

WISCONSIN ELECTRIC POWER COMPANY

CHRISTMAS
CHILDREN



No
matter where we
roam, memories of home
and years gone by come flooding
back as holidays draw near — good
memories, too. 🍪 Many of them start
right in the kitchen where, down through
the years, Moms everywhere begin to bake
special Christmas treats. 🍪 Many things
are different nowadays — but there's no
change in the way a youngster's eyes light
up at the sight of a gaily colored Christmas
cookie. 🍪 We hope that this is something
that never changes and that baking
Christmas cookies is one old-
fashioned custom that
stays with us
always.



FROSTED PECAN CUPLETS



- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- 2 egg whites, slightly beaten
- 1½ cups finely chopped pecans

Cream butter; add sugar gradually; beat in egg yolks and vanilla. Blend in flour and salt; chill. Shape level teaspoonfuls of dough into balls; dip in egg white, then into pecans. Place on greased cookie sheets. Bake at 375 degrees for 5 minutes. Remove from oven; make a depression in center of each cookie. Return to oven; bake about 10 minutes longer. Cool. Fill centers with Tinted Butter Frosting. Makes about 7 dozen.

TINTED BUTTER FROSTING

- 3 tablespoons soft butter
- 1½ cups powdered sugar
- 3 tablespoons cream
- 1 teaspoon vanilla
- Red, yellow and green food coloring

Blend butter, sugar, cream and vanilla; beat until smooth. Divide frosting into three parts. Tint one part pink, one part yellow and one part green.

GLAZED LEBKUCHEN

- ¾ cup honey
- ½ cup granulated sugar
- ¼ cup brown sugar, packed
- 2 eggs, beaten
- 2½ cups sifted all-purpose flour
- 1 teaspoon soda
- ¼ teaspoon cloves
- 1¼ teaspoons cinnamon
- ⅙ teaspoon allspice
- ½ cup finely chopped citron
- ½ cup finely chopped candied lemon peel
- ¾ cup chopped blanched almonds
- 1 cup powdered sugar
- 3 tablespoons hot milk
- ¼ teaspoon vanilla
- Candied cherries, citron, Christmas seals

Bring honey to a boil; cool. Mix in granulated and brown sugar. Add eggs; beat well. Blend in sifted dry ingredients, citron, lemon peel and almonds. Spread batter into greased 15x10x1 inch pan. Bake at 350 degrees about 25 minutes. Blend powdered sugar, hot milk and vanilla. Spread over top of WARM lebkuchen. Cut into 3x2 inch bars while warm. Decorate with candied cherries and citron. Wrap with transparent material and decorate with Christmas seals. Makes about 2 dozen.

SANDBAKKELSE

- 1 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon almond extract
- 1 teaspoon vanilla
- ½ teaspoon salt
- 2¾ cups sifted all-purpose flour

Cream butter; add sugar gradually. Beat in eggs. Blend in remaining ingredients. Chill. DOUGH IS SOFT. Dip fingers into flour and press small amount of dough into individual sandbakkell pan. (Use just enough dough to make a thin hollow shell). Begin pressing dough into bottom of pan and work toward top. Trim off excess dough. Place pans on cookie sheet. Bake at 350 degrees about 10 minutes or until delicately browned. Makes about 8 dozen. To remove—place pans upside down on cooling rack; cool slightly. If cookies do not release from pan, loosen edge with a pointed knife then tap bottom gently.



*Years ago when we were small
And holidays drew near
Our kitchen was a special place
For planning Christmas cheer.*

When cutting cooky dough, use a lightly floured cooky cutter. Roll a small amount of dough at a time, keeping the rest chilled. Roll from center to edge as for pie crust.

DOUBLE CHOCOLATE COOKY CAKES

- 1/2 cup butter
- 3/4 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 3 squares unsweetened chocolate, melted
- 2 cups sifted all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon soda
- 1/4 teaspoon salt
- 2/3 cup milk

Cream butter; add sugar gradually; beat in egg, vanilla and cooled chocolate. Blend in sifted dry ingredients and milk alternately. Drop from tablespoon, 2 inches apart, onto greased cooky sheets. Bake at 350 degrees about 10 minutes. Cool; make Chocolate Frosting. Makes 2 dozen 2 1/2 inch cookies.

CHOCOLATE FROSTING

- 1 cup chocolate bits
- 2 tablespoons butter
- 1/4 cup milk
- 1 teaspoon vanilla
- 2 cups powdered sugar
- 1/2 cup chopped pecans

Melt chocolate with butter and milk; blend in vanilla and sugar. Frost cookies; sprinkle with pecans.

FILBERT SPICE COOKIES

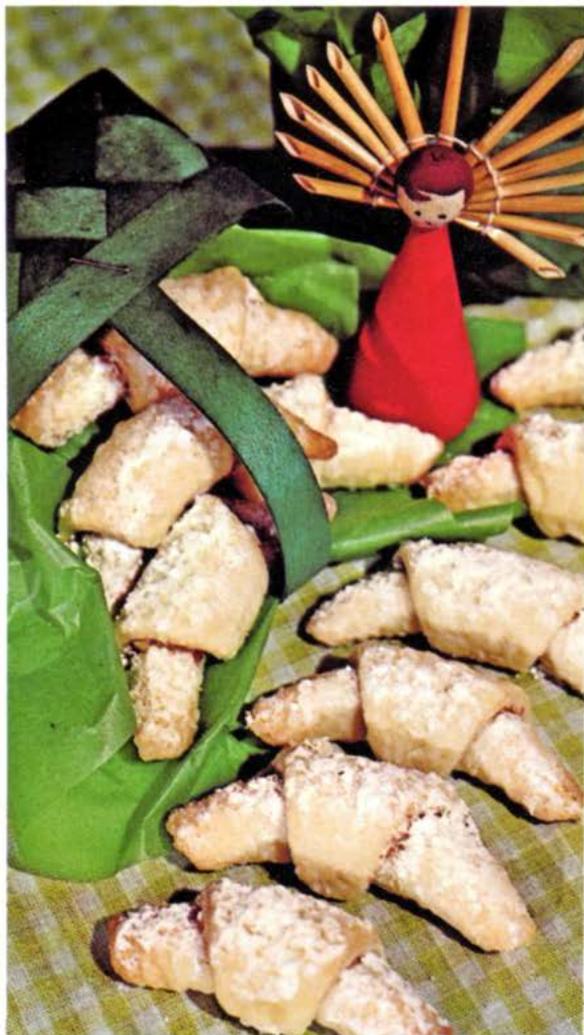
- 1 cup butter
- 1 cup sugar
- 1/2 cup light molasses
- 3 1/2 cups sifted all-purpose flour
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon soda
- 1/4 teaspoon salt
- 1 cup finely chopped filberts

Cream butter; add sugar gradually; beat in molasses. Blend in sifted dry ingredients and filberts. Shape into rolls about 1 1/2 inches in diameter. Wrap in waxed paper; chill over night. Cut into thin slices; place on greased cooky sheets. Bake at 350 degrees about 7 minutes. Makes about 14 dozen.

DANISH SUGAR COOKIES

- 2 cups sifted all-purpose flour
- 3/4 teaspoon soda
- 1 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 cup powdered sugar
- 1/2 cup firm butter
- 1/2 cup vegetable shortening
- 1 egg, beaten
- 1 teaspoon vanilla
- Granulated sugar for rolling

Sift dry ingredients into bowl; cut in butter and shortening until mixture resembles coarse crumbs. Stir in egg and vanilla; dough is fairly soft. Shape into 1 inch balls; roll in granulated sugar and place 2 inches apart on greased cooky sheets. Flatten to 1/2 inch thickness with bottom of glass dipped in granulated sugar. Bake at 350 degrees about 12 minutes or until delicately browned. Makes about 5 1/2 dozen.



RAGALACH

- 1 cup butter
- 8 ounces cream cheese
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- ¾ cup chopped walnuts
- ⅓ cup sugar
- 1½ teaspoons cinnamon
- Powdered sugar

Cream butter and cheese; blend in flour and salt. Shape into 14 balls; chill. Roll each ball into a 6 inch circle on floured surface. Cut into 8 pie shaped wedges. Mix walnuts, sugar and cinnamon. Place about ¼ teaspoonful of walnut mixture in center of each wedge. Start at wide edge; roll toward point; shape into a crescent. Place point down on ungreased cookie sheets. Bake at 350 degrees about 12 minutes. Cool; roll in powdered sugar. Makes about 11 dozen.



FUNNY FACE COOKIES

- ½ cup butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- 2 cups sifted cake flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 ounces sweet cooking chocolate, melted

Cream butter; beat in sugar, egg and extracts. Blend in sifted dry ingredients. Divide dough in half. Mix chocolate into half of dough. Chill. Roll doughs ⅛ inch thick on floured surface. Cut with 2 inch round cutter. Place on ungreased cookie sheets. Cut eyes and mouth out of each cookie. Replace with eyes and mouth cut out of contrasting cookie dough. Chill if dough becomes too soft. Bake at 350 degrees about 7 minutes. Makes about 7 dozen.

CHINESE COOKIES

(Unbaked)

- 2 tablespoons butter
- 1 cup semi-sweet chocolate bits
- 1 cup butterscotch bits
- 1 (3 ounce) can chow mein noodles
- 1½ cups salted peanuts

Melt butter with chocolate and butterscotch bits at a low heat. Mix in noodles and peanuts. Drop from teaspoon onto waxed paper; chill. Makes about 3½ dozen.

MOLASSES CUT-OUTS

- 1 cup butter
- ½ cup brown sugar, packed
- ½ cup dark molasses
- 2½ cups sifted all-purpose flour
- ⅛ teaspoon soda
- ⅛ teaspoon salt
- ⅛ teaspoon ginger
- ⅛ teaspoon nutmeg
- ⅛ teaspoon cinnamon

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients. Chill. Roll ⅛ to ¼ inch thick on floured surface; cut into desired shapes. Place on greased cookie sheets; decorate before baking or frost when cool with Decorating Frosting (page 35). Bake at 350 degrees 8 to 10 minutes depending on thickness of cookie. Makes about 7 dozen depending on size.

