

WISCONSIN  
ELECTRIC POWER  
COMPANY

*Christmas*  
**COOKY  
BOOK**





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## Christmas MEMORIES

Children making an extra effort to be good, Mom and Dad secretly planning happy surprises, the whole family joining together to get everything ready on time...the approach of Christmas seems to inspire the priceless happenings that young and old alike can add to their treasure chest of pleasant memories. We hope that a few of the special recipes in this book will contribute to the happiness of your holiday and that this Christmas will be one your family will want to remember always.



# FROSTED CHRISTMAS WREATHS

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

Cream butter; add sugar gradually; beat in egg and extracts; blend in salt and flour. Roll ⅛ inch thick on lightly floured surface. Cut with doughnut cutter. Place on lightly greased cookie sheets. Bake in electric oven 375 degrees 8 to 10 minutes. Cool; frost with Butter Frosting. Decorate with tinted Butter Frosting. Makes approximately 3½ dozen.

## BUTTER FROSTING

- 3 tablespoons soft butter
- 1½ cups powdered sugar
- About 3 tablespoons cream
- 1 teaspoon vanilla
- Red and green food coloring

Blend all ingredients except food coloring; add enough cream to make frosting of spreading consistency; beat until smooth. Remove a small amount of frosting. Tint red and green for decorating.

# CHEESECAKE-IN-BETWEEN BARS

- ⅓ cup soft butter
- ⅓ cup brown sugar, packed
- 1 cup sifted all-purpose flour
- ½ cup finely chopped pecans

Blend butter and sugar in small bowl; add flour and pecans; mix until crumbly. Press mixture into greased 13 x 9 x 2 inch pan. Bake at 350 degrees 10 minutes. Make Cheesecake Filling.

## CHEESECAKE FILLING

- 8 ounces cream cheese, room temperature
- ¼ cup sugar
- 1 egg
- 2 tablespoons milk
- 1 tablespoon lemon juice
- ½ teaspoon vanilla

Blend cream cheese and sugar in small bowl; add remaining ingredients; beat until smooth. Spread over hot baked layer. Spoon Pecan Topping carefully over top. Return to oven. Bake about 25 minutes longer. Cool; cut into bars. Makes approximately 40.

## PECAN TOPPING

- 2 eggs
- ¾ cup dark corn syrup
- ¼ cup brown sugar, packed
- 3 tablespoons flour
- 1 teaspoon vanilla
- ½ teaspoon salt
- ¾ cup chopped pecans

Beat eggs until foamy; add remaining ingredients; mix well.

# LEMON COCONUT MACAROONS

- 3 cups flaked coconut
- ⅔ cup sweetened condensed milk
- 1 tablespoon grated lemon rind
- 1 teaspoon lemon juice

Combine all ingredients; mix well. Drop teaspoonfuls of mixture about 1 inch apart on well greased cookie sheets. Bake at 325 degrees 12 to 15 minutes or until delicately browned. Remove immediately from cookie sheet. Makes approximately 2½ dozen.

## EASY ROLL SUGAR COOKIES

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

Cream butter; add sugar gradually; mix in egg yolks and vanilla. Blend in sifted dry ingredients and milk; chill. Roll  $\frac{1}{8}$  inch thick on lightly floured surface; cut with cookie cutters. Place on greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting (page 24). Bake in electric oven 350 degrees 8 to 10 minutes. Makes approximately 5 dozen depending on size.

## STOLLEN

- 2 packages active dry yeast
  - $\frac{1}{4}$  cup warm water
  - $1\frac{1}{2}$  cups milk
  - $\frac{1}{2}$  cup sugar
  - $1\frac{1}{2}$  teaspoons salt
  - $\frac{3}{4}$  cup butter
  - 2 cups sifted all-purpose flour
  - 3 eggs, beaten
  - $\frac{1}{2}$  teaspoon ground cardamom
  - $\frac{1}{2}$  cup seedless raisins
  - 1 cup sliced candied red and green 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 almost doubled. Bake at 350 degrees about 30 minutes. Frost and decorate if desired. Makes 3 stollen.

## 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 on low heat setting; 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 approximately 2 dozen depending on size.

## CRUNCHY MUNCHERS

(Unbaked)

- 1 cup butterscotch bits
- $\frac{1}{3}$  cup sweetened condensed milk
- 1 cup coarsely chopped salted peanuts
- $\frac{3}{4}$  cup chopped raisins

Melt butterscotch bits at a warm heat setting; blend in condensed milk. Cook at a low heat about 5 minutes; stir constantly. Remove from heat; mix in peanuts and raisins. Drop heaping teaspoonfuls onto waxed paper. Chill until firm. Makes approximately 3 dozen.

## DANISH DANDIES

- 8 hard cooked egg yolks
- 1 cup butter
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon vanilla
- $\frac{1}{2}$  teaspoon almond extract
- 2 cups sifted all-purpose flour
- Granulated sugar

Press hard cooked egg yolks through a sieve. Cream butter; add sugar gradually; beat in egg yolks. Blend in salt, extracts and flour. Shape into 1 inch balls. Place on greased cookie sheets; press with tines of fork dipped in sugar. Bake at 400 degrees about 10 minutes or until lightly browned. Makes approximately  $5\frac{1}{2}$  dozen.



