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Here are favorite drop cookies and tender bars, cooky-cutter treats to fill or frost, shaped cookies for teatime. Try them all!

**Top row:**
Date Pinwheels and Pralines*, trimmed Sugar Cooky, pink-tinted Perfect Divinity*, Toffee Bars

**Second row:**
Sugar Cookies (first and last) with frosting and gumdrop trims, crisp Gingersnaps, dainty Apricot Pastries and Brown-eyed Susans

**Third row:**
Brownies (fudge-type), Sandies in balls, dressed-up Sugar Cooky, Chocolate Crinkles, Cherry Wink

**Bottom row:**
Coconut Kiss and Jam Shortbread Cooky, Peanut Brittle*, frosted Ginger Cream, Sandies in fingers (dip in thin chocolate icing)

*See recipe in Candy chapter.
Cookies

Oatmeal Cookies

1 cup shortening
1½ cups brown sugar
2 eggs
½ cup buttermilk*
1¾ cups sifted all-purpose flour
1 teaspoon soda*
1 teaspoon baking powder*
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
3 cups quick-cooking rolled oats
½ cup chopped California walnuts
½ cup raisins

OVEN 400°

Cream together shortening, brown sugar, and eggs till light and fluffy. Stir in buttermilk. Sift together dry ingredients; stir into creamed mixture. Stir in rolled oats, nuts, and raisins. Drop from teaspoon 2 inches apart on greased cooky sheet. Bake in hot oven (400°) about 8 minutes. Cool slightly; remove from pan. Makes about 5 dozen.

*Or use sweet milk; cut soda to ¼ teaspoon; use 2 teaspoons baking powder.

Cherry Winks

½ cup shortening
½ cup sugar
1 teaspoon grated lemon peel
1 teaspoon vanilla
1 egg
2 tablespoons milk
1 cup sifted all-purpose flour
¼ teaspoon baking powder
¼ teaspoon soda
¼ teaspoon salt
½ cup seedless raisins
½ cup chopped California walnuts
1½ cups wheat flakes, slightly crushed

OWEN 400°

Candied cherries

Thoroughly cream together first 4 ingredients. Add egg and milk; beat thoroughly. Sift dry ingredients together; add to creamed mixture, mixing well. Stir in raisins and nuts. Drop by teaspoons onto crushed wheat flakes; toss lightly to coat. Place on greased cooky sheet about 2 inches apart. Top each with a candied-cherry half. Bake at 400° about 12 minutes. Cool slightly; remove from pan. Makes about 3 dozen.

Hermits

1 cup shortening
2 cups brown sugar
2 eggs
3½ cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
2 teaspoons cinnamon
1 teaspoon nutmeg
½ cup sour milk or buttermilk
1 cup broken California walnuts
2 cups seedless raisins
1 cup dates, cut up

OVEN 375°

Thoroughly cream shortening and sugar; add eggs and beat well. Sift dry ingredients; add to creamed mixture alternately with sour milk. Add nuts and fruits. Drop by heaping teaspoons onto greased cooky sheet. Bake at 375° about 10 to 12 minutes. Makes about 6 dozen.

Mincedmeat Drop Cookies

¾ cup shortening
1½ cups sugar
3 eggs
1 9-ounce package mincemeat*
¼ cup milk
3 cups sifted all-purpose flour
1 teaspoon soda
¼ teaspoon salt
1 cup broken walnuts

OVEN 350°

Thoroughly cream shortening and sugar; add eggs, one at a time, beating well after each. Finely crumble mincemeat; add to creamed mixture along with milk; stir well. Sift together dry ingredients and stir in. Add nuts. Drop by rounded teaspoons onto greased cooky sheet. Bake in moderate oven (350°) about 15 minutes. Makes 5 dozen.

*Or use one cup prepared mincemeat and omit the milk called for.
Coconut Macaroons

2 egg whites  
1/2 teaspoon vanilla  
3/4 cup sugar  
1 3/4-ounce can (1 1/2 cups) flaked coconut  

Beat egg whites with dash salt and the vanilla till soft peaks form. Gradually add sugar, beating till stiff. Fold in coconut.  

Drop by rounded teaspoons onto greased cookie sheet. Bake in slow oven (325°F) about 20 minutes. Makes about 1 1/2 dozen.

Coconut Kisses

2 egg whites  
1 cup sugar  
3/4 teaspoon vanilla  
2 cups corn flakes  
1 3 1/2-ounce can flaked coconut  
1/2 cup chopped nuts  

Beat egg whites with dash salt till foamy; gradually add sugar; beat stiff. Add vanilla. Fold in remaining ingredients.  

Drop from teaspoon onto well-greased cookie sheet. Bake at 350°F about 20 minu es. Remove cookies immediately. If they stick to pan, return to oven to soften. Makes about 24. If desired, spiral melted unsweetened chocolate (one 1-ounce square melted with 1/2 teaspoon shortening) atop cookies.

Sour Cream-Date Dreams

1/4 cup shortening  
3/4 cup brown sugar  
3/4 teaspoon vanilla  
1 beaten egg  
1 1/4 cups sifted all-purpose flour  
3/4 teaspoon soda  
3/4 teaspoon baking powder  
3/4 teaspoon salt  
3/2 teaspoon cinnamon  
3/4 teaspoon nutmeg  
3/2 cup dairy sour cream  
3/4 cup chopped dates  

Thoroughly cream shortening, sugar and vanilla. Add egg; beat well. Sift together dry ingredients. Add to creamed mixture alternately with sour cream. Stir in dates.  

