

**CHRISTMAS  
COOKY BOOK**

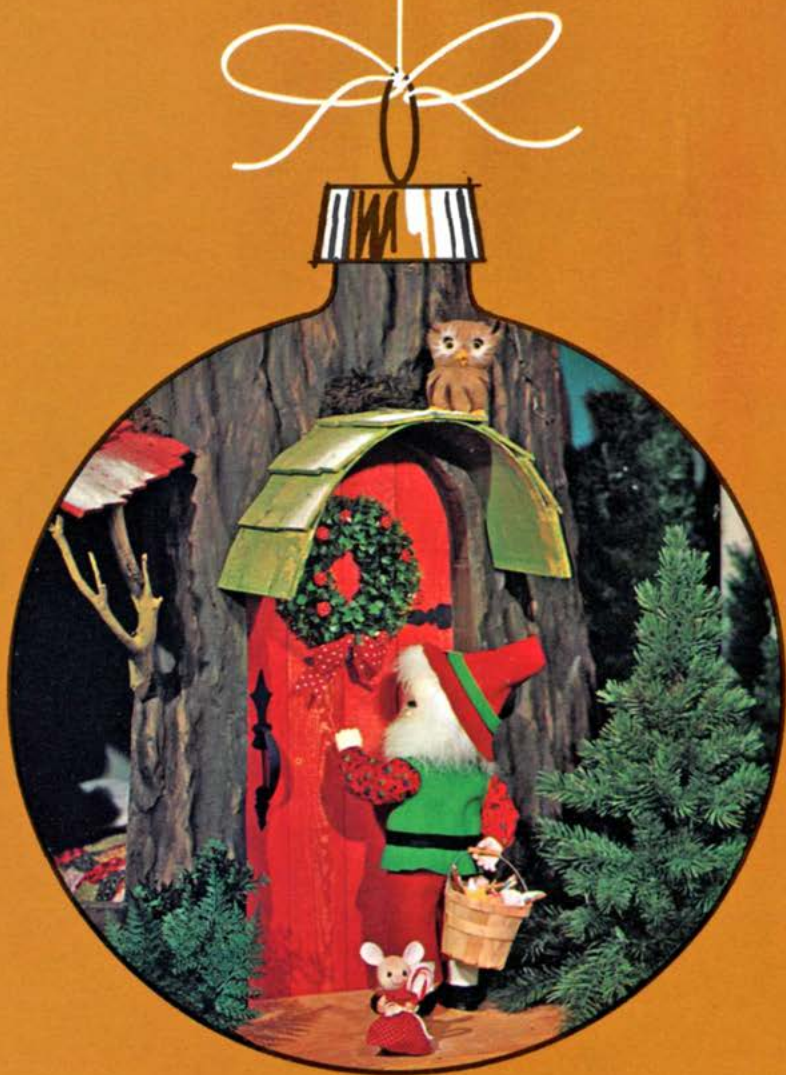
WISCONSIN ELECTRIC POWER COMPANY



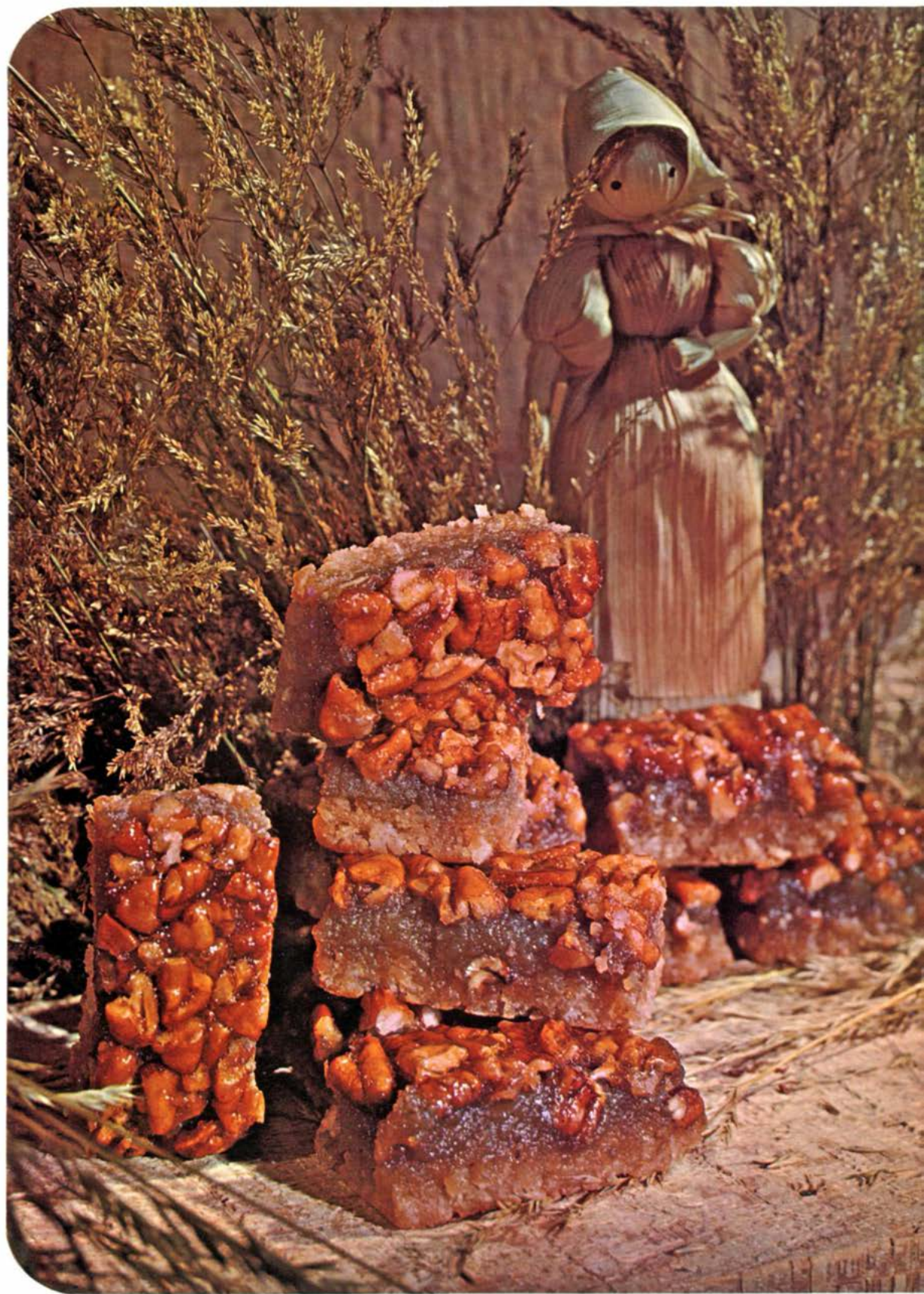


Doorway to a  
Happy Holiday . . . ■ Some  
things never change. Let's hope they  
never will. Especially the way youngsters  
look forward to those special Christmas cookies  
and other treats which add so much to any holiday.  
Or the air of excitement that enters lives everywhere  
as the holiday draws near. The way in which the  
generation gap seems to disappear, as older hearts  
grow younger -- and younger hearts gain wisdom  
and understanding. ■ We hope that this Cooky  
Book helps to make Christmas a "smash hit" in  
your home this year. We hope it provides a  
proper doorway for your entrance into  
Christmas 1970. May it be  
the best ever!











## Pecan Pie Bars

- 1 cup sifted all-purpose flour
- ½ cup uncooked oatmeal
- ¼ cup brown sugar, packed
- ½ cup butter
- 3 eggs
- ¾ cup light corn syrup
- 1 cup coarsely chopped pecans
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ½ cup brown sugar, packed
- 1 tablespoon all-purpose flour

Combine 1 cup flour, oatmeal and ¼ cup brown sugar; cut in butter with pastry blender until mixture resembles coarse crumbs. Press mixture into greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 15 minutes. Beat eggs slightly; add remaining ingredients; blend well. Pour over partially baked crust. Bake at 350 degrees about 25 minutes. Cool to room temperature. Cut into bars. Makes about 3 dozen.

## Light Christmas Fruit Cake

- ¾ cup butter
- 1½ cups sugar
- 4 eggs
- 3½ cups sifted all-purpose flour
- ½ teaspoon soda
- 1½ teaspoons salt
- 1½ teaspoons nutmeg
- 1 cup cultured sour cream
- 1 cup cut dates
- 1 cup raisins
- 1 pound mixed candied fruit
- 2 cups chopped pecans

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Cream butter; add sugar gradually. Add eggs one at a time; beat until light and fluffy. Blend in sifted dry ingredients and sour cream alternately. Mix in fruits and pecans. Fill pans ¾ full. Baking time depends on size, shape and material of pans. Bake at 275 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Remove paper while warm.

