

CHRISTMAS



WISCONSIN

WISCONSIN ELECTRIC POWER COMPANY



BE MODERN
COOK ELECTRICALLY



Christmas 1955

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	2⅔ cups
Dates, pitted	1 pound	2 cups
Raisins	1 pound	2⅔ cups
Nuts, shelled		
Almonds	1 pound	2½ cups
Peanuts	1 pound	2⅔ 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 fruits and nuts as called for in original recipe.
2. For variety of shapes, cakes may be baked in round, square, oblong or individual pans, or ring molds. Grease and line pans with heavy waxed paper.
3. In an electric oven, fruit cakes may be decorated with glazed fruits, angelique (candied rhubarb) and nuts before baking.
4. Bake fruit cakes according to Time Chart or use cake tester to determine length of baking period.
5. When cakes are baked and still slightly warm, remove from pans and take off waxed paper. Let cool overnight. 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 pound pitted dates, cut in pieces |
| 3 cups sugar | 1/2 pound candied orange peel, finely cut |
| 6 eggs | 1/2 pound candied cherries, cut in rings |
| 1/2 cup light syrup | 1/2 pound candied pineapple, cut in small pieces |
| 7 1/2 cups all purpose flour | 1/2 pound citron, finely cut |
| 2 teaspoons soda | 1/2 pound chopped Brazil nuts |
| 2 cups buttermilk | 1/2 pound chopped pecans |
| 1 pound raisins | 1/2 pound chopped filberts |
| 1 pound currants | |
| 1 pound figs, finely cut | |
| 1/2 pound candied lemon peel, finely cut | |

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 fruits 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

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|--------------------------|----------------------------------------------------|
| 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 buttermilk | 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 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 molasses, buttermilk and grape juice.
5. Dredge fruits and nuts with part of flour.
6. Sift remainder of flour, spices, and soda together. Combine with first mixture. Add floured fruits 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 fruits 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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|----------------------------|----------------------------------------------------|
| 1/2 cup butter | 1/2 pound dates, cut in small pieces |
| 1 cup sugar | 1/4 pound citron, cut in small pieces |
| 6 eggs | 1/4 pound candied cherries, cut in halves |
| 2 cups all purpose flour | 1/8 pound candied orange peel, cut in small pieces |
| 1 teaspoon salt | 1/8 pound candied lemon peel, cut in small pieces |
| 1 teaspoon baking powder | 1 pound candied pineapple, cut in small pieces |
| 1/2 teaspoon cloves | 1/4 cup brandy (poured over cakes when baked) |
| 1/2 teaspoon allspice | |
| Rind of 1/2 lemon, grated | |
| Juice of 1/2 lemon | |
| Rind of 1/2 orange, grated | |
| Juice of 1/2 orange | |
| 1/2 cup walnuts, broken | |
| 1/2 pound white raisins | |
| 1/2 pound seedless raisins | |

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.
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 fruits 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 2 1/2 pound loaves.

CHRISTMAS FRUIT CAKE

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|---------------------------------|-------------------------------------------|
| 1 cup butter | 4 ounces candied pineapple, cut in pieces |
| 1 1/2 cups sugar | 4 ounces candied cherries, cut in halves |
| 1/2 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 |
| 2 1/3 cups all purpose flour | 1 pound white raisins |
| 1/2 teaspoon salt | |
| 1 teaspoon nutmeg | |
| 1/2 cup brandy | |
| 1/2 cup blanched almonds, split | |

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 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 fruits. 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 |
| 1 1/2 cups sugar | 1/4 cup light wine or brandy |
| 4 egg yolks | 1 tablespoon grated lemon rind |
| 3 tablespoons cream | 1 cup finely chopped blanched almonds |
| 2 1/4 cups cake flour | 4 egg whites |
| 1/2 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 2/3 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

- | | |
|----------------------------------|------------------------------------------------------------|
| 1 1/2 cups butter | 1/2 pound seedless dark raisins |
| 1/2 cup brown sugar | 1 pound currants |
| 1 cup white sugar | 3/4 pound pitted dates, cut in small pieces |
| 6 eggs | 3/4 pound candied pineapple, cut in small pieces |
| 1/2 cup buttermilk | 3/4 pound candied cherries, cut in halves |
| 1/2 cup black coffee | 1/2 pound angelique (candied rhubarb), cut in small pieces |
| 1 cup brandy | 1/4 pound citron, cut in small pieces |
| 1/3 cup molasses | 1/4 pound candied orange peel, cut in small pieces |
| 5 cups all purpose flour | 1/4 pound candied lemon peel, cut in small pieces |
| 1 teaspoon salt | 1/4 pound chopped walnuts |
| 1/2 teaspoon baking powder | 1/4 pound chopped pecans |
| 1/2 teaspoon soda | 1/4 pound chopped blanched almonds |
| 1/2 teaspoon cloves | |
| 1/2 teaspoon mace | |
| 1/2 teaspoon nutmeg | |
| 1 teaspoon cinnamon | |
| 1/8 teaspoon ginger | |
| 1/2 pound figs | |
| 1/2 pound seedless white raisins | |

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

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 fruits 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.

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. 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.

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, finely cut |
| 1 teaspoon salt | 1/4 pound walnuts, broken |
| 1 teaspoon baking powder | 1/4 pound citron, finely cut |
| 1/2 teaspoon soda | 1/2 pound candied cherries, sliced or halved |
| 1/2 teaspoon nutmeg | 1/4 pound candied pineapple, cut in pieces |
| 1/2 teaspoon mace | 2 tablespoons candied orange peel, finely cut |
| 1/2 teaspoon cinnamon | 6 figs, finely cut |
| 1/2 teaspoon cloves | |
| 1/4 cup light molasses | |
| 1/4 cup buttermilk | |
| 2 tablespoons grape juice 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, buttermilk, grape juice, lemon juice and lemon rind.
6. Alternately add dry and liquid ingredients. Add fruits 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.

COLONIAL FRUIT CAKE

- | | |
|----------------------------------------------------|----------------------------------------------------|
| 3/4 cup butter | 1/4 pound candied lemon peel, cut in small pieces |
| 3/4 cup sugar | 1/4 pound candied pineapple, cut in small pieces |
| 3 eggs | 1/4 pound candied cherries, cut in small pieces |
| 1/4 cup honey | 1/4 pound citron, cut in small pieces |
| 2 cups all purpose flour | 1/8 pound crystallized ginger, cut in small pieces |
| 1/2 teaspoon salt | 1 pound white raisins |
| 1 teaspoon baking powder | 1/4 pound coconut |
| 1/4 cup orange juice | 1/4 pound chopped nuts |
| 1/4 cup brandy or wine | |
| 1/4 pound dried apricots, cut in small pieces | |
| 1/4 pound candied orange peel, 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.
4. Add eggs one at a time. Beat well after the addition of each. Add honey. Blend.
5. Sift flour. Measure. Sift with salt and baking powder.
6. Add dry ingredients, orange juice and brandy alternately to creamed mixture. Blend.
7. Add fruits, coconut and chopped nuts. Blend thoroughly.
8. Spoon into pans.
9. Bake at 250 degrees. See Time Chart.
10. Makes about 5 pounds.



Fruit Cakes and Bread (Continued)

PERFECTION FRUIT CAKE

- | | |
|----------------------------------------|----------------------------------------|
| 1 cup butter | 4 ounces candied orange peel, diced |
| 2 cups firmly packed light brown sugar | 4 ounces candied pineapple, diced |
| 4 eggs | 8 ounces candied cherries, cut in half |
| 3 cups all purpose flour | 4 ounces citron, cut in small pieces |
| 1 teaspoon baking powder | 8 ounces seeded raisins |
| 1 teaspoon salt | 8 ounces seedless white raisins |
| 1 teaspoon allspice | 1 cup chopped walnuts |
| 1 teaspoon cinnamon | 1 cup chopped pecans |
| $\frac{1}{2}$ teaspoon nutmeg | |
| $\frac{1}{2}$ teaspoon cloves | |
| $\frac{3}{4}$ cup fruit juice | |
| 4 ounces candied lemon peel, diced | |

1. Have ingredients room temperature.
2. Line 2 greased loaf pans with waxed paper. Allow paper to extend $\frac{1}{2}$ inch above all sides of pan. Grease paper.
3. Cream butter well. Add sugar gradually. Cream.
4. Add eggs one at a time. Beat well after the addition of each.
5. Sift flour. Measure. Sift three times with baking powder, salt and spices.
6. Add dry ingredients and fruit juice alternately to creamed mixture.
7. Add fruits and nuts. Blend thoroughly.
8. Spoon into prepared pans.
9. Bake at 250 degrees. See Time Chart.
10. Makes about 5 $\frac{1}{2}$ pounds.

RICH CHRISTMAS STOLLEN

- | | |
|--------------------------------------|-------------------------------|
| 1 cup milk | 4 cups all purpose flour |
| 2 (1 ounce) yeast cakes | $\frac{1}{2}$ cup sugar |
| 1 teaspoon sugar | 3 egg yolks |
| 1 cup butter (half lard may be used) | $\frac{1}{2}$ teaspoon salt |
| | $\frac{1}{4}$ 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ inch thick. Brush with melted butter and cover with Filling.

Filling

- 1 pound pitted dates, cut in pieces
- $\frac{1}{2}$ cup chopped 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 1 $\frac{1}{2}$ 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

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|----------------------------------|----------------------------------------------|
| 1 cup milk | 1 teaspoon grated lemon rind |
| $\frac{1}{4}$ cup butter | 2 cups all purpose flour |
| $\frac{1}{2}$ cup sugar | 2 eggs, well beaten |
| 2 teaspoons salt | About 2 $\frac{3}{4}$ cups all purpose flour |
| 2 (1 ounce) yeast cakes | Softened butter |
| $\frac{1}{4}$ cup lukewarm water | |

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 1 $\frac{1}{2}$ hours).
9. Divide into 4 parts. Use $\frac{1}{4}$ recipe for each tree.

