


WISCONSIN ELECTRIC POWER COMPANY



Christmas
**COOKIE
BOOK**





The wonder of **CHRISTMAS**

Perhaps the Christmas season is such a wonderful time of year because it brings the family ever closer. Home is where the action is, with Mom, Dad and the children pitching in to get ready for the big day. Everyone looks forward to the preparation and enjoyment of special Christmas cookies and other treats which add so much to the fun. We hope that the recipes in this book contribute to make Christmas 1971, the best ever for your family!

SAND STARS

- ½ cup soft butter
- 1 cup sugar
- 2 egg yolks
- 1 tablespoon milk
- ¼ teaspoon almond extract
- ½ teaspoon vanilla
- 1½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- Almond halves
- 2 egg whites for topping
- Granulated sugar

Cream butter; add sugar gradually; beat in egg yolks, milk and extracts. Blend in sifted dry ingredients; chill. Roll about ⅛ inch thick on floured surface. Cut with 3 inch star cutter. Place on greased cookie sheets; press almond half lightly into center of stars. Brush stars with unbeaten egg white; sprinkle with sugar. Bake at 350 degrees about 10 minutes. Makes about 4½ dozen.

LEMON SNOW DROPS

- 1 cup butter
- ½ cup powdered sugar
- 1 teaspoon lemon extract
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- Powdered sugar for rolling

Cream butter; add sugar gradually. Blend in extract, flour and salt. Shape level teaspoonfuls of dough into balls. Place on ungreased cookie sheets; flatten to ¼ inch thickness. Bake at 375 degrees 10 to 12 minutes. Cool. Put together, sandwich fashion, with Lemon Butter Filling. Roll in powdered sugar.

LEMON BUTTER FILLING

- 1 egg, slightly beaten
- 1 teaspoon lemon rind
- ⅔ cup sugar
- 1 teaspoon cornstarch
- 3 tablespoons lemon juice
- 1½ tablespoons soft butter

Combine all ingredients. Cook at a low heat until thickened. Stir constantly. Chill until thick. Makes about 4½ dozen.

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 ⅛ to ¼ inch thick on floured canvas and cut into desired shapes. Place on greased cookie sheets; decorate before baking or frost when cool with Decorating Frosting (page 16). Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cookie.

PEANUT TOFFEE DIAMONDS

- ½ cup butter
- ½ cup chunk style peanut butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 2 cups sifted all-purpose flour
- 1 cup chocolate bits, melted
- ½ cup chunk style peanut butter
- Whole salted peanuts

Cream butter and ½ cup peanut butter; add sugar gradually; beat in egg and vanilla. Blend in salt and flour. Pat into greased 15 x 10 x 1 inch pan. Bake at 325 degrees about 25 minutes. Combine chocolate and ½ cup peanut butter; spread over hot baked surface. Cut into diamonds while warm; place a peanut in center of each diamond. Makes about 4 dozen.



YULE BARS

$\frac{1}{2}$ cup soft butter
 $\frac{1}{2}$ cup powdered sugar
1 teaspoon vanilla
1 cup sifted all-purpose flour
Red and green jelly

Cream butter; add sugar gradually; blend in vanilla and flour. Work dough with hands until soft and pliable. Use cookie press tip with half circle opening. Press dough through press onto ungreased cookie sheets to form

bars about $2\frac{1}{2}$ inches long. Press a floured pencil, lengthwise, into the center of each bar to make a depression. Bake at 400 degrees 6 to 8 minutes. Cool; fill depression with jelly. Decorate with thin lines of Powdered Sugar Frosting. Makes about 3 dozen.

POWDERED SUGAR FROSTING

1 cup powdered sugar
Cream to make a thin paste

Blend sugar and cream until smooth.

DATE NUT CARMETTES

(Unbaked)

- 2 cups sugar
- ½ cup butter
- 1 cup evaporated milk
- 25 light caramels (about 7 ounces)
- ¾ cup sifted all-purpose flour
- 1 teaspoon vanilla
- ¼ teaspoon maple flavoring
- 1 cup cut dates
- 1 cup chopped walnuts

Combine sugar, butter and milk in a large saucepan. Bring to a rolling boil. Cook 10 to 12 minutes; mixture should form a soft ball when dropped in cold water. Stir constantly. Add caramels; stir until melted and thoroughly blended. Mix in flour; bring to a boil; continue cooking for 1 minute; stir constantly. Remove from heat. Add remaining ingredients. Spread immediately into buttered 12 x 8 x 2 inch baking dish or 9 x 9 x 2 inch pan. Cool; cut into small squares. Makes about 5 dozen.

