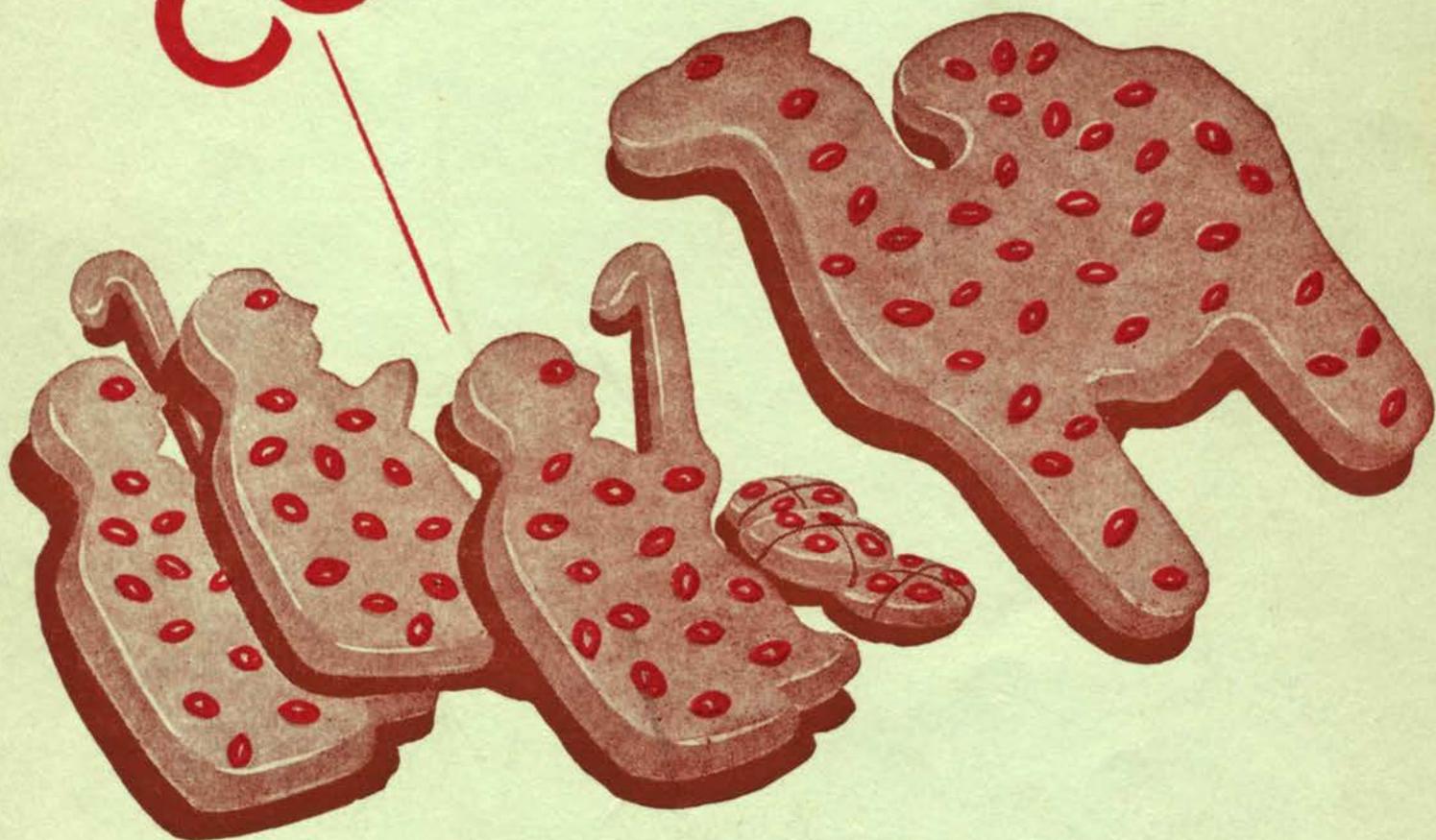


# CHRISTMAS COOKIES



*Home Service Bureau*

THE ELECTRIC COMPANY



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# Home Service Bureau

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



### A. GENERAL DIRECTIONS FOR CHRISTMAS BAKING

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

### TABLES OF WEIGHTS AND APPROXIMATE MEASURE

1 pound butter .....	2 cups
1 pound granulated sugar .....	2 cups
1 pound brown sugar .....	2¾ cups
1 pound powdered sugar .....	3½ cups
1 pound bread flour .....	4 cups
1 pound cake flour .....	4½ cups
1 pound raisins .....	2⅔ cups
1 pound currants .....	2⅔ cups
1 pound pitted dates .....	2 cups
1 pound shelled almonds .....	2½ cups
1 pound shelled walnuts .....	4 cups
1 pound shelled pecans .....	4 cups
1 pound shelled peanuts .....	2⅔ cups
1 pound shredded coconut .....	6 cups
3 teaspoons .....	1 tablespoon
16 tablespoons .....	1 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. Bake fruit cakes according to Time Chart or use cake tester to determine length of baking period.

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

6. To store fruit cakes, wrap well in cellophane or waxed paper and store in air tight containers. Cakes may be unwrapped and brandy poured over them occasionally, to improve the flavor.

### C. COOKIES

1. A pastry set, consisting of a canvas and rolling pin cover, is convenient for rolling cookies and handling soft doughs.

2. Best results are obtained with tin or aluminum cookie sheets. Shallow pans are preferable to deep pans.

3. Cookies may be decorated with colored sugars, cinnamon, candies, silver balls, candied fruits, angelique, colored coconut, raisins and nuts. Decorate cookies as soon as they are frosted with boiled, seven minute, butter or confectioner's frosting.

4. Crisp, rich cookies are best stored in cardboard boxes lined with waxed paper. Other cookies keep better in covered tins or crockery jars.



# Fruit Cakes and Breads

## TIME CHART FOR BAKING FRUIT CAKES

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

### DARK FRUIT CAKE

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

1. Mix grape juice and rose water with currants and raisins. Let stand over night.
2. Cream butter 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, and soda 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. This recipe makes about 7 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 teaspoons 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     |

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

### LIGHT FRUIT CAKE

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

1. Cream butter 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 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.

### HONEY FRUIT CAKE

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

1. Pour honey over combined fruit. Let stand 24 hours.
2. Cream butter. Add eggs one at a time. Beat well after the addition of each.
3. Sift together dry ingredients. Add whole nuts.
4. Mix coffee with fruit mixture. Add to creamed mixture with dry ingredients and nuts. Mix thoroughly.
5. Pour into pan lined with heavy waxed paper.
6. Bake at 300 degrees. See Time Chart.
7. 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.
8. This recipe makes 5 pounds or 2 cakes baked in a 4x9 inch bread pan.



## Fruit Cakes and Bread (Continued)

### WHITE FRUIT CAKE

- |                                     |  |
|-------------------------------------|--|
| 3/4 cup butter                      | 1/4 pound citron, finely cut                     |
| 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.

### PORK CAKE

- |                           |                                     |
|---------------------------|-------------------------------------|
| 2 cups boiling water      | 1 teaspoon allspice                 |
| 1 pound fresh 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, finely cut        |
| 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 x 2 1/2 inch pan.

### MRS HIBBARD'S FRUIT CAKE

- |                              |   |
|------------------------------|---|
| 2 cups butter                | 1 1/2 pounds seeded raisins                     |
| 2 cups sugar                 | 1 1/2 pounds currants                           |
| 12 eggs                      | 1 pound citron, finely cut                      |
| 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.

### MYSTERY CAKE

- |   |  |
|---|--|
| 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, finely cut               |
| 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.)

### THRIFTY CHOCOLATE FRUIT CAKE

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 2 squares unsweetened chocolate      | 1/2 cup dates, finely cut           |
| 1/2 cup hot 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            |
| 1/4 cup walnuts, coarsely chopped    | 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, water 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 about 70 minutes.

### PLUM CAKE

- |                            |  |
|----------------------------|--|
| 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 two 8x4x3 inch loaves.



## Fruit Cakes and Bread (Continued)

### REFRIGERATOR FRUIT CAKE

- |                              |   |
|------------------------------|---|
| 1/2 cup currants             | 1/4 teaspoon salt                       |
| Hot water                    | 1 cup dates, chopped                    |
| 1 cup marshmallows           | 1/2 cup raisins, chopped                |
| 1 cup heavy 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, finely cut              |
| 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, nut meats, 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

- |                            |                                      |
|----------------------------|--------------------------------------|
| 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, finely cut |                                      |
| 1 cup chopped raisins      |                                      |

1. Scald milk. Cool to lukewarm.
2. Add melted butter, salt and well beaten eggs.
3. Combine yeast and 1 teaspoon sugar with a fork until it becomes a liquid. Add remainder of sugar and yeast mixture to 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 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 1/2x5 1/2x3 inch pan.

8. Brush top with melted butter. Let rise until about doubled in bulk.

9. Bake at 375 degrees about 40 to 45 minutes. When cold, cover with Frosting.

### Frosting

- |                             |                     |
|-----------------------------|---------------------|
| 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

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

- |                                     |  |
|-------------------------------------|--|
| 1 pound pitted dates, cut in pieces | 1 cup maraschino cherries, cut in small pieces |
| 1/2 cup chopped nut meats           | 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 at 375 degrees about 30 to 40 minutes.
10. Frost with powdered sugar icing. Decorate with cherries and angelique.
11. Makes 3 stollens.

## Puddings

### SCOTCH CHRISTMAS PUDDING

- |   |                           |
|---|---------------------------|
| 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, cut in small pieces | 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 Wine Sauce.

### Wine Sauce

- |                     |                             |
|---------------------|-----------------------------|
| 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

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

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 unbeaten eggs.

4. Blend all ingredients thoroughly. Pour into well greased mold. Cover tightly and steam for 4 hours.

5. 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.