Cinnamon-Roll Christmas Tree

(for one tree)

10. Roll one portion of dough into a rectangle 5 x 13 x $\frac{1}{2}$ inches. Brush with softened butter. Sprinkle with Cinnamon-Sugar mixture:

- | | |
|-------------------------|---------------------|
| $\frac{1}{3}$ 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, overlapping slightly; then a row of three slices; four slices and finally five slices.
14. Use the two end slices for the trunk.
15. Cover. 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.



Fruit Cakes and Bread (Continued)

CHRISTMAS WREATH

- | | |
|------------------------|------------------------------------|
| 1/2 cup shortening | 1 egg, beaten |
| 1 teaspoon salt | About 3 3/4 cups all purpose flour |
| 1/2 cup sugar | Softened butter |
| 1/2 cup boiling water | Cinnamon-Sugar mixture |
| 1 ounce yeast cake | |
| 1/2 cup lukewarm water | |

- Combine shortening, salt, sugar and boiling water. Stir to dissolve. Cool to lukewarm.
- Soften yeast in lukewarm water.
- Combine liquid mixtures. Add beaten egg. Mix well.
- Add about half of the flour. Beat well.
- Add remaining flour to make a soft dough.
- Turn out on floured surface. Knead until smooth and satiny.
- Place in lightly greased bowl. Brush top with melted shortening. Cover.
- Let rise in warm place until doubled in bulk. Punch down. Let rest 10 minutes.
- Turn out onto floured canvas. Divide dough into 2 parts. Use 1 part for each wreath.

To Make Wreaths

- Roll each portion of dough into a rectangle 6 x 24 inches.
- Brush with softened butter. Sprinkle with Cinnamon-Sugar mixture.

Cinnamon-Sugar Mixture

- | | |
|---------------|---------------------|
| 1/3 cup sugar | 1 teaspoon cinnamon |
|---------------|---------------------|
- Roll as for jelly roll. Cut into 19 slices. Use ends to cut into 4 inch triangles to form ends of the bow or wreath.
 - On greased cooky sheets or 12 inch round cake pans arrange 16 rolls cut side down to form a wreath. Reserve one roll for the knot of the bow.
 - Bake triangles and single roll separately.
 - Let rise in warm place until doubled in bulk.
 - Bake at 350 degrees 20 to 25 minutes or until delicately browned.
 - Make Powdered Sugar Frosting.

Powdered Sugar Frosting

- | | |
|------------------------------------|-------------------------------------|
| 1 1/2 cups powdered sugar | 1/4 teaspoon almond extract |
| Enough cream to make a thick paste | Candied cherries, citron, angelique |
| 1/2 teaspoon vanilla | |
- Combine all ingredients except fruit. Mix until smooth.
 - Frost wreath. Decorate with pieces of candied cherries, citron or angelique.
 - Makes 2 large wreaths.

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 |
- Scald milk at a low heat. Add marshmallows. Stir constantly and cook until smooth. Remove from heat.
 - Mix graham cracker crumbs, raisins, candied fruits and nuts.
 - Add marshmallow mixture. Blend well.
 - Pour into an aluminum foil lined 8 x 8 x 2 inch glass baking dish or a 2-quart casserole. Press firmly into dish.
 - Decorate top with pieces of candied cherries and pineapple.
 - Let age at least one month. Sprinkle sherry over cake about twice a week while aging.
 - Makes 1 fruit cake.

FRUIT CAKE DELIGHT

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|-----------------------------------------------------|---------------------------------|
| 1 cup candied pineapple, cut in fairly large pieces | 3 tablespoons light brown sugar |
| 1 cup candied cherries, cut in halves | 3 tablespoons honey |
| 1/2 cup finely cut candied orange peel | 2 eggs, well beaten |
| 1/2 cup finely cut candied lemon peel | 1/2 cup all purpose flour |
| 1/4 cup finely cut citron | 1/2 teaspoon salt |
| 1/3 cup butter | 1/2 teaspoon baking powder |
| | 1/8 teaspoon allspice |
| | 1/8 teaspoon nutmeg |
| | 2 tablespoons orange juice |
| | 3 1/2 cups pecan halves |
- Have ingredients room temperature.
 - Line an 8 x 8 x 2 inch pan with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
 - Wash excess sugar from whole candied fruits. Dry fruit. Cut in pieces. Reserve some whole cherries and pecans for decorating.
 - Cream butter. Add sugar and honey. Beat well.
 - Beat eggs until light and fluffy. Add to creamed mixture.
 - Sift flour. Measure. Sift with salt, baking powder and spices. Add to creamed mixture with orange juice. Blend.
 - Spread 1/3 of this batter over bottom of pan.
 - Add the remaining batter to fruits and nuts. Blend well.
 - Spoon into pan. Press down firmly. Smooth top with spoon or spatula.
 - Decorate with cherries and nuts if desired.
 - Place pan in larger pan of hot water.
 - Bake at 300 degrees 1 hour. Remove from water. Bake 1 hour longer.
 - Makes 1 fruit cake.

FESTIVE FRUIT CAKE

- | | |
|--------------------------------------------------|-------------------------------------------------|
| 1 cup butter | 3/4 pound candied cherries, cut in small pieces |
| 1 cup sugar | 1 pound white raisins |
| 5 eggs | 1/2 pound chopped pecans |
| 1 tablespoon vanilla | 1/2 pound chopped Brazil nuts |
| 2 1/2 cups cake flour | 1/4 pound chopped black walnuts |
| 1/4 teaspoon salt | 1/4 pound chopped walnuts |
| 1/2 cup drained crushed pineapple | |
| 3/4 pound candied pineapple, cut in small pieces | |
- Have ingredients room temperature.
 - Line 2 greased loaf pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pan. Grease paper.
 - Cream butter well. Add sugar gradually.
 - Add eggs one at a time. Beat well after the addition of each. Add vanilla.
 - Sift flour. Measure. Sift with salt. Add to creamed mixture.
 - Add fruits and nuts. Blend thoroughly.
 - Spoon into pans.
 - Bake at 250 degrees. See Time Chart.
 - Makes about 6 pounds.



Plum Puddings

ENGLISH PLUM PUDDING

¼ pound dry bread crumbs	¼ pound candied orange peel, finely cut
½ pound chopped suet	
¼ pound all purpose flour	2 ounces citron, finely cut
½ teaspoon allspice	2 ounces blanched almonds, finely cut
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 fruits, 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

⅔ 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 saucepan.
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.

STEAMED SUET PUDDING

2 ½ cups all purpose flour	½ cup diced candied cherries
1 teaspoon soda	
½ teaspoon salt	½ cup diced candied pineapple
1 ½ cups ground suet	1 cup milk
1 ½ cups seedless raisins	1 cup molasses
1 ½ cups currants	
½ cup diced citron	

1. Sift flour. Measure. Sift three times with soda and salt. Add suet and fruits. Mix well.
2. Combine milk and molasses. Add to dry ingredients. Blend.
3. Fill well greased 6-cup mold ¾ full. Cover.
4. Steam about 4 hours. Serve warm with Brandy Sauce.
5. Makes 12 servings.

Brandy Sauce

¼ cup butter	½ cup cream
1 cup powdered sugar	2 tablespoons brandy
2 egg yolks	2 egg whites

6. Cream butter at a medium speed of the electric mixer. Add sugar gradually. Cream well. Add egg yolks and cream. Blend.
7. Cook at a low heat or over boiling water until thick and smooth. Stir constantly. Add brandy.
8. Beat egg whites at a high speed of the electric mixer until stiff but not dry. Fold into hot custard.

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 teaspoon salt	½ cup chopped nuts
1 cup butter	½ cup shredded coconut
2 ½ cups brown sugar	Pecan halves
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)

OATMEAL COOKIES

- | | |
|----------------------------------|---------------------|
| 1 cup butter | 1 teaspoon soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| 2 eggs | ¼ cup buttermilk |
| 2 cups raw quick cooking oatmeal | 1 cup raisins |
| 2 cups all purpose flour | ½ 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 |
| ¾ cup light brown sugar | 2 tablespoons warm water |
| ¾ cup granulated sugar | 1 cup broken walnuts |
| 3 eggs | ½ pound milk chocolate, cut in chunks |
| 2½ 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.

SOFT MOLASSES COOKIES

- | | |
|--------------------------|---------------------------------------|
| 3 cups all purpose flour | ½ cup vegetable shortening |
| ½ cup sugar | 1 egg |
| 2 teaspoons soda | ¾ cup and 2 tablespoons dark molasses |
| 1 teaspoon salt | ½ cup hot water |
| 1 tablespoon ginger | 1 tablespoon vinegar |
| 1 teaspoon cinnamon | |

1. Sift flour. Measure. Sift with sugar, soda, salt, ginger and cinnamon. Place in mixing bowl.
2. Add shortening, egg and molasses.
3. Combine hot water and vinegar. Add to flour mixture.
4. Stir to combine ingredients. Beat at a low speed of the electric mixer for 2 minutes.
5. Drop level tablespoonfuls 3 inches apart onto greased cooky sheets.
6. Bake at 375 degrees about 12 minutes.
7. When cool spread bottom of cooky with Butter Frosting.

