## Christmas cookies

(Continued from Page B6)
CHRISTMAS WREATHS $11 / 2$ pounds flour 1 pound sugar 9 ounces butter 5 eggs
Grated peel of 1 lemon
Chopped nuts
Cream butter; add eggs one by one, then sugar and lemon peel. Add flour gradually and mix well. From the dough form small wreaths, placing them on a greased baking sheet, not too close rogether Dust lightly with flour ogether. Dust lighty with flour and dredge with chopped nuts. Bake in moderate oved
until lightly browned.

Minerva Martin
Shippensburg

PEPPERMINT CHOCOLATE COORIES
COOKIE DOUGH:
2 cups all-purpose flour
1/2 сир сосоа
1/4 cup sugar
1 teaspoon salt
$1 / 2$ teaspoon baking powder $3 / 4$ cup butter
2 egg yolks, slightly beaten $1 / 3$ cup milk
1 teaspoon vanilla extract Sugar
PEPPERMINT MERINGUE:
2 egg whites
1/4 teaspoon cream of tartar $1 / 4$ cup sugar
1/2 teaspoon vanilla extract
$1 / 4$ teaspoon salt
1 cup crushed peppermint stick candy
Red food color
Preheat oven to $325^{\circ} \mathrm{F}$. For cookies, combine flour, cocoa,


QUESTION - Priscilla Beiler, Quarryville, would like a recipe for ham bologna.
QUESTION - Vera Martin, Leola, would like a recipe for canned, dark red kidney beans (the kind you buy in the store). They are often used to make chili.
QUESTION - Mary E. Neal, Homer City, is still looking for a vegetable lasagna recipe.
ANSWER - Mrs. Charles Biehl, Mertztown, requested recipes for sugar cookies and breakfast cake. Thanks go to Mollie Tressler, Marietta, for her Breakfast Cake recipe, and to Linda Christman, Greencastle, for her Sugar Cookie recipe.

Breakfast Cake
1 cup sugar
2 tablespoons butter
1 cup milk 1 egg
2 cups flour
1 teaspoon vanilla
2 teaspoons baking powder
Mix all ingredients together. Pour into pan. Put lumps of butter the size of peas all over cake. Sprinkle 1 cup brown sugar and cinnamon on cake. Bake at $350^{\circ} \mathrm{F}$. for about $1 / 2$ hour.

Sugar Cookies
1 cup butter
3 cups flour
1 cup sugar
1 teaspoon soda
1 egg
Cream together butter, sugar and egg. Add soda and flour. Roll out on floured board and cut with cookie cutters. Bake at $425^{\circ} \mathrm{F}$. for 6 to 8 minutes. Cookies stay nice and soft.


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eggs and beat smooth. While mixture cools, sift together:
3 cups flour
$1 / 2$ teaspoon soda
$1 / 2$ teaspoon salt
te teaspoon ginger
$1 / 2$ teaspoon cinnamon
$1 / 2$ teaspoon cloves
When egg mixture is cold, blend with flour mixture. Work into smooth dough. Place in covered bowl and chill thoroughly before rolling. Roll very thin. Cut out and decorate as desired. Bake at $350^{\circ} \mathrm{F}$. for 8 minutes or until slightly browned.

Ida Keeny<br>New Freedom



2 eggs
2 tablespoons milk
1 teaspoon vanilla flavoring
1 cup chopped nuts
1 cup finely cut, pitted dates $1 / 3$ cup finely chopped maraschino cherries
$2 \% / 3$ cups corn flakes, crushed to $14 /$ cups
15 maraschino cherries, cut into quarters
Stir together flour, baking powder and salt. Set aside.
In large mixing bowl, beat margarine and sugar until light and fluffy. Add eggs. Beat well Stir in milk and vanilla. Add flour
mixture. Mix until well combined Stir in nuts, dates and chopped cherries.
Portion dough using leve measuring tablespoon. Shape into balls. Roll in crushed corn flakes Place about 2 inches apart on greased baking sheets. Top each with cherry quarters. Bake at $375^{\circ} \mathrm{F}$. about 10 minutes or unti lightly browned. Remove im mediately from baking sheets Cool. Yields about 5 dozen.

Sarah B. King
Lancaster

## MINIATURE PECAN PIES

1/2 cup margarine
13 -ounce package cream cheese
Cream and divide into half then shape each half into balls. Pres into cups of miniature muffin tins. Filling:
1 egg , beaten
$3 / 4$ cup brown sugar, packed
$1 / 8$ teaspoon salt
1/4 teaspoon vanilla
tablespoon margarine
sprinkle a few chopped pecans in top of shells. Add filling and teaspoon of filling in each cup. If any is left, divide in cups. Makes 24 cups. Bake at $350^{\circ} \mathrm{F}$. for 20 minutes. Then bake at $250^{\circ} \mathrm{F}$. for 20 minutes.

Julia Shaull

CHERRY WINKS
$21 / 4$ cups all-purpose flour 2 teaspoons baking powder 1/2 teaspoon salt tened 1 cup sugar

