



Everyone

likes

Cookies



ROCHESTER GAS AND ELECTRIC
Home Service Department



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DROP COOKIES

CHOCOLATE SUGAR PUFFS

Temp: 350°F Time: 15-20 min

$\frac{1}{2}$ c shortening	2 c sifted all-purpose flour
1 $\frac{2}{3}$ c sugar	2 t baking powder
2 t vanilla	$\frac{1}{2}$ t salt
2 eggs	$\frac{1}{3}$ c milk
2 sqs unsweetened chocolate, melted	$\frac{1}{2}$ c chopped walnuts Sugar

1. Cream shortening, sugar and vanilla thoroughly.
2. Beat in eggs, then melted chocolate.
3. Sift dry ingredients together; add to creamed mixture alternately with milk, blending well. Stir in nuts.
4. Chill 2 to 3 hours.
5. Form in 1" balls and roll in sugar.
6. Place on greased cookie sheet 2 to 3" apart. Bake in preheated oven.

COCOA DROPS

Temp: 350°F Time: 12-15 min

$\frac{1}{2}$ c shortening	$1\frac{1}{2}$ t baking powder
1 c sugar	6 T cocoa
1 egg	$\frac{1}{2}$ c milk
$1\frac{3}{4}$ c sifted all-purpose flour	1 t vanilla
$\frac{1}{4}$ t salt	$\frac{1}{2}$ c nutmeats, chopped

1. Cream shortening and add sugar gradually.
2. Add egg and beat well.
3. Sift flour with dry ingredients. Add alternately with milk and vanilla to creamed mixture. Add nutmeats.
4. Drop on greased cookie sheet and bake in preheated oven.

BUTTERMILK COOKIES

Temp: 400°F Time: 12 min

1 c shortening	1 t baking powder
$\frac{1}{2}$ c sugar	1 t soda
1 egg	$\frac{1}{4}$ t nutmeg
4 c sifted all-purpose flour	1 c sour milk or buttermilk
$\frac{1}{2}$ t salt	

1. Cream shortening and sugar. Add egg and blend well.
2. Sift flour with dry ingredients.
3. Add alternately with sour milk to first mixture.
4. Drop from a teaspoon on greased cookie sheet. Bake in preheated oven.

NOTE: *If sweet milk is to be substituted for sour milk, omit soda and add 2 more t baking powder.*

PEANUT BUTTER COOKIES*Temp: 400°F Time: 10-12 min*

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|-------------------------------|---|
| $\frac{1}{2}$ c shortening | 1 t soda |
| $\frac{1}{2}$ c peanut butter | 1 T boiling water |
| $\frac{1}{2}$ c sugar | $1\frac{1}{2}$ c sifted all-purpose flour |
| $\frac{1}{2}$ c brown sugar | $\frac{1}{4}$ t salt |
| 1 egg | |

1. Cream shortening and peanut butter. Add sugars gradually, creaming well. Add egg and blend well.
2. Dissolve soda in water and add to mixture.
3. Sift flour with salt and add.
4. Form into balls, place on ungreased cookie sheet and press flat with a fork. Bake in preheated oven.

NOTE: This cookie can be forced through a cookie press onto ungreased cookie sheet.

PEANUT BUTTER SWIRLS*Temp: 375°F Time: 12-15 min*

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|--------------------------------|--|
| 1 recipe Peanut Butter cookies | 6 oz pkg semi-sweet chocolate pieces, melted |
|--------------------------------|--|

1. Follow recipe for Peanut Butter Cookies through step 3.
2. Roll dough $\frac{1}{4}$ " thick to a rectangle on waxed paper. Spread with cooled chocolate.
3. Roll jelly-roll fashion, lifting waxed paper slightly with each turn. Chill.
4. Slice. Place on ungreased cookie sheet. Bake in preheated oven.

PRALINE COOKIES*Temp: 375°F Time: 10-12 min*

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| $\frac{1}{2}$ c shortening (part butter) | $1\frac{1}{4}$ c sifted all-purpose flour |
| $1\frac{1}{2}$ c brown sugar | $\frac{1}{2}$ t salt |
| 1 egg | 1 c chopped pecans |
| 1 t vanilla | |

1. Cream shortening and add sugar gradually; cream thoroughly.
2. Add egg and vanilla and beat until well blended.
3. Sift flour with salt and add to creamed mixture. Fold in pecans. Chill.
4. Form dough in small balls about the size of a walnut and place on greased cookie sheet. Flatten out to $\frac{1}{4}$ " with damp paper towel stretched over bottom of a glass.
5. Bake in preheated oven. Cool for 1 minute before removing from pans.

HERMITS*Temp: 350°F Time: 15 min*

1/3 c shortening	$\frac{3}{4}$ t salt
1 c brown sugar	1 T cocoa
2 eggs	$\frac{1}{4}$ t nutmeg
$\frac{1}{4}$ c thick sour milk	$\frac{1}{4}$ t cloves
$1\frac{1}{2}$ c sifted all-purpose flour	1 t cinnamon
$\frac{1}{4}$ t soda	$\frac{1}{2}$ c raisins
1 t baking powder	$\frac{1}{2}$ c chopped nutmeats

1. Cream shortening and add sugar gradually. Add eggs and beat thoroughly. Add milk.
2. Sift flour, soda, baking powder, salt, cocoa and spices; add to first mixture. Stir in raisins and nutmeats.
3. Drop onto a greased cookie sheet and bake in preheated oven.

HONEY WINE DROPS*Temp: 350°F Time: 12-15 min*

$\frac{1}{2}$ c shortening	$\frac{1}{4}$ t salt
1 c plus 2 T honey	1 t soda
2 eggs	$\frac{3}{4}$ c chopped nutmeats
$\frac{1}{2}$ t grated lemon rind	$\frac{1}{4}$ c wine or grape juice
$2\frac{3}{4}$ c sifted all-purpose flour	

1. Cream shortening, add honey gradually and beat only enough to blend.
2. Separate eggs. Add yolks and lemon rind to creamed mixture.
3. Sift flour with salt and soda. Add nuts. Add to first mixture alternately with wine.
4. Beat egg whites until stiff and fold in batter.
5. Drop by teaspoonfuls onto greased cookie sheet. Dust with confectioners' sugar and bake in preheated oven.