## Orange Date Triangles

- 1 cup finely cut dates
- ½ cup finely chopped walnuts
- ⅓ cup granulated sugar
- ½ teaspoon grated orange rind
- 2 tablespoons orange juice
- 1½ cups sifted cake flour
- ½ teaspoon salt
- 2 tablespoons powdered sugar
- ½ cup butter
- About 2 tablespoons cold water
- Powdered sugar

Combine dates, walnuts, ⅓ cup sugar, orange rind and juice; set aside. Sift flour, salt and 2 tablespoons powdered sugar into mixing bowl; cut in butter until mixture resembles coarse crumbs; add enough water until mixture holds together; shape into a ball. Divide dough in half. Roll each half of dough on floured surface into a 12 inch square. Cut into 2 inch squares; place about ½ teaspoonful date mixture in center of each square; fold cooky in half to form a triangle; press edges with tines of fork. Place on ungreased cooky sheets. Bake at 375 degrees about 12 minutes. Sprinkle with powdered sugar while warm. Makes about 6 dozen.

## Apricot Nuggets

(Unbaked)

- $\frac{3}{4}$  cup dried apricots
- $\frac{3}{4}$  cup flaked coconut
- 2 teaspoons orange juice
- $\frac{1}{2}$  teaspoon vanilla
- 3 tablespoons powdered sugar
- Powdered sugar for rolling

Put apricots and coconut through food chopper; add orange juice, vanilla and 3 tablespoons powdered sugar. Mix well. Shape into small balls; roll in powdered sugar; chill. Makes about 2 dozen.

## Mexican Wedding Cakes

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

Cream butter; add sugar gradually; blend in salt, vanilla and flour. Mixture is stiff. Pinch off small pieces of dough; place on ungreased cookie sheets. Bake at 400 degrees about 10 minutes. Roll in powdered sugar while hot. Makes about 5 dozen.

## Layered Confection Bars

(Unbaked)

- About 15 whole graham crackers
- 1 cup melted butter
- 1 cup sugar
- $\frac{1}{2}$  cup milk
- 1 egg, beaten
- $1\frac{1}{2}$  cups flaked coconut
- 1 cup chopped pecans
- 1 cup graham cracker crumbs
- About 15 whole graham crackers
- $\frac{1}{4}$  cup chopped pecans

Line bottom of a 13 x 9 x 2 inch pan with whole graham crackers. Combine butter, sugar, milk and egg in a saucepan. Heat to boiling point; boil 1 minute; stir constantly. Remove from heat; stir in coconut, 1 cup pecans and cracker crumbs. Spread immediately over crackers; top with remaining whole graham crackers. Frost with Browned Butter Frosting (page 36); sprinkle with chopped pecans. Chill. Cut into bars. Makes about 5 dozen.

## Candied Fruit Cake

- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt
- 1 pound candied pineapple, diced
- 2 cups red and green cherries, cut in half
- $3\frac{1}{2}$  cups cut dates
- 4 eggs
- 1 cup sugar
- 2 pounds pecan halves

Line greased loaf pans with waxed paper; allow paper to extend  $\frac{1}{2}$  inch above all sides of pan; grease paper. Sift flour, baking powder and salt into large mixing bowl. Add pineapple, cherries and dates. Mix well with hands to coat each piece of fruit. Beat eggs in large mixer bowl; gradually add sugar; mix well. Stir into floured fruit; add pecans; mix with hands until fruit and nuts are well coated with dough. Fill pans  $\frac{2}{3}$  full; press down firmly. Baking time depends on size, shape and material of pans. 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. Remove paper while warm.

## Bear Track Cookies

- 1 cup butter
- $\frac{2}{3}$  cup sugar
- 2 eggs
- $\frac{1}{2}$  cup chocolate flavored syrup
- 1 teaspoon vanilla
- $2\frac{1}{2}$  cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- $\frac{1}{4}$  cup milk
- About  $\frac{1}{2}$  cup peanut halves

Cream butter; add sugar gradually; beat in eggs. Blend in chocolate syrup, vanilla, sifted dry ingredients and milk. Drop heaping teaspoonfuls onto greased cookie sheets. Insert four peanut halves into one side of each cookie to resemble claws. Bake at 375 degrees about 10 minutes. Makes about  $4\frac{1}{2}$  dozen.



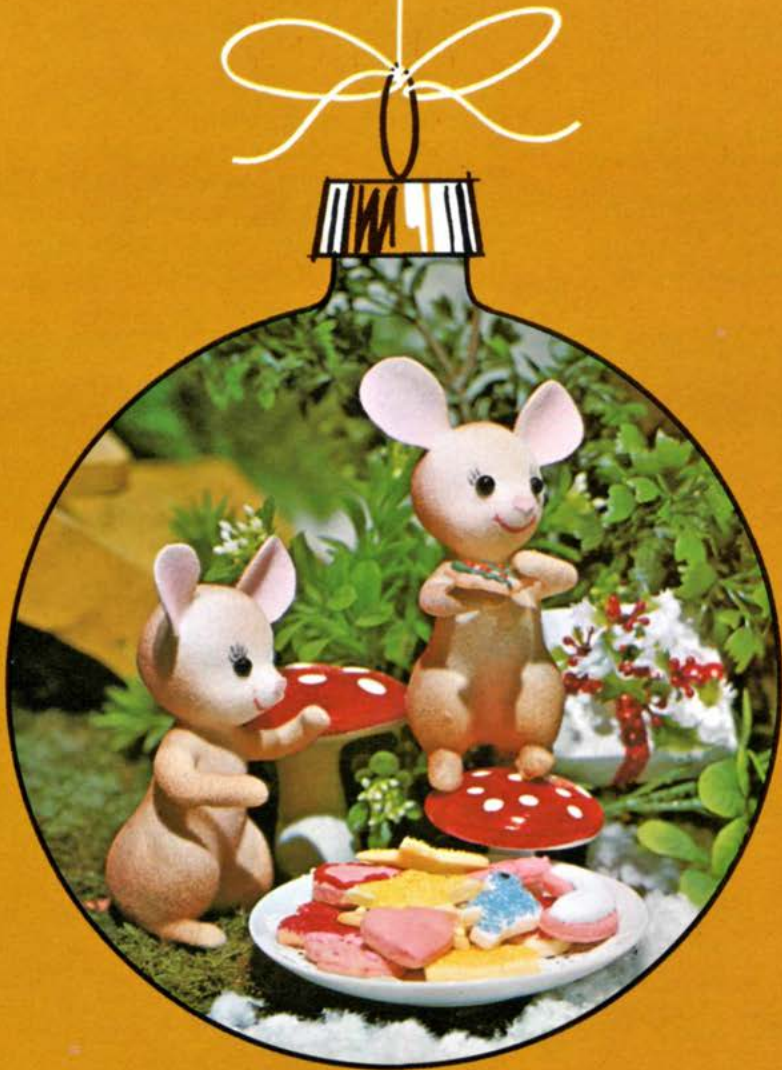
## Ramunes (Daisies)

- 1 cup butter
- $\frac{3}{4}$  cup sugar
- 1 uncooked egg yolk
- 5 cooked egg yolks, mashed
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 1 egg, beaten, for topping
- $\frac{1}{2}$  cup chopped walnuts

Cream butter; add sugar gradually. Beat in uncooked and cooked egg yolks. Blend in vanilla, flour and salt. Roll  $\frac{1}{4}$  inch thick on well floured surface; cut with daisy or other fancy cutters. Place on lightly greased cookie sheets. Brush cookies with beaten egg; sprinkle centers with walnuts. Bake at 350 degrees 10 to 15 minutes or until golden. Makes about 4 $\frac{1}{2}$  dozen, depending on size.









*Brown sugar which has hardened may be softened by storing in a covered container with a slice of fresh bread.*

## Frosted Peanut Bars

- 2/3 cup butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup uncooked oatmeal
- 1/2 cup corn flakes, crushed
- 1 1/2 cups coarsely chopped peanuts
- 1/4 cup chopped peanuts

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients, oatmeal, corn flakes and 1 1/2 cups coarsely chopped peanuts. Spread into greased 13 x 9 x 2 inch pan. Bake at 350 degrees about 25 minutes or until lightly browned. Cool; frost with Browned Butter Frosting (page 36). Sprinkle with 1/4 cup chopped peanuts. Cut into bars. Makes about 5 dozen.