DELUXE CHEESECAKE BARS

- 1 (11 ounce) package Coconut Bars, finely crushed (about 3 cups crumbs)
- ½ cup melted butter
- ½ cup sugar
- 3 (8 ounce) packages cream cheese, room temperature
- 1 cup sugar
- 4 eggs
- 1½ teaspoons grated lemon rind
- ½ teaspoon salt
- ½ cup dates, finely cut
- 2 tablespoons all-purpose flour

Combine crumbs, butter and ½ cup sugar; mix well. Reserve ½ cup for topping. Press remaining crumbs into a 15 x 10 x 1 inch pan. Bake at 325 degrees for 10 minutes; cool. Beat cream cheese, add 1 cup sugar; mix until smooth. Add eggs one at a time; beat until smooth. Add lemon rind and salt. Mix dates with flour; stir into cheese mixture. Pour over cooled crust; sprinkle with reserved crumbs. Bake at 325 degrees about 30 minutes. Cool. Makes about 5 dozen.

COOKY CANES

- ½ cup butter
- 1½ cups sugar
- 2 eggs
- 1½ teaspoons vanilla
- 3 cups sifted all-purpose flour
- ½ teaspoon baking powder
- ¾ teaspoon salt
- 1 tablespoon milk
- Red food coloring
- Granulated sugar

Cream butter; add 1½ cups sugar gradually; beat in eggs and vanilla. Blend in sifted dry ingredients and milk. Divide dough in half. Mix food coloring into one half of dough. Chill. Roll small bits of dough on a board with palm of hand to make a pencil-like roll about ¼ inch thick and 5 inches long. (May be made larger or smaller, if desired). Lay red and white strip next to each other. Start in the middle and twist the two strips together. Bend one end to resemble a candy cane. Sprinkle with granulated sugar. Place on greased cookie sheets. Bake at 375 degrees 10 to 15 minutes. Makes about 6 dozen depending on size.

CHRISTMAS POUND CAKE

- 1 pound butter
- 1 pound brown sugar
- 6 eggs
- 2 teaspoons vanilla
- 4 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1½ teaspoons ground cardamom
- 2 cups cut dates
- 2 cups diced candied cherries
- Powdered sugar

Have ingredients room temperature. Cream butter; add sugar gradually; beat in eggs one at a time; mix well. Add vanilla. Blend in sifted dry ingredients. Stir in dates and cherries. Pour into a greased and floured 10 inch tube pan. Bake at 300 degrees about 1 hour and 45 minutes. Cool in pan ten minutes before removing. Cool completely; wrap and store in refrigerator at least a week before serving. Sprinkle with powdered sugar before serving.



CATHEDRAL COOKIES




(Unbaked)

- 2 cups semi-sweet chocolate bits
- $\frac{1}{4}$ cup butter
- 2 eggs, beaten
- 1 (10 $\frac{1}{2}$ ounce) package miniature colored marshmallows
- $\frac{3}{4}$ cup chopped walnuts

Melt chocolate with butter at a warm heat; stir to blend. Stir in eggs until mixture is smooth. Pour over marshmallows; mix until all marshmallows are coated. Chill about 1 hour; stir occasionally. Form into 3 rolls about 11 inches long on waxed paper; chill about 30 minutes. Roll in nuts; wrap in waxed paper; chill overnight. Cut into $\frac{1}{3}$ inch slices. Keep refrigerated. Makes about 5 dozen.




CHRISTMAS CANE COFFEECAKE

- 
- 1 package active dry yeast
 - ¼ cup warm water
 - 1 cup milk
 - 2 eggs, beaten
 - 4¼ cups sifted all-purpose flour
 - ½ cup sugar
 - 1 teaspoon salt
 - 1 teaspoon grated lemon rind
 - 1 cup cold butter

Soften yeast in warm water (110 degrees). Scald milk; cool to lukewarm; blend in softened yeast and eggs. Combine flour, sugar, salt and lemon rind. Cut in butter until mixture resembles coarse crumbs. Add yeast mixture; mix well. DOUGH IS SOFT. Place in greased bowl; cover; refrigerate overnight. Divide dough into thirds. Roll each third on floured surface into a 6 x 15 inch rectangle. Spread ⅓ of Cranberry Filling lengthwise down center of dough in a 2 inch wide strip. Cut dough with scissors from both outer edges toward filling. Make cuts every ½ inch. DO NOT CUT TOO CLOSE TO FILLING. Crisscross pieces of dough over filling. Place on greased cookie sheet. Stretch shaped dough to about 20 inches; curve top to form a cane. Let rise about ½ hour. Bake at 375 degrees about 25 minutes. Frost with thin powdered sugar glaze and decorate if desired. Makes 3 canes.

CRANBERRY FILLING

- 
- 1½ cups finely chopped cranberries
 - ¾ cup sugar
 - ½ cup raisins
 - ⅓ cup chopped pecans
 - ⅓ cup honey
 - 1 teaspoon grated orange rind

Combine all ingredients. Cook over medium heat about 5 minutes. Stir. Cool.