## ANISE BUTTER COOKIES

**1 cup butter**  
**½ cup sugar**  
**½ teaspoon crushed anise seed**  
**1 teaspoon vanilla**  
**¼ teaspoon salt**  
**2 cups sifted all-purpose flour**  
**Granulated sugar for rolling**  
**Red and green candied cherries**

Cream butter; add sugar gradually; mix in anise seed, vanilla and salt. Blend in flour. Shape into 1 inch balls; roll in sugar. Place on greased cookie sheets. Flatten slightly with bottom of glass dipped in sugar. Decorate with cherries. Bake in electric oven 375 degrees 12 to 14 minutes. Makes approximately 5 dozen.







## BROWN SUGAR DATE FILLED COOKIES

- 1 cup butter
- 2 cups brown sugar, packed
- 3 eggs
- 1½ teaspoons vanilla
- ¼ teaspoon salt
- 1 teaspoon soda
- 1 tablespoon hot water
- 4¼ cups sifted all-purpose flour

Cream butter; adding sugar gradually; beat in eggs, vanilla and salt. Dissolve soda in hot water. Stir in soda mixture and flour; chill. Make Date Filling.

### DATE FILLING

- 1 cup brown sugar, packed
- 2 tablespoons flour
- 1 cup water
- 1 cup cut dates

Combine sugar and flour; add water gradually; stir in dates. Cook until thickened; cool. Roll dough ⅛ inch thick on floured surface; cut with 2 inch cutter. Place on lightly greased cookie sheets. Bake in electric oven 375 degrees about 8 minutes. Spread bottom of HALF the cookies with Date Filling; place remaining cookies on top sandwich fashion. Makes approximately 10 dozen.

*Chocolate melts smoothly without stirring at the convenient warm setting on your electric range.*

## CHRISTMAS MACAROONS

- 1 (9 ounce) package mincemeat
- $\frac{2}{3}$  cup sweetened condensed milk
- $2\frac{2}{3}$  cups flaked coconut
- 1 teaspoon vanilla
- $\frac{3}{4}$  teaspoon almond extract
- 1 cup diced green and red candied cherries
- Candied cherries for decoration

Break mincemeat into small pieces with a fork; add milk; mix well. Mix in coconut, extracts and diced cherries. Moisten fingers with water; shape mixture into 1 inch balls. Place on greased cooky sheets; decorate with red or green cherries. Bake at 350 degrees 10 to 12 minutes or until lightly browned. Makes approximately 4 dozen.

## HOLIDAY BUTTERHORNS

- 1 cup butter
- 1 cup small curd creamed cottage cheese
- $\frac{1}{4}$  teaspoon salt
- 2 cups sifted all-purpose flour
- Melted butter
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{3}{4}$  cup brown sugar, packed
- $\frac{3}{4}$  cup finely chopped walnuts
- 1 egg yolk, beaten
- 2 tablespoons water
- Powdered sugar for rolling

Cream butter with cottage cheese; blend in salt and flour. Shape into a ball. Divide dough into thirds. Roll each piece into a 12 inch round; brush with melted butter. Combine cinnamon, brown sugar and walnuts. Sprinkle  $\frac{1}{3}$  of nut mixture over each round. Cut each into 16 wedges; start at wide edge; roll toward point. Place point down on greased cooky sheets. Brush with combined egg yolk and water. Bake at 400 degrees about 20 minutes. Remove from cooky sheets immediately. Roll in powdered sugar. Makes 4 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 with pastry blender. Pat dough  $\frac{1}{2}$  inch thick on floured surface; cut with  $1\frac{1}{2}$  inch cooky cutter; place on ungreased cooky sheets. Bake at 350 degrees about 20 minutes. Makes about 5 dozen.

## NEW ORLEANS FRUIT CAKE

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

Place dates, pecans and cherries in a large bowl; sift dry ingredients over fruit and pecans; mix well. Beat eggs until foamy; blend in vanilla; stir into fruit mixture. Spoon into greased pans lined with waxed paper; grease paper. Bake at 300 degrees about 1 hour and 45 minutes. Makes approximately 5 pounds.

## PEANUT CRACKLES

- $\frac{3}{4}$  cup butter
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup brown sugar, packed
- 1 egg
- $\frac{3}{4}$  cup chunk style peanut butter
- 1 teaspoon vanilla
- $1\frac{3}{4}$  cups sifted all-purpose flour
- $\frac{1}{2}$  teaspoon soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup raisins
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  teaspoon cinnamon

Cream butter; add sugars gradually; beat in egg, peanut butter and vanilla. Blend in sifted dry ingredients; fold in raisins. Shape rounded teaspoonfuls of dough into balls. Roll in combined sugar and cinnamon. Place on ungreased cooky sheets. Bake in electric oven 350 degrees about 15 minutes. Makes approximately 7 dozen.

## SWEDISH LACE

- 1/2 cup butter
- 1/2 cup sugar
- 3 tablespoons all-purpose flour
- 2 tablespoons milk
- 1 cup blanched almonds, very finely chopped

Cream butter; add sugar gradually; blend in flour, milk and almonds. Place in saucepan; heat to boiling point; stirring constantly. Remove from heat; keep mixture warm over pan of hot water. Drop level tablespoonfuls of batter 5 inches apart on greased cooky sheets, 4 cookies to a sheet. Bake at 350 degrees about 8 minutes or until golden brown. The cooky spreads and is lacy thin. Remove from oven; let stand about 1 minute or until cookies can be removed with spatula. They will be very hot. Shape into a cone as soon as possible. Makes approximately 20 cookies.