## Overnight Macaroon Bars

- 2 cups uncooked oatmeal
- 1 cup brown sugar, packed
- 1/2 cup cooking oil
- 1 egg, beaten
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 1 cup semi-sweet chocolate bits

Combine oatmeal, sugar and oil. Let stand overnight. Mix in egg, salt and vanilla. Pour into greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 20 minutes. Remove from oven; sprinkle with chocolate bits; allow to stand several minutes; spread over top to frost. Cut into bars while warm. Makes about 3 dozen.

## Chow Mein Date Bars

- 1/2 cup soft butter
- 1/4 cup brown sugar, packed
- 1 cup sifted all-purpose flour
- 3 eggs, slightly beaten
- 1 1/2 cups brown sugar, packed
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 cup chopped pecans
- 1 cup cut dates
- 1 cup chow mein noodles

Mix butter, 1/4 cup brown sugar and 1 cup flour together; press into greased 13 x 9 x 2 inch pan. Bake at 375 degrees 10 minutes. Beat eggs slightly; blend in remaining ingredients. Spread over warm crust. Reduce temperature to 350 degrees. Bake about 20 minutes longer. Cut into small bars while warm. Makes about 5 1/2 dozen.

## Chocolate Goody Bars

- 1/3 cup butter
- 1/4 cup brown sugar, packed
- 1 cup sifted all-purpose flour
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1 cup semi-sweet chocolate bits
- 3 tablespoons butter
- 1/3 cup milk
- 1 1/2 cups powdered sugar
- 1 cup salted peanuts, coarsely chopped

Cream butter; add brown sugar gradually. Blend in flour, 1 tablespoon milk and vanilla. Pat into a 7 inch square on greased cookie sheet. Cut into 1/2 inch squares. Do not separate. Bake at 375 degrees about 12 minutes or until light golden brown. Re-cut while hot; cool on cookie sheet. Melt chocolate bits with remaining butter and milk at a warm heat. Stir in powdered sugar. Fold in cooled cookie squares and peanuts. Spread into greased 8 x 8 x 2 inch pan. Chill. Cut into squares. Makes about 2 dozen.



## Old Fashioned Stollen

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

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 a 10 x 8 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.

## Glossy Chocolate Frosting

- 1 tablespoon butter
- 1 square unsweetened chocolate
- 1 cup powdered sugar
- ½ teaspoon vanilla
- About 2 tablespoons hot milk

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

## Buttermint Cookies

- 1 cup soft butter
- 1 cup buttermint candy, crushed
- 2 cups sifted all-purpose flour
- 2 tablespoons sugar

Cream butter; add buttermints and flour. Mix thoroughly. Roll ¼ inch thick on floured surface; cut into 1 inch squares; sprinkle with sugar. Place on lightly greased cookie sheets. Bake at 300 degrees about 12 minutes. Makes about 5 dozen.

## Pumpkin Date Nut Bread

- ¾ cup butter
- 2 cups sugar
- 3 eggs
- ½ cup water
- 1½ cups canned pumpkin
- 2½ cups sifted all-purpose flour
- 2 teaspoons soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ¾ cup chopped pecans
- ¾ cup cut dates

Cream butter; add sugar gradually; add eggs; beat well. Blend in water, pumpkin and sifted dry ingredients. Fold in pecans and dates. Pour into 2 greased 8½ x 4½ x 2½ inch loaf pans. Bake at 350 degrees about 1 hour. Makes 2 loaves.

## Danish Christmas Bread

- 4 cups seedless raisins, soaked in boiling water and drained
- 2 cups milk
- 2 packages active dry yeast
- 1 cup warm potato water
- 3 cups sifted all-purpose flour
- 1 cup mashed, unseasoned potatoes
- ¾ cup butter
- 1½ cups sugar
- 2 eggs
- 3 teaspoons salt
- About 6½ cups sifted all-purpose flour
- 1½ cups diced red and green candied cherries
- Melted butter
- ¼ cup sugar
- 1½ teaspoons cinnamon

Scald milk; cool to lukewarm. Soften yeast in warm potato water. Combine milk and yeast mixture. Beat in 3 cups flour and mashed potatoes. Cover; let rise ½ hour. Cream butter; add 1½ cups sugar gradually; beat in eggs, salt and yeast mixture. Mix in enough of the remaining flour to make a dough not sticky to the touch. Mix in raisins and candied cherries. Place in greased bowl; let rise until doubled. Punch down dough; divide into fourths. Shape into loaves; place in four greased 8½ x 4½ x 2½ inch loaf pans. Brush with melted butter; sprinkle with combined sugar and cinnamon. Let rise until almost doubled. Bake at 350 degrees about 50 minutes. Frost with powdered sugar frosting; garnish with candied fruit and nuts if desired. Makes 4 loaves. This bread freezes well.





## Caramel Snappers

About 1 cup small pecan halves  
36 light caramels  
Glossy Chocolate Frosting (page 8)

Arrange pecans, flat side down, in groups of 3 on greased cookie sheets. Place 1 caramel on each cluster of pecans. Bake at 325 degrees until caramels soften, about 4 to 8 minutes. (Watch carefully; various brands of caramels melt differently). Remove from oven. Flatten caramels over pecans, with buttered spatula. Cool slightly; remove from pan to waxed paper. Swirl Glossy Chocolate Frosting on top. Makes 36.







## Frosted Holiday Cookies

- 1 cup butter
- 2½ cups brown sugar, packed
- 2 eggs
- 3½ cups sifted all-purpose flour
- 2 teaspoons salt
- 1 teaspoon cinnamon
- 2 teaspoons cloves
- ¼ teaspoon nutmeg
- 2 teaspoons soda
- 2 cups applesauce
- 1 cup chopped walnuts
- 1 cup chopped filberts
- 1½ cups cut dates
- 1 cup cut dried prunes
- 1 cup diced, mixed, candied fruit

Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients and applesauce. Mix in remaining ingredients. Drop rounded tablespoonfuls onto greased cookie sheets. Bake at 375 degrees 12 to 15 minutes. Cool; frost with Browned Butter Frosting (page 36). Decorate with pieces of candied cherries and citron if desired. Makes about 8½ dozen.

## Glazed Lebkuchen

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

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 15 x 10 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 3 x 2 inch bars while warm. Decorate with candied cherries and citron. Wrap with transparent material and decorate with Christmas seals. Makes about 2 dozen.

## Chocolate Ribbons

- 1 cup butter
- 3 ounces cream cheese, room temperature
- 1 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla
- 2 squares unsweetened chocolate, melted
- ½ teaspoon salt
- 2½ cups sifted all-purpose flour
- Chopped almonds

Cream butter and cheese; add sugar gradually; beat in egg yolk, vanilla and cooled chocolate. Blend in salt and flour. Knead dough in hands until soft and pliable. Use saw-toothed shaped cookie press plate. Press dough through cookie press onto ungreased cookie sheets to form 2 inch strips. Bake at 350 degrees about 8 minutes. Frost with Glossy Chocolate Frosting (page 8) or Browned Butter Frosting (page 36). Sprinkle with almonds. Makes about 12 dozen.

## Pineapple Scotch Bars

- 1/3 cup sugar
- 2 tablespoons cornstarch
- 1 (1 pound 4 ounce) can crushed pineapple, undrained
- 3 tablespoons apricot jam
- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 1/2 cups uncooked oatmeal
- 1 cup brown sugar, packed
- 3/4 cup butter

Blend sugar and cornstarch in a saucepan; mix in undrained pineapple and jam. Cook at a medium heat until thick and clear; stir constantly. Cool. Combine flour, soda, salt, oatmeal and brown sugar; cut in butter with pastry blender until mixture resembles coarse crumbs. Press HALF of mixture firmly into greased 13 x 9 x 2 inch pan. Spread with pineapple filling; cover with remaining crumb mixture; press lightly. Bake at 375 degrees about 35 minutes. Chill. Cut into bars. Makes about 3 dozen.

## Choco-Scotch Treats

(Unbaked)

- 1 cup butterscotch bits
- 1 cup semi-sweet chocolate bits
- 1/4 cup cream style peanut butter
- 4 cups crisp rice cereal
- 1/4 cup chopped pecans

Melt butterscotch and chocolate bits with peanut butter in a large saucepan at a low heat. Blend well when melted. Stir in rice cereal until well coated with chocolate mixture. Spread into greased 9 x 9 x 2 inch pan. Sprinkle with pecans. Cool. Cut into squares. Makes about 4 dozen.

## Cashew Shortbread

- 1 cup soft butter
- 1/2 cup powdered sugar
- 2 cups sifted cake flour
- 1/2 teaspoon baking powder
- 1 cup finely chopped salted cashews
- Granulated sugar for topping

Cream butter; add powdered sugar; mix well. Blend in sifted dry ingredients and cashews. Chill several hours. Roll 1/3 inch thick on well floured surface; cut into 1 inch squares; sprinkle with sugar. Place on ungreased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 4 1/2 dozen.

