

CHRISTMAS COOKIE RECIPES

DECEMBER 1944



HOME SERVICE BUREAU
THE ELECTRIC COMPANY
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CHRISTMAS COOKIE BOOK INDEX

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COOKIE RECIPES

Drop Cookies

CRISPIES

- 3 tablespoons shortening
- 2 cups Rice Crispies
- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup granulated sugar
- 1 egg
- $\frac{1}{4}$ teaspoon maple extract
- $\frac{1}{4}$ teaspoon grated orange rind
- 1 cup enriched bread flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt

1. Melt 3 tablespoons shortening in shallow pan. Add Rice Crispies and coat kernels with shortening.
2. Bake in slow oven until crisp.
3. Cream the $\frac{1}{2}$ cup shortening. Gradually add sugar. Cream well.
4. Add egg, maple extract and grated orange rind and beat.
5. Sift together flour, baking powder and salt. Add to creamed mixture. Fold in Rice Crispies.
6. Drop onto greased cookie sheets about 2 inches apart.
7. Bake at 375 degrees about 15 minutes.
8. Makes about 3 dozen.

OATMEAL COOKIES

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

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

DATE PEANUT BUTTER DROPS

- $\frac{1}{2}$ cup shortening
- $\frac{3}{4}$ cup peanut butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup dark corn syrup
- 1 teaspoon vanilla
- 2 eggs
- 2 cups enriched bread flour
- 3 teaspoons baking powder
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ cup milk
- 1 cup chopped dates

1. Cream shortening and peanut butter. Gradually add sugar and dark corn syrup, beating constantly. Add vanilla.
2. Add eggs one at a time. Beat well after the addition of each.
3. Add sifted dry ingredients and milk alternately to creamed mixture.
4. Fold in chopped dates.
5. Drop by teaspoonfuls onto greased cookie sheet.
6. Bake at 350 degrees about 18 minutes.
7. Makes 3 dozen cookies.

CHOCOLATE DROPS

- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- 1 egg
- 2 squares unsweetened chocolate, melted
- $\frac{1}{2}$ cup sour milk
- $1\frac{1}{2}$ cups enriched bread flour
- $\frac{1}{2}$ teaspoon soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup nuts or raisins

1. Cream shortening and sugar well. Add egg. Beat well. Add melted chocolate.
2. Add sour milk alternately with sifted flour, soda and salt.
3. Add nuts or raisins.
4. Drop from teaspoon onto greased cookie sheets 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.

Drop Cookies

FROSTED CHOCOLATE DROP COOKIES

- $\frac{1}{2}$ cup shortening
- 1 cup light brown sugar
- 1 egg
- 2 squares unsweetened chocolate
- $\frac{1}{2}$ cups cake flour
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon soda
- 1 teaspoon baking powder
- 1 cup chopped nuts
- $\frac{1}{4}$ cup evaporated milk
- $\frac{1}{4}$ cup water
- 1 teaspoon vanilla

1. Cream shortening, add sugar and blend well.
2. Add egg, beat until light and fluffy.
3. Melt chocolate. Cool. Add to creamed mixture and blend well.
4. Sift dry ingredients together; add nuts.
5. Dilute evaporated milk with water.
6. Add dry ingredients alternately with milk to creamed mixture. Add vanilla.
7. Drop by teaspoonfuls onto slightly greased cookie sheets.
8. Bake at 400 degrees about 15 to 20 minutes.
9. Spread with frosting while still warm.
10. Makes about 5 dozen.

Frosting

- $\frac{1}{2}$ squares unsweetened chocolate
- 1 egg yolk, slightly beaten
- 5 tablespoons evaporated milk
- $\frac{1}{2}$ cups powdered sugar

1. Melt chocolate, let cool slightly.
2. Stir in egg yolk and milk.
3. Add powdered sugar gradually and beat until consistency to spread.

COCOA OATMEAL COOKIES

- $\frac{1}{2}$ cup shortening plus 1 tablespoon
- 1 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup cocoa
- $\frac{1}{4}$ cup cocoa
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup raw "quick cooked" oatmeal
- $\frac{1}{2}$ cup sour cream

1. Cream shortening
2. Gradually add sugar. Cream well.
3. Add egg. Beat well. Add vanilla.
4. Sift together flour, cocoa, baking powder, soda and salt. Add oatmeal. Combine.
5. Add sifted dry ingredients and sour cream alternately.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 350 degrees about 15 minutes.
8. Cool and frost with Mint Frosting.

