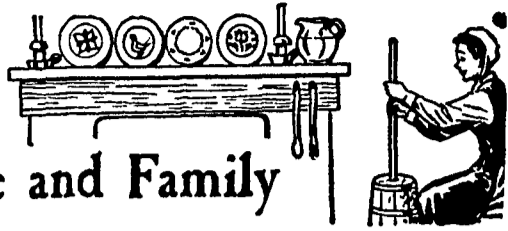


For the Farm Wife and Family



Christmas Cookies

By: Mrs. Richard C. Spence

Nothing helps create a gay holiday mood easier than gaily decorated cookies. Cookies can serve as snacks for guests who drop in during the holiday season, or cookies can be the dessert course for youngsters and adults alike. Here are some recipes to help add variety to your Christmas cookie baking.

COCOA PEANUT BUTTER MOUNDS

(A No Bake Cookie)

1/2 stick (1/4 cup) butter
1/2 cup peanut butter
2 cups sugar
1/3 cup cocoa
1/2 cup milk
3 cups quick cooking rolled oats
2 teaspoons vanilla
Mix sugar and cocoa in a saucepan. Add butter and milk. Bring to the boiling point, stirring constantly, and boil two minutes. Remove from heat. Stir in rolled oats, then peanut butter and vanilla. Mix well. Drop by spoonfuls onto waxed paper. Let cool thoroughly before serving or storing. Makes four dozen.

SPICY HOLIDAY FRUIT COOKIES

1 cup shortening
2 cups packed brown sugar
2 eggs
1/2 cup rolled oats
3 1/2 cups sifted flour
2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/2 cup milk
1 cup chopped nuts
1 cup chopped dates
1 cup candied mixed fruit

1/2 cup chopped candied cherries
Candied cherries and nuts for decoration.

Cream shortening and brown sugar together. Beat in eggs. Add rolled oats. Sift flour, baking powder, cinnamon, nutmeg, and salt together. Add to creamed mixture alternately with milk. Stir in 1 cup each chopped nuts, dates, and mixed fruit, and 1/2 cup cherries. Drop rounded teaspoonfuls of batter onto an ungreased cookie sheet. Top cookies with halved cherries or nuts for decoration. Bake in a moderate oven (375 degrees) about 10 to 12 minutes or until golden brown. Remove cookies to a cooling rack using wide spatula. Cool. Store in a closed container. Makes about ten dozen.

RICH TWO-LAYER APRICOT SQUARES

1 stick (1/2 cup) margarine
1/4 cup dried apricots
1 cup sifted flour
1/4 cup granulated sugar
1 cup packed light brown sugar
2 eggs, well-beaten
1/2 cup sifted flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon vanilla
1/2 cup chopped pecans
Powdered sugar
Cover apricots with water. Boil 10 minutes. Drain, cool and chop apricots.

Lower Layer: Sift into a bowl 1 cup flour and the granulated sugar. Cut in margarine, using a pastry blender or fork, until the mixture is the consistency of corn meal and small peas. Pack into a 9-inch square pan. Bake in a slow oven (325 degrees) 25 minutes.

Top Layer: Add brown sugar to the eggs. Stir in 1/2 cup flour sifted with baking powder and salt. Add vanilla, nuts, and chopped apricots. Mix thoroughly. Spread over the baked layer. Return to the slow oven (325 degrees) and bake 35 minutes. (The top will be soft) Cool several hours. Cut into squares. Sprinkle with powdered sugar. Yields sixteen squares.

MOLASSES CHRISTMAS COOKIES

1 cup molasses
1/2 cup shortening
1 teaspoon baking soda
2 3/4 cups sifted flour
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1 teaspoon ginger
Heat molasses to boiling, in saucepan deep enough for mixing dough. Remove from heat; stir in shortening and baking soda. Sift in flour, baking powder and spices. Mix well; chill. Roll out dough 1/4 inch thick on lightly floured board or pastry cloth. Cut into desired shape. Place on lightly greased baking sheet. Bake in moderate oven (350 degrees) 8 to ten minutes. Allow cookies to cool slightly before removing from baking sheet. Decorate with Ornamented Frosting. Makes 36 cookies.

ORNAMENTAL FROSTING

2 1/2 cups confectioners' sugar
1/4 teaspoon cream of tartar
2 egg whites
1/2 teaspoon vanilla
Sift together confectioners' sugar and cream of tartar; add egg whites and vanilla. Beat with electric beater un-

til frosting holds its shape. Tint mixture with few drops of food coloring. Cover with damp cloth when not in use.

GLAZED MOLASSES BARS

1/2 cup butter or margarine
1/2 cup sugar
1/2 cup molasses
2 eggs
2 cups sifted all-purpose flour
1/2 teaspoon salt
1/4 teaspoon soda
2 teaspoons baking powder
1 teaspoon cinnamon
1/2 teaspoon cloves
1/4 teaspoon mace
1/4 teaspoon nutmeg
1/4 teaspoon all spice
1/4 cup raisins
1/2 cup chopped nuts

Cream together butter and sugar until light and fluffy. Add molasses and eggs; beat well. Sift together flour, salt, soda, baking powder, and spices; stir in raisins and nuts. Add flour mixture to molasses mixture; beat well. Spread in greased 12 x 8-inch baking pan. Bake in moderate oven (350 degrees) 30 minutes. Glaze while warm. Cool; cut into 2-inch squares. Makes 24 bars.
Glaze

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