## FROSTED CHRISTMAS TREE COOKIES

- 3/4 cup butter
- 1 1/4 cups brown sugar, packed
- 2 eggs
- 1 1/2 teaspoons vanilla
- 1 teaspoon lemon extract
- 3 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Cream butter; add sugar gradually; beat in eggs and extracts. Blend in sifted dry ingredients; chill. Roll dough about 1/4 inch thick on lightly floured surface. Cut with tree cutters. Place on greased cooky sheets. Bake at 375 degrees about 8 minutes, depending on size; cool. Frost with Lemon Butter Frosting. Sprinkle with colored sugar or candies. Makes approximately 8 dozen depending on size.

## LEMON BUTTER FROSTING

- 3 tablespoons soft butter
- 1 1/2 cups powdered sugar
- 3 tablespoons cream
- 1/2 teaspoon lemon extract
- Colored sugar, candies

Blend first four ingredients; beat until smooth.

*Attach the cord or temperature control to the appliance before connecting to the wall outlet.*

## PEANUT PINWHEELS

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

Cream 1/2 cup butter, shortening and cheese; add sugar gradually; blend in salt, vanilla, flour and peanuts; chill. Melt chocolate and butter; cool. Divide dough into fourths. Roll one piece on lightly floured surface into a rectangle 11 x 7 inches; spread with 1/4 of chocolate mixture. Roll as for jelly roll starting at narrow edge; wrap in waxed paper; chill. Repeat process with each remaining quarter of dough and chocolate mixture. Cut rolls into 1/4 inch slices; place on greased cooky sheets. Bake at 375 degrees about 10 minutes. Makes approximately 8 dozen.

## SUGAR SNAILS

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

Cream butter; add sugar gradually; beat in eggs, salt and vanilla. Mix in flour. Sprinkle a bread board with sugar. Roll level tablespoonfuls of dough into 10 inch long pencil-like shapes. Coil them around in sugar. Place on greased cooky sheets. Bake in electric oven 400 degrees 10 to 12 minutes. Makes approximately 5 dozen.



## HOLIDAY HATS

1 cup butter  
½ cup powdered sugar  
½ teaspoon almond extract  
1 cup sifted all-purpose flour  
1 cup cornstarch  
¼ teaspoon nutmeg  
⅛ teaspoon salt  
Apricot preserves  
Candied cherries and citron

Cream butter; add sugar gradually; blend in extract. Sift flour, cornstarch, nutmeg and salt together; blend into creamed mixture; chill. Shape ⅔ of dough into 1 inch balls. Place on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar. Make slight depression in center of each cookie. Place scant ¼ teaspoonful preserves in each depression. Shape remaining ⅓ of dough into small balls; place on top of preserves. Decorate with pieces of cherries and citron. Bake in electric oven 375 degrees about 12 minutes, depending on size. Makes approximately 3½ dozen.

## CHRISTMAS BUBBLE RING

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

Butter a 10 cup tube pan generously; decorate bottom with pecan halves and candied cherries; chill. Soften yeast in warm water. Scald milk; add butter, ¼ cup sugar and salt; cool. Add 1 cup flour; beat until smooth. Add eggs, vanilla, softened yeast, candied fruit and enough flour to make a stiff dough. Knead. Place in greased bowl; cover; let rise until doubled. Punch down. Shape into 1½ inch balls; dip in melted butter; roll in combined ¾ cup sugar, cinnamon and pecans. Place in prepared pan. Let rise until almost doubled. Bake at 350 degrees about 45 minutes.

## TOASTED COCONUT BARS

4 cups coconut, toasted  
2 tablespoons melted butter  
¼ cup melted butter  
1 cup sweetened condensed milk  
½ cup dark corn syrup  
⅓ cup brown sugar, packed  
¼ teaspoon salt  
2 teaspoons vanilla  
¾ cup sifted all-purpose flour

Toast coconut until lightly browned; cool. Butter a 13 x 9 x 2 inch pan with 2 tablespoons butter. Combine ¼ cup melted butter, milk, syrup, sugar, salt and vanilla. Stir in flour and coconut. Spread into prepared pan. Bake at 350 degrees about 20 minutes or until lightly browned. Cool; frost with Glossy Chocolate Frosting (page 23). Cut into bars. Makes approximately 4 dozen.



