

Christmas

Cookies



HOME
SERVICE
BUREAU

THE ELECTRIC COMPANY... Milwaukee, Wisconsin
WISCONSIN ELECTRIC POWER CO.

Santa Claus is Baking



Can you not recall them now, those glorious autumnal sunsets of your childhood? You gazed eagerly and enthusiastically at the gorgeous crimson glow



reflected in the early evening clouds. Remember, also, how you clapped your hands in exquisite delight and exclaimed—"Santa Claus is baking!"

Yes, indeed, he was baking—Christmas cookies, for Christmas was coming. And in your childish faith you were so very sure that the fiery red in the sky was but the reflection from Santa's huge ovens way far up near the North Pole.

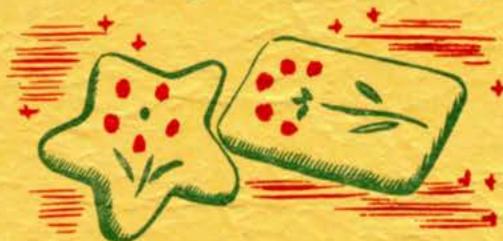
Christmas would not be complete for the children without Christmas cookies—the gingerbread man, the decorated tree, the Star of Bethlehem, the plod-



ding camel, the three wise men and, to be sure, the Christ Child.

How all these memories come back to us grown-ups at Christmas time. We still cherish the memories and find renewed joy in bringing back the "Christmas cooky people" for our children to enjoy.

Of course there must be Christmas cookies in your home this year! Therefore, we are happy to present to you our 1939 Christmas Cooky Recipe Booklet. Some new recipes are included. It is our hope that you will find this booklet helpful when planning your Christmas baking. With it, also, go



our best wishes for a Merry Christmas—and may your cooky jars be filled to the brim with those appealing Christmas cookies that children love so much.

HOME SERVICE BUREAU

The

ELECTRIC COMPANY

Milwaukee, Wisconsin

Home Service Bureau

Suggestions for Making and Decorating Christmas Cookies and 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

1 pound butter2 cups
1 pound granulated sugar2 cups
1 pound brown sugar2¾ cups
1 pound powdered sugar3 cups
1 pound bread flour4 cups
1 pound cake flour4½ cups
1 pound raisins2⅔ cups
1 pound currants2⅔ cups
1 pound pitted dates2 cups
1 pound shelled almonds2½ cups
1 pound shelled walnuts4 cups
1 pound shelled pecans4 cups
1 pound shelled peanuts2⅔ cups
1 pound shredded coconut6 cups
3 teaspoons1 tablespoon
16 tablespoons1 cup

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.

3. In an **electric** oven, fruit cakes may be decorated with glazed fruits, angelique (candied rhubarb) and nuts **before** baking.

4. When cakes are baked, remove from pans and let cool overnight. Melted Apricoting or other fruit cake glazes may be brushed over cake to improve appearance.

5. 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 confectioner's frosting.

4. Crisp, rich cookies are best stored in cardboard boxes lined with waxed paper. Other cookies keep better stored 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

DARK FRUIT CAKE

2 tablespoons grape juice	1 teaspoon each mace, cinnamon, cloves, allspice, nutmeg
2 tablespoons rose water	
1 1/2 pounds seeded raisins	1/2 teaspoon soda
1 pound currants or seedless raisins	1/2 pound citron, sliced thin
1 cup butter	1/2 pound pitted dates, cut in small pieces
1 cup sugar	1/2 pound candied orange peel, cut in small pieces
5 eggs	1/2 pound candied cherries, cut in small pieces
1/2 cup molasses	1/2 pound blanched almonds, cut in small pieces
1/4 cup sour milk	
2 cups bread flour	

- Mix grape juice and rose water with currants and raisins. Let stand over night.
- Cream butter well. Add sugar gradually.
- Add eggs one at a time. Beat well after the addition of each. Add molasses and sour milk.
- 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.
- Pour batter into pans lined with heavy waxed paper.
- Bake at 300 degrees. See Time Chart.
- This recipe makes about 5 3/4 pounds.

LIGHT FRUIT CAKE

1 1/2 cups butter	1/2 pound candied lemon peel, finely cut
3 cups sugar	1/2 pound candied orange peel, finely cut
6 eggs	1/2 pound candied cherries, cut in rings
1/2 cup syrup	1/2 pound candied pineapple, cut in small pieces
7 1/2 cups bread flour	1/2 pound citron, sliced thin
2 teaspoons soda	1/2 pound chopped Brazil nuts
2 cups buttermilk	1/2 pound chopped pecans
1 pound raisins	1/2 pound chopped filberts
1 pound currants	
1 pound figs	
1 pound pitted dates	

- Cream butter well. Add sugar gradually.
- Add eggs one at a time. Beat well, after the addition of each. Add syrup.
- Sift half the flour with soda. Add alternately with the buttermilk.
- Dredge fruit and nuts with remainder of flour. Add to above mixture. Mix well.
- Pour into pan lined with heavy waxed paper.
- Bake at 300 degrees. See Time Chart.
- Makes about 12 pounds.

CHOCOLATE FRUIT CAKE

1/2 pound butter	1 1/2 tablespoons lemon juice
1 1/2 teaspoons grated orange rind	2 1/2 cups cake flour
3/4 teaspoon grated lemon rind	3 teaspoons baking powder
1/2 pound brown sugar	1/8 teaspoon soda
6 eggs	1/4 teaspoon salt
2 squares unsweetened chocolate	1 1/2 teaspoon cinnamon
1/2 cup molasses	1/2 teaspoon allspice
1/2 cup tart jelly	1/2 teaspoon mace
6 tablespoons orange juice	1 1/2 pounds raisins, finely cut
	1 pound currants
	1/4 pound dates, finely cut
	1/2 pound citron, finely cut

- Cream butter. Combine orange and lemon rind with butter. Add sugar gradually and cream well.
- Add one egg at a time. Beat well after addition of each.
- Add melted chocolate, molasses, jelly and fruit juices.
- Sift together flour, soda, salt, cinnamon, allspice and mace.
- Add 1 cup of dry ingredients to finely cut fruit. Mix well.
- Add remainder of dry ingredients to creamed mixture. Beat well. Add fruit.
- Turn into buttered 10 inch spring form lined with waxed paper.
- Bake at 250 degrees for about 4 hours.
- Makes about 6 pounds.

HONEY FRUIT CAKE

1 cup candied cherries, cut in pieces	1/2 pound raisins
1/4 cup candied orange peel, cut in pieces	2 cups honey
1/4 cup candied lemon peel, cut in pieces	1 cup butter
1/4 cup stewed prunes, cut in pieces	3 eggs
1/4 cup stewed apricots, cut in pieces	3 cups bread flour
1/2 pound figs, cut in pieces	3/4 teaspoon cinnamon
1/2 pound pitted dates, cut in pieces	1/4 teaspoon cloves, allspice, and nutmeg
1/2 pound currants	1/2 teaspoon soda
	1 teaspoon cream of tartar
	1/4 teaspoon salt
	1 cup walnuts
	1 cup pecans
	1/2 cup cold coffee

- Pour honey over combined fruit. Let stand 24 hours.
- Cream butter. Add eggs one at a time. Beat well after the addition of each.
- Sift together dry ingredients. Add whole nuts.
- Mix coffee with fruit mixture. Add to creamed mixture with dry ingredients and nuts. Mix thoroughly.
- Pour into pan lined with heavy waxed paper.
- Bake at 300 degrees. See Time Chart.
- To store, warm honey may be poured over the cake and wrapped in heavy waxed paper. Will keep for at least 2 months if placed in a covered container.
- This recipe makes 5 pounds or 2 cakes baked in a 4x9 inch bread pan.



Fruit Cakes and Breads (Continued)

WHITE FRUIT CAKE

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|-------------------------------------|--|
| 3/4 cup butter | 1/4 pound citron, sliced thin |
| 2 cups sugar | 1/2 pound candied cherries, cut in small pieces |
| 1 teaspoon lemon extract | 1/2 pound candied pineapple, cut in small pieces |
| 2 1/2 cups bread flour | 1/2 pound chopped blanched almonds |
| 2 teaspoons baking powder | 7 egg whites |
| 1 cup sweet milk | |
| 1 pound white raisins | |
| 1/2 pound figs, cut in small pieces | |

1. Cream butter well, add sugar gradually. Add flavoring.
2. Sift half of flour with baking powder. Add alternately with milk.
3. Dredge fruit and nuts with remainder of flour. Add to above mixture.
4. Beat egg whites until stiff. Fold carefully into batter.
5. Pour into pan lined with heavy waxed paper.
6. Bake at 300 degrees. See Time Chart.
7. Makes 5 3/4 pounds.

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

MRS. HIBBARD'S FRUIT CAKE

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|------------------------------|---|
| 2 cups butter | 1 1/2 pounds seeded raisins |
| 2 cups sugar | 1 1/2 pounds currants |
| 12 eggs | 1 pound citron, sliced thin |
| 4 cups bread flour | 8 slices candied pineapple, cut in small pieces |
| 1/2 teaspoon nutmeg | 2 cups candied cherries, cut in small pieces |
| 1/2 teaspoon cloves | 4 cups chopped mixed nuts |
| 2 teaspoons cinnamon | |
| 1/4 cup brandy or substitute | |

1. Cream butter. Add sugar gradually and cream until smooth.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift 3 cups of flour with spices. Add alternately with brandy to creamed mixture.
4. Dredge fruit and nuts with remainder of flour.
5. Add floured fruit. Mix well.
6. Pour into pan lined with waxed paper.
7. Bake at 300 degrees. See Time Chart.
8. Makes 11 pounds.

PORK CAKE

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|----------------------|-------------------------------------|
| 2 cups boiling water | 1 teaspoon allspice |
| 1 pound ground pork | 1 teaspoon nutmeg |
| 2 cups brown sugar | 1 teaspoon soda |
| 1 cup molasses | 1 pound pitted dates, cut in pieces |
| 4 cups bread flour | 1/2 pound citron, sliced thin |
| 1 teaspoon salt | 1/2 pound raisins |
| 1 teaspoon cloves | |

1. Pour boiling water over ground pork. Let stand 15 minutes.
2. Combine sugar and molasses and add to pork mixture.
3. Sift dry ingredients together. Mix with fruits. Add to pork mixture. Mix thoroughly.
4. Pour into pans lined with heavy waxed paper.
5. Bake at 300 degrees. See Time Chart.
6. Makes 3 cakes, baked in a 3 1/2 x 7 1/2 inch pan.

MYSTERY CAKE

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| 2 teaspoons soda | 4 teaspoons cinnamon |
| 2 teaspoons cold water | 1 teaspoon cloves |
| 2-10 1/2 ounce cans condensed tomato soup | 1 cup seeded raisins |
| 4 tablespoons butter | 1/2 cup candied pineapple, cut in pieces |
| 2 cups sugar | 1/2 cup citron, sliced thin |
| 4 cups bread flour | |

1. Dissolve soda in water. Add to soup. Let stand while mixing other ingredients.
2. Cream butter. Add sugar gradually and cream well.
3. Sift together half flour, cinnamon and cloves. Add alternately with soup to above mixture.
4. Dredge fruit with remainder of flour. Add and mix thoroughly.
5. Bake in tube pan about 1 hour and 45 minutes at 350 degrees.
6. Makes 4 pounds. (Improves with age.)

ECONOMY CHOCOLATE FRUIT CAKE

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|--------------------------------------|-------------------------------------|
| 2 squares unsweetened chocolate | 1/4 cup nuts, finely cut |
| 1/2 cup water | 1/4 cup unsweetened evaporated milk |
| 1/3 cup butter | 1/4 cup water |
| 1 cup sugar | 1 teaspoon vanilla |
| 2 eggs | 1 1/2 cups cake flour |
| 1/4 cup candied cherries, finely cut | 1 teaspoon baking powder |
| 1/2 cup dates, finely cut | 1/2 teaspoon salt |
| | 2/3 teaspoon soda |

1. Melt chocolate. Add water and stir until smooth. Cool.
2. Cream butter. Add sugar gradually and cream well. Add each egg separately beating well after the addition of each.
3. Add chopped fruit and nuts. Mix well.
4. Add milk and flavoring.
5. Fold in sifted dry ingredients, and cooled chocolate mixture.
6. Pour into 9 1/2 x 5 1/2 x 2 3/4 inch loaf pan which has been lined with waxed paper.
7. Bake at 350 degrees for about 70 minutes.

PLUM CAKE

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|----------------------------|--|
| 1 cup butter | 3/4 cup mixed orange and lemon peel, cut in small pieces |
| 1 cup sugar | 2/3 cup candied cherries, cut in small pieces |
| 5 eggs | 3/4 cup chopped blanched almonds |
| 2 cups bread flour | |
| 1/2 teaspoon baking powder | |
| 1 1/2 cups currants | |
| 1 1/2 cups raisins | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together half of flour and baking powder. Add to the creamed mixture.
4. Dredge fruit and nuts with remainder of flour. Add to creamed mixture.
5. Bake at 275 degrees. See Time Chart.
6. When cold frost with butter icing.
7. Makes 2—8x4 inch loaves.



Fruit Cakes and Breads (Continued)

REFRIGERATOR FRUIT CAKE

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|------------------------------|---|
| 1/2 cup currants | 1/4 teaspoon salt |
| Hot water | 1 cup dates, chopped |
| 1 cup marshmallows | 1/2 cup raisins, chopped |
| 1 cup thick cream | 2 tablespoons candied cherries, chopped |
| 1/2 pound graham crackers | 2 tablespoons chopped orange peel |
| 1/4 teaspoon grated nutmeg | 1/2 cup citron, sliced thin |
| 1 teaspoon cinnamon | 1 cup nut meats |
| 1/4 teaspoon ground allspice | |
| 1/4 teaspoon ground cloves | |

1. Soften currants in hot water. Drain.
2. Cut marshmallows in small pieces. Soak in cream.
3. Roll cracker crumbs. Add nutmeg, cinnamon, allspice, cloves, and salt.
4. To crumb mixture add finely chopped fruit, drained currants, and marshmallow mixture. Mix well.
5. Pack into 10x4x2 1/2 inch pan which has been lined with waxed paper. Let stand in refrigerator 12 hours.
6. Slice thin. Serve with whipped cream or hard sauce.
7. Makes 2 pound loaf. Will keep in refrigerator for several weeks.