Drop from teaspoon onto greased cookie sheet. Top each cookie with a California walnut half. Bake in hot oven (400°F) about 10 minutes. Makes about 3 dozen.

Pecan Crispies

1/2 cup shortening  
1/2 cup butter or margarine  
2 1/2 cups brown sugar  
2 beaten eggs  
2 1/2 cups sifted all-purpose flour  
1 1/2 teaspoons soda  
1/4 teaspoon salt  
1 cup chopped pecans  

OVEN 350°F

Thoroughly cream shortening, butter, and sugar; add eggs; beat well. Sift dry ingredients; add to creamed mixture. Add nuts.  

Drop from teaspoon, about 2 inches apart, onto greased cookie sheet. Bake in moderate oven (350°F) 12 to 15 minutes. Makes 5 dozen.

Chocolate Chippers

1/2 cup shortening  
1/2 cup granulated sugar  
3/4 cup brown sugar  
1 egg  
1 teaspoon vanilla  

1 1/4 teaspoons  
1 cup sifted all-purpose flour  
3/4 teaspoon salt  
3/4 teaspoon soda  
1 6-ounce package (1 cup) semisweet chocolate pieces  
1/2 cup broken nuts  

OVEN 375°F

Cream together shortening, sugars, egg, and vanilla till light and fluffy. Sift together dry ingredients; stir into creamed mixture, blending well. Add chocolate pieces and nuts. If desired, add 1/2 cup crushed peppermint-stick candy.  

Drop from teaspoon 2 inches apart on greased cookie sheet. Bake in moderate oven (375°F) 10 to 12 minutes. Remove from pan immediately. Makes about 3 1/2 dozen.

Orange Drop Cookies

OVEN 350°F

Thoroughly cream together 3/4 cup shortening, 1/4 cup butter or margarine, and 1 1/2 cups brown sugar.  

Beat in 2 beaten eggs, 1/4 cup orange juice, 1 tablespoon grated orange peel, 1 teaspoon vanilla, and 1 cup sour milk.  

Sift together 3 1/2 cups sifted all-purpose flour, 2 teaspooons baking powder, 1 teaspoon soda, and 1/4 teaspoon salt. Add to creamed mixture. Add 1 cup chopped dates or nuts.  

Drop from teaspoon onto greased cookie sheet. Bake in moderate oven (350°F) about 15 minutes. Makes about 5 dozen.
**Gingersnaps**

\[\frac{3}{4}\] cup shortening
1 cup brown sugar
\[\frac{3}{4}\] cup molasses
1 egg
2\[\frac{1}{4}\] cups sifted all-purpose flour
2 teaspoons soda
\[\frac{1}{2}\] teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
\[\frac{1}{2}\] teaspoon cloves

OVEN 375°

Cream together first 4 ingredients till fluffy. Sift together dry ingredients; stir into molasses mixture. Form in small balls. Roll in granulated sugar; place 2 inches apart on greased cookie sheet. Bake in moderate oven (375°) about 10 minutes. Cool slightly; remove from pan. Makes about 5 dozen.

**Ginger Creams**

\[\frac{3}{4}\] cup shortening
\[\frac{1}{2}\] cup sugar
1 egg
\[\frac{1}{2}\] cup molasses
2 cups sifted all-purpose flour
\[\frac{1}{2}\] teaspoon soda
\[\frac{1}{2}\] teaspoon salt
1 teaspoon ginger
\[\frac{1}{2}\] teaspoon cinnamon
\[\frac{1}{2}\] teaspoon cloves
\[\frac{1}{2}\] cup water

OVEN 400°

Cream together shortening and sugar; beat in egg. Stir in molasses. Sift dry ingredients; add alternately with water. Drop from teaspoon onto greased cooky sheet. Bake at 400° about 8 minutes. While slightly warm, frost with Confectioners' Icing. Makes 3 dozen.

**Sandies**

1 cup butter or margarine
\[\frac{1}{2}\] cup sugar
2 teaspoons water
2 teaspoons vanilla
2 cups sifted all-purpose flour
1 cup chopped pecans

OVEN 325°

Cream butter and sugar; add water and vanilla; mix well. Add flour and pecans; chill 3 or 4 hours. Shape in balls or fingers. Bake on ungreased cooky sheet in slow oven (325°) about 20 minutes. Cool slightly; roll in confectioners' sugar. Makes 3 dozen.

