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|  CHOCOLATE CAKE *By Rev. Huthman***Ingredients:**

|  |  |
| --- | --- |
|  4 TBSP | Butter or margarine |
| 1 c | Sugar |
| 1 ½ c | Flour |
| 1  | Egg |
| 2 sq | Dark bitter chocolate |
| ½ tsp | Baking soda |
| 1 tsp | Vanilla |
| Pinch | Salt |
| 1 tsp | Baking powder |

**Directions:** Dissolve chocolate in 1 c boiling water. Cream together all ingredients. Bake about 30 min in 375 deg oven. This is very thin when poured into tin. | Chef hat man |
| TOMATO SOUP CAKE *By Mrs. Jeanne Hoisington***Ingredients:**

|  |  |
| --- | --- |
|  2 c | Sifted cake flour |
| 3 tsp | Baking powder |
| ½ tsp  | Soda |
| ½ tsp | Powdered cloves |
| ½ tsp  | Cinnamon |
| ½ tsp | Nutmeg |
| 1 c  | Seedless raisins |
| ½ c | Shortening |
| 1 c | Sugar |
| 2 | Eggs, well beaten |
| 1 can (1 ¼ c) | Tomato soup |

**Directions:**Sift together flour, baking powder, soda & spices. Wash and cut raisins, roll in a small amount of flour mixture. Cream shortening and sugar, add eggs & mix thoroughly, add flour mixture alternately with soup. Stir until smooth. Fold in raisins. Pour into a greased and floured 9-in square pan. Bake in a moderate oven 350 deg about 1 hour or until done. For layer cake, pour batter into 2 round 8-in pans. Bake at 375 deg for 35 min. |  |
|  FUDGE WALNUT CAKE *By Mrs. Doris Sharp***Ingredients:**

|  |  |
| --- | --- |
|  1 | Devils food cake mix |
| 2 | Eggs beaten |
| ½ c | Sugar |
| ¼ tsp | Salt |
| ¼ c | Melted butter |
| ¾ c | Dark corn syrup |
| ½ or 1 c | Chopped nuts |

**Directions:** Combine these ingredients and put in cake pan. Add cake batter to top (as for upside down cake). Bake 40 min in 325 to 350 deg oven. | Chef hat man |
| GERMAN SWEET CHOCOLATE CAKE *By Athleen Goodrich***Ingredients:**

|  |  |
| --- | --- |
|  2 c | Brown sugar |
| ½ c  | Shortening |
| 2  | Eggs, beaten |
| 1 cake | German sweet chocolate  |
| ½ c | Boiling water |
| 2 ½ c | Cake flour |
| 1 tsp | Soda |
| ½ tsp  | Salt |
| 1 c | Buttermilk |
| 1 tsp | vanilla |

**Directions:**First, pour ½ c boiling water over chocolate and let stand, stirring once or twice while you cream sugar and shortening. Add eggs then chocolate mix. Add dry ingredients and milk alternately. Bake 350 deg 42 – 45 min. | Chef hat man |
|  EASY COCOA CAKE *By Mrs. Robert Grunder***Ingredients:**

|  |  |
| --- | --- |
|  2 ½ c | Sifted cake flour |
| 1 2/3 c | Sugar |
| 2/3 c | Shortening |
| 1 tsp | Salt |
| ½ c  | Cocoa |
| 3 tsp | Soda |
| ¾ c | milk |

**Directions:** Beat all ingredients vigorously by hand or mixer (medium speed) for 2 minutes. Add 3 whole eggs, 2/3 c milk & 1 tsp vanilla. Beat thoroughly for 2 minutes. Pour into 2, 9 in layer pans (1 ½ in deep) which have been rubbed with shortening or lined with heavy waxed paper. Bake in moderate oven 375 deg about 35 minutes. | Chef hat man |
| POPCORN CAKE *By Roberta Grunder***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Sugar |
| 1 c  | White corn syrup |
| ½ c | Water |
| 2 TBSP | Butter or margarine |
|  | Food coloring |
|   | Popped corn to fill 10 in tube pan |
| 1 c | Small colored gumdrops, optional |

