

WISCONSIN ELECTRIC POWER COMPANY

CHRISTMAS

COOKY BOOK





COOKY LOLLIPOPS

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{4}$ cup brown sugar, packed	$\frac{1}{4}$ cup finely chopped nuts
1 egg	$\frac{1}{2}$ cup butterscotch bits, melted
1 teaspoon vanilla	$\frac{1}{4}$ cup seedless raisins, finely chopped
$\frac{1}{2}$ cup butterscotch bits, melted	36 wooden skewers
2 cups sifted all-purpose flour	
$\frac{1}{4}$ teaspoon salt	

Cream butter; add sugar gradually. Blend in egg, vanilla, $\frac{1}{2}$ cup butterscotch bits, melted; add sifted dry ingredients; chill. Blend nuts, remaining melted butterscotch bits and raisins; keep warm. Roll dough $\frac{1}{8}$ 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 $\frac{1}{2}$ 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.

DOCCIBOJAI

(Jugoslavian Christmas Cookies)

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|-----------------|--------------------|
| 1 cup butter | 2½ cups sifted |
| ½ cup sugar | all-purpose flour |
| 1 egg yolk | 1 cup cherry jelly |
| ½ teaspoon salt | |

Cream butter; add sugar gradually; beat in egg yolk and salt. Blend in flour. Pat lightly onto bottom of greased 10 x 15 x 1 inch pan; cover with jelly. Make Walnut Meringue.

Walnut Meringue

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|-----------------------------|-------------------------------------|
| 4 egg whites | 1 teaspoon lemon |
| 1 cup sugar | extract |
| 1 cup finely ground walnuts | 1 cup walnuts, chopped, for topping |

Beat egg whites until soft peaks form. Add sugar gradually; beat until stiff and sugar is dissolved. Fold in 1 cup ground walnuts and extract. Spread over jelly; sprinkle with chopped walnuts. Bake at 350 degrees about 35 minutes. Cool; cut into small bars. Makes about 5 dozen.

SOUR CREAM CASHEW DROPS

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|---------------------------------|--------------------------------|
| 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 19). Makes about 8 dozen.

Brown sugar which has hardened may be softened by storing in a covered container with a slice of bread or an apple.

OATMEAL COOKIES

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|---------------------------------|-------------------------|
| 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 cooky sheets. Bake at 375 degrees about 10 minutes. Makes about 10 dozen.

SUGAR VARIETIES

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| 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.



*This young fellow's
quick to share*

*His Christmas Cookies
with the Bear.*

*When you get yours
will you share too?*

*It's quite the proper
thing to do!*

SPRITZ TOPPED COOKIES

1¼ cups butter
1 cup sugar
2 egg yolks
2 teaspoons
vanilla

3 cups sifted all-
purpose flour
½ teaspoon salt
Red and green
food coloring

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 15) in center of round cookie; top with a colored cookie. Makes about 4½ dozen.

NUTTY FUDGE-WICHES

4 ounces cream
cheese
½ cup brown sugar,
packed
½ cup butter
1½ cups sifted
all-purpose flour
1 teaspoon baking
powder
¼ teaspoon salt

1 cup brown sugar,
packed
1 teaspoon vanilla
4 ounces cream cheese
3 eggs
2 squares unsweetened
chocolate, melted
and cooled
Chopped walnuts for
topping

Blend 4 ounces cream cheese with ½ cup brown sugar. Set aside. Cream butter; add all remaining ingredients at once except walnuts for topping. Beat until smooth, about 1 minute. Pour HALF of batter into greased 9 x 9 x 2 inch pan. Top with cream cheese and brown sugar mixture; spread with remaining batter. Sprinkle with chopped nuts. Bake at 350 degrees about 25 minutes. Cool. Cut into squares. Makes about 36.

COCO-MINTS

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

Cream butter; add sugar gradually; add vanilla; beat in egg. Blend in sifted dry ingredients and milk alternately; chill until firm. Shape dough into 4 rolls, 1 inch in diameter. Wrap in waxed paper; chill over night. Cut into $\frac{1}{8}$ inch slices. Place on ungreased cooky sheets. Bake at 325 degrees about 8 minutes. Cool. Make Mint Filling.

Mint Filling

$\frac{1}{4}$ cup butter	$\frac{1}{8}$ teaspoon peppermint extract
$2\frac{1}{4}$ cups powdered sugar	About $\frac{1}{4}$ cup milk
	Green food coloring

Blend all ingredients; beat until smooth. Spread bottom of half of the cookies with $\frac{1}{2}$ teaspoonful of filling; place another cookie on top sandwich fashion. Makes about 10 $\frac{1}{2}$ dozen.



CHOCOLATE PEPPERMINT BARS

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

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 Frosting.

Chocolate Frosting

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|---------------------------|--|
| 3 tablespoons soft butter | 1 tablespoon milk |
| 1 cup powdered sugar | 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

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

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

BROWN SUGAR KISSES

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|---------------------------|-----------------------------|
| 1 egg white | ½ teaspoon vanilla |
| ¾ cup brown sugar, packed | 2 cups pecan halves, broken |

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. Store in a covered container.

BONBON COOKIES

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|-----------------------|-----------------------------|
| 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 cookie sheets and swirl top. Bake at 250 degrees about 30 minutes. Makes about 4 dozen.

FROSTED PECAN BROWNIES

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|---------------------------------|---------------------------------|
| 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 with butter at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate mixture. 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; frost with Bittersweet Frosting. Cut into 36 squares.

Bittersweet Frosting

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|---------------------------------|----------------------|
| 2 squares unsweetened chocolate | 1 cup powdered sugar |
| 2 tablespoons butter | 1 teaspoon vanilla |
| 2 tablespoons milk | Cream |

Melt chocolate and butter in milk at a low heat. Stir occasionally. Add sugar and vanilla. MIXTURE IS CRUMBLY. Stir constantly at a low heat until sugar melts and mixture is of spreading consistency. Thin with cream if necessary.

DATE FILLED PINWHEELS

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|-----------------------------|---------------------------------|
| $\frac{1}{2}$ 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. Blend in sifted dry ingredients; chill. Make Date Filling.

Date Filling

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|-----------------------------|---------------------------------------|
| $\frac{3}{4}$ 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 about 12 minutes. Makes 9 dozen.

DUTCH SUGAR COOKIES

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|--|---|
| $\frac{3}{4}$ cup butter | 1 $\frac{1}{2}$ teaspoons cinnamon |
| 1 cup plus 2 tablespoons brown sugar, packed | $\frac{1}{2}$ teaspoon baking powder |
| 1 egg yolk | 1 egg white |
| 2 cups sifted all-purpose flour | 1 tablespoon water |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{3}$ cup granulated sugar, for topping |

Cream butter; add brown sugar gradually. Blend in egg yolk and sifted dry ingredients. Roll $\frac{1}{8}$ inch thick on floured canvas; cut with plain or fancy cutters. Place on greased cooky sheets. Combine egg white and water; brush over cookies. Sprinkle with granulated sugar. Bake at 375 degrees 8 to 10 minutes. Makes about 7 dozen, depending on size.

COCONUT FUDGE BROWNIES

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|--|--------------------------------------|
| 2 squares unsweetened chocolate | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{3}$ cup butter | $\frac{1}{4}$ teaspoon salt |
| 2 eggs | $\frac{2}{3}$ cup flaked coconut |
| 1 cup sugar | 1 tablespoon sugar |
| 1 teaspoon vanilla | 2 teaspoons butter, melted |
| $\frac{2}{3}$ cup sifted all-purpose flour | $\frac{2}{3}$ cup flaked coconut |

Melt chocolate with butter at a low heat; cool. Beat eggs well; blend in sugar, vanilla and chocolate mixture. Blend in sifted flour, baking powder and salt. Add $\frac{2}{3}$ cup coconut. Pour into greased 8 x 8 x 2 inch pan. Combine remaining ingredients; sprinkle over batter. Bake at 350 degrees about 25 minutes. Cool; cut into squares. Makes about 2 dozen.

