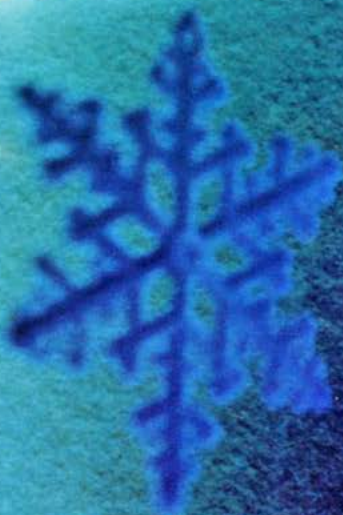


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CHRISTMAS ANTICIPATION

Getting ready for the holidays is at least half the fun. And at many homes “getting ready” includes planning and baking special treats such as Christmas cookies. These holiday recipes are extra special. Each one has been tried, tested and tasted to make sure it will please your family. May these festive cookies help to make this Christmas the best ever at your house.



CHOCOLATE CHERRY SQUARES

- 1 cup sifted all-purpose flour
- ¼ teaspoon salt
- ⅓ cup brown sugar, packed
- ½ cup butter
- 1 cup semi-sweet chocolate bits, melted
- 36 maraschino cherries, well drained
- 2 tablespoons chopped nuts

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

Fruit cakes may be frozen satisfactorily by wrapping cooled cakes in heavy duty foil. Defrost cakes before unwrapping. Decorate if desired.

ROSETTES

- 2 eggs
- 1 tablespoon sugar
- ¼ teaspoon salt
- 1 cup sifted all-purpose flour
- 1 cup milk
- ¼ 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 in 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 containers.

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.

CHOCOLATE N' CHERRY REFRIGERATOR COOKIES

- 1 cup soft butter
 - 1½ cups sugar
 - 1 egg
 - 2 teaspoons vanilla
 - 2½ cups sifted all-purpose flour
 - 1½ teaspoons baking powder
 - ½ teaspoon salt
 - ½ cup diced candied cherries
 - ⅓ cup chopped pecans
 - 1 square unsweetened chocolate, melted
- Hot milk

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients. Divide dough into 2 equal portions. Mix cherries into one portion, pecans and chocolate into remaining portion. Work dough with hands until pliable. Shape each portion of dough into 2 bars 9 x 1½ inches. Wrap in waxed paper; chill until firm. Cut each bar in half lengthwise; brush cut side of bar with milk. Press one cherry and one chocolate bar together. Press firmly. Wrap in waxed paper; chill until firm. Cut into ¼ inch slices. Bake at 350 degrees about 10 minutes. Makes approximately 10 dozen.

DELICATE PASTELS

$\frac{3}{4}$ cup butter
 $\frac{1}{2}$ cup sugar
*1 (3 ounce) package fruit flavored gelatin
2 eggs
1 teaspoon vanilla
 $2\frac{1}{2}$ cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
Granulated sugar for rolling

Cream butter; add sugar and gelatin gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients; chill. Shape into 1 inch balls; roll in granulated sugar. Place 2 inches apart on lightly greased cooky sheets. Flatten to $\frac{1}{4}$ inch thickness with bottom of glass dipped in granulated sugar. Bake at 375 degrees about 10 minutes. Makes approximately $7\frac{1}{2}$ dozen.

*Any fruit flavor may be used.



BUTTERSCOTCH MELT-A-WAYS

1 cup butter
¾ cup powdered sugar
1 egg yolk
1 teaspoon vanilla
1¼ cups sifted all-purpose flour
¾ cup cornstarch
⅛ teaspoon salt
1 cup flaked coconut
¾ cup butterscotch bits
Granulated sugar
Candied cherries, cut in halves

Cream butter; add powdered sugar gradually; beat in egg yolk and vanilla. Sift flour, cornstarch and salt together; blend into creamed mixture. Stir in coconut and butterscotch bits. Shape rounded teaspoonfuls of dough into balls; flatten with bottom of glass dipped in granulated sugar. Place candied cherry half in center of each cookie. Place on ungreased cookie sheets. Bake at 375 degrees 12 to 14 minutes. Makes approximately 5 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
- ½ 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 lightly floured surface; cut with cooky cutters. Place on greased cooky sheets. Decorate before baking or frost when cool with Decorating Frosting (page 22). Bake at 350 degrees 8 to 10 minutes. Makes approximately 5 dozen depending on size.

