



The Electric  
COMPANY  
CHRISTMAS  
COOKY  
BOOK

FOR  
SANTA  
FROM  
SUE AND  
DON





# HOLIDAYS ARE FUN

... especially for children — and especially at Christmas time when people everywhere work together to make the holiday one that will add to each youngster's treasure chest of memories. Through young eyes of wonder we see again the warmth and beauty of a wonderful world.

That's why Moms get busy about this time of the year, getting ready for Christmas — selecting gifts and baking holiday treats — Christmas cookies, perhaps — a favorite of youngsters everywhere, in every land.

Yes — whether you say Glaedelig Jul, Buon Natále, Froehliche Weihnachten, Boldog Karacsonyi Unnepeket, Wesofych Swiąt, Joyeux Noël or Vroolijk Kerstfeerst — they all mean MERRY CHRISTMAS — and that's our greeting to you, given in the hope that these favorite recipes will help to make your holiday a happy one.

*Home Service Staff*

# Merry Christmas



## English Toffee Oatmeal Bars

2 cups uncooked oatmeal	1/2 teaspoon salt
1/2 cup brown sugar, packed	1 1/2 teaspoons vanilla
1/2 cup butter, melted	1 cup chocolate bits, melted
1/3 cup dark corn syrup	3/4 cup finely chopped nuts

Combine oatmeal, sugar, butter, syrup, salt and vanilla in a large bowl; blend well. Press firmly into greased 7 x 11 x 1 1/2 inch pan. Bake at 450 degrees about 10 minutes or until lightly browned. Mixture appears bubbly. Loosen edges while hot. Cool. Refrigerate. Invert pan on cookie sheet; tap pan until contents drop out. Spread with HALF of melted chocolate and sprinkle with HALF of the nuts; chill. Turn over and spread with remaining chocolate and sprinkle with remaining nuts. Chill. Cut into bars. Makes about 2 dozen bars.

## Scotch Ginger Creams

1/4 cup butter	1 1/2 cups sifted all-purpose flour
1/2 cup sugar	1/2 teaspoon soda
1 egg	1/2 teaspoon cinnamon
1/2 cup molasses	1/4 teaspoon ginger
1/2 cup cultured sour cream	1/4 teaspoon salt

Cream butter; add sugar gradually; mix in egg, molasses and sour cream; blend in sifted dry ingredients. Spread into greased 10 x 15 x 1 inch pan. Bake at 350 degrees about 20 minutes. Spread with glaze while warm. Cut into squares.

### Glaze

1 1/2 cups powdered sugar	1/4 teaspoon vanilla
	2 1/2 tablespoons milk

Blend all ingredients to make a thin glaze.

## Walnut Dollars

1/2 pound walnuts	1/4 teaspoon salt
2 eggs	2 tablespoons all-purpose flour
1 3/4 cups brown sugar, packed	1/2 teaspoon baking powder

Grate walnuts in nut grater. Beat eggs until light; add sugar gradually. Combine walnuts, salt, flour and baking powder. Stir into sugar mixture. Drop 2 inches apart from teaspoon onto greased cookie sheets. Bake at 350 degrees 10 to 12 minutes; remove from cookie sheets while warm. Makes about 6 1/2 dozen 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 3/4 full. Bake at 325 degrees about 40 minutes. Frost with Butter Frosting (page 23). Makes about 2 1/2 dozen.

## Yule Bars

1/2 cup soft butter	1 cup sifted all-purpose flour
1/2 cup powdered sugar	Red and green jelly
1 teaspoon vanilla	Frosting

Cream butter; add sugar; blend in vanilla and flour; work dough with hands until soft and pliable. Use cookie press tip with half circle opening; press dough through press onto ungreased cookie sheets to form bars about 2 1/2 inches long. Press a floured pencil, lengthwise, into the center of each bar to form a long depression. Bake at 400 degrees 6 to 8 minutes. Makes about 3 dozen bars. Cool and fill depression with jelly. Decorate with thin lines of frosting.

## Powdered Sugar Frosting

1 cup powdered sugar	Cream to make a thin paste
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Blend sugar and cream together.

## Pineapple Diamonds

1 (8 3/4 ounce) can crushed pineapple (1 cup)	1/2 teaspoon salt
2 cups sugar	3 tablespoons sugar
3 cups sifted all-purpose flour	1 cup butter
	3/4 cup milk
	1/2 cup grated nuts

Cook pineapple and 2 cups sugar at a low heat until slightly thickened; cool. Sift flour, salt and 3 tablespoons sugar into mixing bowl; cut in butter with pastry blender until mixture resembles coarse crumbs; stir in milk; divide dough into two equal parts. Roll dough on floured canvas into a thin rectangle large enough to line bottom and sides of an ungreased 10 x 15 x 1 inch pan. Spread pineapple evenly over dough; sprinkle with grated nuts. Roll remaining dough into a thin rectangle large enough to cover pineapple; pierce with tines of fork and carefully place over filling. Bake at 350 degrees 30 to 35 minutes. Cut into diamond shapes while warm. Makes about 4 dozen.

## Ginger Wafers

1 cup butter	1/4 teaspoon salt
1 cup sugar	1 teaspoon soda
1 cup molasses	3 teaspoons ginger
3 1/2 cups sifted all-purpose flour	Granulated sugar for rolling

Cream butter; add sugar gradually; blend in molasses and sifted dry ingredients. Shape dough into 1 inch balls; roll in sugar and place 2 inches apart on greased cookie sheets. Flatten with bottom of glass dipped in sugar. Bake at 350 degrees 6 to 8 minutes. Makes about 9 dozen 3 inch cookies.

## Swedish Pepperkakor

1 cup butter	3¼ cups sifted all-purpose flour
1½ cups sugar	2 teaspoons soda
1 egg	2 teaspoons cinnamon
1½ tablespoons grated orange rind	1 teaspoon ginger
2 tablespoons dark corn syrup	½ 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 ⅛ 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.

## 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 cooky 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.

## Frosted Marshmallow Brownies

2 squares unsweetened chocolate	½ teaspoon baking powder
½ cup butter	½ teaspoon salt
2 eggs	1 cup chopped pecans
1 cup sugar	2 cups miniature marshmallows for topping
1 teaspoon vanilla	
1¼ cups sifted all-purpose flour	

Melt chocolate with butter at a low heat; cool. Blend eggs slightly; stir in sugar, vanilla, chocolate, sifted dry ingredients and pecans. Pour into greased 7 x 11 x 1½ inch pan. Bake at 325 degrees about 25 minutes. Top with marshmallows and return to oven for 3 to 4 minutes. Cool and frost.

### Mocha Chocolate Frosting

1 square unsweetened chocolate	½ teaspoon vanilla
2 tablespoons butter	⅛ teaspoon salt
1 teaspoon powdered coffee	2 cups powdered sugar
	About 3 tablespoons hot water

Melt chocolate and butter together, blend in coffee, vanilla and salt; stir in sugar gradually; add enough water to make frosting of spreading consistency. Spread carefully over marshmallows. Cut into 2 x 1 inch bars when cold. Makes about 3 dozen bars.



## Frosted Nut Butterhorns

1½ packages active dry yeast or 1 oz. compressed yeast	¼ cups butter
¼ cup water	3 egg yolks, beaten
4 cups sifted all-purpose flour	1 cup cultured sour cream
1 teaspoon salt	1 teaspoon vanilla
	Powdered sugar for rolling

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Sift flour with salt into mixing bowl; cut in butter with pastry blender until mixture resembles fine meal. Combine yeast, egg yolks, sour cream and vanilla; blend into flour mixture; shape into a ball. Chill. Make filling.

