Suggestions for Making and Decorating Christmas Cookies,
Fruit Cake and Plum Pudding Recipes

A. GENERAL DIRECTIONS FOR
CHRISTMAS BAKING

1. Read entire recipe first.
2. Assemble all ingredients.
3. Have ingredients room temperature for best results.
4. Sift flour and powdered sugar once before measuring.
5. Use standard measuring cups and spoons. Level all measurements.

TABLES OF WEIGHTS AND APPROXIMATE MEASURE

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weight</th>
<th>Approximate Measure</th>
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<tbody>
<tr>
<td>Butter</td>
<td>1 pound</td>
<td>2 cups</td>
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<tr>
<td>Flour</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All Purpose</td>
<td>1 pound</td>
<td>4 cups</td>
</tr>
<tr>
<td>Cake</td>
<td>1 pound</td>
<td>4½ cups</td>
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<tr>
<td>Fruit</td>
<td></td>
<td></td>
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<tr>
<td>Coconut</td>
<td>1 pound</td>
<td>6 cups</td>
</tr>
<tr>
<td>Currants</td>
<td>1 pound</td>
<td>2½ cups</td>
</tr>
<tr>
<td>Dates, pitted</td>
<td>1 pound</td>
<td>2 cups</td>
</tr>
<tr>
<td>Raisins</td>
<td>1 pound</td>
<td>2½ cups</td>
</tr>
<tr>
<td>Nuts, shelled</td>
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<tr>
<td>Almonds</td>
<td>1 pound</td>
<td>2½ cups</td>
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<tr>
<td>Peanuts</td>
<td>1 pound</td>
<td>2½ cups</td>
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<tr>
<td>Pecans</td>
<td>1 pound</td>
<td>4 cups</td>
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<tr>
<td>Walnuts</td>
<td>1 pound</td>
<td>4 cups</td>
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<tr>
<td>Sugar</td>
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<tr>
<td>Brown</td>
<td>1 pound</td>
<td>2½ cups</td>
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<tr>
<td>Granulated</td>
<td>1 pound</td>
<td>2 cups</td>
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<tr>
<td>Powdered</td>
<td>1 pound</td>
<td>3½ cups</td>
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</table>

MEASUREMENTS

| 3 teaspoons | 1 tablespoon |
| 16 tablespoons | 1 cup |
| 8 fluid ounces | 1 cup |
| 1 ounce chocolate | 1 square or 3 tablespoons, grated |
| ½ cup cocoa plus | ½ tablespoon butter |

B. FRUIT CAKES

1. If any substitutions of fruits or nuts are made in a recipe be sure to use same number of pounds or cups of fruit and nuts as called for in original recipe.
2. For variety of shapes, cakes may be baked in round, square, oblong or individual pans, or ring molds. Grease and line pans with heavy waxed paper.
3. In an electric oven, fruit cakes may be decorated with glazed fruits, angelique (candied rhubarb) and nuts before baking.
4. Bake fruit cakes according to Time Chart or use cake tester to determine length of baking period.
5. When cakes are baked and still slightly warm, remove from pans and take off waxed paper. Let cool over night. Melted Apricoting or other fruit cake glazes may be brushed over cake to improve appearance.
6. To store fruit cakes, wrap well in cellophane or waxed paper and store in air tight containers. Cakes may be unwrapped and brandy poured over them occasionally, to improve the flavor.

C. COOKIES

1. A pastry set, consisting of a canvas and rolling pin cover, is convenient for rolling cookies and handling soft doughs.
2. Best results are obtained with tin or aluminum cookie sheets. Shallow pans are preferable to deep pans.
3. Cookies may be decorated with colored sugars, cinnamon, candies, silver balls, candied fruits, angelique, colored coconut, raisins and nuts. Decorate cookies as soon as they are frosted with boiled, seven minute, butter or powdered sugar frosting.
4. Crisp, rich cookies are best stored in cardboard boxes lined with waxed paper. Other cookies keep better in covered tins or crockery jars.
Fruit Cakes and Breads

*TIME CHART FOR BAKING FRUIT CAKES

1-2 pound fruit cakes - about 90 minutes per pound
2-4 pound fruit cakes - about 60 minutes per pound
4-8 pound fruit cakes - about 45 minutes per pound
8-12 pound fruit cakes - about 30 minutes per pound
Over 12 pound fruit cakes about 20 minutes per pound

*Time varies with type, size and shape of pan and number of cakes in oven at one time.

LIGHT FRUIT CAKE

1 1/2 cups butter
3 cups sugar
6 eggs
1/2 cup light syrup
7 1/2 cups all purpose flour
2 teaspoons soda
2 cups buttermilk
1 pound raisins
1 pound currants
1 pound figs, finely cut
1/2 pound candied lemon peel, finely cut
1 cup pitted dates, cut in pieces

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
4. Sift half the flour; add alternately with the buttermilk.
5. Dredge fruits and nuts with remainder of flour. Add to above mixture. Mix well.
6. Pour into pans.
8. Pour into pans.

DUNDEE CAKE

1 cup minus 2 tablespoons butter
1 cup sugar
4 eggs
1/2 cup almonds, blanched and shredded
1 cup seedless raisins
1 1/2 cups currants

For decoration:
1/2 cup almond meats, blanched and split
1/2 cup citron, cut in thin slices or strips
1/2 cup candied cherries

1. Have ingredients room temperature.
2. Line one greased loaf pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter, add sugar gradually. Blend. Add eggs one at a time, beating well after the addition of each.
4. Add blanched almonds.
5. Sift flour with baking powder and salt. Mix with fruit. Add to first mixture.
7. Pour into pan.
8. Bake at 275 degrees about 1 1/2 hours.
10. Makes 1 loaf.

ELINOR'S WHITE FRUIT CAKE

1/2 cup butter
1 cup sugar
3 eggs
1/4 cup candied lemon peel, cut in pieces
1/4 cup candied orange peel, cut in pieces
1 cup candied cherries,
cut in halves
1/4 cup sliced almonds
1 cup pitted dates, cut in pieces
1/2 cup milk
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1/4 teaspoon cloves
1/4 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
1/4 cup flour
1/4 cup milk

1. Have ingredients room temperature.
2. Line an 8 inch well-greased tube pan with brown paper. Grease paper well.
3. Combine fruit and coconut.
4. Cream butter, add sugar gradually and cream well.
5. Sift flour, baking powder and salt. Add to creamed mixture alternately with milk.
6. Add fruit and almond extract.
7. Fold in egg whites which have been beaten stiff but not dry.
8. Pour into pan.
9. Bake at 250 degrees about 2 hours. Makes one 3 pound cake.

HONEY FRUIT CAKE

1 cup candied cherries, cut in pieces
1/2 cup raisins
1/4 cup candied orange peel, cut in pieces
1/4 cup candied lemon peel, cut in pieces
1/4 cup candied pineapple, cut in small pieces
1/4 cup sliced almonds
1/4 cup candied cherries,
cut in halves
1/2 pound dates, cut in pieces
1/2 pound pitted dates, cut in pieces
1/2 cup candied cherries, cut in pieces
1/2 cup candied pineapple, cut in small pieces
1/4 cup mashed dates
1/4 cup milk

1. Have ingredients room temperature.
2. Pour honey over combined fruit. Let stand 24 hours.
3. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
4. Cream butter. Add eggs one at a time. Beat well after the addition of each.
5. Sift together dry ingredients. Add whole nuts.
6. Mix coffee with fruit mixture. Add to creamed mixture alternately with milk.
7. Pour into pans.
9. Makes 5 pounds or 2 cakes baked in a 4x9 inch bread pan.
10. Warm honey may be poured over cake. Cool and wrap in waxed paper. Store in covered container. Will keep about 2 months.
Fruit Cakes and Bread (Continued)

DARK FRUIT CAKE

1 cup butter 1 cup sugar 5 eggs ½ cup molasses ½ cup sour milk 4 tablespoons grape juice 2 cups all purpose flour 1 teaspoon mace 1 teaspoon cinnamon 1 teaspoon cloves 1 teaspoon allspice 1 teaspoon nutmeg ½ teaspoon soda

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Pour coffee over fruit and nuts. Add lemon juice. Dredge fruit and nuts with part of flour. Sift remainder of flour, spices, and soda together. Combine with first mixture. Add floured fruit and mix well.
5. Add eggs one at a time, beating well after the addition of each. Add molasses, sour milk and grape juice. Combine with previous mixture. Add flavoring.
7. Sift flour, baking powder, salt and spices. Add to creamed mixture. Add fruits, chocolate and nuts.
9. When cool, wrap in waxed paper.
11. Makes about 2 pounds.

1 ½ pound citron, finely cut 1 ½ pound candied orange peel, cut in small pieces 1 ½ pound candied cherries, cut in small pieces 1 ½ pounds seeded raisins 1 pound currants or seedless raisins ½ pound blanched almonds, cut in small pieces

Glaze:

1 egg white ¼ cup almonds ¼ cup cherries Strips of citron

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually and cream well. Add eggs one at a time, beating well after the addition of each. Combine with first mixture. Add flavored fruit and mix well.
4. Cream shortening, add sugar gradually and cream well. Add eggs one at a time, beating well after the addition of each. Sift flour and baking powder together. Add to creamed mixture alternately with orange juice. Add flavoring.
5. Pour into pan. Bake at 300 degrees about 2 hours.
7. Makes one 6 pound ring or two 3 pound loaves.

Treasure Chest Fruit Cake

1 cup butter 1 ½ cups brown sugar 3 eggs 2 cups all purpose flour 1 teaspoon salt 1 teaspoon baking powder 2 cups cake flour 2 teaspoons baking powder 1 ½ teaspoons nutmeg 1 ½ teaspoons mace ½ teaspoon cinnamon ½ teaspoon cloves ¼ cup light molasses ¼ cup sour milk 2 tablespoons grape juice or wine Rind of ½ lemon, grated Juice of ½ lemon

1. Have ingredients room temperature.
2. Line 2 greased loaf pans or one greased ring mold with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter, add brown sugar. Blend. Add eggs one at a time, beating well after the addition of each. Sift flour, salt, baking powder, soda and spices together. Dredge fruits in ¼ cup of this mixture.
4. Add to creamed mixture alternately with grape juice, lemon rind and lemon juice. Add dry and liquid ingredients alternately. Add fruit and nuts. Blend well.
5. Add molasses, sour milk, grape juice, lemon juice and lemon rind. Add to creamed mixture. Dredge fruits in ¼ cup of this mixture.
7. Pour into pans.
9. Makes one 6 pound ring or two 3 pound loaves.
10. Store in covered container in cool place.

NUGGET FRUIT CAKE

1/2 cup shortening 1/4 cup seedless raisins 1 cup chocolate bits 2 eggs 1 1/2 cups cake flour 2 teaspoons baking powder 1/4 cup candied orange peel, finely cut 1/2 cup orange juice 1/4 cup candied cherries, finely cut 1/4 cup chopped nuts

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream shortening, add sugar gradually and cream well. Add eggs one at a time, beating well after the addition of each. Sift flour and baking powder together. Add to creamed mixture alternately with orange juice. Add flavoring.
4. Pour into pans. Bake at 300 degrees about 2 hours.
5. When cool, wrap in waxed paper.
7. Makes about 2 pounds.

HOLIDAY FRUIT CAKE

1 cup coffee 1/2 pound seedless raisins 1/2 pound seeded raisins, chopped 1/2 pound figs, cut in small pieces 1/2 pound citron, cut in small pieces 1 cup candied orange peel, cut in small pieces 1 cup chopped nuts 1/4 cup candied cherries, finely cut

Glaze:

1 egg white 1/4 cup almonds 1/4 cup cherries Strips of citron

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Pour coffee over fruit and nuts. Add lemon juice. Dredge fruit and nuts with part of flour. Sift remainder of flour, spices, and soda together. Combine with first mixture. Add floured fruit and mix well.
4. Cream butter, add sugar gradually. Cream well. Add eggs one at a time, beating well after the addition of each. Sift flour, baking powder, salt and spices. Add to creamed mixture. Add fruits, chocolate and nuts.
5. Pour into pans.
7. Return to oven for 30 minutes.
8. Makes about 5 pounds.
**WHITE FRUIT CAKE**

- ¾ cup butter
- 2 cups sugar
- 6 eggs
- 2 cups all purpose flour
- 1 teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon allspice
- Rind of ½ lemon, grated
- Juice of ½ lemon, grated
- ½ cup walnuts, broken
- ½ pound white raisins
- ½ pound seedless raisins

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter well, add sugar gradually. Add flavoring.
4. Sift half of flour with baking powder. Add alternately with milk.
5. Dredge fruit and nuts with remainder of flour. Add to above mixture.
7. Pour into pans.

Note: This is a rich, moist cake. If decorated before baking use small thin slices of fruit to prevent sinking into batter.

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**NEVER FAIL FRUIT CAKE**

- 2 eggs
- ½ cup light brown sugar
- ½ cup molasses or syrup
- ½ cup butter, melted
- 2 cups all purpose flour
- 1 teaspoon salt
- 1 teaspoon nutmeg
- ½ teaspoon cloves
- ½ teaspoon allspice
- ½ teaspoon mace
- ¼ cup chopped mixed nuts
- ¼ cup brandy or substitute

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Beat eggs until light, add brown sugar, molasses or syrup. Melt butter and jelly; add to egg mixture.
5. Add combined fruit and nuts. Pour into pans.
6. Bake at 250 degrees about 2 ¾ hours.
7. Makes one 5 pound cake or two loaves 2 ½ pounds each.

