



WISCONSIN ELECTRIC POWER CO.



BE MODERN
COOK ELECTRICALLY



Christmas 1954

Home Service Bureau

*Suggestions for Making and Decorating Christmas Cookies,
Breads, Fruit Cakes and Plum Puddings*



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

Ingredients	Weight	Approximate Measure
Butter	1 pound	2 cups
Flour		
All Purpose	1 pound	4 cups
Cake	1 pound	4½ cups
Fruit		
Coconut	1 pound	6 cups
Currants	1 pound	2¾ cups
Dates, pitted	1 pound	2 cups
Raisins	1 pound	2¾ cups
Nuts, shelled		
Almonds	1 pound	2½ cups
Peanuts	1 pound	2¾ cups
Pecans	1 pound	4 cups
Walnuts	1 pound	4 cups
Sugar		
Brown	1 pound	2¾ cups
Granulated	1 pound	2 cups
Powdered	1 pound	3½ cups

MEASUREMENTS

3 teaspoons.....	1	tablespoon
16 tablespoons.....	1	cup
8 fluid ounces.....	1	cup
1 ounce chocolate.....	1	square or
	3	tablespoons, grated
1 ounce chocolate.....	⅓	cup cocoa and
	½	tablespoon butter

B. FRUIT CAKES

1. If any substitutions of fruits or nuts are made in a recipe be sure to use same number of pounds or cups of fruit and nuts as called for in original recipe.
2. For variety of shapes, cakes may be baked in round, square, oblong or individual pans, or ring molds. Grease and line pans with heavy waxed paper.
3. In an electric oven, fruit cakes may be decorated with glazed fruits, angelique (candied rhu-barb) and nuts before baking.
4. Bake fruit cakes according to Time Chart or use cake tester to determine length of baking period.
5. When cakes are baked and still slightly warm, remove from pans and take off waxed paper. Let cool over night. Melted apricot jam or other fruit cake glazes may be brushed over cake to improve appearance.
6. To store fruit cakes, wrap well in cellophane, aluminum foil 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 aluminum cooky 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 butter or powdered sugar frosting.
4. Crisp, rich cookies are best stored in cardboard boxes lined with waxed paper. Other cookies keep better in covered tins or crockery jars.



Fruit Cakes and Breads

*TIME CHART FOR BAKING FRUIT CAKES

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

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

LIGHT FRUIT CAKE

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

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually.
4. Add eggs one at a time. Beat well after the addition of each. Add syrup.
5. Sift half the flour with soda. Alternately add dry ingredients and buttermilk.
6. Dredge fruits and nuts with remainder of flour. Add to above mixture. Mix well.
7. Spoon into pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes about 12 pounds.

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 all purpose flour | 1/2 pound chopped blanched almonds |
| 2 teaspoons baking powder | 7 egg whites |
| 1 cup milk | |
| 1 pound white raisins | |
| 1/2 pound figs, cut in small pieces | |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually. Add flavoring.
4. Sift half of flour with baking powder. Alternately add dry ingredients and milk.
5. Dredge fruit and nuts with remainder of flour. Add to above mixture.
6. Beat egg whites until stiff. Fold carefully into batter.
7. Spoon into pans.
8. Bake at 275 degrees. See Time Chart.
9. 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.

DARK FRUIT CAKE

- | | |
|--------------------------|--|
| 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 1/2 pounds seeded raisins |
| 1/4 cup grape juice | 1 pound currants or seedless raisins |
| 2 cups all purpose flour | 1/2 pound blanched almonds, cut in small pieces |
| 1 teaspoon mace | |
| 1 teaspoon cinnamon | |
| 1 teaspoon cloves | |
| 1 teaspoon allspice | |
| 1 teaspoon nutmeg | |
| 1/2 teaspoon soda | |

1. Have ingredients room temperature.
2. Line greased pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually.
4. Add eggs one at a time. Beat well after the addition of each. Add molasses, sour milk and grape juice.
5. Dredge fruit and nuts with part of flour.
6. Sift remainder of flour, spices, and soda together. Combine with first mixture. Add floured fruit and mix well.
7. Spoon into pans.
8. Bake at 275 degrees. See Time Chart.
9. Makes about 7 pounds.

SOUTHERN FRUIT CAKE

- | | |
|---|--|
| 1 cup butter | 6 egg whites |
| 1 cup sugar | 2 1/2 pounds seeded raisins |
| 6 egg yolks | 1/2 pound citron, cut in pieces |
| 1/4 teaspoon nutmeg | 1/2 pound candied cherries, cut in halves |
| 1/4 teaspoon allspice | 1/2 pound candied pineapple, cut in pieces |
| 1/2 teaspoon cinnamon | 1/2 pound whole pecans |
| 1/2 ounce unsweetened chocolate, melted | 1/2 pound blanched almonds, grated or finely chopped |
| 2 1/4 cups all purpose flour | |
| 1/2 cup grape juice | |
| 1/4 cup brandy | |
| 1/2 cup grape jelly | |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually.
4. Add egg yolks one at a time. Beat well after the addition of each.
5. Add spices and melted chocolate.
6. Alternately add flour, grape juice, brandy and jelly.
7. Beat egg whites until stiff but not dry. Fold into creamed mixture.
8. Add fruit and nuts.
9. Spoon into pans.
10. Bake at 250 degrees. See Time Chart.
11. Makes about 8 1/2 pounds.



Fruit Cakes and Bread (Continued)

BRANDIED FRUIT CAKE

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|--------------------------|--|
| ½ cup butter | ½ pound dates, cut in small pieces |
| 1 cup sugar | ¼ pound citron, cut in small pieces |
| 6 eggs | ¼ pound candied cherries, cut in halves |
| 2 cups all purpose flour | ⅛ pound candied orange peel, cut in small pieces |
| 1 teaspoon salt | ⅛ pound candied lemon peel, cut in small pieces |
| 1 teaspoon baking powder | 1 pound candied pineapple, cut in small pieces |
| ½ teaspoon cloves | ¼ cup brandy (poured over cakes when baked) |
| ½ teaspoon allspice | |
| Rind of ½ lemon, grated | |
| Juice of ½ lemon | |
| Rind of ½ orange, grated | |
| Juice of ½ orange | |
| ½ cup walnuts, broken | |
| ½ pound white raisins | |
| ½ pound seedless raisins | |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift flour, salt, baking powder, cloves and allspice together.
6. Alternately add flour mixture and fruit juices.
7. Add fruit and nuts. Blend thoroughly.
8. Spoon into pans.
9. Bake at 250 degrees. See Time Chart.
10. While warm, pour brandy over cakes.
11. Makes two 2½ pound loaves.

CHRISTMAS FRUIT CAKE

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|-------------------------------|---|
| ½ pound butter | 4 ounces candied pineapple, cut in pieces |
| 1½ cups sugar | 4 ounces candied cherries, cut in halves |
| ½ teaspoon almond extract | 4 ounces citron, cut in small pieces |
| Grated rind of 1 lemon | 1 ounce candied orange peel, chopped |
| 10 egg whites or 6 whole eggs | 1 ounce candied lemon peel, chopped |
| 2½ cups all purpose flour | 1 pound white raisins |
| ½ teaspoon salt | |
| 1 teaspoon nutmeg | |
| ½ cup brandy | |
| ½ cup blanched almonds, split | |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually. Add almond extract and lemon rind. Cream well.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift dry ingredients together. Alternately add dry ingredients and brandy.
6. Add almonds and fruit. Blend well.
7. Spoon into pans.
8. Bake at 250 degrees. See Time Chart.
9. Makes about 5 pounds.

GERMAN HOLIDAY CAKE

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|---------------------------|---------------------------------------|
| 1 cup butter | 2 tablespoons lemon juice |
| 1½ cups sugar | ¼ cup light wine or brandy |
| 4 egg yolks | 1 tablespoon grated lemon rind |
| 3 tablespoons cream | 1 cup finely chopped blanched almonds |
| 2¼ cups cake flour | 4 egg whites |
| ½ teaspoon salt | |
| 2 teaspoons baking powder | |

1. Have ingredients room temperature.
2. Cream butter well. Add sugar gradually.
3. Add egg yolks one at a time. Beat well after the addition of each.
4. Blend in cream.
5. Sift flour, salt and baking powder together three times.
6. Alternately add sifted dry ingredients, lemon juice and brandy. Blend.
7. Add lemon rind and almonds. Blend well.
8. Beat egg whites until stiff but not dry. Fold into creamed mixture.
9. Pour into well greased and floured tube cake pan. Pan should be about ¾ full.
10. Bake at 350 degrees about 1 hour and 25 minutes.
11. Sprinkle with powdered sugar or frost with Butter Icing.
12. Serve in thin slices.

GRANDMA'S FRUIT CAKE

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|--------------------------------|--|
| ¾ pound butter | ½ pound seedless dark raisins |
| 1 cup brown sugar | 1 pound currants |
| 1 cup white sugar | ¾ pound pitted dates, cut in small pieces |
| 6 eggs | ¾ pound candied pineapple, cut in small pieces |
| ½ cup buttermilk | ¾ pound candied cherries, cut in halves |
| ½ cup black coffee | ½ pound angelique (candied rhubarb), cut in small pieces |
| 1 cup brandy | ¼ pound citron, cut in small pieces |
| ⅓ cup molasses | ¼ pound candied orange peel, cut in small pieces |
| 5 cups all purpose flour | ¼ pound candied lemon peel, cut in small pieces |
| 1 teaspoon salt | ¼ pound chopped walnuts |
| ½ teaspoon baking powder | ¼ pound chopped pecans |
| ½ teaspoon soda | ¼ pound chopped blanched almonds |
| ½ teaspoon cloves | |
| ½ teaspoon mace | |
| ½ teaspoon nutmeg | |
| 1 teaspoon cinnamon | |
| ⅛ teaspoon ginger | |
| ½ pound figs | |
| ½ pound seedless white raisins | |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Cream butter well. Add brown and white sugar gradually. Cream well.
4. Add eggs one at a time. Beat well after the addition of each.
5. Add buttermilk, coffee, brandy and molasses. Blend.
6. Sift flour, salt, baking powder, soda and spices together. Add to creamed mixture.
7. Add fruit and nuts. Blend.
8. Spoon into lined pans.
9. Bake at 250 degrees. See Time Chart.
10. Makes about 11 pounds.



Fruit Cakes and Bread (Continued)

VERY BEST FRUIT CAKE

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|-------------------------------|--------------------------------|
| 1 cup butter | peel, shredded |
| 1/2 cup sugar | 3 ounces candied orange |
| 1/2 cup honey | peel, shredded |
| 5 eggs | 1/2 pound candied cherries, |
| 1 1/2 cups all purpose flour | halved |
| 1 teaspoon salt | 1/2 pound pitted dates, cut in |
| 1 teaspoon baking powder | pieces |
| 1 teaspoon allspice | 1/2 pound seeded raisins |
| 1/2 teaspoon nutmeg | 1/4 pound citron, finely cut |
| 1/2 teaspoon cloves | 1/4 pound candied pineapple, |
| 1/4 cup orange or grape juice | cut in pieces |
| 1/4 cup all purpose flour | 1/4 pound pecans, broken |
| 3 ounces candied lemon | 1/4 pound walnuts, broken |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually. Add honey and eggs. Beat well after the addition of each.
4. Sift dry ingredients. Alternately add dry ingredients and fruit juice.
5. Add fruit and nuts that have been dredged with 1/4 cup flour. Blend well.
6. Spoon into pans.
7. Bake at 250 degrees. See Time Chart.
8. Makes about 5 pounds.
9. Store in covered container in cool place.

WINE FRUIT CAKE

- | | |
|-------------------------------|-----------------------------|
| 1 1/2 cups butter | 1/4 pound citron, cut in |
| 1 2/3 cups brown sugar | pieces |
| 6 eggs | 1/4 pound candied orange |
| 1/4 cup light molasses | peel, cut in small pieces |
| 2 1/2 cups all purpose flour | 1/4 pound candied lemon |
| 1 teaspoon salt | peel, cut in small pieces |
| 1 teaspoon cream of tartar | 1/2 pound candied red cher- |
| 1/2 teaspoon soda | ries, cut in halves |
| 1/2 teaspoon nutmeg | 1/2 pound candied green |
| 2 teaspoons allspice | cherries, cut in halves |
| 2 teaspoons cinnamon | 1/2 pound candied white |
| 2 teaspoons cloves | pineapple, cut in pieces |
| 2 cups light wine | 1/2 pound candied green |
| 1 pound seeded raisins | pineapple, cut in pieces |
| 1 pound seedless raisins | 1/2 pound candied red pine- |
| 1 pound white raisins | apple, cut in pieces |
| 1 pound pitted dates, cut | 1/2 pound walnuts, coarsely |
| in pieces | chopped |
| 1/2 pound figs, cut in pieces | 1/2 pound pecans, coarsely |
| | chopped |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add brown sugar gradually. Cream well.
4. Add eggs one at a time. Beat well after the addition of each. Add molasses.
5. Sift dry ingredients together.
6. Alternately add dry ingredients and wine to creamed mixture.
7. Stir in fruit and nuts. If desired, the wine may be poured over fruit and allowed to stand over night.
8. Spoon into lined pans.
9. Bake at 250 degrees. See Time Chart.
10. Makes about 13 pounds.

MRS. HIBBARD'S FRUIT CAKE

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

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually. Cream until smooth.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift 3 cups flour with spices. Alternately add dry ingredients and brandy.
6. Dredge fruit and nuts with remainder of flour.
7. Add floured fruit and nuts. Mix well.
8. Spoon into pans.
9. Bake at 275 degrees. See Time Chart.
10. Makes 11 pounds.

TREASURE CHEST FRUIT CAKE

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|---------------------------|--------------------------------|
| 1 cup butter | 1/2 pound currants |
| 1 1/2 cups brown sugar | 1/2 pound raisins |
| 3 eggs | 1/2 pound dates, cut in pieces |
| 2 cups all purpose flour | 1/4 pound blanched almonds, |
| 1 teaspoon salt | finely cut |
| 1 teaspoon baking powder | 1/4 pound walnuts, broken |
| 1/2 teaspoon soda | 1/4 pound citron, finely cut |
| 1/2 teaspoon nutmeg | 1/2 pound candied cherries, |
| 1/2 teaspoon mace | sliced or halved |
| 1/2 teaspoon cinnamon | 1/4 pound candied pineapple, |
| 1/2 teaspoon cloves | cut in pieces |
| 1/4 cup light molasses | 2 tablespoons candied or- |
| 1/4 cup sour milk | ange peel, finely cut |
| 2 tablespoons grape juice | 6 figs, finely cut |
| or wine | |
| Rind of 1/2 lemon, grated | |
| Juice of 1/2 lemon | |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans or one greased ring mold with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
3. Cream butter well. Add brown sugar. Blend. Add eggs one at a time. Beat well after the addition of each.
4. Sift flour, salt, baking powder, soda and spices together. Dredge fruits in 1/4 cup of this mixture.
5. Combine molasses, sour milk, grape juice, lemon juice and lemon rind.
6. Alternately add dry and liquid ingredients. Add fruit and nuts. Blend well.
7. Spoon into pans.
8. Bake at 250 degrees. See Time Chart.
9. Makes one 6 pound ring or two 3 pound loaves.
10. Store in covered container in cool place.



Fruit Cakes and Bread (Continued)

OLD FASHIONED CHRISTMAS STOLLEN

- | | |
|--------------------------|------------------------------------|
| 1 1/2 cups milk | 1/2 teaspoon ground cardamom seed |
| 1/2 cup sugar | 1/2 cup raisins |
| 1 1/2 teaspoons salt | 1/2 cup citron, finely cut |
| 3/4 cup butter | 1/2 cup sliced candied cherries |
| 1 ounce yeast cake | About 2 2/3 cups all purpose flour |
| 1 tablespoon sugar | |
| 2 whole eggs | |
| 2 egg yolks | |
| 3 cups all purpose flour | |
1. Scald milk.
 2. Add sugar, salt and butter. Cool to lukewarm.
 3. Mix yeast with 1 tablespoon sugar until liquid. Add to lukewarm milk.
 4. Add whole eggs and egg yolks.
 5. Add 3 cups flour and beat well. Cover.
 6. Let rise until doubled in bulk (About 1 1/2 hours).
 7. Add cardamom seed, raisins, citron, cherries and enough flour until dough pulls from side of bowl and is no longer sticky.
 8. Knead on lightly floured surface.
 9. Place in slightly greased bowl. Cover. Let rise until doubled in bulk.
 10. Divide dough into thirds.
 11. Roll each piece on floured canvas into oval shape. Spread with melted butter. Press down center, fold over lengthwise.
 12. Place in shallow greased baking pans or on greased cooky sheets. Brush with melted butter.
 13. Let rise until doubled in bulk (About 45 minutes).
 14. Bake at 350 degrees about 30 minutes.
 15. While warm, frost with powdered sugar icing. Decorate with cherries, citron and blanched almonds.
 16. Makes 3 stollens. Total time about 3 hours.

GOLD FRUIT CAKE

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|--------------------------------------|---|
| 3 cups sifted all purpose flour | 1 cup halved candied cherries |
| 1 teaspoon baking powder | 1 cup diced citron |
| 1 teaspoon salt | 1/2 cup finely diced candied orange peel |
| 1 cup butter | 1/2 cup finely diced candied lemon peel |
| 1 tablespoon grated fresh lemon rind | 1 1/2 cups white seedless raisins |
| 2 tablespoons lemon juice | 1 cup coarsely chopped unblanched almonds |
| 1 cup sugar | |
| 4 eggs | |
| 1/4 cup water or fruit juice | |
1. Have ingredients room temperature.
 2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pans. Grease paper.
 3. Sift flour, baking powder and salt together.
 4. Cream butter with lemon rind and juice. Add sugar gradually. Cream well or until light and fluffy.
 5. Add eggs one at a time. Beat well after the addition of each.
 6. Alternately add dry ingredients and water or fruit juice.
 7. Add fruit and almonds.
 8. Spoon batter into lined pans.
 9. Bake at 300 degrees about 2 1/2 hours.
 10. Makes about 4 pounds.