BUTTERED RUM COOKIES

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|---------------------------------------|----------------------------------|
| 1 cup butter | $\frac{1}{4}$ cup grated almonds |
| $\frac{1}{2}$ cup powdered sugar | 2 cups sifted all-purpose flour |
| $\frac{1}{2}$ teaspoon almond extract | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons rum | |

Cream butter; add sugar gradually. Blend in remaining ingredients. Chill. Roll small portions of dough $\frac{1}{8}$ inch thick on floured canvas. Cut with small cutters. Place on greased cooky sheets. Bake at 375 degrees about 8 minutes. Cool; make Rum Frosting.

Rum Frosting

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|-------------------------------------|----------------|
| $\frac{1}{4}$ cup butter | 1 teaspoon rum |
| 1 $\frac{1}{2}$ cups powdered sugar | Cream |

Cream butter; add sugar, rum and enough cream to make frosting of spreading consistency. Spread bottom of HALF the cookies with Rum Frosting; cover with remaining cookies, sandwich fashion. Makes about 6 dozen.



RASPBERRY MERINGUE KISSES and CREAM CHEESE PILLOWS

3 egg whites
 1/8 teaspoon salt
 3 1/2 tablespoons
 raspberry gelatin

3/4 cup sugar
 1 teaspoon vinegar
 1 cup miniature
 chocolate bits

1/2 cup butter
 3 ounces cream
 cheese
 1 cup sifted all-
 purpose flour

1/4 cup thick jam
 3/4 teaspoon cinnamon
 1/4 cup granulated
 sugar

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.

Cream butter and cheese; blend in flour; shape into ball; cover; chill. Roll very thin on floured canvas; cut with 2 1/2 inch cutter. Place on ungreased cookie sheets. Place 1/4 teaspoon jam in center. Moisten edges with water; fold cookie in half; press edges with tines of fork. Bake at 375 degrees about 12 minutes. Coat hot cookies in combined cinnamon and sugar. Makes about 3 1/2 dozen.

The Spotted Pony loves his pal

...she's his favorite kind of gal.

See the way he cleans the plate

Those Christmas cookies are just great!



ORANGE-DATE DIAMONDS

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|---|--|
| $\frac{3}{4}$ cup granulated sugar | $\frac{1}{2}$ cup chopped walnuts |
| $\frac{1}{4}$ cup sifted all-purpose flour | $\frac{3}{4}$ cup sifted all-purpose flour |
| $\frac{1}{4}$ teaspoon salt | $\frac{3}{4}$ teaspoon salt |
| 1 (6 ounce) can frozen orange concentrate, room temperature | $\frac{3}{4}$ cup brown sugar, packed |
| $\frac{1}{4}$ cup water | $2\frac{1}{4}$ cups uncooked oatmeal |
| $1\frac{1}{2}$ cups cut dates | $\frac{3}{4}$ cup butter |

Combine granulated sugar, $\frac{1}{4}$ cup flour and $\frac{1}{4}$ teaspoon salt in saucepan. Blend in orange concentrate, water and dates. Cook at a medium heat until thickened; stir; add nuts. Combine $\frac{3}{4}$ cup flour, $\frac{3}{4}$ teaspoon salt, brown sugar and oatmeal. Cut in butter with pastry blender until mixture resembles coarse crumbs. Press 2 cups of oatmeal mixture firmly into an ungreased 9 x 13 x 2 inch pan. Spread with date mixture; cover with remaining oatmeal mixture; press lightly. Bake at 350 degrees about 30 minutes. Cool. Cut into diamond shapes. Makes about 4 dozen.

DUSEN CONFECTO

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

Sift flour, sugar and salt together into mixing 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 $\frac{1}{8}$ inch thick on floured canvas; cut with small cutter. Place on greased cookie sheets. Bake at 350 degrees about 8 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 about 7 dozen.

SPRITZ

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|-------------------------------|---------------------------------------|
| 1 cup butter | ½ teaspoon almond extract |
| ½ cup plus 1 tablespoon sugar | 2½ cups sifted all-purpose flour |
| 1 egg | Colored sugar, candies for decorating |
| ¾ teaspoon salt | |
| 1 teaspoon vanilla | |

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

WALNUT PYRAMIDS

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|---------------------------|----------------------------------|
| 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 cookie sheets. Bake at 375 degrees 6 to 8 minutes depending on size. Cool; make Toasted Walnut Filling.

Toasted Walnut Filling

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

GLAZED LEBKUCHEN

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

Bring honey to a boil; cool. Mix in granulated and brown sugar. Add eggs; beat well. Blend in sifted dry ingredients, citron, lemon peel and almonds. Spread batter into greased 10 x 15 x 1 inch pan. Bake at 350 degrees about 25 minutes. Blend powdered sugar, hot milk and vanilla. Spread over top of WARM lebkuchen. Cut into 2 x 3 inch bars while warm. Decorate with candied cherries and citron. Wrap with transparent material and decorate with Christmas seals. Makes about 2 dozen.

FILBERT KISSES

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|-------------------|---------------------|
| ¾ cup filberts | 1 cup sugar |
| 1 teaspoon butter | ½ teaspoon cinnamon |
| 3 egg whites | 1 teaspoon vanilla |
| ⅛ 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 cookie sheets. Bake at 275 degrees about 25 minutes. Makes about 6½ dozen.

For best results, when baking a meringue or kiss type of cookie, substitute superfine sugar for granulated sugar in equal amounts.

1 (13¾ ounce) package hot roll mix	¼ cup melted butter
¾ cup warm water	1 egg, beaten
¼ cup sugar	¾ cup butter
	⅓ cup all-purpose flour

Soften yeast in warm water. Beat in sugar and melted butter; cool to lukewarm. Blend in egg and hot roll mix; cover. Chill at least 2 hours. Cream ¾ cup butter; add ⅓ cup flour; mix well. Spread this mixture on waxed paper to form a 6 x 10 inch rectangle; chill at least 2 hours or over night.

Knead chilled yeast dough lightly on a floured surface. Roll into a 14 inch square. Place chilled butter mixture in center of square. WORK QUICKLY. Fold uncovered ends of dough over butter mixture. Roll into a 12 x 16 inch rectangle. Fold narrow ends to center; then roll again into a 12 x 16 inch rectangle. Repeat process two more times. Cover; refrigerate at least 4 hours.

Roll chilled dough on floured canvas into a 14 inch square. Cut vertically into seven strips 2 inches wide. Then cut diagonally from one corner of square to center of opposite side. Cut two inch strips PARALLEL to this diagonal to form diamonds. Set aside 36 diamonds; refrigerate. Shape remaining dough into a ball. Roll into a 10 inch circle; place on greased cooky sheet. Cut a 4 inch circle in center; remove dough.

Place 12 of the refrigerated diamonds side by side around outer edge of circle of dough. Allow points of diamonds to extend ¾ inch over outer edge of circle. Place 12 more diamonds so points just touch edge of circle. These may overlap slightly. Place the remaining 12 diamonds to form the same pattern on the circle of dough. Cover; let rise until almost doubled.

Topping

1 egg yolk	½ cup apricot jam,
1 tablespoon water	strained

Brush with a mixture of egg yolk and 1 tablespoon of water before baking. Bake at 325 degrees about 30 minutes. Brush again with egg mixture and bake 10 minutes longer or until golden brown. Brush with strained apricot jam while warm.

FLAKY HOLIDAY WREATH



PEPPERMINT SNOWBALLS

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|---|---|
| 2 tablespoons cream cheese | 1 cup butter |
| 1 teaspoon milk | $\frac{1}{2}$ cup powdered sugar |
| $\frac{1}{2}$ cup powdered sugar | 1 teaspoon vanilla |
| 2 tablespoons finely crushed peppermint candy | $2\frac{1}{2}$ cups sifted all-purpose flour |
| 1 drop red food coloring | $\frac{1}{4}$ cup powdered sugar |
| | 6 tablespoons finely crushed peppermint candy |

Combine room temperature cheese and milk; add $\frac{1}{2}$ cup powdered sugar gradually. Stir in 2 tablespoons peppermint candy and food coloring. Set aside to be used later for filling. Cream butter; add $\frac{1}{2}$ cup powdered sugar gradually; mix in vanilla. Blend in flour. Knead dough in hands until soft and pliable. Shape rounded teaspoonfuls of dough into balls. Make a deep well in center of each ball with handle of wooden spoon; fill with $\frac{1}{4}$ teaspoonful of filling. Shape a scant $\frac{1}{4}$ teaspoonful of dough into a flat round. Lay on top of filling; press gently to seal. Place on ungreased cookie sheets. Bake at 350 degrees about 12 minutes. Roll warm cookies in combined $\frac{1}{4}$ cup powdered sugar and 6 tablespoons peppermint candy. Makes about 4 dozen.



