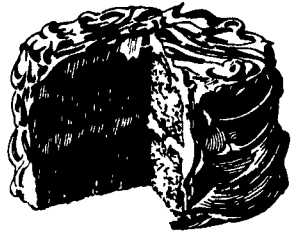


Home On The Range



Batches Of Favorite Christmas Cookies

Christmas memories are made of many things, but cookie baking is probably one of the oldest holiday traditions that young and old enjoy.

Each year, dedicated homemakers fill their cookie jars and airtight containers with a large variety of holiday goodies. Their guests' every whim is satisfied with taste tempting arrays of fancy, dainty cookies and plump ones filled with fruits and nuts interspersed with small, thin ones and spicy, rich, buttery cookies in nostalgic shapes and familiar round sizes that are either decorated or plain, but always special because they were baked with love.

Like homemakers everywhere, you will want to bake batches of cookies using traditional recipes and a few new ones. What better place to find good recipes than from those submitted by our readers—the best cooks around.

DATE PINWHEEL COOKIES

- 5 cups flour
- 1 teaspoon salt
- ½ teaspoon soda
- ½ teaspoon cinnamon
- 3 eggs
- 1 cup shortening
- 2 cups brown sugar
- ½ tablespoon vanilla

Mix sugar, salt, soda, cinnamon, shortening and eggs. Beat well and add remaining ingredients. Divide dough in half and roll like pie dough.

Filling:

- 1 cup water
- 1 cup sugar
- 1 tablespoon butter
- 2 cups dates
- ¼ cup nuts, optional

Spoon ½ of filling over top of each dough and roll like a jelly roll. Put in refrigerator for 2 hours, then slice and bake on cookie sheet in 350 degree oven for 12-15 minutes.

Joseph Harman
Halifax



Despite all the talk about low-calorie foods, people still like to indulge and treat themselves to sweets and rich foods. And cookies offer taste tempting variety, you can't resist.

ICE CREAM WAFERS

- 1 cup granulated sugar
- 1 cup butter
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1½ cup flour

Cream butter and sugar. Add beaten eggs and remainder of ingredients. Drop by teaspoonfuls on greased and floured cookie sheets. Bake at 350 degrees for 10 minutes or until edges are lightly browned. Cookies may be decorated with a raisin or nut meat before baking.

Dot Weiland
Bath

HALF PENNY COOKIES

- 1½ cups butter or lard
- 4 cups brown sugar
- 1½ cups milk
- 1 egg
- 1 tablespoon soda
- 1 teaspoon cream of tartar
- 1 teaspoon vanilla
- Flour

Combine ingredients and add enough flour to make a stiff non-sticky dough. Roll out to thickness desired. Cut with cookie cutters and sprinkle with sugar. Bake at 375 degrees until slightly brown.

Rachel Stoltzfus
Honey Brook

LEMON LUSHIES

- 1 cup margarine
- ½ cup powdered sugar
- 1 teaspoon lemon extract
- 2 cups flour
- ¼ teaspoon salt

Mix margarine, sugar, and lemon extract. Blend in flour and salt. Shape into small balls. Place 1-inch apart on cookie sheets and flatten slightly. Bake 8:10 minutes at 400 degrees.

Topping:

- ½ cup sugar
- 2 tablespoons cornstarch
- ½ cup water

Mix sugar and cornstarch together in small saucepan. Slowly add water. Cook until mixture thickens. Boil one minute. Remove from heat and stir in the following:

- 2 tablespoons margarine
- 3 tablespoons lemon juice
- 3 drops yellow food color

Cook and drizzle over cooled cookies.

Eileen Stahl
Lititz

PEANUT BUTTER CHIP COOKIES

- 1 cup shortening or ¼ cup softened butter or margarine
- 1 cup sugar
- ½ f cup packed light brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 cups unsifted flour
- 1 teaspoon baking soda
- 1 cup peanut butter chips

Cream shortening, sugar, brown sugar and vanilla until light and fluffy. Add eggs; beat well. Combine flour and soda and blend into creamed mixture. Stir in chocolate and peanut butter chips. Drop by teaspoonfuls on greased cookie sheet. Bake at 350 degrees for 10-12 minutes. Yield: 5 dozen.

