



CHRISTMAS

COOKIES

Wisconsin Electric Power Co.



It is our sincere hope that these recipes will add a great deal of pleasure to the holiday season for you and your family. With your convenience in mind, our Home Service girls have spent many months in the process of trying, testing and tasting each and every recipe.

We hope that you use the recipes all through the year to add special pleasure to festive occasions. And remember—good cooking is “automatic” when it’s done the cool, clean electric way!

HOME SERVICE BUREAU
Wisconsin Electric Power Company

Electricity does it BEST _____





Christmas 1959

Home Service Bureau

Suggestions for Making and Decorating Christmas Cookies, Breads and Fruit Cakes



GENERAL DIRECTIONS FOR CHRISTMAS BAKING

1. Read entire recipe. Assemble all ingredients. Use standard measuring cups and spoons.
2. Have ingredients room temperature unless otherwise specified.
3. Sift flour and powdered sugar once before measuring. Put brown sugar through a coarse sieve to remove lumps.

FRUIT CAKE

1. Use the same weight or measure of fruits or nuts as specified in recipe if substitutions are made.
2. Fruit cakes may be baked in round, square, oblong pans or ring molds. See TIME CHART FOR BAKING.
3. Remove waxed paper while cakes are slightly warm.
4. Heated, strained apricot jam may be used as a glaze. Brush with glaze and decorate.
5. Wrap fruit cakes in moisture-vapor-proof wrapping such as Saran wrap, aluminum foil or freezer paper. Cakes may be unwrapped and brandy or wine poured over them occasionally to improve the flavor.
6. Store in freezer, refrigerator or in airtight containers in a cool place.

COOKIES

1. Cooky sheets of aluminum or tin give best results for cooky baking.
2. Place oven racks so that they divide the baking space of the oven into three equal parts.
3. Preheat oven to desired temperature.
4. Put 1 cooky sheet on bottom rack for half of the baking time.
5. Change cooky sheet on the bottom rack to the top rack when the cookies have baked half of the time. Put another cooky sheet on bottom rack.
6. Bake until cookies on top rack are done. Remove and change bottom sheet to top rack. Put another sheet on bottom rack.
7. Continue in this manner until all cookies are baked.
8. A floured canvas and rolling pin cover are convenient for rolling cookies.

9. Cookies may be decorated before baking with colored sugars, cinnamon, candies, silver balls, candied fruits, raisins or nuts.

10. Baked cookies can be frosted and decorated.

11. Store cookies in airtight containers in freezer or in a cool place.

HOW TO BLANCH ALMONDS

1. Cover shelled almonds with water. Bring to the boiling point. Remove from heat. Drain. Slip skins from almonds. Spread out to dry.

TABLE OF WEIGHTS AND APPROXIMATE MEASURE

Ingredients	Weight	Approximate Measure
Butter	1 pound	2 cups
Flour		
All Purpose	1 pound	4 cups
Cake	1 pound	4 ½ cups
Fruit, Dried or Candied		
Currants	1 pound	2 ¾ cups
Dates, pitted	1 pound	2 cups
Raisins, seedless	1 pound	2 ¾ cups
Nuts, shelled		
Almonds	1 pound	3 ¼ cups, whole 6 cups, grated
Filberts or Hazelnuts	1 pound	4 cups, whole 6 cups, grated
Peanuts	1 pound	4 cups, whole or half
Pecans	1 pound	4 cups, halves 6 cups, grated
Walnuts	1 pound	4 cups, broken 6 cups, grated
Sugar		
Brown	1 pound	2 ¾ cups
Granulated	1 pound	2 cups
Powdered	1 pound	3 ½ cups

MEASUREMENTS

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



Fancy Cookies

PUNCH BOWL COOKIES

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|--------------------------------|--------------------------------------|
| 1 cup sifted all purpose flour | 1 teaspoon vanilla |
| ¼ teaspoon salt | 1 egg yolk |
| ½ cup butter | ¼ cup apricot jam |
| ¼ cup sugar | Candied cherries, cut in tiny pieces |

1. Sift flour and salt together.
2. Cream butter. Add sugar gradually. Add vanilla and egg yolk. Cream well.
3. Blend in flour. Refrigerate about 1 hour.
4. Shape into ¾ inch balls. Place 2 inches apart on lightly greased cooky sheets.
5. Make a small depression in the center of each ball with handle of paring knife or wooden spoon.
6. Bake at 375 degrees about 5 minutes. Fill depression with small amount of jam. Return to oven. Bake 5 to 6 minutes longer.
7. Dot top of jam with tiny pieces of cherry. Makes about 2 ½ dozen cookies.

DANDY SNAPS

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|--------------------------------|-------------------|
| ½ cup dark molasses | 1 teaspoon ginger |
| ½ cup butter | ¾ cup sugar |
| 1 cup sifted all purpose flour | ⅛ teaspoon salt |

1. Heat molasses to boiling. Add butter. Cool slightly.
2. Sift flour, ginger, sugar and salt together. Add to molasses. Stir until smooth.
3. Drop from ½ teaspoon 3 inches apart onto greased cooky sheets. Bake at 350 degrees about 10 minutes.
4. Remove from cooky sheets as soon as they come from oven. Shape into rolls over handle of wooden spoon. Work quickly.
5. If cookies harden before being shaped, put back into oven for a few seconds to soften. Makes 7 dozen.

CHRISTMAS PFEFFERNUESSE

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| 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. Add citron and almonds. Blend.
4. Shape into balls. Use about 1 teaspoonful of dough.
5. Place on greased cooky sheets.
6. Bake at 350 degrees 12 to 14 minutes.
7. Roll in powdered sugar while warm. Store in airtight container. Makes about 15 dozen cookies.

DANISH SUGAR COOKIES

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|---------------------------------|----------------------------|
| 2 cups sifted all purpose flour | ½ cup firm butter |
| ¾ teaspoon soda | ½ cup vegetable shortening |
| 1 teaspoon cream of tartar | 1 egg |
| ¼ teaspoon salt | 1 teaspoon vanilla |
| 1 cup powdered sugar | Granulated sugar |

1. Sift flour, soda, cream of tartar, salt and powdered sugar into large bowl of electric mixer.
2. Add butter and vegetable shortening. Mix at a low speed until mixture resembles coarse crumbs.
3. Blend egg and vanilla. Add to dry ingredients. Mix only until blended. Dough is fairly soft.
4. Shape into 1 inch balls. Roll in granulated sugar.
5. Place 2 inches apart on ungreased cooky sheets. Flatten to ¼ inch with bottom of glass dipped in granulated sugar.
6. Bake at 350 degrees about 12 minutes or until delicately browned.
7. Makes about 6 ½ dozen 2 inch cookies.

COFFEE SHORTS

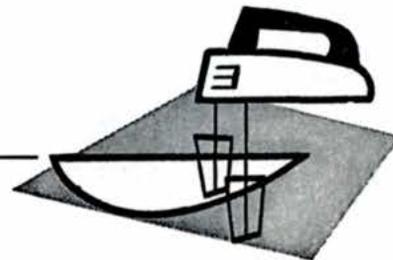
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| 1 cup sifted all purpose flour | 1 teaspoon instant coffee |
| ½ cup cornstarch | 1 teaspoon vanilla |
| ⅛ teaspoon salt | 2 tablespoons powdered sugar |
| 1 cup butter | ½ teaspoon instant coffee |
| ½ cup powdered sugar | |

1. Sift flour, cornstarch and salt together.
2. Cream butter. Add powdered sugar gradually. Cream well. Add 1 teaspoon instant coffee and vanilla.
3. Add sifted dry ingredients. Blend. Refrigerate 1 hour.
4. Dip palms of hands in powdered sugar. Shape dough into 1 inch balls.
5. Place on ungreased cooky sheets. Flatten each ball slightly with fork which has been dipped in cold water.
6. Bake at 375 degrees about 15 minutes.
7. Combine 2 tablespoons powdered sugar and ½ teaspoon instant coffee.
8. Shake powdered sugar mixture over cookies while warm using a fine sieve. Makes about 7 ½ dozen.

COCONUT DATE BALLS

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| 2 eggs | ½ cup chopped pecans |
| 1 cup sugar | 3 cups crisp rice cereal |
| 1 pound pitted dates, cut in small pieces | About 3 cups flaked coconut |

1. Beat eggs well. Add sugar and dates.
2. Pour mixture into a saucepan or an electric frying pan.
3. Heat thoroughly at a medium heat. Turn to a low heat. Cook 10 minutes. Stir constantly.
4. Cool slightly. Add pecans and rice cereal.
5. Shape into 1 inch balls. Roll in coconut. No baking required.
6. Refrigerate. Makes about 8 dozen.



Fancy Cookies (Continued)

CHOCOLATE DIPPED CREAMS

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

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

THREE LEAF CLOVERS

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

- Beat egg yolks until light. Add sugar and vanilla. Beat thoroughly. Add grated nuts and salt.
- Beat egg whites until stiff. Add to nut mixture.
- Flour hands to prevent dough from sticking to fingers.
- Shape dough into balls. Use ¼ level teaspoon of dough for each ball.
- 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.
- Bake at 300 degrees about 12 to 15 minutes. Do not brown.
- Makes about 10 dozen 1 ½-inch clovers.

SUGARY PEANUT MOUNDS

1 cup butter	2 cups sifted all purpose flour
½ cup sugar	Granulated sugar
2 teaspoons vanilla	
1 ¾ cups finely chopped salted peanuts, without skins	

- Cream butter. Add sugar gradually. Cream well.
- Add vanilla, peanuts and flour. Blend.
- Pinch off pieces of dough the size of a small walnut.
- Place on ungreased cooky sheets.
- Bake at 325 degrees for 20 minutes.
- Roll in granulated sugar while warm.
- Makes 7 ½ dozen cookies.

FROSTED COOKY CANES

2 cups sifted all purpose flour	1 cup butter
¼ teaspoon baking powder	½ cup powdered sugar
¼ teaspoon salt	1 teaspoon vanilla

- Sift flour, baking powder and salt together.
- Cream butter. Add powdered sugar. Cream well. Add vanilla. Add dry ingredients. Blend.
- Roll 1 level teaspoon of dough under palm of hand into a pencil-like strip. Turn one end to resemble a cane.
- Place on greased cooky sheets.
- Bake at 350 degrees about 10 minutes. Frost when cool.

Peppermint Frosting

Cream	¼ teaspoon peppermint extract
1 ½ cups powdered sugar	Red food coloring
1 teaspoon vanilla	

- Add enough cream to powdered sugar to make a frosting of spreading consistency. Add vanilla and peppermint extract.
- Divide frosting in half. Color ½ a bright red.
- Decorate canes with alternate stripes of red and white frosting. Makes about 6 dozen canes.

WALNUT PYRAMIDS

½ cup butter	1 ¼ cups sifted all purpose flour
⅓ cup firmly packed light brown sugar	¼ teaspoon baking powder
1 egg	¼ teaspoon salt
½ teaspoon maple flavoring	Candied cherries or citron
1 teaspoon vanilla	

- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat well. Add flavorings.
- Sift flour, baking powder and salt together. Add to creamed mixture. Blend. Chill. Knead gently until dough is smooth.
- Roll about ⅛ inch thick on floured canvas.
- Cut with a 2 inch, 1 ½ inch and 1 inch round cutter to have three different sizes.
- Place on greased cooky sheets.
- Bake at 375 degrees 8 to 10 minutes. Remove at once. Cool.
- Spread the bottom of middle sized cooky with Walnut Filling. Place on top of largest cooky.
- Spread the bottom of the small cooky with filling. Place on top of second cooky. This will form a pyramid of three cookies.
- Top with a small amount of filling. Decorate with pieces of candied cherry or citron.
- Makes about 36 three-layer pyramids.

Walnut Filling

1 cup walnuts	2 tablespoons butter
½ cup light brown sugar	1 egg yolk
2 tablespoons hot water	2 teaspoons vanilla

- Place walnuts in shallow pan. Toast in oven at 325 degrees about 10 minutes. Grate nuts.
- Combine brown sugar, hot water, butter and egg yolk in small saucepan or double boiler. Cook at a low heat until mixture thickens. Cool.
- Add vanilla and grated walnuts. Blend.



Fancy Cookies (Continued)

HAZELNUT PUFF BALLS

4 egg whites
1 pound powdered sugar
½ pound grated hazelnuts (3 cups)

1 teaspoon grated lemon rind

1. Beat egg whites until stiff but not dry.
2. Add sugar gradually. Beat for 5 minutes with electric mixer.
3. Divide batter in half. Use one half for icing.
4. Add grated nuts and lemon rind to one half of mixture.
5. Dip hands in powdered sugar. Shape dough into small balls.
6. Place on greased cookie sheets.
7. Make a dent in the center of each ball. Fill with icing. Allow to dry five minutes.
8. Bake at 325 degrees about 15 to 18 minutes or until icing is a delicate brown.
9. Makes about 7 to 10 dozen depending on size.

HUNGARIAN HONEY MOUNDS

3 ¼ cups sifted all purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon soda
⅛ teaspoon cloves
½ teaspoon cinnamon
2 whole eggs

2 egg yolks
¾ cup sugar
5 tablespoons warm honey
¼ teaspoon grated lemon rind
¼ teaspoon grated orange rind
Powdered sugar

1. Sift flour, baking powder, salt, soda and spices together.
2. Beat eggs and egg yolks until light. Add sugar and honey gradually. Beat until thick.
3. Add dry ingredients, lemon and orange rind. Blend.
4. Roll into balls. Use 2 level teaspoons of dough.
5. Place on greased cookie sheets.
6. Bake at 350 degrees about 12 minutes.
7. Roll in powdered sugar while warm. Makes 4 dozen.

CHOCOLATE SNOWFLAKES

1 cup sifted all purpose flour
1 teaspoon baking powder
¼ teaspoon salt
2 squares unsweetened chocolate

¼ cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
1 cup nuts, finely chopped
Powdered sugar

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

COCONUT CRINKLES

2 cups sifted all purpose flour
½ teaspoon baking powder
¼ teaspoon salt
½ teaspoon soda
½ cup butter

1 cup firmly packed brown sugar
1 egg
1 teaspoon vanilla
1 ½ cups chopped dry shredded coconut

1. Sift flour, baking powder, salt and soda together.
2. Cream butter. Add sugar gradually. Add egg and vanilla. Cream well.
3. Add dry ingredients and coconut. Blend.
4. Shape into 1 inch balls. Place 2 inches apart on greased cookie sheets.
5. Flatten with tines of a fork into an oval shape.
6. Bake at 350 degrees 8 to 10 minutes.
7. Makes about 5 ½ dozen cookies.