Mint Frosting

- $\frac{1}{4}$ cup shortening
- 1 cup powdered sugar
- 3 tablespoons cocoa
- $\frac{1}{4}$ teaspoon salt
- 1 tablespoon cream
- $\frac{1}{4}$ teaspoon peppermint extract
- 1 teaspoon vanilla

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

PEANUT CRUNCH KISSES

- 1 cup Peanut Crunch
- 1 cup sugar
- 2 egg whites, unbeaten
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon salt
- 1 cup Rice Crispies

1. Combine all ingredients. Mix well.
2. Drop by teaspoonfuls onto greased cookie sheets.
3. Bake at 300 degrees about 15 minutes.

COOKIE RECIPES

Drop Cookies

APPLE DATE COOKIES

- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon vanilla
- 1 $\frac{3}{4}$ cups enriched bread flour
- teaspoon soda
- teaspoon baking powder
- teaspoon cinnamon
- teaspoon salt
- $\frac{1}{2}$ cup raw "quick cooked" oatmeal
- $\frac{1}{3}$ cup ground raw apple
- 1 cup dates (cut)
- 1 cup nuts

1. Cream shortening.
2. Gradually add sugar. Cream well.
3. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
4. Sift together flour, soda, baking powder, cinnamon and salt. Add "quick cooked" oatmeal. Combine.
5. Add dry ingredients and ground raw apple alternately.
6. Fold in dates and nuts.
7. Drop from teaspoon onto greased cookie sheets.
8. Bake at 375 degrees about 15 minutes.

CHOCOLATE CHUNK COOKIES

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

1. Cream shortening. 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. Fold in flour and salt. Add broken chunks of chocolate and mix well.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes about 8 dozen.

NUT SPRITES

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

1. Beat egg white until frothy. (If 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 and floured cookie sheets. (Cookies will spread when baking.)
5. Bake at 350 degrees about 10 to 12 minutes.
6. Remove from sheet while still warm. If hard to remove, put back in oven to heat.
7. Makes 2 dozen.

COOKIE RECIPES

Rolled Cookies

GINGERBREAD MEN

1 cup boiling water
1 cup shortening
1 cup brown sugar
1 cup molasses
3 cups enriched bread flour
1 teaspoon soda
1 1/2 teaspoons salt
1 1/2 tablespoons ginger
1/2 teaspoon grated nutmeg
1/8 teaspoon cloves

1. Pour water over shortening. Add sugar and molasses. Mix well.
2. Add dry ingredients sifted together.
3. Chill thoroughly and roll. Cut with gingerbread man cutter.
4. Bake at 375 degrees about 10 minutes.

SOFT MOLASSES COOKIES

1 cup bacon drippings or shortening
1 cup sugar
1 cup molasses
1 cup hot water
5 1/4 cups enriched bread flour
2 teaspoons soda
1 teaspoon cinnamon
1 1/2 teaspoons salt

1. Cream bacon drippings and sugar.
2. Add remaining ingredients and mix well.
3. Chill in 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 at 375 degrees about 15 to 18 minutes.
6. Makes 7 to 8 dozen.

SOUR CREAM COOKIES

1 cup sugar
3 cups enriched bread flour
1 teaspoon salt
1 teaspoon soda
1 teaspoon nutmeg
1 cup shortening
1 egg, well beaten
1 cup thick sour cream

1. Sift together sugar, flour, salt, soda and nutmeg. Add shortening 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 on greased cookie sheets at 450 degrees about 10 minutes.
7. Makes about 4 dozen.

WHITE SUGAR COOKIES

1 cup shortening
1 cup sugar
1 teaspoon vanilla or nutmeg or a little of each.
3 eggs
2 teaspoons cream of tartar
1 teaspoon soda
3 cups enriched bread flour

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

ALMOND MOONS

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

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

Rolled Cookies

MONDCHENS

- 1 cup shortening
- 1 cup sugar
- $\frac{1}{2}$ pound ground almonds
- 1 cup enriched bread flour
- Grated rind of 1 lemon
- $\frac{1}{2}$ teaspoon salt

1. Cream shortening. Add sugar and blend well.
2. Add remaining ingredients and knead lightly.
3. Roll about $\frac{1}{4}$ inch thick and cut with crescent cutter.
4. Bake at 400 degrees about 10 to 12 minutes. Ice while hot.
5. Makes about 3 dozen.

