

Cookies

Soenchi (kisses)

Whites of 3 eggs, beaten stiff 1 Cup sugar
1 Tbsp. cornstarch

Combine in given order. Remove the lid of the kettle, set the bowl in the kettle and stir for 15 minutes. Add 2 cups of grated coconut if desired. Otherwise drop plain on buttered paper. Brown in very slow oven.

From Woman's Club Cookbook,
published in 1945

Pineapple Cookies

Mix together well:

1 Cup shortening (margarine)
1 Cup white sugar
1 Cup brown sugar
2 Eggs
1 tsp. vanilla
 $\frac{1}{2}$ tsp. salt

To this add:

1 Cup drained crushed pineapple
1 Cup nuts
4 Cups flour
1 tsp. soda
1 tsp. baking powder

Drop by teaspoonsful onto greased cookie sheet and bake at 350° until lightly browned. Ice with: 2 cups sifted confectioners sugar, 2 Tbsp. butter, pineapple juice to moisten.

Joyce Nelson

Oatmeal Bars

$\frac{1}{2}$ Cup shortening Few grains salt
 $\frac{3}{4}$ Cup firmly packed brown sugar $\frac{3}{4}$ Cup milk
1 Cup flour 1 Cup rolled oats
 $\frac{1}{2}$ tsp. baking powder $\frac{3}{4}$ Cup chopped seedless raisins

Cream together shortening and sugar. Sift together flour, baking powder and salt; add alternately with milk to creamed mixture. Add oats and raisins; mix well. Spread in greased pan 8"x8"x2". Bake in moderate oven (350 degrees) 45 min. Cool; cut in bars.

Mrs. Louis D. Dittle

Chocolate Chips

Combine and melt in double boiler: 3 Tbsp. peanut butter
Add: 3 cups corn flakes 1 pkg. chocolate chips

Drop from teaspoon onto waxed paper. Let stand 48 hours.

Jean Sills

Cookies

Oatmeal Peanut Butter Cookies

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|----|--------------------------|----|---------------|
| 1½ | Cups raisins or currants | ½ | tsp. salt |
| | Boiling water | ¾ | tsp. soda |
| 1 | Cup butter or margarine | 2 | tsp. cinnamon |
| 2 | Cups sugar | 5 | Tbsp. milk |
| ½ | Cup peanut butter | 2 | tsp. vanilla |
| 3 | Eggs, well beaten | 1¼ | Cups oatmeal |
| 3 | Cups flour | | |

Pour boiling water over the raisins, let stand 5 minutes, then drain and pat dry with paper towels. Cream butter and sugar together thoroughly. Blend in the peanut butter. Add the beaten eggs and mix well. Sift flour, measure, and sift with salt, soda, and cinnamon. Blend flour into the creamed mixture along with the milk. Stir in vanilla, rolled oats, and raisins. Drop by teaspoonsful onto a ungreased cookie sheet. Bake in a moderately hot oven (375°) about 15 minutes. Makes about 8 dozen medium sized cookies.

Mrs. R. F. Martin

Chocolate Bits and Graham Cracker Cookies

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|---|----------------------------|---|-----------------------------|
| 2 | Cups Graham cracker crumbs | 1 | pkg. chocolate bits (6 oz.) |
| 1 | Can condensed milk | 1 | tsp. vanilla |

Mix above ingredients together. Place in well greased 8" square pan and bake 30 minutes at 350 degrees. Makes approx. 16 squares.

Debby Cooke

Brandy Snaps

| | | | |
|---|-------------------------|---|--------------------------|
| 2 | oz. butter or margarine | 2 | oz. plain flour |
| 2 | oz. golden syrup | ¼ | Level tsp. ground ginger |
| 1 | oz. caster sugar | | Whipped cream |

Measure butter or margarine, syrup and caster sugar into small pan. Heat gently, stirring until fat is melted and mixture is thin. Sift flour with ground ginger and stir into hot mixture until quite smooth and well blended.