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

#### Sauce

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

### CIDER PLUM PUDDING

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| 2 eggs                              | $\frac{1}{2}$ teaspoon salt         |
| $\frac{1}{2}$ cup cider             | 1 cup day old bread crumbs          |
| $\frac{3}{4}$ cup light brown sugar | 1 cup finely chopped apple          |
| $\frac{1}{2}$ cup bread flour       | $\frac{3}{4}$ cup white raisins     |
| 2 teaspoons baking powder           | $\frac{1}{4}$ cup finely cut citron |
| $\frac{1}{2}$ teaspoon soda         | $\frac{1}{2}$ cup finely cut dates  |
| $\frac{1}{2}$ teaspoon cinnamon     | $\frac{1}{2}$ cup finely cut figs   |
| $\frac{1}{2}$ teaspoon nutmeg       | $\frac{1}{2}$ cup broken walnuts    |

1. Beat eggs well. Add cider and brown sugar.

2. Sift together flour, baking powder, soda, cinnamon, nutmeg and salt. Add bread crumbs.

3. Combine finely chopped fruit and nuts. Mix well with dry ingredients.

4. Combine liquid and dry ingredients.

5. Pour into greased 6 cup mold. Cover.

6. Steam for 1  $\frac{1}{2}$  hours.

Note: 1 cup finely chopped suet may be added. If so, steam for about 5 hours instead of 1  $\frac{1}{2}$ .

#### Sauce

- |                             |                         |
|-----------------------------|-------------------------|
| $\frac{1}{2}$ cup butter    | 1 beaten egg yolk       |
| 1 cup light brown sugar     | $\frac{1}{4}$ cup cider |
| $\frac{1}{8}$ teaspoon salt |                         |

1. Cream butter. Add brown sugar and salt. Cream well.

2. Add beaten egg yolk and cider.

3. Cook in double boiler for about 5 minutes, beating constantly.

## Drop Cookies

### HONEY NUT COOKIES

- |                             |                             |
|-----------------------------|-----------------------------|
| $\frac{1}{2}$ cup sugar     | $\frac{1}{2}$ cup honey     |
| $\frac{1}{4}$ teaspoon salt | 2 tablespoons brandy        |
| $\frac{1}{4}$ cup water     | 1 cup chopped black walnuts |
| 2 egg whites                |                             |

1. Combine sugar, salt and water.

2. Cook to 250 degrees or until syrup forms a firm ball in cold water.

3. Beat egg whites until stiff. Add honey slowly and continue beating.

4. Pour boiling syrup into mixture. Continue beating until thick.

5. Add brandy and nuts.

6. Drop from teaspoon onto greased and floured cookie sheets.

7. Bake at 300 degrees about 25 minutes.

8. Carefully remove from sheet while warm with sharp knife.

9. Makes 4 dozen cookies.

Note: These cookies are best when they are fresh.

1. Cream butter. Add sugar. Cream well.

2. Add eggs one at a time. Beat well after the addition of each.

3. Sift together flour, baking powder, soda and mace. Add ground rolled oats.

4. Add dry ingredients alternately with sour cream to creamed mixture.

5. Add prunes and combine well.

6. Drop from teaspoon onto greased cookie sheet.

7. Bake at 425 degrees about 12 to 15 minutes.

8. Makes about 8 dozen.

### BETH'S BRAZIL COOKIES

- |                                  |  |
|----------------------------------|--|
| 2 egg whites                     | $\frac{1}{2}$ pound Brazil nuts, grated            |
| $\frac{1}{4}$ teaspoon salt      | $\frac{1}{4}$ pound German sweet chocolate, grated |
| $\frac{1}{2}$ cup powdered sugar |  |

1. Beat egg whites with salt until frothy.

2. Fold in sugar.

3. Grate Brazil nuts and sweet chocolate. Fold into egg mixture.

4. Drop by teaspoonfuls onto greased cookie sheet

5. Bake at 300 degrees about 18 to 20 minutes.

6. Makes about 2  $\frac{1}{2}$  dozen.

Note: Delicious. An eighth of a teaspoon of almond extract may be added.

### PRUNE CREAM COOKIES

- |  |   |
|--|---|
| $\frac{1}{3}$ cup butter               | $\frac{1}{2}$ teaspoon mace                       |
| 1 $\frac{1}{2}$ cups light brown sugar | 1 cup quick rolled oats, ground                   |
| 2 eggs                                 | 1 cup sour cream                                  |
| 3 cups bread flour                     | 1 $\frac{1}{2}$ cups cooked prunes, cut in pieces |
| 4 teaspoons baking powder              |   |
| $\frac{1}{2}$ teaspoon soda            |   |



## Drop Cookies (Continued)

### CHOCOLATE CHUNK COOKIES

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

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.

### 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 about 15 minutes.
5. Remove from sheet when still warm.
6. Makes 4 dozen.

### CEREAL COOKIES

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 1 cup butter                         | $\frac{1}{2}$ teaspoon soda       |
| 2 cups light brown sugar             | 2 cups raw oatmeal (quick cooked) |
| 1 teaspoon vanilla                   | 1 cup cornflakes                  |
| 2 eggs                               | 1 cup coarsely chopped pecans     |
| 2 cups bread flour                   |                                   |
| $\frac{1}{2}$ teaspoon baking powder |                                   |

1. Cream butter. Add sugar gradually and blend thoroughly. Add vanilla.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift together flour, baking powder and soda. Combine with above mixture.
4. Fold in dry cereals and pecans.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 400 degrees about 10 to 12 minutes.
7. Makes about 5 dozen 2 inch cookies.

### CHOCOLATE SURPRISE COOKIES

- |                                     |   |
|-------------------------------------|---|
| 1 cup butter                        | 1 teaspoon soda                                   |
| $\frac{3}{4}$ cup light brown sugar | 2 tablespoons warm water                          |
| $\frac{3}{4}$ cup granulated sugar  | 1 cup broken walnuts                              |
| 3 eggs                              | $\frac{1}{2}$ pound milk chocolate, cut in chunks |
| $2\frac{1}{2}$ cups bread flour     |   |
| 1 cup chopped dates                 |   |

1. Cream butter. Add sugar gradually and beat until light and fluffy.
2. Add eggs one at a time. Beat well after the addition of each.
3. Add flour alternately to creamed mixture with dates that have been combined with soda and warm water.
4. Fold in walnuts and chunks of chocolate.
5. Bake on greased cookie sheets at 350 degrees about 15 minutes.
6. Makes 8 dozen.

### CANDIED CHERRY MACAROONS

- |  |                                    |
|--|------------------------------------|
| $\frac{1}{2}$ cup sweetened condensed milk | 1 teaspoon almond extract          |
| 2 cups shredded coconut                    | $\frac{1}{2}$ cup candied cherries |

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

### FROSTED CHOCOLATE DROP COOKIES

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| $\frac{1}{2}$ butter            | $\frac{1}{2}$ teaspoon soda       |
| 1 cup light brown sugar         | 1 teaspoon baking powder          |
| 1 egg                           | 1 cup black walnuts, chopped      |
| 2 squares unsweetened chocolate | $\frac{1}{4}$ cup evaporated milk |
| $1\frac{1}{2}$ cups cake flour  | $\frac{1}{4}$ cup water           |
| $\frac{1}{4}$ teaspoon salt     | 1 teaspoon vanilla                |

1. Cream butter, 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 on 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

- |  |                                    |
|--|------------------------------------|
| $1\frac{1}{2}$ squares unsweetened chocolate | 3 tablespoons evaporated milk      |
| 1 egg yolk, slightly beaten                  | $1\frac{1}{2}$ 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.

### PECAN LACE COOKIES

- |                              |                                |
|------------------------------|--------------------------------|
| 2 tablespoons butter         | 1 teaspoon baking powder       |
| 2 cups light brown sugar     | $\frac{1}{8}$ teaspoon salt    |
| 2 eggs                       | 2 cups coarsely chopped pecans |
| 1 teaspoon vanilla           |                                |
| $\frac{1}{2}$ cup cake flour |                                |

1. Cream butter. Add part of the sugar and beat well. Add egg. Beat well. Continue adding sugar and another egg until all sugar is added. Add vanilla.
2. Sift together flour, baking powder and salt. Add to above mixture.
3. Fold in nut meats.
4. Drop by half teaspoonfuls two inches apart on a greased and floured cookie sheet.
5. Bake at 400 degrees about 5 to 7 minutes.
6. Cool only slightly before removing from sheet.
7. Makes about 9 dozen.



## Drop Cookies (Continued)

### BROWN SUGAR COOKIES

- |                     |   |
|---------------------|---|
| 1 cup butter        | ¼ teaspoon salt                             |
| ½ cup brown sugar   | 1 cup pecans, ground                        |
| 1 unbeaten egg yolk | ½ cup candied cherries, cut in small pieces |
| 1 teaspoon vanilla  |   |
| 2 cups bread flour  |   |

1. Cream butter and sugar. Add egg yolks. Beat well.
2. Add remaining ingredients and drop onto greased cookie sheet.
3. Bake at 400 degrees about 20 minutes.
4. Makes about 4 dozen.

### NESSELRODE COOKIES

- |                          |  |
|--------------------------|--|
| ½ cup butter             | ¼ teaspoon soda  |
| 1 cup light brown sugar  | ¼ teaspoon salt  |
| 1 egg                    | ½ cup mixed glazed fruit, finely cut (pineapple, citron, cherries) |
| ½ tablespoon brandy      | ½ cup broken walnuts   |
| 1 ½ cups cake flour      |  |
| ½ teaspoon baking powder |  |

1. Cream butter. Add brown sugar. Cream well.
2. Add egg and brandy. Beat well.
3. Sift together flour, baking powder, soda and salt. Combine with fruit and nuts. Add to creamed mixture.
4. Drop from teaspoon about 2 inches apart on well greased cookie sheet.
5. Bake at 350 degrees about 15 or 18 minutes.
6. Makes about 3 ½ dozen.