APPLESAUCE FRUIT CAKE

- 1½ cups applesauce
- ½ cup butter
- 1 cup sugar
- 2 eggs, well beaten
- 1½ cups cut dates
- 1 cup red candied cherries, cut in halves
- 2 cups seedless raisins
- 2 cups chopped walnuts
- 2¼ cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice

Line two greased 8 x 4 x 2½ inch loaf pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Combine applesauce, butter and sugar in a saucepan. Bring to a boil; stir occasionally. Cool. Blend in beaten eggs. Mix fruit and nuts in a large bowl. Sift dry ingredients together; stir into fruit mixture. Add applesauce mixture; mix well. Pour into prepared pans. Bake at 275 degrees about 1 hour and 40 minutes. Cool in pan about 10 minutes before removing. Makes 2 fruit cakes.

CHERRY NUT BELLS

- 1 cup butter
- 1¼ cups brown sugar, packed
- ¼ cup dark corn syrup
- 1 egg
- 3¼ cups sifted all-purpose flour
- ½ teaspoon salt
- ½ teaspoon soda
- 1 teaspoon cinnamon

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

NUT FILLING

- ⅓ cup brown sugar, packed
- 3 tablespoons maraschino cherry juice
- 1 tablespoon melted butter
- 1½ cups finely chopped pecans
- Candied cherry pieces

Combine all ingredients except cherry pieces. Roll dough ⅛ inch thick on floured surface; cut with 2 inch round cutter. Place on ungreased cooky sheets. Place ½ teaspoonful of filling in center of each round. Shape into a cone by folding edges together to form a bell. Place piece of cherry at open end of each bell for a clapper. Bake at 350 degrees about 15 minutes. Makes approximately 8½ dozen.

TEA DAINTRIES

- ½ cup butter
- ⅓ cup sugar
- 1 egg yolk
- 2 teaspoons grated orange rind
- 1 tablespoon lemon juice
- 1 teaspoon vanilla
- 1 cup sifted cake flour
- ½ teaspoon salt
- 1 egg white, slightly beaten
- ¾ cup chopped nuts
- Candied cherry halves

Cream butter; add sugar gradually; beat in egg yolk, orange rind, lemon juice and vanilla. Blend in cake flour and salt; chill. Shape level teaspoonfuls of dough into balls; dip in egg white, then in chopped nuts. Place on greased cooky sheets; press candied cherry into top of each cooky. Bake at 350 degrees about 20 minutes. Makes approximately 4 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.

FROSTED PECAN BROWNIES

- 2 squares unsweetened chocolate
- ½ cup butter
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- ½ teaspoon salt
- ½ cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1½ cups coarsely chopped pecans

Melt chocolate and butter at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate; stir in sifted dry ingredients and pecans. Pour into greased 9x9x2 inch pan. Bake at 350 degrees about 25 minutes. Cool and frost. Cut into 36 squares.

BITTERSWEET FROSTING

- 2 squares unsweetened chocolate
- 2 tablespoons butter
- 2 tablespoons milk
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 1 or 2 teaspoons cream if necessary

Warm chocolate with butter and milk until chocolate and butter are melted; stir to blend. Mix in sugar and vanilla; mixture is crumbly; keep saucepan over low heat; stir until sugar melts and frosting is of spreading consistency. Thin with cream if necessary.

Baked cookies, except the meringue type, freeze satisfactorily.

MARZIPAN BARS

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

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Pat evenly into greased 15x10x1 inch pan; cover with jelly. Make Almond Paste Filling.

