

Tested Cooky Recipes



1924

McGregor Tourist Club

Baker + Co.

Tested Cooky Recipes



McGregor Tourist Club

1924

ALMOND BARS

- 1 cup Brown Sugar.
 - 1 cup White Sugar.
 - 1 cup Butter and 1 cup Lard, melted.
 - 1 tablespoon of Cinnamon.
 - 1 teaspoon of Salt.
 - 3 Eggs well beaten.
 - 1 half pound Almonds, cut fine.
 - 2 level teaspoons of Soda dissolved in boiling water.
- Knead well with hands, then put in tin lined with oil paper. Let stand over night in very cold place, cut in thin slices and bake.

BROWNIE BREAD

- 1 cup Sugar.
 - $\frac{1}{2}$ cup melted Butter.
 - 2 Eggs.
 - 2 squares Chocolate, melted.
 - 2 teaspoons Vanilla.
 - 1 cup Flour.
 - 1 cup English Walnuts cut in pieces.
- Bake in moderate oven about twenty minutes. Cut in squares. Use scant measurement of flour.

BOSTON COOKIES

- 2 cups Brown Sugar.
- 1 cup Butter.
- $\frac{1}{2}$ cup New Orleans Molasses.
- $\frac{1}{2}$ cup Sour Milk.
- 1 cup English Walnuts.
- 1 cup Raisins.
- 3 cups Flour (heaping).
- 1 teaspoon Soda (heaping).
- 1 teaspoon Nutmeg.
- 1 teaspoon Cinnamon.
- $\frac{1}{2}$ teaspoon Salt.
- 3 Eggs.

BRAN COOKIES

$\frac{7}{8}$ cup Bacon drippings.

1 cup Sugar.

$3\frac{1}{2}$ cups Flour.

$\frac{1}{2}$ cup Bran Flakes.

1 cup Chopped Raisins.

1 cup Nut Meats.

2 Eggs.

4 tablespoons Milk.

1 teaspoon Soda.

1 teaspoon Cinnamon.

1 teaspoon Cloves.

Add sugar to bacon drip, then eggs, then flour, mixed with spices and soda, then milk, raisins, nuts and bran. Dough should be stiff enough to drop with a spoon.

BOSTON COOKIES

$1\frac{1}{2}$ cups Sugar.

1 cup Butter.

$1\frac{1}{2}$ cups Raisins.

3 cups Flour.

$\frac{1}{2}$ cup Nuts.

$\frac{1}{2}$ teaspoon Soda dissolved in

$\frac{1}{2}$ cup of boiling Water.

3 Eggs.

1 teaspoon Cinnamon.

$\frac{1}{2}$ teaspoon Cloves.

$\frac{1}{2}$ teaspoon Allspice.

A pinch of Nutmeg.

Drop from spoon on pan. 1 teaspoon makes a good sized cooky.

BROWNIES

- 2 Eggs.
- 1 cup Sugar.
- $\frac{1}{2}$ cup melted Butter (scant).
- $\frac{1}{2}$ cup Flour.
- 2 squares melted Chocolate.
- 1 cup chopped Nuts.
- 1 teaspoon Vanilla.

Beat eggs, whites first, then add yolks and beat. Add sugar, melted butter, flour, chocolate and vanilla. Spread on greased pan and sprinkle with nuts. Butter-nuts are best but English Walnuts may be used. Bake in slow oven.

BLITZ LIGHTNING COOKIES

- 1 cup Sugar.
 - $\frac{1}{2}$ cup soft Butter.
 - 1 Egg.
 - 1 cup Milk.
 - $1\frac{1}{2}$ cups Flour before sifting.
 - 2 level teaspoons Baking Powder.
 - 1 teaspoon Vanilla.
- Beat well.

Mix 4 tablespoons sugar, 1 teaspoon Cinnamon, 1 cup cut Nut Meats. Put cake mixture in long shallow pan and put above mixture over it. Let stand 20 minutes, bake slowly, when cool cut in squares.