FATTIGMANDS BAKKELSE (Norwegian)

3 eggs
1 cup sugar
¼ cup cream
½ cup melted butter
1 ½ teaspoons vanilla
3 ½ cups sifted all purpose flour

½ teaspoon salt
1 teaspoon baking powder
About 3 pounds fat for deep frying
Powdered sugar

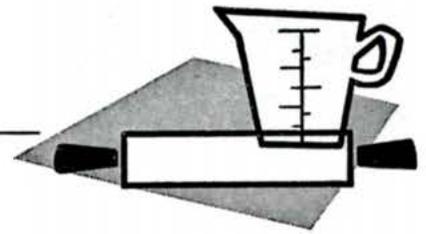
1. Beat eggs at a medium speed of the electric mixer until very light and fluffy.
2. Add sugar gradually. Beat well.
3. Add cream, butter and vanilla.
4. Sift flour three times with salt and baking powder.
5. Turn to a low speed. Add dry ingredients to egg mixture. Blend. Chill several hours or overnight.
6. Roll small portions of dough ⅛ inch thick on well floured canvas. The crispness of the bakkel depends on the thinness of the dough.
7. Cut with pastry wheel or knife into small diamond shapes. Cut a ¼ 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.

DATE PECAN MOUNDS

2 egg whites, unbeaten
1 ¼ cups sugar
1 teaspoon vanilla

3 cups sliced pitted dates
2 cups pecan halves

1. Blend unbeaten egg whites, sugar and vanilla.
2. Add dates and pecans. Stir well.
3. Drop small mounds onto well greased cookie sheets.
4. Bake at 300 degrees about 30 minutes. Cool slightly before removing from cookie sheet.
5. Makes about 6 dozen.



Fancy Cookies (Continued)

PEANUT BUTTER COOKIES

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| 1 cup shortening (half lard, half butter) | 2 eggs |
| 1 cup granulated sugar | 2 1/2 cups sifted all purpose flour |
| 1 cup firmly packed light brown sugar | 2 teaspoons soda |
| 1 cup peanut butter | 1/2 teaspoon salt |

1. Cream shortening. Add sugars and peanut butter. Cream well. Add unbeaten eggs. Beat well.
2. Sift flour, soda and salt together.
3. Add to creamed mixture. Blend.
4. Shape into balls. Use 1/2 level tablespoon of dough.
5. Place on greased cookie sheets. Flatten with tines of fork.
6. Bake at 350 degrees about 15 minutes.
7. Makes about 12 dozen.

NUT BALLS

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

1. Sift flour, sugar and salt together. 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. Use 1 level teaspoonful of dough.
6. Place on greased cookie sheets. Press a pecan half lightly into each cookie.
7. Bake at 350 degrees about 20 minutes.
8. Cookies may be baked without pecan half and rolled in green, red or white sugar while warm.
9. Makes about 4 1/2 dozen 1-inch cookies.

BON BON COOKIES

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

1. Combine finely ground dates, nuts and vanilla.
2. Shape into balls. Use 1/2 teaspoon of mixture.
3. Beat egg whites and salt until stiff but not dry.
4. Add sugar gradually. Beat until mixture holds a firm peak. Add vanilla. Blend. Divide meringue in half.
5. Tint one half green and the other pink.
6. Drop balls into meringue. Cover with meringue. Remove each ball with teaspoon.
7. Place on greased cookie sheets. Swirl top.
8. Bake at 250 degrees about 30 minutes.
9. Makes about 4 dozen.

PECAN FINGERS

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|---------------------------------|--------------------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 1/4 cup powdered sugar | 2 cups pecans, grated (3 cups) |
| 1 teaspoon vanilla | Powdered sugar |
| 1 tablespoon water | |
| 2 cups sifted all purpose flour | |

1. Cream butter. Add sugar, vanilla and water. Cream well.
2. Add flour, salt and grated nuts. Blend. Chill about 1 hour.
3. Shape into small rolls. Use 1 level teaspoon of dough.
4. Place on ungreased cookie sheets.
5. Bake at 250 degrees 1 hour.
6. Roll in powdered sugar while warm.
7. Makes about 10 dozen.

MEXICAN WEDDING CAKES

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

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

SANDBAKKELSE

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|---------------------------|-------------------------------------|
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup sugar | 1/2 teaspoon salt |
| 2 eggs | 2 3/4 cups sifted all purpose flour |
| 1 teaspoon almond extract | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after each addition. 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 sandbakkelse 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 cookie 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.



Fancy Cookies (Continued)

CINNAMON NUT COOKIES

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|---------------------------------|-----------------------|
| ½ cup vegetable shortening | ½ cup powdered sugar |
| ½ cup butter | 1 cup chopped nuts |
| 2 cups sifted all purpose flour | 1 teaspoon vanilla |
| ½ teaspoon salt | 1 teaspoon cold water |
| | 1 teaspoon cinnamon |
| | 1 cup powdered sugar |

1. Cut shortening and butter into flour and salt with dough blender 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. Cool.
7. Combine cinnamon and 1 cup powdered sugar.
8. Roll cookies in cinnamon mixture.
9. Makes about 5 dozen cookies.

CHOCOLATE PECAN CRESCENTS

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|---------------------------------|-------------------------------|
| 2 cups sifted all purpose flour | 1 teaspoon vanilla |
| ½ cup powdered sugar | 1 cup chocolate bits, chopped |
| ½ teaspoon salt | 1 cup finely chopped pecans |
| ½ cup butter | Powdered sugar |
| ½ cup vegetable shortening | |

1. Sift flour, sugar and salt together.
2. Cream butter and shortening together. Add vanilla, chocolate and pecans. Add dry ingredients. Blend. Chill.
3. Shape into crescents 1 ½ inches long. Use about 1 teaspoon of dough. Place on ungreased cooky sheets.
4. Bake at 375 degrees about 12 minutes.
5. Roll in powdered sugar while warm. Makes about 8 dozen.

RAINBOW COOKIES

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|-----------------------------------|----------------------------------|
| 2 ½ cups sifted all purpose flour | 1 egg |
| ½ teaspoon soda | 1 teaspoon vanilla |
| ½ teaspoon cream of tartar | ½ teaspoon almond flavoring |
| ½ teaspoon salt | Red, green, yellow food coloring |
| 1 cup butter | Candied cherries |
| 1 ½ cups powdered sugar | |

1. Sift flour, soda, cream of tartar and salt together.
2. Cream butter. Add sugar gradually. Add egg and flavorings. Cream well.
3. Add dry ingredients. Blend.
4. Divide dough into 4 equal parts. Tint one part pink, one green, and two yellow. Chill dough about 1 hour.
5. Shape each color into tiny balls. Place 1 pink, 1 green and 2 yellow balls in groups on a greased cooky sheet. Alternate colors.
6. Flatten slightly with bottom of a glass. Place a piece of candied cherry in center.
7. Bake at 350 degrees about 10 minutes. DO NOT BROWN or color is lost.
8. Makes about 7 dozen 2 inch cookies.

MINCEMEAT FILLED TURNOVERS

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|-----------------------------------|---------------------------------------|
| 3 ¼ cups sifted all purpose flour | 1 cup granulated sugar |
| 1 teaspoon soda | ½ cup firmly packed light brown sugar |
| ¼ teaspoon salt | 2 eggs |
| ½ cup butter | 1 teaspoon vanilla |
| ½ cup vegetable shortening | 1 cup prepared mincemeat |

1. Sift flour, soda and salt together.
2. Cream butter and shortening together. Add sugars gradually. Cream well.
3. Add eggs one at a time. Beat well after each addition.
4. Add vanilla. Add dry ingredients. Blend.
5. Chill dough several hours or overnight.
6. Roll dough ⅛ inch thick on floured canvas. Cut with a 2-inch round cooky cutter.
7. Place ¼ teaspoon mincemeat on each cooky. Fold over to make a half round. Press curved edge with tines of fork to seal.
8. Place on greased cooky sheets.
9. Bake at 350 degrees about 12 minutes.
10. Makes about 9 dozen.

HONEY BALLS

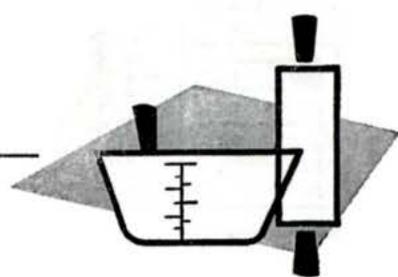
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| 1 cup butter | 2 cups finely chopped nuts |
| ¼ cup honey | Powdered sugar |
| 2 teaspoons vanilla | |
| ½ teaspoon salt | |
| 2 cups sifted all purpose flour | |

1. Cream butter. Add honey. Cream well. Add vanilla and salt. Add flour and nuts. Blend well.
2. Shape into balls. Use 1 level teaspoon of dough.
3. Place on greased cooky sheets.
4. Bake at 250 degrees about 30 minutes.
5. Roll cookies in powdered sugar while warm.
6. Makes about 10 dozen cookies.

SAND TARTS

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|--------------------------|----------------------------|
| 2 cups sifted cake flour | 1 teaspoon vanilla |
| ¼ teaspoon salt | 1 cup chopped pecans |
| 1 cup butter | Powdered sugar for rolling |
| ½ cup powdered sugar | |

1. Sift flour and salt together.
2. Cream butter. Add sugar gradually. Add vanilla, pecans and flour. Blend.
3. Refrigerate 1 to 2 hours.
4. Shape into 1 inch balls or crescents.
5. Place on ungreased cooky sheets.
6. Bake at 325 degrees about 20 minutes or until light brown. Roll in powdered sugar while warm.
7. Makes about 5 dozen cookies.



Fancy Cookies (Continued)

ALMOND RINGS

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| 1 ½ cups butter | 1 cup finely chopped unblanched almonds |
| 1 cup sugar | ½ cup sugar |
| 3 egg yolks | 1 teaspoon cinnamon |
| 4 cups sifted all purpose flour | |
| 1 egg white, slightly beaten | |

1. Cream butter. Add sugar gradually. Blend in egg yolks.
2. Add flour. Mix until well blended.
3. Flour hands. Shape 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.

VANILLA KRUMKAKE

(Fancy Norwegian Cookies)

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|--------------------------------------|--------------------------------|
| 3 eggs | ½ cup sifted all purpose flour |
| ½ cup sugar | 1 teaspoon vanilla |
| ½ cup melted butter, cooled slightly | |

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

SWEDISH LACE COOKIES

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

1. Cream butter. Add sugar gradually.
2. Add flour and milk alternately.
3. Add almonds. Place in saucepan. Blend.
4. Heat to boiling point at a medium heat. Stir constantly. Remove from heat. Keep mixture warm.
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. Shape into cornucopias as soon as possible.
8. Makes about 20 cookies.

GINGER SNAPS

- | | |
|---------------------------------|------------------------------------|
| ¾ cup butter | ½ teaspoon salt |
| 1 cup sugar | 2 teaspoons soda |
| ¼ cup molasses | 1 teaspoon cinnamon |
| 1 egg | 1 teaspoon cloves |
| 2 cups sifted all purpose flour | 1 teaspoon ginger Granulated sugar |

1. Cream butter. Add sugar gradually. Add molasses. Cream well. Add egg. Beat well.
2. Sift flour, salt, soda, cinnamon, cloves and ginger together.
3. Add sifted dry ingredients. Blend. Chill.
4. Shape into balls about the size of a walnut. Roll in sugar.
5. Place on greased cooky sheets about 2 inches apart.
6. Bake at 375 degrees about 10 to 12 minutes. Cooky becomes crisp when cool. Makes about 6 dozen.

SCANDINAVIAN DROPS

- | | |
|---------------------------------------|--------------------|
| ½ cup butter | 1 egg white |
| ¼ cup firmly packed light brown sugar | ¾ cup chopped nuts |
| 1 egg yolk | Red or green jelly |
| 1 cup sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Add egg yolk. Beat until light. Blend in flour.
2. Roll dough into small balls about one inch in diameter.
3. Beat egg white slightly with a fork.
4. Dip cookies in egg white. Roll in chopped nuts.
5. Place on greased cooky sheets. Make a depression in the center of each ball.
6. Bake at 300 degrees about 15 minutes. Remove from oven. Press down centers again. Bake for 20 to 25 minutes longer. Cool.
7. Fill center with jelly. Candied cherries, small pieces of candied apricot or prune may be used.
8. Makes about 2 dozen.

NUT STRIPS

- | | |
|------------------------|----------------------------------|
| 1 egg | ½ teaspoon nutmeg |
| 1 cup sugar | ½ pound walnuts, grated (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 ¼ 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. Add sugar gradually. Beat until mixture stands in firm peaks.
6. Spread on strips of dough. Cut into ½ inch bars.
7. Place on greased cooky sheets.
8. Bake at 325 degrees about 15 minutes.
9. Makes about 6 dozen.



ELECTRIC COOKING IS ECONOMICAL

Fancy Cookies (Continued)

BOURBON BALLS

- | | |
|-----------------------------|--|
| 1 cup vanilla wafer crumbs | 2 tablespoons cocoa |
| 1 cup finely chopped pecans | $\frac{1}{4}$ cup bourbon |
| 1 cup powdered sugar | 1 $\frac{1}{2}$ tablespoons white corn syrup |
| | Powdered sugar |

1. Combine dry ingredients.
2. Blend bourbon and corn syrup. Mix all ingredients.
3. Shape into 1 inch balls. Roll in powdered sugar.
4. Refrigerate. Makes about 4 dozen.

CHINESE ALMOND COOKIES

- | | |
|---------------------------------------|--------------------------------|
| 2 hard cooked egg yolks | 1 cup sifted all purpose flour |
| $\frac{1}{2}$ cup butter | 24 blanched almonds |
| $\frac{1}{4}$ cup sugar | |
| $\frac{1}{4}$ teaspoon almond extract | |

1. Press hard cooked egg yolks through sieve. Cream butter. Add sugar. Add almond extract and hard cooked egg yolk.
2. Add flour. Blend. Shape into 1 inch balls.
3. Place on ungreased cooky sheets. Press one almond into each ball. Bake at 375 degrees about 12 minutes. Makes 2 dozen.

FROSTED LOGS

- | | |
|-------------------------|---------------------------------|
| 1 cup butter | $\frac{1}{4}$ teaspoon salt |
| $\frac{3}{4}$ cup sugar | 1 egg |
| 2 teaspoons vanilla | 3 cups sifted all purpose flour |
| 1 teaspoon nutmeg | |

1. Cream butter. Add sugar gradually. Cream well. Add vanilla, nutmeg and salt. Add egg. Beat well.
2. Add flour. Mix to a stiff dough. Divide dough into 4 parts.
3. Roll each part under the palms of hands into a rope-like strand $\frac{1}{2}$ inch thick. Cut into 2 $\frac{1}{2}$ -inch lengths.
4. Place on ungreased cooky sheets.
5. Bake at 350 degrees 12 to 15 minutes. Cool.
6. Frost with Rum Butter Frosting. Decorate with colored sugars and candies. Makes 7 dozen.