ALMOND PASTE FILLING

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

Blend almond paste, egg white, sugar, vanilla and butter until smooth. Add eggs one at a time; beat well. Tint mixture a delicate green; pour evenly over jelly layer. Bake at 350 degrees about 35 minutes. Cool. Frost with double recipe of Glossy Chocolate Frosting (page 7). Cut into bars. Makes approximately 5 dozen.

YULE BARS

- ½ cup soft butter
- ½ 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 cutter with half circle opening. Press dough through press onto ungreased cookie sheets to form bars 2 inches long. Press a floured pencil, lengthwise, into the center of each bar to make a depression. Bake at 400 degrees about 8 minutes. Cool. Fill depression with jelly. Decorate with thin lines of powdered sugar frosting if desired. Makes approximately 3½ dozen.

COOKY LEMON SLICES

- 1 cup soft butter
- 1 cup powdered sugar
- ¼ teaspoon salt
- 1 tablespoon grated lemon rind
- 2½ tablespoons lemon juice
- 2½ cups sifted all-purpose flour
- Yellow food coloring
- 1 egg white, slightly beaten
- 1 teaspoon water
- Yellow sugar

Cream butter; add sugar gradually; blend in salt, lemon rind, juice and flour. Tint dough yellow. Roll ¼ inch thick on floured surface; cut with 2 inch round cutter; cut each round in half. Brush rounded edge of cooky with combined egg white and water, then dip in yellow sugar. Place on greased cooky sheets; sprinkle lightly with yellow sugar. Bake at 375 degrees about 10 minutes. Makes approximately 8 dozen.

When cookies are to be frozen, it is a good idea to freeze as many cookies in each package as one expects to use at a time.







TWO-TONED JEWEL FRUIT CAKE

- 1½ cups butter
- 1 cup sugar
- 6 eggs
- 4 cups sifted all-purpose flour
- 2 teaspoons salt
- 1 cup sliced almonds
- 1 cup light raisins
- 1 cup cut dried apricots
- 1 cup diced yellow candied pineapple
- 1 cup red candied cherries, cut in fourths
- ½ cup honey
- 1 cup seedless raisins
- 1½ cups cut dates
- 1 cup green candied cherries, cut in fourths
- 1 cup chopped pecans
- ½ cup molasses
- 1 teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon allspice

Line two greased 9x5x3 inch loaf pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Cream butter; add sugar gradually; beat in eggs. Blend in flour and salt. Divide batter in half. Add almonds, light raisins, apricots, yellow pineapple, red cherries and honey to half the batter; add remaining ingredients to remaining batter; mix well. Spoon the dark batter into prepared pans; cover with light batter. Bake at 275 degrees about 2½ hours. Cool; wrap in brandy or wine soaked cloths. Makes 2 fruit cakes.

CRANBERRY CRUNCH BARS

- 1¾ cups sifted all-purpose flour
- ¾ teaspoon salt
- 1 teaspoon cinnamon
- 1¼ cups brown sugar, packed
- 2 cups uncooked oatmeal
- 1 cup butter
- 1 cup finely chopped walnuts
- ¾ cup granulated sugar
- 2½ tablespoons cornstarch
- 2 (14 ounce) jars cranberry orange relish
- 1 egg
- 1 tablespoon water
- Powdered sugar

Sift flour, salt and cinnamon into a large mixing bowl; add brown sugar and oatmeal. Cut in butter with pastry blender until mixture resembles coarse crumbs; mix in walnuts. Press half of mixture into greased 13x9x2 inch pan. Bake at 375 degrees 8 minutes. Cool slightly. Mix granulated sugar and cornstarch in saucepan. Add cranberry relish. Cook and stir until mixture thickens and boils about 3 minutes. Spread evenly over baked crust; sprinkle with remaining crumb mixture; pat down firmly. Beat egg well; add water; brush lightly over crumb mixture. Bake at 375 degrees 35 to 40 minutes. Cool. Cut into bars. Sprinkle with powdered sugar. Makes approximately 48.