SWISS CHRISTMAS BREAD

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|-----------------------------|--------------------------------------|
| 1 cup scalded milk | 1/2 cup toasted almonds, slivered |
| 1/4 cup melted butter | 1/4 cup green cherries, cut in rings |
| 1 teaspoon salt | 1/4 cup red cherries, cut in rings |
| 1 egg well beaten | 1/2 teaspoon grated lemon rind |
| 1 cake compressed yeast | |
| 1/4 cup sugar | |
| 3 3/4 cups bread flour | |
| 1/4 cup citron, thin slices | |
| 1 cup chopped raisins | |

1. Scald milk. Cool.
2. Add melted butter, salt and well beaten eggs.
3. Crumble yeast and 1 teaspoon sugar with a fork until it becomes a liquid. Add remainder of sugar and combine with milk mixture.
4. Add half of flour. Beat well. Add remainder of flour. Beat again.
5. Turn onto floured canvas or board. Knead well.
6. Put into a greased bowl. Let rise until doubled in bulk. Knead down in bowl and let rise the second time for about 1/2 hour.
7. Roll on lightly floured canvas. Sprinkle with citron, raisins, nuts, cherries and grated lemon rind. Work dough thoroughly to distribute fruit. Shape into loaf and place in well greased 9 1/2 x 5 1/2 x 3 inch pan.

8. Brush top with melted butter. Let rise until about doubled in bulk.
9. Bake in 375 degrees oven for about 40-45 minutes. When cold, cover with frosting of:

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| 3/4 cup powdered sugar |
| 3 tablespoons cream |
| 1/8 teaspoon almond extract |

10. Sprinkle top with small pieces of red and green cherries and slivered toasted almonds.

CHRISTMAS STOLLEN

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|-------------------------|---------------------|
| 1 cup scalded milk | 1/2 cup sugar |
| 1 cake compressed yeast | 3 egg yolks |
| 1 teaspoon sugar | 1/2 teaspoon salt |
| 4 cups bread flour | 1/4 teaspoon nutmeg |
| 1 cup butter | |
| (half lard may be used) | |

1. Scald milk. Allow to cool to lukewarm.
2. Mix yeast with 1 teaspoon sugar until liquid. Add to milk.
3. Add part of flour. Beat until smooth.
4. Cream butter and sugar. Add to above mixture with beaten egg yolk, salt, nutmeg, and remainder of flour.
5. Knead until smooth and elastic, using about 1/2 cup flour on canvas. Place in buttered bowl in warm place to rise until doubled in bulk (about 3 1/2 hours).
6. When dough has doubled in bulk, divide into 3 equal parts. Roll each piece into a triangle 1/2 inch thick. Brush with melted butter and cover with filling.

Filling

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| 1 pound pitted dates, cut in pieces |
| 1/2 cup chopped nut meats |
| 1 cup maraschino cherries, cut in small pieces |
| 1 slice candied pineapple, cut in small pieces |

7. Roll dough like jelly roll starting with wide end. Shape into a crescent.
8. Let rise until light. (About 1 1/2 hours.)
9. Bake in a 375 degree oven about 30-40 minutes.
10. Frost with powdered sugar icing. Decorate with cherries and angelique.
11. Makes 3 stollen.

Puddings

SCOTCH CHRISTMAS PUDDING

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|--|---------------------------|
| 3 1/2 cups bread flour | 1 teaspoon cloves |
| 1/2 pound suet (put through food chopper) | 1 teaspoon cinnamon |
| 1/2 pound seeded raisins | 1 teaspoon allspice |
| 1/2 pound currants | 1 teaspoon nutmeg |
| 1 1/2 cups brown sugar | 1 teaspoon salt |
| 2 cups mixed citron, orange and lemon peel | 2 teaspoons baking powder |
| | 1 3/4 cups buttermilk |
| | 3/4 teaspoon baking soda |

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

Wine Sauce

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|---------------------|-----------------------------|
| 1 cup sugar | 1/8 teaspoon cinnamon |
| 1 tablespoon butter | 1/2 teaspoon salt |
| 2 egg yolks | 1/2 cup Sherry or Port Wine |
| Juice of 1 lemon | |

1. 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.
2. Add wine and serve hot.
3. This pudding will serve about 18 people.



Puddings (Continued)

ENGLISH PLUM PUDDING

1/4 pound bread crumbs	1/4 pound candied peel
1/2 pound chopped suet	2 ounces citron
1/4 pound bread flour	2 ounces almonds
1/2 teaspoon allspice	1 lemon
1/2 teaspoon nutmeg	1/2 pound currants
1/2 teaspoon salt	1/2 pound raisins
1/2 teaspoon cinnamon	1 1/3 cups brown sugar
1/2 teaspoon ginger	1/3 cup molasses
1/2 pound apples	4 eggs

1. Mix bread crumbs and chopped suet. Add the other dry ingredients. Mix well.
2. Chop apples, candied peel, citron and almonds separately.
3. Grate the rind and strain the juice of the lemon. Pour over chopped apples.
4. Add fruit, nuts, sugar, molasses, and the unbeaten eggs.
5. Blend all ingredients thoroughly. Pour into well greased mold. Cover tightly and steam for four hours.

6. 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.

7. The pudding must be reheated for serving. Unmold onto a large platter. Pour the following hot sauce over it and decorate with a few sprigs of holly.

Sauce

2/3 cups sugar	1 cup water
2 teaspoons flour	2 tablespoons butter
1/4 teaspoon nutmeg	2 tablespoons wine
1/8 teaspoon salt	

1. Mix sugar, flour, nutmeg and salt in a sauce pan.
2. Add water and butter and cook until clear and the consistency of syrup.
3. Add the wine.
4. Serve hot over the plum pudding.

Drop Cookies

COCOROONS

1/2 teaspoon salt	2 cups Post Toasties
2 egg whites	1 cup coconut
1 cup sugar	1/4 teaspoon almond extract

1. Add salt to whites and beat until stiff. Add sugar gradually.
2. Fold in Post Toasties and coconut carefully. Add almond extract.
3. Drop from teaspoon onto greased cookie sheet.
4. Bake at 350 degrees about 10-12 minutes. Remove immediately from cookie sheet.
5. Makes about 3 dozen cookies.

CHOCOLATE ALMOND DROPS

2 egg whites	1/8 teaspoon salt
1 2/3 cups powdered sugar	1 3/4 cups unblanched almonds, finely cut
1/2 teaspoon cinnamon	
1 tablespoon cocoa	

1. Place all ingredients except nuts in a bowl. Beat thoroughly for 1/2 hour with mixer. (Double the time if beaten by hand.)
2. Add nuts and drop from teaspoon onto greased baking sheets.
3. Bake in a 300 degree oven for 20 to 30 minutes.
4. Makes about 3 dozen.

BROWN SUGAR COOKIES

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

1. Cream butter and sugar. Add egg yolk. Beat well.
2. Add remaining ingredients and drop onto greased cookie sheet.
3. Bake in a 400 degree oven about 20 minutes.
4. Makes about 4 dozen.

ANISE PUFF DROPS

3 eggs	1 teaspoon baking powder
1 cup sugar	1 tablespoon anise seed
1 1/2 cups bread flour	

1. Beat eggs until light.
2. Add sugar gradually. Continue beating until thoroughly blended.
3. Sift flour and baking powder. Add anise seed.
4. Gradually add dry ingredients to sugar mixture. Beat for 2 minutes. (Double the time if beaten by hand.)
5. Drop by 1/2 teaspoonfuls, 1 inch apart, onto greased cookie sheets.
6. Let stand over night at room temperature to dry.
7. Bake at 350 degrees for 9-10 minutes.
8. Makes 3 dozen.

WALNUT DOLLARS

2 eggs	1/4 teaspoon salt
1 3/4 cups brown sugar	2 tablespoons flour
1/2 pound walnuts, ground like flour	1/2 teaspoon baking powder

1. Beat eggs until light. Add sugar and continue beating.
2. Add remaining ingredients. Mix well.
3. Drop from teaspoon onto well greased cookie sheet, about 2 inches apart.
4. Bake in a 350 degree oven about 12 or 15 minutes. (These cookies must be removed from sheets immediately.)
5. Makes about 3 dozen.

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 onto greased cookie sheets, 1 inch apart.
3. Bake in a 350 degree oven for about 10 minutes until a delicate brown.
4. Makes about 2 dozen.



Drop Cookies (Continued)

BUTTERSCOTCH COOKIES

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|------------------------|-------------------------------|
| 1/2 cup butter | 1 1/3 cups bread flour |
| 1 1/2 cups brown sugar | 1 1/2 teaspoons baking powder |
| 2 eggs | 1/4 teaspoon salt |
| 1 teaspoon vanilla | 1 cup chopped nut meats |

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 cookie sheets.
5. Bake at 400 degrees about 8-12 minutes.
6. Makes about 3 1/2 dozen cookies.

NUT SPRITES

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|-------------------|------------------------------|
| 1 egg white | 1 cup finely chopped walnuts |
| 1 cup brown sugar | |

1. Beat egg white until frothy. If white is beaten too much ingredients will not hold together.
2. Combine sugar and chopped nuts.
3. Add sugar mixture to egg white and mix well.
4. Drop from teaspoon at least 2 inches apart onto well greased cookie sheet. (Cookies will spread when baking.)
5. Bake at 350 degrees from 10-12 minutes.
6. Remove from sheet while still warm.
7. Makes 2 dozen.

MRS. LOPPNOW'S CHRISTMAS COOKIES

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|------------------------|-------------------------------|
| 6 eggs | 1/2 teaspoon salt |
| 2 cups sugar | 3/4 cup citron, finely sliced |
| 3 3/4 cups bread flour | Filberts |
| Grated rind of 1 lemon | |

1. Beat eggs for 5 minutes with mixer (Double time if beaten by hand).
2. Add sugar and beat ten minutes.
3. Add flour, lemon rind and salt. Beat 15 minutes. Add citron.
4. Drop onto greased cookie sheet and top with a filbert nut meat.
5. Bake about 12 minutes in a 350 degree oven.
6. Makes 5 or 6 dozen.

BACHELOR BUTTONS

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|----------------------|----------------------------------|
| 3/4 cups butter | 1/4 teaspoon salt |
| 1 cup brown sugar | 1/4 cup shredded coconut |
| 1 egg | 1/2 cup shredded Brazil nuts |
| 1/2 teaspoon vanilla | 1/2 cup chopped candied cherries |
| 2 cups bread flour | |
| 1 teaspoon soda | |

1. Cream butter and sugar. Add unbeaten egg and vanilla. Beat well.
2. Add sifted dry ingredients, reserving some of flour to dredge fruit and nuts.
3. Add fruit and nuts dredged in flour.
4. Drop from spoon onto cookie sheet.
5. Bake in a 375 degree oven for 12 or 15 minutes.
6. Makes about 4 dozen.

ANISE PLATZCHEN

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|----------------------|---------------------------|
| 4 eggs | 1/2 tablespoon anise seed |
| 1 cup powdered sugar | 1/4 teaspoon salt |
| 2 cups cake flour | |

1. Beat eggs and sugar together over boiling water until light and quite warm.
2. Add flour, anise seed and salt.
3. Drop from teaspoon onto well greased tin about 2 inches apart. Allow to stand until a crust forms (about 3 or 4 hours).
4. Bake about 15 minutes in a 350 degree oven. These cookies improve with age.
5. Makes about 3 dozen.

NEUEREMBURGHES

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|------------------------|---|
| 2 eggs (separated) | 1 tablespoon finely cut orange peel |
| 1/2 cup powdered sugar | Grated rind of 1/2 lemon |
| 3/4 cup bread flour | 3/4 cup blanched and toasted almonds, cut in strips |
| 1/2 teaspoon salt | |
| 1/3 teaspoon cinnamon | |
| 1/8 teaspoon cloves | |

1. Beat egg white until stiff. Add sugar gradually and continue beating.
2. Add well beaten yolks and remaining ingredients.
3. Mix equal parts of cornstarch and powdered sugar. Sprinkle cookie sheets with this mixture and drop cookies from spoon onto sheets.
4. Bake about 15 minutes in a 350 degree oven.
5. Makes about 2 dozen.

DAINTY ORANGE DROP COOKIES

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|---------------------------|----------------------------|
| 1/2 cup butter | 1 teaspoon baking powder |
| 1 cup sugar | Juice of 1/2 orange |
| 2 eggs | 1 1/2 cups corn flakes |
| Grated rind of 1/2 orange | 1/2 cup dates, chopped |
| 2 cups bread flour | 1/2 cup nut meats, chopped |

1. Cream butter and sugar together. Add eggs and orange rind. Beat well.
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 sheet.
5. Bake about 12 minutes at 375 degrees.
6. Makes about 4 dozen.

CHOCOLATE VARIETY COOKIES

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|---------------------|--|
| 1 cup butter | 3 cups bread flour |
| 3/4 cup white sugar | 1/2 pound pitted dates cut in small pieces |
| 3/4 cup brown sugar | 1 cup chopped nuts |
| 3 eggs | 1/2 pound sweet chocolate (cut fine) |
| 1/2 teaspoon salt | |
| 1 teaspoon soda | |

1. Cream butter and sugar. Add eggs. Beat well.
2. Sift together dry ingredients. Add fruit, nuts and finely cut chocolate. Mix well.
3. Drop onto cookie sheet and bake in a 375 degree oven for about 12 minutes.
4. Makes about 7 dozen.



Drop Cookies (Continued)

WHOLE WHEAT BUTTERSCOTCH COOKIES

- | | |
|-------------------------------|-------------------------------------|
| 1 cup butter | 1/2 teaspoon salt |
| 2 cups brown sugar | 1/4 teaspoon baking soda |
| 1 egg | 1 cup sour cream |
| 4 cups fine whole wheat flour | 1 cup chopped dates
Pecan halves |
| 2 teaspoons baking powder | |

1. Cream butter and sugar together. Add unbeaten egg. Beat well.
2. Sift flour with baking powder, salt and soda.
3. Add alternately with the sour cream to the creamed mixture. Add dates.
4. Drop from spoon onto greased cookie sheets and press a pecan on each cookie.
5. Bake about 12 or 15 minutes in a 400 degree oven.
6. Makes about 6 dozen.

AL'S COOKIES

- | | |
|--|--|
| 1 3/4 cup powdered sugar | 1/2 cup sliced candied cherries,
finely cut |
| 4 egg whites, beaten stiff | 1/2 cup pecans, cut into small
pieces |
| 1/4 teaspoon salt | |
| 1/2 cup sliced candied pineapple, finely cut | |

1. Add sugar to stiffly beaten egg whites. Add remaining ingredients.
2. Drop onto well greased cookie sheet.
3. Bake in a 275 degree oven above 25 minutes.
4. Makes 2 or 3 dozen.

