



First United Methodist Church

AVENUE E AND NINTH STREET

FORT MADISON, IOWA 52627

COOKIE
COOK
BOOK

ADAH CIRCLE

UNITED METHODIST WOMEN

1979

NOTES

ONE INGREDIENT - FOR ANOTHER

FOR THESE

YOU MAY USE THESE

1 whole egg	2 egg yolks or 2 Tbsp. dried whole egg plus $2\frac{1}{2}$ Tbsp. water.
1 cup butter	$\frac{7}{8}$ cup lard, with $\frac{1}{2}$ tsp. salt
1 square (1 oz) chocolate	3 or 4 Tbsp. cocoa plus $\frac{1}{2}$ Tbsp. fat.
1 cup sour milk	1 cup sweet milk, add: 1 Tbsp. vinegar or 1 Tbsp. lemon juice or $1\frac{3}{4}$ tsp. crm. of tartar.
1 cup whole milk	$\frac{1}{2}$ cup evaporated milk plus $\frac{1}{2}$ cup water or 4 Tbsp. dry whole milk, plus 1 cup water.
1 cup cake flour	$\frac{7}{8}$ cup all purpose flour
1 cup all purpose flour	Up to $\frac{1}{2}$ cup bran, whole-wheat flour, or corn meal plus enough all purpose flour to fill cup.

MEASURES FOR ADDITIONS TO COOKIES

Peanuts 1 lb.	yields 2 cups
Pecans 1 lb.	yields $2\frac{1}{4}$ cups
Walnuts 1 lb.	yields 2 cups
Lemon juice 1 med.	yields 2-3 Tbsp.
15 graham crackers	yields 1 cup crumbs
Am. Cheese 1 lb.	yields $2\frac{2}{3}$ cup cubed

NOTES

DROP COOKIES

ICE CREAM WAFERS

Hazel Schaper

400° 10-15 min. Makes 25 large, 40 small cookies

$\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
 1 egg beaten
 $\frac{3}{4}$ cup flour
 $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ tsp. salt
 English walnuts

Blend sugar and shortening. Add beaten egg until velvety. Add flour and salt. Beat. Add flavoring. Drop on greased cookie sheet, like small marbles, well apart. Put nutmeat in center of each cookie.

MINCE MEAT DROP COOKIES

Hazel Schaper

350° 15 min. 4 or 5 dozen

$\frac{3}{4}$ cup shortening $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ cup sugar 1 9 oz. pkg. mince meat softened
 3 beaten eggs in 3 tsp. water (let stand)
 $\frac{1}{2}$ cup coconut 1 tsp. soda
 1 cup chopped nuts $2\frac{1}{2}$ cup flour

Cream shortening and sugar, add beaten eggs, then the softened mincemeat. Add the balance and blend well. Drop by spoonful on greased baking sheet.

COCOONS

Eilene Patterson

350° 12 min.

1 cup butter 2 cup flour
 $\frac{2}{3}$ cup powdered sugar 2 cup nuts (or less)
 2 tsp. vanilla

Cream butter and sugar till light and fluffy, add vanilla, blend in flour, add nuts. Pinch off small quantities and shape into cocoons. Bake till golden brown! CAREFUL NOT TO OVERBAKE. Roll in powdered sugar.

OATMEAL COOKIES

Inez Findley

400° Bake till light brown.

1 cup sugar	1 cup brown sugar
2 sticks oleo	2 eggs
1 tsp. soda	$\frac{1}{2}$ tsp. baking powder
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp. nutmeg
2 cup flour	2 cup oatmeal
1 cup raisin	$\frac{1}{2}$ cup nuts

Cream sugar and oleo, add eggs and dry ingredients. Drop by spoonful on greased baking sheet, or roll in balls and press down lightly and sprinkle with cinnamon and sugar mixture. (Coconut is optional)

DEVILS FOOD DROP COOKIES

Hazel Schaper

350° 4-5 dozen

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. soda
1 cup brown sugar	$\frac{1}{4}$ tsp. salt
1 egg	$\frac{3}{4}$ cup sour cream
1 tsp. vanilla	$\frac{1}{2}$ cup chopped nuts
2 1 oz. squares unsweetened Choco. melted & cooled	2 cup sifted flour

Cream butter and sugar until fluffy. Beat in egg add vanilla, stir in chocolate. Sift together the dry ingredients (flour, soda and salt) add alternately with sour cream, using flour at first and last. Mix well, add nuts. Drop from tsp. on greased cookie sheet 2" apart. Bake for 10 min. Remove and cool. Frost with mocha icing: Cream $\frac{1}{4}$ cup soft butter or margarine, add 2 Tbsp. cocoa, 2 tsp. instant coffee, dash of salt. Slowly cream in 1 cup confectioners sugar. Add 2 more cups sugar and 3 Tbsp. milk, $\frac{1}{2}$ tsp. vanilla. Beat till smooth and frost.

RAISIN "YUM YUMS"

Enid Cowles

350° 10 dozen

$1\frac{1}{2}$ cup raisins and 1 cup water - boil together until all water is gone.

Cream together: $1\frac{1}{2}$ cup sugar, 1 cup shortening. Add 3 eggs, one at a time and beat well. Add raisin mixture.

Sift $3\frac{1}{2}$ cup flour, 1 tsp. soda and $\frac{1}{2}$ tsp. salt. Then add to creamed mixture. Add 1 tsp. vanilla. Mix and chill. Make small balls, roll in sugar, place on greased pan. Flatten with glass or fork. Bake for about 12 min.

TUTTIE-FRUITIE COOKIES

Veda Kern

350°

$\frac{1}{2}$ cup shortening	1 cup sugar
$\frac{3}{4}$ tsp. salt	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ tsp. soda	$2\frac{1}{2}$ cup dates (cut up)
1 cup walnuts	1 egg unbeaten
3 oz. candied cherries	1 cup flour
3 Tbsp. fruit juice or water	
3 oz. candied pineapple	

Combine shortening, sugar, egg, salt and cinnamon. Sift together flour and soda. Add to shortening mixture. Add nuts and fruits. Bake 15 min. Makes 5 dozen.

SUNFLOWER SEED COOKIES

Cheryl Crane

350°

Cream together $\frac{1}{2}$ cup oleo, $\frac{1}{2}$ cup brown sugar, and $\frac{1}{2}$ cup granulated sugar. Add 1 beaten egg and $\frac{1}{2}$ tsp. vanilla. Beat well, add $\frac{3}{4}$ cup flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. soda, $1\frac{1}{2}$ cup quick oats. Mix thoroughly, blend in $\frac{1}{2}$ cup sunflower seeds. Form into a long roll $1\frac{1}{2}$ " in diameter. Chill. Slice. Bake on ungreased sheet for 10 min. Makes 4 dozen.

MINCEMEAT FILLED COOKIES

Cheryl Crane

375°

1½ cup shortening	4½ cup sifted flour
¾ cup brown sugar	¾ tsp. salt
¾ cup gran. sugar	¾ tsp. soda
1 egg	1 #two can or 2 cup mincemeat
4½ Tbsp milk	pie filling
1½ tsp. vanilla	

Cream shortening and sugar until fluffy. Add 1 egg and vanilla. Beat well. Sift dry ingredients together, add to creamed mixture and mix well. Wrap dough in waxed paper, chill. Roll ½ of dough on floured board to 1/8". Cut with 2½" cookie cutter. Place cookie on ungreased cookie sheet, 1" apart. Place 1 Tbsp. pie filling on each cookie. Roll another ¼" dough. Cut with 2½" cutter. Cut out a small center of each cookie. Place over cookie with filling and seal edges with a fork and bake for 10 min.

FRUIT LOOP COOKIES

Naomi McKoon

350°

2 cup Kellogg's fruit loops	¼ tsp. salt
½ tsp. baking powder	1 cup soft butter
½ cup sugar	1 tsp. vanilla
2 cup sifted flour	

Crush loops into medium fine crumbs. Sift flour, baking powder and salt. Blend butter, sugar and vanilla until fluffy. Add dry ingredients and mix thoroughly. Shape dough in 1" balls - roll in loop crumbs. Bake on ungreased baking sheet 6-8 min.

SOUR CREAM COOKIES

Hazel Schaper

350° 12-15 min. 2½ dozen

½ cup shortening	1 cup brown sugar
½ cup sour cream	1 egg
2 cup flour	1 tsp. soda
½ tsp. salt	2 tsp. baking powder
½ cup chopped nuts	1 tsp. nutmeg

Sift flour once before measuring. Then sift the 2 cup with nutmeg and soda, baking pd. and salt. Cream butter and sugar. Add egg and beat well. Add the sifted flour mix alternately with sour cream to first mixture. Add nuts. Mix well. Drop from tsp. onto well greased cookie sheet.