**Chocolate Crinkles**

\[\frac{1}{2}\] cup shortening
1\[\frac{3}{4}\] cups granulated sugar
2 teaspoons vanilla
2 eggs
2 1-ounce squares unsweetened chocolate, melted
2 cups sifted all-purpose flour
2 teaspoons baking powder
\[\frac{1}{2}\] teaspoon salt
\[\frac{1}{2}\] cup milk
\[\frac{1}{2}\] cup chopped walnuts
Sifted confectioners' sugar

OVEN 350°


**Coffee Cornucopias**

\[\frac{1}{2}\] cup brown sugar
\[\frac{1}{2}\] cup butter or margarine
1 egg
2 tablespoons light corn syrup
\[\frac{1}{2}\] teaspoon vanilla
\[\frac{1}{2}\] cup sifted all-purpose flour
1 tablespoon instant coffee
\[\frac{1}{2}\] teaspoon soda
Dash salt
\[\frac{1}{2}\] cup flaked coconut
Sweetened whipped cream

OVEN 350°

Gradually add sugar to butter, creaming until light and fluffy. Beat in egg, corn syrup, and vanilla. Sift together dry ingredients; add to creamed mixture, mixing thoroughly. Stir in coconut. Drop from tip of teaspoon 2 inches apart on greased cooky sheet. Using spatula or back of teaspoon, spread each thin, making a 2\[\frac{1}{2}\]-inch circle. (Do only 8 at one time.) Bake in moderate oven (350°) 6 minutes or till done. Cool \[\frac{1}{2}\] minute, remove from pan, and quickly shape in cornucopias with fingers. (If cookies stick, return to oven for few seconds.) Cool completely. Just before serving, fill with whipped cream. Makes 4 dozen. (See picture, page 183.)
Peanut-butter Crisscrosses

1 cup shortening
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 cup peanut butter
3 cups sifted all-purpose flour*
2 teaspoons soda
\(\frac{3}{4}\) teaspoon salt  

OVEN 350°


*For richer cookies, use 2 cups flour.

Butterscotch Cookies

\(\frac{1}{4}\) cup butter or margarine
\(\frac{1}{4}\) cup shortening
\(\frac{1}{2}\) cup granulated sugar
\(\frac{1}{2}\) cup brown sugar
1 egg
1\(\frac{1}{2}\) cups sifted all-purpose flour
\(\frac{3}{4}\) teaspoon soda
\(\frac{3}{4}\) teaspoon vanilla
\(\frac{1}{2}\) cup chopped walnuts  

OVEN 375°


Marguerites

\(\frac{3}{4}\) recipe Boiled Frosting (page 121)
6 marshmallows, quartered
\(\frac{1}{2}\) cup flaked coconut
1 cup broken California walnuts
24 salted crackers  

OVEN 350°

Add marshmallows to hot syrup before pouring over the egg whites. Fold in coconut and nuts. Spoon onto crackers and bake in moderate oven (350°) 15 minutes or until delicately browned. Makes 2 dozen.

Southern Cream Cookies

OVEN 350°

Cream 1 cup shortening with 2 cups sugar; add 3 beaten eggs, 1 teaspoon vanilla, and 1 cup dairy sour cream. Mix well.

Sift 5 cups sifted all-purpose flour with 3 teaspoons baking powder, 1 teaspoon salt, and \(\frac{1}{2}\) teaspoon soda. Add to creamed mixture. Add 1\(\frac{1}{2}\) cups broken walnuts. Drop from teaspoon onto greased cookie sheet. Grease bottom of small glass; dip into mixture of 3 tablespoons sugar and 1 teaspoon cinnamon; press cookie flat. Bake at 350° about 15 minutes. Makes 6 dozen cookies.

Gumdrop Cookies

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
1\(\frac{1}{2}\) cups sifted all-purpose flour
1 teaspoon baking powder
\(\frac{3}{4}\) teaspoon soda
\(\frac{3}{4}\) teaspoon salt
2 cups quick-cooking rolled oats
1 cup coconut
1 cup gumdrops, cut in small pieces  

OVEN 375°

Thoroughly cream shortening and sugars; add eggs and vanilla; beat well. Sift dry ingredients. Add to creamed mixture. Add remaining ingredients. Drop from teaspoon onto greased cookie sheet. Bake at 375° about 10 to 12 minutes. Makes about 6 dozen.

Drop Sugar Cookies

OVEN 375°

Use recipe for Sugar Cookies (page 184) but omit \(\frac{1}{2}\) cup flour. Add 1 cup seedless raisins or \(\frac{1}{2}\) cup broken nuts, and \(\frac{1}{2}\) cup diced citron. Drop from spoon onto cookie sheet. Top with candied cherries. Bake at 375° for 10 to 12 minutes. Makes 4 dozen.

Brown-eyed Susans

OVEN 400°

Cream \(\frac{3}{4}\) cup soft butter, \(\frac{1}{2}\) cup sugar, 1 egg, 1 teaspoon vanilla, and \(\frac{3}{4}\) teaspoon salt. Stir in \(\frac{1}{4}\) cups sifted all-purpose flour. Chill 1 hour. Shape in 1-inch balls.

Place on ungreased cookie sheet. Press a chocolate-mint candy wafer in center of each (takes one 7-ounce package wafers). Bake in hot oven (400°) 8 to 10 minutes. Remove from pan. Makes 4 dozen.
Lemon-Pecan Dainties

\[ \frac{3}{4} \text{ cup shortening} \]
\[ 1 \text{ cup sugar} \]
\[ 1 \text{ egg} \]
\[ 1 \text{ tablespoon grated lemon peel} \]
\[ 1 \text{ tablespoon lemon juice} \]
\[ 2 \text{ cups sifted all-purpose flour} \]
\[ 1 \text{ teaspoon baking powder} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ cup finely chopped pecans} \]

OVEN 350°

Thoroughly cream shortening and sugar; add egg, lemon peel, and lemon juice; beat well. Sift together dry ingredients; add to creamed mixture; mix well. Stir in nuts. Shape in rolls 2 inches across. Chill thoroughly. Slice very thin. Bake on greased cookie sheet in moderate oven (350°) 12 to 15 minutes. Cool slightly before removing from pan. Makes 5 dozen cookies.

