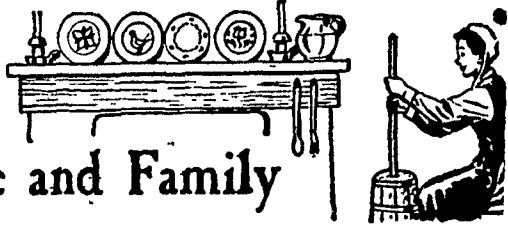


For the Farm Wife and Family



Christmas Cookies

by Mrs. Richard C. Spence

There are mixes for everything necessary, it seems. We hear no complaints from the kitchen though, because certainly the homemakers load has been lightened by being able to use a cake mix, pancake mix, biscuit mix, pizza pies all ready to make up, and what have you.

Today we have a recipe for a cookie mix that you can make up in your own kitchen and store in a tightly covered container. This can be done at your leisure and when you need cookies in a hurry, it will take only a few minutes to add the necessary ingredients and bake them. You can bake three different kinds of cookies from this mix. We hope you'll try them when you're doing your Christmas baking. Here is the recipe for the mix:

BASIC COOKIE MIX
2 quarts sifted enriched flour (2 pounds)
3½ tablespoons baking powder

1 tablespoon salt
1 cup nonfat dry milk
2½ cups hydrogenated shortening
Sift together flour, baking powder, salt and dry milk. Mix well. Cut or rub in shortening until mixture is crumbly. Store in tightly covered container. Makes about 3¼ pounds mix (about 3 quarts).

From this mix you can make the following cookies:

RAISIN-CHOCOLATE JUMBOS

3 cups Basic Cookie Mix
1 cup sugar

2 eggs, beaten
3 to 4 tablespoons water
4 teaspoons vanilla extract
1 cup seedless raisins
1 cup semi-sweet chocolate pieces (6 ounces)
Combine mix and sugar in large mixing bowl. Add water and vanilla extract to beaten eggs. Add to dry ingredients and mix well. Stir in raisins and chocolate pieces. Drop by tablespoonfuls onto greased baking sheets. Bake in moderate oven (375 degrees) about 15 minutes. Makes about 2½ dozen cookies.

MOLASSES DREAMS

3 cups Basic Cookie Mix
1½ teaspoons cinnamon
½ teaspoon ginger
1 cup dark brown sugar
2 eggs, beaten
3 to 4 tablespoons water
½ cup dark molasses
granulated sugar
Combine mix, spices and brown sugar in large bowl. Add water and molasses to beaten eggs. Add to dry ingredients and mix well. Drop by tablespoonfuls on greased baking sheets. Sprinkle tops with granulated sugar. Bake in moderate oven (375 degrees) 12 to 15 minutes. Makes about 1½ dozen large cookies.

DROP SUGAR COOKIES

3 cups Basic Cookie Mix
1 cup sugar
¼ to ½ cup water

1 tablespoon vanilla extract
1 teaspoon orange extract
Combine mix and sugar in large mixing bowl. Add water and extracts to beaten eggs. Add to dry ingredients. Mix well. Drop dough by tablespoonfuls on greased baking sheets. Flatten each cookie with wide spatula. Bake in moderate oven (375 degrees) 10 to 15 minutes. Makes about 1½ dozen large cookies.

pastry cloth to ¼-inch thickness. Cut into various shapes with floured cookie cutters, making sure there are pairs of each shape. Place on cookie sheet and bake 8-10 minutes. Cool on cookie rack. Spread melted chocolate on each cookie; press two cookies of the same shape together. Decorate the top of each layered cookie with chocolate decorations, silver shot, etc. Makes about 3 dozen layered cookies.

The above recipes are also available in larger quantities, with each cookie recipe yielding about 100 cookies. If you would like to have the recipes using the larger quantities, send in your request and we will mail to you.

Want Christmas butter cookies that are quick to mix, yet grand to serve when friends drop in? Try Double Choco-Nut Cookies.

DOUBLE CHOCO-NUT COOKIES

1 cup (2 sticks) butter
¾ cup sugar
1 egg
1 teaspoon vanilla
½ teaspoon almond extract
2½ cups sifted flour
½ cup finely chopped nuts
½ cup semi-sweet chocolate pieces, melted
Cream butter and sugar together thoroughly. Beat in egg and flavorings. Gradually add flour, blending well. Stir in nuts. Chill dough thoroughly, about 3-4 hours. Roll out on a lightly floured

For an easy to make cookie with a taste delight, these Walnut Chocolate Meringue Strips are what you want. These cookies are rich gems of sweet, fresh-tasting walnuts and convenient morsels of semi-sweet chocolate mixed into a light brown sugar meringue set atop a rolled oats base.

WALNUT CHOCOLATE MERINGUE STRIPS

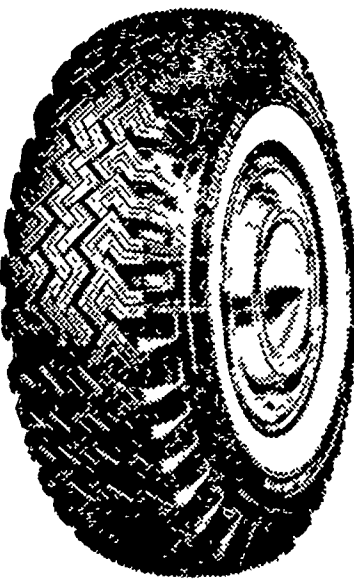
½ cup butter
1 cup light brown sugar, firmly packed
½ teaspoon vanilla
1 egg, separated
½ cup sifted all-purpose flour
¾ cup quick cooking rolled oats
1 6-oz package semi-sweet chocolate morsels (1 cup)
¾ cup English walnuts, coarsely chopped
Cream butter. Gradually add ½ cup of brown sugar; cream until light. Mix in vanilla, egg yolk, flour and rolled oats. Spread in a buttered 8-inch square baking pan.

(Turn to page 10)

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