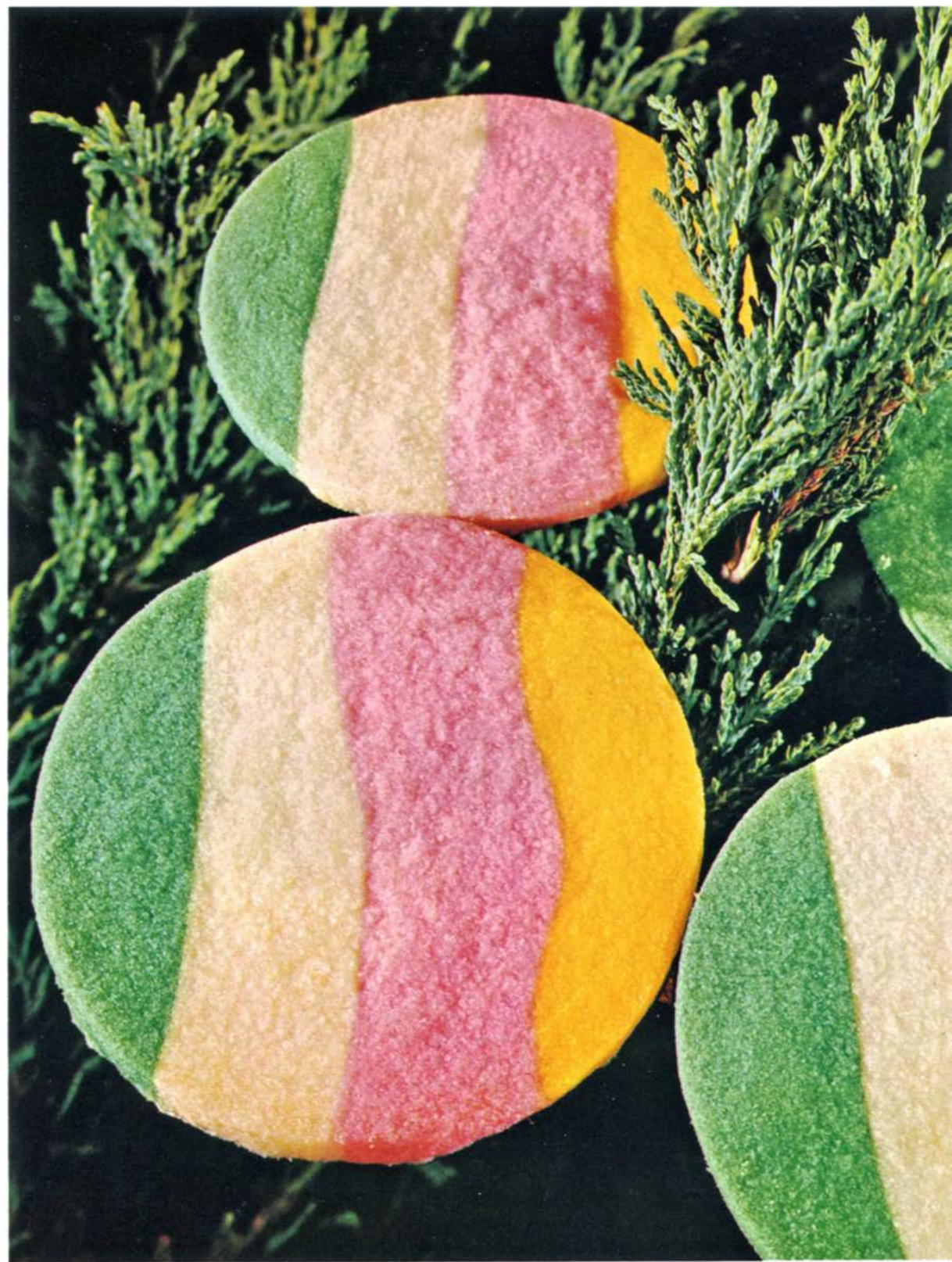
## TRIM-A-TREE COOKIES

4 cups unsifted all-purpose flour  
1 cup salt  
1½ cups water  
Wire for hooks  
Water colors, Tempera or Acrylic paints  
Clear Fixative



Combine flour, salt and water in a large mixing bowl. Mix thoroughly with hands. Add more water if dough is too stiff. Shape into a ball. Knead dough about 5 minutes or until smooth. Keep well covered with foil or plastic wrap as dough dries out quickly. Roll dough about  $\frac{1}{4}$  inch thick on lightly floured surface. Cut into desired shapes with sharp knife or cookie cutter. Place on ungreased cookie sheets. Insert wire into cookie. A paper clip, or hair pin will also work. This will serve as a hook for hanging on tree. Bake in electric oven 350 degrees about 1 hour or until thoroughly dried and hard depending on thickness. Cool. Paint as desired. Allow to dry. Spray completely with fixative.

**NOTE:** This recipe must not be doubled or halved. **These cookies are not edible.** Cookies often puff up during baking.





## RAINBOW COOKIES

- 1 cup butter
- 1 cup sifted powdered sugar
- 1½ teaspoons vanilla
- ¼ teaspoon salt
- 2½ cups sifted all-purpose flour
- Red, green and yellow food coloring

Cream butter; add sugar gradually; blend in vanilla, salt and flour. Divide dough into 4 equal parts. Tint one part pink, one part green, one part yellow, and leave remaining part plain. Shape ¼ of each piece of dough into a long rope-like strip ½ inch thick. Place the 4 colored strips side by side on a lightly floured surface. Roll out lengthwise into a rectangle 14 x 3 inches. Cut with large round cookie cutter so that each cookie has 4 colored strips. Repeat process with remaining dough. Reroll all extra pieces together, cut into rounds, making marbled cookies. Place on greased cookie sheets. Bake in electric oven 350 degrees about 10 minutes. Makes approximately 7 dozen depending on size.

## CARAMEL CANDY BARS

- 1 cup sifted all-purpose flour
- 1 cup uncooked oatmeal
- ½ teaspoon soda
- ¼ teaspoon salt
- ¾ cup brown sugar, packed
- ¾ cup butter

Combine all ingredients except butter; mix well. Cut in butter until mixture is crumbly. Reserve 1 cup of crumbs. Press remaining crumbs into greased 13 x 9 x 2 inch pan. Bake at 350 degrees for 10 minutes. Cool 10 minutes. Make Caramel Filling.

### CARAMEL FILLING

- 1 (14 ounce) package caramels, approximately 50
- 5 tablespoons evaporated milk
- ½ cup chopped walnuts
- 1 cup butterscotch bits

Melt caramels with milk on low heat setting on electric range. Mix until smooth. Spread over slightly cooled crust. Sprinkle with nuts, butterscotch bits and reserved crumbs. Return to oven. Bake about 15 minutes longer. Cool before cutting into bars. Makes approximately 3 dozen.