### Nut Filling

3 egg whites	1½ cups grated nuts
1 cup granulated sugar	1 teaspoon vanilla
	Cherries, citron

Beat egg whites to a soft peak; add granulated sugar gradually; beat until stiff; fold in nuts and vanilla. Sprinkle powdered sugar instead of flour on pastry canvas. Divide dough into 5 pieces; roll each piece into a 12 inch round; cut into 12 wedges. Spread each wedge with 1 teaspoonful of filling; start at wide edge; roll toward point; place point down on greased cooky sheets. Bake immediately at 375 degrees about 15 minutes. Cool. Frost and decorate with cherries and citron. Makes 5 dozen.

### Frosting

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

Cream butter; blend in remaining ingredients.

## Sugary Peanut Mounds

1 cup butter	2 teaspoons vanilla
½ cup sugar	1¾ cups chopped salted peanuts
2 cups sifted all-purpose flour	Granulated sugar

Cream butter; add sugar gradually; blend in flour, vanilla and peanuts. Pinch off pieces of dough the size of a small walnut; place on ungreased cooky sheets and bake at 325 degrees about 20 minutes. Roll in sugar while warm. Makes about 7½ dozen cookies.

## Brandied Fruit Cake

½ cup butter	½ cup broken walnuts
1 cup sugar	½ pound seedless light raisins
6 eggs	½ pound seedless dark raisins
2 cups sifted all-purpose flour	½ pound cut dates
1 teaspoon salt	¼ pound cut citron
1 teaspoon baking powder	¼ pound candied cherries, cut
½ teaspoon cloves	2 ounces candied orange peel, cut
½ teaspoon allspice	2 ounces candied lemon peel, cut
1½ tablespoons lemon juice	1 pound candied pineapple, cut
2 tablespoons orange juice	¼ cup brandy
1 teaspoon grated lemon rind	½ cup brandy poured over cake when baked
1 teaspoon grated orange rind	

Line greased pans with waxed paper; allow paper to extend ½ 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 ¾ 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 Refrigerator Cookies

- |                             |                                     |
|-----------------------------|-------------------------------------|
| 1/3 cup butter              | 1 1/2 cups sifted all-purpose flour |
| 3 tablespoons lard          | 3/4 teaspoon cinnamon               |
| 1/3 cup granulated sugar    | 1/4 teaspoon soda                   |
| 1/3 cup brown sugar, packed | 2/3 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.

## Surprise Ting-A-Lings

- |   |                                   |
|---|-----------------------------------|
| 1 (6 ounce) package chocolate bits (1 cup)    | 1 square unsweetened chocolate    |
| 1 (6 ounce) package butterscotch bits (1 cup) | 1 (No. 303) can chow mein noodles |

Mix the chocolate and butterscotch bits together in an electric frying pan; add the square of chocolate. Turn to a low heat; heat until mixture is melted; do not stir until melted. The bits retain their shape when melted but become shiny. Turn dial to off; blend until smooth; add noodles; mix until they are coated with chocolate. Drop from teaspoon onto waxed paper; refrigerate until firm. Makes about 36 pieces.

## Glaedelig Jul



## Danish Almond Twists

- |                                 |                     |
|---------------------------------|---------------------|
| 1/4 pound unblanched almonds    | 1/2 teaspoon salt   |
| 2 cups sifted all-purpose flour | 3/4 cup butter      |
| 1/2 cup granulated sugar        | 1 egg, beaten       |
|                                 | 2 teaspoons vanilla |
|                                 | Powdered sugar      |

Grate almonds in nut grater. Combine flour, granulated sugar, salt and almonds in mixing bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs; stir in combined egg and vanilla; work dough with hands to form a ball. Roll level teaspoonfuls of dough on floured board with palm of hand to size of 4 inch pencil; form rings, crossing ends, on ungreased cookie sheets. Bake at 350 degrees 12 to 15 minutes. Sieve powdered sugar over cookies. Makes about 8 1/2 dozen.

## Holland Butter Bars

1 cup butter	2 cups sifted all-purpose flour
½ cup brown sugar, packed	1 egg white
½ cup granulated sugar	⅓ cup chopped blanched almonds
1 egg yolk	½ teaspoon cinnamon
1 teaspoon vanilla	

Cream butter; add sugars gradually. Beat in egg yolk and vanilla; blend in flour; spread in greased 10 x 15 x 1 inch pan. Beat egg white slightly; brush over dough. Combine almonds and cinnamon; sprinkle over egg white. Bake at 350 degrees about 30 minutes. Cut into bars while warm. Makes about 6 dozen bars.

## Chocolate Jimmie Sticks

1 cup butter	½ teaspoon salt
½ cup powdered sugar	3 tablespoons soft butter
½ cup granulated sugar	1 cup powdered sugar
2 egg yolks	2 tablespoons cocoa
2 teaspoons vanilla	1½ tablespoons cold coffee
3 tablespoons cocoa	½ teaspoon vanilla
2½ cups sifted all-purpose flour	Chocolate jimmies, or decorating candies

Cream 1 cup butter; add sugars gradually. Blend in egg yolks, vanilla, cocoa, flour and salt; work dough lightly with 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; cool. Cream 3 tablespoons butter with powdered sugar, cocoa, coffee and vanilla; dip ends of cookies in frosting, then in chocolate jimmies. Makes about 10 dozen.

## Stuffed Date Drops

3½ dozen pitted dates	¼ teaspoon salt
⅓ cup walnut pieces	1¼ cups sifted all-purpose flour
¼ cup butter	¼ teaspoon baking powder
¾ cup brown sugar, packed	½ teaspoon soda
½ teaspoon vanilla	½ cup cultured sour cream
1 egg	

Stuff dates with walnut pieces. Cream butter; add sugar gradually; beat in vanilla and egg. Blend in sifted dry ingredients and sour cream alternately; stir dates into batter. Drop from teaspoon onto greased cookie sheets; allow one date for each cookie. Bake at 375 degrees 12 to 15 minutes. Makes 3½ dozen 2½ inch cookies. Cool and frost.

## Golden Frosting

¼ cup butter	1 teaspoon vanilla
1½ cups powdered sugar	Hot water

Melt butter at a low heat until golden brown; stir in sugar and vanilla; add enough hot water to make frosting of spreading consistency.

## 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 cookie 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.



## Scandinavian Drops

- |  |   |
|--|---|
| $\frac{1}{2}$ cup butter                 | 1 egg white,                            |
| $\frac{1}{4}$ cup brown sugar,<br>packed | slightly beaten                         |
| 1 egg yolk                               | $\frac{3}{4}$ cup chopped nuts          |
| 1 cup sifted all-<br>purpose flour       | Red or green jelly or<br>candied fruits |

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 cookie 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.



## Chocolate Dipped Peanut Balls

(Unbaked)

- |                                    |  |
|------------------------------------|--|
| 1 cup cream style<br>peanut butter | 1 cup ground dates                             |
| 1 cup powdered sugar               | $1\frac{3}{4}$ cups chocolate<br>bits, melted, |
| 1 cup ground walnuts               | for dipping                                    |

Cream peanut butter with sugar; mix in walnuts and dates. Shape into small balls using level teaspoonfuls of mixture. Chill for several hours. Cookies are not baked. Keep chocolate over hot water while dipping peanut balls. Coat one ball at a time with melted chocolate. Place on waxed paper lined pan or tray. Chill several hours or until chocolate is firm. Makes about 8 dozen.