MOCHA LOGS

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|-------------------------------------|--|
| 1 cup butter | 1/2 teaspoon salt |
| 3/4 cup sugar | 1/4 teaspoon baking powder |
| 1 egg | |
| 1 teaspoon vanilla | 1 1/2 cups semi-sweet chocolate bits, melted |
| 2 1/2 cups sifted all-purpose flour | 3/4 cup finely chopped pecans |
| 2 tablespoons instant coffee powder | |

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients; chill. Use star-shaped cooky press plate; press dough through cooky press onto ungreased cooky sheets; make cookies about 2 inches long. Bake at 375 degrees about 8 minutes. Cool. Dip ends of cookies in chocolate, then in pecans. Allow chocolate to harden before storing. Makes about 11 dozen.

RAISIN PECAN POUND CAKE

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|---------------------------------|--------------------------|
| 1 pound butter | 1 teaspoon baking powder |
| 1 pound brown sugar | 1/4 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.

BUTTER FROSTING

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|---------------------------|---------------------------|
| 3 tablespoons soft butter | 1 1/2 cups powdered sugar |
| 3 tablespoons cream | 1 teaspoon vanilla |

Blend all ingredients; beat until smooth.

SOUR CREAM SURPRISE COOKIES

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|---------------------------------|--|
| 1 cup butter | 1 teaspoon soda |
| 2 cups sugar | 1/2 teaspoon salt |
| 2 eggs | 1 cup cultured sour cream |
| 1 teaspoon vanilla | *2 (12 ounce) cans almond pastry filling |
| 5 cups sifted all-purpose flour | 1/4 cup sugar |
| 2 teaspoons baking powder | 1/2 teaspoon nutmeg |

Cream butter; add sugar gradually. Beat in eggs and vanilla. Sift flour, baking powder, soda and salt together. Blend in sifted dry ingredients and sour cream alternately; chill. Roll 1/8 inch thick on floured canvas; cut with 2 1/2 inch round cutter. Place half of cookies on ungreased cooky sheets. Drop level teaspoonfuls of filling on center of each cooky. Moisten edge of bottom cooky with water. Top with remaining rounds. Press edges together with tines of fork. Sprinkle cookies with combined sugar and nutmeg mixture. Bake at 425 degrees about 7 minutes. Makes about 6 dozen cookies.

* Any fruit pastry filling may be substituted.

CHOCOLATE NUT REFRIGERATOR COOKIES

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|---------------------------|--|
| 1 1/4 cups butter | 1/4 teaspoon salt |
| 1 1/2 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 |
| 1/2 cup cocoa | |

Cream butter; add sugar gradually; beat in egg. Blend in flour, cocoa and salt; chill several hours. Shape dough into 4 rolls, 1 1/2 inches in diameter. Roll shaped dough in 1 cup chopped walnuts. Wrap in waxed paper; chill over night. Cut into 1/8 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.

CHOCOLATE COCONUT CONFECTIONS

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|--------------------------------|------------------------------|
| ½ cup butter | 2 cups graham cracker crumbs |
| 1 square unsweetened chocolate | 1 cup coconut, chopped |
| 1 egg, beaten | ½ cup chopped walnuts |
| ¼ cup sugar | |
| 1 teaspoon vanilla | |

Melt butter and chocolate together. Add remaining ingredients to chocolate mixture; mix well. Press into ungreased 7 x 11 x 2 inch pan. Refrigerate until well chilled. Make Vanilla Filling.

Vanilla Filling

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|-------------------|------------------------------|
| ¼ cup butter | 2 cups sifted powdered sugar |
| 1 tablespoon milk | 1 teaspoon vanilla |

Cream butter; add milk, sugar and vanilla. Beat until smooth. Spread over crumb layer; chill. Frost with Glossy Chocolate Frosting (page 19). Makes 6½ dozen 1 inch squares.

CHOCOLATE TIPPED STARS

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|-----------------------------|---|
| 1 cup butter | 1 teaspoon salt |
| 1 cup powdered sugar | 2½ cups sifted all-purpose flour |
| 1 egg, beaten | 1 cup semi-sweet chocolate bits, melted |
| 1½ teaspoons almond extract | Chopped pecans |
| 1 teaspoon vanilla | |

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 3 inch star cutter. Place on greased cooky sheets. Bake at 375 degrees about 6 minutes. Cool. Dip tips of stars in melted chocolate, then in pecans. Makes about 7 dozen.

Sugar and coconut may be tinted. Place it in a jar. Add a few drops of food coloring. Cover and shake well.

TOFFEE SQUARES

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|---------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all-purpose flour |
| 1 cup brown sugar, packed | ½ pound sweet chocolate, melted |
| 1 egg yolk | ½ cup chopped nuts |
| 1 teaspoon vanilla | |
| ¼ teaspoon salt | |

Cream butter; add sugar gradually. Blend in egg yolk, vanilla, salt and flour. Spread 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.

MALTED MILK COOKIES

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|----------------------------|---------------------------------|
| 1 cup butter | 4 cups sifted all-purpose flour |
| 2 cups brown sugar, packed | 2 teaspoons baking powder |
| 2 eggs | ½ teaspoon soda |
| ⅓ cup cultured sour cream | ½ teaspoon salt |
| 1 teaspoon vanilla | |

Cream butter; add sugar gradually. Beat in eggs, sour cream and vanilla. Blend in sifted dry ingredients; chill. Roll ¼ inch thick on floured canvas; cut with cooky cutters. Place on ungreased cooky sheets. Bake at 375 degrees 6 to 8 minutes. Cool; frost with Malted Milk Frosting. Makes about 5 dozen 2½ inch cookies.

Malted Milk Frosting

- | | |
|---------------------------|-----------------------|
| 1 cup brown sugar, packed | ½ teaspoon vanilla |
| ¼ cup butter | 3 cups powdered sugar |
| ¼ cup milk | Hot milk |
| ⅓ cup malted milk powder | |

Combine brown sugar, butter and ¼ cup milk in saucepan. Heat, stirring constantly, until sugar melts. Remove from heat. Beat in malted milk powder, vanilla and sugar. Add enough more hot milk to make frosting of spreading consistency.

CHERRY NUT BELLS

1 cup butter
1¼ cups brown sugar,
packed
¼ cup dark corn syrup
1 egg

¾ cups sifted all-
purpose flour
½ teaspoon salt
½ teaspoon soda
1 teaspoon cinnamon

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

Nut Filling

⅓ cup brown sugar,
packed
3 tablespoons mara-
schino cherry juice

1 tablespoon butter
1½ cups finely chopped
pecans
Candied cherry pieces

Combine all ingredients except cherry pieces. Roll dough ⅛ inch thick on floured canvas; cut with 2 inch round cutter. Place on ungreased cookie sheets. Place ½ 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 about 8½ dozen.

DELICATE PASTELS

¾ cup butter
½ cup sugar
*1 (3 ounce) package
fruit flavored
gelatin
2 eggs
1 teaspoon vanilla

2½ cups sifted
all-purpose flour
1 teaspoon baking
powder
1 teaspoon salt
Granulated sugar
for rolling

Cream butter; add sugar and gelatin gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients. Shape into ¾ inch balls. Place 3 inches apart on ungreased cookie sheets. Flatten to ⅜ inch thickness with bottom of glass dipped in granulated sugar; sprinkle with additional sugar. Bake at 400 degrees about 5 to 6 minutes. Makes about 7½ dozen.

* Any fruit flavor may be used.

Christmas cookies greet young eyes

... a perfect Wishing Well surprise!

The Spotted Goat is laughing, too.

With all those cookies, wouldn't you?