CHOCOLATE FILLED THUMB PRINTS

- ½ cup butter
- ¼ cup brown sugar, packed
- 1 egg yolk
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1 egg white, slightly beaten
- ¾ cup finely chopped pecans
- 1 tablespoon butter
- ¾ cup semi-sweet chocolate bits

Cream ½ cup butter; add sugar gradually; beat in egg yolk and vanilla. Mix in flour. Shape level teaspoonfuls of dough into balls; dip in egg white; roll in nuts. Place on greased cookie sheets; make a depression in the center of each ball. Bake at 300 degrees about 15 minutes. Press down center again; bake about 15 minutes longer; cool. Melt butter with chocolate at a low heat; stir to blend. Place about ½ teaspoonful of chocolate mixture in each depression. Makes about 4 dozen.

EASY CHEESY LEMON BARS

- 1 (2 layer size) package lemon cake mix
- ½ cup melted butter
- 1 egg, slightly beaten
- 1 (14¼ ounce) package lemon frosting mix
- 1 (8 ounce) package cream cheese, room temperature
- 2 eggs

Combine cake mix, butter and 1 egg; mix with fork until cake mix is moistened. Pat into a greased 13 x 9 x 2 inch pan. Bake at 350 degrees about 12 minutes. Beat frosting mix into cream cheese. Reserve ⅓ cup of this mixture; set aside. Add 2 eggs to remaining frosting mixture. Mix until smooth. Pour over hot crust. Bake about 20 minutes longer. Cool; spread with reserved frosting mix. Cut into bars. Makes about 3½ dozen.

CHOCOLATE CHERRY CHEWS

- 5 eggs
- 1½ cups sugar
- 1 teaspoon salt
- 1½ teaspoons vanilla
- 1 cup sifted cake flour
- ½ cup melted vegetable shortening
- ¼ cup melted butter
- 3½ squares unsweetened chocolate, melted
- 1½ cups chopped coconut
- 1½ cups diced candied cherries
- Powdered sugar

Beat eggs; add sugar gradually; beat until thick and lemon colored. Add salt and vanilla. Stir in all remaining ingredients except powdered sugar. Spread batter into greased 15 x 10 x 1 inch pan. Bake at 350 degrees about 25 minutes. Cool; cut into 2 x 1 inch bars. Roll in powdered sugar. Makes about 6 dozen.

SNOWMEN

- 1 cup butter
- ½ cup powdered sugar
- 2 teaspoons vanilla
- 2 cups sifted all-purpose flour
- ½ teaspoon salt
- 1 cup uncooked oatmeal

Cream butter; add sugar gradually; add vanilla. Blend in flour, salt and oatmeal. Shape dough into 60 balls of various sizes. Shape 20 level tablespoonfuls of dough into balls for base of snowman. Shape 20 level teaspoonfuls of dough into balls for body of snowman. Shape 20 level ½ teaspoonfuls of dough for head of snowman. Place on ungreased cooky sheets. Bake at 350 degrees. Bake largest balls about 20 minutes, medium size about 15 minutes and small size about 10 minutes. Cool. Make Powdered Sugar Icing. Decorate with gumdrop pieces or Decorating Frosting (page 16).

POWDERED SUGAR ICING

- 2 cups powdered sugar
- ½ teaspoon vanilla
- About ¼ cup cream

Combine all ingredients; mix until smooth. Dip each ball in icing; lift out to drain; allow to dry. To make each snowman, fasten base, body and head together with a little more icing. Decorate as desired.

BROWN SUGAR DROP COOKIES

- ½ cup butter
- 1 cup brown sugar, packed
- 1 egg
- 1 cup sifted all-purpose flour
- ¼ teaspoon salt
- 1 cup chopped pecans
- Whole pecans

Cream butter; add sugar gradually; beat in egg. Blend in flour and salt; fold in pecans. Drop rounded teaspoonfuls of dough onto greased cooky sheets. Top with whole pecan if desired. Bake at 350 degrees about 10 minutes. Makes about 4 dozen.

CINNAMON REFRIGERATOR COOKIES

- 1 cup butter
- 1 cup brown sugar, packed
- 1 cup granulated sugar
- 2 eggs
- 3½ cups sifted all-purpose flour
- 1 teaspoon soda
- 3 teaspoons cinnamon
- ¼ teaspoon salt
- 1 cup chopped walnuts

Cream butter; add sugars gradually; beat in eggs. Blend in sifted dry ingredients; fold in walnuts. Shape dough into 3 rolls, 1¾ inches in diameter. Wrap in waxed paper; chill overnight. Cut into ¼ inch slices. Place on ungreased cooky sheets. Bake at 350 degrees about 10 minutes. Makes about 10 dozen.