## PECAN PIE SURPRISE BARS

- 1 (2 layer size) yellow cake mix
- ½ cup melted butter
- 1 egg, beaten
- 3 eggs, beaten
- 1½ cups dark corn syrup
- ½ cup brown sugar, packed
- 1 teaspoon vanilla
- ¾ cup reserved cake mix
- 1 cup chopped pecans

Reserve ¾ cup dry cake mix for filling. Combine remaining dry cake mix, butter and 1 egg; mix until crumbly. Butter bottom and sides of a 13 x 9 x 2 inch pan. Press cake mixture evenly into prepared pan. Bake at 350 degrees 15 minutes. Combine all remaining ingredients except pecans; pour over hot baked crust; sprinkle with pecans. Return to oven. Bake about 30 minutes longer or until filling is set. Cut while slightly warm into bars. Makes approximately 36.

*Slicing refrigerator dough,  
Christmas breads and fruit cake  
is a breeze when you use an  
electric slicing knife.*

## TOASTED ALMOND BALLS

(Unbaked)

- 1 cup semi-sweet chocolate bits
- 1 cup butterscotch bits
- $\frac{3}{4}$  cup powdered sugar
- $\frac{1}{2}$  cup cultured sour cream
- $1\frac{1}{2}$  teaspoons grated orange rind
- $\frac{1}{4}$  teaspoon salt
- 2 cups vanilla wafer crumbs
- $\frac{3}{4}$  cup chopped toasted almonds

Melt chocolate and butterscotch bits at lowest heat setting. Stir in sugar, sour cream, orange rind and salt; mix well. Blend in crumbs. Shape into 1 inch balls; roll in chopped almonds. Store in refrigerator in tightly covered container. Makes approximately 5 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
- $1\frac{1}{2}$  teaspoons soda
- $\frac{1}{2}$  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 lightly floured surface; cut into desired shapes. Place on lightly greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting (page 24). Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cookie.

## FOREVER AMBERS

- $\frac{1}{2}$  pound candy orange slices, diced
  - $1\frac{1}{3}$  cups flaked coconut
  - 1 cup chopped pecans
  - 1 (14 ounce) can sweetened condensed milk
  - 1 teaspoon orange extract
  - 1 teaspoon vanilla
- Powdered sugar for rolling

Combine all ingredients except powdered sugar; mix well. Spread into buttered 11 x 7 x  $1\frac{1}{2}$  inch pan. Bake at 300 degrees about 30 minutes. Place spoonfuls of hot mixture into sifted powdered sugar. Roll into 1 inch balls. Makes approximately 3 $\frac{1}{2}$  dozen.

## SURPRISE TEACAKES

- 1 cup butter
  - $\frac{1}{2}$  cup powdered sugar
  - 1 teaspoon vanilla
  - 2 cups sifted all-purpose flour
  - 1 cup finely chopped nuts
  - 60 milk chocolate kisses (about 10 ounces)
- Powdered sugar for rolling

Cream butter; add sugar gradually; blend in vanilla. Mix in flour and nuts. Shape rounded teaspoonfuls of dough around each kiss, making sure candy is completely covered. Place on ungreased cookie sheets. Bake in electric oven 375 degrees about 12 minutes. Cool; roll in powdered sugar. Makes approximately 5 dozen.

## FESTIVE BUTTER COOKIES

- 1 cup butter
  - 1 cup powdered sugar
  - 1 egg
  - 2 teaspoons vanilla
  - 1 teaspoon salt
  - $2\frac{1}{2}$  cups sifted all-purpose flour
- Red and green sugar

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in salt and flour; chill. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cookie sheets. Flatten cookies with tines of fork dipped in granulated sugar. Sprinkle with red or green sugar. Bake at 375 degrees about 10 minutes. Makes approximately 8 dozen.

## SCOTCH DATE-NUT SQUARES

- 2 cups sifted all-purpose flour
- 1/2 cup powdered sugar
- 3/4 cup soft butter
- 4 eggs, slightly beaten
- 3 cups brown sugar, packed
- 1/2 cup sifted all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- 2 cups cut dates
- 2 cups chopped walnuts

Combine 2 cups flour, powdered sugar and butter; mix well. Pat into greased 15 x 10 x 1 inch pan. Bake at 325 degrees for 15 minutes. Combine remaining ingredients; mix well. Spread over cooled baked layer. Return to oven; bake about 45 minutes longer. Cut into squares. Makes approximately 72 small squares.

## ALMOND DAINITIES

- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon almond extract
- 2 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 2 egg whites, slightly beaten
- 1 1/2 cups finely chopped blanched almonds

Cream butter; add sugar gradually; beat in egg yolks and extract. Blend in flour and salt; chill. Shape level teaspoonfuls of dough into balls; dip in egg white, then into almonds. Place on greased cooky sheets. Make a depression in center of each cooky. Bake at 350 degrees about 6 minutes. Remove from oven; press down centers again; bake about 6 minutes longer; cool. Fill centers with Tinted Butter Frosting. Makes approximately 8 dozen.

## TINTED BUTTER FROSTING

- 3 tablespoons soft butter
- 1 1/2 cups powdered sugar
- 3 tablespoons cream
- 1 teaspoon almond extract
- Red, green and yellow food coloring

Blend butter, sugar, cream and extract until smooth. Divide frosting into three parts. Tint one part pink, one part green and one part yellow.

*Electric water heating assures you of an abundance of immediate hot water throughout the house.*

## CHOCOLATE JIMMIE REFRIGERATOR COOKIES

- 1 cup butter
- 1 cup powdered sugar
- 2 teaspoons vanilla
- 1 cup uncooked oatmeal
- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- About 1/2 cup chocolate jimmies

Cream butter; add sugar gradually; blend in vanilla, oatmeal and sifted dry ingredients. Divide dough into thirds. Shape each piece into a bar about 8 inches long and 1 1/2 inches square. Coat sides with chocolate jimmies. Wrap in waxed paper; chill. Cut into 1/4 inch slices. Place on greased cooky sheets. Bake at 325 degrees about 20 minutes. Makes approximately 8 dozen.