OATMEAL RAISIN COOKIES

Fern Dalrymple

350°

2 cup oatmeal	1 scant tsp. soda dissolved in
2 cup flour	4 Tbsp. sweet milk
1 cup sugar	1 heaping tsp. cinnamon
1 cup shortening	¼ tsp. salt
1 cup raisins	½ tsp. vanilla
2 eggs	

Mix in order named. Form balls size of a walnut. Place 1" apart on greased cookie sheet. Bake 10-15 min.

OATMEAL COOKIES

Norma Rude

375°

1 cup oleo	2 cup flour
1 cup brown sugar	1 tsp. soda
1 cup white sugar	1 tsp. baking powder
2 eggs	1 pinch salt
2 tsp. vanilla	2 cup rolled oats
2 Tbsp. milk	

Cream oleo, add sugars, cream well. Add eggs one at a time. Beat well. Add vanilla and milk. Beat. Measure flour before sifting. Sift flour, soda and baking powder beat in. Add oats. Drop by tsp on greased baking sheet. Bake 12 min.

COWBOY COOKIES

Betty Snyder

350° 15 min.

2 cup flour	1 cup white sugar
$\frac{1}{2}$ tsp. salt	1 cup brown sugar
$\frac{1}{2}$ tsp. baking powder	2 eggs
1 tsp. soda	2 cup rolled oats
1 cup shortening	1 tsp. vanilla

Cream shortening, add sugar and cream till fluffy. Add eggs and blend. Sift dry ingredients into mixture. Mix well. Add vanilla and stir in oats. You may add nuts, dates, raisins, chocolate chips to this mixture. Drop in small amounts on greased cookie sheet. Bake until light brown. Do not overbake.

OATMEAL COOKIES

Edith Hutchison

375°

1 cup butter or oleo	1 cup raisins
1 cup sugar	$\frac{1}{2}$ tsp. salt
2 eggs	2 tsp. vanilla
$\frac{1}{2}$ cup buttermilk	2 cup flour
1 tsp. soda	2 cup quick oatmeal

Simmer the raisins in $\frac{1}{4}$ cup water for 15 min. Set aside to cool. Cream the shortening and sugar. Dissolve soda in buttermilk, add this and beaten eggs to the creamed mixture. Add the raisins and any remaining juice after simmering. Add flour and oatmeal. Mix well, drop by tsp. on cookie sheet, bake until golden brown. Frost if desired.

BLACK WALNUT COOKIES

Hazel Schaper

350° 4 dozen

Arrange 24 double graham crackers on cookie sheet. Cook together 1 cup butter and 1 cup brown sugar for about 1 min. Add 1 cup black walnuts, chopped. Pour over crackers and bake for 8 minutes. When cool, break apart to make 48 cookies.

LEMON COOKIES

Enid Cowles

 $\frac{1}{2}$ cup butter 1 cup flour $\frac{1}{4}$ cup pd. sugar

Mix above ingredients together well. Pat mixture into pan 9" square or little larger. Bake 350° for 15 min. Cool

Then mix together: 2 Tbsp. lemon juice, 1 cup sugar, $\frac{1}{2}$ tsp. baking powder, 2 Tbsp. flour, 2 beaten eggs, grated lemon rind. Pour on top of cooled crust. Bake 20 min at 350°. Let cool and then spread with following frosting: $\frac{3}{4}$ cup pd. sugar, $\frac{1}{2}$ tsp. vanilla, 1 Tbsp. butter, 1 Tbsp. milk. Mix till smooth.

CRISPY COOKIES

Enid Cowles

375° 15 min.

1 pkg. active dry yeast	$\frac{1}{3}$ cup warm water
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup oleo
2 cup flour	$\frac{1}{8}$ tsp. salt
$\frac{1}{2}$ cup mashed potatoes	walnut halves

Soften yeast in warm water. Cream butter and oleo, add mashed potatoes and mix well. Add flour, salt and softened yeast. Mix and chill 1 hour. Shape dough into balls the size of wlanut. Roll balls into sugar and place on greased baking sheet. Press flat with bottom of glass or fingertips. Coat both sides with sugar. Place walnut half on top and bake until golden brown.

POTATO CHIP COOKIE

Eilene Patterson

400°

Melt 3 sticks oleo ($\frac{3}{4}$ #), add $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cup crushed potatoe chips, $2\frac{1}{4}$ cup flour, $1\frac{1}{2}$ tsp. vanilla. Drop by teaspoonsful on cookie sheet. Bake till edges are barely brown. Roll in powdered sugar. May be frozen with slice of apple

SURPRISE MERINGUES

Bonnie Staples

300°

2 egg whites 1/8 tsp. salt
1/8 tsp. cream of tartar 1 tsp. vanilla
3/4 cup sugar 6 oz. semi-sweet choc. pieces

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually, beating till peaks are stiff. Fold in chocolate pieces and nuts. Cover cookie sheet with plain paper. Drop mixture by rounded teaspoon on paper. Bake about 25 min. Makes about 2 dozen cookies.

MERINGUE COOKIES

Cheryl Crane

350°

Beat 2 egg whites until frothy, add 2/3 cup sugar and pinch of salt. Continue to beat till very stiff. Add 1/4 tsp. almond extract and 1 tsp. vanilla. Then add 1 cup chopped nuts and 1 12 oz. pkg. chocolate chips. Drop by spoonfuls on the cookie sheet, lined with foil. Place cookies in heated oven and turn oven off. Leave in oven 12 hours or over night.

LEMON WHIPPER SNAPS

Veda Kern

350°

1 pkg. lemon cake mix
2 cup frozen topping mix (Cool Whip)
1 egg beaten slightly
powdered sugar

Grease cookie sheet. Combine mix, topping and egg. Stir until well mixed. drop by tsps into powdered sugar and shape lightly into balls. Place 1 1/2" apart. Bake 10-15 min.

DATE AND NUT MACAROONS

Naomi McKoon

350° 2 dozen

2/3 cup sweetened cond. milk 1 cup chopped nuts
 1 cup flaked coconut 1 cup pitted dates
 1 tsp. vanilla

Mix all together, shape in small balls, place on greased cookie sheet 1" apart. Bake 10-12 min.

SNICKERDOODLES

Velma Anderson

400° 6 dozen

1 cup butter or oleo 1/4 tsp. salt
 2 eggs 2 Tbsp. sugar
 1 tsp. soda 2 tsp. cream of tartar
 2 3/4 cup flour 2 tsp. cinnamon
 1 1/2 cup sugar

Mix shortening, 1 1/2 cup sugar and egg thoroughly. Blend flour, cream of tartar, soda and salt. Stir well. Shape dough in 1" balls. Roll in 2 Tbsp. sugar and 2 tsp. cinnamon mixture. Place 2" apart on ungreased baking sheet. Bake 8-10 min. Cookies puff up at first, then flatten out.

PINEAPPLE COOKIES

Leila Heising

350°

4 cup flour 1 tsp. soda
 1 cup shortening 1 cup brown sugar
 1 cup white sugar 1 small can crushed pineapple
 1 tsp. vanilla drained.
 2 eggs 1 cup chopped nuts
 1/2 tsp. salt

Mix and drop from teaspoon on a greased cookie sheet.

FROSTING:

1 pkg. powdered sugar
 1 stick butter
 juice and rind of 1/2 orange

PECAN DROPS

Naomi McKoon

350° 5 dozen

1 cup soft butter or oleo $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup sifted conf. sugar 1 Tbsp vanilla
 2 cup sifted flour 1 cup chopped pecans
 candied cherries

Blend first 4 ingredients, add flour and pecans mix well, chill. Shape into small balls - place on baking sheet. Press hole in center of each ball, insert piece of cherry. Bake 15 min.

PEANUT BUTTER CRISS CROSS

Naomi McKoon

325°

1 cup sugar 1 cup brn. sugar 1 cup shortening
 2 eggs 1 tsp. vanilla 3 cup sifted flour
 1 cup chunk $\frac{1}{2}$ tsp salt 1 tsp. soda
 peanut butter

Cream sugars and shortening. Beat in eggs, add peanut butter and vanilla. Mix well. Add dry ingredients sifted together. Drop from teaspoon on buttered cookie sheet. Flatten each drop with wet fork. Making criss cross. Bake 10 min.