Rum Butter Frosting

- | | |
|-------------------------------------|-------------------------|
| 3 tablespoons butter | 1 tablespoon dark rum |
| 2 $\frac{1}{2}$ cups powdered sugar | Cream |
| 1 teaspoon vanilla | Colored sugar & candies |

7. Cream butter. Add powdered sugar, vanilla and rum.
8. Add enough cream to make frosting of spreading consistency. Spread on rounded side of cookies.
9. Decorate with colored sugars and candies.

FROSTING FOR DECORATING COOKIES

- | | |
|-------------|----------------------|
| 1 egg white | 1 cup powdered sugar |
|-------------|----------------------|

1. Beat egg white until foamy.
2. Add sugar gradually. Beat until smooth and shiny and frosting stands in soft peaks.
3. Frosting becomes very hard when dry.

MERINGUE FUDGE DROPS

- | | |
|--|---------------------------------------|
| 2 egg whites | $\frac{1}{2}$ cup sugar |
| $\frac{1}{8}$ teaspoon cream of tartar | $\frac{1}{4}$ teaspoon almond extract |
| $\frac{1}{8}$ teaspoon salt | |

1. Beat egg whites at a high speed of the 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. Beat 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

- | | |
|----------------------------------|--------------------------------------|
| $\frac{1}{4}$ cup butter | 2 tablespoons chopped pistachio nuts |
| $\frac{1}{2}$ cup chocolate bits | |
| 2 egg yolks | |
| 2 tablespoons powdered sugar | |

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 very low heat or over hot water 1 minute. Stir constantly. Remove from heat.
13. Stir until mixture is smooth and cool.
14. Fill meringues with about 1 teaspoon of Fudge Filling.
15. Sprinkle with pistachio nuts. Makes 5 dozen.

PECAN TURTLES

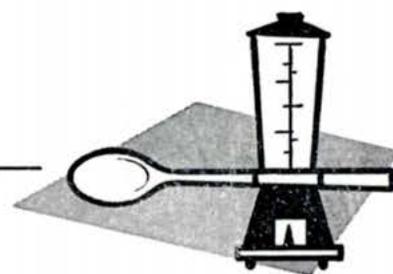
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| 1 $\frac{1}{4}$ cups sifted all purpose flour | 1 egg |
| $\frac{1}{4}$ teaspoon soda | $\frac{1}{4}$ teaspoon maple flavoring |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ teaspoon vanilla |
| $\frac{1}{2}$ cup butter | Large pecans |
| $\frac{1}{3}$ cup firmly packed light brown sugar | 1 egg white |

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar. Cream well.
3. Add egg. Beat until fluffy. Add flavorings.
4. Add dry ingredients. Blend well. Chill.
5. Place clusters of 3 pecans on greased cooky sheets.
6. Shape dough into 1 inch balls. Dip one side of ball into unbeaten egg white. Place on cluster of pecans. Flatten slightly.
7. Bake at 350 degrees 10 to 12 minutes.
8. Frost with Glossy Chocolate Icing while warm.

Glossy Chocolate Icing

- | | |
|--------------------------------|--------------------------------|
| 1 tablespoon butter | $\frac{1}{2}$ teaspoon vanilla |
| 1 square unsweetened chocolate | About 2 tablespoons hot milk |
| 1 cup powdered sugar | |

9. Melt butter and chocolate together. Add powdered sugar, vanilla and enough milk to make icing of spreading consistency.
10. Makes about 5 dozen.



Fancy Cookies (Continued)

CHOCOLATE NUGGETS

- | | |
|----------------------------|---|
| 2 ½ cups sifted cake flour | 1 teaspoon vanilla |
| ¼ teaspoon salt | 2 squares unsweetened chocolate, melted |
| ¾ cup butter | 2 tablespoons milk |
| 1 cup sugar | 1 ¼ cups chopped walnuts |
| 1 egg | |

- Sift flour and salt together.
- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat until fluffy. Add vanilla and melted chocolate. Add dry ingredients and milk.
- Refrigerate dough for several hours or overnight.
- Shape dough into balls the size of a small walnut. Roll in chopped walnuts.
- Place on ungreased cookie sheets.
- Bake at 375 degrees 10 to 12 minutes.
- Makes 7 dozen 2-inch cookies.

PRINCESS DELIGHTS

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

- Cream shortening and butter. Add granulated and brown sugar gradually. Cream well. Add vanilla.
- Sift salt, flour and baking powder together. Add to creamed mixture. Add coconut. Blend.
- Shape into balls. Use about 1 level teaspoonful of dough.
- Place on ungreased cookie sheets.
- Bake at 325 degrees 20 to 25 minutes.
- Roll in Spiced Powdered Sugar.

Spiced Powdered Sugar

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

- Combine all ingredients.
- Makes about 11 dozen cookies.

YEAST CRISPS

- | | |
|----------------------|---------------------------------|
| 1 ounce yeast cake* | 2 cups sifted all purpose flour |
| ½ cup lukewarm water | ½ teaspoon salt |
| 1 cup butter | 1 cup sugar |

- Soften yeast in lukewarm water.
- Cream butter. Add flour and salt. Mix until crumbly.
- Add softened yeast. Mix well. Chill 1 hour.
- Shape dough into balls the size of a walnut.
- Place balls in sugar. Press flat with fingertips. Turn so both sides are well coated with sugar.
- Place on greased cookie sheets.
- Bake at 375 degrees about 15 minutes.
- Makes about 8 dozen.

* If using Active Dry Yeast follow directions on package.

BUTTERSCOTCH FILLED WAFERS

- | | |
|---------------------------------------|-----------------------------------|
| ½ cup butter | 1 ¼ cups sifted all purpose flour |
| ⅓ cup firmly packed light brown sugar | ¼ teaspoon baking powder |
| 1 egg | ¼ teaspoon salt |
| ½ teaspoon maple flavoring | 1 egg white, slightly beaten |
| 1 teaspoon vanilla | ¼ cup grated pecans |

- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat well. Add flavorings.
- Sift flour, baking powder and salt together. Add to creamed mixture. Blend. Knead gently until dough is smooth. Chill dough.
- Roll about ⅛ inch thick on floured canvas.
- Cut with 1½ inch round cookie cutter.
- Place on greased cookie sheets.
- Brush half of the cookies with slightly beaten egg white. Sprinkle with grated pecans.
- Bake at 375 degrees 8 to 10 minutes or until delicately browned. Remove at once. Cool.
- Spread flat side of plain cookies with Toasted Nut Filling. Cover with pecan-topped cookie.

Toasted Nut Filling

- | | |
|---------------------------------------|----------------------|
| 1 cup pecans | 2 tablespoons butter |
| ½ cup firmly packed light brown sugar | 1 egg yolk |
| 2 tablespoons hot water | 2 teaspoons vanilla |

- Place pecans in shallow pan. Toast in oven at 325 degrees about 10 minutes. Grate nuts.
- Combine brown sugar, hot water, butter and egg yolk in small saucepan or double boiler. Cook at a low heat until mixture thickens. Cool.
- Add vanilla and grated pecans. Blend.
- Spread between cookies.
- Makes about 4½ dozen 1½-inch cookies.

BROWN EYED SUSANS

- | | |
|---------------------------|---------------------------------|
| 1 cup butter | ¼ teaspoon salt |
| 3 tablespoons sugar | 2 cups sifted all purpose flour |
| 1 teaspoon almond extract | |

- Cream butter. Add sugar, almond extract and salt. Cream well. Add flour. Mix well.
- Shape into balls. Use 1 level tablespoon of dough.
- Place on greased cookie sheets. Flatten to ¼ inch thick with bottom of glass dipped in flour.
- Bake at 400 degrees 10 to 12 minutes. Cool.
- Frost with Easy Cocoa Frosting.

Easy Cocoa Frosting

- | | |
|----------------------|------------------------|
| 1 cup powdered sugar | ½ teaspoon vanilla |
| 2 tablespoons cocoa | Blanched almond halves |
| Hot water | |

- Blend sugar and cocoa. Add enough hot water to make frosting of spreading consistency. Add vanilla.
- Place ½ teaspoon of frosting in center of each cookie. Top with almond half.
- Makes about 3 dozen 2½-inch cookies.



Rolled Cookies

ELLA'S WHITE SUGAR COOKIES

- | | |
|--------------------------------|-------------------------------------|
| 1 cup butter | 1 teaspoon vanilla |
| 1 cup powdered sugar | 2 1/2 cups sifted all purpose flour |
| 1 egg | 1 teaspoon salt |
| 1 1/2 teaspoons almond extract | Granulated sugar |

1. Cream butter. Add sugar gradually. Cream well.
2. Add egg, almond extract and vanilla. Cream well.
3. Add flour and salt to creamed mixture. Blend. Chill.
4. Roll 1/8 inch thick on well-floured canvas.
5. Cut with 3-inch cooky cutter or fancy cutters, animal, etc. Sprinkle with sugar. Decorate before baking or frost and decorate when cold.
6. Place on greased cooky sheets.
7. Bake at 375 degrees 8 to 10 minutes.
8. Makes 5 dozen 3-inch cookies.

HAZELNUT CRESCENTS

- | | |
|--|---|
| 3 egg whites | 3/4 cup unblanched almonds, grated (1 1/2 cups) |
| 1/4 teaspoon salt | 1/2 cup soda cracker crumbs |
| 1 3/4 cups powdered sugar | 1 teaspoon vanilla |
| 3/4 cup hazelnuts, grated (1 1/2 cups) | |

1. Beat egg whites and salt until foamy. Add sugar gradually. Beat until soft peaks are formed.
2. Fold in nuts, crackers and vanilla. Stir until thoroughly mixed.
3. Roll 1/4 inch thick on canvas sprinkled with powdered sugar. Cut with crescent shaped cutter. Dip cutter in water for easier cutting.
4. Place on greased cooky sheets. Spread top of each cooky with Golden Icing before baking.

Golden Icing

- | | |
|-------------|------------------------------|
| 2 egg yolks | 6 tablespoons powdered sugar |
|-------------|------------------------------|

5. Beat egg yolks until thick and lemon colored. Add sugar gradually. Beat until thick and of spreading consistency. Spread on top of each cooky.
6. Bake at 325 degrees about 12 to 15 minutes or until top is delicately browned.
7. Makes about 5 dozen cookies depending on size of cutter.

DELICIOUS SUGAR COOKIES

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

1. Combine all ingredients with pastry blender.
 2. Shape into a ball with hands.
 3. Roll about 1/4 inch thick on floured canvas. Cut with 3-inch cooky cutter.
 4. Place on greased cooky sheets.
 5. Bake at 400 degrees about 10 minutes, depending on size of cookies.
 6. Makes 1 1/2 dozen 3-inch cookies.
- Note: Cookies may be cut with fancy cooky cutters and decorated with colored sugars before baking.

BERLINER KRANZER

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

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. Add cream and dry ingredients alternately.
4. Add vanilla and almond extracts. Mix well. Chill.
5. Roll 1/8 inch thick on floured canvas. Cut with doughnut cutter. Place on ungreased cooky sheets.
6. Brush lightly with egg white.
7. Sprinkle with colored sugar or decorate with small pieces of candied cherries and citron.
8. Bake at 375 degrees 6 to 8 minutes.
9. Makes 9 dozen.

MAPLE PRALINE COOKIES

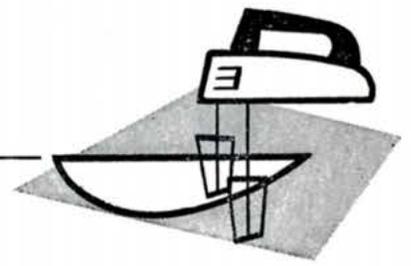
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| 1 3/4 cups sifted all purpose flour | 1 egg |
| 1/2 teaspoon soda | 1/2 teaspoon vanilla |
| 1/4 teaspoon salt | 1/2 teaspoon maple flavoring |
| 1/2 cup butter | 3/4 cup pecans broken in large pieces |
| 2/3 cup firmly packed light brown sugar | |

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar gradually. Add egg, vanilla and maple flavoring. Cream well.
3. Add dry ingredients. Blend. Chill.
4. Roll dough 1/8 inch thick on floured canvas. Cut with 2 inch round cutter.
5. Place on greased cooky sheets. Place 3 or 4 pecan pieces on each cooky. Press down gently.
6. Bake at 350 degrees 8 to 10 minutes. Makes about 4 dozen 2 inch cookies.
7. Drizzle about 1 teaspoon of Praline Frosting over the pecans while cookies are hot.

Praline Frosting

- | | |
|---|----------------------|
| 1/2 cup firmly packed light brown sugar | 1 tablespoon water |
| 1 tablespoon dark corn syrup | 1 cup powdered sugar |
| | Hot water |

8. Combine sugar, syrup and water in small saucepan. Bring to a boil. Stir constantly. Remove from heat.
9. Stir in powdered sugar and enough hot water to make a frosting the consistency of honey. Beat until smooth. If frosting thickens add hot water to soften.



Rolled Cookies (Continued)

TRILBYS

- | | |
|---------------------------------------|--|
| 1 cup butter | 1 teaspoon soda |
| 1 cup firmly packed light brown sugar | ¼ teaspoon salt |
| 2 eggs | 2 cups raw quick cooking oatmeal, ground |
| 1 ⅓ cups sifted all purpose flour | Colored sugars for decorating |

1. Cream butter. Add sugar gradually. Cream well.
2. Add eggs one at a time. Beat well after each addition.
3. Sift flour, soda and salt together. Add to creamed mixture. Add oatmeal. Blend.
4. Roll ⅛ to ¼ inch thick on floured canvas. Cut with small cookie cutters.
5. Place on greased cookie sheets.
6. Decorate half of the cookies with colored sugars.
7. Bake at 350 degrees about 12 minutes. Cool.
8. Spread bottom of plain cookies with Date Filling. Cover with decorated cookies.
9. Makes about 10 dozen.

Date Filling

- | | |
|----------------------------------|-------------|
| 1 ½ cups finely cut pitted dates | 1 cup water |
| | 1 cup sugar |

10. Cook dates and water together until dates are soft. Add sugar. Cook until mixture is thick. Stir constantly. Cool.

BUTTERED RUM COOKIES

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

1. Cream butter. Add sugar gradually. Cream well. Add almond extract and rum.
2. Add almonds, flour and salt. Blend. Chill 1 hour.
3. Roll a small portion of dough about ⅛ inch thick on floured canvas.
4. Cut with small cookie cutter.
5. Place on greased cookie sheets.
6. Bake at 375 degrees 8 to 10 minutes. Cool.
7. Spread bottom of half the cookies with Rum Frosting. Put another cookie on top sandwich fashion.