Drop mixture from small teaspoon on to well-greased baking sheets. Allow plenty of space between snaps, as they will spread while cooking. Bake in hot oven (400°) for about 7 mins. or until golden brown.

Lift snaps carefully, one at a time from baking tray with palette knife. Quickly roll each one round greased handle of wooden spoon. Remove at once and coll on wire rack. Serve plain or filled with whipped cream.

Ida Rose

Chocolate Oatmeal Cookies

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|-----------------------------------|-----------------------------|
| 1 Cup pastry or all-purpose flour | 1 Egg, well beaten |
| 1 tsp. baking powder | 2 Squares chocolate, melted |
| ½ tsp. salt | 1 tsp. vanilla |
| ½ Cup shortening | 1 tsp. almond flavoring |
| 1 Cup sugar | 1 Cup quick-cooking oatmeal |

Sift together flour, baking powder, and salt. Cream shortening with sugar. Beat in egg, chocolate, and flavorings. Stir in flour and oatmeal.

Arrange by teaspoonsful on buttered cookie sheet. Flatten with a knife dipped in water. For very delicate cookies, flatten until the cookies are almost paper thin - a slow task but a rewarding one. Bake at 350° until delicately brown (8 to 10 minutes). Remove from cookie sheet while still warm. Makes 60.

Ruth Fish

Refrigerator Spice Cookies

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|-------------------------------|---------------------------|
| 1 Cup shortening | ½ tsp. salt |
| ½ Cup granulated sugar | 2 tsp. cinnamon |
| ½ Cup brown sugar | ¼ tsp. nutmeg |
| 1 Egg | ¼ tsp. cloves |
| 2¼ Cups sifted enriched flour | ½ Cup finely chopped nuts |
| ½ tsp. soda | |

Cream together shortening and sugars; add egg and beat well. Sift together dry ingredients; stir into creamed mixture. Add nuts. Shape in rolls about 2½ inches across. Wrap in waxed paper; chill thoroughly. Slice very thin, ⅛ inch or less. Bake 1 inch apart on lightly greased cooky sheet in moderate oven (375 degrees F.) 5 to 7 minutes or till delicately browned. Remove at once to rack. Makes 5 to 6 dozen.

Mrs. Louis D. Dittle

Cookies

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|----------------------|---------------------|
| 1 Cup shortening | ½ tsp. salt |
| 1 Cup white sugar | 2 Cup rice krispies |
| 1 Cup brown sugar | ¼ Cup rolled oats |
| 2 Eggs | (Or 1 cup each) |
| 1 tsp. vanilla | 1 Cup coconut |
| 2 Cups flour | ½ Cup nuts |
| 1 tsp. soda | 6 Cherries cut fine |
| ½ tsp. baking powder | ¼ Cup raisins |

Cream shortening and sugar. Add eggs. Stir in combined ingredients. Bake 10 minutes in 350 degree oven. Makes 8 dozen cookies.

Mrs. W. Norris

Cookies

Fruit Bars

(Makes about 16 doz. cookies)

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|---|----------------------------------|
| $\frac{3}{4}$ Cup butter | $1\frac{1}{2}$ Cups chopped nuts |
| $2\frac{1}{4}$ Cups sugar | Little evap. milk |
| 2 Eggs | 1 tsp. vanilla |
| $\frac{1}{2}$ Cup molasses | 1 Tbsp. cinnamon |
| $\frac{1}{2}$ Cup water | $\frac{1}{2}$ tsp. nutmeg |
| 6 Cups flour | $\frac{1}{4}$ tsp. mace |
| $1\frac{1}{2}$ Lbs. cut-up dried fruit (prunes, dates, figs, apricots, e.g.) | 1 tsp. salt |
| | 1 tsp. soda |

Cream butter and sugar, add eggs and mix well. Add molasses, water, vanilla. Sift together dry ingredients and add to mixture. Mix well. Add fruits and nuts. Oil hands and roll dough into long rolls, place on cookie sheets and flatten with palm of hand. Brush with evaporated milk and bake 20 minutes at 350°. Cut while warm into diamond shapes, 1 inch wide. May be frosted with plain white icing. These cookies improve with age, will keep very well if out of reach of children. They are nice Christmas cookies.

