

## SECTION 6

### COOKIES

GRAHAM COOKIESSift together:

4-1/2 c. sifted whole wheat flour (about 1 lb.)\*

2-1/2 c. sifted white flour

2-1/2 c. sugar

2 tsp. cinnamon

1 tsp. ginger

1 tsp. cloves

1 tsp. salt

1 tbsp. baking powder

1 tbsp. cornstarch

Cut in finely until like coarse meal:

1 c. shortening

1/2 c. margarine

Boil

5 min.

Cool

with lid  
on

Add to

raisins

(1 pkg. raisins (15 oz, or 3 cups)

(2 c. water

(2tsp. baking soda mixed with

(2 tbsp. hot water

(3 eggs

(1 tbsp. vanilla

(1 c. milk

This recipe makes 10 dozen, so mix in very large bowl or preserving kettle. Put the 'sift together' section into bowl, cut in shortening and margarine as for pie crust. Add the mixture of raisins and liquids all at once, stir until blended. Line cookie sheet with aluminum foil, then grease the foil well. Drop by tsp. onto cookie sheet. Bake at 375 deg. for about 12-15 minutes, until lightly browned (do not overcook).

\* NOTE: Can use 1 lb. whole wheat flour and 3 c. sifted white flour.

This recipe was one of Grandma Allen's, which she refined into level measurements from Great-Great Grandma Freebairn's recipe that she used when she came from Scotland and crossed the plain with the Pioneers.

CORN MEAL COOKIES1/4 | FULL

1 4 c. margarine

1½ 6 c. sugar

2 8 eggs

1 4 tsp. lemon extract

3/4 3 c. raisins

1/4 | FULL

3 12 c. sifted flour

1 4 tsp. baking powder

1 4 tsp. nutmeg

1/2 2 tsp. salt

1 4 c. corn meal (yellow)

Cream margarine and sugar. Add eggs - beat well. Add lemon extract. Dredge raisins in a little of the flour. Sift dry ingredients and add. Use one large tablespoonful of dough for each cookie. Flatten with glass (which has been well buttered and dipped occasionally in sugar - which will give a slightly sugared topping to the cookies). Bake at 400 deg. for 10-12 minutes, until pale golden brown around edges. (NOTE: The 1/4 recipe makes about 4 dozen cookies.)

Mrs. Calvin Burdette  
Clarksburg School, Maryland

GERMAN SOUR CREAM TWISTS

3-1/2 c. flour	1/4 c. warm water
3/4 c. sour cream	1 c. sugar
1 tsp. salt	1 tsp. vanilla
1 c. shortening (part butter)	1 whole egg
1 pkg. dry yeast (2 1/4 tsp.)	2 egg yolks well beaten

Sift flour and salt into mixing bowl. Cut in shortening. Dissolve yeast in warm water. Stir into flour mixture with sour cream, eggs and vanilla. Mix well with hands.

Cover with damp cloth and refrigerate two hours or overnight. Roll half of dough on sugared board into oblong 8x16". Sprinkle with sugar and fold ends toward center, ends overlapping. Sprinkle with sugar and roll again into 8x16" oblong. Repeat a third time. Roll about 1/4" thick. Cut into strips 1x4".

Twist ends in opposite directions, stretching dough slightly. Put in shape of horseshoe on greased pan or sheet, pressing ends down to hold shape. (Line cookie sheet with foil and grease foil.)

Repeat with second half of dough. Work fast while dough is cold.

Bake at 350 deg. for 15 minutes. Use one full cup of sugar for rolling, half for each half of dough.

Betty Denos (Grandma Afton Monson's sister)

LEMON BARS

1/2 c. butter  
 1/4 c. unsifted powdered sugar  
 1 c. flour

2 eggs

1 c. sugar  
 2 tbsp. flour  
 1 tsp. baking powder  
 2 tbsp. lemon juice  
 Grated rind of 1 lemon

Mix butter, powdered sugar and flour. Press into 9x13" pan. Bake 15 minutes at 350 deg.

Beat eggs. Add sugar, flour, baking powder, lemon juice and rind. Pour over first mixture. Bake at 350 deg. 25-30 minutes.

Flora Stewart 1968  
 Washington State Historical Society  
 Tacoma, Washington

OVERSEAS FRUIT BARS

2 tbsp. butter	1 tsp. baking powder
1 c. sugar	1 c. chopped walnuts
1 tbsp. hot water	2/3 lb. stoned dates (12 oz.) Chopped fine
2 eggs	1 tsp. vanilla
1 c. flour	Powdered sugar

Let butter stand until soft. Add sugar and 1 egg and beat with mixer for 1 minute. Add the other egg and beat 1 minute longer. Then add hot water and vanilla and beat a few seconds.

Turn down to slower speed and add 3/4 cup of the flour, which has been sifted with baking powder. Beat until well blended. Mix remaining flour with dates. Add a few at a time, still mixing on low speed with mixer. Scrape down bowl, add nuts, and beat a few seconds longer.

Spread dough thinly in greased 9x13" pan. Bake at 350 deg. about 25 minutes. Cool. Cut in strips about 1" wide and 3" long. Roll in powdered sugar.

NOTE: If prunes or raisins are substituted for dates, soak in water 1/2 hour, then drain well before using. Chop prunes finely.