EASY FILLED COOKIES

Edith Hutchison

375° 5-6 dozen

1 cup soft shortening 2 cup brown sugar
 3 eggs $\frac{1}{2}$ cup water
 1 tsp. vanilla $3\frac{1}{2}$ cup sifted flour
 $\frac{1}{2}$ tsp. salt $\frac{1}{4}$ tsp. cinnamon
 1 tsp. soda

Mix shortening, brown sugar and eggs. Stir in water and vanilla. Sift flour, salt, soda and cinnamon. Drop by tsp on ungreased baking sheet. Place $\frac{1}{2}$ tsp. date filling on dough; cover with $\frac{1}{2}$ tsp. dough. Bake lite brown, 10-12 min.

DATE FILLING:

2 cup dates, cut fine $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup water $\frac{1}{2}$ cup chopped nuts

Cook together slowly stirring constantly until thickened, dates, sugar & water. Add nuts. Cool.

STONE JAR GINGER COOKIES

Roberta Stowe

375° Makes 144 cookies

3/4 cup shortening	1/4 tsp. salt
1 1/2 cup molasses	4 cup cake flour
5 Tbsp. boiling water	1/2 tsp. cinnamon
2 tsp. soda	1 1/2 tsp. ginger

Cream shortening, add molasses and water, blend. Sift the dry ingredients and add to mixture. The dough is very soft and must be chilled overnight. Roll out 1/8 " thick on a well floured pastry cloth or board. Use any shape cutter. Bake 12 min.

ROCK COOKIES

Edith Hutchison

350°

1 1/2 cup light brown sugar	1 cup butter or
3 eggs	oleo
1/2 cup warm water	1 tsp. nutmeg
1 tsp. soda (put soda in water)	1/4 tsp. cloves
1 1/2 tsp. cinnamon	
2 1/2 cup sifted flour	
2 cup chopped nuts (not too fine)	
1 lb. chopped dates	

Beat eggs and add sugar and butter. Pour the soda water over the dates and let set a few min. Mix the flour and spices together. Add the date mixture to the egg, butter and sugar mixture. Fold in the flour mixture and nuts. Mix well with wooden spoon. Let set in the refrigerator all day or all night. Bake for 12-15 min. I bake mine in little tassie pans or can be dropped by tsp.

SUGAR COOKIES

Inez Findley

375°

1 cup sugar	2 sticks oleo
1 egg	1 tsp. vanilla
1/2 tsp. almond extract	1/2 tsp. soda
1/2 tsp. cream tartar	1/4 tsp. salt
	2 cup flour

Cream sugar and oleo, add egg and vanilla and almond. Add dry ingredients. Roll in balls and press light. Bake till light brown.

PEANUT BLOSSOM COOKIES

Nellie Foster

375°

1 3/4 cup flour	1/2 cup oleo
1 tsp. soda	1/2 cup peanut butter
1/2 tsp. salt	1 egg
1/2 cup sugar	1 tsp. vanilla
1/2 cup brown sugar	48 chocolate kisses

Mix all ingredients except chocolate kisses. Roll dough into small balls, then roll in granulated sugar. Place on greased cookie sheet. Bake 10-12 min. After taking out of oven immediately "smack" the kisses into the middle of cookie while hot.

OLD FASHIONED SUGAR COOKIES

Bonnie Staples

350°

1 cup oleo or butter	1 cup vegetable oil
1 cup powdered sugar	1 cup granulated sugar
2 eggs	1 tsp. cream of tartar
almond extract (optional)	1 tsp. soda
1 tsp. salt	4 cup flour
	1 tsp. vanilla

Cream together oleo, oil and sugars. Add eggs and vanilla. Sift together remaining ingredients and add to creamed mixture. Chill. Make into balls, roll in sugar and flatten with a fork or glass. Bake 12 min.

BANANA CHOCOLATE CHIP COOKIES

Gayle Tyler

375° 7 dozen 10-12 min.

2 eggs	2/3 cup oleo
1 cup mashed ripe banana	1 pkg. (11 1/2 cz) milk
1 pkg. Betty Crocker white cake mix	chocolate
2 cup quick cooking oats	pieces
1/2 cup chopped nuts	
1/4 cup water	

Beat eggs, water, oleo, bananas and half of cake mix (dry) till smooth. Stir in rest of cake mix, oats, chocolate chips and nuts. Drop by teaspoon about 2" apart on ungreased sheet. Bake till tops are light brown. Remove immediately from pan.

NO ROLL SUGAR COOKIES

Marion Sanders

425° 5-9 min. 4 doz.

$\frac{1}{2}$ cup butter or shortening $\frac{3}{4}$ cup sugar 1 egg
Mix thoroughly.

Add 2 tsp. milk, 1 tsp. vanilla or lemon.

Sift together following and add to above:

$1\frac{1}{2}$ cup flour $\frac{1}{4}$ tsp. baking powder $\frac{1}{4}$ tsp. salt

Place rounded tsp. of dough about 2 inches apart on greased baking sheet. Let stand several minutes. Use the bottom of a glass with a slightly dampened cloth over it and press into flat rounds. Dip the cloth covered glass in water occasionally and pat on towel.

SUGAR COOKIES

Faye Dalrymple

425°

3 cup flour

2 tsp. cream tartar

1 cup shortening

scant tsp. soda

1 tsp. salt

1 tsp. vanilla

Mix like pie dough. Beat and add 3 eggs, and $1\frac{1}{2}$ cups sugar. Roll and cut shapes on floured board (rolls easier if chilled). Bake for 5-8 min. May be mixed with mixer: Creaming eggs, shortening, sugar and vanilla before adding dry ingredients. A little more flour may be added if dough is too sticky.

MERINGUE CHIP COOKIES

Norma Rude

350° 3 dozen

2 egg whites (room temp) beat until frothy, add $\frac{2}{3}$ cup sugar and pinch salt. BEAT TILL VERY STIFF. Fold into egg white mixture: $\frac{1}{4}$ tsp almond extract, 1 tsp. vanilla, 1 cup chocolate chips and 1 cup nuts. Drop on 2 foil lined cookie sheets. Put into oven that has been preheated to 350° and turned off. Leave in oven 10 hours or over night. DO NOT OPEN OVEN BEFORE TIME TO REMOVE COOKIES.

SUGAR COOKIES

Velma Anderson

350° 10-12 min. 6 doz.

1 cup oleo 2 cup sugar 1 cup oil
Mix with mixer.2 eggs 1 tsp cream tartar 1 tsp vanilla
5 cup flour 1 tsp soda

Add eggs and vanilla and beat again. Add soda, cream of tartar, flour and mix well. Drop on cookie sheet with a spoon, press with fork dipped in sugar and bake.

MACARON COOKIES

Fern Dalrymple

325°

1 pkg. (2 cup) Bakers fine grated coconut
3/4 cup sweetened cond. milk
Dash salt
1 tsp. vanilla
1/4 tsp. almond extract

Mix all ingredients together and blend well. Drop from teaspoon onto greased cookie sheet. Bake about 10 min., until lightly browned. Remove from sheet quickly. Makes 30 cookies

PINEAPPLE DROP COOKIES

Enid Cowles

400° 12 min. 7 doz.

1 cup shortening 2 eggs
1 1/2 cup sugar 1 tsp. lemon juice
3 3/4 cup sifted flour 1 9 oz can crushed pineapple
1 tsp. salt 1 tsp. soda

Blend salt and lemon juice with shortening. Cream in the sugar until light and fluffy. Beat in the eggs, one at a time. Add pineapple and sifted flour with soda. Drop by spoonfuls on greased cookie sheet. Sprinkle with sugar.

PINEAPPLE NUT COOKIES

Gayle Tyler

400° 12 min. 8 doz.

1 cup margarine (2 sticks) 1 cup brown sugar
 1 cup white sugar and 2 eggs. 1 tsp vanilla

Beat these together.

Add: 4 cup flour, $\frac{1}{2}$ tsp salt, 1 tsp baking pd.,
 1 tsp soda, sifted all together.

Add: 1 cup crushed pineapple and juice, and 1 cup
 chopped nuts.

BEACON HILL COOKIES

Betty Snyder

350°

2 cup flour 1 egg white
 1 cup butter $\frac{1}{2}$ cup sugar
 1 egg yolk 1 tsp. vanilla
 $\frac{1}{2}$ tsp. baking pd. $1\frac{1}{2}$ cup finely chopped nuts
 2 Tbsp. water

Mix butter and sugar, add egg yolk, then water and flour sifted with baking pd. Beat egg white with fork until frothy in separate small bowl. Shape dough into walnut sized balls, roll in egg white then nuts, place on cookie sheet. Bake 5 min. and press hole (indenture) into cookie with end of knife handle. Bake 8-10 min. longer. Only until edges are beginning to brown. Cool on racks and fill hole with colored confectioners frosting - flavor frosting as you wish.