Frances M. van Schouwen

Date Squares

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|---------------------------------|-------------------------|
| $1\frac{1}{2}$ Cups rolled oats | 1 tsp. baking powder |
| $1\frac{1}{2}$ Cups flour | $\frac{1}{2}$ tsp. salt |
| 6 Ounces crisco or butter | 1 Cup light brown sugar |

Cream together 1 cup brown sugar & crisco. Then add oats, flour, salt & baking powder. Cook until tender 1 lb. dates (cut up) and 1 cup brown sugar and 1 cup water. Put $\frac{1}{2}$ of crumb mixture into dish, then spread date mixture on top. Then add the rest of the crumb mixture. Bake in moderate oven 300° to 350° F. about 20 minutes to $\frac{1}{2}$ hour. Let cool, then cut in squares.

Mrs. C. Leonard

Mince Meat Squares

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|---------------------------|-------------------------------|
| $1\frac{1}{4}$ Cups flour | $\frac{3}{4}$ Cup brown sugar |
| 1 Cup rolled oats | $\frac{1}{2}$ tsp. salt |

Mix above together.

Cut in $\frac{1}{2}$ cup shortening until crumbly. Spread half of this mixture in pan and add $1\frac{1}{2}$ cup moist mince meat. Over the mince-meat spread the remaining crumbly mixture and press down with spoon. Sprinkle a little milk on top and bake in 400 degrees oven for 30 minutes. Cool and cut into bars, about 15 bars.

Dollie Chod

Walnut Butter Cookies

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|----|-------------------------------|---|-------------------------------|
| 1½ | Cups sifted all-purpose flour | 2 | tsp. instant coffee |
| ½ | Cup granulated sugar | 1 | Cup butter or margarine |
| ¼ | tsp. salt | ¼ | Cup walnuts, coarsely chopped |

Start heating oven to 300° F. Into medium bowl sift flour, salt and coffee. With pastry blender or two knives used scissors-fashion, cut in butter until it is the size of small peas. Press dough together. Shape into small balls; roll in walnuts. Place 2" apart on ungreased cookie sheets; flatten with bottom of glass dipped in sugar. Bake about 20 minutes or until edges are very lightly browned. Cool slightly; remove to wire rack. Makes about 3 dozen.

Lucille Lambert

Fruit Cake Cookies

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|----|------------------------------|---|-------------------------------------|
| ½ | Cup brown sugar, packed well | 1 | Lb. pecans, broken in half |
| ½ | Cup butter | 1 | Lb. raisins, |
| 2 | Eggs | ½ | Lb. candied cherries |
| 1 | Wine glass tart jelly | ½ | Lb. candied pineapple |
| 1½ | Cups sifted flour | ½ | Lb. dates |
| 1½ | Tbsp. sour milk | ½ | tsp. allspice, nutmeg, cloves, cin- |
| 2 | tsp. soda | | namon |

Cream the butter and sugar. Add the jelly and eggs and mix well. Dissolve the soda in sour milk and add to butter mixture with one half the flour. Add all spices. Dredge the fruit and nuts with remaining flour and add to mixture. Stir well. Drop by spoonful on a greased and floured cookie sheet. Decorate with nuts or cherries. Bake 25 min. at 325°.

These cookies are better when baked and stored in tins for a few weeks.

Mrs. I. D. Stanaland

Scots Shortbread

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|---|------------|---|----------------|
| ½ | Cup butter | ¼ | Cup sugar |
| ¾ | Cup flour | ¼ | Cup cornstarch |

Cream butter and sugar. Sift together flour and cornstarch and gradually stir in. Roll into ball and place on ungreased baking sheet. Press out with fingers and prick with fork to prevent rising. Bake at 325° for 30 minutes. Cut while warm.