BUTTER COOKIES

1 lb. sugar (2 c.)	4 eggs
1 lb. butter (2 c.)	4 c. flour

Allow butter to soften. Cream with sugar. Add eggs one at a time. Mix in flour. Form into rolls and slice 1/4" thick. Put on ungreased cookie sheet. Place in refrigerator for 3-4 hours. Bake in hot oven 400 deg. 10-12 minutes, until just lightly golden brown around edges.

GOLDEN WHEATLES BARS

3 c. Wheaties	1/4 c. white corn syrup
1/2 c. salted peanuts	1/2 c. sugar
1/2 c. Sweetened shredded coconut	1/2 c. cream

Cook sugar mixed with corn syrup and cream in saucepan until at soft ball stage (236 deg.), stirring occasionally. Mix Wheaties, peanuts and coconut in bowl. Pour syrup over all, stirring well. Flatten into greased 8x8" pan. Cool. Cut into bars. About 32 bars.

OATMEAL MACAROONS

1 tbsp. vegetable Oil	1-1/2 c. quick cooking oats
1/2 c. sugar	1/4 tsp. salt
2 tbsp. water	1/2 tsp. baking powder
1 beaten egg	1-1/2 tbsp. flour
2 tsp. almond extract	2 tsp. vanilla

Combine vegetable Oil, sugar and water. Add egg and almond extract. Stir in oats, salt, baking powder and flour. Drop by spoonfuls on cookie sheet which has been lined with foil and the foil is well buttered. Bake at 350 deg. for 15-18 minutes or until delicately browned.

SPRITZ COOKIES

1 lb. <u>butter</u>	1 c. sugar
2 eggs, or 6 egg yolks	5 c. flour

Mix all ingredients well and put through cookie press. Bake in moderate oven 350 deg. until pale golden brown. (1/2 recipe makes about 5 dozen cookies.)

Mrs. Virginia Scott, 1977  
Board Member  
Washington State Historical Society  
Tacoma, Washington

DATE FILLED COOKIES

2 lb. dates, cut finely  
2 c. sugar  
2 c. water  
2 tsp. grated orange rind  
1-1/2 c. finely chopped walnuts

2 c. margarine	6-1/2 c. sifted flour
3 c. dark brown sugar	2 tsp. baking soda
4 eggs	2 tsp. cream of tartar
2 tsp. vanilla	1 tsp. salt

3 c. quick cooking oats

FILLING: Mix dates, sugar, water, orange rind and nuts. Boil 2 minutes. Stir constantly. Cool.

DOUGH: Cream margarine, dark brown sugar, eggs and vanilla. Sift dry ingredients together and add to creamed mixture. Stir in oats. Place in greased, covered bowl and chill several hours.

Roll out on floured board about 1/8" thick. Cut with 3" cookie cutter (round). Put 1 tsp. filling into center. Brush edges with egg white and fold over, making half circles. Press together to seal. Brush tops of sealed cookies with egg white to make shiny surface. Bake at 375 deg 10-13 minutes, until golden brown.

DATE NUT STICKS

1-1/4 c. sifted cake flour	2 c. finely cut dates (10 oz.)
1-1/4 tsp. baking powder	1/2 c. broken walnuts
1/2 tsp. salt	
1 c. sugar	
2 eggs	
2 tbsp. margarine	
1 tbsp. hot water	

Cream sugar and eggs; add margarine and hot water. Add dates and nuts. Stir in dry ingredients sifted together. Mix well. Spread in greased 9x13" baking pan. Bake at 325 deg. for 30-35 minutes. Cool. Spread with lemon glaze. (See below) Cut into bars.\* Makes about 4 dozen.

\* Can cut into bars and roll in powdered sugar instead of frosting with glaze.

LEMON GLAZE

1-1/2 tbsp. milk	1-1/2 tbsp. lemon juice
1 tbsp. margarine	1/2 tsp. grated lemon rind
1 c. sifted powdered sugar	

Combine all ingredients and spread thinly on bars before cutting.

LADY FINGERS

1/2 c. egg whites (4)	1 tsp. vanilla
1/4 tsp. cream of tartar	5 tbsp. sugar
5 tbsp. sugar	1-1/4 c. sifted cake flour
2 egg yolks	1/2 tsp. baking powder
1/8 tsp. salt	

Beat egg whites to foam. Add cream of tartar. Gradually add sugar. Beat until very stiff.

Beat yolks, salt, vanilla until light. Add sugar gradually. Beat till thick.

Fold yolks into whites. Fold in flour and baking powder sifted together.

Use cookie tip #32, or form with two knives, on well-greased (lined with greased foil) cookie sheet. Make into 3" lady fingers.

Bake at 450 deg. for 6-8 minutes, until pale golden brown. Sift powdered sugar over hot lady fingers. Remove immediately from cookie sheet and cool on racks. Makes about 3 dozen.

NUT BUTTER ROUNDS

2 c. sifted flour	1/2 c. margarine
1/3 c. sugar	1 egg yolk
2/3 c. chopped walnuts or pecans	1/4 c. water

Into large bowl put flour, sugar and nuts. Blend in margarine. Add egg yolk and water. Chill at least 2 hours. Roll 1/8" thick and cut with 2" round cutter. Bake at 350 deg. for 7-10 minutes, until light golden brown. Put together with filling. Spread top thinly with jam (strawberry, raspberry, or blackberry); then with frosting. Sprinkle with a few slivered or finely chopped nuts.

