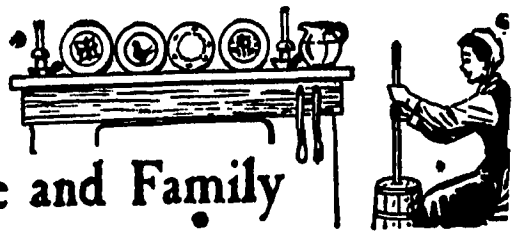


## For the Farm Wife and Family



### HOLIDAY COOKY BAKING

#### CHRISTMAS ALMOND BALLS

- 1½ stick (¾ cup) butter or margarine
- ¼ cup powdered sugar
- 2 cups sifted flour
- 1 cup ground almonds
- ¼ teaspoon salt
- 1 teaspoon vanilla

Glazed whole cherries

Cream butter until light and fluffy. Blend in ¼ cup powdered sugar. Add flour, almonds, salt, and vanilla. Stir until dough is thoroughly blended. Use a teaspoon of dough to roll into a ball around a cherry. Bake in a slow oven (325 degrees) 20 minutes. When slightly cool, roll in powdered sugar. Makes 40 cookies.

#### APRICOT-DATE SQUARES

- 1½ sticks (¾ cup) margarine
- 1 cup packed brown sugar
- 2 cups sifted flour
- 1 teaspoon soda
- 2 cups rolled oats
- 1 teaspoon vanilla

Filling:

- ½ cup chopped pitted dates
- 12 ounce package dried apricots, about 2 cups cooked pulp
- ¾ cup packed brown sugar

Blend together margarine and sugar. Cream until light and fluffy. Mix remaining ingredients together and combine with margarine-sugar mixture. Put a little more than half of the mixture in a 13x9 inch pan. Press firmly into place.

For filling, cook dates, apricot pulp and sugar together until thick. Spread fruit mixture over dough. Add remainder of crumbs over top and press down lightly. Bake in moderate oven (350 degrees) for 30 minutes. Cut into squares when cool. Makes 24 squares.

#### LEMON REFRIGERATOR COOKIES

- 4 cups sifted flour
- 2 teaspoon baking powder
- 1 teaspoon cinnamon

- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1 cup shortening
- 2 cups firmly packed brown sugar
- 2 eggs
- 2 to 3 lemons
- ½ cup chopped walnuts
- ½ cup chopped dates

Sift together flour, baking powder, cinnamon, salt and soda. Cream together shortening and sugar until light. Add eggs, one at a time, beating well after each addition. Grate the peel from one lemon; set aside. Juice the lemons to yield ½ cup fresh juice. Add the dry ingredients to the creamed mixture alternately with the lemon juice, mixing until well blended. Stir in grated peel, walnuts and dates. Divide dough in half; place each half on a piece of waxed paper and shape into a roll about 13-inches long. Chill several hours in refrigerator until firm, or place in freezer for about one hour until firm, but not frozen. With a sharp knife, cut slices ½-inch thick; place on a lightly greased cookie sheet. Bake at 375 degrees for 10 minutes, or until lightly browned. Remove from sheet and cool on wire rack. Makes 7½ dozen cookies.

- 1 stack-pack crackers with unsalted tops, finely rolled
  - ¾ cup finely chopped walnuts or pecans
  - ¾ cup flaked coconut
  - 6 egg whites, room temperature
  - ¼ teaspoon salt
  - 1½ cups fine granulated sugar
  - ¼ teaspoon red food coloring, optional
  - 18 candied red cherries, drained and halved
- Combine first three ingredients. Beat egg whites and salt until soft peaks form. Gradually beat in sugar. Beat until stiff and glossy, but not dry. Blend in food coloring. Fold in dry ingredients. Cover baking sheets with thick brown paper. Drop dough by spoonfuls, 1-inch apart. Top with cherry half. Bake in a preheated moderate oven (350 degrees) 20 minutes or until faintly colored. Cool 5 minutes before removing to rack. Cool; then store in an air-tight tin. Makes about 3 dozen cookies.

#### DATE FINGERS

- 1 tablespoon vinegar
- ¾ cup milk
- 1½ cups sifted all-purpose flour

- 1 teaspoon baking soda
  - ¼ teaspoon salt
  - 1 teaspoon ground cinnamon
  - 1 teaspoon ground nutmeg
  - 1 cup butter or margarine, softened
  - 1 cup sugar
  - 2 eggs, room temperature
  - 1 teaspoon vanilla extract (8-ounce) package chopped dates
  - ¾ cup chopped walnuts
  - 2 tablespoons water
  - 3 drops green food coloring (3½ ounce) package flaked coconut
  - 3½ cups sifted confectioners' sugar
  - 3 to 4 tablespoons milk
  - 1 teaspoon vanilla extract
- Stir vinegar into milk; let stand. Sift together next five ingredients. Cream ½ cup butter or margarine and sugar. Add eggs, one at a time, beating well after each addition. Add milk and dry ingredients alternately, beginning and ending with dry ingredients. Blend in vanilla; stir in chopped dates and chopped nuts. Spread in a greased and floured 10x15 inch jelly roll pan. Bake in a preheated moderate oven (350 degrees) 20 to 25 minutes or until done. Cool in pan. (Continued on Page 11)

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