RAINBOW SPRITZ

- 1 cup butter
- 1¼ cups powdered sugar
- 2 egg yolks
- ½ teaspoon almond extract
- 1 teaspoon vanilla
- 2½ cups sifted all-purpose flour
- ½ teaspoon salt
- Red and green food coloring

Cream butter; add sugar gradually. Blend in egg yolks, extracts, flour and salt. Divide dough into thirds. Tint one part pink, one part green; leave one part white. Knead each part in hands until soft and pliable. Press dough through cooky press onto ungreased cooky sheets. Bake at 400 degrees about 8 minutes. Makes about 7 dozen depending on size.

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.

PRETZEL COOKIES

- 2 cups sifted all-purpose flour
- $\frac{3}{4}$ cup powdered sugar
- $\frac{1}{4}$ teaspoon salt
- 2 egg whites, unbeaten
- $\frac{2}{3}$ cup soft butter
- 1 teaspoon vanilla

Sift flour, sugar and salt into large bowl of mixer. Add egg whites, butter and vanilla. Mix at a low speed until blended; form into a ball. Shape rounded teaspoonfuls of dough on lightly floured board with palms of hands into 8 inch long pencil-like strips. Form into pretzel-like shapes on ungreased cooky sheets. Bake at 350 degrees 12 to 15 minutes. Roll in powdered sugar while warm or dip tops in Chocolate Glaze. Makes about $5\frac{1}{2}$ dozen.

CHOCOLATE GLAZE

- 1 tablespoon butter
- 1 square unsweetened chocolate
- $\frac{1}{2}$ teaspoon vanilla
- 1 cup powdered sugar
- About 3 tablespoons hot milk

Melt butter and chocolate together. Blend in vanilla, sugar and enough hot milk to make a smooth glaze.

PEANUT BUTTER KISSES

- 1 cup butter
- $\frac{2}{3}$ cup cream style peanut butter
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 eggs
- 2 teaspoons vanilla
- $2\frac{2}{3}$ cups sifted all-purpose flour
- 2 teaspoons soda
- 1 teaspoon salt
- Granulated sugar for rolling
- Chocolate stars or kisses

Cream butter and peanut butter; add sugars gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients. Shape level teaspoonfuls of dough into balls. Roll in sugar. Place on ungreased cooky sheets. Press a star or a kiss into each cooky. Bake at 350 degrees 8 to 10 minutes. Makes about 11 dozen.

CRACKER JILLS

- $\frac{1}{2}$ cup butter
- 1 (3 ounce) package cream cheese, room temperature
- $1\frac{1}{4}$ cups brown sugar, packed
- 1 egg
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{4}$ cup dark corn syrup
- 1 cup salted Spanish peanuts
- 2 cups coarsely crushed soda crackers
- Powdered sugar for rolling

Cream butter and cheese; add sugar gradually; beat in egg. Blend in flour, soda and syrup. Fold in peanuts and crackers. Chill. Shape teaspoonfuls of dough into balls; roll in sugar. Place on lightly greased cooky sheets. Bake at 350 degrees about 12 minutes. Makes about 9 dozen.

POLISH BUTTER COOKIES

- 1 cup butter
- $\frac{3}{4}$ cup sugar
- 5 cooked egg yolks, mashed
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- 1 egg, slightly beaten
- 1 teaspoon milk
- Finely chopped nuts
- Cinnamon-sugar mixture
- Poppy seeds

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in flour and salt. Roll about $\frac{1}{4}$ inch thick on floured canvas. Cut cookies with small cutters. Place on ungreased cooky sheets. Combine egg and milk; brush on cookies. Sprinkle with nuts, cinnamon-sugar mixture or poppy seeds. Bake at 350 degrees 12 to 15 minutes. Makes about $7\frac{1}{2}$ 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 floured surface; cut with cookie cutters. Place on greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting (page 16). Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

CHOCOLATE DIPPED CREAMS

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

Cream butter; add sugar gradually; add vanilla. Sift flour, cornstarch and salt together; blend into creamed mixture; chill. Shape teaspoonfuls of dough into balls, triangles, crescents or bars. Place on greased cookie sheets. Bake at 375 degrees about 12 minutes. Cool; roll in powdered sugar. Dip part of each cookie in chocolate then in nuts, coconut or jimmies. Makes about 6 dozen.





DATE CRESCENTS



- 1¼ cups sifted all-purpose flour
- ½ teaspoon soda
- ½ teaspoon salt
- ½ cup sugar
- 1 cup uncooked oatmeal
- ½ cup cold butter
- ½ cup cultured sour cream

Sift flour, soda, salt and sugar into mixing bowl; mix in oatmeal. Cut in butter until mixture resembles coarse crumbs. Blend in sour cream; chill. Make Date Filling.