COFFEE COOKIES

- $\frac{1}{2}$ cup Molasses.
 - $\frac{1}{2}$ cup Sugar.
 - $\frac{1}{4}$ cup strong Coffee.
 - $\frac{2}{3}$ cup Lard (good measure).
 - 1 teaspoon Soda dissolved in Molasses.
 - Pinch of Ginger, Nutmeg and Salt.
- Roll soft and thin.

CHOCOLATE DELIGHTS

- 2 squares unsweetened Chocolate.
- 3 Eggs.
- $\frac{1}{2}$ cupful Butter.
- 1 level cupful Sugar.
- 1 level teaspoonful Baking Powder.
- $\frac{3}{4}$ cupful Flour.
- $\frac{1}{2}$ teaspoon Salt.
- 1 teaspoon Vanilla.
- 1 cupful chopped English Walnut Meats.

Grate chocolate and beat eggs slightly. Melt butter, add chocolate, eggs, sugar, extract, flour sifted with baking powder and salt and add nut meats. Mix well and spread in a large greased shallow pan, and bake for 12 minutes in a moderate oven. Cut in squares while warm. Sufficient for 30 squares.

CHOCOLATE DROP COOKIES

- $\frac{1}{2}$ cup Melted Butter.
- 1 cup Brown Sugar.
- $\frac{1}{2}$ cup Sweet Milk.
- $1\frac{1}{2}$ cups Flour.
- $\frac{1}{2}$ cup Raisins.
- $\frac{1}{2}$ cup Nut Meats.
- 2 tablespoons White Sugar.
- 2 Eggs.
- 2 teaspoons Baking Powder.
- 2 squares Chocolate.
- Salt.

Method of Mixing: Cream Sugar and butter, (taking $\frac{1}{2}$ butter and $\frac{1}{2}$ lard if desired) melt, then cool before mixing with sugar. Beat eggs in bowl, add to creamed sugar, mixing this very good. Then add milk, then flour with B. P. and salt, then raisins and nut meats, last add 2 squares melted chocolate. Drop in spoonful and bake in moderate oven.

CHOCOLATE KISSES

Grate 1 cake Sweet Chocolate.
Add 3 Egg Whites, beaten very light.
Enough Pulverized Sugar to make a stiff dough.
Roll thin (about $\frac{1}{4}$ inch on granulated sugar).
Cut with small round cutter.
Bake in slow oven.

CREAM COOKIES

1 cup Sugar.
 $\frac{1}{2}$ cup Butter (scant).
1 cup Sour Cream.
1 Egg.
1 teaspoon Soda dissolved in the Cream.
Nutmeg and Salt.
Flour to make soft dough.

CHOCOLATE COOKIES

1 cup Sugar.
 $\frac{1}{2}$ cup Milk (sweet).
1 cup Raisins and Nuts.
 $\frac{1}{2}$ cup Melted Butter.
2 Eggs.
1 even teaspoonful Soda.
2 cups Flour.
3 squares Chocolate.
1 teaspoonful Vanilla.
Makes 4 to 5 dozen.
Directions: Mix melted butter with sugar, add beaten eggs and melted chocolate. Add soda to the milk or add milk and $\frac{1}{2}$ flour to the sugar and eggs. Mix well. Add raisins and nuts with remainder of flour, add beaten whites and vanilla and beat well. Drop on buttered sheets. Frost with fudge frosting.

CHOCOLATE COOKIES

1 cup Light Brown Sugar.
 $\frac{1}{2}$ cup Butter creamed together.
2 Eggs beaten together.
 $1\frac{1}{2}$ cups Flour.
 $\frac{1}{2}$ cup Sweet Milk.
1 level teaspoonful Soda.
2 squares Chocolate.
Vanilla.
1 cup Nuts.