Dutch Cheese Wafers

OVEN 350°

Cream together 1 3-ounce package cream cheese, \( \frac{1}{2} \) cup butter, and \( \frac{1}{2} \) cup sugar. Add \( \frac{1}{4} \) teaspoon almond extract.

Sift together 1 cup sifted all-purpose flour, 2 teaspoons baking powder, \( \frac{1}{4} \) teaspoon salt. Gradually add to creamed mixture, mixing well. Chill dough about 1 hour.

Coarsely crush \( \frac{1}{2} \) cups wheat flakes. Shape dough in small balls; roll in flakes. Place \( 1 \frac{1}{2} \) inches apart on ungreased cookie sheet; top each with candied-cherry slice. Bake at 350° about 12 to 15 minutes. Remove from pan. Makes 3 dozen.

Chocolate Refrigerator Cookies

\[ \frac{1}{2} \text{ cup shortening} \]
\[ 1 \text{ cup light brown sugar} \]
\[ 1 \text{ egg} \]
\[ 1 \frac{1}{2} \text{ 1-ounce squares unsweetened chocolate, melted} \]
\[ \frac{1}{2} \text{ teaspoon vanilla} \]
\[ 2 \text{ cups sifted all-purpose flour} \]
\[ \frac{1}{2} \text{ teaspoon baking powder} \]
\[ \frac{1}{4} \text{ teaspoon soda} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]
\[ 3 \text{ tablespoons milk} \]
\[ \frac{1}{2} \text{ cup chopped walnuts} \]

OVEN 400°

Thoroughly cream shortening and sugar; add egg and beat well. Add chocolate and vanilla; mix well. Sift dry ingredients; add to creamed mixture alternately with milk. Stir in nuts. Shape dough in rolls. Wrap in waxed paper; chill thoroughly or overnight. Slice thin. Bake on ungreased cookie sheet in hot oven (400°) 8 to 10 minutes. Makes about 4 dozen.

Chocolate Pinwheel Cookies

\[ \frac{1}{2} \text{ cup shortening} \]
\[ \frac{1}{2} \text{ cup sugar} \]
\[ 2 \text{ teaspoons vanilla} \]
\[ 1 \text{ egg yolk} \]
\[ 1 \text{ tablespoon milk} \]
\[ 1 \frac{1}{2} \text{ cups sifted all-purpose flour} \]
\[ \frac{1}{2} \text{ teaspoon baking powder} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ 1-ounce square unsweetened chocolate, melted} \]
\[ 1 \text{ tablespoon milk} \]

OVEN 375°

Thoroughly cream shortening and sugar and vanilla; blend in egg yolk and 1 tablespoon milk. Sift together dry ingredients; stir into creamed mixture. Divide dough in half; to one part, add chocolate and 1 tablespoon milk; mix. Chill both doughs 1\( \frac{1}{2} \) hours. Shape Pinwheels or other styles below.


Pinwheels: On waxed paper, roll each half of dough into a 10x12-inch rectangle. Brush chocolate layer with hot milk; place plain layer atop so its far edge extends beyond chocolate edge. Roll as for jelly roll.


Whirligigs: Slice chilled half-and-half roll (as above) lengthwise through both plain and chocolate. Brush cut surfaces with hot milk. Turn one half end for end; seal the two halves together. Slice; bake.

Ribbons: On waxed paper, roll plain and chocolate dough each into 7x8-inch rectangle. Cut each in half lengthwise. Stack plain and chocolate strips in alternate layers, brushing between layers with hot milk. Press together; wrap in waxed paper; chill 2\( \frac{1}{2} \) hours or overnight. Slice crosswise and bake.
Date Pinwheels

\[ \frac{1}{2} \text{ cup butter or margarine} \\
\frac{1}{2} \text{ cup brown sugar} \\
\frac{1}{2} \text{ cup granulated sugar} \\
1 \text{ egg} \\
\frac{1}{2} \text{ teaspoon vanilla} \\
2 \text{ cups sifted all-purpose flour} \\
\frac{1}{2} \text{ teaspoon soda} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ recipe Date Filling} \]

OVEN 400°

Thoroughly cream together butter and sugars. Add egg and vanilla; beat well. Sift together dry ingredients; stir into creamed mixture. Chill. Divide dough in half.

On lightly floured surface, roll one part in 12x8-inch rectangle, about \(\frac{1}{4}\) inch thick. Spread half of Date Filling over dough. Begin at long edge, roll like jelly roll. Repeat with remaining dough. Wrap rolls in waxed paper. Chill several hours. Slice \(\frac{1}{4}\) inch thick. Bake on greased cookie sheet at 400° about 8 minutes. Makes 5 dozen.