DATE FILLING

- ¾ cup cut dates
- ¼ cup sugar
- ½ cup orange juice
- ½ cup chopped pecans
- 1 tablespoon butter

Combine dates, sugar and orange juice in a saucepan. Cook and stir until mixture boils and sugar is dissolved. Remove from heat; add pecans and butter; cool. Roll dough about ⅛ inch thick on floured surface. Cut into 2 inch squares. Spread ½ teaspoonful of filling on each square. Start at one corner and roll towards opposite corner; place point down on greased cookie sheets. Shape into crescents. Bake at 350 degrees about 15 minutes. Makes about 4½ dozen.

PEANUT BUTTER CRUNCHIES

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

Cream butter; add sugar gradually; blend in flour. Spread into a greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 15 minutes or until golden brown; cool. Make Crunchy Noodle Topping.

CRUNCHY NOODLE TOPPING

- 1 cup chunk style peanut butter
- 1/2 cup brown sugar, packed
- 1/4 cup half and half cream
- 5 cups miniature marshmallows
- 1 (5 1/2 ounce) can chow mein noodles, slightly crushed
- 1/4 cup diced maraschino cherries, drained
- 1/2 cup semi-sweet chocolate bits

Combine peanut butter, sugar, cream and marshmallows in a saucepan. Cook at a low heat until marshmallows are melted. Stir constantly. Mix in noodles and cherries. Sprinkle chocolate bits over crust; spread marshmallow mixture evenly over chocolate bits; cool. Cut into squares. Makes about 3 dozen.

CHOCOLATE CRUNCHIES

(Unbaked)

- 1/2 cup butter
- 2 cups coarsely chopped walnuts
- 1 cup sifted all-purpose flour
- 1/2 cup brown sugar, packed
- 1 1/2 cups powdered sugar
- 1/2 cup evaporated milk
- 1 1/2 teaspoons peppermint extract
- 3 squares unsweetened chocolate, melted

Melt butter in large skillet. Add walnuts, flour and brown sugar; blend well. Cook and stir until crumbs are toasted and golden brown; cool. Combine remaining ingredients; mix until smooth. Mix cooled crumbs with chocolate mixture; blend well. Spread into greased 9 x 9 x 2 inch pan. Chill until firm. Cut into small squares. Makes about 4 dozen.

GRAHAM PECAN TREATS

- 1 1/2 cups graham cracker crumbs
- 1/2 cup sifted all-purpose flour
- 1/4 cup brown sugar, packed
- 1/2 cup melted butter
- 2 eggs
- 1/4 cup brown sugar, packed
- 3/4 cup light corn syrup
- 3 tablespoons all-purpose flour
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 1/4 cups coarsely chopped pecans

Combine first four ingredients; mix well. Press evenly into a greased 9 x 9 x 2 inch pan. Bake at 350 degrees 10 minutes. Beat eggs slightly; blend in 1/4 cup brown sugar, syrup, 3 tablespoons flour, vanilla and salt. Pour over hot crust; sprinkle with pecans. Bake about 20 minutes longer. Cool; cut into bars. Makes about 2 1/2 dozen.

MARSHMALLOW PRALINE SQUARES

- 1 cup butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- 1/3 cup butter
- 3/4 cup brown sugar, packed
- 3 cups miniature marshmallows
- 1/2 cup chopped walnuts

Cream 1 cup butter; add 1 cup brown sugar gradually; beat in egg and vanilla; blend in flour. Spread into greased 15 x 10 x 1 inch pan. Bake at 350 degrees about 20 minutes. Cool slightly. Cream 1/3 cup butter; add 3/4 cup brown sugar gradually; stir in marshmallows. Spread over cookie layer. Place top of cookie four inches below broiler unit; broil 2 to 3 minutes or until bubbly. Swirl immediately with spatula; sprinkle with walnuts. Cool; cut into small squares. Makes about 6 dozen.



NUT TARTS

- 1/2 cup butter
- 1 (3 ounce) package cream cheese, room temperature
- 1 cup sifted all-purpose flour
- 1 tablespoon melted butter
- 3/4 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 2/3 cup coarsely chopped pecans

Blend butter, cream cheese and flour; shape into a ball; cover; chill. Divide dough into 24 equal pieces; shape each into a small ball. Press onto bottom and 1/2 inch up the side of small buttered 2 inch muffin cups; chill. Blend remaining ingredients. Place one teaspoonful of mixture in each pastry shell. Bake at 325 degrees about 25 minutes. Makes 2 dozen.

SNOWY CROWNS

- 1 cup butter
- 1/2 cup powdered sugar
- 2 cups sifted all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- Red and green jelly
- Chopped coconut

Cream butter; add sugar gradually; blend in sifted dry ingredients. Divide dough in half. Roll one part 1/4 inch thick on floured surface. Cut with 1 1/2 inch round cutter. Place on ungreased cookie sheets. Shape slightly rounded teaspoonfuls of remaining dough into 4 inch pencil-like strands. Join ends to form ring. Place rings on cookie sheets. Bake at 350 degrees about 12 minutes. Spread top of hot cookies with jelly; top with cookie ring. Cool; frost with Butter Frosting (page 17); dip in coconut. Makes about 3 1/2 dozen.