FILLING: 2 tbsp. margarine  
 1/3 c. powdered sugar, sifted  
 1 square baking chocolate, melted

Cream all together and spread on half the cookie rounds. Put the other half of the cookie rounds on top of the filled rounds to make a sandwich. Frost the top layer with:

FROSTING: 1 tbsp. margarine  
 1/3 c. powdered sugar  
 1 egg yolk  
 1 square melted baking chocolate

Combine all and blend well. Spread on tops of cookies.

SCOTCH SHORTBREAD

1 c. soft butter  
 1/2 c. sugar  
 2-1/2 c. sifted flour

Mix butter and sugar thoroughly. Stir in flour. Mix thoroughly with hands as for pie dough. Roll out to 1/3" thickness. Cut. Place on ungreased baking sheet. Bake at 300 deg. about 20-25 minutes.

This is a crisp, thick and buttery cookie. Does not brown much except pale golden tan around edges and on bottom. Can be placed quite close together on cookie sheet because dough does not spread.

Hazel Gibbs 1977  
 Wife of Bob Gibbs, Museum Guard  
 Wash. State Historical Soc.  
 Tacoma, Washington

LEMON SQUARES

1/2 c. butter or margarine	2 eggs
1 c. flour	1 c. sugar
1/4 c. powdered sugar	2 tbsp. lemon juice
	Grated rind of 1/2 lemon
	2 tbsp. flour

Mix together the butter, flour and powdered sugar. Pat into greased 8x8" pan. Bake 20 minutes at 350 deg. Cool slightly.

Mix together the eggs, sugar, lemon juice and rind, flour. Pour over crust. Bake for 20 minutes. Sprinkle top with powdered sugar. Cool. Cut into squares.

For a double recipe, bake in 9x13" pan and add 5 minutes to the last baking time.

Lillian Anderson 1977  
Grandma Afton Allen Monson's Sister  
Salt Lake City, Utah

OATMEAL RAISIN COOKIES

1/2 c. butter or margarine	1-1/2 c. sifted flour
1 c. sugar	1 tsp. baking soda
2 eggs	1/2 tsp. salt
1/4 c. milk	1 tsp. cinnamon
1 c. raisins and 1-2/3 c. oats	

Cream butter, Sugar, eggs and milk. Add dry ingredients sifted together. Stir in raisins and oats. Line cookie sheet with foil and grease with butter or margarine. Drop cookie dough by spoonfuls about 2" apart. Bake at 375 deg. for 12 minutes.

Makes about 12 dozen.

CHOCOLATE REFRESHERS

1-1/4 c. sifted flour	1 c. (6 oz. pkg.) chocolate bits
3/4 tsp. baking soda	2 eggs
1/2 tsp. salt	1/2 c. orange juice
1-1/4 c. dates, cut in pieces	1/2 c. milk
3/4 c. firmly packed brown sugar	1 c. chopped walnuts
1/2 c. water	
1/2 c. butter	

Sift flour with baking soda and salt. Combine dates, brown sugar, water, butter in large saucepan. Cook over low heat, stirring constantly, until dates soften. Remove from heat. Stir in chocolate bits; beat in eggs. Add dry ingredients alternately with orange juice and milk. Blend thoroughly after each addition. Stir in walnuts. Bake in well-greased 15x10x1" jelly roll pan (or cookie sheet with four sides) at 350 deg. for 25-30 minutes. Cool. Spread with orange glaze below. Cut into bars.

ORANGE GLAZE

1-1/2 c. sifted powdered sugar	1 to 2 tsp. grated orange rind
2 tbsp. soft butter	2 to 3 tbsp. cream

Combine sugar, butter and orange rind. Blend in cream until mixture is a spreading consistency.



BROWNIES

3/4 c. sifted cake flour	1 c. sugar
1/2 tsp. baking powder	2 eggs
1/4 tsp. salt	
	1/2 c. chopped walnuts
1/3 c. butter or margarine	1 tsp. vanilla
2 sq. baking chocolate (2 oz)	

Sift flour, baking powder and salt together. Melt butter and baking chocolate over low heat. Cream sugar and eggs in a separate bowl. Add chocolate mixture to creamed mixture. Add dry ingredients. Stir in nuts and vanilla.

Bake in well-greased 8x8" baking pan at 350 deg. for 25-35 minutes. Do not overbake. Cut while warm. Frost with chocolate icing, if desired (See Volume 2, Section 10).

CHRISTMAS ROCKS

1 c. butter	2 lbs. dates, cut up
1-1/2 c. brown sugar	1/2 lb. candied cherries or mixed fruit
2 large eggs, beaten	4 slices candied pineapple
	1/2 lb. chopped walnuts
2-1/2 c. flour	1/2 lb. chopped almonds
1 tsp. cinnamon	1/2 lb. chopped Brazil nuts
1 tsp. baking soda	
1 tsp. baking powder	
1 tsp. salt	

Cream butter, brown sugar and eggs. Sift dry ingredients. Add to first mixture, holding out 1/2 cup dry ingredients to dust nuts and fruit.

Dust nuts and fruit with flour mixture saved out. Add to first mixture. Drop from teaspoon on well buttered cookie sheet (line with foil and butter foil). Bake about 12 minutes at 350 deg. Makes 12 dozen cookies.