MELT-A-WAY SQUARES

- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- ½ cup finely chopped walnuts
- 2 egg whites
- 1 tablespoon powdered sugar
- ½ cup finely chopped walnuts
- Green and red colored sugar

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in flour, salt and ½ cup walnuts. Press into an ungreased 15x10x1 inch pan. Bake at 350 degrees 10 minutes. Beat egg whites until foamy; add powdered sugar, beat until stiff; spread over baked crust. Top with walnuts, sprinkle HALF of dough with green sugar, other HALF with red sugar. Bake about 25 minutes longer. Cut into squares while hot. Makes approximately 5 dozen.

SWEDISH JELLY SLICES

¾ cup butter
¾ cup sugar
1 egg
1 teaspoon grated lemon rind
1 teaspoon ground coriander
½ teaspoon ground cardamom
1¾ cups sifted all-purpose flour
¼ teaspoon salt
1½ teaspoons baking powder
10 ounce jar cherry jelly
1 egg yolk
¼ cup sugar
2 teaspoons water
¼ cup finely chopped blanched almonds, toasted



Cream butter; add $\frac{3}{4}$ cup sugar gradually; beat in egg, lemon rind, coriander and cardamom. Blend in sifted dry ingredients; chill. Roll dough into a 12 x 8 inch rectangle on a floured surface. Cut into 12 one inch wide strips. Place strips, 4 inches apart, on greased cooky sheets; cookies spread. Make depression, $\frac{1}{4}$ inch wide and $\frac{1}{4}$ inch deep, lengthwise down center of each strip of dough. Fill depression with jelly. Bake at 375 degrees 10 minutes. Beat egg yolk, $\frac{1}{4}$ cup sugar and water until thick. Brush on hot cookies; sprinkle with almonds. Bake about 5 minutes longer. Allow cookies to cool 5 minutes on cooky sheets. Add more jelly if desired. Cut into 1 inch diagonal slices. Makes approximately 7 dozen.



COOKY LOLLIPOPS

- ½ cup butter
- ¼ cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- ½ cup butterscotch bits, melted
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon baking powder
- ¼ cup finely chopped nuts
- ½ cup butterscotch bits, melted
- ¼ cup seedless raisins, finely chopped
- 36 wooden skewers

Cream butter; add sugar gradually. Blend in egg, vanilla, ½ cup butterscotch bits melted; add sifted dry ingredients; chill. Blend nuts, remaining melted butterscotch bits and raisins; keep warm. Roll dough ⅛ inch thick on floured canvas; cut with 2 inch round cutter; arrange half of the rounds on greased cooky sheets. Place wooden skewer on each round so tip of skewer is centered; top with ½ teaspoonful of filling; cover with another round; press with tines of fork to seal edge. Bake at 375 degrees about 10 minutes. Makes approximately 3 dozen lollipop cookies. Frost and decorate if desired.

PINWHEELS

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

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Divide dough in HALF. Mix chocolate into one half of dough. Chill doughs until easy to handle. Roll white dough ⅛ inch thick into an 8½ inch square on floured surface. Roll chocolate dough ⅛ inch thick and same size as white dough. Place white dough on top of chocolate. Roll as for jelly roll; wrap in waxed paper; chill over night. Cut into ⅛ inch slices; place on greased cooky sheets. Bake at 375 degrees about 8 minutes. Makes approximately 8 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.

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 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 3 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.

DOUBLE CHOCOLATE COOKY CAKES

- ½ cup butter
- ¾ cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 3 squares unsweetened chocolate, melted
- 2 cups sifted all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon soda
- ¼ teaspoon salt
- ⅔ cup milk

Cream butter; add sugar gradually; beat in egg, vanilla and chocolate. Add sifted dry ingredients and milk alternately. Drop from tablespoon onto greased cooky sheets. Place about 2 inches apart; cookies are large. Bake at 350 degrees about 10 minutes. Cool. Frost with double recipe of Glossy Chocolate Frosting (page 7). Sprinkle with chopped nuts if desired. Makes approximately 3 dozen.