Lynn Scott

Cookies

Crisp Toffee Bars

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|------------------------------|--|
| 1 Cup butter or margarine | 1 6oz. pkg. chocolate morsels (chips) |
| 1 Cup brown sugar | |
| 1 tsp. vanilla | 1 Cup chopped nuts |
| 2 Cups sifted enriched flour | |

Thoroughly cream together butter, sugar, and vanilla. Add flour, mix well. Stir in chocolate and nuts. Press mixture into ungreased $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ inch jelly-roll pan. Bake in moderate oven (350 degrees) 25 minutes or until browned. While warm, cut in bars or squares. Cool before removing from pan. Makes about 5 dozen.

Mrs. Louis D. Dittle

Congo Squares

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|---------------------------------------|---|
| $2\frac{3}{4}$ Cups sifted flour | $2\frac{1}{4}$ Cups brown sugar (1 lb. box) |
| $2\frac{1}{2}$ tsp. baking powder | 3 Eggs |
| $\frac{1}{2}$ tsp. salt | 1 Cup nuts broken |
| $\frac{2}{3}$ Cup shortening (melted) | 1 pkg. Nestle chocolate chips |

1st Mix and sift flour, baking powder, and salt.

2nd Put brown sugar in mixture bowl on slow to break up lumps. Pour melted shortening over slowly. Stir until well mixed. Allow to cool slightly and add eggs one at a time, beating well after each addition. Add dry ingredients then the nuts and chocolate chips. Pour into greased pan $15\frac{1}{2} \times 3 \times 10\frac{1}{2}$. Bake at 350° 25 or 30 min. When almost cool cut into squares.

Nell Deese

Saucepan Brownies

Melt in saucepan, stirring constantly:

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| $\frac{1}{3}$ Cup shortening | 2 Squares baking chocolate |
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Add:

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| 1 Cup sugar | 2 Eggs |
| $\frac{1}{2}$ tsp. vanilla | |

Add and blend the following:

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|--------------------------------|---------------------------|
| $\frac{3}{4}$ Cup sifted flour | $\frac{1}{2}$ Cup walnuts |
| $\frac{1}{4}$ tsp. salt | |

Turn into greased pan and bake for 30 minutes at 325 degrees. This recipe doubled fills a 9x12 baking pan with inch-thick brownies.

Maude Welch

Angel Cookies

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|---------------------|------------------------|
| 1/2 Cup butter | 1 tsp. vanilla |
| 1/2 Cup shortening | 1 tsp. soda |
| 1/2 Cup white sugar | 1 tsp. cream of tartar |
| 1/2 Cup brown sugar | 1/2 tsp. salt |
| 1 Egg | 2 Cups flour |

Mix in order given. Roll into balls and dip top half in cold water, then in sugar. Place on cookie sheet. Cookies spread a little. Bake in moderate oven, about 350 degrees.

Peggy Hagerty

Coconut Crunch Cookies

Cream 1/2 cup shortening with 1/2 cup brown sugar and 1/2 cup granulated sugar. Add one beaten egg and beat mixture well. Sift:

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| 1 Cup flour | 1/4 tsp. baking powder (more in Aruba) |
| 1/2 tsp. baking soda | 1/4 tsp. salt |

Add to creamed mixture.

Stir in:

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| 1/2 tsp. vanilla | 1/2 Cup shredded coconut (grated raw coconut is very good with a little powdered sugar added) |
| 1/4 Cup quick rolled oats | |
| 1 Cup crisp rice cereal | |

Drop by heaping teaspoonsful onto greased cookie sheets 3 inches apart. Bake in 350 degree oven for 10 minutes. Remove with spatula and cool on rack. Four dozen cookies.