LEMON SNAPPERS

- 1 (2 layer size) package lemon cake mix
- 1 (4½ ounce) carton frozen whipped topping, thawed
- 1 egg, beaten
- Powdered sugar

Blend cake mix, whipped topping and egg together. Shape rounded teaspoonfuls of dough into balls; roll in powdered sugar. Place on greased cooky sheets. Bake at 350 degrees about 12 minutes or until golden. Makes about 6 dozen.

DECORATING FROSTING

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

CHEWY PEANUT SQUARES

- ¾ cup soft butter
- 1 cup brown sugar, packed
- 4 cups uncooked oatmeal
- ½ cup light corn syrup
- 3 teaspoons vanilla
- ¼ teaspoon salt
- 1 cup semi-sweet chocolate bits
- ¾ cup chunk style peanut butter
- 1 cup coarsely chopped peanuts

Cream butter; add sugar gradually; add oatmeal, syrup, vanilla and salt; blend thoroughly. Press into a 13 x 9 x 2 inch pan. Bake at 375 degrees 12 to 15 minutes. Melt chocolate bits with peanut butter at a low heat; blend. Spread on slightly cooled cooky surface. Sprinkle with peanuts. Cut into squares while slightly warm. Makes about 4 dozen.

WALNUT MOLASSES CRESCENTS

- 1 cup butter
- 2 tablespoons powdered sugar
- ⅓ cup molasses
- 1 teaspoon vanilla
- 2¼ cups sifted all-purpose flour
- ¼ teaspoon salt
- 2 cups walnuts, finely chopped
- Powdered sugar for rolling

Cream butter; add powdered sugar, molasses and vanilla. Blend in flour and salt; fold in walnuts. Chill if dough is soft. Shape rounded teaspoonfuls of dough into crescents. Place on ungreased cooky sheets. Bake at 350 degrees about 12 minutes. Roll in powdered sugar. Makes about 8 dozen.

CHOCOLATE DATE BARS

- 1¼ cups cut dates
- ¾ cup brown sugar, packed
- ½ cup water
- ½ cup butter
- 1 cup semi-sweet chocolate bits
- 2 eggs, beaten
- 1¼ cups sifted all-purpose flour
- ¾ teaspoon soda
- ½ teaspoon salt
- 1 cup orange juice
- 1 cup chopped walnuts

Combine dates, brown sugar, water and butter in a saucepan. Cook at a medium heat until dates are softened; add chocolate bits; stir until bits are melted. Cool slightly; stir in eggs. Blend in sifted dry ingredients alternately with orange juice; add walnuts. Pour into greased 15 x 10 x 1 inch pan. Bake at 350 degrees about 35 minutes. Cool; frost with Orange Frosting. Cut into bars. Makes about 5 dozen.

ORANGE FROSTING

- 1½ cups sifted powdered sugar
- 2 tablespoons butter
- 1 teaspoon orange rind
- ¼ teaspoon orange extract
- About 3 tablespoons cream

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

FROSTED SHORTBREADS

- 1 cup butter
- $\frac{3}{4}$ cup powdered sugar
- 2 teaspoons vanilla
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- Chopped toasted almonds

Cream butter; add sugar gradually; add vanilla. Blend in flour and salt. Shape dough into 3 rolls, $1\frac{1}{2}$ inches in diameter. Wrap in waxed paper; chill overnight. Cut into $\frac{1}{4}$ inch slices. Place on ungreased cookie sheets. Bake at 325 degrees about 12 minutes or until lightly browned. Cool; frost with Glossy Chocolate Frosting (page 9). Sprinkle with almonds. Makes about 8 dozen.

CANDIED FRUIT MACAROONS

- 1 cup ground blanched almonds
- $\frac{1}{2}$ cup sugar
- 3 egg whites
- 1 cup chopped candied fruit

Combine almonds, sugar and unbeaten egg whites in a saucepan. Cook at a low heat until thickened. DO NOT BOIL. Stir constantly. Mix in candied fruit. Drop level teaspoonfuls of mixture onto cookie sheets covered with brown paper. LET STAND 1 HOUR. Bake at 300 degrees about 20 minutes; remove from oven. Slide paper onto a damp cloth; let stand 1 to 2 minutes or until cookies can be removed. Makes about $6\frac{1}{2}$ dozen.

BUTTER FROSTING

- 3 tablespoons soft butter
- $1\frac{1}{2}$ cups powdered sugar
- 3 tablespoons cream
- 1 teaspoon vanilla

Blend all ingredients; beat until smooth.



CHOICE FRUIT CAKE

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

Line greased pans with waxed paper; allow paper to extend $\frac{1}{2}$ 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 $\frac{2}{3}$ 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.



