

Homemade Cookies Can Make Any Cook a Real Winner!

If you ask several people to name their favorite snack, many will answer "cookies"—with the hands-down winner likely to be chocolate cookies. As with many other foods, they will also agree that "homemade" tastes best.

Busy as you may be, it is no great trick to keep a cookie jar full of goodies as easy as these. All three are surprisingly quick and simple to put together, starting with Hershey's Cocoa. With no chocolate squares to melt, preparation is shortcut, but there is rich chocolate flavor from Hershey's Cocoa, the most concentrated form of chocolate.

To make a popular classic even better, try Double Chocolate Chip Cookies, deliciously chewy and chocolate throughout. Brown-Eyed Susans, inspired by an old-fashioned shortbread recipe, are topped with a dollop of chocolate frosting and an almond. Crunchy Chocolate Sandwiches with fillings tinted pink and green, appeal to everyone.

According to Homemakers School Home Economist, Pam Johnson cooking with Hershey's Cocoa is less expensive than baking chocolate. She suggests converting chocolate cookie recipes. It's easy. Just keep in mind that: 3 level tablespoons of Hershey's Cocoa plus 1 tablespoon of shortening (liquid or solid) equals 1 ounce (1 square) of unsweetened baking chocolate.

DOUBLE CHOCOLATE CHIP COOKIES

two thirds c. Blue Bonnet margarine
1 c. sugar
1 egg
1 t. vanilla
½ c. Hershey's Cocoa
½ c. buttermilk or water
¾ c. flour

½ t. baking soda
½ t. salt
1 c. small semi-sweet chocolate chips

Cream margarine, sugar, egg and vanilla in mixer bowl till well blended. Combine cocoa and buttermilk or water in small bowl till smooth; add to creamed mixture. Add flour, baking soda, and salt beating just till blended. Stir in chips. Drop dough by teaspoonful onto greased baking sheet. Bake at 350 degrees for 8 to 10 minutes or till centers are not quite set. Remove from cookie sheet; cool. About 4 dozen cookies.

BROWN-EYED SUSANS

¾ c. Blue Bonnet margarine
½ c. sugar
1 egg
1 t. vanilla
1 and two thirds c. flour
¼ t. salt
Chocolate Filling (recipe below)

Almonds (garnish)
Cream margarine, sugar, egg and vanilla into small mixer bowl till fluffy. Add flour and salt; blend well. Shape small portion of dough into 1-inch balls (chill if too soft to handle). Place on ungreased baking sheet. Make indentation in center with thumb. Bake at 350 degrees for 8 to 10 minutes or till firm and lightly browned. Fill with teaspoonful of Chocolate Filling. Swirl with spatula; top with an almond. Remove from cookie sheet onto rack to cool. About 3 dozen cookies.

CHOCOLATE FILLING

Combine 1 cup confectioners' sugar, 3 tablespoons Hershey's Cocoa, 2 tablespoons Blue Bonnet Margarine, ½ teaspoon vanilla and 1½ tablespoons milk; blend till smooth and creamy.

CHOCOLATE SANDWICHES

½ c. Blue Bonnet

margarine
1 c. sugar
1 egg
1 t. vanilla
1¼ c. flour
½ c. Hershey's Cocoa
¾ t. baking soda
¼ t. salt
Creamy Filling (recipe follows)

Cream margarine, sugar, egg and vanilla till fluffy. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Shape dough into two 1½-inch thick rolls. Wrap in waxed paper; chill several hours. Cut into ¼-inch slices. Place on ungreased baking sheet. Decorate by drawing lines of fork across each slice. Bake at 375 degrees for 8 to 10 minutes or till almost firm; cool. Spread ½ slice with creamy filling; top with second slice. About 3 dozen sandwich cookies.

CREAMY FILLING

2½ c. confectioners' sugar
¼ c. Blue Bonnet margarine
1 t. vanilla
2 T. milk
red or green food color

Combine ingredients except food color in small bowl. Beat till spreading consistency. If desired, divide filling in half; tint ½ pink; tint remaining half pastel green.

Flavor variations: Add strawberry extract to pink; mint extract to green.

Cream margarine, sugar, egg and vanilla into small mixer bowl till fluffy. Add flour and salt; blend well. Shape small portion of dough into 1-inch balls (chill if too soft to handle). Place on ungreased baking sheet.

Make indentation in center with thumb. Bake at 350 degrees for 8 to 10 minutes or till firm and lightly browned. Fill with teaspoonful of Chocolate Filling. Swirl with spatula; top with an

almond. Remove from cookie sheet onto rack to cool. About 3 dozen cookies.

CHOCOLATE FILLING

Combine 1 cup confectioners' sugar, 3 tablespoons Hershey's Cocoa, 2 tablespoons Blue Bonnet Margarine, ½ teaspoon vanilla and 1½ tablespoons milk; blend till smooth and creamy.