**Directions:**1. Combine sugar, syrup, water and butter & cook over medium heat until sugar dissolves.2. Cook to soft ball stage 240 deg. Set aside a few min. to allow bubbles to simmer down.3. Add food coloring to desired color.4. Combine gumdrops with popcorn.5. Pour syrup over popcorn and gumdrops. Mix well until each grain of corn is coated. Press into well greased 10 in tube pan. Unmold immediately on greased platter. Slice when firm. | Chef hat man |
|  MOIST RED DEVILS FOOD CAKE *By Gladys Smith***Ingredients:**

|  |  |
| --- | --- |
|  1/3 c | Butter |
| 3 oz | Semi-sweet chocolate |
| 1 ¼ c | Brown sugar |
| 2 | Eggs |
| ¾ c | Water |
| 1 tsp | Vanilla |
| 1 ½ c | Cake flour |
| ¾ tsp | Salt |
| ¾ tsp  | Soda |
| 6 TBSP | Sour milk |
| ¾ tsp | Baking powder |

**Directions:** Melt chocolate & butter, add sugar & water & beat until smooth. Remove from flame – cool. Add eggs, beat 2 min. Add sifted dry ingredients alternately with milk. Add vanilla. Pour into layer or 8 x 8 in square pan. Bake at 375 deg 10 minutes. |  |
| CHOCOLATE COLA CAKE *By Mrs. Dorathea Ditcher***Ingredients:**

|  |  |
| --- | --- |
|  2 c | Flour |
| 1 ½ tsp  | Soda |
| 1 tsp | Salt |
| 1 1/3 c | Sugar |
| ½ c | Cocoa |
| 2/3 c | Buttermilk (or sour milk) |
| ½ c  | Shortening |
| 2/3 c | Cola beverage |
| 1  | Egg |
| 2 | Egg yolks |

**Directions:**Sift dry ingredients together. Add next 3 ingredients. Beat 1 ½ min. Add eggs. Beat 1 ½ min. Pour into layer pans at least 1 ¼ in deep. Bake at 350 deg 30 – 35 min. Cool and frost. |  |
|  MACAROON CAKE *By Mrs. Paul C. Hoffman***Ingredients:**

|  |  |
| --- | --- |
|  ½ c | Butter |
| ½ c | Granulated sugar |
| 3 | Egg yolks |
| 1 c | Sifted flour |
| ½ tsp | Vanilla |
| ½ tsp | Vanilla |
| 2 tsp | Baking powder |
| ½ c | milk |

**Directions:** Cream well butter & sugar. Add rest of ingredients. Spread mixture in a well greased pan. Fold into 3 egg whites, beaten stiff and spread on top: ½ c sugar & ½ c cocoanut. Bake in moderate oven 350 deg 35 min. | Chef hat man |

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| SUNSHINE CAKE *By Mrs. Walter Kinn***Ingredients:**

|  |  |
| --- | --- |
|  4 | Eggs, separated |
| 1 ½ c | Sugar |
| 2 TBSP | Water |
| 1 ½ c | Flour |
| Pinch | Salt |
| 1 tsp | Vanilla |
| ½ c | Boiling water |

**Directions:**Beat egg yolks a good 10 minutes with the sugar and water added. Sift flour, salt and add alternately with boiling water. Add flavoring. Beat egg whites until light. Fold into yolk mixture. Pour into ungreased tube pan. Bake 1 hour in 350 deree oven. Invert pan, cool and frost with your favorite frosting. | Chef hat man |
|  MEXICAN WEDDING CAKES *By Angeline Ahlers***Ingredients:**

|  |  |
| --- | --- |
|  6 TBSP | Powdered sugar |
| 2 c | Cake flour |
| 1 c | Butter  |
| 1 c | Pecans, chopped fine |
| 1 tsp | vanilla |

**Directions:** Cream butter, add vanilla. Sift flour and sugar together and add to batter. Add chopped nuts. The mixture will be dry. Form into balls about the size of a walnut. Place on a cooky sheet and bake at 350 deg 12 – 15 minutes. (The cookies should be only slightly brown). While still warm, roll in confectioner’s sugar. Makes 3 dozen cookies. Keep in covered container. Excellent for Christmas. | Chef hat man |

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|  FRUIT CAKE (very good) *By Clara Merow***Ingredients:**

|  |  |
| --- | --- |
|  1 lb | Candied pineapple ½ tsp cinnamon |
| ½ lb | Candied cherries ½ tsp baking powder |
| 1/8 lb | Candied lemon peel ½ tsp soda |
| ½ lb | Seeded raisins 5 eggs |
| ½ c | Brandy 1 TBSP milk |
| ¼ lb | Blanched, shelled almonds 1 tsp almond flavoring |
| 2 c | Sifted all purpose flour 1 c sugar |
| ½ tsp | Mace 1 c brown sugar, firmly packed |