## Crunchy Topped Butter Cookies

- |                              |                                 |
|------------------------------|---------------------------------|
| 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; chill. Make topping.

### Crunchy Topping

- |                           |  |
|---------------------------|--|
| 1/4 cup butter            | 3 tablespoons chopped candied cherries |
| 1/2 cup sugar             | 1/4 teaspoon almond extract            |
| 1 egg                     | 1/2 cup chopped nuts                   |
| 1 cup crushed corn flakes |  |

Cream butter, sugar and egg until fluffy; stir in remaining ingredients. Shape dough into 1 inch balls; place on greased cooky sheets; make a depression in center of each ball; place about 1/2 teaspoonful of topping in each depression. Bake at 350 degrees about 15 minutes. Makes about 8 dozen cookies.

## Sugarplum Tarts

¼ cup butter	1½ cups sifted all-purpose flour
¼ cup sugar	1½ teaspoons baking powder
1 egg	Sugarplum filling
1 teaspoon vanilla	
⅛ teaspoon salt	

Cream butter; add sugar. Beat in egg and vanilla; blend in sifted dry ingredients; chill. Make Sugarplum Filling.

### Sugarplum Filling

½ cup finely chopped pecans	¼ teaspoon salt
⅓ cup finely chopped mixed candied fruit	¼ teaspoon maple extract
¼ cup sugar	2 tablespoons butter
	2 tablespoons water

Combine all ingredients in small saucepan; cook at a low heat until thick; stir constantly; cool. Roll dough ⅛ inch thick on floured canvas; cut with 2½ inch star cutter. Place one teaspoonful of filling in center of each star; join sides of star around filling; pinch edges together to within ¼ inch of points; turn points of star back slightly. Chill 1 hour. Place on ungreased cooky sheets. Bake at 375 degrees 12 to 15 minutes. Makes 3 dozen.

## Bachelor Buttons

¾ cup butter	¼ teaspoon salt
1 cup brown sugar, packed	¼ cup chopped flaked coconut
1 egg	½ cup chopped Brazil nuts
1 teaspoon vanilla	½ cup chopped candied cherries
2 cups sifted all-purpose flour	
1 teaspoon soda	

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients, coconut, nuts and cherries. Drop from teaspoon onto greased cooky sheets and bake at 375 degrees 8 to 10 minutes. Makes about 9 dozen.

## 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 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.

## Glazed Lebkuchen

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.

# Boldog Karacsonyi Unnepek



## Hungarian Nut Strips

½ pound walnuts	½ teaspoon nutmeg
1 egg	1 egg white
1 cup sugar	7 tablespoons sugar
1 teaspoon lemon juice	1 teaspoon lemon juice

Grate walnuts in nut grater. Beat egg until light; add 1 cup sugar gradually; beat in 1 teaspoon lemon juice and nutmeg; stir in grated walnuts. Beat egg white until frothy; add remaining sugar and lemon juice gradually; beat until mixture forms stiff peaks. Roll dough on waxed paper into 3 long strips about 2 inches wide and ¼ inch thick; spread meringue on strips and cut crosswise into ½ inch pieces; place on greased cookie sheets. Bake at 325 degrees about 15 minutes. Makes about 6½ dozen.

## Cinnamon Stars

½ pound unblanched almonds	1 teaspoon grated lemon rind
3 egg whites	½ teaspoon cinnamon
1⅓ cups powdered sugar	Powdered sugar for rolling
¼ teaspoon salt	

Grate almonds in nut grater. Beat egg whites until stiff but not dry; add sugar gradually; continue beating until stiff peaks are formed. Remove about ½ cupful of this mixture and set aside for topping. Blend salt, lemon rind, cinnamon and almonds into remaining meringue. Sprinkle pastry canvas generously with powdered sugar instead of flour; roll small portions of dough at a time ¼ inch thick; cut with small star cutter; dip cutter in water for easier cutting. Place on well greased cookie sheets; spread top with small amount of reserved topping. Bake at 300 degrees about 20 minutes. Remove from cookie sheets immediately. Makes about 11 dozen cookies. Store in covered container.

## 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.

## 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 cooky press onto greased cooky sheets to form 2 inch sticks. Bake at 325 degrees about 15 minutes. Makes 12 dozen.

## Date Filled Oatmeal Cookies

1 teaspoon cider  
vinegar  
½ cup milk  
1 cup sifted all-  
purpose flour

1 teaspoon soda  
¼ teaspoon salt  
1 cup soft butter  
¾ cup sugar  
5 cups uncooked  
oatmeal

Combine vinegar and milk; set aside. Sift flour, soda and salt together. Cream butter; add sugar gradually; blend in milk and sifted dry ingredients; stir in oatmeal; chill. Make filling.

### Date Filling

1 cup cut dates  
¾ cup sugar

¼ cup water  
1 teaspoon lemon  
juice

Combine all ingredients and bring to a boil; simmer and stir several minutes; cool. Roll dough about ⅛ inch thick on floured canvas; cut with 2 inch cutter. Arrange HALF of the circles on greased cooky sheets; place a rounded half teaspoonful of filling in center of each circle. Cut an opening, with small fancy cutter, in center of remaining circles and place on top of date filling; press edges together with tines of fork. Bake at 375 degrees 10 to 12 minutes. Makes about 4½ dozen cookies.

## Salted Peanut Crunchies

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

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 cooky sheets and bake at 325 degrees about 15 minutes. Makes about 12 dozen.

## Crisscross Raspberry Cookies

¾ cup butter	2 cups sifted all- purpose flour
¾ cup sugar	1½ teaspoons baking powder
2 eggs	Raspberry jam
1 teaspoon vanilla	
½ teaspoon salt	

Cream butter; add sugar gradually; beat in eggs one at a time. Blend in vanilla and sifted dry ingredients; chill dough overnight. Roll dough ⅛ inch thick on floured canvas; cut with 2 inch cutter. Arrange half of the circles on greased cooky sheets; place a half teaspoonful of jam in center of each circle. Make a crisscross cut in center of remaining circles and place on top of jam; press edge together with tines of fork. Bake at 375 degrees 8 to 10 minutes. Makes about 5 dozen 2 inch cookies.



## Coconut Almond Macaroons

8 ounces almond paste	$\frac{1}{3}$ cup powdered sugar
1 cup less 1 tablespoon granulated sugar	$1\frac{1}{3}$ 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  $4\frac{1}{2}$  dozen.

## Three Leaf Clovers

$\frac{1}{4}$ pound filberts	$\frac{1}{2}$ teaspoon salt
$\frac{1}{4}$ pound unblanched almonds	$\frac{1}{2}$ 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  $\frac{1}{2}$  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.



## Filled Pecan Wafers

1½ cups butter  
¾ cup sugar  
3 cups sifted all-purpose flour

1½ cups finely ground pecans  
1 teaspoon vanilla

Cream butter; add sugar gradually. Blend in flour, pecans and vanilla; work dough with fingers to form a ball. Roll dough ¼ inch thick on floured canvas; cut with 1½ inch cutter. Place on lightly greased cooky sheets. Bake at 350 degrees about 15 minutes. Cool, fill and frost.