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**BRANDED FRUIT CAKE**

- ½ cup butter
- 1 cup sugar
- 6 eggs
- 2 cups all purpose flour
- 1 teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon allspice
- Rind of ½ lemon, grated
- Juice of ½ lemon, grated
- ½ cup walnuts, broken
- ½ pound white raisins
- ½ pound seedless raisins

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter and sugar. Add honey and eggs, beating well after the addition of each.
4. Sift flour, salt and baking powder together.
5. Alternately add flour mixture and fruit juices.
6. Add fruit and nuts. Blend thoroughly.
7. Add fruit and nuts. Blend thoroughly.
8. Bake at 250 degrees. See Time Chart.
9. While warm, pour brandy over cakes. Mix well.
10. Pour into pans.

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**MRS. HIBBARD'S FRUIT CAKE**

- 2 cups butter
- 1 ½ cups sugar
- 12 eggs
- 4 cups all purpose flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons cloves
- 2 teaspoons cinnamon
- 1 cup brandy or substitute
- 4 cups chopped mixed nuts

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter. Add sugar gradually and cream until smooth.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift 3 cups flour with spices. Add alternately with brandy to creamed mixture.
6. Dredge fruit and nuts with remainder of flour.
7. Add floured fruit. Mix well.
8. Pour into pans.

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**VERY BEST FRUIT CAKE**

- 1 cup butter
- 3 ounces orange peel, shredded
- ½ cup sugar
- ½ cup honey
- 1 cup all purpose flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- ½ cup orange or grape juice
- ¼ cup all purpose flour
- 3 ounces lemon peel, shredded

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter and sugar. Add honey and eggs, beating well after the addition of each.
4. Sift dry ingredients. Add alternately with fruit juice.
5. Add fruit and nuts that have been dredged with ¼ cup flour. Blend well.
6. Pour into pans.
8. Makes about 5 pounds.
9. Store in covered container in cool place.
**Fruit Cakes and Bread**

### PORK CAKE

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>2 cups boiling water</td>
<td>1 teaspoon allspice</td>
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<tr>
<td>1 pound fresh ground pork</td>
<td>1 teaspoon nutmeg</td>
</tr>
<tr>
<td>2 cups brown sugar</td>
<td>1 teaspoon soda</td>
</tr>
<tr>
<td>1 cup molasses</td>
<td>1 pound pitted dates, cut in pieces</td>
</tr>
<tr>
<td>4 cups all purpose flour</td>
<td>½ pound citron, finely cut</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>½ pound raisins</td>
</tr>
<tr>
<td>1 teaspoon cloves</td>
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</table>

1. Have ingredients room temperature.
2. Pour boiling water over ground pork. Let stand 15 minutes.
3. Line 3 greased loaf pans (1 1/2 x 7 1/2 x 2 1/2 inches) with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
4. Combine sugar and molasses, add to pork mixture.
6. Pour into pans.
8. Makes 3 loaves.

### OLD FASHIONED CHRISTMAS STOLLEN

<table>
<thead>
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<th>Ingredient</th>
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<tbody>
<tr>
<td>1 ½ cups milk</td>
<td>½ teaspoon ground cardamom seed</td>
</tr>
<tr>
<td>½ cup sugar</td>
<td>½ cup raisins</td>
</tr>
<tr>
<td>1 ½ teaspoons salt</td>
<td>½ cup citron, finely cut</td>
</tr>
<tr>
<td>½ cup butter</td>
<td>½ cup sliced candied cherries</td>
</tr>
<tr>
<td>1 ounce yeast cake</td>
<td>1 tablespoon sugar</td>
</tr>
<tr>
<td>2 whole eggs</td>
<td>About 2 1/2 cups all purpose flour</td>
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<tr>
<td>2 egg yolks</td>
<td></td>
</tr>
<tr>
<td>3 cups all purpose flour</td>
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1. Scald milk. Add sugar, salt and butter. Cool to lukewarm.
2. Add whole eggs and egg yolks.
3. Add 3 cups flour and beat well.
4. Let rise until doubled in bulk.
5. Add cardamom seed, raisins, citron, cherries and enough flour until dough pulls from side of bowl and is no longer sticky.
6. Knead on lightly floured canvas.
7. Let rise in slightly greased bowl until doubled in bulk.
8. Divide dough into thirds.
10. Place in shallow greased baking pans or on greased cookie sheets. Brush with melted butter.
11. Let rise until doubled in bulk.
12. Bake at 400 degrees 25 minutes.
13. While warm, frost with powdered sugar icing. Decorate with cherries, citron and slivered almonds.

### SWISS CHRISTMAS BREAD

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>1 cup milk</td>
<td>1 cup chopped raisins</td>
</tr>
<tr>
<td>¼ cup butter</td>
<td>½ cup toasted almonds, slivered</td>
</tr>
<tr>
<td>¼ cup sugar</td>
<td>¼ cup green maraschino cherries, cut in rings</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>¼ cup red maraschino cherries, cut in rings</td>
</tr>
<tr>
<td>1 egg, well beaten</td>
<td>½ teaspoon grated lemon rind</td>
</tr>
<tr>
<td>1 ounce yeast cake</td>
<td></td>
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<tr>
<td>1 teaspoon sugar</td>
<td></td>
</tr>
<tr>
<td>3 ¾ cups all purpose flour</td>
<td></td>
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<tr>
<td>¾ cup citron, finely cut</td>
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</table>

2. Add well beaten egg.
3. Mix yeast with 1 teaspoon sugar until liquid. Add to lukewarm milk.
5. Beat again.
6. Knead on floured canvas.
7. Place in slightly greased bowl. Let rise until doubled in bulk.
8. Punch down in bowl and let rise the second time (about 3 1/2 hours).
10. Shape into one large or two small loaves.
11. Place in well greased bread pans. Brush top with melted butter.
12. Let rise until doubled in bulk.
13. Bake at 375 degrees about 40 to 45 minutes.
14. When cold, cover with frosting.

### RICH CHRISTMAS STOLLEN

<table>
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<tbody>
<tr>
<td>1 cup milk</td>
<td>4 cups all purpose flour</td>
</tr>
<tr>
<td>1 ounce yeast cake</td>
<td>½ cup sugar</td>
</tr>
<tr>
<td>1 teaspoon sugar</td>
<td>1 egg yolks</td>
</tr>
<tr>
<td>1 cup butter (half lard may be used)</td>
<td>½ teaspoon salt</td>
</tr>
<tr>
<td>½ cup chopped nuts</td>
<td>½ teaspoon nutmeg</td>
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</tbody>
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1. Scald milk. Allow to cool to lukewarm.
2. Mix yeast with 1 teaspoon sugar until liquid. Add to lukewarm milk.
3. Add part of flour. Beat until smooth.
4. Cream butter and sugar. Add to above mixture with egg yolks, salt, nutmeg and remainder of flour.
5. Knead until smooth and elastic, using about ½ cup flour on canvas.
6. Place in greased bowl in warm place to rise until doubled in bulk (about 3 1/2 hours).
7. When doubled in bulk, divide into thirds. Roll each piece on floured canvas into a triangle ½ inch thick. Brush with melted butter and cover with Filling.

#### Filling

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pound pitted dates, cut in pieces</td>
<td>1 pound chopped walnuts</td>
</tr>
<tr>
<td>½ cup maraschino cherries, cut in pieces</td>
<td>1 slice candied pineapple, cut in small pieces</td>
</tr>
<tr>
<td>1 slice candied pineapple, cut in small pieces</td>
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</tbody>
</table>

8. Roll dough like jelly roll starting at wide end. Shape into a crescent.
9. Let rise until light. (About 1 1/2 hours.)
10. Bake at 350 degrees about 30 to 35 minutes.
11. Frost with powdered sugar icing. Decorate with cherries, angelique or citron.
Puddings

FIG PUDDING

- 1 cup ground suet or 1/2 cup shortening
- 1/2 cup sugar
- 1 cup molasses
- 2 eggs
- 1/4 teaspoon salt

1. Have ingredients room temperature.
2. Combine suet or shortening, sugar, molasses and eggs. Blend well.
3. Sift salt, flour and soda together.
4. Alternately add dry ingredients and milk.
5. Add chopped figs.
6. Pour into well greased 2 quart mold. Cover tightly.
7. Steam approximately 5 hours.
8. Serve with Hot Lemon Sauce or whipped cream sweetened and flavored with rum or brandy.

Hot Lemon Sauce

- 1/2 cup sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1 cup boiling water

9. Mix sugar, cornstarch and salt, gradually stir in boiling water. Bring to a boil, cook on low heat about 15 minutes or until thick and clear. Stir often.
10. Remove from heat, add lemon rind, juice and butter. 
Serve hot.
11. Makes 1 1/4 cups sauce.
12. Serves 10 to 12.

HOLIDAY PUDDING

- 1/4 pound ground suet
- 1/2 pound brown sugar
- 1 egg, well beaten
- 1/4 teaspoon soda
- 1/2 cup milk
- 1 tablespoon brandy
- 1 teaspoon salt
- 4 tablespoons baking powder

1. Have ingredients room temperature.
3. Add sugar to milk. Add brandy.
4. Sift baking powder, salt and flour.
5. Combine fruit and dry ingredients.
6. Add liquid and dry ingredients alternately to creamed mixture.
7. Pour into well greased 6 cup mold. (Pudding can be placed in well floured bag. Fasten with a string and drop into rapidly boiling water.
8. Steam about 4 hours.
9. Mix sugar, flour, nutmeg and salt in a sauce pan.
10. Add water and butter. Cook until clear and the consistency of syrup. Add brandy.
11. Mix sugar, flour, nutmeg and salt in a sauce pan.
12. Serve hot over pudding.

SCOTCH CHRISTMAS PUDDING

- 3 1/2 cups all purpose flour
- 1 teaspoon cloves
- 1/2 pound suet (put through food chopper)
- 1/2 teaspoon cinnamon
- 1/2 pound seeded raisins
- 1 teaspoon allspice
- 1/2 pound currants
- 1 teaspoon nutmeg
- 1 1/2 cups brown sugar
- 2 cups mixed citrus, orange and lemon peel, cut in small pieces

1. Have ingredients room temperature.
2. Mix ingredients in order given.
3. Place in well floured bag. Fasten with a string and drop into rapidly boiling water.
4. Cook 4 hours.
5. Remove from bag, sprinkle with sugar and place in the oven until sugar is melted. Serve with Wine Sauce.

Sauce

- 1 cup sugar
- 1 1/2 teaspoons cinnamon
- 2 egg yolks
- Juice of 1 lemon

6. Place sugar, butter, slightly beaten egg yolks, lemon juice, cinnamon and salt in top of double boiler. Beat with beater while cooking until thick and foamy.
7. Add wine and serve hot.
8. Serves about 18.

ENGLISH PLUM PUDDING

- 1/4 pound dry bread crumbs
- 1/2 pound chopped suet
- 1/2 pound all purpose flour
- 1 1/2 teaspoons allspice
- 1/2 cup brown sugar
- 1/2 teaspoon nutmeg
- 1/2 cup mashed apples
- 1/2 cup walnuts

1. Have ingredients room temperature.
3. Combine lemon rind, juice and chopped apples.
4. Add fruit, nuts, sugar and molasses and the unbeaten eggs.
5. Blend all ingredients thoroughly.
6. Pour into well greased mold. Cover tightly.
7. Steam about 4 hours.

Sauce

- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 cup water

9. Mix sugar, flour, nutmeg and salt in a sauce pan.
10. Add water and butter. Cook until clear and the consistency of syrup. Add wine.
11. Serve hot over the plum pudding. Decorate with a few sprigs of holly.
12. Serves 10 to 12.

Note: A 6 cup mold is just right for this pudding. If there is no cover for the mold, heavy waxed paper tied tightly over the pudding may be used. A heavy tin can, such as a coffee or baking powder can, may be used in place of a mold.
Puddings (Continued)

CIDER PLUM PUDDING

2 eggs
1/2 cup cider
1/3 cup light brown sugar
1/3 cup all purpose flour
2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 cup day old bread crumbs
1 cup finely chopped apple
3/4 cup white raisins
3/4 cup citron, finely cut
3/4 cup dates, finely cut

1. Have ingredients room temperature.
2. Beat eggs well. Add cider and brown sugar.
3. Sift together flour, baking powder, soda, cinnamon, nutmeg and salt. Add bread crumbs.
4. Combine finely chopped fruit and nuts. Mix well with dry ingredients.
5. Combine liquid and dry ingredients.
6. Pour into greased 6 cup mold. Cover.
7. Steam 1 1/2 hours.

Sauce

1/3 cup butter
1 beaten egg yolk
1 cup light brown sugar
1/4 cup cider
3/4 teaspoon salt

10. Add beaten egg yolk and cider.
11. Cook in double boiler about 5 minutes, beating constantly.
12. Serves 10 to 12.

Note: 1 cup finely chopped suet may be added. If so, steam 5 hours instead of 1 1/2 hours.