**Directions:** First Day: Prepare all fruits, cutting all with sharp knife, into very thin strips; pick over raisins and wash thoroughly. Soak all fruits overnight in the brandy. Chop or grind nuts.Second Day: Grease and line10 in angel cake pan. Cut strip around and circle for the bottom, by measuring the paper with pan and penciling around. Set oven at very low heat 275 deg.Sift flour. Measure 1 ½ c by spooning lightly into cup. Sift with spices and soda onto waxed paper. To keep nuts and fruits from sticking together, mix with remaining ½ c flour. Beat eggs slightly. Measure milk and almond flavoring into a cup. Using your hands (scrubbed please), cream butter or margarine well then cream in white sugar – finally, brown sugar until light and fluffy. Mix in eggs, milk mixture and flour thoroughly. Pour the batter over fruits and nuts. It is easier to combine the small quantity of batter with the quantity of fruits and nuts and mixing them with both hands.Fill pan and press batter down firmly with palm, this makes a more compact cake when backed. Bake 3 hours and 15 min. Let stand a full half hour after you take it out of the oven, then turn upside down on wire rack and tear off paper. Store well. This makes a 5 ½ pound cake. |  |

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| APRICOT UPSIDE-DOWN CAKE *By Mrs. Frank A Kalmbach***Ingredients:**

|  |  |
| --- | --- |
|  2/3 c | Sieved, stewed dried apricot pulp 1/3 c bottled milk (or 1/6 c evaporated milk & 1/6 c water |
| 1/3 c | Canned crushed pineapple ½ tsp vanilla |
| 1 ½ c | Granulated sugar 1 1/8 c sifted all purpose flour |
| 3 TBSP | Apricot liquid ½ tsp salt |
| ¼ c | Shortening 1 ½ tsp baking powder |
| 1  | Egg, beaten |

**Directions:**Blend thoroughly sieved apricot pulp, pineapple, 1 c of the sugar and the apricot liquid. Pour into a greased, waxed paper-lined pan, 8 x 8 x 2-in. Cream shortening, add ½ c sugar and cream well. Add beaten egg, cream well. Add milk and vanilla extract alternately with the flour, salt and baking powder which have been sifted together. Drop batter onto fruit, spread.Bake in moderate oven 350 deg 50 – 60 min. To remove the cake, invert pan on serving plate. Serve with or without cream |  |
|  GINGER BREAD *By Christine Walker***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Shortening and butter, mixed |
| 1 c  | Granulated sugar |
| 2 | Eggs |
| 1 tsp | Ginger |
| 1 tsp | Cinnamon |
| 1 c | Molasses |
| 1 c | Sour milk |
| 1 tsp | Baking soda |
| 2 c | Flour |
| Pinch | salt |

**Directions:**  | Chef hat man |

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| MARASCHINO PARTY CAKE *By Esther Beuzenberg***Ingredients:**

|  |  |
| --- | --- |
|  2 ¼ c | Sifted cake flour |
| 1 1/3 c | Sugar |
| 1 tsp | Salt |
| 2 tsp  | Double action baking powder |
| ¼ c | Maraschino cherry juice (from 5 oz bottle) |
| ½ c | Milk |
| ½ c | High grade vegetable shortening |
| 16 | Maraschino cherries, cut in eights |

**Directions:**Sift together in bowl 1st 4 ingredients.Add rest of ingredients.Beat, vigorously with spoon for 2 min or mix with electric mixer on slow to med speed for 2 min. Scrape sides and bottom of bowl frequently. Add ½ to 2/3 c unbeaten egg whites (4 large). Beat 2 more min. Fold in ½ c chopped nuts. Pour batter into prepared pans. Bake 30 – 35 min in moderate oven 350 deg. | Chef hat man |
|  CAKE WITH BAKED FROSTING *By Mrs. Robert Grunder***Ingredients:**

|  |  |
| --- | --- |
|  ½ c | Shortening |
| 1 c | Brown sugar |
| 1 | Egg plus 1 egg yolk |
| 1 1/3 c | Cake flour |
| ¼ tsp | Salt |
| ½ tsp | Soda |
| ½ tsp | Cloves |
| ½ tsp  | Cinnamon |
| ½ c | Sour milk |