MOUND BARS

- 2 cups graham cracker crumbs
- ¼ cup powdered sugar
- ½ cup melted butter
- 2½ cups flaked coconut
- 1 (15 ounce) can sweetened condensed milk
- 4 squares semi-sweet chocolate
- 2 tablespoons butter

Combine cracker crumbs, sugar and ½ cup butter. Press firmly into ungreased 13 x 9 x 2 inch pan. Bake at 350 degrees 10 minutes. Combine coconut and milk; mix well. Spread over baked layer; return to oven and bake at 350 degrees about 12 minutes. Cool slightly. Melt chocolate with 2 tablespoons butter at a low heat. Stir to blend. Spread over coconut layer; cool. Cut into 2 x 1 inch bars. Makes about 4½ dozen. Refrigerate or freeze until served.

OATMEAL DATE SQUARES

- 2 cups cut dates
- ¾ cup water
- ½ cup granulated sugar
- ⅛ teaspoon salt
- 2 tablespoons lemon juice
- ½ cup chopped nuts
- 1¾ cups uncooked oatmeal
- 1½ cups sifted all-purpose flour
- 1 cup brown sugar, packed
- 1 teaspoon soda
- ½ teaspoon salt
- ¾ cup butter

Cook dates in water until soft; add granulated sugar, salt and lemon juice. Cook and stir until thickened; add nuts; cool. Mix oatmeal, flour, brown sugar, soda and salt in large bowl; cut in butter with pastry blender until mixture resembles coarse crumbs. Press HALF of mixture firmly into greased 13 x 9 x 2 inch pan. Spread with date mixture; cover dates with remaining oatmeal mixture; press lightly. Bake at 375 degrees about 35 minutes. Cool; cut into squares. Makes about 2 dozen.

ENGLISH CHRISTMAS FRUIT CAKE

- 2 cups diced, mixed candied fruit
- 2 cups seedless light raisins
- 1 cup seedless dark raisins
- 1½ cups currants
- ½ cup red candied cherries, cut in half
- ½ cup diced, green candied pineapple
- ½ cup sifted all-purpose flour
- 1 cup butter
- 1 cup dark brown sugar, packed
- 1 cup unblanched almonds, ground
- 4 eggs
- 1½ cups sifted all-purpose flour
- ½ teaspoon double-acting baking powder
- ½ teaspoon salt
- ¼ cup rum or brandy

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Mix all the fruit with ½ cup flour in large bowl. Cream butter; add sugar gradually; mix in almonds. Beat in eggs, one at a time. Blend in sifted dry ingredients and rum or brandy; stir in fruit mixture. Fill pans 2/3 full. Baking time depends on size, shape and material of pan. Bake at 250 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Makes 5½ pounds.

- 1 cup butter
- 1 cup powdered sugar
- 1 egg
- 1½ teaspoons almond extract
- 1 teaspoon vanilla
- 2½ cups sifted all-purpose flour
- 1 teaspoon salt
- 1 teaspoon salt
- Powdered sugar
- Currant or cherry jelly

Cream butter; add sugar gradually; beat in egg and extracts. Blend in flour and salt; chill. Roll dough ¼ inch thick on floured surface; cut with 1¾ inch round cutter. Cut small hole in center of HALF the cookies. Place on lightly greased cookie sheets. Bake at 375 degrees about 8 minutes. Cool. Dip cookies with hole in center in powdered sugar. Spread bottom of whole cookies with jelly placing a little more jelly toward center. Cover with sugar coated cookies. Makes about 6½ dozen.

CURRENT JELLY COOKIES



TOASTED ALMOND FINGERS

- 1 cup butter
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 1 tablespoon milk
- 1 3/4 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 2 cups finely chopped, toasted blanched almonds
- 1 cup semi-sweet chocolate bits
- 2 tablespoons butter
- 1/2 cup chopped, toasted unblanched almonds

Cream butter; add sugar gradually; mix in vanilla and milk. Blend in flour, salt and 2 cups almonds. Shape level teaspoonfuls of dough into 2 inch long rolls. Place on ungreased cooky sheets. Bake at 325 degrees about 15 minutes. Cool. Melt chocolate bits with 2 tablespoons butter at a low heat; stir to blend. Frost cookies; sprinkle with 1/2 cup almonds.

CALIFORNIA DREAM BARS

FIRST LAYER

- 1/2 cup brown sugar, packed
- 1/2 cup melted butter
- 1 cup sifted all-purpose flour

Mix all ingredients; press firmly into an ungreased 11 x 7 x 1 1/2 inch pan. Bake at 375 degrees 15 minutes.

SECOND LAYER

- 2 eggs
- 1 cup brown sugar, packed
- 1 cup pecans, broken
- 1 cup flaked coconut
- 2 tablespoons all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Beat eggs slightly; mix in remaining ingredients. Spread over first layer. Return to oven; bake about 15 minutes longer. Cool; cut into bars. Makes about 2 1/2 dozen.

RASPBERRY MERINGUE KISSES

- 3 egg whites
- 1/8 teaspoon salt
- 3 1/2 tablespoons raspberry gelatin
- 3/4 cup sugar
- 1 teaspoon vinegar
- 1 cup miniature chocolate bits

Beat egg whites with salt until foamy. Add raspberry gelatin and sugar gradually; beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate bits. Drop from teaspoon onto ungreased cooky sheets covered with brown paper. Bake at 250 degrees 25 minutes. Turn oven OFF; leave cookies in oven 20 minutes longer. Makes about 9 dozen.

SESAME SEED COOKIES

- 1/2 cup butter
- 1/3 cup sesame seed
- 1/2 cup butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- Granulated sugar
- Browned Butter Sesame Frosting

Brown 1/2 cup butter and sesame seed in saucepan until golden. Cool. Reserve 2 TABLESPOONFULS for cooky dough. Save remaining mixture for Browned Butter Sesame Frosting. Cream 1/2 cup butter; add 1 cup sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients and 2 tablespoonfuls of sesame seed mixture. Drop rounded teaspoonfuls of dough onto greased cooky sheets. Flatten to 1/2 inch thickness with bottom of glass dipped in granulated sugar. Bake at 350 degrees about 12 minutes; let stand on cooky sheet about one minute before removing. Cookies get crisp when cool. Frost. Makes about 4 1/2 dozen.

BROWNED BUTTER SESAME FROSTING

- 2 cups powdered sugar
- 1 teaspoon vanilla
- Remaining browned butter sesame seed mixture
- About 3 tablespoons milk

Blend powdered sugar and vanilla into browned butter mixture; add enough milk to make a frosting of spreading consistency.



*It's hard to wait for Christmas Day
To taste that Christmas treat
So "Ruff" is off to quite a start
He's got the family beat!*

For best results, use scissors to cut dates, candied fruit and marshmallows. You'll find the cutting is even easier if you occasionally dip the scissors in hot water.

COCO-MINTS

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

Cream butter; add sugar gradually; add vanilla; beat in egg. Blend in sifted dry ingredients and milk alternately. Chill until firm. Shape dough into 4 rolls, 1 inch in diameter. Wrap in waxed paper; chill over night. Cut into 1/8 inch slices. Place on ungreased cooky sheets. Bake at 325 degrees about 8 minutes. Cool. Make Mint Filling.

MINT FILLING

- 1/4 cup butter
- 2 1/4 cups powdered sugar
- 1/8 teaspoon peppermint extract
- About 1/4 cup milk
- Green food coloring

Blend all ingredients; beat until smooth. Spread bottom of half of the cookies with 1/2 teaspoonful of filling; place another cooky on top sandwich fashion. Makes about 10 1/2 dozen.

PFEFFERNUESSE

- 1/2 cup melted butter
- 1 cup sugar
- 2 eggs, slightly beaten
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon oil of anise
- 2 cups sifted all-purpose flour
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon soda
- 1/2 cup finely chopped citron
- 1 1/2 cups finely chopped blanched almonds
- Powdered sugar for rolling

Blend butter, sugar and eggs; add lemon rind and anise oil. Blend in sifted dry ingredients, citron and almonds. Shape level teaspoonfuls of dough into balls. Place on greased cooky sheets. Bake at 350 degrees about 14 minutes. Roll in powdered sugar while warm. Store in airtight container. Makes about 15 dozen.

ANISE SEED COOKIES

- 1/2 cup butter
- 1 cup sugar
- 4 egg yolks
- 1 1/2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 tablespoon anise seed
- 1 egg yolk, beaten
- Granulated sugar

Cream butter; add sugar gradually; beat in 4 egg yolks. Blend in sifted dry ingredients and anise seed. Chill. Roll 1/4 inch thick on floured surface; cut with small fancy cutters. Place on greased cooky sheets. Brush with beaten egg yolk; sprinkle with sugar. Bake at 350 degrees about 10 minutes. Makes about 5 1/2 dozen.

SWEDISH CARDAMOM BRAID



- 2 packages active dry yeast
- 1/2 cup water
- 1/2 cup milk
- 1/2 cup sugar
- 1 teaspoon salt
- 1 1/2 cups soft butter
- 2 cups sifted all-purpose flour
- 2 eggs, beaten
- 1 1/2 teaspoons ground cardamom
- 1/2 cup seedless light raisins
- About 3 1/2 cups sifted all-purpose flour
- 1 egg white, slightly beaten
- 2 tablespoons sugar

Soften active dry yeast in warm water. Scald milk; stir in 1/2 cup sugar, salt, and butter; cool to lukewarm. Mix in 2 cups of flour; beat well. Add eggs, cardamom, raisins and enough remaining flour to make a STIFF dough. Knead on floured surface. Place in greased bowl; grease top of dough; cover. Let rise until doubled. Punch dough down; divide in half; divide each half into three equal pieces. Roll each piece into a strand about 14 inches long. Braid strands loosely. Tuck ends under dough. Place on greased cookie sheet. Repeat with remaining half of dough. Let rise about 45 minutes or until almost doubled. Brush with beaten egg white; sprinkle with 2 tablespoons sugar. Bake at 350 degrees about 35 minutes. Makes 2.

SOFT OATMEAL DROPS

- 1 cup cut dates
- 1/2 cup water
- 1/2 cup butter
- 1/2 cup vegetable shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 cups uncooked oatmeal
- 1 cup chopped nuts

Bring dates and water to the boiling point; cool. Cream butter with shortening; add sugar gradually; beat in eggs. Add vanilla and date mixture. Blend in sifted dry ingredients, oatmeal and nuts. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 7 dozen.

