

Cookie press, onto a cookie sheet. Bake in a moderate oven (375 degrees) about 10 minutes. Makes 4 1/2 to 5 dozen cookies.

**MAN-SIZED DOUBLE-CHOCOLATE COOKIES**

(A cake-like cookie)  
 1 stick (1/2 cup) margarine  
 2 1/2 squares (2 1/2 ounces) unsweetened chocolate  
 1 cup sugar  
 1 teaspoon vanilla  
 2 eggs  
 2 cups sifted flour  
 1 teaspoon baking powder  
 1/2 teaspoon soda  
 1/2 cup dairy soured cream or buttermilk  
 Melt margarine and choco-

late slowly in a saucepan. Remove from heat. Add sugar and mix thoroughly. Add vanilla and eggs and beat well. Sift together flour, baking powder, and soda. Stir the dry ingredients and the sour cream alternately into the saucepan mixture. When the batter is well mixed; drop large tablespoonfuls about 2 inches apart onto a cookie sheet. Bake in a moderate oven (350 degrees) about 15 minutes. Cool. Frost with Chocolate Frosting. Makes about 18 3-inch cookies.

**CHOCOLATE FROSTING**  
 1 tablespoon margarine  
 1 1/2 squares (1 1/2 ounces)

unsweetened chocolate  
 1 1/2 cups sifted powdered sugar  
 2 tablespoons milk  
 Melt margarine and chocolate over low heat. Blend sugar and milk in a small bowl. Add hot chocolate mixture and mix well. Let stand, stirring occasionally, until of right consistency to spread on cookies.

**SAUCEPAN ORANGE DATE BARS**

1 stick (1/2 cup) margarine  
 1/2 cup sugar  
 1 teaspoon shredded orange peel  
 2 tablespoons orange juice  
 1 cup sifted flour  
 1/2 teaspoon soda  
 1 egg  
 1/2 cup chopped nuts  
 1/2 cup chopped pitted dates

Rub bottom of 9 inch square pan with margarine. Melt margarine in saucepan. Remove from heat. Add sugar orange peel and juice. Blend. Stir in flour and soda. Add egg and beat well. Add nuts and dates, and stir lightly to combine. Pour into prepared pan. Bake in a moderate oven (350 degrees) about 25 minutes. Do not overbake. Cool in pan. Frost with Orange Frosting. Cut into bars after frosting has set.

**ORANGE FROSTING**

1 tablespoon margarine  
 1 cup sifted powdered sugar  
 1 tablespoon plus 1 teaspoon orange juice  
 Cream margarine until soft. Blend in sugar and

orange juice. Beat until smooth and creamy. Spread over 1 recipe of Saucepan Orange Date Bars.

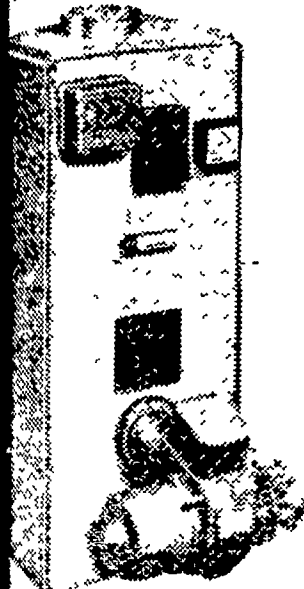
**GRANDMA'S OATMEAL SPECIALS**

2 1/2 cups sifted enriched flour  
 1 teaspoon soda  
 1 teaspoon salt  
 1 1/2 teaspoons cinnamon  
 1/2 teaspoon nutmeg  
 3/4 cup shortening, soft  
 1/2 cup granulated sugar  
 1 cup brown sugar  
 2 eggs  
 1/4 cup milk  
 3 cups oat., quick or old-fashioned  
 1 cup raisins, chopped  
 Stir first five ingredients together into bowl. Add shortening, sugars, eggs and milk. Mix until smooth, about 2 minutes. Stir in oats and raisins. (For ease in handling, dough may be refrigerated before rolling.) Roll out on lightly floured board or canvas to 1/4 inch thickness, cut with floured cookie cutter. Place on greased cookie sheets; sprinkle light y with granulated sugar if desired. Bake in moderate oven (375 degrees) 12 to 15 minutes. Remove from cookie sheets immediately. Makes 3 dozen cookies. Store in a tightly covered cookie jar.

**CRISP OATMEAL TREASURES**

3/4 cup sifted enriched flour  
 1/2 teaspoon soda  
 1/2 teaspoon salt  
 1/2 cup brown sugar  
 (Turn to page 10)

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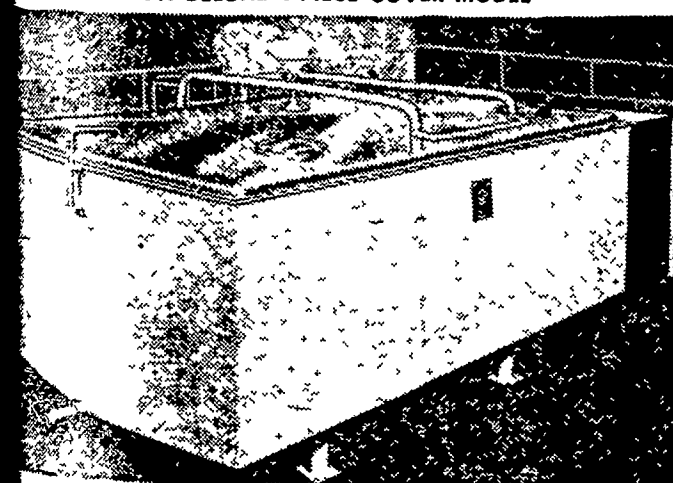
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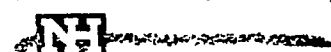
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