**Directions:** Cream shortening, add brown sugar gradually. Add egg & yolk, well beaten. Sift cake flour. Add flour plus salt, soda, cloves, cinnamon alternately with milk.FROSTING:1 egg white ½ c brown sugar ¼ c chopped or slivered nutsBeat egg white til stiff, add brown sugar, beating in. Spread on cake batter. Sprinkle with nuts. Bake 35 min at 375. |  |

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| WHITE FROSTING *By Christine L. Walker***Ingredients:**

|  |  |
| --- | --- |
|  1 tsp | Vanilla |
| 1 egg | Whites |
| ¾ c | Granulated sugar |
| ¼ tsp | Cream of tartar |

**Directions:**Mix together slowly with beater. Add ¼ c boiling water. Beat at high speed until forms peaks. | Chef hat man |
|  MOCHA NUT FROSTING *By Gladys Smith***Ingredients:**

|  |  |
| --- | --- |
|  2 | Egg whites |
| 1 c | Brown sugar |
| ¼ c | White sugar |
| Pinch | Salt |
| 5 TBSP | Boiling water |
| 2 tsp | Instant coffee |
| 1 tsp | Vanilla |
| ½ c | Toasted sliced almonds |

**Directions:** Add sugar to egg whites in double boiler. Dissolve coffee in water, beat into egg whites and sugar. Beat until mixture forms peaks, remove from heat – add the vanilla and beat 2 more minutes. Ice cake and top with almonds. Especially good on Red Devils Food Cake. | Chef hat man |

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| CREAMY COCOA FROSTING *By Jean Rubeck***Ingredients:**

|  |  |
| --- | --- |
|  ½ c | Margarine |
| ½ c | Cocoa |
| 1 tsp | Vanilla |
| ¼ tsp | Salt |
| 4 c | Confectioner’s sugar |
| 6 TBSP | milk |

**Directions:**Melt margarine in a saucepan; add cocoa, vanilla and salt and stir until smooth. Add sifted confectioner’s sugar and milk alternately. Beat until smooth. | Chef hat man |
| CREAMY FROSTING *By Mrs. Jeanne Hoisington***Ingredients:**

|  |  |
| --- | --- |
|  6 TBSP | Flour |
| 1 ½ c | Milk |
| 1 lb | Oleo |
| 1 c | Sugar |
| 1 tsp | vanilla |

**Directions:** Cook milk & flour until thick. Cool. Beat with beater sugar, vanilla and oleo. Add first mixture and beat until creamy. | Chef hat man |

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| WHIPPED CREAM ICING *By Mrs. Dorathea Ditcher***Ingredients:**

|  |  |
| --- | --- |
|  1 | Egg white |
| 1 c |  Granulated sugar |
| 1 c | Scalded hot canned milk |
| ½ c | Shortening |
| ½ c | Butter |
| 1 – 2 tsp | vanilla |

**Directions:**Place egg white in large bowl. Add sugar gradually. Beat until fluffy. Over this, pour scalded milk. (Be sure milk is hot). Do not stir. Let cool. Add shortening and butter – beat until smooth. Add vanilla and blend well. | Chef hat man |
|  APPLESAUCE (OR FRUIT) CAKE *By Angeline Ahlers***Ingredients:**

|  |  |
| --- | --- |
| 3 ½ c | Hot applesauce |
| 1 c | Lard (turn hot applesauce onto lard) |
| 4 tsp | Soda |
| 2 c | Sugar |
| Pinch | Salt |
| ½ tsp | Cloves |
| 1 tsp | Cinnamon |
| 4 c | Flour |
| 1 c  | Nutmeats |
| 1 lb | Raisins (rolled in flour) |
| 1 lb | Citrus fruit (also rolled in flour) |

**Directions:** Bake in slow oven at 350 deg 1 ½ hours. Also excellent for pudding with sauce | Chef hat man |

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|  RANGER COOKIES *By Angeline Ahlers***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Shortening ½ tsp baking powder |
| 1 c | Sugar (white) ¾ tsp salt |
| 1 c  | Brown sugar 2 c quick cooking rolled oats |
| 1 TBSP | Milk 1 c cocoanut |
| 2  | Eggs, beaten 2 c Rice Flakes (or Corn Flakes) |
| 1 tsp | Vanilla |
| 2 c  | Sifted flour |
| 1 tsp | Soda |