### Butter Cream Frosting

1 cup sugar  
⅓ cup water  
3 egg whites, beaten

¾ cup soft butter  
1 cup ground pecans for topping

Cook sugar and water in a small saucepan at a medium heat to 238 degrees or until syrup spins a thread. Beat egg whites until they hold a firm peak. Pour hot syrup slowly into egg whites, beating constantly until mixture holds stiff peaks. Beat in small portions of soft butter until mixture is of spreading consistency. Beat constantly. Spread bottom of half the cookies with frosting; place another cooky on top sandwich fashion. Frost top; dip into pecans. Makes about 6 dozen sandwich cookies.

## Mexican Wedding Cakes

1 cup butter  
½ cup powdered sugar  
¼ teaspoon salt

1 teaspoon vanilla  
2 cups sifted all-purpose flour  
Powdered sugar

Cream butter; add sugar gradually; blend in salt, vanilla and flour. Mixture is stiff. Pinch off small pieces of dough; place on ungreased cooky sheets. Bake at 400 degrees about 12 minutes. Roll in powdered sugar while hot. Makes 4 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 cooky press onto ungreased cooky sheets; decorate as desired. Bake at 400 degrees 8 to 10 minutes. Makes about 6 dozen depending on size.

## Daiquiri Balls

(Unbaked)

1 cup chocolate bits, melted, cooled  
½ cup cultured sour cream  
2¾ cups vanilla wafer crumbs (½ pound)  
1 cup powdered sugar  
3 tablespoons cocoa  
1 tablespoon grated lemon rind (optional)

1 tablespoon grated orange rind (optional)  
¼ teaspoon salt  
1 cup finely chopped pecans  
2½ tablespoons lemon juice  
1½ tablespoons maple syrup  
¼ cup rum  
Chocolate jimmies for coating

Blend cooled chocolate with sour cream; chill at least 24 hours. Shape into small balls using ½ teaspoonful of mixture for each; these balls will be the center of the cooky; chill thoroughly. Combine crumbs, sugar, cocoa, fruit rinds, salt, pecans, juice, syrup and rum. Shape 1 teaspoonful of mixture around each chocolate ball. Coat with jimmies. Store in airtight container; keep refrigerated. Makes about 5½ dozen.

## 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.

## Snow Drop Kisses

3 egg whites	1/2 cup diced mixed candied fruit
1/2 teaspoon cider vinegar	1/2 cup uncooked oatmeal
1/2 teaspoon vanilla	
1 cup sugar	

Beat egg whites until frothy; beat in vinegar and vanilla. Add sugar, a tablespoonful at a time; continue beating until mixture is stiff and glossy. Fold in fruit and oatmeal. Drop from teaspoon onto greased cooky sheets. Bake at 300 degrees 20 to 25 minutes. Makes about 5 dozen cookies. Best eaten fresh. Store in a covered container.

## Easy Roll Sugar Cookies

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

Cream butter; add sugar gradually. Mix in egg yolks and vanilla; blend in sifted dry ingredients and milk; chill. Roll 1/8 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.

## Fudge Ripples

2/3 cup butter	1/2 teaspoon salt
1/2 cup brown sugar, packed	1/2 cup chocolate bits, melted
1 egg	1/4 cup finely chopped nuts
1 teaspoon vanilla	Granulated sugar for rolling
1 1/2 cups sifted all-purpose flour	
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 1/2 teaspoonful chocolate dough with 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. Makes about 7 dozen 1 3/4 inch cookies.

## Glossy Chocolate Frosting

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

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

# Vroolijk Kerstfeerst

## 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 cooky 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.

## Butter Mint Wafers

- |                    |  |
|--------------------|--|
| ¾ cup soft butter  | 1¾ cups sifted all-purpose flour                 |
| ½ cup sugar        | 1 (7 ounce) package chocolate mint or rum wafers |
| 1 egg              |  |
| 1 teaspoon vanilla |  |
| ¼ teaspoon salt    |  |

Cream butter; add sugar gradually. Blend in egg, vanilla and salt; stir in flour; chill 1 hour. Shape into 1 inch balls; place, 2 inches apart, on greased cooky sheets. Flatten slightly by pressing a chocolate wafer in center of each ball. Bake at 400 degrees 8 to 10 minutes. Remove from sheets immediately. Makes about 4 dozen 2 inch cookies.



## Dutch Spice Cookies

- |   |                                 |
|---|---------------------------------|
| ¾ cup butter  | ¾ teaspoon salt                 |
| 1 cup and 2 table-<br>spoons brown<br>sugar, packed | ½ teaspoon baking<br>powder     |
| 1 egg yolk  | ½ cup finely<br>chopped raisins |
| 2 cups sifted all-<br>purpose flour                 | 1 egg white for<br>topping      |
| 1½ teaspoons<br>cinnamon                            | 1 tablespoon water              |
|   | Granulated sugar                |

Cream butter; add brown sugar gradually. Blend in egg yolk and sifted dry ingredients; fold in raisins. Roll dough ¼ inch thick on floured canvas; cut with a 2½ inch cooky cutter; place on greased cooky sheets. Combine egg white and water; brush over cookies; sprinkle with sugar. Bake at 350 degrees 12 to 15 minutes. Makes about 3½ dozen 3 inch cookies.



## **Grandmother's Old Fashioned Sugar Cookies**

- |                                 |                     |
|---------------------------------|---------------------|
| $\frac{1}{2}$ cup milk          | 1 teaspoon nutmeg   |
| 1 cup sugar                     | 1 cup butter        |
| 1 teaspoon soda                 | Raisins, granulated |
| 3 cups sifted all-purpose flour | sugar, colored      |
| $\frac{1}{2}$ teaspoon salt     | sugar or candies    |

Bring milk and sugar to the boiling point; remove from heat. Stir in soda until mixture foams and is smooth; cool. Sift dry ingredients into large mixing bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs; stir in milk mixture; blend well. Dough is soft. Chill overnight. Roll dough  $\frac{1}{8}$  inch thick on floured canvas; cut with large round cutter, bell or tree cutters. Place on ungreased cookie sheets. Decorate with raisins; sprinkle with sugar. Colored sugars or candies may be used. Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen.

## Frosted Mint Brownies

2 squares unsweetened chocolate	1/4 teaspoon peppermint extract
1/2 cup butter	1/2 cup sifted all-purpose flour
2 eggs	1/2 cup chopped unblanched almonds
1 cup sugar	
1/4 teaspoon salt	

Melt chocolate with butter at a low heat; cool. Blend eggs slightly; stir in sugar, salt, peppermint extract, chocolate, flour and almonds. Pour into greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 25 minutes; cool, frost; then spread glaze over frosting. Cut into bars or squares. Makes about 3 dozen.

### Mint Frosting

2 tablespoons soft butter	1/4 teaspoon peppermint extract
1 cup powdered sugar	Cream

Blend butter, sugar, peppermint extract and enough cream to make a frosting of spreading consistency.

### Chocolate Glaze

1 square semi-sweet chocolate	1 tablespoon butter
-------------------------------	---------------------

Melt chocolate and butter at a low heat.

## Brown Sugar Kisses

1 egg white	1/2 teaspoon vanilla
3/4 cup brown sugar, packed	2 cups pecan halves

Beat egg white in small bowl of electric mixer until stiff but not dry; add sugar gradually; continue beating about 3 minutes; fold in vanilla and pecans. Drop level tablespoonfuls onto greased cooky sheets. Bake at 300 degrees 20 to 25 minutes. Makes about 4 dozen cookies. Best eaten fresh. Store in a covered container.