### HONEY SOUR CREAM COOKIES

- |                          |                                      |
|--------------------------|--------------------------------------|
| ½ cup butter             | 2 cups and 2 tablespoons bread flour |
| ¾ cup light brown sugar  |                                      |
| ½ cup honey              | ½ teaspoon soda                      |
| 2 egg yolks              | ¼ teaspoon salt                      |
| 2 tablespoons sour cream | ½ cup bran cereal                    |
|                          | ½ cup chopped pecans                 |

1. Cream butter. Add brown sugar. Cream well.
2. Add honey, egg yolks and sour cream. Beat well.
3. Sift together flour, soda and salt. Add bran and nut meats.
4. Add dry ingredients to creamed mixture.
5. Drop by teaspoonfuls onto greased cookie sheet.
6. Bake at 350 degrees about 12 to 15 minutes.
7. Makes about 6 dozen.

### ORANGE CREAM DROPS

- |                                 |                                    |
|---------------------------------|------------------------------------|
| ½ cup whipping cream            | ½ cup chopped, candied orange peel |
| ¼ cup sugar                     |                                    |
| ½ cup chopped, blanched almonds | ½ cup bread flour                  |

1. Mix cream and sugar together.
2. Add rest of ingredients and mix well.
3. Drop by teaspoonfuls one inch apart on greased cookie sheet.
4. Bake at 350 degrees about 12 to 15 minutes.
5. Makes 20.

Note: If sour cream is used, add ⅛ teaspoon soda to flour.

### COFFEE DROPS

- |                                     |                                |
|-------------------------------------|--------------------------------|
| 6 egg yolks                         | ¼ cup finely pulverized coffee |
| 1 ⅓ cups powdered sugar             | 1 teaspoon vanilla             |
| 2 ½ cups ground, unblanched almonds | 6 egg whites, stiffly beaten   |

1. Beat egg yolks until thick and lemon colored.
2. Add sugar, nuts, coffee and vanilla and mix well.
3. Fold in stiffly beaten egg whites.
4. Drop by teaspoonfuls on greased cookie sheets.
5. Bake at 325 degrees about 30 minutes.
6. Makes 5 dozen.

### PUFFED WHEAT CRISPS

- |                         |                          |
|-------------------------|--------------------------|
| ½ cup soft butter       | ¼ teaspoon baking powder |
| 1 cup light brown sugar | ½ cup broken walnuts     |
| 1 egg                   | 3 cups puffed wheat      |
| ⅓ cup bread flour       |                          |

1. Cream butter and sugar. Add egg. Beat well.
2. Sift together flour and baking powder. Add to creamed mixture.
3. Fold in nut meats and puffed wheat.
4. Drop from teaspoon onto well greased cookie sheet about 2 inches apart.
5. Bake at 400 degrees about 6 or 8 minutes.
6. Let stand only 2 minutes and then remove from cookie sheet with spatula.
7. Makes about 7 dozen.

### CHOCOLATE ALMOND DROPS

- |                         |   |
|-------------------------|---|
| 2 egg whites            | ⅛ teaspoon salt                         |
| 1 ⅓ cups powdered sugar | 1 ¾ cups unblanched almonds, finely cut |
| ½ teaspoon cinnamon     |   |
| 1 tablespoon cocoa      |   |

1. Place all ingredients except nuts in a bowl. Beat thoroughly for ½ hour with mixer. (Double the time if beaten by hand.)
2. Add nuts and drop from teaspoon onto greased baking sheets.
3. Bake at 300 degrees about 20 to 30 minutes.
4. Makes about 3 dozen.

### BUTTERSCOTCH COOKIES

- |                      |                             |
|----------------------|-----------------------------|
| ½ cup butter         | 1 ⅓ cups bread flour        |
| 1 ½ cups brown sugar | 1 ½ teaspoons baking powder |
| 2 eggs               | ¼ 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 to 12 minutes.
6. Makes about 3 ½ dozen cookies.



## Drop Cookies (Continued)

### CHOCOLATE VARIETY COOKIES

- |                     |  |
|---------------------|--|
| 1 cup butter        | 3 cups bread flour                             |
| 3/4 cup white sugar | 1/2 pound pitted dates, cut<br>in small pieces |
| 3/4 cup brown sugar | 1 cup chopped nuts                             |
| 3 eggs              | 1/2 pound sweet chocolate,<br>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 at 375 degrees about 12 minutes.
4. Makes about 7 dozen.

### DATE KISSES

- |                   |                       |
|-------------------|-----------------------|
| 2 egg whites      | 3/4 cup chopped dates |
| 1/4 teaspoon salt | 1 cup chopped pecans  |
| 3/4 cup sugar     | 1 teaspoon vanilla    |

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

### NEUEREMBURGHS

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

1. Beat egg whites 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 at 350 degrees about 15 minutes.
5. Makes about 2 dozen.

### DAINTY ORANGE DROP COOKIES

- |                           |                            |
|---------------------------|----------------------------|
| 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 at 375 degrees about 12 minutes.
6. Makes about 4 dozen.

### APPLE DATE COOKIES

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 1/2 cup shortening              | 1/2 teaspoon cinnamon                 |
| 1 cup brown sugar               | 1/2 teaspoon salt                     |
| 2 eggs                          | 1/2 cup raw "quick cooked"<br>oatmeal |
| 1/2 teaspoon vanilla            | 1/3 cup ground raw apple              |
| 1 3/4 cups enriched bread flour | 1 cup dates (cut)                     |
| 1/2 teaspoon soda               | 1 cup nuts                            |
| 1/2 teaspoon baking powder      |                                       |

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.

### COCOA OATMEAL COOKIES

- |   |                                       |
|---|---------------------------------------|
| 1/2 cup shortening plus<br>1 tablespoon | 1/2 teaspoon baking powder            |
| 1 cup brown sugar                       | 1/4 teaspoon soda                     |
| 1 egg                                   | 1/2 teaspoon salt                     |
| 1 teaspoon vanilla                      | 3/4 cup raw "quick cooked"<br>oatmeal |
| 1 3/4 cups enriched bread flour         | 1/2 cup sour cream                    |
| 1/4 cup cocoa                           |                                       |

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

- |                      |                                    |
|----------------------|------------------------------------|
| 1/4 cup shortening   | 1 tablespoon cream                 |
| 1 cup powdered sugar | 1/4 teaspoon peppermint<br>extract |
| 3 tablespoons cocoa  | 1 teaspoon vanilla                 |
| 1/4 teaspoon salt    |                                    |

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

### FILBERT KISSES (Made with Egg Yolks)

- |                          |                                       |
|--------------------------|---------------------------------------|
| 4 egg yolks              | 1/2 pound filbert nutmeats,<br>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 at 325 degrees about 20 to 30 minutes.
4. Makes about 2 dozen.



## Drop Cookies (Continued)

### FUDGE MACAROONS

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

- Place chocolate and water in sauce pan. Stir over low heat until a smooth paste is formed.
- Remove from range. Add sugar, flour and salt. When mixture is cool, add vanilla and coconut.
- Fold in stiffly beaten whites.
- Drop from teaspoon onto greased cookie sheet.
- Bake at 325 degrees about 15 to 20 minutes.
- Makes about 4 dozen macaroons.

### 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          |

- Cream butter and sugar. Add egg. Beat well.
- Mix part of measured flour with cut fruit and nuts.
- Sift remaining flour with baking powder and salt. Add alternately to above mixture with cream.
- Add floured fruit, nuts and vanilla.
- Drop from teaspoon onto greased baking sheet.
- Bake at 375 degrees about 10 to 15 minutes until a golden brown. (This is a crisp, fruit cookie.)
- Recipe makes 4 dozen.

### ALMOND MACAROONS

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

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

### COCONUT KISSES

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

- Boil sugar and water to soft ball stage (236 degrees).
- Beat egg whites until stiff. While still beating, slowly add hot syrup.
- Add coconut and salt.
- Drop from spoon onto well greased cookie sheet.
- Bake at 250 degrees about 45 minutes. Remove from sheet immediately.
- Makes about 2 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     |                        |

- Cream butter and sugar together.
- Add eggs. Beat well. Add molasses, nuts, dates and flour sifted with spices, baking soda and salt.
- Drop onto greased cookie sheets.
- Bake at 325 degrees about 15 minutes.
- 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<br>pieces           |
| 1 teaspoon cinnamon    | 1 1/2 cups walnut meats,<br>broken in small pieces |
| 1 teaspoon soda        |  |
| 1 cup butter           |  |
| 1 1/2 cups sugar       |  |

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

### CHOCOLATE SPICE KISSES

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

- Beat egg whites until stiff. Add sugar and continue beating until mixture is firm.
- Add chocolate, salt, cinnamon, fruit and almonds.
- Drop onto small squares of baking wafers that have been placed on buttered cookie sheets.
- Bake at 325 degrees about 20 minutes.
- Makes about 2 dozen cookies.

### 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<br>raisins |
| 1 teaspoon cinnamon    |                                   |

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



## Drop Cookies (Continued)

### CHOCOLATE NUT DROPS

- |  |  |
|--|--|
| $\frac{3}{4}$ cup butter                   | 2 cups bread flour                                       |
| 1 cup sugar                                | $\frac{1}{2}$ pound chopped or ground unblanched almonds |
| 2 eggs                                     | $\frac{1}{2}$ teaspoon salt                              |
| $\frac{1}{4}$ 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 at 325 degrees about 15 to 20 minutes.
4. Makes about 3 dozen.

### NORWEGIAN COOKIES

- |                                 |                                    |
|---------------------------------|------------------------------------|
| $\frac{1}{3}$ cup butter        | $\frac{1}{3}$ teaspoon nutmeg      |
| $\frac{2}{3}$ cup brown sugar   | $\frac{1}{3}$ teaspoon cloves      |
| 1 egg                           | $\frac{1}{3}$ teaspoon soda        |
| $\frac{2}{3}$ cup flour         | $\frac{1}{3}$ cup seedless raisins |
| $\frac{1}{3}$ teaspoon cinnamon | $\frac{1}{2}$ 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 teaspoonfuls, 2 inches apart, on greased cookie sheets.
5. Bake at 350 degrees about 12 minutes.
6. Makes about 4 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 about 15 minutes.
6. Makes 4 dozen medium sized cookies.

