



For the Farm Wife and Family

More Cookies To Bake For Christmas

We know that at this time of year most homemakers are looking for something "New" or "different" to bake for Christmas. So what more can we say than "try some of these recipes we have for you today."

FRESH ORANGE-CRANBERRY COOKIES

- 1 1/4 cups sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup softened butter or margarine
- 1/2 cup granulated sugar
- 1/2 cup firmly packed brown sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1 medium orange, unpeeled, finely chopped (1/2 cup)
- 3/4 cup whole cranberry sauce, drained
- 1 cup broken walnuts

Sift together flour, soda and salt. Cream together butter and sugars until fluffy. Add egg and vanilla; beat until smooth. Add sifted dry ingredients to creamed mixture alternately with chopped orange and cranberry sauce; blend thoroughly. Stir in nuts. Drop by teaspoonfuls on lightly greased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Remove from sheet to wire rack, cookies will be crisp when cool. Makes 4 dozen.

- ### ORANGE SQUARES
- 3/4 cup sifted regular flour
 - 1 teaspoon baking powder
 - 1 teaspoon salt

- 2 tablespoons soft butter
- 3/4 cup sugar
- 2 eggs
- 3/4 cup orange marmalade
- 3/4 cup all bran cereal
- 3/4 cup chopped salted almonds

Sift together flour, baking powder and salt. Beat butter and sugar together until fluffy; add eggs and beat well. Stir in marmalade and all-bran. Add sifted dry ingredients and almonds; mix well. Spread in greased 8x8-inch pan lined with waxed paper. Bake in moderate oven (375 degrees) about 30 minutes. Cut into squares while warm and sprinkle with confectioners sugar. Makes 16 squares.

YULE LOG COOKIES

- 2 1/4 cups butter or margarine
- 1/2 cup plus 1 tablespoon granulated sugar

- 1/4 teaspoon vanilla
- 6 3/4 cups flour
- 1 1/2 teaspoons salt
- 3 1/4 cups plus 2 tablespoons rolled wheat OR 2 cups finely chopped nuts
- 1 1/2 pounds (approximately) powdered sugar

Cream butter or margarine until light and fluffy. Add granulated sugar and cream well. Add vanilla and mix. Sift flour and salt together and add to creamed mixture. Mix. Add rolled wheat. Shape with hands into bars about 3 inches long and 1/2-inch thick. (If it will not stick together, add a little melted butter.) Place on lightly creased baking sheet. To make the cookies look like logs, lightly run tines of fork over the surface of each cookie. Bake for 20 minutes at 350 degrees. As soon as the cookies come from the oven, roll them a few at a time in a bowl of powdered sugar. Re-roll, so cookies are well covered with sugar.

MOLASSES FRUIT-AND-NUT BARS

- 1/3 cup shortening
- 1/4 cup sugar
- 1/4 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 3/8 cup molasses
- 1 egg
- 1 1/4 cups sifted all-purpose flour

1 cup finely cut dates
1/2 cup chopped nuts
Cream together shortening, sugar, soda, salt and cinna-

mon. Beat in molasses, then egg. Stir in flour, dates and nuts. Spread in a greased and lightly floured 9x9x2-inch baking pan. Bake in 375 degree oven 25 minutes. Cool. Turn out on cutting board. Spread with Glaze*. To cut into bars, make 6 cuts one way and cross with 5 cuts.

*GLAZE: Blend together 3/4 cup sifted confectioners' sugar, 4 teaspoons water, and 1 tablespoon grated orange rind.

SWEDISH BUTTER COOKIES

- 1 cup (2 sticks) butter
- 1/2 cup sugar
- 1 egg yolk
- 1 tablespoon cream
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1/2 teaspoon baking powder
- 1/2 cup chopped pecans
- 1 egg white
- 1/2 cup chopped pecans
- Jelly OR maraschino cherries

Cream butter; add sugar and continue to cream until fluffy. Beat in egg yolks, cream and vanilla. Sift together flour and baking powder; blend into creamed mixture. Add 1/2 cup pecans. Shape into balls about 1 inch in diameter; dip into egg white, then roll in 1/2 cup pecans; place on baking sheet. Make small indentation in center of balls; fill each with jelly or half of red or green maraschino cherry. Bake 20 minutes in a 350 degree oven. Makes 2-3 dozen cookies.

NOTE: Handle carefully when removing from baking

sheet for these cookies are quite fragile.

MOLASSES COOKIE CUTOUTS

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg, separated
- 2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground cloves
- 1 teaspoon ginger
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon nutmeg

Cream together shortening, sugar and molasses. Add egg yolk; mix well. (Reserve egg white for frosting.) Sift together flour, salt, baking soda, baking powder and spices. Stir flour mixture into molasses mixture; mix well. Chill. Roll a portion of the dough to 1/8-inch thick on a lightly floured board or pastry cloth. Keep remaining dough chilled until ready to use. Cut with desired cookie cutters; place on ungreased baking sheets. Bake in 350 degree oven 8 to 10 minutes. Cool. Decorate with Ornamental Frosting*. Makes about 4 dozen cookies.

ORNAMENTAL FROSTING

Sift together 1 1/4 cups confectioners' sugar and 1/2 teaspoon cream of tartar. Add reserved egg white and 1/4 teaspoon vanilla. Beat with rotary beater or electric beater until frosting holds its shape. (Continued on Page 11)

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