CANDIED GINGER WAFERS

- | | |
|-----------------------------------|---------------------|
| 1/2 cup butter | 1 1/2 cups flour |
| 3/4 cup sugar | 1/2 teaspoon soda |
| 2 eggs | 1/4 teaspoon cloves |
| 2 tablespoons molasses | 1/4 teaspoon mace |
| 1 cup candied ginger, cut
fine | 1/2 teaspoon ginger |
| | 1/4 teaspoon salt |

1. Cream butter. Add sugar, eggs and molasses. Continue creaming.
2. Add candied ginger and sifted dry ingredients. Mix well.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake in a 375 degree oven for about 15 minutes.
5. Makes about 4 dozen.

MINCE MEAT COOKIES

- | | |
|---------------------------------|-----------------------------|
| 1 cup butter | 2 3/4 cups bread flour |
| 1 1/2 cups sugar | 1/2 teaspoon baking soda |
| 3 eggs | 1 cup walnut meats, broken |
| 1-9 ounce package mince
meat | 1/4 teaspoon almond extract |
| | 1 teaspoon vanilla |

1. Cream butter and sugar together. Add eggs. Beat well.
2. Add mince meat. Beat until smooth.
3. Sift flour and soda together and add to creamed mixture.
4. Add nut meats and flavoring.
5. Drop small spoonfuls onto greased cookie sheet.
6. Bake about 8 or 10 minutes at 400 degrees.
7. Makes about 5 dozen cookies.

FILBERT KISSES

(Made with Egg Yolks)

- | | |
|--------------------------|--|
| 4 egg yolks | 1/2 pound filbert nutmeats
(grated) |
| 1/2 pound powdered sugar | |

1. Mix well the unbeaten yolks, powdered sugar, and grated filberts.
2. Drop from teaspoon onto greased baking sheets.
3. Bake in a 325 degree oven for 20 to 30 minutes.
4. Makes about 2 dozen.

COCONUT KISSES

- | | |
|---------------------|-------------------|
| 1 cup sugar | 1/2 pound coconut |
| 5 tablespoons water | 1/2 teaspoon salt |
| 2 egg whites | |

1. Boil sugar and water until it threads (236 degrees).
2. Beat egg whites until stiff. While still beating, slowly add hot syrup.
3. Add coconut and salt.
4. Drop from spoon onto well greased cookie sheet.
5. Bake in a 250 degree oven about 45 minutes. Remove from sheet immediately.
6. Makes about 2 dozen.

ENGLISH FRUIT COOKIES

- | | |
|------------------------|-------------------------------|
| 1/2 cup butter | 1 tablespoon baking
powder |
| 1 1/4 cups brown sugar | 1/2 cup raisins, cut |
| 1 egg | 1/4 cup citron, sliced thin |
| 1/2 cup cream | 1/2 cup currants |
| 2 1/2 cups bread flour | 1/2 cup walnuts, chopped |
| 1/2 teaspoon salt | 1 teaspoon vanilla |

1. Cream butter and sugar. Add eggs. Beat well.
2. Mix part of measured flour with cut fruit and nuts.
3. Sift remaining flour with baking powder and salt. All alternately to above mixture with cream.
4. Add floured fruit, nuts and vanilla.
5. Drop from teaspoon onto greased baking sheet.
6. Bake in a 375 degree oven from 10 to 15 minutes until a golden brown. (This is a crisp, fruit cookie.)
7. Recipe makes 4 dozen.

PINEAPPLE COOKIES

- | | |
|--------------------------|-------------------------|
| 3 1/2 cups flour | 1 cup sugar |
| 1/8 teaspoon salt | 1 egg |
| 1 teaspoon baking powder | 1/2 cup sour cream |
| 1 teaspoon soda | 1/2 cup pineapple juice |
| 1/2 cup lard | Candied pineapple |
| 1/2 cup butter | |

1. Sift dry ingredients together in a bowl.
2. Cut in butter and lard. Add egg, sour cream and pineapple juice.
3. Drop from teaspoon onto greased baking sheet. Press a small piece of candied pineapple in center of each cookie.
4. Bake at 375 degrees for 12 to 15 minutes until light brown.
5. Makes about 5 dozen.



Drop Cookies (Continued)

ANISE DROPS

3 eggs 1/2 teaspoon salt
 3 cups medium brown sugar 1 teaspoon soda
 2 tablespoons anise seed 2 tablespoons hot water
4 1/4 cups bread flour

1. Beat eggs until light. Add brown sugar. Continue beating.
2. Add anise seed and salt.
3. Dissolve soda in hot water. Add to above mixture with flour.
4. Form dough into small balls the size of a hickory nut. Roll in granulated sugar and place on greased cookie sheets about one inch apart.
5. Bake about 12 minutes in a 375 degree oven. Do not remove from sheet until cool. These cookies improve with age.

CURRENT CAKES

1/2 cup butter 1/2 teaspoon baking powder
 1 cup brown sugar 1/4 teaspoon salt
 1 egg 1 cup currants
 1 1/2 cups bread flour 1 teaspoon vanilla

1. Cream butter. Add sugar, then egg and beat well.
2. Add flour sifted with baking powder and salt.
3. Add currants and vanilla.
4. Drop from spoon onto greased baking sheet.
5. Bake about 10 minutes in a 375 degree oven.
6. Makes about 3 dozen.

ALMOND MACAROONS

1/2 pound almond paste 3 egg whites
 1 cup sugar, less 1 table-
 spoon 1/3 cup powdered sugar

1. Break almond paste in small pieces and mix with fingers. Gradually add granulated sugar.
2. Add 3 egg whites and beat thoroughly. When well blended stir in powdered sugar.
3. Drop from spoon to make macaroons about 1 3/4 to 2 inches in diameter. (They may be shaped with a pastry tube.)
4. Place on cookie sheets covered with wrapping paper.
5. Bake about 15 minutes or until golden brown, in a 350 degree oven.
6. Remove from oven, invert paper. If macaroons stick, dampen inverted paper with a cloth wrung from cold water.
7. Makes 2 dozen.

HONEY DROP COOKIES

1/4 cup honey 1/2 tablespoon lemon juice
 1/2 cup butter 1 1/2 cups bread flour
 1 egg 1 1/2 teaspoons baking powder

1. Cream honey and butter thoroughly.
2. Add egg yolk and lemon juice. Beat thoroughly.
3. Add flour sifted with baking powder.
4. Fold in stiffly beaten egg white.
5. Drop from teaspoon onto greased cookie sheet.
6. Bake in a 425 degree oven for about 12 minutes.
7. Recipe makes about 32 cookies. (These cookies do not brown much on top.)

FUDGE MACAROONS

2 squares unsweetened chocolate 1/2 teaspoon salt
 1/4 cup water 2 teaspoons vanilla
 3/4 cup sugar 2 1/2 cups coconut
 1 tablespoon bread flour 4 egg whites

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 sheet.
5. Bake in 325 degree oven for about 15 to 20 minutes.
6. Makes about 4 dozen macaroons.

JUMBO DROPS

4 eggs 1/2 teaspoon salt
 1 pound powdered sugar 1 pound jumbo peanuts,
 1 cup bread flour ground
 1 teaspoon baking powder

1. Beat eggs. Add sugar. Beat well.
2. Add flour, baking powder, salt and ground peanuts.
3. Drop from spoon onto greased sheet.
4. Bake about 10 to 12 minutes in a 350 degree oven.
5. Remove from tin immediately.
6. Makes about 3 dozen.

SPICE DROPS

5 tablespoons butter 2 cups bread flour
 1 cup brown sugar 1 teaspoon cloves
 3 eggs 1 teaspoon cinnamon
 2 tablespoons molasses 1 teaspoon baking soda
 1 cup nut meats, broken 1/4 teaspoon salt
 1 cup chopped dates

1. Cream butter and sugar together.
2. Add eggs. Beat well. Add molasses, nuts, dates, and flour sifted with spices, baking soda and salt.
3. Drop onto greased cookie sheets.
4. Bake in a 325 degree oven about 15 minutes.
5. Makes about 4 dozen.

ROCKS

2 1/2 cups bread flour 3 eggs
 1/2 teaspoon allspice 1 1/2 cups dates, cut in small
 1 teaspoon cinnamon pieces
 1 teaspoon soda 1 1/2 cups walnut meats, broken
 1 cup butter in small pieces
 1 1/2 cups sugar

1. Sift flour with allspice, cinnamon, and soda.
2. Cream butter and sugar together. Add eggs. Beat well. Add dry ingredients, dates and nuts.
3. Drop onto greased cookie sheets.
4. Bake 12 to 15 minutes at 400 degrees.
5. Makes about 4 dozen.



Drop Cookies (Continued)

SALTED PEANUT DROP COOKIES

- | | |
|---------------------|---|
| 1 cup butter | 3 teaspoons baking powder |
| 1 cup sugar | 1/4 teaspoon salt |
| 2 eggs | 1 1/2 cups ground salted peanuts (without skin) |
| 3 tablespoons honey | 1 cup seedless raisins |
| 1/4 cup milk | |
| 3 cups bread flour | |

1. Cream butter. Add sugar and cream well.
2. Add eggs. Beat well. Add honey.
3. Reserve small amount of flour for flouring raisins. Add dry ingredients alternately with milk.
4. Add floured raisins and ground peanuts. Mix well.
5. Drop from teaspoon onto greased cookie sheets about 1 1/2 inches apart.
6. Bake in a 400 degree oven for about 12 minutes until golden brown.
7. Makes about 6 dozen.

BRAZIL NUT KISSES

- | | |
|--------------------------|----------------------------------|
| 4 egg whites | 1 pound powdered sugar |
| 4 egg yolks | 1 pound Brazil nuts, ground fine |
| 1 tablespoon bread flour | |

1. Beat whites until stiff.
2. Beat yolks until thick and lemon colored.
3. Fold yolks into whites, then fold in flour, sugar and nuts.
4. Drop from teaspoon onto greased cookie sheet. Place only 12 cookies on a sheet at a time.
5. Bake at 350 degrees about 12 to 15 minutes. Remove from sheet as soon as taken from oven.
6. Makes about 6 dozen.

CHOCOLATE SPICE KISSES

- | | |
|--|---|
| 3 egg whites | 3/4 cup orange peel and citron, sliced |
| 1/2 cup sugar | 3/4 cup blanched almonds, sliced lengthwise |
| 1-4 ounce bar German sweet chocolate, grated | Baking wafers |
| 1/4 teaspoon salt | |
| 1/2 teaspoon cinnamon | |

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 buttered cookie sheets.
4. Bake about 20 minutes in a 325 degree oven.
5. Makes about 2 dozen cookies.

CHOCOLATE DROPS

- | | |
|-------------------|---|
| 1/2 cup butter | 2 squares unsweetened chocolate, melted |
| 1 cup brown sugar | 1/2 teaspoon soda |
| 1 egg | 1 1/2 cups bread flour |
| 1/2 cup sour milk | 1/2 cup nuts or raisins |

1. Cream butter and sugar well. Add egg. Beat well. Add melted chocolate.
2. Add sour milk alternately with sifted soda and flour.
3. Add nuts or raisins.
4. Drop from teaspoon onto greased pan about one inch apart. Place an almond or pecan on top of each.
5. Bake at 375 degrees about 12 minutes.
6. Makes about 4 dozen.

NORWEGIAN COOKIES

- | | |
|-----------------------|--------------------------|
| 1/3 cup butter | 1/3 teaspoon nutmeg |
| 2/3 cup brown sugar | 1/3 teaspoon cloves |
| 1 egg | 1/3 teaspoon soda |
| 2/3 cup flour | 1/3 cup seedless raisins |
| 1/3 teaspoon cinnamon | 1/2 cup chopped walnuts |

1. Cream butter. Add sugar and egg. Beat until fluffy.
2. Sift flour, spices, and soda and combine with first mixture.
3. Add raisins and walnuts.
4. Drop by half teaspoonfuls, two inches apart, onto greased cookie sheet.
5. Bake about 12 minutes in a 350 degree oven.
6. Makes about 4 dozen.

OATMEAL CRISPS

- | | |
|---------------------------|---|
| 3 eggs | 4 cups uncooked quick rolled oats |
| 2 cups sugar | 2 tablespoons melted butter |
| 2 teaspoons vanilla | 3 tablespoons unsweetened evaporated milk |
| 4 teaspoons baking powder | |
| 1 1/4 teaspoons salt | |
| 1 3/4 cups bread flour | |

1. Beat eggs until thick and lemon colored. Gradually add sugar and vanilla.
2. Sift baking powder, salt, and flour together and stir into first mixture.
3. Add oatmeal, melted butter and evaporated milk.
4. Drop by half teaspoonfuls onto greased baking sheets, about 3 inches apart.
5. Bake about 15 minutes in a 350 degree oven until brown.
6. Remove while still hot.
7. Makes about 6 dozen.

CHOCOLATE NUT DROPS

- | | |
|----------------------------------|--|
| 3/4 cup butter | 2 cups bread flour |
| 1 cup sugar | 1/2 pound chopped or ground unblanched almonds |
| 2 eggs | 1/2 teaspoon salt |
| 1/4 pound grated sweet chocolate | |

1. Cream butter and sugar. Add eggs. Beat well.
2. Add grated chocolate, flour, nuts, and salt.
3. Drop from teaspoon onto greased cookie sheets. Bake in a 325 degree oven for 15 to 20 minutes.
4. Makes about 3 dozen.

DATE DROP COOKIES

- | | |
|------------------------|--------------------------------|
| 1 cup butter | 1 teaspoon ground cloves |
| 1 1/2 cups brown sugar | 1 teaspoon salt |
| 3 eggs | 1/4 teaspoon soda |
| 1 tablespoon water | 2 teaspoons baking powder |
| 3 cups bread flour | 1 cup chopped dates or raisins |
| 1 teaspoon cinnamon | |

1. Cream butter. Add sugar, eggs, and water. Mix well.
2. Sift dry ingredients and add to above mixture.
3. Add dates or raisins. Drop onto greased cookie sheets.
4. Bake at 400 degrees 12 to 15 minutes.
5. Makes 4 dozen medium sized cookies.



Drop Cookies (Continued)

SCANDINAVIAN DROPS

$\frac{1}{2}$ cup butter	1 cup bread flour
$\frac{1}{4}$ cup brown sugar	$\frac{3}{4}$ cup chopped nuts
1 egg, separated	Tart jelly

1. Cream butter. Blend in sugar. Add egg yolk, beating until light.
2. Blend in flour and roll dough into small balls about one inch in diameter.
3. Slightly beat egg white, with a fork.
4. Dip cookies in egg white. Roll in chopped nuts and place onto greased cookie sheet, making a depression in the centers.
5. Bake 5 minutes, in a slow oven 300 degrees. Remove from oven and press down centers again and continue baking for 30 to 35 minutes.
6. Cool slightly and fill centers with jelly. Candied cherries or small pieces of candied apricot or prune may be used.
7. This recipe makes about 2 dozen.

