



THE ELECTRIC COMPANY  
SUNNY DAY



At this time of the year a common bond seems to unite people everywhere—especially children. In every land, holiday customs are different but all of them contain a special sort of warmth and fellowship that draws family and friends closer together. Our cover shows the famous “Partridge in a Pear Tree” which is featured in song and story throughout England. Interesting holiday customs of other lands are described and pictured on some of the following pages.

# HAPPY HOLIDAYS

The recipes in this book have been collected through the years from our customers and friends all over Wisconsin and beyond. Making cookies for the holidays is a special tradition in wonderful Wisconsin where the cooking skills of homemakers are legend indeed. Each of the recipes in this book has been tested thoroughly and we feel quite sure you will agree that the cookies taste just as good as they look in the photographs which follow. Happy holidays!

*Home Service Staff*

WISCONSIN ELECTRIC POWER COMPANY



## GLAZED LEMON SQUARES

1 cup sifted all-purpose flour	½ teaspoon baking powder
¼ cup powdered sugar	⅛ teaspoon salt
⅛ teaspoon salt	2 eggs, slightly beaten
½ cup butter	2 tablespoons lemon juice
1 cup granulated sugar	1 teaspoon lemon rind
2 tablespoons all-purpose flour	

Combine 1 cup flour, powdered sugar and salt in mixing bowl. Cut in butter until mixture resembles coarse crumbs. Press into greased 8 x 8 x 2 inch pan. Bake at 325 degrees 15 minutes. Mix remaining ingredients; spread over baked layer. Return to oven and bake at 325 degrees about 25 minutes. Cool; make Lemon Glaze.

### Lemon Glaze

½ cup powdered sugar	1 tablespoon melted butter
1 tablespoon lemon juice	

Blend all ingredients until smooth. Frost; cut into squares. Makes about 4 dozen.

## PINWHEELS

¾ cup butter	1½ teaspoons baking powder
¾ cup sugar	½ teaspoon salt
1 egg yolk	3 tablespoons milk
½ teaspoon vanilla	1 square unsweetened chocolate, melted
1¾ cups sifted all-purpose flour	

Cream butter; add sugar gradually. Beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Divide dough in HALF. Mix chocolate into one half of dough. Chill doughs until easy to handle. Roll white dough ⅛ inch thick on floured canvas. Roll chocolate dough ⅛ inch thick on floured canvas. Place white dough on top of chocolate dough. Roll as for jelly roll; wrap in waxed paper; chill over night. Cut into ⅛ inch slices; place on greased cookie sheets. Bake at 375 degrees about 8 minutes. Makes about 8 dozen.

## JEWEL LACE

2 cups diced mixed candied fruit	½ cup sugar
½ cup light raisins	2 tablespoons honey
½ cup chopped blanched almonds	2 teaspoons orange juice
1 cup sifted all-purpose flour	½ cup butter, melted

Dredge fruit, raisins and nuts with flour in mixing bowl. Combine remaining ingredients; add to fruit mixture. Drop rounded teaspoonfuls onto ungreased cookie sheets. Flatten cookie with metal spatula to ¼ inch thickness. Bake at 350 degrees about 8 minutes. Cool 3 minutes on sheet before removing. Makes about 5 dozen.

## BROWNEB BUTTER NUGGETS

2½ dozen whole filberts      1¼ cups sifted  
½ cup butter                      all-purpose flour  
¼ cup powdered sugar      Powdered sugar  
½ teaspoon vanilla              for rolling

Toast filberts in oven at 325 degrees for 10 minutes. Brown butter; remove from heat; cool slightly. Stir in sugar and vanilla; blend in flour. Shape rounded teaspoonfuls of dough around cooled filberts to form balls. Place on ungreased cooky sheets. Bake at 325 degrees about 20 minutes. Cool; roll in powdered sugar. Makes 2½ dozen.

## FROSTED COOKY CANES

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

Cream butter; add sugar gradually; blend in vanilla, salt and sifted dry ingredients. Chill. Shape level teaspoonfuls of dough into pencil-like strips. Turn one end to resemble a cane; place on greased cooky sheets. Bake at 350 degrees about 10 minutes. Make Peppermint Frosting.

### Peppermint Frosting

Cream                              ¼ teaspoon pepper-  
1½ cups powdered sugar      mint extract  
1 teaspoon vanilla              Red food coloring

Add enough cream to sugar to make frosting of spreading consistency; add extracts. Divide in half; color one half red. Decorate canes with alternate stripes of red and white. Makes about 6 dozen.



In JAPAN,  
Christmas is somewhat westernized,  
due to the large industry  
of supplying the United States and  
other western nations with  
Christmas decorations and gifts.  
However, the Japanese exchange gifts,  
eat turkey for Christmas dinner  
and sing Christmas carols.

## JELLY JEWELS

½ cup butter	1½ cups sifted all-purpose flour
⅔ cup sugar	1 egg white for topping
¼ teaspoon salt	¼ cup chopped nuts
1 teaspoon vanilla	2 tablespoons sugar
2 egg yolks	Cherry jelly
1 tablespoon cream	

Cream butter; add sugar gradually. Blend in salt, vanilla, egg yolks, cream and flour. Chill. Roll ⅛ inch thick on floured canvas; cut with 2 inch scalloped cutter. Cut a small hole in center of HALF the cookies; brush these with slightly beaten egg white; sprinkle with combined nuts and sugar. Place on greased cooky sheets. 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.

## BONBON COOKIES

1 cup dates, ground	⅛ 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 with salt until frothy; add sugar gradually; beat until stiff peaks form. Blend in vanilla. Divide mixture 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 cooky sheets and swirl top. Bake at 250 degrees about 30 minutes. Makes about 4 dozen.

## CHRISTMAS TREE COFFEE CAKE

2 packages active dry yeast	2 cups sifted all-purpose flour
½ cup warm water	2 eggs, beaten
¾ cup milk	About 2¾ cups sifted all-purpose flour
¼ cup butter	Soft butter
½ cup sugar	1⅓ cups sugar
2 teaspoons salt	4 teaspoons cinnamon
1 teaspoon grated lemon rind	

Soften active dry yeast in warm water. Scald milk; add butter, sugar, salt and lemon rind; cool. Stir in 2 cups flour, eggs and yeast mixture; beat well. Add additional flour to make a stiff dough. Knead on floured canvas. Place in greased bowl; cover; let rise until doubled. Divide into 4 equal pieces. FOR ONE TREE: Roll one piece of dough into a 5 x 13 inch rectangle; brush with butter; sprinkle with ¼ of combined sugar and cinnamon. Start at wide edge; roll as for jelly roll; pinch edge to seal; 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; let rise until doubled. Bake at 350 degrees about 20 minutes. Cool, frost and decorate as desired. Makes 4 trees.

*Soft cookies or those that mellow, travel best. Before shipping, wrap cookies in aluminum foil. Then pack with popped popcorn. The popcorn should absorb the bumps of travel leaving the cookies intact.*

## THREE LEAF CLOVERS

¾ cup filberts	½ teaspoon salt
¾ cup unblanched almonds	½ 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 ½ 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 about 15 minutes. Makes about 5 dozen.

NOTE: May substitute 1½ cups commercially grated or ground nuts for EACH ¾ cup whole filberts and almonds.

## COCONUT CORNFLAKE KISSES

2 egg whites	1 teaspoon vanilla
¼ teaspoon salt	2 cups cornflakes, slightly crushed
1½ cups marshmallow creme	2 cups flaked coconut

Beat egg whites with salt until stiff but not dry. Add marshmallow creme gradually; continue beating until VERY stiff. Fold in remaining ingredients. Drop rounded teaspoonfuls onto lightly greased cooky sheets. Bake at 275 degrees about 25 minutes. Remove from oven; let stand 5 minutes before removing from cooky sheets. Makes about 5½ dozen.

*When baking in anodized aluminum or glass pans, remember to use 25 degrees LESS heat than the recipe calls for.*

## MEXICAN WEDDING CAKES

1 cup butter	1 teaspoon vanilla
½ cup powdered sugar	2 cups sifted all-purpose flour
¼ teaspoon salt	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. Makes 4 dozen.

## SUGAR VARIETIES

1 cup butter	½ teaspoon orange extract
1½ cups sugar	2½ cups sifted all-purpose flour
3 eggs	1 teaspoon soda
1 teaspoon vanilla	1 teaspoon cream of tartar
½ teaspoon lemon extract	

Cream butter; add sugar gradually. Beat in eggs, vanilla and extracts. Blend in sifted dry ingredients. Chill over night. Shape dough into one inch balls. Roll unbaked cookies in the following Topping Variations. Place on ungreased cooky sheets. Bake at 350 degrees about 12 minutes. Makes about 5 dozen.