LEMON FILBERT COOKIES

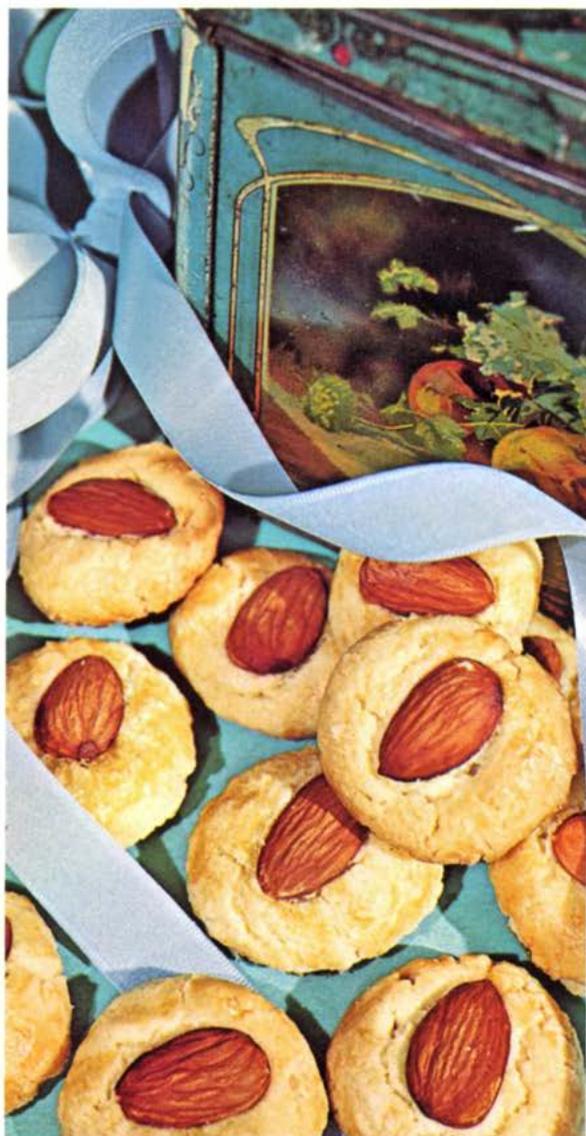
- 1 cup butter
- 3/4 cup brown sugar, packed
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice
- 2 1/4 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup finely chopped, toasted filberts

Cream butter; add sugar gradually. Blend in lemon rind, lemon juice, flour and salt. Shape level teaspoonfuls of dough into 2 inch rolls; dip in chopped filberts. Place on ungreased cookie sheets. Bake at 375 degrees about 8 minutes. Makes about 8 dozen.

CHOCOLATE KISSES

- 3 egg whites
- 1 cup sifted powdered sugar
- 1/2 teaspoon vanilla
- 1/3 cup soda cracker crumbs
- 1 cup semi-sweet chocolate bits, melted

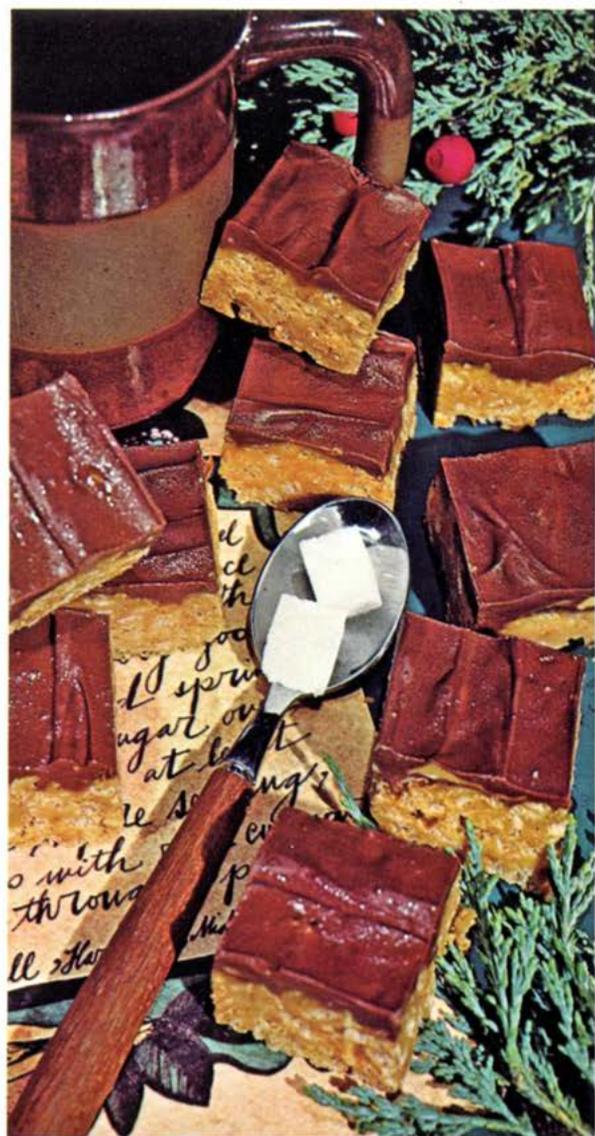
Beat egg whites until soft peaks form. Add sugar gradually; beat until VERY stiff. Add vanilla. Fold cracker crumbs and cooled chocolate carefully into egg whites. Drop from teaspoon onto greased cookie sheets. Bake at 350 degrees about 10 minutes. Makes about 5 dozen.



GLAZED ALMOND COOKIES

- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- ½ teaspoon almond extract
- ½ teaspoon vanilla
- 2⅓ cups sifted cake flour
- ½ teaspoon salt
- ¾ cup chopped blanched almonds
- 2 egg whites
- Unblanched almonds

Cream butter; add sugar gradually; beat in egg yolks and extracts. Blend in sifted dry ingredients and chopped almonds. Shape into 1 inch balls; dip into unbeaten egg whites. Place on greased cookie sheets. Press one almond into each ball. Bake at 350 degrees about 12 minutes. Remove from sheets immediately. Makes about 8 dozen.



PEANUT BUTTER SQUARES

(Unbaked)

- 1 cup light corn syrup
- 1 cup sugar
- 1½ cups cream style peanut butter
- 6 cups ready to eat high protein cereal
- 1 cup butterscotch bits
- 1 cup semi-sweet chocolate bits

Combine syrup and sugar; bring to a boil. Remove from heat; add peanut butter; mix until smooth. Pour over cereal; mix lightly. Press into a buttered 13x9x2 inch pan. Melt butterscotch and chocolate bits; stir to blend. Spread evenly over cereal mixture. Allow to stand at room temperature until set; cut into squares. Makes about 48.

MEXICAN WEDDING CAKES

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

Cream butter; add sugar gradually; blend in salt, vanilla and flour. Mixture is stiff. Pinch off small pieces of dough; place on ungreased cooky sheets. Bake at 400 degrees about 10 minutes. Roll in powdered sugar while hot. Makes about 5 dozen.

ORANGE SUNBURSTS

- ½ cup butter
- ½ cup sugar
- 1 egg yolk
- 1 teaspoon grated orange rind
- 2 tablespoons orange juice
- 1½ cups sifted all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon ground cardamom
- Orange colored sugar

Cream butter; add sugar gradually. Beat in egg yolk, orange rind and juice. Blend in sifted dry ingredients; chill. Knead dough in hands until soft and pliable. Press dough through cooky press onto ungreased cooky sheets. Use snowflake or other small cooky press plates. Sprinkle centers with colored sugar. Bake at 375 degrees about 8 minutes. Makes about 6 dozen.

BUTTERSCOTCH CASHEW CHEWS

- ½ cup butter
- ⅓ cup brown sugar, packed
- 1 cup sifted all-purpose flour
- 1 cup chopped cashews
- 2 cups butterscotch bits
- 1 cup raisins

Cream butter; add sugar gradually; blend in flour and cashews. Pat into a greased 13 x 9 x 2 inch pan. Bake at 375 degrees about 12 minutes. Cool. Break baked cooky mixture into small pieces. Melt butterscotch bits. Combine broken cooky mixture, melted butterscotch bits and raisins. Drop from teaspoon onto waxed paper; shape into mounds. Chill to set. Makes about 6 dozen.

PARISIAN SLICES

- 1 cup sifted all-purpose flour
- ¼ teaspoon salt
- ½ cup butter
- ½ cup cultured sour cream
- 1 teaspoon vanilla
- ⅔ cup apricot preserves
- ⅔ cup chopped coconut
- ½ cup finely chopped pistachio nuts
- Powdered sugar

Sift together dry ingredients; cut in butter until mixture resembles coarse crumbs; stir in sour cream and vanilla. Chill. Divide dough in half. Roll one half of dough on floured surface into a 14 x 9 inch rectangle. Spread half of the apricot preserves over dough; sprinkle with half of the coconut and pistachio nuts. Roll as for jelly roll starting at wide edge; pinch ends to seal. Place on ungreased cooky sheets. Repeat with remaining ingredients. Bake at 350 degrees about 40 minutes. Cut into ¾ inch slices while warm. Cool. Sprinkle with powdered sugar. Makes about 3 dozen.

PEPPERMINT SNOWBALLS

- 2 tablespoons cream cheese
- 1 teaspoon milk
- ½ cup powdered sugar
- 2 tablespoons finely crushed peppermint candy
- 1 drop red food coloring
- 1 cup butter
- ½ cup powdered sugar
- 1 teaspoon vanilla
- 2½ cups sifted all-purpose flour
- ¼ cup powdered sugar
- 6 tablespoons finely crushed peppermint candy

Combine room temperature cheese and milk; add ½ cup powdered sugar gradually. Stir in 2 tablespoons peppermint candy and food coloring. Set aside to be used later for filling. Cream butter; add ½ cup powdered sugar gradually; mix in vanilla. Blend in flour. Knead dough in hands until soft and pliable. Shape rounded teaspoonfuls of dough into balls. Make a deep well in center of each ball with handle of wooden spoon; fill with ¼ teaspoonful of filling. Shape a scant ¼ teaspoonful of dough into a flat round. Lay on top of filling; press gently to seal. Place on ungreased cooky sheets. Bake at 350 degrees about 12 minutes. Roll warm cookies in combined ¼ cup powdered sugar and 6 tablespoons peppermint candy. Makes about 4 dozen.