**Date Filling:** In saucepan, combine 1 pound pitted dates, cut up, \(\frac{1}{2}\) cup sugar, \(\frac{1}{2}\) cup water. Cook and stir till mixture boils and thickens slightly. Cool. Just before using add \(\frac{1}{2}\) cup finely chopped walnuts.

Oatmeal Crisps

**Calling all kids! You’ll love these good cookies with a mug of milk—**

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
1\(\frac{1}{2}\) cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon soda
3 cups quick-cooking rolled oats
\(\frac{1}{2}\) cup chopped California walnuts

OVEN 350°

Thoroughly cream shortening and sugars. Add eggs and vanilla. Beat well. Sift together flour, salt, and soda; add to creamed mixture. Stir in rolled oats and nuts. Mix. Form dough in rolls, 1 to \(1\frac{1}{2}\) inches in diameter. Wrap in waxed paper, aluminum foil, or clear plastic. Wrap. Chill thoroughly.

With sharp knife, slice cookies about \(\frac{1}{4}\) inch thick. Bake on ungreased cookie sheet in moderate oven (350°) 10 minutes or till lightly browned. Makes about 5 dozen.

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**Trims for cookies**

**Frosting frills**

Ornamental Frosting (page 122) is best for pastry-tube decorations if you plan to keep the cookies more than 2 or 3 days. If you use Confectioners’ Icing, make it stiff enough to hold its shape when put through tube.

Use a plain tube with fine opening to pipe wavy lines or frosting borders. For frosting rosettes, you’ll need a star tube. For ribbon effect, use a leaf tube to pipe on frosting. No pastry tube? A paper cone will do the trick.

**Glamorous glazes**

Brush cooled cookies with thin Confectioners’ Icing—it should be runny. A pastry brush is a good tool for this. Hold cookie in your hand to glaze it. Let glazed cookies dry on rack.

**Decorations with sugar**

For edgings and borders on cookies, paint edges of glazed or plain cookies with light corn syrup; dip in colored sugar or in tiny candy decorettes.

For sugar designs in the center of the cookie, have glazed cookies almost dry; draw pattern with toothpick. When glaze is dry, brush inside the outline with corn syrup. Sprinkle corn syrup with sugar—guide from piece of paper with fold for “spout.”

**Gumdrop artistry**

Roll out gumdrops or jelly strings between sheets of waxed paper—sprinkle sugar over bottom sheet of paper and top of candy. Make cardboard pattern and cut around with tip of paring knife; or use tiny cutters. Fasten to cookie with corn syrup.
Date-filled Sugar Cookies

1 cup shortening
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg
3 tablespoons milk
1 teaspoon vanilla
3 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 teaspoon soda
1 recipe Date Filling

Cream shortening with sugars till fluffy; add egg, milk, and vanilla; beat well. Sift together dry ingredients; add to creamed mixture; mix well. Chill at least 1 hour.

On floured pastry cloth, roll 1/2 the dough at a time to a little less than 1/8 inch. Cut with 21/2-inch round cutter. With thimble, cut small hole in center of half the cookies. Place 1 tablespoon Filling on each plain cookie. Top with cutout cookie; press edges with tip of inverted teaspoon to seal. Bake on ungreased cookie sheet at 375° about 10 to 12 minutes. Makes 3 dozen.

Date Filling: Combine 2 cups chopped dates, 1/2 cup sugar, and 1/2 cup water. Bring to boiling; cover; simmer about 5 minutes, stirring occasionally. Add 2 tablespoons lemon juice and 1/4 teaspoon salt. Cool.

Jam Shortbread Cookies

1 cup shortening
1/2 cup granulated sugar
1/2 cup brown sugar
2 egg yolks
3 tablespoons milk
2 teaspoons vanilla
2 1/2 cups sifted all-purpose flour
2 teaspoons cream of tartar
1 teaspoon soda
1/2 teaspoon salt
1/2 cup commercial red-raspberry preserves or jam

Thoroughly cream shortening and sugars; add egg yolks, milk, and vanilla; beat well. Sift together dry ingredients; add to creamed mixture. Chill 1 hour. On well-floured pastry cloth, roll 1/2 the dough at a time to 1/8 inch. Cut with 2-inch cutter. Cut small hole in center of half of cookies. Place 1/2 teaspoon preserves on each plain cookie; top with cut-out cookie; press edges with inverted spoon. Bake on ungreased cookie sheet at 350° about 10 to 12 minutes. Makes 3 1/2 dozen.

Creme-filled Cookies

6 tablespoons chilled butter
1 cup sifted all-purpose flour
2 1/2 tablespoons light cream

With pastry blender or blending fork, cut butter into flour till pieces are the size of small peas. Sprinkle 1 tablespoon cream over part of mixture. Toss gently with fork; push to one side of bowl. Sprinkle next tablespoon cream over dry part, mix lightly. Push to moistened part at side. Repeat till all is moistened. Form in ball. Divide in half.

On lightly floured surface, roll to slightly less than 1/8 inch. Cut in rounds with floured 1 1/2-inch cutter. Dip one side of each cookie in sugar. Place sugar side up, 1/2 inch apart, on ungreased baking sheet. With fork, prick each cookie in 4 parallel rows. Bake at 375° about 8 minutes or till golden and puffy. Remove at once to rack. Sandwich cooled cookies with Almond Creme. Makes 30.