CHERRY PINWHEELS and CHOCOLATE CHERRY SQUARES

½ cup butter
 ¾ cup sugar
 2 egg yolks
 1 teaspoon vanilla
 1¼ cups sifted
 all-purpose flour

½ teaspoon baking
 powder
 ¼ teaspoon salt
 ¾ cup ground
 candied cherries
 1 tablespoon water
 ½ cup ground walnuts

1 cup sifted all-
 purpose flour
 ¼ teaspoon salt
 ⅓ cup brown sugar,
 packed
 ½ cup butter

1 cup semi-sweet
 chocolate bits,
 melted
 36 maraschino cherries,
 well drained
 2 tablespoons chopped
 pistachio nuts

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in sifted dry ingredients. Roll dough on floured canvas into a 12 inch square. Mix cherries and water; spread on dough; sprinkle with walnuts. 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 10 minutes. Remove from cookie sheets immediately. Makes about 5 dozen.

Combine flour, salt and sugar; cut in butter. Form dough into a ball. Press into ungreased 8 x 8 x 2 inch pan. Bake at 350 degrees about 20 minutes. Cut into 36 squares while warm. Place a small amount of melted chocolate on a square; top with cherry; cover cherry with melted chocolate; swirl top; sprinkle with nuts. Makes 3 dozen.

CANDY COOKIES

1/2 cup butter	2 cups unsweetened
3/4 cup sugar	crisp rice cereal
1 cup finely cut	1/4 cup chopped pecans
dates	1/2 teaspoon vanilla
1 tablespoon milk	Chopped coconut, for
1/2 teaspoon salt	rolling
1 egg, well beaten	Chopped pecans, for
	rolling

Melt butter in saucepan; mix in sugar and dates. Cook until thick; stir constantly. Add milk, salt and egg. Cook about 3 minutes longer. Blend in rice cereal, 1/4 cup pecans and vanilla; chill. Shape into 1 inch balls; roll in coconut or pecans; refrigerate. Makes about 5 1/2 dozen.

SWEDISH JELLY SLICES

3/4 cup butter	1 1/2 teaspoons
3/4 cup sugar	baking powder
1 egg	1 (10 ounce) jar
1 teaspoon lemon rind	cherry jelly
1 teaspoon ground	1 egg yolk
coriander	1/4 cup sugar
1/2 teaspoon ground	2 teaspoons water
cardamom	1/3 cup finely
1 3/4 cups sifted all-	chopped blanched
purpose flour	almonds, toasted
1/4 teaspoon salt	

Cream butter; add 3/4 cup sugar gradually. Beat in egg, lemon rind, coriander and cardamom. Blend in sifted dry ingredients; chill. Roll dough into an 8 x 12 inch rectangle on floured canvas. Cut into 12 one inch wide strips. Place strips, 4 inches apart, on greased cooky sheets; cookies spread. Make a small depression, 1/4 inch deep and 1/4 inch wide, lengthwise down center of each strip of dough. Fill with jelly. Bake at 375 degrees 15 minutes. Beat egg yolk, 1/4 cup sugar and water until thick and lemon colored. Brush on hot cookies; sprinkle with almonds. Return to oven. Bake at 375 degrees about 5 minutes. Remove from oven. Allow cookies to cool for 5 minutes on cooky sheets. Cut into 1 inch diagonal slices. Remove from cooky sheets. Makes about 7 dozen.

FROSTED COOKY CANES

1 cup butter	2 cups sifted all-
1/2 cup powdered sugar	purpose flour
1 teaspoon vanilla	1/4 teaspoon baking
1/4 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. Cool; make Peppermint Frosting.

Peppermint Frosting

1 1/2 cups powdered	1/4 teaspoon pepper-
sugar	mint extract
About 3 tablespoons	Red food coloring
cream	
1 teaspoon vanilla	

Blend powdered sugar with enough cream 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.

BROWNED BUTTER FROSTING

1/4 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.

GLOSSY CHOCOLATE FROSTING

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

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



ROLLED GINGERBREAD

- | | |
|---------------------------|---------------------------------|
| 1 cup butter | 5 cups sifted all-purpose flour |
| 1 cup sugar | 1 teaspoon salt |
| 1 1/3 cups light molasses | 1 teaspoon nutmeg |
| 1 teaspoon soda | 3 teaspoons ginger |

Melt butter in 4 quart saucepan; mix in sugar and molasses; remove from heat. Stir in 4 cups sifted dry ingredients; knead in remaining flour mixture until soft and pliable. Divide dough into three equal parts. Roll 1/4 inch thick on well floured canvas; cut with cookie cutters and place on lightly greased cookie sheets. Bake at 375 degrees about 10 minutes depending on size. Allow to

cool on cookie sheets. Decorate with Decorating Frosting.

DECORATING FROSTING

- | | |
|---------------------------|--------------------------|
| 2 egg whites | 1/4 cup light corn syrup |
| 2 1/2 cups powdered sugar | 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. Divide frosting into small portions. Color each amount as desired with food colors. Add a few drops of water if a thinner frosting is needed. Keep well covered when not in use.

INSTRUCTIONS FOR MAKING GINGERBREAD HOUSE

1 recipe Rolled Gingerbread Decorating Frosting

Make cardboard patterns as suggested by drawings and measurements below.

Divide dough into thirds; shape into smooth balls. Place each ball of dough on lightly greased cookie sheets. Set cookie sheets on a damp towel to prevent sliding. Roll dough into a rectangle $\frac{1}{4}$ inch thick.

Lay patterns for front and back walls on one rolled portion of dough; place patterns for the two side walls on second portion and roof on third piece of rolled dough. Cut around patterns with tip of sharp pointed knife; remove excess dough. Lay patterns for windows and door on dough as indicated; cut around patterns but **DO NOT REMOVE** dough. Roll excess dough $\frac{1}{4}$ inch thick on floured canvas; use for chimney, shutters and any other shapes as desired.

Bake at 375 degrees 10 to 15 minutes or until lightly browned. Re-cut outlines of windows and door with tip of sharp pointed knife while hot. Remove **ONLY** these pieces and allow all remaining parts to cool on cookie sheets. Decorate parts of gingerbread house and figures with Decorating Frosting; use cake decorator or paper decorating cones. **ALLOW FROSTING TO DRY THOROUGHLY.**

Join the 4 walls by applying frosting to the edges. Hold in place a few minutes until frosting hardens. Place on a base of cardboard or styrofoam that has been covered with frosting in the area where the house will stand. Attach roof one side at a time with more frosting. Join chimney pieces in the same way; place on roof. Use frosting to secure shutters and any other designs. Frost remainder of base and decorate as desired.

SHUTTERS
CUT 8
 $3\frac{3}{4}'' \times 1\frac{3}{4}''$

WINDOW
CUT 1
 $3\frac{3}{4}'' \times 1\frac{1}{4}''$

CHIMNEY
CUT 2
 $2'' \times 1\frac{1}{2}''$

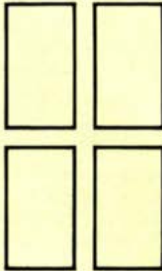
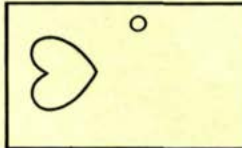
CHIMNEY
CUT 2
 $2'' \times 1\frac{1}{2}''$

DOOR
CUT 1
 $2\frac{1}{2}'' \times 1\frac{1}{2}''$

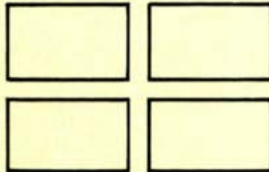
ROOF
CUT 2 — $5'' \times 9''$

FRONT AND BACK
Cut 2 — $4'' \times 8''$

When cutting back omit door
& move windows to center.



SIDES
CUT 2
5" WIDE
4" SIDE HEIGHT
 $7\frac{1}{2}''$ CENTER HEIGHT



PATTERN SCALE
 $\frac{1}{2}'' = 1''$

TRILBYS

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

Cream butter; add sugar gradually; beat in eggs. Blend in oatmeal and sifted dry ingredients. Roll 1/8 inch thick on floured canvas; cut with small fancy cutters. Place on greased cooky sheets. Bake at 350 degrees about 7 minutes. Cool; make Date Filling.