Icing

- $\frac{1}{2}$ cup powdered sugar
- Cream
- 1 teaspoon vanilla

1. Mix to make an icing that spreads easily.

CHOCOLATE PECAN WAFERS

- 3 squares unsweetened chocolate
- $\frac{1}{2}$ cup shortening
- $\frac{3}{4}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup sugar
- 2 eggs
- $\frac{3}{4}$ cup enriched bread flour
- $\frac{3}{4}$ cup pecans, finely chopped

1. Melt chocolate. Let cool slightly.
2. Cream shortening. 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 on greased cookie sheets 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.

SPRINGERLE

- 2 eggs
- 1 cup sugar
- 2 cups enriched bread flour
- 1 teaspoon baking powder
- 1 or 2 teaspoons anise seed

1. Beat eggs until light. Add to 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 $\frac{1}{4}$ inch thickness. Press a floured springerle board or springerle rolling pin into dough hard enough to make design 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.
6. Makes about 4 dozen.

Rolled Cookies

LECHERLES

- 3 tablespoons chopped candied citron
- 3 tablespoons chopped candied orange peel
- 3 tablespoons chopped candied lemon peel
- 1/3 cup chopped blanched almonds
- 1/3 teaspoon grated lemon rind
- 3 teaspoons cinnamon
- 1 teaspoon cloves
- 1 1/6 cups powdered sugar
- 2 eggs, beaten
- 2/3 cup strained honey
- 2 teaspoons soda
- 2 teaspoons hot water
- 1 tablespoon orange juice
- 2 cups enriched bread flour

1. Combine chopped fruits, almonds, lemon rind, spices and powdered sugar.
2. Add beaten eggs. Mix well.
3. Bring honey to boiling point. Cool.
4. Moisten soda in hot water. Add to fruit mixture with cooled honey and orange juice.
5. Add sifted flour. Combine.
6. Refrigerate over night.
7. Roll small part of dough at a time on floured canvas about 1/4 inch thick. (Dough is quite soft.)
8. Cut into 2 1/2 x 1 inch rectangular strips.
9. Place on greased cookie sheets.
10. Bake at 350 degrees about 15 minutes.
11. Cool and frost with Fluffy Lemon Frosting.

Fluffy Lemon Frosting

- 2 egg whites
- 1/8 teaspoon salt
- 2 1/2 cups powdered sugar
- 3 tablespoons lemon juice
- 1 tablespoon lemon rind, grated

1. Beat egg whites and salt until they hold a soft peak.
2. Add powdered sugar and lemon juice alternately. Beat well.
3. Fold in grated lemon rind.

FIG FILLED COOKIES

Filling

- 2 cups dried figs
- 1/3 cup orange juice
- 2 2/3 teaspoons grated orange rind
- 1 1/3 cups dark corn syrup
- 1/2 teaspoon salt

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

Dough

- 1/2 cup shortening
- 1 cup sugar
- 3 eggs
- 4 cups enriched bread flour
- 3 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon salt

5. Cream shortening. Gradually add sugar and cream well.
6. Add eggs one at a time and beat well after the addition of each.
7. Add sifted dry ingredients and combine.
8. Roll out on floured canvas.
9. Cut with 2 1/2 inch round cookie cutter.
10. Lay whole rounds on greased cookie sheets. Spread with filling.
11. Cover with top round which has had a circle cut out of the center, and press edges.
12. Brush cookies with Topping.

Topping

- 1 egg white
- 1 tablespoon honey

13. Slightly beat egg white and add honey.
14. Bake at 400 degrees about 20 to 25 minutes.
15. Makes about 5 dozen.

COOKIE RECIPES

Rolled Cookies

FRUIT FILLED COOKIES

- 1 cup shortening
- 2 cups sugar
- 3 eggs
- 1 cup thick sour cream
- 6 cups enriched bread flour
- $\frac{1}{4}$ teaspoon nutmeg
- 1 teaspoon salt
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon soda

1. Cream shortening and sugar. Add unbeaten eggs, one at a time. Beat well after the 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 $2\frac{1}{2}$ inch round cutter. Place a spoonful of filling on one cookie. Place another cookie over it and press down edges to seal. Bake on greased cookie sheets at 375 degrees about 12 to 15 minutes.