Linda Zimmerman
Lititz

SOFT SUGAR COOKIES

- 2 cups sugar
- 3 eggs
- 1 cup shortening
- ½ teaspoon vanilla
- 4 cups flour
- 1 teaspoon baking soda
- 4 teaspoon baking powder
- 1½ cup milk

Cream sugar, eggs, and shortening. Sift flour, soda and baking powder. Mix vanilla and milk. Alternately add flour mixture and milk and stir by hand. Drop by tablespoonfuls on cookie sheet. Bake at 375 degrees for 12-15 minutes.

Joseph Harman
Halifax

OATMEAL SCOTCHIES

- 1 cup flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 1 cup butter, softened
- ¾ cup sugar
- ¾ cup firmly packed brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 3 cups oatmeal, uncooked
- 1 12-ounce package of butterscotch chips

Preheat oven to 375 degrees. Combine flour, baking soda, salt and cinnamon, set aside. Beat butter, sugar, brown sugar, eggs and vanilla until creamy. Combine the 2 mixtures. Drop by teaspoonfuls on ungreased cookie sheets. Bake at 375 for 7-8 minutes for chewier cookies or 9-10 minutes for crisper cookies.

Linda Zimmerman
Lititz

CUT OUT

MOLASSES COOKIES

- 1 cup dark molasses
- 1 cup brown sugar
- ¼ cup shortening
- 1 cup buttermilk
- 1 tablespoon baking soda
- 5 cups flour
- ½ teaspoon cinnamon
- ½ teaspoon allspice
- ½ teaspoon cloves

Mix molasses, sugar and shortening. Dissolve baking soda in buttermilk and add to mixture. Add spices to flour and gradually add dry ingredients to molasses mixture. If dough is too sticky to roll out, add more flour. Chill dough overnight. Roll on floured board and cut with deep cutters. Sprinkle with sugar. Bake 15 minutes at 375 degrees on ungreased cookie sheets.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

Dec.

- 12- Holiday Snacks
- 19- Christmas Favorites
- 26- The Best of Lancaster Farming Recipes

CHOCOLATE MARSHMALLOW DROPS

- 1¼ cups flour
- ½ teaspoon baking soda
- ½ cup cocoa
- ½ cup soft shortening
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- ½ cup milk

Mix all ingredients. Drop spoonfuls of dough on cookie sheet. Bake 6 minutes. Remove from oven and place ½ large marshmallow on top (cut side up). Return to oven and finish baking about 3 minutes. Remove from oven and glaze when cooled.

Cocoa glaze:

- Sift 2 cups confectioner's sugar and ½ -cup cocoa. Gradually stir in 4 to 6 tablespoons hot milk.

Verna Zimmerman
Danville

Featured Recipe

Our featured recipe comes from the American Dairy Association. They distribute recipes using real dairy products so consumers can taste the difference.

Real dairy products, butter in particular, make baked goods so delicious, and add to their keeping quality.

Scotch Shortbread is noted for its tender texture and purity of flavor which comes from butter. Be sure to let shortbread ripen so the butter develops fully. This is a rolled cookie, for the sake of contrast, cut in triangles, sprinkled festively with colored sugars and almonds.

SCOTCH SHORTBREAD TRIANGLES

- 1 cup (2 sticks) butter
- ½ cup sugar
- ½ teaspoon vanilla extract
- ½ teaspoon almond extract
- 2¼ cups all purpose flour
- ¼ teaspoon salt

- 1 egg, beaten
- Red and green colored sugar crystals
- Sliced almonds

Cream butter; gradually add sugar and beat until light and fluffy. Add extracts. Combine flour and salt, blend into creamed mixture. Roll out dough to ¼ -inch thickness on lightly floured surface to form a 14 x 8-inch rectangle. Cut into 2-inch squares. Cut each square in half diagonally. Brush lightly with beaten egg; sprinkle half of cookies with red sugar crystals and half with green sugar crystals. Sprinkle with almonds, pressing lightly into dough. Bake on cookie sheet in preheated 300°F oven 25 to 30 minutes. Yield: 56