

The
Electric Company
Christmas
Cookie Book





*Christmas is Mom in the kitchen...
a cooky warm from the stove... a
Candy-Speckled Star with a loop to
hang on a tree... an Old-Fashioned
Sugar Cooky to send in a box, to
tuck in a stocking. Christmas is a
Ginger-Bread Man to delight the
heart of a youngster.*

This is Christmas

Getting ready for the holidays is half the fun... especially the planning and baking of such special treats as Christmas cookies. We think that these festive holiday recipes are special indeed. We've tried and tested and tasted every one of them and feel quite sure that you'll be pleased. We hope that you will not be able to resist trying at least some of them and that they make a great big hit with your friends and family. Merry Christmas!

Home Service Staff



Apricot Bars

1 cup dried apricots	¼ teaspoon salt
1 cup sifted all-purpose flour	⅓ cup sifted all-purpose flour
⅓ cup granulated sugar	½ teaspoon baking powder
½ cup uncooked oatmeal	1 teaspoon almond extract
½ cup butter	1 cup flaked coconut
2 eggs	½ cup chopped walnuts
1 cup brown sugar, packed	

Cover apricots with water; cook 10 minutes. Drain, cool and cut into small pieces. Combine 1 cup flour, granulated sugar and oatmeal. Cut in butter until mixture resembles coarse meal. Press into greased 9 x 9 x 2 inch pan. Bake at 350 degrees 20 minutes. Beat eggs; add brown sugar gradually. Blend in sifted dry ingredients, almond extract, coconut and apricots. Spread over baked layer; sprinkle with nuts. Return to oven and bake at 350 degrees about 35 minutes. Cool; cut into bars. Makes about 4 dozen.

Cream Cheese Spritz

1 cup butter	2½ cups sifted all-purpose flour
3 ounces cream cheese	1 cup chocolate bits, melted
1 cup sugar	Colored candies for decorating
1 egg yolk	
1 teaspoon vanilla	

Cream room temperature butter and cheese; add sugar gradually. Beat in egg yolk and vanilla. Blend in flour. Knead dough in hands until soft and pliable. Use star shaped cookie press plate; press dough through cookie press onto ungreased cookie sheets; make cookies about 1½ inches long. Bake at 375 degrees 10 to 12 minutes; cool. Dip both ends of cookies into melted chocolate, then into candies. Makes about 8 dozen.

Swedish Jelly Slices

¾ cup butter	1½ teaspoons baking powder
¾ cup sugar	1 (10 ounce) jar cherry jelly
1 egg	1 egg yolk
1 teaspoon lemon rind	¼ cup sugar
1 teaspoon ground coriander	2 teaspoons water
½ teaspoon ground cardamom	⅓ cup finely chopped blanched almonds, toasted
1¾ cups sifted all-purpose flour	
¼ teaspoon salt	

Cream butter; add ¾ cup sugar gradually. Beat in egg, lemon rind, coriander and cardamom. Blend in sifted dry ingredients; chill. Roll dough into an 8 x 12 inch rectangle on floured canvas. Cut into 12 one inch wide strips. Place strips, 4 inches apart, on greased cookie sheets; cookies spread. Make a small depression, ¼ inch deep and ¼ inch wide, lengthwise down center of each strip of dough. Fill with jelly. Bake at 375 degrees 15 minutes. Beat egg yolk, ¼ cup sugar and water until thick and lemon colored. Brush on hot cookies; sprinkle with almonds. Return to oven. Bake at 375 degrees about 5 minutes. Remove from oven. Allow cookies to cool for 5 minutes on cookie sheets. Cut into 1 inch diagonal slices. Remove from cookie sheets. Makes about 7 dozen.





Half the fun of Christmas

Is baking things to share;

Is sending messages of love

To those for whom we care.

Stollen

2 packages active dry yeast or 1 oz. compressed yeast	1/2 teaspoon ground cardamom
1/4 cup water	1/2 cup seedless dark raisins
1 1/2 cups milk	1/2 cup diced citron
1/2 cup sugar	1/2 cup sliced candied cherries
1 1/2 teaspoons salt	About 4 cups sifted all-purpose flour
3/4 cup butter	Melted butter
2 cups sifted all-purpose flour	
3 eggs, beaten	

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Scald milk; stir in sugar, salt and butter; cool to lukewarm. Stir in 2 cups flour, yeast, eggs and cardamom; mix in fruit and enough remaining flour to make a stiff dough. Knead on floured surface; place in greased bowl; grease top of dough; cover and let rise until doubled. Punch dough down; cover; let rest 10 minutes. Divide into three equal parts. Shape each piece into an 8 x 10 inch oval; fold lengthwise and place in greased shallow pans. Let rise until doubled and bake at 350 degrees about 30 minutes. Frost and decorate if desired. Makes 3 stollen.

Gum Drop Cookies

1/2 cup butter	1 3/4 cups sifted all-purpose flour
1 cup brown sugar, packed	1/2 teaspoon soda
1 egg	1/2 teaspoon salt
1/4 cup water	1 1/2 cups cut gum drops

Cream butter; add sugar gradually. Blend in egg, water and sifted dry ingredients. Stir in gum drops. Chill several hours. Drop rounded teaspoonfuls of dough onto greased cookie sheets. Bake at 375 degrees about 10 minutes. Makes about 6 dozen.

Frosted Oatmeal Brownies

Oatmeal Layer

1 cup sifted all-purpose flour	¼ teaspoon salt
¼ teaspoon soda	1 cup brown sugar, packed
1 cup uncooked oatmeal	½ cup soft butter

Mix flour, soda, oatmeal, salt and brown sugar in large bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Press firmly into a greased 9 x 13 x 2 inch pan. Bake at 350 degrees 10 minutes. Make Brownie Layer.

Brownie Layer

2 squares unsweetened chocolate	½ cup sifted all-purpose flour
½ cup butter	1 teaspoon baking powder
2 eggs	1½ cups coarsely chopped pecans
1 cup sugar	
1 teaspoon vanilla	
½ teaspoon salt	

Melt chocolate and butter at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate mixture. Mix in sifted dry ingredients and pecans. Spread evenly over Oatmeal Layer. Bake at 350 degrees about 30 minutes. Cool and frost with Bittersweet Frosting. Cut into 1½ inch squares. Makes 4½ dozen.

Bittersweet Frosting

2 squares unsweetened chocolate	1 cup powdered sugar
2 tablespoons butter	1 teaspoon vanilla
2 tablespoons milk	1 or 2 teaspoons cream if necessary

Melt chocolate with butter and milk in saucepan; stir to blend. Mix in sugar and vanilla; mixture is crumbly. Keep saucepan over low heat. Stir until sugar melts and frosting is of spreading consistency. Thin with cream if necessary.

Swedish Ginger Cookies

½ cup dark corn syrup	½ teaspoon cloves
½ cup sugar	½ teaspoon cinnamon
½ cup melted butter	½ teaspoon soda
6 tablespoons cream	2 tablespoons cream
½ teaspoon ginger	3 cups sifted all-purpose flour

Boil syrup one minute; cool slightly. Add sugar, butter, cream and spices. Dissolve soda in 2 tablespoons cream and add to syrup mixture. Blend in flour; refrigerate. Roll ⅛ inch thick on floured canvas and cut into desired shapes. Place on greased cooky sheets; decorate before baking or frost and decorate when cookies are cool. Bake at 350 degrees 10 to 15 minutes depending on size and thickness of cooky.

Soft Sugar Cookies

1 cup butter	1 teaspoon baking powder
1½ cups sugar	1 teaspoon salt
2 eggs	½ teaspoon nutmeg
1½ teaspoons vanilla	1 cup cultured sour cream
1 teaspoon soda	Granulated sugar for topping
4½ cups sifted all-purpose flour	

Cream butter; add sugar gradually. Beat in eggs one at a time. Mix in vanilla. Blend in sifted dry ingredients and sour cream alternately. Chill. Roll dough ¼ inch thick on floured canvas. Cut with 3 inch cutter. Place on ungreased cooky sheets; sprinkle with sugar. Bake at 375 degrees 12 to 15 minutes. Makes about 4 dozen.

Christmas Cane Coffee Cake

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|--|-----------------------------------|
| 1 package active dry yeast or 1 oz. compressed yeast | 4/4 cups sifted all-purpose flour |
| 1/4 cup water | 1/2 cup sugar |
| 1 cup milk | 1 teaspoon salt |
| 2 eggs, beaten | 1 teaspoon grated lemon rind |
| | 1 cup butter |

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Scald milk; cool to lukewarm; blend in yeast and eggs. Combine flour, sugar, salt and lemon rind. Cut in butter with pastry blender until mixture resembles coarse crumbs. Add yeast mixture; mix well. **DOUGH IS SOFT.** Place in greased bowl; cover; refrigerate over night. Divide dough into thirds. Roll each third on floured surface into a 6 x 15 inch rectangle. Spread 1/3 of Cranberry Filling lengthwise down center of dough in a 2 inch wide strip. Cut dough with scissors from both outer edges toward filling. Make cuts every 1/2 inch. **DO NOT CUT TOO CLOSE TO FILLING.** Criss-cross pieces of dough over filling. Place on greased cookie sheet. Stretch shaped dough to about 20 inches; curve top to form a cane. Let rise about 1/2 hour. Bake at 375 degrees about 25 minutes. Frost with thin powdered sugar glaze and decorate if desired. Makes 3 canes.

Cranberry Filling

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|---------------------------------------|-------------------------------|
| 1 1/2 cups finely chopped cranberries | 1/3 cup chopped pecans |
| 3/4 cup sugar | 1/3 cup honey |
| 1/2 cup raisins | 1 teaspoon grated orange rind |

Combine all ingredients. Cook over medium heat about 5 minutes. Stir. Cool.