NO-BAKE FRUIT CAKE

- | | |
|----------------------------------|---|
| 3/4 cup milk | 1/2 cup citron |
| 1 pound marshmallows | 1/2 cup candied pineapple |
| 1 pound graham crackers, crushed | 4 cups walnuts or pecans |
| 1 pound seedless raisins | Candied cherries and pineapple for decoration |
| 1 cup candied cherries | Sherry wine |
1. Scald milk at a low heat. Add marshmallows. Stir constantly and cook until smooth. Remove from heat.
 2. Mix graham cracker crumbs, raisins, candied fruits and nuts.
 3. Add marshmallow mixture. Blend well.
 4. Pour into an aluminum foil lined 8 x 8 x 2 inch glass baking dish or a 2-quart casserole. Press firmly into dish.
 5. Decorate top with pieces of candied cherries and pineapple.
 6. Let age at least one month. Sprinkle sherry over cake about twice a week while aging.
 7. Makes 1 fruit cake.

CHRISTMAS CROWN (Yeast bread)

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|-------------------------|--------------------------------|
| 2 (1 ounce) yeast cakes | About 4 cups all purpose flour |
| 1/4 cup lukewarm water | 2 eggs beaten |
| 1 cup buttermilk | Almond Filling |
| 1/2 teaspoon soda | Powdered Sugar Icing |
| 2 teaspoons salt | Grated almonds |
| 1/3 cup sugar | Candied red cherries |
| 1/4 cup melted butter | Citron or angelique |
1. Soften yeast in lukewarm water.
 2. Warm buttermilk (do not scald). Add soda, salt, sugar and butter.
 3. Add about 1 cup flour. Beat until smooth.
 4. Add beaten eggs and yeast mixture. Blend.
 5. Gradually add remaining flour to make a stiff dough.
 6. Turn out on floured surface. Knead until smooth and satiny.
 7. Place in greased bowl. Cover. Let rise until doubled in bulk.
 8. Prepare Almond Filling.

Almond Filling

- | | |
|------------------------|---------------------------|
| 3 tablespoons butter | 1/2 cup soft almond paste |
| 1/2 cup powdered sugar | 1 egg white, unbeaten |
| 1/8 teaspoon salt | |
9. Cream butter. Add sugar and salt.
 10. Blend in almond paste until mixture is smooth.
 11. Add unbeaten egg white to creamed mixture. Beat well.
 12. Turn out dough onto floured canvas. Divide dough into two equal portions.
 13. Roll each portion into a 12 x 14 inch rectangle about 1/2 inch thick.
 14. Spread half the filling on each rectangle. Starting at wide edge, roll as for jelly roll.
 15. Cut into 1-inch slices. Arrange slices, cut side down in 2 layers in 2 well greased large tube pans or 8-cup ring molds.
 16. Let rise until doubled in bulk.
 17. Bake at 350 degrees 25 to 35 minutes depending on size of ring. Remove from pan while warm.
 18. Frost with Powdered Sugar Icing. Decorate with grated almonds, cherries, citron or angelique.
 19. Makes 2 large rings.

POWDERED SUGAR ICING

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|------------------------------------|-----------------------------|
| 1 1/2 cups powdered sugar | 1/2 teaspoon vanilla |
| Enough cream to make a thick paste | 1/4 teaspoon almond extract |
1. Combine all ingredients.



Fruit Cakes and Bread (Continued)

NEW ORLEANS FRUIT CAKE

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|---------------------------------|----------------------------------|
| 1 cup sugar | 2 pounds pitted dates, |
| 1 cup all purpose flour | quartered |
| ½ teaspoon baking powder | 1 pound pecan halves |
| ½ teaspoon salt | 1 pound candied cherries, |
| 4 eggs | cut in halves |
| | 2 teaspoons vanilla |

1. Have ingredients room temperature.
2. Line a greased 9 x 5 x 3 inch loaf pan with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Sift dry ingredients together.
4. Place dates, nuts and cherries in a large bowl. Sift dry ingredients over fruit and nuts. Mix well.
5. Beat eggs until foamy; add vanilla. Stir into fruit mixture.
6. Spoon into lined pan.
7. Bake at 300 degrees 1 hour and 45 minutes.
8. Makes 4½ pounds.

RICH CHRISTMAS STOLLEN

- | | |
|--------------------------------|---------------------------------|
| 1 cup milk | 4 cups all purpose flour |
| 2 (1 ounce) yeast cakes | ½ cup sugar |
| 1 teaspoon sugar | 3 egg yolks |
| 1 cup butter (half lard | ½ teaspoon salt |
| may be used) | ¼ teaspoon nutmeg |

1. Scald milk. Cool to lukewarm.
2. Mix yeast with 1 teaspoon sugar until liquid. Add to lukewarm milk.
3. Add part of flour. Beat until smooth.
4. Cream butter and sugar. Add to above mixture with egg yolks, salt, nutmeg and remainder of flour.
5. Knead until smooth and elastic, using about ½ cup flour on canvas.
6. Place in greased bowl in warm place to rise until doubled in bulk (about 2 hours).
7. When doubled in bulk, divide into thirds. Roll each piece on floured canvas into a triangle ½ inch thick. Brush with melted butter and cover with Filling.

Filling

- 1 pound pitted dates, cut in pieces**
- ½ cup chopped walnuts**
- 1 cup maraschino cherries, cut in small pieces**
- 1 slice candied pineapple, cut in small pieces**

8. Roll dough like jelly roll starting at wide end. Shape into a crescent.
9. Place on greased cooky sheet.
10. Let rise until light (about 1½ hours).
11. Bake at 350 degrees about 30 to 35 minutes.
12. Frost with powdered sugar icing. Decorate with cherries, angelique or citron.
13. Makes 3 stollens. Total time about 4 hours.

CHRISTMAS TREES

(Yeast Bread)

Basic Dough

- | | |
|--------------------------------|---------------------------------|
| 1 cup milk | 1 teaspoon grated lemon |
| ¼ cup butter | rind |
| ½ cup sugar | 2 cups all purpose flour |
| 2 teaspoons salt | 2 eggs, well beaten |
| 2 (1 ounce) yeast cakes | About 2¾ cups all pur- |
| ¼ cup lukewarm water | pose flour |
| | Softened butter |

1. Scald milk; add butter, sugar and salt. Cool to lukewarm.
2. Soften yeast in lukewarm water; add to milk mixture.
3. Add lemon rind and 2 cups of flour to yeast mixture; beat until smooth.
4. Add eggs, beat thoroughly.
5. Add remaining flour, to make a soft dough.
6. Turn out on floured surface. Knead until smooth and satiny.
7. Place in lightly greased bowl. Brush top with melted shortening. Cover.
8. Let rise in warm place until doubled in bulk (about 1½ hours).
9. Divide into 4 parts. Use ¼ recipe for each tree.

Cinnamon-Roll Christmas Tree

(for one tree)

10. Roll one portion of dough into a rectangle 5 x 13 x ½ inches. Brush with softened butter. Sprinkle with Cinnamon-Sugar mixture:

- | | |
|--------------------|----------------------------|
| ⅓ cup sugar | 1 teaspoon cinnamon |
|--------------------|----------------------------|

11. Roll as for jelly roll. Cut into 17 slices.
12. On a greased cooky sheet, use the tip of your finger to trace a triangular outline of a tree 8 inches tall and 6 inches wide at the base.
13. Arrange rolls with cut side down in form of the tree, starting with one roll at the top. Just below this, place two slices, over-lapping slightly; then a row of three slices; four slices and finally five slices.
14. Use the two end slices for the trunk.
15. Cover and let rise until doubled in bulk (about 45 minutes).
16. Bake at 350 degrees 20 to 25 minutes.
17. Frost with powdered sugar frosting and decorate with candied cherries and citron.
18. Total time—about 3 hours.



Plum Puddings

HOLIDAY PUDDING

- | | |
|----------------------------|--|
| ¼ pound ground suet | ½ pound currants |
| ½ pound brown sugar | ½ pound raisins |
| 1 egg, well beaten | ¼ pound candied lemon peel, cut in small pieces |
| ¼ teaspoon soda | ¼ pound candied orange peel, cut in small pieces |
| ½ cup milk | ¼ pound citron, cut in small pieces |
| 1 tablespoon brandy | |
| ½ teaspoon baking powder | |
| ¼ teaspoon salt | |
| 1 ¾ cups all purpose flour | |

1. Have ingredients room temperature.
2. Combine suet and brown sugar. Blend. Add well beaten egg.
3. Add soda to milk. Add brandy.
4. Sift baking powder, salt and flour together.
5. Combine fruit and dry ingredients.
6. Add liquid and dry ingredients alternately to creamed mixture.
7. Spoon into well greased 6 cup mold. (Pudding can be decorated by placing candied cherries and citron in the mold before pouring in the batter.) Cover.
8. Steam 3 hours.
9. Reheat before serving. Serve with Brandy Sauce.

Brandy Sauce

- | | |
|-------------------------------|----------------------|
| ¾ cup sugar | ⅛ teaspoon salt |
| 2 teaspoons all purpose flour | 1 cup water |
| ¼ teaspoon nutmeg | 2 tablespoons butter |
| | 2 tablespoons brandy |

10. Mix sugar, flour, nutmeg and salt in a sauce pan.
11. Add water and butter. Cook until clear and the consistency of syrup. Add brandy.
12. Serve hot over pudding.
13. Serves 10 to 12. Weighs 4 pounds.

ENGLISH PLUM PUDDING

- | | |
|----------------------------|---|
| ¼ pound dry bread crumbs | ¼ pound candied orange peel, finely cut |
| ½ pound chopped suet | 2 ounces citron, finely cut |
| ¼ pound all purpose flour | 2 ounces blanched almonds, finely cut |
| ½ teaspoon allspice | |
| ½ teaspoon nutmeg | |
| ½ teaspoon salt | ½ pound currants |
| ½ teaspoon cinnamon | ½ pound raisins |
| ½ teaspoon ginger | 1 ⅓ cups brown sugar |
| ½ pound apples, finely cut | ⅓ cup molasses |
| Grated rind of 1 lemon | 4 eggs |
| Juice of 1 lemon | |

1. Have ingredients room temperature.
2. Mix bread crumbs and chopped suet. Add other dry ingredients. Mix well.
3. Combine lemon rind, juice and chopped apples.
4. Add fruit, nuts, sugar, molasses and the unbeaten eggs.
5. Blend all ingredients thoroughly.
6. Spoon into well greased mold. Cover tightly.
7. Steam about 4 hours.
8. Reheat before serving. Unmold onto large platter. Pour hot sauce over pudding.

Sauce

- | | |
|-------------------------------|----------------------|
| ¾ cup sugar | ⅛ teaspoon salt |
| 2 teaspoons all purpose flour | 1 cup water |
| ¼ teaspoon nutmeg | 2 tablespoons butter |
| | 2 tablespoons wine |

9. Mix sugar, flour, nutmeg and salt in a sauce pan.
 10. Add water and butter. Cook until clear and the consistency of syrup. Add wine.
 11. Serve hot over the plum pudding. Decorate with a few sprigs of holly.
 12. Serves 10 to 12.
- Note: A 6 cup mold is just right for this pudding. If there is no cover for the mold, heavy waxed paper or aluminum foil, tied tightly over the mold may be used. A heavy tin can, such as a coffee or baking powder can, may be used in place of a mold.

Drop Cookies

SWEDISH COOKIES

- | | |
|-----------------------------------|------------------------------------|
| 2 ½ cups sifted all purpose flour | 1 cup raw quick cooking oatmeal |
| 1 teaspoon baking powder | 1 cup butter |
| 1 teaspoon soda | 2 eggs |
| ½ teaspoon salt | ¼ cup milk |
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup brown sugar | 1 ½ cups coconut, coarsely chopped |

1. Sift flour, baking powder, soda, salt, white sugar and brown sugar into a mixing bowl. Add oatmeal.
2. Cut in butter until mixture is the consistency of corn meal.
3. Beat eggs. Add milk and vanilla. Add this mixture to dry ingredients. Blend.
4. Fold in coconut.
5. Drop from teaspoon about two inches apart onto greased cookie sheets.
6. Bake at 350 degrees about 12 minutes.
7. Makes about 9 dozen 2 inch cookies.

CHOCOLATE COCONUT CRISPIES

- | | |
|----------------------------|---|
| 2 ½ cups all purpose flour | 2 squares unsweetened chocolate, melted |
| ½ teaspoon soda | ½ cup chopped nuts |
| ½ teaspoon salt | ½ cup shredded coconut |
| 1 cup butter | Pecan halves |
| 2 ½ cups brown sugar | |
| 2 eggs | |

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add eggs one at a time. Beat well after the addition of each.
4. Add melted chocolate.
5. Add dry ingredients, nuts and coconut. Blend well.
6. Drop from teaspoon onto greased cookie sheets.
7. Place a pecan half on each cookie.
8. Bake at 350 degrees 8 to 10 minutes.
9. Makes about 12 dozen cookies.



Drop Cookies (Continued)

CHOCOLATE CHUNK COOKIES

- | | |
|--------------------------|------------------------------|
| 1 cup butter | 2 1/4 cups all purpose flour |
| 3/4 cup granulated sugar | 1 teaspoon soda |
| 3/4 cup brown sugar | 1/4 teaspoon salt |
| 2 eggs | 1 pound semi-sweet chocolate |
| 1 teaspoon vanilla | |

1. Cream butter. Add sugar gradually. Beat well.
2. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
3. Sift flour, soda and salt together. Add to above mixture.
4. Fold in chocolate which has been cut in chunks.
5. Drop from teaspoon onto greased cooky sheets.
6. Bake at 350 degrees about 12 minutes.
7. Makes about 8 dozen.

BACHELOR BUTTONS

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

1. Cream butter. Add sugar gradually.
2. Add egg and vanilla. Cream well.
3. Add sifted dry ingredients, coconut, nuts and cherries. Blend.
4. Drop from teaspoon onto greased cooky sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 9 dozen small cookies.

CHOCOLATE RUM MOUNDS

- | | |
|--------------------------|---|
| 2 cups all purpose flour | 2 squares unsweetened chocolate, melted |
| 1/2 teaspoon soda | 2 tablespoons rum |
| 1/2 teaspoon salt | 1/2 cup milk |
| 1/2 cup butter | 1 cup toasted slivered almonds |
| 1 cup brown sugar | |
| 1 egg | |

1. Sift flour with soda and salt.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg. Beat until fluffy.
4. Add chocolate and rum.
5. Alternately add dry ingredients and milk.
6. Add almonds.
7. Drop from teaspoon onto greased cooky sheets.
8. Bake at 375 degrees 8 to 10 minutes.
9. When cool, frost with Chocolate Rum Frosting.
10. Makes about 9 dozen cookies.

Chocolate Rum Frosting

- | | |
|--------------------------------|---------------------|
| 1 square unsweetened chocolate | 1/8 teaspoon salt |
| 1 tablespoon butter | 2 tablespoons cream |
| 2 cups powdered sugar | 1 tablespoon rum |

1. Melt chocolate and butter together.
2. Combine all ingredients. Beat until smooth and of spreading consistency.

FROSTED MAPLE COOKIES

- | | |
|---------------------------|-------------------------------------|
| 1 cup seedless raisins | 2 3/4 cups sifted all purpose flour |
| 3/4 cup water | 1/4 teaspoon salt |
| 1 teaspoon soda | 2 1/2 teaspoons maple flavoring |
| 1/2 cup butter | |
| 1 1/2 cups powdered sugar | |
| 2 eggs, beaten | |

1. Cook raisins in water until enough liquid remains to measure 1/2 cup. Add soda.
2. Cream butter and sugar.
3. Add eggs one at a time. Beat well after the addition of each.
4. Add sifted flour and salt. Blend.
5. Add maple flavoring and raisin mixture.
6. Drop from teaspoon onto greased cooky sheets.
7. Bake at 350 degrees 12 to 15 minutes.
8. When cool, frost with Maple Cream Frosting.

Maple Cream Frosting

- | | |
|---------------------------|----------------------------|
| 1/4 cup butter | 2 tablespoons cream |
| 1 3/4 cups powdered sugar | 1 teaspoon maple flavoring |

9. Cream butter. Add sugar gradually. Mix well. Add cream and flavoring. Cream well.
10. Spread on top of cookies.
11. Makes about 6 dozen 2 inch cookies.

OATMEAL COOKIES

- | | |
|----------------------------------|----------------------|
| 1 cup butter | 1 teaspoon soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| 2 eggs | 1/4 cup sour milk |
| 2 cups raw quick cooking oatmeal | 1 cup raisins |
| 2 cups all purpose flour | 1/2 cup chopped nuts |

1. Cream butter. Add sugar gradually. Add eggs. Beat well.
2. Add oatmeal.
3. Sift flour with soda and cinnamon. Alternately add dry ingredients and milk.
4. Add raisins and nuts.
5. Drop from teaspoon onto greased cooky sheets.
6. Bake at 400 degrees about 15 minutes.
7. Makes about 4 dozen medium sized cookies.

CHOCOLATE SURPRISE COOKIES

- | | |
|------------------------------|---|
| 1 cup butter | 1 teaspoon soda |
| 3/4 cup light brown sugar | 2 tablespoons warm water |
| 3/4 cup granulated sugar | 1 cup broken walnuts |
| 3 eggs | 1/2 pound milk chocolate, cut in chunks |
| 2 1/2 cups all purpose flour | |
| 1 cup chopped dates | |

1. Cream butter. Add sugar gradually. 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. Drop from teaspoon onto greased cooky sheets.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 8 dozen.



Drop Cookies (Continued)

RAISIN COOKIES

- | | |
|-----------------------------|-----------------------|
| 1 cup seedless raisins | 1/2 teaspoon soda |
| 1/2 cup water | 1 teaspoon salt |
| 1/2 cup butter | 3/4 teaspoon cinnamon |
| 1 cup sugar | 1/8 teaspoon nutmeg |
| 1 whole egg plus 1 egg yolk | 1/8 teaspoon allspice |
| 2 cups all purpose flour | 1/2 cup chopped nuts |
| 1/2 teaspoon baking powder | 1/2 teaspoon vanilla |

1. Cook raisins and water for 5 minutes. Cool. Do not drain.
2. Cream butter, add sugar gradually. Cream well.
3. Add egg and egg yolk. Beat until fluffy.
4. Add sifted dry ingredients and undrained raisins.
5. Add nuts and flavoring.
6. Drop from teaspoon onto greased cookie sheets.
7. Bake at 400 degrees about 12 to 15 minutes.
8. Makes about 5 dozen.

CURRENT-RAISIN DROPS

- | | |
|------------------------------|--------------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 1 1/2 cups sugar | 1/2 teaspoon cinnamon |
| 3 eggs | 1/2 cup raisins, chopped |
| 1 1/2 tablespoons water | 1/2 cup currants |
| 3 1/4 cups all purpose flour | 1 cup walnuts, chopped |
| 1 teaspoon soda | |

1. Cream butter. Add sugar gradually. Continue creaming until light and fluffy.
2. Add eggs one at a time. Beat well after the addition of each. Add water. Beat thoroughly.
3. Sift dry ingredients together. Add to creamed mixture.
4. Add raisins, currants and walnuts. Mix well.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 7 1/2 dozen 2 inch cookies.