### DELICIOUS CHEWY COOKIES

- |  |                                       |
|--|---------------------------------------|
| $\frac{1}{2}$ cup sweetened condensed milk | 1 cup chopped nut meats               |
| 3 tablespoons cocoa                        | $\frac{1}{4}$ teaspoon almond extract |

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

### 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 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 center with jelly. Candied cherries or small pieces of candied apricot or prune may be used.
7. This recipe makes about 2 dozen.

### CHOCOLATE DROPS

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

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 cookie sheet 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.

### 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 about 15 to 20 minutes.
7. Makes about 6 dozen cookies.



# Rolled Cookies

## MRS. GRIEM'S SUGAR COOKIES

- |                        |                    |
|------------------------|--------------------|
| 1/2 cup soft butter    | 1 cup bread flour  |
| 1/2 cup powdered sugar | 1 teaspoon vanilla |
1. Combine ingredients with fingers or pastry blender.
  2. Roll thin and cut with cookie cutter into desired shape.
  3. Bake at 425 degrees about 10 minutes, depending upon size.
  4. Makes 1 dozen 3 inch 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 cup 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 at 400 degrees about 10 to 12 minutes. (These cookies improve with age.)
  7. Makes about 6 dozen large cookies.

## LECHERLES

- |   |                             |
|---|-----------------------------|
| 3 tablespoons chopped candied citron      | 3 teaspoons cinnamon        |
| 3 tablespoons chopped candied orange peel | 1 teaspoon cloves           |
| 3 tablespoons chopped candied lemon peel  | 1-1/6 cups powdered sugar   |
| 1/3 cup chopped blanched almonds          | 2 eggs, beaten              |
| 1/3 teaspoon grated lemon rind            | 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              | 3 tablespoons lemon juice       |
| 1/8 teaspoon salt         | 1 tablespoon lemon rind, grated |
| 2 1/2 cups powdered sugar |                                 |
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.

## PINEAPPLE DIAMONDS

### Filling

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

## 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 at 425 degrees about 8 to 10 minutes.
  6. Makes about 4 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 knead lightly.
  3. Roll about 1/4 inch thick and cut with moon cutter.
  4. Bake at 400 degrees about 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.

## 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 at 375 degrees about 15 to 18 minutes.
  6. Makes 7 to 8 dozen.



## Rolled Cookies (Continued)

### WHITE SUGAR COOKIES

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

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 about 8 minutes.
4. Makes about 4 dozen.

### 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.

### FIG FILLED COOKIES

#### Filling

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

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

#### Dough

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

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.

### BUTTER COOKIES WITH MACAROON 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 yolks and whites of eggs one at a time. Beat well after the addition of each.
2. Add flour, baking powder, grated lemon rind and salt.
3. Roll thin and cut with small round cutter.
4. Top with Meringue.

#### Meringue

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

5. Bake at 350 degrees about 10 or 12 minutes.
6. Makes about 4 dozen.

### CINNAMON STARS

- |  |                                      |
|--|--------------------------------------|
| 5 egg whites                             | 1 pound almonds, blanched and grated |
| 2 cups brown sugar (sifted 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 1/4 inch thickness on board covered with powdered sugar. Cut with star cutter dipped in powdered sugar. Place on greased cookie sheets.
6. Bake at 325 degrees about 15 minutes.
7. These cookies are apt to be sticky and hard to handle.
8. Makes about 2 dozen.

### 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 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 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 about 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.



## Rolled Cookies (Continued)

### CHOCOLATE MINT WAFERS

- |                             |                          |
|-----------------------------|--------------------------|
| $\frac{2}{3}$ cup butter    | 1 egg                    |
| $\frac{1}{2}$ teaspoon salt | 2 cups bread flour       |
| $\frac{1}{2}$ teaspoon soda | 1 teaspoon baking powder |
| $\frac{3}{4}$ cup cocoa     | $\frac{1}{4}$ 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 at 350 degrees about 8 to 10 minutes. Makes about 5 dozen double cookies.
7. Put cookie together with Mint Filling.

#### Mint Filling

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

1. Blend all ingredients together thoroughly.

### GINGERBREAD MEN

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| $\frac{1}{4}$ cup boiling water | 1 teaspoon soda                      |
| $\frac{1}{2}$ cup butter        | 1 teaspoon salt                      |
| $\frac{1}{2}$ cup brown sugar   | $\frac{1}{2}$ tablespoon ginger      |
| $\frac{1}{2}$ cup molasses      | $\frac{1}{2}$ teaspoon grated nutmeg |
| 3 cups bread flour              | $\frac{1}{8}$ 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 at 375 degrees about 10 minutes.

### ALMOND MOONS

- |                                  |   |
|----------------------------------|---|
| 2 tablespoons butter             | $\frac{1}{2}$ cup grated unblanched almonds (measure after grating) |
| $\frac{3}{4}$ cup powdered sugar | $\frac{1}{4}$ 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 at 350 degrees about 12 to 15 minutes.
5. Makes about 3 dozen.

### TRILBYS

- |  |                                 |
|--|---------------------------------|
| 1 cup butter                             | 2 eggs                          |
| 1 cup brown sugar                        | $1\frac{2}{3}$ cups bread flour |
| 2 cups ground raw oatmeal (quick cooked) | 1 teaspoon soda                 |
|  | $\frac{1}{4}$ teaspoon salt     |

1. Cream butter 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 wide and  $\frac{1}{8}$  inch thick.
5. Bake 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.

### LEBKUCHEN

- |                                      |                        |
|--------------------------------------|------------------------|
| $1\frac{1}{2}$ cups light corn syrup | $\frac{1}{4}$ cup lard |
| $\frac{1}{2}$ 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.

- |  |   |
|--|---|
| $\frac{1}{2}$ cup butter               | $4\frac{1}{2}$ cups bread flour (or enough to make stiff dough) |
| $1\frac{1}{2}$ cup sugar               | $\frac{1}{3}$ cup chopped almonds                               |
| $\frac{1}{4}$ teaspoon soda            | $\frac{1}{3}$ cup chopped citron                                |
| $1\frac{1}{2}$ teaspoons baking powder | 2 eggs  |
| $\frac{1}{2}$ teaspoon cinnamon        | $\frac{1}{2}$ cup sour cream                                    |
| $\frac{1}{8}$ teaspoon cloves          |   |
| $1\frac{1}{4}$ teaspoons salt          |   |

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  $\frac{3}{8}$  inch thickness and cut in large oblong pieces about 2x3 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 6 dozen. (May be cut with small cutters if desired.)

### PIN WHEELS

- |                                 |  |
|---------------------------------|--|
| $\frac{3}{4}$ cup butter        | $1\frac{1}{2}$ teaspoons baking powder |
| $\frac{3}{4}$ cup sugar         | $\frac{1}{2}$ teaspoon salt            |
| 1 egg yolk                      | $\frac{1}{2}$ teaspoon vanilla         |
| 3 tablespoons milk              | 1 square unsweetened chocolate, melted |
| $1\frac{1}{2}$ 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 at 375 degrees about 8 minutes.
6. Makes about 3 dozen.

### LEMON SNAPS

- |                           |                                      |
|---------------------------|--------------------------------------|
| $\frac{2}{3}$ cup butter  | $\frac{1}{2}$ teaspoon lemon rind    |
| 1 cup sugar               | $2\frac{1}{4}$ cups bread flour      |
| 1 whole egg               | $\frac{1}{2}$ teaspoon baking powder |
| 1 egg yolk                | $\frac{1}{4}$ teaspoon salt          |
| 2 tablespoons lemon juice |                                      |

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.



## Rolled Cookies (Continued)

### 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 of 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 at 400 degrees about 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 at 450 degrees about 10 minutes.
  7. Makes about 4 dozen.

## Refrigerator Cookies

### REFRIGERATOR COOKIES

- |                        |  |
|------------------------|--|
| 1 cup butter           | 2 teaspoons cinnamon                                 |
| 1/2 cup lard           | 1/2 pound shelled almonds or walnuts, finely chopped |
| 1 cup granulated sugar | 1 teaspoon soda                                      |
| 1 cup brown sugar      | 1 tablespoon hot water                               |
| 3 eggs                 |  |
| 4 cups bread flour     |  |
1. Cream butter and lard. Add sugar and cream thoroughly.
  2. Add eggs one at a time. Beat well after the addition of each.
  3. Sift together flour and cinnamon. Dredge nuts with part of it.
  4. Mix soda with hot water.
  5. Add flour, soda mixture and floured nuts to creamed butter.
  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 about 8 to 10 minutes.
  9. Makes about 6 dozen.

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

### PEANUT COOKIES

- |                          |                            |
|--------------------------|----------------------------|
| 1 cup butter             | 1 teaspoon soda            |
| 2 cups light brown sugar | 1 teaspoon cream of tartar |
| 2 eggs                   | 1/4 teaspoon salt          |
| 3 cups cake flour        | 1 cup ground peanuts       |
1. Cream butter. Add sugar. Beat well.
  2. Add eggs one at a time. Beat well after the addition of each.
  3. Sift together dry ingredients. Combine with ground peanuts. Add to creamed mixture.
  4. Chill dough.
  5. Shape into rolls. Place in refrigerator over night.
  6. Slice thin. Place on greased cookie sheet.
  7. Bake at 375 degrees about 10 minutes.
  8. Makes about 12 dozen small cookies.
- Note: Omit salt if salted peanuts are used.

### FROZEN COCONUT COOKIES

- |                            |  |
|----------------------------|--|
| 2 eggs                     | 1 1/2 teaspoons baking powder          |
| 1/2 cup brown sugar        | 2 cups bread flour                     |
| 1/2 cup white sugar        | 1/2 teaspoon salt                      |
| 1/2 cup melted butter      | 2 cups finely chopped shredded coconut |
| 1/2 teaspoon lemon extract |  |
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 at 400 degrees about 10 to 12 minutes.
  7. Makes about 3 dozen.