## BUTTERSCOTCH ALMOND KISSES

- 2 egg whites
- 1/4 teaspoon salt
- 1/4 teaspoon cream of tartar
- 3/4 cup sugar
- 1/2 teaspoon vanilla
- 1/2 cup butterscotch bits
- 1/2 cup chopped blanched almonds, toasted

Beat egg whites in small bowl of electric mixer until foamy; add salt and cream of tartar. Beat until stiff peaks form. Add sugar gradually; continue beating until VERY stiff; add vanilla. Fold in butterscotch bits and almonds. Drop rounded teaspoonfuls onto ungreased cooky sheets covered with brown paper. Bake in electric oven 300 degrees about 20 minutes. Makes approximately 3 1/2 dozen.





## OLD FASHIONED RAISIN BARS

- 2 cups sifted all-purpose flour
- ¼ teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ½ teaspoon ginger
- ¼ teaspoon cloves
- ⅔ cup butter
- ⅔ cup sugar
- ¼ cup molasses
- 1 egg
- 2 tablespoons water
- 1 tablespoon vinegar
- 1½ cups seedless raisins
- ¾ cup chopped nuts

Sift flour, soda, salt and spices together. Cream butter; add sugar gradually; beat in molasses and egg; stir in water and vinegar. Blend in dry ingredients, raisins and nuts. Spread into greased 15 x 10 x 1 inch pan. Bake in electric oven 375 degrees about 20 minutes. Cool slightly; spread with thin powdered sugar frosting. Cut into bars. Makes approximately 3 dozen.

## MEXICAN YULETIDE COOKIES

- 1 cup butter
- $\frac{3}{4}$  cup powdered sugar
- 1 egg
- $1\frac{1}{2}$  teaspoons vanilla
- $\frac{1}{8}$  teaspoon salt
- 2 cups sifted all-purpose flour
- 1 cup uncooked oatmeal
- 1 cup chopped pecans
- Powdered sugar for rolling

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in salt, flour, oatmeal and pecans. Shape rounded teaspoonfuls of dough into balls. Place on ungreased cooky sheets. Bake at 325 degrees about 20 minutes. Roll in powdered sugar while warm. Makes approximately  $6\frac{1}{2}$  dozen.

## CHOCOLATE ALMOND BONBONS

- 4 ounces milk chocolate candy
- 2 tablespoons milk
- $\frac{3}{4}$  cup butter
- $\frac{1}{4}$  cup sugar
- 2 teaspoons vanilla
- 2 cups sifted all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- Almond Filling
- Powdered sugar

Melt chocolate with milk at a low heat; cool. Cream butter; add sugar gradually; add vanilla and chocolate mixture. Blend in flour and salt. Shape Almond Filling into small balls, using  $\frac{1}{4}$  teaspoonful for each. Shape a rounded teaspoonful of dough around each ball of Almond Filling to form bonbon. Place on ungreased cooky sheets. Bake in electric oven 350 degrees about 15 minutes. Frost by sprinkling with powdered sugar while *slightly* warm. Makes approximately 6 dozen.

### ALMOND FILLING

- $\frac{1}{2}$  cup ground blanched almonds
- 1 egg white, unbeaten
- 1 teaspoon water
- $\frac{1}{2}$  teaspoon almond extract

Combine all ingredients. Mix well.

## DATE SURPRISE COOKIES

- 1 cup butter
- 8 ounces cream cheese, room temperature
- $\frac{1}{4}$  cup powdered sugar
- 2 teaspoons vanilla
- $\frac{1}{2}$  teaspoon salt
- 2 cups sifted all-purpose flour
- 1 pound pitted dates
- Walnut pieces
- Powdered sugar for rolling

Cream butter and cream cheese; beat in powdered sugar, vanilla and salt. Mix in flour. Chill while preparing dates. Stuff dates with walnuts. Shape rounded teaspoonfuls of dough around dates to cover dates completely. Place on ungreased cooky sheets. Bake at 375 degrees 12 to 15 minutes or until lightly browned. Roll in powdered sugar while warm. Makes approximately 5 dozen.

## BUTTERSCOTCH PECAN KISSES

- 2 egg whites
- $\frac{1}{4}$  teaspoon salt
- $\frac{3}{4}$  cup brown sugar, packed
- 1 teaspoon vanilla
- $1\frac{1}{2}$  cups broken pecans

Place egg whites and salt in small bowl of mixer; beat at a medium speed for 3 minutes. Add sugar gradually; beat 10 minutes longer. Fold in vanilla and pecans. Drop from teaspoon onto ungreased cooky sheets covered with brown paper. Bake at 250 degrees about 45 minutes. Makes approximately 5 dozen.

## APRICOT BARS

- $1\frac{3}{4}$  cups uncooked oatmeal
- $1\frac{1}{2}$  cups sifted all-purpose flour
- 1 cup brown sugar, packed
- 1 teaspoon soda
- 1 cup melted butter
- 1 (12 ounce) can apricot filling

Combine oatmeal, flour, sugar and soda. Add butter; mix well. Press  $\frac{2}{3}$  of mixture into a 13x9x2 inch pan; spread with apricot filling; sprinkle with remaining crumbs. Bake at 375 degrees about 30 minutes. Cool. Cut into bars. Makes approximately 48.