Date Filling

- | | |
|-------------------------------|----------------------------|
| 1/2 pound finely
cut dates | 1 cup water
1 cup sugar |
|-------------------------------|----------------------------|

Cook dates in water until soft; add sugar; cook until thickened; stir constantly. Cool. Spread bottoms of HALF the cookies with filling; cover with remaining cookies, sandwich fashion. Makes about 5 dozen.

PFEFFERNUESSE

- | | |
|-------------------------------------|---|
| 1/2 cup melted butter | 1 1/2 teaspoons cinnamon |
| 1 cup sugar | 1/2 teaspoon cloves |
| 2 eggs, slightly beaten | 1/2 teaspoon soda |
| 1/2 teaspoon grated
lemon rind | 1/2 cup finely chopped
citron |
| 1/2 teaspoon oil of
anise | 1 1/2 cups finely chopped
blanched almonds |
| 2 cups sifted all-
purpose flour | Powdered sugar 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.

CHOCOLATE MARZIPAN DROPS

- | | |
|--------------------------------------|---|
| 8 ounces almond
paste | 2 egg whites,
unbeaten |
| 2/3 cup powdered
sugar | 1 cup semi-sweet
chocolate bits,
melted |
| 1/3 cup sifted all-
purpose flour | 1/4 cup chopped
pistachio nuts |

Crumble almond paste into mixing bowl; add sugar and flour; mix with fingers. Add egg whites; beat until mixture is smooth. Chill several hours. Drop rounded teaspoonfuls of dough onto greased and floured cooky sheets. Bake at 350 degrees about 14 minutes. Cool; frost with melted chocolate bits; sprinkle with nuts. Makes about 3 1/2 dozen.

CHOCOLATE RUM BARS

- | | |
|---|--|
| 1/2 cup butter | 1/4 teaspoon allspice |
| 1 1/4 cups brown sugar,
packed | 1 teaspoon baking
powder |
| 1 egg | 1/4 teaspoon salt |
| 1 teaspoon vanilla | 1/4 cup chopped mixed
candied fruit |
| 1 1/2 cups sifted all-
purpose flour | 1/4 cup finely chopped
blanched almonds |
| 1 teaspoon cinnamon | 2 squares unsweetened
chocolate, grated |
| 1/2 teaspoon cloves | |

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 | 1 teaspoon vanilla |
| 2 squares unsweet-
ened chocolate,
melted | 2 cups powdered
sugar |
| 1/8 teaspoon salt | 1/4 cup light rum |

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



SOFT MOLASSES COOKIES and CHOCOLATE DIPPED CREAMS

1 cup butter
 1 cup sugar
 1 egg
 ½ cup light molasses
 1 teaspoon cider vinegar
 1 cup cultured sour cream

3 cups sifted all-purpose flour
 1½ teaspoon cinnamon
 1 teaspoon ginger
 2 teaspoon baking soda
 1 teaspoon salt

1 cup butter
 ½ cup powdered sugar
 1 teaspoon vanilla
 ⅓ teaspoon salt
 1 cup cornstarch
 1 cup sifted all-purpose flour

Powdered sugar, for rolling
 1 cup chocolate bits, melted
 Chopped nuts, coconut, chocolate jimmies

Cream butter; add sugar gradually. Beat in egg and molasses; add vinegar and sour cream. Blend in sifted dry ingredients; chill. Drop rounded teaspoonfuls onto greased cooky sheets. Bake at 350 degrees about 9 minutes. Makes about 9 dozen cookies.

Cream butter; add ½ cup 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.

So many things beneath my tree

Make me happy as can be

And for a special kind of treat

Christmas cookies can't be beat.



CRANBERRY BREAD

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

Sift dry ingredients together; add egg, butter, orange juice and water; mix until dry ingredients are moistened. Fold in nuts, cranberries and orange rind; pour into greased $4\frac{1}{2} \times 8\frac{1}{2} \times 2\frac{1}{2}$ inch loaf pan. Bake at 325 degrees about 1 hour and 10 minutes.

PRALINE PEANUT COOKIES

½ cup butter	2 eggs
1 cup cream style peanut butter	1 teaspoon vanilla
1 cup brown sugar, packed	2 cups sifted all-purpose flour
½ cup granulated sugar	1 teaspoon soda
	½ 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.

NOEL WREATHS

- | | |
|--------------|--------------------|
| 1 cup butter | 1 teaspoon vanilla |
| ½ cup sugar | 2½ cups sifted |
| 1 egg | all-purpose flour |

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in flour. Dough is soft. REMOVE ¼ CUP DOUGH TO ADD TO WALNUT FILLING. Knead remaining dough in hands until pliable. Use star shaped cookie press plate. Press dough through cookie press onto ungreased cookie sheets to form 3 inch strips. Join ends to make wreaths. Make Walnut Filling.

Walnut Filling

- | | |
|----------------------|--------------------|
| ¼ cup reserved | 1 teaspoon vanilla |
| cookie dough | ¼ cup light corn |
| 1 cup finely chopped | syrup |
| walnuts | Candied cherries |
| | Citron |

Combine ¼ cup reserved dough, walnuts, vanilla and syrup. Place a teaspoonful of filling in center of each wreath. Decorate with bits of candied cherries and citron. Bake at 350 degrees about 15 minutes or until delicately browned. Makes about 4½ dozen.

FROSTED CHOCOLATE DROPS

- | | |
|--------------------|---------------------|
| ¾ cup butter | 1 teaspoon vanilla |
| 1 cup brown sugar, | 2½ cups sifted |
| packed | all-purpose flour |
| ½ cup granulated | ½ teaspoon soda |
| sugar | 1 teaspoon salt |
| 1 egg | 1 cup cultured sour |
| 3 squares unsweet- | cream |
| ened chocolate, | 1 cup chopped |
| melted | 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 cookie sheets. Bake at 350 degrees about 10 minutes. Cool; frost with Glossy Chocolate Frosting (page 19). Makes about 7 dozen.

RANGER MACAROONS

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

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

RIBBON COOKIES

- | | |
|--------------------|--------------------|
| 1 cup butter | Red food coloring |
| 1¼ cups sugar | ¼ cup finely diced |
| 1 egg | candied cherries |
| 1 teaspoon vanilla | 1 square unsweet- |
| cups sifted all- | ened chocolate, |
| purpose flour | melted |
| 1½ teaspoons | 1 tablespoon poppy |
| baking powder | seed |
| ½ teaspoon salt | |

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients. Divide dough into 3 equal parts. Mix a few drops of red food coloring and cherries into one part, chocolate into second part and poppy seed into third part. Line a 9 x 5 x 3 inch pan with waxed paper. Pack cherry mixture evenly over bottom; cover with chocolate mixture, then poppy seed mixture. Cover with waxed paper. Chill over night. Remove dough from pan. Cut into thirds lengthwise. Cut into thin slices. Place on ungreased cookie sheets. Bake at 375 degrees about 12 minutes. Makes about 10 dozen.

Almond paste is available in cans at most super-markets. It is NOT the same as almond filling.

GLAZED LEMON SQUARES

1 cup sifted all-purpose flour	1/2 teaspoon baking powder
1/4 cup powdered sugar	1/8 teaspoon salt
1/8 teaspoon salt	2 eggs, slightly beaten
1/2 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

1/2 cup powdered sugar	1 tablespoon melted butter
1 tablespoon lemon juice	

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

MONDCHEN

*1 1/4 cups unblanched almonds	1 teaspoon grated lemon rind
1 cup butter	1 1/2 cups powdered sugar
1 cup granulated sugar	1 teaspoon vanilla
1 cup sifted all-purpose flour	2 tablespoons hot water
1/4 teaspoon salt	

Grate almonds in nut grater. Cream butter; add sugar gradually. Blend in almonds, flour, salt and lemon rind. Roll 1/4 inch thick on floured canvas; cut with crescent cutter; place on greased cookie sheets. Bake at 350 degrees about 10 minutes. Blend powdered sugar, vanilla and water; spread on hot cookies. Makes about 7 dozen.

* May substitute 2 1/2 cups commercially grated or finely ground almonds.