Ruth Watkins

Dutch Refrigerator Sand Cookies

Ingredients:

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| 1 Pound butter | 1 Egg |
| 6 Cups flour | Salt |
| 1 1/3 Cup sugar | |

Cream butter with sugar; add egg and salt. Blend with sifted flour. Divide mixture in several parts. Place in waxed paper and chill. Cut in slices and place on ungreased cookie sheet. Bake in oven 275 degrees for about 10-15 minutes until very lightly colored. Don't let them become brown.

Mrs. C. T. Nolthenius

Cookies

Brownies

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|-------------------------|----------------------------------|
| 2 Eggs | $\frac{1}{2}$ Cup butter, melted |
| 1 Cup sugar | $\frac{1}{8}$ tsp. salt |
| 1 tsp. vanilla | 2 Squares melted chocolate |
| $\frac{1}{2}$ Cup flour | 1 Cup chopped nuts |

Beat eggs and sugar. Stir in chocolate, vanilla and butter. Fold in flour, salt and nuts. Pour into greased, floured pan. Bake 20 minutes at 350 degrees. Frost with chocolate icing.

Audrey Buchanan

*"Butter and honey shall he eat, that he may know to refuse
the evil, and choose the good."*

Isaiah 7 : 15

Coconut Cookies

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|-------------------------------|--------------------------------|
| $\frac{1}{2}$ Cup shortening | $\frac{1}{4}$ tsp. baking soda |
| $\frac{1}{2}$ Cup white sugar | 1 Cup quick Quaker oats |
| $\frac{1}{2}$ Cup brown sugar | 1 Cup coconut |
| 1 Beaten egg | $\frac{1}{2}$ Cup nuts |
| $\frac{1}{2}$ Cup flour | 1 tsp. vanilla |

Drop dough from teaspoon onto a greased cookie sheet. Then dip the bottom of a glass into cold water and press down on cookies to flatten them. Bake at 375 degrees for about twelve minutes.

Jeannette Brown

Ginger Crackles

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|-------------------------|------------------------------|
| 2 Cups sifted flour | $\frac{3}{4}$ Cup shortening |
| 1 Tbsp. ginger | 1 Cup sugar |
| 2 tsp. baking soda | 1 Egg, unbeaten |
| 1 tsp. cinnamon | $\frac{1}{4}$ Cup molasses |
| $\frac{1}{2}$ tsp. salt | Granulated sugar |

Put measured sifted flour, ginger, baking soda, cinnamon, and salt into sifter. Sift twice. Return to sifter. Cream shortening. Add sugar and cream. Beat in egg and molasses. Sift dry ingredients over creamed mixture. Blend well. Form dough into balls about one inch in diameter. Roll in the granulated sugar. Place about two inches apart on ungreased baking sheets. Bake at 350 degrees 12—15 minutes, or until tops are slightly rounded, crackly and light browned. Makes about 48.

M. Opdyke

Cream Cheese Cookies

Cream together:

- 1 Cup butter
- 1 pkg. cream cheese
- 1 Cup sugar

Add to above:

- 1 Yolk of egg
- 1/2 tsp. vanilla
- 2 1/2 Cups all-purpose flour

Stir in flour and form in small balls on greased cookie sheet. Flatten with glass dipped in flour. Bake in slow oven, 275 to 300 degrees, for about 20 minutes.

Mrs. Margery Proterra

Pecan Puffs

- 1/2 Lb. butter
- 4 Tbsp. granulated sugar
- 2 tsp. vanilla

- 2 Cups pecan meats (measure before grating)
- 2 Cups flour

Cream butter and sugar. Add other ingredients. Roll in palm of hand to size of hickory nuts. Bake slowly in 275-300 degrees oven for 30 minutes. Break one and see if it holds together. Roll in powdered sugar while hot. When cold, roll again in powdered sugar. (Nuts must be very fine).