### CHOCOLATE MARBLE WAFERS

- |                       |   |
|-----------------------|---|
| 3/4 cup butter        | 1/2 teaspoon soda                           |
| 1 cup sugar           | 1 cup rice flakes, crushed                  |
| 2 eggs                | 1 1/2 squares unsweetened chocolate, melted |
| 1 teaspoon vanilla    | 2 tablespoons sugar                         |
| 3 1/2 cups cake flour |   |
1. Cream butter. Add sugar and blend thoroughly.
  2. Add eggs one at a time. Beat 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 alternating strips lengthwise in pan to form a checkerboard. Chill in refrigerator for several hours.
  8. Slice thin. Place on cookie sheet.
  9. Bake at 425 degrees about 8 to 10 minutes.
  10. Makes about 6 dozen cookies.

### CINNAMON REFRIGERATOR COOKIES

- |                         |                                |
|-------------------------|--------------------------------|
| 1/2 cup butter          | 1 teaspoon soda                |
| 1 cup light brown sugar | 1 teaspoon cream of tartar     |
| 1 cup sugar             | 1 teaspoon cinnamon            |
| 1 teaspoon vanilla      | 1/2 cup finely chopped dates   |
| 2 eggs                  | 1/2 cup finely chopped walnuts |
| 2 1/4 cups bread flour  |                                |
1. Cream butter. Add sugar gradually and beat thoroughly. Add vanilla.



## Refrigerator Cookies (Continued)

### SWEDISH GINGER COOKIES

- |                         |                         |
|-------------------------|-------------------------|
| 1 cup dark syrup        | 1 teaspoon cloves       |
| 1 cup sugar             | 1 teaspoon cinnamon     |
| 1 cup butter, melted    | 1 teaspoon soda         |
| $\frac{3}{4}$ cup cream | $\frac{1}{4}$ 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  $\frac{1}{4}$  cup cream. Add to above mixture with flour. Mix thoroughly. Let stand in refrigerator over night.
4. Roll to about  $\frac{1}{8}$  inch thickness. Cut into desired shapes.
5. Bake at 350 degrees about 15 to 20 minutes.
6. Makes about 10 dozen cookies.

### CHOCOLATE MACAROONS

- |   |   |
|---|---|
| 2 cups unblanched almonds                 | 1 teaspoon vanilla                      |
| 3 eggs                                    | 3 squares unsweetened chocolate, melted |
| $1\frac{1}{2}$ cups sugar                 |   |
| 2 tablespoons unsweetened evaporated milk |   |

1. Grind almonds with a fine knife or 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 about 15 minutes.
6. Makes about 7 dozen.

### SCOTCH SCONES

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

1. Place brown sugar in 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 about 10 or 12 minutes.
6. Makes about 4 dozen.

### FIG REFRIGERATOR COOKIES

- |   |                                |
|---|--------------------------------|
| $\frac{3}{4}$ cup shortening (half butter, half lard) | 3 teaspoons baking powder      |
| $1\frac{1}{2}$ cups brown sugar                       | 1 teaspoon salt                |
| 1 egg   | 1 teaspoon cinnamon            |
| $\frac{1}{4}$ cup milk                                | 1 cup chopped nut meats        |
| $2\frac{1}{2}$ cups bread flour                       | $\frac{1}{2}$ 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.

### CHRISTMAS FRUIT STICKS

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1 cup butter                | 1 teaspoon allspice                   |
| $1\frac{1}{2}$ cups sugar   | $\frac{1}{2}$ teaspoon cloves         |
| 3 eggs                      | 1 teaspoon nutmeg                     |
| 3 cups bread flour          | 1 cup seeded raisins                  |
| 1 teaspoon soda             | 1 cup almonds, cut in small pieces    |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ cup citron, sliced thin |
| 1 teaspoon cinnamon         |                                       |

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 tins and place in refrigerator over night. Slice thin.
5. Bake at 400 degrees about 12 or 15 minutes. These cookies may be frosted with a powdered sugar icing.
6. Makes about 4 dozen.

### ORANGE PECAN COOKIES

- |                               |                                  |
|-------------------------------|----------------------------------|
| 1 cup butter                  | 1 tablespoon grated orange rind  |
| $\frac{1}{2}$ cup brown sugar | $2\frac{3}{4}$ cups bread flour  |
| $\frac{1}{2}$ cup white sugar | $\frac{1}{4}$ teaspoon soda      |
| 1 egg                         | $\frac{1}{2}$ 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 at 400 degrees about 8 or 10 minutes.
5. Makes about 4 dozen.

### FRUIT FILLED REFRIGERATOR COOKIES

- |                    |                                 |
|--------------------|---------------------------------|
| 1 cup butter       | $\frac{1}{2}$ teaspoon cinnamon |
| 2 cups brown sugar | 1 teaspoon soda                 |
| 3 eggs             | $\frac{3}{4}$ teaspoon salt     |
| 4 cups bread flour |                                 |

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

#### Filling

- |   |                                    |
|---|------------------------------------|
| 1 cup pitted dates, cut in small pieces | $\frac{1}{2}$ cup water            |
| $\frac{1}{2}$ cup sugar                 | $\frac{1}{2}$ cup nuts, finely cut |

5. Cook dates, sugar and water until dates are soft. Add nuts and cool.
6. Cover rolled dough with filling.
7. Roll like jelly roll.
8. Allow to stand in refrigerator over night.
9. Slice thin with sharp knife.
10. Bake at 375 degrees about 10 or 12 minutes.
11. Makes about 4 dozen.



## Refrigerator Cookies (Continued)

### PEANUT CRUNCH

- |                       |                            |
|-----------------------|----------------------------|
| 1/2 cup butter        | 1 1/4 cups bread flour     |
| 1/2 cup peanut crunch | 3/4 teaspoon soda          |
| 1/2 cup white sugar   | 1/2 teaspoon baking powder |
| 1/2 cup brown sugar   | 1/4 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 at 375 degrees about 10 or 12 minutes.
7. This makes about 4 dozen cookies.

### ORANGE DAINTIES

- |                          |                               |
|--------------------------|-------------------------------|
| 1/2 cup butter           | 1 3/4 cups bread flour        |
| 1 cup sugar              | 1/4 teaspoon salt             |
| Grated rind of 2 oranges | 1 3/4 teaspoons baking powder |
| 1 egg                    |                               |

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 about 8 to 10 minutes.
6. Makes about 6 dozen.

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

## Squares and Strips

### ALMOND JAM BARS

- |                             |                             |
|-----------------------------|-----------------------------|
| 1/2 cup butter              | 1 1/2 cups cake flour       |
| 1/2 cup sugar               | 1/2 teaspoon baking powder  |
| 1 egg                       | 1/2 teaspoon cinnamon       |
| 1/2 teaspoon almond extract | 1/4 teaspoon cloves         |
|                             | 3/4 cup black raspberry jam |

1. Cream butter. Add sugar gradually and beat well.
2. Add egg and beat until light and fluffy. Add almond extract.
3. Sift together flour, baking powder, cinnamon and cloves.
4. Combine creamed butter mixture with sifted dry ingredients using a pastry blender.
5. Spread half of mixture into greased 7 1/2 x 11 1/2 x 1 1/2 inch pan. Cover evenly with jam and spread with remaining mixture.
6. Bake at 400 degrees about 25 minutes.
7. Makes about 28 bars (1 x 2 1/2 inches).

### RUTH'S CHOCOLATE BROWNIES

- |                                 |                      |
|---------------------------------|----------------------|
| 3/4 cup cake flour              | 2 eggs               |
| 1/2 teaspoon baking powder      | 1 cup sugar          |
| 1/2 teaspoon salt               | 1 teaspoon vanilla   |
| 1/3 cup shortening              | 1/2 cup chopped nuts |
| 2 squares unsweetened chocolate |                      |

1. Sift flour once, measure and sift three times with baking powder and salt.
2. Melt shortening and chocolate. Cool slightly.
3. Beat eggs. Gradually add sugar.
4. Add melted chocolate mixture.
5. Fold in sifted dry ingredients, vanilla and nuts.
6. Pour into a greased 8x8x2 inch pan.
7. Bake at 350 degrees about 40 minutes.
8. Brush immediately with melted butter or cream.
9. Cut while warm. Roll in powdered sugar.
10. Makes 16.

### SHERRY DATE STRIPS

#### Pastry

- |                                   |                          |
|-----------------------------------|--------------------------|
| 2 cups bread flour                | 2 cups light brown sugar |
| 1/2 teaspoon soda                 | 1 cup soft butter        |
| 1/2 teaspoon salt                 |                          |
| 2 cups raw oatmeal (quick cooked) |                          |

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

#### Filling

- |                         |                            |
|-------------------------|----------------------------|
| 1 pound pitted dates    | 1/4 teaspoon salt          |
| 1 cup light brown sugar | 1/16 teaspoon black pepper |
| 1 cup Sherry wine       | 1 cup blanched almonds     |
| 1/4 teaspoon nutmeg     |                            |

1. Cut dates into small pieces. Add brown sugar, wine, nutmeg, salt and black pepper.
2. Cook, stirring frequently, until slightly thick. Cool slightly.
3. Toast almonds under broiler until browned. Chop. Add to filling.
4. Spread on unbaked pastry.

#### Top Pastry

1. Use other half of pastry. Spread firmly on waxed paper the same size as the pan.
2. Lay over date filling. Remove waxed paper.
3. Press firmly onto date mixture.
4. Bake at 350 degrees about 30 minutes.
5. Cool slightly. Cut into narrow strips.
6. Makes about 5 dozen.



## Squares and Strips (Continued)

### LONDON BARS

#### Pastry

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1/2 cup butter               | 1/8 teaspoon salt                   |
| 4 tablespoons powdered sugar | 1 cup and 2 tablespoons bread flour |
| 2 egg yolks                  | 3/4 cup thick apricot jam           |

1. Cream butter. Add powdered sugar and beat well.
2. Add egg yolks one at a time and beat well after the addition of each.
3. Add salt and flour.
4. Press dough into a buttered 10x10x1 inch pan.
5. Bake at 400 degrees about 15 minutes.
6. Cool slightly. Spread with apricot jam. Top with Nut Meringue.