*A sailor suit — a Teddy Bear
A pretty miss and home
A Christmas cooky in my hand
And never more to roam.*

A pastry cloth and stockinette covering for your rolling pin make rolling cookies a snap! Flour both lightly to prevent dough from sticking.

EASY ROLL SUGAR COOKIES

- 1 cup butter
- 1 cup sugar
- 2 egg yolks
- 1 teaspoon vanilla
- ½ teaspoon salt
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- ⅓ cup milk

Cream butter; add sugar gradually; mix in egg yolks and vanilla. Blend in sifted dry ingredients and milk. Chill. Roll ⅛ inch thick on well floured surface; cut with cookie cutters and place on greased cookie sheets. Decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

CREAM CHEESE PILLOWS

- ½ cup butter
- 3 ounces cream cheese
- 1 cup sifted all-purpose flour
- ¼ cup thick jam
- ¾ teaspoon cinnamon
- ¼ cup granulated sugar

Cream butter and cheese; blend in flour; shape into ball; cover; chill. Roll very thin on floured surface; cut with 2½ inch cutter. Place on ungreased cookie sheets. Place ¼ teaspoon jam in center. Moisten edges with water; fold cookie in half; press edges with tines of fork. Bake at 375 degrees about 12 minutes. Coat hot cookies in combined cinnamon and sugar. Makes about 3½ dozen.

COOKY JAR COOKIES

- 1 cup butter
- 1¼ cups sugar
- 1 egg
- 2½ cups sifted all-purpose flour
- 1 teaspoon soda
- ¾ teaspoon salt
- ¼ teaspoon nutmeg
- ⅓ cup water
- Sugar, raisins

Cream butter; add 1¼ cups sugar gradually; beat in egg. Blend in sifted dry ingredients and water. Chill. Roll dough ⅜ inch thick on floured surface; cut with 3 inch round cutter. Place 2 inches apart on ungreased cookie sheets; sprinkle with sugar; decorate with 3 or 4 raisins. Bake at 400 degrees about 10 minutes. Makes about 3 dozen.

BOURBON FRUIT CAKE

- 1 pound red and green candied cherries, cut in half
- ½ pound light raisins
- 1 pint bourbon whisky
- 1½ cups butter
- 1 cup brown sugar, packed
- 2 cups granulated sugar
- 6 egg yolks
- 5 cups sifted all-purpose flour
- 2 teaspoons nutmeg
- 1 teaspoon baking powder
- 1 pound pecan halves
- 6 egg whites

Soak cherries and raisins in bourbon overnight. Line greased loaf pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Cream butter; add sugars gradually; beat in egg yolks. Blend in sifted dry ingredients and fruit mixture. Fold in pecans and stiffly beaten egg whites. Fill pans 2/3 full. Baking time depends on size, shape and material of pans. Bake at 250 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Remove paper while warm. Makes about 7 pounds.

- 1 cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon grated lemon rind
- 2 cups sifted all-purpose flour
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- 1 cup ground blanched almonds
- 1 (12 ounce) jar seedless red raspberry preserves

Cream butter; add sugar gradually; beat in eggs and lemon rind. Blend in sifted dry ingredients and almonds; chill. Roll about $\frac{1}{4}$ of the dough $\frac{1}{8}$ inch thick on well floured surface; cut with 2 inch round cookie cutter. Place on ungreased cookie sheets. Spoon about $\frac{1}{4}$ teaspoonful of preserves on each cookie; spread to within $\frac{1}{4}$ inch of edge. Place 2 narrow strips of rolled dough, criss-cross fashion, over preserves. Repeat with remaining dough and preserves. Bake at 400 degrees 12 to 15 minutes. Makes about 8 dozen.

VIENNESE SPECIALS



TOLL HOUSE BARS

- 1 cup butter
- 1 cup sugar
- 1½ teaspoons vanilla
- 2 cups sifted all-purpose flour
- 1 teaspoon salt
- 1 cup semi-sweet chocolate bits
- ¾ cup chopped walnuts
- ¼ cup chopped walnuts

Cream butter; add sugar gradually; mix in vanilla. Blend in flour, salt, chocolate bits and ¾ cup walnuts. Press into a greased 15x10x1 inch pan. Sprinkle with ¼ cup walnuts; press lightly. Bake at 375 degrees about 25 minutes. Cut into bars while hot. Makes about 4 dozen.

BUTTER FROSTING

- 3 tablespoons soft butter
- 1½ cups powdered sugar
- 3 tablespoons cream
- 1 teaspoon vanilla

Blend all ingredients; beat until smooth.

COCONUT ALMOND MACAROONS

- 8 ounces almond paste
- 1 cup less 1 tablespoon granulated sugar
- 3 egg whites
- ⅓ cup powdered sugar
- 1⅓ cups flaked coconut

Crumble almond paste into bowl; add granulated sugar; mix with fingers. Beat in egg whites until well blended. Stir in powdered sugar; fold in coconut. Drop rounded teaspoonfuls onto cooky sheets covered with brown paper. Bake at 350 degrees about 15 minutes; remove from oven. Slide paper onto a damp cloth; let stand 1 to 2 minutes or until cookies can be removed. Makes about 4½ dozen.

DELICATE PASTELS

- ¾ cup butter
- ½ cup sugar
- *1 (3 ounce) package fruit flavored gelatin
- 2 eggs
- 1 teaspoon vanilla
- 2½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Granulated sugar for rolling

Cream butter; add sugar and gelatin gradually. Beat in eggs and vanilla. Blend in sifted dry ingredients. Shape into ¾ inch balls. Place 3 inches apart on ungreased cooky sheets. Flatten to ⅜ inch thickness with bottom of glass dipped in granulated sugar; sprinkle with additional sugar. Bake at 400 degrees about 5 to 6 minutes. Makes about 7½ dozen.

*Any fruit flavor may be used.

LEBKUCHEN

- 1½ cups light corn syrup
- ½ teaspoon soda
- ¼ cup lard
- 2 cups sifted all-purpose flour
- ½ cup butter
- 1½ cups sugar
- 2 eggs
- ½ cup cultured sour cream
- 4½ cups sifted all-purpose flour
- ¼ teaspoon soda
- 1½ teaspoons baking powder
- ½ teaspoon cinnamon
- ⅛ teaspoon cloves
- 1¼ teaspoons salt
- ⅓ cup finely chopped blanched almonds
- ⅓ cup finely chopped citron
- Blanched almonds

Combine syrup, soda and lard; bring to a boil; remove from heat. Mix in 2 cups flour; cover; refrigerate for several days. Remove from refrigerator. Allow to come to room temperature. Cream butter; add sugar gradually; beat in eggs and sour cream. Mix in room temperature syrup mixture. Stir in sifted dry ingredients, chopped almonds and citron. Cover; refrigerate for several days. Allow dough to soften at room temperature before rolling. Roll dough ¼ inch thick on floured surface. Cut in large oblong pieces about 3 x 2 inches or use cooky cutters. Place on greased cooky sheets; decorate with blanched almonds. Bake at 350 degrees about 15 minutes or until delicately browned. Makes about 8 dozen, depending on size.



GLAZED LEMON SQUARES

- 1 cup sifted all-purpose flour
- ¼ cup powdered sugar
- ⅛ teaspoon salt
- ½ cup butter
- 1 cup granulated sugar
- 2 tablespoons all-purpose flour
- ½ teaspoon baking powder
- ⅛ teaspoon salt
- 2 eggs, slightly beaten
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- ½ cup powdered sugar
- 1 tablespoon lemon juice
- 1 tablespoon melted butter
- Few drops yellow food coloring

Combine first three ingredients; cut in butter. Press into greased 8 x 8 x 2 inch pan. Bake at 325 degrees 15 minutes. Mix 1 cup granulated sugar, flour, baking powder, salt, eggs, 2 tablespoons lemon juice and lemon rind; pour over baked layer. Bake about 25 minutes longer; cool. Blend remaining ingredients until smooth; spread over baked layer. Cut into squares. Makes 4 dozen.

HELLO DOLLY SQUARES

- ½ cup butter
- 1 cup graham cracker crumbs
- 1 cup coconut
- 1 cup chopped pecans
- *1 cup semi-sweet chocolate bits
- 1 (15 ounce) can sweetened condensed milk

Melt butter in a saucepan at a low heat. Pour into a 9 x 9 x 2 inch pan. Spread graham cracker crumbs evenly over butter. Sprinkle coconut over graham cracker crumbs. Add a layer of chopped pecans. Sprinkle semi-sweet chocolate bits over pecans. Pour sweetened condensed milk over top; spread evenly. Bake at 350 degrees about 40 minutes. Allow to cool to room temperature. Cut into small squares. Makes about 3 dozen.

*1 cup butterscotch bits may be substituted for the semi-sweet chocolate bits.



FULL-O-FRUIT SQUARES

- ½ cup butter
- 1 cup brown sugar, packed
- 2 eggs
- 1 cup sifted all-purpose flour
- ¼ teaspoon soda
- 1 teaspoon salt
- ¼ teaspoon nutmeg
- 1 teaspoon cloves
- ½ teaspoon cinnamon
- ¼ cup milk
- 1½ cups light raisins, chopped
- 1¼ cups diced candied fruit
- 1 cup chopped walnuts

Cream butter; add sugar gradually; beat in eggs. Blend in sifted dry ingredients and milk. Stir in fruits and nuts. Spread into greased 13x9x2 inch pan. Bake at 350 degrees about 40 minutes. Cool; frost with Butter Frosting (Page 19) and decorate. Cut into small squares. Makes about 8 dozen 1 inch squares.

