups powdered sugar

½ cup saltine
cracker crumbs
1 teaspoon vanilla
2 egg yolks
6 tablespoons powdered
sugar

Grate hazelnuts and almonds in nut grater. Beat egg whites with salt until foamy; add sugar gradually; beat until soft peaks form. Mix in grated nuts, crumbs and vanilla; chill. Beat egg yolks until thick and lemon colored; add sugar gradually; beat until thick. Set aside for frosting. Roll dough ¼ inch thick on canvas sprinkled with powdered sugar instead of flour; cut with crescent shaped cutter; dip cutter in water for easier cutting. Place on well greased cookie sheets and spread top of cookies with egg yolk mixture before baking. Bake at 325 degrees 12 to 15 minutes. Makes about 5 dozen cookies.



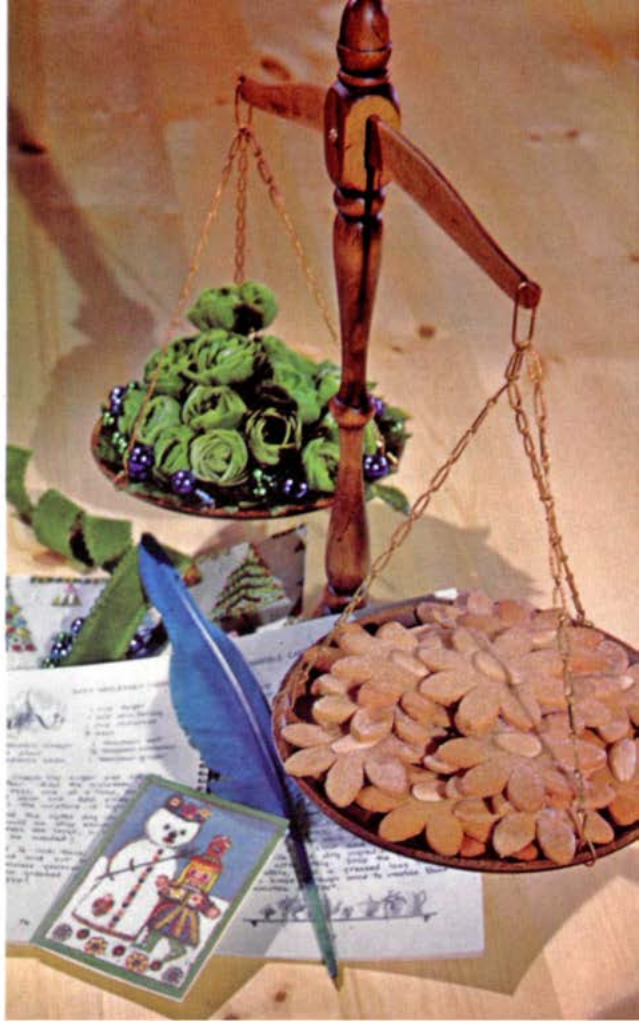
A Behrens family favorite . . .

Swedish Pepperkakor

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|--------------------------------------|-----------------------------------|
| 1 cup butter | 3/4 cups sifted all-purpose flour |
| 1 1/2 cups sugar | 2 teaspoons soda |
| 1 egg | 2 teaspoons cinnamon |
| 1 1/2 tablespoons grated orange rind | 1 teaspoon ginger |
| 2 tablespoons dark corn syrup | 1/2 teaspoon cloves |
| 1 tablespoon water | Granulated sugar |
| | Toasted blanched almonds |

Cream butter; add sugar gradually; mix in egg, orange rind, syrup and water. Blend in sifted dry ingredients; chill. Roll 1/8 inch thick on floured canvas; sprinkle dough with sugar, if desired. Cut with scalloped, round or diamond shaped cutters; place one inch apart on greased cooky sheets. Top each cooky with almond. Bake at 350 degrees 7 to 8 minutes. Makes about 10 dozen 3 inch cookies.

Making Christmas cookies is great fun for daughter Suzy and her mother, Mrs. Forrest Behrens. Both are shown here in the attractive Behrens kitchen at Rt. 2, Burlington, Wisconsin.



