14-Lancaster Farming, Saturday, June 6, 1964



Candidates For The Cookie Jar By Mrs. Richard C. Spence

do use a little in the oven.

12

3/4

1

12

softened

egg

cup sugar

cup milk

teaspoon vanilla

It's "lemonade and cooky" time again.

CHOCOLATE CREAMS

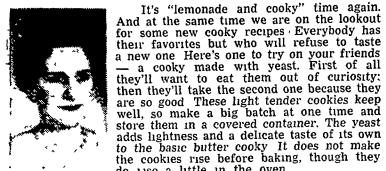
cup butter or margarine,

squares (2 ounces) un-

And at the same time we are on the lookout

for some new cooky recipes Everybody has

their favorites but who will refuse to taste



SPENCE

YEAST COOKY BUTTER covered container. Note: Dough may be frozen FINGERS

- cups (1 pound) butter, 2 softened
- cup sugar 1
- cake compressed yeast 1
- egg yolks 2
- cups sifted flour 4
- egg whites, slightly beaten $\frac{1}{2}$
- 2
- cup finely chopped nuts 7/2 cup chocolate shot OR
- 贬 toasted coconut

Cream together butter and sugar until fluffy Mix in yeast and egg yolks Gradually beat in flour, mixing thoroughly; chill dough for easier handling To form cookies, roll about 1 tablespoon dough in finger shape, dip one end in egg whites, then roll in nuts or chocolate shot Place on cooky sheet and bake 10-12 minutes in a 375 degree oven Excellent served with fresh berry shakes Store cookies in



ed and cooled cups sifted all-purpose 11/2

flour teaspoon baking powder teaspoon salt ₩2

old fashioned, uncooked

Beat butter and sugar together until creamy. Blend in egg, milk, vanilla and chocolate. Sift together flour, baking $\frac{1}{4}$ powder and salt; add to cream- 1/2 ed mixture Stir in oats.

Drop by teaspoonfuls onto 1/2 ungreased cooky sheets. Bake 1 in preheated moderate oven 1 (350 degrees) about 10 minutes Remove from oven; cool. 1/2 Frost with confectioners' sugar frosting. Place pecan half on 1 top. Makes 4 dozen 2

- RAISIN SPICE CRISPS
- cup shortening, soft
- cup firmly-packed brown
- flour
- teaspoons baking powder
- teaspoon salt 1/2
- 1/2 teaspoon cinnamon teaspoon nutmeg 1/4
- cup crushed Life cereal
- cup raisins 1/2
- cup chopped nutmeats 1/2

Beat shortening and sugars together until creamy Add eggs and beat until light and fluffy Sift together flour, bak-

ing powder, salt and spices

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1/2

1⁄4

1/2

½

blending well.

cup rolled oats, quick or derate oven (375 degrees) 10 to Makes 5-6 dozen cookies. 12 minutes. Makes 4 dozen.

•
MODERN PINEAPPLE
COOKIES
cup (½ stick) butter
cup firmly packed light
brown sugar
cup sugar
egg
can (9-ounces) crushed
pineapple, drained
teaspoon grated lemon
rind
teaspoon lemon juice
cups sifted flour
teaspoon baking powder
teaspoon baking soda
teaspoon salt
cup dairy sour cream
cup chopped nuts
In a mixing bowl cream to-
they budden and sugars until

ginning and ending with dry

sweetened chocolate, melt- Add to creamed mixture, ingredients. Fold in nuts. Drop by teaspoon onto baking sheet; Stir in cereal, raisins and bake 8-10 minutes in a 400 denutmeats. Drop by teaspoon- gree oven: Remove to wire fuls onto ungreased cooky racks to cool. Frost with consheets. Bake in preheated mo- fectioners' icing if desired.

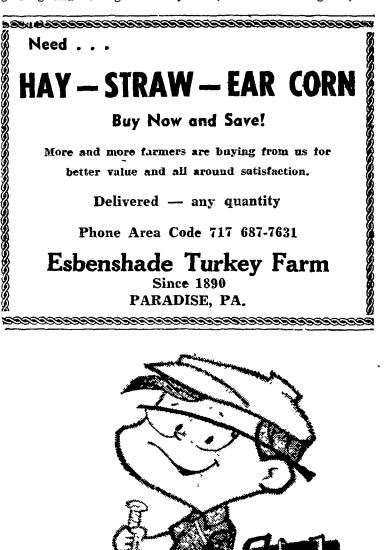
> ÷R. SOUR CREAM OATMEAL COOKIES

1/4 cup (1/2 stick) butter

- cup firmly packed light brown sugar egg
- teaspoon vanilla
- cups sifted flour 11/4
- teaspoon baking powder
- teaspoon baking soda
- teaspoon salt
- teaspoon nutmeg ⅓
- teaspoon cinnamon
- cup dairy sour cream 1,6
- cup chopped raisins 4/2
- cup chopped nuts 1/2
- 2/3 cup quick cooking oatmeal

In a mixing bowl cream together butter and sugar until gether butter and sugars until light and fluffy; add egg and light and fluffy; add egg and vanilla and beat well. Sift tobeat well Blend in crushed gether flour, baking powder, pineapple, lemon rind and baking soda, salt, nutmeg and juice. Sift together flour, bak- cinnamon; add to creamed mixing powder, baking soda and ture alternately with sour salt, add to creamed mixture cream beginning and ending alternately with sour cream be- with dry ingredients. Fold in

(Continued on Page 15)



- they'll want to eat them out of curiosity: then they'll take the second one because they then they it take the second one because they are so good These light tender cookies keep well, so make a big batch at one time and store them in a covered container. The yeast adds lightness and a delicate taste of its own 1⁄2 cup granulated sugar 1/2 ⅓ sugar to the basic butter cooky It does not make the cookies rise before baking, though they 2 eggs 1½ cups sifted all-purpose

 - 1½



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