GINGER COOKIES

Leila Heising

375° 12 min. 5 doz.

$1\frac{1}{2}$ cup shortening 2 tsp. ginger
 4 cup flour (sifted) 2 eggs
 2 tsp. cloves 2 tsp. cinnamon
 2 cup sugar $\frac{1}{2}$ cup molasses
 2 tsp. baking pd.

Mix above ingredients and roll into 1" balls and dip in sugar. Bake.

HOLIDAY PARTY COOKIES

Velma Anderson

375°

10 min.

1 cup shortening	2 $\frac{1}{2}$ cup sifted flour
$\frac{1}{2}$ cup granulated sugar	1 $\frac{1}{2}$ cup M&M plain candies
1 tsp. baking pd.	1 tsp. salt
2 eggs	1 cup brown sugar
2 tsp. vanilla	

Blend shortening and sugars in large bowl. Beat in vanilla and eggs. Sift dry ingredients together; add to mixture, blending well. Stir in $\frac{1}{2}$ cup candies. Drop by tsp. on ungreased baking sheet; decorate tops with remaining candy. Bake till golden brown. Some cracking should occur. Makes 72 (2 $\frac{1}{2}$ ") cookies.

HOLLY DROPS

Betty Snyder

350°

15 min.

$\frac{1}{2}$ cup oleo	1 cup powdered sugar
$\frac{1}{2}$ tsp. salt	1 cup chopped nuts
2 tsp. vanilla	2 $\frac{1}{2}$ cup flour
$\frac{1}{3}$ cup chopped maraschino cherries	
$\frac{1}{2}$ cup plus 2 Tbsp. shortening	

Cream oleo and shortening, add powdered sugar and vanilla, then flour and nuts. Stir in cherries. Drop in small amounts on cookie sheet. Bake until slightly brown around the edges. Cool before taking off of cookie sheet.

MOLASSES COOKIES

Inez Findley

375°

2 sticks oleo	4 cup flour
1 cup sugar	2 $\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ cup molasses	2 eggs
1 tsp. ginger	2 tsp cinnamon
1 cup brown sugar	$\frac{1}{2}$ tsp. salt

Cream sugar and oleo, add eggs, and molasses. Then dry ingredients. Roll in balls and dip in cinnamon and sugar and press lightly. Bake till light brown. Keep in tight container in refrigerator to stay crisp.

CANTEEN COOKIES

Virginia Courtright

325° 20 min.

$\frac{1}{2}$ Cup Spry	1 cup flour (sifted)
1 tsp. vanilla	1 cup nuts
2 eggs, beaten	$1\frac{1}{2}$ cup brn. sugar
$1\frac{1}{2}$ cup coconut	$\frac{1}{2}$ Tbsp. baking pd.
$\frac{1}{2}$ tsp. salt	2 Tbsp. flour

Cream Spry, salt, $\frac{1}{2}$ cup brn. sugar, 1 cup flour - spread in 8x12 pan. Bake.

Add 1 cup brn. sugar and vanilla to eggs, beat till thick, add 2 Tbsp. flour, Baking pd., coconut and nuts. Spread over baked mixture. Return to oven, bake 25 min. Cool and cut in bars.

DUTCH SOUR CREAM COOKIES

Roberta Stowe

375° 50 cookies

$\frac{1}{2}$ cup butter	1 cup sugar	1 egg
$\frac{1}{4}$ tsp. soda	$\frac{1}{4}$ cup sour cream	$\frac{1}{2}$ tsp. lemon
$\frac{1}{2}$ tsp. vanilla	3 cup flour	extract

Cream butter and sugar, add eggs, beat thoroughly. Dissolve soda in cream and add. Stir in flavorings. Sift flour and add. The mixture should be a soft dough consistency. Shape into a roll. Wrap in waxed paper and chill overnight. When firm, slice thin and bake 10 min.

DISH PAN COOKIES

Lorene Hutchison

350° $6\frac{1}{2}$ doz.

2 cup Crisco oil	4 eggs	2 cup shite sugar
2 tsp. vanilla	2 cup brown sugar	4 cup oatmeal
2 tsp. soda	4 cup corn flakes	2 tsp. baking pd.
4 cup flour	1 tsp. salt	

Sift together flour, soda, baking powder, and salt. Add oatmeal and corn flakes to flour mixture. By hand cream oil, sugar eggs and vanilla and add to dry ingredients. Make into balls and bake on cookie sheet.

PECAN CRISPIES

Lorene Hutchison

350°

Bake 12-15 min.

5 Doz.

$\frac{1}{2}$ cup shortening
 $2\frac{1}{2}$ cup brown sugar
 $2\frac{1}{2}$ cup flour
 $\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ cup butter
 2 well beaten eggs
 1 cup chopped nuts

Cream shortening and sugar, add eggs and beat well. Add sifted ingredients and nuts. Drop from teaspoon about 2 inches apart onto cookie sheet.

DATE WALNUT DROPS

Hazel Schaper

400°

8-10 min.

5 Doz.

1 # pitted dates
 $\frac{1}{4}$ cup butter
 $\frac{3}{4}$ cup brown sugar
 $1\frac{1}{4}$ cup flour plus $\frac{1}{2}$ tsp. bk. pd. $\frac{1}{2}$ tsp. soda
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup sour cream
 1 3 oz. pkg. walnut halves & pieces
 1 egg

Method: Stuff dates with nuts, cut into 2 or 3 pieces. Cream sugar, butter and egg until light and fluffy. Sift dry ingredients and add alternately with sour cream to the creamed mixture. Stir in dates. Drop by teaspoonful on greased cookie sheet. Cool and top with frosting:

Lightly brown $\frac{1}{2}$ cup butter - remove from heat - gradually beat in 3 cups sifted confectioners sugar. Add $\frac{3}{4}$ tsp. vanilla, slowly add water (about 3 Tbsp.) till spreading consistency. If it thickens while spreading, add more water.

ECONOMY FILLED DATE COOKIES

Lorene Hutchison

375° Bake 15 min. Makes 7-8 doz.

1 cup oleo or butter	2 cup white sugar
2 cup brown sugar	5 eggs
2 tsp. soda	2 tsp. cinnamon
$\frac{1}{2}$ tsp. salt	6 cup flour

Filling:

1 # chopped dates	$\frac{1}{2}$ cup sugar
$\frac{3}{4}$ cup water	1 cup nuts

Cook till thick. Cool. Spread on dough.

Method: Cream butter, sugar and eggs. Add soda, cinnamon and salt to flour. Mix creamed mixture to dry mixture. Add flour needed to make a nice soft dough. Roll out $\frac{1}{2}$ " thick on floured board. Spread with filling and roll like jelly roll. Chill over night in refrigerator. Cut in $\frac{1}{4}$ " slices and bake on greased cookie sheet.

CHOCOLATE PEANUT BUTTER PILE UPS

Lorene Hutchison

325°

1 cup peanut butter
 $\frac{1}{2}$ cup sugar
1 egg
1 pkg. (4 oz) Bakers German Sweet Chocolate
broken into pieces.

(Use 1 cup of sugar for sweeter bar if desired)

Mix peanut butter, sugar and egg until blended. Press or roll dough into 10x7 pan or ungreased baking sheet. Bake for 20 min. Remove from oven. Immediately arrange chocolate on top and cover lightly with foil. Let stand 3 min. and remove foil. Spread chocolate over entire surface and immediately cut in 2x1" bars.

CRISPY COOKIES

Gayle Tyler

350°

10 Dozen

First:

1 cup oil, 1 cup shortening, 1 Tbsp. sour milk, 1 egg,
1 tsp. vanilla, 1 cup brn. sugar, 1 cup white sugar.

Second:

1 cup Special-K crumbled, 1 cup quick oats.

Third:

1 tsp. cream of tartar, 1 tsp. soda, $3\frac{1}{2}$ cup flour,
1 tsp. salt.

Combine all ingredients in first group and mix well.
Add Special-K and oats and mix. Add rest and mix. Make
into small balls and flatten on cookie sheet. Bake 10
min. or until light brown.

PRIDE OF AMERICA COOKIES

Velma Anderson

375°

Bake 8 min.

1 cup brown sugar	$\frac{1}{2}$ tsp. salt
1 cup shortening	1 cup coconut
2 cup flour	1 cup white sugar
1 tsp. vanilla	2 cup quick oatmeal
1 tsp. bk. pd.	1 tsp. soda
2 eggs	$\frac{1}{2}$ cup chopped nuts

Blend sugar and shortening. Add beaten eggs. Stir
in vanilla, coconut, oatmeal and nuts. Mix well. Drop
by tsp. on greased cookie sheet. Flatten with fork.