Drop Cookies

BROWN SUGAR COOKIES

1 cup butter
1/4 cup brown sugar
1 unbeaten egg yolk
2 cups all purpose flour
1 teaspoon salt
1 cup pecans, chopped
1 cup candied cherries,
cut in small pieces
1 teaspoon vanilla
1 cup chopped nuts

2. Add remaining ingredients.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 400 degrees about 20 minutes.
5. Makes about 4 dozen.

BUTTERSCOTCH COOKIES

1/2 cup butter
1 1/2 cups brown sugar
1 1/2 teaspoons baking powder
2 eggs
1 teaspoon vanilla
1 cup chopped nuts

1. Cream butter thoroughly. Add sugar gradually and cream well.
2. Add eggs and beat thoroughly. Add vanilla.
3. Sift together flour, baking powder and salt. Mix with nuts and add to above mixture.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 400 degrees about 8 to 12 minutes.
6. Makes about 3 1/2 dozen.

PUFFED WHEAT CRISPS

1/2 cup soft butter
1 cup light brown sugar
1 egg
1/2 cup all purpose flour
1/2 cup baking powder
3 cups puffed wheat

2. Sift together flour and baking powder. Add to creamed mixture.
3. Fold in nut meats and puffed wheat.
4. Drop from teaspoon, about 2 inches apart, onto well greased cookie sheets.
5. Bake at 375 degrees 10 to 15 minutes.

NESSERODRE COOKIES

1/2 cup butter
1 cup light brown sugar
1 egg
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup mixed glazed fruit,
finely cut (pineapple,
citron, cherries)
1/2 cup broken walnuts
1/2 cup walnuts, broken

3. Sift together flour, baking powder, soda and salt. Combine with fruit and nuts. Add to creamed mixture.
4. Drop from teaspoon about 2 inches apart onto well greased cookie sheets.
5. Bake at 350 degrees about 15 to 18 minutes.
6. Makes about 3 1/2 dozen.

PINEAPPLE RAISIN DROPS

1/2 cup butter
1 cup brown sugar
1 egg
1/2 teaspoon baking powder
1/2 cup vanilla
1/2 cup raisins
2 cups cake flour

1. Cream butter and sugar until light and fluffy.
3. Add vanilla, raisins and pineapple.
4. Fold in sifted dry ingredients.
5. Drop from teaspoon 1 1/2 inches apart on greased cookie sheets.
6. Bake at 375 degrees 10 to 15 minutes.
7. Makes about 4 dozen.

SOUR CREAM RAISIN DROPS

1/2 cup butter
1 cup brown sugar
1 egg
1/2 teaspoon baking powder
1/2 cup raisins
2 cups sour cream

1. Cream butter and sugar until light and fluffy. Add egg, vanilla and raisins.
2. Sift dry ingredients. Add alternately with sour cream to raisin mixture.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 400 degrees 10 to 12 minutes.
5. Makes about 3 dozen.
RAISIN COOKIES

1 cup seedless raisins  
1/2 cup water  
1/2 cup butter  
1 cup sugar  
1 whole egg plus 1 egg yolk  
2 cups all purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon vanilla

2. Cream butter, add sugar gradually. Cream well.
3. Add egg and egg yolk. Beat until fluffy.
4. Add sifted dry ingredients and undrained raisins.
5. Add nuts and flavoring.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 400 degrees about 12 to 15 minutes.
8. Makes about 5 dozen.

ENGLISH FRUIT COOKIES

1/2 cup butter  
1 1/4 cups brown sugar  
1 egg  
1/2 cup cream  
2 1/2 cups all purpose flour  
1/2 teaspoon salt  
1/2 teaspoon vanilla

2. Mix part of measured flour with cut fruit and nuts.
3. Sift remaining flour with baking powder and salt. Add alternately to above mixture with cream.
4. Add floured fruit, nuts and vanilla.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 375 degrees about 10 to 15 minutes or until a golden brown. (This is a crisp, fruit cookie.)
7. Makes about 4 dozen.

DAINTY ORANGE DROP COOKIES

1/2 cup butter  
1 cup sugar  
2 eggs  
Grated rind of 1/2 orange  
2 cups all purpose flour  
1/2 cup nuts, chopped

2. Sift flour and baking powder together. Add to creamed mixture with orange juice.
3. Add corn flakes, dates and nuts.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 375 degrees about 12 minutes.

PECO DROPS

1/2 cup peanut butter  
1/4 teaspoon salt  
1 (15 ounce) can sweetened condensed milk

1. Blend peanut butter, salt and sweetened condensed milk.
2. Fold in graham cracker crumbs and coconut.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 350 degrees about 15 minutes.
5. Makes about 5 to 6 dozen 1 1/2 inch cookies.

CEREAL COOKIES

1/2 teaspoon soda  
2 cups raw quick cooking oatmeal  
2 eggs  
2 cups all purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon vanilla

2. Add eggs one at a time. Beat well after the addition of each.
4. Fold in dry cereals and pecans.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 10 to 12 minutes.
7. Makes about 5 dozen 2 inch cookies.

WHOLE WHEAT DATE COOKIES

1/2 cup butter  
1 cup all purpose flour  
1 cup sugar  
1/2 cup whole wheat flour  
1 egg  
1 teaspoon vanilla  
3 teaspoons baking powder  
3/4 cup dates, cut in small pieces  
1/2 teaspoon mace

1. Cream butter, add sugar and cream well. Add egg and vanilla, beat well. Add dates.
2. Add milk and sifted dry ingredients alternately.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 375 degrees 10 to 12 minutes.
5. Makes about 3 1/2 dozen.

OATMEAL COOKIES

1 cup butter  
1 teaspoon soda  
1 cup sugar  
1 teaspoon cinnamon  
2 cups raw quick cooking oatmeal  
2 cups all purpose flour  
1/2 cup chopped nuts

2. Add oatmeal.
3. Sift flour with soda and cinnamon and combine alternately with milk.
4. Add raisins and nuts.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 15 minutes.
7. Makes about 4 dozen medium sized cookies.

CHOCOLATE NUT DROPS

3/4 cup butter  
2 cups all purpose flour  
1 cup sugar  
1/2 pound chopped or grated unblanched almonds

2. Add grated chocolate, flour, nuts and salt.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 325 degrees about 15 to 20 minutes.
5. Makes about 3 dozen.
### Drop Cookies (Continued)

#### COCOA OATMEAL COOKIES
- ½ cup plus 1 tablespoon butter
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1⅓ cups all purpose flour
- ¼ cup cocoa


#### Mint Frosting
- ¼ cup butter
- 1 cup powdered sugar
- 3 tablespoons cocoa
- ¼ teaspoon salt

1. Cream butter. 2. Combine powdered sugar, cocoa and salt. 3. Add dry ingredients to creamed shortening. 4. Add cream and extracts. 5. Makes about 3 dozen.

#### CHOCOLATE VARIETY COOKIES
- 1 cup butter
- 3 ⅓ cups all purpose flour
- ⅓ pound pitted dates, cut in small pieces
- 1 cup chopped nuts
- ½ pound sweet chocolate, finely cut


#### CHOCOLATE SURPRISE COOKIES
- 1 teaspoon soda
- 2 tablespoons warm water
- 1 cup broken walnuts
- ⅓ ounce bar German sweet chocolate, grated

1. Beat egg whites until stiff. Add sugar and continue beating until mixture is firm. 2. Add chocolate, salt, cinnamon, fruit and almonds. 3. Drop onto small squares of baking wafers that have been placed on greased cookie sheets. 4. Bake at 375 degrees about 12 minutes. 5. Makes about 8 dozen.

#### CHOCOLATE SPICE KISSES
- 5 egg whites
- ¾ cup mixed orange peel and citron, sliced
- ⅛ cup blanched almonds, sliced lengthwise
- ⅛ ounce bar German chocolate, grated


#### CHOCOLATE SPICE DROPS
- 2 cups all purpose flour
- 1 teaspoon cloves
- ½ teaspoon cinnamon

Drop Cookies (Continued)

APPLE SAUCE COOKIES

1/2 cup butter 1/2 teaspoon salt
1 cup sugar 1/2 teaspoon cinnamon
1 egg 1/2 teaspoon nutmeg
1 teaspoon soda 1/2 teaspoon cloves
1 cup apple sauce 1 cup raisins, chopped
2 cups all purpose flour 1 cup nuts, chopped

3. Stir soda into apple sauce and combine with creamed mixture.
4. Sift together flour, salt and spices. Add raisins and nuts.
Mix well and add to above.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 375 degrees about 15 to 20 minutes.
7. Makes about 6 dozen cookies.

CANDIED CHERRY MACAROONS

1/2 cup sweetened condensed milk 1 teaspoon almond extract
2 cups shredded coconut 1/2 cup candied cherries

1. Mix all ingredients.
2. Drop from teaspoon, about one inch apart, onto greased cookie sheets.
3. Bake at 350 degrees about 10 minutes or until a delicate brown.
4. Makes about 2 dozen.

NORWEGIAN COOKIES

1/3 cup butter 1/3 teaspoon nutmeg
1/3 cup brown sugar 1/3 teaspoon cloves
1 egg 1/3 teaspoon soda
1/3 cup all purpose flour 1/3 cup seedless raisins
1/3 teaspoon cinnamon 1/3 cup chopped walnuts

2. Sift flour, spices and soda and combine with first mixture.
3. Add raisins and walnuts.
4. Drop from teaspoon, 2 inches apart, onto greased cookie sheets.
5. Bake at 350 degrees about 12 minutes.

FILBERT KISSES

(Made with Egg Yolks)

4 egg yolks 1/2 pound filberts, grated
1/2 cup powdered sugar 1/2 pound powdered sugar, and grated filberts well.
1 teaspoon salt

1. Mix the unbeaten yolks, powdered sugar, and grated filberts well.
2. Drop from teaspoon onto greased cookie sheets.
3. Bake at 325 degrees about 20 to 30 minutes.
4. Makes about 2 dozen.

ROCKS

2 1/2 cups all purpose flour 3 eggs
1/2 teaspoon allspice 1 1/2 cups dates, cut in small pieces
1 teaspoon cinnamon 1 1/2 cups walnuts
1 cup butter

1 1/2 cups sugar
1. Sift flour with allspice, cinnamon and soda.
3. Add dry ingredients, dates and nuts.
4. Drop from teaspoon, 2 inches apart, onto greased cookie sheets.
5. Bake at 350 degrees about 12 minutes.

DATE DROP COOKIES

1 cup butter 1 teaspoon cloves
1 1/2 cups brown sugar 1 teaspoon salt
3 eggs 1/2 cup maple sugar
1 tablespoon water 1 teaspoon baking powder
3 cups all purpose flour 1 cup chopped dates or raisins
1 teaspoon cinnamon

2. Sift dry ingredients and add to above mixture.
3. Add dates or raisins.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 400 degrees about 12 to 15 minutes.

DATE CRUNCHIES

3 cups graham cracker crumbs 1 cup pitted dates, cut in crumbs pieces
3 egg whites 1 teaspoon baking powder
1/2 cup sugar 1/2 cup chopped dates or raisins
1 teaspoon vanilla

1. Add salt to egg whites. Beat on high speed of electric mixer until they hold a peak.
2. Gradually add sugar, beating constantly.
3. Fold in remaining ingredients by hand.
4. Drop from tablespoon onto greased cookie sheets.
5. Bake at 375 degrees about 15 minutes.

DATE CRUNCHIES

1/4 teaspoon salt 1 1/2 cups sweetened condensed milk
1 tablespoon cinnamon

1. Combine cracker crumbs, salt and cinnamon.
2. Thoroughly blend crumb mixture, dates and milk.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 375 degrees about 15 minutes.
5. Remove from sheet when still warm.

MICKIES

1 1/4 cups all purpose flour 1 cup butter
2 teaspoons baking powder 1 1/2 cups sugar
1/2 teaspoon salt 1 1/2 cups mashed potatoes
1/2 teaspoon cloves 1 1/2 cup chopped raisins
1/2 teaspoon nutmeg 1/2 cup broken walnuts
1 teaspoon cinnamon

1. Sift flour, baking powder, salt and spices together.
2. Cream butter, add sugar. Cream well.
3. Add mashed potatoes and sifted dry ingredients.
4. Fold in raisins and nuts.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 12 minutes.
7. Makes about 8 dozen.

CHOCOLATE SURPRISE MACAROONS

1 teaspoon vanilla

1. Add salt to egg whites. Beat on high speed of electric mixer until they hold a peak.
2. Gradually add sugar, beating constantly.
3. Fold in remaining ingredients by hand.
4. Drop from tablespoon onto greased cookie sheets.
5. Bake at 350 degrees about 15 minutes.
6. Makes about 3 dozen.
Drop Cookies (Continued)

CHYLONG GINGER COOKIES
1 1/2 cups plus 1 tablespoon all purpose flour
1/4 cup butter
1/2 teaspoon soda
1/4 teaspoon cloves
1/2 teaspoon ginger
1/4 teaspoon mace
1/2 cup sugar
2 tablespoons dark syrup
2 eggs
1 cup candied ginger
1 1/2 cups plus 1 tablespoon all purpose flour
1/2 teaspoon soda
1/4 teaspoon cloves
1/4 teaspoon ginger
1/4 teaspoon mace
1. Sift flour, soda and spices together.
2. Cream butter, add sugar gradually.
3. Add syrup. Cream mixture well.
4. Add eggs, one at a time. Beat well after the addition of each.
5. Add dry ingredients and candied ginger.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 400 degrees about 8 to 10 minutes.
8. Makes about 4 dozen.