Mrs. Virginia Scott, 1977  
Board Member  
Washington State Historical Soc.  
Tacoma, Washington

CREAM CHEESE ICEBOX COOKIES

1 (3 oz.) pkg Philadelphia cream cheese  
1/2 c. butter  
1/2 c. sugar  
1 c. flour

Mix all together. Form into rolls and wrap in waxed paper. Refrigerate until very firm. Slice thinly and put on cookie sheet that has been lined with foil and the foil greased with butter. Sprinkle with cinnamon and sugar mixture. (See recipe in Snickerdoodles recipe.) Bake in moderate oven 350 deg. until golden brown. Keep frozen until served.

Mrs. Virginia Scott, 1977

REFRIGERATOR COOKIES

6 c. sifted flour	1-1/2 c. shortening or margarine
4 tsp. baking powder	3 c. light brown sugar
1/2 tsp. salt	2 eggs
	2 tsp. vanilla

Sift flour, baking powder and salt. Cream shortening, brown sugar, eggs and vanilla. Add dry ingredients to creamed mixture.

Optional Varieties:	To one, add 1 c. finely chopped nuts.
Divide dough into two portions.	To the other, add a mixture of:
	1-1/2 tsp. cinnamon
	1 tsp. nutmeg

Shape each mixture into rolls about 1-1/2 inches in diameter. Wrap in waxed paper. Chill overnight.

To bake, cut off dough in slices and bake on cookie sheet lined with parchment paper at 375 deg. for 10-15 minutes. This dough spreads, so be sure to put cookies about 2" apart on cookie sheet. Do not cut slices any more than 1/4" thick.

CARAMEL YUMMIES

2 eggs	1/3 c. chopped walnuts
1/2 c. sugar	
1/2 c. light brown sugar	2 tbsp. butter or margarine
	1/4 c. light brown sugar
3/4 c. sifted flour	1-1/2 tbsp. cream
1/2 tsp. baking powder	1/3 c. chopped walnuts
1/4 tsp. salt	

Beat just until blended the eggs, sugar and brown sugar. Sift together the flour, baking powder and salt. Stir into first mixture. Add the first 1/3 c. nuts. Bake at 350 deg. for 25 minutes (may need 5-10 minutes more) in 8x8" pan.

Mix together the last group of ingredients: butter, brown sugar, cream and nuts. Spread immediately all over top of hot cake as soon as it comes from oven. Put under broiler for 1-3 minutes until topping bubbles. Cut while warm into squares.

BUTTERSCOTCH SQUARES

1/2 c. shortening	2 c. sifted flour
2 c. brown sugar	2 tsp. baking powder
1/2 tsp. salt	2/3 c. chopped nuts
2 tsp. vanilla	
2 eggs	

Cream shortening, brown sugar, salt, vanilla and eggs. Sift flour and baking powder together. Stir into creamed mixture. Add nuts. Spread in greased 9x13" baking pan. Bake at 350 deg. for 25-30 minutes until golden brown. While still warm, cut into squares.

TOLL HOUSE COOKIES

1/2 c. margarine	1/2 c. chopped walnuts (optional)
6 tbsp. sugar	3/4 c. chocolate bits (small pkg.)
1/2 c. light brown sugar	1 tsp. vanilla
1 egg	
1/2 tsp. baking soda	
1-1/8 c. sifted flour	
1/2 tsp. salt	

Cream together the margarine, sugar, brown sugar and egg. Sift dry ingredients and add to creamed mixture. Fold in by hand the nuts, chocolate bits and vanilla.

Line cookie sheet with aluminum foil. Make dough into balls the size of a small walnut. Bake at 350 deg. for 15-20 minutes, until pale golden brown around edges and on bottom. Makes about 3 dozen.

Note: The first column ingredients make a great cookie dough base for additional mix-ins, such coconut, toffee bits, raisins, small candy, etc.

CHRISTMAS CARD COOKIES

3 c. sifted all purpose flour  
 1/2 tsp. salt  
 1 c. margarine  
 1 c. sugar  
 2 eggs  
 1 tsp. vanilla  
 1/2 tsp. lemon extract

Cream margarine, sugar, eggs, vanilla and lemon extracts. Add flour and salt. Cover and chill 3 hours. Roll in small amounts, 1/8" thick. Cut with cutters. Line cookie sheet with aluminum foil. Bake cookies at 325 deg. for 10-12 minutes - until pale golden brown around edges. Frost as desired.

THUMB PRINT COOKIES

2 c. margarine or shortening	4 c. sifted all-purpose flour
1 c. brown sugar (light)	1-1/4 tsp. salt
4 egg yolks	4 egg whites
4 tsp. vanilla	3 c. <u>finely</u> chopped <u>pecans</u>
	1 glass red currant jelly*

Cream margarine, brown sugar, egg yolks and vanilla. Sift flour with salt and add. Make into balls the size of small walnuts. Roll in egg white, then in nuts. Line cookie sheet with aluminum foil and bake cookies at 375 deg. for 5 minutes.

Remove trays from oven and quickly make thumb print in center of each cookie.

Bake 10 minutes longer. With teaspoons, put small piece of jelly in center of each cookie. Bake 2 minutes more. Remove from trays with spatula and cool on racks.

\*Red Current Jelly can be difficult to find - start looking early or order online.