Rum Frosting

- | | |
|-------------------------|----------------|
| ¼ cup butter | 1 teaspoon rum |
| 1 ½ 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 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 | 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. Add dry ingredients and milk alternately to creamed mixture. 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 round cookie cutter. Place on greased cookie sheets.
7. Roll pink dough ⅛ inch thick on floured canvas. Cut with small star cutter. Place a star in center of each cookie.
8. Bake at 375 degrees about 8 to 10 minutes.
9. Makes about 5 dozen 2-inch cookies.

LECHERLES

- | | |
|--|--|
| ⅔ cup honey | ⅓ teaspoon grated lemon rind |
| 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 |
| ⅓ cup finely chopped blanched almonds | 2 eggs, beaten |
| | 2 teaspoons soda |
| | 2 teaspoons hot water |
| | 1 tablespoon orange juice |
| | 2 cups all purpose flour |

1. Bring honey to boiling point. Cool.
2. Combine citron, candied peel and almonds. Add grated lemon rind, spices and powdered sugar.
3. Add beaten eggs. Mix well.
4. Dissolve soda in hot water. Add to fruit mixture with cooled honey and orange juice.
5. Add sifted flour. Blend. Refrigerate overnight.
6. Roll small part of dough at a time about ¼ inch thick on floured canvas. Dough is quite soft.
7. Cut into 2 ½ x 1 inch rectangular strips.
8. Place on greased cookie sheets.
9. Bake at 350 degrees about 15 minutes. Cool.
10. Frost with Fluffy Lemon Frosting.

Fluffy Lemon Frosting

- | | |
|-------------------------|--------------------------------|
| 2 egg whites | 3 tablespoons lemon juice |
| ⅓ teaspoon salt | 1 tablespoon grated lemon rind |
| 2 ½ cups powdered sugar | |

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



Rolled Cookies (Continued)

SCOTCH SHORTBREAD

1 cup butter
 1/2 cup powdered sugar
 2 cups sifted all purpose flour

1/4 teaspoon baking powder
 1/4 teaspoon salt

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

DUSEN CONFECTO

2 1/2 cups sifted all purpose flour
 1/2 cup sugar
 1/4 teaspoon salt
 1 cup butter
 3/4 cup grated unblanched almonds

1 1/2 teaspoons vanilla
 1/2 cup currant or raspberry jelly
 About 1/2 cup sugar

1. Sift flour, sugar and salt together. Place in mixing bowl.
2. Cut in butter with dough blender until mixture resembles coarse meal. Add almonds and vanilla. Blend.
3. Work mixture with fingers until a ball of dough is formed.
4. Roll very thin on lightly floured canvas. Cut with very small cookie cutter.
5. Place on lightly greased cookie sheets.
6. Bake at 350 degrees 8 to 10 minutes.
7. Spread bottom of one cookie with jelly while cookies are still hot. Place another cookie on top sandwich fashion.
8. Roll in granulated sugar while warm.
9. Makes 6 to 7 dozen 1 1/4-inch cookies.

COOKIE JAR COOKIES

1 cup butter
 1 1/4 cups sugar
 1 egg
 2 1/2 cups sifted all purpose flour
 1 teaspoon soda

3/4 teaspoon salt
 1/4 teaspoon nutmeg
 6 tablespoons cold water
 Sugar
 Raisins

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

SPRINGERLE

2 eggs
 1 cup sugar
 2 cups sifted all purpose flour

1/4 teaspoon salt
 1 teaspoon baking powder
 1 teaspoon anise extract
 Anise seed if desired

1. Beat eggs at a high speed of the electric mixer until thick and light colored. Add sugar gradually. Beat at lowest speed of mixer 30 minutes.
2. Sift flour with salt and baking powder. Stir into egg mixture. Add anise extract. Blend well.
3. 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.
4. Dust springerle rolling pin with flour. Press on dough to emboss the designs to get clear imprint.
5. Cut out the small squares. Anise seed may be sprinkled on cookie sheets if desired.
6. Place on greased cookie sheets. Dry 4 to 6 hours.
7. Bake at 325 degrees about 15 minutes or until delicately browned. Store in covered container to mellow and soften.

HAZELNUT SHORTS

1 cup butter
 1/2 cup sugar
 1 teaspoon vanilla
 1/2 pound hazelnuts, grated (3 cups)

2 1/2 cups sifted cake flour
 1/4 teaspoon salt
 Currant jelly

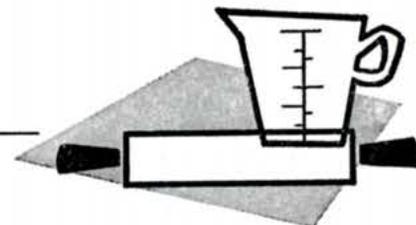
1. Cream butter. Add sugar gradually. Cream well. Add vanilla. Blend. Add hazelnuts. Mix well.
2. Sift flour with salt. Add to creamed mixture. Work with hands to form a ball.
3. Roll 1/4 inch thick on floured canvas. Cut with small cookie cutters. Place on greased cookie sheets.
4. Bake at 350 degrees 12 to 15 minutes.
5. Spread bottom of half the cookies with jelly. Cover with another cookie. Frost.

Frosting

1 tablespoon melted butter
 1 cup powdered sugar
 1/2 teaspoon vanilla

Enough cream to make a frosting of spreading consistency
 1/2 cup grated pistachio nuts

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



Rolled Cookies (Continued)

JELLY JEWELS

- | | |
|-----------------------------------|--------------------------------|
| ½ cup butter | 1 egg white for topping |
| ⅔ cup sugar | ¼ cup finely chopped nuts |
| ¼ teaspoon salt | 2 tablespoons granulated sugar |
| 1 teaspoon vanilla | Currant or raspberry jelly |
| 2 egg yolks | |
| 1 tablespoon cream | |
| 1 ½ cups sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Add salt and vanilla. Blend.
2. Add egg yolks one at a time. Beat well after each addition.
3. Add cream and flour. Blend. Chill dough several hours.
4. Roll on floured canvas to ⅛ inch thickness. Cut with 2 inch scalloped cutter.
5. Cut a small hole in the center of half the cookies. Brush these with slightly beaten egg white. Sprinkle with combination of chopped nuts and sugar.
6. Place on greased cooky sheets.
7. Bake at 350 degrees 8 to 10 minutes. Remove immediately from cooky sheet.
8. Spread bottom of whole cookies with jelly. Place a little more jelly toward center. Cover with sugar topped cooky.
9. Makes about 3 dozen 2 inch cookies.



AUSTRIAN BUTTER COOKIES

- | | |
|--------------------------------|----------------------|
| 1 cup sifted all purpose flour | ⅓ cup pecans, ground |
| ½ cup sugar | ½ cup butter |
| | ½ cup currant jelly |

1. Sift flour and sugar together. Add ground pecans.
2. Cut in butter with dough blender until mixture resembles coarse meal.
3. Work mixture with fingers until a ball of dough is formed.
4. Roll ⅛ inch thick on floured surface. Cut with 1 ½ inch cooky cutter. Place on ungreased cooky sheets.
5. Bake at 375 degrees about 10 minutes.
6. Spread bottom of half of cookies with jelly. Place another cooky on top sandwich fashion.
7. Frost top cooky with Chocolate Frosting.

Chocolate Frosting

- | | |
|----------------------|--|
| 1 tablespoon butter | 1 square unsweetened chocolate, melted |
| ½ cup powdered sugar | ¼ cup pecans, chopped |
| 1 egg yolk | |

8. Cream butter and powdered sugar together.
9. Add egg yolk and cooled chocolate. Beat well.
10. Spread on cooky. Sprinkle with chopped pecans.
11. Makes 3 dozen sandwich cookies.

FROSTED ALMOND STRIPS

- | | |
|-----------------------------------|---------------------------------------|
| ½ cup butter | ½ teaspoon soda |
| ¼ cup sugar | ¼ teaspoon salt |
| 1 egg yolk | ½ teaspoon vanilla |
| 1 tablespoon water | 1 egg white |
| 1 ½ cups sifted all purpose flour | ¾ cup powdered sugar |
| 1 teaspoon cream of tartar | ½ cup finely chopped blanched almonds |

1. Cream butter. Add sugar gradually. Cream well.
2. Combine egg yolk and water. Add to butter mixture. Mix.
3. Sift flour, cream of tartar, soda and salt together.
4. Add to creamed mixture. Add vanilla. Blend thoroughly. Chill dough about 30 minutes.
5. Roll on floured canvas into a rectangle about ⅛ inch thick.
6. Beat egg white until it holds a soft peak. Add powdered sugar. Beat until mixture resembles a thin frosting.
7. Spread over surface of dough. Sprinkle with almonds.
8. Cut into strips 1 inch wide and 3 inches long.
9. Place strips on lightly greased cooky sheets.
10. Bake at 350 degrees about 10 minutes or until very light brown. Makes about 5 ½ dozen.



GRETCHEN'S CINNAMON STARS

- | | |
|---|------------------------------|
| 3 egg whites | 1 teaspoon grated lemon rind |
| ¼ teaspoon salt | ½ teaspoon cinnamon |
| ½ pound powdered sugar (1 ½ cups and 2 tablespoons) | Powdered sugar for rolling |
| ½ pound unblanched almonds, grated (3 cups) | |

1. Beat egg whites until frothy. Add salt. Beat until stiff but not dry. Add powdered sugar gradually.
2. Remove about ½ cup of this mixture for topping before adding other ingredients.
3. Add grated almonds, lemon rind and cinnamon. Blend.
4. Sprinkle a board or canvas generously with powdered sugar instead of flour.
5. Roll only a very small portion of dough at a time. It is difficult to handle.
6. Roll ¼ inch thick. Cut with small star-shaped cooky cutter. Dip cutter in water for easier cutting.
7. Place on well greased cooky sheets. Frost with topping.
8. Bake at 300 degrees about 20 minutes.
9. Remove stars from cooky sheets immediately after taking from oven as they break easily.
10. Makes about 10 ½ dozen. Store in covered tin box.



Rolled Cookies (Continued)

MONDCHEN

- | | |
|-------------------------------------|------------------------------|
| 1 cup butter | 1 teaspoon grated lemon rind |
| 1 cup sugar | ¼ teaspoon salt |
| 1 ¼ cups unblanched almonds, grated | |
| 1 cup sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add remaining ingredients. Blend. Knead lightly.
3. Roll about ¼ inch thick on well floured canvas. Cut with crescent cutter. Place on greased cooky sheets.
4. Bake at 350 degrees 10 to 12 minutes. Ice while hot.

Icing

- | | |
|-------------------------|-------------------------------|
| 1 ½ cups powdered sugar | About 2 tablespoons hot water |
| 1 teaspoon vanilla | |

5. Combine ingredients. Makes about 7 dozen.

ALMONDETTES

- | | |
|-----------------------------------|--------------------------------|
| 2 ¼ cups sifted all purpose flour | 1 egg yolk |
| ¼ teaspoon soda | 1 tablespoon white vinegar |
| ½ teaspoon salt | 1 egg white |
| ¾ cup butter | 2 tablespoons sugar |
| 1 cup sugar | ½ teaspoon cinnamon |
| 1 ½ teaspoons almond extract | ½ cup chopped blanched almonds |

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add almond extract and egg yolk. Beat well.
4. Add dry ingredients and vinegar. Blend. Chill several hours.
5. Roll ⅛ inch thick on floured canvas. Cut with a 2-inch cooky cutter. Place on ungreased cooky sheets.
6. Beat egg white to a soft peak. Add sugar gradually. Add cinnamon. Beat until stiff.
7. Spread cookies with about ½ teaspoon egg white mixture. Sprinkle with almonds.
8. Bake at 375 degrees about 10 minutes. Makes about 6 ½ dozen.

CRISP SUGAR COOKIES

- | | |
|--------------------------|-------------------------------|
| ½ cup milk | ½ teaspoon salt |
| 1 cup sugar | 1 cup butter |
| 1 teaspoon soda | Colored sugars for decoration |
| 3 cups all purpose flour | |
| 1 teaspoon nutmeg | |

1. Place milk and sugar in a saucepan. Bring to a boil. Add soda. Stir until mixture foams. Cool.
2. Sift flour, nutmeg and salt into a mixing bowl.
3. Cut in butter with pastry blender until mixture is crumbly. Add milk mixture. Mix until thoroughly blended. Dough is soft. Chill several hours or overnight.
4. Roll on floured canvas to ⅛ inch thickness. Use small amount of dough at a time.
5. Place on lightly greased cooky sheets. Decorate with colored sugars if desired or frost after cookies are baked.
6. Bake at 350 degrees 8 to 10 minutes.
7. Makes about 7 ½ dozen cookies depending on size of cutter.

BAVARIAN CHRISTMAS COOKIES

- | | |
|-----------------------------------|--|
| 4 ½ cups sifted all purpose flour | 1 cup butter |
| ½ teaspoon cloves | 1 cup lard |
| ½ teaspoon nutmeg | 2 cups firmly packed light brown sugar |
| 4 teaspoons cinnamon | ½ cup cultured sour cream |
| ½ teaspoon soda | ½ cup finely chopped nuts |
| ½ teaspoon salt | Milk, granulated sugar |

1. Sift flour, spices, soda and salt together.
2. Cream butter and lard. Add sugar. Cream well.
3. Add dry ingredients and sour cream alternately. Add nuts. Blend. Chill several hours or overnight.
4. Roll a small amount of dough at a time ⅛ inch thick on a floured canvas.
5. Cut into desired shapes. Brush cookies with milk. Sprinkle with sugar.
6. Bake at 375 degrees 8 to 10 minutes.
7. Makes about 8 dozen cookies depending on size of cutter.

MOLASSES CUT-OUTS

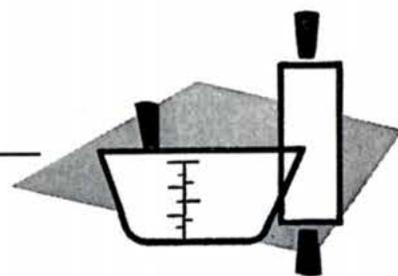
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|-----------------------------------|---------------------------------|
| 2 ¾ cups sifted all purpose flour | 1 cup butter |
| ½ teaspoon soda | ½ cup firmly packed brown sugar |
| ½ teaspoon salt | ⅓ cup dark molasses |

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar gradually. Add molasses. Cream well.
3. Add dry ingredients. Blend well. Chill dough for several hours.
4. Roll small portions of dough on floured canvas to ⅛ to ¼ inch thickness.
5. Cut in desired shapes. Excellent for animal cutters, etc.
6. Place on lightly greased cooky sheets.
7. Bake at 350 degrees 8 to 10 minutes depending on size and thickness of cooky.
8. Cookies should be light in color, not browned.
9. Decorate before or after baking.
10. Makes about 7 dozen depending on size.