MACAROONS

Marion Sanders

300°

Bake 20-25 min.

Makes $2\frac{1}{2}$ doz.

2 egg whites	1 cup shredded coconut
$\frac{1}{2}$ cup chopped nuts	$\frac{1}{2}$ tsp. vanilla
1 Tbsp. flour	2 cup corn flakes
1 cup sugar	

Beat egg whites light, and add sugar (slowly beating).
Stir in shredded coconut, corn flakes, nut meats and
flavoring. Add flour. Drop by spoonful on greased
baking sheet.

BUTTERSCOTCH BROWNIES

Lorene Hutchison

350° Bake 25 min.

Melt over low heat:

$\frac{1}{4}$ cup butter or other shortening. Remove from heat, stir in until blended: 1 cup light brown sugar (packed). Cool. Stir in: 1 egg. Sift together and stir in: $\frac{3}{4}$ cup sifted flour, 1 tsp. baking pd. and $\frac{1}{2}$ tsp. salt. Then stir in: $\frac{1}{2}$ tsp. vanilla, $\frac{1}{2}$ cup chopped walnuts and $\frac{1}{2}$ cup coconut.

Spread in well greased 8" square pan. Bake until only slight imprint remains when touched lightly with finger. Don't overbake! Cut into bars while still warm.

TURTLE COOKIES

Virginia Courtright

350°

Sift together: $1\frac{1}{2}$ cup sifted flour, $\frac{1}{4}$ tsp. soda, $\frac{1}{4}$ tsp. salt.

Blend together: 1 cup butter, or oleo, $\frac{1}{2}$ cup firmly packed brown sugar. Cream well and add 1 egg and 1 egg yolk. Beat well. Blend $\frac{1}{4}$ tsp. vanilla, $\frac{1}{4}$ tsp. maple flavoring. Add dry ingredients gradually. Mix. Arrange split pecans halves (round side up) in groups of three on greased baking sheet to resemble head and legs of turtle. Mold dough into balls (use teaspoon of dough for each.) Dip bottom into egg white and press into nuts. Bake in moderate oven 10 to 12 min. Do not overbake. Remove and frost generously.

Frosting: Combine 2 squares (2oz.) chocolate or $\frac{1}{2}$ cup semi sweet chocolate pieces, $\frac{1}{4}$ cup milk and 1 Tbsp. butter in top of double boiler. Melt, blend until smooth. Remove from heat, add, 1 cup sifted confectioners sugar. Beat till smooth and glossy.

COOKIE BARS

LEMON BARS

Bonnie Staples

350°

Mix like pie crust: $1\frac{1}{2}$ Cup flour, $\frac{1}{2}$ cup pd. sugar, 1 stick oleo. Mix and pat in bottom of 9x13 pan. Bake 20 min. Cool.

Filling: Beat 3 eggs till lemon color, and $1\frac{1}{2}$ cup sugar, 3 tsp. flour, $\frac{1}{3}$ cup lemon juice, 1 tsp. lemon rind. Pour over first mixture and bake 25 min. Sprinkle with powdered sugar as soon as you take from oven. Cool, cut in squares or bars.

TOFFEE SQUARES

Nellie Foster

325°

$\frac{3}{4}$ cup butter or oleo	1 egg yolk
$1\frac{1}{2}$ cup dark brown sugar	1 cup cashews
$\frac{1}{2}$ lb. Hershey Bar	
2 cup flour	

Mix butter, brown sugar, flour & egg yolk. Spread in 10x15 pan about $\frac{1}{4}$ to $\frac{1}{2}$ " thick. Bake for 15 min. While baking, melt Hershey bar in double boiler. Spread chocolate mix on top of baked mix, and sprinkle with 1 cup chopped nuts.

COCONUT COOKIES

Cheryl Crane

350°

Melt 1 stick butter in a 13x7 pan. Cover with 1 cup graham cracker crumbs. Sprinkle one package each of butterscotch and chocolate chips and 1 cup coconut. Cover this with 1 cup black walnuts (chopped). (Other nuts not so good.) Pour over this one can Eagle Brand milk. Bake for 30 min. Cool then cut in squares.

LEMON DATE SQUARES

Betty Snyder

350°

1 stick oleo	$\frac{1}{4}$ cup pd. sugar
1 cup sifted flour	1 tsp. lemon rind
2 eggs	1 cup sugar
$\frac{1}{2}$ tsp. baking pd.	$\frac{1}{2}$ tsp. salt
1 cup flaked coconut	2 Tbs. flour (for topping)
1 Tbs. lemon juice	$\frac{1}{2}$ cup pitted dates

Cream oleo with sugar, till light and fluffy. In a medium sized bowl, blend 1 cup flour and lemon rind; pat into bottom of buttered square pan 8x8x2. Bake 20 min. remove from oven but leave oven on.

Beat eggs till foamy, add sugar gradually until thick and lemon colored; blend in 2 Tbs. flour, baking powder, salt, coconut, dates and lemon juice. Spoon over partly baked crust. Bake 25 min. longer or until top is firm and brown; cool on wire cake rack. Cut into squares.

FRENCH COOKIES

Naomi McKoon

350°

2 cup brown sugar	1 tsp. soda
1 cup butter or oleo	$\frac{1}{2}$ cup nuts
$\frac{1}{2}$ tsp. nutmeg	3 cups flour
1 cup raisins	1 tsp. cinnamon
2 eggs	1 tsp. baking powder
1 cup hot coffee	

Mix all together and bake in sheet cake pan. Frost if desired.

TOFFEE SQUARES

Faye Dalrymple

350°

1 cup margarine	1 egg yolk	2 cup flour
$\frac{1}{2}$ cup chopped nuts	1 cup brown sugar	1 tsp. vanilla
$\frac{3}{4}$ Hershey bar or choc. frosting		
$\frac{1}{4}$ tsp. salt		

Mix butter, sugar, egg yolk and vanilla. Stir in flour and salt until dough is well blended. Spread in a rectangle pan 13x10 or on a greased baking sheet (leaving about 1 inch around edge.) Bake 20 to 25 min. Crust will be soft. Frost and sprinkle with nuts. Cut into bars.

THREE LAYER BROWNIES

Nellie Foster

350°

24 bars

1st Crunchy layer:

3/4 cup flour (sifted)

1/4 tsp. salt

3/4 cup butter or oleo melted

1/4 Tsp. Baking soda

1 1/2 cup quick oats

3/4 cup brown sugar

2nd layer:

1 1/2 squares (1 1/2 oz) unsweetened choc.

3 Tbsp. oleo

1 1/2 tsp. vanilla

2 1/4 cup conf. sugar

3 Tbsp. hot water

Brownie layer:

1 pkg. Duncan Hines Brownie Mix (family size)

Heat oven to 350°. Make crunchy layer, by combining flour, soda and salt; stir in oats and brown sugar. Add the 3/4 cup melted butter and pat mixture in bottom of pan 9x13. Bake for 10 min. At this time it will not be completely baked. While first layer is in oven, prepare fudge or cake like brownies as directed on package. Spread batter in pan over crunchy layer. Return to oven. Bake fudgy style for 40-50 min., or cake like for 35-40 min. Do not overbake. Cool and frost:

In a small saucepan melt together chocolate and the 3 Tbsp. butter. Remove from heat; immediately add confectioners sugar, vanilla and 2 Tbsp. hot water to make a soft, pourable consistency. Spread over brownies while frosting is hot. Cool, cut into squares.

ANGEL BARS

Faye Dalrymple

350°

1 cup margarine

1 cup brown sugar

1 egg yolk

1 tsp. vanilla

2 cup flour

1/2 cup chopped nuts

Mix. Spread on cookie sheet and bake 15 min.

BUTTERSCOTCH STICKS

Veda Kern

350°

1/3 cup butter (melted) add 1 cup brown sugar. Mix well. Let cool. Beat 1 egg and add to sugar and butter. Add 1 cup flour, 1 tsp. baking pd., 1/3 cup nuts, and 1/2 tsp. vanilla. Place in an 8x8 pan and bake 20 min. Cut in squares.

LEMON COOKIE BARS

Roberta Stowe

350°

1/2 cup butter 1 cup flour 1/4 cup pd. sugar

Mix above ingredients well and pat into bottom of 9x9 pan or little larger if you want thinner cookie. Bake for 15 min. Cool.

Blend together:

2 Tbsp. lemon juice, 1 cup sugar, 1/2 tsp. bk. pd., 2 eggs (beaten), 2 tsp. flour, 1 Tbsp. grated lemon rind. Pour over cooled crust and bake 20 min.