BETTY'S CHRISTMAS COOKIES

1 c. shortening or margarine	1/2 tsp. nutmeg
1/2 c. sugar	1/4 tsp. salt
1/2 c. Light molasses	1/2 c. fruit juice (orange or grape)
3 eggs	2 c. raisins
2 c. flour	1/2 c. chopped walnuts
1/2 tsp. baking soda	1 c. chopped fruit mix (candied)
1/2 tsp. cloves	
1/2 tsp. cinnamon	

Cream shortening; add sugar and molasses and stir well. Add eggs. Sift dry ingredients and add alternately with fruit juice. Add fruit and nuts last. Spread thinly on greased cookie sheet. Bake at 350 deg. for about 35 minutes. Cut into squares or bars. Sprinkle with powdered sugar, if desired.

Betty Denos, Salt Lake City  
Grandma Afton Allen Monson's sister

PINWHEELS

1/2 c. margarine or shortening	1-1/4 c. sifted flour
1/2 c. sugar	1/2 tsp. baking soda
1/2 c. pack brown sugar	1/2 tsp. salt
1/2 c. peanut butter	1/2 pkg. (6 oz.) chocolate chips
1 egg	(can use melting chocolate)

Cream shortening, sugar, brown sugar and peanut butter. Add egg. Sift dry ingredients together and blend in.

Roll dough 1/4" or thinner into oblong roll - a longer sheet makes better sized cookies (not too large). Melt chocolate chips over hot water (not boiling - that cooks and spoils texture.)

Spread chocolate over dough. Roll up and chill at least 1 hour. Cut into slices 1/4" thick. Bake at 375 deg. on ungreased cookie sheet about 12 minutes. Makes about 3 dozen cookies.

PEANUT CRISPIES

1 c. soft shortening or margarine  
1-1/2 c. packed dark brown sugar  
2 eggs  
1 tbsp. vanilla  
3 c. sifted flour  
1/2 tsp. baking soda  
1 tsp. salt  
2 c. salted Spanish peanuts (remove red skins) \*

Heat oven to 375 deg. Mix margarine, sugar, eggs and vanilla thoroughly. Sift together flour, baking soda and salt. Stir in peanuts. Add to creamed mixture. Chill about half an hour. Make small balls the size of walnuts and put 2" apart on greased cookie sheet. Flatten with wet glass dipped in sugar. Bake at 375 deg. exactly 10 minutes, or until lightly browned around edges. Makes about 4 dozen.

\* May need a few more nuts to use up all the dough. Do not add liquid. This dough is quite stiff and dry. Easier to work with if chilled first.

SPLIT SECONDS

2 c. sifted flour	1/3 c. red jelly or jam
2/3 c. sugar	
1/2 tsp. baking powder	
3/4 c. soft butter or margarine	
1 egg	
2 tsp. vanilla	

Sift into bowl flour, sugar and baking powder. Blend in butter, egg and vanilla. Place on lightly floured pastry cloth or board. Divide into four parts.

Shape each part into a roll, 13" long and 3/4" thick. Place on ungreased baking sheets, 4" apart and 2" from edge of cookie sheet.

Make a depression, 1/4 to 1/3" deep, lengthwise down center of each with knife handle. Fill depressions with red jelly or jam, about 1/3 c. in all.

Bake at 350 deg. 15-20 minutes until light golden brown. While warm, cut diagonally into bars. Cool on wire rack.

STARLIGHT MINT SURPRISE COOKIES

1 c. butter or margarine	3 c. sifted flour
1 c. sugar	1 tsp. baking soda
1/2 c. brown sugar, firmly packed	1/2 tsp. salt
2 eggs	12 oz. chocolate mint wafers*
2 tbsps. water	Walnut halves or pecan halves
1 <u>tbsp.</u> vanilla	

Cream butter and white and brown sugar. Blend in eggs, water and vanilla. Mix well. Sift flour, baking soda and salt. Add and mix thoroughly. Cover and chill at least two hours.

Enclose each wafer in about 1 tablespoon of chilled dough.\*\* Place on greased baking sheet about 2" apart. Top each cookie with walnut half (or pecan half). Bake at 375 deg. 10-12 minutes, or until light golden brown.

\*\* This dough is quite soft and may be sticky. If so, keep a small dish of flour on the counter and drop each tablespoon of dough into it first; shake all excess flour off and proceed to mold cookies. If you want cookies uniform in shape and size, immediately upon removing from oven cut with small round biscuit cutter (2" size). Let cool on wire rack.

\* Chocolate Mint Wafers are thin solid chocolate pieces flavored with mint. Can use mint chocolate chips.

BROWN-EYED SUSANS

1 c. butter or margarine	2 c. flour
3 tbsp. sugar	1/2 tsp. salt
1 tsp. almond extract	

Cream butter, sugar and almond extract. Add flour and salt. Roll level tablespoonfuls of this mixture into balls. Place on greased cookie sheet and flatten slightly. Bake at 400 deg. 10-12 minutes, until pale golden brown around edges. Frost with frosting:

FROSTING

1 c. sifted powdered sugar	2 tbsp. hot water
2 tbsp. cocoa	1/2 tsp. vanilla
	Almond halves

Combine sugar and cocoa. Add water and vanilla. Put 1/2 tsp. of the frosting on each cookie, with an almond half in the center. Makes about 3 dozen cookies.

