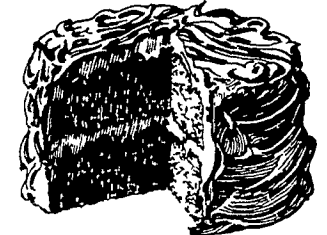


# Home On The Range



## Christmas Cookie Time

Modern, beautifully shaped and decorated springerle and spritz are the descendants of those early cookies. So are the cookie cutters that are used for roll-and-cut cookies.

The word cookie comes to us from the Dutch, "koekje," a form of "kock," meaning cake. So cookies are small, sweet, flat or only slightly raised "little cakes."

Throughout the years, cookies have taken on what could be called national characteristics. Those from France are fancy and dainty; Spanish cookies are thin and spicy German cookies may be thin and dainty or large and hearty with plenty of fruits and nuts Scandinavian cookies are rich and buttery, with emphasis on shape.

Abundance is the theme of the season, so it's only natural that this extend to the cookie tradition. It's important to have not only a lot of cookies but also a variety.

Aren't some of your best childhood memories those of mom's many, many Christmas cookies set out in various places throughout the kitchen? Remember all the shapes, colors and tastes? Why not give another child that wonderful feeling at Christmas? That present will last longer than any you could buy.

Cookies are probably one of the oldest traditions of the holidays. It's said that pagans in northern Europe started it by imprinting small pieces of dough with animal shapes that had been carved in wooden blocks and molds.

Plan to bake as many as you possibly can, considering your time, energy and storage space. Some can go in the freezer while others do well in airtight tins on a cool cupboard or pantry shelf. You'll need them for entertaining, snacks and gifts.

Like homemakers of other times and places, this year's bakers will save for butter and sugar so they'll have enough for a generous supply. And, when cookies are made with butter, even in advance, they'll only develop their flavor fully as they wait to wish everyone a Merry, Merry Christmas.



Butter cookies, because they have a distinctive flavor all their own, are a delicious Christmas treat. These are certain to be your favorite cookies because they can be made in so many ways to add a

decorative note to the cookie platter. Bake these cookies on several days, not all at once, as the butter flavor improves during storage.

### MANY WAY BUTTER COOKIES

- 1 cup (2 sticks) butter
- 1½ cups confectioners' sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt

Cream butter in large mixing bowl; gradually add sugar and beat until light and fluffy. Beat in egg and vanilla. Mix flour, baking soda, cream of tartar and salt; gradually add to creamed mixture. Shape dough according to variations and bake in 400°F. oven on un-buttered baking sheets.

#### Variations:

**Butter Thins:** Chill dough. Form into rolls 2 inches in diameter on lightly floured surface. Wrap in waxed paper and chill several hours or overnight. Cut into 1/8-inch slices and place on baking sheet. Sprinkle with chopped nuts. Bake 6 to 8 minutes. Remove to wire rack. Yield: 5 to 6 dozen.

**Snowballs:** Add 1 cup finely chopped walnuts and ½ cup all-purpose flour to basic dough. Chill. Shape into balls about ¾ inch in diameter. Place on baking sheet. Bake 8 to 10 minutes. Roll in confectioners' sugar. Place on wire rack. Sprinkle with additional confectioners' sugar when cool. Yield: 9 to 10 dozen.

**Snickers Doodles:** Chill dough. Shape into balls about 1 inch in diameter; roll in mixture of ¼ cup sugar and 1 teaspoon cinnamon. Place on baking sheet. Bake 10 to 12 minutes. Remove to wire rack. Yield: 6 to 7 dozen.

**Rolled Butter Crispies:** Chill dough. Roll dough on lightly floured surface to 1/8-inch thickness. Cut into desired shapes with floured cookie cutters. Transfer to baking sheet using spatula. Sprinkle with colored sugar. Bake 6 to 8 minutes. Remove to wire rack. Decorate if desired. Yield: about 6 dozen

Debbie Myers, Lititz

### SNOW DROPS

- 7/8 cup butter or margarine
- 4 tablespoons 10x sugar
- 2 cups flour
- 1 cup finely chopped walnuts
- 2 teaspoons vanilla
- 1 teaspoon water

Beat shortening until creamy. Add sugar. Stir in flour and blend well. Add nuts, flavoring and water. Chill until firm enough to shape into small date shaped pieces. Bake at 400° 10-12 min. Makes 60 cookies. Roll in 10x sugar after baked.

Mrs. Aaron B. Martin, New Holland

### CANDY CANE AND WREATH COOKIES

- 1¼ cup (2½ sticks) butter
- 1 cup confectioners' sugar
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 3½ cups all-purpose flour
- 1 teaspoon salt
- Red and green food color
- 1 egg white
- Red and green decorating sugar
- Cinnamon candies

Cream butter in large mixing bowl; gradually add sugar and beat until light and fluffy. Beat in egg and flavorings. Mix flour and salt; gradually add to creamed mixture. Set aside half of dough. Divide the other half in two parts. Tint one part light green and the other light red with food color. Keep dough chilled for ease in handling. Preheat oven to 350°F. For candy canes, roll with hands 1 teaspoonful of white dough and one of red into strips about 4 inches long. Place strips side by side and twist together lightly. Carefully put on un-buttered baking sheets and curve the top down to form a handle. Brush with egg white and sprinkle with red sugar. Bake 10 to 12 minutes. For wreaths, use 1 teaspoonful of white dough and one of green. After twisting them together. Form a circle on the baking sheet. Brush with egg white and sprinkle with green sugar. Use cinnamon candies for garnish and bake the same as the candy canes.

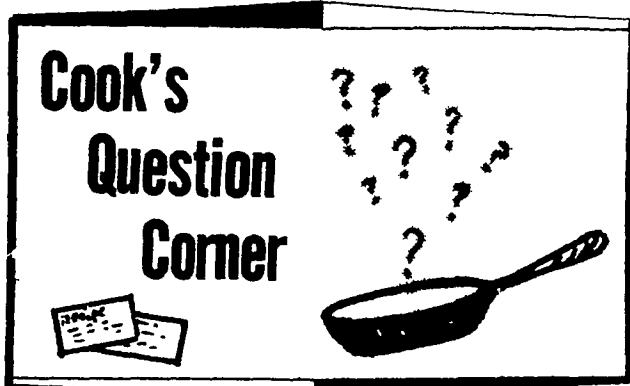
Mrs. Romaine Smith, Leesport

### PEANUT BUTTER COOKIES

- 1 cup packed brown sugar
- ¾ cup peanut butter
- ½ cup shortening
- 1 egg
- 1½ cups sifted all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt

Cream together brown sugar, peanut butter and shortening, beat in egg. Stir together flour, baking soda, and salt, add to creamed mixture. Beat until well mixed. Shape into 1-inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten with a criss-cross pattern with tines of a fork. Bake in 375° oven for 10 to 12 minutes or till lightly browned. Makes 4 doz. cookies

L.M. Kramer, Reinholds



Ladies, if you have any questions on cooking or household tasks, or any answers to other questions posed by our readers, please send them in. If you would like to contribute recipes for Home on the Range, we will be glad to print them. Please have all recipes in two Friday's before the receipt topics is to be used. Send all recipes to Home on the Range, Lancaster Farming, Box 366, Lititz, PA 17543.

Answers This week we have two recipes in response to a request for mayonnaise

### Recipe Topics

Month	Date	Topic
December	6	Christmas Cookie Time
	13	Christmas Candy and other sweet favorites
	20	Traditional Christmas delights
	27	New Year's Day Sauerkraut and Other traditional favorites
January	3	Microwave, an easy meal