Crunchy Topped Butter Cookies

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|------------------------------|---------------------------------|
| 1 cup butter | 3 cups sifted all-purpose flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 4 egg yolks | 1/2 teaspoon salt |
| 2 egg whites | |
| 1 teaspoon grated lemon rind | |

Cream butter; add sugar gradually. Beat in egg yolks and unbeaten egg whites one at a time; blend in lemon rind and sifted dry ingredients; chill. Make topping.

Crunchy Topping

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|---------------------------|--|
| 1/4 cup butter | 3 tablespoons chopped candied cherries |
| 1/3 cup sugar | 1/4 teaspoon almond extract |
| 1 egg | 1/2 cup chopped nuts |
| 1 cup crushed corn flakes | |

Cream butter, sugar and egg until fluffy; stir in remaining ingredients. Shape chilled dough into 1 inch balls; place on greased cookie sheets; make a depression in center of each ball; place about 1/2 teaspoonful of topping in each depression. Bake at 350 degrees about 15 minutes. Makes about 8 dozen cookies.

Creme de Menthe Bonbons (Unbaked)

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|-------------------------------|--------------------------------|
| 1 cup vanilla wafer crumbs | 2 tablespoons light corn syrup |
| 3/4 cup finely chopped pecans | 1/3 cup green creme de menthe |
| 1 cup powdered sugar | Green food coloring |
| | Powdered sugar for rolling |

Mix crumbs, pecans, sugar, syrup and creme de menthe. Add a few drops of food coloring; chill. Shape into 1 inch balls. Roll in powdered sugar. Refrigerate. Makes about 5 dozen.



Bonbon Macaroons

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|-------------------------------------|-------------------|
| 2 egg whites | 2 1/3 cups |
| 1/4 teaspoon salt | finely chopped |
| 1 teaspoon vanilla | coconut |
| 1/2 cup sugar | Chocolate jimmies |
| 2 tablespoons all-
purpose flour | for topping |

Beat room temperature egg whites with salt and vanilla until frothy. Add sugar a tablespoonful at a time. Beat until stiff peaks form. Gradually fold in flour and finely chopped coconut. Drop from teaspoon onto greased cookie sheets. Sprinkle with chocolate jimmies. Bake at 350 degrees about 10 minutes. Makes about 5 dozen.

Walnut Bars

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|-------------------------------------|--------------------------------|
| 1/2 cup soft butter | 1 1/2 teaspoons vanilla |
| 1 cup sifted all-
purpose flour | 1 cup broken walnuts |
| 1 1/2 cups brown sugar,
packed | 1/2 cup shredded
coconut |
| 2 tablespoons all-
purpose flour | 1 1/2 cups powdered
sugar |
| 1/4 teaspoon baking
powder | 2 tablespoons
melted butter |
| 1/2 teaspoon salt | 2 tablespoons
orange juice |
| 2 eggs, slightly
beaten | 2 teaspoons
lemon juice |

Blend butter and flour; press into greased 9 x 9 x 2 inch pan. Bake at 350 degrees 15 minutes. Combine sugar, flour, baking powder and salt; stir in eggs, vanilla, walnuts and coconut; spread over baked layer. Bake at 350 degrees about 25 minutes; cool. Blend remaining ingredients; frost; cut into bars.



Blazing hearths and drifting snow,

Holly wreaths and mistletoe;

Yuletide greetings, candle glow,

This is Christmas!



Chocolate Jimmie Sticks

1 cup butter	1/2 teaspoon salt
1/2 cup powdered sugar	3 tablespoons soft butter
1/2 cup granulated sugar	1 cup powdered sugar
2 egg yolks	2 tablespoons cocoa
2 teaspoons vanilla	1 1/2 tablespoons cold coffee
3 tablespoons cocoa	1/2 teaspoon vanilla
2 1/2 cups sifted all-purpose flour	Chocolate jimmies, or decorating candies

Cream 1 cup butter; add sugars gradually. Blend in egg yolks, vanilla, cocoa, flour and salt; work dough lightly with hands. Use star shaped cookie press plate; press dough through cookie press onto greased cookie sheets; make cookies about 2 inches long. Bake at 350 degrees about 12 minutes; cool. Cream 3 tablespoons butter with powdered sugar, cocoa, coffee and vanilla; dip ends of cookies in frosting, then in chocolate jimmies. Makes about 10 dozen.

Confection Squares

1/2 cup butter	1 cup chocolate bits
1 cup graham cracker crumbs	1 (15 ounce) can sweetened condensed milk
1 1/3 cups flaked coconut	1 cup coarsely chopped walnuts
1 cup butterscotch bits	

Melt butter in a 7 x 11 x 1 1/2 inch pan. Add graham cracker crumbs, coconut, butterscotch bits and chocolate bits in layers. Spread milk over chocolate bits. Sprinkle walnuts over top; press lightly. Bake at 350 degrees about 30 minutes. Cool; cut into squares. Makes about 3 dozen.

Chocolate Oatmeal Crisps

2 cups chocolate bits	¾ cup sugar
½ cup soft butter	1 cup uncooked oatmeal
½ teaspoon salt	1 teaspoon vanilla
3 eggs	

Melt chocolate bits; stir in butter and salt. Beat eggs until thick and lemon colored. Add sugar gradually; beat until mixture is very thick. Blend in oatmeal, vanilla and chocolate mixture. Drop from teaspoon onto greased cooky sheets. Cookies spread. Bake at 375 degrees about 8 minutes. Makes about 8½ dozen.

Fudgy Islands

Chocolate Nut Filling

1 cup chocolate bits	1 teaspoon vanilla
1 tablespoon butter	⅓ cup sweetened condensed milk
1 cup finely chopped pecans	¼ teaspoon salt

Melt chocolate with butter in saucepan. Mix in pecans, vanilla, milk and salt; cool. Divide mixture in half. Shape each half into a bar 8 inches long and 1 inch square. Wrap in waxed paper; chill. Make Cooky Dough.

Cooky Dough

½ cup butter	1 cup sifted all-purpose flour
½ cup brown sugar, packed	½ teaspoon salt
1 egg yolk	¼ teaspoon baking powder
½ teaspoon vanilla	

Cream butter; add sugar gradually. Beat in egg yolk and vanilla. Blend in sifted dry ingredients. Divide dough in half. Roll each half into a 4 x 8 inch rectangle on floured canvas. Place a bar of filling lengthwise on each piece of rolled dough. Wrap dough around filling; press edges together. Wrap in waxed paper; chill over night. Cut into ¼ inch slices. Place on greased cooky sheets. Bake at 375 degrees 10 to 12 minutes. Makes about 6 dozen.

Chocolate Sundae Cookies

½ cup butter	½ teaspoon soda
⅔ cup brown sugar, packed	¼ cup maraschino cherry juice
1 egg	2 tablespoons milk
2 squares unsweetened chocolate, melted	1 teaspoon vanilla
1½ cups sifted all-purpose flour	¼ cup cut maraschino cherries
½ teaspoon salt	½ cup chopped walnuts
	27 large marshmallows, cut in halves

Cream butter; add sugar gradually. Beat in egg and cooled chocolate. Blend in sifted dry ingredients, cherry juice and milk alternately. Add vanilla. Mix in cherries and walnuts. Drop rounded teaspoonfuls of dough onto greased cooky sheets. Bake at 350 degrees about 12 minutes. Place marshmallows, cut side down, on hot cookies; cool. Frost with Glossy Chocolate Frosting (page 37). Makes 4½ dozen.

Danish Toffee Cookies

⅔ cup butter	3½ cups sifted cake flour
1 cup sugar	2 teaspoons double acting baking powder
1 egg	½ teaspoon salt
½ teaspoon powdered coffee	½ cup finely chopped blanched almonds
2 tablespoons water	
1½ tablespoons rum	

Cream butter; add sugar gradually. Beat in egg, coffee, water and rum. Blend in sifted dry ingredients and almonds. Chill. Roll dough ⅛ inch thick on floured canvas and cut into desired shapes. Place on ungreased cooky sheets. Bake at 375 degrees 10 to 12 minutes. Makes about 8 dozen.

English Toffee Oatmeal Bars

2 cups uncooked oatmeal	1/2 teaspoon salt
1/2 cup brown sugar, packed	1 1/2 teaspoons vanilla
1/2 cup butter, melted	1 cup chocolate bits, melted
1/3 cup dark corn syrup	3/4 cup finely chopped nuts

Combine oatmeal, sugar, butter, syrup, salt and vanilla in a large bowl; blend well. Press firmly into greased 7 x 11 x 1 1/2 inch pan. Bake at 450 degrees about 10 minutes or until lightly browned. Mixture appears bubbly. Loosen edges while hot. Cool. Refrigerate. Invert pan on cookie sheet; tap pan until contents drop out. Spread with HALF of melted chocolate and sprinkle with HALF of the nuts; chill. Turn over and spread with remaining chocolate and sprinkle with remaining nuts. Chill. Cut into bars. Makes about 2 dozen bars.

Gingerbread Cut-Outs

1 cup butter	1/8 teaspoon soda
1/2 cup brown sugar, packed	1/8 teaspoon salt
1/3 cup dark molasses	1/8 teaspoon ginger
2 2/3 cups sifted all-purpose flour	1/8 teaspoon nutmeg
	1/8 teaspoon cinnamon

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients; chill. Roll 1/8 to 1/4 inch thick on floured canvas and cut into desired shapes. Place on greased cookie sheets; decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes depending on thickness of cookie. Cookies should be light in color. Makes about 7 dozen depending on size.

Brown Sugar Kisses

1 egg white	1/2 teaspoon vanilla
3/4 cup brown sugar, packed	2 cups pecan halves

Beat egg white in small bowl of electric mixer until stiff but not dry; add sugar gradually; continue beating about 3 minutes; fold in vanilla and pecans. Drop level tablespoonfuls onto greased cookie sheets. Bake at 300 degrees 20 to 25 minutes. Makes about 4 dozen cookies. Store in a covered container.