5. Makes about 3 dozen.

Filling

- $1\frac{1}{2}$ cups dates
- 1 cup seeded raisins
- $\frac{3}{4}$ cup water

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

CHOCOLATE MINT WAFERS

- $\frac{2}{3}$ cup shortening
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon soda
- $\frac{3}{4}$ cup cocoa
- 1 cup sugar
- 1 egg
- 2 cups enriched bread flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ cup milk

1. Cream shortening. 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 sheets at 350 degrees about 8 to 10 minutes. Makes about 5 dozen double cookies.

7. Put cookies together with Mint Filling.

Mint Filling

- $\frac{1}{4}$ cup cream
- $\frac{1}{4}$ teaspoon peppermint extract
- $\frac{1}{8}$ teaspoon salt
- 2 cups sifted powdered sugar

1. Blend all ingredients together thoroughly.

TRIBLEYS

- 1 cup shortening
- 1 cup brown sugar
- 2 cups ground raw "quick cooked" oatmeal
- 2 eggs
- 1 $\frac{2}{3}$ cups enriched bread flour
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt

1. Cream shortening and brown sugar. Add eggs one at a time. Beat well after the 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 $1\frac{1}{2}$ inches in diameter and $\frac{1}{8}$ inch thick.

5. Bake on greased cookie sheets at 350 degrees 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
- $\frac{1}{2}$ pound pitted dates, finely cut
- 1 cup water

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

Refrigerator Cookies

LEBKUCHEN

1½ cups dark corn syrup
 ½ teaspoon soda
 ¼ cup lard
 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 shortening
 1½ cups sugar
 ¼ teaspoon soda
 1½ teaspoons baking powder
 ½ teaspoon cinnamon
 1/8 teaspoon cloves
 1½ teaspoons salt
 4½ cups enriched bread flour (or enough to make stiff dough)
 1/3 cup chopped almonds
 1/3 cup chopped citron
 2 eggs
 ½ cup sour cream

1. Cream shortening. 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 3/8 inch thickness and cut in large oblong pieces about 1½x2½ inches. Place on greased cookie sheet and decorate with blanched almonds.
8. Bake at 350 degrees about 15 to 20 minutes until delicately browned.
9. Recipe makes about 8 dozen. (May be cut with small cutters if desired.)

REFRIGERATOR COOKIES

1½ cups shortening
 1 cup granulated sugar
 1 cup brown sugar
 3 eggs
 4 cups enriched bread flour
 1 teaspoon salt
 2 teaspoons cinnamon
 ½ pound shelled almonds or walnuts
 1 teaspoon soda
 1 tablespoon hot water

1. Cream shortening. Add sugar and cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour, salt and cinnamon. Dredge nuts with part of it.
4. Mix soda with hot water.
5. Add flour, soda mixture and floured nuts to creamed mixture.
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 ungreased cookie sheets.
8. Bake at 425 degrees about 8 to 10 minutes.
9. Makes about 6 dozen.

FIG REFRIGERATOR COOKIES

¾ cup shortening (half butter, half lard)
 1½ cups brown sugar
 1 egg
 ¼ cup milk
 2½ cups bread flour
 3 teaspoons baking powder
 1 teaspoon salt
 1 teaspoon cinnamon
 1 cup chopped nut meats
 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 at 375 degrees about 10 minutes.
6. Makes about 3 dozen.

COOKIE RECIPES

Refrigerator Cookies

CHOCOLATE MARBLE WAFERS

3/4 cup shortening
1 cup sugar
2 eggs
1 teaspoon vanilla
3/4 cups cake flour
1/2 teaspoon soda
1/2 teaspoon salt
1 cup rice flakes, crushed
1 1/2 squares unsweetened chocolate, melted
2 tablespoons sugar

1. Cream shortening. Add sugar and blend thoroughly.
2. Add eggs one at a time. Beat until light and fluffy. Add vanilla.
3. Add flour, soda, salt 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 1/2 x3 inch pan with waxed paper.
7. Pack dough in alternating strips lengthwise in pan to form a checkerboard. Chill in refrigerator for several hours.
8. Slice thin. Place on greased cookie sheet.
9. Bake at 425 degrees about 8 to 10 minutes.
10. Makes about 6 dozen cookies.