Butter Frosting

- | | |
|------------------------------|------------------------|
| ¼ cup melted butter | 2½ cups powdered sugar |
| About 2 tablespoons hot milk | 1 teaspoon vanilla |

8. Blend all ingredients until smooth and of spreading consistency. Spread a thin coating over bottom of cookies. Add additional milk if frosting hardens.
9. Makes 4 dozen 3-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 | |

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

Vanilla Icing

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

1. Combine all ingredients. Beat until smooth.

DOUBLE CHOCOLATE COOKY CAKES

- | | |
|---------------------------------|--------------------|
| 3 squares unsweetened chocolate | ½ cup butter |
| 2 cups all purpose flour | ¾ cup brown sugar |
| ½ teaspoon baking powder | 1 egg |
| ¼ teaspoon soda | 1 teaspoon vanilla |
| ¼ teaspoon salt | ⅔ cup milk |

1. Melt chocolate over hot water. Cool.
2. Sift flour. Measure. Sift three times with baking powder, soda, and salt.
3. Cream butter at a medium speed of the electric mixer. Add brown sugar gradually. Cream until light and fluffy.
4. Add egg. Beat well.
5. Add chocolate and vanilla.
6. Add dry ingredients and milk alternately to creamed mixture.
7. Drop from tablespoon onto greased cooky sheets. Place about 2 inches apart. Cookies should be large.
8. Bake at 350 degrees about 10 minutes.
9. Cool. Make frosting.

Frosting

- | | |
|---------------------------------|-----------------------|
| 1 cup semi-sweet chocolate bits | 2 cups powdered sugar |
| 2 tablespoons butter | 1 teaspoon vanilla |
| ¼ cup milk | ½ cup chopped pecans |

10. Combine chocolate, butter and milk in top of double boiler.
11. Heat over hot water until chocolate and butter are melted. Blend well.
12. Keep chocolate over hot water. Add sugar and vanilla. Beat until smooth.
13. Remove from over hot water. Stir until of spreading consistency.
14. Frost cookies. Sprinkle with chopped pecans.
15. Makes 2 dozen.



Drop Cookies (Continued)

SOUR CREAM CRISPS

- | | |
|---------------------------------------|-------------------------------------|
| 1/2 cup butter | 1/2 teaspoon nutmeg |
| 1 cup firmly packed light brown sugar | 1/2 cup cultured sour cream |
| 1/2 teaspoon vanilla | 1/4 cup finely cut citron |
| 1 egg | 1/2 cup finely cut candied cherries |
| 2 cups cake flour | 1 cup chopped nuts |
| 1/2 teaspoon soda | |

1. Cream butter. Add brown sugar. Cream well.
2. Add vanilla and egg. Beat well.
3. Sift flour. Measure. Sift three times with soda and nutmeg.
4. Add dry ingredients and sour cream alternately to creamed mixture. Blend.
5. Fold in citron, cherries and nuts.
6. Drop from level teaspoonfuls 2 inches apart onto greased cookie sheets.
7. Bake at 350 degrees about 10 minutes.
8. Makes about 9 dozen 1 1/2-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.

LEMON DROPS

- | | |
|-------------------------|-----------------------------------|
| 1 cup all purpose flour | 1 egg |
| 1/4 teaspoon soda | 1/2 teaspoon vanilla |
| 1/4 teaspoon salt | 2 tablespoons lemon juice |
| 1/4 cup butter | 1 1/2 teaspoons grated lemon rind |
| 1/2 cup sugar | |

1. Sift flour. Measure. Sift with soda and salt.
2. Cream butter. Add sugar. Cream well.
3. Add egg and vanilla. Beat well.
4. Add sifted dry ingredients, lemon juice and lemon rind to creamed mixture. Blend.
5. Drop level teaspoonfuls onto greased cookie sheets.
6. Sprinkle with Lemon Sugar.

Lemon Sugar

- | | |
|--------------------------------|---------------------|
| 1/2 teaspoon grated lemon rind | 2 tablespoons sugar |
|--------------------------------|---------------------|
7. Combine and mix well. Sprinkle over cookies.
 8. Bake at 350 degrees 10 to 12 minutes.
 9. Makes about 4 dozen 1 1/2-inch cookies.

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.

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 cookie 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 cookie 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.



Drop Cookies (Continued)

CHOCOLATE NUT DROPS

- | | |
|-------------------|-----------------------------------------------|
| 3/4 cup butter | 1/4 pound sweet chocolate, grated |
| 1 cup sugar | 2 cups all purpose flour |
| 2 eggs | 1/2 pound unblanched almonds, grated (3 cups) |
| 1/2 teaspoon salt | |

1. Cream butter. Add sugar gradually. Add eggs. Beat well.
2. Add salt, grated chocolate, flour and nuts. Blend.
3. Drop from teaspoon onto greased cookie sheets.
4. Bake at 325 degrees 15 to 20 minutes.
5. Makes about 12 dozen 1 1/2-inch cookies.

COCONUT OATMEAL MACAROONS

- | | |
|-----------------------------------------|---------------------------------|
| 1/2 cup butter | 1/2 teaspoon baking powder |
| 1/2 cup firmly packed light brown sugar | 1/4 teaspoon salt |
| 1/2 cup granulated sugar | 1 teaspoon cinnamon |
| 1 egg | 1/4 teaspoon nutmeg |
| 1 1/2 tablespoons vinegar | 1 cup raw quick cooking oatmeal |
| 1 cup all purpose flour | 1 cup chopped coconut |
| 1/2 teaspoon soda | |

1. Cream butter. Add brown and granulated sugar. Cream well.
2. Add egg and vinegar. Beat well.
3. Sift flour. Measure. Sift three times with soda, baking powder, salt, cinnamon and nutmeg. Add to creamed mixture. Blend well.
4. Add oatmeal and coconut. Blend.
5. Drop from level teaspoon onto greased cookie sheets.
6. Bake at 375 degrees 10 to 12 minutes.
7. Makes about 7 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 | |

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

PECAN THINS

- | | |
|---------------------------------------|-------------------------------|
| 1/2 cup butter | 1 cup all purpose flour |
| 1 cup firmly packed light brown sugar | 1 teaspoon baking powder |
| 1 teaspoon vanilla | 1/2 teaspoon salt |
| 1 egg | 1/2 cup finely chopped pecans |

1. Cream butter. Add sugar gradually. Cream well.
2. Add vanilla and egg. Beat well.
3. Sift flour. Measure. Sift three times with baking powder and salt. Add to creamed mixture.
4. Add pecans. Blend.
5. Drop level teaspoonfuls 2 inches apart onto greased cookie sheets.
6. Bake at 350 degrees 12 to 14 minutes.
7. Makes about 8 1/2 dozen 2-inch cookies.

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 | |

1. Cream butter. Add sugar. Cream well.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift flour, cinnamon, cloves, salt, soda and baking powder together. Add to creamed mixture.
4. Add dates.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 375 degrees about 12 to 15 minutes.
7. Makes about 19 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 |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
3. Sift flour, baking powder and salt together. Add nuts.
4. Add dry ingredients to creamed mixture.
5. Drop a level teaspoonful of dough onto greased cookie sheets. Cookies spread.
6. Bake at 400 degrees 8 to 10 minutes.
7. Makes about 12 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 | |

1. Beat egg whites until foamy. Add salt. Continue beating until soft peaks are formed.
2. Gradually add sugar. Continue beating until very stiff.
3. Fold in vanilla and cooled chocolate.
4. Add coconut. Blend thoroughly.
5. Drop from teaspoon onto lightly greased cookie sheets.
6. Bake at 300 degrees 20 to 25 minutes.
7. 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 | |

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



Drop Cookies (Continued)

ROCKS

- | | |
|---------------------------|-----------------------------------------|
| 2½ cups all purpose flour | 3 eggs |
| ½ teaspoon allspice | 1½ cups dates, cut in small pieces |
| 1 teaspoon cinnamon | 1½ cups walnuts, broken in small pieces |
| 1 teaspoon soda | |
| 1 cup butter | |
| 1½ 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 cookie sheets.
- Bake at 400 degrees about 12 to 15 minutes.
- Makes about 4 dozen.

CHOCOLATE TOPPED NUT CRUNCHIES

- | | |
|--------------------------------------|-----------------------------|
| ½ cup butter | 1⅔ cups all purpose flour |
| ½ cup firmly packed dark brown sugar | ½ teaspoon soda |
| ¼ cup granulated sugar | 1 teaspoon salt |
| 1 egg | 1 cup coarsely chopped nuts |
| 1 teaspoon vanilla | |

- Cream butter. Add brown and granulated sugar. Cream well.
- Add egg and vanilla. Cream well.
- Sift flour. Measure. Sift with soda and salt. Add to creamed mixture. Blend.
- Add nuts. Mix well.
- Drop level teaspoonfuls onto greased cookie sheets. Make a depression in center of cookies before baking and again during baking period.
- Bake at 375 degrees about 10 minutes. Cool.
- Fill center with Creamy Chocolate Frosting.

Creamy Chocolate Frosting

- | | |
|--------------------------------|------------------------------------|
| ¼ cup butter | About 2 cups sifted powdered sugar |
| 1 square unsweetened chocolate | 1 teaspoon vanilla |
| 3 tablespoons milk | Pecan halves |
| ⅛ teaspoon salt | |

- Melt butter and chocolate in saucepan. Add milk and salt. Stir to blend. Heat thoroughly.
- Add powdered sugar and vanilla. Stir until smooth, cool and of spreading consistency.
- Place about ½ teaspoonful of frosting in depression in cookie.
- Swirl frosting or top with pecan half.
- Makes about 7½ dozen 1½-inch cookies.

HONEY DROPS

- | | |
|---------------------------|---------------------------------------------|
| ½ cup butter | 1 teaspoon salt |
| ½ cup sugar | ½ cup chopped nuts, toasted |
| 1 egg | ¼ cup chopped citron |
| 1 teaspoon vanilla | ½ cup candied cherries, cut in small pieces |
| 1 cup honey | |
| 3 cups all purpose flour | |
| 3 teaspoons baking powder | |

- Cream butter. Add sugar gradually. Cream well.
- Add egg and vanilla. Beat well.
- Add honey. Blend well.
- Sift flour. Measure. Sift with baking powder and salt. Add to creamed mixture. Blend.
- Add nuts, citron and cherries.
- Drop level teaspoonfuls onto greased cookie sheets.
- Bake at 350 degrees about 10 minutes.
- Makes about 10 dozen 1½-inch cookies.