LATIN-AMERICAN COOKIES
1 1/2 cups all purpose flour
3/4 cup butter
1/2 teaspoon salt
1/2 cup sugar
1/2 teaspoon baking powder
1/4 cup molasses
1/2 teaspoon soda
1/4 cup double-strength cold coffee
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 1/2 teaspoon ginger
1 1/2 teaspoon chocolate bits
1. Sift flour, salt, baking powder, soda and spices together.
2. Cream butter, add sugar gradually. Cream well.
3. Combine molasses and coffee.
4. Add sifted dry ingredients and molasses alternately to creamed mixture.
5. Fold in chocolate bits.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 375 degrees about 10 to 15 minutes.
8. Frost with powdered sugar frosting.
9. Makes about 4 1/2 dozen.

FROSTED GINGER CREAMS
2 cups all purpose flour
1/2 teaspoon salt
1 1/2 teaspoons ginger
1/2 teaspoon nutmeg
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 teaspoon salt
1/4 cup sugar
1 teaspoon soda
1/2 cup hot water
1 egg
1/2 cup molasses
1. Sift flour, salt and spices together.
2. Cream butter, add sugar gradually. Cream well.
3. Dissolve soda in hot water.
5. Add molasses.
6. Alternately add dry and liquid ingredients. Dough is very soft.
7. Chill thoroughly for several hours.
8. Drop from teaspoon, two inches apart, onto greased cookie sheets.
9. Bake at 400 degrees about 8 minutes.
10. While warm, frost flat side of cookie with powdered sugar frosting.
11. Makes about 4 dozen.

DATE KISSES
2 egg whites
3/4 cup chopped dates
1/4 teaspoon salt
1 cup chopped pecans
1/4 cup sugar
1 teaspoon vanilla
1. Beat egg whites and salt until they hold a peak.
2. Gradually add sugar, beating constantly.
3. Fold in chopped dates, nuts and vanilla.
4. Drop from teaspoon about an inch apart onto well greased cookie sheets.
5. Bake at 325 degrees about 35 minutes.
6. Makes about 2 1/2 dozen.

COCONUT KISSES
1 1/2 pounds coconut
1/4 cup sugar
1 1/2 cups water
2 egg whites
1. Boil sugar and water to soft ball stage (236 degrees).
2. Beat egg whites until stiff. While still beating, slowly add hot syrup.
3. Add coconut and salt.
4. Drop from teaspoon onto well greased cookie sheets.
5. Bake at 250 degrees about 45 minutes. Remove from sheet immediately.
6. Makes about 2 dozen.

FUDGE MACAROONS
2 squares unsweetened chocolate
2 teaspoons vanilla
1/2 cup water
3/4 cup sugar
1 tablespoon all purpose flour
1. Place chocolate and water in sauce pan. Stir over low heat until a smooth paste is formed.
2. Remove from range. Add sugar, flour and salt. When mixture is cool, add vanilla and coconut.
3. Fold in stiffly beaten whites.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 325 degrees about 15 to 20 minutes.

ALMOND MACAROONS
1 1/2 pounds almond paste
3 egg whites
1 cup less 1 tablespoon powdered sugar
2. Add 3 egg whites and beat thoroughly. When well blended, stir in powdered sugar.
3. Drop from teaspoon onto cookie sheets covered with wrapping paper or shape with pastry tube.
4. Bake at 350 degrees about 15 minutes or until golden brown.
5. Remove from oven, invert paper. If macaroons stick, dampen inverted paper with a cloth wrung from cold water.
6. Makes about 2 dozen.

ALMOND CRISPS
2 egg yolks
4 teaspoons all purpose flour
1 cup light brown sugar
1 teaspoon vanilla
1 cup almonds, grated
1. Beat egg yolks until thick and lemon colored.
3. Combine grated almonds, flour, and salt.
4. Alternately add combined dry ingredients and stiffly beaten egg whites to egg yolk mixture.
5. Drop from teaspoon onto well greased cookie sheets.
6. Bake at 375 degrees about 8 minutes.
7. Remove from cookie sheets immediately. Roll while warm into cone shape.
8. Makes about 5 dozen.
WHITE SUGAR COOKIES

1 cup butter  
1 cup sugar  
1 teaspoon vanilla or nutmeg or a little of each  
3 eggs  
2 teaspoons cream of tartar  
1 teaspoon soda  
3 cups all purpose flour

2. Add flavoring and sifted dry ingredients.
4. Place on greased cookie sheets.
5. Bake at 425 degrees about 8 minutes.

ALMOND MOONS

2 tablespoons butter  
1/2 cup grated unblanched almonds (measure after grating)  
1/4 cup powdered sugar  
1 egg  
1 cup cake flour  
1/4 teaspoon salt

2. Add flour, almonds and salt.
4. Place on greased cookie sheets.
5. Bake at 350 degrees about 12 to 15 minutes.
6. Makes about 3 dozen.

COOKIE JAR COOKIES

1 cup butter  
1 1/4 cups sugar  
1 egg  
2 1/2 cups all purpose flour  
1 teaspoon soda  
7 tablespoons cold water

3. Alternately add sifted dry ingredients and cold water.
4. Refrigerate about 30 minutes.
5. Put part of dough on well floured canvas. Roll about 7/8 inch thick. Cut with 4-inch cookie cutter.
6. Place on ungreased cookie sheets. Add 3 or 4 raisins. Sprinkle with sugar.
7. Bake at 425 degrees about 10 minutes.
8. Makes about 2 dozen.

GRANDMA BUTTER'S CHRISTMAS COOKIES

1/2 cup milk  
1/2 teaspoon ammonia carbonate  
2 cups butter  
2 cups sugar  
7 cups all purpose flour  
2 teaspoons baking powder  
1/2 cup cream  
3 tablespoons anise seed  
3/4 cup blanched chopped almonds  
3 egg whites, stiffly beaten

1. Heat milk and dissolve ammonia carbonate in it.
2. Cream butter and sugar.
3. Sift flour and baking powder together. Add alternately with milk and cream to the above mixture.
4. Add anise seed and almonds. Fold in the stiffly beaten egg whites.
5. Roll small amount at a time to about 1/8 inch thickness. Cut with round cookie cutter.
6. Place on greased cookie sheets.
7. Bake at 400 degrees about 10 to 12 minutes. (These cookies improve with age.)
8. Makes about 6 dozen large cookies.

BUTTER COOKIES WITH MACAROON TOPS

1 cup butter  
3 cups all purpose flour  
1 cup sugar  
1 teaspoon baking powder  
4 egg yolks  
Grated rind of 1/2 lemon  
2 egg whites  
1/2 teaspoon salt

1. Cream butter and sugar thoroughly. Add yolks and whites of eggs one at a time. Beat well after the addition of each.
2. Add flour, baking powder, grated lemon rind and salt.
3. Roll thin and cut with small round cutter.
4. Place on greased cookie sheets.
5. Top with Meringue.
6. Bake at 350 degrees about 10 to 12 minutes.
7. Makes about 4 dozen.

Meringue

2 egg whites, stiffly beaten  
1/4 teaspoon cinnamon  
1 cup sugar  
3/8 teaspoon salt  
1/2 pound almonds, grated

1. Cream butter. Add sugar and cream well.
2. Add remaining ingredients and knead lightly.
3. Roll about 1/4 inch thick and cut with crescent cutter.
4. Place on greased cookie sheets.
5. Bake at 400 degrees about 10 to 12 minutes. Ice while hot.

MONDCHENS

1/2 pound butter  
1 cup all purpose flour  
1 cup sugar  
1/2 pound unblanched almonds, grated  
1/4 teaspoon salt  
1/4 teaspoon lemon rind

1. Cream butter. Add sugar and cream well.
2. Add remaining ingredients and knead lightly.
3. Roll about 1/4 inch thick and cut with crescent cutter.
4. Place on greased cookie sheets.
5. Bake at 400 degrees about 10 to 12 minutes. Ice while hot.
6. Mix to make an icing that spreads easily.
7. Makes about 3 dozen.

CHOCOLATE MINT WAFERS

1 egg  
2 cups all purpose flour  
1/2 teaspoon baking powder  
1/4 cup milk  
3/4 cup cocoa  
1 cup sugar

3. Sift flour and baking powder together. Add alternately with milk to creamed mixture. Place dough in refrigerator to chill.
4. Roll thin on floured canvas and cut with a 2 inch cookie cutter.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 8 to 10 minutes.
7. Put cookies together with Mint Filling.

Mint Filling

1/2 cup cream  
1/4 teaspoon peppermint extract  
2 cups sifted powdered sugar

8. Blend all ingredients together thoroughly.
9. Makes about 5 dozen double cookies.
Rolled Cookies (Continued)

**LECHERLES**

3 tablespoons chopped citron
3 tablespoons chopped candied orange peel
3 tablespoons chopped candied lemon peel
½ cup chopped blanched almonds
½ teaspoon grated lemon rind
1. Combine chopped fruits, almonds, lemon rind, spices and powdered sugar.
2. Add beaten eggs. Mix well.
4. Moisten soda in hot water. Add to fruit mixture with cooled honey and orange juice.
5. Add sifted flour. Combine.
6. Refrigerate overnight.
7. Roll small part of dough at a time on floured canvas about ¼ inch thick. (Dough is quite soft.)
8. Cut into 2½×1 inch rectangular strips.
9. Place on greased cookie sheets.
10. Bake at 350 degrees about 15 minutes.

**Fluffy Lemon Frosting**

2 egg whites
3 tablespoons lemon juice
1 ½ teaspoons salt
1 tablespoon lemon rind, grated
12. Beat egg whites and salt until they hold a soft peak.
13. Add powdered sugar and lemon juice alternately. Beat well.
14. Fold in grated lemon rind. Spread on top of cookies.
15. Makes about 7 dozen.

**SOFT MOLASSES COOKIES**

1 cup bacon fat
1 cup sugar
1 cup molasses
1 cup hot water
1. Cream bacon fat and sugar.
2. Add remaining ingredients and mix well.
3. Chill in the refrigerator about an hour.
4. Place a small amount of dough on a floured pastry cloth or board. Flatten to about ½ inch in thickness. Cut with cookie cutter.
5. Place on greased cookie sheets, leaving room for them to spread.
6. Bake at 375 degrees about 15 to 18 minutes.
7. Makes about 7 to 8 dozen.

**GINGERBREAD MEN**

¼ cup boiling water
¼ cup butter
¼ cup brown sugar
3 cups all purpose flour
1 teaspoon soda
1 teaspoon salt
1 tablespoon ginger
½ teaspoon nutmeg
1. Pour water over butter. Add sugar and molasses. Mix well.
2. Add dry ingredients sifted together.
4. Place on greased cookie sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 4 dozen depending upon size of cutter.

**LEBKUCHEN**

1 ½ cups light corn syrup
1 ½ teaspoon soda
1 ½ teaspoons baking powder
1 ½ teaspoons sugar
1 ½ teaspoons brown sugar
1 ½ teaspoons cinnamon
1 ½ teaspoons cloves
1 ½ teaspoons salt
1 cup plus 3 tablespoons powdered sugar
1 egg, beaten
½ cup strained honey
1 tablespoon orange juice
2 teaspoons soda
2 teaspoons hot water
1 cup molasses
1 cup butter
1 cup sugar
1 ½ cups all purpose flour
1 ½ cups sugar
1 cup plus 3 tablespoons lard
1 ¼ cups all purpose flour
1 4 cup corn syrup
1 4 cup sugar
1 4 cup hot water
1 teaspoon soda
1 cup raisins, chopped
1 cup raisins
1 cup sugar
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon soda
1 ½ teaspoons salt
1 ½ teaspoons salt
1 cup all purpose flour
1 cup all purpose flour
1 2 cup sour cream
1 cup baking powder
1 cup brown sugar
1 cup molasses
1 cup sugar
1 cup brown sugar
1 cup molasses
1 cup butter
1 cup sugar
1 cup all purpose flour
1 cup all purpose flour
1 cup butter
1 egg, well beaten
1 cup all purpose flour
1. Heat together corn syrup, soda and lard. When hot add enough flour to thicken (about 2 cups).
2. Cover and set in cool place for several days. Allow to soften.
3. Sift together soda, baking powder, spices, salt and 2 cups of flour.
4. Add well beaten eggs and flour alternately with dry ingredients to creamed mixture.
5. Add flour and remaining flour.
6. Let stand a day or two in a cool place. (Allow dough to soften at room temperature before rolling.)
7. Roll to about ½ inch thickness and cut in large oblong pieces about 2×3 inches.
8. Place on greased cookie sheets and decorate with blanched almonds.
9. Bake at 350 degrees about 15 to 20 minutes or until delicately browned.
12. Makes about 6 dozen. (May be cut with small cutters if desired.)

**MOLASSES RAISIN COOKIES**

1 cup butter
1 cup sugar
2 eggs
1 teaspoon soda dissolved in 1 tablespoon cold water
1 cup raisins, chopped
1 teaspoon cinnamon
1 teaspoon cloves
1 cup raisins
1 cup sugar
1 2 cup sour cream
1. Cream butter, add sugar gradually; cream well. Add eggs one at a time, beating well after the addition of each.
2. Add molasses and soda dissolved in water. Add raisins.
5. Place on greased cookie sheets.
6. Bake at 350 degrees 10 to 12 minutes.
7. Makes about 4 dozen.