SWISS COOKIES

- | | |
|-------------------------------|-----------------------------------|
| 1 cup butter | 2 ½ cups sifted all purpose flour |
| ½ cup sugar | 2 egg yolks (coating for cookies) |
| 2 egg yolks | 1 tablespoon cinnamon |
| 2 teaspoons grated lemon rind | ½ cup sugar |
| 1 teaspoon lemon juice | |
| ½ teaspoon salt | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add 2 egg yolks, lemon rind, lemon juice, salt and flour. Mix thoroughly. Chill for several hours.
3. Roll ¼ inch thick on floured canvas. Cut with small cooky cutters. Place on greased cooky sheets.
4. Beat 2 egg yolks slightly. Brush over top of cookies.
5. Combine cinnamon and sugar. Sprinkle over egg yolk.
6. Bake at 375 degrees 10 to 15 minutes or until golden brown. Makes about 9 dozen 2-inch cookies.



Rolled Cookies (Continued)

SWEDISH GINGER COOKIES

½ cup dark corn syrup	½ teaspoon cinnamon
½ cup sugar	½ teaspoon soda
½ cup melted butter	2 tablespoons cream
6 tablespoons cream	3 cups sifted all purpose flour
½ teaspoon ginger	
½ teaspoon cloves	

1. Boil syrup one minute. Cool slightly.
2. Add sugar, melted butter, cream and spices.
3. Dissolve soda in 2 tablespoons cream. Add to syrup mixture. Add flour. Blend. Refrigerate overnight.
4. Roll ⅛ inch thick on floured canvas. Cut into desired shapes.
5. Place on greased cooky sheets.
6. Bake at 350 degrees about 10 to 15 minutes depending upon size and thickness of cooky.
7. Makes 4 to 5 dozen.
8. Decorate before baking or frost and decorate when cookies are cool.

GINGERBREAD MEN

¼ cup boiling water	1 teaspoon soda
½ cup butter	1 teaspoon salt
½ cup firmly packed dark brown sugar	½ tablespoon ginger
½ cup dark molasses	½ teaspoon nutmeg
3 cups sifted all purpose flour	⅛ teaspoon cloves

1. Pour water over butter. Add sugar and molasses. Mix well.
2. Sift dry ingredients together. Add to molasses mixture. Blend. Chill thoroughly.
3. Roll dough on floured canvas ⅛ or ¼ inch thick. 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.

PEPPERKAKOR

1 ½ cups sifted all purpose flour	½ cup butter
1 teaspoon soda	¾ cup sugar
¼ teaspoon salt	1 egg
1 ½ teaspoons ginger	2 teaspoons dark corn syrup
1 teaspoon cinnamon	Almond halves for topping
¼ teaspoon cloves	

1. Sift flour, soda, salt and spices together.
2. Cream butter. Add sugar gradually. Cream well.
3. Add egg and corn syrup. Beat until fluffy.
4. Add dry ingredients. Mix thoroughly. Refrigerate several hours or overnight.
5. Remove a small amount of dough at a time. Roll ⅛ inch thick on floured canvas. Cut with 2 ¾-inch round cooky cutter.
6. Place on greased cooky sheets. Place almond in center of each cooky.
7. Bake at 375 degrees 8 to 10 minutes.
8. Makes 6 dozen.

SPECULATIUS

(Crisp Christmas Cooky)

4 cups sifted all purpose flour	1 cup butter
2 cups sugar	3 eggs, beaten
4 teaspoons cinnamon	2 teaspoons grated lemon rind
1 teaspoon salt	1 egg white
2 teaspoons powdered ammonium carbonate	1 tablespoon water
	⅓ cup sugar

1. Sift flour, sugar, cinnamon, salt and ammonium carbonate together. Place in mixing bowl.
2. Cut butter into dry ingredients with dough blender until mixture resembles coarse meal.
3. Add beaten eggs and grated lemon rind. Mix well. Chill dough overnight.
4. Roll ⅛ inch thick on floured canvas.
5. Cut with 3-inch cooky cutter.
6. Place on greased cooky sheets.
7. Combine egg white and water. Brush over top of cookies. Sprinkle with sugar.
8. Bake at 375 degrees 8 to 10 minutes.
9. Makes about 9 dozen 3-inch cookies.

CHOCOLATE MINT WAFERS

¾ cup butter	1 egg
½ teaspoon salt	2 cups sifted 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. Chill.
4. Roll ⅛ inch thick on floured canvas. Cut with small cooky cutters. Place on greased cooky sheets.
5. Bake at 350 degrees about 8 to 10 minutes.
6. Put cookies together with Mint Filling.

Mint Filling

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

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



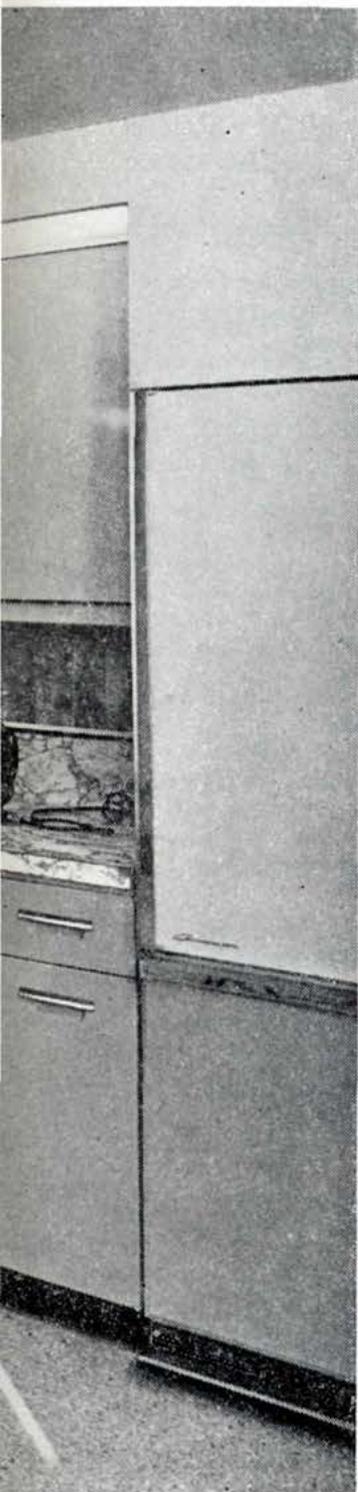
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Drop Cookies

TINY-TIM FRUIT CAKE COOKIES

- | | |
|---------------------------------------|-------------------------------|
| 1 cup sifted all purpose flour | 2 eggs |
| ¼ teaspoon soda | ¼ cup buttermilk |
| 1 teaspoon salt | 1 cup currants |
| 1 teaspoon cloves | 1 cup seedless raisins |
| ½ teaspoon cinnamon | ¼ cup diced candied cherries |
| ⅛ teaspoon nutmeg | ¼ cup diced candied pineapple |
| ½ cup butter | ¼ cup diced citron |
| 1 cup firmly packed light brown sugar | 1 cup chopped walnuts |
- Sift flour, soda, salt and spices together.
 - Cream butter. Add sugar gradually. Cream well.
 - Add eggs one at a time. Beat well after each addition.
 - Add dry ingredients and buttermilk alternately. Blend.
 - Stir in fruits and nuts.
 - Drop a level tablespoon of batter two inches apart onto greased cooky sheets.
 - Bake at 350 degrees 10 to 12 minutes. Allow to stand a few minutes before removing from cooky sheet.
 - Makes about 4 ½ dozen 3 inch cookies.
 - Frost with Creamy Vanilla Frosting.

Creamy Vanilla Frosting

- | | |
|-----------------------------|---------------------|
| 3 tablespoons butter | 1 teaspoon vanilla |
| About 3 cups powdered sugar | Cream |
| | Cherries and citron |
- Cream butter. Add sugar gradually. Add vanilla and enough cream to make a frosting of spreading consistency.
 - Decorate with bits of cherries and citron.

HOLLY HERMITS

- | | |
|---|--|
| 1 ½ cups sifted all purpose flour | 1 tablespoon finely chopped candied lemon peel |
| ½ teaspoon soda | 2 tablespoons finely chopped citron |
| ¼ teaspoon salt | ¼ cup diced candied cherries |
| ½ teaspoon cinnamon | ¼ cup diced candied pineapple |
| ¼ teaspoon nutmeg | ½ cup seedless white raisins |
| ¼ teaspoon cloves | ½ cup chopped pecans |
| ½ cup butter | Cherries and citron for decoration |
| 1 cup firmly packed light brown sugar | |
| 1 egg | |
| 2 tablespoons water | |
| 1 tablespoon finely chopped candied orange peel | |
- Sift flour, soda, salt, and spices together.
 - Cream butter. Add sugar gradually. Add egg and water. Cream well.
 - Add dry ingredients. Blend. Stir in fruits and nuts.
 - Drop from teaspoon onto greased cooky sheets.
 - Decorate cookies with bits of cherries and citron.
 - Bake at 375 degrees 8 to 10 minutes.
 - Makes about 7 dozen 2 inch cookies.

COCONUT SPONGE DROPS

- | | |
|-----------------------------------|-----------------------------------|
| 2 ½ cups sifted all purpose flour | 2 eggs |
| ¼ teaspoon salt | 1 ¾ cups chopped shredded coconut |
| ½ teaspoon soda | 1 teaspoon grated orange rind |
| ¾ cup butter | ½ cup orange juice |
| ½ cup sugar | |
| ½ cup dark corn syrup | |
- Sift flour, salt and soda together.
 - Cream butter. Add sugar gradually. Add syrup. Cream well.
 - Add eggs one at a time. Beat well after each addition.
 - Add coconut and orange rind. Blend.
 - Add dry ingredients and orange juice alternately to creamed mixture.
 - Drop a level tablespoonful onto greased cooky sheets.
 - Bake at 350 degrees 10 to 12 minutes. Cool.
 - Makes 5 dozen. Frost with Orange Frosting.

Orange Frosting

- | | |
|-----------------------------|----------------------------|
| 2 ¼ cups powdered sugar | 3 tablespoons orange juice |
| 3 tablespoons melted butter | 1 tablespoon lemon juice |
- Combine all ingredients. Blend until smooth.

CHERRY HONEY DROPS

- | | |
|---------------------------------|--|
| 2 cups sifted all purpose flour | 1 cup raw quick cooking oatmeal |
| 1 teaspoon soda | ½ cup chopped filberts |
| ½ teaspoon salt | ½ cup semi-sweet chocolate bits |
| 1 cup butter | ½ cup maraschino cherries, cut in small pieces |
| ¾ cup honey | |
| 1 teaspoon vanilla | |
- Sift flour, soda and salt together.
 - Cream butter. Add honey and vanilla. Cream well.
 - Add dry ingredients. Blend. Add oatmeal, filberts, chocolate bits and cherries.
 - Drop from teaspoon onto greased cooky sheets.
 - Bake at 350 degrees 12 to 14 minutes.
 - Makes about 9 dozen 2 inch cookies.

COCONUT ALMOND HAYSTACKS

- | |
|---|
| ¾ cup sweetened condensed milk |
| ½ pound dry shredded or dry flaked coconut |
| 1 cup coarsely chopped toasted blanched almonds |
| 1 ½ teaspoons vanilla |
- Combine all ingredients in large bowl.
 - Drop about 1 tablespoonful of mixture onto well greased cooky sheets.
 - Bake at 300 degrees about 10 minutes. Cookies brown quickly.
 - Makes about 4 ½ dozen 2 inch cookies.



Drop Cookies (Continued)

CHOCOLATE CHIP COOKIES

1 cup and 2 tablespoons all purpose flour
½ teaspoon soda
½ teaspoon salt
½ cup butter
6 tablespoons granulated sugar
6 tablespoons firmly packed light brown sugar
1 egg
½ teaspoon vanilla
1 cup chocolate bits
½ cup chopped nuts

1. Sift flour, soda and salt together.
2. Cream butter. Add granulated sugar and brown sugar. Cream well. Add egg. Beat well. Add vanilla.
3. Add sifted dry ingredients.
4. Fold in chocolate bits and nuts.
5. Drop from teaspoon onto greased cookie sheets.
6. Bake at 375 degrees 8 to 10 minutes.
7. Makes 8 dozen 2-inch cookies.

OATMEAL COOKIES

1 cup butter
1 cup sugar
2 eggs
2 cups raw quick cooking oatmeal
2 cups sifted all purpose flour
1 teaspoon soda
1 teaspoon cinnamon
¼ cup buttermilk
1 cup seedless raisins
½ cup chopped nuts

1. Cream butter. Add sugar gradually. Add eggs. Beat well.
2. Add oatmeal. Blend.
3. Sift flour with soda and cinnamon. Add dry ingredients and buttermilk alternately to creamed mixture.
4. Add raisins and nuts. Blend.
5. Drop from level teaspoon onto greased cookie sheets.
6. Bake at 375 degrees about 12 minutes.
7. Makes about 12 dozen 1½ inch cookies.

BROWN SUGAR DROPS

1 cup butter
½ cup firmly packed light brown sugar
1 egg yolk
1 teaspoon vanilla
2 cups sifted all purpose flour
¼ teaspoon salt
1 cup pecans, ground
½ cup candied cherries, cut in small pieces

1. Cream butter. Add sugar gradually. Add egg yolk. Cream well. Add remaining ingredients. Blend.
2. Drop from teaspoon onto greased cookie sheets.
3. Bake at 350 degrees 15 to 18 minutes.
4. Makes about 6½ dozen cookies.

SELF-FROSTING ANISE DROPS

1 ¾ cups sifted all purpose flour
½ teaspoon double-acting baking powder
3 eggs
1 cup and 2 tablespoons sugar
1 tablespoon anise seed

1. Have ingredients room temperature.
2. Sift flour with baking powder.
3. Place eggs in large bowl of electric mixer. Add sugar.
4. Beat eggs and sugar at a medium speed of mixer (No. 5) 30 minutes.
5. Turn to lowest speed. Add flour. Blend. Beat 3 minutes longer. Add anise seed. Blend.
6. Drop from teaspoon onto greased and floured cookie sheets.
7. Let stand overnight to dry. Cookie should be firm and dry to the touch.
8. Bake at 325 degrees about 12 minutes.
9. Makes about 8 dozen 1½-inch cookies.