Icing

4 tablespoons Hot Water.
4 teaspoons Cocoa.
2 tablespoons Melted Butter.
 $1\frac{1}{2}$ cups Powdered Sugar.
Vanilla.

COCOANUT COOKIES

1 cup Sugar.
1 cup Butter (small).
2 Eggs.
 $\frac{1}{2}$ cup Sour Cream (small).
 $\frac{1}{2}$ teaspoon Soda.
1 teaspoon Baking Powder (small).
1 cup Cocoanut.
Flour to mix soft.
Roll thin.

DATE STICKS

$\frac{3}{4}$ cup Powdered Sugar.

2 Eggs.

1 cup Dates.

$\frac{1}{2}$ cup Nut Meats.

3 rounding tablespoons Flour.

1 small teaspoonful Baking Powder.

Pinch of Salt.

Separate eggs. Put yolks in bowl beat until thick, then add sugar.

Beat whites stiff and add to yolks. Then add nuts, dates, flour, baking powder and small teaspoon vanilla.

DAINTY ORANGE DIAMONDS

$\frac{1}{4}$ cupful Butter.

$\frac{1}{2}$ cupful Sugar.

1 Egg.

1 Orange Rind, grated.

1 level cupful Flour.

1 level teaspoonful Baking Powder.

$\frac{1}{4}$ teaspoonful Salt.

12 Blanched Almonds.

Beat butter and sugar to a cream with a wooden spoon, add egg well beaten, grated rind of orange, flour sifted with baking powder and salt.

Turn onto floured board, knead lightly, roll out thin, cut with small diamond shaped cutter, lay on greased tins, place $\frac{1}{2}$ almond on each and bake in a moderate oven for 8 to 10 minutes.

DATE HERMITS

Cream 1 cup Butter, then add
1½ cup Sugar gradually, stirring constantly.
3 Eggs beaten thick and lemon colored.
1 pound Dates.
2 cups Walnut Meats.
Sift together: 2½ cups Flour, ¼ teaspoon Salt, 2
teaspoons Cinnamon, 1 teaspoon Allspice.
Add to first mixture with
1 teaspoon Soda in
2 tablespoons of Hot Water.
Mix well and drop from teaspoon 1½ inches apart.
Bake in a moderate oven 12 to 15 minutes.

ENGLISH DROP CAKES

2 cups Brown Sugar.
½ cup Butter.
½ cup Lard.
1 cup Cold Coffee.
2 cups of Chopped Raisins or Nuts (or both).
2 Eggs.
1 level teaspoon Soda.
1 teaspoon of Baking Powder.
1 teaspoon each of Spices.
Drop from spoon to pan.

FROSTED CREAMS

1 cup Light Brown Sugar.
1 cup Molasses (not strong).
1 cup Lard.
1 teaspoonful Soda in 2/3 cup of Hot Water.
1 teaspoonful each of Ginger and Cinnamon.
Enough Flour to roll about 5 cups.
Cut oblong and bake in moderate oven.
Boiled Frosting.
1½ cups Sugar.
2/3 cups of Boiling Water. Boil until it hairs.
Whites of 2 eggs, beat.
2 yolks may be put in cooky batter, it improves same.

FILLED COOKIES

- 1 cup Sugar.
- $\frac{1}{2}$ cup Butter.
- $\frac{1}{2}$ cup Sweet Milk in which
- 1 teaspoon soda has been dissolved.
- $3\frac{1}{2}$ cups Flour.
- 2 teaspoonsful Cream of Tartar.
- 1 teaspoonful of Vanilla.
- 1 Egg.

Roll very thin and after they are filled, drop another cookie lightly on top.

Filling

- 2 cups Raisins, chopped.
- 1 cup Water.
- 1 cup Sugar.
- 2 tablespoonsful Flour.
- Lemon Juice.
- Cook until thick.