STUFFED DATE DROPS

- | | |
|---------------------------------------|---------------------------|
| 3½ dozen pitted dates | 1 egg |
| ⅓ cup walnut pieces | 1¼ cups all purpose flour |
| ¼ cup butter | ¼ teaspoon salt |
| ¾ cup firmly packed light brown sugar | ¼ teaspoon baking powder |
| ½ teaspoon vanilla | ½ teaspoon soda |
| | ½ cup cultured sour cream |

- Stuff dates with walnut pieces.
- Cream butter. Add brown sugar. Cream well.
- Add vanilla and egg. Beat well.
- Sift flour. Measure. Sift three times with salt, baking powder and soda.
- Add dry ingredients and sour cream alternately to creamed mixture. Blend.
- Stir dates into batter.
- Drop from teaspoon onto greased cookie sheets. Allow one date for each cookie.
- Bake at 375 degrees 12 to 15 minutes.
- Makes 3½ dozen 2½-inch cookies.
- When cool spread with Golden Icing.

Golden Icing

- | | |
|------------------------|--------------------|
| ¼ cup butter | 1 teaspoon vanilla |
| 1½ cups powdered sugar | Hot water |
- Melt butter at a low heat until golden color. Add powdered sugar and vanilla. Stir until smooth.
 - Add hot water until mixture is of spreading consistency.
 - Spread on top of cookies.

CHOCOLATE CROWNS

- | | |
|---------------------------------|-------------------------------------------------|
| 1¾ cups all purpose flour | 2 eggs |
| 1 teaspoon soda | ½ cup cultured sour cream |
| ½ teaspoon baking powder | 2 squares chocolate, melted and cooled slightly |
| ¼ teaspoon salt | 1 cup chopped nuts |
| ½ cup butter | 1 teaspoon vanilla |
| 1 cup firmly packed brown sugar | |

- Sift flour. Measure. Sift three times with soda, baking powder and salt.
- Cream butter at a medium speed of the electric mixer.
- Add sugar gradually. Cream well.
- Add eggs one at a time. Beat well after the addition of each.
- Add dry ingredients and sour cream alternately to creamed mixture.
- Add chocolate, nuts, and vanilla. Blend. Dough is very soft. Chill if desired.
- Drop from level tablespoon about 2 inches apart onto greased cookie sheets.
- Bake at 350 degrees 10 to 12 minutes.
- Frost with Delicious Chocolate Frosting.

Delicious Chocolate Frosting

- | | |
|-------------------------------------------------|--------------------|
| ⅓ cup butter | 1 egg |
| 1½ cups powdered sugar | ½ teaspoon vanilla |
| 2 squares chocolate, melted and cooled slightly | Whole pecans |

- Cream butter at a medium speed of the electric mixer. Add sugar gradually. Cream well.
- Add chocolate, egg, and vanilla. Cream thoroughly.
- Spread on top of cookies. Decorate with pecan halves.
- Makes 5 dozen 2½-inch cookies.



Drop Cookies (Continued)

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 from 1/2 teaspoon, 3 inches apart, onto greased cooky sheets.
4. Bake at 350 degrees about 10 minutes.
5. Remove from cooky 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.

CANDIED CHERRY MACAROONS

1/2 cup sweetened condensed milk **1 teaspoon almond extract**
2 cups shredded coconut **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 **3/4 cup chopped dates**
1/4 teaspoon salt **1 cup chopped pecans**
3/4 cup sugar **1 teaspoon vanilla**

1. Beat egg whites and salt until they hold a peak.
2. Gradually add sugar, beating constantly.
3. Fold in chopped dates, 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 **1/2 pound coconut**
5 tablespoons water **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

1/2 pound almond paste **3 egg whites**
1 cup less 1 tablespoon sugar **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

1/2 cup butter **1/4 teaspoon soda**
1 cup light brown sugar **1/4 teaspoon salt**
1 egg **1 cup mixed glazed fruit, finely cut (pineapple, citron, cherries)**
1/2 tablespoon brandy
1 3/4 cups cake flour **1/2 cup broken walnuts**
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 1/2-inch cookies.

FROSTED FRUIT DROPS

1/2 cup butter **3/4 cup candied cherries, cut in halves**
1 cup brown sugar **1/2 cup dates, cut in small pieces**
1 egg **3/4 cup pecans, broken into small pieces**
1 3/4 cups all purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
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 1/2 cups powdered sugar **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

- | | |
|-----------------------|--------------------------|
| ½ cup dark corn syrup | ½ teaspoon cloves |
| ½ cup sugar | ½ teaspoon cinnamon |
| ½ cup butter, melted | ½ teaspoon soda |
| 6 tablespoons cream | 2 tablespoons cream |
| ½ 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 2 tablespoons cream. Add to above mixture with flour.
4. Refrigerate overnight.
5. Roll on floured canvas to ⅛ 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 | ¼ teaspoon baking powder |
| ½ cup powdered sugar | ¼ 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 ¼ 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 4 dozen 2-inch cookies.

CHOCOLATE MINT WAFERS

- | | |
|-----------------|--------------------------|
| ¾ cup butter | 1 egg |
| ½ teaspoon salt | 2 cups all purpose flour |
| ½ teaspoon soda | 1 teaspoon baking powder |
| ¾ cup cocoa | ¼ cup milk |
| 1 cup sugar | |

1. Cream butter. Add salt, soda and cocoa. Blend thoroughly.
2. Add sugar. 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

- | | |
|-------------------------------|------------------------------|
| ¼ cup cream | ⅛ teaspoon salt |
| ¼ 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 | ½ teaspoon nutmeg |
| 1 ½ cups brown sugar | ½ teaspoon cinnamon |
| 2 eggs | 1 cup raisins, cut in pieces |
| ½ cup molasses | ½ cup chopped black walnuts |
| 3 ½ cups all purpose flour | ⅓ cup cream |
| 2 teaspoons soda | ⅓ 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 ¼ 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.

STAR-BRIGHT COOKIES

- | | |
|-----------------------------------|-------------------------------|
| ½ cup butter | ½ teaspoon baking powder |
| ½ cup sugar | ¼ teaspoon salt |
| 1 egg yolk | 3 tablespoons milk |
| 1 ½ teaspoons vanilla | ½ teaspoon peppermint extract |
| 1 ½ 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 ⅛ inch thick on floured canvas. Cut with 2-inch cooky cutter. Place on greased cooky sheets.
7. Roll pink dough ⅛ 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.

COOKY JAR COOKIES

- | | |
|----------------------------|--------------------------|
| 1 cup butter | ¾ teaspoon salt |
| 1 ¼ cups sugar | ¼ teaspoon nutmeg |
| 1 egg | 6 tablespoons cold water |
| 2 ½ cups all purpose flour | Raisins |
| 1 teaspoon soda | Sugar |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg. Beat well.
3. Add sifted dry ingredients and cold water alternately.
4. Refrigerate overnight.
5. Put part of dough on well floured canvas. Roll about ⅜ inch thick. Cut with 4-inch cooky cutter.
6. Place on ungreased cooky sheets. Add 3 or 4 raisins. Sprinkle with sugar.
7. Bake at 425 degrees about 10 minutes.
8. Makes about 2 dozen.



Rolled Cookies (Continued)

CHRISTMAS STARS

- 3/4 cup butter (or half butter, 1 teaspoon vanilla
half vegetable shortening) 1/2 teaspoon salt
- 1/2 cup sugar 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 MACARON TOPS

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

1. Cream butter. 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 1/4 teaspoon cinnamon
- 1 cup sugar 1/8 teaspoon salt
- 1/4 pound unblanched almonds, grated (1 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 16 dozen 1 1/2-inch cookies.

HAZELNUT SHORTS

- 1 cup butter 2 1/2 cups cake flour
- 1/2 cup sugar 1/4 teaspoon salt
- 1 teaspoon vanilla Currant jelly
- 1/2 pound hazelnuts, grated

1. Cream butter. Add sugar. Cream well. Add vanilla. Blend.
2. Add hazelnuts. Mix well.
3. Sift flour. Measure. Sift three times with salt. Add to creamed mixture. Work with hands to form a ball.
4. Roll on floured canvas. Cut with small cooky cutters.
5. Place on greased cooky sheets.
6. Bake at 350 degrees 12 to 15 minutes.
7. When cool spread bottom of half the cookies with jelly. Cover with another cooky. Frost.

Frosting

- 1 tablespoon melted butter Enough cream to make a frosting of spreading consistency
- 1 cup powdered sugar 1/3 cup grated pistachio nuts
- 1/2 teaspoon vanilla

8. Combine butter, sugar, vanilla and cream. Blend. Spread on cookies. Sprinkle with nuts.

BERLINER KRANZER

- 3 3/4 cups sifted all purpose flour 4 hard cooked egg yolks, sieved
- 1/2 teaspoon salt 1/2 cup light cream
- 1 cup butter 1 teaspoon vanilla
- 1 cup granulated sugar 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 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 9 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
- 1/3 cup finely chopped blanched almonds 2 eggs, beaten
- 1/3 teaspoon grated lemon rind 2/3 cup strained honey
- 2 teaspoons soda
- 2 teaspoons hot water
- 1 tablespoon orange juice
- 2 cups all purpose flour

1. Combine citron, candied peel and almonds. 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 1/4 inch thick. (Dough is quite soft.)
8. Cut into 2 1/2x1 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
 - 1/8 teaspoon salt 1 tablespoon grated lemon rind
 - 2 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.