## Greek Butter Cookies

### (Kourambiethes)

1 cup butter	1/4 teaspoon salt
1/4 cup granulated sugar	1/2 teaspoon baking powder
1 egg yolk	1/2 cup chopped nuts
2 tablespoons brandy	1 tablespoon brandy
2 1/2 cups sifted all-purpose flour	1 1/2 cups powdered sugar for coating

Cream butter; add granulated sugar gradually. Beat in egg yolk and 2 tablespoons brandy; blend in sifted dry ingredients and nuts; work dough with hands until pliable. Shape into crescents or fingers using rounded teaspoonfuls of dough; place on ungreased cooky sheets. Bake at 350 degrees 12 to 15 minutes. Mix brandy and powdered sugar thoroughly. Coat cookies while warm with powdered sugar mixture. Makes about 6 1/2 dozen.

## Swedish Ginger Cookies

1/2 cup dark corn syrup	1/2 teaspoon cloves
1/2 cup sugar	1/2 teaspoon cinnamon
1/2 cup melted butter	1/2 teaspoon soda
6 tablespoons cream	2 tablespoons cream
1/2 teaspoon ginger	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 1/8 inch thick on floured canvas and cut into desired shapes. Place on greased cooky 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 cooky.

## Whirligigs

¾ cup butter	1 teaspoon salt
1½ cups sugar	¾ teaspoon soda
1 egg	3 tablespoons water
2 teaspoons vanilla	2 squares unsweetened chocolate, melted
3 cups sifted all-purpose flour	Hot milk

Cream butter; add sugar gradually. Beat in egg and vanilla; blend in sifted dry ingredients and water alternately. Divide dough in half. Mix chocolate into ½ of dough; shape each piece of dough into 2 rolls about 1½ inches in diameter; wrap in waxed paper; chill until firm. Cut each roll lengthwise into 4 equal strips; 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; alternate colors to make checkerboard effect. Repeat using remaining dough; wrap in waxed paper; chill until firm. Cut into thin slices and place on greased cookie sheets. Bake at 350 degrees 8 to 10 minutes. Makes about 12 dozen 2 inch cookies.

## Bonbon Cookies

1 cup dates, ground	¼ teaspoon salt
½ cup walnuts, ground	⅔ cup sugar
½ teaspoon vanilla	½ teaspoon vanilla
2 egg whites	Red and green food coloring

Mix dates, nuts and vanilla; shape into balls using ½ teaspoonful of mixture. Beat egg whites and salt until frothy; beat in sugar gradually and continue beating until stiff peaks form; blend in vanilla; divide in half; tint one half green and other half pink. Drop balls, one at a time, into meringue; coat well and remove with teaspoon. Place on greased cookie sheets and swirl top. Bake at 250 degrees about 30 minutes. Makes about 4 dozen.

## Bundt Kuchen

Soft butter	½ cup butter
Blanched almonds for decoration	1 cup sugar
1½ packages active dry yeast or 1 oz. compressed yeast	4 eggs
1 cup milk	1 teaspoon grated lemon rind
1 cup sifted all-purpose flour	¼ teaspoon salt
	⅛ teaspoon nutmeg
	2¼ cups sifted all-purpose flour

Butter a 9 inch fluted tube pan generously; decorate bottom with whole almonds; chill to keep almonds in place. Soften active dry yeast in warm milk or compressed yeast in lukewarm milk. Blend yeast mixture with one cup flour until smooth; let rise until doubled. Cream butter; add sugar gradually; beat in eggs, one at a time, blend in lemon rind, salt, nutmeg, remaining flour and yeast mixture; beat well. Spoon batter carefully into prepared pan; let rise until doubled. Bake at 350 degrees 45 to 50 minutes. Allow to stand about 5 minutes before removing from pan.





## 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	

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 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. Bake at 250 degrees about 30 minutes. Makes about 5 dozen. Make Fudge Filling.

### Fudge Filling

$\frac{1}{4}$ cup butter	2 egg yolks
$\frac{1}{2}$ cup chocolate bits	2 tablespoons chopped pistachio nuts
2 tablespoons powdered sugar	

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 cool. Fill meringues with a teaspoonful of filling; sprinkle with nuts.



## Full-O-Fruit Bars

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

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.

## Chocolate Rings

½ cup butter	1½ cups sifted all- purpose flour
⅔ cup sugar	1 teaspoon cinnamon
1 egg, beaten	1 cup chocolate bits, melted, for frosting
2 squares unsweetened chocolate, melted, cooled	½ cup chopped pecans
1 teaspoon vanilla	
⅛ teaspoon salt	

Cream butter; add sugar gradually. Beat in egg, chocolate and vanilla; blend in sifted dry ingredients; chill. Shape one teaspoonful of dough on a floured cutting board into a 4 inch pencil-like strand; form a ring. Place on ungreased cookie sheets. Bake at 350 degrees about 12 minutes. Cool; frost with chocolate, then dip top in pecans. Makes 6 dozen cookies.

## Walnut Brownies

½ cup butter	¼ teaspoon salt
2 squares unsweet- ened 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.

## Double Chocolate Cooky Cakes

½ cup butter	2 cups sifted all- purpose flour
¾ cup brown sugar, packed	½ teaspoon baking powder
1 egg	¼ teaspoon soda
1 teaspoon vanilla	⅔ cup milk
3 squares unsweet- ened 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 cookie sheets. Bake at 350 degrees about 10 minutes. Frost and sprinkle with pecans. Makes 2 dozen 2½ inch cookies.

### Chocolate Frosting

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.

# Joyeux Noël



## French Nut Bars

- |  |                                |
|--|--------------------------------|
| 1 whole egg                                  | 1 teaspoon vanilla             |
| $\frac{3}{4}$ cup granulated sugar           | 2 egg whites, unbeaten         |
| 3 tablespoons all-purpose flour              | 1 tablespoon butter            |
| $\frac{1}{2}$ cup unblanched almonds, grated | 1 square unsweetened chocolate |
| $\frac{1}{2}$ cup walnuts, grated            | $\frac{1}{2}$ teaspoon vanilla |
| 1 tablespoon melted butter                   | 1 cup powdered sugar           |
|  | 2 tablespoons hot milk         |

Grease and line a 7 x 11 x 1½ inch pan with waxed paper; grease paper. Beat whole egg until light; add granulated sugar gradually; beat until thick. Blend in flour, almonds, walnuts, 1 tablespoon butter and vanilla; then beat in egg whites one at a time; pour into prepared pan. Bake at 350 degrees about 25 minutes. Cool. Melt butter with chocolate; blend in remaining ingredients, frost and cut into bars.

## Date Filled Pin Wheels

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

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

### Date Filling

- |                             |                                       |
|-----------------------------|---------------------------------------|
| $\frac{3}{4}$ cup cut dates | $\frac{1}{3}$ cup finely chopped nuts |
| $\frac{1}{3}$ cup water     |                                       |
| $\frac{1}{3}$ 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  $\frac{1}{3}$  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 1¼ inch cookies.

## Pecan Fingers

- |                                  |   |
|----------------------------------|---|
| 1 cup butter                     | 2 cups sifted all-purpose flour         |
| $\frac{1}{4}$ cup powdered sugar | 2 cups pecans, grated or finely chopped |
| $\frac{1}{4}$ 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 fingerlike ovals using level teaspoonfuls of dough. Place on ungreased cooky sheets and bake at 350 degrees about 15 minutes. Roll in powdered sugar. Makes about 10 dozen.