### Topping Variations

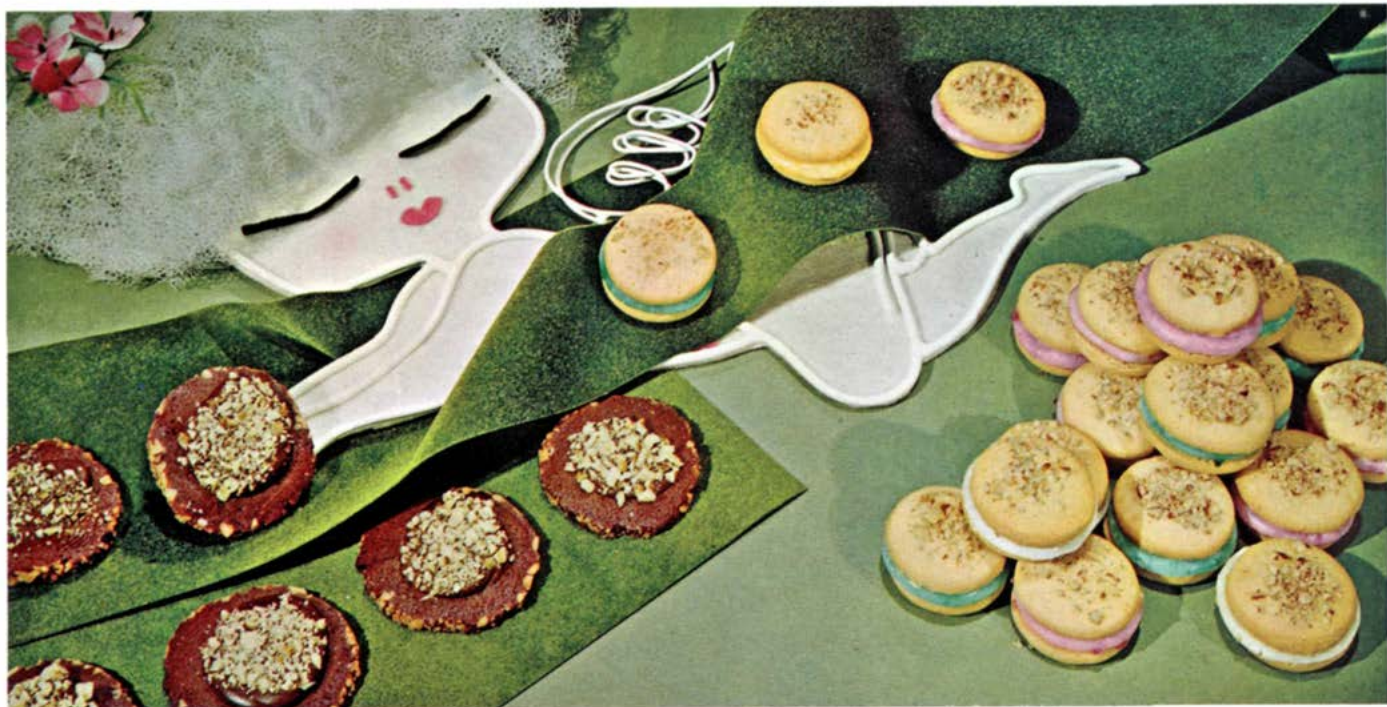
Orange Topping: Combine ¼ cup sugar, 1 teaspoon grated orange rind and ½ teaspoon grated lemon rind.

Spicy Nut Topping: Combine 2 tablespoons finely chopped pecans, 1 tablespoon brown sugar, 2 tablespoons granulated sugar and ½ teaspoon nutmeg.

Chocolate Topping: Roll cookies in ¼ cup finely chopped chocolate jimmies.

Colored Sugar Topping: Roll cookies in red or green colored sugar.





### CHOCOLATE NUT REFRIGERATOR COOKIES

- |                          |  |
|--------------------------|--|
| 1¼ cups butter           | ¼ teaspoon salt                          |
| 1½ cups powdered sugar   | 1 cup finely chopped walnuts             |
| 1 egg                    | 2 (4 ounce) bars sweet chocolate, melted |
| 3 cups sifted cake flour | Chopped walnuts for topping              |
| ½ cup cocoa              |  |

Cream butter; add sugar gradually; beat in egg. Blend in flour, cocoa and salt, chill several hours. Shape dough into 4 rolls, 1½ inches in diameter. Roll shaped dough in 1 cup chopped walnuts. Wrap in waxed paper; chill over night. Cut into ⅛ inch slices. Place on ungreased cooky sheets. Bake at 375 degrees about 8 minutes. Cool; frost with melted chocolate; sprinkle with chopped walnuts. Makes about 10 dozen.

### MERRY MINTS

- |                           |   |
|---------------------------|---|
| 1 cup butter              | ½ teaspoon cream of tartar              |
| 1 cup powdered sugar      | ½ teaspoon salt                         |
| 1 egg                     | ¼ cup finely chopped pecans for topping |
| 1 teaspoon vanilla        | 7½ dozen thin candy mint patties        |
| 2¼ cups sifted cake flour |   |
| 1 teaspoon soda           |   |

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients. Roll dough ¼ inch thick on floured canvas. Cut with 1¼ inch cutter; place on greased cooky sheets. Sprinkle HALF the cookies with chopped pecans. Bake all cookies at 350 degrees about 8 minutes. Remove from oven; top plain cookies with mints; cover mints with nut topped cookies, sandwich fashion. Return cookies to oven for several minutes to soften mints. Makes about 7½ dozen.



## PASTEL PRETTIES

½ cup butter  
 ¾ cup sugar  
 1 egg  
 1 teaspoon vanilla  
 3 drops oil of anise  
 1¼ cups sifted  
 all-purpose flour

½ teaspoon baking  
 powder  
 ½ teaspoon salt  
 Red, green and  
 yellow food  
 coloring

Cream butter; add sugar gradually. Beat in egg, vanilla and anise oil. Blend in sifted dry ingredients. Divide dough in half; chill HALF the dough. Divide remaining dough into 3 equal parts; tint one part pink, one part green and one part yellow. Shape each piece of colored dough into a 12 inch long roll. Wrap each roll in waxed paper; chill until firm. Roll plain dough into a 12 x 4½ inch rectangle. Place pink and green rolls lengthwise on rectangular sheet of dough. Place yellow roll on top. Wrap plain dough, jelly roll fashion, around colored doughs. Press edges together. Wrap in waxed paper; chill over night. Cut into ⅛ inch slices. Place on greased cooky sheets. Bake at 350 degrees about 10 minutes. Makes about 7 dozen.

## IMPERIAL FRUIT CAKE

- |                                  |                                       |
|----------------------------------|---------------------------------------|
| 1 cup butter                     | 1 pound pecans, chopped               |
| 1 cup sugar                      | ½ pound unblanched almonds, chopped   |
| 6 egg yolks                      | ¾ pound light raisins                 |
| 2 tablespoons vanilla            | ½ pound candied cherries, cut in half |
| 1 tablespoon lemon extract       | ¾ pound candied pineapple, cut        |
| ½ cup brandy                     | 6 ounces citron, cut                  |
| 2½ cups sifted all-purpose flour | ¼ cup brandy                          |
| 1½ teaspoons mace                |                                       |
| 1 teaspoon salt                  |                                       |
| 6 egg whites, beaten             |                                       |

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 egg yolks. Blend in extracts, ½ cup brandy and sifted dry ingredients. Fold in beaten egg whites, nuts 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 ¼ cup brandy over warm cakes. Makes about 6 pounds.

## KOOKY COOKIES

- |   |                                |
|---|--------------------------------|
| 1½ cups cornflakes, slightly crushed    | ½ cup flaked coconut           |
| ¾ cup sifted all-purpose flour          | ½ teaspoon salt                |
| ¾ cup sugar                             | ½ cup butter                   |
| 1 cup toasted coarsely chopped filberts | 3 tablespoons light corn syrup |
|   | 1 teaspoon soda                |
|   | ½ teaspoon vanilla             |

Combine cornflakes, flour, sugar, filberts, coconut and salt in mixing bowl. Melt butter in saucepan at a medium heat. Stir in syrup; bring to a boil. Add soda; stir rapidly to blend. Remove from heat when foam settles. Add vanilla. Pour over dry ingredients; mix well. (Mixture is dry.) Spread evenly into greased 10 x 15 x 1 inch pan. Bake at 375 degrees about 8 minutes. Cool; break into pieces. Cookies are crisp.