OATMEAL COOKIES

1 cup butter	1 teaspoon soda
1 cup sugar	1 teaspoon cinnamon
2 eggs	$\frac{1}{4}$ cup sour milk
2 cups rolled oats	1 cup raisins
2 cups bread flour	$\frac{1}{2}$ cup chopped nuts

1. Cream butter and sugar. Add eggs. Beat well.
2. Add oatmeal.
3. Sift flour with soda and cinnamon and combine alternately with milk.
4. Add raisins and nuts. Drop onto cookie sheets.
5. Bake at 400 degrees for about 15 minutes.
6. Makes 4 dozen medium sized cookies.

MOTHER'S OLD FASHIONED SPRINGERLE

5 eggs	$\frac{1}{8}$ teaspoon baking ammonia
1 pound powdered sugar	3 teaspoons anise seed
1 pound cake flour	

1. Beat eggs until thick and lemon colored.
2. Add sugar, flour and baking ammonia, and mix for one half hour. (Double time if beaten by hand.)
3. Sprinkle anise seeds over the bottom of ungreased cookie sheets.
4. Drop batter from teaspoon onto cookie sheets and seeds and let stand over night.
5. Bake at 350 degrees about 20 minutes or until light brown.
6. Makes about 8 dozen.

PUMPKIN COOKIES

$\frac{1}{2}$ cup butter	4 teaspoons baking powder
$1\frac{1}{4}$ cups brown sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	$\frac{1}{4}$ teaspoon ginger
$1\frac{1}{2}$ cups pumpkin (canned)	$\frac{1}{2}$ teaspoon nutmeg
1 teaspoon vanilla	$\frac{1}{2}$ teaspoon cinnamon
1 teaspoon lemon extract	1 cup raisins, chopped
$2\frac{1}{2}$ cups bread flour	1 cup nut meats, chopped

1. Cream butter. Add sugar gradually. Beat until light.
2. Add eggs. Beat well. Add pumpkin and flavorings. Mix thoroughly.
3. Sift dry ingredients together. Add to creamed mixture with raisins and nuts and mix well. Place in refrigerator to chill thoroughly.
4. Drop from teaspoon onto greased cookie sheet.
5. Bake in a 375 degree oven about 12 to 15 minutes.
6. Makes about 9 dozen cookies.

DELICIOUS CHEWY COOKIES

$\frac{1}{2}$ cup sweetened condensed milk	3 tablespoons cocoa
	1 cup chopped nut meats

1. Combine milk and cocoa.
2. Add nut meats and drop by half teaspoonfuls onto greased cookie sheet.
3. Bake in a moderate oven 350 degrees 12 to 15 minutes.
4. Makes about 20 cookies.

APPLE SAUCE COOKIES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ teaspoon cinnamon
1 egg	$\frac{1}{2}$ teaspoon nutmeg
1 teaspoon soda	$\frac{1}{2}$ teaspoon cloves
1 cup apple sauce	1 cup raisins, chopped
2 cups bread flour	1 cup nuts, chopped

1. Cream butter. Add sugar gradually. Beat well.
2. Add egg. Beat until light and fluffy.
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 spoon onto greased cookie sheet.
6. Bake at 375 degrees for about 15 to 20 minutes.
7. Makes about 6 dozen cookies.

CHOCOLATE CHUNK COOKIES

1 cup butter	2 tablespoons hot water
$\frac{3}{4}$ cup sugar	$2\frac{1}{4}$ cups bread flour
$\frac{3}{4}$ cup brown sugar	1 pound semi-sweet or Dot chocolate, cut in small chunks
2 eggs	
1 teaspoon soda	
1 teaspoon vanilla	

1. Cream butter. Add white and brown sugar and blend thoroughly.
2. Add eggs and beat well.
3. Add soda and vanilla to hot water and add to above mixture.
4. Stir in flour, add broken chunks of chocolate and mix well.
5. Drop from teaspoon onto cookie sheets.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes about 8 dozen.

GRAPE NUT COOKIES

1 cup butter	$1\frac{1}{3}$ cup bread flour
1 cup sugar	3 teaspoons baking powder
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	3 cups Grape-Nuts
1 teaspoon vanilla	$1\frac{1}{2}$ cups coconut

1. Cream butter. Add white and brown sugar and blend thoroughly.
2. Add eggs and beat well. Add vanilla.
3. Sift flour, baking powder and salt together and mix with Grape-Nuts. Add to creamed mixture. Mix well.
4. Add coconut. Stir until thorough mixed.
5. Drop from teaspoon onto cookie sheets.
6. Bake at 375 degrees about 12 to 15 minutes.
7. Makes about 9 dozen cookies.



Rolled Cookies

GRANDMA BUTTER'S CHRISTMAS COOKIES

- | | |
|--------------------------------|-----------------------------------|
| 1/2 cup milk | 2 teaspoons baking powder |
| 1/2 teaspoon ammonia carbonate | 1/2 cup cream |
| 2 cups butter | 3 tablespoons anise seed |
| 2 cups sugar | 3/4 cups blanched chopped almonds |
| 7 cups bread flour | 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. Bake about 10 or 12 minutes at 400 degrees. (These cookies improve with age.)
7. Makes about 6 dozen large cookies.

PINEAPPLE DIAMONDS

Filling

- | | |
|---------------------------------|--------------|
| 1 8-ounce can crushed pineapple | 2 cups sugar |
|---------------------------------|--------------|

Cook until thick like jam. Cool.

Pastry

- | | |
|---------------------|---------------------|
| 3 cups bread flour | 1 cup butter |
| 1/4 teaspoon salt | 3/4 cup milk |
| 3 tablespoons sugar | 1/2 cup ground nuts |

1. Mix flour, salt, sugar and butter together like pie crust and add milk.
2. Divide dough into two parts. Roll thin and line a 10 x 16 inch flat tin with half the dough.
3. Spread filling evenly over this. Sprinkle with ground nuts.
4. Roll out other half of dough. Pierce with fork and place over filling. Dot with butter.
5. Bake in a 350 degree oven for 30 or 35 minutes.
6. Cut into diamond shapes while still hot.
7. Makes about 4 dozen.

CORN MEAL COOKIES

- | | |
|-------------------------|----------------------------------|
| 1/2 cup butter | 1 1/2 cups fine yellow corn meal |
| 1/2 cup sugar | 3/4 teaspoon salt |
| 1/2 cup dark corn syrup | 2 teaspoons baking powder |
| 1 teaspoon vanilla | 1/4 teaspoon soda |
| 1 egg | 1 tablespoon milk |
| 1 1/2 cups bread flour | |

1. Cream together butter, sugar and syrup. Add vanilla.
2. Add egg. Beat well.
3. Sift together flour, corn meal, salt, baking powder and soda. Add to above mixture alternately with milk.
4. Place soft dough in refrigerator to become cold to make rolling easier.
5. Put on floured cookie canvas and roll to paper thinness. Cut with cookie cutter.
6. Bake on greased cookie sheets in a 350 degree oven for 9 to 10 minutes.
7. Makes about 12 dozen 1 3/4" cookies.

PIN WHEELS

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

1. Cream butter. Add sugar, and cream well. Beat in egg yolk.
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. Bake in a 375 degree oven about 8 minutes.
6. Makes about 3 dozen.

MONDCHENS

- | | |
|--------------------------|---------------------|
| 1/2 pound butter | 1 cup bread flour |
| 1 cup sugar | 1 grated lemon rind |
| 1/2 pound ground almonds | 1/4 teaspoon salt |

1. Cream butter. Add sugar and cream well.
2. Add remaining ingredients and finish mixing by kneading lightly with hand.
3. Roll about 1/4 inch thick and cut with half moon cutter.
4. Bake at 400 degrees for 10 to 12 minutes. Ice while hot.
5. Makes about 3 dozen.

Icing

- | | |
|------------------------|--------------------------|
| 1/2 cup powdered sugar | 1 teaspoon vanilla Cream |
|------------------------|--------------------------|

1. Mix to make an icing that spreads easily.

BERLINER KRANSER

- | | |
|-----------------|--------------------|
| 1 cup butter | 4 cooked egg yolks |
| 1 cup sugar | 1/2 cup cream |
| 4 raw egg yolks | 4 cups bread flour |

1. Cream the butter. Add sugar.
2. Put cooked yolks through a sieve and add to creamed mixture with beaten raw yolks.
3. Add cream alternately with sifted flour.
4. Use a cookie press or cut with cutter.
5. Bake in a 425 degree oven for 8 to 10 minutes.
6. Makes about 4 dozen.

ALMOND MOONS

- | | |
|------------------------|---|
| 2 tablespoons butter | 1/2 cup grated unblanched almonds (measure after grating) |
| 3/4 cup powdered sugar | 1/4 teaspoon salt |
| 1 egg | |
| 1 cup cake flour | |

1. Cream butter. Add sugar and egg. Beat well.
2. Add flour, almonds, and salt.
3. Roll thin. Cut with crescent cutter.
4. Bake on greased sheets 12 to 15 minutes at 350 degrees.
5. Makes about 3 dozen.



Rolled Cookies (Continued)

CHOCOLATE PECAN WAFERS

- | | |
|---------------------------------|--------------------------------|
| 3 squares unsweetened chocolate | 1 cup sugar |
| 1/2 cup butter | 2 eggs |
| 1/2 teaspoon salt | 3/4 cup bread 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. Bake at 325 degrees about 12 to 15 minutes.
7. Makes about 7 dozen cookies.

NOTE: This dough is soft and hard to handle unless thoroughly chilled. Roll only a small portion at a time.

FRUIT FILLED COOKIES

- | | |
|--|--------------------------|
| 1 cup shortening (half lard and half butter) | 6 cups bread flour |
| 2 cups sugar | 1/4 teaspoon nutmeg |
| 3 eggs | 1/2 teaspoon salt |
| 1 cup thick sour cream | 1 teaspoon baking powder |
| | 1/2 teaspoon soda |

1. Cream shortening and sugar. Add unbeaten eggs, one at a time. Beat well after addition of each.
2. Add sour cream and flour sifted with nutmeg, salt, baking powder and soda.
3. Chill in refrigerator over night.
4. Roll. Cut with a 2 1/2 inch round cutter. Place a spoonful of filling on one cookie. Place another cookie over it and press down edges to seal. Bake at 375 degrees for 12 to 15 minutes.
5. Makes about 3 dozen.

Filling

- | | |
|----------------------|---------------|
| 1 1/2 cups dates | 3/4 cup water |
| 1 cup seeded raisins | |

1. Put fruit through food chopper. Add water and cook until thick. Stir to keep from scorching.

BUTTER COOKIES WITH MACARON TOPS

- | | |
|--------------|--------------------------|
| 1 cup butter | 3 cups bread 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 beaten yolks and whites, flour, baking powder, grated lemon rind, and salt.
2. Roll thin and cut with small round cutter.
3. Top with following meringue:

Meringue

- | | |
|----------------------------|-----------------------|
| 2 egg whites, beaten stiff | 1/4 teaspoon cinnamon |
| 1 cup sugar | 1/8 teaspoon salt |
| 1/4 pound grated almonds | |

4. Bake 10 or 12 minutes in a 350 degree oven.
5. Makes about 4 dozen.

ALMOND STARS

- | | |
|--|--------------------|
| 1/4 pound almond paste (rub smooth with fingers) | 1 1/4 cups butter |
| 1/2 cup sugar | 1/2 cup sugar |
| | 3 eggs |
| | 4 cups bread flour |

1. Mix almond paste and 1/2 cup sugar.
2. Cream butter. Add sugar and eggs. Cream again.
3. Combine both mixtures and add flour. Mix thoroughly.
4. Roll on floured board and cut into stars.
5. Brush with egg and sprinkle with a mixture of ground almonds and sugar (one part sugar to two parts almonds).
6. Bake on cookie sheets in 400 degree oven for 15 to 20 minutes.
7. Makes about 6 dozen.

CHRISTMAS HONEY COOKIES

- | | |
|------------------------------|-----------------------------------|
| 1 cup butter | 1/2 teaspoon ground cardamom seed |
| 1 cup sugar | 3 3/4 to 4 cups bread flour |
| 1 cup strained honey | Halves of blanched almonds |
| 1 teaspoon cinnamon | |
| 1/4 pound chopped almonds | |
| 1 teaspoon soda dissolved in | |
| 2 tablespoons hot water | |

1. Cream butter. Add sugar gradually. Cream well. Add remaining ingredients in order named.
2. Roll 1/8 inch in thickness. Cut in oblongs or squares. Place halves of blanched almonds in center.
3. Bake at 350 degrees from 12 to 15 minutes.
4. This recipe makes 7 dozen, 2 inch square cookies.

GERMAN COOKIES

- | | |
|--------------------------------|--------------------------|
| 1/2 cup butter | 1 raw egg yolk |
| 1 cup powdered sugar | 1 tablespoon lemon juice |
| 4 hard cooked egg yolks, riced | 2 cups bread flour |

1. Beat butter, sugar, cooked and raw egg yolks together about 1/2 hour (double time if beaten by hand).
2. Add lemon juice and flour.
3. Let stand over night in the refrigerator.
4. Roll thin and cut with a small cookie cutter.
5. Bake about 10 minutes in a 350 degree oven.
6. Makes about 3 dozen.

WHITE SUGAR COOKIES

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

1. Cream butter and sugar well. Add eggs. Beat until light and fluffy.
2. Add flavoring and sifted dry ingredients. Roll thin.
3. Bake at 425 degrees for about 8 minutes.
4. Makes about 4 dozen.



Rolled Cookies (Continued)

CHEESE COOKIES

1 cup butter 2 cups bread flour
2 packages cream cheese ½ teaspoon salt

1. Cream butter well.
2. Cream cheese thoroughly and slowly add to butter.
3. Add flour and salt gradually. Place in refrigerator to chill.
4. Roll dough about ⅛ inch thick. Cut with small star-shaped cutter.
5. Bake in a 350 degree oven for about 12 minutes.
6. When cold, frost with powdered sugar and thin cream frosting and sprinkle with chopped pistachio nuts.
7. Makes about 4 dozen.

Note: These cookies do not keep more than 3 or 4 days.

HERMITS

1 cup butter 1 teaspoon cinnamon
1½ cups sugar 1 teaspoon cloves
3 eggs ½ teaspoon nutmeg
4¼ cups bread flour 1 cup seeded raisins
1 teaspoon soda 1 cup chopped walnuts

1. Cream butter and sugar together. Add eggs one at a time. Beat well after the addition of each.
2. Sift flour with soda and spices. Add to creamed mixture with raisins and nuts.
3. Roll ¼ inch thick and cut with round cookie cutter.
4. Bake about 10 minutes in a 375 degree oven.
5. Makes about 6 dozen.

