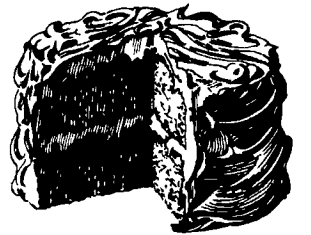


# Home On The Range



## It's time to make Christmas cookies!

December is here and that means it's time to fire up the oven and start making Christmas cookies — those delightful treats that everyone enjoys.

Make sure you're prepared with plates of cookies for family and friends who will surely visit during the holiday season. And don't forget — Santa likes cookies too!

Make some simple drop cookies and then get a little more adventurous and try something just a bit more difficult. A few colorful sprinkles or a bit of icing makes tasty cookies even harder to resist.

### COWBOY COOKIES

- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup vegetable shortening
- 2 eggs
- 2 cups sifted flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- 2 cups oatmeal
- ¾ cup chocolate chips
- Coconut, as much as desired
- 1 teaspoon vanilla

Mix all ingredients together and drop by teaspoonfuls onto cookie sheet. Dough is very stiff. Bake 15 minutes at 350°F. Makes 8 dozen cookies.

Luella Sensenig  
East Earl

### CHOCOLATE MARSHMALLOW COOKIES

- 2 cups cake flour
- ½ teaspoon each soda and salt
- ½ cup cocoa
- ½ cup shortening
- 1 cup sugar
- 1 egg
- ½ cup milk
- 1 teaspoon vanilla
- ½ cup black walnuts
- 36 large marshmallows, cut in half

Bake at 350°F. for 8 minutes. Top with marshmallow halves. Bake 2 minutes more. Cool and frost with :

- 2 cups confectioner's sugar
- 5 tablespoons cocoa
- 3 tablespoons melted butter
- 4 tablespoons light cream
- ½ teaspoon vanilla
- Dash of salt

Decorate with a bit of nut on top.  
Lydia Ann King  
Drumore

### FRUIT BALLS

- 1 pound graham crackers rolled fine
- 1 large bag miniature marshmallows
- ½ pound seedless raisins
- 2 cans flaked coconut
- 2 cups walnuts, chopped fine
- 1 pound dates, chopped fine

- 1 medium jar maraschino cherries, cut fine
- 2 cans Eagle Brand Condensed milk

Mix in order given in large bowl (dishpan). Form into balls, size of walnuts. Roll in coconut or ground nuts. No baking is required. Let stand a couple of hours before serving. Freezes very well.

Sara Jane Fulmer  
West Newton

### CHOCOLATE CHIP BARS

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ¾ cup flour
- ½ teaspoon baking powder
- Pinch of salt
- 1 6-ounce package chocolate bits
- ½ cup chopped nuts

Cream first two ingredients; blend in remaining ingredients. Bake at 350°F. for about ½ hour in 8-inch square pan.

Betty Biehl  
Mertztown

### LUNCHBOX COOKIES

- ½ cup butter or margarine
- ½ cup vegetable shortening
- 1½ cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 3 cups P and Q crispy rice cereal

Preheat oven to 400°F. Cream shortening, beat in sugar. Add eggs and vanilla and beat until fluffy. Stir together flour, baking soda and salt. Add to creamed mixture. Add crispy rice. Drop by tablespoons on ungreased cookie sheets 2 inches apart. Bake 9 to 11 minutes or until browned. Let cool 1 minute on cookie sheet before removing. Crisp and crunchy.

Mary Ella Oberholtzer  
New Holland

### BACHELOR BUTTONS

- ½ cup shortening
- 1 cup brown sugar
- 1 egg
- ½ cup chopped nuts
- ½ cup candied cherries, cut up
- 1 teaspoon vanilla
- 2 cups flour
- ½ cup coconut
- 1 teaspoon soda

Cream shortening and sugar. Add egg and mix well. Mix flour and soda and add alternately with other ingredients. Bake 8 to 10 minutes at 350°F.

Nancy Kramer  
Newmanstown



Set out a plate (or sleigh) full of tasty cookies for Santa or holiday guests. This sleigh is loaded with Peppermint Chocolate Cookies and Cheesecake Cookies.

### SOUR CREAM SOFTIES

- 3 cups flour
- 1 teaspoon salt
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ cup margarine
- 1½ cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup sour cream
- ½ cup cinnamon and sugar mixture, optional

Cream margarine, sugar, eggs and vanilla. Sift dry ingredients. Add dry ingredients alternately with sour cream. Drop onto greased sheet four inches apart. Sprinkle with cinnamon-sugar mixture. Bake at 400°F. about 12 minutes or until lightly golden around edges. Watch carefully. Sprinkle again with cinnamon-sugar mixture after removing from oven. I often omit the cinnamon-sugar mixture on some of them and frost them with colored icing when they're cool. Then I sprinkle with with coconut or colored sugar, etc.

Norma Burkholder  
Ephrata

### ORANGE COOKIES

- 1 cup shortening
- 1¾ cups sugar
- 2 eggs
- 3½ to 4 cups flour
- ½ teaspoons salt
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1 cup sour milk or buttermilk
- Juice and grated rind of one orange

Cream shortening and sugar together. Add eggs and beat until fluffy. Add rind and juice of orange. Sift flour, adding soda and baking powder and salt. Add sifted dry ingredients alternately with sour milk to creamed mixture. Drop by teaspoonfuls onto greased baking sheet two inches apart. Bake at 375°F. for about 12 minutes. Makes 6 dozen cookies. Spread with frosting while still warm.

Mrs. Daniel Weaver  
Boiling Springs

### CHEESECAKE COOKIES

- CRUST:**
- ¼ cup (½ stick) butter
  - ½ cup firmly packed brown sugar
  - 1 cup all-purpose flour
  - ½ cup chopped pecans
  - ¼ cup currant jelly
- FILLING:**
- 1 8-ounce package cream cheese
  - ¼ cup sugar
  - 1 egg
  - 2 tablespoons milk
  - 2 tablespoons fresh lemon juice
  - ½ teaspoon vanilla extract

Preheat oven to 350°F. For crust,

cream butter in small mixing bowl. Add sugar and flour. Blend until mixture resembles cornmeal. Stir in pecans. Reserve 1 cup of mixture for topping. Press remainder onto bottom of 8-inch square baking pan. Bake 15 minutes. Cool. Spread jelly over crust. For filling, beat cream cheese and sugar in small mixing bowl. Beat in egg and milk. Add lemon juice and vanilla. Turn into pan; sprinkle with reserved crumb mixture. Bake 30 minutes. Cool on wire rack; cut into bars or squares.

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## Featured Recipe

This week's featured recipe comes from the American Dairy Association, which urges homemakers to use real butter when preparing your Christmas cookies and other goodies. Butter gives cookies long-lasting freshness, tenderness and flavor that comes only from the real product.

The Dairy Council is also offering a free leaflet that includes 13 recipes for "Best Ever Butter Cookies." To receive your pamphlet write to "Best Ever Butter Cookies," 472 South Salina Street, Syracuse, New York, 13202, and include a self-addressed, stamped business envelope. The recipe below comes from the council's pamphlet.

### Candy Cane and Wreath Cookies

- 1¼ cups butter
- 1 cup confectioner's 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 or 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. Combine 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 unbuttered 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, roll 1 teaspoonful of white dough and one of green. After twisting them together form into 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.

## Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

### December

8  
15  
22

Fireside Treats  
Holiday Favorites  
Beverages