Brandied Fruit Cake

1/2 cup butter	1/2 cup broken walnuts
1 cup sugar	1/2 pound seedless light raisins
6 eggs	1/2 pound seedless dark raisins
2 cups sifted all-purpose flour	1/2 pound cut dates
1 teaspoon salt	1/4 pound cut citron
1 teaspoon baking powder	1/4 pound candied cherries, cut
1/2 teaspoon cloves	2 ounces candied orange peel, cut
1/2 teaspoon allspice	2 ounces candied lemon peel, cut
1 1/2 tablespoons lemon juice	1 pound candied pineapple, cut
2 tablespoons orange juice	1/4 cup brandy poured over cake when baked
1 teaspoon grated lemon rind	
1 teaspoon grated orange rind	

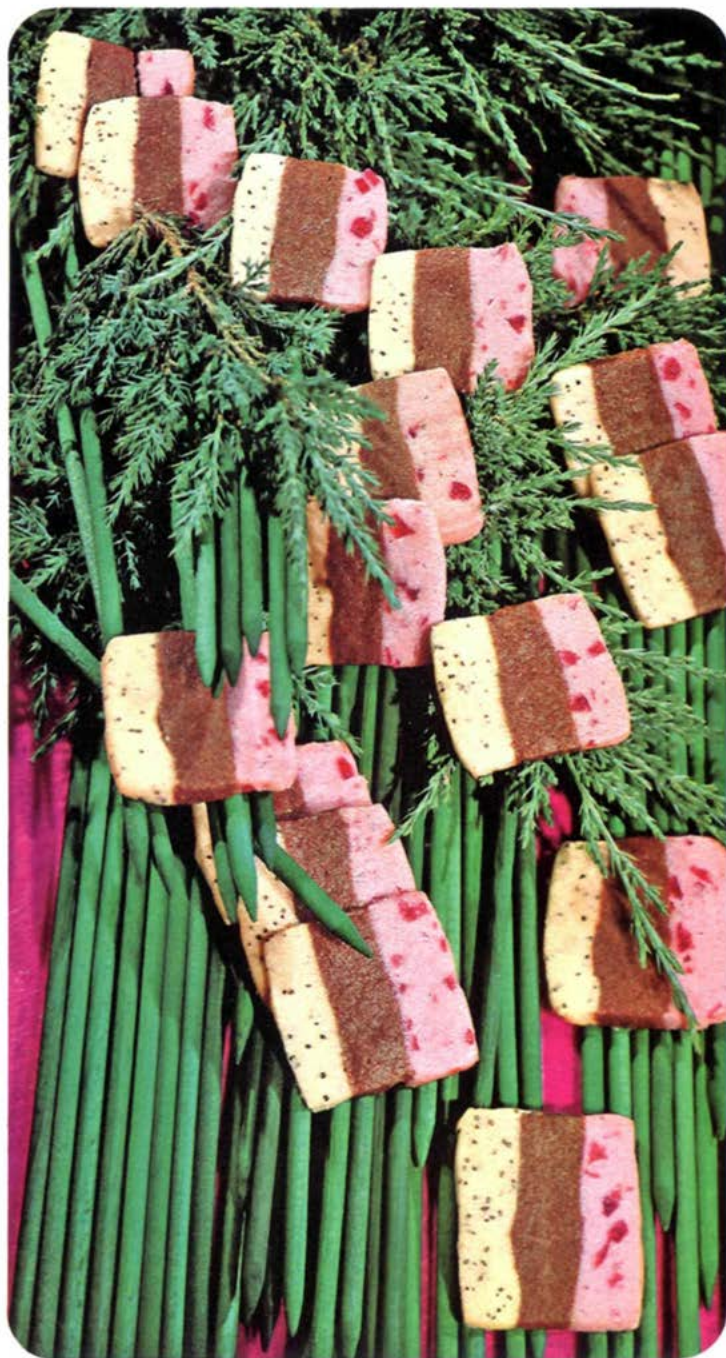
Line greased pans with waxed paper; allow paper to extend 1/2 inch above all sides of pan; grease paper. Cream butter; add sugar gradually. Beat in eggs one at a time; blend in sifted dry ingredients, juice and rind. Stir in walnuts and fruit. Fill pans 2/3 full. Baking time depends on size, shape and material of pan. Bake at 275 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Pour brandy over warm cakes. Makes about 6 pounds.

Ribbon Cookies

1 cup butter
1¼ cups sugar
1 egg
1 teaspoon vanilla
2½ cups sifted all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt

Red food coloring
¼ cup finely diced candied cherries
1 square unsweetened chocolate, melted
1 tablespoon poppy seed

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in sifted dry ingredients. Divide dough into 3 equal parts. Mix a few drops of red food coloring and cherries into one part, chocolate into second part and poppy seed into third part. Line a 9 x 5 x 3 inch pan with waxed paper. Pack cherry mixture evenly over bottom; cover with chocolate mixture, then poppy seed mixture. Cover with waxed paper. Chill over night. Remove dough from pan. Cut into thirds lengthwise. Cut into thin slices. Place on ungreased cookie sheets. Bake at 375 degrees about 12 minutes. Makes about 10 dozen.





Chocolate Dipped Kisses

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|-------------------------------------|---------------------------------------|
| 3 egg whites | 4 squares unsweet-
ened chocolate, |
| 1 tablespoon vinegar | ground |
| ¼ teaspoon salt | 1 cup chocolate |
| 1 cup sugar | bits, melted |
| 1 teaspoon vanilla | ½ cup finely |
| 1½ cups blanched
almonds, ground | chopped nuts |

Beat egg whites with vinegar and salt until soft peaks form. Add sugar gradually; beat until mixture is stiff and glossy. Blend in vanilla; fold in almonds and ground chocolate. Drop rounded teaspoonfuls, 1 inch apart, onto greased cooky sheets; form into oval shapes. Bake at 250 degrees about 30 minutes; cool. Dip half of each cooky into the melted chocolate bits; sprinkle with nuts. Store in a covered container. Makes about 8 dozen.

Hazelnut Puff Balls

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|---------------------------|---------------------------------|
| 4 egg whites | ½ pound grated |
| 1 pound powdered
sugar | hazelnuts (3 cups) |
| | 1 teaspoon grated
lemon rind |

Beat egg whites until stiff but not dry; add sugar gradually; beat 5 minutes. Divide in half, use one half for icing; set aside. Blend hazelnuts and lemon rind into one half of mixture. Dip hands in powdered sugar; shape dough into small balls; place on greased cooky sheets; make a depression in center of each ball. Fill with icing; swirl top. Bake at 325 degrees 15 to 18 minutes. Makes 7 to 10 dozen depending on size.

Easy Roll Sugar Cookies

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|--------------------|---------------------------------|
| 1 cup butter | 3 cups sifted all-purpose flour |
| 1 cup sugar | 1 teaspoon baking powder |
| 2 egg yolks | 1/3 cup milk |
| 1 teaspoon vanilla | |
| 1/2 teaspoon salt | |

Cream butter; add sugar gradually. Mix in egg yolks and vanilla; blend in sifted dry ingredients and milk; chill. Roll $\frac{1}{8}$ inch thick on well floured canvas; cut with cookie cutters and place on greased cookie sheets. Decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

Sugarplum Tarts

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|--------------------|-------------------------------------|
| 1/4 cup butter | 1 1/3 cups sifted all-purpose flour |
| 1/4 cup sugar | 1 1/2 teaspoons baking powder |
| 1 egg | Sugarplum Filling |
| 1 teaspoon vanilla | |
| 1/8 teaspoon salt | |

Cream butter; add sugar. Beat in egg and vanilla; blend in sifted dry ingredients; chill. Make Sugarplum Filling.

Sugarplum Filling

- | | |
|--|----------------------------|
| 1/2 cup finely chopped pecans | 1/4 teaspoon salt |
| 1/3 cup finely chopped mixed candied fruit | 1/4 teaspoon maple extract |
| 1/4 cup sugar | 2 tablespoons butter |
| | 2 tablespoons water |

Combine all ingredients in small saucepan; cook at a low heat until thick; stir constantly; cool. Roll dough $\frac{1}{8}$ inch thick on floured canvas; cut with $2\frac{1}{2}$ inch star cutter. Place one teaspoonful of filling in center of each star; join sides of star around filling; pinch edges together to within $\frac{1}{4}$ inch of points; turn points of star back slightly. Chill 1 hour. Place on ungreased cookie sheets. Bake at 375 degrees 12 to 15 minutes. Makes 3 dozen.

Date Crescents

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|-------------------------------------|-----------------------------|
| 1 1/4 cups sifted all-purpose flour | 1 cup uncooked oatmeal |
| 1/2 teaspoon soda | 1/2 cup butter |
| 1/2 teaspoon salt | 1/2 cup cultured sour cream |
| 1/2 cup sugar | |

Sift flour, soda, salt and sugar into mixing bowl; add oatmeal. Cut in butter until mixture resembles coarse crumbs. Blend in sour cream. Make Date Filling.

Date Filling

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|------------------------|----------------------|
| 3/4 cup cut dates | 1/4 cup sugar |
| 1/2 cup chopped pecans | 1/2 cup orange juice |
| | 1 tablespoon butter |

Combine dates, pecans, sugar and orange juice in saucepan. Cook at a low heat until thick; stir constantly. Add butter; cool. Roll dough $\frac{1}{8}$ inch thick on floured canvas. Cut into 2 inch squares. Spread with $\frac{1}{2}$ teaspoonful filling. Start at one corner and roll toward opposite corner. Place rolled cookie, pointed end down, on greased cookie sheets. Shape into crescents. Bake at 350 degrees about 15 minutes. Makes about $4\frac{1}{2}$ dozen.

Decorating Frosting

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|---------------------------|---------------------------|
| 2 egg whites | 1/4 cup light corn syrup |
| 2 1/2 cups powdered sugar | Assortment of food colors |

Beat egg whites until they hold a soft peak. Add sugar gradually and beat until sugar is dissolved and frosting stands in peaks. Add syrup and beat one minute. Use food coloring to get desired color. Add a few drops of water if a thinner frosting is desired. Keep well covered when not in use.