CHOICE FRUIT CAKE

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

Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of pan; grease paper. Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients, juice and rind. Stir in nuts and fruit. Fill pans 2/3 full. Baking time depends on size, shape and material of pan. Bake at 250 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Brush warm cake with brandy. Makes 6 pounds.

LEMON BONBON COOKIES

1 cup butter	2 cups sifted all-purpose flour
1/3 cup powdered sugar	2/3 cup chopped pecans
1/2 teaspoon vanilla	

Cream butter; add sugar gradually. Blend in vanilla and flour. Shape into balls using level teaspoonfuls of dough. Flatten each ball in chopped pecans with bottom of glass dipped in flour. Place pecan side down on ungreased cookie sheets. Bake at 350 degrees about 10 minutes. Make Lemon Frosting.

Lemon Frosting

1 1/3 cups powdered sugar	About 2 tablespoons lemon juice
1 tablespoon soft butter	Food coloring

Combine sugar, butter and enough lemon juice to make frosting of spreading consistency. Tint with food coloring as desired. Frost plain side of cookie. Makes about 6 dozen.



STAR-BRIGHT COOKIES

- | | |
|--|---|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon baking powder |
| $\frac{1}{2}$ cup sugar | 3 tablespoons milk |
| 1 egg yolk | $\frac{1}{2}$ teaspoon peppermint extract |
| $1\frac{1}{2}$ teaspoons vanilla | 4 drops red food coloring |
| $1\frac{1}{2}$ cups sifted all-purpose flour | |
| $\frac{1}{4}$ teaspoon salt | |

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Divide dough into thirds. Add peppermint extract and red coloring to ONE THIRD of dough; mix well. Chill plain and pink doughs. Roll white dough $\frac{1}{8}$ inch thick on floured canvas; cut with 2 inch cutter. Place on greased cookie sheets. Roll pink dough $\frac{1}{8}$ inch thick on floured canvas; cut with a small star shaped cutter. Place a star in center of each round cookie. Bake at 375 degrees 8 to 10 minutes. Makes about 5 dozen.



BRAZIL NUT FRUIT CAKE

1 pound pitted dates	1/2 teaspoon salt
3/4 pound whole Brazil nuts	1 cup milk
1/4 cup sugar	1 pound light raisins
1 cup butter	1 pound pecan halves
2 cups sugar	7 egg whites
1 teaspoon vanilla	1 pound whole candied cherries
7 egg yolks	1 pound candied pineapple, cut in strips
3 cups sifted all- purpose flour	
2 teaspoons baking powder	

Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of pan; grease paper. Stuff dates with Brazil nuts; roll in 1/4 cup sugar. Cream butter; add 2 cups sugar gradually; add vanilla. Beat in egg yolks, one at a time. Blend in sifted dry ingredients and milk alternately. Stir in raisins and pecans. Fold in beaten egg whites. Spoon a small amount of batter into prepared pan; place some of the dates, cherries and pineapple on batter in lengthwise rows; cover with a small amount of batter. Place another row of fruit on batter, alternating position of fruits. Cover with batter. Repeat until pan is only 2/3 full ending with batter. Bake at 250 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 40 minutes per pound for 4 to 6 pound cakes. Makes about 6 pounds.

SNICKERDOODLES

- | | |
|----------------------------------|-------------------------|
| 1 cup butter | 1 teaspoon soda |
| 1 cup sugar | ¼ teaspoon salt |
| 2 eggs | 1½ tablespoons sugar |
| 2¾ cups sifted all-purpose flour | 1½ tablespoons cinnamon |
| 2 teaspoons cream of tartar | |

Cream butter; add 1 cup sugar gradually. Beat in eggs one at a time. Blend in sifted flour, cream of tartar, soda and salt. Shape into balls using 1 level tablespoonful of dough; roll in combined sugar and cinnamon. Place 2 inches apart on ungreased cookie sheets. Bake at 400 degrees about 8 minutes. Makes about 5 dozen.

BANBURY TARTS

3 sticks pie crust mix

Prepare pie crust mix according to package directions. Roll dough about ⅛ inch thick; cut with 2 inch round cookie cutter. Place in small muffin cups (1¾ inch top measurement). Make Fruit Filling.

Fruit Filling

- | | |
|--------------------------------|------------------------------|
| 1 egg | ½ cup chopped raisins |
| ¼ cup granulated sugar | 2 tablespoons lemon juice |
| ¼ cup brown sugar | 1 teaspoon grated lemon rind |
| ⅛ teaspoon salt | 1½ teaspoons melted butter |
| ½ cup chopped walnuts | |
| ½ cup chopped candied cherries | |

Beat egg; add sugars gradually. Blend in remaining ingredients. Place one teaspoonful of filling in each pastry shell. Bake at 375 degrees about 16 minutes. Makes about 7 dozen.

To blanch almonds, cover shelled almonds with water. Bring to the boiling point. Remove from heat. Drain. Slip skins from almonds. Spread out to dry.

TOFFEE NUT BARS

Bottom Layer

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

Cream butter; add sugar gradually; blend in flour. Press into ungreased 7 x 11 x 1½ inch pan. Bake at 350 degrees 10 minutes. Cool slightly.

Top Layer

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

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

LAYERED CHOCOLATE CHIP BARS

- | | |
|----------------------------------|---|
| ¾ cup butter | 1 teaspoon vanilla |
| 1 cup sugar | ¾ cup chopped walnuts |
| 2 eggs | 1 square unsweetened chocolate, melted |
| 1¾ cups sifted all-purpose flour | About 8 double graham crackers |
| 1 teaspoon salt | ¾ cup miniature semi-sweet chocolate bits |
| ¼ teaspoon baking soda | |
| ⅓ cup milk | |

Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients, milk and vanilla. Divide batter in half. Add walnuts and cooled chocolate to half of batter. Spread chocolate batter into greased 9 x 13 x 2 inch pan. Place whole graham crackers over chocolate batter; add chocolate bits to remaining batter; spread over graham crackers. Bake at 375 degrees about 25 minutes; cool. Frost with double recipe of Glossy Chocolate Frosting (page 19). Cut into small bars. Makes about 5 dozen.

CHRISTMAS PETITS FOURS

1/2 cup butter	1/8 teaspoon salt
3/4 cup powdered sugar	1 1/2 cups sifted all-purpose flour
3 teaspoons vanilla	Candied cherries
2 tablespoons cream	Pecan halves

Cream butter; add sugar gradually. Blend in vanilla, cream, salt and flour. Wrap level teaspoonfuls of dough around candied cherries or pecan halves. Place on ungreased cookie sheets. Bake at 350 degrees about 15 minutes. Cool; frost with Fondant Frosting and decorate. Makes about 5 dozen.

Fondant Frosting

1 1/2 cups granulated sugar	1 1/2 cups sifted powdered sugar
1/8 teaspoon cream of tartar	1/8 teaspoon salt
3/4 cup hot water	1/2 teaspoon vanilla
	Decorating Frosting

Combine granulated sugar, cream of tartar and hot water in saucepan. Bring to a boil at a medium heat; cook to 226 degrees. Remove from heat; cool to 125 degrees. Add powdered sugar, salt and vanilla. Beat until smooth. Dip each cookie into frosting; drain on rack. If frosting becomes too thick, place over hot water. Allow frosting to harden; decorate with Decorating Frosting (page 20).

POTATO CHIP CRISPS

3/4 cup butter	1/2 cup finely crushed potato chips
1/2 cup sugar	1 1/2 cups sifted all-purpose flour
1/2 cup ground pecans	

Cream butter; add sugar gradually. Stir in nuts and potato chips. Blend in flour; chill. Shape into balls, using level teaspoonfuls of dough. Place on ungreased cookie sheets; flatten to 1/4 inch thickness with bottom of glass dipped in flour. Bake at 350 degrees about 7 minutes. Makes about 7 1/2 dozen cookies.

Pretty gifts and cookies too

We must hide them all from view

But Christmas day will surely come

Then we'll all join in the fun.