Squares and Strips

GRAHAM CRACKER DATE FINGERS

- 1 1/3 cups graham cracker crumbs
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 cup nuts, coarsely chopped
- 1 1/2 cups chopped dates
- 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 9x13x2 inch pan. Bake at 350 degrees about 20 to 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.

BUTTERSCOTCH PECAN BROWNIES

- 1/4 cup shortening
- 1 cup light brown sugar
- 1 egg
- 1 cup cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup pecan meats, chopped

1. Cream shortening. 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 about 20 to 25 minutes.
5. Partially cool in pan. Cut in 2 inch squares.
6. Makes 16.

HAZELNUT SQUARES

- 1 cup shortening
- 1 cup sugar
- 1 egg yolk
- 2 1/2 cups enriched bread flour
- 3/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 egg white, unbeaten
- 1/2 cup chopped hazelnuts

1. Cream shortening. 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 to 40 minutes. Cut into small squares while warm.
6. Makes about 4 dozen squares.

SCOTCH SHORTBREAD

- 1 cup shortening
- 2 3/4 cups enriched bread flour
- 3/4 cup powdered sugar
- 1/2 cup blanched almonds, chopped
- 3/4 teaspoon salt
- 1 teaspoon orange or almond extract
- Candied fruit peel or cherries or gum drops

1. Cream shortening and work in remainder of ingredients, except candied fruit or gum drops.
2. Press into greased 8x10x1 1/2 inch pan.
3. Prick well with a fork or skewer. Decorate with thin strips of gum drops and candied cherries or candied orange peel.
4. Bake at 375 degrees about 30 to 35 minutes.
5. Cut in 1 1/2 inch squares while hot.
6. Makes 36.

COOKIE RECIPES

Squares and Strips

TOFFEE NUT BARS

Bottom Layer

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup brown sugar
1 cup enriched bread flour

1. Cream shortening. 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 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 about 35 minutes.
6. When cooled, cut into bars.
7. Makes 24 bars.

GINGER CREAMS

1 cup shortening
1 cup sugar
2 eggs
 $\frac{2}{3}$ cup light molasses
1 teaspoon soda
1 cup lukewarm water
1 teaspoon ginger
 $\frac{1}{2}$ teaspoon cloves
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
3 cups enriched bread flour

1. Cream shortening and sugar thoroughly.
2. Add eggs. Beat well after the addition of each. Add molasses.
3. Stir soda into warm water. Add alternately with sifted dry ingredients.
4. Pour into greased $10 \times 16 \times 1$ inch pan.
5. Bake at 350 degrees about 20 minutes.
6. Spread with Fondant Icing. Cut into strips about 1×2 inches.
7. Makes about 6 dozen.

Fondant Icing

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

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 shortening
2 squares unsweetened chocolate
2 eggs
1 cup sugar

$\frac{1}{2}$ cup enriched bread flour
 $\frac{1}{2}$ teaspoon salt
1 cup nuts
1 teaspoon vanilla

1. Melt shortening and chocolate together. Allow to cool.
2. Beat eggs until light. Add sugar gradually, then melted shortening and chocolate.
3. Mix chopped nuts with flour and salt and add to above mixture.
4. Add vanilla. Mix thoroughly and pour into greased $8 \times 8 \times 2$ inch pan.
5. Bake at 300 degrees about 35 to 40 minutes. Cut in squares while warm.
6. Makes 16 brownies.

COOKIE RECIPES

Squares and Strips

WALNUT SLICES

Bottom Layer

$\frac{1}{2}$ cup shortening
1 cup enriched bread flour
Milk

1. Mix shortening and flour together well.
2. Pat into $7\frac{1}{2} \times 11\frac{1}{2} \times 1\frac{1}{2}$ inch pan.
3. Brush milk over top.
4. Bake at 350 degrees about 12 minutes.
5. Cool slightly.

Top Layer

2 eggs
 $1\frac{1}{2}$ cups brown sugar
 $1\frac{1}{2}$ teaspoons vanilla
2 tablespoons enriched bread flour
 $\frac{1}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 cup walnuts, finely chopped
 $\frac{1}{2}$ 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 about 35 minutes.
6. When almost cold spread with Icing. Cut into bars.
7. Makes 24 bars.