SELF-FROSTING ANISE DROPS

- | | |
|--|--|
| 1 3/4 cups all purpose flour | 3 eggs |
| 1/2 teaspoon double acting baking powder | 1 cup and 2 tablespoons granulated sugar |
| 1 tablespoon anise seed | |

1. Have ingredients room temperature.
2. Sift flour. Measure and sift again with baking powder.
3. Break eggs into large bowl of electric mixer. Add sugar.
4. Beat eggs and sugar on medium speed of mixer (No. 5) for 30 minutes.
5. Turn to lowest speed. Add flour. Blend. Continue beating for 3 minutes.
6. Add anise seed.
7. Drop from teaspoon onto greased and floured cookie sheets.
8. Let stand overnight to dry. Cookie should be firm and dry to the touch.
9. Bake at 325 degrees about 12 minutes.
10. Makes about 8 dozen 1 1/2 inch cookies.

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 all purpose flour | 1/2 cup nuts, chopped |

1. Cream butter. Add sugar gradually. 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 sheets.
5. Bake at 375 degrees about 12 minutes.
6. Makes about 4 dozen.

BLACK WALNUT TREATS

- | | |
|------------------------------|-------------------------------|
| 1/2 cup butter | 1/2 teaspoon soda |
| 1 cup light brown sugar | 1/2 teaspoon salt |
| 1 egg | 1/2 cup chopped black walnuts |
| 1 teaspoon vanilla | |
| 1 1/2 cups all purpose flour | |

1. Cream butter. Add sugar gradually. Cream until light and fluffy.
2. Add egg and vanilla. Beat well.
3. Sift flour, soda and salt together. Add to creamed mixture. Add walnuts.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 5 dozen 2 inch cookies.

TOASTED ALMOND KISSES

- | | |
|---|--------------------------------|
| 3 egg whites | 1/2 teaspoon cinnamon |
| 1 cup sugar | 1/2 teaspoon grated lemon rind |
| 1 cup almonds, toasted and finely chopped | |

1. Beat egg whites until they hold a soft peak.
2. Add sugar gradually. Beat constantly until very stiff.
3. Fold in finely chopped almonds, cinnamon and grated lemon rind.
4. Drop from teaspoon onto greased cookie sheets.
5. Bake at 300 degrees about 15 minutes.
6. Makes about 5 dozen.

OVERNIGHT OATMEAL COOKIES

- | | |
|----------------------------------|-----------------------|
| 4 cups raw quick cooking oatmeal | 1 teaspoon salt |
| 1 cup salad oil | 1 teaspoon vanilla |
| 3 eggs | 1 cup chopped nuts |
| 2 cups brown sugar | 1/2 cup chopped dates |
| | 1/2 cup raisins |

1. Mix oatmeal and salad oil together. Let stand overnight.
2. Beat eggs. Add brown sugar, salt and vanilla.
3. Add nuts, dates and raisins.
4. Drop from teaspoon onto ungreased floured cookie sheets.
5. Bake at 350 degrees about 12 to 15 minutes.
6. Makes about 7 dozen.



Drop Cookies (Continued)

SOUR CREAM DROPS

- | | |
|----------------------------------|---------------------------|
| 2½ cups sifted all purpose flour | 1½ cups brown sugar |
| 1 teaspoon soda | 2 eggs |
| ½ teaspoon salt | 1 teaspoon vanilla |
| ½ cup butter | 1 cup cultured sour cream |
| | ⅔ cup chopped nuts |

- Sift flour, soda and salt together.
- Cream butter. Add brown sugar gradually. Cream well.
- Add eggs one at a time. Beat well after the addition of each. Add vanilla.
- Add sifted dry ingredients and sour cream. Blend well.
- Fold in chopped nuts.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 350 degrees about 12 to 15 minutes.
- While hot, frost with Browned Butter Frosting.
- Makes about 6 dozen.

Browned Butter Frosting

- | | |
|------------------------|-----------------------|
| ⅓ cup butter | 2 teaspoons hot water |
| 1½ cups powdered sugar | 1 teaspoon vanilla |

- Brown butter in saucepan.
- Gradually add powdered sugar, stirring constantly.
- Add hot water. Beat until smooth. Add vanilla.

CARROT COOKIES

- | | |
|---------------------------|------------------------------|
| 2 cups all purpose flour | ¾ cup sugar |
| 2 teaspoons baking powder | 1 cup cooked, mashed carrots |
| 1 teaspoon salt | ½ teaspoon vanilla |
| ¾ cup butter | |

- Sift flour three times with baking powder and salt.
- Cream butter. Add sugar gradually. Cream well.
- Add mashed carrots. Blend. Add vanilla.
- Add sifted dry ingredients. Blend.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 350 degrees about 15 minutes.
- Frost with Orange Frosting while warm.

Orange Frosting

- | | |
|---------------------------------|-----------------------|
| 1½ teaspoons grated orange rind | 1½ tablespoons butter |
| 2½ tablespoons orange juice | Powdered sugar |

- Combine orange rind, orange juice and butter.
- Add enough powdered sugar to make frosting of spreading consistency.
- Spread on warm cookies.
- Makes about 6 dozen.

BACHELOR COOKIES

- | | |
|----------------------------|---------------------------|
| ¼ cup butter | 2 cups cake flour |
| ½ cup vegetable shortening | ¾ teaspoon soda |
| 1 cup brown sugar | ½ teaspoon salt |
| 1 egg | 2 teaspoons baking powder |
| 1 teaspoon vanilla | ½ cup chopped pecans |

- Cream butter and shortening. Add brown sugar gradually. Cream until light and fluffy.
- Add egg. Beat well. Add vanilla.
- Add sifted dry ingredients. Blend lightly. Add pecans.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 375 degrees about 10 minutes.
- Makes about 5 dozen 2 inch cookies.

FRESH APPLE COOKIES

- | | |
|--------------------------|-------------------------------------|
| 2 cups all purpose flour | 1½ cups brown sugar |
| 1 teaspoon soda | 1 egg |
| ½ teaspoon salt | ¼ cup milk |
| 1 teaspoon cloves | 1 cup finely chopped unpeeled apple |
| 1 teaspoon cinnamon | 1 cup chopped raisins |
| ½ teaspoon nutmeg | 1 cup chopped nuts |
| ½ cup butter | |

- Sift flour, soda, salt, and spices together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat until fluffy.
- Alternately add sifted dry ingredients and milk.
- Add fruit and nuts.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 375 degrees 10 to 12 minutes.
- Frost with Vanilla Icing while hot.
- Makes about 13 dozen.

Vanilla Icing

- | | |
|--------------------------|-------------------------|
| 2 cups powdered sugar | 3 tablespoons hot cream |
| 1 tablespoon soft butter | Dash of salt |
| 1 teaspoon vanilla | |

- Combine all ingredients. Beat until smooth.

CHOCOLATE NUT DROPS

- | | |
|--------------------------|---|
| ¾ cup butter | grated |
| 1 cup sugar | 2 cups all purpose flour |
| 2 eggs | ½ pound unblanched almonds, grated (3 cups) |
| ½ teaspoon salt | |
| ¼ pound sweet chocolate, | |

- Cream butter. Add sugar gradually. Add eggs. Beat well.
- Add salt, grated chocolate, flour and nuts. Blend.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 325 degrees 15 to 20 minutes.
- Makes about 12 dozen 1½ inch cookies.

CHOCOLATE DROPS

- | | |
|---|-------------------------------------|
| ½ cup butter | ½ teaspoon soda |
| 1 cup brown sugar | 1½ cups all purpose flour |
| 1 egg | ½ cup nuts or raisins |
| 2 squares unsweetened chocolate, melted | Whole pecans or almonds for topping |
| ½ cup sour milk | |

- Cream butter. Add sugar gradually. Add egg. Beat well. Add melted chocolate.
- Add sour milk alternately with sifted dry ingredients.
- Add nuts or raisins.
- Drop from teaspoon, about one inch apart, onto greased cooky sheets. Place an almond or pecan on top of each.
- Bake at 375 degrees about 12 minutes.
- Makes about 4 dozen.

CRISP PEANUT COOKIES

- | | |
|--------------------------|----------------------------|
| 1 cup butter | 1 teaspoon soda |
| 2 cups light brown sugar | 1 teaspoon cream of tartar |
| 2 eggs | ¼ teaspoon salt |
| 3½ cups cake flour | 1 cup ground peanuts |

- Cream butter. Add sugar gradually. Beat well.
- Add eggs one at a time. Beat well after the addition of each.
- Sift dry ingredients together. Combine with ground peanuts. Add to creamed mixture.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 375 degrees 8 to 10 minutes.
- Makes about 14 dozen 2-inch cookies.



Drop Cookies (Continued)

CHYLONG GINGER COOKIES

- | | |
|--|----------------------------------|
| 1 1/2 cups and 1 tablespoon
all purpose flour | 1/2 cup butter |
| 1/2 teaspoon soda | 3/4 cup sugar |
| 1/4 teaspoon cloves | 2 tablespoons dark syrup |
| 1/2 teaspoon ginger | 2 eggs |
| 1/4 teaspoon mace | 1 cup candied ginger, finely cut |

- Sift flour, soda and spices together.
- Cream butter. Add sugar gradually.
- Add syrup. Cream mixture well.
- Add eggs, one at a time. Beat well after the addition of each.
- Add dry ingredients and candied ginger.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 400 degrees about 8 to 10 minutes.
- Makes about 4 dozen.

OATMEAL COCONUT COOKIES

- | | |
|--------------------------------|---------------------------------|
| 1 cup sifted all purpose flour | 1 egg |
| 1/2 teaspoon soda | 1 teaspoon vanilla |
| 1/2 teaspoon cream of tartar | 1 cup raw quick cooking oatmeal |
| 1/2 teaspoon salt | 1/4 cup coconut |
| 1/2 cup butter | |
| 1 cup sugar | |

- Sift flour, soda, cream of tartar and salt together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg and vanilla. Beat well.
- Add dry ingredients, oatmeal and coconut. Blend.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 350 degrees about 10 minutes.
- Makes 8 dozen 2 inch cookies.

SPICE DROPS

- | | |
|------------------------|--------------------------|
| 5 tablespoons butter | 2 cups all purpose flour |
| 1 cup brown sugar | 1 teaspoon cloves |
| 3 eggs | 1 teaspoon cinnamon |
| 2 tablespoons molasses | 1 teaspoon soda |
| 1 cup nuts, broken | 1/4 teaspoon salt |
| 1 cup chopped dates | |

- Cream butter. Add sugar gradually.
- Add eggs. Beat well. Add molasses, nuts, dates and flour sifted with spices, soda and salt.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 325 degrees about 15 minutes.
- Makes about 4 dozen.

ROCKS

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

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

DATE DROP COOKIES

- | | |
|--------------------------|---------------------------------------|
| 1 cup butter | 1 teaspoon salt |
| 1 1/2 cups brown sugar | 1/4 teaspoon soda |
| 3 eggs | 2 teaspoons baking powder |
| 3 cups all purpose flour | 1 1/2 cups dates, cut in small pieces |
| 1 teaspoon cinnamon | |
| 1 teaspoon cloves | |

- Cream butter. Add sugar. Cream well.
- Add eggs one at a time. Beat well after the addition of each.
- Sift flour, cinnamon, cloves, salt, soda and baking powder together. Add to creamed mixture.
- Add dates.
- Drop from teaspoon onto greased cooky sheets.
- Bake at 375 degrees about 12 to 15 minutes.
- Makes 12 dozen 1 1/2 inch cookies.

BUTTERSCOTCH COOKIES

- | | |
|------------------------|-------------------------------|
| 1/2 cup butter | 1 1/2 cups all purpose flour |
| 1 1/2 cups brown sugar | 1 1/2 teaspoons baking powder |
| 2 eggs | 1/4 teaspoon salt |
| 1 teaspoon vanilla | 1 cup chopped nuts |

- Cream butter. Add sugar gradually. Cream well.
- Add eggs one at a time. Beat well after the addition of each. Add vanilla.
- Sift flour, baking powder and salt together. Add nuts.
- Add dry ingredients to creamed mixture.
- Drop a level teaspoonful of dough onto greased cooky sheets. Cookies spread.
- Bake at 400 degrees 8 to 10 minutes.
- Makes about 9 dozen 2-inch cookies.

CHOCOLATE COCOROONS

- | | |
|----------------------|--|
| 2 egg whites | 1 (6 ounce) package semi-sweet chocolate bits, melted and cooled |
| 1/4 teaspoon salt | |
| 1/2 cup sugar | 1 1/2 cups coconut |
| 1/2 teaspoon vanilla | |

- Beat egg whites until foamy. Add salt. Continue beating until soft peaks are formed.
- Gradually add sugar. Continue beating until very stiff.
- Fold in vanilla and cooled chocolate.
- Add coconut. Blend thoroughly.
- Drop from teaspoon onto lightly greased cooky sheets.
- Bake at 300 degrees 20 to 25 minutes.
- Makes about 5 dozen.

CHRISTMAS CRISPS

- | | |
|--|--|
| 1 cup butter | 2 cups and 3 tablespoons all purpose flour |
| 1 1/2 cups brown sugar (firmly packed) | 1/3 teaspoon soda |
| 2 eggs | 1 cup grated nuts |
| 1 teaspoon vanilla | |

- Cream butter. Add brown sugar gradually. Cream well.
- Add eggs one at a time. Beat well after the addition of each. Add vanilla.
- Sift flour and soda together. Add to creamed mixture.
- Fold in grated nuts.
- Drop from 1 level teaspoon onto greased cooky sheets.
- Bake at 350 degrees about 11 minutes.
- Makes about 9 dozen.



Drop Cookies (Continued)

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 |
| 1 cup all purpose 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 together. Add to creamed mixture.
3. Add raisins and walnuts.
4. Drop from teaspoon, 2 inches apart, onto greased cooky sheets.
5. Bake at 350 degrees about 12 minutes.
6. Makes 5 dozen $1\frac{1}{2}$ inch cookies.

CANDIED CHERRY MACAROONS

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

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

DATE KISSES

- | | |
|-----------------------------|---------------------------------|
| 2 egg whites | $\frac{3}{4}$ cup chopped dates |
| $\frac{1}{4}$ teaspoon salt | 1 cup chopped pecans |
| $\frac{3}{4}$ 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, nuts and vanilla.
4. Drop from teaspoon about an inch apart onto well greased cooky sheets.
5. Bake at 250 degrees about 45 minutes.
6. Makes about 4 dozen.

COCONUT KISSES

- | | |
|---------------------|-----------------------------|
| 1 cup sugar | $\frac{1}{2}$ pound coconut |
| 5 tablespoons water | $\frac{1}{2}$ teaspoon salt |
| 2 egg whites | |

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

ALMOND MACAROONS

- | | |
|----------------------------------|----------------------------------|
| $\frac{1}{2}$ pound almond paste | 3 egg whites |
| 1 cup less 1 tablespoon sugar | $\frac{1}{3}$ cup powdered sugar |

1. Break almond paste in small pieces and mix with fingers. Add granulated sugar gradually.
2. Add 3 egg whites. Beat thoroughly. When well blended, stir in powdered sugar.
3. Drop from teaspoon onto cooky sheets covered with wrapping paper or shape with pastry tube.
4. Bake at 350 degrees about 15 minutes or until golden brown.
5. Remove from oven. Invert paper. If macaroons stick, dampen inverted paper with a cloth wrung from cold water.
6. Makes about 2 dozen.

NESSELRODE COOKIES

- | | |
|--------------------------------------|--|
| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ teaspoon soda |
| 1 cup light brown sugar | $\frac{1}{4}$ teaspoon salt |
| 1 egg | 1 cup mixed glazed fruit, finely cut (pineapple, citron, cherries) |
| $\frac{1}{2}$ tablespoon brandy | |
| $1\frac{3}{4}$ cups cake flour | $\frac{1}{2}$ cup broken walnuts. |
| $\frac{1}{2}$ teaspoon baking powder | |

1. Cream butter. Add brown sugar gradually. Cream well.
2. Add egg and brandy. Beat well.
3. Sift flour, baking powder, soda and salt together. Combine with fruit and nuts. Add to creamed mixture.
4. Drop from teaspoon about 1-inch apart onto well greased cooky sheets.
5. Bake at 350 degrees about 15 to 18 minutes.
6. Makes about 8 dozen $1\frac{1}{2}$ inch cookies.

FROSTED FRUIT DROPS

- | | |
|---------------------------------------|--|
| $\frac{1}{2}$ cup butter | $\frac{3}{4}$ cup candied cherries, cut in halves |
| 1 cup brown sugar | $\frac{1}{2}$ cup dates, cut in small pieces |
| 1 egg | $\frac{3}{4}$ cup pecans, broken into small pieces |
| $1\frac{3}{4}$ cups all purpose flour | |
| $\frac{1}{2}$ teaspoon baking soda | |
| $\frac{1}{2}$ teaspoon salt | |
| $\frac{1}{4}$ cup buttermilk | |

1. Cream butter. Add sugar gradually. Beat thoroughly.
2. Add egg. Cream until light and fluffy.
3. Sift flour, baking soda and salt together.
4. Alternately add sifted dry ingredients and buttermilk.
5. Add cherries, dates and pecans. Blend.
6. Drop from teaspoon onto greased cooky sheets.
7. Bake at 375 degrees 10 to 12 minutes.
8. Makes about 8 dozen.
9. Frost with Browned Butter Frosting if desired.

Browned Butter Frosting

- | | |
|------------------------------------|-------------------------|
| 2 tablespoons butter | 1 tablespoon hot water |
| $1\frac{1}{2}$ cups powdered sugar | $\frac{1}{4}$ cup cream |

10. Brown butter in heavy saucepan.
11. Gradually add powdered sugar, stirring constantly.
12. Add hot water and cream as needed. Beat until smooth. Frost cookies quickly.
13. May be thinned with more cream if necessary.



Rolled Cookies

SWEDISH GINGER COOKIES

- | | |
|-------------------------|--------------------------|
| 1/2 cup dark corn syrup | 1/2 teaspoon cloves |
| 1/2 cup sugar | 1/2 teaspoon cinnamon |
| 1/2 cup butter, melted | 1/2 teaspoon soda |
| 6 tablespoons cream | 2 tablespoons cream |
| 1/2 teaspoon ginger | 3 cups all purpose flour |

1. Boil syrup one minute. Cool slightly.
2. Add sugar, melted butter, cream and spices.
3. Dissolve soda in cream. Add to above mixture with flour.
4. Refrigerate overnight.
5. Roll on floured canvas to 1/8 inch thickness. Cut into desired shapes. (Are easy to decorate).
6. Place on greased cooky sheets.
7. Bake at 350 degrees about 10 to 15 minutes depending upon size and thickness of cooky.
8. Makes 4 to 5 dozen.

