

**FOR THE
FARM
WIFE
AND
FAMILY**

Christmas Cookie Caper

By Mrs. Richard C. Spence

Holiday baking can be fun for everyone — fun for you to make and fun for your family and friends to eat — when you turn out delicacies such as these German Cookie Wreaths. See how easy they are to do.

**GERMAN COOKIE
WREATHS**

- 1 cup butter or margarine, soft
- 1/2 cup sugar
- 1 egg
- 2 1/2 cups sifted all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon mace
- 1 1/4 cups rolled oats (quick or old fashioned, uncooked)
- 3/4 teaspoon cinnamon
- 2 tablespoons sugar
- 1 egg, beaten
- 1/4 cup chopped almonds

Beat butter until creamy. Gradually add sugar, beat until fluffy. Add egg, beat until light and fluffy. Sift together flour, salt and mace. Blend into creamed mixture. Stir in oats.

Roll out to 1/8-inch thickness on board or canvas which has been lightly coated with confectioners' sugar. Cut with 2 1/2 inch floured doughnut cutter. Remove "holes" from cookies. Place

"holes" and cookies on ungreased cookie sheets.

Combine cinnamon and sugar. Brush cookies and "holes" with beaten egg. Sprinkle with cinnamon sugar and almonds. Bake in preheated moderate oven (350 degrees) 10 to 12 minutes. Makes 4 dozen of each size.

**APRICOT-DATE
DREAM BARS**

- 1 1/4 cups granulated sugar
- 1/2 cup butter or margarine
- 1/2 teaspoon salt
- 1 tablespoon grated lemon rind
- 1 cup sifted all-purpose flour
- 1 cup 100% bran flakes
- 1 (8-ounce) package cream cheese, softened
- 2 eggs
- 2 teaspoons lemon juice
- 1/2 teaspoon baking powder
- 3/4 cup chopped dates
- 3/4 cup snipped dried apricots

Cream 1/2 cup sugar and butter. 101 margarine until light and

fluffy; add salt and lemon rind. Gradually beat in flour, then stir in bran. Press mixture into bottom of a lightly greased 13 x 9-inch baking pan. Beat together cream cheese, remaining 3/4 cup sugar, eggs, lemon juice, and baking powder until blended and smooth. Stir in chopped dates and apricots. Spread over bran mixture in pan. Bake in a preheated moderate oven (350 degrees) 30 to 35 minutes, or until done. Cool in pan on wire rack before cutting. Makes 35 squares.

CHOCO-DATE TREATS

- 1 1/4 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup firmly packed brown sugar
- 1/2 cup softened butter
- 1 teaspoon vanilla
- 1 egg
- 1 cup milk
- 1 (8-ounce) package dates, chopped
- 1 cup (6 ounces) semi-sweet chocolate chips
- 1 teaspoon grated orange rind

Sift flour, baking powder and salt together, set aside. Combine brown sugar, softened butter and vanilla, beat until creamy. Beat in egg. Blend in flour mixture alternately with milk. Stir in chopped dates, chocolate chips and grated orange rind. Drop by heaping tablespoonfuls, 2 inches apart, onto greased and floured cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Makes 2 1/2 dozen.

**MOLASSES OATMEAL
COOKIES**

- 1 cup sifted all-purpose flour
- 1/4 teaspoon soda
- 1 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 teaspoon EACH ginger, cinnamon and nutmeg

- 2 cups rolled oats
- 1/2 cup shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 teaspoon vanilla
- 1 egg
- 2 tablespoons milk
- 1/2 cup raisins
- 1/2 cup chopped nuts

Sift together flour, soda, salt, baking powder and spices. Stir in rolled oats. Cream shortening and sugar. Add molasses and vanilla. Beat in egg. Add milk, raisins and nuts. Stir in flour mixture. Drop by level tablespoonfuls on ungreased baking sheets. Bake in 375 degree oven 10 to 12 minutes. Cool. Store in tightly covered container. Makes 4 1/2 dozen cookies.

**CHOCO-NUT
DREAM BARS**

- 1/2 cup granulated sugar
- 1/2 cup softened butter
- 1/2 teaspoon vanilla
- 1 cup sifted flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt

Topping:

- 1 cup firmly-packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 cups chopped walnuts
- 1 cup (6 ounces) chocolate morsels

Combine sugar, butter and vanilla in bowl and beat till creamy. Sift together flour, baking powder and salt, blend into creamed mixture. Spread in 13 x 9-inch

pan. Bake at 350 degrees for 15 minutes. Cool 5 minutes.

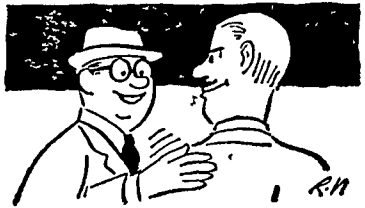
To prepare dream topping, combine brown sugar, eggs, vanilla and salt; beat at high speed with electric mixer till very thick and light colored. Stir in walnuts and chocolate morsels. Spoon evenly over cooled baked layer. Bake at 350 degrees for 25 minutes. Cool; cut into 2 x 1-inch bars. Makes 4 dozen bars.

CRUNCHY MUNCHERS

- 2 cups butterscotch morsels
- 2 1/2 cups sweetened condensed milk
- 2 cups coarsely-chopped salted peanuts
- 1 1/2 cups chopped raisins

Melt butterscotch morsels over hot (not boiling) water. Blend in sweetened condensed milk. Cook over rapidly boiling water, stirring constantly, till thickened somewhat (about 5 minutes). Add peanuts and raisins and mix well. Drop by heaping teaspoonfuls onto waxed paper-lined cookie sheets. Chill till firm (about 2 hours). Makes 5 dozen.

The Old Timer



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