Icing

2 tablespoons butter
 $1\frac{1}{2}$ cups powdered sugar
2 tablespoons orange juice
1 teaspoon lemon juice

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

Miscellaneous Cookies

TEA DAINITIES

- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup sugar
- 1 egg yolk
- 1 tablespoon grated orange rind
- 1 tablespoon lemon juice
- 1 teaspoon vanilla
- 1 cup cake flour
- $\frac{1}{2}$ teaspoon salt

1. Cream shortening and sugar. Cream well.
2. Add egg yolk, orange rind, lemon juice and vanilla.
3. Sift together dry ingredients. Combine.
4. Refrigerate about 1 hour.
5. Shape into balls about the size of a walnut.
5. Dip in coating.

Coating

- 1 egg white, slightly beaten
- $\frac{3}{4}$ cup chopped nuts
- $\frac{1}{4}$ cup candied cherries

7. Dip balls in egg white, then coat with chopped nuts.
8. Place on greased cookie sheet and press half a candied cherry on top of each.
9. Bake at 350 degrees about 20 to 25 minutes.
10. Makes about 3 dozen.

PINEAPPLE DIAMONDS

Filling

- 1 (8 ounce) can crushed pineapple
- 2 cups sugar

1. Cook until thick like jam. Cool.

Pastry

- 3 cups enriched bread flour
- $\frac{1}{2}$ teaspoon salt
- 3 tablespoons sugar
- 1 cup shortening
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup ground nuts

1. Mix flour, salt, sugar and shortening as for pie crust. Add milk.
2. Divide dough into two parts. Roll thin and line a greased 10x16x2 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 at 350 degrees about 30 to 35 minutes.
6. Cut into diamond shapes while still hot.
7. Makes about 4 dozen.

GOLD COOKIES

- $\frac{1}{2}$ cup shortening
- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 2 teaspoons cinnamon
- $\frac{1}{2}$ cups enriched bread flour
- 3 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup nuts, finely chopped

1. Cream shortening. 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 sheets.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes 5 dozen cookies.

Miscellaneous Cookies

GINGER SNAPS

- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 2 cups enriched bread flour
- 1/2 teaspoon salt
- 2 teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon ginger
- 3 tablespoons sugar

1. Cream shortening. Gradually add sugar and molasses. Cream well.
2. Add egg and beat well.
3. Sift together flour, salt, soda, cinnamon, cloves and ginger.
4. Add sifted dry ingredients and combine.
5. Roll into balls about the size of a large walnut. Dip in sugar.
6. Place on greased cookie sheets about 2 inches apart.
7. Bake at 375 degrees about 20 minutes.
8. Makes about 4 dozen.

SCANDINAVIAN DROPS

- 1/2 cup shortening
- 1/4 cup brown sugar
- 1 egg, separated
- 1 cup enriched bread flour
- 3/4 cup chopped nuts
- Tart jelly

1. Cream shortening. 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 on greased cookie sheets. Make a depression in the center of each.
5. Bake at 300 degrees about 15 minutes. 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. Makes about 2 dozen.

SAND BARS

- 1/2 cup shortening
- 2 tablespoons sugar
- 1 1/2 cups enriched bread flour
- 1/2 cup pecans, finely chopped
- 1/2 teaspoon salt
- Powdered sugar

1. Cream shortening. Add sugar and blend thoroughly.
2. Mix flour, nuts and salt together. Add to creamed mixture and mix well.
3. Form dough into bars. Place on greased cookie sheets.
4. Bake at 350 degrees about 20 minutes.
5. Sift powdered sugar quite generously over the bottom of a 10x15x2 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.

WHOLE PEANUT COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 egg
- 1 1/2 cups enriched bread flour
- 1 1/4 teaspoons soda
- 1 1/4 teaspoons baking powder
- 1/2 cup crushed cornflakes (measure after crushing)
- 1 1/4 cups raw "quick cooked" oatmeal
- 1 cup whole salted peanuts (with skins)

1. Cream shortening.
2. Gradually add sugar. Cream well.
3. Add egg. Beat well.
4. Sift together flour, soda and baking powder.
5. Fold sifted dry ingredients into creamed mixture.
6. Add crushed cornflakes, oatmeal and salted peanuts.
7. Roll into balls about the size of walnuts.
8. Bake on greased cookie sheets at 350 degrees about 15 minutes.
9. Makes about 4 1/2 dozen.