Almond Creme: Thoroughly combine 3/4 cup sifted confectioners' sugar, 1 tablespoon soft butter, 1/4 teaspoon almond extract, and 1 tablespoon light cream (or enough for spreading).

Apricot Pastries

2 cups dried apricots
2 cups water
3 cups sifted all-purpose flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup shortening
1/2 cup milk
1 package active dry yeast
1 slightly beaten egg
1/2 teaspoon vanilla

Simmer apricots in water till tender. Cool. Sift together flour, sugar, and salt; cut in shortening till mixture resembles coarse crumbs. Scald milk; cool to warm; add yeast and let soften. Add egg and vanilla. Add to flour mixture; mix well.

Divide dough in 4 parts. On a surface well dusted with confectioners' sugar, roll one part at a time to a 10-inch square. Cut each in sixteen 2 1/2-inch squares; place heaping teaspoon of apricot in center of each. Pinch two opposite corners together. Place 2 inches apart on greased cookie sheet. Let stand 10 minutes. Bake at 350° about 10 to 12 minutes. Remove at once from pan; roll in confectioners' sugar. Cool on rack. Makes 64.
Filled Oatmeal Cookies

\[ \frac{1}{2} \text{ cup shortening} \]
\[ \frac{1}{2} \text{ cup butter or margarine} \]
\[ 1 \frac{1}{2} \text{ cups brown sugar} \]
\[ 2 \text{ eggs} \]
\[ 1 \text{ teaspoon vanilla} \]
\[ 2 \text{ cups sifted all-purpose flour} \]
\[ 1 \text{ teaspoon baking powder} \]
\[ 1 \text{ teaspoon salt} \]
\[ \frac{1}{2} \text{ teaspoon soda} \]
\[ 2 \frac{1}{2} \text{ cups quick-cooking rolled oats} \]
\[ 1 \text{ recipe Prune Filling} \]

Oven 350°

Cream together shortening, butter and sugar till fluffy. Add eggs and vanilla; beat well. Sift together dry ingredients; add to creamed mixture and beat well. Stir in rolled oats. Chill at least 1 hour.

On well-floured pastry cloth, roll half the dough at a time to a little less than \( \frac{3}{4} \) inch. Cut with a \( 2 \frac{1}{2} \)-inch round cutter. Place about 1 tablespoon Filling on half of the rounds. Top with the remaining rounds. Press edges to seal. Sprinkle tops with granulated sugar. Bake on ungreased cooky sheet in moderate oven (350°) 12 minutes or until lightly browned. Immediately remove from baking sheet. Makes 3 dozen.

**Prune Filling:** Add 3 cups water to 1 pound dried prunes; cover; cook 20 minutes or till tender. Drain, reserving \( \frac{3}{4} \) cup liquid.

Pit and chop prunes; add reserved prune liquid and \( \frac{3}{4} \) cup sugar. Bring to boiling; cover; simmer about 5 minutes, stirring occasionally. Add 2 tablespoons lemon juice and \( \frac{1}{4} \) teaspoon salt. Cool.

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Dainty cookies for a special party

Ringed around the roses are Creme-filled Cookies, so tender and flaky. Next come butter-rich Sandies — they’ve been dipped in Confectioners’ Icing and rolled in tinted flaked coconut. Beneath are fragile-crisp Coffee Cornucopias filled with whipped cream.

**Tinted Coconut:** Shake \( 1 \frac{1}{2} \) cups flaked coconut in covered jar with a few drops food coloring till uniform tint.
Sugar Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>shortening</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>sugar</td>
<td>¾ cup</td>
</tr>
<tr>
<td>grated orange peel</td>
<td>¼ teaspoon</td>
</tr>
<tr>
<td>vanilla</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>egg</td>
<td>1</td>
</tr>
<tr>
<td>milk</td>
<td>4 teaspoons</td>
</tr>
<tr>
<td>all-purpose flour</td>
<td>2 cups</td>
</tr>
<tr>
<td>baking powder</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>salt</td>
<td>¾ teaspoon</td>
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</table>

OVEN 375°


Ginger Cookies

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>shortening</td>
<td>1 cup</td>
</tr>
<tr>
<td>sugar</td>
<td>1 cup</td>
</tr>
<tr>
<td>egg</td>
<td>1</td>
</tr>
<tr>
<td>molasses</td>
<td>1 cup</td>
</tr>
<tr>
<td>vinegar</td>
<td>2 tablespoons</td>
</tr>
<tr>
<td>all-purpose flour</td>
<td>5 cups</td>
</tr>
<tr>
<td>soda</td>
<td>1½ teaspoons</td>
</tr>
<tr>
<td>salt</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>ginger</td>
<td>1 tablespoon</td>
</tr>
<tr>
<td>cinnamon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>cloves</td>
<td>1 teaspoon</td>
</tr>
</tbody>
</table>

OVEN 375°

Cream shortening with sugar. Add egg, molasses, and vinegar; beat well. Sift dry ingredients; stir in. Chill 3 hours.

Roll thin on lightly floured surface. Cut in shapes. Place 1 inch apart on greased cooky sheet. If desired, sprinkle with sugar. Bake in moderate oven (375°) for 5 to 6 minutes. Cool slightly; remove from cooky sheet. Cool on rack. Makes 8 dozen medium cookies.