#### Nut Meringue

- |                              |                                       |
|------------------------------|---------------------------------------|
| 5 egg whites                 | 1 cup grated walnut meats             |
| 1/8 teaspoon salt            | 1/2 teaspoon vanilla                  |
| 6 tablespoons powdered sugar | 3/4 cup blanched and shredded almonds |

1. Beat egg whites and salt until stiff.
2. Fold in powdered sugar, grated nut meats and vanilla.
3. Spread over apricot jam. Sprinkle with shredded almonds.
4. Bake at 325 degrees about 20 minutes.
5. Cool. Cut into bars.
6. Makes about 5 dozen.

### CORN FLAKE DREAM BARS

#### Bottom Layer

- |                           |                   |
|---------------------------|-------------------|
| 1/4 cup butter            | 1 cup bread flour |
| 1/2 cup light brown sugar |                   |

1. Cream butter. Add brown sugar and cream well. Add flour.
2. Press into well greased 9x13x1 1/2 inch pan.
3. Bake at 350 degrees about 15 minutes.

#### Top Layer

- |                         |                      |
|-------------------------|----------------------|
| 2 eggs                  | 1 cup corn flakes    |
| 1 cup light brown sugar | 1 cup moist coconut  |
| 1 teaspoon vanilla      | 1 cup broken walnuts |
| 1/4 teaspoon salt       |                      |

1. Beat eggs. Add sugar. Continue beating until light and fluffy.
2. Fold in remaining ingredients.
3. Spread on top of baked crust.
4. Bake at 350 degrees about 20 to 25 minutes.
5. Cut into strips or squares while warm.
6. Makes about 4 dozen.

### COCONUT CHEWS

#### First Mixture

- |                              |                        |
|------------------------------|------------------------|
| 1/3 cup butter               | 1 1/2 cups bread flour |
| 2 tablespoons powdered sugar | 1/8 teaspoon salt      |

1. Sift together dry ingredients. Cut in butter as for pastry.
2. Butter a 7 1/2 x 11 1/2 x 1 1/2 inch pan and line with waxed paper. Press pastry firmly in pan. Cover with second mixture.

#### Second Mixture

- |                            |                          |
|----------------------------|--------------------------|
| 2 egg yolks                | 1/8 teaspoon salt        |
| 3/4 cup light brown sugar  | 1 cup fine moist coconut |
| 1/4 teaspoon vanilla       | 2 egg whites             |
| 3 tablespoons pastry flour |                          |

1. Beat egg yolks. Add brown sugar and beat well. Add vanilla.
2. Fold in flour, salt, coconut and stiffly beaten egg whites.
3. Spread over first mixture.
4. Bake at 325 degrees about 40 minutes.
5. Allow to cool slightly in pan before cutting.
6. Makes about 3 dozen cookies.

### HAZELNUT SLICES

- |                        |                                   |
|------------------------|-----------------------------------|
| 1 cup ground hazelnuts | 1 unbeaten egg white              |
| 1/3 cup powdered sugar | Stiff raspberry or strawberry jam |

1. Mix well the ground nuts, sugar and egg white.
2. Form into a long strip (14 inches long by 2 inches wide) on a greased cookie sheet.
3. Make a depression the length of the strip and fill with jam.
4. Bake at 350 degrees about 15 to 20 minutes. Let cool.
5. When cool, cut into half inch slices and remove from sheet.
6. Makes about 20 slices.

### CURRENT 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 at 350 degrees about 12 to 15 minutes.
7. Makes about 6 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 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.

### GRANDMOTHER'S ALMOND SHORTS

- |                          |   |
|--------------------------|---|
| 1 cup butter             | 3 egg whites                              |
| 1 cup sugar              | 3 tablespoons sugar                       |
| 3 egg yolks              | 1 cup blanched almonds, sliced lengthwise |
| 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 on two greased 10 1/2 x 16 1/2 x 1 inch pan.
4. Beat whites until frothy. Add sugar and brush over mixture in pan. Sprinkle almonds over egg whites.
5. Bake at 375 degrees about 20 to 25 minutes. Cool slightly.
6. Cut into 2x3 inch strips while hot.
7. Makes 4 1/2 dozen.



## Squares and Strips (Continued)

### COCONUT STRIPS

- |                       |                           |
|-----------------------|---------------------------|
| 2 eggs                | 1/4 cup pecans, ground    |
| 2 cups brown sugar    | 6 tablespoons bread flour |
| 2 cups ground coconut | 1/4 teaspoon vanilla      |

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

### DATE BARS

- |                               |                          |
|-------------------------------|--------------------------|
| 1 pound pitted dates, chopped | 3 eggs                   |
| 1 cup chopped nuts            | 1 cup sugar              |
| 1 cup bread flour             | 1 teaspoon baking powder |
|                               | 1/2 teaspoon salt        |

1. Mix dates and nuts with sifted flour, baking powder and salt.
2. Beat eggs until light. Add sugar gradually and mix well.
3. Add remaining ingredients. Blend thoroughly and pour into a greased 7 1/2 x 11 1/2 x 1 1/2 inch pan.
4. Bake at 350 degrees about 20 minutes.
5. Cut in strips about 1x2 inches. Roll in powdered sugar if desired.
6. Makes about 48 bars.

### BUTTERSCOTCH PECAN BROWNIES

- |                         |                              |
|-------------------------|------------------------------|
| 1/4 cup butter          | 1 teaspoon baking powder     |
| 1 cup light brown sugar | 1/4 teaspoon salt            |
| 1 egg                   | 1/2 cup pecan meats, chopped |
| 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 about 20 to 25 minutes.
5. Partially cool in pan. Cut in 2 inch squares.
6. Makes 16.

### RAISIN BUTTER STRIPS

- |                        |                          |
|------------------------|--------------------------|
| Boiling water          | 3/4 cup bread flour      |
| 1 cup seedless raisins | 1 teaspoon baking powder |
| 1/2 cup butter         | 1/2 teaspoon salt        |
| 1/2 cup sugar          | 1 teaspoon cinnamon      |
| 1 egg                  | 1/2 teaspoon nutmeg      |
| 1/4 cup honey          | 5 tablespoons milk       |
| 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 1/2 x 13 1/2 x 1 1/2 inch pan.

### Topping

- |                     |                     |
|---------------------|---------------------|
| 2 tablespoons honey | 1 tablespoon butter |
|---------------------|---------------------|

8. Melt honey and butter together.
9. Cover cake with honey topping.
10. Bake at 375 degrees about 18 to 20 minutes. Let cool.
11. When cooled, cut into 2x3 inch strips.
12. Makes about 24 strips.

### GINGER SNAPS

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

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. Make about 4 dozen.

### SCOTCH SHORTBREAD

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

1. Cream butter and work in flour, sugar, almonds and salt.
2. Press into greased 8x10x1 1/2 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 at 375 degrees about 30 to 35 minutes.
5. Cut in 1 1/2 inch squares while hot.
6. Makes 36.

### WALNUT SLICES

#### Bottom Layer

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

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 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 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.



## Squares and Strips (Continued)

### 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 at 375 degrees about 15 minutes.

#### Second Part

- 2 eggs
- 1 cup brown sugar
- 1 cup pecans, broken into small pieces
- 1 cup coconut
- 2 tablespoons bread flour
- 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 at 375 degrees.
4. When cold cut into strips or squares.
5. Makes about 30 bars.

### TOFFEE NUT BARS

#### Bottom Layer

- 1/2 cup butter
- 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 1/2 x 11 1/2 x 1 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
- 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.

### JELLY MERINGUE FILBERT BARS

#### Bottom Layer

- 1/2 cup butter
- 1/2 cup powdered sugar
- 1 egg yolk
- 1 teaspoon vanilla
- 1 2/3 cups bread flour
- 1/2 cup jelly

1. Cream butter. Add sugar, egg yolk, vanilla and flour. Blend thoroughly.
2. Pat into bottom of a 9x13x1 inch ungreased pan.
3. Bake at 375 degrees about 15 minutes. Cool slightly.
4. When slightly cooled, spread jelly over entire surface.

#### Top Layer

- 1 egg
- 1/2 cup sugar
- 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 about 25 minutes. Let cool. Cut into bars.
5. Makes about 36 bars.

### APPLE OATMEAL BARS

- 1 cup bread flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1 cup raw oatmeal (quick cooked)
- 1/2 cup light brown sugar
- 1/2 cup butter
- 2 1/2 cups sliced apples
- 2 tablespoons butter
- 1/2 cup sugar

1. Sift together flour, salt and soda. Mix with brown sugar and oatmeal.
2. Cut butter into dry ingredients until mixture is crumbly.
3. Press half of this mixture into a greased 7 1/2 x 11 1/2 x 1 1/2 inch pan.
4. Arrange sliced apples over crumb mixture. Dot with butter and sprinkle with sugar.
5. Cover with remaining crumb mixture.
6. Bake at 350 degrees about 40 to 45 minutes.

### CHOCOLATE DEVILS

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

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 at 350 degrees about 25 minutes.
5. Cut in 1 inch strips while warm.
6. Makes about 40 cookies.

### HONEY DATE STRIPS

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

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

### OATMEAL DATE SQUARES

- 1 3/4 cups raw oatmeal (quick cooked)
- 1 1/2 cups bread flour
- 1 cup light brown sugar
- 1 teaspoon soda
- 1/2 teaspoon salt
- 3/4 cup butter

1. Mix dry ingredients and work in butter thoroughly.
2. Pack half of mixture in the bottom of 8x8x2 inch pan. Cover with date filling. Add remainder of crumb mixture, pressing it down well.
3. Bake at 375 degrees about 40 minutes. Cut in squares.
4. Makes about 36 cookies.