**SOUR CREAM COOKIES**

1 cup sugar
3 cups all purpose flour
1 teaspoon soda
1 teaspoon salt
1 teaspoon nutmeg
1. Sift together sugar, flour, salt, soda and nutmeg. Add butter and work in dry ingredients with finger tips.
2. Add well beaten egg and part of sour cream, cutting liquid into dry ingredients with knife.
3. Add remainder of sour cream to form soft dough.
5. Sugar may be sprinkled over dough after it is rolled.
6. Place on greased cookie sheets.
7. Bake at 450 degrees about 10 minutes.
8. Makes about 4 dozen.
**Rolled Cookies (Continued)**

### FIG FILLED COOKIES

**Filling**
- 2 cups dried figs, chopped
- 1 1/2 cups dark corn syrup
- 1/2 cup orange juice
- 1/2 teaspoon salt
- 2 1/2 teaspoons grated orange rind

1. Combine all ingredients.
2. Cook on "medium" heat, stirring frequently, until thick.
3. Cool.

**Dough**
- 1/2 cup butter
- 3 tablespoons baking powder
- 1 cup sugar
- 1 teaspoon cinnamon
- 3 eggs
- 1/2 teaspoon salt
- 1 cup all purpose flour
- 4 cups all purpose flour

2. Add egg and egg yolk, lemon juice and rind. Beat until light and fluffy.
3. Add grated almonds, lemon rind and cinnamon. Blend until stiff but not dry.
4. Sprinkle a board or canvas generously with powdered sugar (Use with small portion of dough at a time.)
5. Roll only 1/4 inch thick. Cut with 2 1/2 inch round cookie cutter.
6. Roll on floured canvas about 1/2 inch thick. Cut with 2 1/2 inch round cookie cutter.
7. Place half of the cut cookies on greased cookie sheets.
8. Make a criss cross cut in center of other cookies. Place on top of jam. Press edges together with a fork.
9. Bake at 375 degrees about 12 to 15 minutes.
10. Makes about 7 dozen.

### CRIS CROSS RASPBERRY COOKIES

- 3/4 cup butter
- 2 cups all purpose flour
- 3/4 cup sugar
- 1 1/2 teaspoons baking powder
- 2 eggs
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- Raspberry jam

2. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
3. Sift flour. Measure and sift together with baking powder and salt.
4. Chill dough in refrigerator over night.
5. Roll on floured canvas about 1/2 inch thick. Cut with a 2 inch cookie cutter.
6. Place half of circles on greased cookie sheets.
7. Place a half teaspoon of jam in center of each cookie.
8. Make a criss cross cut in center of other cookies. Place on top of jam. Press edges together with a fork.
9. Bake at 375 degrees about 8 minutes.
10. Makes about 5 dozen 2 inch cookies.

### LEMON SNAPS

- 3/4 cup butter
- 1/2 teaspoon lemon rind
- 1 cup sugar
- 2 1/4 cups all purpose flour
- 1 egg yolk
- 1/2 teaspoon salt
- 2 tablespoons lemon juice

2. Add egg and egg yolk, lemon juice and rind. Beat until light and fluffy.
3. Sift together flour, baking powder and salt. Add to creamed mixture and mix thoroughly.
4. Place in refrigerator to chill.
5. When chilled, roll thin and cut with a round cutter. (Work with small portion of dough at a time.)
6. Place on greased cookie sheets.
7. To make crackled surface brush each cookie with cold water before baking.
8. Bake at 375 degrees about 12 to 15 minutes.
9. Makes about 7 dozen.

### GRETCHEN'S CINNAMON STARS

- 3 egg whites
- 1/2 pound unblanched almonds, grated
- 1/4 teaspoon salt
- 1/2 pound powdered sugar (1 1/2 cups plus 2 tablespoons)
- Rind of 1/2 lemon
- 1/2 teaspoon cinnamon
- Powdered sugar for rolling

1. Beat egg whites until frothy. Add salt and continue beating until stiff but not dry.
2. Add powdered sugar gradually. (Remove about 1/2 cup of this mixture for rolling before adding other ingredients.)
3. Add grated almonds, lemon rind and cinnamon. Blend lightly.
4. Sprinkle a board or canvas generously with powdered sugar instead of flour.
5. Roll only a very small portion of dough at a time. It is difficult to handle.
7. Place on well greased cookie sheets. Frost with topping.
8. Bake at 300 degrees about 20 minutes.
9. Remove stars from cookie sheets immediately after taking from oven as they break easily.
Rolled Cookies (Continued)

**PIN WHEELS**

- 3/4 cup butter
- 3/4 cup sugar
- 1 egg yolk
- 3 tablespoons milk
- 1 1/2 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon vanilla
- 1 square unsweetened chocolate, melted

2. Sift dry ingredients and add alternately with milk. Add vanilla.
3. Divide dough into two equal parts. Add one square melted chocolate to one half mixture.
4. Roll both halves thin. Place one on top of the other and roll like a jelly roll. Place in refrigerator over night.
5. Slice thin.
6. Place on greased cookie sheets.
7. Bake at 375 degrees about 8 minutes.
8. Makes about 3 dozen.

**SWISS COOKIES**

- 1 cup butter
- 1/2 cup sugar
- 2 1/2 cups all purpose flour
- 2 egg yolks
- 1 teaspoon lemon juice
- 1/2 cup sugar

1. Cream butter. Add sugar and continue creaming.
2. Add 2 egg yolks, lemon juice and rind, salt and flour. Mix thoroughly and chill for several hours.
3. Roll to 1/4 inch thickness on a floured canvas. Cut with a cookie cutter.
4. Beat the remaining 2 yolks slightly and brush over cookies. Sprinkle with sugar and cinnamon mixture.
5. Place on greased cookie sheets.
6. Bake at 400 degrees about 10 to 15 minutes until golden brown.
7. Makes about 3 dozen.

**CHOCOLATE PECAN WAFERS**

- 3 squares unsweetened chocolate
- 1 cup sugar
- 2 eggs
- 1/2 cup butter
- 1/2 cup all purpose flour
- 1 teaspoon vanilla
- 3/4 cup pecans, finely chopped

1. Melt chocolate. Let cool slightly.
2. Cream butter. Add salt, vanilla and sugar. Blend well.
3. Add eggs and beat until light and fluffy.
4. Then add melted chocolate, flour and nuts. Mix well.
   Place in refrigerator to chill thoroughly.
5. When chilled, roll thin and cut with a cookie cutter.
6. Place on greased cookie sheets.
7. Bake at 325 degrees about 12 to 15 minutes.
8. Makes about 7 dozen cookies.

**TRILBYS**

- 1 cup butter
- 2 eggs
- 1 cup brown sugar
- 1 1/2 cups all purpose flour
- 2 cups raw quick cooking oatmeal, ground
- 1/2 cup sugar
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup finely chopped walnuts
- 1 teaspoon vanilla

1. Cream butter and brown sugar. Add eggs one at a time. Beat well after the addition of each.
2. Add ground oatmeal.
3. Add sifted dry ingredients.
4. Roll on slightly floured canvas. Cut into rounds about 1 1/4 inches wide and 1/2 inch thick.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 12 minutes.
7. Put cookies together with date filling after they are baked.

**DATE FILLING**

- 1 cup white sugar
- 1/2 pound pitted dates
- 1 cup water
- 1/4 cup sugar

1. Cook all ingredients together until dates are soft and mixture is thick.
2. Makes about 5 dozen.

Refrigerator Cookies

**CINNAMON REFRIGERATOR COOKIES**

- 1/2 cup butter
- 1 cup light brown sugar
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 1/4 cups all purpose flour
- 1 teaspoon soda
- 1 teaspoon cream of tartar
- 1 teaspoon cinnamon
- 1/2 cup finely chopped dates
- 2 tablespoons sugar

2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour, soda, cream of tartar and cinnamon. Add to creamed mixture.
4. Fold in dates and nut meats.
5. Shape into 1 1/2 inch rolls. Wrap in waxed paper and refrigerate over night.
7. Place on greased cookie sheets.
8. Bake at 375 degrees about 6 to 7 minutes.
9. Makes about 8 dozen.

**CHOCOLATE MARBLE WAFERS**

- 3/4 cup butter
- 1 cup sugar
- 1 1/2 teaspoons soda
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 tablespoons sugar
- 3 1/2 cups cake flour

1. Cream butter. Add sugar and blend thoroughly.
2. Add eggs one at a time. Beat well until light and fluffy. Add vanilla.
3. Add flour, soda and crushed rice flakes. Mix well.
4. Divide dough into two parts.
5. Blend melted chocolate and 2 tablespoons sugar with one part of dough.
6. Line a 4x1 2/3 x 3 inch pan with waxed paper.
7. Pack dough in alternating strips lengthwise in pan to form a checkerboard. Chill in refrigerator for several hours.
8. Slice thin.
9. Place on greased cookie sheets.
10. Bake at 425 degrees about 8 to 10 minutes.
11. Makes about 6 dozen.
Refrigerator Cookies (Continued)

REFRIGERATOR COOKIES

| 1 cup butter | 2 teaspoons cinnamon |
| ½ cup lard | ½ pound almonds or walnuts, finely chopped |
| 1 cup granulated sugar | 1 teaspoon soda |
| 1 cup brown sugar | 1 tablespoon hot water |
| 3 eggs | |
| 4 cups all purpose flour | |

1. Cream butter and lard. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour and cinnamon. Dredge nuts with part of it.
4. Mix soda with hot water.
5. Add flour, soda mixture and floured nuts to creamed butter.
7. Cut in thin slices. Cut cookies into small squares or rectangles if slices are too large.
8. Place on greased cookie sheets.
9. Bake at 425 degrees about 8 to 10 minutes.
10. Makes about 6 dozen.

PEANUT COOKIES

| 1 cup butter | 1 teaspoon soda |
| 2 cups light brown sugar | 1 teaspoon cream of tartar |
| 2 eggs | ½ teaspoon salt |
| 3 cups cake flour | 1 cup ground peanuts |

2. Add eggs one at a time. Beat well after the addition of each.
5. Shape into rolls. Place in refrigerator over night.
6. Slice thin.
7. Place on greased cookie sheets.
8. Bake at 375 degrees about 10 minutes.
9. Makes about 12 dozen small cookies.

Note: Omit salt if salted peanuts are used.

SCOTCH SCONES

| 3 tablespoons brown sugar | 1 cup butter |
| Powdered sugar | 2 cups all purpose flour |

1. Place brown sugar in 1 cup measure and fill cup with powdered sugar.
3. Add flour and mix well.
4. Form into rolls about 5 or 6 inches long. Place in refrigerator over night. Slice thin.
5. Place on greased cookie sheets.
6. Bake at 400 degrees about 10 or 12 minutes.
7. Makes about 4 dozen.

FRUIT FILLED REFRIGERATOR COOKIES

| 1 cup butter | ½ teaspoon cinnamon |
| 2 cups brown sugar | 1 teaspoon soda |
| 3 eggs | ¾ teaspoon salt |
| 4 cups all purpose flour | |

1. Cream butter. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift flour with cinnamon, soda and salt. Add to creamed mixture.
4. Divide dough in half. Roll each half ½ inch thick.
5. Cover rolled dough with filling.

Filling

| 1 cup pitted dates, cut in small pieces | ½ cup water |
| ½ cup nuts, finely cut | |
| ½ cup sugar | |

6. Cook dates, sugar and water until dates are soft. Add nuts and cool.
7. Roll like jelly roll.
8. Allow to stand in refrigerator over night.
9. Slice thin.
10. Place on greased cookie sheets.
11. Bake at 375 degrees about 10 or 12 minutes.
12. Makes about 4 dozen.

FROZEN COCONUT COOKIES

| 2 eggs | 1 ½ teaspoons baking powder |
| 1 ½ cup brown sugar | 2 cups all purpose flour |
| 1 ½ cups white sugar | 2 teaspoons salt |
| 1 ½ cup melted butter | 2 cups finely chopped shredded coconut |
| 1 ½ teaspoon lemon extract | |

2. Sift dry ingredients. Add to the first mixture.
3. Add coconut and mix thoroughly.
4. Pack into greased bread pan. Place in refrigerator over night.
5. Remove from pan and slice.
6. Place on greased cookie sheets.
7. Bake at 400 degrees about 10 to 12 minutes.
8. Makes about 3 dozen.

AGNES' SCOTCH OATMEAL COOKIES

| ½ cup butter | 1 teaspoon soda |
| ½ cup other shortening | 1 teaspoon salt |
| 1 cup brown sugar | 3 cups raw quick cooking oatmeal |
| 1 cup dark brown sugar | 1 cup finely chopped walnuts |
| 1 ½ teaspoons vanilla | |
| 2 eggs | |
| 1 ½ cups all purpose flour | |

1. Cream butter and shortening using medium speed of electric mixer.
2. Gradually add white and brown sugar. Blend well.
3. Add vanilla.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift flour, measure and sift three times with soda and salt.
6. Turn mixer to low speed. Add sifted dry ingredients.
7. Fold in oatmeal and chopped nuts.
8. Shape into rolls about 2 inches in diameter. Chill over night.
10. Place on greased cookie sheets.
11. Bake at 350 degrees about 10 minutes.
12. Makes about 8 dozen.

