

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

COOKIE TREATS

It's time to replenish that cookie jar again—

SOFT TREASURE COOKIES

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg
- 2 1/4 cups sifted all-purpose flour
- 1 teaspoon ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 2 teaspoons baking soda
- 1/2 cup milk
- 1 1/2 teaspoons vinegar

Cream together shortening, sugar, molasses, and egg. Sift together flour, ginger, cinnamon, salt, and soda. Combine milk and vinegar. Add flour mixture alternately with milk mixture. Drop by heaping tablespoons on greased baking sheets. Bake in 400 degree oven 8 to 10 minutes. To store,

place cooled cookies in tightly covered container. Makes about 30 cookies.

SAIL AWAY COOKIES

- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup milk
- 1 cup flaked coconut
- 1/2 cup chopped nuts
- 1/2 cup raisins

Cream together shortening and sugar until light and fluffy. Blend in molasses and egg. Sift in flour, baking powder, salt and baking soda; mix well. Blend in milk. Stir in remaining ingredients. Drop by level tablespoons on ungreased

baking sheets. Bake in 375 degree oven 10 minutes. Makes 4 to 5 dozen cookies.

BROWNIE DROP COOKIES

- 1 cup (2 sticks) butter
- 1 1/4 cups sugar
- 1 cup cottage cheese
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups sifted regular all-purpose flour
- 1/2 cup cocoa
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped pecans

FROSTING:

- 2 1/2 cups confectioners sugar
- 1/4 cup butter, softened
- 1/4 cup light cream
- 1 teaspoon vanilla

In a large mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Add cottage cheese and beat thoroughly. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Sift together flour, cocoa, baking soda, baking powder and salt; gradually add to creamed mixture. Add pecans. Drop by rounded teaspoons onto buttered baking sheet; bake in a preheated 350 degree oven 12-14 minutes. Remove to wire racks to cool. When completely cooled, frost. Makes 8 dozen. To prepare Frosting: In a small mixing bowl combine sugar, butter, cream and vanilla; beat until smooth.

CRISP MOLASSES COOKIES

- 3 cups sifted all-purpose flour
- 1/2 cup sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons ginger
- 2 teaspoons cinnamon
- 3/4 cup shortening
- 1 1/2 cups molasses

1 tablespoon vinegar
Sift flour, sugar, salt, soda, and spices into a mixing bowl. Cut in shortening with pastry blender or two knives to resemble coarse meal. Heat molasses to boiling point; add vinegar and gradually stir into flour-shortening mixture. Drop dough, 1/2 teaspoonful at a time, onto greased baking sheets. Flatten to 1/16-inch thick by stamping with glass covered with a damp cloth. Bake in 400 degree oven 6 to 7 minutes, or until edges have lightly browned. Makes about 6 dozen cookies.

CHOCO-SCOTCH BARS

- 3/4 cup butter or margarine
- 6-10 ounces regular marshmallows (about 40) or 4 cups miniature marshmallows
- 1/4 cup peanut butter
- 1 6-oz. pkg. rice krispies
- 1 cup (6 oz.) semi-sweet chocolate morsels
- 1 cup (6 oz.) butterscotch morsels

Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat; stir in peanut butter. Add rice krispies and stir until well coated. Press warm mixture evenly and firmly into buttered 13x9-inch pan.

Melt chocolate and butterscotch morsels together in saucepan over low heat, stirring constantly. Remove from heat; spread evenly over rice krispies mixture. Cool until firm. Cut into bars.

COCOA KRISPIES JUMBLES

- 1 1/4 cups sifted regular all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt

- 3/4 cup soft butter or margarine
 - 1 cup sugar
 - 1 egg
 - 1 teaspoon vanilla flavoring
 - 2 cups cocoa-flavored rice krispies
- Sift together flour, soda and salt. Beat together butter and sugar until creamy. Add egg and vanilla; beat well. Stir in sifted dry ingredients. Mix in cocoa-flavored rice krispies. Drop by tablespoonfuls onto greased baking sheets. Bake in moderate oven (350 degrees) about 12 minutes. Makes about 3 1/2 dozen cookies.

COCOA PEANUT LOGS

- 1 cup (6 ozs.) semi-sweet chocolate morsels
- 1/2 cup peanut butter
- 4 cups cocoa-flavored rice krispies

Melt chocolate with peanut butter in heavy medium-sized saucepan over low heat, stirring constantly until well-blended. Remove from heat. Add cocoa-flavored rice krispies, stirring until coated with chocolate mixture. Press mixture firmly and evenly into lightly buttered 9x9-inch pan. Refrigerate until firm. Cut into bars.

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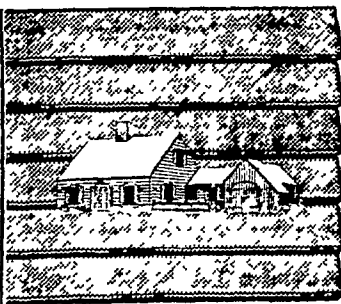
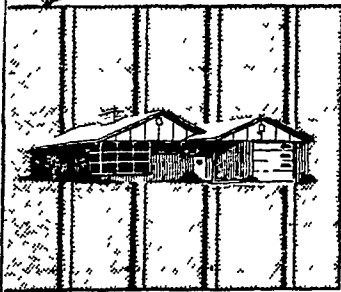
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Richard S. Garrett, Assistant Cashier in charge of Consumer Installment Loans at the Conestoga National Bank, is a family man who enjoys everything about his suburban Lancaster home. He knows full well how home improvements can add to the enjoyment of family life.

His patio provides an ideal setting for bar-b-ques and family cookouts. And... currently, he is thinking of expanding his driveway and enlarging the family garage.

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