## Sweet Treats

- 1/2 cup brown sugar, packed
- 1/4 cup melted butter
- 1/2 cup cream
- 1 1/2 cups graham cracker crumbs
- 1 cup miniature chocolate bits
- 1 cup finely chopped pecans

Mix sugar, butter and cream together until sugar is dissolved. Blend in cracker crumbs, chocolate bits and pecans. Drop rounded teaspoonfuls of dough into small paper candy liners. Place on ungreased cookie sheets. Bake at 375 degrees about 10 minutes. Cool and frost with Browned Butter Frosting (page 36). Makes about 5 dozen.

## Chewy Lemon Bars

- 1/2 cup butter
- 1/2 cup brown sugar, packed
- 1 1/2 cups sifted all-purpose flour
- 1 (15 ounce) can sweetened condensed milk
- 3/4 cup graham cracker crumbs
- 1 cup flaked coconut
- 1/2 cup chopped walnuts
- 1 teaspoon vanilla

Cream butter; add sugar gradually. Stir in flour to make a mixture that resembles coarse crumbs. Press into greased 15 x 10 x 1 inch pan. Bake at 350 degrees about 8 minutes; cool. Combine remaining ingredients; spread carefully over baked crust with buttered spatula. Bake at 350 degrees about 20 minutes or until golden. Frost while warm with Lemon Icing. Cool. Cut into bars. Makes about 6 1/2 dozen.

### LEMON ICING

- 1 cup sifted powdered sugar
- 2 tablespoons lemon juice
- 3 tablespoons melted butter

Combine all ingredients; mix until smooth.



## Jaunty Snowman

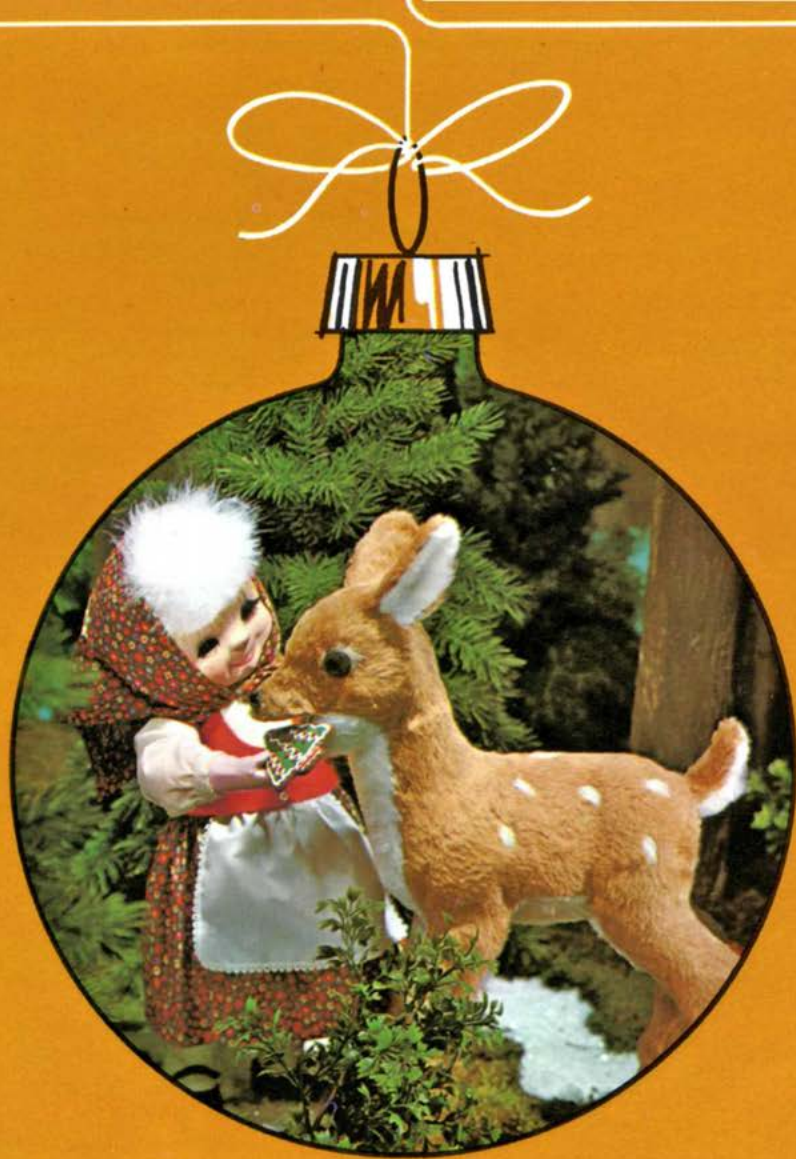
**9 cups puffed rice cereal**  
**1/3 cup butter**  
**12 ounces (48) large marshmallows**  
**About 1 1/2 cups flaked coconut**

Place cereal in a shallow pan; toast in 350 degree oven for 10 minutes; stir occasionally; pour into a large greased bowl. Melt butter and marshmallows in a saucepan at a warm

heat; stir occasionally. Pour over cereal; mix until kernels are coated. Shape mixture, with buttered hands, into 3 balls. Form one large one, one medium size and one small. Form 2 small ovals for arms. Roll immediately in coconut. Use Decorating Frosting (page 21) to put body of snowman together and toothpicks to attach arms. Use pieces of gum-drop candy for eyes, nose, mouth and buttons. Make a hat from construction paper; trim with ribbon and holly.









*Spillovers are no problem when you bake cookies in the self-cleaning oven of an electric range. The oven cleans itself automatically—for just a few cents worth of electricity.*

## S'More Bars

- ¾ cup sugar
- 1 egg, slightly beaten
- ½ cup soft butter
- 1 teaspoon vanilla
- 1½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 cup miniature marshmallows
- 5 (1⅓ ounce) milk chocolate candy bars

Combine sugar, egg, butter and vanilla; add flour, baking powder and salt; mix until crumbly. Press HALF of mixture into greased 11 x 7 x 1½ inch pan. Sprinkle marshmallows over dough; arrange chocolate bars over marshmallows. Sprinkle remaining cookie dough over chocolate. Bake at 350 degrees about 30 minutes or until golden. Cut into bars while warm. Makes about 3 dozen.

## Caramel Chews

(Unbaked)

- 36 light caramels
- 3 tablespoons cream
- 1 cup corn flakes, slightly crushed
- 2 cups crisp rice cereal
- 1 cup flaked coconut
- ½ cup broken walnuts
- ½ cup raisins

Melt caramels with cream at a low heat; stir occasionally. Combine remaining ingredients in large mixing bowl; add caramel mixture; mix thoroughly. Shape rounded tablespoonfuls of mixture into balls with buttered fingers. Place on waxed paper to set. Makes about 4½ dozen.

## Easy Roll Sugar Cookies

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

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 surface; cut with cookie cutters and place on greased cookie sheets. Decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

## Jelly Jewels

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

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 cookie 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 cookie. Makes about 3 dozen.



## Holiday Fruit Cups

- 1 cup red candied cherries, quartered
- 1/2 cup cut dates
- 1/2 cup green candied pineapple, diced
- 2 tablespoons brandy
- 1/2 cup butter
- 1 cup brown sugar, packed
- 1 egg
- 1 3/4 cups sifted all-purpose flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/4 cup buttermilk
- 3/4 cup broken pecans

Combine cherries, dates and pineapple with brandy; cover; let stand several hours. Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients and buttermilk. Fold in fruit mixture and pecans. Drop rounded teaspoonfuls of dough into small paper candy liners. Place on ungreased cooky sheets or in small muffin pans. Bake at 350 degrees about 12 minutes. Makes about 8 dozen.

## Bonbon Cookies

- 1 cup dates, ground
- 1/2 cup walnuts, ground
- 1/2 teaspoon vanilla
- 2 egg whites
- 1/8 teaspoon salt
- 2/3 cup sugar
- 1/2 teaspoon vanilla
- Red and green food coloring

Mix dates, nuts and vanilla; shape into balls using 1/2 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.

## Walnut Brownies

- 1/2 cup butter
- 2 squares unsweetened chocolate
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 3/4 cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- 3/4 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 11 x 7 x 1 1/2 inch pan. Bake at 350 degrees about 25 minutes. Cool; cut into squares. Makes about 2 dozen.