Refrigerator Cookies

AGNES' SCOTCH OATMEAL COOKIES

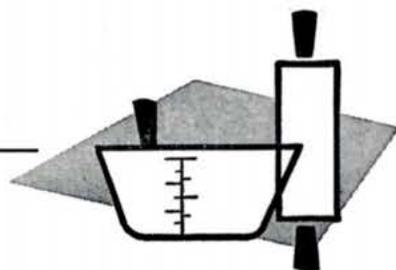
½ cup butter
½ cup other shortening
1 cup granulated sugar
1 cup firmly packed dark brown sugar
1 ½ teaspoons vanilla
2 eggs
1 ½ cups sifted all purpose flour
1 teaspoon soda
1 teaspoon salt
3 cups raw quick cooking oatmeal, ground
1 cup finely chopped walnuts

1. Cream butter and shortening together.
2. Add granulated and brown sugar gradually. Add vanilla. Blend well.
3. Add eggs one at a time. Beat well after each addition.
4. Sift flour, soda and salt together. Add to creamed mixture.
5. Fold in oatmeal and chopped nuts.
6. Shape into rolls about 2 inches in diameter. Chill several hours or overnight.
7. Cut in slices about ½ inch thick.
8. Place on greased cookie sheets.
9. Bake at 350 degrees about 12 minutes.
10. Makes about 9 dozen 2½-inch cookies.

PIN WHEELS

1 ¾ cups sifted all purpose flour
1 ½ teaspoons baking powder
½ teaspoon salt
¾ cup butter
¾ cup sugar
1 egg yolk
½ teaspoon vanilla
3 tablespoons milk
1 square unsweetened 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. Blend.
5. Divide dough into two equal portions. Add chocolate to one portion. Mix well.
6. Refrigerate dough until firm and easy to handle.
7. Roll both portions ⅛ inch thick on well floured canvas.
8. Place one on top of the other. Roll as for jelly roll. Wrap in waxed paper. Refrigerate overnight.
9. Cut in thin slices.
10. Place on greased cookie sheets.
11. Bake at 375 degrees about 8 minutes.
12. Makes about 8 dozen 2-inch cookies.



Refrigerator Cookies (Continued)

BUTTERSCOTCH SNAPS

½ cup butter	½ teaspoon salt
1 cup firmly packed light brown sugar	1 ½ teaspoons baking powder
1 egg	½ teaspoon ginger
1 teaspoon vanilla	½ cup finely chopped walnuts
1 ½ cups sifted all purpose flour	

1. Cream butter. Add sugar. Cream well.
2. Add egg and vanilla. Blend.
3. Sift flour, salt, baking powder and ginger together. Add to creamed mixture.
4. Add chopped walnuts. Chill about one hour.
5. Shape into rolls about two inches in diameter. Chill several hours or overnight.
6. Cut in thin slices.
7. Place on lightly greased cooky sheets.
8. Bake at 375 degrees about 10 minutes.
9. Makes about 6½ dozen 2-inch cookies.

ALMOND NUTMEG CRISPS

1 ¾ cups sifted all purpose flour	1 ¼ cups firmly packed light brown sugar
2 teaspoons baking powder	1 ½ teaspoons vanilla
¼ teaspoon salt	½ teaspoon almond flavoring
⅔ cup butter	1 egg yolk

1. Sift flour, baking powder and salt together.
2. Cream butter. Add sugar gradually. Add vanilla, almond flavoring and egg yolk. Cream well.
3. Add dry ingredients. Blend well. Chill dough several hours.
4. Shape into rolls 1 ½ inches in diameter. Wrap in waxed paper. Chill overnight.
5. Cut into ¼ inch slices. Place on greased cooky sheets. Decorate with Almond Nutmeg Topping.

Almond Nutmeg Topping

1 egg white	6 tablespoons sugar
1 tablespoon water	3 tablespoons grated almonds
¾ teaspoon nutmeg	

6. Beat egg white and water slightly. Brush over cookies. Sprinkle with combination of nutmeg, sugar and almonds.
7. Bake at 350 degrees 10 to 12 minutes.
8. Makes about 5½ dozen 2 inch cookies.

SCOTCH SCONES

3 tablespoons light brown sugar	1 cup butter
Powdered sugar	2 cups sifted all purpose flour

1. Place brown sugar in 1 cup measure. Fill cup with powdered sugar. Cream butter. Add sugar gradually. Cream well.
2. Add flour. Mix well.
3. Form into 2 rolls about 5 or 6 inches long. Place in refrigerator overnight.
4. Cut in thin slices.
5. Place on greased cooky sheets.
6. Bake at 375 degrees about 10 to 12 minutes.
7. Makes about 4 dozen.

BLACK WALNUT SLICES

2 cups sifted all purpose flour	1 cup firmly packed light brown sugar
⅛ teaspoon salt	1 egg
½ teaspoon cream of tartar	½ teaspoon vanilla
⅛ teaspoon soda	2 tablespoons cream
½ cup butter	½ cup finely cut dates
	½ cup finely chopped black walnuts

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 and cream alternately.
5. Fold in dates and nuts.
6. Shape into 2 inch rolls. Wrap in waxed paper. Refrigerate several hours or overnight.
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.

WALNUT REFRIGERATOR COOKIES

½ cup butter	1 ½ cups sifted all purpose flour
3 tablespoons lard	¾ teaspoon cinnamon
½ cup granulated sugar	¼ teaspoon soda
½ cup firmly packed light brown sugar	⅔ cup finely chopped walnuts
1 egg	

1. Cream butter and lard. Add granulated and brown sugar gradually. Cream thoroughly.
2. Add egg. Beat well.
3. Sift flour, cinnamon and soda together. Add to creamed mixture. Add nuts. Blend.
4. Pack in pan lined with waxed paper. Chill several hours or overnight.
5. Cut in thin slices. Cut cookies into small squares or rectangles if slices are large. Cookies spread.
6. Place on greased cooky sheets.
7. Bake at 375 degrees 8 to 10 minutes.
8. Makes 6 dozen 2-inch squares.

CRUNCHY GINGER COOKIES

2 ¼ cups sifted all purpose flour	½ cup firmly packed brown sugar
½ teaspoon salt	½ cup dark corn syrup
¼ teaspoon soda	2 tablespoons milk
½ teaspoon baking powder	¼ cup finely chopped pecans
1 teaspoon ginger	¼ cup finely chopped candied ginger
¼ teaspoon cinnamon	
½ cup butter	

1. Sift first six dry ingredients together.
2. Cream butter. Add sugar and syrup. Cream well.
3. Add dry ingredients, milk, pecans and ginger. Blend.
4. Shape into 2 inch rolls. Refrigerate several hours.
5. Cut in thin slices. Place on greased cooky sheets.
6. Bake at 375 degrees 8 to 10 minutes.
7. Frost with Powdered Sugar Icing while warm. See Mondchen recipe for Icing.
8. Makes about 7 dozen 2 inch cookies.



Refrigerator Cookies (Continued)

WHIRLIGIGS

- | | |
|---------------------------------|---|
| 3 cups sifted all purpose flour | 1 egg |
| 1 teaspoon salt | 2 teaspoons vanilla |
| $\frac{3}{4}$ teaspoon soda | 3 tablespoons water |
| $\frac{3}{4}$ cup butter | 2 squares unsweetened chocolate, melted |
| 1 $\frac{1}{2}$ cups sugar | Hot milk |

- 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 chocolate to $\frac{1}{2}$ of the dough.
- Shape each piece of dough into 2 rolls about 2 inches in diameter. Wrap in waxed paper. Refrigerate until firm.
- Cut each roll lengthwise into 4 equal quarters. Brush cut sides with hot milk.
- Place 4 strips of alternating color together to form a round cookie. Press firmly together.
- There will be two quarters of chocolate and two quarters of yellow in each roll. Refrigerate until firm.
- Cut in thin slices.
- Place on greased cookie sheets.
- Bake at 325 degrees 8 to 10 minutes.
- Makes 12 dozen 2-inch cookies.

CHECKERBOARD WAFERS

- | | |
|--|---|
| 3 $\frac{1}{2}$ cups sifted cake flour | 1 teaspoon vanilla |
| $\frac{1}{2}$ teaspoon soda | 1 cup crisp rice cereal, crushed fine |
| $\frac{1}{2}$ teaspoon salt | 1 $\frac{1}{2}$ squares unsweetened chocolate, melted |
| $\frac{3}{4}$ 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 each addition. Add vanilla. Blend.
- Add sifted dry ingredients and rice cereal. Mix thoroughly.
- Divide dough in half.
- Combine melted chocolate and 2 tablespoons sugar. Add to $\frac{1}{2}$ 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.
- Cut in thin slices.
- Place on greased cookie sheets.
- Bake at 375 degrees 8 to 10 minutes.
- Makes 7 $\frac{1}{2}$ dozen 2-inch cookies.

DATE FILLED PIN WHEELS

- | | |
|---------------------------------------|---------------------------------|
| $\frac{1}{2}$ cup butter | 2 cups sifted all purpose flour |
| 1 cup firmly packed light brown sugar | $\frac{1}{4}$ teaspoon cinnamon |
| 1 egg | $\frac{1}{2}$ teaspoon soda |
| | $\frac{1}{4}$ teaspoon salt |

- Cream butter. Add sugar gradually. Cream well.
- Add egg. Beat well.
- Sift flour, cinnamon, soda and salt together. Add to creamed mixture. Blend. Chill. Make Date Filling.

Date Filling

- | | |
|---|---------------------------------------|
| $\frac{3}{4}$ cup finely cut pitted dates | $\frac{1}{2}$ cup sugar |
| $\frac{1}{3}$ cup water | $\frac{1}{3}$ cup finely chopped nuts |

- Cook dates and water until dates are soft. Add sugar. Cook until thickened. Stir constantly. Add nuts. Cool to lukewarm.
- Divide dough into thirds.
- Roll each portion on floured canvas into a rectangle 7 x 11 inches. Cover with $\frac{1}{3}$ of Date Filling.
- Roll as for jelly roll starting at wide edge.
- Wrap in waxed paper. Chill several hours or overnight.
- Cut in thin slices.
- Place on greased cookie sheets.
- Bake at 375 degrees 10 to 12 minutes.
- Makes about 15 dozen 1 $\frac{1}{2}$ -inch cookies.

FROSTED PECAN DAINTRIES

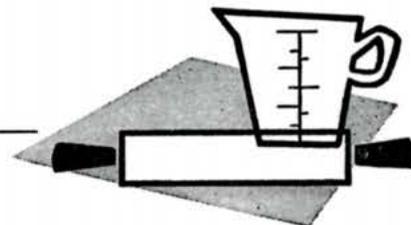
- | | |
|----------------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all purpose flour |
| $\frac{1}{4}$ cup powdered sugar | |
| $\frac{1}{8}$ teaspoon salt | |

- Cream butter. Add powdered sugar and salt. Cream well.
- Add flour. Blend well.
- Shape into 2 rolls 1 $\frac{1}{2}$ -inches in diameter. Refrigerate several hours or overnight.
- Cut into $\frac{1}{4}$ inch slices.
- Place on ungreased cookie sheets.
- Bake at 350 degrees about 15 minutes. Cool.
- Frost with Browned Butter Frosting.

Browned Butter Frosting

- | | |
|-------------------------------------|----------------------------------|
| 2 tablespoons butter | $\frac{1}{2}$ cup chopped pecans |
| 1 $\frac{1}{2}$ cups powdered sugar | |
| 1 tablespoon hot water | |
| Cream | |

- Brown butter in a saucepan. Remove from heat. Add powdered sugar and hot water. Stir until smooth.
- Add enough cream to make frosting of spreading consistency. Add more cream if frosting thickens.
- Frost cookies. Sprinkle with pecans.
- Makes 7 dozen 1 $\frac{1}{2}$ -inch cookies.



Cooky Press Cookies

FRUIT FILLED SPRITZ

Date Nut Filling

- | | |
|--|---|
| $\frac{3}{4}$ cup dates, cut in small pieces | $\frac{1}{4}$ cup finely chopped candied cherries |
| $\frac{1}{2}$ cup water | $\frac{1}{4}$ cup chopped coconut |
| $\frac{1}{4}$ cup sugar | $\frac{1}{2}$ cup finely chopped nuts |
| 1 teaspoon grated orange rind | 1 teaspoon vanilla |

1. Cook dates, water and sugar until dates are soft. Add remaining ingredients. Stir to blend. Cool. Prepare cooky dough.

Cooky Dough

- | | |
|---|---|
| 2 cups sifted all purpose flour | 1 egg |
| $\frac{1}{4}$ teaspoon soda | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ teaspoon almond flavoring |
| $\frac{1}{2}$ cup butter | $\frac{1}{3}$ cup finely chopped nuts for topping |
| $\frac{1}{2}$ cup granulated sugar | |
| $\frac{1}{4}$ cup firmly packed light brown sugar | |

- Sift flour, soda and salt together.
- Cream butter. Add sugars. Cream well. Add egg, vanilla and almond flavoring.
- Add dry ingredients. Blend. Knead with hands until dough is soft and pliable.
- Use saw-toothed cutter in cooky press. Press half of the dough through cooky press directly onto ungreased cooky sheets. Make strips about 12 inches long.
- Spread filling about $\frac{1}{2}$ inch thick on each strip.
- Fill cooky press with remaining dough. Hold press above filling. Place a second strip over filling to form a long bar. Sprinkle with chopped nuts.
- Bake at 375 degrees 12 to 15 minutes or until delicately browned.
- Cut strips diagonally into 1 inch pieces while warm.
- Makes nine 12 inch bars or 12 dozen cookies.

RICH VANILLA RINGS

- | | |
|------------------------|--|
| 1 cup butter | 1 teaspoon salt |
| $\frac{1}{2}$ cup lard | 2 teaspoons vanilla |
| 1 cup sugar | $3\frac{1}{2}$ cups sifted all purpose flour |
| 1 egg | |

- Cream butter and lard together. Add sugar gradually. Cream well. Add egg. Beat until fluffy.
- Add salt, vanilla and flour. Blend.
- Knead dough in hands until it is soft and pliable.
- Press dough through cooky press onto ungreased cooky sheets. Decorate if desired.
- Bake at 375 degrees 8 to 10 minutes.

CHOCOLATE LOG COOKIES

- | | |
|------------------------------------|--|
| 1 cup butter | 3 tablespoons cocoa |
| $\frac{1}{2}$ cup powdered sugar | $2\frac{1}{2}$ cups sifted all purpose flour |
| $\frac{1}{2}$ cup granulated sugar | $\frac{1}{2}$ teaspoon salt |
| 2 egg yolks | |
| 2 teaspoons vanilla | |

- Cream butter. Add powdered sugar and granulated sugar gradually. Cream well.
- Add egg yolks one at a time. Beat well after each addition. Add vanilla and cocoa. Blend.
- Sift flour and salt together. Add to creamed mixture. Blend well.
- Press dough through cooky press onto greased cooky sheets. Use star-shaped cutter. Make cookies about $1\frac{1}{2}$ inches long.
- Bake at 350 degrees about 15 minutes. Cool.
- Dip ends of each cooky in Cocoa Frosting, then dip into colored walnuts. Makes about 10 dozen.