CHOCOLATE SANDWICHES

½ c. Blue Bonnet margarine
1 c. sugar
1 egg
1 t. vanilla
1¼ c. flour
½ c. Hershey's Cocoa
¾ t. baking soda
¼ t. salt
Creamy Filling (recipe follows)

Cream margarine, sugar, egg and vanilla till fluffy. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Shape dough into two 1½-inch thick rolls. Wrap in waxed paper; chill several hours. Cut into ¼-inch slices. Place on ungreased baking sheet. Decorate by drawing lines of fork across each slice. Bake at 375 degrees for 8 to 10 minutes or till almost firm; cool. Spread ½ slice with creamy filling; top with second slice. About 3 dozen sandwich cookies.

CREAMY FILLING

2½ c. confectioners' sugar
¼ c. Blue Bonnet margarine
1 t. vanilla
2 T. milk
red or green food color

Combine ingredients except food color in small bowl. Beat till spreading consistency. If desired, divide filling in half; tint ½ pink; tint remaining half pastel green.

Flavor variations: Add strawberry extract to pink; mint extract to green.



A Versatile, Nutritious Main Dish

For versatility, you can't beat this nutritious Cheesy Onion Pie in a flavorful crust of Premium Saltine Crackers. Cut it in thin wedges for a delicious hot hors d'oeuvre. Served with white wine, a tossed green salad and a simple fruit dessert, it becomes the main dish for brunch or lunch. At dinner, it can be the first course or for a dinner to remember, let it substitute for Yorkshire pudding with roast ribs of beef.

It is also easy to prepare. The crust is simply a mixture of crushed Premium

Saltines and melted Blue Bonnet Margarine. Fill it with thinly sliced sauteed onions and a smooth custardy mixture of milk, eggs and Cheddar cheese, laced with a dash of pepper and thyme. If made ahead, it can be refrigerated all day or overnight before baking or microwaving.

Premium Saltine Crackers will be in delicious dishes during the 1983 Homemakers School. Be certain to make plans now to attend.

Easy Cheesy Onion Pie will serve you well, whether entertaining guests or feeding a hungry family. It's

nutritious, economical and festive for any and all occasions.

CHEESY ONION PIE

Crust:

½ c. Blue Bonnet margarine
1 Keep fresh reclosable bag Premium Saltine Crackers, coarsely crushed (about 1½ cups crumbs)

Filling:

2 T. Blue Bonnet margarine
¾ c. sliced onions
2 eggs, slightly beaten
1 c. milk, scalded
6 oz. Cheddar cheese, grated (about 1½ c.)
¼ t. thyme leaves
dash pepper

1. Preheat oven to 350

degrees.
2. Make crust: In medium saucepan, over medium heat, melt margarine; remove from heat; stir in saltine crumbs. Using back of spoon, evenly press onto bottom and sides of 9-inch pie plate; bake 8 minutes, cool.

3. Make filling: In large skillet, over medium heat, melt margarine; saute onions 5 to 7 minute, or till tender. Spoon into crust. Beat eggs, one at a time, into scalded milk; stir in cheese, thyme and pepper. Pour over onions.

4. Bake 30 minutes; cover with foil; bake 10 minutes longer. Makes 1 pie.



<p>Ernesto's Pizzeria 196 Memorial Highway Shavertown 675-3811</p>	<p>Saylor's Furniture 24 Main Street Dallas, Pa. 675-0118</p>	<p>"BUSY HANDS STITCHERY" Specializing in "Counted Cross Stitch" Fernbrook 675-0494</p>	<p>Bargain Bakery On Memorial Highway Next to Towel Outlet 675-8608 Name Brands Low, Low Prices</p>
<p>Rita Busch Beauty Salon 146 Tunkhannock Highway Dallas, Pa. 675-0563 Men's and Women's Hair Styling</p>	<p>The New York Connection 40 East Center Hill Dallas 675-3393 Hours Mon.-Wed. 12-6 p.m. Thurs.-Sat. 10-5 p.m. "Quality Clothing - Affordable Prices"</p>	<p>PIZZA PERFECT 16 Carverton Road Trucksville, Pa. 696-2100 696-3888 Heather Highlands Inkerman 655-2352</p>	<p>The Castle Inn West Dallas 675-0804</p>
<p>Dr. Catherine Wilson Sawyna 13 Lincoln Street Dallas, Pa. Medical & Surgical Treatment of Foot Disorders House Calls By Appointment 675-0091</p>	<p>Grannie Annies Crafts  130 North Main Street Shavertown 675-1311 Unique Crewel Picture To Be Awarded By Grannie Annies Crafts</p>	<p>THE DALLAS POST 675-5211</p>	<p>First Eastern Bank DALLAS OFFICE Dallas Village Dallas, Pa. 675-5241</p>
<p>VOITEK TV & APPLIANCE 639 Wyoming Avenue Kingston, Pa. 287-9631</p>	<p>Native Textiles Memorial Highway Dallas, Pa. 675-2123</p>	<p>CAMEO TOURS SERVICE Route 315 Thrifty Rent-A-Car Building 829-6602 or 969-9578</p>	<p>Bargain Barrel 96 South Main Street Wilkes-Barre 823-2647</p>