**Directions:**Cream shortening until light then add sugars and blend well. Add milk, eggs and vanilla then the flour sifted with the salt, baking powder and soda. Add oats, cocoanut and flakes. Mix well. Form into balls, rolling between the palms of the hands and place on ungreased cooky sheets. Press flat with a fork. Bake in a 350 deg oven about 10 min. | Chef hat man |
|  PINEAPPLE DROP COOKIES *By Angeline Ahlers***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Shortening ½ c broken nuts |
| 1 ½ c | Dark brown sugar 2/3 c crushed pineapple (as it comes from can) |
|  2 | Eggs, well beaten 3 ½ c flour |
| 1 tsp | Vanilla 1 tsp baking powder |
| ½ tsp | Lemon extract 1 tsp soda |
| ¼ tsp | Grated lemon rind |

**Directions:** Cream shortening and sugar together and add eggs; beat well. Blend in other ingredients first. Chill then drop on greased cooky sheets. Flatten and bake 10 min or until done in moderate oven 350 deg. Cool on cake racks. | Chef hat man |

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| OATMEAL FILLED COOKIES *By Mrs. Lavina Kuhlman***Ingredients:**

|  |  |
| --- | --- |
|  1 ½ c | Brown sugar 2 c pastry flour |
| ¾ c | Shortening 2 tsp baking powder |
| ¼ c | Butter 1 tsp soda |
| 2 | Eggs, well beaten 1 tsp salt |
| ½ c |  Milk 1 tsp vanilla |
| 4 c | Quick oats  |

**Directions:**Cream shortening and sugar, add eggs and mix thoroughly. Add flour mixture alternately with milk. Fold in quick oats. Roll out very thin and cut in 2-in circles. Put one tsp of Date Filling on cooky and cover with another. Seal. Bake in a moderate oven 350 deg 12 to 15 min.DATE FILLING:1 c chopped dates 1 TBSP flour 1 c sugar ½ c water ½ c nutsMix together and cook until thick. Cool before using. | Chef hat man |
|  MOLASSES CRISPS (Cookies) *By Janice Bottoms***Ingredients:**

|  |  |
| --- | --- |
|  2 ½ c | Sifted flour ¾ c shortening |
| 1 tsp | soda 1 c sugar |
| 2 tsp | Cloves 1 egg, unbeaten |
| 2 tsp | Ginger 4 TBSP molasses |
| 2 tsp | Cinnamon sugar |

**Directions:** Sift the flour once, measure; add soda and spices. Sift 3 times. Cream shortening, add sugar and egg then beat. Add molasses then add flour mixture gradually. Chill. Roll into small balls, dip in sugar and place balls on ungreased cooky sheet. Bake 15 min in 350 deg oven | Chef hat man |

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| DATE SQUARES *By Alice Galbraith***Ingredients:**

|  |  |
| --- | --- |
|  1 ½ c | Quick oats DATE PASTE |
| 1 ½ c | Flour ¾ lb dates |
| 1 c | Light brown sugar ½ c water |
| ½ tsp | Soda ½ c sugar |
| ¾ c | Butter juice of ½ lemon |
|  |  Sprinkle of salt |

**Directions:**Crumble all ingredients except Date Paste until blended. Butter a 9-in square pan and in it place a little more than half the crumbled mixture. Press it evenly over the bottom and up sides of pan, patting down lightly. Spread with Date Paste and cover with remaining crumbs, spreading evenly. Place in moderate oven for 25 min and cool.For Date Paste: Cut dates in small pieces. Add water and cook until tender. Add sugar and cook until clear. Add salt. Cool and add lemon. | Chef hat man |
|  SUGAR COOKIES (DROP) *By Mrs. Hattie Wasmund***Ingredients:**

|  |  |
| --- | --- |
|  2 c | Sugar |
| ½ c | Buttermilk |
| 4 c | Flour |
| ¼ tsp | Baking soda |
| ¾ c | Shortening |
| 2 | Eggs, well beaten |
| 1 tsp | Nutmeg |
| ¼ tsp  | salt |

**Directions:** Cream shortening and sugar. Add eggs. Sift flour, measure and sift with baking soda, nutmeg and salt. Add milk alternately with dry ingredients. Mix. Drop by teaspoon onto well oiled baking sheet. Bake in hot oven 430 deg 10 – 12 min.Can use 1 cup of chocolate chips, raisins or nuts. | Chef hat man |