CHOCOLATE CHIP COOKIES*Temp: 375°F Time: 10-12 min*

$\frac{1}{2}$ c shortening	$1\frac{1}{4}$ c sifted cake flour
6 T sugar	$\frac{1}{2}$ t soda
6 T brown sugar	$\frac{1}{2}$ t salt
1 egg	$\frac{1}{2}$ c chopped nutmeats
$\frac{1}{2}$ t vanilla	6 oz pkg semi-sweet chocolate
1 t hot water	pieces

1. Cream shortening and sugars.
2. Add egg and beat well. Add water and vanilla.
3. Sift dry ingredients and add to creamed mixture.
4. Fold in nutmeats and chocolate.
5. Drop by spoonfuls on ungreased cookie sheet and bake in preheated oven.

DATE SURPRISE COOKIES*Temp: 375°F Time: 10 min*

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|--|---------------------------|
| $\frac{1}{2}$ c shortening | $\frac{1}{2}$ t soda |
| $\frac{1}{2}$ c sugar | $\frac{1}{4}$ c milk |
| 2 eggs | 1 lb dates |
| 1 t vanilla | $\frac{1}{2}$ lb nutmeats |
| $\frac{1}{2}$ c sifted all-purpose flour | |

1. Cream shortening, add sugar and blend well. Add eggs and vanilla.
2. Sift flour with soda. Add alternately with milk to first mixture.
3. Stuff dates with walnut or pecan meats and dip with a fork in cookie butter.
4. Place on greased cookie sheet and bake in preheated oven.

SPICY CRINKLES*Temp: 375°F Time: 10-12 min*

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|---|------------------------|
| $\frac{3}{4}$ c shortening | 2 t soda |
| 1 c brown sugar | $\frac{1}{4}$ t salt |
| 1 egg | $\frac{1}{2}$ t cloves |
| $\frac{1}{4}$ c molasses | 1 t cinnamon |
| $2\frac{1}{4}$ c sifted all-purpose flour | 1 t ginger |

1. Cream shortening, add sugar gradually. Add egg and molasses.
2. Sift flour with dry ingredients and add to first mixture. Chill.
3. Shape dough into balls the size of walnuts. Dip tops in sugar.
4. Place balls sugared side up 3" apart on greased cookie sheet.
5. Sprinkle 2 or 3 drops of water on each cookie to produce crackled surface. Bake in preheated oven.

*The small-fry love these---***SOFT SUGAR COOKIES***Temp: 375°F Time: 12-15 min*

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|-----------------------------------|------------------------------|
| $\frac{1}{2}$ c shortening | 1 c sugar |
| $\frac{1}{2}$ t salt | 2 eggs |
| $\frac{1}{2}$ t soda | 2 T milk |
| $\frac{1}{2}$ t grated lemon rind | 2 c sifted all-purpose flour |
| $\frac{1}{2}$ t nutmeg | 1 t baking powder |

1. Cream shortening and add salt, soda, lemon rind, nutmeg and blend well. Add sugar gradually and cream well.
2. Add eggs and milk and beat well.
3. Sift flour and baking powder; combine with creamed mixture.
4. Drop from spoon onto greased cookie sheet. Let stand a few minutes, then flatten by pressing with a glass covered with a damp cloth. Sprinkle with sugar and bake in preheated oven.

NOTE: $\frac{1}{2}$ c raisins can be added.

MINT SURPRISE COOKIES*Temp: 375°F Time: 10-12 min*

1 c shortening, (part butter
or margarine)
1 c sugar
 $\frac{1}{2}$ c brown sugar
2 eggs
2 T water

1 t vanilla
 $3\frac{1}{2}$ c sifted all-purpose flour
1 t soda
 $\frac{1}{2}$ t salt
 $9\frac{1}{2}$ oz pkg solid chocolate
mint wafers

1. Cream shortening and sugars.
2. Add eggs and beat well. Add water and vanilla.
3. Sift dry ingredients and add to the first mixture.
4. Drop by teaspoon onto greased cookie sheets 2" apart. Press a mint wafer into dough and cover with another teaspoon of dough to cover wafer. Bake in preheated oven.

PINEAPPLE COOKIES*Temp: 375°F Time: 15-20 min*

$\frac{1}{2}$ c shortening
 $\frac{1}{2}$ c brown sugar
 $\frac{1}{2}$ c sugar
1 egg
2 c sifted all-purpose flour
2 t baking powder

$\frac{1}{4}$ t soda
 $\frac{1}{4}$ t salt
 $\frac{1}{2}$ c crushed pineapple, drained
 $\frac{1}{2}$ c chopped nutmeats
 $\frac{1}{2}$ t vanilla or
1 T lemon juice

1. Cream shortening, add sugars gradually.
2. Add egg and beat well.
3. Sift flour with baking powder, soda and salt. Add to creamed mixture with pineapple, nutmeats and flavoring.
4. Drop on greased cookie sheet. Bake in preheated oven.

APPLESAUCE COOKIES*Temp: 375°F Time: 15 min*

$\frac{1}{2}$ c shortening
1 c sugar
1 egg
2 c sifted all-purpose flour
1 t cinnamon

$\frac{1}{4}$ t cloves
 $\frac{1}{2}$ t salt
 $\frac{1}{2}$ t soda
1 t baking powder
1 c applesauce

1. Cream shortening and add sugar gradually.
2. Add egg and beat well.
3. Sift dry ingredients together and add alternately with applesauce to first mixture.
4. Drop on greased cookie sheet. Bake in preheated oven.

NOTE: For variation substitute 1 c pumpkin or 1 c cooked mashed carrots for 1 c applesauce.

OATMEAL COOKIES

Temp: 375°F Time: 12-15 min

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| $\frac{1}{2}$ c shortening | 1 t cinnamon |
| 1 c sugar | $\frac{1}{2}$ t cloves |
| 1 egg | $\frac{1}{2}$ t allspice |
| $1\frac{1}{2}$ c sifted all-purpose flour | 1 c raisins |
| $\frac{1}{4}$ t salt | $1\frac{3}{4}$ c uncooked oatmeal |
| $\frac{1}{2}$ t soda | $1\frac{1}{3}$ c milk |

1. Cream shortening, add sugar gradually and the egg. Beat well.
2. Sift flour with salt, soda, and spices. Add raisins and oatmeal, and add with the milk to the first mixture.
3. Drop onto greased cookie sheet. Bake in a preheated oven.