Butterscotch Creams

- | | |
|----------------------------------|-------------------------------|
| ½ cup butter | ½ teaspoon baking powder |
| 1½ cups brown sugar, packed | 1 teaspoon soda |
| 2 eggs | 1 cup cultured sour cream |
| 1 teaspoon vanilla | ¾ cup chopped toasted walnuts |
| 2½ cups sifted all-purpose flour | |
| ½ teaspoon salt | |

Cream butter; add sugar gradually. Beat in eggs one at a time; blend in vanilla, sifted dry ingredients, sour cream and walnuts. Drop level tablespoonfuls onto greased cookie sheets. Bake at 400 degrees 10 to 12 minutes. Frost. Makes about 10 dozen 2½ inch cookies.

Creamy Butter Frosting

- | | |
|-----------------------|-----------------------|
| 6 tablespoons butter | 1 teaspoon vanilla |
| 3 cups powdered sugar | About ¼ cup hot water |

Brown butter in saucepan at a low heat. Blend in sugar, vanilla and enough water to make a frosting of spreading consistency.

Swedish Rosettes

- | | |
|--------------------------------|---------------------|
| 2 eggs | 1 cup milk |
| 1 tablespoon sugar | ¼ teaspoon vanilla |
| ¼ teaspoon salt | Fat for deep frying |
| 1 cup sifted all-purpose flour | Powdered sugar |

Beat eggs very slightly in small deep bowl; blend in sugar and salt; add flour and milk alternately; add vanilla; mix until smooth. Heat fat to 375 degrees; put the rosette iron into hot fat; when well heated remove from fat, dip into batter. **BE CAREFUL NOT TO LET THE BATTER RUN OVER THE TOP OF THE IRON.** Return iron to the fat, immerse it completely for 25 to 30 seconds or until rosette is crisp and brown; let drip well; slip rosettes off iron; drain on absorbent paper. Sprinkle with powdered sugar; store in tightly covered container. Will keep about 2 weeks.

Points to remember:

If rosettes drop from mold, fat is too hot. If rosettes are soft when cooked, they have been cooked too quickly. If rosettes have blisters, the eggs have been beaten too much.

Brown Eyed Susans

- | | |
|---------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all-purpose flour |
| 3 tablespoons sugar | Glossy Chocolate |
| 1 teaspoon almond extract | Frosting, page 34 |
| ¼ teaspoon salt | Blanched almonds |

Cream butter; blend in sugar, almond extract, salt and 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. Bake at 400 degrees 10 to 12 minutes; cool. Place ½ teaspoonful of frosting in center of cookies; top with almonds. Makes 3 dozen.

Coconut Almond Macaroons

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|--|------------------------|
| 8 ounces almond paste | ½ cup powdered sugar |
| 1 cup less 1 tablespoon granulated sugar | 1½ cups flaked coconut |
| 3 egg whites | |

Crumble almond paste into bowl; add sugar; mix with fingers. Beat in egg whites until well blended. Stir in powdered sugar; then fold in coconut. Drop rounded teaspoonfuls onto cooky sheets

covered with brown paper. Bake at 350 degrees about 15 minutes; remove from oven. Slide paper onto a damp cloth; let stand 1 to 2 minutes or until cookies can be removed. Makes about 4½ dozen.

Glazed Lebkuchen

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|----------------------------------|---|
| ¾ cup honey | ½ cup finely chopped citron |
| ½ cup granulated sugar | ½ cup finely chopped candied lemon peel |
| ¼ cup brown sugar, packed | ¾ cup chopped blanched almonds |
| 2 eggs, beaten | 1 cup powdered sugar |
| 2½ cups sifted all-purpose flour | 3 tablespoons hot milk |
| 1 teaspoon soda | ¼ teaspoon vanilla |
| ¼ teaspoon cloves | Candied cherries, citron |
| 1¼ teaspoons cinnamon | |
| ⅛ teaspoon allspice | |

Bring honey to a boil; cool. Add granulated and brown sugar and eggs; beat well. Blend in sifted dry ingredients, fruit and almonds. Spread into greased 10 x 15 x 1 inch pan and bake at 350 degrees 25 to 30 minutes. Blend powdered sugar, milk and vanilla and spread over top. Decorate with fruits, then cut into bars. Makes 2 dozen.