Raspberry Meringue Kisses

3 egg whites	¾ cup sugar
⅛ teaspoon salt	1 teaspoon vinegar
3½ tablespoons raspberry gelatin	1 cup miniature chocolate bits

Beat egg whites with salt until foamy. Add raspberry gelatin and sugar gradually; beat until stiff peaks form and sugar is dissolved. Mix in vinegar; fold in chocolate bits. Drop from teaspoon onto ungreased cookie sheets covered with brown paper. Bake at 250 degrees 25 minutes. Turn oven OFF; leave cookies in oven 20 minutes longer. Makes about 9 dozen.

Frosted Pecan Dainties

1 cup butter	⅛ teaspoon salt
¼ cup powdered sugar	Browned Butter
2 cups sifted all-purpose flour	Frosting
	Chopped nuts

Cream butter; blend in sugar, flour and salt. Shape into 2 rolls 1½ inches in diameter; chill. Cut into ¼ inch slices; place on ungreased cookie sheets and bake at 350 degrees about 15 minutes. Cool, frost and sprinkle with nuts. Makes 7 dozen.

Browned Butter Frosting

2 tablespoons butter	1 tablespoon hot water
1½ cups powdered sugar	Cream

Brown butter in saucepan; remove from heat; stir in sugar and water; add enough cream to make frosting of spreading consistency.

Crunchy Almond Jam Bars

2 tablespoons butter	1 cup sifted all-purpose flour
¼ cup sugar	½ teaspoon double acting baking powder
1 egg yolk	2 tablespoons milk
1 teaspoon grated lemon rind	¼ cup raspberry jam
¼ teaspoon salt	

Cream butter; add sugar gradually. Beat in egg yolk and lemon rind. Blend in dry ingredients until mixture resembles coarse meal. Add milk; mix well. Press into greased 9 x 9 x 2 inch pan. Bake at 375 degrees 10 minutes. Spread with jam; cover with Almond Topping. Return to oven and bake at 375 degrees about 15 minutes. Cool and cut into bars. Makes about 2½ dozen.

Almond Topping

⅔ cup sugar	½ cup blanched almonds, finely chopped
1 tablespoon flour	1 tablespoon butter
¼ teaspoon cinnamon	1 egg white
1 tablespoon water	

Combine all ingredients in saucepan. Cook at a medium heat until thickened; stir constantly.

Pecan Fingers

1 cup butter	2 cups sifted all-purpose flour
¼ cup powdered sugar	2 cups pecans, grated or finely chopped
¼ teaspoon salt	Powdered sugar
1 teaspoon vanilla	
1 tablespoon water	

Cream butter; blend in sugar, salt, vanilla and water. Add flour and pecans; mix well; chill if dough is soft. Shape into fingerlike ovals using level teaspoonfuls of dough. Place on ungreased cookie sheets and bake at 350 degrees about 15 minutes. Roll in powdered sugar. Makes about 10 dozen.

Caramel Bars

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|----------------------------------|--------------------|
| $\frac{3}{4}$ cup butter | 2 tablespoons |
| $\frac{3}{4}$ cup powdered sugar | evaporated milk |
| 1 teaspoon vanilla | 2 cups sifted all- |
| $\frac{1}{4}$ teaspoon salt | purpose flour |

Cream butter; add sugar gradually. Blend in vanilla, salt, milk and flour. Roll dough $\frac{1}{8}$ inch thick on floured canvas. Cut into 1 x 2 inch bars. Place on ungreased cookie sheets. Bake at 350 degrees 12 to 15 minutes. Makes about 10 dozen. Make Caramel Topping.

Caramel Topping

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|------------------------------|--------------------------|
| 28 light candy | $\frac{1}{4}$ cup butter |
| caramel squares | 1 cup powdered sugar |
| $\frac{1}{4}$ cup evaporated | 1 cup finely |
| milk | chopped pecans |

Melt caramels with milk and butter in saucepan at a low heat. Stir occasionally. Blend in sugar and pecans. Spread $\frac{1}{2}$ teaspoonful of mixture on each bar. Place mixture over hot water to keep at spreading consistency. Decorate with thin lines of Chocolate Icing.

Chocolate Icing

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|-----------------------------|--------------------------------|
| $\frac{1}{2}$ cup chocolate | 1 tablespoon butter |
| bits | $\frac{1}{2}$ teaspoon vanilla |
| 3 tablespoons | $\frac{1}{4}$ cup powdered |
| evaporated milk | sugar |

Melt chocolate bits with milk and butter in saucepan at a low heat. Blend in vanilla and sugar. Cool.



Half the fun of Christmas

Is shopping thoughtfully

For gifts that bring a glow to those

Who find them 'neath their tree.





Noel Wreaths

1 cup butter
 ½ cup sugar
 1 egg

1 teaspoon vanilla
 2½ cups sifted all-
 purpose flour

Cream butter; add sugar gradually. Beat in egg and vanilla. Blend in flour. Dough is soft. REMOVE ¼ CUP DOUGH TO ADD TO WALNUT FILLING. Knead remaining dough in hands until pliable. Use star shaped cookie press plate. Press dough through cookie press onto ungreased cookie sheets to form 3 inch strips. Join ends to make wreaths. Make Walnut Filling.

Walnut Filling

¼ cup reserved
 cookie dough
 1 cup finely chopped
 walnuts

1 teaspoon vanilla
 ¼ cup light corn syrup
 Candied cherries
 Citron

Combine ¼ cup reserved dough, walnuts, vanilla and syrup. Place a teaspoonful of filling in center of each wreath. Decorate with bits of candied cherries and citron. Bake at 350 degrees about 15 minutes or until delicately browned. Makes about 4½ dozen.

Frosted Marshmallow Brownies

2 squares unsweetened chocolate	1/2 teaspoon baking powder
1/2 cup butter	1/2 teaspoon salt
2 eggs	1 cup chopped pecans
1 cup sugar	2 cups miniature marshmallows for topping
1 teaspoon vanilla	
1 1/4 cups sifted all-purpose flour	

Melt chocolate with butter at a low heat; cool. Blend eggs slightly; stir in sugar, vanilla, chocolate, sifted dry ingredients and pecans. Pour into greased 7 x 11 x 1 1/2 inch pan. Bake at 325 degrees about 25 minutes. Top with marshmallows and return to oven for 3 to 4 minutes. Cool and frost.

Mocha Chocolate Frosting

1 square unsweetened chocolate	1/2 teaspoon vanilla
2 tablespoons butter	1/8 teaspoon salt
1 teaspoon powdered coffee	2 cups powdered sugar
	About 3 tablespoons hot water

Melt chocolate and butter together, blend in coffee, vanilla and salt; stir in sugar gradually; add enough water to make frosting of spreading consistency. Spread carefully over marshmallows. Cut into 2 x 1 inch bars when cold. Makes about 3 dozen bars.

Sugary Peanut Mounds

1 cup butter	2 teaspoons vanilla
1/2 cup sugar	1 3/4 cups chopped salted peanuts
2 cups sifted all-purpose flour	Granulated sugar

Cream butter; add sugar gradually; blend in flour, vanilla and peanuts. Pinch off pieces of dough the size of a small walnut; place on ungreased cookie sheets and bake at 325 degrees about 20 minutes. Roll in sugar while warm. Makes about 7 1/2 dozen cookies.

Salted Peanut Crunchies

1/2 cup butter	2 eggs
1/2 cup vegetable shortening	2 cups sifted all-purpose flour
1 cup chunk style peanut butter	1 teaspoon soda
1 cup granulated sugar	1/2 teaspoon salt
1 cup brown sugar, packed	1 cup chocolate bits
	1 cup salted peanuts

Cream butter, shortening and peanut butter together; add sugars gradually. Beat in eggs one at a time, then blend in sifted dry ingredients. Stir in chocolate bits and peanuts. Drop from teaspoon onto greased cookie sheets and bake at 325 degrees about 15 minutes. Makes about 12 dozen.

Hazelnut Crescents

3/4 cup hazelnuts	1/2 cup saltine cracker crumbs
3/4 cup unblanched almonds	1 teaspoon vanilla
3 egg whites	2 egg yolks
1/4 teaspoon salt	6 tablespoons powdered sugar
1 3/4 cups powdered sugar	

Grate hazelnuts and almonds in nut grater. Beat egg whites with salt until foamy; add sugar gradually; beat until soft peaks form. Mix in grated nuts, crumbs and vanilla; chill. Beat egg yolks until thick and lemon colored; add sugar gradually; beat until thick. Set aside for frosting. Roll dough 1/4 inch thick on canvas sprinkled with powdered sugar instead of flour; cut with crescent shaped cutter; dip cutter in water for easier cutting. Place on well greased cookie sheets and spread top of cookies with egg yolk mixture before baking. Bake at 325 degrees 12 to 15 minutes. Makes about 5 dozen cookies.



At each of our offices, Electric Company people are ready and anxious to help you make the most of your electric service — not only at Christmas time, but all through the year. These include skilled home service advisors to help with recipes and meal planning — to supply free instruction and advice about the use and care of your electric appliances. Also, the services of our kitchen planners, lighting advisors, wiring consultants, heating and air conditioning specialists are available to you without charge or obligation. Our aim is to help you live better . . . electrically!

The Electric Company



Mound Bars

2 cups graham cracker crumbs	1 (15 ounce) can sweetened condensed milk
¼ cup powdered sugar	
½ cup melted butter	4 squares semi-sweet chocolate
2½ cups flaked coconut	2 tablespoons butter

Combine cracker crumbs, sugar and ½ cup butter. Press firmly into ungreased 9 x 13 x 2 inch pan. Bake at 350 degrees 10 minutes. Combine coconut and milk; mix well. Spread over baked layer; return to oven and bake at 350 degrees about 12 minutes. Cool slightly. Melt chocolate with 2 tablespoons butter at a low heat. Stir to blend. Spread over coconut layer; cool. Cut into 1 x 2 inch bars. Makes about 4½ dozen. Refrigerate or freeze until served.