TOASTED OATMEAL CRISPS

Temp: 375°F Time: 10-12 min

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| $\frac{1}{2}$ c butter or margarine | $\frac{1}{2}$ c sifted all-purpose flour |
| $2\frac{1}{2}$ c uncooked oatmeal | 1 t cinnamon |
| 1 egg | $\frac{1}{2}$ t salt |
| 1 c brown sugar | $\frac{1}{2}$ t soda |

1. Heat butter in skillet until lightly browned. Add oatmeal, stirring constantly until oats are toasted. Cool.
2. Beat egg and sugar together.
3. Add sifted dry ingredients and toasted oatmeal.
4. Drop by teaspoonfuls onto ungreased cookie sheet. Bake in preheated oven.

SOUR CREAM COOKIES

Temp: 400°F Time: 10-12 min

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| 1 c shortening | 4 t baking powder |
| 2 c sugar | 2 t salt |
| 4 eggs | 1 c dairy sour cream |
| 4 c sifted all-purpose flour | 1 t vanilla |
| 1 t soda | |

1. Cream shortening, add sugar gradually, then eggs and beat until light and fluffy.
2. Sift flour with soda, baking powder and salt, and add alternately with cream to first mixture. Add vanilla.
3. Drop onto ungreased cookie sheet. Bake in preheated oven.

PEPPERMINT KISSES

2 egg whites
 10 T superfine sugar
 Few grains salt

Temp: 275°F Time: 30-35 min

2 T finely crushed pepper-
 mint candy
 $\frac{1}{2}$ c semi-sweet chocolate
 pieces

1. Beat egg whites until stiff enough to hold in points.
2. Add 8 T of the sugar gradually and beat until fluffy.
3. Fold in remaining sugar, salt, candy and chocolate.
4. Drop mixture by spoonfuls on cookie sheet covered with brown paper.
5. Bake until delicately browned, firm and dry.
6. Remove from paper immediately.

CHOCOLATE COCONUT KISSES

3 egg whites
 2 c confectioners' sugar
 $\frac{1}{2}$ c coconut
 1 T flour

Temp: 350°F Time: 12-15 min

1 t vanilla
 Few grains salt
 3 sqs unsweetened chocolate,
 melted and cooled

1. Beat egg whites until stiff.
2. Add sugar gradually, beating until mixture stands in points.
3. Carefully fold in rest of ingredients and drop from a teaspoon onto greased cookie sheet.
4. Bake in preheated oven.

COCONUT MACAROONS I

2 egg whites
 $\frac{3}{4}$ c sugar
 $\frac{1}{4}$ t salt

Temp: 275°F Time: 20-25 min

$\frac{1}{2}$ t vanilla
 1 $\frac{1}{3}$ c coconut

1. Beat egg whites stiff. Add sugar gradually, beating constantly. Fold in rest of ingredients.
2. Drop by spoonfuls onto greased cookie sheet. Bake in preheated oven. Remove from cookie sheet immediately.

NOTE: To make Fruit and Nut Kisses omit coconut and add 1 c dates or prunes and $\frac{1}{2}$ c chopped nutmeats.

COCONUT MACAROONS - II

1 can sweetened condensed milk
 1 lb coconut

Temp: 275°F Time: 20-25 min

$\frac{1}{8}$ t salt
 1 t vanilla

1. Combine ingredients; mix thoroughly.
2. Drop by spoonfuls onto greased cookie sheet. Bake in preheated oven. Remove from cookie sheet immediately.

NOTE: Macaroons and Kisses should be used within one week unless frozen.

BAR COOKIES

BUTTERSCOTCH BARS

Temp: 300°F Time: 40-50 min

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| $\frac{1}{4}$ c shortening | 1 t baking powder |
| 1 c brown sugar | $\frac{1}{4}$ t salt |
| 1 egg | 1 t vanilla |
| 1 c sifted cake flour | $\frac{3}{4}$ c chopped nutmeats |

1. Melt shortening, add sugar and egg.
2. Sift flour with baking powder and salt. Add to first mixture with nutmeats.
3. Pour into greased 8x8x2" pan. Bake in preheated oven. Cut in squares while still warm.

SEVEN LAYER BARS

Temp: 350°F Time: 30-35 min

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| $\frac{1}{2}$ c butter or margarine | 6 oz pkg butterscotch bits |
| 1 c graham cracker crumbs | 1 c chopped pecans |
| 1 c grated coconut | 1 can sweetened condensed milk |
| 6 oz pkg semi-sweet chocolate bits | |

1. Melt butter in 9" square pan.
2. Sprinkle graham cracker crumbs evenly over melted butter.
3. Add rest of ingredients except milk in order as given.
4. Pour condensed milk over top. Do not stir.
5. Bake in preheated oven.
6. Cool before cutting into squares.

OATMEAL MOLASSES SQUARES

Temp: 375°F Time: 20-30 min

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| $\frac{3}{4}$ c shortening | 1 t salt |
| $\frac{1}{2}$ c sugar | $\frac{1}{2}$ t cinnamon |
| $\frac{1}{2}$ c molasses | $\frac{1}{4}$ t cloves |
| 1 egg | $\frac{1}{4}$ c milk |
| 2 c sifted all-purpose flour | 2 $\frac{1}{2}$ c uncooked oatmeal |
| 1 t soda | 1 c seedless raisins |

1. Cream shortening, add sugar and molasses.
2. Add egg and beat well.
3. Add sifted dry ingredients and milk.
4. Fold in oatmeal and raisins.
5. Spread in greased 9x13x2" pan. Bake in preheated oven. Cut into squares while warm.

DATE HONEYS

Temp: 350°F Time: 25-30 min

3 eggs

 $\frac{1}{2}$ t salt

1 c honey

2 c chopped dates

1 $\frac{1}{3}$ c sifted all-purpose
flour

1 c chopped nutmeats

1 t baking powder

1. Beat eggs until thick. Combine with honey.
2. Sift flour with baking powder and salt. Add dates and nutmeats.
3. Combine all ingredients and pour into 7x11x1 $\frac{1}{2}$ " pan.
4. Bake in a preheated oven and cut in bars.

DATE SQUARES

Temp: 350°F Time: 30 min

 $\frac{1}{2}$ lb dates $\frac{1}{2}$ t salt

1 c water

 $\frac{1}{2}$ t soda

1 c sugar

1 $\frac{3}{4}$ c uncooked oatmeal1 $\frac{1}{2}$ c sifted all-purpose flour $\frac{3}{4}$ c shortening

1 c brown sugar

1. Cut up dates, add water and sugar and cook until thick. Cool.
2. Sift flour with brown sugar, salt and soda; add oatmeal. Cut shortening into dry ingredients with a pastry blender until crumbly. Reserve $\frac{1}{2}$ c of mixture. Press rest into a greased shallow 15 $\frac{1}{2}$ x10 $\frac{1}{2}$ x1" pan.
3. Spread date mixture on top and sprinkle with $\frac{1}{2}$ c crumbs.
4. Bake in preheated oven until nicely browned. Cut into squares while still warm.