— 16 —
Refrigerator Cookies (Continued)

RUM REFRIGERATOR COOKIES
1 cup butter 2 1/2 cups plus 6 tablespoons
1 cup sugar all purpose flour
1 egg 1/2 teaspoon cardamom
1 tablespoon rum 1/2 cup almonds, finely chopped
Grated rind of 1/2 lemon chopped
1 teaspoon baking powder 1/2 cup citron, finely chopped

1. Cream butter and sugar well.
3. Add rum, lemon rind and sifted dry ingredients.
4. Fold in almonds and citron.
5. Shape into 2 inch rolls. Wrap in waxed paper. Refrigerate until firm.
7. Place on ungreased cookie sheets.
8. Bake at 350 degrees about 10 minutes.
9. Makes about 5 dozen.

BLACK WALNUT SLICES
2 cups all purpose flour 1 egg
1/2 teaspoon salt 1/2 teaspoon vanilla
1/2 teaspoon cream of tartar 2 tablespoons cream
1/2 teaspoon soda 1/2 cup dates, finely cut
1/2 cup butter 1/2 cup black walnuts, finely chopped
1/2 cup brown sugar
1. Sift flour, salt, cream of tartar and soda together.
2. Cream butter; add sugar. Beat until fluffy.
4. Add sifted dry ingredients alternately with cream.
5. Fold in dates and nuts.
6. Shape into 2 inch rolls. Wrap in waxed paper and refrigerate several hours or until firm.
7. Cut in thin slices.
8. Place on ungreased cookie sheets.
9. Bake at 375 degrees about 10 to 12 minutes.
10. Makes about 3 dozen.

ALMOND STICKS
1/2 cup butter 1/2 teaspoon soda
1/4 cup lard 1/2 teaspoon salt
1/2 cup granulated sugar 1/2 teaspoon cinnamon
1/2 cup brown sugar, tightly packed 1 egg
1 drop anise oil 1 egg yolk, beaten (coating for cookies)
1 1/2 cups all purpose flour 1/2 tablespoon water
1/2 teaspoon baking powder
1. Cream butter and lard.
2. Gradually add granulated and brown sugar. Cream well.
4. Sift flour, baking powder, soda, salt and cinnamon together.
5. Add dry ingredients and grated nuts. Blend.
6. Pack into a greased waxed paper lined 7 1/2 x 11 1/2 x 1 1/2 inch pan.
7. Refrigerate over night.
8. Cut into thin strips.
9. Place on ungreased cookie sheets. Brush with beaten egg yolk which has had 1/2 tablespoon water added.
10. Bake at 350 degrees about 10 minutes.
11. Makes about 3 to 4 dozen.

ORANGE PECAN COOKIES
1 cup butter 1 tablespoon grated orange rind
1/2 cup brown sugar 1/2 cup all purpose flour
1/2 cup white sugar 1/2 cup all purpose flour
1 egg 1 teaspoon baking powder
2 tablespoons orange juice 1/2 cup chopped pecans
1. Cream butter and sugar.
3. Shape into rolls and place in refrigerator over night.
4. Slice thin.
5. Place on greased cookie sheets.
6. Bake at 400 degrees about 8 or 10 minutes.
7. Makes about 4 dozen.

FIG REFRIGERATOR COOKIES
3 teaspoons baking powder 1/2 teaspoon grated orange rind
1 teaspoon cinnamon 1/2 teaspoon all purpose flour
1 teaspoon salt 1/2 teaspoon cardamom
1/2 cup chopped nuts 1/2 cup all purpose flour
1/2 cup chopped figs
1/2 cup shortening (half butter, half lard) 1 teaspoon all purpose flour
1 1/2 cups brown sugar 1/2 cup all purpose flour
1 egg 1/2 cup all purpose flour
1/2 cup milk 1/2 cup all purpose flour
1. Blend the shortening, sugar and egg well. Add milk.
2. Mix and sift flour, baking powder, salt and cinnamon. Add to first mixture.
3. Add nuts and figs.
4. Shape into rolls and place in refrigerator over night.
5. Slice thin.
6. Place on greased cookie sheets.
7. Bake at 375 degrees about 10 minutes.
8. Makes about 3 dozen.

SWEDISH GINGER COOKIES
1 teaspoon cloves 1 teaspoon cinnamon
1 teaspoon soda 1/2 teaspoon cardamom
1/4 cup cream 1/2 teaspoon baking powder
6 cups all purpose flour 1/2 cup all purpose flour
1 cup dark syrup 1/2 teaspoon salt
1 cup sugar 1/4 cup cream
1 cup butter, melted 1/2 cup chopped nuts
3/4 cup cream 1/2 cup chopped pecans
1 teaspoon ginger
1. Bring syrup to boiling point and boil 5 minutes. Cool.
2. When cool, stir in sugar. Add melted butter, cream and spices. Mix well.
3. Dissolve soda in 1/4 cup cream. Add to above mixture with flour. Mix thoroughly. Let stand in refrigerator over night.
4. Roll to about 1/4 inch thickness. Cut into desired shapes.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 15 to 20 minutes.
7. Makes about 10 dozen.

CHOCOLATE MACAROONS
2 cups unblanched almonds 1 teaspoon cloves
3 eggs 1 teaspoon vanilla
1 1/2 cups sugar 2 tablespoons unsweetened evaporated milk
2 tablespoons unsweetened chocolate, melted
3 squares unsweetened chocolate
1. Grind almonds with a fine knife of food chopper.
2. Beat eggs until thick and lemon colored. Add sugar gradually.
3. Stir in milk, vanilla, almonds and melted chocolate.
4. Cover and chill for 2 hours in refrigerator.
5. Press dough through a cookie press, pastry bag, or drop from teaspoon onto greased cookie sheets.
6. Bake at 325 degrees about 15 minutes.
7. Makes about 7 dozen.
Squares and Strips

GRANDMOTHER’S ALMOND SHORTS

1 cup butter  
1 cup sugar  
3 egg yolks  
2 cups all purpose flour  
1 teaspoon baking powder

2. Add egg yolks, flour and baking powder. Beat 15 minutes with mixer. (Double time if beaten by hand.)
3. Spread evenly on two greased 10 1/2x16 1/2x1 inch pan.
4. Beat whites until frothy. Add sugar and brush over mixture in pan. Sprinkle almonds over egg whites.
5. Bake at 375 degrees about 20 to 25 minutes. Cool slightly.
6. Cut into 2x3 inch strips.
7. Makes about 4 1/2 dozen.

JELLY MERINGUE FILBERT BARS

Bottom Layer

1/2 cup butter  
1 egg yolk  
1/2 cup powdered sugar  
1/2 cup all purpose flour  
1/2 cup jelly

2. Press firmly into an ungreased 9x13x2 inch pan.
3. Bake at 375 degrees about 15 minutes.
4. When slightly cooled, spread jelly over entire surface.

Top Layer

1 egg  
1/4 cup sugar  
1/2 cup filberts, grated

5. Beat egg until light and fluffy.
6. Add sugar, cinnamon and grated nuts. Mix thoroughly.
7. Spread this mixture as evenly as possible over jelly on bottom layer.

ALMOND JAM BARS

1/2 cup butter  
1/2 cup sugar  
1 egg  
1/2 teaspoon almond extract  
1/2 cup cake flour  
1/2 teaspoon baking powder  
1/4 teaspoon cinnamon  
1/2 teaspoon cloves  
1/4 cup black raspberry jam

1. Cream butter. Add sugar gradually and beat well.
2. Add egg and beat until light and fluffy. Add almond extract.
3. Sift flour, baking powder, cinnamon and cloves together.
4. Combine creamed butter mixture with sifted dry ingredients using a pastry blender.
5. Spread half of mixture into greased 7 1/2x11 1/2x1 1/2 inch pan. Cover evenly with jam and spread with remaining mixture.
6. Bake at 400 degrees about 25 minutes.
7. Cool and cut into bars.
8. Makes about 28 bars (1x2 1/2 inches).

COCONUT STRIPS

1/2 cup butter  
3 cups flaked coconut  
2 eggs  
1/2 cup dessert wine  
2 tablespoons powdered sugar  
1 teaspoon vanilla  
1 cup grated coconut  
1/2 cup lemon juice  
1/4 cup sugar  
1/4 cup brown sugar  
1 cup all purpose flour  
1/2 cup chopped pecans

1. Cream butter. Add sugar gradually and beat well.
2. Add egg and beat until light and fluffy.
4. Spread in greased 8x8x2 inch pan.
5. Bake at 350 degrees about 15 minutes. Reduce temperature to 300 degrees and bake about 15 minutes longer.

LONDON BARS

Pastry

1/2 cup butter  
4 tablespoons powdered sugar  
2 egg yolks  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
3/4 cup flour  
1 teaspoon cinnamon  
1/4 cup brown sugar

1. Cream butter. Add powdered sugar and beat well.
2. Add egg yolks one at a time and beat well after the addition of each.
3. Add salt and flour.
4. Press dough into a greased 10x10x1 inch pan.
5. Bake at 400 degrees about 15 minutes.

Nut Meringue

5 egg whites  
1/4 cup sugar  
1/4 teaspoon salt  
1/2 teaspoon vanilla  
6 tablespoons powdered sugar

7. Beat egg whites and salt until stiff.
8. Fold in powdered sugar, grated nuts and vanilla.
10. Bake at 325 degrees about 20 minutes.
12. Makes about 5 dozen.

CINNAMON NUT SQUARES

1 cup butter  
1 cup sugar  
1 egg  
1 cup flour  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup chopped pecans

2. Add egg yolk and beat well.
3. Sift flour and cinnamon together. Add to above mixture.
4. Put into greased 7 1/2x11 1/2x1 1/2 inch pan.
5. Beat egg white slightly with fork. Spread over dough in pan and cover with chopped pecans.
6. Bake at 300 degrees about 45 to 50 minutes. Cut into squares while hot.
7. Makes about 3 dozen.
Squares and Strips (Continued)

**OATMEAL DATE SQUARES**

1 1/4 cups raw quick cooking oatmeal
1 1/2 cups all purpose flour
1 cup light brown sugar
1/2 teaspoon soda
1/2 teaspoon salt

1. Mix dry ingredients and work in butter thoroughly.
2. Pack half of mixture in the bottom of a greased 8x8x2 inch pan.
3. Cover with Date Filling.

**Date Filling**

1/4 pound dates, cut in pieces
1/2 cup water
1/2 cup sugar
1 1/2 tablespoons lemon juice
1/2 teaspoon salt
1/2 cup nuts, chopped

4. Boil dates, sugar, salt and water until thick. Remove from range. Cool and add lemon juice and nuts.
5. Add remaining crumb mixture, pressing it down well.
7. Makes about 16.

**DATE BARS**

1 pound pitted dates, chopped
1 cup chopped nuts
1 cup all purpose flour
1/2 teaspoon baking powder

1. Mix dates and nuts with sifted flour, baking powder and salt.
2. Beat eggs until light. Add sugar gradually and mix well.
3. Add remaining ingredients. Blend thoroughly and pour into a greased 7 1/2x11 1/2x1 1/2 inch pan.
4. Bake at 350 degrees about 20 minutes.
5. While warm, cut into bars. Roll in powdered sugar if desired.

**SHERRY DATE STRIPS**

Pastry

2 cups all purpose flour
1/2 teaspoon soda
2 cups raw quick cooking oatmeal

1. Sift flour, soda and salt together. Combine with oatmeal and brown sugar.
2. Blend soft butter into dry ingredients with pastry blender.
3. Divide dough into halves. Firmly press 1/2 of dough into a greased 9x13x2 inch pan.
4. Spread with filling.

Filling

1 pound pitted dates
1 cup light brown sugar
1/16 teaspoon black pepper
1 cup Sherry wine
1 cup chopped almonds
1/4 teaspoon nutmeg

5. Cut dates into small pieces. Add brown sugar, wine, nutmeg, salt and black pepper.
6. Cook, stirring frequently, until slightly thick. Cool slightly.
8. Spread on unbaked pastry.

Top Pastry

9. Use other half of pastry. Spread firmly on waxed paper the same size as the pan.
10. Lay over date filling. Remove waxed paper.
11. Press firmly onto date mixture.
12. Bake at 350 degrees about 30 minutes.
14. Makes about 5 dozen.

**CORN FLAKE DREAM BARS**

Bottom Layer

1/4 cup butter
1/2 cup light brown sugar
1/2 teaspoon soda
1/2 teaspoon salt
1 cup corn flake crumbs

2. Press into well greased 9x13x2 inch pan.
3. Bake at 350 degrees about 15 minutes.

Top Layer

2 eggs
1 cup light brown sugar
1 teaspoon vanilla
1/2 teaspoon salt
1 cup corn flakes
1 cup moist coconut
1 cup broken walnuts

5. Fold in remaining ingredients.
6. Spread on top of baked crust.
7. Bake at 350 degrees about 20 to 25 minutes.
8. Cut into strips or squares while warm.