Rose Broz

Cherry-Coconut Bars

Pastry

- 1 Cup sifted flour
- 1/2 Cup butter

- 3 Tbsp. confectioner's sugar

Filling

- 2 Eggs, slightly beaten
- 1 Cup sugar
- 1/4 Cup flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt

- 1 tsp. vanilla
- 3/4 Cup chopped nuts
- 1/2 Cup coconut
- 1/2 Cup quartered maraschino cherries

Heat oven to 350 degrees. With hands, mix flour, butter and confectioner's sugar until smooth. Spread thin with fingers in oblong pan, 10x6x1 1/2. Bake about 25 minutes.

Stir rest of ingredients into eggs. Spread over top of baked pastry (no need to cool). Bake about 25 minutes. Cool. Cut into squares and serve as dessert or serve as cookies. Serves 8 for dessert or makes 20 cookies.

Dee Lipstate

Cookies

Sour Cream Refrigerator Cookies

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|--------------------------------|---|
| 3 Cups sifted flour | 1 Cup granulated sugar |
| 1 tsp. baking powder | $\frac{1}{4}$ Cup firmly packed brown sugar |
| $\frac{1}{4}$ tsp. baking soda | 1 tsp. vanilla |
| 1 tsp. salt | $\frac{1}{2}$ Cup sour cream |
| 1 Cup shortening | |

Mix and sift flour, baking powder, baking soda and salt. Cream shortening; gradually add the sugars, beating well. Add flavoring. Stir in flour alternately with sour cream. Chill. Shape in rolls about 2 inches in diameter and wrap in waxed paper. Chill thoroughly. Cut in $\frac{1}{8}$ " slices, place on ungreased baking sheet and bake in 350 degree oven about 8 minutes. Makes 9 dozen cookies.

Variations

Chocolate Cookies - To $\frac{1}{3}$ cookie dough, add 1 square melted chocolate.

Spice Cookies - To $\frac{1}{3}$ of dough, add $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{8}$ tsp. each allspice, ground cloves and nutmeg, $\frac{1}{4}$ tsp. ginger and $\frac{1}{2}$ c. finely chopped raisins.

Coconut Cookies - To $\frac{1}{3}$ of dough, add $\frac{1}{2}$ c. coconut.

Janet Lewis

*"For the bread of God is he which cometh down from heaven,
and giveth life unto the world."*

John 6 : 33

Speculaas

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| $1\frac{1}{3}$ Cup dark brown sugar (packed) | 1 Tbsp. ground cloves |
| 2 Tbsp. milk | $1\frac{1}{2}$ tsp. cinnamon |
| $\frac{1}{2}$ Lb. butter (not margarine or shortening) | 1 tsp. nutmeg |
| 3 Cups flour | 1 tsp. baking soda |
| | 1 Cup ground or finely chopped almonds |

Put butter into Mixmaster bowl and cream a little at low speed. Add sugar and milk and help stir with spoon until ingredients are well mixed. Set mixing speed at number 8 and let cream all the time while grinding almonds and mixing flour, spices and baking soda. Be sure to sift flour and spices three or four times. Add flour mixture and ground almonds to creamed butter and sugar with fork to keep it fluffy. Drop by rounded teaspoonsful onto buttered cookie sheet. Flatten to about $\frac{1}{4}$ inch. Bake at 300 degrees for 15 minutes.

Mrs. M. Smit

Fruit Bars

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|------------------------|---|
| 1/2 Cup butter | 1/4 tsp. salt |
| 1 Cup granulated sugar | 1 Cup chopped nuts |
| 2 Eggs | 1/2 Cup red candied cherries, halved |
| 1 tsp. vanilla | 1 Cup sliced pitted dates |
| 2/3 Cup sifted flour | 1/2 Cup each, sliced soft dried apricots and figs |
| 1 tsp. baking powder | |

Cream butter, add sugar and cream until light and fluffy. Add eggs. Add sifted dry ingredients, nuts and fruit. Mix well and spread in greased 9" square pan. Bake in 350 degree oven approximately 45 minutes. Let stand in pan till cold, or overnight. Cut into 3"x1" bars, and roll each bar lightly in granulated sugar.