Frost with following:

3/4 cup pd. sugar, 1/2 tsp. vanilla, 1 Tbsp. butter, 1 Tbsp. cream. Beat with mixer till creamy.

HERSHEY BROWNIES

Enid Cowles

350°

Bake 15 min.

1 stick oleo
1 16oz. can Hershey syrup
1 1/2 tsp. vanilla
1 cup sugar
4 eggs
1 cup flour

Combine oleo, sugar, beat and add eggs and syrup. Add flour and vanilla. Beat well. Bake on greased sheet 10x15.

Frosting: Boil 1 cup sugar, 6 Tbsp. butter and 6 Tbsp. milk together for 1 min. Remove from heat and add 1/2 cup choc. chips. Beat till smooth. Let cool a little and then spread on cool brownies.

APRICOT SQUARES

Ruth Hansen

325° 25 min. 9x9 pan

1 stick ($\frac{1}{2}$ c.) oleo
 $\frac{1}{4}$ cup sugar (white)
 2 eggs
 $\frac{1}{2}$ tsp. baking pd.
 $\frac{1}{2}$ tsp. vanilla
 $\frac{3}{4}$ cup apricot jam

1 cup flour
 1 cup packed brn. sugar
 $\frac{1}{3}$ cup sifted flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup chopped pecans

Bottom layer: Sift 1 cup flour with $\frac{1}{4}$ cup white sugar. Blend in oleo until consistency of corn meal. Pat into pan. Bake 25 min.

Spread apricot jam over layer after baking.

Top layer: Beat together brown sugar, eggs, $\frac{1}{3}$ cup flour sifted with baking pd. and salt. Add vanilla and pecans. Return to oven and bake 35 min. Top will be soft. Cool and sprinkle with powdered sugar.

CHOCOLATE COCONUT BARS

Ruth Hansen

350° 30 min. 9x9 pan

1 stick ($\frac{1}{2}$ c.) oleo
 $\frac{1}{3}$ cup brn. sugar
 1 cup sifted flour
 1 egg
 1 6oz. pkg. choc. chip
 $\frac{1}{2}$ cup shredded coconut

$\frac{1}{3}$ cup gran. sugar
 2 Tbsp. water
 $\frac{1}{4}$ tsp. baking pd.
 1 tsp. vanilla
 $\frac{1}{2}$ cup chopped nuts

Melt oleo. Stir in sugar and water. Blend. Stir in flour and baking powder. Add egg and vanilla. Beat mixture well. Add nuts, coconut and chocolate. Pour into greased pan. Do not overbake. Cool and cut into bars at serving time. Note— you may use butterscotch chips. Also good!

BUTTERSCOTCH BARS

Leila Heising

350°

1/3 cup butter - melted

Add 1 cup brown sugar while warm - mix and cool.

Add 1 egg and beat well.

Sift 1 cup flour with 1 tsp. baking powder and add to above with 1 tsp. vanilla and 1/3 cup nuts. Bake in 8" square pan for 20 min.

CHERRY PECAN BARS

Ruth Hansen

350°

30 min. 11x7 or 9x13 pan

1 stick oleo

1 cup sugar

1 tsp. salt

3 eggs

1 tsp. vanilla

1 1/4 cup flour

3/4 cup chopped pecans

3/4 cup chopped cherries

Beat softened oleo, sugar, salt and eggs until smooth and light. Blend in flour and other ingredients.

CHOCOLATE CHIP MERINGUE BARS

Ruth Hansen

350°

30 min. 9x13 pan

Cream together:

1 cup oleo, 1/2 cup white sugar, 1/2 cup brn. sugar

Add: 2 egg yolks (save whites), 1 Tbsp. water,
2 cup flour, 1/2 tsp. soda, 1 tsp. vanilla,
1 tsp. baking powder, 1/2 tsp. salt.

Spread into pan. Sprinkle with 1/2 cup nuts, and 1 (6 oz.) pkg. chocolate chips. Beat together 2 egg whites, add 1 cup brown sugar. Spread over first mixture and bake.

CHIP OATMEAL BARS

Faye Dalrymple

350° 15-20 min.

- $\frac{1}{2}$ cup brn. sugar, packed
- $\frac{1}{2}$ cup white sugar
- 1 cup butter or oleo
- 4 cup oatmeal

Mix together and pat into bottom of 9x13 pan. Bake for 15 min. Melt $\frac{2}{3}$ cup chocolate chips and $\frac{2}{3}$ cup peanut butter and spread on top of mixture while warm.

PECAN BROWNIES

Ruth Hansen

325° 22 min. 11x7 pan

- | | |
|--------------------------------|----------------------------|
| $\frac{1}{3}$ cup shortening | 1 cup chopped pecans |
| $\frac{1}{2}$ tsp. baking pd. | 2 eggs |
| 1 cup sugar | $\frac{1}{2}$ tsp. salt |
| 2 sq. chocolate | $\frac{1}{2}$ tsp. vanilla |
| $\frac{3}{4}$ cup sifted flour | |

Melt chocolate with shortening, add sugar and eggs. Blend with mixer. Add vanilla, flour, baking powder, salt and pecans. Spoon into greased pan. Bake. Watch and do not overbake! Cut into squares. Dip in powder sugar (if desired).

STRAWBERRY MERINGUE BARS

Bonnie Staples

350° 9x13 pan

- | | |
|--------------------------------------|----------------------------|
| $\frac{3}{4}$ cup shortening | $\frac{1}{2}$ cup sugar |
| $1\frac{1}{2}$ cup flour | 2 egg yolks |
| $\frac{1}{2}$ cup finely cut walnuts | 2 egg whites |
| $\frac{1}{3}$ cup sugar | 1 cup strawberry preserves |

Beat shortening, sugar and egg yolks. Add flour and stir until thoroughly mixed. Spread in ungreased pan and bake for 15 min. Spread jam over this. Cover with meringue of egg whites, sugar and nuts. Bake 25 min more. Cool. Cut in bars.

BANANA BARS

Nellie Foster

350° 10x15 pan

2 cup flour 1 tsp. cinnamon
1 tsp. baking pd. 1½ cup sugar
½ tsp. soda 1 tsp. salt

Sift together and set aside.

Cream together ½ cup butter and 2/3 cup mashed bananas. Add 2 eggs, beating well after each egg is added. Add dry ingredients alternately with ½ cup milk. Optional: add 2/3 cup chopped nuts to either batter or sprinkle some on frosting. Grease pan and bake 20-25 min. Cool. Frost with butter cream powder sugar frosting.

COCONUT CHOCOLATE CHIP SQUARES

Marion Sanders

350°

18 graham crackers rolled to crumbs
1 can coconut
1 can Eagle Brand milk
1 tsp. vanilla
1 (6 oz) pkg. chocolate chips
½ tsp. salt

Mix all together. Bake until nicely browned, 25-30 min. Cut in squares.

GOLDEN APRICOT BARS

Gayle Tyler

350°

2/3 cup dried apricots - simmer in water and drain on paper towel, cut in small pieces. Discard water.

Mix following like pie dough and pat lightly into greased square 8" pan: ½ cup soft butter, ¼ cup sugar, 1 cup flour.

Bake for 25 min. till set. Then pour following on top: 1/3 cup flour, ½ tsp baking pd., ¼ tsp. salt, brandy flavoring (or vanilla), ½ cup chopped nuts, and the apricots. Bake 30 min more till it tests done in middle. Cut in squares when cool.

WALNUT FUDGIES

Gayle Tyler

350°

3 sq. unsweetened choc.	$\frac{1}{2}$ tsp. salt
2 cup sugar	2 eggs
1 cup sifted flour	$\frac{1}{4}$ tsp vanilla
$\frac{1}{2}$ cup oleo	$\frac{1}{2}$ cup chopped nuts

Melt chocolate and oleo over low heat. Remove from heat, cool slightly, beat in eggs and vanilla. Stir in flour, salt and nuts. Pour into well greased 8" cake pan. Bake for 30 min. Cool and cut into squares. Do not overbake. Should be almost like fudge.

APPLESAUCE BARS

Edith Hutchison

350° Has its own baked-on-topping.

$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ cup sugar	1 tsp vanilla
1 cup sugar	1 tsp. baking soda	1 tsp cinnamon
2 cup sifted flour	$\frac{1}{2}$ tsp. salt	1 cup raisins
1 tsp nutmeg	2 Tbsp. melted oleo	$\frac{1}{2}$ cup chopped pecans
$3\frac{1}{2}$ cup crushed cornflakes		
1 cup apple sauce		

With mixer: cream together sugar and shortening until light and fluffy, then add applesauce and vanilla. Sift together flour, soda, salt and spices. Add to creamed mixture and blend well. Stir in raisins and spread in 15x10x1 pan. Combine cornflakes, nuts, remaining sugar and oleo. Sprinkle over batter and bake 20-25 min or until done. Cool. Cut in bars.