#### Date Filling

- 3/4 cup dates, cut in small pieces
- 1 cup granulated sugar
- 1 cup water
- 3/4 cup nut meats

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



## Squares and Strips (Continued)

### 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 7½x11½x1½ inch pan.
5. Beat egg white slightly with fork. Spread over dough in pan and cover with chopped pecans.
6. Bake at 300 degrees about 45 to 50 minutes. Cut into squares while hot.
7. Makes about 3 dozen squares.

### PECAN GUM DROP COOKIES

- |                           |   |
|---------------------------|---|
| 4 eggs                    | 1 dozen large gum drops,<br>cut in pieces |
| 1 tablespoon water        | 1 teaspoon cinnamon                       |
| 2½ cups light brown sugar | ½ cup pecans, finely cut                  |
| 2 cups bread flour        |   |

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 greased 16½x10½x1 inch pan at 325 degrees about ½ hour.
4. Cut in squares while hot. Ice with butter icing. Decorate with gum drops.
5. Makes about 4 dozen.

## Miscellaneous

### COCONUT GINGER ROLLS

- |                          |                                       |
|--------------------------|---------------------------------------|
| ½ cup butter             | ¼ teaspoon soda                       |
| ¼ cup dark brown sugar   | ½ teaspoon ginger                     |
| 1 egg, beaten            | ½ teaspoon cloves                     |
| ¼ cup milk               | ½ teaspoon cinnamon                   |
| ¼ cup dark molasses      | ½ teaspoon salt                       |
| 1 teaspoon vanilla       | 2 cups finely grated moist<br>coconut |
| 1¾ cups cake flour       |                                       |
| 1 teaspoon baking powder |                                       |

1. Cream butter and sugar.
2. Blend together beaten egg, milk, molasses and vanilla.
3. Sift together flour, baking powder, spices and salt. Add alternately with liquid ingredients to creamed mixture.
4. Add grated coconut.
5. Chill in refrigerator until firm.
6. Form in 1½ inch strips about ⅓ inch wide. Place on greased cookie sheets about 2 inches apart. (Cookies spread.)
7. Bake at 350 degrees about 15 minutes.
8. Makes about 5 dozen.

### GRATED CHOCOLATE SLICES

- |   |                     |
|---|---------------------|
| ½ cup butter                              | ½ teaspoon vanilla  |
| ¼ cup sugar                               | 1 egg               |
| 1 square unsweetened<br>chocolate, grated | 1½ cups bread flour |
|   | ¼ teaspoon salt     |

1. Cream butter, add sugar and grated chocolate and mix well. Add vanilla.
2. Add egg and mix until light and fluffy.
3. Add flour and salt and mix well. Let chill in refrigerator about 1 hour.
4. Break off ¾ of the mixture and form into a long hollow box (18x2½ inches) on a greased cookie sheet.
5. Fill with filling and cover with remaining chocolate mixture made into a long, thin sheet which will just form cover for box. Pinch edges together.
6. Bake at 350 degrees about 40 minutes.
7. Slice while warm and spread with glaze.
8. Makes about 6 dozen.

#### Filling

- |                      |                                      |
|----------------------|--------------------------------------|
| ½ cup sugar          | 2 cups ground unblanched<br>almonds. |
| 1 unbeaten egg white |                                      |

1. Mix all ingredients thoroughly.

#### Glaze

- |             |                           |
|-------------|---------------------------|
| ¾ cup sugar | 2 tablespoons lemon juice |
|-------------|---------------------------|

1. Mix sugar and lemon juice together.

### HAZELNUT PUFF BALLS

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

1. Beat egg whites until they hold their shape.
2. Add sugar and continue beating for 5 minutes with electric mixer. Divide batter. Save half for icing.
3. Add 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 sheet.
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.

### SPRITTS COOKIES

- |                                 |                     |
|---------------------------------|---------------------|
| 1 cup butter                    | 1 egg               |
| ½ cup and 1 tablespoon<br>sugar | 2½ cups bread flour |
|                                 | ¾ teaspoon salt     |

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

### RULKI

- |                         |                                       |
|-------------------------|---------------------------------------|
| 3½ cups bread flour     | ½ cup sour cream                      |
| ¼ teaspoon salt         | ½ cup raspberry jam                   |
| ¾ pound butter          | 1 egg white                           |
| 3 egg yolks             | ¼ cup finely chopped black<br>walnuts |
| 1 cake compressed yeast | Sugar                                 |
| 1 teaspoon water        |                                       |

1. Sift flour, measure and sift three times with salt.
2. Cut butter into flour with pastry blender.
3. Beat egg yolks slightly.
4. Dissolve yeast in water.
5. Combine egg yolks, dissolved yeast and sour cream. Add to dry ingredients and combine only until blended.
6. Let stand in warm place about 1 hour.
7. Roll thin and fold 4 corners of dough towards center as an envelope. Repeat.
8. Roll again about ¼ inch thick. Cut in 3 inch squares.
9. Fill with jam and press edges together.
10. Brush with slightly beaten egg white. Sprinkle with chopped black walnuts and sugar.
11. Bake at 425 degrees about 12 to 15 minutes.
12. Makes about 3 dozen.



## Miscellaneous (Continued)

### PECAN MACAROONS

- |                           |                                |
|---------------------------|--------------------------------|
| 1 pound pecans, grated    | 1/8 teaspoon salt              |
| 1 pound light brown sugar | About 3/4 cup candied cherries |
| 2 egg whites              |                                |

- Put nuts through nut grater.
- Combine nuts and sugar.
- Add unbeaten egg whites and salt.
- Form into balls about the size of a walnut.
- Press a half candied cherry into each.
- Bake on a greased cookie sheet at 350 degrees about 10 minutes.
- Makes about 5 dozen.

### PECAN FINGERS

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

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

### DOLCE RAVIOLI

#### (Fried Tarts)

- |                        |                     |
|------------------------|---------------------|
| 1 1/2 cups bread flour | About 1/4 cup water |
| 1/2 teaspoon salt      | 1 quart olive oil   |
| 3 tablespoons butter   |                     |

- Sift together flour and salt. Cut in butter with pastry blender.
- Add only enough water to make a stiff dough.
- Roll thin, cut into 1 1/2 inch squares.
- Put a teaspoon of filling in center of square.
- Place another square on top. Press edges of the two pieces of dough together with a fork.
- Fry about 5 minutes (or until light brown) in olive oil which is at a temperature of 365 degrees. Drain on absorbent paper.
- Sprinkle with granulated sugar.

#### Filling

- |                        |                      |
|------------------------|----------------------|
| 1/2 cup cottage cheese | 1 egg yolk           |
| 1 tablespoon sugar     | 1/8 teaspoon vanilla |

- Combine ingredients. Rub through a sieve.

### CHINESE CHEWS

- |                    |                             |
|--------------------|-----------------------------|
| 2 eggs             | 1 teaspoon baking powder    |
| 1 cup sugar        | 1 cup finely chopped dates  |
| 1/4 teaspoon salt  | 1 cup chopped black walnuts |
| 1/4 cup cake flour |                             |

- Beat eggs slightly. Add sugar and salt and beat again.
- Sift together flour and baking powder. Fold into egg mixture.
- Add finely chopped dates and walnuts.
- Bake in a greased 10x10x1 inch pan at 325 degrees about 25 minutes.
- Cool slightly. Cut into 2 inch squares. Form into balls and roll in powdered sugar.
- Makes 2 dozen.

### WHOLE PEANUT COOKIES

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

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

### RUTH'S COOKIES

- |                            |                            |
|----------------------------|----------------------------|
| 3/4 cup butter             | 1/4 teaspoon salt          |
| 1 cup sugar                | 2 tablespoons milk         |
| 2 eggs                     | 1/2 cup nut meats, broken  |
| 2 cups bread flour         | 1 cup dates, cut in pieces |
| 1/2 teaspoon soda          | 1 teaspoon vanilla         |
| 1/2 teaspoon baking powder | Corn flakes                |

- Cream butter, add sugar and blend well.
- Add eggs one at a time and beat until light and fluffy.
- Sift dry ingredients together, reserving about 2 tablespoons to flour nuts and dates.
- Add dry ingredients to creamed mixture with milk, floured nuts, dates and vanilla. Mix well.
- Break off about 1/2 teaspoon of cookie dough, roll in whole corn flakes and place on greased cookie sheets.
- Bake at 350 degrees about 12 to 15 minutes or until slightly browned.
- Makes about 6 dozen.

### BANBURY TARTS

#### Crust

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

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

#### Fruit Filling

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

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



## Miscellaneous (Continued)

### COCONUT NUT PUFFS

1 cup finely chopped coconut      ½ 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. Drop 4 nuts at a time into the melted marshmallow, coat thoroughly. Lift them out together with a spoon and roll in browned coconut. Place on waxed paper. These may be reshaped when they have cooled slightly.
4. Makes about 30.

### ALMOND RINGS

¾ 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.
4. Dip into slightly beaten egg white, then into chopped almonds mixed with sugar and cinnamon.
5. Bake on greased sheets at 350 degrees about 12 to 15 minutes. Remove from sheets immediately.
6. Makes about 8 dozen.

### DATE AND ALMOND DAINITIES

½ pound almonds      2 egg whites, unbeaten  
1 pound pitted dates, cut fine      1 teaspoon vanilla  
1 cup and 3 tablespoons sugar      Candied cherries

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

### PISTACHIO DELIGHTS

½ cup butter      ½ teaspoon salt  
1 cup sugar      ⅓ cup chopped blanched almonds  
2 egg yolks      2 tablespoons milk  
½ teaspoon lemon extract      ⅝ cup finely chopped pistachios  
¼ teaspoon almond extract  
2 cups bread flour  
1 teaspoon baking powder

1. Cream butter. Add sugar gradually, creaming well.
2. Add flavoring.
3. Add egg yolks one at a time. Beat well.
4. Sift together dry ingredients. Add almonds.
5. Add flour mixture and milk alternately to creamed butter and sugar.
6. Shape into balls the size of hickory nuts. Roll in chopped pistachios. Place on buttered cookie sheets about 2 inches apart.
7. Bake at 400 degrees about 12 to 15 minutes.
8. Makes 2½ dozen.