Oatmeal Date Squares

2 cups cut dates	1¾ cups uncooked oatmeal
¾ cup water	
½ cup granulated sugar	1½ cups sifted all-purpose flour
⅛ teaspoon salt	1 cup brown sugar, packed
2 tablespoons lemon juice	1 teaspoon soda
½ cup chopped nuts	½ teaspoon salt
	¾ cup butter

Cook dates in water until soft; add granulated sugar, salt and lemon juice; cook and stir until thickened; add nuts and cool. Mix oatmeal, flour, brown sugar, soda and salt in large bowl; cut in butter with pastry blender until mixture resembles coarse crumbs. Press half of the mixture firmly into greased 9 x 13 x 2 inch pan; spread with date mixture; cover dates with remaining oatmeal mixture; press lightly. Bake at 375 degrees about 35 minutes. Cut into 24 squares.

Almond Raisin Crown

Soft butter	3 eggs, beaten
Blanched almonds	1 teaspoon grated lemon rind
Candied cherries	1 teaspoon salt
2 packages active dry yeast or 2 oz. compressed yeast	½ teaspoon nutmeg
½ cup water	3 cups sifted all-purpose flour
1 cup milk	2 cups seedless dark raisins
¼ cup sugar	⅔ cup diced citron
1 cup sifted all-purpose flour	⅔ cup diced candied cherries
¾ cup soft butter	½ cup sifted all-purpose flour
½ cup sugar	

Butter a 10 inch tube pan generously; decorate bottom with whole almonds and candied cherries. Chill to keep almonds and cherries in place. Soften active dry yeast in warm water or compressed yeast in lukewarm water. Scald milk; add ¼ cup sugar; cool to lukewarm. Mix softened yeast and milk mixture with one cup flour until smooth; cover; let rise until doubled. Cream butter; add ½ cup sugar gradually. Beat in eggs, lemon rind, salt, nutmeg, yeast mixture and 3 cups flour. Combine raisins, citron, cherries and remaining ½ cup flour; mix into batter; beat well. Spoon batter carefully into prepared pan; let rise until doubled. Bake at 375 degrees about 55 minutes. Allow to stand about 15 minutes before removing from pan.





Meringue Wreaths

- | | |
|-------------------------------|------------------|
| 2 egg whites | ¼ teaspoon |
| ⅛ teaspoon cream
of tartar | almond extract |
| ⅛ teaspoon salt | Candied cherries |
| ½ cup sugar | Citron |

Beat egg whites with cream of tartar and salt until soft peaks form. Add sugar a tablespoonful at a time; beat until **VERY** stiff and glossy. Add extract. Cover ungreased cooky sheets with brown paper. Use star shaped tube in decorating bag. Press meringue through tube to form small wreaths. Decorate with bits of candied cherries and citron. Bake at 250 degrees about 30 minutes. Makes about 3 dozen.

Sweet Treats

- | | |
|------------------------------|-----------------------------------|
| ½ cup brown sugar,
packed | 1½ cups graham
cracker crumbs |
| ¼ cup melted
butter | 1 cup miniature
chocolate bits |
| ½ cup cream | 1 cup finely
chopped pecans |

Mix sugar, butter and cream together until sugar is dissolved. Blend in cracker crumbs, chocolate bits and pecans. Drop rounded teaspoonfuls of dough into small paper candy liners. Place on ungreased cooky sheets. Bake at 375 degrees about 10 minutes. Cool and frost with Browned Butter Frosting (page 16). Makes about 5 dozen.

Dutch Spice Cookies

¾ cup butter	¼ teaspoon salt
1 cup and 2 table- spoons brown sugar, packed	½ teaspoon baking powder
1 egg	½ cup finely chopped raisins
1 egg yolk	1 egg white for topping
2 cups sifted all- purpose flour	1 tablespoon water
1½ teaspoons cinnamon	Granulated sugar

Cream butter; add brown sugar gradually. Blend in egg, egg yolk and sifted dry ingredients; fold in raisins. Roll dough ¼ inch thick on floured canvas; cut with a 2½ inch cooky cutter; place on greased cooky sheets. Combine egg white and water; brush over cookies; sprinkle with sugar. Bake at 350 degrees 12 to 15 minutes. Makes about 3½ dozen 3 inch cookies.

Butterscotch Creams

½ cup butter	½ teaspoon baking powder
1½ cups brown sugar, packed	1 teaspoon soda
2 eggs	1 cup cultured sour cream
1 teaspoon vanilla	¾ cup chopped toasted walnuts
2½ cups sifted all- purpose flour	
½ teaspoon salt	

Cream butter; add sugar gradually. Beat in eggs one at a time; blend in vanilla, sifted dry ingredients, sour cream and walnuts. Drop level tablespoonfuls onto greased cooky sheets. Bake at 400 degrees 10 to 12 minutes. Frost. Makes about 10 dozen 2½ inch cookies.

Creamy Butter Frosting

6 tablespoons butter	1 teaspoon vanilla
3 cups powdered sugar	About ¼ cup hot water

Brown butter in saucepan at a low heat. Blend in sugar, vanilla and enough water to make a frosting of spreading consistency.

Confection Fruit Cake (Unbaked)

1 pound seedless raisins	½ pound Brazil nuts, sliced
1 pound seeded raisins	½ pound candied cherries, quartered
2 pounds pitted dates	½ pound candied pineapple, diced
1½ pounds citron, shredded	¼ cup orange juice
1 pound broken pecans	½ pound candy orange jelly slices, diced

Line 3 loaf pans with waxed paper. Grind raisins and dates in food chopper; use medium blade. Combine all ingredients. Knead mixture until fruit is evenly distributed. Pack firmly into pans. Decorate with pecans and candied cherries if desired. Wrap in foil; store in refrigerator or freezer. Makes 8½ pounds.

Danish Sugar Cookies

2 cups sifted all- purpose flour	½ cup firm butter
¾ teaspoon soda	½ cup vegetable shortening
1 teaspoon cream of tartar	1 egg, beaten
¼ teaspoon salt	1 teaspoon vanilla
1 cup powdered sugar	Granulated sugar for rolling

Sift dry ingredients into bowl; cut in butter and shortening with pastry blender until mixture resembles coarse crumbs; stir in egg and vanilla; dough is fairly soft. Shape into 1 inch balls; roll in granulated sugar and place 2 inches apart on greased cooky sheets. Flatten to ½ inch thickness with bottom of glass dipped in granulated sugar. Bake at 350 degrees about 12 minutes or until delicately browned. Makes about 6½ dozen cookies.

Oatmeal Jam Diamonds

1½ cups sifted all-purpose flour	1 teaspoon baking powder
1 cup brown sugar, packed	½ teaspoon salt
1½ cups uncooked oatmeal	¾ cup butter
	¾ cup pineapple jam
	¾ cup apricot jam

Combine flour, sugar, oatmeal, baking powder and salt in bowl; cut in butter as for pie crust; pat ⅔ of mixture lightly onto the bottom of a greased 9 x 13 x 2 inch pan. Combine pineapple and apricot jam; spread over oatmeal layer; sprinkle remaining oatmeal mixture over jam. Bake at 350 degrees about 35 minutes. Cut into diamonds when cool. Makes about 4½ dozen.

Chocolate Dipped Creams

1 cup butter	Powdered sugar
½ cup powdered sugar	1 cup chocolate bits, melted
1 teaspoon vanilla	Chopped nuts, coconut, chocolate jimmies
⅛ teaspoon salt	
1 cup cornstarch	
1 cup sifted all-purpose flour	

Cream butter; add sugar gradually; add vanilla. Sift salt, cornstarch and flour together; blend into creamed mixture. Chill 2 or 3 hours; shape into balls, triangles, crescents or bars. Place on greased cookie sheets and bake at 375 degrees 15 to 20 minutes. Roll in powdered sugar while warm; cool. Dip part of each cookie in chocolate, then in nuts, coconut or jimmies; allow chocolate to harden before storing. Makes about 6 dozen.

Walnut Pyramids

½ cup butter	1¼ cups sifted all-purpose flour
⅓ cup brown sugar, packed	¼ teaspoon baking powder
1 egg	¼ teaspoon salt
½ teaspoon maple flavoring	Candied cherries or citron pieces
1 teaspoon vanilla	

Cream butter; add sugar. Beat in egg and flavorings; blend in sifted dry ingredients. Chill. Roll dough ⅛ inch thick on floured canvas; cut with a 2 inch, 1½ inch and 1 inch round cutter to have three different sizes; place on greased cookie sheets. Bake at 375 degrees 8 to 10 minutes. Cool. Makes about 36 pyramids.

Toasted Walnut Filling

2 tablespoons butter	1 egg yolk
2 tablespoons water	2 teaspoons vanilla
½ cup brown sugar, packed	1 cup toasted walnuts, grated

Cook butter, water, sugar and egg yolk in saucepan until thickened; stir in vanilla and walnuts. Cool. Spread bottom of small and medium sized cookies with filling; place filling side down on top of large cookies to form pyramids. Decorate top with a bit of filling topped with a small piece of cherry or citron.

Mexican Wedding Cakes

1 cup butter	1 teaspoon vanilla
½ cup powdered sugar	2 cups sifted all-purpose flour
¼ teaspoon salt	Powdered sugar

Cream butter; add sugar gradually; blend in salt, vanilla and flour. Mixture is stiff. Pinch off small pieces of dough; place on ungreased cookie sheets. Bake at 400 degrees about 12 minutes. Roll in powdered sugar while hot. Makes 4 dozen.