Chocolate Clusters

- | | |
|---|--------------------------------------|
| ½ cup butter | 1 teaspoon vanilla |
| ½ cup brown sugar,
packed | 1½ cups sifted all-
purpose flour |
| ½ cup dark corn syrup | 1 teaspoon baking
powder |
| 2 eggs | 1 teaspoon salt |
| 2 squares unsweet-
ened chocolate,
melted, cooled | 2½ cups broken
walnuts |

Cream butter with sugar and syrup until fluffy. Beat in eggs, chocolate and vanilla; blend in sifted dry ingredients and walnuts. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Frost. Makes about 7½ dozen.

Glossy Chocolate Frosting

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

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

Chocolate Log Cookies

- | | |
|--------------------------------------|-----------------------------------|
| 1 cup butter | 3 tablespoons soft
butter |
| ½ cup powdered
sugar | 1 cup powdered
sugar |
| ½ cup granulated
sugar | 2 tablespoons cocoa |
| 2 egg yolks | 1½ tablespoons cold
coffee |
| 2 teaspoons vanilla | ½ teaspoon vanilla |
| 3 tablespoons
cocoa | Green food coloring |
| ½ teaspoon salt | 1½ tablespoons water |
| 2½ cups sifted all-
purpose flour | 1½ cups finely
chopped walnuts |

Cream 1 cup butter; add sugars gradually. Blend in egg yolks, vanilla, cocoa, salt and flour; work dough lightly in hands. Use star shaped cookie press plate; press dough through cookie press onto greased cookie sheets; make cookies about 2 inches long. Bake at 350 degrees about 12 minutes. Cream 3 tablespoons butter with powdered sugar, cocoa, coffee and vanilla. Dilute a few drops of green coloring in water; stir into walnuts; spread in shallow pan and heat at 350 degrees about 8 minutes to dry walnuts. Dip ends of cookies in frosting, then in green walnuts. Makes about 10 dozen.

Spritz

1 cup butter
½ cup plus 1 table-
spoon sugar
1 egg
¾ teaspoon salt
1 teaspoon vanilla

½ teaspoon almond
extract
2½ cups sifted all-
purpose flour
Colored sugar, candies
for decorating

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 Pillows

1 recipe Spritz
10 (⅞ ounce) milk
chocolate candy bars

Colored sugar or
finely chopped
walnuts

Use flat wide plate and press dough through cookie press onto ungreased cookie sheets; make strips about 12 inches long. Cut chocolate bars

into 1 x 2 inch pieces; place chocolate pieces lengthwise, ½ inch apart, on strip of dough. Carefully use cookie press to cover chocolate with another strip of dough; cut between chocolate pieces to form bars; sprinkle with colored sugar or walnuts. Bake at 375 degrees 10 to 12 minutes. Makes about 4 dozen.

Spritz Canes

1 recipe Spritz
¼ teaspoon pepper-
mint extract

Few drops red
food coloring
Red sugar

Divide dough in half; to one part add peppermint extract and red coloring; mix well. Shape about half of each part into a 6 x 1½ inch strand; twist strands together. Use star shaped plate; press dough through cookie press onto ungreased cookie sheets to form 2½ to 3 inch bars; turn one end of bar to resemble a cane; sprinkle with red sugar. Bake at 375 degrees about 8 minutes. Makes about 4 dozen canes.

Fudge Ripples

$\frac{2}{3}$ cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup brown sugar, packed	$\frac{1}{2}$ cup chocolate bits, melted
1 egg	$\frac{1}{4}$ cup finely chopped nuts
1 teaspoon vanilla	Granulated sugar for rolling
$1\frac{1}{2}$ cups sifted all- purpose flour	
$\frac{1}{2}$ teaspoon soda	

Cream butter; add brown sugar gradually. Blend in egg, vanilla and sifted dry ingredients. Divide dough in half; to one half add cooled melted chocolate; to remaining dough add nuts. Shape $\frac{1}{2}$ teaspoonful chocolate dough with $\frac{1}{2}$ teaspoonful light dough into a ball; roll in granulated sugar. Place on greased cooky sheets and bake at 350 degrees about 10 minutes. Frost with Glossy Chocolate Frosting (page 34). Makes about 7 dozen $1\frac{3}{4}$ inch cookies.