NOTE: If desired, 1 $\frac{1}{2}$ c of prepared mincemeat or other fruit filling may be used in place of the date filling.

PENUCHE STICKS

Temp: 375°F Time: 15-20 min

4 eggs

1/8 t salt

1 lb (2 $\frac{2}{3}$ c) brown sugar

1 c chopped nutmeats

1 $\frac{1}{2}$ c sifted cake flour

1 t vanilla

1 t baking powder

1. Beat eggs slightly, add sugar and cook over hot water 20 minutes. Cool.
2. Sift flour with baking powder and salt and add to first mixture with nutmeats. Add vanilla.
3. Pour into a well-greased 15 $\frac{1}{2}$ x10 $\frac{1}{2}$ x1" pan and bake in preheated oven. Cut into squares while still warm.

BROWNIES

Temp: 350°F Time: 30-40 min

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| 2 sqs unsweetened chocolate | $\frac{1}{2}$ t salt |
| $\frac{1}{4}$ c milk | $\frac{1}{3}$ c melted shortening |
| 2 eggs | 1 t vanilla |
| 1 c sugar | 1 c chopped nutmeats |
| $\frac{1}{2}$ c sifted cake flour | |

1. Melt chocolate in milk and cook slowly until thick, stirring constantly. Cool.
2. Beat eggs until light, add sugar and then chocolate mixture.
3. Sift flour and salt. Fold into the first mixture. Add shortening, vanilla and nutmeats.
4. Pour into a greased 8x8x2" pan and bake in preheated oven. Cut into squares while still warm.

NOTE: To make Black Walnut Bars use 1 c chopped black walnuts instead of 1 c chopped nutmeats.

CHOCOLATE PEPPERMINT BROWNIES

1. Place 16 chocolate peppermint patties on top of brownies as they are taken from oven.
2. Return to oven 3 minutes to soften patties.
3. Spread patties out to cover entire top of brownies.

CHOCOLATE CHIP BROWNIES

Temp: 350°F Time: 30-35 min

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| $\frac{1}{3}$ c shortening | $\frac{1}{8}$ t soda |
| 1 c brown sugar, | $\frac{1}{4}$ t salt |
| 1 egg, unbeaten | 6 oz pkg semi-sweet |
| 1 c sifted all-purpose flour | chocolate pieces |
| $\frac{1}{2}$ t baking powder | 1 c chopped nutmeats |
| | 1 t vanilla |

1. Cream shortening, add sugar and egg. Beat well.
2. Sift together flour, baking powder, soda and salt. Add to first mixture.
3. Add chocolate, nutmeats and vanilla.
4. Spread in greased 8x8x2" baking pan and bake in preheated oven. Cut while still warm.

NOTE: To keep bar cookies from having ragged edges, cut while still warm but do not remove from pan until cool.

LEMON FROSTED FRUIT BARS*Temp: 400°F Time: 15 min*

1 egg yolk	$\frac{1}{4}$ t soda
$\frac{1}{4}$ c brown sugar	$\frac{1}{4}$ t salt
$\frac{1}{4}$ c molasses	$\frac{1}{2}$ t ginger
$\frac{1}{2}$ c sour cream or sour evaporated milk	$\frac{1}{2}$ c walnuts, chopped medium
$\frac{1}{2}$ c sifted all-purpose flour	$\frac{1}{2}$ c pitted dates ($\frac{1}{4}$ lb)
$\frac{1}{2}$ t baking powder	White icing

1. Blend together the egg yolk, brown sugar, and molasses. Mix well. Blend in sour cream.
2. Sift together the flour, baking powder, soda, salt and ginger, and blend into egg yolk mixture.
3. Add nuts and dates.
4. Spread in lightly greased 9" square pan. Bake in preheated oven. Cut into bars. Leave in pan to cool, then spread with icing.

NOTE: *To sour evaporated milk: Add $\frac{1}{2}$ t vinegar or lemon juice to $\frac{1}{2}$ c evaporated milk.*

CINNAMON CRUNCHES*Temp: 350°F Time: 30 min*

$\frac{1}{3}$ c shortening	$\frac{1}{4}$ t salt
$\frac{1}{2}$ c sugar	$\frac{1}{4}$ t cinnamon
1 egg yolk	1 egg white
2 T milk	3 T sugar
$\frac{1}{4}$ t vanilla	$\frac{1}{4}$ t cinnamon
1 c sifted all-purpose flour	$\frac{1}{4}$ c chopped nutmeats

1. Cream shortening, add sugar gradually and beat well.
2. Add egg yolk, milk and vanilla, and blend.
3. Sift together the flour, salt and cinnamon and add to creamed mixture.
4. Spread mixture in a greased 7x11x $\frac{1}{2}$ " pan.
5. Beat egg white slightly. Spread over surface of dough.
6. Combine sugar, cinnamon and nutmeats. Sprinkle evenly over the top of the dough.
7. Bake in a preheated oven. Cut into bars while still warm.

CHOCOLATE TRIKIES*Temp: 350°F Time: 20 min*

1/3 c shortening

2/3 c sifted all-purpose flour

1/2 t vanilla

1/4 t salt

1 c sugar

1/3 c chopped walnuts

2 eggs

1/4 c chopped raisins

2 sqs unsweetened

1 T milk

chocolate, melted

1. Cream shortening, add vanilla and sugar. Add eggs; beat well. Stir in chocolate. Add sifted dry ingredients; mix thoroughly. Add nutmeats and raisins. Stir in cream.
2. Spread in 2 waxed paper lined, 8x8x2" cake pans. Bake in preheated oven. Cool.
3. Put layers together with 1/2 recipe of Mint Cream Filling on page 16.

BANANA BARS*Temp: 350°F Time: 30 min*

1/4 c shortening

1/2 t salt

1 c sugar

1 c mashed bananas (3 medium)

2 eggs

1 t lemon extract

2 c sifted all-purpose flour

1/2 c chopped nutmeats

2 t baking powder

1. Cream shortening and sugar. Add eggs and mix thoroughly.
2. Sift flour with baking powder and salt.
3. Combine bananas and lemon extract. Add alternately with flour to first mixture. Blend in nutmeats.
4. Pour in a greased 9x13x2" pan. Bake in preheated oven.
5. While still warm, frost with thin confectioners' sugar icing.