Miscellaneous Cookies

MEXICAN WEDDING CAKE

- 1 cup shortening
- $\frac{1}{2}$ cup powdered sugar
- 2 cups enriched bread flour
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla

1. Cream shortening. Add powdered sugar. Mix until smooth.
2. Add flour, salt and vanilla. (Mixture is stiff.)
3. Break off small pieces of dough and place on ungreased cookie sheets.
4. Bake at 400 degrees about 12 minutes.
5. Roll cakes in powdered sugar immediately after removing from oven.
6. Makes about 48.

PECAN FINGERS

- 1 cup shortening
- $\frac{1}{2}$ cup powdered sugar
- 1 teaspoon vanilla
- 1 tablespoon water
- 2 cups enriched bread flour
- $\frac{1}{2}$ teaspoon salt
- 2 cups pecans, ground

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

JO'S PFEFFERNUESSE

- 4 eggs
- 2 cups sugar
- 1 tablespoon cinnamon
- 1 tablespoon ground cloves
- 1 teaspoon black pepper
- $\frac{1}{4}$ cup finely cut candied orange peel
- $\frac{1}{4}$ cup finely cut candied lemon peel
- $\frac{1}{4}$ cup finely cut candied citron
- 4 cups enriched bread flour

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

AUNT MARTHA'S GINGER SNAPS

- 1 cup shortening
- 1 cup sugar
- 1 cup molasses
- $3\frac{1}{2}$ cups enriched bread flour
- 1 tablespoon ginger
- 1 teaspoon soda
- $\frac{1}{2}$ teaspoon salt

1. Cream shortening. 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 a walnut. Place on greased cookie sheets. Flatten with the back of a tablespoon.
4. Bake at 375 degrees about 10 minutes.
5. Makes about 4 dozen.

Miscellaneous CookiesBANBURY TARTSCrust

3 cups enriched bread flour
 2 teaspoons salt
 1 cup cold lard
 2/3 cup cold water

1. Sift together flour and salt.
2. Cut shortening into dry ingredients with pastry blender until it looks like coarse corn meal.
3. Gradually add cold water. Combine lightly with a fork.
4. Roll part of the dough about 3/16 inch thick (twice as thick as pie crust).
5. Cut with 3 1/2 inch round cookie cutter.
6. Place in 2 inch muffin tins.
7. Fill 2/3 full with Fruit Filling.

Fruit Filling

1 egg
 1/2 cup white sugar
 1/2 cup brown sugar
 1/2 teaspoon salt
 1 cup chopped walnuts
 1 cup chopped candied cherries
 1 cup chopped raisins
 1/4 cup lemon juice
 2 teaspoons lemon rind
 1 tablespoon water
 1 tablespoon shortening

1. Beat egg.
2. Gradually add white and brown sugar. Beat well.
3. Add salt, chopped nuts, candied cherries, raisins, lemon juice, lemon rind, water and melted shortening.
4. Fill tart shells 2/3 full.
5. Bake at 375 degrees about 45 minutes.

FILEERT STICKS

6 egg whites
 1 pound confectioner's sugar
 1/2 teaspoon salt
 1 pound grated hazel nuts

1. Beat egg whites until stiff. Fold in sugar, nuts and salt. Mix thoroughly but carefully about 15 minutes. (Double time if beaten by hand.)
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 about 15 minutes.
4. Makes about 3 dozen.

HAZEL NUT PUFF BALLS

4 egg whites
 1 pound powdered sugar
 1/2 pound ground hazel nuts
 Rind of 1/2 lemon, grated

1. Beat egg whites until they hold their shape.
2. Add sugar and continue beating for 5 minutes with electric mixer. Divide batter. Save half for icing.
3. Add ground nuts and lemon rind to other half of mixture.
4. Dip hands in powdered sugar and form small balls with nut mixture. Place on greased cookie sheets.
5. Make a dent in the center of each ball and fill with icing. Allow to dry for five minutes.
6. Bake at 325 degrees about 15 to 18 minutes until icing is a delicate brown.
7. Makes about 30.