OATMEAL CARMELITES

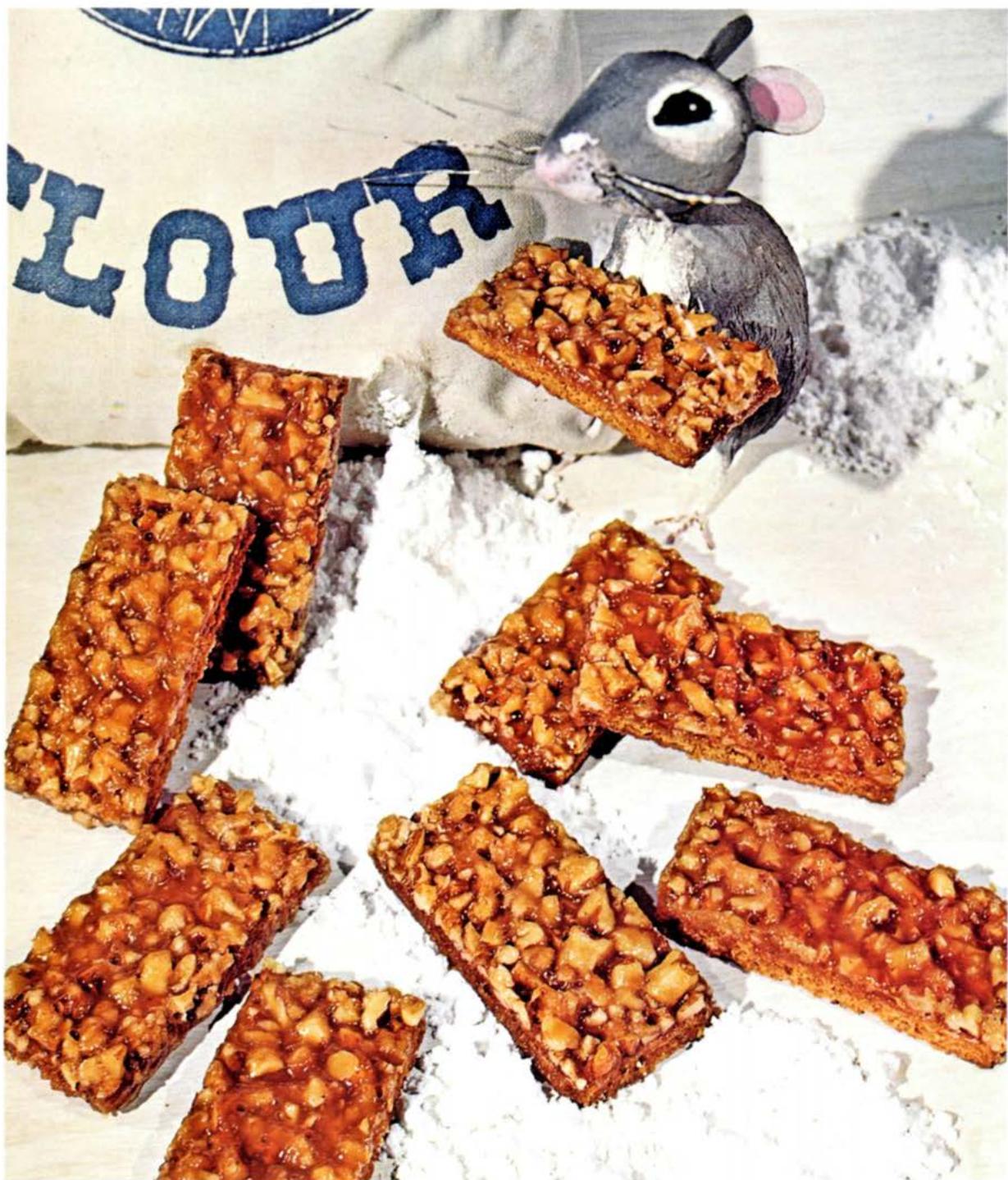
- 1 cup sifted all-purpose flour
- ½ teaspoon soda
- ¼ teaspoon salt
- 1 cup uncooked oatmeal
- ¾ cup brown sugar, packed
- ¾ cup butter, melted
- 1 cup semi-sweet chocolate bits
- ½ cup chopped pecans
- ¾ cup caramel ice cream topping
- 3 tablespoons sifted all-purpose flour

Combine 1 cup flour, soda, salt, oatmeal and brown sugar; add butter; mix well. Press HALF of oatmeal mixture firmly into greased 11 x 7 x 1½ inch pan. Bake at 350 degrees 10 minutes. Remove from oven; sprinkle with chocolate bits and pecans. Blend caramel topping with 3 tablespoons flour; spread over pecans. Sprinkle with remaining oatmeal mixture; press lightly. Bake about 25 minutes longer. Cool to room temperature. Cut into squares or bars. Makes about 36.

- 24 whole graham crackers
- 1 cup butter
- 1 cup brown sugar, packed
- 1 cup chopped pecans

PRALINE STRIPS

Arrange graham crackers in ungreased 15x 10x1 inch pan. Place butter and sugar in saucepan. Heat to boiling point; boil 2 minutes. Stir in pecans; spread evenly over crackers. Bake at 350 degrees about 10 minutes. Cut each cracker in half while warm. Makes 48.



FESTIVE CLUSTERS

- 1 egg
- ¼ cup brown sugar, packed
- 2 teaspoons rum extract
- 2 tablespoons melted butter
- ¼ cup milk
- ¾ cup sifted all-purpose flour
- ½ teaspoon salt
- ¾ teaspoon soda
- ¾ teaspoon cinnamon
- ¼ teaspoon cloves
- ¼ teaspoon nutmeg
- 2 cups semi-sweet chocolate bits
- 2 cups pecan halves
- 1½ cups flaked coconut
- 1 cup candied cherries, cut in halves

Beat egg; add sugar; beat well. Mix in rum extract, melted butter and milk. Blend in sifted dry ingredients. Stir in remaining ingredients. Drop from teaspoon onto greased cooky sheets; form into mounds. Bake at 325 degrees about 12 minutes. Remove from pan immediately. Frost with Glossy Chocolate Frosting (Page 35) if desired. Makes about 6 dozen.

PINWHEELS

- ¾ cup butter
- ¾ cup sugar
- 1 egg yolk
- ½ teaspoon vanilla
- 1¾ cups sifted all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 3 tablespoons milk
- 1 square unsweetened chocolate, melted

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Divide dough in HALF. Mix chocolate into one half of dough. Chill doughs until easy to handle. Roll white dough ⅛ inch thick on floured surface. Roll chocolate dough ⅛ inch thick on floured surface. Place white dough on top of chocolate dough. Roll as for jelly roll; wrap in waxed paper; chill over night. Cut into ⅛ inch slices; place on greased cooky sheets. Bake at 375 degrees about 8 minutes. Makes about 8 dozen.

DUSEN CONFECTO

- 2⅓ cups sifted all-purpose flour
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup butter
- ¾ cup grated unblanched almonds
- 1½ teaspoons vanilla
- ½ cup currant or raspberry jelly
- About ½ cup granulated sugar for coating

Sift flour, sugar and salt together into bowl; cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla; work mixture with fingers until a ball of dough is formed. Roll dough thin on floured surface; cut with small cutter; place on greased cooky sheets. Bake at 350 degrees 8 to 10 minutes. Spread bottom of half of the cookies while hot with jelly; place another cooky on top sandwich fashion; coat cookies with granulated sugar. Makes about 7 dozen.

SWEDISH OATMEAL COOKIES

- ½ cup butter
- ½ cup granulated sugar
- ½ cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- ¾ cup sifted all-purpose flour
- ½ teaspoon soda
- ½ teaspoon salt
- 1½ cups uncooked oatmeal

Cream butter; add sugars gradually; beat in egg and vanilla. Blend in sifted dry ingredients and oatmeal. Make Almond Topping.

*ALMOND TOPPING

- ⅓ cup sugar
- ¼ cup butter
- 1 tablespoon light corn syrup
- ⅓ cup chopped blanched almonds
- ⅛ teaspoon almond extract

Combine sugar, butter and corn syrup; bring to a boil. Add almonds and almond extract. Place topping over hot water or at a warm heat setting. Drop rounded teaspoonfuls of dough onto greased cooky sheets. Bake at 350 degrees for 8 minutes. Remove from oven; place a scant ½ teaspoonful of topping in center of each cooky. Bake 5 to 8 minutes longer. Allow to remain on cooky sheet 1 minute before removing. Makes about 5 dozen.

*Topping may be omitted, if desired.



*My name is Sport and I don't know
How I got in this book
I can't even tie a bow
And I can't even cook!*

Most cookies freeze well when wrapped with recommended freezing materials. Thaw, unopened, when ready to serve.

CARAMEL BROWNIES

½ cup plus 2 tablespoons butter
 2 cups brown sugar, packed
 2 teaspoons vanilla
 2 eggs
 1 cup sifted all-purpose flour
 2 teaspoons baking powder
 1 teaspoon salt
 2 cups chopped walnuts
 Powdered sugar

Melt butter; stir in all remaining ingredients except powdered sugar. Mix only until well blended. Spread batter into a greased 15 x 10 x 1 inch pan. Bake at 350 degrees about 25 minutes. Cool to room temperature; cut into squares. Sprinkle with powdered sugar if desired. Makes 60.

CHOCO-DATE TREATS

½ cup butter
 1 cup brown sugar, packed
 1 egg
 1 teaspoon vanilla
 1¾ cups sifted all-purpose flour
 2 teaspoons baking powder
 ½ teaspoon salt
 ¼ cup milk
 1 (8 ounce) package pitted dates, cut
 1 cup semi-sweet chocolate bits

Cream butter; add sugar gradually; beat in egg and vanilla. Blend in sifted dry ingredients and milk. Fold in dates and chocolate bits. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 7 dozen.

PECAN FINGERS

1 cup butter
 ¼ cup powdered sugar
 ¼ teaspoon salt
 1 teaspoon vanilla
 1 tablespoon water
 2 cups sifted all-purpose flour
 2 cups pecans, grated or finely chopped
 Powdered sugar

Cream butter; blend in sugar, salt, vanilla and water. Add flour and pecans; mix well. Chill if dough is soft. Shape into fingerlike ovals using level teaspoonfuls of dough. Place on ungreased cookie sheets and bake at 350 degrees about 15 minutes. Roll in powdered sugar. Makes about 10 dozen.