MARSHMALLOW BROWNIES

2 sticks margarine (1 c.)	4 eggs
1/3 c. cocoa	1-3/4 c. flour
2 c. sugar	1 c. chopped nuts
Miniature marshmallows	2 tsp. vanilla

Cream margarine, cocoa and sugar. Add eggs, beating in one at a time. Stir in flour, nuts and vanilla. Bake in greased 9x12" pan at 350 deg. for 30-35 minutes.

While still warm cover top with miniature marshmallows. Put in oven and bake only until marshmallows brown. Cool. Frost with frosting:

FROSTING

1/2 c. margarine	1/3 c. canned milk
1/3 c. cocoa	1-1/2 to 2 c. powdered sugar, sifted

Mix all ingredients together. Spread over brownies. Let set 24 hours - if you can!

BEST BROWNIES IN AMERICA

1/2 c. butter or margarine	2/3 c. sifted flour
1 c. sugar	2/3 c. coarsely chopped nut
2 eggs	2 sq. (2 oz.) bitter chocolate, melted
1 <u>tbsp.</u> vanilla	

Cream butter and sugar. Mix in eggs. Add vanilla. Stir in flour. Add chocolate and nuts. Use 8" pan lined with parchment paper. Bake 25 minutes at 325 deg. Don't overbake. These are the new "underdone" brownies. Test as for a cake (insert knife or toothpick - it should come out clean), and remove from oven when done. Immediately remove from pan, peel paper off and cut.

SNAPPY TURTLE COOKIES

1-1/2 c. sifted flour	1/4 tsp. vanilla
1/4 tsp. baking soda	1/8 tsp. maple flavoring
1/4 tsp. salt	Pecan halves
1/2 c. butter or margarine	
1/2 c. firmly packed brown sugar	
1 egg	
1 egg yolk (reserve white)	

Sift together flour, baking soda and salt. Blend together butter, brown sugar, egg and yolk. Blend in vanilla and maple flavoring. Add dry ingredients gradually; mix thoroughly.

Arrange split pecan halves (rounded side up) in groups of three on greased baking sheets to resemble head and legs of a turtle. Mold dough into balls (use rounded teaspoonful of dough for each). Dip bottom into egg white and press onto nuts.

Bake at 350 deg. 10-12 minutes. Do not overbake. Cool and frost generously:

CHOCOLATE FROSTING

1/3 c. semi-sweet chocolate bits
1/4 c. canned milk
1 tbsp. butter
1 c. sifted powdered sugar

Combine chocolate bits, milk and butter in top of double boiler. Heat over boiling water until chocolate melts; blend until smooth. Remove from heat; add powdered sugar. Beat until smooth and glossy.

FILLED DATE COOKIESFILLING:

1 lb. pitted dates, cut fine	1 tsp. grated orange rind (or powdered)
1 c. sugar	3/4 c. finely chopped walnuts or pecans
1 c. water	

Combine dates, sugar and water. Boil for 2 minutes, stirring constantly. Beat until smooth; add orange rind and nuts. Cool.

DOUGH:

1 c. butter or margarine	3-1/4 c. sifted flour
1-1/2 c. dark brown sugar, firmly packed	1 tsp. baking soda
2 eggs	1 tsp. cream of tartar
1-1/2 c. quick oats	1/2 tsp. salt
	1 tsp. vanilla

Cream butter and sugar well. Add eggs, one at a time, and beat until light and fluffy. Add oats, then add the rest of sifted dry ingredients and vanilla. Chill dough several hours. Roll out a quarter of dough at a time to 1/8" thickness on a well-floured surface. Cut with 2-1/2" round cutter.

Spread 1 tsp. of the date filling on half of each cookie and fold over. (If filling is too thick to spread, add a little water.) Sealing of the edges is not necessary. Place on ungreased cookie sheet. Bake at 375 deg. for 10-13 minutes or until delicate tan. Makes about 7 dozen date cookies.

BABY RUTH COOKIES

1/2 c. butter or margarine	1-1/3 c. sifted flour
3/4 c. sugar	1/2 tsp. salt
1 egg	1/2 tsp. baking soda
1 tsp. vanilla	2 large Baby Ruth Bars

Cut candy bars into very small pieces.\* Cream butter and sugar until smooth. Beat in egg. Stir in vanilla. Sift dry ingredients and add. Stir in candy bar pieces. Chill half an hour.

Line cookie sheet with foil and grease foil with butter. Drop cookie dough by half teaspoonfuls onto cookie sheet. These cookies spread a lot, so space about 2" apart. Bake at 350 deg. for 10-12 minutes. Makes about 5 dozen cookies.

\* Can freeze candy bars and break into pieces with hammer or chill in refrigerator and put in food processor to chop.



POINSEITIAS

1 tsp. yeast  
 1/4 c. warm milk  
 2 c. sifted all-purpose flour  
 1/4 tsp. salt

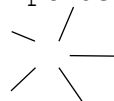
1/2 c. shortening  
 1/4 c. margarine

1 egg yolk  
 1/3 c. canned milk

Dissolve yeast in warm milk. In mixing bowl put flour and salt. Cut in finely the shortening and margarine. Add yeast mix, egg yolk and canned milk. Mix well.

Chill at least four (4) hours. Roll 1/8" thick. Cut with 2" round cutter. Into centers of half the rounds put 1/2 tsp. filling (see below). Brush edges with egg white. Top with another round of dough with slits cut into it.\* Bake at 350 deg. for 25-30 minutes, until pale golden brown. Cool. Sprinkle with powdered sugar.