## Oatmeal Date Squares

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

## Walnut Bars

½ cup soft butter	1½ teaspoons vanilla
1 cup sifted all-purpose flour	1 cup broken walnuts
1½ cups brown sugar, packed	½ cup shredded coconut
2 tablespoons all-purpose flour	1½ cups powdered sugar
¼ teaspoon baking powder	2 tablespoons melted butter
½ 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.

## 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	

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

6 tablespoons butter	2 cups powdered sugar
⅓ cup light cream	½ teaspoon vanilla
¾ cup brown sugar, packed	

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.



## Berliner Kranzer

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 cup butter                    | ½ cup light cream                |
| 1 cup sugar                     | 3¾ cups sifted all-purpose flour |
| ½ teaspoon salt                 | 1 egg white, unbeaten            |
| 1 teaspoon vanilla              | Colored sugar or candies         |
| ½ teaspoon almond extract       | Candied fruit for decoration     |
| 4 raw egg yolks                 |                                  |
| 4 hard cooked egg yolks, sieved |                                  |

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. Roll dough ⅛ inch thick on floured canvas; cut with doughnut cutter; place on ungreased cooky sheets. Brush lightly with egg white; sprinkle with colored sugar or candies or decorate with small pieces of candied fruit. Bake at 375 degrees 6 to 8 minutes. Makes 9 dozen.

## Scotch Shortbread

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

Cream butter; add sugar gradually; cream until light. Blend in sifted dry ingredients. Roll ¼ inch thick on floured canvas and cut with 2 inch round cutter. Place on cooky sheets; decorate with pieces of cherries, citron or candy. Bake at 350 degrees about 15 minutes. Makes about 4 dozen.

## Decorating Frosting

- |                        |                           |
|------------------------|---------------------------|
| 2 egg whites           | ¼ cup light corn syrup    |
| 2½ cups powdered sugar | 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.

## Glazed Pfeffernusse

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

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

## 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, beaten                |
| ¼ 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 ½ inch thickness with bottom of glass dipped in granulated sugar. Bake at 350 degrees about 12 minutes or until delicately browned. Makes about 6½ dozen cookies.

## Polish Bowknots

### (Chrusciki)

- |                           |                                |
|---------------------------|--------------------------------|
| 6 egg yolks               | 1 cup sifted all-purpose flour |
| ⅛ teaspoon salt           | Fat for deep frying            |
| ¼ cup granulated sugar    | Powdered sugar for sprinkling  |
| 1 teaspoon almond extract |                                |

Beat egg yolks; blend in salt, granulated sugar, almond extract and flour. Roll small portions of dough ⅛ inch thick on well floured canvas. Cut long strips 1½ inches wide, then cut strips diagonally into 3 inch pieces, make lengthwise slash in center of each piece and pull one end through slash. Fry at 400 degrees until light golden brown; drain on absorbent paper; sprinkle with powdered sugar while hot. Makes about 4 dozen.

## 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.

## Almond Sandbakkelse

1 cup butter	1 teaspoon vanilla
¾ cup sugar	1 cup blanched almonds, ground
1 egg	2½ cups sifted all-purpose flour
½ 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 4½ 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.

## 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 unsweetened 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 cooky sheets. Bake at 350 degrees 10 to 12 minutes. Frost with Glossy Chocolate Frosting (page 16). Makes about 7½ dozen.

## Frosted Pecan Brownies

2 squares unsweetened chocolate	½ cup sifted all-purpose flour
½ cup butter	1 teaspoon baking powder
2 eggs	1½ cups coarsely chopped pecans
1 cup sugar	
1 teaspoon vanilla	
½ 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.

# Wesołych Świąt



## Cream Cheese Date Roll-Ups

- |   |                                 |
|---|---------------------------------|
| 1 cup butter, room temperature          | ½ teaspoon salt                 |
| 8 ounces cream cheese, room temperature | 2 cups sifted all-purpose flour |
| 1 teaspoon vanilla                      | 1 pound pitted dates            |
|   | Powdered sugar for rolling      |

Cream butter and cheese together; blend in vanilla, salt and flour; chill. Roll dough into a rectangle ⅛ inch thick on floured canvas; cut into 1½ x 3 inch pieces. Place a whole date on each piece and shape dough around date. Place, cut side down, on ungreased cooky sheets and bake at 375 degrees 12 to 15 minutes or until lightly browned. Roll in powdered sugar while warm. Makes about 5 dozen.

## Chocolate Oatmeal Squares

- |                           |                                  |
|---------------------------|----------------------------------|
| 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 cooky surface; sprinkle with nuts. Cut into 1½ inch squares. Makes about 4½ dozen.

## Polish Prune Fingers

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 pound medium sized prunes   | ½ pound dry cottage cheese      |
| Water                         | 2 cups sifted all-purpose flour |
| 1 tablespoon granulated sugar | Powdered sugar for rolling      |
| 1 cup butter                  |                                 |

Cover prunes with water; add granulated sugar; cook until tender; drain, cool and pit. Cut butter and cottage cheese into flour with pastry blender until a soft dough is formed. Roll dough ⅛ inch thick on floured canvas; cut into 3 inch squares; place a prune on each square. Shape dough around prune to resemble a finger; pinch edges to seal; place on ungreased cooky sheets. Bake at 375 degrees 15 to 20 minutes. Roll in powdered sugar while warm. Makes about 3½ dozen.



## Walnut Pyramids

½ cup butter	1¼ cups sifted all-purpose flour
⅓ cup brown sugar, packed	¼ teaspoon baking powder
1 egg	¼ teaspoon salt
½ teaspoon maple flavoring	Candied cherries or citron pieces
1 teaspoon vanilla	

Cream butter; add sugar. Beat in egg and flavorings; blend in sifted dry ingredients. Chill. Roll dough ⅛ inch thick on floured canvas; cut with a 2 inch, 1½ inch and 1 inch round cutter to have three different sizes; place on greased cookie sheets. Bake at 375 degrees 8 to 10 minutes. Cool. Makes about 36 pyramids.

## Toasted Walnut Filling

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

Cook butter, water, sugar and egg yolk in saucepan until thickened; stir in vanilla and walnuts. Cool. Spread bottom of small and medium sized cookies with filling; place filling side down on top of large cookies to form pyramids. Decorate top with a bit of filling topped with a small piece of cherry or citron.



## Melting Moments

1 cup butter	1 teaspoon soda
1 egg	½ teaspoon salt
1 teaspoon vanilla	1 cup powdered sugar
2¼ cups sifted cake flour	½ cup finely chopped nuts
½ teaspoon cream of tartar	

Cream butter; blend in egg, vanilla and sifted dry ingredients. Drop level teaspoonfuls of dough onto greased cooky sheets; make a slight depression in center with back of teaspoon, then fill depression with nuts. Bake at 350 degrees about 8 minutes. Makes about 12 dozen 1½ inch cookies. This is a delicate cooky and breaks easily.

## Italian Sugar Cooky

(Zuccarini)

½ cup butter	2 teaspoons baking powder
¼ cup sugar	½ teaspoon almond extract
3 eggs	½ teaspoon anise extract
3 cups sifted cake flour	
½ teaspoon salt	

Cream butter; add sugar gradually. Beat in eggs one at a time; blend in sifted dry ingredients and flavorings; chill over night. Roll rounded teaspoonfuls of dough on lightly floured board with palm of hand to size of 4½ inch pencil; tie loosely into a knot. Place on greased cooky sheets and bake at 400 degrees 10 to 12 minutes. Cool and dip in glaze. Makes about 8 dozen.