COOKY JAR COOKIES

- 1 cup butter
 - 1¼ cups sugar
 - 1 egg
 - 2½ cups sifted all-purpose flour
 - 1 teaspoon soda
 - ¾ teaspoon salt
 - ¼ teaspoon nutmeg
 - ⅓ cup water
- Sugar, raisins

Cream butter; add 1¼ cups sugar gradually; beat in egg. Blend in sifted dry ingredients and water; chill several hours. Roll about ¼ inch thick on a well floured surface; cut with 3 inch round cutter. Place 2 inches apart on ungreased cooky sheets; sprinkle with sugar; decorate with 3 or 4 raisins. Bake at 400 degrees about 10 minutes. Makes approximately 3 dozen.

BUTTER FROSTING

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

Blend all ingredients; beat until smooth.

OATMEAL CHOCOLATE CHIP COOKIES

- ½ cup butter
- 1 cup brown sugar, packed
- 1½ tablespoons grated orange rind
- 1 egg
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ½ cup sifted all-purpose flour
- 1½ cups uncooked oatmeal
- 1 cup semi-sweet chocolate bits

Cream butter; add sugar gradually; beat in rind, egg and vanilla. Blend in sifted dry ingredients, oatmeal and chocolate bits; chill. Drop rounded teaspoonfuls of dough about 2 inches apart onto greased cooky sheets. Bake at 375 degrees about 10 minutes. Remove from cooky sheet immediately. Makes approximately 4 dozen.

CINNAMON JELLY GEMS

- 2 cups sifted all-purpose flour
 - ½ cup sugar
 - 1½ teaspoons cinnamon
 - 1 cup butter
- Cherry jelly
Candied cherries, citron for decoration

Combine flour, sugar and cinnamon in mixing bowl. Cut in butter with pastry blender; work mixture until a ball of dough is formed; chill. Roll ⅛ inch thick on floured surface; cut with fancy 2 inch cutter. Place on ungreased cooky sheets. Bake at 350 degrees 12 to 15 minutes. Cool. Spread bottom of HALF the cookies with jelly; place another cooky on top, sandwich fashion. Frost top with Browned Butter Frosting (page 23). Decorate with pieces of candied cherry and citron. Makes approximately 4 dozen.

Most cookies freeze well when wrapped with recommended freezing materials. Thaw unopened, when ready to serve.



CHRISTMAS TREE COFFEE CAKE

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

Soften active dry yeast in warm water. Scald milk; stir in butter, ½ cup sugar and salt; cool to lukewarm. Mix in lemon rind, 2 cups of flour, softened yeast and eggs; beat well. Add enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; cover. Let rise until doubled. Punch down dough; let rest 10 minutes. Divide dough into 4 equal pieces. Roll one piece on floured surface into a 13x5 inch rectangle. Combine 1 cup sugar and cinnamon. Brush rolled dough with melted butter; sprinkle with ¼ of cinnamon mixture. Roll as for jelly roll, starting at the wide edge; pinch edge to seal. Cut into 17 equal slices. Arrange slices, cut side down, on greased cookie sheet to form a tree. Start with one slice at the top, just below this, place 2 slices, overlapping slightly; then a row of 3 slices; 4 slices and finally 5 slices. Use the two end slices for the trunk. Repeat process with the remaining dough and cinnamon mixture. Cover; let rise until almost doubled. Bake at 350 degrees 20 to 25 minutes. Frost and decorate if desired. Makes 4 Christmas Trees.

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 ¼ 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 at 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.