## 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. Blend in sifted dry ingredients. Roll ¼ inch thick on floured canvas; cut with 2 inch round cutter. Place on ungreased cooky sheets; decorate with pieces of cherries, citron or candy. Bake at 350 degrees about 12 minutes. Makes about 4 dozen.

## WALNUT PYRAMIDS

- |                           |                                  |
|---------------------------|----------------------------------|
| ½ cup butter              | 1 teaspoon vanilla               |
| ⅓ cup brown sugar, packed | 1¼ cups sifted all-purpose flour |
| 1 egg                     | ¼ teaspoon baking powder         |
| ½ teaspoon maple extract  | ¼ teaspoon salt                  |

Cream butter; add sugar; beat in egg and extracts. 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 cooky sheets. Bake at 375 degrees 6 to 8 minutes depending on size. Cool; make filling.

## Toasted Walnut Filling

- |                           |                                   |
|---------------------------|-----------------------------------|
| 2 tablespoons butter      | 2 teaspoons vanilla               |
| 2 tablespoons water       | 1 cup toasted walnuts, grated     |
| ½ cup brown sugar, packed | Candied cherries or citron pieces |
| 1 egg yolk                |                                   |

Combine butter, water, sugar and egg yolk in saucepan. Cook and stir until thickened; mix in vanilla and walnuts; cool. Put 3 sizes of cookies together with filling, sandwich fashion, to form pyramids. Put a small amount of filling on top; decorate with cherry or citron. Makes about 36.

## GINGERBREAD CUT-OUTS

- |                                    |                    |
|------------------------------------|--------------------|
| 1 cup butter                       | 1½ teaspoons soda  |
| 1 cup sugar                        | ½ teaspoon salt    |
| 1 egg                              | 2 teaspoons ginger |
| 1 cup dark molasses                | 1 teaspoon         |
| 2 tablespoons vinegar              | cinnamon           |
| 5 cups sifted<br>all-purpose flour | 1 teaspoon cloves  |

Cream butter; add sugar gradually. Beat in egg, molasses and vinegar. Blend in sifted dry ingredients. Chill. Roll  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick on floured canvas and cut into desired shapes. Place on greased cooky sheets; decorate before baking or frost when cool with Decorating Frosting (page 16). Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cooky.

## DUTCH SPICE COOKIES

- |   |                                 |
|---|---------------------------------|
| ¾ cup butter  | ¼ teaspoon salt                 |
| 1 cup and 2 table-<br>spoons brown<br>sugar, packed | ½ teaspoon baking<br>powder     |
| 1 egg   | ½ cup FINELY<br>chopped raisins |
| 1 egg yolk  | 1 egg white for<br>topping      |
| 2 cups sifted<br>all-purpose flour                  | 1 tablespoon water              |
| 1½ teaspoons cinnamon                               | Granulated sugar                |

Cream butter; add brown sugar gradually. Beat in egg and egg yolk. Blend in sifted dry ingredients and raisins. Chill. Roll dough  $\frac{1}{4}$  inch thick on floured canvas; cut with a  $2\frac{1}{2}$  inch cooky cutter; place on greased cooky sheets. Combine egg white and water; brush over cookies; sprinkle with sugar. Bake at 350 degrees about 14 minutes. Makes about  $3\frac{1}{2}$  dozen.

*You'll find cooky cutting easier if you dip your cooky cutter in flour first.*

## DATE FILLED PINWHEELS

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

Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients; chill. Make Date Filling.

### Date Filling

- |                 |              |
|-----------------|--------------|
| ¾ cup cut dates | ⅓ cup finely |
| ⅓ cup water     | chopped nuts |
| 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  $\frac{1}{3}$  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 about 12 minutes. Makes 9 dozen.

## ALMOND SURPRISE TREATS

- |                                    |                               |
|------------------------------------|-------------------------------|
| 1 (4 ounce) bar<br>sweet chocolate | 2 cups sifted                 |
| 2 tablespoons milk                 | all-purpose flour             |
| ¾ cup butter                       | ½ teaspoon salt               |
| ¼ cup sugar                        | ½ cup almond paste            |
| 1 teaspoon vanilla                 | Powdered sugar<br>for rolling |

Melt chocolate with milk at a low heat; cool. Cream butter; add sugar gradually. Add vanilla and chocolate mixture. Blend in flour and salt. Shape almond paste into small balls using about  $\frac{1}{4}$  teaspoonful of mixture. Shape rounded teaspoonfuls of dough around almond paste to form balls. Place on greased cooky sheets. Bake at 350 degrees about 15 minutes. Cool; roll in powdered sugar. Makes about 5 dozen.



In FRANCE,  
 children put their shoes by the fireside  
 on Christmas Eve to receive a gift  
 from "Le petit Jesus."  
 In days gone by, wooden shoes  
 used to be popular for this purpose  
 but nowadays any shoe will do.

## FILBERT KISSES

$\frac{3}{4}$ cup filberts	1 cup sugar
1 teaspoon butter	$\frac{1}{2}$ teaspoon cinnamon
3 egg whites	1 teaspoon vanilla
$\frac{1}{8}$ teaspoon salt	

Spread filberts in shallow pan; add butter. Toast in oven at 325 degrees about 10 minutes; stir occasionally. Chop finely. Beat egg whites with salt until soft peaks form. Add sugar gradually; beat until VERY stiff. Fold in combined cinnamon and filberts; add vanilla. Drop rounded teaspoonfuls onto greased cooky sheets. Bake at 275 degrees about 25 minutes. Makes about  $6\frac{1}{2}$  dozen.

## PRALINE PEANUT COOKIES

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

Cream butter and peanut butter together. Add sugars gradually; cream well. Beat in eggs and vanilla. Blend in sifted dry ingredients; chill. Roll dough  $\frac{1}{8}$  inch thick on floured canvas; cut with 2 inch cutter. Place on ungreased cooky sheets. Bake at 350 degrees about 8 minutes. Cool; make Praline Frosting.

### Praline Frosting

2 cups brown sugar, packed	2 cups sifted powdered sugar
1 cup cream	1 cup chopped peanuts

Combine brown sugar and cream in saucepan. Bring to a rolling boil; boil 3 minutes. Remove from heat. Beat in powdered sugar. FROSTING IS THIN. Top each cooky with  $\frac{1}{2}$  teaspoonful of peanuts and cover with frosting. Makes about 8 dozen.



## KRUMKAKE

- |   |                    |
|---|--------------------|
| 3 eggs                                  | 1 teaspoon vanilla |
| ½ cup sugar                             | ½ cup sifted       |
| ½ cup melted butter,<br>cooled slightly | all-purpose flour  |

Beat eggs until light; add sugar gradually. Mix in butter and vanilla; blend in flour. Preheat krumkake iron at a medium high heat about 5 minutes. Place 2 rounded teaspoonfuls of batter in center of iron; lower lid; press lightly. Bake 1 to 2 minutes or until delicately browned. Turn 3 or 4 times; watch carefully. Remove from iron; roll immediately on krumkake cone. Makes about 3 dozen.

## PASTRY TWISTS

- |                                     |                              |
|-------------------------------------|------------------------------|
| 1 package active<br>dry yeast       | 1 egg, slightly beaten       |
| ¼ cup warm water                    | 1 teaspoon sugar             |
| 1 cup butter                        | 1 teaspoon vanilla           |
| 2½ cups sifted<br>all-purpose flour | 1 teaspoon almond<br>extract |
|                                     | Powdered sugar               |

Soften yeast in warm water. Cut butter into sifted flour with pastry blender; add combined egg, sugar, extracts and softened yeast. Form into a ball; place in greased bowl; cover; let rise 1 hour. Roll rounded teaspoonfuls of dough with palm of hand on canvas sprinkled with powdered sugar. Shape into 6 inch strips. Form each strip into a figure 8 on greased cookie sheets. Bake at 375 degrees about 8 minutes. Cool; sprinkle with powdered sugar. Makes about 5 dozen.

## OATMEAL COOKIES

- |                                 |                         |
|---------------------------------|-------------------------|
| 1 cup butter                    | 1 teaspoon cinnamon     |
| 1 cup sugar                     | ¼ cup buttermilk        |
| 2 eggs                          | 2 cups uncooked oatmeal |
| 2 cups sifted all-purpose flour | 1 cup seedless raisins  |
| ½ teaspoon salt                 | ½ cup chopped nuts      |
| 1 teaspoon soda                 |                         |

Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients, buttermilk, oatmeal, raisins and nuts. Drop from teaspoon onto greased cookie sheets. Bake at 375 degrees about 10 minutes. Makes about 10 dozen.