SCOTCH SHORTBREAD

- | | |
|--------------------------|----------------------------|
| 1 cup butter | 1/4 teaspoon baking powder |
| 1/2 cup powdered sugar | 1/4 teaspoon salt |
| 2 cups all purpose flour | |

1. Cream butter. Add sugar gradually. Cream until light and fluffy.
2. Sift flour, baking powder and salt together. Add to creamed mixture. Blend until smooth.
3. Turn out onto floured surface. Roll or pat dough to 1/4 inch thickness.
4. Cut with a cooky cutter.
5. Place on ungreased cooky sheets.
6. Bake at 350 degrees about 15 minutes.
7. Cookies may be decorated with small pieces of candied cherries and citron.
8. Makes about 5 dozen 2 inch cookies.

CHOCOLATE MINT WAFERS

- | | |
|-------------------|--------------------------|
| 2/3 cup butter | 1 egg |
| 1/2 teaspoon salt | 2 cups all purpose flour |
| 1/2 teaspoon soda | 1 teaspoon baking powder |
| 3/4 cup cocoa | 1/4 cup milk |
| 1 cup sugar | |

1. Cream butter. Add salt, soda and cocoa. Blend thoroughly.
2. Add sugar. Cream well. Add egg. Beat well.
3. Sift flour and baking powder together. Add alternately with milk to creamed mixture. Place dough in refrigerator to chill.
4. Roll thin on floured canvas and cut with a 2 inch cooky cutter.
5. Place on greased cooky sheets.
6. Bake at 350 degrees about 8 to 10 minutes.
7. Put cookies together with Mint Filling.

Mint Filling

- | | |
|---------------------------------|------------------------------|
| 1/4 cup cream | 1/8 teaspoon salt |
| 1/4 teaspoon peppermint extract | 2 cups sifted powdered sugar |

8. Blend all ingredients together thoroughly.
9. Makes about 5 dozen double cookies.

DUTCH FRUIT COOKIES

- | | |
|------------------------------|-------------------------------|
| 1 cup butter | 1/2 teaspoon nutmeg |
| 1 1/2 cups brown sugar | 1/2 teaspoon cinnamon |
| 2 eggs | 1 cup raisins, cut in pieces |
| 1/2 cup molasses | 1/2 cup chopped black walnuts |
| 3 1/2 cups all purpose flour | 1/3 cup cream |
| 2 teaspoons soda | 1/3 cup sugar |
| 1 teaspoon salt | |

1. Cream butter. Add brown sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after the addition of each.
3. Add molasses and blend well.
4. Sift flour, soda, salt and spices together several times. Add to creamed mixture.
5. Fold in raisins and black walnuts. Chill several hours or overnight.
6. Roll out on well floured surface to 1/4 inch in thickness.
7. Cut with 3-inch cooky cutter.
8. Place at least one inch apart on greased cooky sheets.
9. Brush each cooky with cream. Then sprinkle with sugar.
10. Bake at 400 degrees 10 to 12 minutes.
11. Makes about 6 dozen large cookies.

WHITE SUGAR COOKIES

- | | |
|-----------------------------|---------------------|
| 3 cups all purpose flour | 1 cup sugar |
| 1 teaspoon soda | 3 eggs |
| 2 teaspoons cream of tartar | 1 teaspoon vanilla |
| 1 cup butter | 1/2 teaspoon nutmeg |

1. Sift flour, soda and cream of tartar together.
2. Cream butter. Gradually add sugar.
3. Add eggs one at a time. Beat well after the addition of each. Add vanilla and nutmeg.
4. Add dry ingredients. Blend well. Dough is soft.
5. Chill dough in refrigerator several hours.
6. Roll thin on well floured canvas. Cut with cooky cutter.
7. Place on ungreased cooky sheets.
8. Bake at 425 degrees about 8 minutes.
9. Makes 6 1/2 dozen, 2 1/2 inch cookies.

STAR-BRIGHT COOKIES

- | | |
|-------------------------------------|---------------------------------|
| 1/2 cup butter | 1/2 teaspoon baking powder |
| 1/2 cup sugar | 1/4 teaspoon salt |
| 1 egg yolk | 3 tablespoons milk |
| 1 1/2 teaspoons vanilla | 1/2 teaspoon peppermint extract |
| 1 1/2 cups sifted all purpose flour | 4 drops red food coloring |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk and vanilla. Blend.
3. Sift flour, baking powder and salt together.
4. Alternately add dry ingredients and milk. Blend.
5. Divide dough into thirds. To one third of the dough add the peppermint extract and red coloring. Mix well. Chill all dough thoroughly.
6. Roll white dough 1/8 inch thick on floured canvas. Cut with 2 inch cooky cutter. Place on greased cooky sheets.
7. Roll pink dough 1/8 inch thick on floured canvas. Cut with small star shaped cutter. Place a star in center of each round cooky.
8. Bake at 375 degrees about 8 to 10 minutes.
9. Makes about 5 dozen 2 inch cookies.



Rolled Cookies (Continued)

CHRISTMAS STARS

- | | |
|--|-----------------------------|
| $\frac{3}{4}$ cup butter (or half butter, half vegetable shortening) | 1 teaspoon vanilla |
| $\frac{1}{2}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| | 2 cups all purpose flour |

1. Cream butter. Add sugar gradually. Add vanilla and salt. Cream well.
2. Stir in flour. Work with finger tips until dough holds together.
3. Roll a small amount at a time on floured canvas.
4. Cut with small star shaped cutter.
5. Place on lightly greased cooky sheets.
6. Bake at 375 degrees about 12 minutes.
7. Makes about 5 dozen.

BUTTER COOKIES WITH MACAROON TOPS

- | | |
|--------------|------------------------------------|
| 1 cup butter | 3 cups all purpose flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 4 egg yolks | Grated rind of $\frac{1}{2}$ lemon |
| 2 egg whites | $\frac{1}{2}$ teaspoon salt |

1. Cream butter. Add sugar gradually. Add yolks and whites of eggs one at a time. Beat well after the addition of each.
2. Add flour, baking powder, grated lemon rind and salt.
3. Roll thin and cut with small round cutter.
4. Place on greased cooky sheets.
5. Top with Meringue.

Meringue

- | | |
|---|---------------------------------|
| 2 egg whites, stiffly beaten | $\frac{1}{4}$ teaspoon cinnamon |
| 1 cup sugar | $\frac{1}{8}$ teaspoon salt |
| $\frac{1}{4}$ pound unblanched almonds, grated (1 $\frac{1}{2}$ cups) | |

6. Beat egg whites until stiff. Add sugar gradually. Beat well.
7. Fold in grated nuts, cinnamon and salt.
8. Put small amount on top of each cooky.
9. Bake at 350 degrees about 10 to 12 minutes.
10. Makes about 8 dozen.

LEMON SNAPS

- | | |
|---------------------------|--|
| $\frac{2}{3}$ cup butter | $\frac{1}{2}$ teaspoon lemon rind |
| 1 cup sugar | 2 $\frac{1}{4}$ cups all purpose 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 gradually. Blend well.
2. Add egg and egg yolk, lemon juice and rind. Beat until light and fluffy.
3. Sift flour, baking powder and salt together. Add to creamed mixture and mix thoroughly.
4. Place in refrigerator to chill.
5. When chilled, roll thin and cut with a round cutter. (Work with small portion of dough at a time.)
6. Place on greased cooky sheets.
7. To make crackled surface brush each cooky with cold water before baking.
8. Bake at 375 degrees about 12 to 15 minutes.
9. Makes about 7 dozen.

LECHERLES

- | | |
|---|--|
| 3 tablespoons finely chopped citron | 3 teaspoons cinnamon |
| 3 tablespoons finely chopped candied orange peel | 1 teaspoon cloves |
| 3 tablespoons finely chopped candied lemon peel | 1 cup and 3 tablespoons powdered sugar |
| $\frac{1}{3}$ cup finely chopped blanched almonds | 2 eggs, beaten |
| $\frac{1}{3}$ teaspoon grated lemon rind | $\frac{2}{3}$ cup strained honey |
| | 2 teaspoons soda |
| | 2 teaspoons hot water |
| | 1 tablespoon orange juice |
| | 2 cups all purpose flour |

1. Put citron, candied peel and almonds through food chopper. Add grated 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 overnight.
7. Roll small part of dough at a time on floured canvas about $\frac{1}{4}$ inch thick. (Dough is quite soft.)
8. Cut into 2 $\frac{1}{2}$ x 1 inch rectangular strips.
9. Place on greased cooky 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 |
| $\frac{1}{8}$ teaspoon salt | 1 tablespoon grated lemon rind |
| 2 $\frac{1}{2}$ cups powdered sugar | |

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

BERLINER KRANZ

- | | |
|---|---|
| 3 $\frac{3}{4}$ cups sifted all purpose flour | 4 hard cooked egg yolks, sieved |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup light cream |
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup granulated sugar | $\frac{1}{2}$ teaspoon almond extract |
| 4 egg yolks, unbeaten | 1 egg white, unbeaten |
| | Colored sugar, candied fruit for decoration |

1. Sift flour and salt together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add unbeaten and cooked egg yolks. Beat until very light and fluffy.
4. Alternately add cream and dry ingredients. Add vanilla and almond extracts. Mix well. Chill several hours.
5. Roll $\frac{1}{8}$ inch thick on floured surface. Cut with doughnut cutter.
6. Place on ungreased cooky sheets. Brush lightly with egg white.
7. Sprinkle with colored sugar or decorate with small pieces of candied cherries, citron or angelique.
8. Bake at 375 degrees 6 to 8 minutes.
9. Makes 11 dozen.



Rolled Cookies (Continued)

LEBKUCHEN

1 1/2 cups light corn syrup 1/4 cup lard
1/2 teaspoon soda 2 cups all purpose flour

1. Heat corn syrup, soda and lard together. When hot add enough flour to thicken (about 2 cups).

2. Cover. Keep in cool place for several days. Allow to soften.

1/2 cup butter 4 1/2 cups all purpose flour
1 1/2 cups sugar (or enough to make stiff
1/4 teaspoon soda dough)
1 1/2 teaspoons baking powder 1/3 cup chopped almonds
1/2 teaspoon cinnamon 1/3 cup chopped citron
1/8 teaspoon cloves 2 eggs
1 1/4 teaspoons salt 1/2 cup sour cream

3. Cream butter. Add sugar gradually. Combine with first mixture.

4. Sift soda, baking powder, spices, salt and 2 cups of flour together.

5. Flour almonds and citron with some of the remaining flour.

6. Add well beaten eggs and sour cream alternately with dry ingredients to creamed mixture.

7. Add citron, almonds and remaining flour.

8. Let stand a day or two in a cool place. (Allow dough to soften at room temperature before rolling.)

9. Roll to about 3/8 inch thickness. Cut in large oblong pieces about 2x3 inches.

10. Place on greased cooky sheets. Decorate with blanched almonds.

11. Bake at 350 degrees about 15 to 20 minutes or until delicately browned.

12. Makes about 6 dozen. (May be cut with small cutters if desired.)

DUSEN CONFECTO

2 1/3 cups all purpose flour 1 1/2 teaspoons vanilla
1/2 cup sugar 1/2 cup currant or rasp-
1/4 teaspoon salt berry jelly
1 cup butter About 1/2 cup sugar
1/2 cup unblanched almonds,
grated

1. Sift flour, sugar and salt together. Place in mixing bowl.

2. Cut in butter with dough blender until mixture resembles coarse meal.

3. Add almonds and vanilla.

4. Work mixture with fingers until a ball of dough is formed.

5. Roll very thin on lightly floured canvas. Cut with very small cooky cutter.

6. Place on lightly greased cooky sheets.

7. Bake at 350 degrees 8 to 10 minutes.

8. While cookies are still hot, spread bottom of one cooky with jelly. Place another cooky on top (sandwich fashion).

9. Roll in granulated sugar while warm.

10. Makes 6 to 7 dozen 1 1/4 inch cookies.

BUTTERED RUM COOKIES

1 cup butter 1/4 cup finely grated almonds
1/2 cup powdered sugar 2 cups sifted all purpose
1/2 teaspoon almond extract flour
2 tablespoons rum 1/2 teaspoon salt

1. Cream butter. Add sugar gradually. Cream well. Add almond extract and rum.

2. Add almonds, flour and salt. Blend. Chill dough about 1 hour.

3. Roll a small portion of dough about 1/8 inch thick on floured canvas.

4. Cut with small cooky cutter.

5. Place on greased cooky sheets.

6. Bake at 375 degrees 8 to 10 minutes.

7. When cool, spread bottom of half the cookies with Rum Frosting. Put another cooky on top, sandwich fashion.

Rum Frosting

1/4 cup butter 1 teaspoon rum
1 1/2 cups powdered sugar Cream

8. Cream butter. Add sugar gradually. Cream well. Add rum and enough cream to make frosting of spreading consistency.

9. Makes about 4 dozen sandwich cookies.

MONDCHENS

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

1. Cream butter. Add sugar gradually. Cream well.

2. Add remaining ingredients. Knead lightly.

3. Roll about 1/4 inch thick. Cut with crescent cutter.

4. Place on greased cooky sheets.

5. Bake at 400 degrees about 10 to 12 minutes. Ice while hot.

Icing

1 1/2 cups powdered sugar About 2 tablespoons hot water
1 teaspoon vanilla

6. Combine ingredients to make an icing that spreads easily.

7. Makes about 3 dozen.

DELICIOUS SUGAR COOKIES

1/2 cup soft butter 1 cup all purpose flour
1/2 cup powdered sugar 1 teaspoon vanilla

1. Combine all ingredients with pastry blender.

2. Shape into a ball with hands.

3. Roll thin on floured canvas. Cut with 3-inch cooky cutter.

4. Place on greased cooky sheets.

5. Bake at 400 degrees about 10 minutes, depending on size of cookies.

6. Makes 1 1/2 dozen 3-inch cookies.



Rolled Cookies (Continued)

CRISS CROSS RASPBERRY COOKIES

- | | |
|--------------------------|--|
| $\frac{2}{3}$ cup butter | $1\frac{1}{2}$ teaspoons baking powder |
| $\frac{2}{3}$ cup sugar | $\frac{1}{2}$ teaspoon salt |
| 2 egg yolks | 2 tablespoons milk |
| 1 teaspoon vanilla | Raspberry jam |
| 2 cups all purpose flour | |

1. Cream butter. Add sugar gradually. Beat well.
2. Add egg yolks one at a time. Beat well after the addition of each. Add vanilla.
3. Sift flour, baking powder and salt together.
4. Alternately add dry ingredients and milk. Blend.
5. Roll on floured canvas about $\frac{1}{8}$ inch thick. Cut with $1\frac{1}{2}$ inch cooky cutter.
6. Place half of the circles on greased cooky sheets.
7. Place $\frac{1}{4}$ teaspoon of jam in center of each cooky.
8. Make a criss cross cut in center of other cookies. Place on top of jam. Press edges firmly together with a fork.
9. Bake at 375 degrees about 8 to 10 minutes.
10. Makes about 7 dozen $1\frac{1}{2}$ inch cookies.

SOUR CREAM COOKIES

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

1. Sift sugar, flour, salt, soda and nutmeg together.
2. Cut butter into dry ingredients with dough blender.
3. Add well beaten egg to sour cream. Add to butter mixture. Blend.
4. Chill several hours or overnight.
5. Roll thin on floured canvas. Cut with cooky cutter.
6. Sprinkle with sugar or decorate cookies.
7. Place on greased cooky sheets.
8. Bake at 450 degrees about 8 to 10 minutes, depending on thickness of cookies.
9. Makes about 6 dozen 3 inch cookies.

CHOCOLATE PECAN WAFERS

- | | |
|---|--|
| 3 squares unsweetened chocolate, melted | 1 cup sugar |
| $\frac{1}{2}$ cup butter | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | $\frac{3}{4}$ cup all purpose flour |
| 1 teaspoon vanilla | $\frac{3}{4}$ cup pecans, finely chopped |

1. Melt chocolate. Cool slightly.
2. Cream butter. Add salt, vanilla and sugar. Blend well.
3. Add eggs. Beat until light and fluffy.
4. Add melted chocolate, flour and nuts. Mix well.
5. Place in refrigerator to chill thoroughly.
6. Roll thin on well floured canvas. Cut with small cooky cutter.
7. Place on greased cooky sheets.
8. Bake at 325 degrees 10 to 12 minutes.
9. Makes about 12 dozen $1\frac{3}{4}$ inch cookies.

PIN WHEELS

- | | |
|--|--|
| $1\frac{3}{4}$ cups all purpose flour | 1 egg yolk |
| $1\frac{1}{2}$ teaspoons baking powder | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | 3 tablespoons milk |
| $\frac{3}{4}$ cup butter | 1 square unsweetened chocolate, melted |
| $\frac{3}{4}$ cup sugar | |

1. Sift flour with baking powder and salt.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg yolk and vanilla. Blend.
4. Add sifted dry ingredients and milk.
5. Divide dough into two equal portions. Add chocolate to one portion.
6. Refrigerate dough until firm and easy to handle.
7. Roll both portions $\frac{1}{8}$ inch thick on well floured canvas.
8. Place one on top of the other. Roll as for jelly roll. Wrap in waxed paper.
9. Refrigerate overnight.
10. Slice in $\frac{1}{8}$ inch slices. Place on greased cooky sheets.
11. Bake at 375 degrees about 8 minutes.
12. Makes about 8 dozen 2 inch cookies.

SWISS COOKIES

- | | |
|---------------------------------------|---|
| 1 cup butter | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | 2 egg yolks (coating for cookies) |
| $2\frac{1}{2}$ cups all purpose flour | Sugar and cinnamon (1 tablespoon cinnamon to $\frac{1}{2}$ cup sugar) |
| 2 egg yolks | |
| Grated rind of 2 lemons | |
| 1 teaspoon lemon juice | |

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

TRILBYS

- | | |
|--|---------------------------------------|
| 1 cup butter | 2 eggs |
| 1 cup brown sugar | $1\frac{2}{3}$ cups all purpose flour |
| 2 cups raw quick cooking oatmeal, ground | 1 teaspoon soda |
| | $\frac{1}{4}$ teaspoon salt |

1. Cream butter. Add brown sugar gradually. Add eggs one at a time. Beat well after the addition of each.
2. Add ground oatmeal.
3. Add sifted dry ingredients.
4. Roll on slightly floured canvas. Cut into rounds about $1\frac{1}{2}$ inches wide and $\frac{1}{8}$ inch thick.
5. Place on greased cooky sheets.
6. Bake at 350 degrees about 12 minutes.
7. Put cookies together with date filling after they are baked.