Rolled Cookies (Continued)

LEBKUCHEN

1½ cups light corn syrup ¼ cup lard
½ 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.

½ cup butter 4½ cups all purpose flour
1½ cups sugar (or enough to make stiff
¼ teaspoon soda dough)
1½ teaspoons baking powder ⅓ cup chopped almonds
½ teaspoon cinnamon ⅓ cup chopped citron
⅛ teaspoon cloves 2 eggs
1¼ teaspoons salt ½ 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 ⅜ 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.)

RUM KISSES

2 egg whites 1 cup walnuts, grated
2 cups sifted powdered sugar Powdered sugar for rolling
1 cup pecans grated

1. Beat egg whites until stiff.

2. Add powdered sugar gradually. Beat well.

3. Fold in grated nuts.

4. Refrigerate several hours.

5. Sprinkle a board or canvas generously with powdered sugar instead of flour.

6. Roll a small portion of dough at a time to ¼ inch thickness.

7. Cut with small round cooky cutter. Dip cutter in water for easier cutting.

8. Place on greased cooky sheets.

9. Bake at 350 degrees about 10 minutes.

10. Frost while warm with Rum Frosting.

Rum Frosting

1½ cups sifted powdered sugar About 3 tablespoons rum

11. Blend to spreading consistency.

12. Makes about 7 dozen.

BUTTERED RUM COOKIES

1 cup butter ¼ cup finely grated almonds
½ cup powdered sugar 2 cups sifted all purpose
½ teaspoon almond extract flour
2 tablespoons rum ½ 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 ⅛ 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

¼ cup butter 1 teaspoon rum
1½ 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 6 dozen 2-inch sandwich cookies.

DUSEN CONFECTO

2½ cups all purpose flour 1½ teaspoons vanilla
½ cup sugar ½ cup currant or rasp-
¼ teaspoon salt berry jelly
1 cup butter About ½ cup sugar
½ 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 1¼-inch cookies.

ELLA'S WHITE SUGAR COOKIES

1 cup butter 1 teaspoon vanilla
1 cup powdered sugar 2½ cups all purpose flour
1 egg 1 teaspoon salt
1½ teaspoons almond extract Granulated sugar

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

2. Add egg, almond extract and vanilla. Cream well.

3. Sift flour. Measure. Sift with salt. Add to creamed mixture. Blend.

4. Roll on well-floured canvas to ⅛ inch thickness.

5. Cut with 3-inch cooky cutter or fancy cutters, animal, etc. Sprinkle with sugar. Decorate or frost when cold.

6. Place on greased cooky sheets.

7. Bake at 375 degrees 8 to 10 minutes.

8. Makes 5 dozen 3-inch cookies.



Rolled Cookies (Continued)

SWISS COOKIES

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

1. Cream butter. Add sugar 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 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 9 dozen 2-inch cookies.

TRILBYS

- | | |
|------------------------------------------|------------------------------|
| 1 cup butter | 2 eggs |
| 1 cup brown sugar | 1 2/3 cups all purpose flour |
| 2 cups raw quick cooking oatmeal, ground | 1 teaspoon soda |
| | 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 1/2 inches wide and 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 | 1/2 pound pitted dates, finely cut (1 1/2 cups) |
| 1 cup water | |
8. Cook all ingredients together until dates are soft and mixture is thick.
 9. Makes about 10 dozen.

CHRISTMAS CUT-OUTS

- | | |
|------------------------------|-------------------------------------------------------|
| 1 cup butter | 1 cup raw quick cooking oatmeal |
| 1/2 cup sugar | 1 (6 ounce) package semi-sweet chocolate bits, melted |
| 1 egg | |
| 1 teaspoon vanilla | |
| 2 1/2 cups all purpose flour | |
| 1/2 teaspoon salt | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg and vanilla. Beat until fluffy.
3. Sift flour. Measure. Sift with salt. Add to creamed mixture. Add oatmeal. Blend.
4. Roll dough on floured canvas to 1/8 inch thickness.
5. Cut about two thirds of the dough with a 1 1/2-inch round cutter.
6. Cut remaining dough with smaller cutters such as flower petals, small trees, stars, bells, etc. These are to be placed on top of large cooky after baking.
7. Place on greased cooky sheets.
8. Bake at 375 degrees about 10 minutes. Cool.
9. Melt chocolate over low heat. Spread each large cooky with chocolate. Place one or more small cookies on chocolate.
10. Makes about 10 dozen 1 1/2-inch cookies.

PEEK-A-BOO OATMEAL COOKIES

- | | |
|-----------------------------------------|--------------------------------------|
| 1/2 cup butter | 1/4 cup water |
| 1/2 cup firmly packed light brown sugar | 1 1/4 cups raw quick cooking oatmeal |
| 1 1/4 cups all purpose flour | Powdered sugar for rolling |
| 1/2 teaspoon soda | 1/4 cup jelly or jam |
| 1/2 teaspoon salt | |

1. Cream butter. Add sugar gradually. Cream well.
2. Sift flour. Measure. Sift with soda and salt. Add to creamed mixture with water. Blend.
3. Add oatmeal. Mix well.
4. Sprinkle canvas with powdered sugar.
5. Roll dough to 1/8 inch thickness. Cut with 1 1/2-inch cooky cutter.
6. Cut a small design in center of half of the cookies. Use a knife or small cooky cutter. These are for the top of the cookies.
7. Place plain cookies on greased cooky sheets.
8. Place 1/2 teaspoon jelly in center of each cooky. Cover with designed cooky. Press edges together lightly.
9. Bake at 375 degrees 8 to 10 minutes.
10. Makes 6 dozen 2-inch cookies.

SPRINGERLE

- | | |
|--------------------------|--------------------------|
| 2 eggs | 1 teaspoon baking powder |
| 1 cup sugar | 1 teaspoon anise extract |
| 2 cups all purpose flour | Anise seed if desired |
| 1/4 teaspoon salt | |

1. Beat eggs at a high speed of the electric mixer until thick and light colored.
2. Add sugar gradually. Beat at lowest speed of mixer 30 minutes.
3. Sift flour. Measure. Sift three times with salt and baking powder. Stir into egg mixture. Add anise extract. Blend well.
4. Place a small portion of the dough at a time on well floured canvas. Coat dough with flour. Pat with palms of hands to 1/4 inch thickness.
5. Dust Springerle rolling pin with flour. Press on dough to emboss the designs to get clear imprint.
6. Cut out the small squares. Anise seed may be sprinkled on cooky sheets if desired.
7. Place on greased cooky sheets to dry. Allow to dry 4 to 6 hours.
8. Bake at 325 degrees about 15 minutes or until delicately browned.
9. Store in covered container to mellow and soften.

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.



Rolled Cookies (Continued)

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 | |

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

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 |

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

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

APRICOT FILLED COOKIES

- | | |
|--------------|------------------------------|
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup sugar | 3 1/2 cups all purpose flour |
| 2 eggs | 1 teaspoon salt |
- Cream butter. Add sugar gradually. Cream well.
 - Add eggs one at a time. Beat well after the addition of each. Add vanilla.
 - Sift flour. Measure. Sift with salt. Add to creamed mixture. Chill if desired.
 - Roll out on floured canvas to 1/8 inch thickness.
 - Cut with 2 3/4-inch cutter.
 - Cut a small design in center of half of the cookies. Use a knife or small cooky cutter. Remove the small cooky. These are for the top of the cookies.
 - Place plain cookies on greased cooky sheets.
 - Place about a teaspoonful of Apricot Filling in center of plain cookies.

Apricot Filling

- | | |
|------------------------------------|---------------------------------|
| 1 cup mashed cooked dried apricots | 1/3 cup apricot liquid or water |
| 1/2 cup sugar | 2 tablespoons butter |
- Cook apricots, sugar and liquid at a low heat until the thickness of jam. Remove from heat. Cool. Add butter. Blend.
 - Place a designed cooky on top of apricot filling. Place the small cooky over the opening. Press outside edges together.
 - Bake at 375 degrees about 10 minutes.
 - Makes 3 1/2 dozen 3-inch cookies.

DELICIOUS SUGAR COOKIES

- | | |
|------------------------|-------------------------|
| 1/2 cup soft butter | 1 cup all purpose flour |
| 1/2 cup powdered sugar | 1 teaspoon vanilla |
- Combine all ingredients with pastry blender.
 - Shape into a ball with hands.
 - Roll thin on floured canvas. Cut with 3-inch cooky cutter.
 - Place on greased cooky sheets.
 - Bake at 400 degrees about 10 minutes, depending on size of cookies.
 - Makes 1 1/2 dozen 3-inch cookies.

MONDCHEN

- | | |
|---------------------------------------|-------------------------|
| 1 cup butter | 1 cup all purpose flour |
| 1 cup sugar | 1 grated lemon rind |
| 1 1/4 cups unblanched almonds, grated | 1/4 teaspoon salt |
- Cream butter. Add sugar gradually. Cream well.
 - Add remaining ingredients. Knead lightly.
 - Roll about 1/4 inch thick. Cut with crescent cutter.
 - Place on greased cooky sheets.
 - 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 | |
- Combine ingredients to make an icing that spreads easily.
 - Makes about 7 dozen.



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' cooky 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 cooky sheets.
 - Bake at 350 degrees 8 to 10 minutes.
 - Makes about 6 dozen.

FRUIT FILLED REFRIGERATOR COOKIES

- | | |
|--------------------------|-----------------------|
| 1 cup butter | 1/2 teaspoon cinnamon |
| 2 cups brown sugar | 1 teaspoon soda |
| 3 eggs | 3/4 teaspoon salt |
| 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.
 - Sift flour with cinnamon, soda and salt. Add to creamed mixture. Chill.
 - Divide dough in fourths. Roll each piece 1/4 inch thick.
 - Cover rolled dough with filling.