CARAMEL BARS



- ¾ cup butter**
- ¾ cup powdered sugar**
- 1 teaspoon vanilla**
- ¼ teaspoon salt**
- 2 tablespoons evaporated milk**
- 2 cups sifted all-purpose flour**

Cream butter; add sugar gradually. Blend in vanilla, salt, milk and flour. Roll dough ⅛ inch thick on floured surface. Cut into 1 x 2 inch bars. Place on ungreased cookie sheets. Bake at 350 degrees 12 to 15 minutes. Make Caramel Topping.

CARAMEL TOPPING

- 28 light candy caramels**
- ¼ cup evaporated milk**
- ¼ cup butter**
- 1 cup powdered sugar**
- 1 cup finely chopped pecans**

Melt caramels with milk and butter in saucepan at a low heat. Stir occasionally. Mix in sugar and pecans. Spread ½ teaspoonful of mixture on each bar. Place mixture over hot water to keep at spreading consistency. Decorate with thin lines of Chocolate Icing. Makes about 10 dozen.

CHOCOLATE ICING

- ½ cup chocolate bits**
- 3 tablespoons evaporated milk**
- 1 tablespoon butter**
- ½ teaspoon vanilla**
- ¼ cup powdered sugar**

Melt chocolate bits with milk and butter in a saucepan at a low heat. Blend in vanilla and sugar. Cool.

RASPBERRY MERINGUE KISSES

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

Beat egg whites with salt until foamy. Add raspberry gelatin and sugar gradually; beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate bits. Drop from teaspoon onto ungreased cooky 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.

CHRISTMAS WREATHS

(Unbaked)

- 32 large marshmallows
- 6 tablespoons butter
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ teaspoon almond extract
- About 1 teaspoon green food coloring
- 4 cups cornflakes
- Red cinnamon candies

Melt marshmallows and butter in a large saucepan at a low heat; mix in flavorings and food coloring. Add cornflakes; stir gently to coat. Place pan over hot water; stir occasionally. Butter hands well; shape mixture into wreaths on waxed paper. Decorate immediately with cinnamon candies. Makes about 2 dozen depending on size.

JIFFY CHOCOLATE DROPS

- 1 (2 layer size) package chocolate cake mix
- $\frac{1}{2}$ cup cooking oil
- 2 eggs
- 1 cup semi-sweet chocolate bits
- $\frac{1}{2}$ cup chopped pecans

Blend cake mix, oil and eggs in large mixing bowl. Fold in chocolate bits and pecans. Drop rounded teaspoonfuls of dough onto ungreased cooky sheets. Bake at 350 degrees about 15 minutes. Makes about $6\frac{1}{2}$ dozen.

COCONUT KISSES

- 2 egg whites
- $\frac{1}{4}$ teaspoon salt
- $\frac{2}{3}$ cup sugar
- 1 teaspoon vanilla
- $1\frac{1}{2}$ cups shredded coconut

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

SCOTCH SHORTBREAD

- 1 cup butter
- $\frac{1}{2}$ cup powdered sugar
- 2 cups sifted all-purpose flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- Candied cherries
- Citron, candies

Cream butter; add sugar gradually. Blend in sifted dry ingredients. Roll $\frac{1}{4}$ inch thick on floured surface; 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.

SPRITZ

- 1 cup butter
- $\frac{1}{2}$ cup plus 1 tablespoon sugar
- 1 egg
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon vanilla
- $\frac{1}{2}$ teaspoon almond extract
- $2\frac{1}{2}$ 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 cooky press onto ungreased cooky sheets; decorate as desired. Bake at 400 degrees 8 to 10 minutes. Makes about 6 dozen depending on size.



SPICY GINGER SNAPS



¾ cup butter
 1 cup sugar
 ¼ cup molasses
 1 egg
 2 cups sifted all-
 purpose flour
 ½ teaspoon salt

2 teaspoons soda
 1 teaspoon cinnamon
 1 teaspoon cloves
 1 teaspoon ginger
 Granulated sugar for
 rolling

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

CARROT COOKIES

- 1 cup butter
- 1 cup brown sugar, packed
- ½ cup granulated sugar
- 2 eggs
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 cups uncooked oatmeal
- 1 cup raisins
- 1 cup grated raw carrots
- 1 cup chopped walnuts

Cream butter; add sugars gradually. Beat in eggs. Mix in sifted dry ingredients. Fold in remaining ingredients. Drop rounded teaspoonfuls of dough onto greased cookie sheets. Flatten slightly with bottom of glass dipped in granulated sugar. Bake at 350 degrees 15 to 20 minutes. Makes about 8 dozen.

COCONUT STRAW HATS

- ½ cup butter
- ⅓ cup brown sugar, packed
- 1 egg
- ½ teaspoon vanilla
- 1¼ cups sifted all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- About 18 large marshmallows, cut in half

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cookie sheets. Bake at 375 degrees about 10 minutes or until golden brown. Place marshmallow, cut side down, on hot cookies. Cool; frost with Caramel Topping. Makes about 3 dozen.