**RASPBERRY FILLED SQUARES**

1 1/2 cups all purpose flour
1 cup coarsely chopped walnuts
1/2 teaspoon soda
1/2 teaspoon salt
1 cup brown sugar
1/2 cup raw quick cooking oatmeal
1 cup broken walnuts
1/2 cup raspberry jam

1. Sift flour, soda and salt together.
3. Add melted butter. Blend.
4. Press half of mixture into a greased 7 1/2x11 1/2x1 1/2 inch pan.
5. Cover with combined raisins and jam. Top with remaining flour mixture.
6. Bake at 350 degrees about 30 minutes.
7. When cold cut into squares.

**SCOTCH TOFFEE**

Cookie

1/2 cup melted butter
1/2 teaspoon salt
2 cups raw quick cooking oatmeal
1/4 cup dark corn syrup (or honey)
1/2 cup brown sugar
1 1/2 tablespoons vanilla

1. Pour melted butter over oatmeal. Combine.
2. Add sugar, salt, corn syrup and vanilla. Blend.
3. Pack firmly into a well greased 8x8x2 inch pan.
4. Bake at 400 degrees about 12 minutes.
5. Cool about 3 or 4 minutes. Loosen edges with spatula. Turn pan upside down and pound bottom of pan with spatula to loosen cookie.

Topping

1 cup semi-sweet chocolate
1/4 cup finely chopped nuts

7. Melt chocolate bits over low heat.
8. Spread one layer of Scotch Toffee with chocolate. Lay other half over first layer. Spread with chocolate and sprinkle with chopped nuts.
9. Cut in strips while still warm.
Squares and Strips (Continued)

RUTH'S CHOCOLATE BROWNIES

\[
\begin{align*}
\frac{3}{4} \text{ cup cake flour} & \quad \frac{2}{4} \text{ eggs} \\
\frac{1}{2} \text{ teaspoon baking powder} & \quad 1 \text{ cup sugar} \\
\frac{1}{2} \text{ teaspoon salt} & \quad 1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cup butter} & \quad \frac{1}{2} \text{ cup chopped nuts} \\
2 \text{ squares unsweetened chocolate} & \\
1. \text{ Sift flour once, measure and sift three times with baking powder and salt.} \\
2. \text{ Melt butter and chocolate. Cool slightly.} \\
3. \text{ Beat eggs. Gradually add sugar.} \\
4. \text{ Add melted chocolate mixture.} \\
5. \text{ Fold in sifted dry ingredients, vanilla and nuts.} \\
6. \text{ Pour into a greased 8x8x2 inch pan.} \\
7. \text{ Bake at 350 degrees about 40 minutes.} \\
8. \text{ Brush immediately with melted butter or cream.} \\
9. \text{ Cut while warm. Roll in powdered sugar.} \\
10. \text{ Makes about 16.}
\end{align*}
\]

CHOCOLATE DEVILS

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad \frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup sugar} & \quad 2 \text{ squares unsweetened chocolate} \\
2 \text{ eggs} & \quad 2 \text{ cups all purpose flour} \\
\frac{1}{4} \text{ cup milk} & \quad 1 \text{ teaspoon vanilla} \\
\frac{1}{4} \text{ cup all purpose flour} & \quad 1 \text{ cup nuts, broken} \\
1. \text{ Cream butter and sugar thoroughly. Add eggs one at a time. Beat well.} \\
2. \text{ Add dry ingredients and milk alternately.} \\
3. \text{ Add melted chocolate, vanilla and broken nut meats and mix well.} \\
4. \text{ Pour into greased 7 1/2x11 1/2x1 1/2 inch pan.} \\
5. \text{ Bake at 350 degrees about 25 minutes.} \\
6. \text{ Cut into 1 inch strips while warm.} \\
7. \text{ Makes about 40.}
\end{align*}
\]

FUDGE SQUARES

\[
\begin{align*}
\frac{3}{4} \text{ cup unsweetened chocolate} & \quad \frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{4} \text{ cup butter} & \quad \frac{1}{2} \text{ teaspoons vanilla} \\
\frac{1}{4} \text{ cup light corn syrup} & \quad 2 \text{ cups raw quick cooking oatmeal} \\
\frac{1}{4} \text{ cup sugar} & \quad \frac{1}{4} \text{ cup chopped nuts} \\
1. \text{ Melt chocolate and butter over low heat.} \\
2. \text{ Add remaining ingredients. Blend.} \\
3. \text{ Press firmly into a greased 7 1/2x11 1/2x1 1/2 inch pan.} \\
4. \text{ Bake at 375 degrees about 30 minutes.} \\
5. \text{ Cut into squares. Wrap in waxed paper. Store in refrigerator.} \\
6. \text{ Makes about 16.}
\end{align*}
\]

TOFFEE SQUARES

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 2 \text{ cups all purpose flour} \\
1 \text{ cup brown sugar} & \quad \frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{4} \text{ egg yolk} & \quad \frac{1}{2} \text{ pound sweet chocolate} \\
1 \text{ teaspoon vanilla} & \quad \frac{1}{2} \text{ cup chopped nuts} \\
1. \text{ Cream butter. Gradually add sugar. Beat well.} \\
2. \text{ Add egg yolk and vanilla. Blend.} \\
3. \text{ Add flour and salt. Blend to moisten flour.} \\
4. \text{ Spread in a rectangle about 10x13 inches on a greased cookie sheet.} \\
5. \text{ Bake at 350 degrees about 20 minutes.} \\
6. \text{ While slightly warm, spread with melted chocolate. Sprinkle with chopped nuts.} \\
7. \text{ Cut into small squares.} \\
8. \text{ Makes about 6 to 7 dozen.}
\end{align*}
\]

WALNUT SLICES

\[
\begin{align*}
\frac{1}{2} \text{ cup soft butter} & \quad 1 \text{ cup all purpose flour} \\
\frac{1}{2} \text{ cup brown sugar} & \quad 2 \text{ eggs, slightly beaten} \\
2 \text{ tablespoons all purpose flour} & \quad 1 \frac{1}{2} \text{ teaspoons baking powder} \\
\frac{1}{4} \text{ teaspoon baking powder} & \quad 1 \frac{1}{2} \text{ teaspoons vanilla} \\
\frac{1}{2} \text{ teaspoon salt} & \quad 1 \text{ cup coconut} \\
1. \text{ Blend soft butter and flour.} \\
2. \text{ Press firmly into a greased 7 1/2x11 1/2x1 1/2 inch pan.} \\
3. \text{ Bake at 350 degrees about 15 minutes.} \\
4. \text{ Combine brown sugar, flour, baking powder and salt.} \\
5. \text{ Add remaining ingredients. Blend.} \\
6. \text{ Spread evenly over baked bottom layer.} \\
7. \text{ Bake at 350 degrees about 30 minutes.} \\
8. \text{ When cold, spread with Orange Frosting.}
\end{align*}
\]

Orange Frosting

\[
\begin{align*}
\frac{1}{2} \text{ cups powdered sugar} & \quad 2 \text{ tablespoons orange juice} \\
2 \text{ tablespoons melted butter} & \quad 2 \text{ teaspoons lemon juice} \\
9. \text{ Blend ingredients.} \\
10. \text{ Spread evenly over top layer.} \\
11. \text{ Cut into slices.} \\
12. \text{ Makes 32.}
\end{align*}
\]

HAZELNUT SLICES

\[
\begin{align*}
\frac{1}{2} \text{ cup grated hazelnuts} & \quad \text{Stiff raspberry or strawberry jam} \\
\frac{1}{2} \text{ cup powdered sugar} & \quad 1 \text{ unbeaten egg white} \\
1 \text{ cup unblanched almonds, chopped} & \quad 1 \text{ teaspoon baking powder} \\
5. \text{ Beat eggs until light. Add brown sugar and vanilla. Blend well.} \\
6. \text{ Sift flour, baking powder and salt together. Stir into creamed mixture. Mix until smooth.} \\
7. \text{ Add coconut and chopped nuts.} \\
8. \text{ Spread evenly over slightly cooled bottom layer.} \\
9. \text{ Bake at 350 degrees about 35 minutes.} \\
10. \text{ When cool cut into bars.} \\
11. \text{ Makes about 24.}
\end{align*}
\]

TOFFEE NUT BARS

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad 1 \text{ cup all purpose flour} \\
\frac{1}{2} \text{ cup brown sugar} & \quad \frac{1}{2} \text{ teaspoon salt} \\
2 \text{ eggs} & \quad \frac{1}{2} \text{ teaspoon baking powder} \\
1 \text{ teaspoon vanilla} & \quad 1 \text{ cup coconut} \\
2 \text{ tablespoons all purpose flour} & \quad 1 \text{ cup unblanched almonds, chopped} \\
1 \text{ teaspoon baking powder} & \quad 2 \text{ tablespoons lemon juice} \\
1. \text{ Cream butter. Add brown sugar gradually. Blend thoroughly.} \\
2. \text{ Add flour. Mix well.} \\
3. \text{ Press firmly into an ungreased 7 1/2x11 1/2x1 1/2 inch pan.} \\
4. \text{ Bake at 350 degrees about 10 minutes. Let cool slightly.} \\
5. \text{ Beat eggs until light. Add brown sugar and vanilla. Blend well.} \\
6. \text{ Sift flour, baking powder and salt together. Stir into creamed mixture. Mix until smooth.} \\
7. \text{ Add coconut and chopped nuts.} \\
8. \text{ Spread evenly over slightly cooled bottom layer.} \\
9. \text{ Bake at 350 degrees about 35 minutes.} \\
10. \text{ When cool cut into bars.} \\
11. \text{ Makes about 24.}
\end{align*}
\]

HAZELNUT SLICES

\[
\begin{align*}
\frac{1}{2} \text{ cup grated hazelnuts} & \quad \text{Stiff raspberry or strawberry jam} \\
\frac{3}{4} \text{ cup powdered sugar} & \quad 1 \text{ unbeaten egg white} \\
1 \text{ cup unblanched almonds, chopped} & \quad 1 \text{ teaspoon baking powder} \\
3. \text{ Make a depression the length of the strip and fill with jam.} \\
4. \text{ Bake at 350 degrees about 15 to 20 minutes.} \\
5. \text{ When cool, cut into half inch slices and remove from sheet.} \\
6. \text{ Makes about 20 slices.}
\end{align*}
\]
Squares and Strips (Continued)

**CALIFORNIA DREAM BARS**

**First Part**

- ½ cup brown sugar
- ¼ cup all purpose flour

1. Mix ingredients and line bottom and sides of an ungreased 7 ½ x 11 ½ x 1½ inch pan. Press firmly.
2. Bake at 375 degrees about 15 minutes.

**Second Part**

- 2 eggs
- 2 tablespoons all purpose flour
- 1 cup brown sugar
- 1 cup pecans, broken into small pieces
- 1 cup coconut

4. Spread over baked crust. Return to oven.
5. Bake at 375 degrees about 15 minutes longer.
6. When cold cut into strips, squares or bars.

**SCOTCH SHORTBREAD**

- 1 teaspoon orange or almond extract
- Candied orange peel, citrus and cherries for decorating

1. Cream butter and work in flour, sugar, almonds and salt.
2. Press into greased 7 ½ x 11 ½ x 1½ inch pan.
3. Prick well with a fork or skewer. Decorate before baking with thin strips of citron, candied cherries or candied orange peel.
4. Bake at 375 degrees about 30 to 35 minutes.
5. Cut into 1½ inch squares while hot.

**Miscellaneous**

**ALMOND RINGS**

- ¾ pound butter
- 1 cup sugar
- 3 egg yolks
- 4 cups all purpose flour

2. Add flour and mix until well blended.
3. Flour hands and form small pieces of dough into rings.
4. Dip into slightly beaten egg white, then into chopped almonds mixed with sugar and cinnamon.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 12 to 15 minutes. Remove from sheets immediately.
7. Makes about 8 dozen.

**DATE AND ALMOND Dainties**

- ½ pound almonds
- 1 pound pitted dates, finely cut
- 1 cup plus 3 tablespoons sugar

1. Blanch almonds and cut into shreds lengthwise.
2. Combine almonds, dates, sugar, unbeaten egg whites and vanilla. Place in refrigerator for 1 hour.
3. Form into small balls or cones and top each with half a cherry.
4. Place on greased cookie sheets.
5. Bake at 325 degrees about 15 to 20 minutes.

**HAZELNUT PUFF BALLS**

- 4 egg whites
- 1 pound powdered sugar
- ½ pound grated hazelnuts
- Rind of ½ lemon, grated

1. Beat egg whites until they hold their shape.
2. Add sugar and continue beating for 5 minutes with electric mixer. Divide batter. Save half for icing.
3. Add grated nuts and lemon rind to other half of mixture.
4. Dip hands in powdered sugar and form small balls.
5. Place on greased cookie sheets.
6. Make a dent in the center of each ball and fill with icing. Allow to dry five minutes.
7. Bake at 325 degrees about 15 to 18 minutes or until icing is a delicate brown.

**BUTTER BALLS**

- ¾ cup butter
- 1 teaspoon vanilla
- 1 cup brown sugar
- ½ cup all purpose flour

1. Cream butter. Add sugar, egg and vanilla.
2. Add sifted dry ingredients.
4. Place on greased cookie sheets about 2 inches apart.
5. Bake at 400 degrees about 10 minutes or until light brown.
6. Makes about 6 dozen.