ALMOND JAM BARS*Temp: 400°F Time: 25-30 min*

1 1/2 c sifted all-purpose flour

1/2 c shortening (half butter)

1/2 c sugar

1/2 t almond flavoring

1/2 t baking powder

1 egg

1/2 t cinnamon

3/4 c jam

1/4 t cloves

1. Sift flour, sugar, baking powder and spices.
2. Cream shortening, add flavoring and cut into flour mixture.
3. Add egg and mix until well blended.
4. Spread half of mixture on a piece of waxed paper the size of the pan. Chill.
5. Spread rest of mixture in a greased 8x8x2" pan. Spread with jam and cover with chilled mixture.
6. Bake in preheated oven. Cut into bars when cool.

DREAM BARS*Temp: 350°F Time: 40 min*
1 c sifted all-purpose flour

- $\frac{1}{4}$ c shortening
- $\frac{1}{2}$ c brown sugar

1. Cream shortening, add brown sugar, then flour and mix until crumbly.
2. Pat mixture out in a greased shallow pan, 11x7x1 $\frac{1}{2}$ ", and bake 15 minutes.

Prepare the following mixture:

- | | |
|-------------------------------|----------------------|
| 2 T flour | 1 c brown sugar |
| $\frac{1}{2}$ t baking powder | 1 t vanilla |
| $\frac{1}{4}$ t salt | 1 c chopped coconut |
| 2 eggs | 1 c chopped nutmeats |

1. Sift flour with baking powder and salt.
2. Beat eggs until light, add sugar gradually, then vanilla, coconut, and nuts. Add dry ingredients and mix well.
3. Spread over baked mixture, return to oven and bake 25 minutes longer. Cut into bars while still warm.

APPLE OATMEAL BARS*Temp: 350°F Time: 45 min*

- | | |
|------------------------------|----------------------------------|
| 1 c sifted all-purpose flour | $\frac{1}{4}$ c uncooked oatmeal |
| $\frac{1}{2}$ t salt | 2 c sliced apples |
| $\frac{1}{2}$ t soda | 2 T butter or margarine |
| $\frac{2}{3}$ c brown sugar | $\frac{1}{4}$ c sugar |
| $\frac{1}{2}$ c shortening | |

1. Sift flour with salt, and soda, and add brown sugar. Cut in shortening and add oatmeal.
2. Spread half the mixture in a greased baking pan, 8x8x2".
3. Arrange a layer of sliced apples over crumb mixture. Dot with butter and sprinkle with sugar. Cover with remaining crumb mixture. Bake in preheated oven.
4. Cut in bars or squares. Serve with a tart lemon sauce.

TOFFEE SQUARES*Temp: 375°F Time: 25-35 min*

- | | |
|------------------------------|---|
| 1 c shortening | 1 T cinnamon |
| 1 c sugar | Few grains salt |
| 1 egg, separated | $\frac{1}{2}$ c finely chopped nutmeats |
| 2 c sifted all-purpose flour | |

1. Cream shortening, add sugar gradually, creaming after each addition. Add egg yolk and mix well.
2. Sift flour, cinnamon and salt together and add to mixture.
3. Spread smoothly in a large shallow pan, 15 $\frac{1}{2}$ x10 $\frac{1}{2}$ x1" not more than $\frac{1}{4}$ " thick. Over surface brush lightly beaten egg white; cover with chopped nuts.
4. Bake in preheated oven. Cut in squares while still warm.

ROLL-OUT COOKIES

DATE NEWTONS

Temp: 375°F Time: 20-25 min.

- | | |
|---|----------------------|
| 1 c shortening | 1 t baking powder |
| 2 c brown sugar | $\frac{1}{4}$ t salt |
| 2 eggs | $\frac{2}{3}$ c milk |
| $4\frac{1}{2}$ c sifted all-purpose flour | 1 t vanilla |
| 1 t soda | |

1. Cream shortening, add sugar gradually and the eggs. Beat well.
2. Sift flour with soda, baking powder and salt. Add alternately with milk to first mixture. Add vanilla and chill.
3. Roll into strips 4" wide and $\frac{1}{4}$ " thick. Spread a ribbon of date filling down center of dough and fold edges over.
4. Place on a greased cookie sheet, fold side down and bake in a preheated oven. Cut in thick slices while warm.

DATE FILLING

- | | |
|-----------------------|-----------|
| 2 c chopped dates | 1 T flour |
| $\frac{1}{2}$ c sugar | 1 c water |

1. Mix all the ingredients and cook until smooth. Cool.

BUTTERSCOTCH WHIRLS

Temp: 400°F Time: 10-12 min

- | | |
|------------------------------|------------------------------|
| $\frac{1}{2}$ c shortening | $\frac{1}{2}$ t vanilla |
| 1 c brown sugar | 2 c sifted all-purpose flour |
| 1 egg | $\frac{1}{2}$ t soda |
| $1\frac{1}{2}$ t lemon juice | $\frac{1}{2}$ t salt |

1. Cream shortening. Add sugar gradually. Beat in egg and flavorings.
2. Sift flour, soda and salt and add to dry ingredients.
3. Roll into a rectangle $\frac{1}{4}$ " thick.
4. Spread with date filling; roll like a jelly roll and place in refrigerator to chill.
5. Cut in thin slices and place on greased cookie sheet. Bake in preheated oven.

SOFT GINGER COOKIES*Temp: 400°F Time: 12-15 min*

1 c lard or 1 c plus 2 T shortening	3½ c sifted all-purpose flour
1 c molasses	1 T soda
2 eggs	2 t ginger
	1 t salt

1. Cream shortening, add molasses and cream well.
2. Add eggs and beat well.
3. Sift flour with soda, ginger and salt. Add to first mixture and mix well.
4. Chill dough. Roll and cut out. Place on ungreased cookie sheet and bake in a preheated oven; or form dough into balls, place on cookie sheet and press flat with fork or tumbler. Bake in preheated oven.

NOTE: *These cookies may also be dropped.*

GINGER SNAPS*Temp: 400°F Time: 8-10 min*

1 c shortening	1 T ginger
1 c sugar	1 t cinnamon
1 c molasses	½ t salt
1 T vinegar	1 t soda
2 eggs, beaten	6 c sifted all-purpose flour

1. Combine shortening, sugar, molasses, and vinegar in saucepan. Heat to boiling, remove and cool. Add eggs.
2. Sift dry ingredients together and add to first mixture. Chill.
3. Roll very thin, cut into rounds and place on greased cookie sheet. Bake in preheated oven.