LEBKUCHEN

1½ cups light corn syrup ¼ cup lard
½ teaspoon soda 2 cups 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.

½ cup butter 4½ cups bread flour (or
1½ cups sugar enough to make stiff
¼ teaspoon soda dough)
1½ teaspoons baking powder ⅓ cup chopped almonds
½ teaspoon cinnamon ⅓ cup chopped citron
⅛ teaspoon cloves 2 eggs
1¼ teaspoon salt ½ cup sour cream

1. Cream butter. Add sugar gradually. Combine with first mixture.
2. Sift together soda, baking powder, spices, salt and 2 cups of flour.
3. Flour almonds and citron with some of the remaining flour.
4. Add well beaten eggs and sour cream alternately with dry ingredients to creamed mixture.
5. Add citron, almonds, 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 ⅜ inch thickness and cut in large oblong pieces about 3x5 inches. Place on greased cookie sheet and decorate with blanched almonds.
8. Bake in a 350 degree oven for 15 to 20 minutes until delicately browned.
9. Recipe makes about 2 dozen. (May be cut with small cutters if desired.)

LINZER COOKIES

1 cup butter 2 cups bread flour
1 cup sugar Grated rind and juice of
3 eggs 1 lemon
2¼ cups finely chopped 2 cups thick jam
 blanched almonds

1. Cream butter. Add sugar gradually and blend well.
2. Add eggs one at a time and beat until light and fluffy.
3. Mix almonds with flour and add to first mixture with lemon juice and rind. Place in refrigerator to chill thoroughly.
4. Roll dough to about ⅛ inch thickness. Spread half with thick jam, fold over other half, press edges firmly. Cut into small squares or strips.
5. Place on greased cookie sheet and bake at 375 degrees about 15 to 20 minutes.
6. Makes 4 dozen.

CINNAMON STARS

5 egg whites 1 pound almonds, blanched
2 cups brown sugar (sifted and ground
 and measured) Powdered sugar
1 teaspoon cinnamon

1. Beat egg whites until stiff.
2. Add remaining ingredients and enough powdered sugar to make a stiff dough.
3. Then turn onto board or canvas covered with powdered sugar. Knead, working in powdered sugar.
4. Place dough in refrigerator and let stand over night or until cold enough to roll easily.
5. Roll a small amount at a time to ¼ inch thickness on board covered with powdered sugar. Cut with star cutter dipped in powdered sugar. Place on greased cookie sheets.
6. Bake in a 325 degree oven for about 15 minutes.
7. These cookies are apt to be sticky and hard to handle.
8. Makes about 2 dozen.

CHOCOLATE MINT WAFERS

⅔ cup butter 1 egg
½ teaspoon salt 2 cups bread flour
½ teaspoon soda 1 teaspoon baking powder
¾ cup cocoa ¼ cup milk
1 cup sugar

1. Cream butter. Add salt, soda and cocoa. Blend thoroughly.
2. Add sugar and cream well.
3. Add egg. Beat well.
4. Sift flour and baking powder together. Add alternately with milk to creamed mixture. Place dough in refrigerator to chill.
5. Roll thin on floured canvas and cut with a 2 inch cookie cutter.
6. Bake on greased cookie sheet in 350 degree oven for about 8-10 minutes. Makes about 5 dozen double cookies.
7. Put cookie together with Mint Filling:

Mint Filling

¼ cup cream 2 cups sifted powdered
⅛ teaspoon salt sugar
¼ teaspoon peppermint
 extract

1. Blend all ingredients together thoroughly.



Rolled Cookies (Continued)

GINGERBREAD MEN

- | | |
|-----------------------|----------------------------|
| 1/4 cup boiling water | 1 teaspoon soda |
| 1/2 cup butter | 1 teaspoon salt |
| 1/2 cup brown sugar | 1/2 tablespoon ginger |
| 1/2 cup molasses | 1/2 teaspoon grated nutmeg |
| 3 cups bread flour | 1/8 teaspoon cloves |

1. Pour water over butter. Add sugar and molasses. Mix well.
2. Add dry ingredients sifted together.
3. Chill thoroughly and roll. Cut with gingerbread man cutter.
4. Bake about 10 minutes in a 375 degree oven.

SOFT MOLASSES COOKIES

- | | |
|-----------------|------------------------|
| 1 cup bacon fat | 5 1/4 cups bread flour |
| 1 cup sugar | 2 teaspoons soda |
| 1 cup molasses | 1 teaspoon cinnamon |
| 1 cup hot water | 1 teaspoon salt |

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 1/2 inch in thickness and cut with cookie cutter. Place on a greased cookie sheet, leaving room for them to spread.
5. Bake about 15 to 18 minutes in a 375 degree oven.
6. Makes 7 to 8 dozen.

CHOCOLATE BREADS

- | | |
|---|--------------------------|
| 1 cup butter | 1 1/2 cups bread flour |
| 1 1/2 cups sugar | 1/4 teaspoon salt |
| 2 egg yolks | 1 teaspoon cinnamon |
| 3 squares unsweetened chocolate, melted | 1/2 pound grated almonds |
| | Grated rind of 1/2 lemon |

1. Cream butter and sugar together thoroughly. Add unbeaten egg yolks and beat well. Add melted chocolate.
2. Add flour, salt, cinnamon, grated almonds and lemon rind.
3. Roll about 1/4 inch thick and cut with fancy cutters.
4. Bake about 10 or 12 minutes in a 350 degree oven.
5. Makes about 5 dozen.

MOCKS

- | | |
|---------------------|--|
| 1 cup bread flour | 1/4 teaspoon salt |
| 1/2 cup butter | 1/3 cup blanched almonds, finely chopped |
| 2 tablespoons sugar | |

1. Mix flour, butter, sugar and salt together as for pie crust.
2. Add nuts and knead well.
3. Form into a roll about 1 inch in diameter. Cut slices about 1/4 inch thick. Place on greased cookie sheet.
4. Bake about 20 minutes in a 300 degree oven.
5. Roll in powdered sugar while still hot.
6. Makes about 2 dozen.

TRILBYS

- | | |
|---------------------------------|------------------------|
| 1 cup butter | 2 eggs |
| 1 cup brown sugar | 1 1/2 cups bread flour |
| 2 cups ground quick rolled oats | 1 teaspoon soda |
| | 1/4 teaspoon salt |

1. Cream butter and brown sugar. Add eggs one at a time. Beat well after addition of each.
2. Add ground rolled oats.
3. Sift dry ingredients and add.
4. Roll on slightly floured board and cut into rounds about 1 1/2 inches wide and 1/8 inch thick.
5. Bake at 350 degrees for about 12 minutes.
6. Put together with date filling after they are baked.
7. Recipe makes about 5 dozen.

Date Filling

- | | |
|-------------------|------------------------------------|
| 1 cup white sugar | 1/2 pound pitted dates, finely cut |
| 1 cup water | |

1. Cook all ingredients together until dates are soft, and mixture is thick.

SWISS COOKIES

- | | |
|------------------------|--|
| 1 cup butter | 1/2 teaspoon salt |
| 1/2 cup sugar | 2 egg yolks (coating for cookies) |
| 2 1/2 cups bread flour | Sugar and cinnamon. (1 tablespoon cinnamon to 1/2 cup sugar) |
| 2 egg yolks | |
| Grated rind 2 lemons | |
| 1 teaspoon lemon juice | |

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 cloth and cut with a cookie cutter.
4. Beat the remaining 2 yolks slightly and brush over cookies. Sprinkle with sugar and cinnamon mixture.
5. Bake on cookie sheets in a 400 degree oven for 10 to 15 minutes until golden brown.
6. Makes about 3 dozen.

SOUR CREAM COOKIES

- | | |
|--------------------|------------------------|
| 1 cup sugar | 1 teaspoon nutmeg |
| 3 cups bread flour | 1 cup butter |
| 1 teaspoon salt | 1 egg, well beaten |
| 1 teaspoon soda | 1 cup thick sour cream |

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.
4. Let stand an hour in refrigerator. Roll.
5. Sugar may be sprinkled over dough after it is rolled.
6. Bake in a 450 degree oven about 15 minutes.
7. Makes about 4 dozen.



Rolled Cookies (Continued)

SPRINGERLE

2 eggs
1 cup sugar
2 cups bread flour

1 teaspoon baking powder
1 or 2 teaspoons anise seed

1. Beat eggs until light. Add the sugar.
2. Beat in sifted flour and baking powder gradually. The total time for beating is one half hour. (Double time if beaten by hand.)
3. Roll to 1/4 inch thickness. Press a floured springerle board or springerle rolling pin into dough hard so the design is distinct. Cut out squares.
4. Place on a board which is sprinkled with anise seed. Let stand about 10 hours to dry.
5. Bake at 350 degrees about 20 minutes or until light brown. Recipe makes 4 dozen.
6. Store springerle in a tin container so they will soften a little.

LEMON SNAPS

2/3 cup butter
1 cup sugar
1 whole egg
1 egg yolk
2 tablespoons lemon juice

1/2 teaspoon lemon rind
2 1/4 cups bread flour
1/2 teaspoon baking powder
1/4 teaspoon salt

1. Cream butter. Add sugar. Blend well.
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. To make crackled surface brush each cookie with cold water before baking.
7. Bake at 375 degrees about 12 to 15 minutes.
8. Makes about 7 dozen cookies.

Refrigerator Cookies

CHOCOLATE MARBLE WAFERS

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

1 cup rice flakes, crushed
1 1/2 ounce unsweetened chocolate, melted
2 tablespoons sugar.

1. Cream butter. Add sugar and blend thoroughly.
2. Add eggs one at a time. Beat 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 4x12 1/2x3 inch pan with waxed paper.
7. Pack dough in long strips in pan to form a checkerboard dough. Chill in refrigerator for several hours.
8. Slice thin. Place on cookie sheet.
9. Bake at 425 degrees for about 8 to 10 minutes.
10. Makes about 6 dozen cookies.

ICE BOX COOKIES

1 cup butter
1/2 cup lard
1 cup granulated sugar
1 cup brown sugar
3 eggs
4 cups bread flour

2 teaspoons cinnamon
1/2 pound shelled almonds or walnuts
1 teaspoon soda
1 tablespoon hot water

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.
6. Pack in deep pan lined with waxed paper. Chill in refrigerator over night.
7. Cut in thin slices. Cut cookies into small squares or rectangles if slices are too large. Place on cookie sheets.
8. Bake at 425 degrees for 8-10 minutes.
9. Makes about 6 dozen.

ORANGE DAINTIES

1/2 cup butter
1 cup sugar
Grated rind of 2 oranges
1 egg

1 3/4 cups bread flour
1/4 teaspoon salt
1 3/4 teaspoons baking powder

1. Cream butter and sugar well.
2. Add grated orange rind and egg. Beat well.
3. Sift flour, salt and baking powder and add to batter. Mix well.
4. Form into rolls. Chill in refrigerator at least 3 hours. Slice thin.
5. Bake at 350 degrees for 8 to 10 minutes.
6. Makes about 6 dozen.

Note: These cookies may be glazed before baking with slightly beaten egg white and sprinkled with shredded blanched almonds.

CHRISTMAS FRUIT STICKS

1 cup butter
1 1/2 cups sugar
3 eggs
3 cups bread flour
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon cinnamon

1 teaspoon allspice
1/2 teaspoon cloves
1 teaspoon nutmeg
1 cup seeded raisins
1 cup almonds, cut in small pieces
1/4 cup citron, sliced thin

1. Cream butter and sugar. Add eggs and beat well.
2. Sift flour, soda, salt and spices.
3. Add dry ingredients, then fruits and nuts.
4. Pack dough into waxed paper lined bread tin and place in refrigerator over night. Slice thin.
5. Bake 12 or 15 minutes in a 400 degree oven. These cookies may be frosted with a powdered sugar icing.
6. Makes about 4 dozen.



Refrigerator Cookies (Continued)

RICH VANILLA COOKIES

2 cups bread flour ½ pound butter
½ cup sugar

1. Sift flour and sugar together. Cut in butter to consistency of coarse meal.
2. Shape into 2" rolls with hands and roll between waxed paper. Put in refrigerator over night.
3. Cut in paper thin slices. Place on cookie sheets.
4. Combine

4 tablespoons sugar
2 teaspoons vanilla

5. Sprinkle the above mixture lightly over top of each cookie.
6. Bake in a 400 degree oven for 9-10 minutes.
7. Makes about 4 dozen.

SCOTCH SCONES

3 tablespoons brown sugar 1 cup butter
Powdered sugar 2 cups bread flour

1. Place brown sugar into 1 cup measure and fill cup with powdered sugar.
2. Cream butter. Add sugar. Cream well.
3. Add flour and mix well.
4. Form into 2 rolls about 5 or 6 inches long. Place in refrigerator over night. Slice thin.
5. Bake at 400 degrees for 10 or 12 minutes.
6. Makes about 4 dozen.

FROZEN COCONUT COOKIES

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

1. Beat eggs slightly. Add sugar, shortening and lemon extract. Beat well.
2. Sift dry ingredients. Add to the first mixture.
3. Add coconut and mix thoroughly.
4. Pack into greased bread tin. Place in refrigerator over night.
5. Remove from tin and slice.
6. Bake about 10 or 12 minutes in 400 degree oven.
7. Makes about 3 dozen.

SWEDISH GINGER COOKIES

1 cup dark syrup 1 teaspoon cloves
1 cup sugar 1 teaspoon cinnamon
1 cup butter, melted 1 teaspoon soda
¾ cup cream ¼ cup cream
1 teaspoon ginger 6 cups bread flour

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 ¼ cup cream. Add to above mixture with flour. Mix thoroughly. Let stand in refrigerator over night.
4. Roll to about ⅛ inch thickness. Cut into desired shapes.
5. Bake at 350 degrees about 15 to 20 minutes.
6. Makes about 10 dozen cookies.

PEANUT CRUNCH

½ cup butter 1 ¼ cups bread flour
½ cup peanut crunch ¾ teaspoon soda
½ cup white sugar ½ teaspoon baking powder
½ cup brown sugar ¼ teaspoon salt
1 egg

1. Cream butter and peanut crunch together. Add sugar gradually. Cream thoroughly.
2. Add egg. Beat well.
3. Sift dry ingredients. Add to creamed mixture.
4. Chill dough in refrigerator several hours.
5. Form into balls the size of a walnut and place on lightly greased baking sheet. Flatten with fork dipped in flour, making criss-cross pattern.
6. Bake for 10 to 12 minutes in a 375 degree oven.
7. This makes about 4 dozen cookies.