**THREE LEAF CLOVERS**

- 2 eggs (separated)
- ½ teaspoon salt
- 1 cup sugar
- ¾ cup powdered sugar
- ¼ pound filberts, finely grated
- ¼ pound unblanched almonds, finely grated

2. Add grated nuts, salt and stiffly beaten egg whites.
3. Flour hands to prevent dough from sticking to fingers.
4. Form dough into balls about the size of a marble.
5. Place 3 balls together on greased cookie sheets. Place a piece of candied cherry in the center of each clover and use citron for the stem.
6. Bake at 300 degrees about 12 to 15 minutes. Do not brown.
7. Makes about 2 dozen.

Note: Be sure to use filberts and almonds in this recipe and to grate as fine as flour.
MESS VON BRIESEN'S COOKIES

3 cups all purpose flour
2 egg yolks
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup sugar
1 square unsweetened chocolate, grated

1. Sift flour. Measure and sift 3 times with salt.
2. Cream butter using medium speed of electric mixer.
4. Add egg yolks one at a time. Beat well after the addition of each. Add vanilla.
5. Turn electric mixer to low speed. Add sifted dry ingredients. Blend.
6. Place small pieces of dough on ungreased cookie sheets.
7. Make depression in center of dough. Add jelly.
8. Bake at 375 degrees 12 to 14 minutes.
9. Slice while warm and spread with glaze.
10. Mix sugar and lemon juice together.
11. Makes about 6 dozen.

GRATED CHOCOLATE SLICES

1/2 cup butter
1/2 cup sugar
1 egg
1 square unsweetened chocolate, grated
1/2 teaspoon salt
1 unbeaten egg white
2 cups grated unblanched almonds

1. Cream butter, add sugar and grated chocolate and mix well. Add vanilla.
2. Add egg and mix until light and fluffy.
3. Add flour and salt and mix well. Let chill in refrigerator about 1 hour.
4. Using 3/4 of the mixture, arrange dough on greased cookie sheet into a long, hollow, box like form (about 2 1/2 x 18 inches).
5. Fill with filling.

Bonbon Cookies

1 cup dates, finely cut
1/2 cup walnuts, finely chopped
1/2 teaspoon vanilla
1 egg white
1/2 teaspoon salt
1 teaspoon chocolate, grated

1. Combine finely chopped dates, nuts and vanilla.
2. Form into balls the size of a hazel nut. Add sugar.
4. Divide in half. Add one drop of green coloring to one half and one drop of red to the other.
6. Place on greased cookie sheets about 2 inches apart.
7. Bake at 350 degrees about 40 minutes.
8. Make depression in center of dough. Add jelly.
9. Bake at 350 degrees about 12 to 14 minutes.
10. Mix sugar and lemon juice together.
11. Makes about 6 dozen.

RADIO MACAROONS

1 cup butter
1 cup brown sugar
1 cup white sugar
2 large eggs
1 teaspoon vanilla
2 cups all purpose flour
1 teaspoon baking powder
1 cup coconut
1 cup chopped pecans

1. Cream butter, add sugar and cream well.
2. Add eggs, beating well after the addition of each. Add vanilla.
4. Add to creamed mixture. Blend well.
5. Form into small balls.
6. Place on greased cookie sheets.
7. Bake at 375 degrees 12 to 14 minutes.
8. Makes about 6 dozen.

Pistachio Delights

1/2 cup butter
1 cup sugar
2 egg yolks
1/2 teaspoon lemon extract
1/2 cup chopped blanched almonds
2 tablespoons milk
1/2 teaspoon almond extract
1/2 cup finely chopped pistachios for decorating
1 teaspoon baking powder

1. Cream butter. Add sugar gradually, creaming well.
2. Add flavoring.
3. Add egg yolks one at a time. Beat well.
5. Add flour mixture and milk alternately to creamed butter and sugar.
6. Form into balls the size of hickory nuts. Roll in chopped pistachios.
7. Place on greased cookie sheets about 2 inches apart.
8. Bake at 400 degrees about 12 to 15 minutes.
9. Makes about 2 1/2 dozen.

Ruth's Cookies

3/4 cup butter
1 cup sugar
2 eggs
2 cups all purpose flour
1/2 teaspoon baking powder
Corn flakes

1. Cream butter. Add sugar and blend well.
2. Add eggs one at a time and beat until light and fluffy.
3. Sift dry ingredients together, reserving about 2 tablespoons flour and nuts and dates.
4. Add dry ingredients to creamed mixture with milk, floured nuts, dates and vanilla. Mix well.
5. Pinch off about 1/2 teaspoonful of dough.
6. Form into balls and roll in whole corn flakes.
7. Place on greased cookie sheets.
8. Bake at 350 degrees about 12 to 15 minutes or until slightly browned.
## Whole Peanut Cookies

1 cup butter  
1 cup brown sugar  
1 egg  
1 1/2 cups all purpose flour  
1 1/4 teaspoons baking powder  
1 1/4 teaspoons soda  
1/2 cup crushed corn flakes  
1/2 cup whole salted peanuts (with skins)  
Vi cup nuts, finely chopped  
Vi cup powdered sugar

1. Cream butter. Add sugar and blend thoroughly.  
3. Add flour, salt and nuts. Mix thoroughly.  
4. Sift together flour, soda and baking powder.  
5. Form dough into balls about the size of a walnut.  
6. Roll cakes in powdered sugar immediately after removing from oven.  
7. Cut into 3 inch squares.  
8. Bake at 350 degrees about 12 to 15 minutes.  
10. Makes about 3 dozen.

## Gold Cookies

1/2 cup butter  
1 cup sugar  
2 eggs yolks  
1 teaspoon vanilla  
1 1/2 cups all purpose flour  
3 teaspoons baking powder  
1/4 cup nuts, finely chopped  
2 teaspoons cinnamon

1. Cream butter. Add sugar and blend thoroughly.  
2. Add egg yolks and mix well. Add vanilla.  
4. Combine chopped nuts and cinnamon.  
5. Chill until firm.  
6. Place balls three inches apart on greased cookie sheets.  
7. Bake at 350 degrees about 12 to 15 minutes.  
8. Makes about 5 dozen.

## Filbert Sticks

1 cup butter  
1/4 cup powdered sugar  
1 1/2 teaspoons salt  
1 pound powdered sugar  
1 pound grated hazelnuts  
1 teaspoon vanilla  
2 cups pecans, grated  
1/2 cup sugar  
1 tablespoon lemon juice  
1/4 cup cream  
1/4 cup sugar

1. Cream butter. Add sugar, vanilla and water.  
2. Add flour, salt and grated nuts.  
3. Chill about 1 hour in the refrigerator.  
4. Form into small rolls about the size of a finger.  
5. Place on greased cookie sheets.  
6. Bake at 250 degrees 1 hour. Roll in powdered sugar while still warm.  
7. Makes about 5 dozen.

## Kipfel

Dough

1/2 pound butter  
1 (8 ounce) package cream cheese  
1/4 teaspoon salt  
1 cup all purpose flour  
1 tablespoon fine bread crumbs  
1 teaspoon sugar  
1 tablespoon lemon juice  
1/2 cup cream

2. Add flour, salt and grated nuts.  
3. Chill until firm.  
6. When dough is firm, roll quite thin on floured canvas.  
7. Cut into 3 inch squares.  
8. Fill center with teaspoonful of Nut Filling. (Pureed dried apricots or prunes, or THICK marmalade or jam may be used.)  
10. Place on greased cookie sheets.  
11. Bake at 450 degrees about 15 minutes.  
12. While warm sprinkle with powdered sugar.  

## Mexican Wedding Cake

1 cup butter  
1/4 cup powdered sugar  
1 1/2 teaspoons salt  
2 cups all purpose flour  
1 cup sugar  
1/4 teaspoon salt  
1 teaspoon vanilla

1. Cream butter. Add powdered sugar and cream until smooth.  
2. Add flour, salt and vanilla. (Mixture is stiff.)  
3. Pinch off small pieces of dough.  
4. Place on greased cookie sheets.  
5. Bake at 400 degrees about 12 minutes.  
6. Roll cakes in powdered sugar immediately after removing from oven.  
7. Makes about 4 dozen.
### Miscellaneous (Continued)

#### PINEAPPLE DIAMONDS

**Filling**
- 1 8 ounce can crushed pineapple
- 2 cups sugar

1. Cook until thick as jam. Cool.

**Pastry**
- 3 cups all purpose flour
- 1 cup butter
- 1/4 teaspoon salt
- 3 tablespoons sugar
- 1/2 cup grated nuts

2. Mix flour, salt, sugar, and butter together until mixture looks like coarse meal. Add milk.
3. Divide dough into two parts. Roll thin and line on un-greased 10x16x2 inch flat tin with half the dough.
5. Roll out other half of dough. Pierce with fork and place over filling. Dot with butter.
6. Bake at 350 degrees about 30 to 35 minutes.
7. Cut into diamond shapes while still hot.
8. Makes about 4 dozen.

#### BANBURY TARTS

**Crust**
- 3 cups all purpose flour
- 1 cup cold lard
- 2 teaspoons salt
- 3/8 cup cold water

1. Sift together flour and salt. Add to first mixture. Combine lightly with a fork.
2. Gradually add cold water. Combine lightly with a fork.
3. Roll part of the dough about 3/16 inch thick (twice as thick as pie crust).
4. Roll out other half of dough. Pierce with fork and place over filling. Dot with butter.
5. Bake at 350 degrees about 30 to 35 minutes.
6. Cut into diamond shapes while still hot.
7. Makes about 4 dozen.

**Fruit Filling**
- 1 egg
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 1/4 teaspoon salt
- 1 cup chopped walnuts
- 1 cup chopped candied cherries

8. Beat egg.
10. Add salt, chopped nuts, candied cherries, raisins, lemon juice, lemon rind, water and melted butter.
11. Fill tart shells 2/3 full.
12. Bake at 375 degrees about 45 minutes.

#### SCANDINAVIAN DROPS

<table>
<thead>
<tr>
<th>1/4 cup butter</th>
<th>1 cup all purpose flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 cup brown sugar</td>
<td>1/4 cup chopped nuts</td>
</tr>
<tr>
<td>1 egg, separated</td>
<td>Tart jelly</td>
</tr>
</tbody>
</table>

2. Blend in flour and roll dough into small balls about one inch in diameter.
3. Slightly beat egg white with a fork.
5. Place on greased cookie sheets, making a depression in the centers.
6. Bake at 300 degrees about 15 minutes. Remove from oven and press down centers again and continue baking for 30 to 35 minutes.
7. Cool slightly and fill center with jelly. Candied cherries, small pieces of candied apricot or prune may be used.
8. Makes about 2 dozen.

#### GINGER SNAPS

<table>
<thead>
<tr>
<th>3/4 cup butter</th>
<th>2 teaspoons soda</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup sugar</td>
<td>1 teaspoon cinnamon</td>
</tr>
<tr>
<td>1/4 cup molasses</td>
<td>1 teaspoon cloves</td>
</tr>
<tr>
<td>1 egg</td>
<td>1 teaspoon ginger</td>
</tr>
<tr>
<td>2 cups all purpose flour</td>
<td>3 tablespoons sugar</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
<td>1 tablespoon grated orange peel</td>
</tr>
<tr>
<td>1 egg, separated</td>
<td>Tart jelly</td>
</tr>
</tbody>
</table>

1. Beat whole eggs until light and fluffy.
2. Gradually add sugar, beating constantly.
3. After last of sugar has been added beat 15 minutes using high speed of mixer.
4. Add sifted dry ingredients and combine.
5. Form into balls about the size of a walnut. Dip in sugar.
6. Place on greased cookie sheets about 2 inches apart.
7. Bake at 375 degrees about 20 minutes.
8. Makes about 4 dozen.

#### JO'S PFEFFERNUESSE

<table>
<thead>
<tr>
<th>4 eggs</th>
<th>1/4 cup finely cut candied lemon peel</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sugar</td>
<td>1/4 cup finely cut candied orange peel</td>
</tr>
<tr>
<td>1 tablespoon cinnamon</td>
<td>1/4 cup finely cut candied citron</td>
</tr>
<tr>
<td>1 tablespoon cloves</td>
<td>4 cups all purpose flour</td>
</tr>
</tbody>
</table>

1. Beat whole eggs until light and fluffy.
2. Gradually add sugar, beating constantly.
3. After last of sugar has been added beat 15 minutes using high speed of mixer.
4. Add cinnamon, cloves, pepper, finely cut orange and lemon peel and citron.
5. Fold in flour by hand.
6. Form a little less than a tablespoonful of dough into a ball.
7. Place on greased cookie sheets.
8. Bake at 400 degrees about 15 minutes.
9. Makes about 7 dozen.

#### AUNT MARTHA'S GINGER SNAPS

<table>
<thead>
<tr>
<th>1 cup butter</th>
<th>1 tablespoon ginger</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup sugar</td>
<td>1 teaspoon soda</td>
</tr>
<tr>
<td>1 cup molasses</td>
<td>1/4 teaspoon salt</td>
</tr>
<tr>
<td>3 1/2 cups all purpose flour</td>
<td>1 tablespoon grated orange peel</td>
</tr>
</tbody>
</table>

2. Sift flour with ginger, soda and salt. Add to first mixture.
3. Form into balls the size of a small walnut.
4. Place on greased cookie sheets. Flatten with the back of a tablespoon.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 6 dozen.
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