SOUTHERN DATE PASTRIES

2 cups sifted all-purpose flour
 ¼ cup powdered sugar
 ½ teaspoon salt
 1 cup butter

Blend dry ingredients; cut in butter. Divide dough in half; refrigerate. Make Date Filling.

DATE FILLING

1 cup cut dates
 3 tablespoons water
 ½ cup brown sugar, packed
 ½ cup chopped coconut
 Melted butter
 Powdered sugar

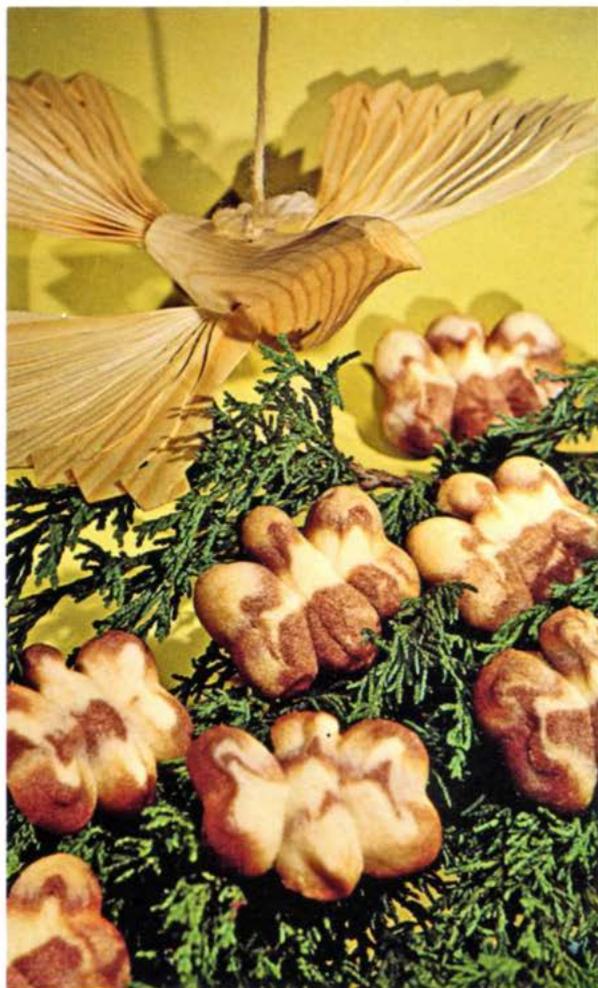
Cook dates in water and brown sugar until soft; stir in coconut; cool. Roll each half of dough into a 10 inch square on floured surface. Brush one pastry square with melted butter; spread with date filling. Top with remaining pastry square; press down slightly. Cut into bars; place on ungreased cookie sheets. Brush with melted butter. Bake at 400 degrees about 12 minutes. Cool; sprinkle with powdered sugar. Makes about 3 dozen.



ALMOND CRESCENTS

- 1 cup butter
- $\frac{3}{4}$ cup sugar
- 4 hard cooked egg yolks, sieved
- 2 raw eggs yolks
- 2 teaspoons grated lemon rind
- $2\frac{1}{2}$ cups sifted all-purpose flour
- $\frac{1}{8}$ teaspoon salt
- 1 egg white, slightly beaten
- $\frac{1}{3}$ cup finely chopped almonds
- $\frac{1}{2}$ cup sugar
- $1\frac{1}{4}$ teaspoons cinnamon

Cream butter; add $\frac{3}{4}$ cup sugar gradually; beat in egg yolks and lemon rind. Blend in flour and salt. Chill. Shape level teaspoonfuls of dough into crescents. Dip into egg white, then roll in combined almonds, $\frac{1}{2}$ cup sugar and cinnamon. Place on greased cookie sheets. Bake at 350 degrees about 14 minutes. Allow to stand on cookie sheet 1 minute before removing. Makes about 9 dozen.



CHOCOLATE PEPPERMINT SPRITZ

- 1 cup butter
- $\frac{3}{4}$ cup sugar
- 1 egg
- 1 teaspoon vanilla
- $\frac{3}{4}$ teaspoon peppermint extract
- $2\frac{1}{4}$ cups sifted all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking powder
- 1 square unsweetened chocolate, melted

Cream butter; add sugar gradually; beat in egg and extracts. Blend in sifted dry ingredients. Divide dough in half. Mix cooled chocolate into one half of dough. Chill doughs. Knead white dough, then chocolate in hands until soft and pliable. Place alternate pieces of white and chocolate dough into cookie press. Press dough through cookie press onto ungreased cookie sheets. Use butterfly, daisy or other small cookie press plates. Bake at 375 degrees about 10 minutes. Makes about 8 dozen depending on size.

GOLDEN NUGGETS

- 1 cup dried apricots, coarsely cut
- 1/2 cup water
- 1 cup butter
- 1/2 cup brown sugar, packed
- 1/2 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1 3/4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 1/2 to 2 cups flaked coconut

Cook apricots in water at a low heat until water is absorbed; cool. Cream butter; add sugars; beat in egg, extracts and apricots. Blend in sifted dry ingredients. Drop rounded teaspoonfuls of dough into coconut; shape into balls. Place 2 inches apart on greased cookie sheets. Bake at 350 degrees about 14 minutes. Makes about 8 dozen.

GINGER WAFERS

- 1 cup butter
- 1 cup sugar
- 1 cup molasses
- 3 1/2 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon soda
- 3 teaspoons ginger
- Granulated sugar for rolling

Cream butter; add sugar gradually; blend in molasses and sifted dry ingredients. Shape dough into 1 inch balls; roll in sugar. Place 2 inches apart on greased cookie sheets. Flatten with bottom of glass dipped in sugar. Bake at 350 degrees 6 to 8 minutes. Makes about 9 dozen.

KRUMKAKE

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

Beat eggs until light; add sugar gradually. Mix in butter and vanilla; blend in flour. Preheat krumkake iron at a medium high heat about 5 minutes. Place 2 rounded teaspoonfuls of batter in center of iron; lower lid; press lightly. Bake 1 to 2 minutes or until delicately browned. Turn 3 or 4 times; watch carefully. Remove from iron; roll immediately on krumkake cone. Makes about 3 dozen.

OLD-FASHIONED STOLLEN

- 2 packages active dry yeast
- 1/4 cup warm water
- 1 1/2 cups milk
- 1/2 cup sugar
- 1 1/2 teaspoons salt
- 3/4 cup butter
- 2 cups sifted all-purpose flour
- 3 eggs, beaten
- 1/2 teaspoon ground cardamom
- 1/2 cup seedless dark raisins
- 1/2 cup diced citron
- 1/2 cup sliced candied cherries
- About 4 cups sifted all-purpose flour
- Melted butter

Soften active dry yeast in warm water. Scald milk; stir in sugar, salt and butter; cool to lukewarm. Mix in 2 cups flour, yeast, eggs, cardamom and fruit. Add enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; grease top of dough; cover. Let rise until doubled. Punch dough down; cover; let rest 10 minutes. Divide into three equal parts. Shape each piece into a 10x8 inch oval; fold lengthwise; place in greased shallow pans. Let rise until doubled. Bake at 350 degrees about 30 minutes. Frost and decorate if desired. Makes 3 stollen.

ROSETTES

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

Beat eggs VERY slightly in small deep bowl; blend in sugar and salt. Add flour and milk alternately; mix until smooth. Add vanilla. Heat fat to 365 degrees. Place rosette iron in hot fat. Remove from fat when well heated; dip into batter. BE CAREFUL NOT TO LET BATTER RUN OVER TOP OF IRON. Return iron to fat, immersing completely for 25 to 30 seconds or until rosette is crisp and lightly browned. Remove from fat; let drip well. Slip rosettes off iron; drain on absorbent paper. Cool; dip in powdered sugar. Store in tightly covered container.

POINTS TO REMEMBER: If rosettes drop from mold, fat is too hot. If rosettes are soft, they have been cooked too quickly. If rosettes have blisters, the eggs have been beaten too much.

RAINBOW TWISTS



- 1 cup butter
- 1 cup sugar
- 2 eggs
- 2 egg yolks
- 1 teaspoon vanilla
- 1 teaspoon grated lemon rind
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt
- Red and green food coloring
- Red and green candied cherries

Cream butter; add sugar gradually; beat in eggs and egg yolks. Blend in vanilla, lemon rind and sifted dry ingredients. Divide dough in half; chill HALF the dough. Divide remaining dough into two equal parts; tint one part pink and one part green. Chill doughs until easy to handle. Roll pink dough $\frac{1}{8}$ inch thick on floured surface. Roll half of white dough $\frac{1}{8}$ inch thick and same size as pink dough. Place white dough on top of pink dough. Cut into $1\frac{1}{2}$ inch squares. Place on greased cookie sheets. Cut each corner diagonally almost to center. Fold every other point to center of square. Place a piece of red or green cherry in center. Repeat with remaining white and green dough. Bake at 350 degrees about 8 minutes. Makes about 10 dozen.

DATE FILLED PINWHEELS

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

Cream butter; add sugar gradually; beat in egg. Blend in sifted dry ingredients. Chill. Make Date Filling.

DATE FILLING

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

Cook dates in water until soft; add sugar; cook until thickened; stir; add nuts; cool. Divide dough into thirds; roll each piece on floured surface into a rectangle 11 x 7 inches; spread with $\frac{1}{3}$ of filling. Roll as for jelly roll starting at narrow edge; wrap in waxed paper; chill. Cut into thin slices; place on greased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 9 dozen.

ALMOND FRUIT CAKE

- $1\frac{1}{2}$ cups butter
- 1 cup sugar
- 6 eggs
- 1 teaspoon grated lemon rind
- 2 tablespoons brandy
- 4 cups sifted all-purpose flour
- $\frac{1}{2}$ cup currants
- 1 cup diced, mixed candied fruit
- 1 (8 ounce) can almond paste

Line bottom of a greased 9 inch spring form pan with waxed paper; grease paper. Cream butter; add sugar gradually; beat in eggs, one at a time. Mix in lemon rind and brandy. Blend in flour; stir in currants and candied fruit. Divide almond paste in half; roll each half on waxed paper into a 9 inch circle. Spoon about $\frac{1}{3}$ of the batter into prepared pan; cover batter with one of the circles of almond paste. Cover almond paste with HALF of remaining batter, then remaining circle of almond paste and batter. Bake at 300 degrees about 1 hour and 45 minutes. Allow to cool in pan about 15 minutes before removing.