NOTE: *If desired this mixture may be shaped into gingerbread men.*

MOLASSES COOKIES (CRISP)*Temp: 375°F Time: 8-10 min*

2/3 c shortening	1 t ginger
¾ c molasses	1 t salt
3 c sifted all-purpose flour	1½ t soda

1. Cream shortening, add molasses and beat until creamy.
2. Sift dry ingredients together and add to first mixture. Chill if very soft.
3. Roll out ¼" thick. Cut with fancy cutter. Place on ungreased cookie sheet. Bake in a preheated oven.

CHOCOLATE BUTTER MINTS*Temp: 400°F Time: 8 min*

$\frac{1}{2}$ c shortening	2 c sifted all-purpose flour
1 c sugar	2 t baking powder
1 egg	$\frac{1}{2}$ t salt
3 sqs unsweetened chocolate, melted	$\frac{1}{4}$ c milk

1. Cream shortening, add sugar, egg and cooled chocolate. Beat well.
2. Sift flour with baking powder and salt.
3. Add milk and sifted dry ingredients to creamed mixture.
4. Roll out and cut with a floured cutter. Place on ungreased baking sheet.
5. Bake in preheated oven. Cool and put together with Mint Cream Filling.

Mint Cream Filling

2 c confectioners' sugar	$2\frac{1}{2}$ T cream
$\frac{1}{8}$ t salt	1 t peppermint extract

1. Sift sugar. Add rest of the ingredients. Cream until smooth.

CUT-OUT COOKIES*Temp: 400°F Time: 10-12 min*

1 c shortening	1 c sugar
4 c sifted all-purpose flour	$\frac{1}{4}$ c milk
$\frac{1}{2}$ t salt	1 t vanilla
2 eggs	1 t soda

1. Cut shortening into flour as in pastry and add salt.
2. Combine eggs and sugar and beat well. Combine milk, vanilla, and soda. Add to flour mixture and mix well.
3. Roll out $\frac{1}{4}$ " thick and cut with fancy cutters. Place on ungreased cookie sheet and bake in preheated oven.
4. Frost with thin confectioners' sugar icing and sprinkle with colored sugar; or if desired, sprinkle with colored sugar before baking.

NOTE: *If very thin cookies are made, bake only 8-10 minutes.*

FILLED COOKIES*Temp: 400°F Time: 10-12 min*

1. Roll Cut-Out Cookie dough $\frac{1}{8}$ " thick and cut with large round cookie cutter.
2. Place a spoonful of any desired fruit filling in center. Fold edges together and press firmly.
3. Place on lightly greased cookie sheet and bake in preheated oven.

PRUNE SANDWICH COOKIES

Temp: 375°F Time: 12-15 min

1 c shortening	2½ c uncooked oatmeal
½ c brown sugar	1½ c whole wheat flour
1 t soda	1 c sifted all-purpose flour
½ c water	½ t salt

1. Cream shortening, add sugar gradually and the soda dissolved in the water. Add the oatmeal, flour and salt. Chill.
2. Roll out ¼" thick and cut with a large cutter.
3. Put a spoonful of Prune Filling in center of each cookie and fold over, pressing edges together.
4. Place on a greased cookie sheet and bake in a preheated oven.

PRUNE FILLING

1 c prune pulp	½ c sugar
½ c water	1 T lemon juice

1. Cook the prune pulp, water and sugar until thick. Add the lemon juice.

NOTE: Date filling may be used. See page 14

PINWHEEL COOKIES

Temp: 400°F Time: 8-10 min

4 c sifted all-purpose flour	2 eggs, well beaten
4 t baking powder	1 t vanilla
½ t salt	½ c milk
1 c shortening	3 sqs unsweetened chocolate,
2 c sugar	melted

1. Sift flour with baking powder and salt.
2. Cream shortening, add sugar gradually and the eggs. Add vanilla, milk and flour.
3. Divide mixture in half and add the chocolate to one half. Roll white mixture out into a rectangular sheet ¼" thick.
4. Roll chocolate mixture into a similar sheet on waxed paper and place over white dough. Peel off waxed paper. Trim edges of dough to make them even. Roll up like jelly roll.
5. Wrap in waxed paper and store in refrigerator until firm.
6. Cut in thin slices, place on ungreased cookie sheet and bake in a preheated oven.

REFRIGERATOR COOKIES

BUTTER CRISPS

Temp: 400°F Time: 10-12 min

- | | |
|-------------------------------------|----------------------|
| $\frac{1}{4}$ c butter or margarine | 1 egg |
| $\frac{1}{2}$ c sugar | 1 T vanilla |
| 3 c sifted all-purpose flour | 1 c chopped nutmeats |
| $\frac{1}{4}$ t salt | |

1. Cream butter, add sugar, and beat until light and fluffy.
2. Sift flour with salt. Add 1 c of flour to the butter mixture, then add the egg and blend well. Add remaining flour, vanilla and nutmeats.
3. Shape into rolls, wrap in waxed paper and chill until firm. Slice thin and place on ungreased cookie sheet. Bake in preheated oven.

ORANGE PECAN COOKIES

Temp: 375°F Time: 10-12 min

- | | |
|-----------------------------|--------------------------------|
| 1 c shortening | 1 T grated orange rind |
| $\frac{1}{2}$ c brown sugar | 2 c sifted all-purpose flour |
| $\frac{1}{2}$ c sugar | $\frac{1}{8}$ t salt |
| 1 egg, well beaten | $\frac{1}{4}$ t soda |
| 2 T orange juice | $\frac{1}{2}$ c chopped pecans |

1. Cream shortening, add sugars gradually, the egg, orange juice and rind. Cream well.
2. Sift flour with salt and soda. Add nuts and add to first mixture.
3. Shape into a roll, wrap in waxed paper and chill.
4. Slice $\frac{1}{8}$ " thick and place on ungreased cookie sheet. Bake in preheated oven.

LEMON PECAN REFRIGERATOR COOKIES

1. Prepare recipe for Orange Pecan Cookies omitting orange juice and grated orange rind.
2. Add 1 T lemon juice, 1 T water and 1 T grated lemon rind.