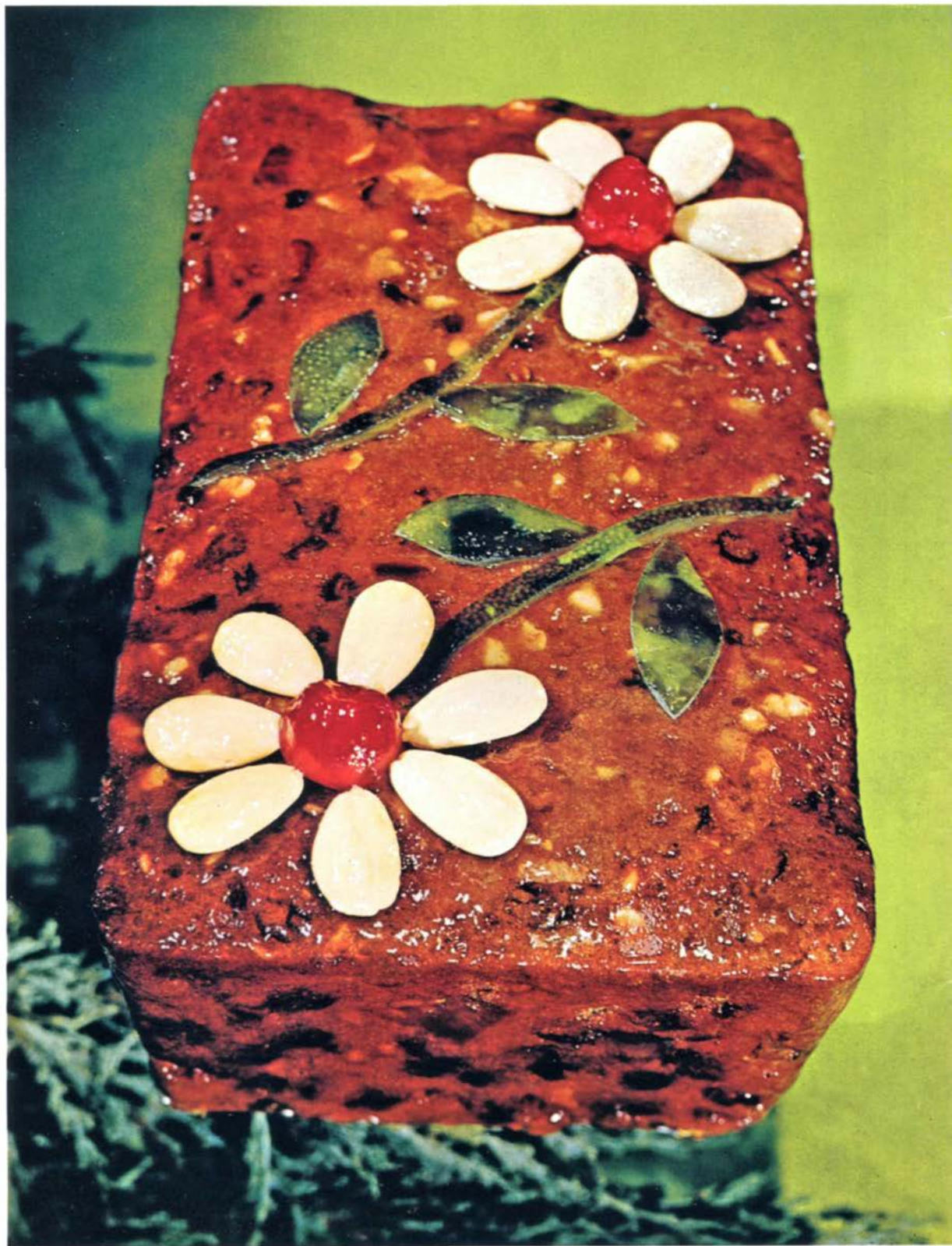


## BUTTERSCOTCH BARS

(Unbaked)

**2 eggs, beaten**  
**1 cup sugar**  
**1/8 teaspoon salt**  
**3/4 cup butter**  
**2 cups miniature marshmallows**  
**2 1/2 cups graham cracker crumbs**  
**1 cup butterscotch bits**  
**3 tablespoons chunk style peanut butter**  
**1/2 teaspoon vanilla**

Combine eggs, sugar, salt and butter in saucepan. Heat to boiling point; boil 2 minutes; stir constantly; cool. Stir in marshmallows and cracker crumbs. Spread into foil lined 9 x 9 x 2 inch pan; chill. Melt butterscotch bits and peanut butter at a low heat setting on electric range; add vanilla. Spread over crumb mixture; refrigerate. Cut into bars. Makes approximately 3 dozen.





## OLD FASHIONED DARK FRUIT CAKE

- 1 cup light molasses
- ½ cup water
- 2 pounds seedless raisins
- 2 pounds mixed candied fruit, diced
- 1 cup butter
- 1¼ cups sugar
- 6 eggs
- 1 tablespoon grated orange rind
- 2¼ cups sifted all-purpose flour
- ¼ teaspoon soda
- 1 teaspoon salt
- 1½ teaspoons cinnamon
- 1¼ teaspoons nutmeg
- ¾ teaspoon allspice
- ½ teaspoon cloves
- ½ cup orange juice
- 3 cups coarsely chopped nuts

Blend molasses and water together in a large saucepan. Bring to a boil at a medium heat on electric range; stir constantly. Add raisins; bring to a boil again; stir well. Reduce heat to low; simmer for 5 minutes. Remove from heat; mix in candied fruit; set aside to cool. Cream butter; add sugar gradually; beat in eggs one at a time; add orange rind. Add sifted dry ingredients alternately with orange juice to creamed mixture. Stir in fruit mixture and nuts. Pour into 2 greased 9 x 5 x 3 inch pans lined with waxed paper; grease paper. Bake in electric oven 275 degrees about 3 hours. Makes two 3½ pound fruit cakes.