*Grandma said that we must pass
Our blessings all around
And share them with all other folks
Wherever they are found.*

Watch overbaking! Cookies should be delicately browned and set enough so that a slight imprint remains when touched.

SPRITZ

- 1 cup butter
- ½ cup plus 1 tablespoon sugar
- 1 egg
- ¾ teaspoon salt
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 2½ cups sifted all-purpose flour
- Colored sugar, candies for decorating

Cream butter; add sugar. Blend in egg, salt, extracts and flour. Knead dough in hands until soft and pliable. Press dough through cookie press onto ungreased cookie sheets; decorate as desired. Bake at 400 degrees about 8 minutes. Makes about 6 dozen depending on size.

PEANUT BUTTER MACAROONS

- 1 (15 ounce) can sweetened condensed milk
- ½ cup peanut butter
- ½ teaspoon lemon juice
- ¼ teaspoon salt
- 1½ cups chopped peanuts
- 1 teaspoon vanilla
- ¼ cup chopped peanuts

Combine all ingredients except ¼ cup chopped peanuts. Drop rounded teaspoonfuls onto greased cookie sheets. Sprinkle with ¼ cup chopped peanuts. Bake at 350 degrees about 10 minutes. Makes about 5½ dozen.

FRUIT SURPRISES

- 1 cup butter
- 1½ cups sugar
- 1 egg
- 2 cups finely diced candied fruit
- ¼ cup raisins, ground
- ¼ cup walnuts, ground
- 2¼ cups sifted all-purpose flour
- 1 teaspoon soda
- ¼ teaspoon salt
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg

Cream butter; add sugar gradually; beat in egg. Mix in candied fruit, raisins and walnuts. Blend in sifted dry ingredients. Roll ¼ inch thick on floured surface; cut with a 2¼ inch round cutter. Place on greased cookie sheets. Bake at 350 degrees about 12 minutes. Makes about 7 dozen.

GINGERBREAD CUT-OUTS

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 cup dark molasses
- 2 tablespoons vinegar
- 5 cups sifted all-purpose flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1 teaspoon cloves

Cream butter; add sugar gradually. Beat in egg, molasses and vinegar. Blend in sifted dry ingredients. Chill. Roll ⅛ to ¼ inch thick on floured surface; cut into desired shapes. Place on greased cookie sheets. Decorate before baking or frost when cool with Decorating Frosting (page 35). Bake at 375 degrees 5 to 15 minutes depending on size and thickness of cookie.

- 1/2 cup butter
- 2/3 cup brown sugar, packed
- 1 egg
- 2 squares unsweetened chocolate, melted
- 2 tablespoons milk
- 1/4 cup maraschino cherry juice
- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts
- 1/4 cup diced maraschino cherries
- 30 marshmallows, cut in half
- Walnut pieces

Cream butter; add sugar gradually; beat in egg. Mix in cooled chocolate, milk, cherry juice, sifted dry ingredients, chopped walnuts and cherries. Drop heaping teaspoonfuls onto greased cookie sheets. Bake at 350 degrees about 12 minutes. Place marshmallows, cut side down, on hot cookies. Cool; frost with Glossy Chocolate Frosting (page 35). Top with walnut pieces. Makes about 5 dozen.

JIM DANDIES



CHOCOLATE NUT REFRIGERATOR COOKIES

- 1¼ cups butter
 - 1½ cups powdered sugar
 - 1 egg
 - 3 cups sifted cake flour
 - ½ cup cocoa
 - ¼ teaspoon salt
 - 1 cup finely chopped walnuts
 - 2 (4 ounce) bars sweet chocolate, melted
- Chopped walnuts for topping

Cream butter; add sugar gradually; beat in egg. Blend in flour, cocoa and salt. Chill several hours. Shape dough into 4 rolls, 1½ inches in diameter. Roll shaped dough in 1 cup chopped walnuts. Wrap in waxed paper; chill over night. Cut into ⅛ inch slices. Place on ungreased cooky sheets. Bake at 375 degrees about 8 minutes. Cool; frost with melted chocolate; sprinkle with chopped walnuts. Makes about 10 dozen.

DOUBLE PEANUT BUTTER COOKIES

- 1½ cups sifted all-purpose flour
- ½ cup sugar
- ½ teaspoon soda
- ¼ teaspoon salt
- ½ cup butter
- ½ cup cream style peanut butter
- ¼ cup light corn syrup
- Cream style peanut butter

Sift dry ingredients together; cut in butter as for pie crust. Blend in ½ cup peanut butter and corn syrup; chill. Shape into 2 rolls 1½ inches in diameter; wrap in waxed paper; chill over night. Cut into ⅛ inch slices; place HALF of the cookies on ungreased cooky sheets. Place ¼ teaspoonful peanut butter in center of each cooky. Cover with remaining cookies; press edges with tines of fork. Bake at 350 degrees about 10 minutes. Cool slightly; remove from cooky sheets. Makes about 6 dozen.

COCONUT TOP HATS

COOKY DOUGH

- ½ cup butter
- ½ cup brown sugar, packed
- 1 egg yolk
- ½ teaspoon vanilla
- 1½ cups sifted all-purpose flour
- ¼ teaspoon salt

Cream butter; add sugar gradually; beat in egg yolk and vanilla. Blend in flour and salt. Shape dough into a 10 inch roll; wrap in waxed paper. Chill over night. Make Coconut Topping.

COCONUT TOPPING

- 2 cups finely chopped coconut
 - ½ cup powdered sugar
 - 1 egg white
 - 1 tablespoon water
 - ½ teaspoon vanilla
 - 1 cup semi-sweet chocolate bits, melted
- Maraschino or candied cherries

Combine coconut, sugar, unbeaten egg white, water and vanilla; chill. Cut chilled cooky dough into ⅛ inch slices. Place on greased cooky sheets. Shape one teaspoonful of the Coconut Topping the same size as the cookies; place on top of each cooky. Bake at 375 degrees about 10 minutes; cool. Place about one teaspoonful of melted chocolate bits on top of cooled cooky; decorate with cherries. Makes about 4 dozen.

SURPRISE PEANUT COOKIES

- ⅔ cup butter
- ⅓ cup brown sugar, packed
- 1 egg yolk
- ½ teaspoon almond extract
- 1 cup sifted all-purpose flour
- ½ teaspoon baking powder
- ½ cup cold, cream style peanut butter
- 1 egg white, slightly beaten
- 1 cup chopped peanuts

Cream butter; add sugar gradually; beat in egg yolk and almond extract. Blend in sifted dry ingredients. Chill over night. Shape into 1 inch balls. Flatten each ball on a lightly floured surface. Keep cookies chilled if dough becomes too soft to work with. Place ½ teaspoonful peanut butter in center of each cooky. Wrap dough around peanut butter to form a ball. Dip into egg white; roll in peanuts. Place on greased cooky sheets. Bake at 350 degrees about 10 minutes. Makes about 4 dozen.



CHRISTMAS MERINGUES

- 2 egg whites
- $\frac{1}{8}$ teaspoon salt
- 1 cup super-fine sugar
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon almond extract
- $1\frac{1}{2}$ cups ground, toasted blanched almonds
- Red and green candied cherries

Beat egg whites with salt until stiff but not dry; add sugar gradually with lemon juice and almond extract. Continue beating until VERY stiff. Remove 1 cup of meringue; fold in ground almonds; reserve for topping. Drop plain meringue from teaspoon onto cooky sheets covered with brown paper. Top each meringue with a level teaspoonful of reserved nut mixture and a small piece of red or green cherry. Bake at 275 degrees about 30 minutes. Makes about 5 dozen.



COOKY CANES

- 1 cup butter
- 2 cups brown sugar, packed
- 2 eggs
- 2 teaspoons vanilla
- 4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup natural instant malted milk powder
- 1 cup finely chopped walnuts
- 1 egg, slightly beaten
- Red and green colored sugar

Cream butter; add sugar gradually; beat in eggs and vanilla. Blend in sifted dry ingredients and walnuts. Shape rounded teaspoonfuls into pencil-like strips. Place on greased cooky sheets; turn one end to resemble a cane OR shape level tablespoonfuls into balls; flatten to $\frac{1}{4}$ inch thickness. Brush with beaten egg; sprinkle with colored sugar. Bake at 350 degrees about 7 minutes for canes and about 9 minutes for round cookies. Makes about 9 dozen depending on size.

BOURBON BALLS

- 1 cup vanilla wafer crumbs
- 1 cup finely chopped pecans
- 1 cup powdered sugar
- 2 tablespoons cocoa
- ¼ cup bourbon
- 1½ tablespoons light corn syrup
- Powdered sugar for rolling

Mix crumbs, pecans, sugar and cocoa; blend bourbon and syrup; combine two mixtures. Shape into 1 inch balls; roll in sugar; refrigerate. Makes about 4 dozen.

BROWN SUGAR KISSES

- 1 egg white
- ¾ cup brown sugar, packed
- ½ teaspoon vanilla
- 2 cups pecan halves, broken

Beat egg white in small bowl of electric mixer until stiff but not dry; add sugar gradually; continue beating about 3 minutes; fold in vanilla and pecans. Drop level tablespoonfuls onto greased cooky sheets. Bake at 300 degrees 20 to 25 minutes. Makes about 4 dozen. Store in a covered container.

GLOSSY CHOCOLATE FROSTING

- 1 tablespoon butter
- 1 square unsweetened chocolate
- 1 cup powdered sugar
- ½ teaspoon vanilla
- About 2 tablespoons hot milk

Melt butter and chocolate together. Mix in sugar, vanilla and enough milk to make frosting of spreading consistency.

DECORATING FROSTING

- 2 egg whites
- 2½ cups powdered sugar
- ¼ cup light corn syrup
- Assortment of food colors

Beat egg whites until they hold a soft peak. Add sugar gradually; beat until sugar is dissolved and frosting stands in peaks. Add syrup and beat one minute. Use food coloring to get desired color. Add a few drops of water if a thinner frosting is desired. Keep well covered when not in use.