## PUMPKIN DROP COOKIES

- |                                 |                      |
|---------------------------------|----------------------|
| ½ cup butter                    | ½ teaspoon soda      |
| ½ cup brown sugar, packed       | ½ teaspoon salt      |
| ½ cup honey                     | ½ teaspoon cinnamon  |
| 1 egg                           | ½ teaspoon cloves    |
| 2 cups sifted all-purpose flour | ½ teaspoon ginger    |
| ½ teaspoon baking powder        | ½ teaspoon nutmeg    |
|                                 | 1 cup cooked pumpkin |
|                                 | 1 cup chopped pecans |
|                                 | 1 cup raisins        |

Cream butter; add sugar and honey; cream well. Beat in egg. Blend in sifted dry ingredients and pumpkin alternately. Mix in pecans and raisins. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 375 degrees about 15 minutes. Cool; frost with Browned Butter Frosting. Makes about 7 dozen.

### Browned Butter Frosting

- |                       |                         |
|-----------------------|-------------------------|
| ¼ cup butter          | 2 tablespoons hot water |
| 3 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.

## CHECKERBOARD WAFERS

- |                           |  |
|---------------------------|--|
| ¾ cup butter              | 1 cup crisp rice cereal, finely crushed  |
| 1 cup sugar               | 1½ squares unsweetened chocolate, melted |
| 2 eggs                    | 2 tablespoons sugar                      |
| 1 teaspoon vanilla        |  |
| 3½ cups sifted cake flour |  |
| ½ teaspoon soda           |  |
| ½ teaspoon salt           |  |

Cream butter; add 1 cup sugar gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients and rice cereal. Divide dough in HALF. Combine melted chocolate and 2 tablespoons sugar. Add to half of dough. Chill doughs until easy to handle. Shape EACH portion of dough into TWO ¾ x 1½ x 10 inch bars. Wrap in waxed paper; chill until firm. Cut bars lengthwise into ¾ x ¾ x 10 inch bars. Place four bars of alternating colors together to form a checkerboard design. Repeat with remaining four bars. Wrap in waxed paper; chill over night. Cut in thin slices; place on greased cookie sheets. Bake at 375 degrees about 8 minutes. Makes about 7½ dozen.

## CARDAMOM COOKIES

- |                            |                                  |
|----------------------------|----------------------------------|
| ½ cup butter               | 1 egg                            |
| 1 teaspoon soda            | 2¼ cups sifted all-purpose flour |
| ½ teaspoon ground cardamom | 1 teaspoon cream of tartar       |
| ¼ teaspoon salt            |                                  |
| 1 cup brown sugar, packed  |                                  |

Cream butter; add soda, cardamom and salt; mix well. Add sugar gradually; beat in egg. Blend in sifted dry ingredients. Shape into ½ inch balls. Place on ungreased cookie sheets; flatten with tines of fork. Bake at 350 degrees about 10 minutes. Makes about 5 dozen.

*Using a recipe that calls for anise oil? Purchase the amount you need at your local drug store.*

## 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
⅙ 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. Bake at 375 degrees about 12 minutes. Cool; roll in powdered sugar. Dip part of each cooky in chocolate, then in nuts, coconut or jimmies; allow chocolate to harden before storing. Makes about 6 dozen.

## MONDCHEN

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

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

\*May substitute 2½ cups commercially grated or finely ground almonds.

## 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; mix until smooth. Add vanilla. Heat fat to 365 degrees. Place rosette iron in hot fat. Remove from fat when well heated; dip into batter. BE CAREFUL NOT TO LET BATTER RUN OVER TOP OF IRON. Return iron to fat, immersing completely for 25 to 30 seconds or until rosette is crisp and lightly browned. Remove from fat; let drip well. Slip rosettes off iron; drain on absorbent paper. Cool; dip in powdered sugar. Store in tightly covered container.

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





## 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.

## TOFFEE SQUARES

1 cup butter  
1 cup brown sugar,  
packed  
1 egg yolk  
1 teaspoon vanilla  
¼ teaspoon salt

2 cups sifted  
all-purpose flour  
½ pound sweet  
chocolate, melted  
½ cup chopped nuts

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

## WHOLE PEANUT COOKIES

1 cup butter  
1 cup brown sugar,  
packed  
1 egg  
1½ cups sifted  
all-purpose flour  
1¼ teaspoons soda

1¼ teaspoons  
baking powder  
2 cups cornflakes,  
crushed  
1¼ cups uncooked  
oatmeal  
1 cup whole salted  
peanuts

Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients. Stir in cornflakes, oatmeal and peanuts. Shape into 1 inch balls; place on greased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 8 dozen.



In MEXICO,  
a gaily colored earthenware jar called  
the "pinata" is filled with toys at  
Christmas time and hung from the ceiling.  
Children are blindfolded and  
given big sticks to swing at the pinata.  
When it breaks, children scramble for  
the trinkets which fall to the floor.

## PRALINE STRIPS

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

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

## FRUIT-FILLED SPRITZ

1 cup butter  
1 cup granulated sugar  
½ cup brown sugar, packed  
3 eggs  
½ teaspoon vanilla  
½ teaspoon almond extract  
4 cups sifted all-purpose flour  
½ teaspoon soda  
½ teaspoon salt

Cream butter; add sugars gradually. Beat in eggs and extracts. Blend in sifted dry ingredients; chill. Make Fruit Nut Filling.

### Fruit Nut Filling

½ cup water  
½ cup sugar  
1¼ cups cut dates  
1 teaspoon orange rind  
½ cup finely chopped candied cherries  
½ cup chopped nuts

Combine water, sugar, dates and orange rind. Cook until thickened; stir; add cherries and nuts; cool. Knead dough in hands until soft and pliable. Press dough through cookie press onto ungreased cookie sheets. Use saw-toothed shaped cookie press plate. STRIPS OF DOUGH SHOULD BE 10 INCHES LONG AND 2 INCHES APART. Spread filling down center of each strip. Use cookie press to cover filling with another strip of dough. Bake at 375 degrees about 12 minutes. Cut into 1¼ inch bars immediately. Makes about 8 dozen.

## ELLA'S WHITE SUGAR COOKIES

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

Cream butter; add sugar gradually. Beat in egg and extracts. Blend in salt and flour. Chill. Roll ⅛ inch thick on floured canvas; cut with plain or fancy cutters. Place on greased cookie sheets; sprinkle with sugar. Decorate before baking or frost and decorate when cool. Bake at 375 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

## DATE MARMALADE PASTRIES

5 dozen pitted dates, about 1 pound  
½ cup orange marmalade  
1 (10 ounce) package pie crust mix  
1 (3 ounce) package cream cheese, room temperature  
1 tablespoon milk  
Powdered sugar

Stuff dates with ¼ teaspoon marmalade. Blend pie crust mix, cream cheese and milk. Divide dough in half. Roll each half into a 10 x 12 inch rectangle on floured canvas. Cut with pastry wheel into 2 inch squares. Place a date in center of each square. Bring two opposite corners together over date; pinch to seal. Place on greased cookie sheets. Bake at 400 degrees about 10 minutes or until lightly browned. Sprinkle with powdered sugar. Makes 5 dozen.

*For best results, use scissors to cut dates, candied fruit and marshmallows. You'll find the cutting is even easier if you occasionally dip the scissors in warm water.*



## CHRISTMAS BUBBLE RING

Soft butter	2 eggs, beaten
Pecan halves	½ teaspoon vanilla
Candied cherries	1 cup diced candied fruit
1 package active dry yeast	About 1½ cups sifted all-purpose flour
¼ cup warm water	½ cup melted butter
⅓ cup milk	¾ cup sugar
¼ cup butter	1½ teaspoons cinnamon
¼ cup sugar	½ cup chopped pecans
½ teaspoon salt	
1 cup sifted all-purpose flour	

Butter a 10 cup tube pan generously; decorate bottom with pecan halves and candied cherries; chill. Soften yeast in warm water. Scald milk; add butter, sugar and salt; cool. Add 1 cup flour; beat until smooth. Add eggs, vanilla, softened yeast, candied fruit and enough flour to make a stiff dough. Knead. Place in greased bowl; cover; let rise until doubled. Punch down. Shape into 1½ inch balls; dip in melted butter; roll in blended sugar, cinnamon and nut mixture. Place in pan. Let rise until doubled. Bake at 350 degrees about 40 minutes.

## LEMONADE COOKIES

1 cup butter	1 teaspoon soda
1 cup sugar	1 (6 ounce) can frozen lemonade concentrate, room temperature
2 eggs	Granulated sugar
3 cups sifted all-purpose flour	

Cream butter; add sugar gradually. Beat in eggs one at a time. Blend in sifted dry ingredients alternately with ONLY ONE-HALF CUP lemonade concentrate. Drop from teaspoon onto ungreased cookie sheets. Bake at 375 degrees about 8 minutes. Brush hot cookies lightly with remaining lemonade concentrate; sprinkle with sugar. Makes 10 dozen.