Date Filling

- | | |
|-------------------|---|
| 1 cup white sugar | $\frac{1}{2}$ pound pitted dates, finely cut ($1\frac{1}{2}$ cups) |
| 1 cup water | |
8. Cook all ingredients together until dates are soft and mixture is thick.
 9. Makes about 5 dozen.



Rolled Cookies (Continued)

ALMOND MOONS

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

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

SPECULATIUS

(Crisp Christmas Cooky)

- | | |
|--------------------------|---|
| 4 cups all purpose flour | 2 teaspoons lemon rind |
| 2 cups sugar | 2 teaspoons powdered ammonium carbonate |
| 4 teaspoons cinnamon | 1 egg white |
| 1 teaspoon salt | 1 tablespoon water |
| 1 cup butter | 1/3 cup sugar |
| 3 eggs, beaten | |

1. Sift flour, sugar, cinnamon and salt together.
2. Cut butter into dry ingredients with dough blender until mixture resembles coarse meal.
3. Add beaten eggs and grated lemon rind. Mix well. Chill dough overnight.
4. Remove dough from refrigerator. Let stand at room temperature about 1 hour. Add ammonium carbonate. Knead until well blended.
5. Roll on floured canvas about 1/8 inch thick.
6. Place on greased cooky sheets.
7. Combine egg white and water. Brush over top of cookies. Sprinkle with sugar.
8. Bake at 375 degrees 8 to 10 minutes.
9. Makes about 9 dozen 3 inch cookies.

GINGER DREAMS

- | | |
|------------------------------|-----------------------|
| 3 1/2 cups all purpose flour | 1/2 cup shortening |
| 1 teaspoon baking powder | 1 cup sugar |
| 1 teaspoon soda | 2 eggs |
| 1 teaspoon salt | 1/2 cup molasses |
| 2 teaspoons ginger | 1/4 cup boiling water |

1. Sift flour with baking powder, soda, salt and ginger.
2. Cream shortening. Add sugar gradually. Cream well.
3. Add eggs. Beat until light and fluffy. Add molasses.
4. Add sifted dry ingredients and boiling water.
5. Chill dough until firm.
6. Roll out dough 1/8 inch thick. Cut with round 2 inch cooky cutter.
7. Place on greased cooky sheets.
8. Bake at 375 degrees 8 to 10 minutes. Cool.
9. To make the sandwich cookies, spread Ginger Creme Filling on half the cookies. Cover with remaining cookies.
10. Makes 6 1/2 dozen.

Ginger Creme Filling

- | | |
|-----------------------|-----------------------|
| 1/4 cup butter | 1/2 teaspoon ginger |
| 2 cups powdered sugar | 1/2 teaspoon cinnamon |
| 1/2 teaspoon salt | 1/4 cup milk |

11. Cream butter. Add sugar, salt, ginger, cinnamon and milk. Mix until smooth and of spreading consistency.

GRETCHEN'S CINNAMON STARS

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

1. Beat egg whites until frothy. Add salt and continue beating until stiff but not dry.
2. Add powdered sugar gradually. (Remove about 1/2 cup of this mixture for topping before adding other ingredients.)
3. Add grated almonds, lemon rind and cinnamon. Blend lightly.
4. Sprinkle a board or canvas generously with powdered sugar instead of flour.
5. Roll only a very small portion of dough at a time. It is difficult to handle.
6. Roll 1/4 inch thick. Cut with small star shaped cooky cutter.
7. Place on well greased cooky sheets. Frost with topping.
8. Bake at 300 degrees about 20 minutes.
9. Remove stars from cooky sheets immediately after taking from oven as they break easily.
10. Makes about 90. Store in covered tin box.

MISSION BELLS

- | | |
|-------------------|------------------------------|
| 1/2 cup butter | 1 egg yolk |
| 1/3 cup sugar | 2 tablespoons wine |
| 1/2 teaspoon salt | 1 1/2 cups all purpose flour |
1. Cream butter. Add sugar gradually. Cream until light and fluffy.

2. Add salt, egg yolk and wine.
3. Add flour. Blend well. Chill dough several hours.
4. Roll on floured surface to 1/8 inch thickness.
5. Cut with small bell shaped cutter.
6. Place on ungreased cooky sheets.
7. Bake at 375 degrees about 8 minutes or until lightly browned.
8. When cold decorate with green frosting and red candies.
9. Makes 8 to 9 dozen small cookies.

GINGERBREAD MEN

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

1. Pour water over butter. Add sugar and molasses. Mix well.
2. Add dry ingredients sifted together.
3. Chill thoroughly and roll. Cut with gingerbread man cutter.
4. Place on greased cooky sheets.
5. Bake at 375 degrees about 10 minutes.
6. Makes about 4 dozen depending upon size of cutter.



Refrigerator Cookies

CHECKERBOARD WAFERS

- | | |
|-----------------------|---|
| 3 1/2 cups cake flour | 1 teaspoon vanilla |
| 1/2 teaspoon soda | 1 cup crisp rice cereal, crushed fine |
| 1/2 teaspoon salt | 1 1/2 squares unsweetened chocolate, melted |
| 3/4 cup butter | 2 tablespoons sugar |
| 1 cup sugar | |
| 2 eggs | |
- Sift flour, soda and salt together.
 - Cream butter. Add sugar gradually. Cream well.
 - Add eggs one at a time. Beat well after the addition of each. Add vanilla.
 - Add sifted dry ingredients and rice cereal. Mix thoroughly.
 - Divide dough in half.
 - Combine melted chocolate and 2 tablespoons sugar. Add to 1/2 of dough.
 - Shape each portion of dough into 1 x 2 x 12 inch bars. Wrap in waxed paper. Refrigerate until firm.
 - Cut bars lengthwise into 1 x 1 x 12 inch bars.
 - Place four bars of alternating color together to form square cookie with a checkerboard design.
 - Refrigerate overnight.
 - Slice thin.
 - Place on greased cookie sheets.
 - Bake at 375 degrees 8 to 10 minutes.
 - Makes 7 1/2 dozen 2-inch cookies.

CARTWHEEL COOKIES

Dough

- | | |
|--------------------------|--------------------------|
| 2 cups all purpose flour | 1/2 cup brown sugar |
| 1/2 teaspoon soda | 1/2 cup granulated sugar |
| 1/2 teaspoon salt | 1 egg |
| 1/2 cup butter | |
- Sift flour, soda and salt together.
 - Cream butter. Add brown sugar and granulated sugar gradually. Cream well.
 - Add egg. Beat until fluffy.
 - Add dry ingredients. Mix thoroughly.
 - Chill several hours.

Chocolate Fruit Filling

- | | |
|----------------------------------|-------------------------------------|
| 1 1/2 cups very finely cut dates | 1 package semi-sweet chocolate bits |
| 2 tablespoons sugar | 1/4 cup finely chopped nuts |
| 1/3 cup water | |
- Place dates, sugar and water in a saucepan.
 - Cook about 5 minutes or until thick. Stir constantly. Remove from range.
 - Add chocolate and nuts. Stir until chocolate is melted. Cool.
 - Divide chilled dough in half.
 - Roll 1/2 dough on floured canvas into a rectangle 8 x 12 x 1/8 inch thick.
 - Spread half of filling over dough.
 - Roll lengthwise as for jelly roll.
 - Repeat with remaining dough and filling.
 - Wrap rolls in waxed paper. Refrigerate overnight.
 - Slice into 1/8 inch slices.
 - Place on greased cookie sheets.
 - Bake at 350 degrees 8 to 10 minutes.
 - Makes about 6 dozen.

FROZEN COCONUT COOKIES

- | | |
|----------------------------|--|
| 2 eggs | 1 1/2 teaspoons baking powder |
| 1/2 cup brown sugar | 2 cups all purpose 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 | |
- Beat eggs slightly. Add sugar, shortening and lemon extract. Beat well.
 - Sift dry ingredients. Add to the first mixture.
 - Add coconut and mix thoroughly.
 - Pack into greased bread pan. Place in refrigerator overnight.
 - Remove from pan and slice.
 - Place on greased cookie sheets.
 - Bake at 400 degrees about 10 to 12 minutes.
 - Makes about 3 dozen.

AGNES' SCOTCH OATMEAL COOKIES

- | | |
|------------------------------|--|
| 1/2 cup butter | 1 teaspoon soda |
| 1/2 cup other shortening | 1 teaspoon salt |
| 1 cup white sugar | 3 cups raw quick cooking oatmeal, ground |
| 1 cup dark brown sugar | 1 cup finely chopped walnuts |
| 1 1/2 teaspoons vanilla | |
| 2 eggs | |
| 1 1/2 cups all purpose flour | |
- Cream butter and shortening together.
 - Gradually add white and brown sugar. Blend well.
 - Add vanilla.
 - Add eggs one at a time. Beat well after the addition of each.
 - Sift flour, measure and sift three times with soda and salt.
 - Turn mixer to low speed. Add sifted dry ingredients.
 - Fold in oatmeal and chopped nuts.
 - Shape into rolls about 2 inches in diameter. Chill overnight.
 - Cut in slices about 1/2 inch thick.
 - Place on greased cookie sheets.
 - Bake at 350 degrees about 12 minutes.
 - Makes about 9 dozen 2 1/2 inch cookies.

REFRIGERATOR COOKIES

- | | |
|--------------------------|---|
| 1 cup butter | 2 teaspoons cinnamon |
| 1/2 cup lard | 1/2 pound almonds or walnuts, finely chopped (2 cups) |
| 1 cup granulated sugar | 1 teaspoon soda |
| 1 cup brown sugar | 1 tablespoon hot water |
| 3 eggs | |
| 4 cups all purpose flour | |
- Cream butter and lard. Add sugar gradually. Cream thoroughly.
 - Add eggs one at a time. Beat well after the addition of each.
 - Sift flour and cinnamon together. Dredge nuts with part of it.
 - Mix soda with hot water.
 - Add flour, soda mixture and floured nuts to creamed butter.
 - Pack in deep pan lined with waxed paper. Chill in refrigerator overnight.
 - Cut in thin slices. Cut cookies into small squares or rectangles if slices are too large.
 - Place on greased cookie sheets.
 - Bake at 375 degrees about 8 to 10 minutes.
 - Makes about 6 dozen.



Refrigerator Cookies (Continued)

FRUIT FILLED REFRIGERATOR COOKIES

- 1 cup butter
- 2 cups brown sugar
- 3 eggs
- 4 cups all purpose flour
- 1/2 teaspoon cinnamon
- 1 teaspoon soda
- 3/4 teaspoon salt

1. Cream butter. Add sugar gradually. Cream well.
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 1/4 inch thick.
5. Cover rolled dough with filling.

Filling

- 1 cup pitted dates, cut in small pieces
- 1/2 cup water
- 1/2 cup nuts, finely cut
- 1/2 cup sugar

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

WHIRLIGIGS

- 3 cups all purpose flour
- 1 teaspoon salt
- 3/4 teaspoon soda
- 3/4 cup butter
- 1 1/2 cups sugar
- 1 egg
- 2 teaspoons vanilla
- 3 tablespoons water
- 2 squares unsweetened chocolate, melted
- Hot milk

1. Sift flour, salt and soda together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg and vanilla. Beat well.
4. Add sifted dry ingredients and water. Blend.
5. Divide dough in half. Add melted chocolate to 1/2 of the dough.
6. Shape each piece of dough into rolls about 1 1/4 inches in diameter and 12 inches long.
7. Refrigerate several hours until firm.
8. Cut rolls in half lengthwise. Brush cut surface with hot milk.
9. Place a chocolate half of roll onto a yellow half roll. Press together firmly. Refrigerate.
10. Again cut rolls in half lengthwise. Brush cut surface with hot milk.
11. Turn one-half of roll end for end so that a chocolate portion is touching a yellow portion. There will now be four quarters of alternating color.
12. Refrigerate several hours.
13. Cut in thin slices.
14. Place on greased cookie sheets.
15. Bake at 325 degrees 8 to 10 minutes.
16. Makes 18 dozen 2-inch cookies.

RUM REFRIGERATOR COOKIES

- 1 cup butter
 - 1 cup sugar
 - 1 egg
 - 1 tablespoon rum
 - Grated rind of 1/2 lemon
 - 1 teaspoon baking powder
 - 2 1/2 cups and 6 tablespoons all purpose flour
 - 1/2 teaspoon ground cardamom
 - 1/3 cup almonds, finely chopped
 - 1/3 cup citron, finely chopped
1. Cream butter. Add sugar gradually. Cream well.
 2. Add egg. Beat until fluffy.
 3. Add rum, lemon rind and sifted dry ingredients.
 4. Fold in almonds and citron.
 5. Shape into 2 inch rolls. Wrap in waxed paper. Refrigerate until firm.
 6. Cut in thin slices.
 7. Place on ungreased cookie sheets.
 8. Bake at 350 degrees about 10 minutes.
 9. Makes about 5 dozen.

ALMOND STICKS

- 1/4 cup butter
- 1/4 cup lard
- 1/3 cup granulated sugar
- 1/3 cup brown sugar, tightly packed
- 1 egg
- 1 drop anise oil
- 1 1/2 cups all purpose flour
- 1/3 teaspoon baking powder
- 1/3 teaspoon soda
- 1/4 teaspoon salt
- 1/3 teaspoon cinnamon
- 2/3 cup unblanched almonds, grated
- 1 egg yolk, beaten (coating for cookies)
- 1/2 tablespoon water

1. Cream butter and lard together.
2. Add granulated and brown sugar gradually. Cream well.
3. Add egg. Beat well. Add anise oil.
4. Sift flour, baking powder, soda, salt and cinnamon together.
5. Add dry ingredients and grated nuts. Blend.
6. Pack into a greased waxed paper lined 7x11x1 1/2 inch pan.
7. Refrigerate overnight.
8. Cut into thin strips.
9. Place on ungreased cookie sheets. Brush with beaten egg yolk which has had 1/2 tablespoon water added.
10. Bake at 350 degrees about 10 minutes.
11. Makes about 3 to 4 dozen.

RUM KISSES

- 2 egg whites
 - 2 cups sifted powdered sugar
 - 1 cup pecans, grated
 - 1 cup walnuts, grated
1. Beat egg whites until stiff.
 2. Add powdered sugar gradually. Beat well.
 3. Fold in grated nuts.
 4. Refrigerate about an hour. Shape into rolls about 1 inch in diameter. Refrigerate overnight.
 5. Cut into 1/4 inch slices.
 6. Place on greased cookie sheets.
 7. Bake at 350 degrees about 10 minutes.
 8. Frost while warm with:

Frosting

- 1 1/2 cups sifted powdered sugar
 - About 3 tablespoons rum
9. Blend to spreading consistency.
 10. Makes about 4 1/2 dozen.



Refrigerator Cookies (Continued)

CHOCOLATE JIMMY COOKIES

- | | |
|------------------------------|---------------------------------|
| 1 1/2 cups all purpose flour | firmly packed |
| 1/2 teaspoon soda | 1 teaspoon vanilla |
| 1/2 teaspoon salt | 1 cup raw quick cooking oatmeal |
| 1 cup butter | Chocolate Jimmies |
| 1 cup powdered sugar, | |
- Sift flour, soda and salt together.
 - Cream butter. Add sugar gradually. Cream well.
 - Add dry ingredients, vanilla and oatmeal. Blend.
 - Divide dough into 3 equal portions. Shape each portion into a roll 1 1/2 inches in diameter.
 - Roll shaped dough in Chocolate Jimmies until well covered.
 - Refrigerate several hours or over night.
 - Slice 1/4 inch thick.
 - Place on greased cooky sheets.
 - Bake at 325 degrees about 16 minutes.
 - Makes 9 dozen cookies.

BUTTERSCOTCH SNAPS

- | | |
|------------------------------|--------------------------------|
| 1/2 cup butter | 1/2 teaspoon salt |
| 1 cup light brown sugar | 1 1/2 teaspoons baking powder |
| 1 egg | 1/2 teaspoon ginger |
| 1 teaspoon vanilla | 1/2 cup finely chopped walnuts |
| 1 1/2 cups all purpose flour | |
- Cream butter. Add brown sugar. Cream until light and fluffy.
 - Add egg and vanilla. Blend.
 - Sift flour, salt, baking powder and ginger together. Add to creamed mixture.
 - Add chopped walnuts. Chill about one hour.
 - Shape into rolls about two inches in diameter. Chill until firm enough to slice thin.
 - Place on lightly greased cooky sheets.
 - Bake at 375 degrees about 10 minutes.
 - Makes about 6 1/2 dozen 2 inch cookies.

SCOTCH SCONES

- | | |
|---------------------------|--------------------------|
| 3 tablespoons brown sugar | 1 cup butter |
| Powdered sugar | 2 cups all purpose flour |
- Place brown sugar in 1 cup measure and fill cup with powdered sugar.
 - Cream butter. Add sugar gradually. Cream well.
 - Add flour and mix well.
 - Form into 2 rolls about 5 or 6 inches long. Place in refrigerator overnight. Slice thin.
 - Place on greased cooky sheets.
 - Bake at 400 degrees about 10 to 12 minutes.
 - Makes about 4 dozen.

BLACK WALNUT SLICES

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

Squares and Strips

LEOPOLD SCHNITTEN

- | | |
|--------------------------------|---------------------------------------|
| 1/2 cup butter | 1/2 teaspoon salt |
| 1/2 cup sugar | 1/4 pound grated almonds (1 1/2 cups) |
| 1/2 teaspoon almond extract | 2 tablespoons sugar |
| 1 cup sifted all purpose flour | 1/4 teaspoon cinnamon |
| 1/2 teaspoon cinnamon | |
| 1/2 teaspoon allspice | |
- Cream butter. Add sugar gradually. Cream well. Add almond extract.
 - Sift flour, cinnamon, allspice and salt together. Add to creamed mixture.
 - Add almonds. Blend well.
 - Press dough into greased 7 x 11 x 1 1/2 inch pan.
 - Bake at 350 degrees 25 to 30 minutes.
 - Mix sugar and cinnamon. Sprinkle over top. Cut into bars while warm.
 - Makes about 4 dozen small bars.

