Cookie Baking Hints

Shiny cookie sheets are best for sliced and dropped cookies. They reflect heat away so the bottoms don't burn. Dark finish cookie sheets concentrate heat on the bottoms and cause cookies to burn.

Leave plenty of space between cookies to allow them to spread.

Make all cookies on a sheet the same size so they will bake in the same time.

How To Freeze Cookies

Baked cookies and cookie dough may be stored frozen 9-12 months.

Pack baked cookies in a sturdy box, lining the box, and separating layers with transparent wrap.
Shape refrigerator cookie dough in roll; wrap in foil or transparent plastic wrap. Place drop or rolled cookie dough in frozen food container or wrap in foil or transparent plastic wrap.

Storing Cookies

Store crisp, thin cookies in container with loose cover.
Store soft cookies in container with tight-fitting cover.
APPELESACE RAISIN COOKIES

1 pkg. applesauce raisin cake mix
2 Tbs. cooking oil
1 egg
2 Tbs. water
½ cup chopped nuts

Preheat oven to 375°. Combine all ingredients and mix well. Drop from teaspoon 2 inches apart on a greased cookie sheet. Bake at 375° for about 10 minutes. Remove from cookie sheet at once. Makes 2½ to 3 dozen 2-inch cookies.

BROWN SUGAR COOKIES

2 cups brown sugar ) cream until
1 cup margarine (butter-oleo)) fluffy
2 eggs, beaten - add and mix well
2 cups flour ) sift and add
1 tsp. baking powder) gradually
2 tsp. vanilla - add and mix in
1 cup chopped pecans - add and mix in

Drop by teaspoonsful onto well greased cool cookie sheet. Bake 350° about 12 minutes.

CORN FLAKE COOKIES

2 cups sifted flour )
1 tsp. baking soda )sift
½ tsp. salt )together
½ tsp. baking powder)

1½ cup shortening)cream shortening,
1 cup white sugar)add sugars gradually.
1 cup brown sugar)Beat until light.
2 eggs, well beaten)add. Combine dry ingredients
1 tsp. vanilla )and creamed mixture.
2 cups flaked coconut)add to
2 cups corn flakes )above

Drop small teaspoonsful on greased baking sheet 1½" apart, Bake at 350°, 8-10 minutes or until delicately browned. Yield: 8 dozen.
OLD FASHIONED BUTTER COOKIES

3 cups sifted flour
1 tsp. baking powder
1/4 tsp. salt
1 cup butter (cream
3/4 cup sugar) well
1 egg - stir in unbeaten
2 Tbs. cream or milk
1/2 tsp. vanilla

Blend in dry ingredients. Chill for easier handling. 2-3 hours. Roll out on floured surface 1/3 at a time to 1/8" thick. Cut into desired shapes. Place on ungreased sheets. Bake 400° for 5-8 minutes, or 375° for 8-10 minutes, or until delicately brown.

SOUR CREAM SUGAR COOKIES

1 cup margarine
2 cups sugar
2 eggs
2 tsp. vanilla
1 cup sour cream
5 cups flour, possibly more
2 tsp. salt
4 tsp. baking powder
1 tsp. baking soda
Dash nutmeg

Cream margarine, add sugar, beat until fluffy. Add eggs and vanilla. Sift all dry ingredients together and add alternately with sour cream. This will be a soft dough. Chill. Roll out to about 1/4" thickness. Cut with cookie cutters. Bake about 10 minutes at 400°. NOTE: This recipe is most suitable for simple designs. They raise too much for intricate designs.

FROSTING

3 cups powdered sugar
3 Tbs. milk or more
1/4 cup soft margarine
1/2 tsp. salt
2 tsp. vanilla

Mix thoroughly and frost cookies when cool.
STRAWBERRY JEWELS

1 cup butter or margarine, soft
Two 3-oz. pkg. cream cheese, soft
1 tsp. vanilla
1 cup sifted all-purpose flour
\frac{1}{2} tsp. salt
1 cup rolled oats (quick or old-fashioned, uncooked)
Strawberry preserves

Beat butter and cream cheese together until creamy. Blend in vanilla. Sift together flour and salt. Add to creamed mixture, mixing well. Stir in oats. Chill dough about 1 hour. Roll out on lightly floured board or canvas to \frac{1}{4}-inch thickness. Cut with floured 2-inch round cutter. Place on ungreased cookie sheets. Press with thumb to make indentation in center of each cookie, fill with a scant \frac{1}{2} tsp. strawberry preserves. Bake in preheated moderate oven (350°F.) about 20 minutes or until a delicate golden brown.