## Peanut Whirligigs

- 1/2 cup butter
- 1/2 cup vegetable shortening
- 1 (3 ounce) package cream cheese
- 1 cup sugar
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 3/4 cup ground salted peanuts
- 1/2 cup semi-sweet chocolate bits
- 2 tablespoons butter

Cream butter, shortening and cream cheese; add sugar gradually; beat well. Blend in vanilla, flour, salt and peanuts. Chill. Melt chocolate bits with butter at a low heat; cool. Divide dough into thirds; roll each piece on a floured surface into a 12 x 8 inch rectangle; spread with 1/3 of chocolate mixture. Roll as for jelly roll starting at wide edge; wrap in waxed paper; chill overnight. Cut into 1/8 inch slices. Place on greased cooky sheets. Bake at 375 degrees about 8 minutes. Cookies brown around edges very quickly. Makes about 10 dozen.

Christmas is dear to the hearts of children everywhere. And for us adults, there can be no greater reward than the smile and wonder a visit from Santa is sure to place upon the face of a child we love.







## Pastel Meltaways

- 1 cup soft butter
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2¼ cups sifted cake flour
- ¼ teaspoon salt
- Red and green food coloring
- \*Tinted coconut

Cream butter; add sugar gradually; blend in vanilla, flour and salt. Divide dough in half; tint one half pink and one half green. Form level teaspoonfuls of dough into finger-like shapes. Place on greased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Cool; frost with Butter Frosting (page 32). Roll in tinted coconut. Makes about 7½ dozen.

\*To Tint Coconut: Place 1 cup of flaked coconut in a jar; add about 1 teaspoon red raspberry, lime or lemon gelatin. Cover jar; shake well. Intensity of color depends on amount of gelatin used.







## Beer Fruit Cake

- 1/2 cup sifted all-purpose flour
- 1 pound seedless dark raisins
- 1/2 pound currants
- 1/2 pound cut dates
- 1 pound mixed candied fruit
- 1 cup butter
- 2 cups sugar
- 6 eggs
- 2 1/2 cups sifted all-purpose flour
- 1/2 teaspoon soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1/2 teaspoon mace
- 3/4 cup beer
- 1/2 cup currant jelly
- 1/2 cup molasses
- 2 cups coarsely chopped walnuts

Mix 1/2 cup flour with fruit; set aside. 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 alternately with beer, jelly and molasses. Mix in walnuts and fruit. Fill pans 2/3 full. Baking time depends on size, shape and material of pans. Bake at 300 degrees about 45 minutes per pound. Remove paper while warm.

## Chocolate Print Cookies

- 1/2 cup butter
- 1/4 cup brown sugar, packed
- 1 egg yolk
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1/8 teaspoon salt
- 1 egg white, slightly beaten
- 1 cup flaked coconut, chopped

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in flour and salt; chill. Shape level teaspoonfuls of dough into balls; dip into egg white; roll in coconut. Place on lightly greased cookie sheets. Make a depression in center of cookie. Bake at 350 degrees for 5 minutes. Remove from oven. Press down centers again and bake about 5 minutes longer. Cool. Make Chocolate Filling.

### CHOCOLATE FILLING

- 1/2 cup semi-sweet chocolate bits
- 2 tablespoons water
- 2 1/2 tablespoons cream cheese, room temperature
- 1/2 teaspoon vanilla
- 1/8 teaspoon salt

Melt chocolate bits with water at a low heat; stir in cream cheese, vanilla and salt; cool. Fill centers with rounded 1/4 teaspoonful of filling.

## Sesame Seed Crisps

- 1 tablespoon butter
- 1/2 cup sesame seeds
- 3/4 cup butter
- 1 1/2 cups brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Brown 1 tablespoon butter and sesame seeds in saucepan until golden; cool. Cream 3/4 cup butter; add sugar gradually; beat in eggs and vanilla. Blend in sifted dry ingredients and sesame seeds. Dough is soft. Chill. Roll dough 1/8 inch thick on floured surface; cut with a 1 3/4 inch cutter. Place on lightly greased cookie sheets. Bake at 350 degrees about 12 minutes. Cookies will spread and brown around edges. Makes about 9 dozen.



# Gingerbread Cooky Box

## GINGERBREAD CUT-OUTS

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 cup dark molasses
- 2 tablespoons vinegar
- 5 cups sifted all-purpose flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 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 surface; cut into desired shapes. Place on greased cooky sheets. Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cooky.

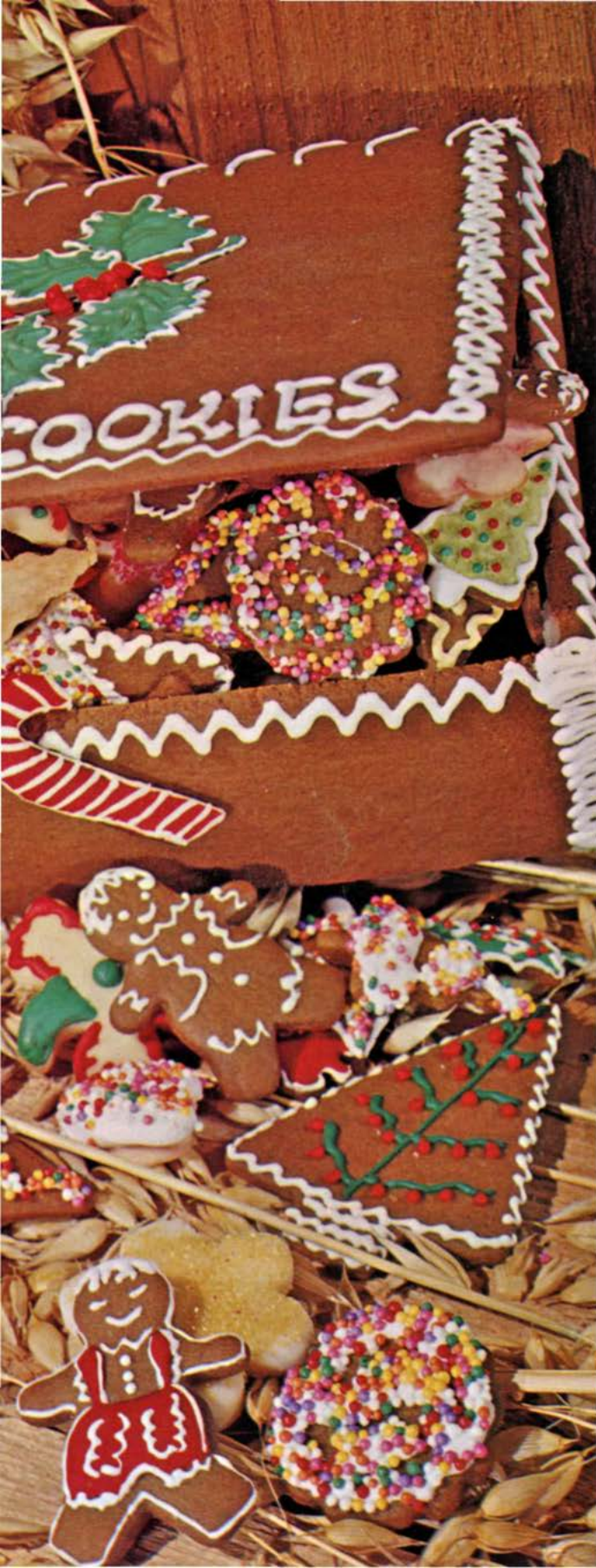
## SYRUP

- 1½ cups sugar
- ½ cup water
- ¼ cup light corn syrup

Combine all ingredients in a saucepan. Cover; bring to a boil; boil 5 minutes. Remove cover. Cook to 300 degrees or hard crack stage. Switch to a warm heat setting to keep syrup boiling hot while putting parts of Gingerbread Box together. Work as quickly as possible. If mixture gets too thick, add a small amount of light corn syrup, bring to boiling point.







## Decorating Frosting

2 egg whites  
 2½ cups powdered sugar  
 ¼ cup light corn syrup  
 Food coloring

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 coloring. Add a few drops of water if a thinner frosting is needed. Keep well covered when not in use.

## Instructions For Making Gingerbread Box

Make cardboard patterns using the following dimensions.

Sides — 8 x 2¼ inches  
 Ends — 6 x 2¼ inches  
 Bottom — 8 x 5¾ inches  
 Top — 8½ x 6¼ inches

Use Gingerbread Cut-Out recipe. Place patterns on dough; cut around patterns with a sharp knife. Cut 2 sides, 2 ends, 1 bottom and 1 top. Place on greased cookie sheets. Bake as directed in recipe. Trim edges that are not straight while cookies are hot; work carefully. Cool on cookie sheets. Join the sides and ends to bottom of box by applying syrup to the edges; hold in place a few minutes until syrup sets. Decorate edges of box with Decorating Frosting. Decorate cover of box as desired. Fill box with miniature cookies or small Gingerbread Cut-Out cookies. Place cover on box. This makes a unique gift.