JELLY MERINGUE FILBERT BARS

Bottom Layer

- | | |
|------------------------|------------------------------|
| 1/2 cup butter | 1 teaspoon vanilla |
| 1/2 cup powdered sugar | 1 1/2 cups all purpose flour |
| 1 egg yolk | 1/2 cup jelly |
- Cream butter. Add sugar, egg yolk, vanilla and flour. Blend thoroughly.
 - Press firmly into an ungreased 9x13x2 inch pan.
 - Bake at 375 degrees about 15 minutes.
 - When slightly cooled, spread jelly over entire surface.

Top Layer

- | | |
|---------------|------------------------|
| 1 egg | 1/4 teaspoon cinnamon |
| 1/2 cup sugar | 1 cup filberts, grated |
- Beat egg until light and fluffy.
 - Add sugar, cinnamon and grated nuts. Mix thoroughly.
 - Spread this mixture as evenly as possible over jelly on bottom layer.
 - Bake at 325 degrees about 25 minutes. Let cool. Cut into bars.
 - Makes about 36.



Squares and Strips (Continued)

TOFFEE NUT BARS

Bottom Layer

1/2 cup butter 1 cup all purpose flour
1/2 cup brown sugar

1. Cream butter. Add brown sugar gradually. Blend thoroughly.
2. Add flour. Mix well.
3. Press firmly into an ungreased 7x11x1 1/2 inch pan.
4. Bake at 350 degrees about 10 minutes. Let cool slightly.

Top Layer

2 eggs 1 teaspoon baking powder
1 cup brown sugar 1/2 teaspoon salt
1 teaspoon vanilla 1 cup coconut
2 tablespoons all purpose flour 1 cup unblanched almonds, chopped

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

PINEAPPLE DIAMONDS

Filling

1 cup crushed pineapple 2 cups sugar

1. Cook on low heat until thick as jam. Cool.

Pastry

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

2. Mix flour, salt, sugar, and butter together until mixture looks like coarse meal. Add milk.
3. Divide dough into two parts. Roll thin and line an ungreased 10 x 15 inch flat pan with half the dough.
4. Spread filling evenly over dough. Sprinkle with grated nuts.
5. Roll out other half of dough. Pierce with fork and place over filling.
6. Bake at 350 degrees about 30 to 35 minutes.
7. Cut into diamond shapes while warm.
8. Makes about 4 dozen.

HAZELNUT SLICES

1 cup grated hazelnuts Stiff raspberry or straw-
1/3 cup powdered sugar berry jam
1 unbeaten egg white

1. Combine grated nuts, sugar and egg white. Mix well.
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.
5. When cool, cut into half inch slices and remove from sheet.
6. Makes about 20.

WALNUT BROWNIES

1/2 cup butter 1 teaspoon vanilla
2 squares unsweetened chocolate 3/4 cup all purpose flour
2 eggs 1/4 teaspoon salt
1 cup sugar 1/2 teaspoon baking powder
3/4 cup broken walnuts

1. Melt butter and chocolate over low heat. Cool.
2. Blend eggs, sugar and vanilla.
3. Sift flour, salt and baking powder together. Add to egg mixture. Stir to blend.
4. Add nuts and cooled chocolate mixture. Stir to blend.
5. Pour into greased 7x11x1 1/2 inch pan.
6. Bake at 350 degrees about 25 minutes.
7. Cut in squares.
8. Makes 2 dozen.

JANET'S CHOCOLATE STRIPS

2 ounces unsweetened chocolate 1 cup sugar
1/2 cup butter 1 teaspoon vanilla
2 eggs 1/2 cup all purpose flour
1/2 cup grated pecans

1. Melt chocolate and butter together. Cool slightly.
2. Beat eggs until light and fluffy using high speed of electric mixer. Add sugar gradually. Beat well. Add vanilla.
3. Fold in cooled chocolate mixture and flour.
4. Pour into a greased 9x13x2 inch pan. Sprinkle with grated pecans.
5. Bake at 325 degrees about 30 minutes.
6. Cut while warm into one inch strips. Cool in pan.
7. Makes about 4 dozen.

WALNUT SLICES

Bottom Layer

1/2 cup soft butter 1 cup all purpose flour

1. Blend soft butter and flour.
2. Press firmly into a greased 9x9x2 inch pan.
3. Bake at 350 degrees about 15 minutes.

Top Layer

1 1/2 cups brown sugar 2 eggs, slightly beaten
2 tablespoons all purpose flour 1 1/2 teaspoons vanilla
1/4 teaspoon baking powder 1 cup broken walnuts
1/2 teaspoon salt 1/2 cup coconut

4. Combine brown sugar, flour, baking powder and salt.
5. Add remaining ingredients. Blend.
6. Spread evenly over baked bottom layer.
7. Bake at 350 degrees about 25 minutes.
8. When cold, spread with Orange Frosting.

Orange Frosting

1 1/2 cups powdered sugar 2 tablespoons orange juice
2 tablespoons melted butter 2 teaspoons lemon juice

9. Blend ingredients.
10. Spread evenly over top layer.
11. Cut into slices.
12. Makes 32.



Squares and Strips (Continued)

RASPBERRY FILLED SQUARES

- | | |
|-----------------------------------|--------------------------------|
| 1 1/3 cups all purpose flour | 1 cup coarsely chopped walnuts |
| 1/2 teaspoon soda | |
| 1/2 teaspoon salt | 1 cup melted butter |
| 1 cup brown sugar | 1/4 cup chopped raisins |
| 1/2 cup raw quick cooking oatmeal | 1/2 cup raspberry jam |

- Sift flour, soda and salt together.
- Add brown sugar, oatmeal and walnuts. Combine.
- Add melted butter. Blend.
- Press half of mixture into a greased 7x11x1 1/2 inch pan.
- Cover with combined raisins and jam. Top with remaining flour mixture.
- Bake at 375 degrees about 30 minutes.
- When cold cut into squares.
- Makes about 30.

CHOCOLATE DEVILS

- | | |
|---------------------------|---|
| 1/2 cup butter | 1/4 teaspoon salt |
| 1 cup sugar | 2 squares unsweetened chocolate, melted |
| 2 eggs | 1 teaspoon vanilla |
| 1/4 cup milk | 1 cup nuts, broken |
| 3/4 cup all purpose flour | |

- Cream butter. Add sugar gradually. Cream well. Add eggs one at a time. Beat well.
- Add dry ingredients and milk alternately.
- Add melted chocolate, vanilla and broken nut meats and mix well.
- Pour into greased 7x11x1 1/2 inch pan.
- Bake at 350 degrees about 25 minutes.
- Cut into 1 inch strips while warm.
- Makes about 40.

CHOCOLATE DREAM BARS

First Part

- | | |
|-------------------------|----------------|
| 1 cup all purpose flour | 1/2 cup butter |
| 1/2 cup brown sugar | |

- Mix flour and brown sugar. Cut in butter with dough blender or two knives, as you would for pie crust.
- Pat mixture into buttered shallow jelly roll pan (10x15).
- Bake at 350 degrees about 12 minutes or until slightly brown.

Second Part

- | | |
|---------------------------------|-------------------------------------|
| 1 cup brown sugar | 2 (6 ounce) packages chocolate bits |
| 2 tablespoons all purpose flour | 2 eggs, slightly beaten |
| 1/2 teaspoon baking powder | 1 teaspoon vanilla |
| 1/4 teaspoon salt | |

- Mix in order given.
- Pour and spread evenly over baked crust.
- Bake at 350 degrees 20 to 25 minutes. Cool. Cut in squares or bars.
- Makes about 48.

FUDGE SQUARES

- | | |
|---------------------------------|----------------------------------|
| 2 squares unsweetened chocolate | 1/2 teaspoon salt |
| 1/3 cup butter | 1 1/2 teaspoons vanilla |
| 1/4 cup light corn syrup | 2 cups raw quick cooking oatmeal |
| 2/3 cup sugar | 1/4 cup chopped nuts |

- Melt chocolate and butter over low heat.
- Add remaining ingredients. Blend.
- Pack firmly into greased 8x8x2 inch pan. Sprinkle a few nuts on top if desired.
- Bake at 375 degrees about 30 minutes.
- Cool. Remove from pan. Cut in squares. Wrap in waxed paper. Store in refrigerator.
- Makes about 16.

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 all purpose flour | |

- Cream butter. Add sugar gradually. Cream well.
- Add egg yolk and beat well.
- Sift flour and cinnamon together. Add to above mixture.
- Put into greased 7x11x1 1/2 inch pan.
- Beat egg white slightly with fork. Spread over dough in pan and cover with chopped pecans.
- Bake at 300 degrees about 45 to 50 minutes. Cut into squares while hot.
- Makes about 3 dozen.

CORN FLAKE DREAM BARS

Bottom Layer

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

- Cream butter. Add brown sugar gradually. Cream well. Add flour.
- Press into well greased 9x13x2 inch pan.
- 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 | |

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



Squares and Strips (Continued)

DATE BARS

1 cup all purpose flour
 1 teaspoon baking powder
 1/2 teaspoon salt
 1 pound pitted dates, cut in small pieces
 1 cup chopped nuts
 3 eggs
 1 cup sugar

- Sift flour, baking powder and salt together.
- Add dates and nuts. Mix well.
- Beat eggs until light. Add sugar gradually. Mix well.
- Add remaining ingredients. Blend thoroughly.
- Pour into a greased 9 x 9 x 2 inch pan.
- Bake at 350 degrees about 35 minutes.
- Cut into bars while warm. Roll in powdered sugar if desired.
- Makes about 24.

CALIFORNIA DREAM BARS

First Part

1/2 cup brown sugar
 1 cup all purpose flour
 1/2 cup melted butter

- Mix ingredients and line bottom and sides of an ungreased 7x11x1 1/2 inch pan. Press firmly.
- 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 all purpose flour
 1/2 teaspoon baking powder
 1/4 teaspoon salt

- Beat eggs until light. Add remaining ingredients. Mix thoroughly.
- Spread over baked crust. Return to oven.
- Bake at 375 degrees about 15 minutes longer.
- When cold cut into strips, squares or bars.
- Makes about 30.

TOFFEE SQUARES

1 cup butter
 1 cup brown sugar
 1 egg yolk
 1 teaspoon vanilla
 2 cups all purpose flour
 1/4 teaspoon salt
 1/2 pound sweet chocolate
 1/2 cup chopped nuts

- Cream butter. Add sugar gradually. Beat well.
- Add egg yolk and vanilla. Blend.
- Add flour and salt. Blend to moisten flour.
- Spread in a rectangle about 10 x 15 inches on a greased cooky sheet, or in a greased 10 x 15 inch pan.
- Bake at 350 degrees about 20 minutes.
- While slightly warm, spread with melted chocolate. Sprinkle with chopped nuts.
- Cut into small squares.
- Makes about 6 to 7 dozen.

SHERRY DATE STRIPS

Pastry

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

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

Filling

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

- Blend ground dates, brown sugar, wine, nutmeg, salt and black pepper.
- Cook, stirring frequently, until slightly thick. Cool slightly.
- Toast almonds under broiler until browned. Chop. Add to filling.
- Spread filling on unbaked pastry.
- Sprinkle remaining pastry on top of filling. Press flat.
- Bake at 350 degrees about 30 minutes.
- Cool slightly. Cut into narrow strips.
- Makes about 5 dozen.

BUTTERSCOTCH TREATS

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

- Cream butter. Gradually add sugar. Beat well.
- Add egg yolk and vanilla. Blend.
- Add flour and salt. Blend to moisten flour.
- Spread into a greased 10 x 15 x 1 inch pan.
- Bake at 350 degrees about 20 minutes.
- While slightly warm, spread with Butterscotch Frosting.

Butterscotch Frosting

1/2 cup butter
 1/2 cup cream
 1 cup light brown sugar
 About 2 1/2 cups sifted powdered sugar
 1 teaspoon vanilla
 1/2 cup chopped nuts

- Place butter, cream and brown sugar in saucepan.
- Bring to the boiling point at a high heat. Boil rapidly for 1 minute.
- Remove from heat. Gradually add powdered sugar. Beat constantly until mixture loses its gloss and is of spreading consistency.
- Blend in vanilla. Stir until smooth.
- Quickly frost top of Butterscotch Treats. Sprinkle with chopped nuts.
- Cut into squares or strips. Makes 5 to 6 dozen small cookies.



Squares and Strips (Continued)

FROSTED ALMOND STRIPS

- | | |
|------------------------------|--|
| 1/2 cup butter | 1/4 teaspoon salt |
| 1/4 cup sugar | 1/2 teaspoon vanilla |
| 1 egg yolk | 1 egg white |
| 1 tablespoon water | 3/4 cup powdered sugar |
| 1 1/2 cups all purpose flour | 1/2 cup finely chopped, blanched almonds |
| 1 teaspoon cream of tartar | |
| 1/2 teaspoon soda | |
1. Cream butter. Add sugar gradually. Cream well.
 2. Combine egg yolk and water; add to butter mixture. Mix well.
 3. Sift flour, cream of tartar, soda and salt together.
 4. Add to creamed mixture. Blend thoroughly. Chill dough about 30 minutes.
 5. Roll into a rectangle about 1/8 inch thick.
 6. Beat egg white until it holds a soft peak. Add powdered sugar and vanilla. Continue beating until mixture resembles a thin frosting.
 7. Spread over entire surface of dough. Sprinkle with chopped almonds.
 8. Cut into strips 1 inch wide and 3 inches long.
 9. Carefully place strips on lightly greased cooky sheets.
 10. Bake at 350 degrees about 10 minutes or until very light brown.
 11. Makes about 3 1/2 dozen.

FILBERT BARS

Bottom Layer

- | | |
|--------------------------------|-------------------|
| 1 cup sifted all purpose flour | 1/4 teaspoon salt |
| 3 tablespoons brown sugar | 1/2 cup butter |
1. Combine flour, brown sugar and salt.
 2. Cut in butter with dough blender until the mixture resembles coarse meal.
 3. Press mixture firmly on bottom of greased 7 x 11 x 1 1/2 inch pan.
 4. Bake at 350 degrees about 15 minutes. Remove from oven and add Filbert Filling.

Filbert Filling

- | | |
|-----------------------------|-----------------------------------|
| 2 eggs | 1 teaspoon vanilla |
| 3/4 cup light brown sugar | 1/4 teaspoon salt |
| 1/2 cup dark corn syrup | 2/3 cup chopped filbert nut meats |
| 2 tablespoons melted butter | |
5. Beat eggs slightly. Add remaining ingredients. Mix well.
 6. Spread on top of baked crust.
 7. Bake at 350 degrees about 35 minutes longer.
 8. Cool. Cut into squares or bars.
 9. Makes about 18 bars.

DATE CHEWS

- | | |
|--------------------------------------|------------------------------------|
| 1 (7 1/4 ounce) package pitted dates | 1 egg, slightly beaten |
| 1 cup walnuts | 1/2 cup brown sugar, firmly packed |
| 1/2 cup moist coconut | 1/2 cup moist coconut |
1. Grind dates and walnuts in food chopper using medium blade. Add 1/2 cup coconut.
 2. Combine egg and brown sugar. Blend in dates, walnuts and coconut.
 3. Shape into 2 inch long fingers, using about one tablespoon of mixture.
 4. Roll in 1/2 cup coconut. Place on greased cooky sheets.
 5. Bake at 350 degrees about 20 minutes.
 6. Makes 2 1/2 dozen.

OATMEAL DATE SQUARES

- | | |
|--------------------------------------|-------------------|
| 1 3/4 cups raw quick cooking oatmeal | 1 teaspoon soda |
| 1 1/2 cups all purpose flour | 1/2 teaspoon salt |
| 1 cup light brown sugar | 3/4 cup butter |
1. Mix dry ingredients and work in butter thoroughly.
 2. Pack half of mixture in the bottom of a greased 8x8x2 inch pan.
 3. Cover with Date Filling.

Date Filling

- | | |
|--------------------------------|---------------------------|
| 3/4 pound dates, cut in pieces | 1/2 cup water |
| 1/2 cup sugar | 2 tablespoons lemon juice |
| 1/8 teaspoon salt | 1/2 cup nuts, chopped |
4. Boil dates, sugar, salt and water until thick. Remove from range. Cool and add lemon juice and nuts.
 5. Add remaining crumb mixture, pressing it down well.
 6. Bake at 375 degrees about 40 minutes. Cut in squares.
 7. Makes about 16.

LAURA'S LEBKUCHEN

- | | |
|------------------------------------|--|
| 3/4 cup honey | 1 teaspoon cardamom |
| 1 1/4 cups sugar | 2 3/4 cups sifted all purpose flour |
| 2 tablespoons water | 1 teaspoon soda |
| 1 cup chopped nuts | 1 teaspoon powdered ammonium carbonate |
| 1/4 cup chopped citron orange peel | 1 teaspoon salt |
| 2 teaspoons cinnamon | 2 eggs |
| 1 teaspoon cloves | 1/4 cup orange juice |
1. Place the honey, sugar and water in saucepan. Bring to a boil. Cool.
 2. Combine nuts, citron, orange peel, spices, flour, soda, ammonium carbonate and salt. Mix well.
 3. Beat eggs until light. Add orange juice and honey mixture. Add dry ingredients. Mix well. Cover.
 4. Store in refrigerator several days.
 5. Spread dough in a greased 15 1/2 x 10 1/2 inch pan.
 6. Bake at 350 degrees 30 to 35 minutes.
 7. Glaze while hot with Lebkuchen Glaze.

Lebkuchen Glaze

- | | |
|-------------------------|--------------------|
| 1/2 cup powdered sugar | 1 teaspoon vanilla |
| 2 tablespoons hot water | |
8. Combine all ingredients. Spread over lebkuchen.
 9. Cut into 2 x 4 inch squares. Wrap in cellophane or transparent waxed paper. Store in tightly covered container. These lebkuchen improve with age.
 10. Makes 20 cookies.

Miscellaneous

SPRUCE BAKELS

- | | |
|---------------|------------------------------|
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup sugar | 1/4 teaspoon salt |
| 1 egg, beaten | 1/2 teaspoon baking powder |
| 1/4 cup cream | 2 2/3 cups all purpose flour |
1. Cream butter. Add sugar gradually. Cream well.
 2. Add beaten egg, cream and vanilla. Blend.
 3. Add sifted dry ingredients. Mix well.
 4. Put through a cooky press onto ungreased cooky sheets. Use flat wide design. Make cookies about 3 inches long.
 5. Bake at 375 degrees about 8 minutes.
 6. Makes 8 dozen.