Almond Sandbakkelse

1 cup butter	1 teaspoon vanilla
$\frac{2}{3}$ cup sugar	1 cup blanched almonds, ground
1 egg	$2\frac{1}{3}$ cups sifted all- purpose flour
$\frac{1}{2}$ teaspoon almond extract	

Cream butter; add sugar gradually. Blend in egg, flavorings, almonds and flour. Press small amount of dough into lightly buttered individual

sandbakkell pan; use just enough dough to make a thin shell. Begin pressing dough onto bottom of pan and work toward top; trim off excess dough. Place pans on cooky sheet and bake at 350 degrees about 12 minutes or until delicately browned. Makes about $4\frac{1}{2}$ dozen. To remove — place pans upside down on cooling rack; cool slightly. If cookies do not release from pan, loosen edge with a pointed knife, then tap bottom gently.

Dusen Confecto

$2\frac{1}{3}$ cups sifted all- purpose flour	$1\frac{1}{2}$ teaspoons vanilla
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup currant or raspberry jelly
$\frac{1}{4}$ teaspoon salt	About $\frac{1}{2}$ cup granulated sugar for coating
1 cup butter	
$\frac{3}{4}$ cup grated unblanched almonds	

Sift flour, sugar and salt together into bowl; 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. Roll dough thin on floured canvas; cut with small cutter and place on greased cooky sheets. Bake at 350 degrees 8 to 10 minutes. Spread bottom of half of the cookies while hot with jelly; place another cooky on top sandwich fashion; coat cookies with granulated sugar. Makes 6 to 7 dozen small cookies.



Coconut Crisps

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|---------------------------------------|---|
| 1 cup butter | $\frac{3}{4}$ teaspoon baking powder |
| 1 cup brown sugar, packed | $\frac{1}{8}$ teaspoon salt |
| 1 egg | $\frac{1}{4}$ teaspoon cinnamon |
| 1 teaspoon vanilla | $\frac{1}{4}$ teaspoon nutmeg |
| $\frac{1}{2}$ teaspoon almond extract | 1 (7 ounce) package grated coconut (2 cups) |
| 2 cups sifted all-purpose flour | |

Cream butter; add sugar gradually. Beat in egg and flavorings; blend in sifted dry ingredients and coconut. Divide dough into 8 equal parts; shape into strands 20 inches long; cut into 2 inch lengths and place on ungreased cookie sheets. Press lengthwise ridges into cookies with floured tines of fork. Bake at 375 degrees 8 to 10 minutes. Makes about 7 $\frac{1}{2}$ dozen.

Brandied Fruit Cake

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

Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of pan; grease paper. Cream butter; add sugar gradually. Beat in eggs one at a time; blend in sifted dry ingredients, juice and rind. Stir in walnuts and fruit. Fill pans 2/3 full. Baking time depends on size, shape and material of pan. Bake at 275 degrees about 60 minutes per pound for 2 to 4

pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Pour brandy over warm cakes. Makes about 6 pounds.

Walnut Bars

1/2 cup soft butter	1 1/2 teaspoons vanilla
1 cup sifted all-purpose flour	1 cup broken walnuts
1 1/2 cups brown sugar, packed	1/2 cup shredded coconut
2 tablespoons all-purpose flour	1 1/2 cups powdered sugar
1/4 teaspoon baking powder	2 tablespoons melted butter
1/2 teaspoon salt	2 tablespoons orange juice
2 eggs, slightly beaten	2 teaspoons lemon juice

Blend butter and flour thoroughly; press firmly into greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 15 minutes. Combine sugar, flour, baking powder and salt; stir in eggs, vanilla, walnuts and coconut; spread over baked layer; return to oven. Bake at 350 degrees about 25 minutes; cool. Blend powdered sugar, melted butter and juices until smooth; spread over walnut layer; cut into bars.

Ranger Macaroons

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|---------------------------------|--------------------------|
| 1 cup butter | 1 teaspoon baking powder |
| 1 cup brown sugar, packed | 1 teaspoon soda |
| 1 cup granulated sugar | 1 teaspoon salt |
| 2 eggs | 2 cups corn flakes |
| 1 teaspoon vanilla | 2 cups uncooked oatmeal |
| 2 cups sifted all-purpose flour | 1 cup flaked coconut |
| | 1 cup chopped nuts |

Cream butter; add sugars gradually; beat in eggs and vanilla. Sift flour, baking powder, soda, and salt together; blend into creamed mixture; stir in remaining ingredients. Form into small balls; place on greased cookie sheets and bake at 375 degrees 12 to 14 minutes. Makes about 6 dozen.