Filling

- | | |
|--------------------------------------------|--------------------------|
| 1 cup pitted dates, cut in
small pieces | 1/2 cup water |
| 1/2 cup sugar | 1/2 cup nuts, finely cut |
- Cook dates, sugar and water until dates are soft. Add nuts and cool.
 - Roll like jelly roll.
 - Chill in refrigerator overnight.
 - Slice thin.
 - Place on greased cooky sheets.
 - Bake at 375 degrees about 10 to 12 minutes.
 - Makes about 24 dozen 2-inch cookies.

WHIRLIGIGS

- | | |
|--------------------------|--------------------------------------------|
| 3 cups all purpose flour | 2 teaspoons vanilla |
| 1 teaspoon salt | 3 tablespoons water |
| 3/4 teaspoon soda | 2 squares unsweetened
chocolate, melted |
| 3/4 cup butter | Hot milk |
| 1 1/2 cups sugar | |
| 1 egg | |
- Sift flour, salt and soda together.
 - Cream butter. Add sugar gradually. Cream well.
 - Add egg and vanilla. Beat well.
 - Add sifted dry ingredients and water. Blend.
 - Divide dough in half. Add melted chocolate to 1/2 of the dough.
 - Shape each piece of dough into rolls about 1 1/4 inches in diameter and 12 inches long.
 - Refrigerate several hours until firm.
 - Cut rolls in half lengthwise. Brush cut surface with hot milk.
 - Place a chocolate half of roll onto a yellow half roll. Press together firmly. Refrigerate.
 - Again cut rolls in half lengthwise. Brush cut surface with hot milk.
 - 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.
 - Refrigerate several hours.
 - Cut in thin slices.
 - Place on greased cooky sheets.
 - Bake at 325 degrees 8 to 10 minutes.
 - Makes 18 dozen 2-inch cookies.



Refrigerator Cookies (Continued)

REFRIGERATOR COOKIES

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

1. Cream butter and lard. Add sugar gradually. Cream thoroughly.
2. Add eggs one at a time. Beat well after the addition of each.
3. Sift flour and cinnamon together. Dredge nuts with part of it.
4. Mix soda with hot water.
5. Add flour, soda mixture and floured nuts to creamed butter.
6. Pack in deep pan lined with waxed paper. Chill in refrigerator overnight.
7. Cut in thin slices. Cut cookies into small squares or rectangles if slices are too large.
8. Place on greased cooky sheets.
9. Bake at 375 degrees about 8 to 10 minutes.
10. Makes about 6 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 |
| 1 cup brown sugar | chopped |

1. Sift flour, salt, cream of tartar and soda together.
2. Cream butter. Add sugar gradually. Beat until fluffy.
3. Add egg. Beat well. Add vanilla.
4. Add sifted dry ingredients alternately with cream.
5. Fold in dates and nuts.
6. Shape into 2 inch rolls. Wrap in waxed paper and refrigerate several hours or until firm.
7. Cut in thin slices.
8. Place on greased cooky sheets.
9. Bake at 375 degrees about 10 to 12 minutes.
10. Makes about 8 dozen 2-inch cookies.

CHOCOLATE SPECKEL COOKIES

- | | |
|------------------------------|----------------------------|
| 1/2 cup butter | 1/4 teaspoon nutmeg |
| 1/2 cup peanut butter | 3/4 teaspoon cinnamon |
| 1 egg | 1/2 cup raw quick cooking |
| 1/2 cup water | oatmeal |
| 1 1/2 cups all purpose flour | 1/2 cup finely chopped |
| 1 cup sugar | walnuts |
| 1/2 teaspoon soda | 1 cup finely chopped semi- |
| 1 teaspoon salt | sweet chocolate |

1. Cream butter and peanut butter together. Add egg and water. Cream until light and fluffy.
2. Sift flour. Measure. Sift three times with sugar, soda, salt, nutmeg and cinnamon. Add to creamed mixture. Blend.
3. Add oatmeal, walnuts and chocolate.
4. Shape into rolls 2 inches in diameter. Wrap in waxed paper. Chill until firm enough to slice.
5. Cut in thin slices.
6. Place on greased cooky sheets.
7. Bake at 375 degrees 10 to 12 minutes.
8. Makes about 8 dozen cookies.

RUM REFRIGERATOR COOKIES

- | | |
|--------------------------|--------------------------------|
| 1 cup butter | 2 1/2 cups and 6 tablespoons |
| 1 cup sugar | all purpose flour |
| 1 egg | 1/2 teaspoon ground cardamom |
| 1 tablespoon rum | 1/3 cup almonds, finely |
| Grated rind of 1/2 lemon | chopped |
| 1 teaspoon baking powder | 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 cooky sheets.
8. Bake at 350 degrees about 10 minutes.
9. Makes about 13 dozen 2-inch cookies.

ALMOND STICKS

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

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. 1/2 x 4 inches.
9. Place on ungreased cooky 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 10 dozen.

PIN WHEELS

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

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 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 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.



Refrigerator Cookies (Continued)

CHOCOLATE JIMMY COOKIES

- | | |
|-------------------------------------|---------------------------------|
| 1 1/2 cups all purpose flour | 1 teaspoon vanilla |
| 1/2 teaspoon soda | 1 cup raw quick cooking oatmeal |
| 1/2 teaspoon salt | Chocolate jimmies |
| 1 cup butter | |
| 1 cup powdered sugar, firmly packed | |
- 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 overnight.
 - Slice 1/4 inch thick.
 - Place on greased cookie 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 cookie 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 cookie sheets.
 - Bake at 400 degrees about 10 to 12 minutes.
 - Makes about 4 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.

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 2/3 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. Cool. Cut into bars.
 - Makes about 36.



Squares and Strips (Continued)

TOFFEE NUT BARS

Bottom Layer

- | | |
|-------------------|-------------------------|
| ½ cup butter | 1 cup all purpose flour |
| ½ cup brown sugar | |

1. Cream butter. Add brown sugar gradually. Blend thoroughly.
2. Add flour. Mix well.
3. Press firmly into an ungreased 7x11x1 ½ inch pan.
4. Bake at 350 degrees about 10 minutes. Cool slightly.

Top Layer

- | | |
|---------------------------------|-----------------------------------|
| 2 eggs | 1 teaspoon baking powder |
| 1 cup brown sugar | ½ 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.

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 | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg yolk and beat well.
3. Sift flour and cinnamon together. Add to above mixture.
4. Put into greased 7x11x1 ½ inch pan.
5. Beat egg white slightly with fork. Spread over dough in pan and cover with chopped pecans.
6. Bake at 300 degrees about 45 to 50 minutes. Cut into squares while hot.
7. Makes about 3 dozen.

SPICE SQUARES

- | | |
|---------------------------------------|--------------------------|
| ¼ cup butter | ½ cup mincemeat |
| 1 cup firmly packed light brown sugar | 1 cup all purpose flour |
| 1 egg | 1 teaspoon baking powder |
| ½ teaspoon vanilla | ¼ teaspoon salt |
| | Powdered sugar |

1. Melt butter at a low heat. Add sugar. Blend.
2. Add egg and vanilla. Beat well. Add mincemeat. Blend.
3. Sift flour. Measure. Sift three times with baking powder and salt. Add to mincemeat mixture. Blend.
4. Pour into greased 8 x 8 x 2 inch pan.
5. Bake at 350 degrees about 40 minutes.
6. When cool cut into squares. Makes 16 two-inch squares.
7. Roll in powdered sugar if desired.

WALNUT BROWNIES

- | | |
|---------------------------------|--------------------------|
| ½ cup butter | 1 teaspoon vanilla |
| 2 squares unsweetened chocolate | ¾ cup all purpose flour |
| 2 eggs | ¼ teaspoon salt |
| 1 cup sugar | ½ teaspoon baking powder |
| | ¾ 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 ½ inch pan.
6. Bake at 350 degrees about 25 minutes.
7. Cut in squares.
8. Makes 2 dozen.

CHEWY NOELS

- | | |
|---------------------------------------|--------------------|
| 2 tablespoons butter | ⅛ teaspoon soda |
| 1 cup firmly packed light brown sugar | 1 cup chopped nuts |
| 5 tablespoons all purpose flour | 2 eggs |
| | 1 teaspoon vanilla |
| | Powdered sugar |

1. Melt butter at a low heat in a 9-inch square pan. Remove from range.
2. Combine sugar, flour, soda and nuts.
3. Beat eggs slightly. Add vanilla and dry ingredients. Blend.
4. Pour mixture over melted butter. DO NOT STIR.
5. Bake at 350 degrees about 20 minutes.
6. Turn out of pan onto a wire rack.
7. Sprinkle with powdered sugar. Cut into bars when cool.
8. Makes 2 dozen bars.

WALNUT SLICES

Bottom Layer

- | | |
|-------------------|-------------------------|
| ½ 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 ½ cups brown sugar | 2 eggs, slightly beaten |
| 2 tablespoons all purpose flour | 1 ½ teaspoons vanilla |
| ¼ teaspoon baking powder | 1 cup broken walnuts |
| ½ teaspoon salt | ½ 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 ½ 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 |

1. Sift flour, soda and salt together.
2. Add brown sugar, oatmeal and walnuts. Combine.
3. Add melted butter. Blend.
4. Press half of mixture into a greased 7x11x1 1/2 inch pan.
5. Cover with combined raisins and jam. Top with remaining flour mixture.
6. Bake at 375 degrees about 30 minutes.
7. When cold cut into squares.
8. 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 | |

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

CHOCOLATE DREAM BARS

First Part

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

1. Mix flour and brown sugar. Cut in butter with dough blender or two knives, as you would for pie crust.
2. Pat mixture into buttered shallow jelly roll pan (10x15).
3. 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 | |

4. Mix in order given.
5. Pour and spread evenly over baked crust.
6. Bake at 350 degrees 20 to 25 minutes. Cool. Cut in squares or bars.
7. 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 |

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

PINEAPPLE DIAMONDS

Filling

- | | |
|-------------------------|--------------|
| 1 cup crushed pineapple | 2 cups sugar |
|-------------------------|--------------|

1. Cook at a 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. 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.

