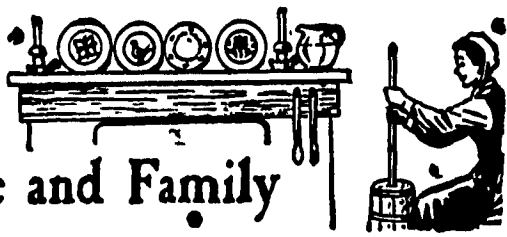


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor



Lunchbox Desserts . . .

Cookies are a favorite to top off a "lunch-box" lunch both with the youngsters who carry their lunch to school or with Father who must carry his lunch to a job. Chocolate Snowcaps are crunchy, tender drop cookies made with all-bran cereal for a taste combination that no-one can resist. The chocolate-y dough is rolled in confectioners' sugar, and when the cookies are baked, a black and white design forms on top.

- SPENCE**
CHOCOLATE SNO-CAPS
 1 1/4 CUPS SIFTED REGULAR ALL-PURPOSE flour
 2 teaspoons baking powder
 2 teaspoons salt
 1/4 cup shortening
 4 squares (4 oz.) unsweetened chocolate
 2 cups sugar
 4 eggs
 1 teaspoon vanilla flavoring
 3/4 cup chopped nutmeats
 1 cup all-bran cereal
 1/2 cup sifted confectioners' sugar

Sift together flour, baking powder and salt. Melt shortening and chocolate in saucepan over low heat; mix well. Remove from heat; cool. Stir in sugar. Add eggs, one at a time, beating well after each. Stir in vanilla. Add sifted dry ingredients together with nutmeats and cereal; mix well. Chill about 45 minutes or until dough is stiff enough to form into balls. Roll tablespoonfuls of dough in confectioners' sugar. Place on greas-

ed baking sheets. Bake in moderate oven (350 degrees) about 15 minutes or until done. Makes about 5 dozen cookies. NOTE: Cookies will appear quite soft when removed from oven but will become firm upon cooling.

- CHOCOLATE GINGEROOS**
 2 1/2 cups sifted flour
 1 teaspoon baking soda
 1/2 teaspoon cinnamon
 1/4 teaspoon salt
 1/4 teaspoon ginger
 1/2 cup shortening
 1/2 cup sugar
 1 egg
 1/2 cup light molasses
 1/2 cup buttermilk
 1 cup (6 oz.) semi-sweet chocolate morsels

Sift together the flour, soda, cinnamon, salt and ginger; set aside. Combine shortening and sugar and beat till light. Beat in egg. Combine molasses and buttermilk and mix well. Mix in alternately with flour mixture. Add chocolate morsels. Drop by rounded tablespoonfuls onto greased cookie sheets. Bake at 350 degrees for 15 minutes. Remove from cookie

sheets immediately. Makes about 2 1/2 dozen cookies.

- FRUITED WONDERS**
 2 cups sifted flour
 1 1/2 teaspoons cinnamon
 1 teaspoon baking soda
 1/2 teaspoon cloves
 1/2 teaspoon nutmeg
 1/2 teaspoon salt
 1 1/2 cups pared, cored, chopped apples
 1 cup chopped nuts
 1 cup seedless raisins
 1 cup (6 oz.) semi-sweet chocolate morsels
 1 1/4 cups brown sugar, firmly packed
 1/2 cup softened butter
 2 eggs
 1/4 cup apple juice

Sift flour, cinnamon, baking soda, cloves, nutmeg and salt together into large bowl. Add apples, nuts, raisins and chocolate morsels; mix well and set aside. Combine brown sugar and softened butter and beat till creamy. Beat in eggs and apple juice. Stir in flour-apple mixture. Drop by slightly rounded tablespoonfuls, 2 inches apart, onto well-greased cookie sheets. Bake at 400 de-

grees for 10 to 12 minutes. Remove from cookie sheets immediately. Makes 4 1/4 dozen cookies.

- QUICK AND EASY LASSES COOKIES**
 2 cups sifted flour
 1 teaspoon baking soda
 1/2 teaspoon salt
 1/2 cup sugar
 1 teaspoon cinnamon
 1/2 teaspoon allspice
 1/2 teaspoon ginger
 1/2 teaspoon ground cloves
 2 cups Krumbles cereal
 1/2 cup soft butter or margarine
 1/2 cup molasses
 1/2 cup milk
 1 egg

Sift together flour, soda, salt, sugar and spices into mixing bowl. Add Krumbles. Stir in butter, molasses, milk and egg; beat well. Drop by tablespoonfuls onto ungreased baking sheets. Bake in moderate oven (375 degrees) about 12 minutes. Makes 4 dozen cookies.

NOTE: 1 cup seedless raisins may be added with Krumbles. (Continued on Page 11)

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