Miscellaneous (Continued)

SWEDISH LACE COOKIES

1/2 cup butter **2 tablespoons milk**
1/2 cup sugar **1 cup blanched almonds,**
3 tablespoons all purpose **very finely chopped**
flour

1. Cream butter. Add sugar gradually.
2. Alternately add flour and milk.
3. Add almonds.
4. Place in saucepan. Heat to boiling point, stirring constantly. Remove from heat.
5. Drop a level tablespoonful of batter onto greased cooky sheets. Space about 5 inches apart.
6. Bake at 350 degrees about 8 minutes or until well browned. The cooky spreads, and is lacy thin.
7. Remove from oven. Let stand about 1 minute on cooky sheet until they can be removed with spatula. They will still be very hot.
8. Roll into cornucopias.
9. Makes about 20 cookies.

BUTTERSCOTCH FILLED WAFERS

1/2 cup butter **1/4 teaspoon baking powder**
1/3 cup light brown sugar **1/4 teaspoon salt**
1 egg **1 egg white**
1/2 teaspoon maple flavoring **1/4 cup grated pecans**
1 teaspoon vanilla
1 1/4 cups sifted all purpose flour

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg. Beat well. Add flavorings.
3. Sift flour, baking powder and salt together. Add to creamed mixture. Blend. Knead gently until dough is smooth. Chill dough.
4. Roll a small portion of dough at a time on floured canvas to about 1/8 inch thickness.
5. Cut with 1 1/2 inch round cooky cutter.
6. Place on greased cooky sheets.
7. Brush half the wafers with slightly beaten egg white. Sprinkle with grated pecans.
8. Bake at 375 degrees 8 to 10 minutes or until delicately browned. Remove at once.
9. When cool, spread flat side of plain wafers with Toasted Nut Filling. Top with wafers with pecans on top.

Toasted Nut Filling

1 cup pecans **2 tablespoons butter**
1/2 cup light brown sugar **1 egg yolk**
2 tablespoons hot water **2 teaspoons vanilla**

10. Place pecans in shallow pan.
11. Toast in oven at 325 degrees about 10 minutes. Grate nuts.
12. Combine brown sugar, hot water, butter and egg yolk in small saucepan or double boiler. Cook at a low heat until mixture thickens. Cool.
13. Add vanilla and grated pecans.
14. Spread between cookies.
15. Makes about 4 1/2 dozen 1 1/2 inch cookies.

FROSTING FOR DECORATING COOKIES

1 egg white **1 cup powdered sugar**

1. Beat egg white until it holds a soft peak.
2. Add sugar gradually. Continue beating until sugar is dissolved and frosting stands in stiff peaks.
3. Frosting becomes very hard when dry.

CHRISTMAS PFEFFERNUESSE

1/2 cup melted butter **1 1/2 teaspoons cinnamon**
1 cup sugar **1/2 teaspoon cloves**
2 eggs **1/2 teaspoon soda**
1/2 teaspoon grated lemon **1/2 cup finely chopped**
rind **citron**
1/2 teaspoon anise oil **1 1/2 cups finely chopped**
2 cups sifted all purpose **blanched almonds**
flour **Powdered sugar**

1. Combine melted butter, sugar and eggs. Blend well.
2. Add lemon rind and anise oil.
3. Sift flour, cinnamon, cloves and soda together. Add to butter mixture. Blend.
4. Add citron and almonds.
5. Shape into small balls using about 1 teaspoonful of dough.
6. Place on greased cooky sheets.
7. Bake at 350 degrees 12 to 14 minutes.
8. Coat with powdered sugar.
9. Makes about 12 dozen cookies.

CINNAMON NUT COOKIES

1/2 cup vegetable shortening **1 cup chopped nuts**
1/2 cup butter **1 teaspoon vanilla**
2 cups sifted all purpose **1 teaspoon cold water**
flour **1 teaspoon cinnamon**
1/2 teaspoon salt **1 cup powdered sugar**
1/3 cup powdered sugar

1. Cut shortening and butter into flour and salt until mixture resembles coarse meal.
2. Add powdered sugar. Mix well.
3. Add nuts, vanilla and water. Mix well.
4. Form into balls 1 inch in diameter.
5. Place on ungreased cooky sheets.
6. Bake at 350 degrees 15 to 20 minutes.
7. Combine cinnamon and 1 cup powdered sugar.
8. When cookies are cool roll them in cinnamon mixture.
9. Makes about 5 dozen cookies.

SPRITTS COOKIES

2 1/2 cups all purpose flour **1 cup butter**
1/2 cup and 1 tablespoon **1 egg**
sugar **1 teaspoon vanilla**
3/4 teaspoon salt **1/2 teaspoon almond extract**

1. Sift flour, sugar and salt together.
2. Cream butter well.
3. Add unbeaten egg, sifted dry ingredients and flavorings. Blend well.
4. Knead dough in hands until it is soft and pliable.
5. Press dough through cooky press onto ungreased cooky sheets.
6. Decorate cookies with colored sugar.
7. Bake at 450 degrees about 8 minutes.
8. Makes 6 dozen.



Miscellaneous (Continued)

PRINCESS DELIGHTS

- | | |
|----------------------------|---------------------------------------|
| 1 cup vegetable shortening | 2½ cups sifted all purpose flour |
| ½ cup butter | 2 teaspoons baking powder |
| 1 cup granulated sugar | 1 cup moist coconut, coarsely chopped |
| 1 cup light brown sugar | |
| 2 teaspoons vanilla | |
| 1 teaspoon salt | |

1. Cream shortening and butter. Add granulated and brown sugar gradually. Cream well. Add vanilla.
2. Sift salt, flour and baking powder together. Add to creamed mixture.
3. Add coconut. Blend.
4. Shape into small balls using about 1 level teaspoonful of dough.
5. Place on ungreased cooky sheets.
6. Bake at 325 degrees 20 to 25 minutes.
7. When cool, roll in Spiced Powdered Sugar.

Spiced Powdered Sugar

- | | |
|----------------------|----------------------|
| 1 cup powdered sugar | ¼ teaspoon cinnamon |
| ¼ teaspoon nutmeg | Dash of white pepper |

8. Combine all ingredients.
9. Makes about 11 dozen cookies.

CHOCOLATE DIPPED CREAMS

- | | |
|-------------------------|----------------------------------|
| 1 cup all purpose flour | 1 teaspoon vanilla |
| 1 cup cornstarch | Powdered sugar |
| 1 cup butter | 1 cup chocolate bits, melted |
| ½ cup powdered sugar | Nuts, coconut, chocolate jimmies |
| ⅛ teaspoon salt | |

1. Sift flour and cornstarch together.
2. Cream butter. Add sugar gradually. Cream well. Add vanilla and salt.
3. Add sifted dry ingredients. Refrigerate 2 or 3 hours.
4. Shape into small balls, triangles, crescents and bars.
5. Place 2 inches apart on greased cooky sheets.
6. Bake at 375 degrees 15 to 20 minutes.
7. Roll in powdered sugar while hot. Cool.
8. Dip part of each cooky in melted chocolate, then in chopped nuts, coconut or chocolate jimmies.
9. Allow chocolate to harden before storing.
10. Makes 6 dozen.

THREE LEAF CLOVERS

- | | |
|---|---------------------------------------|
| 2 egg yolks | ½ teaspoon salt |
| 1 cup sugar | 2 egg whites |
| ½ teaspoon vanilla | Candied cherries, cut in small pieces |
| ¼ pound filberts, finely grated (1½ cups) | Citron, cut in thin strips |
| ¼ pound unblanched almonds, finely grated (1½ cups) | |

1. Beat egg yolks until light. Add sugar and vanilla. Beat thoroughly.
2. Add grated nuts and salt.
3. Beat egg whites until stiff. Add to nut mixture.
4. Flour hands to prevent dough from sticking to fingers.
5. Form dough into balls using ¼ teaspoon of dough for each ball.
6. Place 3 balls together on greased cooky sheets. Place a piece of candied cherry in the center of each clover and use citron for the stem.
7. Bake at 300 degrees about 12 to 15 minutes. Do not brown.
8. Makes about 7 dozen 1½ inch clovers.

TOASTED COCONUT COOKIES

- | | |
|-------------------------|------------------------------------|
| ½ cup butter | 1 teaspoon baking powder |
| ⅔ cup sugar | Dash of salt |
| 1 egg yolk | 1 cup coconut, chopped and toasted |
| 1 teaspoon vanilla | |
| 1 cup all purpose flour | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk and vanilla. Beat until light and fluffy.
3. Sift flour, baking powder and salt together. Add to creamed mixture.
4. Mix in the coconut.
5. Shape into balls about the size of a hickory nut (about one teaspoonful).
6. Place cookies on lightly greased cooky sheets about 4 inches apart.
7. Bake at 350 degrees about 10 minutes.
8. Makes about 5 dozen 1½ inch cookies.

CHOCOLATE SNOWFLAKES

- | | |
|---------------------------------|----------------------------|
| 1 cup all purpose flour | 1 cup sugar |
| 1 teaspoon baking powder | 2 eggs |
| ¼ teaspoon salt | 1 teaspoon vanilla |
| 2 squares unsweetened chocolate | 1 cup nuts, finely chopped |
| ¼ cup butter | Powdered sugar |

1. Sift flour. Measure and sift again with baking powder and salt.
2. Melt chocolate and butter over low heat. Stir in sugar. Transfer to small mixer bowl.
3. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
4. Add flour and chopped nuts. Blend well.
5. Refrigerate 4 to 5 hours or until dough is firm enough to handle.
6. Roll into balls about ¾ inch in diameter. Roll in powdered sugar.
7. Place 2 inches apart on greased cooky sheets.
8. Bake at 400 degrees about 10 minutes.
9. Makes 6 dozen.

FATTIGMANDS BAKKELSE (Norwegian)

- | | |
|---------------------|---------------------------------|
| 2 whole eggs | 1 tablespoon brandy |
| 2 egg whites | 1 teaspoon ground cardamom seed |
| 6 tablespoons sugar | ½ teaspoon salt |
| 6 tablespoons cream | 3⅓ cups all purpose flour |
| ¼ cup melted butter | |

1. Combine whole eggs and egg whites. Beat until light.
2. Add sugar, cream, butter, brandy, cardamom seed and salt. Mix well.
3. Add flour and mix thoroughly.
4. Place dough on a lightly floured board or canvas. Roll about ¼ inch thick.
5. Cut into diamond shapes. Make lengthwise slit about 1 inch long through the center of the cooky and pull one end of the diamond through the slit.
6. Fry in deep fat at 375 degrees until they are a delicate brown.
7. Drain on absorbent paper.
8. Sprinkle with powdered sugar. Cool.
9. Makes about 4 dozen.



Miscellaneous (Continued)

BOURBON BALLS

- | | |
|-----------------------------|------------------------------------|
| 1 cup vanilla wafer crumbs | 1/4 cup bourbon |
| 1 cup finely chopped pecans | 1 1/2 tablespoons white corn syrup |
| 1 cup sifted powdered sugar | |
| 2 tablespoons cocoa | Powdered sugar |

1. Combine dry ingredients.
2. Blend bourbon and corn syrup.
3. Mix all ingredients.
4. Form into 1 inch balls. Roll in sifted powdered sugar.
5. Chill.

HAZELNUT PUFF BALLS

- | | |
|------------------------|-------------------------------------|
| 4 egg whites | 1/2 pound grated hazelnuts (3 cups) |
| 1 pound powdered sugar | Rind of 1/2 lemon, grated |

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

WALNUT PYRAMIDS

- | | |
|------------------------------|-------------------------------------|
| 1/2 cup butter | 1 1/4 cups sifted all purpose flour |
| 1/3 cup light brown sugar | |
| 1 egg | 1/4 teaspoon baking powder |
| 1/2 teaspoon maple flavoring | 1/4 teaspoon salt |
| 1 teaspoon vanilla | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg. Beat well. Add flavorings.
3. Sift flour, baking powder and salt together. Add to creamed mixture. Blend. Knead gently until dough is smooth. Chill dough.
4. Roll a small portion of dough at a time on floured canvas to about 1/8 inch thickness.
5. Cut cookie dough using a 2 inch, 1 1/2 inch and 1 inch cutter, to have three different sizes.
6. Place on greased cookie sheets.
7. Bake at 375 degrees 8 to 10 minutes. Remove at once.
8. When cool, spread the bottom of middle sized cookie with Walnut Filling. Place on top of largest cookie.
9. Spread the bottom of the small cookie with filling. Place on top of second cookie. This will form a pyramid of three cookies.
10. Top with a small amount of filling and decorate with candied cherry, citron or angelique.

Walnut Filling

- | | |
|---------------------------|----------------------|
| 1 cup walnuts | 2 tablespoons butter |
| 1/2 cup light brown sugar | 1 egg yolk |
| 2 tablespoons hot water | 2 teaspoons vanilla |

11. Place walnuts in shallow pan.
12. Toast in oven at 325 degrees about 10 minutes. Grate nuts.
13. Combine brown sugar, hot water, butter and egg yolk in small sauce pan or double boiler. Cook at a low heat until mixture thickens. Cool.
14. Add vanilla and grated walnuts.
15. Spread between cookies (Step 8).
16. Makes about 36 three-layer pyramids.

ALMOND TARTS

- | | |
|--------------------------|---------------------|
| 1 cup butter | 1 egg, beaten |
| 2 cups all purpose flour | 2 tablespoons water |

1. Cut butter into flour. Blend until the mixture is about the size of peas.
2. Combine egg and cold water. Add to butter and flour mixture. Stir with fork until just blended. Knead lightly.
3. Roll into rectangle, 12 x 15 inches. Fold into thirds. Roll out again. Repeat three times.
4. Roll about 1/8 inch thick. Cut into circles 2 1/2 inches in diameter.
5. Fit pastry rounds into 2-inch ungreased muffin pans. Fill 2/3 full of Almond Paste Filling.

Almond Paste Filling

- | | |
|---------------------------|-------------------------|
| 8 ounces almond paste | 1/2 teaspoon rose water |
| 1 3/4 cups powdered sugar | 2 tablespoons water |
| 1 egg white | |

6. Mix almond paste and sugar together in a bowl until consistency of corn meal.
7. Beat egg white until foamy, add rose water and water. Continue beating to soft peak stage. Combine with almond paste mixture.
8. Bake at 425 degrees about 5 minutes. Reduce temperature to 350 degrees and bake 10 to 12 minutes longer or until crust is light brown.
9. Makes about 3 1/2 dozen.

RANGER MACAROONS

- | | |
|--------------------------|----------------------------------|
| 1 cup butter | 1 teaspoon soda |
| 1 cup brown sugar | 1 teaspoon salt |
| 1 cup white sugar | 2 cups cornflakes |
| 2 large eggs | 2 cups raw quick cooking oatmeal |
| 1 teaspoon vanilla | 1 cup coconut |
| 2 cups all purpose flour | 1 cup chopped pecans |
| 1 teaspoon baking powder | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs. Beat well after the addition of each. Add vanilla.
3. Sift flour, baking powder, soda and salt together. Combine all dry ingredients.
4. Add to creamed mixture. Blend well.
5. Form into small balls.
6. Place on greased cookie sheets.
7. Bake at 375 degrees 12 to 14 minutes.
8. Makes about 6 dozen.

DANISH ALMOND RINGS

- | | |
|--|---------------------|
| 2 cups all purpose flour | 3/4 cup butter |
| 1/2 teaspoon salt | 1 egg, beaten |
| 1/2 cup sugar | 2 teaspoons vanilla |
| 1/4 pound unblanched almonds, finely grated (1 1/2 cups) | |

1. Sift flour, salt and sugar together. Add grated almonds. Mix well.
2. Cut in butter with dough blender.
3. Combine egg and vanilla. Add to dry ingredients. Knead lightly on floured surface.
4. Roll 1 teaspoonful of dough on board with palms of hand to size of 4-inch pencil.
5. Form rings, crossing the ends.
6. Place on ungreased cookie sheets.
7. Bake at 350 degrees about 15 minutes.
8. Makes about 8 1/2 dozen.



Miscellaneous (Continued)

WHOLE PEANUT COOKIES

- | | |
|-------------------------------|------------------------------|
| 1 cup butter | 1/2 cup crushed corn flakes |
| 1 cup brown sugar | (measure after crushing) |
| 1 egg | 1 1/4 cups raw quick cooking |
| 1 1/2 cups all purpose flour | oatmeal |
| 1 1/4 teaspoons soda | 1 cup whole salted |
| 1 1/4 teaspoons baking powder | peanuts (with skins) |

1. Cream butter. Add brown sugar gradually. Cream well.
2. Add egg. Beat well.
3. Sift flour, soda and baking powder together.
4. Fold sifted dry ingredients into creamed mixture.
5. Add crushed corn flakes, oatmeal and salted peanuts.
6. Form into balls about the size of walnuts.
7. Place on greased cooky sheets.
8. Bake at 350 degrees about 15 minutes.
9. Makes about 4 1/2 dozen.

PEANUT BUTTER COOKIES

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

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

BRAZIL NUT SHORTBREAD

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

1. Cream butter. Add sugar gradually. Cream well.
2. Add flour, salt and sliced nuts. Mix thoroughly.
3. Form into balls about the size of a small walnut.
4. Place on greased cooky sheets. 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.

CHERRY LOG MACAROONS

- | | |
|----------------------------|------------------------|
| 1 egg white | 1 cup chopped candied |
| 1/4 teaspoon salt | cherries |
| 1/4 cup sugar | 1/4 cup chopped pecans |
| 1/4 teaspoon lemon extract | 2 tablespoons coconut |
| 1 cup corn flakes | |

1. Beat egg white and salt until very stiff. Add sugar gradually. Continue beating until the mixture forms a firm peak. Add lemon extract.
2. Combine corn flakes, cherries, pecans and coconut. Fold into egg white mixture.
3. Divide mixture into 12 to 14 equal portions. Dip fingers into water and shape into bars.
4. Place on well greased cooky sheet.
5. Bake at 325 degrees about 25 minutes.
6. Makes about 12 cookies.

FILBERT STICKS

- | | |
|------------------------|---------------------------|
| 6 egg whites | 1 pound grated hazel nuts |
| 1 pound powdered sugar | (6 cups) |
| | 1/4 teaspoon salt |

1. Beat egg whites until stiff. Add sugar, salt and nuts.
2. Beat at a low speed of the electric mixer about 15 minutes.
3. Press dough through cooky press using star shaped cutter. Shape into sticks or circles. Dough is soft.
4. Place on greased cooky sheets.
5. Bake at 350 degrees about 15 minutes.
6. Makes 10 dozen 3 inch sticks.