## PINEAPPLE DIAMONDS

1 (8¾ ounce) can crushed pineapple	½ teaspoon salt
2 cups sugar	3 tablespoons sugar
3 cups sifted all-purpose flour	1 cup butter
	¾ cup milk
	½ cup finely chopped pecans

Cook pineapple and 2 cups sugar at a low heat until slightly thickened; stir frequently; 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 in half. Roll half of dough on floured canvas into a rectangle large enough to line bottom and sides of an ungreased 10 x 15 x 1 inch pan. Line pan with dough. Spread pineapple evenly over dough; sprinkle with nuts. Roll remaining dough into a rectangle large enough to cover pineapple. Pierce dough with tines of fork and carefully place over filling. Bake at 350 degrees about 35 minutes. Cut into diamond shapes while warm. Makes about 4 dozen.



## RUM MOCHA TREASURES

- |                                 |   |
|---------------------------------|---|
| $\frac{3}{4}$ cup butter        | 1 teaspoon baking powder                    |
| 1 cup sugar                     | $\frac{1}{2}$ teaspoon soda                 |
| 1 egg                           | $\frac{1}{4}$ cup cold strong coffee        |
| 2 cups sifted all-purpose flour | About 1 pound rum flavored chocolate wafers |
| $\frac{3}{4}$ cup cocoa         |   |
| $\frac{1}{2}$ teaspoon salt     |   |

Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients and coffee alternately; chill. Roll dough  $\frac{1}{8}$  inch thick on floured canvas; cut with  $1\frac{1}{2}$  inch cutter. Arrange half the cookies on ungreased cookie sheets. Top each cookie with a chocolate wafer. Cover wafers with remaining half of cookies, sandwich fashion. Bake at 350 degrees about 8 minutes. Cool; make Pastel Butter Frosting.

### Pastel Butter Frosting

- |                               |                             |
|-------------------------------|-----------------------------|
| $\frac{1}{3}$ cup soft butter | 2 tablespoons cream         |
| $\frac{1}{8}$ teaspoon salt   | 1 teaspoon vanilla          |
| 2 cups powdered sugar         | Red and green food coloring |

Cream butter; add salt, sugar, cream and vanilla. Beat until smooth. Tint half of frosting a delicate pink, other half green. Frost cookies. Makes about 6 dozen.

## STOLLEN

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 2 packages active dry yeast     | 1/2 teaspoon ground cardamom          |
| 1/4 cup warm 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. Scald milk; stir in sugar, salt and butter; cool to luke-warm. Mix in 2 cups flour, yeast, eggs, cardamom and fruit. Add enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; grease top of dough; cover. 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; place in greased shallow pans. Let rise until doubled. Bake at 350 degrees about 30 minutes. Frost and decorate if desired. Makes 3 stollen.

## SUGARY ALMOND SLICES

- |                              |   |
|------------------------------|---|
| 1/2 cup butter               | 1/4 cup sugar                             |
| 1/3 cup sugar                | 1/3 cup finely chopped unblanched almonds |
| 1 egg yolk                   | 1 egg white, slightly beaten              |
| 1/2 teaspoon salt            |   |
| 1/2 teaspoon vanilla         |   |
| 1 1/2 cups sifted cake flour |   |

Cream butter; add 1/3 cup sugar gradually. Beat in egg yolk, salt and vanilla. Blend in flour. Chill until firm enough to handle. Shape into rolls 1 1/2 inches in diameter. Wrap in waxed paper; chill over night. Combine sugar and almonds. Brush cooky rolls with egg white; roll in sugar mixture. Cut into 1/4 inch slices. Place on greased cooky sheets. Bake at 350 degrees about 8 minutes. Makes about 4 1/2 dozen.

## PECAN FINGERS

- |                        |   |
|------------------------|---|
| 1 cup butter           | 2 cups sifted all-purpose flour         |
| 1/4 cup powdered sugar | 2 cups pecans, grated or finely chopped |
| 1/4 teaspoon salt      | Powdered sugar for rolling              |
| 1 teaspoon vanilla     |   |
| 1 tablespoon water     |   |

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

## BANANA COOKIES

- |                           |                             |
|---------------------------|-----------------------------|
| 1/2 cup butter            | 1/4 teaspoon nutmeg         |
| 1 cup sugar               | 1/2 teaspoon cinnamon       |
| 1 egg                     | 1 1/4 cups uncooked oatmeal |
| 1 cup mashed ripe bananas | 1/2 cup chopped pecans      |
| 1 1/2 cups biscuit mix    |                             |
| 1/2 teaspoon soda         |                             |

Cream butter; add sugar gradually; beat in egg. Blend in bananas and remaining ingredients. Drop rounded teaspoonfuls onto greased cooky sheets. Bake at 350 degrees about 8 minutes. Makes about 9 1/2 dozen.

## BOURBON BALLS

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 cup vanilla wafer crumbs  | 1/4 cup bourbon                    |
| 1 cup finely chopped pecans | 1 1/2 tablespoons light corn syrup |
| 1 cup powdered sugar        | Powdered sugar for rolling         |
| 2 tablespoons cocoa         |                                    |

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.

## CHOCOLATE PEPPERMINT BARS

1 square unsweetened chocolate  
¼ cup butter  
1 egg  
½ cup sugar  
¼ cup sifted all-purpose flour  
¼ cup chopped walnuts

Melt chocolate with butter at a low heat; cool. Beat egg; add chocolate mixture and sugar; mix well. Blend in flour and walnuts. Pour into greased 8 x 8 x 2 inch pan. Bake at 350 degrees about 15 minutes. Cool; make Chocolate Filling.

### Chocolate Filling

3 tablespoons soft butter  
1 cup powdered sugar  
1 tablespoon milk  
¼ teaspoon vanilla  
1 square unsweetened chocolate, melted

Blend all ingredients together; beat until smooth. Frost and refrigerate until firm. Make Peppermint Glaze.

### Peppermint Glaze

½ cup powdered sugar  
About 1 tablespoon cream  
Few drops red food coloring  
¼ teaspoon peppermint extract

Blend all ingredients together; mix until smooth. Spread on top of Chocolate Filling. Refrigerate; cut into bars. Makes about 3 dozen.

*It's a good idea to make plenty of cookies and to store those not used immediately. Cookies should be stored in airtight containers and kept in the refrigerator, freezer or other cool place.*

## CHOCOLATE RUM BARS

½ cup butter  
1¼ cups brown sugar, packed  
1 egg  
1 teaspoon vanilla  
1½ cups sifted all-purpose flour  
1 teaspoon cinnamon  
½ teaspoon cloves  
¼ teaspoon allspice  
1 teaspoon baking powder  
¼ teaspoon salt  
¼ cup chopped mixed candied fruit  
¼ cup finely chopped blanched almonds  
2 squares unsweetened chocolate, grated

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients. Stir in fruit, almonds and chocolate. Spread into greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 25 minutes. Cool; make Chocolate Rum Frosting.

### Chocolate Rum Frosting

2 tablespoons butter  
2 squares unsweetened chocolate, melted  
⅓ teaspoon salt  
1 teaspoon vanilla  
2 cups powdered sugar  
¼ cup light rum

Blend ingredients. Frost; cut into bars. Makes 32.

## WALNUT BROWNIES

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

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; cut into squares. Makes about 2 dozen.





In HOLLAND,  
 gifts are exchanged at  
 St. Nicholas Eve parties but each  
 must be accompanied by a verse which  
 has something to do with either the good  
 points or weaknesses of the recipient.  
 Everything is signed "Sinterklaas"  
 so the giver remains anonymous.

## RASPBERRY MERINGUE KISSES

3 egg whites	$\frac{3}{4}$ cup sugar
$\frac{1}{8}$ teaspoon salt	1 teaspoon vinegar
$3\frac{1}{2}$ tablespoons raspberry gelatin	1 cup miniature chocolate bits

Beat egg whites with salt until foamy. Add raspberry gelatin and sugar gradually; beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate bits. Drop from teaspoon onto ungreased cookie sheets covered with brown paper. Bake at 250 degrees 25 minutes. Turn oven OFF; leave cookies in oven 20 minutes longer. Makes about 9 dozen.

## 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 with cream of tartar and salt until soft peaks form. Add sugar a tablespoonful at a time; beat until VERY stiff. Mix in extract. 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. 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 with 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. Makes about 5 dozen.