FIG ICE BOX COOKIES

¾ cup shortening (half butter, half lard) 1 tablespoon baking powder
1 ½ cups brown sugar 1 teaspoon salt
1 egg 1 teaspoon cinnamon
¼ cup milk 1 cup chopped nut meats
2 ½ cups bread flour ½ cup chopped figs

1. Blend together the shortening, sugar and egg. 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. Slice thin.
5. Bake about 10 minutes in a 375 degree oven.
6. Makes about 3 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 bread flour

1. Cream butter. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after addition of each.
3. Sift flour with cinnamon, soda, and salt. Add to creamed mixture.
4. Divide dough in half. Roll each half ¼ inch thick. Cover with following filling:

Filling

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

Cook dates, sugar and water until dates are soft. Add nuts and cool.

5. Roll like jelly roll.
6. Allow to stand in refrigerator over night.
7. Slice thin with sharp knife.
8. Bake in a 375 degree oven about 10 or 12 minutes.
9. Makes about 4 dozen.



Refrigerator Cookies (Continued)

SWEDISH WAFERS

- | | |
|--|----------------------|
| 7 egg yolks (hard cooked) | 1/2 teaspoon salt |
| 1 cup shortening (half butter and half lard) | 1 egg well beaten |
| 3/4 cup sugar | 1 teaspoon water |
| 1 3/4 to 2 cups bread flour | Sugar or ground nuts |

1. Poach yolks in boiling water until hard and put through sieve.
2. Cream shortening and sugar. Add yolks and beat. Add flour sifted with salt.
3. Form into rolls. Chill in refrigerator and slice. Brush cookies with a mixture of 1 beaten egg and 1 teaspoon water. Sprinkle with sugar or ground nuts.
4. Bake in hot 450 degree oven. They brown quickly toward end of baking.
5. Makes about 4 dozen.

CHOCOLATE MACAROONS

- | | |
|---|---|
| 2 cups unblanched almonds | 1 teaspoon vanilla |
| 3 eggs | 3 squares unsweetened chocolate, melted |
| 1 1/2 cups sugar | |
| 2 tablespoons unsweetened evaporated milk | |

1. Put almonds through the fine knife of the 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. Put through a cookie press, pastry bag, or drop from teaspoon onto greased cookie sheet. Bake at 325 degrees for about 15 minutes.
6. Makes about 7 dozen.

ORANGE PECAN COOKIES

- | | |
|----------------------------|---------------------------------|
| 1 cup butter | 1 tablespoon grated orange rind |
| 1/2 cup brown sugar | 2 3/4 cups bread flour |
| 1/2 cup white sugar | 1/4 teaspoon soda |
| 1 egg | 1/2 cup chopped pecans |
| 2 tablespoons orange juice | |

1. Cream butter and sugar.
2. Add egg. Beat well. Add orange rind and juice, sifted dry ingredients, and pecans.
3. Form into rolls and place in refrigerator over night.
4. Slice thin and bake in a 400 degree oven for 8 or 10 minutes.
5. Makes about 4 dozen.

Squares and Strips

CURRANT FINGERS

- | | |
|--------------------------|---|
| 2 1/2 cups bread flour | 1 cup chopped almonds |
| 1 teaspoon baking powder | 1 teaspoon grated lemon rind |
| 1/2 teaspoon salt | 2 well beaten egg yolks |
| 1/2 teaspoon cinnamon | 6 tablespoons unsweetened evaporated milk |
| 3/4 cup sugar | |
| 3/4 cup butter | |
| 1 cup dried currants | |

1. Sift together flour, baking powder, salt, cinnamon and sugar.
2. Cut in butter with pastry blender.
3. Add currants, chopped almonds and lemon rind.
4. Blend in beaten egg yolks and milk.
5. When well mixed, roll into sticks 3 inches long and 1/2 inch thick.
6. Bake on greased cookie sheet in 350 degree oven for about 12-15 minutes.
7. Makes about 6 dozen.

DATE MARGUERITES

- | | |
|--------------------------------------|-------------------------------|
| 2 egg whites | 1 teaspoon baking powder |
| 1/2 cup sugar | 3/4 cup pitted dates, chopped |
| 1/2 cup coarse graham cracker crumbs | 1/2 cup chopped walnuts |
| 1/4 teaspoon salt | 1/2 teaspoon vanilla |

1. Beat egg whites until stiff. Add sugar gradually.
2. Add crumbs, salt, baking powder, dates, nuts and vanilla. Fold until well mixed.
3. Bake in a greased pan 8x8x2 inch in a 350 degree oven for about 35 minutes. Cut in squares while hot.
4. Makes 16.

GRANDMOTHER'S ALMOND SHORTS

- | | |
|--------------------------|---|
| 1 cup butter | 1 cup blanched almonds, sliced lengthwise |
| 1 cup sugar | 3 egg whites |
| 3 egg yolks | 3 tablespoons sugar |
| 2 cups bread flour | |
| 1 teaspoon baking powder | |

1. Cream butter. Add sugar. Blend well.
2. Add egg yolks, flour and baking powder. Beat 15 minutes with mixer. (Double time if beaten by hand.)
3. Spread evenly in 2 greased 10 1/2 x 16 1/2 x 1 inch pans.
4. Beat whites until frothy. Add sugar and brush over mixture in pan. Sprinkle almonds over egg white.
5. Bake at 375 degrees for about 20-25 minutes. Cool slightly.
6. Cut into 2x3 inch strips. Makes 4 1/2 dozen.

GRAHAM CRACKER DATE FINGERS

- | | |
|----------------------------------|------------------------------|
| 1 1/3 cups graham cracker crumbs | 1 cup nuts, coarsely chopped |
| 1/2 teaspoon salt | 1 1/2 cups chopped dates |
| 1 1/2 teaspoons baking powder | 3 eggs |
| | 1 cup brown sugar |

1. Roll graham crackers. Add salt, baking powder, nuts and dates. Mix well.
2. Beat eggs well and add sugar gradually. Combine two mixtures thoroughly.
3. Pour into greased 8 1/2 x 11 x 2 inch pan. Bake at 350 degrees for about 20-25 minutes.
4. Cut in 3 inch strips. Roll each one, while still warm, between waxed paper to shape into fingers. Dip in powdered sugar.
5. Makes 5 dozen.



Squares and Strips (Continued)

RAISIN BUTTER STRIPS

Boiling water	$\frac{3}{4}$ cup bread flour
1 cup seedless raisins	1 teaspoon baking powder
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup sugar	1 teaspoon cinnamon
1 egg	$\frac{1}{2}$ teaspoon nutmeg
$\frac{1}{4}$ cup honey	5 tablespoons milk
$\frac{1}{4}$ cup peanut butter	1 cup rolled oats

1. Pour boiling water over raisins. Let stand 5 minutes. Drain thoroughly.
2. Cream butter. Add sugar and blend well.
3. Add egg and beat until light.
4. Add honey and peanut butter. Mix thoroughly.
5. Sift together flour, baking powder, salt and spices. Add alternately with milk to creamed mixture.
6. Add rolled oats and raisins.
7. Spread mixture in a greased $8\frac{1}{2} \times 13\frac{1}{2} \times 1\frac{1}{2}$ inch pan. Cover with honey topping.

Topping

2 tablespoons honey	Melt honey and butter together.
1 tablespoon butter	

8. Bake at 375 degrees for about 18-20 minutes. Let cool.
9. When cooled, cut into 2x3 inch strips.
10. Makes about 24 strips.

COCONUT STRIPS

2 eggs	$\frac{1}{4}$ cup pecans, ground
2 cups brown sugar	6 tablespoons bread flour
2 cups ground coconut	$\frac{1}{4}$ teaspoon vanilla

1. Beat eggs until light. Add remaining ingredients. Mix well.
2. Pour into 8x8x2 inch square cake pan that has been greased.
3. Bake in a 350 degree oven for about 25 minutes. Reduce temperature to 300 degrees and bake 15 minutes longer.
4. Cut while warm into finger shaped strips $\frac{3}{4}$ of an inch by 3 inches.
5. Makes about 24.

GINGER CREAMS

1 cup sugar	1 teaspoon ginger
1 cup butter	$\frac{1}{2}$ teaspoon cloves
2 eggs	$\frac{1}{2}$ teaspoon salt
$\frac{3}{8}$ cup molasses	$\frac{1}{2}$ teaspoon cinnamon
1 cup lukewarm water	3 cups bread flour
1 teaspoon soda	

1. Cream butter and sugar thoroughly.
2. Add eggs. Beat well after addition of each. Add molasses.
3. Stir soda into warm water. Add alternately with sifted dry ingredients.
4. Pour into greased 10x16x1 inch pan.
5. Bake about 20 minutes in a 350 degree oven.
6. Spread with fondant icing. Cut into strips about 1x2 inches.
7. Makes about 6 dozen.

Fondant Icing

2 cups sugar	$\frac{1}{2}$ teaspoon vanilla
$1\frac{1}{4}$ cups milk	$\frac{1}{8}$ teaspoon salt
1 teaspoon butter	

1. Boil sugar, milk and butter to soft ball stage and cool.
2. Add vanilla and salt and beat until consistency to spread.

CHOCOLATE BROWNIES

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup bread flour
2 squares unsweetened chocolate	$\frac{1}{4}$ teaspoon salt
2 eggs	1 cup black walnuts
1 cup sugar	1 teaspoon vanilla

1. Melt butter and chocolate together. Allow to cool.
2. Beat eggs until light. Add sugar gradually, then melted butter and chocolate.
3. Mix chopped nuts with flour and salt and add to above mixture.
4. Add vanilla. Mix thoroughly and pour into greased 8x8x2 inch pan.
5. Bake in a 300 degree oven for 25 to 30 minutes. Cut in squares while warm.
6. Makes 16 brownies.

DATE CRUNCHIES

3 cups graham cracker crumbs	1 cup pitted dates
$\frac{1}{4}$ teaspoon salt	$1\frac{1}{3}$ cups sweetened condensed milk
1 teaspoon cinnamon	

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

DATE BARS

1 pound pitted dates, chopped	3 eggs
1 cup chopped nuts	1 cup sugar
1 cup bread flour	1 teaspoon baking powder
	$\frac{1}{2}$ teaspoon salt

1. Mix dates and nuts with flour.
2. Beat eggs until light. Add sugar gradually and mix well.
3. Add remaining ingredients. Blend thoroughly and pour into a greased $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$ inch pan.
4. Bake in 350 degree oven for about 20 minutes.
5. Cut in strips about 1x2 inches. Roll in powdered sugar if desired.
6. Makes about 48 bars.

PRUNE STRIPS

2 eggs	$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ cup peanut butter	$1\frac{1}{4}$ cups graham cracker crumbs
$\frac{3}{8}$ cup maple syrup	Powdered sugar
1 cup cooked prunes, cut fine	

1. Beat eggs until light. Add peanut butter. Blend well.
2. Add syrup and prunes. Mix thoroughly.
3. Mix baking powder with crumbs. Combine with above mixture.
4. Pour into a $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$ inch greased pan lined with waxed paper.
5. Bake at 350 degrees about 30 to 35 minutes.
6. Remove from pan immediately. Pull off paper and cut into strips. Roll in powdered sugar.
7. Makes about 30.



Squares and Strips (Continued)

SCOTCH SHORTBREAD

- | | |
|-----------------------------------|---|
| 1/2 pound butter | 1 teaspoon orange or almond extract |
| 2 3/4 cups bread flour | Candied orange peel or angelique and cherries |
| 3/4 cup powdered sugar | |
| 1/2 teaspoon salt | |
| 1/2 cup blanched almonds, chopped | |

1. Cream butter and work in remainder of ingredients.
2. Press into greased 8x8x2 inch pan, about 1/2 inch thick.
3. Prick well with a fork or skewer. Decorate with thin strips of angelique and candied cherries or candied orange peel.
4. Bake in a 375 degree oven for about 30-35 minutes.
5. Cut in 1 1/2 inch squares while hot.
6. Makes 36.

WALNUT SLICES

Bottom Layer

- 1/2 cup butter
- 1 cup bread flour
- Milk

1. Mix butter and flour together well.
2. Pat into 7 1/2 x 11 1/2 x 1 1/2 inch pan.
3. Brush milk over top.
4. Bake at 350 degrees for about 12 minutes.
5. Cool slightly.

Top Layer

- | | |
|---------------------------|-----------------------------|
| 2 eggs | 1/4 teaspoon baking powder |
| 1 1/2 cups brown sugar | 1/2 teaspoon salt |
| 1 1/2 teaspoons vanilla | 1 cup walnuts, chopped fine |
| 2 tablespoons bread flour | 1/2 cup coconut |

1. Beat eggs until light. Add brown sugar and vanilla. Blend thoroughly.
2. Sift together flour, baking powder and salt. Add to creamed mixture. Mix well.
3. Add nuts and coconut.
4. Spread evenly over baked bottom layer.
5. Bake at 350 degrees for about 35 minutes.
6. When almost cold spread with icing. Cut into bars.
7. Makes 24 bars.

Icing

- | | |
|---------------------------|----------------------------|
| 2 tablespoons butter | 2 tablespoons orange juice |
| 1 1/2 cups powdered sugar | 1 teaspoon lemon juice |

1. Cream butter. Add sugar and fruit juices. Mix well.

BUTTERSCOTCH PECAN BROWNIES

- | | |
|-------------------|--------------------------|
| 1/4 cup butter | 1 teaspoon baking powder |
| 1 cup brown sugar | 1/4 teaspoon salt |
| 1 egg | 1/2 cup pecan meats |
| 1 cup cake flour | |

1. Cream butter. Add sugar gradually. Mix thoroughly.
2. Add egg and beat well.
3. Sift dry ingredients. Add nuts and combine with above mixture.
4. Spread in greased 8x8x2 inch pan. Bake at 350 degrees for 20-25 minutes.
5. Partially cool in pan. Cut in 2" squares.
6. Makes 16.

TOTENBEINLI

- | | |
|--------------------------|---|
| 3 eggs | 1/2 teaspoon cinnamon |
| 1 cup sugar | 1/8 teaspoon cloves |
| 2 cups cake flour | 1/2 teaspoon almond extract |
| 1 teaspoon baking powder | 1/2 pound almonds, blanched and cut in strips |
| 1/2 teaspoon salt | |
| Grated rind of 1/2 lemon | |

1. Beat eggs. Add sugar and continue beating.
2. Add remaining ingredients. Mix well and spread dough in large greased pan 10x16x1 inch.
3. Bake in 325 degree oven for about 20 minutes.
4. Cut in strips about 1x4 inches. Toast a delicate brown in a slow oven. This is a dry hard cookie.
5. Makes 40 cookies.

