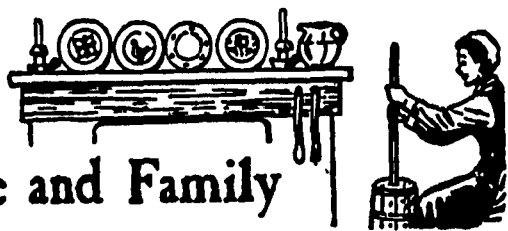


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

CHRISTMAS COOKIES



SPENCE

Here's one of the best ways to conjure up the spirit of Christmases past — bake a batch of these old-fashioned molasses-ginger cookies. Their rich flavor makes them delicious whether you serve them plain or spruced up for the holidays. They're festive spread with frosting and trimmed with bits of green cherries and red cake decorations. You can add your own colorful touch with your favorite frosting and/or other decorations.

For easy storing, pile the plain cookies into your cookie jar where they'll tend to "mellow". As a convenience, if you like, you can frost a few cookies at a time as you need them. The frosting can be kept in the refrigerator, easily remoistened and whipped up again each time.

SPICED MOLASSES COOKIES

- 1/2 cup (1 stick) butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon baking soda
- 1 tablespoon water
- 1 cup molasses
- 4 cups sifted regular all-purpose flour
- 1 teaspoon ginger

Cream together butter and sugar until light and fluffy; add eggs and beat well. Combine baking soda and water and add to creamed mixture; blend in molasses. Sift together flour and ginger; gradually add to creamed mixture. Drop by teaspoonfuls onto buttered baking sheet; bake in a preheated 350 degree oven 12-15 minutes. Makes 6-7 dozen cookies. When cool, frost with Confectioners Icing*.

*CONFECTIONERS ICING
2 1/2 cups confectioners sugar

- 1 tablespoon white corn syrup
 - 2 tablespoons butter, softened
 - 3-4 tablespoons hot water
- In a bowl combine sugar, syrup, butter and water; stir until thoroughly blended.

COCOA KRISPIES DAINTIES

- 1/2 cup corn syrup

- 1/2 cup peanut butter
 - 1 1/2 cups sifted confectioners sugar
 - 3-4 cups cocoa krispies
- Mix corn syrup, peanut butter and sugar thoroughly. Add 2 cups of the cereal; stir until well mixed. Shape firmly into balls about 1-inch in diameter. Roll balls in remaining cereal, pressing lightly into surface. Let stand in cool place until firm. Makes about 32 Dainties, 1 inch in diameter.

LEMON REFRIGERATOR COOKIES

- 4 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup shortening
- 2 cups firmly packed brown sugar
- 2 eggs
- 2 or 3 lemons
- 1/2 cup chopped walnuts
- 1/2 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 1/2 cup juice. Add the dry ingredients to the creamed mixture alternately with the lemon juice, mixing until well blended. Stir in a 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 about 1/4-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 7 1/2 dozen cookies.

CHOCOLATE FRUIT BARS

- 1 cup (6-oz.) semi-sweet chocolate morsels
- 2 tablespoons shortening
- 3/4 cup sugar
- 4 eggs
- 1/2 cup molasses
- 1 1/2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1 cup chopped candied fruits
- 1 cup chopped nuts

Melt semi-sweet chocolate

*EASY CHOCOLATE GLAZE

- 1 cup (6-oz.) semi-sweet chocolate morsels
- 1/4 cup milk
- 2 tablespoons confectioners sugar
- 1/4 teaspoon vanilla

Combine chocolate morsels and milk in top of double boiler over hot (not boiling) water, or in a saucepan over low heat. Heat until melted and smooth, stirring to blend. Remove from heat. Stir in confectioners sugar. (Continued on Page 11)

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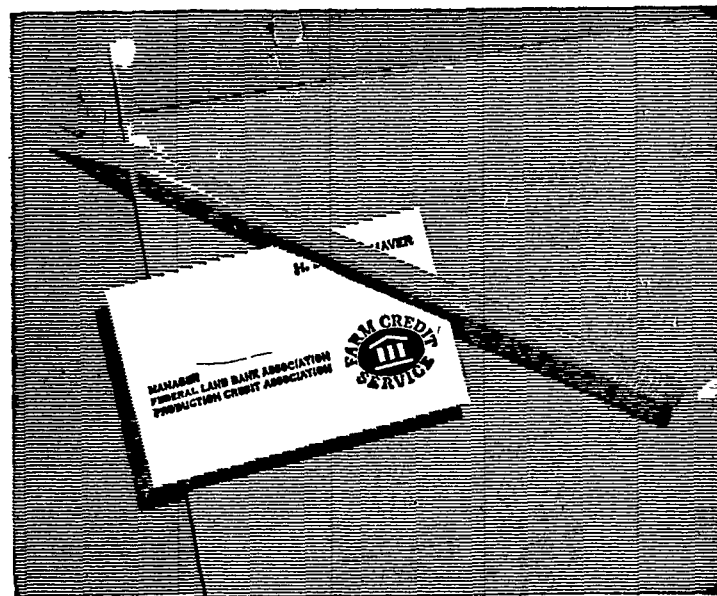
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