## RAISIN PECAN POUND CAKE

1 pound butter	1 teaspoon baking powder
1 pound brown sugar, packed	¼ cup brandy
6 eggs	1 pound seedless raisins
4 cups sifted all-purpose flour	3 cups chopped pecans
3 teaspoons nutmeg	

Have ingredients room temperature. Cream butter; add sugar gradually; beat in eggs, one at a time. Blend in sifted dry ingredients and brandy alternately. Stir in raisins and pecans. Pour into greased and floured 10 inch tube pan. Bake at 300 degrees about 1 hour and 45 minutes. Cool in pan 10 minutes before removing. Cool completely; wrap and store in refrigerator at least a week before serving. Frost with double recipe of Butter Frosting (page 32).

## SANDBAKKELSE

1 cup butter	1 teaspoon vanilla
1 cup sugar	½ teaspoon salt
2 eggs	2¾ cups sifted all-purpose flour
1 teaspoon almond extract	

Cream butter; add sugar gradually. Beat in eggs. Blend in remaining ingredients. Chill. DOUGH IS SOFT. Dip fingers into flour and press small amount of dough into individual sandbakkel pan. (Use just enough dough to make a thin hollow shell.) Begin pressing dough into bottom of pan and work toward top. Trim off excess dough. Place pans on cooky sheet. Bake at 350 degrees about 10 minutes or until delicately browned. Makes about 8 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.

## SOUR CREAM CASHEW DROPS

½ cup butter	¾ teaspoon baking powder
1 cup brown sugar, packed	¾ teaspoon soda
1 egg	¼ teaspoon salt
1 teaspoon vanilla	½ cup cultured sour cream
2 cups sifted all-purpose flour	1½ cups chopped salted cashews

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients, sour cream and cashews. Drop from teaspoon onto greased cooky sheets. Bake at 350 degrees about 10 minutes. Cool. Frost with Browned Butter Frosting (page 13). Makes about 8 dozen.

## EASY HOLIDAY FRUIT CAKE

- |  |  |
|--|--|
| 1 (1 pound 3 ounce) package white cake mix | 1/2 cup sifted all-purpose flour           |
| 1 egg                                      | 1 pound light raisins                      |
| 1/4 cup water                              | 1 pound whole pecans                       |
| 1 teaspoon salt                            | 1/2 pound whole candied cherries           |
| 2 teaspoons lemon extract                  | 1/2 pound candied pineapple, cut in strips |
| 3 eggs                                     |  |

Line 2 greased 8½ x 4½ x 2½ inch loaf pans with waxed paper; grease paper. Combine cake mix, 1 egg, water, salt and lemon extract in large bowl of electric mixer. Beat 2 minutes at medium speed. Add 3 eggs; beat 2 minutes longer. Mix flour with remaining ingredients; stir into cake batter. Pour into prepared pans. Bake at 275 degrees about 2 hours. Makes 2 fruit cakes.

## COCONUT BUTTERSCOTCH COOKIES

- |                                     |                         |
|-------------------------------------|-------------------------|
| 1 cup butter                        | 1 cup corn starch       |
| 1 cup brown sugar, packed           | 1 teaspoon soda         |
| 1 egg                               | 1/2 teaspoon salt       |
| 1 teaspoon vanilla                  | 1 cup flaked coconut    |
| 1 1/3 cups sifted all-purpose flour | 1/3 cup chopped walnuts |

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients, coconut and nuts; chill. Shape into balls using level teaspoonfuls of dough. Place on greased cookie sheets; flatten with tines of fork dipped in sugar. Bake at 350 degrees about 10 minutes. Makes about 8 dozen.

*You'll enjoy rolling cookies more if you use a floured canvas and rolling pin cover.*

## CHERRY NUT BELLS

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

Cream butter; add sugar and syrup gradually. Beat in egg. Blend in sifted dry ingredients. Chill. Make Nut Filling.

### Nut Filling

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

Combine all ingredients except cherry pieces. Roll dough 1/8 inch thick on floured canvas; cut with 2 inch round cutter. Place on ungreased cookie sheets. Place 1/2 teaspoonful of filling in center of each round. Shape into a cone by folding edges of dough to meet over the filling. Pinch edges together. Place piece of candied cherry at open end of each bell for a clapper. Bake at 350 degrees about 15 minutes. Makes 8½ dozen.

## TOFFEE TREATS

- |                                     |   |
|-------------------------------------|---|
| 1/2 cup butter                      | 1/2 teaspoon baking powder                |
| 3/4 cup brown sugar, packed         | 1/2 teaspoon salt                         |
| 1 egg                               | 1 cup finely chopped English toffee candy |
| 1 teaspoon vanilla                  | 1/3 cup chopped pecans                    |
| 1 1/2 cups sifted all-purpose flour |   |

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients. Mix in candy and pecans. Drop level tablespoonfuls of dough onto greased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 3 dozen.



## PECAN TURTLES

- |                              |                            |
|------------------------------|----------------------------|
| ½ cup butter                 | 1¼ cup sifted              |
| ⅓ cup brown sugar,<br>packed | all-purpose flour          |
| 1 egg                        | ¼ teaspoon soda            |
| ¼ teaspoon maple<br>extract  | ¼ teaspoon salt            |
| ¼ teaspoon vanilla           | Large pecans               |
|                              | 1 egg white, un-<br>beaten |

Cream butter; add sugar; beat in egg and extracts. Blend in sifted dry ingredients. Chill over night. Place clusters of 3 pecans on greased cooky sheets. Shape dough into 1 inch balls. Dip one side of ball into egg white; place on cluster of pecans; flatten slightly. Bake at 350 degrees about 12 minutes. Make Glossy Chocolate Frosting (page 35).

## PFEFFERNUESSE

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

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

## BROWN SUGAR KISSES

1 egg white  
¾ cup brown sugar,  
packed

½ teaspoon vanilla  
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 cookie sheets. Bake at 300 degrees 20 to 25 minutes. Makes about 4 dozen cookies. Store in a covered container.

## LEBKUCHEN

1½ cups light corn syrup  
½ teaspoon soda  
¼ cup lard  
2 cups sifted  
all-purpose flour  
½ cup butter  
1½ cups sugar  
2 eggs  
½ cup cultured  
sour cream  
4½ cups sifted  
all-purpose flour

¼ teaspoon soda  
1½ teaspoons baking  
powder  
½ teaspoon  
cinnamon  
⅛ teaspoon cloves  
1¼ teaspoons salt  
⅓ cup finely chopped  
blanched almonds  
⅓ cup finely  
chopped citron  
Blanched almonds

Combine syrup, soda and lard; bring to a boil; remove from heat. Mix in 2 cups flour; cover; refrigerate for several days. Remove from refrigerator. Allow to come to room temperature. Cream butter; add sugar gradually; beat in eggs and sour cream. Mix in room temperature syrup mixture. Stir in sifted dry ingredients, chopped almonds and citron. Cover; refrigerate for several days. Allow dough to soften at room temperature before rolling. Roll dough ¼ inch thick on floured canvas. Cut in large oblong pieces about 2 x 3 inches or use cookie cutters. Place on greased cookie sheets; decorate with blanched almonds. Bake at 350 degrees about 15 minutes or until delicately browned. Makes about 8 dozen, depending on size.



In SWEDEN,  
youngsters place bowls of porridge  
in the hayloft for "Jultomten"—  
a little gnome who guards the household  
during the coming year,  
keeps the buildings safe from floods  
and storms, and sees  
that the cows give milk freely.

## 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
⅙ 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; 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 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.

## MOCHA NUT BUTTER BALLS

1 cup butter	1¾ cups sifted all-purpose flour
½ cup sugar	½ teaspoon salt
2 teaspoons vanilla	2 cups finely chopped walnuts
2 teaspoons instant coffee powder	Powdered sugar for rolling
¼ cup cocoa	

Cream butter; add sugar gradually; mix in vanilla, coffee and cocoa. Blend in flour, salt and nuts. Shape into 1 inch balls. Place on ungreased cookie sheets. Bake at 325 degrees about 15 minutes. Cool; roll in powdered sugar. Makes about 6 dozen.

## MARZIPAN BARS

½ cup butter	2 cups sifted all-purpose flour
½ cup brown sugar, packed	¼ teaspoon salt
1 egg yolk	¼ cup milk
1 teaspoon vanilla	1 cup red raspberry jelly
½ teaspoon soda	

Cream butter; add sugar gradually. Beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Spread onto bottom of greased 10x15x1 inch pan; cover with jelly. Make filling.