REFRIGERATOR COOKIES

Temp: 375°F Time: 10-12 min

- | | |
|-----------------------------------|--------------------------------------|
| $\frac{1}{4}$ c melted shortening | $\frac{1}{2}$ t cloves |
| 2 c brown sugar | $\frac{1}{2}$ t nutmeg |
| 3 eggs | 2 t soda |
| 4 c sifted all-purpose flour | 1 c finely chopped
salted peanuts |
| 1 t cinnamon | |

1. Mix shortening and brown sugar; add eggs and beat well.
2. Sift flour with cinnamon, cloves, nutmeg and soda. Add peanuts and combine with first mixture.
3. Shape into a roll, wrap in waxed paper and chill.
4. Slice very thin, place on ungreased cookie sheet. Bake in preheated oven.

COCONUT WAFERS*Temp: 375°F Time: 12-15 min*

- | | |
|------------------------|------------------------|
| 3 eggs | 5½ c sifted cake flour |
| ½ c brown sugar | ¼ t salt |
| 1 c sugar | 1 t soda |
| 1½ c melted shortening | 4 c coconut, chopped |

1. Beat eggs until light; add sugars gradually. Add shortening and mix well.
2. Sift flour with salt and soda. Add to first mixture. Fold in coconut.
3. Shape into a roll, wrap in waxed paper and chill.
4. Slice very thin and bake in preheated oven.

REFRIGERATOR FUDGE COOKIES*Temp: 400°F Time: 10-12 min*

- | | |
|--|------------------------------|
| ½ c shortening | ¼ t soda |
| ½ c brown sugar | 3 T sour milk |
| ½ c sugar | 2 c sifted all-purpose flour |
| 1 egg | ½ t baking powder |
| 2 sqs unsweetened chocolate,
melted | ¼ t salt |
| ½ t vanilla | ½ c chopped nutmeats |

1. Cream shortening, add sugars gradually and the egg. Beat well. Add chocolate and vanilla.
2. Dissolve soda in sour milk and add to creamed mixture.
3. Sift flour with baking powder and salt. Add with nutmeats to first mixture.
4. Shape into a roll, wrap in waxed paper and chill.
5. Cut into thin slices, place on ungreased cookie sheet and bake in preheated oven.

CREAM CHEESE SAND TARTS*Temp: 375°F Time: 12-15 min*

- | | |
|-----------------------|-------------------------------------|
| 3 oz pkg cream cheese | 1 T milk |
| 1/3 c shortening | 1 t vanilla or grated lemon
rind |
| ¼ c sugar | Sugar |
| 1 egg | Chopped nutmeats |
| 2 c sifted cake flour | |
| ¼ t salt | |

1. Cream the cream cheese and shortening. Add sugar and egg and beat well.
2. Sift flour with salt and add to the creamed mixture.
3. Add milk and flavoring.
4. Shape into a roll, wrap in waxed paper and chill.
5. Slice thin and place on ungreased cookie sheet. Sprinkle with sugar and chopped nutmeats.
6. Bake in preheated oven.

COOKIE-PRESS COOKIES

It is best to shape cookie press cookies on ungreased cookie sheet.

CHOCOLATE FANCIES

Temp: 400°F Time: 8-10 min

$\frac{1}{2}$ c shortening	1 T milk
$\frac{1}{2}$ c sugar	1 t vanilla
1 egg	$\frac{1}{4}$ t salt
1 sq unsweetened chocolate, melted	2 c sifted all-purpose flour

1. Cream shortening, add sugar and beat until light.
2. Add egg, chocolate, milk and vanilla.
3. Sift together salt and flour and add to chocolate mixture.
4. Press through cookie press, or mold into balls and press flat on ungreased cookie sheet. Bake in preheated oven.

NOTE: 2 T cocoa may be used in place of chocolate. Sift with flour.

COOKIE PRESS COOKIES

Temp: 400°F Time: 8-12 min

$\frac{1}{2}$ c shortening (part butter)	1 t vanilla
$\frac{3}{4}$ c brown sugar	$\frac{1}{4}$ t salt
1 egg	4 c sifted all-purpose flour

1. Cream shortening until smooth.
2. Roll or sift brown sugar to remove all lumps. Add to shortening and cream well. Add egg, vanilla and salt.
3. Add flour and mix well.
4. Put through cookie press onto ungreased cookie sheets. Or shape dough into small balls the size of a walnut, place on cookie sheet and press with fork.
5. Bake in preheated oven.

SPRITZ COOKIES

Temp: 375°F Time: 10-12 min

1 c shortening (half butter or margarine)	3 egg yolks
$\frac{2}{3}$ c sugar	$2\frac{1}{2}$ c sifted all-purpose flour
	$\frac{1}{8}$ t salt

1. Have shortening soft; cream, and add sugar gradually.
2. Measure egg yolks and add water to make $\frac{1}{4}$ c. Beat well. Add to creamed mixture.
3. Add flour and salt.
4. Shape into balls and place on ungreased cookie sheet or force through cookie press.
5. Bake in preheated oven.

MIX-TRIX

HOME PREPARED MIXES

MASTER-MIX

9 c sifted all-purpose flour $\frac{1}{4}$ c baking powder
1 T salt 2 c shortening

1. Sift flour with salt and baking powder
2. Add shortening and cut into flour with a pastry blender until the mixture resembles coarse cornmeal.
3. Store in a covered container on cupboard shelf. Use as desired for the following recipes. Makes 13 cups.

MOLASSES COOKIES

Temp: 375^oF Time: 12-15 min

3 c Master Mix 1 t allspice
 $\frac{1}{4}$ c sugar $\frac{1}{4}$ t soda
 $1\frac{1}{2}$ t ginger $\frac{1}{4}$ c milk
1 t cinnamon 1 egg, beaten
1 t cloves $\frac{3}{4}$ c molasses

1. Combine mix, sugar, spices and soda.
2. Add milk, egg and molasses. Mix thoroughly.
3. Drop by spoonfuls on greased cookie sheet. Bake in preheated oven.

NOTE: For a milder flavor cookie, use less of the spices.

BROWNIES

Temp: 350^oF Time: 25-30 min

$1\frac{1}{2}$ c Master Mix $\frac{1}{2}$ t vanilla
1 c sugar 2 sqs unsweetened chocolate,
1 c chopped pecans melted
2 eggs, well beaten

1. Combine mix, sugar and pecans.
2. Add eggs, vanilla and chocolate and mix thoroughly. Batter will be stiff.
3. Spread evenly in a greased 7"x11"x $1\frac{1}{2}$ " shallow pan. Bake in preheated oven.
4. Cut into squares while warm, then cool slightly before removing from pan.