Walnut Dreams

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|----------------------------------|------------------------------------|
| 1¾ cups sifted all-purpose flour | 1 cup soft butter |
| ½ cup sugar | Glossy Chocolate Frosting, page 34 |
| ¾ cup ground walnuts | Chopped pistachio nuts |

Combine flour, sugar and walnuts in mixing bowl. Cut in butter with pastry blender and

work mixture with a spoon until a ball of dough is formed; chill. Roll ⅛ inch thick on floured canvas and cut with 2 inch cutter. Place on ungreased cookie sheets and bake at 375 degrees 7 to 8 minutes; cool. Spread the bottom of half the cookies with frosting; place another cookie on top sandwich fashion. Frost and sprinkle with nuts. Makes 3 dozen.

Cinnamon Jelly Gems

- | | |
|--------------------------------|--|
| 1 cup sifted all-purpose flour | Browned Butter Frosting, page 15 |
| ¼ cup sugar | Candied cherries, citron, grated nuts for decoration |
| 1 teaspoon cinnamon | |
| ½ cup butter | |
| Currant jelly | |

Combine flour, sugar and cinnamon in mixing bowl. Cut in butter with pastry blender and work mixture with a spoon until a ball of dough is formed; chill. Roll ⅛ inch thick on floured canvas and cut with 2 inch cutter. Place on ungreased cookie sheets and bake at 350 degrees 12 to 15 minutes. Spread bottom of half the cookies with jelly; place another cookie on top sandwich fashion. Frost top; decorate as desired. Makes 1½ dozen.

Basic Christmas Yeast Dough

2 packages active dry yeast or 1 oz. compressed yeast	2 eggs, beaten
$\frac{1}{4}$ cup water	About 6 cups sifted all-purpose flour
$1\frac{1}{2}$ cups milk	$\frac{1}{2}$ cup chopped blanched almonds
$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup cut candied cherries
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ cup diced citron
2 teaspoons salt	$\frac{1}{2}$ cup diced candied pineapple
$\frac{1}{4}$ teaspoon ground cardamom	

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Scald milk; stir in butter, sugar, salt and cardamom; cool. Mix in eggs, about half the flour, the yeast, almonds and fruit; stir in enough remaining flour to make a stiff dough. Knead well on floured surface; place in greased bowl; cover and let rise until doubled. Punch dough down; cover; let rest 10 minutes. Shape into trees, braids or stollens as desired. See recipes in next column and on page 42. Makes 3.

Powdered Sugar Frosting

1 cup powdered sugar	Enough cream to
$\frac{1}{2}$ teaspoon vanilla	make a thick paste

Blend all ingredients until smooth.

Swedish Christmas Tree

$\frac{1}{3}$ Basic Christmas Yeast Dough	3 tablespoons chopped nuts
Melted butter	1 teaspoon cinnamon
5 tablespoons sugar	Frosting
	Candied cherries, citron

Roll dough on floured surface into a triangle 15 inches at the base and 10 inches high. Brush with melted butter; sprinkle with combined sugar, nuts and cinnamon. Place longest side of triangle away from you, then roll both points of the long side, on a slant, toward the **CENTER OF THE TRIANGLE**; this forms the top and sides of tree. Roll remaining point to join the side rolls to form bottom of the tree. Place on greased cookie sheet; press rolls lightly to flatten; cut deep gashes almost through the side rolls at $\frac{3}{4}$ inch intervals. Turn sections, cut side up, then stretch sections slightly to form "branches." Cut off bottom "branch" on each side and place in position to form "trunk." Cover. Let rise until doubled and bake at 350 degrees 20 to 25 minutes. Frost and decorate if desired.

Made from yeast dough, this Swedish Christmas Tree coffee-cake and this Christmas Stollen — both with traditional fruit and nuts — make wonderful additions to any holiday table.