CANDY BAR COOKIES

14 ounces light caramels, about 50
⅓ cup evaporated milk or half and half cream
1 (2 layer size) German chocolate cake mix
¾ cup melted butter
⅓ cup evaporated milk
1 teaspoon vanilla
1 cup chopped nuts
1 cup semi-sweet chocolate bits
½ cup chopped nuts

Melt caramels with ⅓ cup milk at a warm heat setting. Stir occasionally until melted. Combine dry cake mix, butter, ⅓ cup evaporated milk, vanilla and 1 cup nuts. Mix well. Spread half the batter into well greased 13x9x2 inch pan. Reserve remaining dough for topping. Bake at 350 degrees for 8 minutes. Sprinkle chocolate bits over baked crust. Spread warm caramel mixture over chocolate bits. Drop and carefully spread reserved batter over caramel mixture. Sprinkle with ½ cup nuts. Bake about 20 minutes. Cool in pan. Refrigerate about 1 hour to set caramel layer. Cut into bars. Makes approximately 48.

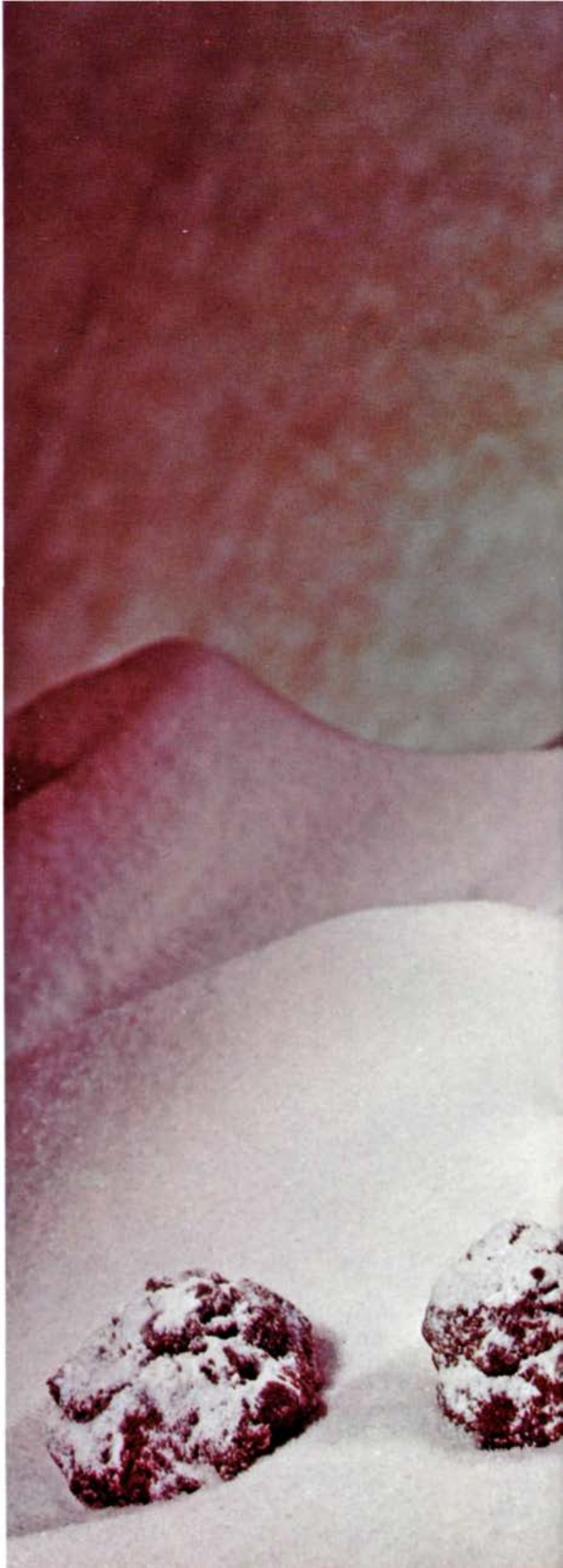
COCOA PECAN DELIGHTS

- 1¼ cups butter
- 1 cup powdered sugar
- ½ cup cocoa
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- 1 cup chopped pecans

Powdered sugar

Cream butter; add 1 cup powdered sugar gradually; mix in cocoa, salt and vanilla; cream well. Blend in flour and pecans. Pinch off small pieces of dough. Place on ungreased cooky sheets. Bake at 350 degrees about 15 minutes. Cool. Roll in powdered sugar. Makes approximately 8 dozen.