## Pineapple Raisin Ring

- 2 packages active dry yeast
- ¼ cup warm water
- 1 cup milk
- ½ cup sugar
- 1 teaspoon salt
- ¼ cup butter
- 2 eggs, beaten
- About 4½ cups sifted all-purpose flour

Soften yeast in warm water. Scald milk; stir in sugar, salt and butter; cool to lukewarm. Mix in softened yeast and eggs. Add enough flour to make a stiff dough. Knead on floured surface until smooth and satiny. Place in greased bowl; cover. Let rise until doubled. Make Pineapple Raisin Filling.

### PINEAPPLE RAISIN FILLING

- ¾ cup granulated sugar
- 1 tablespoon cornstarch
- 1 (1 pound 4 ounce) can crushed pineapple, drained
- ½ cup raisins
- Melted butter
- ½ cup brown sugar, packed
- 2 teaspoons cinnamon

Combine granulated sugar and cornstarch; mix in pineapple. Cook at a medium heat until thick and clear; stir constantly. Add raisins; cool. Divide dough in half. Roll one half on floured surface into a 20 x 12 inch rectangle; brush with melted butter. Spread with half of the Pineapple Filling. Sprinkle with half of the combined brown sugar and cinnamon. Start at wide edge and roll as for jelly roll; pinch edge to seal. Place sealed side down on greased cooky sheet; shape into a ring. Cut ⅔ of the way through ring at 1 inch intervals; turn each section so cut side is up. Repeat process with remaining half of dough and filling. Cover; let rise until doubled. Bake at 375 degrees about 20 minutes. Frost while warm with powdered sugar frosting and decorate with chopped nuts and maraschino cherries. Makes 2 rings.

## Pecan Corn Flake Cookies

- ½ cup soft butter
- ½ cup vegetable shortening
- 1½ cups powdered sugar
- 1½ teaspoons vanilla
- 1½ cups sifted all-purpose flour
- 1½ cups corn flakes, slightly crushed
- ¾ cup finely chopped pecans

Cream butter and shortening; add sugar and vanilla; beat until light and fluffy. Blend in flour; mix well; stir in corn flakes. Divide dough into fourths; shape into rolls about 1¼ inches in diameter. Coat rolls with pecans; wrap in waxed paper; chill at least 12 hours. Cut into ½ inch slices. Place on ungreased cooky sheets. Bake at 350 degrees about 12 minutes or until lightly browned. Makes about 6½ dozen.

## Sugary Peanut Mounds

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

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

## Molasses Cut-Outs

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

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients. Chill. Roll ⅛ to ¼ inch thick on floured surface; cut into desired shapes. Place on greased cooky sheets; decorate before baking or frost when cool with Decorating Frosting (page 21). Bake at 350 degrees 8 to 10 minutes depending on thickness of cooky. Makes about 7 dozen depending on size.

## Hello Dolly Squares

- 1/2 cup butter
- 1 cup graham cracker crumbs
- 1 cup coconut
- 1 cup chopped pecans
- \*1 cup semi-sweet chocolate bits
- 1 (15 ounce) can sweetened condensed milk

Melt butter in a saucepan at a low heat. Pour into a 9 x 9 x 2 inch pan. Spread graham cracker crumbs evenly over butter. Sprinkle coconut over graham cracker crumbs. Add a layer of chopped pecans. Sprinkle semi-sweet chocolate bits over pecans. Pour sweetened condensed milk over top; spread evenly. Bake at 350 degrees about 40 minutes. Allow to cool to room temperature. Cut into small squares. Makes about 3 dozen.

\*1 cup butterscotch bits may be substituted for the semi-sweet chocolate bits.

## Black Bottom Cherry Creams

- 1/3 cup butter
- 1/2 cup sugar
- 2 tablespoons cocoa
- 3/4 cup all-purpose flour
- 1 egg
- 30 whole maraschino cherries, well drained
- 2 cups flaked coconut
- 3/4 cup sweetened condensed milk

Melt butter; add sugar, cocoa, flour and egg; mix well. Spread into a greased 9 x 9 x 2 inch pan. Arrange cherries over chocolate mixture. Combine coconut and sweetened condensed milk. Spread carefully over cherries. Bake at 350 degrees 30 to 35 minutes. Cool to room temperature; frost with Glossy Chocolate Frosting (page 8). Cut into small squares. Makes about 2 1/2 dozen.

## Spritz

- 1 cup butter
- 1/2 cup plus 1 tablespoon sugar
- 1 egg
- 3/4 teaspoon salt
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 2 1/2 cups sifted all-purpose flour
- Colored sugar, candies for decorating

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

## Anise Drops

(Self Frosting)

- 2 1/4 cups sifted all-purpose flour
- 1/2 teaspoon double acting baking powder
- 1/4 teaspoon salt
- 4 eggs
- 2 cups sugar
- 1/2 teaspoon oil of anise or anise 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 overnight; the top of the cookie should be dry to the touch. Bake at 325 degrees about 14 minutes. Makes about 12 dozen.

The story of Christmas is one of which children never seem to tire. It is the stuff from which dreams are made — an inviting doorway into their wonderful world of tomorrow.







## Christmas Miniatures

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

Cream butter; add sugar gradually. Mix in remaining ingredients. Chill several hours. Roll about ½ inch thick on floured surface. Cut with miniature cookie cutters or cut into very small squares, rounds, bars and triangles. Place on greased cookie sheets. Bake at 375 degrees 6 to 10 minutes, depending on size. Cool. Tint Decorating Frosting (page 21) red and green. Decorate cookies with small red frosting roses and green leaves. Makes about 7 dozen.







*The automatic controls of an electric range are so accurate that kitchen-tested recipes turn out right every time. Cookies bake best, taste best.*

## Delicate Peanut Fingers

- 1 package active dry yeast
- 2 tablespoons warm water
- 1 cup butter
- 1/2 cup sugar
- 1 egg yolk
- 1/2 teaspoon vanilla
- 2 1/4 cups sifted all-purpose flour
- 1 egg white, slightly beaten
- 1 cup finely chopped salted peanuts

Dissolve yeast in warm water. Cream butter; add sugar gradually; beat in egg yolk. Blend in softened yeast, vanilla and flour. Chill. Form level teaspoonfuls of dough into finger-like ovals. Dip into egg white; roll in peanuts. Place on lightly greased cooky sheets. Bake at 350 degrees about 10 minutes. Makes about 8 dozen.

## Peanut Clusters

(Unbaked)

- 1 (3 3/4 ounce) package chocolate pudding and pie filling
- 1 cup sugar
- 1/2 cup cream
- 1 tablespoon butter
- 1 cup salted peanuts
- 1 teaspoon vanilla

Cook pudding mix, sugar, cream and butter at a medium heat for 5 minutes or until thickened; stir constantly. Remove from heat; add peanuts and vanilla. Beat until mixture is thickened and begins to lose its gloss. Drop rounded teaspoonfuls onto waxed paper. Chill. Makes about 2 dozen.

## Soft Sour Cream Date Nut Cookies

- 1 cup butter
- 2 cups brown sugar, packed
- 2 eggs
- 1 cup cultured sour cream
- 1 teaspoon vanilla
- 3 cups sifted all-purpose flour
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1 1/2 cups cut dates
- 1 cup chopped pecans

Cream butter; add sugar gradually; beat in eggs, sour cream and vanilla. Blend in sifted dry ingredients, dates and pecans. Drop rounded teaspoonfuls of dough onto greased cooky sheets. Bake at 350 degrees about 10 minutes. Makes about 12 dozen.

## Choco-Mint Snappers

- 1/2 cup butter
- 1/2 cup sugar
- 1 egg
- 1 cup mint-flavored chocolate bits, melted
- 1/4 cup corn syrup
- 2 cups sifted all-purpose flour
- 2 teaspoons soda
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- Granulated sugar for rolling

Cream butter; add sugar gradually; beat in egg. Blend in cooled chocolate, corn syrup and sifted dry ingredients. Shape level teaspoonfuls of dough into balls. Roll in granulated sugar. Place on lightly greased cooky sheets. Bake at 350 degrees about 12 minutes. Let stand on cooky sheets a few minutes before removing. Cookies become crisp. Makes about 10 dozen.



## Sour Cream Raisin Drops

- 2 cups seedless dark raisins
- 1/2 cup water
- 1/2 cup vegetable shortening
- 1/2 cup butter
- 2 cups brown sugar, packed
- 2 eggs
- 2 1/2 cups sifted all-purpose flour
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 teaspoon soda
- 1 cup cultured sour cream
- 3 teaspoons vanilla
- 2 cups uncooked oatmeal
- 1/2 cup chopped walnuts

Simmer raisins in water until water is absorbed; cool. Cream shortening and butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients, sour cream, vanilla, oatmeal, raisins and walnuts. Drop level tablespoonfuls of dough onto greased cooky sheets. Bake at 350 degrees about 10 minutes. Makes about 9 dozen.