## Almond Paste Filling

8 ounces almond paste, cut in small pieces	3 tablespoons soft butter
1 egg white	3 eggs
½ cup sugar	Green food coloring
1 teaspoon vanilla	

Blend almond paste, egg white, sugar, vanilla and butter until smooth; beat in eggs. Tint mixture a delicate green; pour over jelly layer. Bake at 350 degrees about 35 minutes. Cool; make icing.

## Chocolate Icing

2 squares unsweetened chocolate, melted	1 teaspoon vanilla
1 tablespoon soft butter	2 cups powdered sugar
	About ¼ cup hot milk

Combine all ingredients; beat until smooth. Spread over almond layer; cut into small bars. Makes about 5 dozen.

*Your baking will be better if you remember to have all ingredients at room temperature unless otherwise specified in the recipe.*

## **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 extract

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 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 greased cooky sheets. WORK QUICKLY. 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 about 14 minutes. Makes about 12 dozen.

## **COCONUT ALMOND MACAROONS**

8 ounces almond paste	⅓ cup powdered sugar
1 cup less 1 tablespoon granulated sugar	1½ cups flaked coconut
3 egg whites	

Crumble almond paste into bowl; add granulated sugar; mix with fingers. Beat in egg whites until well blended. Stir in powdered sugar; 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.

## **CHOCOLATE MELT-AWAYS**

1 cup butter	1 cup walnuts, grated (1½ cups)
1¼ cups powdered sugar	2 (4 ounce) bars sweet chocolate, melted
½ teaspoon salt	
1 teaspoon vanilla	
1¼ cups sifted all-purpose flour	

Cream butter; add sugar gradually. Blend in salt, vanilla, flour, walnuts and cooled chocolate. Chill dough 1 hour. Pinch off small pieces of dough; place on lightly greased cooky sheets. Bake at 250 degrees about 30 minutes. Makes about 10 dozen small cookies.

## **NOEL CAKE**

½ cup butter	⅛ teaspoon soda
1⅓ cups sugar	½ teaspoon salt
3 eggs	½ cup cultured sour cream
2 teaspoons rum extract	¾ cup finely diced candied cherries
1½ cups sifted all-purpose flour	

Line greased 9 x 5 x 3 inch pan with waxed paper; grease paper. Cream butter; add sugar gradually; beat in eggs, one at a time. Add rum extract. Blend in sifted dry ingredients and sour cream alternately. Mix in cherries. Pour into prepared pan. Bake at 325 degrees about 1 hour and 15 minutes. Cool; frost with Butter Frosting; decorate as desired.

## **Butter Frosting**

3 tablespoons soft butter	3 tablespoons cream
1½ cups powdered sugar	1 teaspoon vanilla

Blend all ingredients; beat until smooth.



## SPRITZ TOPPED COOKIES

1¼ cups butter	3 cups sifted all-purpose flour
1 cup sugar	½ teaspoon salt
2 egg yolks	Red and green food coloring
2 teaspoons vanilla	

Cream butter; add sugar gradually. Beat in egg yolks and vanilla. Blend in flour and salt. Divide dough in HALF; chill one portion. Divide remaining half into 2 equal parts; tint one part pink; one part green. Press colored dough through cookie press onto ungreased cookie sheets. Use snowflake, daisy or other small cookie press plates. Bake at 375 degrees about 8 minutes. Roll chilled dough ⅛ inch thick on floured canvas; cut with 2 inch cutter. Place on ungreased cookie sheets. Bake at 375 degrees about 6 minutes. Cool. Place about ¼ teaspoonful of Butter Frosting (page 32) in center of round cookie; top with a colored cookie. Makes about 4½ dozen.





### NUT ROLLS

- |                                 |   |
|---------------------------------|---|
| 2 cups walnuts, ground          | 1 cup brown sugar, packed               |
| 1 cup pitted dates, ground      | 2 eggs, slightly beaten                 |
| 1½ cups flaked coconut, chopped | Coconut and chopped walnuts for rolling |

Mix walnuts, dates, coconut, sugar and eggs. Shape into rolls  $\frac{3}{4}$  inch in diameter and  $1\frac{1}{4}$  inches long. Roll in coconut or chopped walnuts. Place on greased cooky sheets. Bake at 350 degrees about 12 minutes or until golden brown. Remove from sheets immediately. Makes about 6 dozen.

### POPPY SEED COOKIES

- |                                 |   |
|---------------------------------|---|
| 1 cup butter                    | $\frac{1}{4}$ teaspoon salt                         |
| $\frac{1}{2}$ cup sugar         | 3 tablespoons poppy seed                            |
| 2 egg yolks                     | $\frac{3}{4}$ cup semi-sweet chocolate bits, melted |
| 1 teaspoon vanilla              |   |
| 2 cups sifted all-purpose flour |   |

Cream butter; add sugar gradually. Beat in egg yolks and vanilla. Blend in flour, salt and poppy seed. Chill. Shape into 1 inch balls. Place 1 inch apart on greased cooky sheets. Make a depression in the center of each ball. Bake at 375 degrees about 10 minutes. Cool; fill depression with melted chocolate. Makes about  $4\frac{1}{2}$  dozen.

## FROSTED CHOCOLATE DROPS

$\frac{2}{3}$ cup butter	$2\frac{1}{2}$ cups sifted
1 cup brown sugar, packed	all-purpose flour
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ teaspoon soda
1 egg	1 teaspoon salt
3 squares unsweetened chocolate, melted	1 cup cultured sour cream
1 teaspoon vanilla	1 cup chopped walnuts

Cream butter; add sugars gradually. Beat in egg, cooled chocolate and vanilla. Blend in sifted dry ingredients, sour cream and walnuts. Drop level tablespoonfuls onto greased cooky sheets. Bake at 350 degrees about 10 minutes. Cool. Make Glossy Chocolate Frosting. Makes about 7 dozen.

### Glossy Chocolate Frosting

1 tablespoon butter	$\frac{1}{2}$ teaspoon vanilla
1 square unsweetened chocolate	About 2 tablespoons hot milk
1 cup powdered sugar	

Melt butter and chocolate together. Mix in sugar, vanilla and enough milk to make frosting of spreading consistency. Frost cookies. Makes about 5 dozen.

## CHINESE ALMOND COOKIES

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

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

## BUTTER CHEWS

$\frac{1}{2}$ cup butter	$1\frac{1}{2}$ cups brown
2 tablespoons sugar	sugar, packed
1 cup sifted	$\frac{1}{2}$ cup chopped pecans
all-purpose flour	$\frac{1}{2}$ cup flaked coconut
2 egg yolks	2 egg whites

Cream butter; blend in sugar and flour until mixture resembles coarse crumbs. Spread into greased 7 x 11 x 2 inch pan. Bake at 350 degrees about 15 minutes. Beat egg yolks; add brown sugar; mix until smooth. Stir in pecans and coconut. Beat egg whites until stiff; fold into brown sugar mixture carefully. Pour over baked layer. Bake at 350 degrees about 25 minutes. Cool. Cut into squares. Makes 2 dozen.

## MOLASSES CUT-OUTS

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

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients; chill. Roll  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick on floured canvas; cut into desired shapes. Place on greased cooky sheets; decorate before baking or frost when cool with Decorating Frosting (page 16). Bake at 350 degrees 8 to 10 minutes depending on thickness of cooky. Makes about 7 dozen depending on size.

*Butter frostings will turn out smoother if you sift the measured powder sugar before blending it with the other ingredients.*

## CHOCOLATE MACAROON BARS

1½ cups sifted all-purpose flour	½ cup butter
1½ teaspoons baking powder	¼ cup sugar
¼ teaspoon salt	2 egg yolks
⅔ cup instant chocolate mix	1 tablespoon milk
	½ teaspoon vanilla

Sift flour, baking powder, salt and chocolate mix together. Cream butter; add sugar gradually. Beat in egg yolks, milk and vanilla. Blend in dry ingredients. Divide dough into thirds. Roll EACH third on floured canvas into a 10½ x 5 inch rectangle. Cut rectangle in half lengthwise. Spread ONE THIRD of Coconut Filling on one strip; place remaining strip on top of filling, sandwich fashion. Cut each strip crosswise into 16 bars. Place on ungreased cooky sheets. Bake at 325 degrees about 15 minutes. Cool; frost top and sides with Chocolate Frosting. Makes about 4 dozen.

### Coconut Filling

2 egg whites	2 cups finely chopped flaked coconut
¼ cup sugar	1 tablespoon water
½ teaspoon vanilla	

Beat egg whites until soft peaks form; add sugar gradually; beat until stiff. Add vanilla. Fold in coconut and water.

### Chocolate Frosting

1 cup instant chocolate mix	2¼ cups powdered sugar
¼ cup soft butter	1 teaspoon vanilla
¼ cup boiling water	Milk

Combine chocolate mix, butter and water; mix well. Beat in sugar, vanilla and enough milk to make frosting of spreading consistency.