Christmas Braid

$\frac{1}{3}$ Basic Christmas Yeast Dough, page 40 Melted butter

Cut dough into 9 equal pieces; roll each piece under palms of hands into a 15 inch strand. Braid 4 strands together; place on greased cooky sheet. Press lengthwise down the center of braid to form a depression. Braid 3 strands together; place on top of 4 strand braid; press down center again. Twist the two strands together; place on braid; brush with butter; cover; let rise until doubled. Bake at 350 degrees about 30 minutes. Frost and decorate if desired.

Christmas Stollen

$\frac{1}{3}$ Basic Christmas Yeast Dough, page 40 Melted butter

Roll dough into an 8 x 10 inch oval, fold lengthwise; place in greased shallow pan; brush with butter; cover; let rise until doubled. Bake at 350 degrees 25 to 30 minutes. Frost and decorate if desired.

Danish Twist

2 packages active dry yeast or 1 oz. compressed yeast	$1\frac{1}{2}$ teaspoons salt
$\frac{1}{4}$ cup water	3 eggs
1 cup lukewarm cream	1 cup melted butter
About $4\frac{1}{2}$ cups sifted all-purpose flour	1 cup raisins
$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ cups diced candied fruit
$\frac{1}{4}$ teaspoon ground cardamom (optional)	1 egg, beaten
	$\frac{1}{8}$ cup powdered sugar
	$\frac{1}{2}$ cup chopped blanched almonds

Soften active dry yeast in warm water or compressed yeast in lukewarm water; add to cream; place in large mixing bowl. Sift flour with sugar and salt, mix in cardamom. Add 1 cup flour mixture and 1 egg to yeast mixture and beat well; beat in second cup flour and 1 egg. Add third cup flour and 1 egg; beat well. Mix in butter and remaining flour; stir in raisins and fruit. Knead dough in buttered bowl; cover; let rise until doubled. Turn out on floured surface. Divide dough in half; shape each half into a strand 36 inches long. Form dough into a pretzel shape in a buttered 10 x 15 x 1 inch pan. Press lightly to flatten the top; brush with egg, sprinkle each twist with half of the powdered sugar and almonds. Let rise 20 to 25 minutes. Bake at 375 degrees about 20 minutes. Makes 2 large twists.

Cranberry Bread

- | | |
|---------------------------------|---------------------------------|
| 2 cups sifted all-purpose flour | 2 tablespoons melted butter |
| ½ teaspoon salt | ½ cup orange juice |
| 1½ teaspoons baking powder | 2 tablespoons hot water |
| ½ teaspoon soda | ½ cup chopped nuts |
| 1 cup sugar | 1 cup cut cranberries |
| 1 egg, beaten | 1 tablespoon grated orange rind |

Sift dry ingredients together; add egg, butter, orange juice and water; mix until dry ingredients are moistened. Fold in nuts, cranberries and orange rind; pour into greased loaf pan. Bake at 325 degrees about 1 hour and 10 minutes.

Hazelnut Puff Balls

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

Beat egg whites until stiff but not dry; add sugar gradually; beat 5 minutes. Divide in half, use one half for icing; set aside. Blend hazelnuts and

lemon rind into one half of mixture. Dip hands in powdered sugar; shape dough into small balls; place on greased cooky sheets; make a depression in center of each ball. Fill with icing; swirl top. Bake at 325 degrees 15 to 18 minutes. Makes 7 to 10 dozen depending on size.

Double Drop Date Cookies

- | | |
|----------------------------|----------------------------------|
| 2 cups cut dates | 3½ cups sifted all-purpose flour |
| ¾ cup sugar | ½ teaspoon salt |
| ¾ cup water | 1 teaspoon soda |
| ½ cup chopped nuts | 1 teaspoon cinnamon |
| 1 cup butter | ½ cup water |
| 2 cups brown sugar, packed | 2 teaspoons vanilla |
| 3 eggs | |

Cook dates, sugar and water until thick; stir constantly; cool; add nuts; set aside for filling. Cream butter; add sugar gradually. Beat in eggs one at a time; blend in sifted dry ingredients, water and vanilla. Chill 1 hour. Drop level teaspoonfuls of dough, 2 inches apart, onto greased cooky sheets. Place ½ teaspoonful of date filling on top of each mound of dough; then cover date filling with ½ teaspoonful of dough. Bake at 375 degrees 10 to 12 minutes. Makes about 10 dozen 1½ inch cookies.