FUDGE SQUARES

- 2 squares Chocolate.
- Melt $\frac{1}{2}$ cup Butter with the Chocolate.
- Add 1 cup Sugar and stir in 2 Eggs.
- $\frac{1}{2}$ cup Flour (sometimes a little more, also a very little baking powder).
- Vanilla and a pinch of Salt.
- 1 cup Chopped Nuts spread on top when still warm, cut in squares.

FRUIT COOKIES

- 1 cup Butter.
- 2 cups Sugar.
- 2 cups Chopped Raisins.
- 2 Eggs.
- $2\frac{1}{2}$ tablespoons Sour Milk.
- 1 teaspoon Soda.
- $\frac{1}{2}$ teaspoon each of Cinnamon, Nutmeg and Vinegar.
- Enough Flour to stiffen.

FRUIT COOKIES

- 3 Eggs.
 - 1½ cups Shortening (half lard, half butter).
 - ½ cup Sour Milk.
 - 2 cups Sugar.
 - 1 cup Chopped Raisins.
 - 1 cup Chopped Walnuts.
 - 1 teaspoon Ground Cloves.
 - Pinch of Salt.
- Mix soft enough to roll nicely, cut and bake in moderate oven.

FIG FILLED COOKIES

- 1 cupful Butter.
- 2 cupsful of Sugar (level).
- 1 cupful Milk.
- 5½ cupsful Flour (level).
- 2 Eggs separated.
- 1 teaspoonful Orange Extract.
- 1 teaspoonful Rose Extract.
- 3½ teaspoonsful Baking Powder (level).
- 1 teaspoonful Salt (level).

Filling

- 1 pound Figs.
- 1 Orange.
- 2 level teaspoonsful Orange Rind.
- 1 cupful Water.
- 1 cupful Honey.
- 1 cupful Grape Fruit Juice.

Directions: Beat butter and sugar to a cream, add yolks of eggs and beat well, add milk, extracts, whites of eggs beaten stiffly, and flour sifted with salt and baking powder. Roll thin, cut to shape, spread with fig filling and place one on top and bake in a moderate oven 15 to 20 minutes.

Directions for Filling

Wash figs and cut them in small pieces, place in sauce-

pan, add orange rind and strained orange and grape fruit juice, honey and water, cover and simmer, stirring often, until reduced to jam. Turn out to cool. Sufficient for 26 cookies.

FILLED OAT MEAL COOKIES

- 1 cup Brown Sugar.
- $\frac{1}{2}$ cup Butter.
- $\frac{1}{2}$ cup Lard.
- $\frac{1}{2}$ cup Sweet Milk.
- 2 teaspoons Baking Powder.
- 2 cups Oat Meal.
- Flour to roll.

Filling

- 1 box Dates.
- 1 cup Sugar.
- 1 cup Water.

Cook together until a smooth thick paste is formed.

Method: Cream sugar, butter, and lard, add milk, oat meal, flour and baking powder. Roll thin, cut and spread with paste, cover with another, pressing edges close together, and bake in a well heated oven.

GINGER CREAMS

- 1 cup Sugar.
- 1 cup Molasses.
- 1 cup Lard.
- 2 Egg Yolks.
- Stir all together and add
- 1 cup Boiling Water with 1 heaping teaspoon Soda.
- Add some Flour and $\frac{1}{2}$ teaspoon Ginger.
- 1 teaspoon Cinnamon.
- $\frac{1}{4}$ teaspoon Cloves and Salt.

Let cool and then add Flour as for other cookies. Cover with Boiled Frosting.

GOLD HEARTS
(Makes 12 Hearts)

- 4 tablespoons Butter.
- 1 tablespoon Water.
- $\frac{1}{2}$ cup Sugar.
- $\frac{7}{8}$ cup Flour.
- $\frac{1}{4}$ cup Milk.
- 3 Egg Yolks.
- 1 teaspoon Baking Powder.
- 1 teaspoon Lemon Extract.
- $\frac{1}{8}$ teaspoon Salt.