PIRATE SQUARES

- | | |
|--------------------------------------------|-----------------------------------------------|
| 2/3 cup butter | 2 1/2 teaspoons baking powder |
| 2 1/4 cups firmly packed light brown sugar | 1/2 teaspoon salt |
| 3 eggs | 1 cup chopped filberts |
| 1 teaspoon vanilla | 1 (6 ounce) package semi-sweet chocolate bits |
| 2 3/4 cups all purpose flour | |

1. Melt butter. Add brown sugar. Stir until well mixed. Cool slightly.
2. Add eggs one at a time. Beat well after the addition of each. Add vanilla.
3. Sift flour. Measure. Sift three times with baking powder and salt. Add to creamed mixture.
4. Add filberts and chocolate bits. Blend.
5. Pour into greased 10 x 15 x 1 inch pan.
6. Bake at 350 degrees 25 to 30 minutes.
7. When almost cool cut in squares or bars.
8. Makes 35 two-inch squares or 48 small bars.



Squares and Strips (Continued)

DATE BARS

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

- 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 | 1/2 cup melted butter |
| 1 cup all purpose flour | |

- 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 | 2 tablespoons all purpose flour |
| 1 cup brown sugar | |
| 1 cup pecans, broken into small pieces | 1/2 teaspoon baking powder |
| 1 cup coconut | 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 | 2 cups all purpose flour |
| 1 cup brown sugar | 1/4 teaspoon salt |
| 1 egg yolk | 1/2 pound sweet chocolate |
| 1 teaspoon vanilla | 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 | 2 cups light brown sugar |
| 1/2 teaspoon soda | 1 cup soft butter |
| 1/2 teaspoon salt | |
| 2 cups raw quick cooking oatmeal | |

- 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 | 1/4 teaspoon nutmeg |
| 1 cup light brown sugar | 1/4 teaspoon salt |
| 1 cup Sherry wine | 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 teaspoon vanilla |
| 1 cup light brown sugar | 2 cups all purpose flour |
| 1 egg yolk | 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 | About 2 1/2 cups sifted powdered sugar |
| 1/2 cup cream | 1 teaspoon vanilla |
| 1 cup light brown sugar | 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 cookie sheets.
10. Bake at 350 degrees about 10 minutes or until very light brown.
11. Makes about 5 1/2 dozen.

FRUIT AND NUT BARS

- | | |
|------------------------------------|-------------------------------------------------|
| 1 cup all purpose flour | 1/2 cup figs, cut in small pieces |
| 1 cup powdered sugar | 1/2 cup maraschino cherries cut in small pieces |
| 1 teaspoon baking powder | 3 eggs, well beaten |
| 1/2 teaspoon salt | 1 teaspoon vanilla |
| 1 cup chopped nuts | 1/2 teaspoon almond extract |
| 1/2 cup dates, cut in small pieces | |

1. Sift flour. Measure. Sift three times with powdered sugar, baking powder and salt. Place in mixing bowl.
2. Stir in remaining ingredients.
3. Pour into greased 9 x 9 x 2 inch pan.
4. Bake at 350 degrees about 40 minutes.
5. While warm spread with Sugar Glaze.

Sugar Glaze

- | | |
|------------------------|----------------------|
| 3/4 cup powdered sugar | 1/2 teaspoon vanilla |
| 3 to 4 teaspoons water | |

6. Combine all ingredients. Spread over top.
7. Cut in bars. Makes 3 dozen 1 x 2 inch bars.

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 | 1 teaspoon salt |
| 1/4 cup chopped candied orange peel | 2 eggs |
| 2 teaspoons cinnamon | 1/4 cup orange juice |
| 1 teaspoon cloves | |

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 bars. Wrap in cellophane or transparent waxed paper. Store in tightly covered container. These lebkuchen improve with age.
10. Makes 20 cookies.

Miscellaneous

CHOCOLATE FINGERS

- | | |
|----------------------------------|------------------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 1 1/2 cups powdered sugar | 1 1/2 cups all purpose flour |
| 6 ounces sweet chocolate, grated | 1 teaspoon vanilla |

1. Cream butter. Add sugar gradually. Cream well.
2. Add grated chocolate and salt. Blend.
3. Sift flour. Measure. Add to creamed mixture. Add vanilla. Blend.
4. Work with hands to form a ball.
5. Press dough through cookie press onto ungreased cookie sheets.
6. Bake at 250 degrees about 45 minutes.

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 3/4 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 cookie press onto ungreased cookie 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

½ cup butter	2 tablespoons milk
½ cup sugar	1 cup blanched almonds,
3 tablespoons all purpose flour	very finely chopped

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

½ cup butter	¼ teaspoon baking powder
⅓ cup light brown sugar	¼ teaspoon salt
1 egg	1 egg white
½ teaspoon maple flavoring	¼ cup grated pecans
1 teaspoon vanilla	
1 ¼ 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 ⅛ inch thickness.
5. Cut with 1 ½ 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
½ 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 ½ dozen 1 ½-inch cookies.

FROSTING FOR DECORATING COOKIES

1 egg white	1 cup powdered sugar
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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

½ cup melted butter	1 ½ teaspoons cinnamon
1 cup sugar	½ teaspoon cloves
2 eggs	½ teaspoon soda
½ teaspoon grated lemon rind	½ cup finely chopped citron
½ teaspoon anise oil	1 ½ cups finely chopped blanched almonds
2 cups sifted all purpose 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 15 dozen cookies.

CINNAMON NUT COOKIES

½ cup vegetable shortening	1 cup chopped nuts
½ cup butter	1 teaspoon vanilla
2 cups sifted all purpose flour	1 teaspoon cold water
½ teaspoon salt	1 teaspoon cinnamon
⅓ cup powdered sugar	1 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 ½ cups all purpose flour	1 cup butter
½ cup and 1 tablespoon sugar	1 egg
¾ teaspoon salt	1 teaspoon vanilla
	½ 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 400 degrees about 8 minutes.
8. Makes 6 dozen.



Miscellaneous (Continued)

PRINCESS DELIGHTS

- | | |
|----------------------------|--------------------------------------|
| 1 cup vegetable shortening | 2 1/2 cups sifted all purpose flour |
| 1/2 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 | 1/4 teaspoon cinnamon |
| 1/4 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 |
| 1/2 cup powdered sugar | Nuts, coconut, chocolate jimmies |
| 1/8 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 | 1/2 teaspoon salt |
| 1 cup sugar | 2 egg whites |
| 1/2 teaspoon vanilla | Candied cherries, cut in small pieces |
| 1/4 pound filberts, finely grated (1 1/2 cups) | Citron, cut in thin strips |
| 1/4 pound unblanched almonds, finely grated (1 1/2 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 1/4 level 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 10 dozen 1 1/2-inch clovers.

TOASTED COCONUT COOKIES

- | | |
|-------------------------|------------------------------------|
| 1/2 cup butter | 1 teaspoon baking powder |
| 2/3 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 1 1/2-inch cookies.

CHOCOLATE SNOWFLAKES

- | | |
|---------------------------------|----------------------------|
| 1 cup all purpose flour | 1 cup sugar |
| 1 teaspoon baking powder | 2 eggs |
| 1/4 teaspoon salt | 1 teaspoon vanilla |
| 2 squares unsweetened chocolate | 1 cup nuts, finely chopped |
| 1/4 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 3/4 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 9 dozen.

BLACK WALNUT DAINITIES

- | | |
|-------------------------|-------------------------------------|
| 1 cup all purpose flour | 1 egg white |
| 1/4 cup sugar | 1 tablespoon water |
| 1/4 teaspoon salt | About 3/4 cup black walnuts, grated |
| 1/2 cup butter | Candied cherries |
| 1 teaspoon vanilla | |

1. Sift flour. Measure. Sift with sugar and salt. Place in mixing bowl.
2. Cut in butter with dough blender until mixture resembles coarse crumbs. Add vanilla. Blend.
3. Work mixture with hands to form a ball.
4. Shape into balls using 1 level teaspoonful of dough.
5. Blend egg white and water. Beat slightly.
6. Dip balls in egg white. Roll in grated nuts.
7. Place on greased cooky sheets. Top with small piece of candied cherry.
8. Bake at 350 degrees 18 to 20 minutes.
9. Makes about 4 dozen 1 1/2-inch cookies.



Miscellaneous (Continued)

BOURBON BALLS

1 cup vanilla wafer crumbs ¼ cup bourbon
 1 cup finely chopped pecans 1 ½ tablespoons white corn
 1 cup sifted powdered sugar syrup
 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. Makes about 4 dozen.

HAZELNUT PUFF BALLS

4 egg whites ½ pound grated hazelnuts (3
 1 pound powdered sugar cups)
 Rind of ½ lemon, grated

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

WALNUT PYRAMIDS

½ cup butter 1 ¼ cups sifted all purpose
 ⅓ cup light brown sugar flour
 1 egg ¼ teaspoon baking powder
 ½ teaspoon maple flavoring ¼ 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 ⅛ inch thickness.
5. Cut cookie dough using a 2 inch, 1 ½ 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
 ½ 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 saucepan 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.