BOURBON BALLS and CHERRY MACAROON PUFFS

1 cup vanilla
wafer crumbs
1 cup finely
chopped pecans
1 cup powdered sugar
2 tablespoons cocoa

¼ cup bourbon
1½ tablespoons light
corn syrup
Powdered sugar for
rolling

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

1 (8 ounce) can
almond paste
2 cups powdered
sugar

2 egg whites
1 teaspoon vanilla
Red and green candied
cherries

Blend almond paste and sugar. Add unbeaten egg whites and vanilla; beat until smooth. Drop level teaspoonfuls onto ungreased cooky sheets covered with brown paper; top with small pieces of cherries. Bake at 300 degrees about 15 minutes or until golden brown. Cool before removing from paper. Makes about 6½ dozen.

BROWN EYED SUSANS

- | | |
|---------------------------|-------------------------------------|
| 1 cup butter | 2 cups sifted all-purpose flour |
| 3 tablespoons sugar | Glossy Chocolate Frosting (page 19) |
| 1 teaspoon almond extract | Blanched almonds |
| ¼ teaspoon salt | |

Cream butter; blend in sugar, almond extract, salt and flour. Shape level tablespoonfuls of dough into balls. Place on greased cooky sheets; flatten to ¼ inch thickness with bottom of glass dipped in flour. Bake at 375 degrees about 12 minutes; cool. Place ½ teaspoonful of frosting in center of cookies; top with almonds. Makes about 3 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. 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.

NUTMEG BUTTER BALLS

- | | |
|----------------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all-purpose flour |
| ½ cup granulated sugar | ¾ cup powdered sugar |
| 1 teaspoon vanilla | 3 teaspoons nutmeg |
| 1½ cups blanched almonds, ground | |

Cream butter; add granulated sugar gradually; mix in vanilla and ground almonds. Blend in flour. Shape into 1 inch balls. Place on ungreased cooky sheets. Bake at 300 degrees about 25 minutes. Roll in combined powdered sugar and nutmeg while warm. Makes about 4½ dozen.

EASY ROLL SUGAR COOKIES

- | | |
|--------------------|---------------------------------|
| 1 cup butter | 3 cups sifted all-purpose flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 2 egg yolks | ⅓ cup milk |
| 1 teaspoon vanilla | |
| ½ teaspoon salt | |

Cream butter; add sugar gradually. Mix in egg yolks and vanilla. Blend in sifted dry ingredients and milk; chill. Roll ⅛ inch thick on well floured canvas; cut with cooky cutters. Place on greased cooky sheets. Decorate before baking or frost when cool with Decorating Frosting (page 20). Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

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 cooky sheets. Bake at 325 degrees about 15 minutes. Cool; roll in powdered sugar. Makes about 6 dozen.

FLORENCE'S PECAN FINGERS

- | | |
|---------------------------------|------------------------------|
| 1 cup butter | 1 tablespoon water |
| ¼ cup brown sugar, packed | 1 teaspoon vanilla |
| 2 cups sifted all-purpose flour | 2 cups finely chopped pecans |
| ½ teaspoon salt | Granulated sugar for rolling |

Cream butter; add brown sugar gradually. Blend in flour, salt, water, vanilla and pecans. Shape dough into date size pieces; place on greased cooky sheets. Bake at 350 degrees about 15 minutes. Roll warm cookies in sugar. Makes about 7 dozen.

PRALINE STRIPS

- | | |
|--------------------------|---------------------------|
| 24 whole graham crackers | 1 cup brown sugar, packed |
| 1 cup butter | 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.

MARZIPAN BARS

- | | |
|-----------------------------|---------------------------------|
| 1/2 cup butter | 2 cups sifted all-purpose flour |
| 1/2 cup brown sugar, packed | 1/4 teaspoon salt |
| 1 egg yolk | 1/4 cup milk |
| 1 teaspoon vanilla | 1 cup red raspberry jelly |
| 1/2 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 10 x 15 x 1 inch pan; cover with jelly. Make filling.

Almond Paste Filling

- | | |
|--|---------------------------|
| 8 ounces almond paste, cut in small pieces | 1 teaspoon vanilla |
| 1 egg white | 3 tablespoons soft butter |
| 1/2 cup sugar | 3 eggs |
| | Green food coloring |

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 1/4 cup hot milk |

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

FRUIT-FILLED SPRITZ

- | | |
|-----------------------------|---------------------------------|
| 1 cup butter | 1/2 teaspoon almond extract |
| 1 cup granulated sugar | 4 cups sifted all-purpose flour |
| 1/2 cup brown sugar, packed | 1/2 teaspoon soda |
| 3 eggs | 1/2 teaspoon salt |
| 1/2 teaspoon vanilla | |

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

Fruit Nut Filling

- | | |
|------------------------|---|
| 1/2 cup water | 1/2 cup finely chopped candied cherries |
| 1/2 cup sugar | 1/2 cup chopped nuts |
| 1 1/4 cups cut dates | |
| 1 teaspoon orange rind | |

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 cooky press onto ungreased cooky sheets. Use saw-toothed shaped cooky press plate. STRIPS OF DOUGH SHOULD BE 10 INCHES LONG AND 2 INCHES APART. Spread filling down center of each strip. Use cooky press to cover filling with another strip of dough. Bake at 375 degrees about 12 minutes. Cut into 1 1/4 inch bars immediately. Makes about 8 dozen.

POPPY SEED FILBERT SLICES

- | | |
|------------------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all-purpose flour |
| 1 cup sugar | 1/2 teaspoon cinnamon |
| 1 egg yolk | 1/2 teaspoon ginger |
| 1 1/2 cups finely chopped filberts | 1/4 teaspoon salt |
| 1/2 cup poppy seed | |

Cream butter; add sugar gradually; beat in egg yolk. Blend in nuts, poppy seed and sifted dry ingredients. Shape into rolls about 1 1/2 inches in diameter. Wrap in waxed paper; chill over night. Cut into 1/4 inch slices. Place on greased cooky sheets. Bake at 325 degrees about 12 minutes. Makes about 5 1/2 dozen.



ALMOND COOKIE CUPLETS

Crust

- | | |
|----------------------------------|--------------------------------------|
| $\frac{1}{3}$ cup butter | 1 cup sifted all-purpose flour |
| $\frac{1}{2}$ cup powdered sugar | $\frac{1}{4}$ teaspoon baking powder |
| 1 egg | |

Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients. Chill 30 minutes. Press 1 teaspoonful of dough onto bottom and about two thirds of the way up the sides of small muffin cups ($1\frac{3}{4}$ inch top measurement). Make Almond Filling.

Almond Filling

- | | |
|------------------------------|---|
| 2 eggs | 1 cup blanched almonds, ground |
| 1 cup powdered sugar | 1 teaspoon almond extract |
| 2 tablespoons butter, melted | $\frac{1}{4}$ cup pistachio nuts, chopped |

Beat eggs slightly; add sugar gradually; stir in melted butter, almonds and almond extract. Place one rounded teaspoonful of mixture in each pastry shell. Bake at 350 degrees about 12 minutes. Frost; sprinkle with nuts. Makes about $4\frac{1}{2}$ dozen small cuplets.

Frosting

- | | |
|--------------------------|---------------------------------------|
| 1 cup powdered sugar | $\frac{1}{2}$ teaspoon almond extract |
| About 1 tablespoon cream | 2 drops yellow food coloring |

Blend all ingredients; mix until smooth.

Mrs. Hen says,
 "I declare,
 ...what do I see
 sitting there!"

Christmas cookies
 in the nest?

Whatever will they
 think of next!"



DOUBLE DROP DATE COOKIES

2 cups cut dates	3½ cups sifted all-purpose flour
¾ cup sugar	½ teaspoon salt
¾ cup water	1 teaspoon soda
½ cup chopped nuts	⅛ teaspoon cinnamon
1 cup butter	½ cup water
2 cups brown sugar, packed	2 teaspoons vanilla
3 eggs	

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

ANISE DROPS

(Self Frosting)

2¼ cups sifted all-purpose flour	¼ teaspoon salt
½ teaspoon double acting baking powder	4 eggs
	2 cups sugar
	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 cookie sheets. WORK QUICKLY. Allow to stand in a cool place several hours or over night; the top of the cookie should be dry to the touch. Bake at 325 degrees about 14 minutes. Makes about 12 dozen.