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| GUMDROP COOKIES *By Athleen Goodrich***Ingredients:**

|  |  |
| --- | --- |
|  ½ c | Shortening ½ tsp salt |
| 1/2 c | Brown sugar ½ c nutmeats |
| ½ c | White sugar 1 c small gumdrops, cut in half (omit black ones) |
| 1 tsp | Vanilla 1 c rolled oats |
| 1 c | Flour 1 egg |
| ½ tsp | Soda |
| ½ tsp | Baking powder |

**Directions:**Sprinkle a little of the flour on the gumdrops before adding to above mixture. Bake 350 deg. | Chef hat man |
|  UNBAKED CHOCOLATE COOKIES *By Mrs. Laura Burt, Silver Creek, NY***Ingredients:**

|  |  |
| --- | --- |
|  ½ c | Shortening |
| 2 c | Sugar |
| ½ c  | Cocoa |
| ½ c | Milk |
| 1/8 tsp | Salt |
| ½ tsp | vanilla |

**Directions:** Boil together for 2 min. Remove from fire and add 3 c quick oats & ½ c walnuts.Drop the batter from a teaspoon on waxed paper. Makes 3 doz. | Chef hat man |

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| HONEY COOKIES *By Mrs. Verna Ditcher***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Soft shortening |
| 1 c | Brown sugar |
| 2 | Eggs |
| 6 TBSP | Honey |
| 1 tsp | Vanilla |
| 3 ½ c | Sifted flour |
| 2 tsp | Soda  |

**Directions:**Mix shortening, brown sugar and eggs thoroughly, stir in honey and vanilla. Sift together soda and flour, add to other ingredients. Chill until firm. Roll into small balls. Place on ungreased cooky sheet. Bake 10 – 12 min in 350 deg oven. | Chef hat man |
|  HONEY DATE BARS*By Jean Rubeck* **Ingredients:**

|  |  |
| --- | --- |
|  ¾ TSP | Baking powder |
| ¼ tsp  | Salt |
| ¾ c | Sifted flour |
| 1 c | Chopped dates |
| ½ c | Chopped nuts |
| 2 | Egg, well beaten |
| 3 TBSP | Melted shortening |
| ¾ c | Honey  |

**Directions:** Sift together baking powder, salt and flour; mix with chopped dates and nuts. Blend together beaten eggs, melted shortening and honey. Add this mixture to dry ingredients and stir well. Pour into a greased loaf pan and bake in 350 deg oven 30 min or until brown. Cut into bars and dip the ends in confectioner’s sugar. | Chef hat man |

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| CHRISTMAS COOKIES *By Mrs. Walter Kinn***Ingredients:**

|  |  |
| --- | --- |
|  2 c | Sugar |
| ½ c | Butter |
| ½ c | Crisco |
| 3 | Eggs well beaten |
| ½ tsp | Salk |
| ½ tsp | Lemon extract |
| 2/3 c | Light cream |
| 2 tsp | Baking powder |
| 1 tsp | Cream of tartar |
| 4 tsp | Anise seed, rolled fine |
| 6 c | flour |

**Directions:**Cream 1st 3 ingredients. Add rest of ingredients. Roll dough 1/8 in thick. Cut out with Xmas cooky cutters. Place on greased cooky sheet. Bake until light colored, 10 – 12 min. (These cookies do not brown, they remain almost white). Bake at 350 deg. Frost with butter frosting while warm. Sprinkle top with colored sugar. |  |
|  FILLED COOKIES *By Mrs. Doris Sharp***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Sugar FILLING |
| 2/3 c | Shortening or butter ½ c sugar |
| 2 | Eggs 1 TBSP flour |
| 1/3 c  | Milk ½ c water |
| 3 c | Flour 1 c each chopped nuts, raisins, dates, figs, prunes, |
| 3 TBSP | Baking powder apricots or cherries |
| ½ tsp | Salt |
| 1 tsp | Vanilla  |

**Directions:** Mix ingredients in order given. Sift dry ingredients together. Roll thin, cut and place on greased cooky sheet. Place teaspoons of filling on each cooky. Do not allow the filling to spread to edge. Place another cooky on top, press down edge. Bake 10 – 15 min in 400 deg oven. Cookies can be large or small.FILLINGIf using canned prunes, apricots & cherries, drain well. If using juice of any of these fruits, omit water and use ½ c juice. Mix sugar & flour together, add the fruits and cook until thick. | Chef hat man |