

**FOR THE  
FARM  
WIFE  
AND  
FAMILY**

*Sweets For A Lunch Box*

By Mrs. Richard C. Spence,  
Food Editor

Back to school... back to work... back to lunch boxes... and back to looking for ideas to fill those lunch boxes. Here are some ideas to help with the dessert course — how can you enjoy a lunch if there isn't some cake or a cookie to top it off?

**DELICIOUS DATE CAKE**

- 1 1/4 cups (8-ounce package) dates, chopped
- 1 cup hot water
- 1 1/4 cups sifted flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup softened butter
- 1 cup sugar
- 1 teaspoon vanilla
- 1 egg
- 1 cup quick-cooking rolled oats
- 1/2 cup semi-sweet chocolate morsels

Combine chopped dates and hot water in bowl and set aside. Sift together flour, baking soda

and salt and set aside. Combine butter, sugar and vanilla and beat till creamy. Beat in egg. Stir in date mixture, flour mixture and rolled oats; mix well. Add chocolate pieces. Pour into greased 13x9x2" pan. Sprinkle with additional 1/2 cup chocolate morsels. Bake at 350 degrees for 35 to 40 minutes. Cool. Cut into 2" squares

**CALICO APPLE CAKE**

- 2 cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 3/4 cup sugar
- 1/2 cup shortening
- 2 eggs
- 1 cup canned applesauce

- 1 cup (6 ounces) semi-sweet chocolate morsels
- 1/2 cup chopped nuts
- 1/2 cup raisins

**GLAZE:**  
1 1/2 cups sifted confectioners sugar  
1 1/4 tablespoons milk

Sift together flour, baking soda, salt and spices; set aside. Combine sugar and shortening and beat till creamy. Beat in eggs one at a time. Blend in gradually flour mixture with applesauce. Stir in chocolate morsels, nuts and raisins. Spread in greased 13x9x2" pan. Bake at 350 degrees for 40 minutes. Cool. For glaze, combine sugar and milk in bowl and blend thoroughly. Spread evenly over top of cooled cake. Allow to stand till Glaze is set. Cut into 2" squares.

**PEANUT BUTTER COOKIES**

- 1 cup shortening
- 1 cup peanut butter
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 eggs
- 1 teaspoon vanilla
- 2 1/2 cups flour
- 1/2 teaspoon salt
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder

Beat shortening and peanut butter until creamy. Gradually add sugars, beating thoroughly after each addition. Beat in eggs and vanilla. Mix remaining ingredients and blend into peanut butter mixture. Shape dough into balls about 1 inch in diameter. Place about 2 inches apart on an ungreased baking sheet. Flatten each cookie. Crisscross

top of each cookie with a fork, if desired. Bake at 375 degrees 10 to 15 minutes. Remove from baking sheet while warm. Makes 4 to 5 dozen cookies.

**VARIATION: Chocolate Top Cookies**—Roll balls of dough in granulated sugar before placing on baking sheet. Do not flatten. Bake 10 minutes; then remove from oven, and press a milk chocolate candy kiss into center of each cookie. Return to oven and bake 2 to 5 minutes longer, or until cookies are done.

**CHOCOLATE BRAN CRISPS**

- 2 cups sifted regular all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup soft butter or margarine
- 1 1/2 cups sugar
- 2 eggs
- 1 teaspoon vanilla flavoring
- 1 cup all bran or bran buds
- 1 cup semi-sweet chocolate morsels.

Sift together flour, soda and salt. Set aside. Beat butter and sugar until light and fluffy. Add eggs and vanilla; beat well. Stir in all-bran and chocolate morsels. Add sifted dry ingredients; mix well. Drop by level tablespoonfuls onto ungreased baking sheets. Bake in moderate oven (375 degrees) about 12 minutes or until lightly browned. Makes about 5 1/2 dozen cookies.

**BUTTERSCOTCH APPLE-RAISIN COOKIES**

- 1 1/2 cups pared, cored and chopped apples
- 1 cup (6 ounces) butterscotch morsels
- 1 cup raisins
- 1/2 cup chopped nuts
- 1 1/4 cups firmly packed brown sugar
- 1/4 cup softened butter
- 2 eggs
- 1/4 cup milk
- 1 1/4 cups sifted flour
- 1 1/2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup rolled oats

Place butterscotch morsels, apples, raisins and chopped nuts in bowl and mix well. Combine brown sugar and butter and beat till creamy. Add eggs and milk. Sift together flour, cinnamon, baking powder and salt; stir gradually into creamed mixture. Blend in fruit-nut mixture and rolled oats. Drop by level tablespoonfuls 3" apart, onto well-greased cookie sheets. Bake at 400 degrees for 8 to 10 minutes. Remove from cookie sheets immediately. Makes 4 dozen.

**CONGO SQUARES**

- 2/3 cup butter or shortening
- 2 1/4 cups firmly packed brown sugar
- 2 1/2 cups sifted flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt

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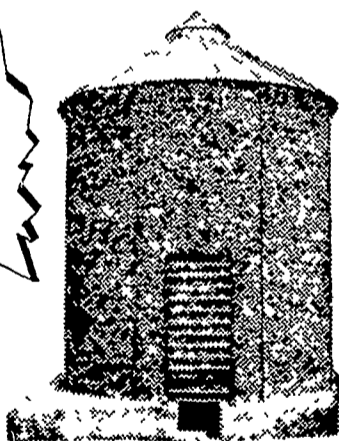
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