Toffee Squares

1 cup butter	2 cups sifted all-purpose flour
1 cup brown sugar, packed	$\frac{1}{2}$ pound sweet chocolate, melted
1 egg yolk	$\frac{1}{2}$ cup chopped nuts
1 teaspoon vanilla	
$\frac{1}{4}$ teaspoon salt	

Cream butter; add sugar gradually. Blend in egg yolk, vanilla, salt and flour. Spread in greased 10 x 15 x 1 inch pan, or in a rectangle about 10 x 15 inches on a greased cookie sheet. Bake at 350 degrees about 20 minutes. Spread while hot with melted chocolate; sprinkle with chopped nuts. Cool and cut into small squares. Makes about 6 dozen.

Butterscotch Treats

Substitute Butterscotch Frosting for melted chocolate in recipe for Toffee Squares. Sprinkle with chopped nuts and cut into small squares. Makes about 6 dozen.

Butterscotch Frosting

6 tablespoons butter	2 cups powdered sugar
$\frac{1}{3}$ cup light cream	$\frac{1}{2}$ teaspoon vanilla
$\frac{2}{3}$ cup brown sugar, packed	

Blend butter, cream and brown sugar in saucepan. Boil 2 minutes stirring constantly; remove from heat. Cool about 15 minutes, then stir in powdered sugar and vanilla and beat until smooth and thick enough to spread.



Festive trees and child's delight,

Carols ringing through the night;

Frosted panes aglow with light,

This is Christmas!



Peppermint Pinwheels

1 cup butter	1/2 teaspoon red
1 cup powdered sugar	food coloring
1 egg	1 egg white
1 1/2 teaspoons almond	for topping
extract	1 tablespoon water
1 teaspoon vanilla	1/4 cup sugar
2 1/2 cups sifted all-	for topping
purpose flour	1/4 cup finely crushed
1 teaspoon salt	peppermint candy

Cream butter; add sugar gradually. Beat in egg and flavorings. Blend in sifted dry ingredients. Divide dough in half. Mix food coloring into one half of dough. Chill doughs until firm. Roll one half of white dough into an 8 inch square on floured canvas. Roll one half of red dough into an 8 inch square. Place white square on top of red square. Roll as for jelly roll. Repeat with remaining dough. Wrap in waxed paper; chill over night. Cut into 1/8 inch slices. Place on greased cookie sheets. Bake at 375 degrees 8 to 10 minutes. Mix egg white and water; brush on hot cookies. Sprinkle with combined sugar and peppermint candy. Makes about 10 dozen.

Glazed Pfeffernuesse

1¼ cups butter	1½ teaspoons
1¼ cups brown sugar, packed	cinnamon
¾ cup molasses	⅛ teaspoon crushed cardamom
½ cup warm water	6 cups sifted cake flour
½ teaspoon soda	½ teaspoon salt
Dash of pepper	Few drops anise oil or 1 teaspoon anise extract
½ teaspoon cloves	2 cups chopped nuts
½ teaspoon allspice	
¼ teaspoon nutmeg	
¼ teaspoon mace	

Cream butter; add sugar; cream well. Blend in molasses and half of water. Dissolve soda in remaining water. Add with sifted dry ingredients, anise and nuts to creamed mixture; mix well; chill. Shape dough into one inch balls. Place on greased cooky sheets and bake at 375 degrees 10 to 12 minutes. Make Glaze. Makes about 12 dozen.

Glaze

1 cup powdered sugar	¼ teaspoon vanilla
3 tablespoons hot milk	Powdered sugar for coating

Blend powdered sugar, milk and vanilla. Dip top of hot cooky into glaze; coat with powdered sugar.

Ginger Wafers

1 cup butter	¼ teaspoon salt
1 cup sugar	1 teaspoon soda
1 cup light molasses	3 teaspoons ginger
3½ cups sifted all- purpose flour	Granulated sugar for rolling

Cream butter; add sugar gradually; blend in molasses and sifted dry ingredients. Shape dough into 1 inch balls; roll in sugar and place 2 inches apart on greased cooky sheets. Flatten with bottom of glass dipped in sugar. Bake at 350 degrees 6 to 8 minutes. Makes about 9 dozen 3 inch cookies.

Scotch Shortbread

1 cup butter	¼ teaspoon baking powder
½ cup powdered sugar	¼ teaspoon salt
2 cups sifted all- purpose flour	Candied cherries Citron, candies

Cream butter; add sugar gradually; cream until light. Blend in sifted dry ingredients. Roll ¼ inch thick on floured canvas and cut with 2 inch round cutter. Place on cooky sheets; decorate with pieces of cherries, citron or candy. Bake at 350 degrees about 15 minutes. Makes about 4 dozen.

Date Filled Pinwheels

½ cup butter	2 cups sifted all- purpose flour
1 cup brown sugar, packed	¼ teaspoon cinnamon
1 egg	½ teaspoon soda
¼ teaspoon salt	

Cream butter; add sugar gradually. Beat in egg, then blend in sifted dry ingredients; chill. Make Date Filling.

Date Filling

¾ cup cut dates	⅓ cup finely chopped nuts
⅓ cup water	
⅓ cup sugar	

Cook dates in water until soft; add sugar; cook until thickened; stir; add nuts; cool. Divide dough into thirds; roll each piece on floured canvas into a rectangle 7 x 11 inches; spread with ⅓ of filling. Roll as for jelly roll starting at narrow edge; wrap in waxed paper; chill. Cut into thin slices; place on greased cooky sheets. Bake at 350 degrees 10 to 12 minutes. Makes 9 dozen 1¾ inch cookies.

Scotch Ginger Creams

¼ cup butter	1½ cups sifted all-purpose flour
½ cup sugar	½ teaspoon soda
1 egg	½ teaspoon cinnamon
½ cup molasses	¼ teaspoon ginger
½ cup cultured sour cream	¼ teaspoon salt

Cream butter; add sugar gradually; mix in egg, molasses and sour cream; blend in sifted dry ingredients. Spread into greased 10 x 15 x 1 inch pan. Bake at 350 degrees about 20 minutes. Spread with glaze while warm. Cut into squares.

Glaze

1½ cups powdered sugar	¼ teaspoon vanilla
	2½ tablespoons milk

Blend all ingredients to make a thin glaze.

Walnut Brownies

½ cup butter	¼ teaspoon salt
2 squares unsweetened chocolate	¾ cup sifted all-purpose flour
2 eggs	½ teaspoon baking powder
1 cup sugar	¾ cup broken walnuts
1 teaspoon vanilla	

Melt butter with chocolate at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla and chocolate; stir in sifted dry ingredients and walnuts. Pour into greased 7 x 11 x 1½ inch pan. Bake at 350 degrees about 25 minutes; cool and cut into squares. Makes 2 dozen.

Chocolate Clusters

½ cup butter	1 teaspoon vanilla
½ cup brown sugar, packed	1½ cups sifted all-purpose flour
½ cup dark corn syrup	1 teaspoon baking powder
2 eggs	1 teaspoon salt
2 squares unsweetened chocolate, melted, cooled	2½ cups broken walnuts

Cream butter with sugar and syrup until fluffy. Beat in eggs, chocolate and vanilla; blend in sifted dry ingredients and walnuts. Drop rounded teaspoonfuls onto greased cookie sheets. Bake at 350 degrees 10 to 12 minutes. Frost with Glossy Chocolate Frosting (page 37). Makes about 7½ dozen.

Double Chocolate Cooky Cakes

½ cup butter	2 cups sifted all-purpose flour
¾ cup brown sugar, packed	½ teaspoon baking powder
1 egg	¼ teaspoon soda
1 teaspoon vanilla	¾ cup milk
3 squares unsweetened chocolate, melted	Chocolate Frosting
¼ teaspoon salt	½ cup chopped pecans

Cream butter; add sugar gradually. Beat in egg, vanilla and chocolate; then blend in sifted dry ingredients and milk alternately. Drop, 2 inches apart, from tablespoon onto greased cookie sheets. Bake at 350 degrees about 10 minutes. Frost and sprinkle with pecans. Makes 2 dozen 2½ inch cookies.

Chocolate Frosting

1 cup chocolate bits	1 teaspoon vanilla
2 tablespoons butter	2 cups powdered sugar
¼ cup milk	

Melt chocolate with butter and milk; blend in vanilla and sugar.

Cinnamon Stars

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|----------------------------|------------------------------|
| ½ pound unblanched almonds | 1 teaspoon grated lemon rind |
| 3 egg whites | ½ teaspoon cinnamon |
| 1⅔ cups powdered sugar | Powdered sugar for rolling |
| ¼ teaspoon salt | |

Grate almonds in nut grater. Beat egg whites until stiff but not dry; add sugar gradually; continue beating until stiff peaks are formed. Remove about ½ cupful of this mixture and set aside for topping. Blend salt, lemon rind, cinnamon and almonds into remaining meringue. Sprinkle pastry canvas generously with powdered sugar instead of flour; roll small portions of dough at a time ¼ inch thick; cut with small star cutter; dip cutter in water for easier cutting. Place on well greased cooky sheets; spread top with small amount of reserved topping. Bake at 300 degrees about 20 minutes. Remove from cooky sheets immediately. Makes about 11 dozen cookies. Store in covered container.

Ginger Snaps

- | | |
|---------------------------------|------------------------------|
| ¾ cup butter | 2 teaspoons soda |
| 1 cup sugar | 1 teaspoon cinnamon |
| ¼ cup molasses | 1 teaspoon cloves |
| 1 egg | 1 teaspoon ginger |
| 2 cups sifted all-purpose flour | Granulated sugar for rolling |
| ½ teaspoon salt | |

Cream butter; add sugar gradually. Blend in molasses, egg and sifted dry ingredients; chill. Shape into 1 inch balls; roll in granulated sugar; place 2 inches apart on greased cooky sheets. Bake at 375 degrees 10 to 12 minutes; cookies become crisp when cool. Makes about 6 dozen.



Half the fun of Christmas

Is walking down the street

Just wishing health and happiness

To those we chance to meet.