Vanilla Wafers

OVEN 375°

Thoroughly cream ½ cup butter, ½ cup shortening and ⅔ cup sugar. Add 2 teaspoons vanilla, 1 teaspoon salt. Add 2 eggs, 1 at a time, beating well after each. Stir in 2½ cups sifted all-purpose flour. Mix well.

Drop from a teaspoon on ungreased cooky sheet. Flatten with flat-bottomed glass. Bake in moderate oven (375°) for 8 to 10 minutes or till delicately browned on edges. Remove immediately from pan. Makes about 7 dozen.

Swedish Spritz

OVEN 400°

Thoroughly cream 1½ cups butter or margarine and 1 cup sugar. Add 1 egg, 1 teaspoon vanilla, and ½ teaspoon almond extract. Beat well.

Sift 4 cups sifted all-purpose flour with 1 teaspoon baking powder. Add to creamed mixture; mix till smooth. Do not chill.


Pfeffernuesse

OVEN 375°

In saucepan, combine ¾ cup light molasses and ½ cup butter. Cook and stir till butter melts. Cool to room temperature.

Stir in 2 beaten eggs. Sift together 4½ cups sifted all-purpose flour, ½ cup sugar, 1¼ teaspoons soda, 1½ teaspoons cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg, and dash pepper. Add to molasses mixture; mix well. Chill for several hours.

Shape chilled dough into 1 inch balls. Bake on greased cooky sheet in moderate oven (375°) for 12 minutes. Cool, roll in confectioners’ sugar. Makes 4½ dozen.

Lebkuchen

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>egg</td>
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</tr>
<tr>
<td>brown sugar</td>
<td>¾ cup</td>
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<tr>
<td>honey</td>
<td>½ cup</td>
</tr>
<tr>
<td>dark molasses</td>
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<tr>
<td>all-purpose flour</td>
<td>3 cups</td>
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<tr>
<td>nutmeg</td>
<td>1¼ teaspoons</td>
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<td>cloves</td>
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<tr>
<td>allspice</td>
<td>½ teaspoon</td>
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<tr>
<td>soda</td>
<td>½ teaspoon</td>
</tr>
<tr>
<td>slivered almonds</td>
<td>½ cup</td>
</tr>
<tr>
<td>chopped mixed candied fruits and peels</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

OVEN 350°

Beat egg; add brown sugar; beat till fluffy. Stir in honey and molasses. Sift together dry ingredients; add to first mixture; mix well. Stir in nuts, fruits, peels. Chill several hours or overnight. On floured surface, roll ¼ inch thick; cut in ½x2-inch rectangles.

Bake on greased cooky sheet at 350° for 12 minutes. Cool slightly; remove from pan. While warm, top with Glaze: Combine 1 slightly beaten egg white, 1 tablespoon lemon juice, ½ teaspoon grated lemon peel, dash salt, and 1½ cups sifted confectioners’ sugar. Makes 2 dozen.
Scotch Shortbread  
OVEN 300°F
Cream 1 cup butter. Gradually add 1/2 cup sugar, creaming till light and fluffy. Stir in 2 1/2 cups sifted all-purpose flour. Chill several hours. Divide in half. On ungreased cookie sheet pat each half into 7-inch circle. With fork prick each mound deeply to make 16 pie-shaped wedges. (Or on floured surface, roll 1/2 to 1/4 inch thick. Cut in 2x1-inch strips or with 1 1/4-inch round cutter.) Bake on ungreased cookie sheet at 300° about 30 minutes. Cool slightly, remove. Makes 32 wedges or 3 1/2 dozen cookies.

Molasses Cake Bars
1/4 cup shortening
1/2 cup sugar
1 egg
1/4 cup light molasses
1/2 cup water
1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/4 teaspoon soda
1 teaspoon instant coffee
1 teaspoon cinnamon
1/2 teaspoon cloves
OVEN 350°F


Fig Bars  
OVEN 375°F

Thoroughly cream 1 cup shortening with 1/2 cup granulated sugar and 1/2 cup brown sugar. Add 1 egg, 2 tablespoons milk, and 1 teaspoon vanilla. Beat well.

Sift together 3 cups sifted all-purpose flour, 1/2 teaspoon salt, and 1/2 teaspoon soda. Stir into creamed mixture. Chill at least 1 hour.

On well-floured surface roll 1/4 of dough at a time into 8x12-inch rectangle. Cut crosswise in six 2-inch strips. Spread 1/2 cup Fig Filling over three strips. Top with remaining strips. Press lengthwise edges together with floured fork. Cut in 2-inch lengths. Bake on ungreased cookie sheet at 375° about 10 minutes. Makes 4 dozen.

Fig Filling: Combine 2 cups finely chopped dried figs, 1/2 cup sugar, 1 cup orange juice, and dash salt. Cook, stirring occasionally, till thick, about 5 minutes. Cool.