In SWITZERLAND,  
on Christmas Eve every mother  
takes a big onion, cuts it into two  
pieces and peels off 12 layers—  
one for each month of the year.  
Each layer is filled with salt  
and in the morning the family can tell  
from the degree of moisture in the salt  
which months will be dry  
and which will be rainy.

## MARBLE BROWNIES

- |                                    |   |
|------------------------------------|---|
| 1 (4 ounce) bar<br>sweet chocolate | 2 eggs  |
| 3 tablespoons butter               | $\frac{3}{4}$ cup sugar                       |
| 3 ounces cream<br>cheese           | $\frac{1}{2}$ teaspoon baking<br>powder       |
| 2 tablespoons butter               | $\frac{1}{4}$ teaspoon salt                   |
| $\frac{1}{4}$ cup sugar            | $\frac{1}{2}$ cup sifted<br>all-purpose flour |
| 1 egg, slightly beaten             | 1 teaspoon vanilla                            |
| 1 tablespoon<br>all-purpose flour  | $\frac{1}{4}$ teaspoon almond<br>extract      |
| $\frac{1}{2}$ teaspoon vanilla     | $\frac{1}{2}$ cup chopped pecans              |

Melt chocolate with 3 tablespoons butter; cool. Blend cream cheese and 2 tablespoons butter; add  $\frac{1}{4}$  cup sugar gradually. Mix in 1 egg, 1 tablespoon flour and  $\frac{1}{2}$  teaspoon vanilla. Set aside. Beat 2 eggs slightly; mix in  $\frac{3}{4}$  cup sugar, sifted dry ingredients, extracts, nuts and cooled chocolate mixture. Pour HALF of chocolate batter into greased 7 x 11 x  $1\frac{1}{2}$  inch pan; top with cream cheese mixture. Spoon remaining chocolate batter over top. Zigzag knife through batter to marbelize. Bake at 350 degrees about 35 minutes. Cool; frost with Glossy Chocolate Frosting (page 35). Cut into squares. Makes about 2 dozen.

## SPRITZ

- |  |   |
|--|---|
| 1 cup butter                                   | $\frac{1}{2}$ teaspoon almond<br>extract        |
| $\frac{1}{2}$ cup plus 1 table-<br>spoon sugar | $2\frac{1}{2}$ cups sifted<br>all-purpose flour |
| 1 egg  | Colored sugar, candies<br>for decorating        |
| $\frac{3}{4}$ teaspoon salt                    |   |
| 1 teaspoon vanilla                             |   |

Cream butter; add sugar. Blend in egg, salt, extracts and flour; knead dough in hands until soft and pliable. Press dough through cookie press onto ungreased cookie sheets; decorate as desired. Bake at 400 degrees about 8 minutes. Makes about 6 dozen depending on size.

## WALNUT REFRIGERATOR COOKIES

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

Cream butter and lard; add sugars gradually; beat in egg. Blend in sifted dry ingredients and nuts. Chill until firm enough to handle. Shape into bars  $1\frac{1}{4}$  inches square. Wrap in waxed paper; chill over night. Cut into thin slices; place on greased cookie sheets. Bake at 375 degrees about 8 minutes. Makes 7 dozen.

## PEPPERMINT STRIPS

- |                                    |   |
|------------------------------------|---|
| 2 cups sifted<br>all-purpose flour | 1 teaspoon vanilla                            |
| 1 cup sugar                        | 1 cup miniature<br>chocolate bits             |
| 1 cup butter                       | 1 egg white                                   |
| 1 egg yolk, slightly<br>beaten     | $\frac{1}{2}$ cup crushed<br>peppermint candy |

Combine flour and sugar in mixing bowl. Cut in butter until mixture resembles coarse crumbs. Mix in egg yolk, vanilla and chocolate bits. Press mixture evenly into ungreased 10 x 15 x 1 inch pan. Beat egg white until frothy; brush over top of dough; sprinkle with candy. Bake at 350 degrees about 25 minutes. Cut into strips while warm. Makes about 5 dozen.

*For a fast and good tasting fruit cake glaze, use heated apricot jam.*

## 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 sugars and eggs; beat well. Blend in sifted dry ingredients, fruit and almonds. Spread into greased 10 x 15 x 1 inch pan. Bake at 350 degrees about 25 minutes. Blend powdered sugar, milk and vanilla; spread over top. Decorate with fruits; cut into bars. Makes 2 dozen.

## RUM REFRIGERATOR COOKIES

- |                              |                              |
|------------------------------|------------------------------|
| 1 cup butter                 | 1 teaspoon baking powder     |
| 1 cup sugar                  | 3 cups sifted cake flour     |
| 1 egg                        | ⅓ cup finely chopped almonds |
| 1 tablespoon rum             | ⅓ cup finely chopped citron  |
| ½ teaspoon ground cardamom   |                              |
| 1 teaspoon grated lemon rind |                              |
| ¼ teaspoon salt              |                              |

Cream butter; add sugar gradually. Beat in egg, rum, cardamom and lemon rind. Blend in sifted dry ingredients, almonds and citron. Chill until firm enough to handle. Shape into rolls about 2 inches in diameter. Wrap in waxed paper; chill over night. Cut into thin slices; place on greased cookie sheets. Bake at 375 degrees about 12 minutes. Makes about 8 dozen.

## SPRINGERLE

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

Beat eggs at high speed in small bowl of electric mixer until thick and light colored. Add sugar VERY gradually. Turn mixer to a low speed; beat until sugar is dissolved. (This takes about 10 minutes.) FOLD in sifted dry ingredients and anise extract. Place a small portion of dough at a time on well floured canvas; coat dough with flour; pat with palms of hands to ⅓ inch thickness. Dust springerle rolling pin with flour; press on dough to emboss the designs and get a clear imprint. WORK QUICKLY. Cut out the squares; place on greased cookie sheets; allow to dry at room temperature 4 to 6 hours. Bake at 350 degrees 10 to 12 minutes. Cool; store in covered container to mellow and soften. Makes about 3 dozen.



## GINGER SNAPS

$\frac{3}{4}$ cup butter	2 teaspoons soda
1 cup sugar	1 teaspoon cinnamon
$\frac{1}{4}$ cup molasses	1 teaspoon cloves
1 egg	1 teaspoon ginger
2 cups sifted all-purpose flour	Granulated sugar for rolling
$\frac{1}{2}$ 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 about 10 minutes; cookies become crisp when cool. Makes about 6 dozen.

## STUFFED DATE DROPS

$3\frac{1}{2}$ dozen pitted dates	$\frac{1}{4}$ teaspoon salt
$\frac{1}{3}$ cup walnut pieces	$1\frac{1}{4}$ cups sifted all-purpose flour
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ teaspoon baking powder
$\frac{3}{4}$ cup brown sugar, packed	$\frac{1}{2}$ teaspoon soda
$\frac{1}{2}$ teaspoon vanilla	$\frac{1}{2}$ 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 cooky sheets; allow one date for each cooky. Bake at 375 degrees 12 to 15 minutes. Makes  $3\frac{1}{2}$  dozen  $2\frac{1}{2}$  inch cookies. Cool and frost.

## Golden Frosting

$\frac{1}{4}$ cup butter	1 teaspoon vanilla
$\frac{1}{2}$ 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.

## CHOCOLATE LOG COOKIES

1 cup butter	2 teaspoons vanilla
$\frac{1}{2}$ cup powdered sugar	3 tablespoons cocoa
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{2}$ teaspoon salt
2 egg yolks	$2\frac{1}{2}$ cups sifted all-purpose flour

Cream butter; add sugars gradually. Blend in egg yolks, vanilla, cocoa, salt and flour; work dough lightly in hands. Use star-shaped cooky press plate; press dough through cooky press onto ungreased cooky sheets; make cookies about 2 inches long. Bake at 350 degrees about 12 minutes. Make Mocha Frosting.

## Mocha Frosting

3 tablespoons soft butter	$\frac{1}{2}$ teaspoon vanilla
1 cup powdered sugar	Green food coloring
2 tablespoons cocoa	$1\frac{1}{2}$ tablespoons water
$1\frac{1}{2}$ tablespoons cold coffee	$1\frac{1}{2}$ cups finely chopped walnuts

Combine butter, sugar, cocoa, coffee and vanilla; mix until smooth. Add a few drops green coloring to water; stir into walnuts; mix until evenly coated. Spread in shallow pan. Place in 350 degree oven about 8 minutes to dry. Dip ends of cookies in frosting, then in green walnuts. Makes about 10 dozen.



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