COCONUT DREAMS

Faye Dalrymple

350°

$\frac{1}{2}$ cup butter	$\frac{1}{2}$ cup brown sugar	$\frac{3}{4}$ cup flour
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Mix these ingredients together and pat in small cake pan. Bake until bubbling.

Then mix:

2 eggs	$1\frac{1}{2}$ cup coconut	$\frac{1}{2}$ cup nuts
1 tsp. vanilla	2 Tbsp. flour	
1 cup brown sugar	$\frac{1}{2}$ tsp. baking powder	

Spread on first mixture and bake 20 min. Cut into squares while HOT.

MINT FROSTED BROWNIES

Leila Heising

350°

$\frac{1}{2}$ cup butter	1 cup sugar	2 eggs
$\frac{1}{4}$ tsp. salt	$\frac{1}{2}$ tsp. baking pd.	$\frac{3}{4}$ cup flour
1 cup nuts	1 tsp. vanilla	2 sq. unsweet. choc.

Cream shortening, eggs and sugar, beating thoroughly. Sift flour, baking powder and salt together. Add to creamed mixture. Add chocolate, nuts and vanilla. Pour into well greased pan (9x9). Bake for 30 min.

Mint frosting:

4 Tbsp. oleo	1 Tbsp. plus 1 tsp. milk
2 cup powdered sugar	1 tsp. peppermint extract
1 tsp. vanilla	green coloring

Blend oleo and sugar. Add remaining ingredients and spread over cooled brownies. When frosting is firm; melt 1 square chocolate with 1 Tbsp. oleo and spread over frosting. Place in refrigerator until chocolate is firm.

CHOCOLATE COOKIE SHEET CAKE

Leila Heising

375°

Sift together:

2 cup flour	2 cups sugar
1 tsp. cinnamon (heaping)	2 tsp. soda

In sauce pan put:

2 sticks butter 2 Tbsp. cocoa 1 cup water

Bring to boil and cool and pour over dry ingredients and add:

2 eggs $\frac{1}{2}$ cup butter milk 1 tsp. vanilla

Beat and pour into $10\frac{1}{2} \times 15\frac{1}{2}$ jellyroll pan and bake for about 30 min.

Icing: Bring to boil: 1 stick butter and 4 Tbsp. cocoa. Remove and add: 6 Tbsp. buttermilk, 1 tsp. vanilla, $\frac{3}{4}$ cup chopped nuts, 1 box powdered sugar. Beat and spread on hot cake.

COCONUT GOODIES

Eilene Patterson

350°

Mix # 1

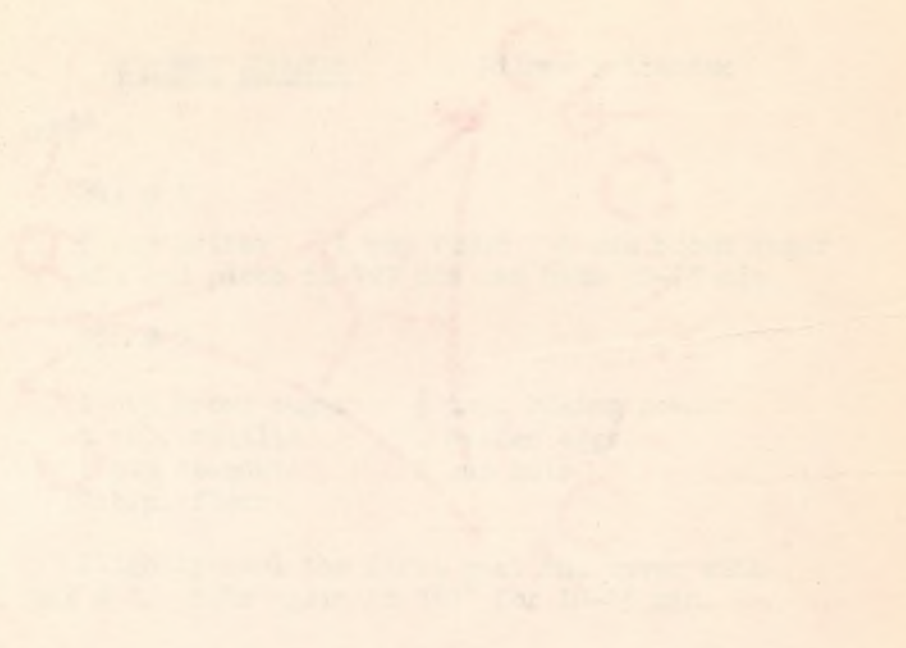
$\frac{1}{2}$ cup butter 1 cup flour $\frac{1}{2}$ cup brown sugar
Mix and place in 9x9 pan and bake 10-15 min.

Mix # 2

1 cup brown sugar $\frac{1}{2}$ tsp. baking powder
1 tsp. vanilla 2 beaten eggs
1 cup coconut 1 cup nuts
2 tsp. flour

Slightly cool the first part and cover with mix # 2. Bake again at 350° for 10-15 min.

UNBAKED COOKIES



UNIVERSITY OF TORONTO

PEANUT BUTTER BALLS

Nellie Foster

$\frac{1}{2}$ cup oleo
 2 cup crunchy peanut butter
 $3\frac{1}{2}$ cup rice krispies

$3\frac{1}{2}$ cup pd. sugar (1#)
 1 tsp. vanilla

Melt oleo. Mix with other ingredients (by hand) form balls and chill.

Melt: 12 oz. milk chocolate and $\frac{1}{4}$ bar paraffin in double boiler and dip chilled balls covering completely. Place on wax paper and place in refrig.

UNBAKED COOKIES

Edith Hutchison

Combine in saucepan: 2 cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ lb. oleo (or butter). Boil for 1 minute.

Add: $\frac{1}{2}$ cup peanut butter. Mix 3 cup quick oatmeal, 4 Tbsp. cocoa, $\frac{1}{2}$ cup coconut and add to the boiled mixture and mix well. Drop by tsp. on greased baking sheet or waxpaper.

PEANUT BUTTER COOKIES

Velma Anderson

4 dozen

1 cup white Karo syrup
 $2\frac{1}{2}$ cup rice krispies
 2 cup chunky peanut butter

1 cup white sugar
 $2\frac{1}{2}$ cup rice chex

Heat Karo syrup and white sugar until it just barely bubbles, then take from fire and add the peanut butter. Then stir in cereals and drop by spoonful on waxed paper.

BUTTERSCOTCH COOKIES

Norma Rude

1 cup white syrup
 12 oz. butterscotch bits

1 cup white sugar
 1 cup chunky peanut butter

Heat syrup and sugar to boiling and remove from heat and add peanut butter and butterscotch bits.

POUR THIS OVER:

4 oz. soda cracker crumbs
 $3/4$ cup nuts

2 cup rice krispies

Mix and drop from spoon on wax paper.

PEANUT BUTTER BARS

Faye Dalrymple

- | | |
|-------------------------------|----------------------------------|
| $\frac{1}{2}$ cup white sugar | $\frac{1}{2}$ cup white syrup |
| 1 tsp. vanilla | 1 cup plus 2 Tbsp. peanut butter |
| 2 cup crushed corn flakes | 1 cup Rice Crispies |

Heat sugar, syrup and vanilla in double boiler, but do not boil. Then add peanut butter. Last add the cereals. Put into a greased 9x13 pan.

FROSTING:

- | | |
|-------------------------------|----------------|
| $\frac{1}{4}$ cup oleo | 2 Tbsp. milk |
| $\frac{3}{4}$ cup brown sugar | powdered sugar |
| pinch salt | 1 tsp. vanilla |

Cook oleo and brn sugar for two min., stirring constantly. Then add 2 Tbsp. milk, stir until boils and add vanilla. Remove from fire; add enough powdered sugar to make it of spreading consistency. Spread on top of bars when cool. Cut into bars.

BUTTERSCOTCH OR CHOCOLATE NO BAKE COOKIES

Virginia Courtright

Cream together: 1 cup sugar and $\frac{3}{4}$ cup oleo.

Add: 2 beaten eggs. Boil 2 minutes.

Add: $2\frac{1}{2}$ cup crushed graham crackers, $1\frac{1}{2}$ cup nuts, 2 cup miniature marshmallows. Mix well and press into 9x13 pan.

Melt: 1 pkg. butterscotch or chocolate chips and 2 Tbsp. peanut butter. Spread on top. Refrigerate.