Peanut Butter Thumbprints

- | | |
|---------------------------------|--------------------------------|
| 1 cup butter | 1 teaspoon baking powder |
| 1 cup brown sugar, packed | 1 egg white |
| 1 egg | 1 teaspoon water |
| 1 egg yolk | 1½ cups chopped salted peanuts |
| 2 cups sifted all-purpose flour | ½ cup peanut butter |
| | Chocolate bits |

Cream butter; add sugar gradually. Beat in egg and egg yolk. Blend in sifted dry ingredients. Shape into balls using rounded teaspoonfuls of dough. Blend egg white and water. Dip balls into mixture; roll in peanuts. Place on greased cookie sheets; make a depression in the center of each ball. Place about $\frac{1}{4}$ teaspoonful peanut butter and several chocolate bits in each depression. Bake at 350 degrees about 12 minutes. Makes about 6½ dozen.

Chocolate Mint Cookies

- | | |
|--------------------|--|
| ¾ cup soft butter | 1¾ cups sifted all-purpose flour |
| ½ cup sugar | 1 (7 ounce) package chocolate mint or rum wafers |
| 1 egg | |
| 1 teaspoon vanilla | |
| ¼ teaspoon salt | |

Cream butter; add sugar gradually. Blend in egg, vanilla and salt; stir in flour; chill 1 hour. Shape into 1 inch balls; place, 2 inches apart, on greased cookie sheets. Flatten slightly by pressing a chocolate wafer in center of each ball. Bake at 400 degrees 8 to 10 minutes. Remove from sheets immediately. Makes about 4 dozen 2 inch cookies.

Mondchen

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|----------------------------------|------------------------------|
| 1 cup butter | 1 teaspoon grated lemon rind |
| 1 cup granulated sugar | 1½ cups powdered sugar |
| ¼ cup unblanched almonds, grated | 1 teaspoon vanilla |
| 1 cup sifted all-purpose flour | 2 tablespoons hot water |
| ¼ teaspoon salt | |

Cream butter; add sugar gradually and blend in almonds, flour, salt and lemon rind. Roll $\frac{1}{4}$ inch thick on floured canvas; cut with crescent cutter and place on greased cooky sheets. Bake at 350 degrees 10 to 12 minutes. Blend powdered sugar, vanilla and water; spread on hot cookies. Makes about 7 dozen cookies.

Full-O-Fruit Bars

- | | |
|--------------------------------|------------------------------|
| ½ cup butter | ¼ cup milk |
| 1 cup brown sugar, packed | ½ cup dried currants |
| ¼ teaspoon nutmeg | 1 cup light raisins, chopped |
| 1 teaspoon cloves | ¼ cup diced citron |
| ½ teaspoon cinnamon | ½ cup cut candied cherries |
| 2 eggs | ½ cup cut candied pineapple |
| 1 cup sifted all-purpose flour | 1 cup chopped walnuts |
| ¼ teaspoon soda | |
| 1 teaspoon salt | |

Cream butter; add sugar gradually; add spices. Blend in eggs, sifted dry ingredients and milk; stir in fruits and nuts. Spread into greased 9 x 13 x 2 inch pan. Bake at 350 degrees 40 to 45 minutes. Cool; frost and decorate. Cut into 1 x 3 inch bars. Makes 3 dozen.

Butter Frosting

- | | |
|---------------------------|--|
| 3 tablespoons soft butter | 1 teaspoon vanilla |
| 1½ cups powdered sugar | Candied cherries, pineapple or citron for decoration |
| 3 tablespoons cream | |

Blend butter, sugar, cream and vanilla.

Chocolate Dipped Peanut Balls

(Unbaked)

- | | |
|---------------------------------|---|
| 1 cup cream style peanut butter | 1 cup ground dates |
| 1 cup powdered sugar | 1¾ cups chocolate bits, melted, for dipping |
| 1 cup ground walnuts | |

Cream peanut butter with sugar; mix in walnuts and dates. Shape into small balls using level teaspoonfuls of mixture. Chill for several hours. Cookies are not baked. Keep chocolate over hot water while dipping peanut balls. Coat one ball at a time with melted chocolate. Place on waxed paper lined pan or tray. Chill several hours or until chocolate is firm. Makes about 8 dozen.

Crisscross Raspberry Cookies

- | | |
|--------------------|---------------------------------|
| ¾ cup butter | 2 cups sifted all-purpose flour |
| ¾ cup sugar | 1½ teaspoons baking powder |
| 2 eggs | Raspberry jam |
| 1 teaspoon vanilla | |
| ½ teaspoon salt | |

Cream butter; add sugar gradually; beat in eggs one at a time. Blend in vanilla and sifted dry ingredients; chill dough over night. Roll dough $\frac{1}{8}$ inch thick on floured canvas; cut with 2 inch cutter. Arrange half of the circles on greased cooky sheets; place a half teaspoonful of jam in center of each circle. Make a crisscross cut in center of remaining circles and place on top of jam; press edges together with tines of fork. Bake at 375 degrees 8 to 10 minutes. Makes about 5 dozen 2 inch cookies.

Dusen Confecto

2½ cups sifted all-purpose flour	1½ teaspoons vanilla
½ cup sugar	½ cup currant or raspberry jelly
¼ teaspoon salt	About ½ cup granulated sugar for coating
1 cup butter	
¾ cup grated unblanched almonds	

Sift flour, sugar and salt together into bowl; cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla; work mixture with fingers until a ball of dough is formed. Roll dough thin on floured canvas; cut with small cutter and place on greased cooky sheets. Bake at 350 degrees 8 to 10 minutes. Spread bottom of half of the cookies while hot with jelly; place another cooky on top sandwich fashion; coat cookies with granulated sugar. Makes 6 to 7 dozen.

Melting Moments

1 cup butter	½ teaspoon cream of tartar
1 egg	½ teaspoon salt
1 teaspoon vanilla	1 cup powdered sugar
2¼ cups sifted cake flour	½ cup finely chopped nuts
1 teaspoon soda	

Cream butter; blend in egg, vanilla and sifted dry ingredients. Drop level teaspoonfuls of dough onto greased cooky sheets; make a slight depression in center with back of teaspoon, then fill depression with nuts. Bake at 350 degrees about 8 minutes. Makes about 12 dozen 1½ inch cookies. This is a delicate cooky and breaks easily.

Swedish Pepperkakor

1 cup butter	¾ cups sifted all-purpose flour
1½ cups sugar	2 teaspoons soda
1 egg	2 teaspoons cinnamon
1½ tablespoons grated orange rind	1 teaspoon ginger
2 tablespoons dark corn syrup	½ teaspoon cloves
1 tablespoon water	Granulated sugar
	Toasted blanched almonds

Cream butter; add sugar gradually; mix in egg, orange rind, syrup and water. Blend in sifted dry ingredients; chill. Roll ⅛ inch thick on floured canvas; sprinkle dough with sugar, if desired. Cut with scalloped, round or diamond shaped cutters; place one inch apart on greased cooky sheets. Top each cooky with almond. Bake at 350 degrees 7 to 8 minutes. Makes about 10 dozen 3 inch cookies.

Pineapple Diamonds

1 (8¾ ounce) can crushed pineapple (1 cup)	½ teaspoon salt
2 cups sugar	3 tablespoons sugar
3 cups sifted all-purpose flour	1 cup butter
	¾ cup milk
	½ cup grated nuts

Cook pineapple and 2 cups sugar at a low heat until slightly thickened; stir frequently; cool. Sift flour, salt and 3 tablespoons sugar into mixing bowl; cut in butter with pastry blender until mixture resembles coarse crumbs; stir in milk; divide dough into two equal parts. Roll dough on floured canvas into a thin rectangle large enough to line bottom and sides of an ungreased 10 x 15 x 1 inch pan. Spread pineapple evenly over dough; sprinkle with grated nuts. Roll remaining dough into a thin rectangle large enough to cover pineapple; pierce with tines of fork and carefully place over filling. Bake at 350 degrees 30 to 35 minutes. Cut into diamond shapes while warm. Makes about 4 dozen.

Stuffed Date Drops

3½ dozen pitted dates	¼ teaspoon salt
⅓ cup walnut pieces	1¼ cups sifted all-purpose flour
¼ cup butter	¼ teaspoon baking powder
¾ cup brown sugar, packed	½ teaspoon soda
½ teaspoon vanilla	½ cup cultured sour cream
1 egg	

Stuff dates with walnut pieces. Cream butter; add sugar gradually; beat in vanilla and egg. Blend in sifted dry ingredients and sour cream alternately; stir dates into batter. Drop from teaspoon onto greased cooky sheets; allow one date for each cooky. Bake at 375 degrees 12 to 15 minutes. Makes 3½ dozen 2½ inch cookies. Cool and frost.

Golden Frosting

¼ cup butter	1 teaspoon vanilla
1½ cups powdered sugar	Hot water

Melt butter at a low heat until golden brown; stir in sugar and vanilla; add enough hot water to make frosting of spreading consistency.

Filbert Sticks

1 pound filberts	1 pound powdered sugar
6 egg whites	¼ teaspoon salt

Grate filberts in nut grater. Beat egg whites until stiff; add sugar, salt and grated nuts; beat at a low speed about 15 minutes. Use star shaped plate and press dough through cooky press onto greased cooky sheets to form 2 inch sticks. Bake at 325 degrees about 15 minutes. Makes 12 dozen.



Ancient tidings told again

"Peace on earth, good will toward men!"

Precious now as they were then.

This is Christmas!





Christmas Petits Fours

½ cup butter	⅛ teaspoon salt
¾ cup powdered sugar	1½ cups sifted all-purpose flour
3 teaspoons vanilla	Candied cherries
2 tablespoons cream	Pecan halves

Cream butter; add sugar gradually. Blend in vanilla, cream, salt and flour. Wrap level teaspoonfuls of dough around candied cherries or pecan halves. Place on ungreased cooky sheets. Bake at 350 degrees about 15 minutes. Cool; frost with Fondant Frosting and decorate. Makes about 5 dozen.