### BUTTER BALLS

¾ cup butter      1 teaspoon vanilla  
1 cup brown sugar      ¾ teaspoon baking powder  
1 egg      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 about 10 minutes until light brown.
5. Makes about 6 dozen.

### FILBERT STICKS

6 egg whites      ¼ 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 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.

### PEANUT BUTTER BALLS

1 cup shortening (half lard, half butter)      2 eggs  
1 cup white sugar      2½ cups bread flour  
1 cup brown sugar      2 teaspoons soda  
1 cup peanut butter      ½ 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 about 15 minutes.
6. Makes about 4 dozen.

### NORWEGIAN NUT CRESCENTS

1 pound butter      1½ cups powdered sugar  
½ pound unblanched almonds, ground      4¾ cups bread flour  
4 to 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 at 425 degrees about 15 minutes until a golden brown color.
4. Makes about 6 dozen.

### AUNT MARTHA'S GINGER SNAPS

1 cup butter      1 tablespoon ginger  
1 cup sugar      1 teaspoon soda  
1 cup molasses      ¼ teaspoon salt  
3½ cups bread flour

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 at 375 degrees about 10 minutes.
5. Makes about 4 dozen.



## Miscellaneous (Continued)

### BRAZIL NUT SHORTBREAD

- |                    |                                      |
|--------------------|--------------------------------------|
| 1 cup butter       | 1 cup Brazil nuts, sliced            |
| ½ cup sugar        | Pieces of Brazil nuts for decorating |
| 2 cups bread flour |                                      |
| ½ teaspoon salt    |                                      |

1. Cream butter and sugar well.
2. Add flour, salt and sliced nuts. Mix thoroughly.
3. Place dough in refrigerator to chill 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 about 15 to 20 minutes.
6. Makes about 6 dozen.

### COCONUT OATMEAL COOKIES

- |                            |                                  |
|----------------------------|----------------------------------|
| ½ cup shortening           | 1 teaspoon soda                  |
| ½ cup brown sugar          | 1 teaspoon salt                  |
| ½ cup white sugar          | 1 cup raw oatmeal (quick cooked) |
| 1 egg                      | 1 cup grated fresh coconut       |
| ¾ teaspoon vanilla         | 3 tablespoons chopped nuts       |
| 1 cup enriched bread flour |                                  |
| ½ teaspoon baking powder   |                                  |

1. Cream shortening.
2. Gradually add brown and white sugar. Cream thoroughly.
3. Add egg. Beat well. Add vanilla.
4. Sift together flour, baking powder, soda and salt. Fold into mixture.
5. Add oatmeal, coconut and nuts.
6. Roll into balls about the size of a walnut.
7. Place on greased cookie sheets.
8. Bake at 325 degrees about 20 minutes.
9. Makes about 5 dozen.

### GOLD COOKIES

- |                     |                            |
|---------------------|----------------------------|
| ½ cup butter        | 3 teaspoons baking powder  |
| 1 cup sugar         | ¼ teaspoon salt            |
| 4 egg yolks         | ½ cup nuts, finely chopped |
| 1 teaspoon vanilla  | 2 teaspoons cinnamon       |
| 1½ cups bread flour |                            |

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.

### JO'S PFEFFERNUESSE

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 4 eggs                               | ¼ cup finely cut candied lemon peel |
| 2 cups sugar                         | ¼ cup finely cut candied citron     |
| 1 tablespoon cinnamon                | 4 cups enriched bread flour         |
| 1 tablespoon ground cloves           |                                     |
| 1 teaspoon black pepper              |                                     |
| ¼ cup finely cut candied orange peel |                                     |

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.

### THREE LEAF CLOVERS

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

1. Beat egg yolks until light. Add sugar and vanilla. Beat thoroughly.
2. Add grated nuts, salt and stiffly beaten egg whites.
3. Flour hands to prevent dough from sticking to fingers. 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 at 300 degrees about 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 grate as fine as flour.

### MEXICAN WEDDING CAKE

- |                      |                    |
|----------------------|--------------------|
| 1 cup butter         | ¼ teaspoon salt    |
| ½ cup powdered sugar | 1 teaspoon vanilla |
| 2 cups bread flour   |                    |

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

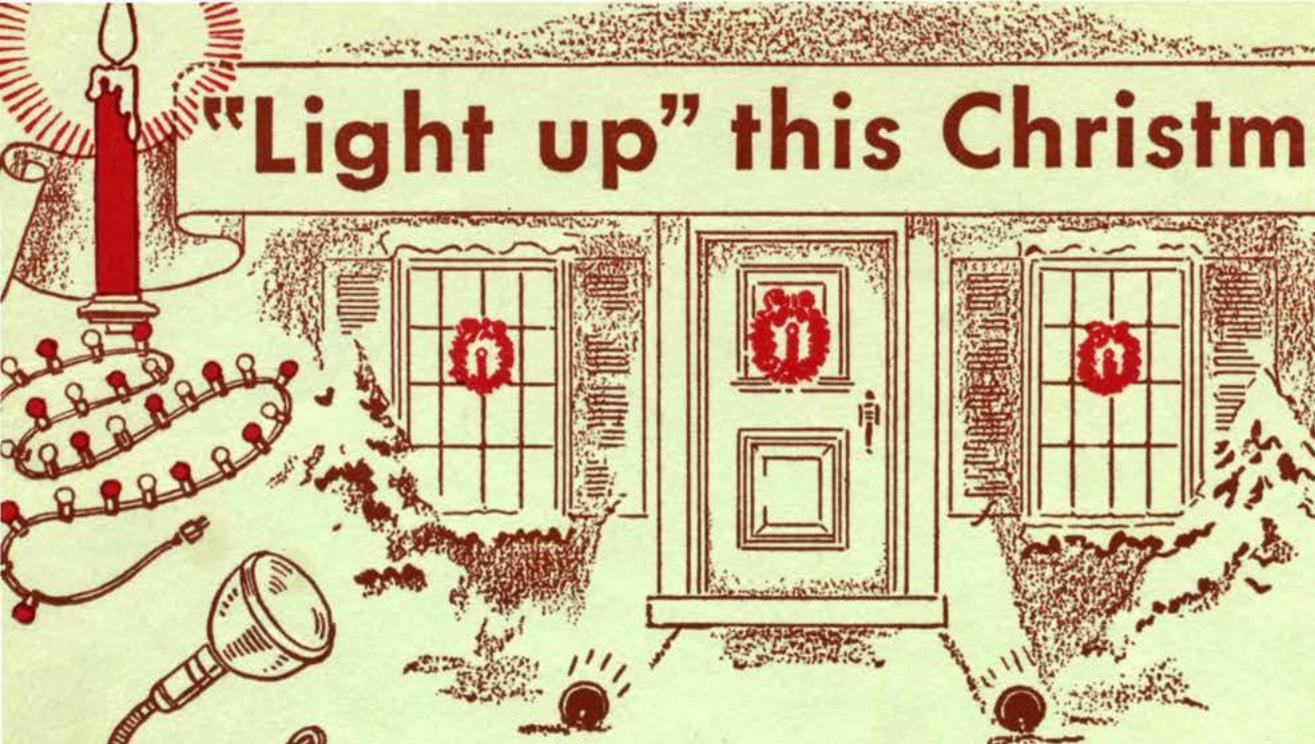
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# "Light up" this Christmas

This year Christmas lighting assumes a new significance, a means of expressing joy, peace, hope . . . a radiant, warm "welcome home" to young men and women. This year, again, Christmas lighting can proclaim heartfelt wishes for peace on earth and good-will toward men.



Let your home radiate the cheerful spirit of Christmas. Outdoor holiday lighting offers unlimited opportunities to do just that. Floodlighting, tree and shrubbery lighting, lighted wreaths are but some of the ways you can say "Merry Christmas". . . . .

Each type of architecture offers different lighting possibilities. Flood lamps, colored lights, give pleasing variety and color. Small bright spots of color in floodlighted areas are most attractive.

Cut-out silhouettes offer unlimited possibilities for indoor or outdoor decorating. These are always colorful, decorative and very expressive.

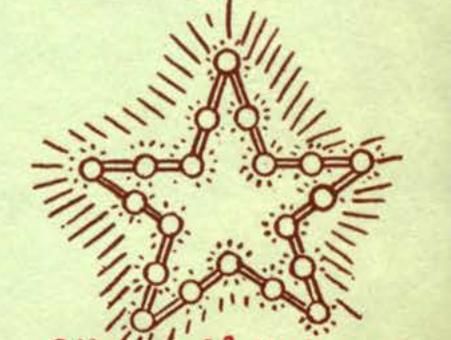
Wreaths, for doors or windows, are easily made. They give a spot of color that is always attractive. Wreaths are not limited to size or color and are favorites with most people.

Doorways offer many possibilities for "Season's Greetings" . . . wreaths, strings of lights, flood lamps, each will contribute to the welcoming friendliness of your doorway.

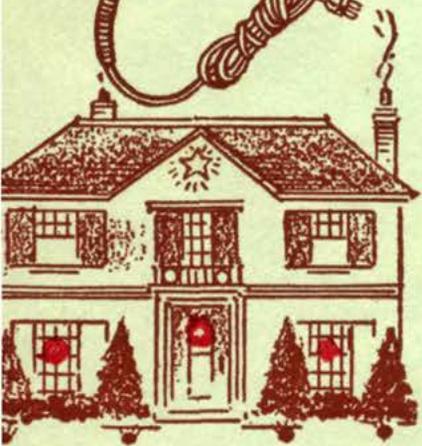
Stars can be made any size and used for various decorative purposes. Stars are easily made. They are as attractive as they are symbolical of the Christmas season.

## A Holiday Lighting Suggestion

. . . color can be used effectively in small areas within a floodlighted area. For example, where a doorway is "flooded" with white light a generous spot of red, light or decoration, on the door, gives a colorful point of interest. Many attractive combinations of two or more colors can be arranged with the "color spot" idea.



*Merry Christmas*



THE ELECTRIC COMPANY

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