Cocoa Frosting

- | | |
|----------------------|--|
| 3 tablespoons butter | $1\frac{1}{2}$ tablespoons cold coffee |
| 1 cup powdered sugar | $\frac{1}{2}$ teaspoon vanilla |
| 2 tablespoons cocoa | |

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

Colored Walnuts

- | | |
|---------------------------------------|--|
| Green coloring | $1\frac{1}{2}$ cups finely chopped walnuts |
| $1\frac{1}{2}$ tablespoons warm water | |

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

SPRITZ

- | | |
|--|---|
| 1 cup butter | $\frac{1}{2}$ teaspoon almond extract |
| $\frac{1}{2}$ cup and 1 tablespoon sugar | $2\frac{1}{2}$ cups all purpose flour |
| 1 egg | $\frac{3}{4}$ teaspoon salt |
| 1 teaspoon vanilla | Colored sugar, small candies for decorating |

- Cream butter well. Add sugar. Cream until light and fluffy.
- Add egg, vanilla and almond extract. Beat well.
- Sift flour and salt together. Add to creamed mixture. Blend.
- Knead dough in hands until it is soft and pliable.
- Press dough through cooky press onto ungreased cooky sheets. Decorate with colored sugar or small candies.
- Bake at 400 degrees about 8 minutes.
- Makes about 6 dozen.



Cookie Press Cookies (Continued)

SPRITZ DIPS

- | | |
|---------------------------------|---------------------------|
| 1 cup butter | 1/4 cup sherry |
| 2/3 cup sugar | Butter Frosting |
| 2 egg yolks | Cake or candy decorations |
| 3/4 teaspoon salt | |
| 3 cups sifted all purpose flour | |

1. Cream butter. Add sugar gradually. Add egg yolks and salt. Cream well.
2. Add flour and sherry alternately. Mix well. Knead dough in hands until soft and pliable.
3. Press dough through cookie press onto ungreased cookie sheets to form a 2 or 2 1/2 inch bar.
4. Bake at 375 degrees about 10 minutes. Cool. Makes about 8 dozen.
5. Dip ends in Butter Frosting and in colored cake or candy decorations.

Butter Frosting

- | | |
|---------------------------|---------------------|
| 3 tablespoons soft butter | 2 tablespoons cream |
| 1 cup powdered sugar | 1 teaspoon vanilla |
6. Blend all ingredients until smooth and creamy.

CHOCOLATE ACORNS

1. Use 1 teaspoon of Chocolate Log dough. (Recipe on page 23.) Shape to form a small cone similar to an acorn.
2. Bake at 350 degrees about 15 minutes. Cool.
3. Dip wide end of each cookie into Cocoa Frosting, then dip into colored walnuts.

BROWN SUGAR SPRITZ

- | | |
|---|-------------------------------------|
| 1 cup butter | 1/2 teaspoon vanilla |
| 1/4 cup granulated sugar | 1/4 teaspoon salt |
| 1/3 cup firmly packed light brown sugar | 1/4 teaspoon almond extract |
| 1 egg yolk | 2 1/4 cups sifted all purpose flour |

1. Cream butter. Add granulated and brown sugar gradually. Cream well.
2. Add egg yolk, vanilla, salt and almond extract. Beat until fluffy. Add flour. Blend.
3. Knead dough in hands until it is soft and pliable.
4. Press dough through cookie press onto ungreased cookie sheets. Decorate if desired.
5. Bake at 350 degrees about 8 minutes.
6. Makes about 8 dozen.

SPRUCE BAKELS

- | | |
|--------------------|-------------------------------------|
| 1 cup butter | 1/4 teaspoon salt |
| 1 cup sugar | 1/2 teaspoon baking powder |
| 1 egg, beaten | 2 3/4 cups sifted all purpose flour |
| 1/4 cup cream | |
| 1 teaspoon vanilla | |

1. Cream butter. Add sugar gradually. Cream well.
2. Add beaten egg, cream and vanilla. Blend.
3. Add sifted dry ingredients. Mix well.
4. Press dough through 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.

Squares and Strips

FROSTED PEANUT BARS

- | | |
|----------------------------------|---------------------------------------|
| 1/2 cup sifted all purpose flour | 1 cup sweetened condensed milk |
| 1/4 teaspoon baking powder | 1 teaspoon vanilla |
| 1/4 teaspoon salt | 1/2 cup finely chopped salted peanuts |
| 3 tablespoons soft butter | 1/2 cup raw quick cooking oatmeal |
| 2 tablespoons light brown sugar | |
| 1 egg | |

1. Sift flour, baking powder and salt into mixing bowl.
2. Add remaining ingredients. Mix about 1 minute or until well blended.
3. Pour into greased 9 x 9 x 2 inch pan.
4. Bake at 350 degrees about 25 minutes.
5. Frost with Peanut Butter Frosting when cool. Makes about 2 dozen bars.

Peanut Butter Frosting

- | | |
|-----------------------|--------------------------------|
| 1/4 cup butter | 1/2 teaspoon vanilla |
| 1/4 cup peanut butter | About 1 tablespoon milk |
| 1 cup powdered sugar | 1/4 cup chopped salted peanuts |

6. Cream butter and peanut butter. Add powdered sugar, vanilla and milk. Spread over Peanut Bars. Sprinkle with peanuts.

CALIFORNIA DREAM BARS

First Part

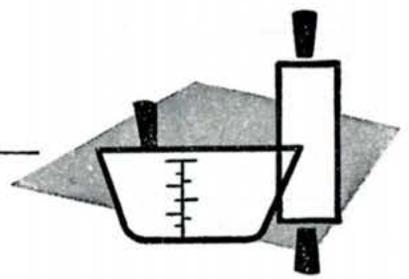
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|---|--------------------------------|
| 1/2 cup firmly packed light brown sugar | 1 cup sifted all purpose flour |
| | 1/2 cup melted butter |

1. Mix ingredients. Press firmly onto bottom and sides of an ungreased 7 x 11 x 1 1/2 inch pan.
2. Bake at 375 degrees about 15 minutes.

Second Part

- | | |
|--|---------------------------------|
| 2 eggs | 1 cup coconut |
| 1 cup firmly packed light brown sugar | 2 tablespoons all purpose flour |
| 1 cup pecans, broken into small pieces | 1/2 teaspoon baking powder |
| | 1/4 teaspoon salt |

3. Beat eggs until blended. Add remaining ingredients. Mix thoroughly. Spread over baked crust. Return to oven.
4. Bake at 375 degrees about 15 minutes longer.
5. Cut into strips, squares or bars when cold.
6. Makes about 30 bars.



Squares and Strips (Continued)

WALNUT BARS

Bottom Layer

- 1/2 cup soft butter
- 1 cup sifted all purpose flour

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

Top Layer

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

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

Orange Frosting

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

9. Combine all ingredients. Blend until smooth.
10. Spread evenly over top layer.
11. Cut into bars. Makes 32.

FULL-O-FRUIT BARS

- 1 cup sifted all purpose flour
- 1/4 cup milk
- 1/2 cup dried currants
- 1/4 teaspoon soda
- 1 cup white raisins, chopped
- 1 teaspoon salt
- 1/4 cup finely chopped citron
- 1/2 cup butter
- 1 cup firmly packed light brown sugar
- 1/2 cup finely cut candied cherries
- 1/4 teaspoon nutmeg
- 1/2 cup finely cut candied pineapple
- 1 teaspoon cloves
- 1/2 cup finely cut candied pineapple
- 1/2 teaspoon cinnamon
- 2 eggs
- 1 cup chopped walnuts

1. Sift flour, soda and salt together.
2. Cream butter. Add sugar gradually. Add spices.
3. Add eggs one at a time. Beat well after each addition.
4. Add dry ingredients and milk. Stir in fruits and nuts.
5. Spread into a well greased 9 x 13 x 2 inch pan.
6. Bake at 350 degrees 40 to 45 minutes. Cool. Frost.

Butter Frosting

- 3 tablespoons butter
- 1 1/2 cups powdered sugar
- 3 tablespoons cream
- 1 teaspoon vanilla
- Candied cherries, pineapple or citron for decoration

7. Blend butter, sugar, cream and vanilla. Spread over top. Cut into 1 x 3 inch bars. Decorate each bar.
8. Makes about 3 dozen bars.

PINEAPPLE DIAMONDS

Filling

- 1 cup crushed pineapple
- 2 cups sugar

1. Cook at a low heat until consistency of jam. Stir frequently. Cool to lukewarm.

Pastry

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

2. Place flour, salt and sugar in mixing bowl.
3. Cut in butter with dough blender as for pie crust or until mixture resembles coarse meal.
4. Add milk. Mix with a fork. Shape dough into a ball.
5. Divide dough into two equal parts.
6. Roll one part into a rectangle to fit an ungreased 10x15x1 inch pan.
7. Spread filling evenly over dough. Sprinkle with grated nuts.
8. Roll remaining dough into a 10 x 15 inch rectangle. Pierce entire area with tines of fork.
9. Place this rectangle over filling. Press lightly around edges.
10. Bake at 350 degrees 30 to 35 minutes.
11. Cut into small diamond shapes while warm.
12. Makes about 4 dozen diamonds.

FYRSTEKAKE

(Norwegian Almond Cooky)

Crust

- 2 cups sifted all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup sugar
- 3/4 cup butter
- 1 egg yolk
- 2 tablespoons milk

1. Sift flour, baking powder, salt and sugar together.
2. Cut in butter with a pastry blender until mixture resembles corn meal.
3. Blend egg yolk and milk. Add to dry ingredients. Blend well. Knead lightly. Shape into a ball. Prepare filling.

Almond Filling

- 1 1/4 cups powdered sugar
- 1 1/4 cups unblanched almonds, ground
- 1/2 teaspoon cardamom
- 1/2 teaspoon cinnamon
- 1 egg white, unbeaten
- 6 tablespoons water

4. Combine all ingredients. Mix well.
5. Roll 2/3 of the dough on a floured canvas into a rectangle. Cover bottom and extend dough 1/2 inch up the sides of a 9 x 13 x 2 inch pan.
6. Spread filling evenly over dough.
7. Roll remaining dough into a rectangle 1/4 inch thick. Cut into strips 3/4 inch wide. Place strips over filling, lattice fashion.
8. Bake at 350 degrees about 35 minutes.
9. Cut in squares or bars when cool.



Squares and Strips (Continued)

TOFFEE SQUARES

- | | |
|---------------------------------------|---------------------------------|
| 1 cup butter | 2 cups sifted all purpose flour |
| 1 cup firmly packed light brown sugar | ¼ teaspoon salt |
| 1 egg yolk | ½ pound sweet chocolate, melted |
| 1 teaspoon vanilla | ½ cup chopped nuts |
1. Cream butter. Add sugar gradually. Cream well.
 2. Add egg yolk and vanilla. Blend.
 3. Add flour and salt. Blend to moisten flour.
 4. Spread in a rectangle about 10 x 15 inches on a greased cooky sheet, or in a greased 10 x 15 x 1 inch pan.
 5. Bake at 350 degrees about 20 minutes.
 6. Spread with melted chocolate while hot. Sprinkle with chopped nuts.
 7. Cut into small squares. Makes about 6 to 7 dozen.

DIVINITY SQUARES

- | | |
|----------------------------------|---------------------------------------|
| ½ cup dates, cut in small pieces | ⅛ teaspoon salt |
| ½ cup chopped nuts | ½ teaspoon cream of tartar |
| ½ cup chopped coconut | ½ cup firmly packed light brown sugar |
| ½ cup fine soda cracker crumbs | ¼ teaspoon almond extract |
| 2 egg whites | ½ teaspoon vanilla |
1. Combine dates, nuts, coconut and cracker crumbs.
 2. Beat egg whites until foamy. Add salt and cream of tartar. Beat to a soft peak.
 3. Add brown sugar gradually. Beat until stiff. Add flavorings.
 4. Fold date mixture into egg whites.
 5. Spread into greased 8 x 8 x 2 inch pan.
 6. Bake at 325 degrees 25 to 30 minutes.
 7. Cut in squares when cool. Makes 36 squares.

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.

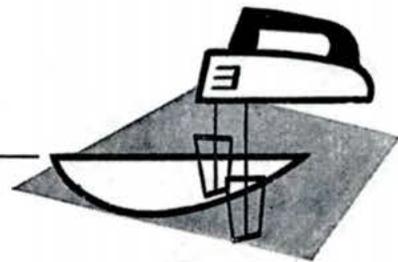
See Table of Weights and Measures Page 1.

FAVORITE FRUIT CAKE

- | | |
|------------------------------------|---|
| 1 cup butter | ¾ pound seeded raisins |
| 1 cup sugar | ¾ pound currants |
| 6 eggs | ½ pound citron, cut in small pieces |
| 2 cups sifted all purpose flour | 4 slices candied pineapple, cut in small pieces |
| ¼ teaspoon nutmeg | 1 cup candied cherries, cut in half |
| ¼ teaspoon cloves | 2 cups chopped mixed nuts |
| 1 teaspoon cinnamon | |
| 2 tablespoons brandy or light wine | |
1. Have ingredients room temperature.
 2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
 3. Cream butter. Add sugar gradually. Cream well.
 4. Add eggs one at a time. Beat well after each addition.
 5. Sift flour and spices together. Add to creamed mixture. Add brandy or wine. Blend.
 6. Stir in fruit and nuts. Mix well.
 7. Spoon into lined pans.
 8. Bake at 275 degrees. See Time Chart.
 9. Makes about 5 ½ pounds.

DARK FRUIT CAKE

- | | |
|---------------------------------|--|
| 1 cup butter | ½ pound citron, cut in small pieces |
| 1 cup sugar | ½ pound pitted dates, cut in small pieces |
| 5 eggs | ½ pound candied orange peel, cut in small pieces |
| ½ cup light molasses | ½ pound candied cherries, cut in small pieces |
| ½ cup buttermilk | 1 ½ pounds seeded raisins |
| ¼ cup grape juice | 1 pound currants or seedless raisins |
| 2 cups sifted all purpose flour | ½ pound blanched almonds, chopped |
| 1 teaspoon mace | |
| 1 teaspoon cinnamon | |
| 1 teaspoon cloves | |
| 1 teaspoon allspice | |
| 1 teaspoon nutmeg | |
| ½ teaspoon soda | |
1. Have ingredients room temperature.
 2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
 3. Cream butter well. Add sugar gradually.
 4. Add eggs one at a time. Beat well after each addition. Add molasses, buttermilk and grape juice.
 5. Dredge fruits and nuts with part of flour.
 6. Sift remaining flour, spices, and soda together. Add to creamed mixture. Add floured fruits and nuts. Mix well.
 7. Spoon into lined pans.
 8. Bake at 275 degrees. See Time Chart.
 9. Makes about 7 pounds.



