8-Lancaster Farming, Saturday, May 13, 1961



Cookie Jar Treats

By Mrs. Richard C. Spence

Some new treats for your cookie jar-and it's a sure bet you'll be filling it often when your family and friends taste these goodies.

Stir up several kinds at tor until firm. Divide dough one time (it's as easy when in half. Roll dough to 1/8 in. you have the ingredients and thickness. Cut into various utensils out to mix 2 or 3 shapes with cookie cutter. kinds of cookies as it is to Bake on a cookie sheet in a make one kind), bake them moderate oven (375 degrees) and tuck some extras away for 8 to 10 minutes or until in the freezer for the busy lightly browned on edges. days ahead. Most cookies Makes 4 dozen (21/2 inch take well to freezing. cookies).

ORANGE NUT COOKIES

(A crisp cookie) 1 stick (1/2 cup) margarine

1 cup sugar

1 egg hredded peel of 2 oranges

1/2 cup chopped nuts

 $2\frac{1}{2}$ cups sifted flour

2 teaspoons baking powder

Cream margarine. Add sugar and cream until light. Beat in egg, orange peel, and chopped nuts Add sifted flour and baking powder and mix well Chill in refrigera-

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1/2 teaspoon ground cinnamon.

¼ teaspoon ground cloves Cream shortening and sugar. Add egg and molasses. Beat well. Add flour sifted with salt, soda, and spices. Mix well. Drop by teaspoonfuls onto a cookie sheet. Flatten with a fork. Decorate with colored sugar. Bake in and vanilla together unt a moderate oven (375 degrees) for 7 to 8 minutes. Makes 4 dozen cookies.

CHOCOLATE CHIP ALMOND DROPS

(A tender, short cookie) 11/2 sticks (34 cup margarine) 1/2 cup sugar

1 egg

- teaspoon vanilla 1
- 2 cups sifted flour
- cup chopped almonds 1
- 6 ounces semi-sweet
- chocolate pieces

Cream margarine and sugar together. Add egg and beat well. Add vanilla and flour and mix well. Add al monds and chocolate pieces and stir lightly to combine Drop by teaspoonfuls onto a cookie sheet Bake in a mode ate oven (375 degrees) 8 to 10 minutes. Makes 41/2 dozen cookies.

CHERRY PECAN CHEWS 1/2 cup shortening, melted 34 cup sugar

BURLING'S CHICKS For Quality Eggs, Meat

won highest honors for quality Eggs and Meat. Egg Quality among all entries at the West. N. Y. Random Sample Test. This is in competition with entries from the finest breeders in the country. When tress x Cobb White Rock it comes to Haugh units Cobb's Strain-Cross Wai e -the official measuring Male x Cobbs White Rock festick of egg quality-Car- male; Burling's New Hamp ey Leghorns are tops!

GINGER SNAPS

(A crisp cookie)

1/3 cup packed brown sug-

1/2 teaspoon ground ginger

 $\frac{1}{3}$ cup shortening

1/3 cup molasses

1/8 teaspoon salt

1 teaspoon soda

 $1\frac{1}{2}$ cups sifted flour

ar

1 egg

CAREY Leghorns again to choose from . . . for top For Big Brown Eggs: Mer ryknoll Sex-Links (Rock » Red); Golden Sex-Links -Harco Red male x Andrews White Rock female.

> AND FOR MEAT - Van Garrison's Co.nish Rocks; shires and Barred Rocks. Reserve Your Chicks and

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34 cup sifted cake flour 34 cups finely chopped pecans 34 cups finely chopped mixed glazed fruit Beat sugar, salt, egg white mixture stands in peaks. Ad flour, and melted shortening mix until smooth. Fold chopped pecans and frui Pour cookie mixture into a ars together well. Add flay. 9x9x2 inch baking pan (bot- oring if desired. Beat in egg tom and sides rubbed with then peanut butter and hot shortening). Bake in a mod- water. Mix thoroughly. Sitt erate oven (350 degrees) 30 together soda and flour minutes. Cool. Place in re- Gradually add flour mixture frigerator overnight, if pos- to

1-teaspoon salt 3 egg whites

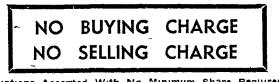
1 teaspoon 'vanilla

and roll in granulated sugar
PEANUT BUTTER
PRESSED COOKIES
1 stick (1/2 cup) margaring
1/3 cup granulated sugar
½ cup brown sugar
¼ teaspoon orange or lem
on extract (optional)
s 1 egg
il 1/2 cup peanut butter
d 1 tablespoon hot water
g; ½ teaspoon soda-
in 1¼ cups sifted flour
t. Cream margarine and sug

creamed ingredients sible. Cut into 1x2 inch bars Press through pastry tube or



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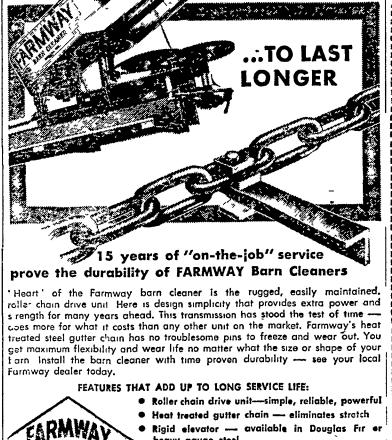


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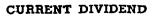


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