PECAN FINGERS

- | | |
|--------------------------|-----------------------|
| 1 cup butter | 1 tablespoon water |
| 1/4 cup brown sugar | 1 teaspoon vanilla |
| 2 cups all purpose flour | 2 cups finely chopped |
| 1/2 teaspoon salt | pecans |

1. Cream butter. Add sugar gradually. Cream well.
2. Add flour, salt, water and vanilla.
3. Add pecans. Blend.
4. Shape dough into date-like pieces.
5. Place on greased cooky sheets.
6. Bake at 350 degrees 18 to 20 minutes.
7. Makes about 5 dozen.

BON BON COOKIES

- | | |
|-------------------------|---------------------------|
| 1 cup dates, ground | 2/3 cup sugar |
| 1/2 cup walnuts, ground | 1/2 teaspoon vanilla |
| 1/2 teaspoon vanilla | Red and green food color- |
| 2 egg whites | ing |
| 1/8 teaspoon salt | |

1. Combine finely ground dates, nuts and vanilla.
2. Form into balls using 1/2 teaspoon of mixture.
3. Beat egg whites and salt until stiff, using high speed of electric mixer.
4. Add sugar gradually. Beat on high speed. Beat well. Add vanilla.
5. Divide meringue in half. Tint one portion green and the other pink.
6. Using two teaspoons, roll balls in meringue. Swirl top.
7. Place on greased cooky sheets.
8. Bake at 250 degrees about 30 minutes.
9. Makes about 4 dozen.

MEXICAN WEDDING CAKES

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

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



Miscellaneous (Continued)

CREAM CHEESE COOKIES

- | | |
|---------------------------------|---|
| 3 cups all purpose flour | 1 egg |
| 1/8 teaspoon salt | 2 teaspoons grated lemon rind |
| 1 cup butter | 1 (3 ounce) package cream cheese |
| 1 cup sugar | 1 teaspoon lemon juice |
| | Candied cherries |
- Sift flour and salt together.
 - Cream butter. Add softened cream cheese. Blend well. Add sugar gradually. Cream well.
 - Add egg. Beat until fluffy. Add lemon rind and juice.
 - Fold in dry ingredients.
 - Press dough through cookie press onto greased cookie sheets.
 - Decorate with small piece of candied cherry.
 - Bake at 350 degrees 8 to 10 minutes.
 - Makes about 12 dozen.

SANDBAKKELSE

- | | |
|-------------------------------|-------------------------------------|
| 1 cup butter | 1 teaspoon almond extract |
| 1 cup granulated sugar | 1 teaspoon vanilla |
| 2 eggs | 1/2 teaspoon salt |
| | 2 3/4 cups all purpose flour |
- Cream butter. Add sugar gradually. Cream well.
 - Add eggs one at a time. Beat well after the addition of each. Add almond and vanilla flavorings and salt.
 - Stir in flour. (Dough is quite soft.) Shape into a ball. Refrigerate several hours.
 - Press about 1 teaspoonful of dough into individual sandbakkelpan. Begin at the bottom of pan and work upward toward the top edge of pan. Trim around the edge of pan.
 - Use enough dough to form a very thin hollow shell. Dip fingers into flour if dough is sticky.
 - Place individual pans on a cookie sheet or in a large shallow pan.
 - Bake at 350 degrees about 10 minutes or until delicately browned.
 - To remove—place pans upside down on cooling rack until the cookies have cooled slightly. If the cookies do not release from pan, loosen edge with a pointed knife and tap bottom of pan.
 - Makes about 4 dozen.

SCANDINAVIAN DROPS

- | | |
|--------------------------------|-----------------------------|
| 1/2 cup butter | 1 egg white |
| 1/4 cup brown sugar | 3/4 cup chopped nuts |
| 1 egg yolk | Tart jelly |
| 1 cup all purpose flour | |
- Cream butter. Add sugar gradually. Add egg yolk. Beat until light.
 - Blend in flour. Roll dough into small balls about one inch in diameter.
 - Slightly beat egg white with a fork.
 - Dip cookies in egg white. Roll in chopped nuts.
 - Place on greased cookie sheets, making a depression in the centers.
 - Bake at 300 degrees about 15 minutes. Remove from oven and press down centers again and continue baking for 30 to 35 minutes.
 - Cool slightly and fill center with jelly. Candied cherries, small pieces of candied apricot or prune may be used.
 - Makes about 2 dozen.

ALMOND RINGS

- | | |
|---------------------------------|--|
| 1 1/2 cups butter | 1 cup finely chopped unblanched almonds |
| 1 cup sugar | 1/2 cup sugar |
| 3 egg yolks | 1 teaspoon cinnamon |
| 4 cups all purpose flour | |
| 1 egg white | |
- Cream butter. Add sugar gradually. Blend in egg yolks.
 - Add flour and mix until well blended.
 - Flour hands and form small pieces of dough into rings.
 - Dip into slightly beaten egg white, then dip into chopped almonds mixed with sugar and cinnamon.
 - Place on greased cookie sheets.
 - Bake at 350 degrees about 12 to 15 minutes. Remove from sheets immediately.
 - Makes about 8 dozen.

GINGER SNAPS

- | | |
|---------------------------------|----------------------------|
| 3/4 cup butter | 2 teaspoons soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| 1/4 cup molasses | 1 teaspoon cloves |
| 1 egg | 1 teaspoon ginger |
| 2 cups all purpose flour | 3 tablespoons sugar |
| 1/2 teaspoon salt | |
- Cream butter. Add sugar gradually. Add molasses. Cream well.
 - Add egg and beat well.
 - Sift flour, salt, soda, cinnamon, cloves and ginger together.
 - Add sifted dry ingredients and combine.
 - Form into balls about the size of a walnut. Dip in sugar.
 - Place on greased cookie sheets about 2 inches apart.
 - Bake at 375 degrees about 20 minutes.
 - Makes about 4 dozen.

BUTTER BALLS

- | | |
|-----------------------------------|--|
| 3/4 cup butter | 2 cups all purpose flour |
| 1 cup brown sugar | 1/2 cup sugar |
| 1 egg | Small pieces of cherries, citron or angelique |
| 1 teaspoon vanilla | |
| 3/4 teaspoon baking powder | |
- Cream butter. Add sugar, egg and vanilla. Cream well.
 - Add sifted dry ingredients.
 - Pinch off pieces of dough the size of a marble. Dip in granulated sugar. Roll in palm of hand until round. Dip in sugar again.
 - Place two inches apart on greased cookie sheets.
 - Decorate with pieces of cherry, citron or angelique.
 - Bake at 400 degrees about 10 minutes or until light brown.
 - Makes about 6 dozen.

AUNT MARTHA'S GINGER SNAPS

- | | |
|-------------------------------------|----------------------------|
| 1 cup butter | 1 tablespoon ginger |
| 1 cup sugar | 1 teaspoon soda |
| 1 cup molasses | 1/4 teaspoon salt |
| 3 1/2 cups all purpose flour | |
- Cream butter. Add sugar gradually. Cream well. Add molasses.
 - Sift flour with ginger, soda and salt. Add to first mixture.
 - Form into balls the size of a small walnut.
 - Place on greased cookie sheets. Flatten with the back of a tablespoon.
 - Bake at 375 degrees about 10 minutes.
 - Makes about 6 dozen.



Miscellaneous (Continued)

NEUSEN SCHANTANGEL

(Nut Strips)

- | | |
|------------------------|---------------------------|
| 1 egg | 1/2 teaspoon nutmeg |
| 1 cup sugar | 1/2 pound walnuts, grated |
| 1 teaspoon lemon juice | (2 2/3 cups) |

1. Beat egg until light. Add sugar gradually. Add lemon juice and nutmeg.
2. Stir walnuts into egg mixture.
3. Pat or roll on waxed paper into 3 long strips about 2 inches wide and 1/4 inch thick. Cover each strip with topping.

Topping

- | | |
|------------------------|---------------------|
| 1 egg white | 7 tablespoons sugar |
| 1 teaspoon lemon juice | |

4. Beat egg white until stiff but not dry; add lemon juice.
5. Gradually add sugar, continue beating until mixture stands in firm peaks.
6. Spread on strips of dough.
7. Cut into 1/2 inch bars.
8. Place on greased cooky sheets.
9. Bake at 325 degrees about 15 minutes.
10. Makes about 6 dozen.

ALMOND CRESCENTS

- | | |
|------------------------------|---------------------------|
| 1 cup butter | 1/2 cup blanched almonds, |
| 1/2 cup sugar | silvered |
| 1/4 teaspoon salt | 1 cup powdered sugar |
| 2 1/2 cups all purpose flour | |

1. Cream butter. Add sugar gradually. Cream until light and fluffy.
2. Add salt, flour and almonds.
3. Shape into crescents using about 1/2 tablespoon of dough.
4. Place on greased cooky sheets.
5. Bake at 300 degrees for 18 to 20 minutes.
6. Roll crescents in powdered sugar while hot.
7. Makes about 7 dozen.

CHOCOLATE SANDIES

- | | |
|----------------------------------|---|
| 6 tablespoons butter | 1 1/2 teaspoons cold water |
| 2 1/2 tablespoons powdered sugar | 1/2 (6 ounce) package semi-sweet chocolate bits, coarsely chopped |
| 1 teaspoon vanilla | 1/2 cup chopped nuts |
| 1 cup cake flour | Powdered sugar |
| 1/4 teaspoon salt | |

1. Cream butter. Add powdered sugar gradually. Cream well. Add vanilla.
2. Add sifted cake flour and salt. Add water. Mix well.
3. Add chopped chocolate and chopped nuts. Blend thoroughly.
4. Shape into balls the size of a large marble (1 teaspoon dough.)
5. Place on greased cooky sheets.
6. Bake at 300 degrees about 30 minutes.
7. When cool, roll in powdered sugar.
8. Makes 4 1/2 dozen 1 inch cookies.

CHOCOLATE CRISPS

- | | |
|--------------------------------------|------------------------|
| 1 pound sweet milk chocolate, melted | 3/4 cup chopped pecans |
| 3/4 cup shredded moist coconut | 3 cups rice crispies |

1. Melt chocolate over hot water.
2. Pour melted chocolate over coconut, pecans and rice crispies.
3. Shape into small mounds.
4. Place in refrigerator or a cold place overnight.
5. Makes about 7 1/2 dozen.

BRAZIL COOKIES

- | | |
|------------------------------|---------------------------------------|
| 2 1/4 cups all purpose flour | 1 teaspoon vanilla |
| 1 teaspoon soda | 1 cup moist coconut, coarsely chopped |
| 1/8 teaspoon salt | 1 cup Brazil nuts, coarsely chopped |
| 3/4 cup butter | Candied cherries |
| 3/4 cup white sugar | |
| 3/4 cup brown sugar | |
| 1 egg | |

1. Sift flour, soda and salt together.
2. Cream butter. Add white and brown sugar gradually. Cream well.
3. Add egg and vanilla. Beat well.
4. Turn mixer to low speed. Add sifted dry ingredients, chopped coconut and Brazil nuts.
5. Shape into balls the size of a small walnut. Top with a piece of candied cherry.
6. Place on greased cooky sheets.
7. Bake at 375 degrees about 12 minutes.
8. Makes about 8 dozen.

MERINGUE FUDGE DROPS

- | | |
|------------------------------|-----------------------------|
| 2 egg whites | 1/2 cup sugar |
| 1/8 teaspoon cream of tartar | 1/4 teaspoon almond extract |
| 1/8 teaspoon salt | |

1. Beat egg whites at a high speed of the electric mixer until foamy.
2. Add cream of tartar and salt. Beat until egg whites form a soft peak.
3. Add sugar a tablespoon at a time. Continue beating until smooth and satiny. Add almond extract. Mix well.
4. Cover ungreased cooky sheets with brown paper.
5. Drop from teaspoon to form mounds about the size of a walnut. Press center with tip of spoon to form a small cup.
6. Bake at 250 degrees about 30 minutes.
7. Remove from brown paper.
8. Fill hollows with Fudge Filling.

Fudge Filling

- | | |
|------------------------|--------------------------------------|
| 1/4 cup butter | 2 tablespoons sugar |
| 1/2 cup chocolate bits | 2 tablespoons chopped pistachio nuts |
| 2 egg yolks | |

9. Melt butter and chocolate at a low heat.
10. Beat egg yolks slightly. Add sugar. Blend.
11. Combine egg and chocolate mixtures. Blend well.
12. Cook at a low heat about 3 minutes. Stir constantly. Remove from heat.
13. Continue stirring until mixture is smooth and cooled.
14. Fill meringues with about 1 teaspoon of fudge mixture.
15. Sprinkle with pistachio nuts.



Miscellaneous (Continued)

CHOCOLATE LOG COOKIES

- | | |
|-------------------------------|------------------------------|
| 1 cup butter | 2 teaspoons vanilla |
| 1/2 cup sifted powdered sugar | 3 tablespoons cocoa |
| 1/2 cup granulated sugar | 2 tablespoons warm water |
| 2 egg yolks | 2 1/2 cups all purpose flour |
| | 1/2 teaspoon salt |

1. Cream butter. Add powdered sugar and granulated sugar gradually. Cream well.
2. Add egg yolks one at a time. Beat well after the addition of each. Add vanilla.
3. Dissolve cocoa in warm water and add to creamed mixture.
4. Add sifted flour and salt a little at a time and beat until mixture is smooth.
5. Using a star shape cutter, press the dough through a cookie press onto greased cookie sheets. Make cookies about 1 1/2 inches long.
6. Bake at 350 degrees about 15 minutes.
7. Cool. Dip the ends of each cookie into Cocoa Frosting, then dip into colored walnuts.

Cocoa Frosting

- | | |
|-----------------------------|-------------------------------|
| 3 tablespoons butter | 2 tablespoons sifted cocoa |
| 1 cup sifted powdered sugar | 1 1/2 tablespoons cold coffee |
| | 1/2 teaspoon vanilla |

1. Cream butter. Add one half of the sugar gradually. Add sifted cocoa and beat well.
2. Add coffee and remaining sugar and vanilla. Beat until smooth.

Colored Walnuts

- | | |
|----------------------------------|-----------------------------------|
| 1 1/2 tablespoons green coloring | 1 1/2 cups finely chopped walnuts |
| 1 1/2 tablespoons warm water | |

1. Dilute green coloring in warm water.
2. Add to chopped walnuts and blend thoroughly.
3. Place in 350 degree oven about 8 minutes to dry. (See step 7.)
4. Makes about 10 dozen.

CHOCOLATE ACORNS

1. Use 1 teaspoon of Chocolate Log dough. Roll lightly in the palm of the hand to form a small cone similar to an acorn.
2. Bake at 350 degrees about 15 minutes.
3. Cool. Dip wide end of each cookie into Cocoa Frosting. Then dip into colored walnuts.

CHOCOLATE MELT-AWAYS

- | | |
|------------------------------|---------------------------------------|
| 1 cup butter | 1/2 teaspoon salt |
| 1 1/4 cups powdered sugar | 1 cup walnuts, grated |
| 1 teaspoon vanilla | 9 ounces sweet milk chocolate, melted |
| 1 1/4 cups all purpose flour | |

1. Cream butter. Add powdered sugar gradually. Cream well. Add vanilla.
2. Sift flour and salt together.
3. Add sifted dry ingredients and grated walnuts.
4. Melt milk chocolate over hot water. Blend into above mixture.
5. Shape into balls. (Use 1 teaspoonful of dough.) Place on greased cookie sheets. (Cookies spread during baking.)
6. Bake at 250 degrees about 40 minutes.
7. Makes about 11 dozen.

SWEDISH ROSETTES

- | | |
|--------------------------------|-------------------------|
| 2 eggs | 1 cup milk |
| 1 tablespoon sugar | 1/4 teaspoon vanilla |
| 1/4 teaspoon salt | Fat for deep fat frying |
| 1 cup sifted all purpose flour | |

1. Beat eggs very slightly in small deep bowl. Add sugar and salt.
2. Alternately add flour and milk. Beat until smooth. Add vanilla.
3. Heat fat to 375 degrees. Put the rosette iron into saucepan of deep hot fat; when well heated remove from fat, dip into batter. Be careful, do not let the batter run over the top of the iron.
4. Return the iron to the fat, immersing it completely for 25 to 30 seconds or until crisp and brown. Let drip well.
5. Slip rosettes off iron. Drain on absorbent paper.
6. Sprinkle with powdered sugar. Store in tightly covered container. Will keep about 2 weeks.

Points to remember:

1. If rosettes drop from mold, fat is too hot.
2. If rosettes are soft when cooked, they have been cooked too quickly.
3. If rosettes have blisters, the eggs have been beaten too much.

DANDY SNAPS

- | | |
|-------------------------|-------------------|
| 1/2 cup dark molasses | 1 teaspoon ginger |
| 1/2 cup butter | 3/4 cup sugar |
| 1 cup all purpose flour | 1/8 teaspoon salt |

1. Heat molasses to boiling. Add butter. Cool slightly.
2. Sift flour, ginger, sugar and salt together. Add to molasses.
3. Drop by 1/2 teaspoon, 3 inches apart, onto greased cookie sheets.
4. Bake at 350 degrees about 10 minutes.
5. Remove from cookie sheets as soon as they come from oven. Shape into rolls over handle of wooden spoon. Work quickly.
6. If cookies harden before being shaped, put back into oven for a few seconds to soften.
7. Makes 7 dozen.

PISTACHIO DELIGHTS

- | | |
|-----------------------------|--|
| 1/2 cup butter | 1 teaspoon baking powder |
| 1 cup sugar | 1/2 teaspoon salt |
| 1/2 teaspoon lemon extract | 1/3 cup chopped blanched almonds |
| 1/4 teaspoon almond extract | 1 egg white |
| 2 egg yolks | About 1 1/2 cups finely chopped pistachio nuts |
| 2 tablespoons milk | |
| 2 cups all purpose flour | |

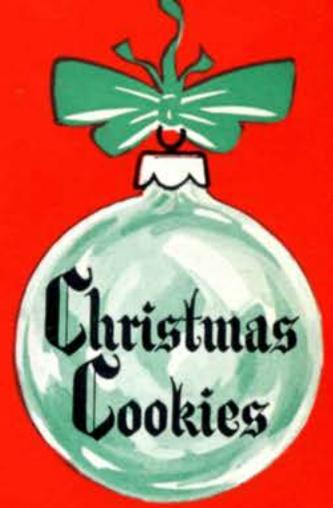
1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolks one at a time. Beat well after the addition of each. Add flavorings and milk.
3. Sift flour, baking powder and salt together. Add almonds. Add to creamed mixture.
4. Shape into balls, using 1 teaspoonful of dough.
5. Dip in egg white. Roll in chopped pistachio nuts.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 8 dozen cookies.

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