FATTIGMANDS BAKKELSE

(Norwegian)

3 eggs ½ teaspoon salt
 1 cup sugar 1 teaspoon baking powder
 ¼ cup cream About 3 pounds fat for
 ½ cup melted butter deep frying
 1 ½ teaspoons vanilla Powdered sugar
 3 ½ cups flour

1. Beat eggs at a medium speed of the electric mixer until very light and fluffy.
2. Add sugar gradually. Beat well.
3. Add cream, butter and vanilla.
4. Sift flour. Measure. Sift three times with salt and baking powder.
5. Turn to a low speed. Add dry ingredients to egg mixture. Blend. Chill several hours or overnight.
6. Roll small portions of dough 1/16 inch thick. Use a well floured canvas. The crispness of the bakkelse depends on the thinness of the dough.
7. Cut with pastry wheel or knife into small diamond shapes. Cut a ¾ inch lengthwise slash in center of diamond. Pull one end of the diamond through the slash.
8. Fry at 365 degrees until delicately browned. Turn once or twice. Drain on absorbent paper.
9. Sprinkle with powdered sugar.
10. Makes about 9 dozen bakkelse depending on size of diamond.

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
 1 teaspoon vanilla oatmeal
 2 cups all purpose flour 1 cup coconut
 1 teaspoon baking powder 1 cup chopped pecans

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 ¾ cup butter
 ½ teaspoon salt 1 egg, beaten
 ½ cup sugar 2 teaspoons vanilla
 ¼ pound unblanched
 almonds, finely grated (1 ½ 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 ½ 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 | 2 eggs |
| lard, half butter) | 2 1/2 cups all purpose flour |
| 1 cup white sugar | 2 teaspoons soda |
| 1 cup brown sugar | 1/2 teaspoon salt |
| 1 cup peanut butter | |

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 using 1/2 level tablespoon of dough.
5. Place on greased cooky sheets. Flatten with tines of fork.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 12 dozen.

ZUCCARINI

(Italian Sugar Cooky)

- | | |
|-----------------------------|----------------------------|
| 1/2 cup butter | 1/2 teaspoon anise extract |
| 1/4 cup sugar | 3 cups cake flour |
| 3 eggs | 2 teaspoons baking powder |
| 1/2 teaspoon almond extract | 1/2 teaspoon salt |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after the addition of each. Add almond and anise extracts. Blend.
3. Sift flour. Measure. Sift three times with baking powder and salt. Add to creamed mixture. Blend. Chill dough about 1 hour.
4. Roll 1 level teaspoonful of dough on a very lightly floured board to the thickness of a lead pencil. Tie loosely into a knot.
5. Place on greased cooky sheets.
6. Bake at 400 degrees 10 to 12 minutes. Cool.
7. Dip in glaze.

Glaze

- | | |
|------------------|--------------------------|
| 1 1/2 cups sugar | 1 teaspoon anise extract |
| 1/2 cup water | |

8. Combine all ingredients in saucepan. Boil until mixture forms a soft ball in cold water or 234 degrees.
9. Drop cookies into syrup top side down. Remove with fork or tongs. Drain on wire rack.
10. Makes about 8 dozen cookies.

FILBERT STICKS

- | | |
|------------------------|--------------------------|
| 6 egg whites | 1 pound grated hazelnuts |
| 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.

FLORENCE'S PECAN FINGERS

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

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. Roll in granulated sugar while warm.
7. Makes about 7 1/2 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)

NUT BALLS

- | | |
|-------------------------|----------------------------|
| 1 cup all purpose flour | 1 teaspoon vanilla |
| 2 tablespoons sugar | Pecan halves |
| 1/8 teaspoon salt | Green, red, or white sugar |
| 1/2 cup butter | |
| 1 cup pecans, grated | |

1. Sift flour. Measure. Sift with sugar and salt. Place in mixing bowl.
2. Cut in butter with dough blender until mixture resembles coarse crumbs.
3. Add grated pecans and vanilla. Blend.
4. Work dough with hands to form a ball.
5. Shape into balls using 1 level teaspoonful of dough.
6. Place on greased cooky sheets. Lightly press a pecan half into each cooky.
7. Bake at 350 degrees about 20 minutes.
8. Instead of pecan halves for decoration, cookies may be baked plain and rolled in green, red or white sugar while warm.
9. Makes about 4 1/2 dozen 1-inch cookies.

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 |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after the addition of each. Add almond and vanilla flavorings and salt.
3. Stir in flour. (Dough is quite soft.) Shape into a ball. Refrigerate several hours.
4. Press about 1 teaspoonful of dough into individual sandbakkell pan. Begin at the bottom of pan and work upward toward the top edge of pan. Trim around the edge of pan.
5. Use enough dough to form a very thin hollow shell. Dip fingers into flour if dough is sticky.
6. Place individual pans on a cooky sheet or in a large shallow pan.
7. Bake at 350 degrees about 10 minutes or until delicately browned.
8. 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.
9. Makes about 8 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 | |

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

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 | |

1. Cream butter. Add sugar gradually. Blend in egg yolks.
2. Add flour and mix until well blended.
3. Flour hands and form small pieces of dough into rings.
4. Dip into slightly beaten egg white, then dip into chopped almonds mixed with sugar and cinnamon.
5. Place on greased cooky sheets.
6. Bake at 350 degrees about 12 to 15 minutes. Remove from sheets immediately.
7. 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 | |

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

1. Cream butter. Add sugar, egg and vanilla. Cream well.
2. Add sifted dry ingredients.
3. 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.
4. Place two inches apart on greased cooky sheets.
5. Decorate with pieces of cherry, citron or angelique.
6. Bake at 400 degrees about 10 minutes or until light brown.
7. 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 | |

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



Miscellaneous (Continued)

NEUSEN SCHANTANGEL (Nut Strips)

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

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,
sliced |
| 1/2 cup sugar | 1 cup powdered sugar |
| 1/4 teaspoon salt | |
| 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 6 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.

VANILLA KRUMKAKE

(Fancy Norwegian Cookies)

- | | |
|---------------------------|-------------------------------------------|
| 1/2 cup all purpose flour | 1/2 cup melted butter,
cooled slightly |
| 3 eggs | 1 teaspoon vanilla |
| 1/2 cup sugar | |

1. Sift flour. Measure. Sift three times.
2. Beat eggs at a medium speed of the electric mixer until light. Add sugar gradually. Beat well.
3. Add melted butter. Blend.
4. Add flour and vanilla.
5. Preheat Krumkake Iron at a medium high heat about 5 minutes.
6. Place two level teaspoonfuls of batter in center of Krumkake Iron. Lower the lid. Press lightly.
7. Bake at a medium heat 1 to 2 minutes or until krumkake is delicately browned. Turn 3 or 4 times. Watch carefully.
8. Remove from iron. Roll immediately on krumkake cone. Cool.
9. Makes about 4 dozen krumkake.

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. Makes 7 1/2 dozen.



Miscellaneous (Continued)

CHOCOLATE LOG COOKIES

- | | |
|-----------------------------|---------------------------|
| 1 cup butter | 2 teaspoons vanilla |
| ½ cup sifted powdered sugar | 3 tablespoons cocoa |
| ½ cup granulated sugar | 2½ cups all purpose flour |
| 2 egg yolks | ½ 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 and cocoa.
3. Sift flour. Measure. Sift with salt. Add to creamed mixture. Blend well.
4. Using a star-shaped cutter, press dough through cookie press onto greased cookie sheets. Make cookies about 1½ inches long.
5. Bake at 350 degrees about 15 minutes. Cool.
6. Dip ends of each cookie in Cocoa Frosting, then dip into colored walnuts.
7. Makes about 10 dozen.

Cocoa Frosting

- | | |
|-----------------------------|----------------------------|
| 3 tablespoons butter | 2 tablespoons sifted cocoa |
| 1 cup sifted powdered sugar | 1½ tablespoons cold coffee |
| | ½ teaspoon vanilla |

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

Colored Walnuts

- | | |
|---------------------------|--------------------------------|
| Green coloring | 1½ cups finely chopped walnuts |
| 1½ tablespoons warm water | |

1. Dilute green coloring in warm water.
2. Add chopped walnuts. Blend thoroughly.
3. Spread onto a shallow pan.
4. Place in a 350 degree oven about 8 minutes to dry.

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 | ½ teaspoon salt |
| 1¼ cups powdered sugar | 1 cup walnuts, grated |
| 1 teaspoon vanilla | 9 ounces sweet milk chocolate, melted |
| 1¼ 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 | ¼ teaspoon vanilla |
| ¼ 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.

TOASTED ALMOND COOKIES

- | | |
|------------------------------|--------------------------------------------------|
| ¾ cup butter | ½ teaspoon almond extract |
| ¾ cup sugar | 1½ cups all purpose flour |
| 1 egg | 1¼ cups blanched toasted almonds, finely chopped |
| ½ teaspoon grated lemon rind | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg, lemon rind and almond extract. Beat well.
3. Add flour and chopped almonds to creamed mixture. Blend well.
4. Form into balls the size of a walnut.
5. Place on greased cookie sheets.
6. Bake at 375 degrees about 10 minutes.
7. Makes about 8 dozen cookies.

BEEHIVE COOKIES

- | | |
|-------------------------|-----------------------------------------------------------|
| ½ cup butter | 24 blanched toasted whole almonds, cut in half lengthwise |
| ¼ cup sugar | 24 maraschino cherries, cut in half crosswise |
| 1 teaspoon vanilla | 1 cup chopped coconut |
| 1 cup all purpose flour | |
| ⅛ teaspoon salt | |

1. Cream butter. Add sugar gradually. Add vanilla. Cream well.
2. Sift flour. Measure. Sift with salt. Add to creamed mixture. Mix until blended.
3. Insert ½ almond into each half cherry.
4. Mold one teaspoonful of dough around each cherry to form a ball.
5. Roll in coconut.
6. Place on greased cookie sheets 1 inch apart. Do not press down.
7. Bake at 325 degrees 15 to 20 minutes or until coconut is lightly browned.
8. Makes 48 cookies.

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CHRISTMAS

COOKIES



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