CINNAMON NUT SQUARES

- | | |
|-------------------------|----------------------|
| 1 cup butter | 1 teaspoon cinnamon |
| 1 cup light brown sugar | 1 egg white |
| 1 egg yolk | 1 cup chopped pecans |
| 2 cups bread flour | |

1. Cream shortening. Add sugar and blend thoroughly.
2. Add egg yolk and beat well.
3. Sift flour and cinnamon together. Add to above mixture.
4. Put into greased 7 1/2 x 11 1/2 x 1 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 45-50 minutes. Cut into squares while hot.
7. Makes about 3 dozen squares.

HAZELNUT SQUARES

- | | |
|------------------------|---------------------------|
| 1/2 pound butter | 1/2 teaspoon cinnamon |
| 1 cup sugar | 1 teaspoon vanilla |
| 1 egg yolk | 1 egg white, unbeaten |
| 2 1/2 cups bread flour | 1/2 cup chopped hazelnuts |
| 1/2 teaspoon salt | |

1. Cream butter. Add sugar. Blend well.
2. Add egg and mix thoroughly.
3. Sift together flour, salt and cinnamon. Add to above mixture with vanilla. Mix well.
4. Spread 1/4 inch thick on greased cookie sheet. Brush with egg white. Sprinkle with chopped hazelnuts.
5. Bake at 350 degrees about 30-40 minutes. Cut into small squares while warm.
6. Makes about 4 dozen squares.

HARD TACK

- | | |
|----------------------|---------------------------|
| 4 egg yolks | 1 cup chopped dates |
| 1 tablespoon vinegar | 1 cup bread flour |
| 4 egg whites | 1/2 cup chopped nut meats |
| 1 cup sugar | |

1. Beat yolks with vinegar until light and lemon colored.
2. Beat whites until stiff. Add sugar and beat well.
3. Fold yolks into whites. Add other ingredients.
4. Bake in a 10 1/2 x 16 1/2 x 1 inch tin about 45 minutes in a 350 degree oven.
5. Allow to cool. Cut in strips and roll in powdered sugar.
6. Makes about fifty 1x3 inch cookies.



Squares and Strips (Continued)

TOFFEE NUT BARS

Bottom Layer

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup brown sugar

1 cup bread flour

1. Cream butter. Add brown sugar gradually. Blend thoroughly.
2. Add flour. Mix well.
3. Pat into $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$ inch pan.
4. Bake at 350 degrees for about 10 minutes. Let cool slightly.

Top Layer

2 eggs
1 cup brown sugar
1 teaspoon vanilla
2 tablespoons bread flour

1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup coconut
1 cup almonds, chopped

1. Beat eggs until light. Add brown sugar, and vanilla. Blend well.
2. Sift flour, baking powder, and salt together. Stir into creamed mixture. Mix until smooth.
3. Add coconut and chopped nuts.
4. Spread evenly over slightly cooled bottom layer.
5. Bake at 350 degrees for about 35 minutes.
6. When cooled, cut into bars.
7. Makes 24 bars.

ROLLED ENGLISH WAFERS

$\frac{1}{4}$ cup butter
 $\frac{1}{2}$ cup powdered sugar
 $\frac{1}{2}$ teaspoon almond extract

$\frac{1}{4}$ cup milk
 $\frac{7}{8}$ cup bread flour

1. Cream butter and sugar. Add flavoring. Add milk and flour alternately.
2. Spread thinly with a spatula on greased cookie sheet. Mark in squares.
3. Bake in a 350 degree oven for about 20 minutes until light brown.
4. Cut in squares immediately. While hot, roll around the handle of a wooden spoon or a case knife.
5. Makes about 2 dozen.

JELLY MERINGUE FILBERT BARS

Bottom Layer

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup powdered sugar
1 egg yolk

1 teaspoon vanilla
 $1\frac{2}{3}$ cups bread flour
 $\frac{1}{2}$ cup jelly

1. Cream butter. Add sugar, egg yolk, vanilla and flour. Blend thoroughly.
2. Pat into bottom of a $9 \times 13 \times 1$ inch ungreased pan.
3. Bake at 375 degrees for about 15 minutes. Cool slightly.
4. When slightly cooled, spread jelly over entire surface.

Top Layer

1 egg
 $\frac{1}{2}$ cup sugar

$\frac{1}{4}$ teaspoon cinnamon
1 cup filberts, ground

1. Beat egg until light and fluffy.
2. Add sugar, cinnamon, and ground nuts. Mix thoroughly.
3. Spread this mixture as evenly as possible over jelly on bottom layer.
4. Bake at 325 degrees for about 25 minutes. Let cool. Cut into bars.
5. Makes about 36 bars.

TUTTI FRUITTI SURPRISES

1 cup powdered sugar
 $\frac{1}{2}$ teaspoon salt
2 eggs
3 teaspoons melted butter
1 cup chopped dates
1 cup chopped walnuts

$\frac{1}{4}$ cup orange peel, cut fine
 $\frac{1}{4}$ cup lemon peel, cut fine
 $\frac{1}{4}$ cup candied pineapple, cut fine
1 $\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ cup bread flour

1. Add sugar and salt to beaten eggs. Beat until light.
2. Add melted butter and fruit.
3. Add sifted flour and baking powder.
4. Bake in greased $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$ inch tin in a 275 degree oven about 40 or 50 minutes. When cold, cut in small squares.
5. Makes about 40.

PECAN GUM DROP COOKIES

4 eggs
1 tablespoon water
 $2\frac{1}{3}$ cups brown sugar
2 cups bread flour

1 dozen gum drops, cut in pieces
1 teaspoon cinnamon
 $\frac{1}{2}$ cup pecans, finely cut

1. Beat eggs with water until light. Add sugar. Beat until creamy.
2. Mix one cup of flour with gum drops. Add to first mixture. Add cinnamon, nuts, and remaining flour.
3. Bake in sheet pans in a 325 degree oven for $\frac{1}{2}$ hour.
4. Cut in squares while hot. Ice with butter icing. Decorate with gum drops.
5. Makes about 4 dozen.

OATMEAL DATE SQUARES

$1\frac{3}{4}$ cups oatmeal
 $1\frac{1}{2}$ cups bread flour
1 cup brown sugar

1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ cup butter

1. Mix dry ingredients and work in butter thoroughly.
2. Pack half of mixture in the bottom of $8 \times 8 \times 2$ inch pan. Cover with date filling. Add remainder of crumb mixture, pressing it down well.
3. Bake 40 minutes at 375 degrees. Cut in squares.
4. Makes about 36 cookies.

Date Filling

$\frac{3}{4}$ cup dates, cut in small pieces
1 cup granulated sugar

1 cup water
 $\frac{3}{4}$ cup nut meats

1. Boil dates, sugar and water until thick. Remove from range. Cool and add nut meats.

BROWNIES

2 cups sugar
1 cup grated unsweetened chocolate
 $\frac{1}{2}$ cup melted butter
4 eggs

$2\frac{1}{3}$ cups cake flour
2 teaspoons baking powder
 $\frac{1}{2}$ cup chopped nut meats
1 teaspoon vanilla

1. Mix sugar, chocolate, and melted butter. Add eggs and beat well.
2. Add flour and baking powder with nut meats. Add vanilla.
3. Spread $\frac{1}{2}$ inch thick on greased $8\frac{1}{2} \times 14\frac{1}{2} \times 1\frac{1}{2}$ inch pan.
4. Bake 30 minutes at 350 degrees. Cut in squares while still warm.
5. Makes about 3 dozen.



Squares and Strips (Continued)

CHOCOLATE DEVILS

- | | |
|---------------------|---------------------------------|
| 1/2 cup butter | 1/4 teaspoon salt |
| 1 cup sugar | 2 squares unsweetened chocolate |
| 2 eggs | 1 teaspoon vanilla |
| 1/4 cup milk | 1 cup nut meats |
| 3/4 cup bread flour | |

1. Cream butter and sugar thoroughly. Add eggs one at a time. Beat well.
2. Add dry ingredients and milk alternately.
3. Add melted chocolate, vanilla and broken nut meats and mix well.
4. Bake in 7 1/2 x 11 1/2 x 1 1/2 inch tin for about 25 minutes, in a 350 degree oven.
5. Cut in 1 inch strips while warm.
6. Makes about 40 cookies.

BLACK ZWIEBACH

- | | |
|--------------------------------|-----------------------------|
| 1 egg | 1 cup chopped black walnuts |
| 1 cup powdered sugar | 1/4 teaspoon salt |
| 1 square unsweetened chocolate | 1 teaspoon vanilla |
| 1 cup bread flour | |

1. Beat egg until light. Add powdered sugar, and melted chocolate.
2. Beat well. Add flour, nuts, salt and vanilla.
3. Pack into a 7 1/2 x 7 1/2 x 1 1/2 inch pan.
4. Bake about 35 minutes in a 350 degree oven.
5. Cut in 1 1/2 inch squares and roll in powdered sugar.
6. Makes 25.

CALIFORNIA DREAM BARS

First Part

- | | |
|-----------------------|-------------------|
| 1/2 cup brown sugar | 1 cup bread flour |
| 1/2 cup melted butter | |

1. Mix ingredients and line bottom and sides of a 7 1/2 x 11 1/2 x 1 1/2 inch cake pan.
2. Bake 15 minutes in a 375 degree oven.

Second Part

- | | |
|--|----------------------------|
| 2 eggs | 1 cup coconut |
| 1 cup brown sugar | 2 tablespoons bread flour |
| 1 cup pecans, broken into small pieces | 1/2 teaspoon baking powder |
| | 1/4 teaspoon salt |

1. Beat eggs until light. Add remaining ingredients. Mix thoroughly.
2. Spread over baked crust.
3. Return to oven. Bake 15 minutes longer in a 375 degree oven.
4. When cold cut into strips or squares. Makes about 30 bars.

HONEY DATE STRIPS

- | | |
|--------------------------|-----------------------|
| 1 cup honey | 1 cup chopped nuts |
| 3 eggs | 1 pound chopped dates |
| 1 1/3 cups bread flour | 1 teaspoon vanilla |
| 1 teaspoon baking powder | |

1. Mix honey and eggs. Add flour, baking powder, nuts, dates, and vanilla.
2. Bake in a shallow 7 1/2 x 11 1/2 x 1 1/2 inch pan at 400 degrees for 25 to 30 minutes.
3. Cut in strips and roll in powdered sugar. Makes about 30 cookies.

Miscellaneous

LADY FINGERS

- | | |
|------------------------------|---------------------------------------|
| 3 egg whites | 1 teaspoon lemon juice |
| 5 tablespoons powdered sugar | 1/4 teaspoon salt |
| 2 egg yolks | 1/2 cup and 2 tablespoons bread flour |
| 1/4 teaspoon vanilla | |

1. Beat egg white stiff. Fold in powdered sugar.
2. Beat yolks until thick. Add vanilla and lemon juice.
3. Fold yolk mixture into whites.
4. Sift salt with flour and add to above.
5. Cover a cookie sheet with wrapping paper. Press batter onto it through a pastry bag. Form strips about 3 inches long. Sprinkle with powdered sugar.
6. Bake in a 350 degree oven for about 10 minutes.
7. Makes 10 double lady fingers.

SPRITTS COOKIES

- | | |
|--------------------------------|------------------------|
| 1 cup butter | 1 egg |
| 1/2 cup sugar and 1 tablespoon | 2 1/2 cups bread flour |
| | 3/4 teaspoon salt |

1. Cream butter. Add remaining ingredients. Blend well.
2. Force dough through cookie press.
3. Bake 8 to 10 minutes at 450 degrees.
4. Makes 3 to 4 dozen.

SUGAR PRETZELS

- | | |
|----------------|--------------------------|
| 1/2 cup butter | 2 cups bread flour |
| 1/2 cup sugar | 1/4 teaspoon salt |
| 2 eggs | 4 tablespoons sour cream |
| 1 egg yolk | |

1. Cream butter. Add sugar. Blend.
2. Add whole eggs and beat.
3. Sift together flour and salt. Add to above with sour cream and mix well. Place in refrigerator to chill for several hours.
4. When thoroughly chilled, break off small piece of dough. Roll in long roll between hands or on floured board and form into a pretzel.
5. Place on cookie sheets and bake at 400 degrees about 20-25 minutes.
6. Makes about 4 dozen.

BUTTER FINGERS

- | | |
|------------------------------|-------------------------------|
| 1/2 cup butter | 1 cup bread flour |
| 3 tablespoons powdered sugar | 1 cup nut meats, chopped fine |

1. Cream butter. Add sugar and blend well.
2. Add flour slowly, mixing thoroughly, and fold in nut meats.
3. Shape in small crescents.
4. Bake on greased baking sheet at 350 degrees for about 20 minutes.
5. While warm roll in powdered sugar.
6. Makes about 2 dozen.



Miscellaneous (Continued)

MARSHMALLOW FUDGE COOKIES

- | | |
|---------------------------------|------------------------------------|
| 2 squares unsweetened chocolate | 24 marshmallows, cut in pieces |
| 1 cup milk | 1 teaspoon vanilla |
| 2 cups sugar | 3 cups graham cracker crumbs |
| 1/4 teaspoon salt | 1 cup walnut meats, finely chopped |
| 1 tablespoon butter | |

- Place chocolate and milk in saucepan over low heat until mixture is smooth and well blended.
- Add sugar and salt. Bring to boiling point, stirring constantly until sugar is dissolved.
- Then cook without stirring to 228 degrees (soft ball stage).
- Remove from heat. Add butter. Cool slightly.
- Add rest of ingredients and mix well.
- Press into 8x13 inch greased pan. Place in refrigerator to chill for several hours.
- Cut into bars or squares.
- Makes about 60 pieces.

PECAN FINGERS

- | | |
|------------------------|-----------------------|
| 1 cup butter | 2 cups bread flour |
| 1/4 cup powdered sugar | 1/4 teaspoon salt |
| 1 teaspoon vanilla | 2 cups pecans, ground |
| 1 tablespoon water | |

- Cream butter. Add sugar, vanilla and water.
- Add flour, salt and ground nuts.
- Chill about 1 hour in the refrigerator.
- Form into small rolls about the size of a finger.
- Bake 1 hour in a 250 degree oven. Roll in powdered sugar while still warm.
- Makes about 5 dozen.