\* Makes slits like this (a star) in top of cookie:



NOTE: A double batch of cookie dough plus a single batch of filling = 3 dozen cookies.

FILLING

2 tbsp. sugar  
 2 tbsp. cornstarch  
 1/4 tsp. nutmeg  
 2/3 c. strawberry jam  
 1/4 c. water  
 1 tbsp. lemon juice  
 1 tbsp. margarine

Blend all ingredients in a saucepan. Cook until thick, stirring constantly. Cool. Use for filling for Poinsettias.

RUSSIAN TEA CAKES

1-1/2 c. margarine	3-1/3 c. sifted flour
1-1/3 c. sifted powdered sugar	3/4 tsp. salt
2 tsp. vanilla	1-1/2 c. finely chopped walnuts

Cream margarine, powdered sugar and vanilla. Sift flour and salt, and add, together with nuts. Shape into balls the size of small walnuts and bake on ungreased cookie sheet at 400 deg. for about 10 minutes. Cool slightly and roll in powdered sugar until well-coated.

Lucy Roden, Capitol Ward  
 Washington, D. C.

SNICKERDOODLES

1 c. soft margarine	2 tbsp. sugar
1-1/2 c. sugar	2 tsp. cinnamon
2 eggs	
2-3/4 c. sifted flour	
2 tsp. cream of tartar	
1 tsp. baking soda	
1/4 tsp. salt	

Cream margarine, sugar and eggs. Sift dry ingredients and add to creamed mixture. Roll into balls the size of small walnuts. Roll in mixture of sugar and cinnamon.

Place 2" apart on ungreased cookie sheet (lined with aluminum foil). Bake at 400 deg. 8-10 minutes, until lightly browned, but still soft. These cookies puff up at first, then flatten out. Makes about 5 dozen.

Mary Stevenson  
Rockville, Maryland

PEANUT BUTTER COOKIES

1/2 c. peanut butter	1-1/2 c. sifted flour
1/2 c. margarine	1 tsp. baking soda
1 egg	1/4 tsp. salt
1/2 c. brown sugar (light)	
1/2 c. sugar	
1/2 tsp. vanilla	

Cream together all ingredients in first column. Sift dry ingredients and add. Make into balls the size of small walnuts. Flatten with fork, making criss-cross design. Line cookie sheet with foil. Do not grease. Bake cookies at 350 deg. for 10-15 minutes, until lightly browned. Makes about 4 dozen.

SNACK TIME MOLASSES

1 c. shortening or margarine	3 c. sifted flour
1-1/2 c. sugar	1-1/2 tsp. baking soda
2 eggs	1 tsp. salt
1/2 c. light molasses	1 c. sweetened shredded coconut
	1 c. chopped <u>pecans</u>

Cream shortening and sugar. Add eggs and molasses and beat well. Sift dry ingredients and add. Stir in coconut and pecans. Shape into balls the size of small walnuts. Line cookie sheet with foil and grease lightly. Bake about 2" apart at 375 deg. for 9-10 minutes, until lightly browned. Do not overbake.

RAISIN MUMBLESCRUMB MIXTURE

3/4 c. soft margarine  
 1 c. brown sugar (light)  
 1-3/4 c. sifted flour  
 1/2 tsp. salt  
 1/2 tsp. baking soda  
 1-1/2 C. rolled oats

FILLING

2-1/2 c. raisins  
 1/2 c. sugar  
 2 tbsp. cornstarch  
 3/4 c. water  
 3 tbsp. lemon juice (1 lemon)

Filling: Put all ingredients into saucepan. Cook over low heat until thick, about 5 minutes. Stir constantly. Use as directed below.

Crumb Mixture: Mix margarine and brown sugar. Sift flour and salt and baking soda, and blend into first mixture. Add oats and mix well. Press half of mixture into greased 9x13" pan. Spread on filling. Pat on rest of crumbs. Bake at 375 deg. 20-30 minutes, until lightly browned. Cut into bars.

OATMEAL COOKIES

2 c. raisins  
 1 c. margarine  
 2 c. sugar  
 1/2 c. peanut butter  
 3 eggs  
 1/4 c. milk

1 c. sifted flour  
 3/4 tsp. salt  
 3/4 tsp. baking soda  
 2 tsp. cinnamon  
 2 tsp. vanilla  
 3-1/2 c. oats

Let raisins soak in enough hot water to cover, about 10 minutes. Drain. Cream margarine, sugar, peanut butter and eggs. Add milk. Sift dry ingredients and add to batter. Mix well with mixer. Stir in vanilla and oats with spoon. Stir in raisins.

Line cookie sheet with aluminum foil and grease well. Drop by small spoonfuls about 2" apart. Bake at 375 deg for about 15 minutes. Makes 8-9 dozen soft cookies.

Carol Capener  
 Gaithersburg, Md.

SCOTCH SHORTBREAD

2 c. butter or margarine  
 1 egg  
 1 c. sugar  
 4 c. sifted flour

Cream butter. Add egg and sugar. Add sifted flour a little at a time. Don't squeeze. Work like pie dough, or on slow with mixer. Chill. Mold into square roll. Slice 1/4" thick. Bake on ungreased pan. These spread very little, may be put close together. Bake at 375 deg about 15 minutes, or at 400 deg. about 10-12 minutes. Do not brown. Bake just until very pale tan.