Fondant Frosting

1½ cups granulated sugar	1½ cups sifted powdered sugar
⅛ teaspoon cream of tartar	⅛ teaspoon salt
¾ cup hot water	½ teaspoon vanilla
	Decorating Frosting

Combine granulated sugar, cream of tartar and hot water in saucepan. Bring to a boil at a medium heat; cook to 226 degrees. Remove from heat; cool to 125 degrees. Add powdered sugar, salt and vanilla. Beat until smooth. Dip each cooky into frosting; drain on rack. If frosting becomes too thick, place over hot water. Allow frosting to harden; decorate with Decorating Frosting (page 15).

Fudge Ripples

$\frac{2}{3}$ cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup brown sugar, packed	$\frac{1}{2}$ cup chocolate bits, melted
1 egg	$\frac{1}{4}$ cup finely chopped nuts
1 teaspoon vanilla	Granulated sugar for rolling
$1\frac{1}{2}$ cups sifted all- purpose flour	
$\frac{1}{2}$ teaspoon soda	

Cream butter; add brown sugar gradually. Blend in egg, vanilla and sifted dry ingredients. Divide dough in half; to one half add cooled melted chocolate; to remaining dough add nuts. Shape $\frac{1}{2}$ teaspoonful chocolate dough with $\frac{1}{2}$ teaspoonful light dough into a ball; roll in granulated sugar. Place on greased cooky sheets and bake at 350 degrees about 10 minutes. Frost with Glossy Chocolate Frosting. Makes about 7 dozen $1\frac{3}{4}$ inch cookies.

Glossy Chocolate Frosting

1 tablespoon butter	1 cup powdered sugar
1 square unsweet- ened chocolate	2 tablespoons hot milk
$\frac{1}{2}$ teaspoon vanilla	

Melt butter and chocolate together. Blend in vanilla, sugar and enough milk to make frosting of spreading consistency.

Spritz

1 cup butter	$\frac{1}{2}$ teaspoon almond extract
$\frac{1}{2}$ cup plus 1 table- spoon sugar	$2\frac{1}{2}$ cups sifted all- purpose flour
1 egg	Colored sugar, candies for decorating
$\frac{3}{4}$ teaspoon salt	
1 teaspoon vanilla	

Cream butter; add sugar. Blend in egg, salt, extracts and flour; knead dough in hands until soft and pliable. Press dough through cooky press onto ungreased cooky sheets; decorate as desired. Bake at 400 degrees 8 to 10 minutes. Makes about 6 dozen depending on size.

Scandinavian Drops

$\frac{1}{2}$ cup butter	1 egg white, slightly beaten
$\frac{1}{4}$ cup brown sugar, packed	$\frac{3}{4}$ cup chopped nuts
1 egg yolk	Red or green jelly or candied fruits
1 cup sifted all- purpose flour	

Cream butter; add sugar gradually. Blend in egg yolk and flour. Shape into 1 inch balls; dip in egg white; roll in nuts; place on greased cooky sheets; make a depression in the center of each ball. Bake at 300 degrees about 15 minutes. Press down centers again and bake 20 to 25 minutes longer; cool. Fill with jelly or pieces of candied fruit. Makes about 2 dozen cookies.

German Anise Drops

(Self Frosting)

$2\frac{1}{4}$ cups sifted all- purpose flour	4 eggs
$\frac{1}{2}$ teaspoon double acting baking powder	2 cups sugar
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon oil of anise or anise flavoring

Sift flour, baking powder and salt together several times. Beat eggs at a low speed of mixer until frothy; turn mixer to a medium speed; beat for 10 minutes longer. Beat in 1 tablespoonful sugar at a time; this takes about 5 minutes. Turn mixer to a low speed; add sifted dry ingredients slowly; beat 15 minutes longer; blend in anise. Drop from teaspoon onto 5 or 6 well greased cooky sheets; allow to stand in a cool place several hours or over night; the top of the cooky should be dry to the touch. Bake at 325 degrees 12 to 14 minutes. Makes about 12 dozen $1\frac{1}{2}$ inch cookies.

Glazed Lebkuchen

¾ cup honey	½ cup finely
½ cup granulated	chopped citron
sugar	½ cup finely
¼ cup brown sugar,	chopped candied
packed	lemon peel
2 eggs, beaten	¾ cup chopped
2½ cups sifted all-	blanched almonds
purpose flour	1 cup powdered
1 teaspoon soda	sugar
¼ teaspoon cloves	3 tablespoons hot
1¼ teaspoons	milk
cinnamon	¼ teaspoon vanilla
⅓ teaspoon allspice	Candied cherries, citron

Bring honey to a boil; cool. Add granulated and brown sugar and eggs; beat well. Blend in sifted dry ingredients, fruit and almonds. Spread into greased 10 x 15 x 1 inch pan and bake at 350 degrees 25 to 30 minutes. Blend powdered sugar, milk and vanilla and spread over top. Decorate with fruits, then cut into bars. Makes 2 dozen.

Speculatius

(Crisp Christmas Cooky)

4 cups sifted all-	1 cup butter
purpose flour	3 eggs, beaten
2 cups sugar	2 teaspoons grated
4 teaspoons cinnamon	lemon rind
1 teaspoon salt	1 egg white
2 teaspoons powdered	1 tablespoon water
ammonium carbonate*	⅓ cup sugar

Sift flour, sugar, cinnamon, salt and ammonium carbonate into bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs. Mix in eggs and lemon rind; chill. Roll dough ⅛ inch thick on floured canvas; cut with 3 inch cutter; place on greased cooky sheets. Combine egg white and water; brush over top of cookies; sprinkle with sugar. Bake at 375 degrees 8 to 10 minutes. Makes about 9 dozen large cookies. *Ammonium carbonate may be purchased at drugstore.

Almond Studded Triangles

⅓ cup butter	1¼ teaspoons
¾ cup sugar	baking powder
1 egg	2 cups sifted
2 squares unsweet-	cake flour
ened chocolate,	Rum Butter Frosting
melted, cooled	1¼ cups toasted
½ teaspoon vanilla	blanched almond
¼ teaspoon salt	halves

Cream butter; add sugar gradually. Beat in egg, chocolate and vanilla. Blend in sifted dry ingredients. Divide dough into 6 equal pieces; shape into balls; chill. Roll each piece ⅛ inch thick on floured canvas. Cut a circle 6 inches in diameter with a pastry wheel. Cut each circle into 8 pie shaped wedges. Place cookies, 1 inch apart, on greased cooky sheets. Bake at 375 degrees about 10 minutes. Cool and frost. Decorate each cooky with 6 almond halves. Makes about 4½ dozen.

Rum Butter Frosting

⅓ cup soft butter	2 cups powdered sugar
⅛ teaspoon salt	2 tablespoons rum

Cream butter; add salt, sugar and rum. Beat until smooth.



Berliner Kranzer

1 cup butter	½ cup light cream
1 cup sugar	3¾ cups sifted all-purpose flour
½ teaspoon salt	1 egg white, unbeaten
1 teaspoon vanilla	Colored sugar or candies
½ teaspoon almond extract	Candied fruit for decoration
4 raw egg yolks	
4 hard cooked egg yolks, sieved	

Cream butter; add sugar gradually. Beat in salt, vanilla, almond extract, raw egg yolks and cooked egg yolks; blend in cream and flour alternately; chill. Roll dough $\frac{1}{8}$ inch thick on floured canvas; cut with doughnut cutter; place on ungreased cooky sheets. Brush lightly with egg white; sprinkle with colored sugar or candies or decorate with small pieces of candied fruit. Bake at 375 degrees 6 to 8 minutes. Makes 9 dozen.

Three Leaf Clovers

¼ pound filberts	½ teaspoon salt
¼ pound unblanched almonds	½ teaspoon vanilla
2 egg yolks	2 egg whites
1 cup sugar	Citron
	Candied cherries

Grate filberts and almonds in nut grater. Beat egg yolks until light; add sugar gradually; blend in salt, vanilla and grated nuts. Beat egg whites until stiff but not dry; fold in nut mixture. Shape about $\frac{1}{2}$ level teaspoonful of dough into a ball; flour hands to prevent dough from sticking to fingers. Place 3 balls together on greased cooky sheets to form clovers; decorate with pieces of citron and cherry. Bake at 300 degrees 12 to 15 minutes. Makes about 5 dozen.

Coconut Almond Macaroons

8 ounces almond paste	⅓ cup powdered sugar
1 cup less 1 tablespoon granulated sugar	1⅓ cups flaked coconut
3 egg whites	

Crumble almond paste into bowl; add sugar; mix with fingers. Beat in egg whites until well blended. Stir in powdered sugar; then fold in coconut. Drop rounded teaspoonfuls onto cooky sheets covered with brown paper. Bake at 350 degrees about 15 minutes; remove from oven. Slide paper onto a damp cloth; let stand 1 to 2 minutes or until cookies can be removed. Makes about 4½ dozen.

Rich Christmas Stollen

¾ cup milk	½ teaspoon salt
3 packages active dry yeast or 2 ounces compressed yeast	¼ teaspoon nutmeg
¼ cup water	4 cups sifted all-purpose flour
1 teaspoon sugar	1 pound dates, cut
1 cup butter	1 slice candied pineapple, cut
½ cup sugar	1 cup maraschino cherries, cut
3 egg yolks	½ cup chopped nuts

Scald milk; cool to lukewarm. Soften active dry yeast in warm water or compressed yeast in lukewarm water; stir in 1 teaspoon sugar; add to milk. Cream butter with sugar; blend in egg yolks, salt and nutmeg. Add 2 cups flour and the yeast mixture; beat until smooth; stir in remaining flour. Knead on floured surface; place in greased bowl; cover and let rise until doubled. Punch dough down; divide into thirds. Roll each third on floured surface into a triangle about $\frac{1}{4}$ inch thick. Cover with combined fruits and nuts. Roll starting from wide edge; shape into a crescent; place in greased 7 x 11 x 1½ inch pans; let rise until almost doubled. Bake at 350 degrees about 30 minutes. Frost if desired. Makes 3 crescents.

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