### Glaze

1½ cups sugar	1 teaspoon anise extract
½ cup water	

Combine all ingredients in small saucepan; boil until mixture forms a soft ball in cold water or 234 degrees. Drop cookies, top side down, into syrup; remove with fork. Drain on rack.

## California Dream Bars

### First Layer

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

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

### Second Layer

2 eggs	2 tablespoons all-purpose flour
1 cup brown sugar, packed	½ teaspoon baking powder
1 cup pecans, broken	¼ 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 2½ dozen.

## Raspberry Filled Squares

1½ cups sifted all-purpose flour	1 cup chopped walnuts
½ teaspoon soda	1 cup melted butter
½ teaspoon salt	¼ cup chopped raisins
1 cup brown sugar, packed	½ cup raspberry jam
½ cup uncooked oatmeal	

Sift flour, soda and salt into mixing bowl; mix in sugar, oatmeal and walnuts; stir in melted butter. Press half of mixture into greased 7 x 11 x 1½ inch pan; cover with combined raisins and jam; top with remaining oatmeal mixture. Bake at 375 degrees about 30 minutes; cool and cut into squares.

## Speculatus

### (Crisp Christmas Cooky)

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

Sift flour, sugar, cinnamon, salt and ammonium carbonate into bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Mix in eggs and lemon rind; chill. Roll dough 1/8 inch thick on floured canvas; cut with 3 inch cutter; place on greased cooky sheets. Combine egg white and water; brush over top of cookies; sprinkle with sugar. Bake at 375 degrees 8 to 10 minutes. Makes about 9 dozen large cookies. \*Ammonium carbonate may be purchased at drugstore.

## Danish Almond Rings

3/4 cup butter	1/2 cup finely chopped unblanched almonds
1/2 cup sugar	1/2 teaspoon cinnamon
2 egg yolks	2 egg whites
2 cups sifted all-purpose flour	
1/4 cup sugar	

Cream butter; add sugar gradually; beat in egg yolks; blend in flour. Combine sugar, almonds and cinnamon for topping. Roll level teaspoonfuls of dough on floured board with palm of hand to size of 4 inch pencil; join ends to form ring. Brush rings with slightly beaten egg white and sprinkle with almond mixture; then place on well greased cooky sheets. Bake at 350 degrees 12 to 15 minutes. Makes about 7 dozen.

## Ranger Macaroons

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 cooky sheets and bake at 375 degrees 12 to 14 minutes. Makes about 6 dozen.

## Rich Christmas Stollen

3/4 cup milk	1/2 teaspoon salt
3 packages active dry yeast or 2 ounces compressed yeast	1/4 teaspoon nutmeg
1/4 cup water	4 cups sifted all-purpose flour
1 teaspoon sugar	1 pound dates, cut
1 cup butter	1 slice candied pineapple, cut
1/2 cup sugar	1 cup maraschino cherries, cut
3 egg yolks	1/2 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 1/4 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 1 1/2 inch pans; let rise until almost doubled. Bake at 350 degrees about 30 minutes. Frost if desired. Makes 3 crescents.



## Mondchen

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 cup butter                     | 1 teaspoon grated lemon rind |
| 1 cup granulated sugar           | 1½ cups powdered sugar       |
| ¼ cup 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.



## Dusen Confecto

- |                                  |  |
|----------------------------------|--|
| 2⅓ cups sifted all-purpose flour | 1½ teaspoons vanilla                     |
| ½ cup sugar                      | ½ cup currant or raspberry jelly         |
| ¼ teaspoon salt                  | About ½ cup granulated sugar for coating |
| 1 cup butter                     |  |
| ¾ 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 cookie sheets. Bake at 350 degrees 8 to 10 minutes. Spread bottom of half of the cookies while hot with jelly; place another cookie on top sandwich fashion; coat cookies with granulated sugar. Makes 6 to 7 dozen.

# Froehliche Weihnachten



## German Anise Drops (Self Frosting)

- |  |  |
|--|--|
| 2¼ cups sifted all-purpose flour       | 4 eggs                                     |
| ½ teaspoon double acting baking powder | 2 cups sugar                               |
| ¼ teaspoon salt                        | ½ 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 1½ inch cookies.

## Hazelnut Crescents

- |                          |                              |
|--------------------------|------------------------------|
| ¾ cup hazelnuts          | ½ cup saltine cracker crumbs |
| ¾ cup unblanched almonds | 1 teaspoon vanilla           |
| 3 egg whites             | 2 egg yolks                  |
| ¼ teaspoon salt          | 6 tablespoons powdered sugar |
| 1¾ cups 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 cooky 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.

## Chocolate Dipped Creams

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

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 cooky sheets and bake at 375 degrees 15 to 20 minutes. Roll in powdered sugar while warm; cool. Dip part of each cooky in chocolate, then in nuts, coconut or jimmies; allow chocolate to harden before storing. Makes about 6 dozen.

## Cherry Walnut Bars

2 cups and 2 table- spoons sifted all- purpose flour	¼ cup sifted all- purpose flour
½ cup granulated sugar	½ teaspoon baking powder
1 cup butter	½ teaspoon salt
2 eggs	½ cup finely cut maraschino cherries, drained
1 egg yolk	1 cup chocolate bits
1½ cups light brown sugar, packed	1 cup chopped walnuts

Sift flour and granulated sugar into bowl; cut in butter with pastry blender until mixture resembles coarse crumbs. Press firmly into greased 10 x 15 x 1 inch pan. Bake at 350 degrees for 15 minutes. Blend eggs with egg yolk slightly; stir in brown sugar and sifted dry ingredients. Fold in cherries, chocolate bits and walnuts. Spread over baked layer. Bake at 350 degrees about 25 minutes. Cool, frost and cut into 2 x 1 inch bars when cold. Makes about 6 dozen bars.

### Cherry Frosting

1 egg white	2 tablespoons butter
2 cups powdered sugar	About 2 tablespoons cherry juice

Beat egg white until frothy. Blend in sugar, butter and enough juice to make frosting of spreading consistency.

## Coconut Crescents

1 cup butter	1 cup finely chopped pecans
½ cup powdered sugar	1 cup finely chopped coconut
¼ teaspoon vanilla	Powerful sugar for rolling
¼ cups sifted all- purpose flour	

Cream butter; add sugar gradually. Blend in vanilla, flour, pecans and coconut. Shape into crescents using level teaspoonfuls of dough; place 2 inches apart on greased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Roll in powdered sugar. Makes about 7 dozen.

## Christmas Crown

3 packages active dry yeast or 2 oz. compressed yeast	¼ cup melted butter
½ cup water	About 4 cups sifted all-purpose flour
¾ cup buttermilk	2 eggs, beaten
½ teaspoon soda	Almond Filling
2 teaspoons salt	Frosting, candied cherries, citron for decorating
⅓ cup sugar	

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Warm buttermilk (do not scald); blend in soda, salt, sugar and butter. Beat in 1 cup flour, eggs and yeast; mix in enough remaining flour to make a stiff dough. Turn out onto floured surface and knead until smooth; place in greased bowl; cover and let rise until doubled. Make filling.

