

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

HAVE A COOKY...



SPENCE

Take your choice of these refrigerator cookies —

SPICY REFRIGERATOR COOKIES

3 1/2 cups biscuit mix
1 cup granulated sugar
1/4 cup salad oil
1/4 teaspoon salt
1 egg
3 tablespoons grated orange peel
1/4 cup orange juice
1/2 cup chopped nuts
1/4 cup granulated sugar
1 teaspoon ground cinnamon
Combine biscuit mix, 1 cup sugar, salad oil, salt, egg, grated orange peel and orange juice in mixing bowl, beat vigorously by

hand for 1 minute, or with granulated sugar and ground electric mixer at medium cinnamon; sprinkle each cookie speed for 30 seconds. Stir in 1/2 with sugar mixture. Bake chopped nuts. Turn cookie at 425 degrees, 8 to 10 minutes. Dough out on waxed paper. Molds. Makes 4 1/2 to 5 dozen dusted with a little biscuit cookies.

NUTMEG REFRIGERATOR COOKIES

3 cups sifted flour
1 tablespoon baking powder
1 teaspoon salt
1/4 teaspoon nutmeg
1 cup butter or margarine
2 cups sugar

2/3 cup firmly packed light brown sugar
1 teaspoon vanilla extract
1 egg

Sift together flour, baking powder, salt and nutmeg. In large mixing bowl cream together butter or margarine, sugar and brown sugar until light and fluffy. Blend in vanilla and egg. Gradually blend flour mixture into creamed mixture to make a stiff dough. If necessary, refrigerate dough until it can be handled. Divide dough in half. On wax paper form each portion into roll, 2 inches in diameter. Wrap and refrigerate 1 hour, or until dough is firm. Set out baking sheets. Preheat oven to 400 degrees. Slice dough 1/4-inch thick; place on baking sheets. Bake 10 to 12 minutes, or until lightly browned. Remove from baking sheet and cool on wire rack. Store in tightly covered container. Makes 72 cookies.

CHOCOLATE CRUNCHIES

2 cups semi-sweet chocolate pieces
2 tablespoons butter or margarine

1/2 cup raisins
1/2 cup salted peanuts
1 1/2 cups Cap'n Crunch cereal

Melt chocolate pieces and butter over hot, not boiling, water. Remove from heat, stir in raisins, peanuts and

cereal. Cool slightly. Drop by teaspoonfuls onto waxed paper. Chill until set. Makes 2 dozen.

CHOCOLATE SLICES

2 cups corn flake crumbs
1/2 cup soft butter or margarine

1/2 cup sugar
1/2 cup cocoa
1 egg, slightly beaten
1 teaspoon vanilla flavoring
1 cup shredded or flaked coconut

1/2 cup chopped nutmeats
1/4 cup soft butter or margarine

2 cups sifted confectioners' sugar
1 teaspoon vanilla flavoring
2 tablespoons milk

Combine butter, sugar, cocoa, egg and vanilla in top of double-boiler. Cook over hot water, stirring constantly, until mixture is well-blended and slightly thickened. Remove from heat. Add coconut, nutmeats and corn flake crumbs; mix well. Press into ungreased 8x8-inch pan. Chill.

Beat butter until fluffy; add sugar gradually, beating until well-blended. Stir in vanilla and just enough milk so that mixture will spread easily. Spread over cocoa layer. Cover with Chocolate Glaze; let stand until firm. Cut into squares to serve.

CHOCOLATE GLAZE

2 squares (2 ounces) unsweetened chocolate
2 tablespoons butter or margarine

Melt chocolate with butter in heavy saucepan over very low heat or over hot but not boiling water; mix well. Spread over vanilla layer of Chocolate Slices.

CHEWY PEANUT BUTTER BARS

6 cups puffed wheat
1 package (14 ounces) caramels
1/2 cup water
1/2 cup chunk-style peanut butter
1 teaspoon vanilla

Heat puffed wheat in shallow pan in preheated moderate oven (350 degrees) about 10 minutes. Pour into large greased bowl. Melt caramels and water in top of double boiler over hot water, stirring occasionally. Beat in peanut butter and vanilla. Pour over puffed wheat, stirring constantly until all kernels are evenly coated. Press mixture into greased 7x11-inch baking pan. Refrigerate until set, cut into bars. Makes 20 bars.

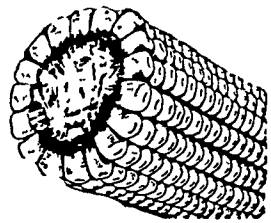
S'MORES

3/4 cup butter or margarine, soft

(Continued on Page 15)

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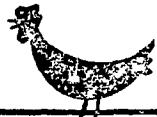
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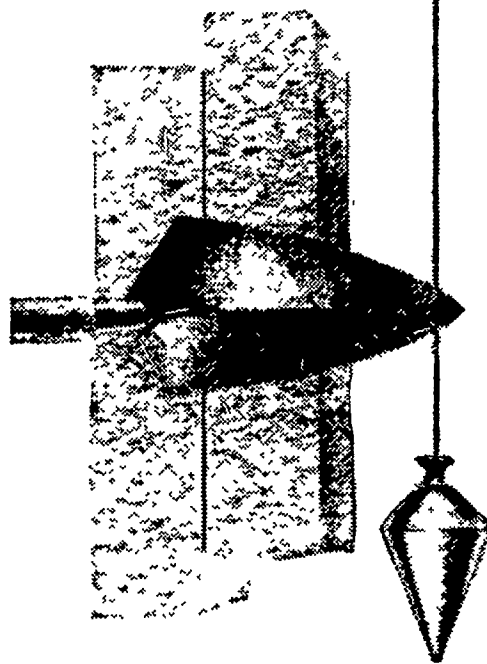
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