

● **Recipes**

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and salt. Add to creamed mixture. Stir in nuts. Shape into long rolls. Wrap in waxed paper and chill in the refrigerator. Slice about 1/4-inch thick; transfer to baking sheet; bake 8-10 minutes in preheated 375 degree oven. Cool on wire rack.

Spread one cookie with Browned Butter Filling*; top with a second cookie. Makes 2 dozen cookies.

● **BROWNED BUTTER FILLING**

2 tablespoons butter
1 cup sifted confectioners sugar
1/2 teaspoon vanilla

1 tablespoon light cream
In a 1-quart saucepan heat butter over low heat, stirring occasionally, until light amber color. In a small mixing bowl beat together butter and one-half of the confectioners sugar. Add vanilla and cream; then add remaining sugar and beat until smooth.

● **CHOCOLATE DROP COOKIES**

1/2 cup (1 stick) butter
1 cup firmly packed light brown sugar
1 egg
1 teaspoon vanilla
2 cups sifted regular all-purpose flour
1/2 teaspoon baking soda
3/4 cup milk
2 squares (2 oz.) unsweetened chocolate, melted
1/2 cup chopped nuts

Cream together butter and sugar until light and fluffy; add egg and beat thoroughly. Add vanilla. Sift together flour and baking soda; add alternately with milk to creamed mixture beginning and ending with dry ingredients. Blend in

chocolate; then nuts. Drop by tablespoonfuls onto buttered baking sheet; bake in preheated 350 degree oven 10-12 minutes. Remove to wire racks to cool. When completely cool frost with Chocolate Confectioners Icing*. Yield: approximately 5 dozen.

● **CHOCOLATE CONFECTIONERS ICING**

2 1/2 cups confectioners sugar
1/4 cup cocoa
2 tablespoons butter, softened
1/2 teaspoon vanilla
4-5 tablespoons milk
In a mixing bowl blend sugar and cocoa. Beat in butter and vanilla; gradually add milk and beat until light and fluffy. Yield: 1 1/2 cups.

● **PEANUT CHOC-OAT CHEWS**

1 1/2 cups rolled oats
1 14-oz. can (1 1/4 cups) sweetened condensed milk
1 teaspoon vanilla
1/2 teaspoon salt
1 6-oz. pkg. (1 cup) semi-sweet chocolate chips
1/2 cup chunk-style peanut butter

Combine rolled oats, sweetened condensed milk, vanilla and salt in bowl and mix well. Add chocolate chips, and peanut butter and stir to blend. Press into greased 8-inch square pan. Bake at 350 degrees for 30 minutes. Cool and cut into 1 1/4 inch squares. Makes 3 dozen.

● **Have You Heard**

(continued from page 15)

Kitchen Arrangement Affects Working Capacity

The arrangement of equipment, cabinets, and counter-space influences your working capacity in the kitchen. Here are some ideas to keep in mind when planning a kitchen.

-Keep in mind walking, reaching, and stooping done in preparing meals and cleaning up.

-Counterspace for work to be done should be located where the fewest steps and motions are needed.

-Consider the amount of storage space and internal arrangement of that space used for equipment and supplies.

RAISIN BRAN BUTTER COOKIES

1 cup soft butter or margarine
1 cup sifted confectioners sugar
1/4 teaspoon salt
1 1/2 teaspoons vanilla flavoring
1 1/2 cups sifted regular all-purpose flour
2 cups raisin bran cereal

Beat butter and sugar together until light and fluffy. Add salt, vanilla and flour; mix well. Stir in raisin bran. Drop by tablespoonfuls onto ungreased cookie sheets. Bake in moderate oven (375 degrees) about 15 minutes or until lightly browned. Makes about 3 dozen cookies.

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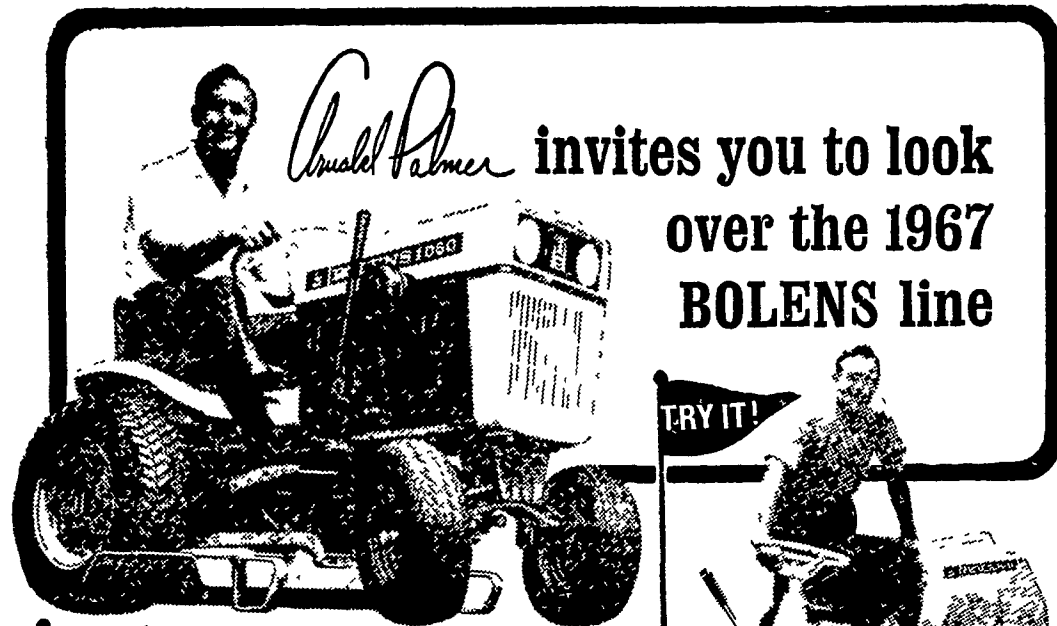
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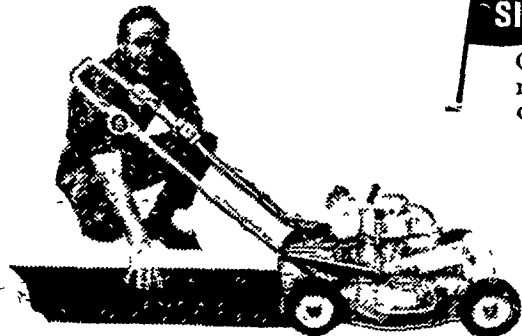
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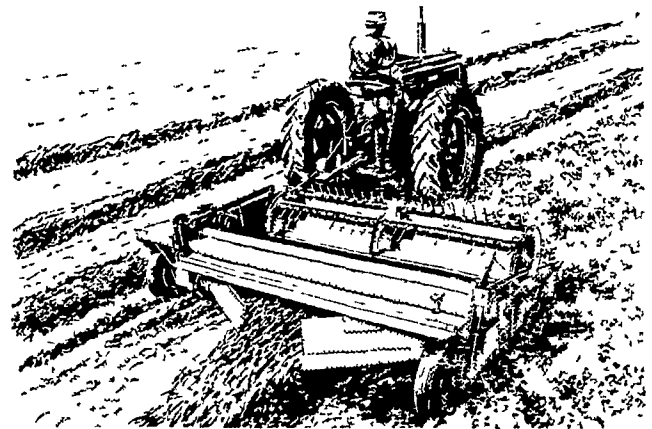
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