

For the
Farm Wife and Family

COOKY TREATS

By Mrs. Richard C. Spence

So it's time to replenish the cookie jar again! Here are some real treats for you. We'll guarantee you they won't last long!

PINEAPPLE COOKIES

- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup soft butter or margarine
- 1 cup sugar
- 1 egg
- 1/2 teaspoon vanilla flavoring
- 1 cup (13-1/2-ounce can) drained, crushed pineapple
- 1 cup bran flakes

Sift together flour, baking powder and salt. Blend butter and sugar. Add egg and vanilla. Beat well. Add sifted dry ingredients together with pineapple. Mix well. Stir in bran flakes. Drop by tablespoonfuls onto greased baking sheets. Bake in moderate oven (375 degrees) about 15 minutes. Frost with confectioners' sugar icing and decorate with snipped shredded coconut, chopped nutmeats or chopped semi-sweet chocolate pieces, if desired. Makes about 3-1/2 dozen cookies, 2 inches in diameter.

VARIATIONS

- 1 **Chocolate** Stir in 1 cup (6-ounce package) semi-sweet chocolate pieces with bran flakes.
- 2 **COCONUT** Before baking, using bowl of teaspoon, flatten each cookie slightly, sprinkle with about 1 teaspoon snipped shredded coconut (use about 1 cup coconut in all). Omit frosting.

SECRET TREAT MOLASSES COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 1 cup molasses
- 2 eggs
- 5 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon each, cinnamon and ginger
- Fruit jam or jelly

Cream together shortening, sugar and molasses. Beat in eggs. Sift in flour, salt, soda and spices. Blend. Chill mixture overnight. Roll out 1/8-inch thick on lightly floured

board or pastry cloth. Cut with 2-inch round cookie cutter. Place half the rounds on baking sheet. Spoon 1/2 teaspoon fruit jam in the center of each round, cover with another round and press edges together to seal. Bake in a moderate oven (350 degrees) 12 to 15 minutes. Frost with FROSTY GLAZE. Makes 3 dozen cookies.

FROSTY GLAZE

- 2-1/4 cups sifted confectioners' sugar
 - 3 tablespoons water
 - 1-1/4 teaspoons vanilla
- Combine confectioners' sugar, water and vanilla, mix until smooth and of frosting consistency. Makes 1 cup.

MOLASSES PEANUT BUTTER COOKIES

- 1/4 cup shortening
 - 1/2 cup sugar
 - 1/2 cup molasses
 - 1/2 cup peanut butter
 - 1 egg
 - 2 cups sifted all-purpose flour
 - 1/4 teaspoon salt
 - 1/4 teaspoon baking soda
 - 2 teaspoons baking powder
- Cream together shortening and sugar. Add molasses, peanut butter and egg, blend well. Sift together flour, salt,

soda and baking powder. Stir into molasses mixture. Drop by tablespoonfuls onto greased baking sheet. Bake in moderate oven (375 degrees) 10 to 12 minutes. Yield about 2 dozen.

CHOCOLATE WHIPS

- 2 cups corn flakes OR 1/2 cup packaged corn flake crumbs
- 1 cup sifted flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup soft butter or margarine
- 1/4 cup brown sugar, firmly packed
- 1/2 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla flavoring
- 1/2 cup semi-sweet chocolate pieces
- 1/4 cup chopped, candied cherries

If using corn flakes, crush into fine crumb. Sift together flour, soda and salt. Blend butter and sugars; add egg and vanilla and beat well. Add sifted dry ingredients, choco-

late, candied cherries and corn flake crumbs, mix well. Drop by teaspoonfuls onto ungreased baking sheets. Bake in moderate oven (350 degrees) about 11 minutes. Makes 3-1/2 dozen cookies, 2-1/2 inches in diameter.

BRAN MACAROONS

- 3 egg whites
- 1/8 teaspoon salt
- 1 cup brown sugar, firmly packed
- 1 cup whole bran cereal with wheat germ
- 1 cup flaked coconut
- 1/2 cup chopped nutmeats
- 1 teaspoon vanilla flavoring

Beat egg whites until foamy, add salt. Gradually add sugar, beating until stiff. Fold in whole bran cereal with wheat germ, coconut, nutmeats and vanilla. Drop by tablespoonfuls onto lightly greased baking sheets. Bake in slow oven (300 degrees) about 20 minutes. Remove from baking sheets immediately. Makes about 4 dozen cookies, 1-1/2 inches in diameter.

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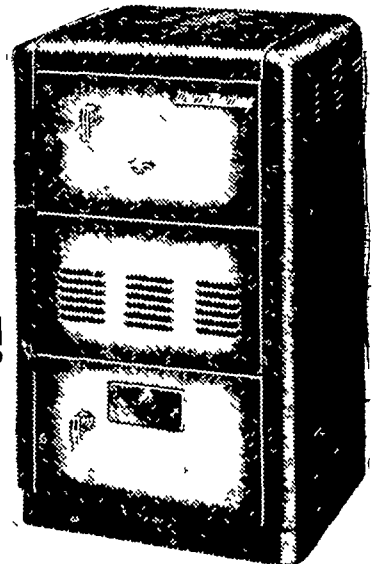
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