FRUIT CAKES

DARK FRUIT CAKE

- 2 tablespoons grape juice
- 2 tablespoons rose water
- 1½ pounds seeded raisins
- 1 pound currants or seedless raisins
- 1 cup shortening
- 1 cup sugar
- 5 eggs
- ½ cup molasses
- ¼ cup sour milk
- 2 cups enriched bread flour
- 1 teaspoon mace
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1 teaspoon nutmeg
- ½ teaspoon soda
- 1 teaspoon salt
- ½ pound citron, finely cut
- ½ pound pitted dates, cut in small pieces
- ½ pound candied orange peel, cut in small pieces
- ½ pound candied cherries, cut in small pieces
- ½ pound blanched almonds, cut in small pieces

1. Mix grape juice and rose water with currants and raisins. Let stand over night.
2. Cream shortening well. Add sugar gradually.
3. Add eggs one at a time. Beat well after the addition of each. Add molasses and sour milk.
4. Dredge fruit and nuts with part of flour.
5. Sift remainder of flour, spices, soda and salt together. Combine with first mixture. Add floured fruit and mix well.
6. Pour batter into pans lined with heavy waxed paper.
7. Bake at 300 degrees. See Time Chart.
8. Makes about 7 pounds.

LIGHT FRUIT CAKE

- 1½ cups shortening
- 3 cups sugar
- 6 eggs
- ½ cup light corn syrup
- 7½ cups enriched bread flour
- 1 teaspoon salt
- 2 teaspoons soda
- 2 cups buttermilk
- 1 pound raisins
- 1 pound currants
- 1 pound figs
- ½ pound candied lemon peel, finely cut
- 1 pound pitted dates
- ½ pound candied orange peel, finely cut
- ½ pound candied cherries, cut in rings
- ½ pound candied pineapple, cut in small pieces
- ½ pound citron, finely cut
- ½ pound chopped Brazil nuts
- ½ pound chopped pecans
- ½ pound chopped filberts

1. Cream shortening well. Add sugar gradually.
2. Add eggs one at a time. Beat well after the addition of each. Add syrup.
3. Sift half the flour and salt with soda. Add alternately with the buttermilk.
4. Dredge fruits and nuts with remainder of flour. Add to above mixture. Mix well.
5. Pour into pan lined with heavy waxed paper.
6. Bake at 300 degrees. See Time Chart.
7. Makes about 12 pounds.

TIME CHART FOR BAKING FRUIT CAKES

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

CHRISTMAS STOLLEN

1 cup scalded milk
 1 cake compressed yeast
 1 teaspoon sugar
 1 cup butter (half lard may be used)
 4 cups enriched bread flour
 $\frac{1}{2}$ cup sugar
 3 egg yolks
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg

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 on floured canvas. Place in buttered bowl in warm place to rise until doubled in bulk (about $3\frac{1}{2}$ hours).
6. When dough has doubled in bulk, divide into 3 equal parts. Roll each piece into a triangle $\frac{1}{2}$ inch thick. Brush with melted butter and cover with Filling.

Filling

1 pound pitted dates, cut in pieces
 $\frac{1}{2}$ 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 $1\frac{1}{2}$ hours)
9. Bake at 375 degrees about 30 or 40 minutes.
10. Frost with powdered sugar icing. Decorate with candied cherries and almonds.
11. Makes 3.

ENGLISH PLUM PUDDING

$\frac{1}{4}$ pound bread crumbs
 $\frac{1}{2}$ pound chopped suet
 $\frac{1}{4}$ pound enriched bread flour
 $\frac{1}{2}$ teaspoon allspice
 $\frac{1}{2}$ teaspoon nutmeg
 1 teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ teaspoon ginger
 $\frac{1}{2}$ pound apples, finely cut
 $\frac{1}{4}$ pound candied peel, finely cut
 1 lemon
 2 ounces citron, finely cut
 2 ounces blanched almonds, finely cut
 $\frac{1}{2}$ pound currants
 $\frac{1}{2}$ pound raisins
 1 $\frac{1}{3}$ cups brown sugar
 1/3 cup molasses
 4 eggs, beaten

1. Mix bread crumbs and chopped suet. Add the other dry ingredients. Mix well.
2. Grate the rind and strain the juice of the lemon. Pour over chopped apples.
3. Add fruit, nuts, sugar, molasses and the beaten eggs.
4. Blend all ingredients thoroughly. Pour into well greased 6 cup mold. Cover tightly and steam about 4 hours. (Heavy waxed paper tied tightly over mold may be used.)
5. Unmold. Pour the hot sauce over it and decorate with a few sprigs of holly.

Sauce

$\frac{2}{3}$ cup sugar
 2 teaspoons flour
 $\frac{1}{4}$ teaspoon nutmeg
 $\frac{1}{8}$ teaspoon salt
 1 cup water
 2 tablespoons butter
 2 tablespoons wine

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