

Lets Make Cookies

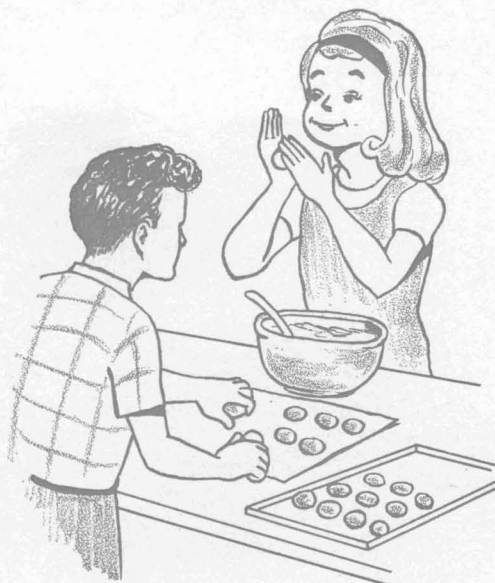


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Cookies are easy to make. They may be made in different ways, such as drop, rolled, refrigerator, bar or cookie press. Serve cookies for dessert at mealtime, for party refreshments, snacks, picnics or for packed lunches.



SOME TOOLS OF THE TRADE

Cookie sheets (or inverted bread pans)
 A spatula (or pancake turner)
 Cooling racks
 Measuring cups and spoons
 Measuring bowl
 Wooden spoon
 Rubber spatula

BAKING

1. Keep cookies uniform in size and thickness. Bake 2 inches apart.
2. Watch the clock for evenly browned cookies.
3. If no finger print is left after pressing the cookies lightly, they are done. Crisp cookies are done when they are lightly browned.

STORING COOKIES

Store bar cookies and soft cookies in tightly covered container.
 Store crisp cookies in loosely covered container.

COOKIE RECIPES

COCONUT POMPONS

1 cup butter or margarine
 $\frac{1}{2}$ cup sugar
 2 teaspoons vanilla

2 cups flour
 $\frac{1}{4}$ teaspoon salt
 2 cups ($\frac{1}{2}$ lb.) pecan halves

Chopped shredded coconut

Cream fat, sugar and vanilla until fluffy. Sift flour with salt and add to creamed mixture. Mix well. Use teaspoon to dip out dough and shape around each half pecan to form 1-inch balls. Roll in coconut and place on cookie sheet. Bake at 325°F. about 20 minutes. (Whole almonds, dates or candied cherries may be used in some of the cookies.) This recipe makes about 48 cookies.

JIFFY COOKIES

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| 18 graham crackers | 1 small (6 oz.) package |
| 1 can sweetened condensed milk | chocolate bits |
| $\frac{1}{2}$ cup chopped pecans | |

Break graham crackers into small pieces (not crumbs). Add condensed milk, chocolate bits and nuts. Mix well and pour into greased 8-inch square pan. Bake at 350°F. 30 to 35 minutes; cut in squares while warm and remove from pan. These are chewy cookies and become firm when cool.

OATMEAL DROP COOKIES

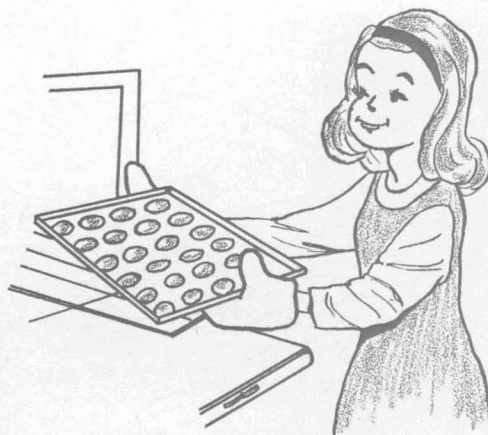
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| $\frac{1}{2}$ cup shortening | 1 teaspoon salt |
| $1\frac{1}{4}$ cup sugar | 1 teaspoon cinnamon |
| 2 eggs, beaten | 2 cups rolled oats |
| 6 tablespoons molasses | $\frac{1}{2}$ cup chopped nuts |
| $1\frac{3}{4}$ cups flour | 1 cup chopped raisins |
| 1 teaspoon soda | |

Cream shortening and sugar; add eggs and molasses. Sift dry ingredients together and add to sugar mixture. Stir in the oats, nuts and raisins. Mix well. Drop rounded teaspoonfuls about 2 inches apart on greased cookie sheet. Bake at 400°F. 8 to 10 minutes. Makes about 60 cookies.

BUTTERSCOTCH REFRIGERATOR COOKIES

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| $\frac{1}{2}$ cup butter or
margarine | $\frac{1}{2}$ teaspoon soda |
| 1 cup brown sugar | $\frac{1}{2}$ teaspoon cream
of tartar |
| 1 egg, beaten | $\frac{1}{2}$ teaspoon salt |
| 1 teaspoon vanilla | $\frac{1}{2}$ cup chopped
nuts |
| 2 cups flour | |

Cream butter or margarine and sugar. Add beaten egg and vanilla and mix. Sift together dry ingredients and add to sugar mixture. Divide dough in half. Form into rolls on slightly floured board or canvas. Wrap in waxed paper. Place in refrigerator for 12 hours. Slice in thin slices and bake at 375°F. 8 to 10 minutes. Makes about 60 thin cookies.



UNCOOKED MARSHMALLOW DAINTIES

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| $\frac{1}{3}$ cup butter or margarine | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ pound marshmallows (about 30) | 1 package ($5\frac{1}{2}$ oz.) rice cereal |

Melt butter or margarine and marshmallows in top of double boiler. Add vanilla and mix well. Pour over rice cereal in a large, greased mixing bowl. Mix well. Press mixture into 8 x 8 x 2-inch greased baking pan. Cut into squares or bars when cool. Makes 16 to 18 squares or bars.