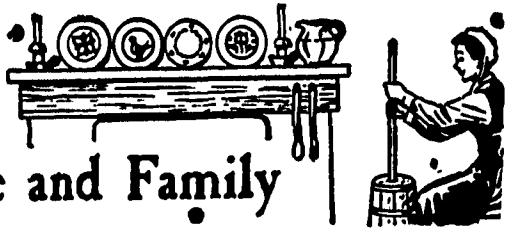


# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

## Cookie Creations



SPENCE

Do you want to fill the family cookie jar with a wide variety of delectable cookies and have fun baking them too? It's easy with refrigerator cookies. A wide variety of doughs can be easily made from basic recipes and kept on hand to be freshly baked. We have for you a recipe for refrigerator cookies with several variations. This recipe makes about 5 dozen cookies.

### REFRIGERATOR COOKIES

- 1/2 cup (1 stick) butter
- 1/2 cup firmly packed light brown sugar
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 2 cups sifted regular all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped nuts

In a mixing bowl cream butter; gradually add sugars and beat until light and fluffy. Beat in egg and vanilla. Sift together flour, baking powder and salt; gradually add to creamed mixture. Blend in nuts. On lightly floured surface form into rolls 1 1/2 inches in diameter; wrap in waxed paper; chill several hours or overnight. Cut rolls into 1/4 inch

slices and place on buttered baking sheet. Bake in preheated 400 degree oven, 8-10 minutes. Remove immediately to wire rack to cool.

**VARIATIONS:**  
**ORANGE-COCONUT:** Omit nuts from basic recipe. Add 1/2 cup flaked coconut and 2 teaspoons grated orange rind.

**PINWHEEL:** Omit nuts from basic recipe. Divide dough in half; add 1 square (1 ounce) unsweetened chocolate, melted, to one half. On lightly floured surface roll white dough to measure 18x8 inches. On waxed paper roll chocolate dough to measure 18x8 inches. Invert waxed paper with chocolate dough over white dough; peel off waxed paper. Roll from long side as for jelly roll; proceed as in basic recipe.

**CHOCOLATE:** After adding egg and vanilla in basic recipe, add 2 squares (2 ounces) unsweetened chocolate, melted and cooled.

Time-saving cookies mixes make cookie-baking a snap, too. Try this rolled oats mix.

### ROLLED OATS MIX

- 4 cups flour
- 4 cups rolled oats, quick cooking
- 3 cups instant nonfat dry milk
- 1/4 cup baking powder
- 1 tablespoon salt
- 1 1/2 cups shortening

Stir dry ingredients together until well mixed. Cut in fat until well blended. Place in a glass jar or tin can. Keep tightly closed in a cool place. Use the mix within a month. Makes about 10 cups mix.

### OATMEAL COOKIES

(Using Rolled Oats Mix)

- 2 1/2 cups rolled oats mix
- 1 teaspoon cinnamon
- 1 egg, beaten
- 1/4 cup water
- 1 teaspoon vanilla
- 3/4 cup sugar
- 1/2 cup raisins

Combine all ingredients and stir just enough to moisten dry ingredients. Drop the dough by teaspoonfuls on a greased baking sheet. Bake at 375 degrees 12 to 15 minutes. Makes 24 cookies.

### PEANUT COOKIES

- 3/4 cup shortening, soft
- 1/2 cup granulated sugar
- 1 cup firmly-packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1 cup salted peanuts
- 2 cups rolled oats (quick or old-fashioned, uncooked)

Beat shortening, sugars, eggs and vanilla together until creamy. Sift together flour, salt and soda. Add to creamed mixture, blending well. Stir in peanuts and oats. Drop by heaping teaspoonfuls onto ungreased cookie sheets. Bake in preheated moderate oven (375 degrees) 12 to 15 minutes. Makes 4 dozen.

### LIFE CHIPPERS

- 1/2 cup shortening, soft
- 1 cup firmly packed brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 1/2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/4 cups crushed Life cereal
- 1 cup (6 ounces) semi-sweet chocolate pieces.

Beat together shortening and sugar until creamy. Blend in vanilla and eggs. Sift together flour, baking powder and salt. Add to creamed mixture, blending well. Stir in crushed cereal and chocolate pieces. Drop by teaspoonfuls onto ungreased cookie sheets. Bake in preheated moderate oven (375 de-

grees) 10 to 12 minutes. Makes 3 1/2 dozen.

### APPLE SAUCE PINWHEELS

- 2 cups canned apple sauce (or fresh, if available)
- 2 tablespoons butter or margarine
- 1/3 cup liquid honey
- 1/4 cup seedless raisins
- 1 package roll mix
- 2 tablespoons sugar
- Cinnamon

Combine apple sauce, butter or margarine and honey; cook 15 to 20 minutes to evaporate some of the moisture and thicken. Add raisins; cool. Prepare roll mix according to directions on package, adding sugar to roll mix. After dough has risen double in bulk, knead. Roll out in oblong 15" x 11" x 1/2"; spread with apple sauce mixture. Sprinkle generously with cinnamon. Roll up jelly roll fashion. Cut in 1-inch slices. Place slices close together in greased pan, 9x9x2 inches, cut side up. Cover; let rise until double in bulk. Bake in hot oven, 400 degrees, for 25 minutes. Serve hot. Makes 6 servings.

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