## Short'nin' Bread

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

Combine flour and sugar in mixing bowl; cut in butter until mixture resembles fine crumbs. Pat dough 1/2 inch thick on floured surface; cut with 1 1/2 inch cooky cutter; place on ungreased cooky sheets. Bake at 350 degrees about 20 minutes. Makes about 5 dozen.

## Ritzy Cookies

- 2/3 cup sugar
- 2 tablespoons light corn syrup
- 2 tablespoons hot water
- 1/4 teaspoon cream of tartar
- 1 egg white
- 1/2 cup miniature marshmallows
- 1/4 cup chopped walnuts
- 1 cup semi-sweet chocolate bits
- About 48 round butter crackers

Combine sugar, syrup, water, cream of tartar and egg white in a small saucepan. Place on small unit at a low heat. Beat immediately at a high speed of mixer about 4 minutes or until mixture stands in peaks. Fold in marshmallows, walnuts and chocolate bits. Spread on crackers. Place on ungreased cooky sheets. Bake at 300 degrees about 5 minutes. Makes about 4 dozen.

## Date Fingers

(Unbaked)

- 1/2 cup miniature marshmallows
- 1 cup cut dates
- 1 cup chopped pecans
- 1/4 cup cream
- 2 tablespoons powdered sugar
- 6 graham crackers, crushed

Put marshmallows and dates through food chopper; combine with pecans, cream and powdered sugar. Form into small finger-like shapes; roll in graham cracker crumbs. Keep refrigerated. Makes about 4 dozen.

## Rosettes

- 2 eggs
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1 cup sifted all-purpose flour
- 1 cup milk
- 1/4 teaspoon vanilla
- Fat for deep frying
- 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.



## Sugarbush Tree Lollipops

- 4½ cups crisp rice cereal
  - 1 cup salted peanuts, coarsely chopped
  - ¾ cup sugar
  - ¾ cup light corn syrup
  - ¾ cup cream style peanut butter
  - ¼ cup soft butter
  - 1 teaspoon vanilla
  - 24 wooden skewers, tinted red and green with food coloring
- Decorating Frosting (page 21)  
Colored candies, sugar

Combine cereal and peanuts in a large saucepan; set aside. Mix sugar and syrup in a saucepan; bring to a full rolling boil; stir constantly. Remove from heat; add peanut butter, butter and vanilla; stir until smooth. Pour hot mixture over cereal and peanuts; stir gently to coat. Place pan over hot water; stir occasionally while shaping trees. Use about ¼ cupful of cereal mixture for each tree. Work on waxed paper. Form mixture into the shape of a tree. Place a skewer in each tree; press mixture firmly around skewer. Place on waxed paper to set. Decorate trees with frosting, colored candies and sugar.









## Scottish Reels

- 1/2 cup butter
- 1/2 cup vegetable shortening
- 3 tablespoons cream cheese, room temperature
- 1 cup brown sugar, packed
- 1/2 cup powdered sugar
- 2 eggs
- 2 squares unsweetened chocolate, melted
- 2 teaspoons vanilla
- 2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup chopped pecans
- 1/3 cup uncooked oatmeal
- 2 tablespoons powdered sugar

Cream butter, shortening and cheese; add brown sugar and 1/2 cup powdered sugar gradually. Beat in eggs, cooled chocolate and vanilla; blend in sifted dry ingredients and pecans. Chill. Shape rounded teaspoonfuls into balls. Place on greased cooky sheets; flatten to 1/4 inch thickness with bottom of glass dipped in combined oatmeal and two tablespoons powdered sugar. Bake at 350 degrees about 10 minutes. Cool. Frost with Glossy Chocolate Frosting (page 8). Makes about 9 dozen.

## Cherry Pom Poms

- 1/2 cup cooking oil
- 2 egg yolks, beaten
- 3 tablespoons milk
- 1/2 teaspoon almond extract
- 3 tablespoons cherry flavored gelatin
- 1 (3 3/4 ounce) package vanilla instant pudding
- 1 cup sifted all-purpose flour
- 1/2 teaspoon baking powder
- 3/4 cup chopped pecans
- 2/3 cup flaked coconut
- 2 egg whites
- 1 teaspoon water
- 1 cup chopped flaked coconut

Combine oil, egg yolks, milk, extract, gelatin, pudding mix, flour and baking powder in large mixing bowl; mix well. Blend in pecans and 2/3 cup coconut. Shape teaspoonfuls of dough into balls; dip into combined egg whites and water; roll in remaining coconut. Place on ungreased cooky sheets. Bake at 350 degrees about 12 minutes. Makes about 4 1/2 dozen.

## Rainbow Twists

- 1 cup butter
- 1 cup sugar
- 2 eggs
- 2 egg yolks
- 1 teaspoon vanilla
- 1 teaspoon grated lemon rind
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 3/4 teaspoon salt
- Red and green food coloring
- Red and green candied cherries

Cream butter; add sugar gradually; beat in eggs and egg yolks. Blend in vanilla, lemon rind and sifted dry ingredients. Divide dough in half; chill HALF the dough. Divide remaining dough into two equal parts; tint one part pink and one part green. Chill doughs until easy to handle. Roll pink dough 1/8 inch thick on floured surface. Roll half of white dough 1/8 inch thick and same size as pink dough. Place white dough on top of pink dough. Cut into 1 1/2 inch squares. Place on greased cooky sheets. Cut each corner diagonally almost to center. Fold every other point to center of square. Place a piece of red or green cherry in center. Repeat with remaining white and green dough. Bake at 350 degrees about 8 minutes. Makes about 10 dozen.



## Crickets

- 1¼ cups sifted all-purpose flour
- ½ teaspoon salt
- ½ teaspoon soda
- ½ cup sugar
- ¼ cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- ½ cup soft butter
- 1 cup chopped toasted almonds
- 1 cup chocolate covered raisins

Combine all ingredients in mixing bowl except almonds and raisins; mix well. Stir in almonds and raisins. Drop rounded teaspoonfuls of dough onto lightly greased cookie sheets. Bake at 350 degrees about 10 minutes. Makes about 5 dozen.

## Oatmeal Squares

(Unbaked)

- 1 cup flaked coconut
- ½ cup cocoa
- 3 cups uncooked oatmeal
- ½ cup chopped pecans
- ½ teaspoon salt
- 2 cups sugar
- ½ cup milk
- ½ cup butter
- 1 teaspoon vanilla

Combine coconut, cocoa, oatmeal, pecans and salt in large mixing bowl. Place sugar, milk, butter and vanilla in a saucepan; heat to boiling point; boil 2 minutes. Pour over oatmeal mixture; blend well. Spread into foil lined 11 x 7 x 1½ inch pan. Refrigerate. Cut into small squares. Makes about 5 dozen.

## Pecan Fingers

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

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

## Pastel Fudge Filled Meringues

- 2 egg whites
- ⅛ teaspoon cream of tartar
- ⅛ teaspoon salt
- ½ cup sugar
- ¼ teaspoon almond extract

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. Make a depression in center of each cookie. Bake at 250 degrees about 30 minutes. Cool. Fill centers with Pastel Fudge Filling. Makes about 5 dozen.

### PASTEL FUDGE FILLING

- 6 ounces white chocolate (1 cup)
  - 1 tablespoon water
  - ½ cup powdered sugar
  - 3 ounces cream cheese, room temperature
  - 1 teaspoon vanilla
- Red, green and yellow food coloring

Melt chocolate in a saucepan at a low heat. Stir in all remaining ingredients except food coloring; beat until smooth. Divide filling into three parts. Tint one part pink, one part green and one part yellow.

## Butter Frosting

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

Blend all ingredients; beat until smooth.

## Praline Strips

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

Arrange graham crackers in ungreased 15 x 10 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.



## Sesame Jelly Fills

- 1 cup butter
- ½ cup brown sugar, packed
- 1 teaspoon almond extract
- ⅛ teaspoon salt
- 2 cups sifted all-purpose flour
- ½ cup sesame seeds
- Red and green jelly

Cream butter; add sugar gradually. Blend in almond extract, salt and flour. Shape level teaspoonfuls of dough into balls; roll in sesame seeds. Place on lightly greased cookie sheets; make a depression in center of each cookie. Bake at 375 degrees about 10 minutes. Cool. Fill depression with jelly. Makes about 7 dozen.