### Almond Filling

3 tablespoons butter	½ cup soft almond paste
½ cup powdered sugar	1 egg white, unbeaten
⅛ teaspoon salt	

Mix all ingredients until smooth. Turn dough out onto floured surface; divide into 2 equal parts. Roll one part into a rectangle 12 x 14 x ½ inch; spread with HALF the filling; start at wide edge and roll as for jelly roll; pinch edge to seal. Repeat using remaining dough and filling. Cut into one inch slices, then arrange slices, cut side down, in 2 layers in 2 well greased large tube pans or two 6½ cup ring molds. Let rise until doubled. Bake at 350 degrees 25 to 35 minutes depending on size and material of pan. Remove from pan while warm. Cool, frost and decorate as desired.

## Gingerbread Cut-Outs

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

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients; chill. Roll 1/8 to 1/4 inch thick on floured canvas and cut into desired shapes. Place on greased cooky sheets; decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes depending on thickness of cooky. Cookies should be light in color. Makes about 7 dozen depending on size.

## Stollen

1 1/2 packages active dry yeast or 1 oz. compressed yeast	1/2 teaspoon ground cardamom
1/4 cup water	1/2 cup seedless dark raisins
1 1/2 cups milk	1/2 cup diced citron
1/2 cup sugar	1/2 cup sliced candied cherries
1 1/2 teaspoons salt	About 4 cups sifted all-purpose flour
3/4 cup butter	Melted butter
2 cups sifted all- purpose flour	
3 eggs, beaten	

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Scald milk; stir in sugar, salt and butter; cool to lukewarm. Stir in 2 cups flour, yeast, eggs and cardamom; mix in fruit and enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; grease top of dough; cover and let rise until doubled. Punch dough down; cover; let rest 10 minutes. Divide into three equal parts. Shape each piece into an 8 x 10 inch oval; fold lengthwise and place in greased shallow pans. Let rise until doubled and bake at 350 degrees about 30 minutes. Frost and decorate if desired. Makes 3 stollen.

## New Orleans Fruit Cake

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

Line greased pans with waxed paper; allow paper to extend 1/2 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.



## Chocolate Filled Crunchies

½ cup butter	½ teaspoon soda
½ cup granulated sugar	¼ teaspoon salt
½ cup brown sugar, packed	1 cup corn flakes, crushed
1 egg	1 cup uncooked oatmeal
½ teaspoon vanilla	½ cup flaked coconut
1 cup sifted all- purpose flour	

Cream butter; add sugars gradually. Beat in egg and vanilla. Blend in sifted dry ingredients, corn flakes, oatmeal and coconut. Shape ⅔ of the dough into balls using level teaspoonfuls. Shape remaining dough into balls using level HALF teaspoonfuls. Place on greased cooky sheets. Flatten with bottom of glass dipped in flour. Bake larger cookies at 350 degrees 8 to 10 minutes; smaller ones 6 to 8 minutes. Cool. Makes 5½ dozen sandwich type cookies. Spread Chocolate Filling over larger cookies; top with smaller cookies.

### Chocolate Filling

1 cup chocolate bits	3 ounces cream cheese, room temperature
1 tablespoon water	1 teaspoon vanilla
½ cup powdered sugar	

Melt chocolate at a low heat; stir in remaining ingredients. Beat until smooth.

## Chocolate Chip Squares

2 cups fine graham cracker crumbs (25 crackers)	1 cup chopped pecans
1 (15 ounce) can sweetened con- densed milk	1 cup chocolate bits
	1 teaspoon vanilla

Blend cracker crumbs with milk; stir in remaining ingredients; spread into a greased 7 x 11 x 1½ inch pan. Bake at 325 degrees about 35 minutes. Cut into squares while warm. Makes 24 squares.

## Christmas Trees

3 packages active dry yeast or 2 oz. compressed yeast	2 eggs, beaten About 4¾ cups sifted all-purpose flour
½ cup water	Soft butter
¾ cup milk	1½ cups sugar
¼ cup butter	4 teaspoons cinnamon
½ cup sugar	Frosting, candied cherries, citron for decorating
2 teaspoons salt	
1 teaspoon grated lemon rind	

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Scald milk; stir in butter, sugar, salt and lemon rind; cool to lukewarm. Stir in eggs, 2 cups flour and the yeast; mix in enough remaining flour to make a stiff dough. Knead on floured surface until satiny; place in greased bowl; grease top; cover and let rise until doubled. Turn out on floured surface; divide into 4 equal pieces; use 1 piece for each tree. For one tree: roll one piece of dough into a 5 x 13 x ½ inch rectangle; brush with butter; sprinkle with ¼ of combined sugar and cinnamon. Start at wide edge and roll as for jelly roll; pinch edge to seal; then cut into 17 slices. Arrange slices, cut side down, lengthwise on greased cooky sheet in form of a tree; start with one slice at the top, just below this, place two slices overlapping slightly; then a row of three slices; four slices and finally five slices; use the two end slices for the trunk. Repeat with remaining dough and sugar mixture. Cover and let rise until doubled. Bake at 350 degrees 20 to 25 minutes. Cool, frost and decorate as desired. Makes 4 trees.



# Buon Natále



## Italian Fans

$\frac{2}{3}$ cup butter	2 cups sifted all-purpose flour
$\frac{3}{4}$ cup sugar	$1\frac{1}{2}$ teaspoons baking powder
1 egg	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ teaspoon grated orange rind	Granulated sugar for topping
$\frac{1}{2}$ teaspoon vanilla	
4 teaspoons milk	

Cream butter; add sugar gradually. Beat in egg, orange rind, vanilla and milk. Blend in sifted dry ingredients. Divide dough into four equal pieces; chill. Roll each piece  $\frac{1}{8}$  inch thick on floured canvas. Cut a circle 8 inches in diameter with a pastry wheel. Cut each circle into 8 pie shaped wedges. Mark each wedge lightly with blade of knife to make lines that radiate from center to outside to resemble an open fan; sprinkle with sugar. Place cookies 1 inch apart on greased cooky sheets. Bake at 375 degrees 8 to 10 minutes. Makes about 32 to 36 cookies.

## Oatmeal Jam Diamonds

$1\frac{1}{2}$ cups sifted all-purpose flour	1 teaspoon baking powder
1 cup brown sugar, packed	$\frac{1}{2}$ teaspoon salt
$1\frac{1}{2}$ cups uncooked oatmeal	$\frac{3}{4}$ cup butter
	$\frac{3}{4}$ cup pineapple jam
	$\frac{3}{4}$ cup apricot jam

Combine flour, sugar, oatmeal, baking powder and salt in bowl; cut in butter as for pie crust; pat  $\frac{2}{3}$  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 4 $\frac{1}{2}$  dozen.

## Jelly Jewels

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups sifted all-purpose flour
$\frac{2}{3}$ cup sugar	1 egg white for topping
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ cup chopped nuts
1 teaspoon vanilla	2 tablespoons sugar
2 egg yolks	Currant jelly
1 tablespoon cream	

Cream butter; add sugar gradually. Blend in salt, vanilla, egg yolks, cream and flour; chill. Roll  $\frac{1}{8}$  inch thick on floured canvas and cut with 2 inch scalloped cutter. Cut a small hole in center of half the cookies. Brush these with slightly beaten egg white and sprinkle with combined nuts and sugar. Place on greased cooky sheets and bake at 350 degrees 8 to 10 minutes. Spread bottom of whole cookies with jelly placing a little more jelly toward center. Cover with sugar topped cooky. Makes about 3 dozen.



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Thanks!  
Santa