ORANGE CARROT COOKIES

3/4 c. margarine	2-1/4 c. sifted flour
1 c. sugar	1 tsp. baking powder
1 egg	1/2 tsp. salt
1 tsp. vanilla	1 c. cooked, mashed <u>unseasoned</u> carrots
	1 c. walnuts (finely chopped)

Cream margarine, sugar, egg and vanilla. Add dry ingredients sifted together. Beat in carrots with mixer. Stir in nuts with spoon. Drop by tsp. on greased baking sheet (line with aluminum foil and then grease foil). Bake at 375 deg. about 15 minutes until pale golden brown around edges. Remove from oven. Let sit about 1 or 2 minutes only before icing with orange icing:

ORANGE ICING

2 tsp. grated orange rind (1 large orange)  
 3 tbsp. orange juice  
 2 c. powdered sugar, sifted  
 pinch salt  
 1 tbsp. white corn syrup

Beat all together. Spread on hot cookies.

Ferne Egbert 1963  
 Stuttgart, Germany

SESAME COOKIES

1 egg  
 1/2 c. butter  
 1/2 c. sugar

1 c. sifted flour  
 1/4 tsp. salt  
 1/2 tsp. baking powder  
 1 tsp. vanilla

1/2 c. sesame seeds

Cream egg, butter and sugar. Beat dry ingredients, sifted together, and vanilla in with mixer on medium speed. Stir in sesame seeds with spoon.

Drop by teaspoonfuls on greased cookie sheet (do not line with foil). Bake at 375 deg. exactly 8 minutes, until pale tan around edge. If uniformly shaped cookies are desired, cut with 2" cookie cutter immediately after removing from oven.

Mrs. Heu de Bourck 1970  
 Wash. State Historical Society

MAGIC COOKIE BAR

1-1/2 c. Kellogg's Corn Flake Crumbs  
 3 tbsp. sugar  
 1/2 c. (1 stick) margarine or butter, melted  
 1 c. (6 oz. pkg) semi-sweet chocolate bits  
 1-1/3 c. sweetened shredded coconut  
 1 c. coarsely chopped walnuts  
 1 can sweetened condensed milk  
 (do not use regular evaporated milk - will not work)

- (1) Measure corn flake crumbs, sugar and margarine into 9x13" baking pan. Mix thoroughly. With back of tablespoon press mixture evenly and firmly in bottom of pan to form crust.
- (2) Scatter chocolate bits over crust. Spread coconut evenly over chocolate bits. Sprinkle walnuts over coconut. Pour sweetened condensed milk evenly over walnuts.
- (3) Bake at 350 deg. about 25 minutes, or until lightly browned around edges. Cool. Cut into bars. Makes 54 Magic Cookie Bars 2x1".

CHOCOLATE CANDY COOKIES

1/2 c. chopped walnuts	1/4 cup cocoa
1 c. sweetened shredded coconut	1/2 c margarine
3 c. instant oats	1/2 c. canned milk
2 c. sugar	1/2 c. peanut butter
1 tsp. vanilla	
1 c. miniature marshmallows *	

Mix nuts, coconut and oats together. Set aside. Combine sugar, cocoa, margarine and canned milk in large pan. Bring to boil. Remove from heat. Add peanut butter and vanilla. Mix well.

Add mixture of nuts, coconut and oats quickly. Mix. Add marshmallows and mix well. Drop by teaspoonfuls onto cookie sheet lined with wax paper. Chill.

- \* Let marshmallows stand in open room for about a day or so until they get a little tough. They hold up better than right freshly out of bag, when mixed in.

Janice Darlington 4/29/77  
 At Alita & Ben's wedding party  
 at Lillian Andersen's house.

AUNT CHICK'S SANTA CLAUS COOKIES

2 c. margarine  
 1-1/3 c. sugar  
 1-1/2 tsp. salt  
 2 tsp. vanilla  
 2/3 c. eggs (about 4) \*  
 6 c. sifted flour

Cream all but flour together. Add flour after mixture is well creamed. Cover and chill at least 2 hours. Take out in small amounts and roll about 1/8" thick. Cut with holiday cookie cutters (see Note below). Line cookie sheet with foil and grease lightly. Bake at 350 deg. 9-12 minutes, until pale brown around edges only. Frost with butter icing (section 10, page 8).

\* For pink or blue dough, use 2/3 c. egg whites only and add 7 c. flour instead of 6.

NOTE: To frost Santa faces, frost with white frosting, make eyebrows and beard by piping frosting on with star tip. Paint eyes with blue color in center. Sprinkle nose and cheeks with red sugar. Do same with cap, sprinkling red sugar. Pipe star on tip of cap for "white tassle". Makes about 60 Santa cookies.

For trees, bells, etc., frost and then sprinkle with colored sugar.

OATMEAL COOKIES

3/4 c. shortening  
 1 c. light brown sugar (or use half dark, half light brown sugar)  
 1/2 c. sugar  
 1 egg  
 1/4 c. water  
 1 tsp. vanilla

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1 c. sifted flour  
 1 tsp. salt  
 1/2 tsp. baking soda

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3 c. oats

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Cream first group of ingredients. Sift dry ingredients and add. Stir in oats with spoon. Make into small balls. Line cookie sheet with foil and grease lightly. Bake about 2" apart at 350 deg. for 10-15 minutes, until lightly browned. Makes about 4 dozen.

Quaker Oats Box