Brownies
1/2 cup butter or margarine
1 cup sugar
1 teaspoon vanilla
2 eggs
2 1-ounce squares unsweetened chocolate, melted
1/2 cup sifted all-purpose flour
1/2 cup chopped walnuts
OVEN 325°F

Brownies
1/2 cup shortening
2 1-ounce squares unsweetened chocolate
2 eggs
1 cup sugar
1 teaspoon vanilla
3/4 cup sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup broken California walnuts
OVEN 350°F

Melt shortening and chocolate together over very low heat, stirring constantly; cool. Beat eggs till light; stir in sugar, then chocolate mixture and vanilla. Add sifted dry ingredients, mixing well. Add nuts.

Bake in greased 8x8x2-inch pan at 350° for 30 to 35 minutes. Cool. Cut in 16 squares.

Apricot Bars
1 1/2 cups sifted all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups quick-cooking rolled oats
1 cup brown sugar
3/4 cup butter or margarine
3/4 cup commercial apricot preserves or jam
OVEN 375°F

Sift together flour, baking powder, and salt; stir in rolled oats and sugar. Cut in butter till crumbly. Pat 3/4 of crumb mixture into 11x7x1 1/2-inch pan. Spread with preserves. Cover with remaining crumb mixture.

Bake in moderate oven (375°) about 35 minutes or till browned. Cool. Cut in bars or squares. Makes about 2 1/2 dozen 3x1-inch bars or about 6 dozen 1-inch squares.
Date Layer Bars

\[ \frac{1}{2} \text{ cup shortening or butter} \\
1 \text{ cup brown sugar} \\
1 \frac{1}{2} \text{ cups sifted all-purpose flour} \\
\frac{1}{2} \text{ teaspoon soda} \\
1 \text{ teaspoon salt} \\
1 \frac{1}{2} \text{ cups quick-cooking rolled oats} \\
1 \text{ tablespoon water} \\
1 \text{ recipe Date Filling} \]

OVEN 350°

Cream together shortening and sugar. Sift dry ingredients; stir into creamed mixture. Add oats and water. Mix until crumbly.

Firmly pat one-half the mixture in greased 13x9x2-inch baking dish. Spread with Date Filling. Top with remaining crumbs and pat smooth. Bake in moderate oven (350°) about 35 minutes. Cool and cut in bars or squares. Makes 32 1\frac{1}{2}-inch squares.

Date Filling: in saucepan, combine 2 cups pitted dates, cut up, 1\frac{1}{2} cups raisins and 1\frac{1}{2} cups water. Cover; cook, stirring often, till consistency of jam, about 8 minutes.

Mincemeat Squares

In Date Layer Bars, substitute 2 cups prepared mincemeat for Date Filling.

Butterscotch Bars

\[ \frac{1}{2} \text{ cup butter or margarine} \\
2 \text{ cups brown sugar} \\
2 \text{ eggs} \\
1 \text{ teaspoon vanilla} \\
2 \text{ cups sifted all-purpose flour} \\
2 \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ cup shredded coconut} \\
1 \text{ cup chopped California walnuts} \]

OVEN 350°

In saucepan combine butter and brown sugar; cook over low heat till bubbly, stirring constantly. Cool.

Add eggs to cooled mixture, one at a time, beating well after each. Add vanilla.

Sift together dry ingredients; add with coconut and nuts to brown-sugar mixture; mix thoroughly. Spread in greased 15\frac{1}{2}x10\frac{1}{2}x1-inch jelly-roll pan. Bake in moderate oven (350°) about 25 minutes or till done. Cut in bars while warm. Remove from pan when almost cool. Makes 3 dozen bars.

Chinese Chews

\[ \frac{3}{4} \text{ cup sifted all-purpose flour} \\
1 \text{ cup sugar} \\
1 \text{ teaspoon baking powder} \\
\frac{1}{4} \text{ teaspoon salt} \\
1 \text{ cup chopped dates} \\
1 \text{ cup broken California walnuts} \\
3 \text{ well-beaten eggs} \]

OVEN 350°

Sift dry ingredients. Stir in dates, walnuts, and eggs. Pour into greased and floured 15\frac{1}{2}x10\frac{1}{2}x1-inch jelly-roll pan. Bake in moderate oven (350°) about 15 minutes. While warm, cut in bars.

Cool; remove from pan. Roll in sifted confectioners' sugar. Makes 3 dozen.

Easy Date Squares

\[ 3 \text{ eggs} \\
1 \text{ cup sugar} \\
1 \text{ cup packaged biscuit mix} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \frac{1}{2} \text{ cups chopped pitted dates} \\
1 \text{ cup broken California walnuts} \]

OVEN 350°

Beat eggs till light; gradually add sugar, beating till thick and lemon colored.


Toffee Bars

Almost like old-fashioned toffee candy—

\[ 1 \text{ cup butter or margarine} \\
1 \text{ cup brown sugar} \\
1 \text{ teaspoon vanilla} \\
2 \text{ cups sifted all-purpose flour} \\
1 \text{ 6-ounce package (1 cup) semi-sweet chocolate pieces} \\
1 \text{ cup chopped California walnuts} \]

OVEN 350°

Thoroughly cream together butter, sugar, and vanilla. Add flour, mix well. Stir in chocolate and walnuts. Press mixture into ungreased 15\frac{1}{2}x10\frac{1}{2}x1-inch jelly-roll pan.

Bake in moderate oven (350°) 25 minutes or until browned. While still warm, cut in bars or squares. Cool before removing from pan. Makes about 5 dozen.