*Air mail is recommended for sending cookies overseas. Bars and drop cookies, especially those with fruit, are the best travelers.*

## Dusen Confecto

- 2½ cups sifted all-purpose flour
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup butter
- ¾ cup grated unblanched almonds
- 1½ teaspoons vanilla
- ½ cup currant or raspberry jelly
- About ½ cup granulated sugar for coating

Sift flour, sugar and salt together into bowl; cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla; work mixture with fingers until a ball of dough is formed. Roll dough thin on floured surface; cut with small cutter; place on greased cookie sheets. Bake at 350 degrees 8 to 10 minutes. Spread bottom of half of the cookies while hot with jelly; place another cookie on top sandwich fashion; coat cookies with granulated sugar. Makes about 7 dozen.

## Chocolate Pecan Sticks

- ¾ cup soft butter
- 1 (3¾ ounce) package chocolate pudding and pie filling
- 1½ cups sifted all-purpose flour
- ½ cup finely chopped pecans
- Powdered sugar

Cream butter; add chocolate pudding; mix well. Blend in flour and pecans; work into a dough. Dough is crumbly. Pat dough into an 8 inch square on greased cookie sheet. Cut into 2 x ½ inch strips. DO NOT SEPARATE. Bake at 325 degrees 20 to 25 minutes. Re-cut while hot. Roll in powdered sugar before serving. Makes about 5 dozen.

## Coconut Surprises

- 1 cup butter
- ½ cup sugar
- 2 teaspoons vanilla
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- \*About 1½ cups pecan halves
- About 1 cup chopped, flaked coconut

Cream butter; add sugar gradually; blend in vanilla and sifted dry ingredients. Wrap level teaspoonfuls of dough around pecan halves, then roll in coconut. Place on greased cookie sheets. Bake at 325 degrees about 15 minutes or until lightly browned. Makes about 7 dozen.

\*Whole blanched almonds, dates or candied cherries may be substituted for pecans.

## Orange Glazed Fruit Bars

- ¼ cup sifted all-purpose flour
- 1 cup light raisins
- 2 cups dark raisins
- 1 cup diced candied fruit
- 1 cup cut dates
- 1 cup coarsely chopped pecans
- 4 eggs
- 1 cup brown sugar, packed
- 1¼ teaspoons salt
- 2 teaspoons grated orange rind
- 1 teaspoon vanilla
- ¾ cup sifted all-purpose flour
- ½ cup sugar
- ¼ cup orange juice

Mix ¼ cup flour with fruit and pecans; set aside. Beat eggs slightly; stir in brown sugar, salt, orange rind, vanilla and ¾ cup flour. Add fruit mixture; blend well. Spread into greased 15 x 10 x 1 inch pan. Bake at 325 degrees about 30 minutes. Combine ½ cup sugar and orange juice in saucepan; heat to boiling point; stir constantly. Brush over hot fruit bars. Cool. Cut into bars. Makes about 5 dozen.



## Ribbon Cookies

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

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 seeds 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 overnight. 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.

## Toll House Bars

- 1 cup butter
- 1 cup sugar
- 1½ teaspoons vanilla
- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 cup semi-sweet chocolate bits
- ¾ cup chopped walnuts
- ¼ cup chopped walnuts

Cream butter; add sugar gradually; mix in vanilla. Blend in flour, salt, chocolate bits and ¾ cup walnuts. Press into a greased 15 x 10 x 1 inch pan. Sprinkle with ¼ cup walnuts; press lightly. Bake at 375 degrees about 25 minutes. Cut into bars while hot. Makes about 4 dozen.

## Browned Butter Frosting

- ¼ cup butter
- 3 cups powdered sugar
- 2 tablespoons hot water
- Cream

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

## Toasted Almond Balls

(Unbaked)

- 1 cup semi-sweet chocolate bits
- 1 cup butterscotch bits
- ¾ cup powdered sugar
- ½ cup cultured sour cream
- 1½ teaspoons grated orange rind
- ¼ teaspoon salt
- 2 cups vanilla wafer crumbs
- ¾ cup finely chopped toasted almonds, for rolling

Melt chocolate and butterscotch bits at a low heat. Mix in sugar, sour cream, orange rind, salt and crumbs; chill. Shape into ¾ inch balls; roll in almonds. Makes about 6½ dozen.

## Cheesecake Squares

- ⅓ cup butter
- ⅓ cup brown sugar, packed
- 1 cup sifted all-purpose flour
- ½ cup finely chopped walnuts
- ¼ cup sugar
- 8 ounces cream cheese, room temperature
- 1 egg
- 2 tablespoons milk
- 1 tablespoon lemon juice
- ½ teaspoon vanilla

Cream butter with brown sugar; add flour and walnuts; blend to make a mixture that resembles coarse crumbs. Reserve 1 cup for topping; press remaining mixture into greased 8 x 8 x 2 inch pan. Bake at 350 degrees about 12 minutes or until lightly browned. Blend sugar with cream cheese until smooth; add remaining ingredients; mix well. Spread over hot, baked crust; sprinkle with reserved crumb mixture. Bake at 350 degrees about 25 minutes. Cool. Cut into squares. Keep refrigerated. Makes about 3 dozen.



## Dutch Chocolate Bars

- 1 cup sifted all-purpose flour
- 1½ cups sugar
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 cup soft butter
- 3 eggs, slightly beaten
- 3 squares unsweetened chocolate, melted
- 1 teaspoon vanilla
- 2 cups uncooked oatmeal

Sift flour, sugar, salt and baking powder into mixing bowl. Add butter, eggs, cooled chocolate and vanilla; mix until smooth. Stir in

oatmeal. Spread into greased 13 x 9 x 2 inch pan. Bake at 350 degrees about 25 minutes. Cool; frost with Peppermint Butter Frosting. Cut into bars. Makes about 5 dozen.

### PEPPERMINT BUTTER FROSTING

- ¼ cup soft butter
- 2 cups powdered sugar
- 1 teaspoon peppermint extract
- Few drops green food coloring
- About 3 tablespoons cream

Blend butter, sugar, extract and food coloring; add enough cream to make frosting of spreading consistency; beat well.









## Parisian Bonbons

- $\frac{2}{3}$  cup soft butter
- 1 (3 ounce) package cream cheese, room temperature
- 1 cup sugar
- 1 egg
- $\frac{1}{2}$  teaspoon lemon juice
- 1 teaspoon grated lemon rind
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{8}$  teaspoon soda
- Apricot preserves
- Candied cherries, citron

Cream butter and cheese; add sugar gradually; beat in egg, lemon juice and rind. Blend in sifted dry ingredients; chill. Divide dough into fourths. Roll each portion of dough  $\frac{1}{8}$  inch thick on floured surface; cut with 1 inch round cutter. Place HALF the cookies on lightly greased cooky sheets. Place  $\frac{1}{4}$  teaspoon apricot preserves in center of cookies. Cut small hole in center of remaining cookies. Place on top of apricot preserves; seal edges lightly. Bake at 350 degrees about 8 minutes; cool. Frost with Browned Butter Frosting (page 36). Decorate with cherries and citron. Makes about 10 dozen.

## Raisin Heritage Fruit Cake

- 2 (15 ounce) packages light raisins
- 1 cup diced, green candied pineapple
- 1 cup red candied cherries, cut in half
- $\frac{1}{2}$  cup green candied cherries, cut in half
- 1 cup flaked coconut
- $\frac{1}{2}$  cup light rum
- 1 cup butter
- 1 cup sugar
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 2  $\frac{1}{2}$  cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup coarsely chopped macadamia nuts or cashews
- 1 cup sliced almonds
- 6 egg whites

Line greased pans with waxed paper; allow paper to extend  $\frac{1}{2}$  inch above all sides of pan; grease paper. Combine raisins, candied fruit, coconut and rum; mix well; let stand overnight. Cream butter; add sugar gradually; mix in extracts. Blend in sifted dry ingredients, macadamia nuts, almonds and fruit mixture. Fold in stiffly beaten egg whites. Fill prepared pans  $\frac{2}{3}$  full. Baking time depends on size, shape and material of pan. Bake at 275 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Remove paper while warm.

## Coconut Caramel Confections

- 2 eggs
- 2 cups brown sugar, packed
- 2 cups finely chopped coconut
- $\frac{1}{4}$  cup finely chopped pecans
- 6 tablespoons all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  teaspoon vanilla
- Powdered sugar for rolling

Beat eggs slightly. Add all remaining ingredients except powdered sugar; mix well. Spread into greased 8 x 8 x 2 inch pan. Bake at 350 degrees about 25 minutes. Cut while warm into small squares. Roll each square into a ball, then roll lightly in powdered sugar. Makes about 5 dozen.









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