PEPPER NUTS

- | | |
|--|-----------------------------------|
| 3 eggs | 1 cup finely cut blanched almonds |
| 2 cups sugar | 3 cups bread flour |
| 6 tablespoons unsweetened evaporated milk or cream | 2 teaspoons baking powder |
| 1 tablespoon grated lemon rind | 1/4 teaspoon salt |
| 1 cup finely cut citron | 1 1/2 teaspoons nutmeg |
| | 1 1/2 teaspoons mace |
| | 1 1/2 teaspoons cloves |
| | 1 tablespoon cinnamon |

- Beat eggs until light and foamy. Add sugar gradually.
- Stir in milk and add lemon rind, citron and almonds.
- Sift together flour, baking powder, salt and spices. Add gradually to above mixture.
- Shape teaspoonfuls of dough into balls by rolling in palms of hands until smooth. Place on greased cookie sheet. Make a cross on the top of each cookie with a sharp knife. Brush with glaze.
- Bake about 15 minutes or until firm in 375 degree oven.
- Makes about 10 dozen.
- If desired omit glaze and roll cookies in powdered sugar while warm.

Glaze for Pepper Nuts

- | |
|--|
| 2 tablespoons of unsweetened evaporated milk |
| 1 tablespoon sugar |

PUNCH BOWL COOKIES

- | | |
|--------------------|--|
| 1 cup butter | 1/2 teaspoon salt |
| 1/2 cup sugar | 1/4 cup apricot jam |
| 2 egg yolks | 2 tablespoons candied cherries, finely cut |
| 1 teaspoon vanilla | |
| 2 cups bread flour | |

- Cream butter and sugar. Add vanilla.
- Add egg yolks one at a time, beating well.
- Sift together flour and salt. Add to other ingredients.
- Shape into 1 1/2 inch balls. Make depression in center with blunt end of spatula. Fill with apricot jam. Sprinkle with small pieces of candied cherries.
- Bake on greased cookie sheet at 375 degrees for about 12-14 minutes.
- Makes 3 dozen.

DATE AND ALMOND DAINITIES

- | | |
|--------------------------------|------------------------|
| 1/2 pound almonds | 2 egg whites, unbeaten |
| 1 pound pitted dates, cut fine | 1 teaspoon vanilla |
| 1 cup and 3 tablespoons sugar | Candied cherries. |

- Blanch almonds, and cut into shreds lengthwise.
- Mix together almonds, dates, sugar, unbeaten egg whites and vanilla. Place in refrigerator for 1 hour.
- Form into small balls or cones and top each with half a cherry.
- Place on greased cookie sheets and bake at 325 degrees for about 15-20 minutes.
- Makes about 4 dozen cookies.

PISTACHIO DELIGHTS

- | | |
|-----------------------------|-----------------------------------|
| 1/2 cup butter | 1/2 teaspoon salt |
| 1 cup sugar | 1/3 cup chopped blanched almonds |
| 2 egg yolks | 2 tablespoons milk |
| 1/2 teaspoon lemon extract | 5/8 cup finely chopped pistachios |
| 1/4 teaspoon almond extract | |
| 2 cups bread flour | |
| 1 teaspoon baking powder | |

- Cream butter. Add sugar gradually, creaming well.
- Add flavoring.
- Add egg yolks, one at a time. Beat well.
- Sift together dry ingredients. Add almonds.
- Add flour mixture and milk alternately to creamed butter and sugar.
- Shape into balls the size of hickory nuts. Roll in chopped pistachios. Place on buttered cookie sheets about 2 inches apart.
- Bake at 400 degrees for 12-15 minutes.
- Makes 2 1/2 dozen.

MEXICAN WEDDING CAKE

- | | |
|------------------------|--------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 1/2 cup powdered sugar | 1 teaspoon vanilla |
| 2 cups bread flour | |

- Cream butter. Add powdered sugar and cream until smooth.
- Add flour, salt and vanilla. (Mixture is stiff.)
- Break off small pieces of dough and place on cookie sheet.
- Bake about 12 minutes at 400 degrees.
- Roll cakes in powdered sugar immediately after removing from oven.
- Makes about 48.



Miscellaneous (Continued)

ALMOND RINGS

- | | |
|---------------------------|-------------------------------|
| 3/4 pound butter | 1 egg white |
| 1 cup sugar | Finely chopped almonds |
| 3 egg yolks | Sugar and cinnamon |
| 4 cups bread flour | |

1. Cream butter. Add sugar. Blend in egg yolks.
2. Add flour and mix until well blended.
3. Flour hands and mold small pieces of dough into rings or figure eights.
4. Dip into slightly beaten egg white, then into chopped almonds mixed with sugar and cinnamon.
5. Bake on greased sheets at 350 degrees for 12 to 15 minutes. Remove from sheets immediately.
6. Makes about 8 dozen.

PEANUT BUTTER BALLS

- | | |
|--|-------------------------------|
| 1 cup shortening (half lard, half butter) | 2 eggs |
| 1 cup white sugar | 2 1/2 cups bread flour |
| 1 cup brown sugar | 2 teaspoons soda |
| 1 cup peanut butter | 1/2 teaspoon salt |

1. Cream shortening, sugar, and peanut butter.
2. Add unbeaten eggs. Beat well.
3. Add flour, soda and salt sifted together.
4. Form into balls the size of walnut. Flatten with tines of fork.
5. Bake at 350 degrees for about 15 minutes.
6. Makes about 4 dozen.

NORWEGIAN NUT CRESCENTS

- | | |
|--|----------------------------------|
| 1 pound butter | 1 1/2 cups powdered sugar |
| 1/2 pound unblanched almonds ground | 4 7/8 cups bread flour |
| | 4-5 teaspoons wine |

1. Cream butter. Work in dry ingredients and add the wine. Use enough so that the dough holds together well but is not sticky.
2. Roll small portions of dough between the hands and shape into crescents about 3 inches long.
3. Bake in a 425 degree oven for about 15 minutes until a golden brown color.
4. Makes about 6 dozen.

MARGUERITES

- | | |
|-----------------------------------|-----------------------------------|
| 2 egg whites | 1 teaspoon vanilla |
| 1 1/2 cups sugar | 1/2 cup nuts, chopped fine |
| 5 tablespoons water | 1 cup dates, chopped fine |
| 1 1/2 teaspoons corn syrup | Wafers |

1. Combine all ingredients except vanilla, nuts, and dates. Place in a pan over hot water.
2. Beat for 7 minutes or until frosting stands in peaks. Add vanilla, dates and nuts.
3. Pile lightly on wafers.
4. Bake at 325 degrees for 20 to 25 minutes until slightly browned.
5. Chopped green or red maraschino cherries may be added in place of the dates for a colorful variety. These cookies are best served fresh.
6. Makes about 3 dozen.

MARZIPAN

- | | |
|------------------------------------|---------------------|
| 1 1/4 pounds almonds | 2 egg whites |
| 1 1/4 pounds powdered sugar | |

1. Blanch almonds. Dry over night and grind fine like flour.
2. Sift the sugar over the almonds. Mix and knead to a stiff paste with the unbeaten whites of 2 eggs. (More egg may be added if needed.)
3. Roll with hands on the board sprinkled with powdered sugar to prevent sticking. Cut into pieces the size of a walnut and roll each piece 1/2 inch thick. Form into rings, crescents, hearts, bow knots, pretzel and rye bread shapes.
4. Bake on greased sheet at 325 degrees for about 10 minutes until slightly browned.
5. These cookies will keep for a long time. They should be hard on the outside and soft in the center.
6. Marzipan may be shaped like fruits and painted with food color tints.

BRAZIL NUT SHORTBREAD

- | | |
|---------------------------|---|
| 1 cup butter | 1 cup Brazil nuts, sliced |
| 1/2 cup sugar | Pieces of Brazil nuts for decorating |
| 2 cups bread flour | |
| 1/2 teaspoon salt | |

1. Cream butter and sugar well.
2. Add flour, salt and sliced nuts. Mix thoroughly.
3. Place dough in refrigerator to chill for about an hour.
4. Shape dough into little balls about the size of a small walnut. Place on cookie sheet. Flatten balls by pressing a piece of brazil nut into the top of each.
5. Bake at 300 degrees for about 15 to 20 minutes.
6. Makes about 6 dozen.

FILBERT STICKS

- | | |
|-------------------------------------|----------------------------------|
| 6 egg whites | 1/4 teaspoon salt |
| 1 pound confectioner's sugar | 1 pound grated hazel nuts |

1. Beat egg whites until stiff. Fold in sugar, nuts, and salt. Mix thoroughly but carefully for about 15 minutes.
2. As these cookies are hard to handle use a cookie press and make into sticks or circles.
3. Bake on greased sheet at 350 degrees for 15 minutes.
4. Makes about 3 dozen.

WHEATIES COCONUT COOKIES

- | | |
|--------------------------------------|---------------------------------|
| 1 cup butter | 2 cups bread flour |
| 1 cup brown sugar | 1 teaspoon baking powder |
| 1 cup granulated sugar | 1/2 teaspoon salt |
| 2 eggs | 1/2 teaspoon vanilla |
| 2 cups moist shredded coconut | 2 cups Wheaties |

1. Cream butter. Add brown and white sugar gradually. Blend thoroughly.
2. Add eggs and beat well. Then add coconut.
3. Sift flour, baking powder and salt together. Add to creamed mixture.
4. Add vanilla and wheaties. Mix well. Place in refrigerator to chill thoroughly.
5. Roll in balls the size of walnuts. Place on cookie sheets.
6. Bake at 400 degrees about 12 to 15 minutes.
7. Makes 9 dozen cookies.



Miscellaneous (Continued)

GERMAN ANISE SLICES

8 eggs
2 cups sugar
Grated rind of 1 1/2 lemons

2 tablespoons anise seed
1/2 teaspoon salt
3 3/4 cups bread flour

1. Place eggs in the large bowl of the electric mixer and beat 5 minutes. (Double time if beaten by hand.)
2. Add sugar, lemon rind, anise seed and salt. Beat 10 minutes.
3. Add flour and beat 15 minutes longer.
4. Bake in 2 greased pans about 1 hour in a 350 degree oven.
5. Allow the loaves to stand for 1 day. Slice thin and toast on both sides.

THREE LEAF CLOVERS

2 eggs (separated)
1 cup sugar
1/2 teaspoon vanilla
1/4 pound filberts, finely ground

1/4 pound almonds, finely ground
1/2 teaspoon salt

1. Beat egg yolks until light. Add sugar and vanilla. Beat thoroughly.
2. Add ground nuts, salt and stiffly beaten egg whites.
3. Form dough into balls about size of marble. Place 3 together on greased cookie sheet. Place a piece of candied cherry in the center and use citron for the stem.
4. Bake in a 300 degree oven for 12 to 15 minutes. Do not brown.
5. Makes about 2 dozen.

NOTE: Be sure to use filberts and almonds in this recipe and to grind as finely as flour.

POOR MAN'S COOKIES

2 whole eggs
2 egg whites
6 tablespoons sugar
6 tablespoons cream
4 tablespoons melted butter

1 tablespoon brandy
1 teaspoon crushed cardamom seeds
3 1/3 cups bread flour

1. Beat whole eggs and whites until light.
2. Add sugar, cream, butter, brandy, and cardamom seed. Mix well.
3. Stir in flour and mix thoroughly.
4. Toss on a lightly floured board or canvas. Roll thin.
5. Cut into diamond shapes. Make a slit about 1 inch long through the center of the cookie and pull one end of the diamond through the slit.
6. Fry in deep fat at 375 degrees until they are a delicate brown.
7. Drain on absorbent paper.
8. Dip in powdered sugar and let cool.
9. Makes about 4 dozen.

COCONUT NUT PUFFS

1 cup finely chopped coconut
1/2 pound marshmallows
1 cup salted almonds

1. Place finely chopped coconut under broiler and brown delicately.
2. Melt marshmallows in double boiler. Stir frequently.
3. Using 4 nuts to a cookie drop them into the melted marshmallow, coat thoroughly. Lift them out with a spoon and roll in browned coconut. Place on waxed paper. These may be re-shaped when they have cooled slightly.
4. Makes about 30.

SAND BARS

1/2 cup butter
2 tablespoons sugar
1 1/2 cups bread flour

1/2 cup pecans, chopped fine
Powdered sugar

1. Cream butter. Add sugar and blend thoroughly.
2. Mix flour and nuts together. Add to creamed mixture and mix well.
3. Break off small portions of dough and shape into bars. Place on cookie sheet.
4. Bake at 350 degrees about 20 minutes.
5. Sift powdered sugar quite generously over the bottom of a 10x15 inch pan.
6. When bars are removed from oven, place in pan with powdered sugar. Sift more sugar over top of bars. Let stand 5 minutes.
7. Roll each bar in powdered sugar in the pan until thoroughly coated.
8. Makes about 4 dozen bars.

AUNT MARTHA'S GINGER SNAPS

1 cup butter
1 cup sugar
1 cup molasses
3 1/2 cups bread flour

1 tablespoon ginger
1 teaspoon soda
1/4 teaspoon salt

1. Cream butter. Add sugar and cream until smooth. Add molasses.
2. Sift flour with ginger, soda and salt. Add to first mixture.
3. Roll small amount of dough the size of walnut. Place on greased cookie sheet. Flatten with the back of a tablespoon.
4. Bake about 10 minutes in a 375 degree oven.
5. Makes about 4 dozen.

BUTTER BALLS

3/4 cup butter
1 cup brown sugar
1 egg

1 teaspoon vanilla
3/4 teaspoon baking powder
2 cups flour

1. Cream butter. Add sugar, egg and vanilla.
2. Add sifted dry ingredients.
3. Cut pieces the size of a marble. Dip in granulated sugar. Roll in palm of hand until round. Dip in sugar again and place on tins about 2 inches apart.
4. Bake at 400 degrees for about 10 minutes until light brown.
5. Makes about 6 dozen.

GOLD COOKIES

1/2 cup butter
1 cup sugar
4 egg yolks
1 teaspoon vanilla
1 1/2 cups bread flour

3 teaspoons baking powder
1/4 teaspoon salt
1/2 cup nuts, finely chopped
2 teaspoons cinnamon

1. Cream butter. Add sugar and blend thoroughly.
2. Add egg yolks and mix well. Then add vanilla.
3. Sift flour, baking powder and salt together. Add to creamed mixture. Mix thoroughly.
4. Mix chopped nuts and cinnamon together. Form dough into small balls about the size of a walnut. Roll in the nut and cinnamon mixture.
5. Place balls three inches apart on greased baking sheet.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes 5 dozen cookies.

5 services for the home

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Our Home Service Bureau invites you to make use of its wide and practical experience in home planning and furnishings — home arrangement — home management — the proper use and care of your electrical appliances — electric baking and cooking.

PHONE DALY 6600, HOME SERVICE BUREAU, OR CALL AT OUR ELECTRICAL HOME AND EXPERIMENTAL KITCHEN WITH ANY OF YOUR HOME PROBLEMS



Home Lighting Advisory Service

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IF YOU WISH TO HAVE A HOME LIGHTING ADVISOR CALL JUST PHONE DALY 6600. THE SERVICE IS FREE. NO OBLIGATION



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