CHOCOLATE MOUNTAINS

Eilene Patterson

- | | |
|----------------------|----------------------|
| 1 cup dates cut fine | 1 cup peanut butter |
| 1 cup powdered sugar | 1 cup chopped nuts |
| | 1 tsp. butter melted |

Mix these five ingredients and form into balls. Melt a 12 oz. package of chocolate chips, 3 small Hershey bars and 1" (square) of paraffin over hot water. Dip balls into chocolate mixture to coat. Chill.

SKILLET COOKIES

Veda Kern

Norma Rude

1 stick margarine	1 egg beaten
1 cup dates	1 cup sugar
1 cup nuts	3 cup rice krispies

Melt margarine in heavy skillet. Add sugar, dates, egg, cook 5 minutes. Add nuts and rice krispies. Mix well. Form into balls and roll in sugar.

CARAMEL PECAN ROLL

Eilene Patterson

1/3 cup oleo	1/3 cup white syrup
1 tsp. vanilla	1/8 tsp. salt

Beat thoroughly -- add 4 cups powdered sugar and knead. Roll into long rolls and refrigerate several hours.

Melt one pound of caramels and 2 Tbsp. cream in double boiler. Cover fondant with caramel and roll in chopped nuts. Cut in slices.

SCOTCHEROO'S

Betty Snyder

1 cup sugar

1 cup Karo syrup

Cook together over medium heat in 3 or 4 quart pot until bubbly.

Measure out 5 or 6 cup rice krispies into large pan to add later to hot mixture.

Add 1 cup peanut butter into hot mixture and blend. Add the rice krispies and stir till coated. Pat into greased 9x13 pan. Melt a 6 oz. pkg of chocolate chips and a 6 oz. plg. of butterscotch chips together. Stir to blend and frost the top of the cookie mixture. Cool. Cut into bars when frosting is firm.

REFRIGERATOR

COOKIES

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STATISTICS
TABLES

ICE BOX COOKIES

Fern Dalrymple

375°

10 min.

1 cup shortening (or oleo)	1 tsp. salt
2 cup brown sugar	1 tsp. cream of tartar
2 eggs	1 tsp. vanilla
1 tsp. soda	3 cup flour
1 cup chopped black walnuts	

Mix and make in long rolls. Wrap in wax paper and let stand overnight.

Slice thin, bake on greased cookie sheet.

YUM YUM COOKIES

Fran Smith

300°

1 cup butter (or oleo)	3/4 cup sugar
1 Tbsp. vinegar	1 tsp. soda
1 1/2 cup all purpose flour	1 tsp. vanilla
1 cup finely chopped almonds (or other nuts)	

Mix and chill well. Shape in balls and roll in sugar. Place balls 2" apart. Flatten with a small glass wiped with butter and dipped in sugar. Bake about 15-20 min.

DATE NUT REFRIGERATOR COOKIES Gayle Tyler

375°

7-10 min.

4 dozen

1/4 cup butter (or oleo)	1/8 tsp. salt
1/2 tsp. vanilla	1/2 tsp. soda
1 1/4 cup sifted flour	1/4 cup chopped date
1/2 tsp. cinnamon	1/2 tsp. crm. of tartar
1 cup brn. sugar (packed)	1/4 cup chopped nuts
1 egg unbeaten	

In mixing bowl combine butter, sugar, vanilla and egg. Beat until light and fluffy. Sift flour, salt, soda, crm. of tartar and cinnamon. Stir into first mixture. Stir in dates and nuts. Shape dough into a long roll about 1 1/2" around. Wrap in foil or freezer paper. Chill in refrig. over night or freeze. To use, slice thin. Bake on greased sheet

ALMOND ROLL

Roberta Stowe

350°

3/4 cup shortening	2 cup flour
1/2 tsp. almond extract	1 egg beaten
1/2 tsp. soda	1/4 tsp. salt
1 cup sugar	1 cup almonds (blanched and chopped fine)

Cream shortening and sugars thoroughly. Add egg and almond extract. Mix well. Sift dry ingredients together and add to creamed mixture. Form in a roll 2" in diameter and roll in chopped nuts. Wrap in wax paper and refrigerate. Slice 1/8" thick. Bake 12 min. Makes 88 cookies.

CHOCOLATE PINWHEEL COOKIES

Nellie Foster

375°

1/2 cup shortening	1/2 tsp. vanilla
1 egg yolk	1/4 tsp. salt
3 Tbsp. milk	1/2 tsp. baking powder
1/2 cup sugar	1 (1 oz.) square unsweetened chocolate
1 1/2 cup flour	

Cream shortening and sugar; add egg yolk and vanilla. Add sifted dry ingredients alternating with milk. Divide dough in half. To one half add chocolate; mixing thoroughly. Roll each half 1/8" thick on heavy waxed paper. Lay white part on chocolate with chocolate extending 1/2" beyond white part. Remove paper and roll as for jelly roll. Wrap in paper (waxed). Chill overnight. Slice thin. Bake on ungreased sheet about 10 min. Makes 4 dozen.

MISCELLANEOUS

COOKIES



COOK'S

OATMEAL SCOTCHIES

Veda Kern

375° 4 dozen

Combine: 2 cup flour, 2 tsp. baking powder, 1 tsp. salt, 1 tsp. soda. Set aside.

Mix: 1 cup butter (softened), $1\frac{1}{2}$ cup brown sugar, (firmly packed), 2 eggs, 1 Tbsp. water. Beat till creamy. Gradually add flour mixture. Stir in $1\frac{1}{2}$ cup quick oats, 1 12 oz. pkg. butterscotch morsels. $\frac{1}{2}$ tsp. orange extract. Drop by Tbsp. on greased sheet. Bake 10-12 min. Nuts may be added. (Black walnuts are good.)

FUDGE WEDGES

Marion Sanders

350° Serves 6 (cut like a pie)

$\frac{1}{2}$ cup butter	2 eggs
1 cup sugar	$\frac{1}{2}$ cup flour
1 oz. unsweetened choc. melted	1 tsp. vanilla

Cream butter and sugar until fluffy. Add eggs beat well. Blend in flour. Add vanills and nuts, if desired. Bake for 25 min. in 9" pie tin. Serve with peppermint stick ice cream.

PECAN HORNS

Norma Rude

350°

1 lb. Fleischmann's margarine	2 tsp. vanilla
1 lb. chopped pecans	15 Tbsp. powder
$\frac{1}{4}$ cup flour	sugar ($1\frac{1}{4}$ cup)

Mix and chill. Shape in balls (or horn shape) Bake in moderate oven till light brown, 15-20 min. Roll in powdered sugar.

DATE NUT COCKIES

Fern Dalrymple

350°

$1\frac{1}{2}$ cup sugar	1 cup Crisco	1 cup black walnuts
3 cup flour	3 eggs	1 cup dates (cut fine)
1 tsp. soda in 2 Tbsp. boiling water		

Mix all ingredients in the order given. Drop on greased cookie sheet.

MACARON COOKIES

Fern Dalrymple

325° Makes 30 cookies

1 pkg. (2cup) Bakers fine grated coconut
 3/4 cup sweetened condensed milk
 1 tsp. vanilla
 1/4 tsp. almond
 Dash of salt

Mix all ingredients together & blend well. Drop from tsp. onto greased cookie sheet. Bake 10-15 min. until light brown. Remove from sheet quickly.

CHRISTMAS TWINKLE

Virginia Courtright

325°

1/2 cup shortening 1/2 tsp. salt 2 Tbsp. lemon
 1/2 cup sugar 2 egg yolks 2 cup flour
 1 tsp. vanilla
 12 red & 12 green cherries(candied)

Mix and cool in refrigerator 2 hours before baking. Form in balls and dip one side in egg white and then in chopped nuts. Bake very slowly. Make very small.

TEATIME TASSIES

Bonnie Staples

325° 25 min.

3 oz. pkg. cream cheese 1/2 cup butter or oleo
 1 cup sifted flour 1 egg
 1 tsp. vanilla 1 Tbsp. soft butter
 2/3 cup chopped pecans 3/4 cup brown sugar
 Dash of salt

Cheese pastry:

Let cream cheese and 1/2 cup butter soften at room temp. Blend. Stir in flour. Chill 1 hour. Shape in 2 dozen 1" balls. Place in tiny ungreased 1 3/4" muffin cups. Press dough on bottom and side of cups.

Filling:

Beat together egg, sugar, 1 Tbsp. butter, vanilla and salt, just till smooth. Add 1/3 cup pecans. Divide mixture among pastry lined cups. Top with remaining pecans. Bake. Cool before removing from pan.

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