A pastry cloth and stockinette covering for your rolling pin make rolling cookies a snap. Flour both lightly to prevent dough from sticking.





BROWN-EYED DAISIES

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

Cream butter; add sugar gradually; beat in egg and extract. Blend in sifted dry ingredients; chill. Roll ¼ inch thick on floured surface. Cut with large and small daisy cutters. Place on ungreased cooky sheets. Bake at 375 degrees about 10 minutes, depending on size. Make Glaze.

GLAZE

1 cup powdered sugar
2 tablespoons milk
½ teaspoon orange extract
Yellow food coloring
Cocoa

Combine powdered sugar, milk and orange extract. Use several drops of yellow food coloring to tint mixture a pale yellow. Brush warm cookies with glaze. Add a small amount of cocoa and powdered sugar to remaining glaze to make a frosting. Place ¼ teaspoonful chocolate frosting on center of large daisy cooky. Top with a small daisy cooky. Decorate top with a bit of frosting. Makes approximately 2½ dozen.



PINEAPPLE- FILLED COOKIES

1 cup butter
½ cup granulated sugar
½ cup powdered sugar
1 egg
1½ teaspoons vanilla
2¾ cups sifted all-purpose flour
¼ teaspoon salt
½ teaspoon soda
½ teaspoon cream of tartar

Cream butter; add sugars gradually; beat in egg and vanilla. Blend in sifted dry ingredients; chill. Make Pineapple Filling.

PINEAPPLE FILLING

1 tablespoon water
1 tablespoon cornstarch
½ cup pineapple jam

Combine all ingredients in saucepan. Cook at a low heat until thick and clear; cool. Roll dough ⅛ inch thick on floured surface; cut with 2 inch scalloped cutter. Place HALF of the cookies on lightly greased cookie sheets. Place ½ teaspoonful of filling in center of each cookie. Cut small hole in center of remaining cookies; place on top of filling; sandwich fashion. Press each scallop together lightly with tip of little finger. Bake at 350 degrees about 12 minutes. Makes approximately 5 dozen.



SPICY PRUNE BARS

- 1 pound uncooked prunes, finely cut (2½ cups)
- 1 cup boiling water
- 3 eggs
- ½ cup salad oil
- 1½ cups sugar
- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1¼ teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon cloves
- ½ cup chopped walnuts

Pour boiling water over prune pieces; cool. Beat eggs until foamy; add salad oil and sugar; mix well. Blend in sifted dry ingredients; add prune mixture and walnuts. Pour into greased 15 x 10 x 1 inch pan. Bake at 350 degrees about 25 minutes; cool. Frost with double recipe of Browned Butter Frosting (page 23). Cut into bars. Makes approximately 6 dozen.

GUMDROP JEWELS

- 1 cup butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1¾ cups sifted all-purpose flour
- ½ teaspoon soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup uncooked oatmeal
- 1 cup finely cut fruit flavored gumdrops
- ½ cup chopped nuts

Cream butter; add sugar gradually; beat in egg and vanilla. Sift dry ingredients; blend into creamed mixture. Combine oatmeal, gumdrops and nuts; mix well to separate gumdrops. Stir into flour mixture. Shape rounded teaspoonfuls of dough into balls. Place on greased cooky sheets. Bake at 350 degrees about 12 minutes. Makes approximately 6½ dozen.

Keep shelled nuts in tightly covered containers in refrigerator or freezer.

FLORENCE'S PECAN FINGERS

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

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

LEMON CHEESE BALLS

- ½ cup butter
- 3 ounces cream cheese, room temperature
- ½ cup sugar
- 1 tablespoon grated lemon rind
- ½ teaspoon lemon extract
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- About 1½ cups corn flakes, coarsely crushed

Cream butter and cheese; add sugar gradually; add rind and extract. Blend in sifted dry ingredients. Chill several hours. Shape rounded teaspoonfuls of dough into balls. Roll in corn flake crumbs. Place on ungreased cooky sheets. Bake at 350 degrees about 12 minutes. Makes approximately 3 dozen.