CARAMEL TOPPING

- 25 caramels (about ½ pound)
- 3 tablespoons cream
- ¾ cup toasted coconut

Heat caramels and cream in a saucepan at a low heat. Stir until smooth. Frost marshmallows; sprinkle with coconut.

FRUIT POCKETS

- 1¼ cups butter
- ⅔ cup sugar
- 2 cooked egg yolks, sieved
- 1 uncooked egg yolk
- 1 teaspoon grated orange rind
- 2 teaspoons vanilla
- 2½ cups sifted all-purpose flour
- ½ teaspoon salt
- About ½ cup thick jam
- 1 egg white
- 1 teaspoon water
- Powdered sugar

Cream butter; add sugar gradually; beat in cooked and uncooked egg yolks, orange rind and vanilla. Blend in flour and salt. Chill until easy to handle. Roll ⅛ inch thick on floured surface; cut into 2 inch squares. Place on greased cookie sheets. Place ¼ teaspoon jam in center. Fold cookie in half to make triangle; press edges with tines of fork. Pierce top of cookie with fork. Brush with combined slightly beaten egg white and water. Bake at 375 degrees 12 to 15 minutes. Sprinkle with powdered sugar. Makes about 6½ dozen.

STRAWBERRY CONFECTIONS

(Unbaked)

- 1 (3 ounce) package strawberry flavored gelatin
- ½ cup plus 2 tablespoons sweetened condensed milk
- 2½ cups flaked coconut
- 1½ teaspoons sugar
- ¾ cup ground blanched almonds
- ½ teaspoon vanilla
- Citron

Reserve 3 tablespoons of gelatin for coating strawberries. Combine all remaining ingredients except citron; mix well. Shape rounded teaspoonfuls of coconut mixture to resemble strawberries. Roll in reserved gelatin. Use pieces of citron for berry hulls. Makes about 4 dozen.



FILLED MERINGUES

- 2 egg whites
- $\frac{1}{8}$ teaspoon cream of tartar
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ 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
- $\frac{1}{2}$ cup powdered sugar
- 1 (3 ounce) package 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.

DATE FILLED OATMEAL COOKIES

- 1 cup butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1¾ cups sifted all-purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- ¼ cup milk
- 3 cups uncooked oatmeal

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients and milk. Stir in oatmeal; chill. Make Date Filling.

DATE FILLING

- 1½ cups cut dates
- ¼ cup seedless raisins
- ⅓ cup sugar
- ½ cup water
- 3 tablespoons lemon juice
- ½ cup chopped walnuts

Combine dates, raisins, sugar and water in a saucepan. Cook and stir until mixture boils and sugar is dissolved. Remove from heat; add lemon juice and walnuts. Roll dough about ⅛ inch thick on floured surface. Cut with 2¾ inch round cutter. Place half of the cookies on greased cookie sheets. Spoon a scant tablespoonful of filling on center of each cookie. Cut several slits in center of remaining cookies; place on top of filling; pinch edges to seal. Bake at 375 degrees about 10 minutes. Makes about 2½ 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 cookie sheets and bake at 325 degrees about 20 minutes. Roll in sugar while warm. Makes about 7½ dozen.

HUNGARIAN POPPY SEED BREAD

- 1 cup milk
- 1 package active dry yeast
- 1 teaspoon sugar
- 1 cup butter
- ¼ cup sugar
- 2 eggs
- 1 teaspoon salt
- About 4¼ cups sifted all-purpose flour

Scald milk; cool to a warm temperature. Add yeast and 1 teaspoon sugar; stir to dissolve yeast. Let stand about 10 minutes. Cream butter; add ¼ cup sugar; beat in eggs and salt. Add flour alternately with yeast mixture. Knead on floured surface; place in greased bowl; cover. Let rise until doubled. Make Poppy Seed Filling.

POPPY SEED FILLING

- ¾ cup poppy seeds
- ¾ cup sugar
- ⅔ cup milk
- ⅓ cup raisins, chopped
- 1¼ teaspoons lemon rind
- 1 egg, slightly beaten
- 1 teaspoon water
- Powdered sugar

Combine first 5 ingredients in a saucepan. Bring to a boil; cook and stir until thickened, about 5 minutes. Cool. Divide dough in half. Roll half the dough into an 18 x 8 inch rectangle; spread with half the filling. Start at narrow edge; roll as for jelly roll; pinch ends to seal. Place in greased 8½ x 4½ x 2½ inch loaf pan. Repeat with remaining dough and filling. Combine egg and water; brush on loaves. Let rise until almost doubled. Brush again with egg mixture. Bake at 350 degrees about 50 minutes. Sprinkle with powdered sugar before serving or frost with powdered sugar frosting and decorate if desired. Makes 2 loaves.



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