Cream the butter, add sugar and mix well, then the egg yolks beaten well, then water, milk, flour, baking powder, extract and salt.

Beat two minutes, pour into large flat pan lined with waxed paper.

The batter should be $\frac{3}{4}$ inch thick in pan.

Bake 12 minutes in moderate oven.

Remove paper and cut when cool, with heart shaped cooky cutter.

GINGER COOKIES

- 3 cups Molasses.
- 2 cups Shortening.
- 1 cup Brown Sugar.
- 6 Eggs.
- 4 large teaspoonsful of Soda.
- Ginger and Salt.
- Flour as needed.

GOODY COOKIES

- 2 cups Sugar.
- 1 cup Butter.
- 1 cup Sour Cream.
- 3 Eggs.
- 1 teaspoonful Soda.
- Flour to roll soft.

GINGER COOKIES

- 1 cup Molasses.
- 1 cup Sugar.
- 1 cup Melted Butter.
- 2 Eggs.
- $\frac{1}{2}$ cup Boiling Water.
- 1 teaspoon Soda.
- 1 teaspoon Ginger.

Let this batter cool, then add flour to mix very soft.
Roll out or drop from spoon on greased pan.

GOV. KENDALLS FAVORITE COOKY RECIPE

- 1 cup Sugar.
- $\frac{1}{2}$ cup Butter.
- 2 Eggs.
- 4 tablespoons Cream.
- $2\frac{1}{2}$ teaspoons Baking Powder.
- Flour enough to roll.
- Cut with small cooky cutter.

Bake in hot oven.

Will keep fresh a long time if kept in stone jar.

HONEY COOKIES

- $1\frac{1}{2}$ cups Honey.
- $\frac{3}{4}$ cup Shortening.
- 1 teaspoon Cinnamon.
- $\frac{1}{2}$ teaspoon Cloves.
- 3 Eggs.
- 4 cups Flour.
- 2 teaspoons Baking Powder.
- 1 teaspoon Soda.
- $\frac{1}{2}$ cup Water.
- 1 cup Raisins.
- 1 cup Nuts.

Drop in greased pans and bake in moderate oven.

HERMITS

- 2 cups Sugar.
- 1 cup Butter.
- 1 cup Raisins.
- 4 tablespoons Sour Cream.
- 1 tablespoon Soda dissolved in Cream.
- 3 Eggs.
- 1 teaspoon full each, Cinnamon and Cloves.
- 5 cups Flour.

Method: Same as any rolled cooky, bake in moderately hot oven.

ICE BOX COOKIES

- 2 cups Brown Sugar.
- 1 cup Shortening (half Butter and half Lard may be used).
- 1 cup Nuts.
- 2 Eggs.
- 1 teaspoonful Soda.
- 1 teaspoonful Cream of Tartar. } Add last
- 1 teaspoonful Salt. }
- 3 cups Flour.

Mix at night and make in roll, size of cookies preferred. Put in ice box.

In the morning slice off and bake.

JELLY JUMBLES

$\frac{1}{2}$ cup Butter.

1 cup Sugar.

1 Egg.

$\frac{1}{2}$ teaspoon Soda.

$\frac{1}{2}$ cup Sour Milk.

$\frac{1}{4}$ teaspoon Salt.

Flour.

Currant Jelly.

Cream the butter, add sugar gradually, egg well beaten, soda mixed with milk, salt and flour to make a soft dough. Chill and shape using a round cutter. On centers of one half the pieces put currant jelly. Make three small openings in remaining halves, using thimble and put pieces together. Press edges slightly and bake in a rather hot oven, that jumbles may keep in good shape.

L. B. T. COOKIES

1 cup Butter.

2 cups Brown Sugar.

4 cups Flour.

2 Eggs.

1 teaspoon Soda.

Flavor with Cinnamon.

LOG CABIN COOKIES

2 cups Sugar.

3 Eggs.

$\frac{3}{4}$ cup Butter.

4 cups Flour.