Olga Rozenwajg

Grant us, O Lord, the serenity to accept those things which cannot be changed, the courage to change the things which can be changed, and the wisdom to know the difference.

Southern Pecan Bars

Sift together:

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| 1 1/3 Cup sifted flour | 1/2 tsp. double-action baking powder |
|------------------------|--------------------------------------|

Blend together:

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|-----------------------------|-----------------------------------|
| 1/3 Cup butter or margarine | 1/2 Cup firmly packed brown sugar |
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Cream well. Add the dry ingredients. Mix with electric mixer or spoon until mixture resembles coarse meal. Stir in 1/4 c. pecans, chopped fine. Mix well. Pat firmly into bottom of well-greased 12x8x2 inch pan. Bake at 350 degrees for ten minutes only.

Pecan Topping

Beat 2 eggs until foamy.

Add:

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| 3/4 Cup dark corn syrup | 1/2 tsp. salt |
| 1/4 Cup firmly packed brown sugar | 1 tsp. vanilla |
| 3 Tbsp. flour | |

Mix well. Pour over partially baked crust. Sprinkle with 3/4 c. pecans, coarsely chopped. If desired, fold the chopped pecans into filling, before pouring over crust and arrange pecan halves over top, one for each bar. Bake at 350 degrees 25 to 30 minutes. Let cool in pan. Cut in bars.

Mrs. Bowen

Cookies

Kathleen Hemstreet's Shortbread

1 Lb. soft butter
1 Cup sugar

5 Cups flour, not sifted

Cream butter and sugar in Mixmaster. Add a little vanilla. Combine flour with these ingredients. Place in a large jelly roll pan and pack $\frac{1}{2}$ inch thick. Prick thoroughly with fork. Bake in 225 degree oven for 10 minutes, then 200 degree oven for one hour. Sugar and cinnamon may be sprinkled over top before baking (optional). Cut in squares.

Lydia McBurney

Scotch Shortbreads

1 Cup butter or margarine
 $\frac{3}{4}$ Cup brown sugar

$2\frac{1}{4}$ Cups sifted flour
 $\frac{1}{4}$ tsp. salt

Soften butter, then cream with brown sugar until light and fluffy. Add flour and salt. Mix well. Chill dough; then force through cookie press, or shape dough in rolls, about $1\frac{1}{2}$ inches in diameter. Wrap in paper or foil. Chill, then slice and bake. Bake in a 375 degree oven 8 to 10 minutes. Makes 4 to 5 dozen cookies.

Mrs. J. Terry Smith

Yum Yums

1 Cup nutmeats
 $1\frac{1}{2}$ Cups brown sugar
 $\frac{1}{2}$ Cup shortening
 $1\frac{1}{2}$ Cup sifted flour

$1\frac{1}{2}$ tsp. baking powder (2 in Aruba)
 $\frac{1}{4}$ tsp. salt
2 Eggs, separated
1 tsp. vanilla

Cream shortening. Add one cup brown sugar and egg yolks. Add dry ingredients. Spread mixture in pan. Sprinkle one cup chopped nutmeats on mixture. Beat egg whites stiff and add $\frac{1}{2}$ c. brown sugar. Spread over nutmeats and bake 25 minutes at 350 degrees. This will fill a 9x12 baking pan. Cool and cut into squares.

Maude Welch

Sand Cookies and Tarts

1 Cup butter
 $\frac{1}{2}$ Cup sugar

$1\frac{1}{2}$ Cup flour
 $\frac{1}{2}$ Cup pecans

Cream butter and sugar, flour and cut-up nuts together. Drop on baking plate. Put in oven for 10 minutes at 375°. This same recipe can be used without the nuts and put in sandtart forms. Fill with cream and put cherry or fresh fruit on top.