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; 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.

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 lightly floured surface; cut into desired shapes. Place on lightly greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting (page 22). Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cookie.

PASTEL MELT-A-WAYS

- 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 fingerlike shapes. Place on greased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Cool; frost with Butter Frosting (page 15). Roll in tinted coconut. Makes approximately 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.

HONEY WALNUT COOKIES

- ½ cup butter
- ½ cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- ½ cup honey
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup chopped walnuts
- Walnut pieces

Cream butter; add sugar gradually; beat in egg, vanilla and honey. Blend in sifted dry ingredients; add 1 cup walnuts; chill. Shape into 1 inch balls. Place on greased cookie sheets; decorate with walnut pieces if desired. Bake at 350 degrees about 12 minutes. Makes approximately 5 dozen. These cookies mellow with age.

LEMON COCONUT BARS

- ½ cup butter
- ¼ cup powdered sugar
- 1 cup sifted all-purpose flour
- 2 eggs
- ½ cup granulated sugar
- 1 (3¼ ounce) package lemon pudding and pie filling
- ½ teaspoon baking powder
- 1 cup cut dates
- 1 (3½ ounce) can flaked coconut, chopped

Cream butter; add powdered sugar gradually; blend in flour. Press into a buttered 9x9x2 inch pan. Bake at 350 degrees about 18 minutes. Beat eggs until foamy; add sugar gradually. Blend in pudding and pie filling; mix in remaining ingredients. Spread on hot crust; return to oven. Bake about 20 minutes longer. Cool; cut into small bars. Makes approximately 3 dozen.

BROWNEB BUTTER FROSTING

- 2 tablespoons butter
- 1½ cups powdered sugar
- 1 tablespoon hot water
- Cream

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



MEXICAN WEDDING CAKE CONFECTIONS

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

Cream butter; add sugar gradually; blend in salt, vanilla and flour. Mixture is stiff. Shape rounded teaspoonfuls of dough into balls; place shaped dough in small paper candy liners. Place liners on ungreased cooky sheets. Bake at 375 degrees 12 to 15 minutes. Cool. Frost with Browned Butter Frosting (page 23). Sprinkle with chopped nuts if desired. Makes approximately 5½ dozen.

When baking meringue type cookies, substitute superfine sugar for granulated sugar in equal amounts.

JELLY JEWELS

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

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in flour, salt and cream; chill. Roll ⅛ inch thick on floured surface. Cut with 2 inch scalloped cutter; cut a small hole in center of HALF the cookies. Place on greased cooky sheets. Brush these cookies with slightly beaten egg white; sprinkle with combined pecans and sugar. Bake at 350 degrees about 10 minutes; cool. Spread bottom of whole cookies with jelly, placing a little more jelly toward center. Cover with sugar topped cooky, sandwich fashion. Makes approximately 3 dozen.

FUDGE FILLED PEANUT BUTTER SQUARES

- 1 (2 layer size) package yellow cake mix
- 1 cup chunk style peanut butter
- ½ cup butter, melted
- 2 eggs, beaten

Combine cake mix, peanut butter, butter and eggs. Reserve ⅓ of mixture for topping. Press remaining ⅔ of mixture into ungreased 13 x 9 x 2 inch pan. Prepare Fudge Filling.

FUDGE FILLING

- 1 cup semi-sweet chocolate bits
- 14 ounce can sweetened condensed milk
- 2 tablespoons butter
- 9 ounce package Coconut Pecan Frosting Mix

Combine chocolate bits, milk and butter in a saucepan. Cook at a low heat until chocolate is melted; stir until smooth. Remove from heat. Stir in frosting mix. Spread over dough in pan. Sprinkle with reserved topping. Bake at 350 degrees about 25 minutes. Cool; cut into squares. Makes approximately 4 dozen.



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