Ginger Snaps

- | | |
|---------------------------------|------------------------------|
| ¾ cup butter | 2 teaspoons soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| ¼ cup molasses | 1 teaspoon cloves |
| 1 egg | 1 teaspoon ginger |
| 2 cups sifted all-purpose flour | Granulated sugar for rolling |
| ½ teaspoon salt | |

Cream butter; add sugar gradually. Blend in molasses, egg and sifted dry ingredients; chill. Shape into 1 inch balls; roll in granulated sugar; place 2 inches apart on greased cooky sheets. Bake at 375 degrees 10 to 12 minutes; cookies become crisp when cool. Makes about 6 dozen.

Easy Roll Sugar Cookies

- | | |
|--------------------|---------------------------------|
| 1 cup butter | 3 cups sifted all-purpose flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 2 egg yolks | ½ cup milk |
| 1 teaspoon vanilla | |
| ½ teaspoon salt | |

Cream butter; add sugar gradually. Mix in egg yolks and vanilla; blend in sifted dry ingredients and milk; chill. Roll ⅛ inch thick on well floured canvas; cut with cooky cutters and place

on greased cooky sheets. Decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

Peanut Butter Snow Balls

- | | |
|----------------------------------|---|
| 1 tablespoon butter | ¾ cup powdered sugar |
| 1 cup crunch style peanut butter | 1½ cups crisp rice cereal, slightly crushed |

Mix butter, peanut butter and powdered sugar; fold in cereal. Shape level teaspoonfuls of dough into balls; refrigerate. Make Glaze. COOKIES ARE NOT BAKED. Makes 4½ dozen.

Glaze

- | | |
|------------------------|--|
| 1 cup powdered sugar | ¼ teaspoon vanilla |
| 3 tablespoons hot milk | ¾ cup flaked coconut or chopped salted peanuts |

Blend sugar, milk and vanilla until smooth. Drop one ball at a time into Glaze; coat well; place on rack for few seconds to drain but not to dry. Roll in coconut or peanuts; refrigerate.

Frosted Pecan Brownies

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

Melt chocolate and butter at a low heat; cool. 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. Bake at 350 degrees about 25 minutes. Cool and frost. Cut into 36 squares.

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 |

Warm chocolate with butter and milk until chocolate and butter are melted; stir to blend. Mix in sugar and vanilla; mixture is crumbly; keep

saucepan over low heat; stir until sugar melts and frosting is of spreading consistency. Thin with cream if necessary.

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, beaten |
| 1/4 teaspoon salt | 1 teaspoon vanilla |
| 1 cup powdered sugar | Granulated sugar for rolling |

Sift dry ingredients into bowl; cut in butter and shortening with pastry blender until mixture resembles coarse crumbs; stir in egg and vanilla; dough is fairly soft. Shape into 1 inch balls; roll in granulated sugar and place 2 inches apart on greased cookie sheets. Flatten to 1/2 inch thickness with bottom of glass dipped in granulated sugar. Bake at 350 degrees about 12 minutes or until delicately browned. Makes about 6 1/2 dozen cookies.

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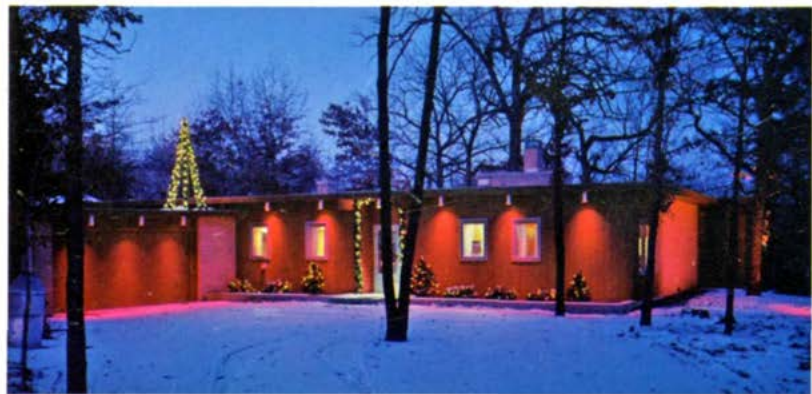
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