NEAPOLITANS

Chocolate Layer

- | | |
|-------------------------------------|---|
| 1 cup butter | 1 teaspoon soda |
| 1½ cups brown sugar,
packed | ½ teaspoon cinnamon |
| 2 eggs | ½ teaspoon cloves |
| 3 cups sifted all-
purpose flour | 1 cup pecans, ground |
| ¼ teaspoon salt | 1 cup semi-sweet
chocolate bits,
ground |

Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients, pecans and chocolate bits. Make Fruit Layer.

Fruit Layer

- | | |
|-------------------------------------|--------------------------------------|
| ½ cup butter | ½ teaspoon salt |
| ¾ cup sugar | ¼ teaspoon soda |
| 1 egg | 2 tablespoons water |
| 1 teaspoon vanilla | ¾ cup finely cut
seedless raisins |
| ½ teaspoon almond
extract | ½ cup finely cut
candied cherries |
| 2 cups sifted all-
purpose flour | |

Cream butter; add sugar gradually; beat in egg and extracts. Blend in sifted dry ingredients, water, raisins and cherries. Line a 9 x 5 x 3 inch pan with waxed paper. Pack HALF of chocolate mixture evenly onto bottom of pan; cover with all of fruit mixture; then add remaining chocolate mixture. Cover; chill over night. Remove dough from pan; divide lengthwise into thirds. Cut into ⅛ inch slices. Place on ungreased cooky sheets. Bake at 375 degrees about 10 minutes. Makes about 12 dozen.

PECAN DROP COOKIES

- | | |
|-----------------|---------------------------------|
| 5 egg whites | 1 pound pecans,
ground |
| 2 cups sugar | Granulated sugar for
rolling |
| ½ teaspoon salt | |

Beat egg whites slightly; add 2 cups sugar, salt and pecans; mix only until moistened; chill. Drop level teaspoonfuls onto greased cooky sheets. Bake at 325 degrees about 15 minutes. Remove from cooky sheets immediately. Roll in sugar while warm. Makes about 12 dozen.

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.

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 cooky sheets. Bake at 375 degrees about 15 minutes. Cool; frost with Browned Butter Frosting (page 19). Makes about 7 dozen.

Cookies made with butter or margarine freeze well when wrapped with recommended freezer materials.

COCONUT TOP HATS

Cooky Dough

½ cup butter	½ teaspoon vanilla
½ cup brown sugar, packed	1½ cups sifted all-purpose flour
1 egg yolk	¼ teaspoon salt

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in flour and salt. Shape dough into a 10 inch roll; wrap in waxed paper; chill over night. Make Coconut Topping.

Coconut Topping

2 cups finely chopped coconut	½ teaspoon vanilla
½ cup powdered sugar	1 cup semi-sweet chocolate bits, melted
1 egg white	Maraschino or candied cherries
1 tablespoon water	

Combine coconut, sugar, unbeaten egg white, water and vanilla; chill. Cut chilled cooky dough into ⅛ inch slices. Place on greased cooky sheets. Shape one teaspoonful of the Coconut Topping the same size as the cookies; place on top of each cooky. Bake at 375 degrees about 10 minutes; cool. Place about one teaspoonful of melted chocolate bits on top of cooled cooky; decorate with cherries. Makes about 4 dozen.



STOLLEN

2 packages active dry yeast	½ teaspoon ground cardamom
¼ cup warm water	½ cup seedless dark raisins
1½ cups milk	½ cup diced citron
½ cup sugar	½ cup sliced candied cherries
1½ teaspoons salt	About 4 cups sifted all-purpose flour
¾ 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 lukewarm. 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.

WALNUT REFRIGERATOR COOKIES

½ cup butter	1½ cups sifted all-purpose flour
3 tablespoons lard	¾ teaspoon cinnamon
⅓ cup granulated sugar	¼ teaspoon soda
⅓ cup brown sugar, packed	⅔ cup finely 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 1¼ inches square. Wrap in waxed paper; chill over night. Cut into thin slices; place on greased cooky sheets. Bake at 350 degrees about 8 minutes. Makes about 7 dozen.

COCONUT ALMOND MACAROONS

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

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.

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 cinnamon
2 tablespoons vinegar	1 teaspoon cloves
5 cups sifted all-purpose flour	

Cream butter; add sugar gradually. Beat in egg, molasses and vinegar. Blend in sifted dry ingredients. Chill. Roll ⅛ to ¼ 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 20). Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cooky.

For best results, use cooky sheets that are 15½ by 12 inches. This allows the heat in the oven to circulate around the pans and gives even browning to all of the cookies.



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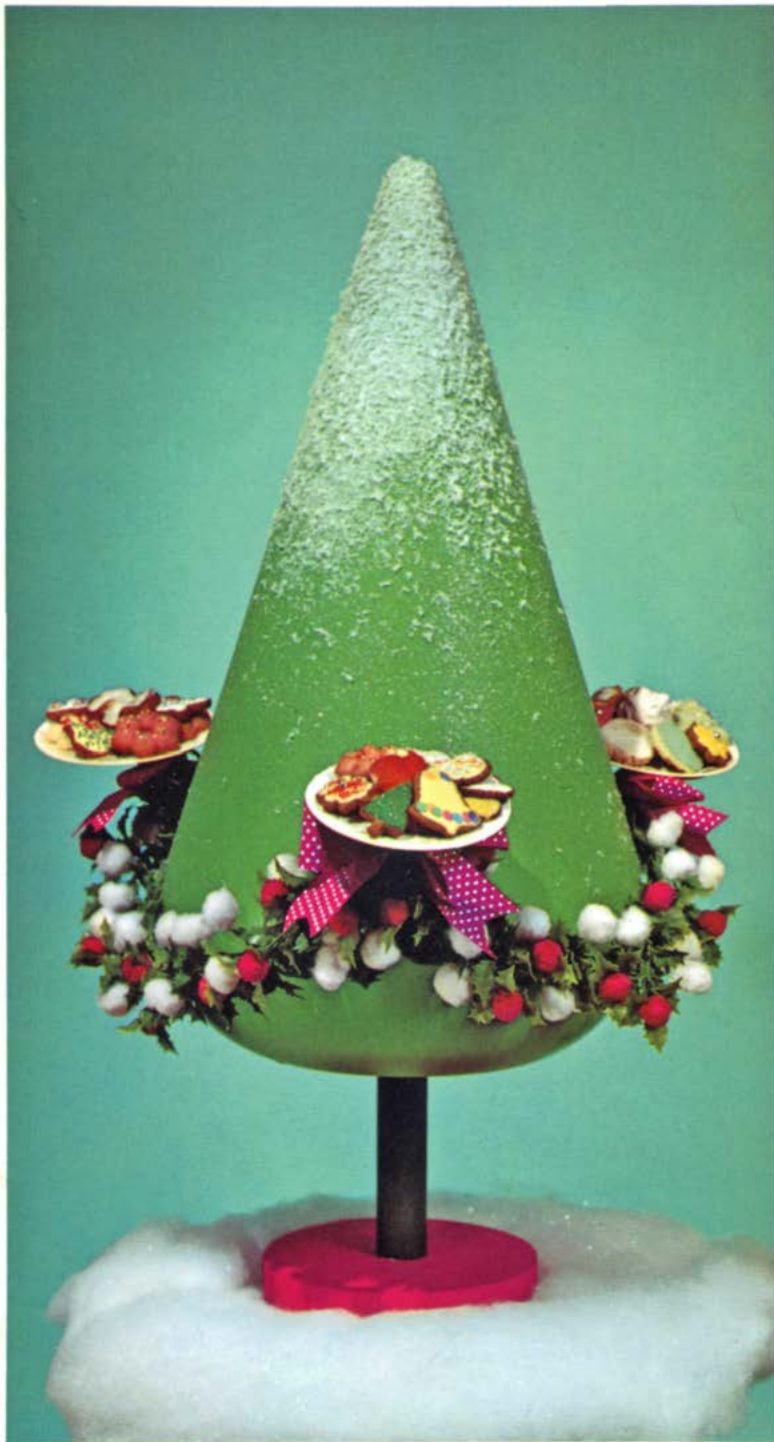
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ELECTRIC
LIVING

...it's the way of today