1 cup Milk.

4 teaspoonsful Baking Powder.

Shape in hand, sprinkle with sugar and mark in double cross.

NUT CAKES

- 1 cup Sugar.
- 1 cup Flour.
- 1 cup Nuts.
- 3 Eggs.
- 1 tablespoon Water.
- Salt and Flavoring.
- Drop in tins.

NUT COOKIES

- 4 Eggs.
- 1 pint Powdered Sugar.
- 1 pint Flour.
- 1 pint Chopped Nuts.
- 1 teaspoon Baking Powder.
- 1 teaspoon Vanilla.
- Pinch of Salt.

Beat yolks and sugar together, add flour with baking powder and salt sifted into it; then the nuts which have been dredged with some of the flour, whites of eggs well beaten, then vanilla.

Drop from a teaspoon and bake in quick oven.

NUT COOKIES

- Yolks two Eggs.
- 1 cup Brown Sugar.
- 1 cup Chopped Nut Meats.
- Whites 2 Eggs.
- 6 tablespoons Flour.
- Few grains Salt.

Beat yolks of eggs until thick and lemon colored, add sugar gradually, nut meats, whites of eggs beaten until stiff, and flour mixed with salt. Drop from tip of spoon on greased pan, spread, and bake in moderate oven.

MARGUERITES

2 Eggs.

1 cup Brown Sugar.

½ cup Flour.

1 cup Pecan Nut Meats.

¼ teaspoonful Baking Powder.

1/3 teaspoonful Salt.

Beat eggs slightly, add remaining ingredients, nut meats last. Bake in moderate oven fifteen minutes.

OAT MEAL COOKIES

1 cup Brown Sugar.

½ cup Shortening.

2 cups Flour.

2 cups Oat Meal.

2 Eggs.

1 cup Raisins.

1 cup Nuts.

1 teaspoon Soda dissolved in ½ cup Hot Water.

Drop on buttered pans and bake in moderate oven.

ORANGE COOKIES

½ cup Butter.

1 cup Granulated Sugar.

¼ cup Orange Juice.

2 cups or more of Flour.

Grated rind of one Orange.

1 Egg, beaten light.

4 level teaspoonsful of Baking Powder.

Mix in the usual manner, but without separating the white and yolk of the egg.

Roll into sheet, and cut into cakes, set into baking pan, dredge with granulated sugar and bake in a moderate oven.

Bake one cake, then add more flour if needed.

OAT MEAL MACAROONS

- 1 Egg, beaten light.
- $\frac{1}{2}$ cup Sugar.
- $\frac{1}{2}$ tablespoonful of Melted Butter.
- $\frac{1}{4}$ teaspoonful of Salt.
- $\frac{1}{2}$ teaspoonful of Vanilla.
- $1\frac{1}{4}$ cups of Rolled Oats.

Beat the sugar into the egg; add the other ingredients and beat all together thoroughly. Drop from a teaspoon onto a buttered baking sheet and shape in symmetrical rounds. Bake in a moderate oven.

The recipe makes about eighteen small cakes.

OAT MEAL COOKIES

- 1 cup Sugar.
 - 1 cup Lard and Butter, mixed.
 - 2 Eggs beaten separately.
 - 7 tablespoons Milk.
 - 2 cups Oat Meal.
 - 1 cup Nut Meats.
 - $\frac{1}{2}$ cup Raisins.
 - $\frac{1}{2}$ teaspoon Soda.
- Drop in greased pans, bake in quick oven.

OAT MEAL COOKIES

- 1 Egg.
- $\frac{1}{4}$ cup Sugar.
- $\frac{1}{4}$ cup thin Cream.
- $\frac{1}{4}$ cup Milk.
- $\frac{1}{2}$ cup fine Oat Meal.
- 2 cups Flour.
- 2 teaspoons Baking Powder.
- 1 teaspoon Salt.