Mrs. N. P. Schindeler

Pecan Squares

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|---------------------------|---|
| 1 Cup butter or margarine | 1 Egg yolk |
| 1½ Cups brown sugar | 2 Cups flour |
| Topping | |
| 1 Egg white | 2 Cups pecans, chopped (walnuts are also good) |

Cream butter and sugar. Add egg yolk and sift in flour. Mix. Pat flat on cookie sheets (two large and one small one). Use rolling pin over waxed paper to help roll out dough. Brush mixture with unbeaten egg white. Sprinkle with finely chopped nuts. Bake in slow oven (250°) until a golden brown. Cut in squares while hot.

Mrs. Hoagland

Scotch Short Bread - Annie Fernando's Recipe

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|-----------------|---------------------------|
| 1 Lb. butter | 5 teacups flour |
| 2 teacups sugar | 1 pkg. Maizena cornstarch |

Cream butter. Add sugar, then flour. Blend well. Roll out in small portions. Cut into desired shapes. Place on cookie sheet. Bake in 225° oven for about an hour. Let cool on sheet. This should make about 100 pieces. Store in tightly closed box or container.

Liz Moore

Sea-foam Nut Squares

Sift together:

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| 2 Cups flour | ½ tsp. salt |
| 1 tsp. double-action baking powder | ¼ tsp. soda |

Cream ½ c. shortening. Add gradually ¼ c. sugar and ½ c. firmly packed brown sugar, creaming well. Add 2 egg yolks, 2 T. cold water, ½ tsp. vanilla. Beat well. Measure ¼ c. milk. Add alternately with dry ingredients to creamed mixture. Mix thoroughly. Spread in well-greased 15x10 inch pan or two 9x9x2 inch pans.

Beat two egg whites until stiff but not dry. Add 1½ c. brown sugar gradually, beating well after each addition. Spread over cookie dough. Sprinkle with 1 c. nuts, chopped. Bake in 325° oven 25-30 minutes. Cut into squares while still warm. Makes 4 dozen squares.

Eleanor Hanlon

Cookies

Toffee Bars

Combine in mixer bowl and blend well:

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| ½ Cup brown sugar | 2 tsp. vanilla |
| ½ Cup granulated sugar | ½ tsp. salt |
| 1 Cup butter | 2 Eggs |

Add to above mixture and stir until blended:

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| 1 Cup sifted flour | 1 Cup uncooked rolled oats |
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Bake at 350° in 13x8x2 greased pan about 15-20 minutes. Frost with one package "Junket Fudge and Frosting Mix." Use directions on package for frosting. Garnish with chopped nuts or coconut. Cut when cool into 24 bars.

Mrs. K. L. Weill

Those who throw mud never have clean hands.

Toffy Triangles

Cream well:

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| 1 Cube margarine | 1 Cup white sugar |
| 1 Cube butter | |

Add to above and mix well:

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| 1 Egg yolk | 2 Cups sifted flour |
| 1 tsp. vanilla | ½ Cup nutmeats, chopped |

Press out evenly and thinly on a large-size greased cookie sheet. Spread unbeaten egg white over dough and sprinkle another ½ C. nutmeats. Bake one hour at 250°. Cut in triangles while warm.

Mrs. J. Waasdorp

Cereal Cookies

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|--------------------------------|------------------------|
| 1 Cup butter | 1 Cup walnuts |
| 1 Cup brown sugar | 1 pkg. chocolate chips |
| 1 Cup white sugar | 2 Cups flour |
| 2 Eggs, mixed in one at a time | 1 tsp. salt |
| 1 Cup cornflakes (rolled) | 1 tsp. soda |
| 2 Cups oatmeal | |

Mix all together and drop by teaspoon on greased baking sheet. Bake at 375° for 12 minutes.

Mrs. Ruby Pistek