OATMEAL COOKIE MIX

3 c sifted all-purpose	2 c sugar
1 t baking powder	2 c uncooked oatmeal
$1\frac{1}{2}$ t salt	$1\frac{1}{2}$ c shortening

1. Sift together flour, baking powder, salt and sugar. Stir in oatmeal.
2. Cut in shortening with pastry blender until well blended.
3. Store in covered container on cupboard shelf. Makes $3\frac{1}{2}$ cups.

OATMEAL CHOCOLATE DROPS

Temp: 375°F Time: 12-15 min

2 c Oatmeal Cookie Mix	$\frac{1}{4}$ c hot water
$\frac{1}{2}$ c chopped nutmeats	1 t vanilla
2 sqs unsweetened chocolate, melted	

1. Combine all ingredients and mix well.
2. Drop onto a greased cookie sheet and bake in preheated oven.
3. Remove to cooling rack and sprinkle with confectioners' sugar.

ROLLED COOKIES

Temp: 375°F Time: 10-12 min

1 egg	$2\frac{1}{2}$ c Oatmeal Cookie Mix
1 t vanilla	

1. Beat egg, add vanilla and cookie mix. Stir until well blended.
2. Roll out to $1/8$ " thickness. Cut into fancy shapes.
3. Place on a greased cookie sheet and bake in preheated oven.

NOTE: *This dough may be used as a refrigerator cookie by shaping in roll; wrap in waxed paper and chill. Slice thin and bake at same temperature and time as for rolled cookies.*

PACKAGED MIXES

WALNUT DATE BARS

Temp: 375°F Time: 25-30 min

- | | |
|------------------------|----------------------------------|
| 2 eggs, beaten | 1 pkg white layer cake mix |
| 2 T water | 1 c chopped dates |
| 4 t grated orange rind | $\frac{1}{2}$ c chopped nutmeats |

1. Combine eggs, water, orange rind and cake mix. Stir until well blended.
2. Fold in dates and nutmeats.
3. Spread into a 13x9 $\frac{1}{2}$ x2" greased pan.
4. Bake in preheated oven. Cool slightly and cut into bars.

LEMON-CARAWAY REFRIGERATOR COOKIES

Temp: 400°F Time: 8-10 min

- | | |
|-----------------------|--------------------------------------|
| 1 egg | $\frac{1}{4}$ t caraway seeds |
| 1 T lemon juice | 1 pkg white or yellow layer cake mix |
| 1 t grated lemon rind | |

1. Beat egg, add rest of ingredients and mix until well blended.
2. Shape into rolls and wrap in waxed paper. Chill.
3. Slice thin and place on a greased cookie sheet.
4. Bake in preheated oven.

DROP COOKIES

Temp: 350°F Time 10-12 min

1. Use the eggs as directed on package of layer cake mix and only 2 T of liquid.
2. Mix according to directions on box.
3. Drop from teaspoon on a greased cookie sheet.
4. Bake in preheated oven.

EXTRA SPECIAL PARTY COOKIES (Unbaked)

SEMI-SWEET QUICKIES

6 oz pkg (1c) semi-sweet chocolate bits
1 T water
2 c any ready-to-eat cereal
 $\frac{1}{4}$ c light corn syrup

1. Combine chocolate bits, corn syrup and water, and melt over low heat.
2. Stir in cereal gently until coated.
3. Drop by teaspoonfuls on waxed paper lined cookie sheet.
4. Chill until firm. Makes $2\frac{1}{2}$ -3 doz.

Variations:

Follow recipe above using only 3 T light corn syrup. Substitute one of the following for cereal: $1\frac{1}{4}$ c mixed candied fruit; $1\frac{1}{2}$ c shredded coconut; 1 c chopped dates; $1\frac{1}{2}$ c raisins; 1 c salted nuts.

PECAN BALLS

1 c confectioners' sugar
2 T cocoa
 $2\frac{1}{2}$ c finely crushed packaged vanilla wafers
3 T corn syrup
3 T fruit juice
2 t vanilla
 $\frac{1}{4}$ t almond flavoring
1 c finely chopped pecans
Sugar

1. Sift sugar and cocoa together and combine with cookie crumbs and nuts.
2. Add corn syrup, fruit juice and flavorings. Roll into 1" balls and then in granulated sugar.
3. Store in tightly covered container.

NOTE: *Finely chopped coconut may be substituted for half of the nuts.*

MARSHMALLOW FUDGE COOKIES

2 sqs unsweetened chocolate
1 c evaporated milk
2 c sugar
 $\frac{1}{4}$ t salt
1 T butter or margarine
24 marshmallows, quartered
1 t vanilla
3 c graham cracker crumbs
1 c chopped nutmeats

1. Combine chocolate, milk, sugar and salt in a saucepan and cook slowly until mixture thickens, stirring occasionally. Remove from heat and add butter. Cool slightly.
2. Add marshmallows, vanilla, crumbs and nutmeats. Mix well.
3. Press into a well-greased 9" square pan and chill several hours or overnight. Cut into squares.

COOKIE MAKING HINTS

Use bright, shiny metal baking sheets for even browning. Dull or dark pans will cause the cookies to brown to rapidly on the bottom.

When two sheets of cookies are to be baked at the same time, the oven racks should be placed to divide the space in the oven into thirds. There should be at least 2" between pan and wall of oven on all sides for even heat circulation.

Grease cookie pans, if cookies are low in shortening or contain fruit or molasses.

Cool cookies on large cake racks. Spread cookies flat to prevent curling as they cool.

When cookies are cool, arrange in layers, with waxed paper between the layers, in a tin box or pottery jar. To keep the cookies soft and chewy, use an airtight container.

To keep cookies crisp, place them in a can with a loose cover. They will remain dry and crisp except in very humid weather, and can be dried again in the oven at a low temperature.

FREEZING COOKIES (Baked)

Most cookies freeze well. Wrap while still warm by placing a piece of waxed paper between each cookie stacking in a long roll or carton. Wrap in aluminum foil, or plastic bags.

To defrost, unwrap and place on serving plate if they are to be served within 30 minutes, or thaw in unopened package at room temperature. If warm cookies are desired, heat in foil at 250°F for 15 minutes.

This booklet was prepared by the home economists of our Home Service Department for your enjoyment. They are always willing to assist you with any questions you have pertaining to meal preparation, canning, freezing, laundry or appliances. There is also a kitchen planning and lighting consultation service available in Home Service.

Please call on us whenever you feel we can help.

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Rochester Gas And Electric Corporation**