## CRANBERRY BREAD

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

Sift dry ingredients together; add egg, butter, orange juice and water; mix until dry ingredients are moistened. Fold in nuts, cranberries and orange rind; pour into greased 8½ x 4½ x 2½ inch loaf pan. Bake at 325 degrees about 1 hour and 10 minutes.

## PRALINE COOKIES

- ¾ cup sweetened condensed milk
- ⅓ cup brown sugar, packed
- 3 tablespoons melted butter
- 1 egg, beaten
- ¼ cup sifted all-purpose flour
- 1 cup chopped nuts
- ½ teaspoon maple flavoring

Combine milk and sugar in top of double boiler; cook over rapidly boiling water until very thick; stir constantly. Remove from heat. Stir in butter; cool slightly; add gradually to beaten egg. Blend in remaining ingredients. Drop from tablespoon, about 2 inches apart, onto greased cookie sheets. Bake at 350 degrees about 10 minutes. Remove at once from cookie sheet. Makes approximately 3 dozen.

## 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.

*When blending liquids and solids in an electric blender, always pour liquid into blender first.*

## 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; beat until sugar is dissolved and frosting stands in peaks. Add syrup; 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 desired. Keep well covered when not in use.

## MINCEMEAT ORANGE DROPS

- ½ cup soft butter
- 1 cup brown sugar, packed
- 1 egg
- 1½ cups prepared mincemeat
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 cups uncooked oatmeal

Cream butter; adding sugar gradually; beat in egg. Blend in mincemeat, sifted dry ingredients and oatmeal. Drop rounded teaspoonfuls of dough onto greased cookie sheets. Bake at 350 degrees about 15 minutes; cool. Frost with Orange Glaze. Makes approximately 4 dozen.

### ORANGE GLAZE

- 1½ cups powdered sugar
- About 2 tablespoons orange juice
- Whole pecans

Combine sugar and enough orange juice to make glaze of spreading consistency; beat well.

NOTE: Cookies may be frozen then frosted when ready to serve.

## EASY PEANUT BUTTER COOKIES

- ¼ cup butter
- 1 cup cream style peanut butter
- 1 cup sugar
- ¼ cup boiling water
- 2 cups buttermilk biscuit mix
- Granulated sugar

Cream butter and peanut butter; add 1 cup sugar gradually. Add water and biscuit mix; mix well. Shape into 1 inch balls. Place on ungreased cookie sheets. Flatten with bottom of glass dipped in sugar. Bake in electric oven 375 degrees about 12 minutes. Makes approximately 5 dozen.

## FRUIT FLAVORED SPRITZ

- 1 cup butter
- ½ cup sugar
- 1 egg
- ¾ teaspoon salt
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 2½ cups sifted all-purpose flour
- 4 tablespoons red or green flavored gelatin

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

## SPRITZ

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

Cream butter; add sugar gradually. 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 approximately 6 dozen depending on size.

## POPPY SEED SPRITZ COOKIES

- 1/3 cup poppy seed
- 2 tablespoons milk
- 1 cup butter
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 1/2 cups sifted all-purpose flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- Candied red and green cherries

Soak poppy seed in milk for 1 hour or until all the milk is absorbed. Cream butter; add sugar creaming well; beat in egg and vanilla. Gradually blend in sifted dry ingredients and poppy seed. Knead dough in hands until soft and pliable. Press dough through cookie press onto ungreased cookie sheets; decorate with pieces of cherries if desired. Bake in electric oven 375 degrees about 10 minutes. Makes approximately 7 dozen depending on size.

## GLAZED LEBKUCHEN

- 3/4 cup honey
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, packed
- 2 eggs, beaten
- 2 1/2 cups sifted all-purpose flour
- 1 teaspoon soda
- 1/4 teaspoon cloves
- 1 1/4 teaspoons cinnamon
- 1/8 teaspoon allspice
- 1/2 cup finely chopped citron
- 1/2 cup finely chopped candied lemon peel
- 3/4 cup chopped blanched almonds
- 1 cup powdered sugar
- 3 tablespoons hot milk
- 1/4 teaspoon vanilla
- Christmas seals

Bring honey to a boil; cool. Mix in sugars; 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. Cool. Wrap with transparent material and decorate with Christmas seals. Makes approximately 2 dozen.

*Baking spillovers and broiling spatters are no problem when you use an electric self-cleaning oven.*

## WALNUT FILLED TREATS

- 1/4 cup powdered sugar
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1 cup cold butter
- 1 egg yolk, beaten
- 1/2 cup cultured sour cream
- 1 3/4 cups ground walnuts
- 3/4 cup pineapple preserves
- Powdered sugar for rolling

Combine sugar, flour and salt; cut in butter with pastry blender until mixture resembles coarse crumbs. Stir in egg yolk and sour cream; form into a ball. Chill. Roll about 1/8 inch thick on surface sprinkled with powdered sugar; cut into 2 inch squares. Combine walnuts and preserves; place about 1/2 teaspoonful walnut mixture on each square. Start at one corner and roll towards opposite corner. Place point down on ungreased cookie sheets. Bake at 350 degrees about 15 minutes. Sprinkle lightly with powdered sugar. Makes approximately 6 dozen.

## STRAWBERRY CONFECTIONS

(Unbaked)

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

Reserve 3 tablespoons 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 approximately 4 dozen.



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