Beat egg until light, add sugar, cream and milk; then add oat meal, flour, baking powder and salt mixed and sifted. Toss on a floured board, roll, cut in shape, and bake in a moderate oven.

OAT MEAL COOKIES

1½ cups Brown Sugar.
½ cup Butter.
1 cup Sour Cream.
2 cups Oat Meal.
1 cup Currants.
2 cups Flour.
1 teaspoon Soda.
1 teaspoon Salt.
½ teaspoon Cinnamon and Nutmeg.
Drop in pans.

OAT MEAL COOKIES

2 Eggs.
1 cup Sugar.
1 cup Butter.
½ cup Sour Milk.
1 teaspoon Salt.
1 teaspoon Soda.
1 teaspoon Cinnamon.
2 cups Flour.
2 cups Oat Meal.
½ cup Raisins.
½ cup Nuts.
Drop in spoonsful and bake in moderate oven.

PEANUT COOKIES

½ cup Sugar.
½ cup Chopped Peanuts.
3 tablespoons Butter.
1 Egg.
¼ teaspoon Salt.
1 teaspoon Baking Powder.
1 cup Flour.
½ teaspoon Lemon Extract.
Cream butter, add sugar, mix well and add well beaten egg, then baking powder, salt, etc. Drop in greased pans and bake in moderate oven 15 minutes.

PEPPER NUTS FOR CHRISTMAS

1 pound Powdered Sugar.

1 cup Hickory Nut Meats.

$\frac{1}{2}$ pound Citron.

4 Eggs.

$\frac{1}{2}$ Nutmeg.

1 teaspoon Cinnamon.

$\frac{1}{4}$ teaspoon Soda.

Flour to drop.

Separate eggs, mix sugar, nuts, citron chopped fine, egg yolks, spices and soda. Add flour to make rather stiff dough, then add beaten whites. Drop with teaspoon.

PEANUT DROP COOKIES

1 cup Sugar.

Between $\frac{1}{2}$ to $\frac{3}{4}$ cup Butter, creamed.

4 beaten Eggs.

2 cups Flour.

2 teaspoonsful Baking Powder.

1 teaspoonful Salt.

1 cup (or more) Peanuts, chopped.

Drop in spoonsful and bake 15 to 20 minutes.

ROCKS

$1\frac{1}{2}$ cups Granulated Sugar.

1 cup Butter.

3 Eggs, well beaten.

$\frac{1}{2}$ teaspoonful Cinnamon.

3 tablespoons Hot Water.

1 teaspoon Soda in hot water.

1 teaspoon Vanilla.

1 cup Chopped Raisins.

1 cup Currants.

1 cup Chopped Nuts.

4 cups Flour into which put 1 teaspoon of Baking Powder.

SUGAR COOKIES

4 Eggs.
2 cups Sugar.
1 teaspoon Baking Powder.
Flour to roll stiff.
Butter pans for baking.

MASTER RECIPE SUGAR COOKIES

1 cupful Butter (scant).
1 cupful Sugar (level).
2 Eggs.
1 tablespoon Water.
1 teaspoon Vanilla.
1 teaspoon Baking Powder (level).

Enough flour to make a dough and roll out thin on board. Cream butter and sugar together with a wooden spoon. Beat eggs until very light, add to creamed mixture, beat well, add water and extract. To $\frac{1}{2}$ cupful of sifted flour add baking powder and sift in to other ingredients, beat till light, then add enough flour to make a soft dough, about 2 level cupsful. Turn onto a floured board, knead lightly, roll very thin, cut with cooky cutter and bake in quick oven for ten minutes. These cookies are as good at six weeks as when baked.

SUGAR COOKIES

$1\frac{1}{2}$ cups Light Brown Sugar.
1 cup Lard and Butter mixed.
 $\frac{1}{4}$ cup Sour Milk.
2 Eggs.
 $\frac{1}{4}$ teaspoonful Salt.
 $\frac{1}{2}$ teaspoonful Nutmeg.
1 small teaspoon Soda.
Mix with enough flour to make a soft dough.
Bake at once.
White Sugar may be used.