ANISE DROPS

(Self Frosting)

- 2¼ cups sifted all-purpose flour
- ½ teaspoon double acting baking powder
- ¼ teaspoon salt
- 4 eggs
- 2 cups sugar
- ½ teaspoon oil of anise or anise extract

Sift flour, baking powder and salt together several times. Beat eggs at a low speed of mixer until frothy; turn mixer to a medium speed; beat 10 minutes longer. Beat in 1 tablespoonful sugar at a time; this takes about 5 minutes. Turn mixer to a low speed; add sifted dry ingredients slowly; beat 15 minutes longer; blend in anise. Drop from teaspoon onto 5 or 6 greased cooky sheets. WORK QUICKLY. Allow to stand in a cool place several hours or over night; the top of the cooky should be dry to the touch. Bake at 325 degrees about 14 minutes. Makes about 12 dozen.

FROSTED PECAN BROWNIES

- 2 squares unsweetened chocolate
- ½ cup butter
- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- ½ teaspoon salt
- ½ cup sifted all-purpose flour
- 1 teaspoon baking powder
- 1½ cups coarsley chopped pecans

Melt chocolate with butter; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate mixture. Stir in sifted dry ingredients and pecans. Pour into greased 9 x 9 x 2 inch pan. Bake at 350 degrees about 25 minutes. Cool; frost with Bittersweet Frosting. Cut into squares. Makes 36.

BITTERSWEET FROSTING

- 2 squares unsweetened chocolate
- 2 tablespoons butter
- 2 tablespoons milk
- 1 cup powdered sugar
- 1 teaspoon vanilla
- Cream

Melt chocolate and butter in milk at a low heat. Stir occasionally. Add sugar and vanilla. MIXTURE IS CRUMBLY. Stir constantly at a low heat until sugar melts and mixture is of spreading consistency. Thin with cream if necessary.



*And when that night is come at last
And Santa's on his way
Our prayer for you and everyone
"A Happy Christmas Day!"*

Your baking results will be better if you remember to have all ingredients at room temperature unless otherwise specified in the recipe.

WALNUT BROWNIES

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

Melt butter with chocolate at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate. Stir in sifted dry ingredients and walnuts. Pour into greased 11x7x1 1/2 inch pan. Bake at 350 degrees about 25 minutes. Cool; cut into squares. Makes about 2 dozen.

CATHEDRAL COOKIES

(Unbaked)

- 2 cups semi-sweet chocolate bits
- 1/4 cup butter
- 2 eggs, beaten
- 1 (10 1/2 ounce) package miniature colored marshmallows
- 3/4 cup chopped walnuts

Melt chocolate with butter at a warm heat; stir to blend. Stir in eggs until mixture is smooth. Pour over marshmallows; mix until all marshmallows are coated. Chill about 1 hour; stir occasionally. Form into 3 rolls about 11 inches long on waxed paper; chill about 30 minutes. Roll in nuts; wrap in waxed paper; chill over night. Cut into 1/3 inch slices. Keep refrigerated. Makes about 5 dozen.

NUT TARTS

- 3 ounces cream cheese
- 1/2 cup butter
- 1 cup sifted all-purpose flour
- 1 tablespoon melted butter
- 3/4 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 2/3 cup coarsely chopped pecans

Blend room temperature cheese, butter and flour. Chill for 1 hour. Divide into 24 equal parts; shape each part into a small ball. Press onto bottom and 1/2 inch up the side of small buttered (2 inch) muffin cups; chill. Blend remaining ingredients; place one teaspoonful of mixture in each pastry shell. Bake at 325 degrees about 25 minutes. Makes 2 dozen.

SPRITZ TOPPED COOKIES

- 1 1/4 cups butter
- 1 cup sugar
- 2 egg yolks
- 2 teaspoons vanilla
- 3 cups sifted all-purpose flour
- 1/2 teaspoon salt
- Red and green food coloring

Cream butter; add sugar gradually. Beat in egg yolks and vanilla. Blend in flour and salt. Divide dough in HALF; chill one portion. Divide remaining half into 2 equal parts; tint one part pink; one part green. Press colored dough through cookie press onto ungreased cookie sheets. Use snowflake, daisy or other small cookie press plates. Bake at 375 degrees about 8 minutes. Roll chilled dough 1/8 inch thick on floured canvas; cut with 2 inch cutter. Place on ungreased cookie sheets. Bake at 375 degrees about 6 minutes. Cool. Place about 1/4 teaspoonful of Butter Frosting (page 19) in center of round cookie; top with a colored cookie. Makes about 4 1/2 dozen.

DRESDNER STOLLEN

(Dresden Christmas Fruit Bread)



1/2 cup seedless dark raisins
 1/2 cup dried currants
 1 cup diced candied citron
 1/4 cup diced green pineapple
 1/2 cup red candied cherries, quartered
 1/2 cup light rum
 2 packages active dry yeast
 1/4 cup water
 1 teaspoon sugar
 1 cup milk
 3/4 cup butter
 1/2 cup sugar
 1 teaspoon salt
 2 cups sifted all-purpose flour
 2 eggs, beaten
 1 teaspoon grated lemon rind
 1/2 teaspoon almond extract
 About 3 1/2 cups sifted all-purpose flour
 1 cup blanched slivered almonds
 Powdered sugar

Combine fruit and rum; mix well; let stand several hours. Soften active dry yeast in warm water; add 1 teaspoon sugar; let rise until bubbly. Scald milk; stir in butter, 1/2 cup sugar and salt; cool to lukewarm. Mix in 2 cups flour, yeast, eggs, lemon rind and almond extract. Drain fruit; reserve rum. Add enough remaining flour and reserved rum to make a stiff dough. Turn out on floured surface; knead in the drained fruit and almonds. Place in greased bowl; grease dough; cover. Let rise until doubled. Punch dough down; divide in half; cover; let rest 10 minutes. Roll half of dough into a 14 x 8 inch rectangle on floured surface. Cut, with scissors on lengthwise sides, 14 one inch strips that are only 2 1/2 inches long. There will be uncut dough in the center. Crisscross these strips over uncut part of dough by lifting one strip from each side and crossing in center to form a V design. Place on greased cooky sheet; pinch ends to seal. Repeat with remaining dough. Let rise until almost doubled. Bake at 350 degrees about 35 minutes. Sprinkle with powdered sugar before serving. Makes 2.

CHOCOLATE CHIP COOKIES

1 cup butter
 3/4 cup granulated sugar
 3/4 cup brown sugar, packed
 2 eggs
 1 teaspoon vanilla
 1/2 teaspoon water
 2 1/4 cups sifted all-purpose flour
 1 teaspoon soda
 1 teaspoon salt
 2 cups semi-sweet chocolate bits
 1 cup chopped nuts

Cream butter; add sugars gradually; beat in eggs, vanilla and water. Blend in sifted dry ingredients. Mix in chocolate bits and nuts. Drop from teaspoon onto greased cooky sheets. Bake at 375 degrees about 10 minutes. Makes about 11 dozen.

OATMEAL CRISPS

1 cup butter
 2 cups sugar
 3 eggs
 1 teaspoon vanilla
 2 cups sifted all-purpose flour
 2 teaspoons baking powder
 1 teaspoon soda
 1 teaspoon salt
 1 1/2 cups uncooked oatmeal
 1 cup flaked coconut
 1 cup chopped pecans

Cream butter; add sugar gradually; beat in eggs and vanilla. Blend in sifted dry ingredients, oatmeal, coconut and pecans. Drop rounded teaspoonfuls onto greased cooky sheets. Bake at 375 degrees about 8 minutes. Makes about 10 dozen.

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
 Candied cherries
 Citron, candies

Cream butter; add sugar gradually. Blend in sifted dry ingredients. Roll 1/4 inch thick on floured surface; cut with 2 inch round cutter. Place on ungreased cooky sheets; decorate with pieces of cherries, citron or candy. Bake at 350 degrees about 12 minutes. Makes about 4 dozen.



*Christmas baking still takes work
As it did years ago
It still takes nuts and fruits and spice
A dash of love and dough.
There's only one thing missing now
And Grandma says "My Land!"
The electric oven cleans itself
Without a helping hand.*

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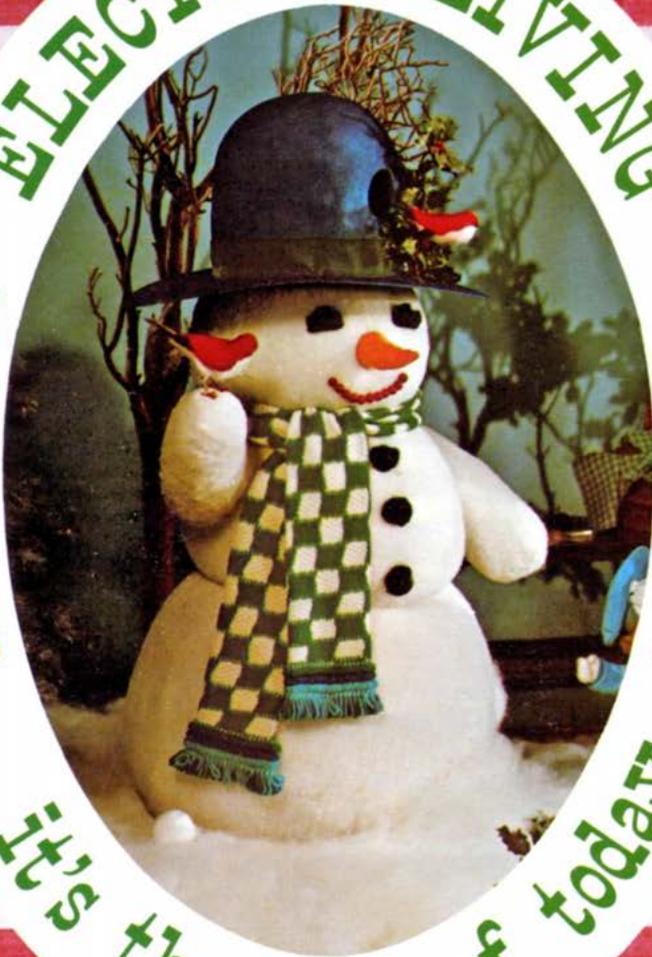
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ELECTRIC LIVING



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