Fruit Cakes and Breads (Continued)

HOUSKA

(Bohemian Christmas Bread)

- | | |
|-----------------------------|--|
| 1 cup white raisins | 1 egg, slightly beaten |
| 1 cup seedless dark raisins | 2 egg yolks, slightly beaten |
| ¼ cup brandy | 1 teaspoon grated lemon rind |
| 1 cup evaporated milk | About 6½ cups sifted all purpose flour |
| 1 cup butter | ½ cup blanched, toasted slivered almonds |
| ¾ cup sugar | Melted butter |
| 1 ½ teaspoons salt | Powdered sugar |
| 1 cup water | |
| 1 ounce yeast cake* | |
| 1 teaspoon sugar | |
| 1 tablespoon water | |

1. Soak raisins in brandy 2 or 3 hours.
2. Scald milk. Add butter, sugar and salt. Stir to dissolve.
3. Add water. Cool to lukewarm.
4. Combine yeast, 1 teaspoon sugar and 1 tablespoon lukewarm water. Stir to dissolve.
5. Combine lukewarm milk mixture and yeast mixture. Add egg, egg yolks, lemon rind and about half the flour. Beat well.
6. Add raisins and almonds. Blend.
7. Add enough more flour to make a stiff dough.
8. Turn out on floured surface. Knead lightly.
9. Place in greased bowl. Cover. Let rise in warm place until doubled in bulk.
10. Turn out on floured surface. Divide dough into 3 equal parts. Divide each part into 3 equal parts.
11. Shape each piece into smooth strips about 16 inches long. Braid. Pinch ends to seal.
12. Place in greased 4 ½ x 8 ½ x 2 ½ inch loaf pans. Brush with melted butter.
13. Let rise until doubled in bulk.
14. Bake at 350 degrees about 1 hour.
15. Sprinkle with powdered sugar just before serving.
16. Makes 3 loaves.

Variations

Substitute candied cherries, citron or other fruits for some of the raisins. Frost loaves with Powdered Sugar Frosting and decorate with cherries, citron or nuts if desired.

* If using Active Dry Yeast follow directions on package.

REFRIGERATOR FRUIT CAKE

- | | |
|---------------------------------------|---|
| ¾ cup milk | ½ cup diced citron |
| 1 pound marshmallows, cut in fourths | ½ cup diced 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, cut in halves | Sherry wine |

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

DANISH FRUIT CAKE

- | | |
|--|------------------------------------|
| 1 pound candied cherries, cut in halves | 1 cup butter |
| 1 pound white raisins | 1 ½ cups firmly packed brown sugar |
| ½ pound candied pineapple, cut in wedges | ½ cup molasses |
| ½ pound citron, cut in thin slices | 6 eggs |
| ½ pound blanched almonds, coarsely chopped | 3 cups sifted all purpose flour |
| 1 pound pecans, coarsely chopped | ½ teaspoon nutmeg |
| ½ cup cherry wine | ½ teaspoon cinnamon |
| | ½ teaspoon allspice |
| | ½ teaspoon cloves |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend ½ inch above all sides of pan. Grease paper.
3. Place fruits and nuts in large bowl. Add wine. Mix lightly. Allow to stand several hours or overnight.
4. Cream butter. Add sugar gradually. Add molasses. Blend.
5. Add eggs one at a time. Beat well after each addition.
6. Sift flour and spices together. Add to creamed mixture.
7. Stir in fruit and nut mixture. Mix well.
8. Spoon into lined pans.
9. Bake at 275 degrees. See Time Chart.
10. Makes about 6 pounds.

RICH CHRISTMAS STOLLEN

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

1. Scald milk. Cool to lukewarm.
2. Mix yeast with 1 teaspoon sugar until liquid. Add to lukewarm milk. Add part of flour. Beat until smooth.
3. Cream butter and sugar. Add to yeast mixture with egg yolks, salt, nutmeg and remaining flour.
4. Turn out on floured surface.
5. Knead until smooth and elastic. Use about ½ cup flour on canvas or board.
6. Place in greased bowl. Cover. Let rise in warm place about 2 hours or until doubled in bulk.
7. Turn out on floured surface. Divide into thirds.
8. Roll each piece into a triangle ½ inch thick. Brush with melted butter and sprinkle with ⅓ of Filling.

Filling

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

9. Roll dough as for jelly roll starting at wide edge. Shape into a crescent. Place point down on greased cookie sheet.
10. Let rise about 1 ½ hours or until light.
11. Bake at 350 degrees about 30 to 35 minutes.
12. Frost with Powdered Sugar Icing. Decorate with cherries, citron and blanched almonds. Makes 3 stollens.

* If using Active Dry Yeast follow directions on package.



Fruit Cakes and Breads (Continued)

WHITE FRUIT CAKE

- | | |
|-------------------------------------|--|
| 3/4 cup butter | 1/4 pound citron, cut in small pieces |
| 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 sifted all purpose flour | 1/2 pound blanched almonds, chopped |
| 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 the flour with baking powder. Add dry ingredients and milk alternately to creamed mixture.
5. Dredge fruits and nuts with remaining flour. Add to creamed mixture.
6. Beat egg whites until stiff but not dry. Fold carefully into creamed mixture.
7. Spoon into lined 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.

HOSPITALITY FRUIT CAKE

- | | |
|---|---------------------------------------|
| 1 pound white raisins | chopped |
| 1/2 pound seeded raisins | 1/2 cup sherry |
| 1/4 pound currants | 2 cups sifted all purpose flour |
| 1/4 pound citron | 1/2 teaspoon mace |
| 2 ounces candied lemon peel, chopped | 1/2 teaspoon cinnamon |
| 2 ounces candied orange peel, chopped | 1/2 teaspoon soda |
| 1/2 pound candied cherries, cut in halves | 1/2 cup butter |
| 1 pound candied pineapple, cut in thin wedges | 1 cup granulated sugar |
| 1/4 pound blanched almonds, coarsely chopped | 1 cup firmly packed light brown sugar |
| 1/4 pound walnuts, coarsely | 5 eggs |
| | 1 tablespoon sherry |
| | 1 teaspoon almond flavoring |

1. Have ingredients room temperature.
2. Line greased pans with waxed paper. Allow paper to extend 1/2 inch above all sides of pans. Grease paper.
3. Combine fruits and nuts in a large bowl. Add sherry. Mix lightly. Cover. Allow to stand several hours or overnight.
4. Sift flour, mace, cinnamon and soda together.
5. Cream butter, granulated and brown sugar together.
6. Add eggs one at a time. Beat well after each addition. Add sherry and almond flavoring.
7. Add dry ingredients. Blend. Stir in fruits and nuts. Mix well.
8. Spoon into lined pans.
9. Bake at 275 degrees. See Time Chart.
10. Makes about 6 1/2 pounds.

BRANDIED FRUIT CAKE

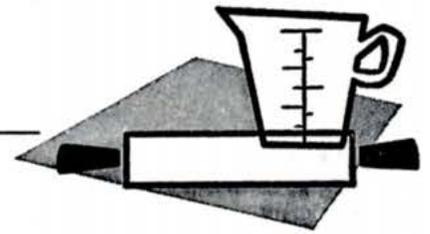
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|---------------------------------|---|
| 1/2 cup butter | 1/2 pound white raisins |
| 1 cup sugar | 1/2 pound seedless raisins |
| 6 eggs | 1/2 pound dates, cut in small pieces |
| 2 cups sifted all purpose flour | 1/4 pound citron, cut in small pieces |
| 1 teaspoon salt | 1/4 pound candied cherries, cut in halves |
| 1 teaspoon baking powder | 2 ounces candied orange peel, cut in small pieces |
| 1/2 teaspoon cloves | 2 ounces candied lemon peel, cut in small pieces |
| 1/2 teaspoon allspice | 1 pound candied pineapple, cut in small pieces |
| 1 1/2 tablespoons lemon juice | 1/4 cup brandy poured over cakes when baked |
| 2 tablespoons orange juice | |
| 1 teaspoon grated lemon rind | |
| 1 teaspoon grated orange rind | |
| 1/2 cup broken walnuts | |

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 each addition.
5. Sift flour, salt, baking powder and spices together.
6. Add dry ingredients and fruit juices alternately.
7. Add lemon and orange rind, nuts and fruits. Blend.
8. Spoon into lined pans.
9. Bake at 250 degrees. See Time Chart.
10. Pour brandy over cakes while warm.
11. Makes two 2 1/2 pound loaves.

CHRISTMAS FRUIT CAKE

- | | |
|-------------------------------------|--|
| 1 cup butter | 1/4 pound candied pineapple, cut in small pieces |
| 1 1/2 cups sugar | 1/4 pound candied cherries, cut in halves |
| 1/2 teaspoon almond extract | 1/4 pound citron, cut in small pieces |
| 1 teaspoon grated lemon rind | 1 ounce candied orange peel, chopped |
| 10 egg whites or 6 whole eggs | 1 ounce candied lemon peel, chopped |
| 2 1/3 cups sifted 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 egg whites or whole eggs one at a time. Beat well after each addition.
5. Sift dry ingredients together. Add dry ingredients and brandy alternately to creamed mixture.
6. Add almonds and fruits. Blend well.
7. Spoon into lined pans.
8. Bake at 250 degrees. See Time Chart.
9. Makes about 5 pounds.



Fruit Cakes and Breads (Continued)

OLD FASHIONED CHRISTMAS STOLLEN

- | | |
|---------------------------------|---|
| 1 ½ cups milk | ½ teaspoon ground cardamom seed |
| ½ cup sugar | ½ cup raisins |
| 1 ½ teaspoons salt | ½ cup finely cut citron |
| ¾ cup butter | ½ cup sliced candied cherries |
| 1 ounce yeast cake* | About 2 ¾ cups sifted all purpose flour |
| 1 tablespoon sugar | |
| 2 whole eggs | |
| 2 egg yolks | |
| 3 cups sifted all purpose flour | |

- Scald milk. Add sugar, salt and butter. Cool to lukewarm.
- Mix yeast with 1 tablespoon sugar until liquid. Add to lukewarm milk. Stir.
- Add whole eggs and egg yolks. Beat.
- Add 3 cups flour. Beat well. Cover.
- Let rise in warm place about 1½ hours or until doubled.
- Add cardamom seed, raisins, citron, cherries and enough flour until dough pulls from side of bowl and is no longer sticky to the touch.
- Knead on lightly floured surface until smooth and satiny.
- Place in lightly greased bowl. Cover. Let rise about 1½ hours or until doubled in bulk.
- Divide dough into thirds. Use ⅓ for each stollen.
- Roll on floured canvas into an 8 x 10 inch oval. Spread with melted butter. Press down center, fold over lengthwise.
- Place in shallow greased baking pans or on greased cooky sheets. Brush with melted butter.
- Let rise about 45 minutes or until doubled in bulk.
- Bake at 350 degrees about 30 minutes.
- Frost with Powdered Sugar Icing. Decorate with cherries, citron and blanched almonds.
- Makes 3 stollens.

* If using Active Dry Yeast follow directions on package.

Powdered Sugar Icing

- | | |
|------------------------------------|---------------------------|
| 1 ½ cups powdered sugar | ½ teaspoon vanilla |
| Enough cream to make a thick paste | ¼ teaspoon almond extract |

- Combine all ingredients. Mix until smooth.

CHRISTMAS TREES

(Yeast Bread)

Basic Dough

- | | |
|------------------------------|---|
| 1 cup milk | 2 cups sifted all purpose flour |
| ¼ cup butter | 2 eggs, well beaten |
| ½ cup sugar | About 2 ¾ cups sifted all purpose flour |
| 2 teaspoons salt | Softened butter |
| 2 (1 ounce) yeast cakes* | |
| ¼ cup lukewarm water | |
| 1 teaspoon grated lemon rind | |

- Scald milk. Add butter, sugar and salt. Cool to lukewarm.
- Soften yeast in lukewarm water. Add to milk mixture.

- Add lemon rind and 2 cups of flour to yeast mixture. Beat until smooth. Add eggs, beat thoroughly.
- Add remaining flour, to make a stiff dough.
- Turn out on floured surface. Knead until smooth and satiny.
- Place in lightly greased bowl. Brush top with softened butter. Cover.
- Let rise in warm place about 1½ hours or until doubled in bulk. Divide into 4 parts. Use ¼ recipe for each tree.

Cinnamon-Roll Christmas Tree (for one tree)

- Roll one portion of dough into a rectangle 5 x 13 x ½ inches. Brush with softened butter. Combine cinnamon and sugar. Sprinkle over butter.

Cinnamon-Sugar Mixture

- | | |
|-------------|---------------------|
| ½ cup sugar | 1 teaspoon cinnamon |
|-------------|---------------------|

- Roll as for jelly roll starting at the wide edge. Cut into 17 slices.
- Use the tip of your finger to trace a triangle outline of a tree 8 inches tall and 6 inches wide at the base on a greased cooky sheet.
- Arrange slices on cooky sheet in form of the tree. Start with one slice at the top. Just below this, place two slices, overlapping slightly; then a row of three slices; four slices and finally five slices.
- Use the two end slices for the trunk.
- Cover. Let rise about 45 minutes or until doubled in bulk.
- Bake at 350 degrees 20 to 25 minutes.
- Frost with Powdered Sugar Icing and decorate with candied cherries and citron. Makes 4 Christmas trees.

* If using Active Dry Yeast follow directions on package.

CRANBERRY BREAD

- | | |
|-----------------------------|---------------------------------|
| 2 cups all purpose flour | 2 tablespoons melted shortening |
| ½ teaspoon salt | ½ cup orange juice |
| 1 ½ teaspoons baking powder | 2 tablespoons hot water |
| ½ teaspoon soda | ½ cup chopped nuts |
| 1 cup sugar | 1 cup cut cranberries |
| 1 egg, beaten | 1 tablespoon grated orange rind |

- Sift dry ingredients together.
- Add beaten egg, shortening, orange juice and hot water.
- Combine only until dry ingredients are moistened.
- Fold in nuts, cranberries and orange rind.
- Pour into a greased 4½ x 8½ x 2½ inch loaf pan.
- Bake at 325 degrees about 1 hour and 10 minutes. Cool.

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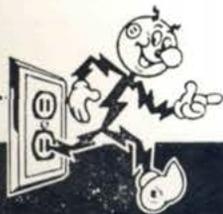
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CHRISTMAS

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