“SPRINGLI”

2 lbs. Powdered Sugar, well dried and sifted.

2 lbs. Flour, well dried and sifted.

8 large Eggs or 9 small ones.

Anise Oil, sufficient for slight flavoring.

Bulk Ammonia (heartshorn) scrape off just enough that can be placed on point of two knives.

Directions: Beat whites of eggs separately to stiff froth, add to beaten yolks, then add sugar and stir constantly for three quarters of an hour.

Then add anise oil and ammonia.

Then stir flour in lightly.

This will make a very stiff dough.

Spread over this mixture a damp cloth and let stand about one hour. Form into cakes as follows:

Tie about $\frac{1}{2}$ cup of flour in a piece of cheese cloth which can be used as a pad to press the dough on the model. Take out a small portion of the dough at a time, roll on bread board as you would for cookies. Flour your model with the flour pad, lay the rolled out dough on model, press with pad, loosen edges, take off carefully. Spread a table or board with cloth, spread cut out cakes on this cloth and let remain over night in a cool room. Cover with a light cloth. In the morning bake in moderate oven. When cakes are cold, brush with a soft brush to remove any unnecessary flour.

SOUR CREAM COOKIES

Cream 1 cup Butter and 2 cups Sugar.

Add 2 well beaten Eggs.

Then 1 teaspoonful Soda in

1 cup Sour Cream.

Add Flour to make stiff batter, then add

$\frac{1}{2}$ cup Raisins.

$\frac{1}{2}$ cup Nuts.

Roll thin.

SOUR CREAM COOKIES

- 1 cup Sour Cream.
- 1 cup Butter.
- 1½ cups Sugar.
- 1 level teaspoon of Soda.
- 3 Eggs.

Enough Flour to make a soft dough.
Roll quite thin and bake in quick oven. Caraway Seed or other flavoring may be added.

SCOTTISH FANCIES

- 1 Egg.
- ½ cup Sugar.
- 2/3 tablespoon Melted Butter.
- 1 cup Rolled Oats.
- ½ teaspoon Salt.
- ¼ teaspoon Vanilla.

Beat egg until light, add gradually sugar, and then stir in remaining ingredients. Drop mixture by teaspoonsful on a thoroughly greased inverted dripping-pan one inch apart. Spread into circular shape with a case knife first dipped in cold water. Bake in a moderate oven until delicately browned. To give variety use two thirds cup rolled oats and fill cup with shredded cocoanut.

UNCLE BEN'S MOLASSES COOKIES

- 1 cup Brown Sugar.
- ½ cup Sour Milk.
- ½ cup Uncle Ben's Molasses.
- ½ cup Shortening.
- ½ cup Raisins or Nuts.
- 2½ cups Flour.
- 1½ teaspoon Soda in Flour.
- 1 Egg.
- 1½ tablespoon White Sugar.
- Salt.

Try before baking as it may need more flour.

VANILLA WAFERS

- 1/3 cup Shortening.
- 1 cup Sugar.
- 1/4 cup Milk.
- 2 cups Flour.
- 1 Egg.
- 2 teaspoonsful Baking Powder.
- 2 teaspoonsful Vanilla.
- 1/2 teaspoonful Salt.

Directions: Cream shortening, add sugar and well beaten egg, then milk and vanilla. Sift dry ingredients together and add. Use just enough flour to make a stiff dough that can be handled and rolled thin. Chill the dough, roll as thin as possible, cut with small cutter and bake in hot oven.

WHITE COOKIES

- 2 cups Sugar.
 - 1 cup Shortening.
 - 1 cup Sour Cream.
 - 3 Eggs.
 - 1 teaspoon Soda.
 - 1/2 teaspoon Salt.
 - Flavor with Lemon.
- Mix soft and roll out medium, put sugar over top.