APRICOT NUT BARS

\frac{2}{3} cup dried apricots - rinse, cover with water and simmer for 10 minutes. Drain and chop. Set aside.

\frac{1}{4} cup soft butter or margarine) mix until crumbly
\frac{1}{2} cup sugar
1 cup flour ) pack into 8X8 pan,
2 eggs - well beaten ) bake 25 minutes at 350°
1 cup brown sugar - packed - gradually add to eggs
\frac{1}{2} tsp. baking powder) sift
\frac{1}{2} tsp. salt ) together
1/3 cup flour )
\frac{1}{2} tsp. vanilla ) add flour mixture, apricots and
\frac{1}{2} cup chopped nuts) remaining ingredients. Spread over baked layer.

Bake 30 minutes at 350° or until done. Cool and cut into bars. Sprinkle with confectioners sugar.
LEMON BARS

1 cup flour
1 stick oleo
¼ cup confectioners sugar
Mix above ingredients and pat down in 9X9 pan and bake at 325 for 15 minutes.

Beat 2 eggs. Then add:
1 cup sugar
2 Tbs. flour
¼ tsp. baking powder
2 Tbs. lemon juice
Rind of 1 lemon (grated)
Mix together and pour on baked crust, then bake at 350 for 25 minutes. Cool and cut into bars.

PARADISE BARS

1 lb. light brown sugar ¼ tsp. salt
2/3 cup margarine 1 cup nuts
3 eggs 1 tsp. vanilla
2 2/3 cups flour 1 6-oz. pkg. chocolate chips
2½ tsp. baking powder

Melt sugar with butter over low heat. Cool. Add eggs, one at a time, beating well after each addition. Sift flour, baking powder and salt together. Add to sugar mixture, beat will. Add nuts, vanilla and chocolate chips. Put in greased 9X12 pan and bake at 350°F. for 25-30 minutes. Cut in bars when cool. NOTE: For faster baking, spread batter in a 15X10 pan and bake for 15 minutes at 350°F.

HELLO DOLLY SQUARES

Melt ¼ lb. margarine in pan, pour on 1 cup graham cracker crumbs. Next 1 cup coconut, on top of this 1 cup chocolate bits, then 1 cup broken nuts. Pour 1 can (15 oz.) sweetened condensed milk over everything. Bake 30 minutes in 350°F oven. Cool and cut in squares. 8" X 8" or 9" X 9" pan.
QUICK CRESCENT PECAN PIE BARS

8 oz. can refrigerated quick crescent dinner rolls
1 egg, beaten
1/4 cup chopped pecans
1/4 cup sugar
1/4 cup corn syrup
1 Tbs. margarine, melted
1/2 tsp. vanilla

Preheat oven to 375°. Lightly grease 13 X 9-inch pan. Separate crescent dough into 2 large rectangles. Press rectangles over bottom and 1/2-inch up sides of prepared pan to form crust; seal perforations. Bake crust at 375° for 5 minutes. In medium bowl, combine remaining ingredients. Pour over partially baked crust. Bake at 375° for 18-22 minutes until golden brown. Cool, cut into bars. Makes 2 dozen bars.

QUICK 'N CHEWY CRESCENT BARS

1 can (8 oz.) crescent dinner rolls
14 oz. can (1 1/3 cups) sweetened condensed milk
1 pkg. (9.9 oz.) coconut almond or coconut pecan frosting mix
1/4 cup margarine, melted

**HONEY SPICE SNAPS**

2 1/2 cups sifted flour  
1 1/2 tsp. soda  
1/2 tsp. salt  
1 tsp. ginger  
1/4 tsp. cinnamon  
1/4 tsp. cloves  

1 cup firmly packed brown sugar  
3/4 cup shortening  

1 unbeaten egg  
1/4 cup honey  

Gradually add shortening to brown sugar cream well. Gradually add sifted flour, soda, salt, ginger and cinnamon together.

Add the dry ingredients gradually; mix thoroughly. If desired, chill dough before shaping. Shape dough into balls, using a rounded teaspoonful for each. Dip half of each ball in water, then in sugar. Place sugar-side up on ungreased baking sheets. Bake in moderate oven (350°) 12 to 15 minutes until delicately browned. Makes about 4 dozen cookies.

**MOLASSES COOKIES**

3/4 cup shortening  
1 cup sugar  
1/4 cup molasses  
1 egg  
2 cups sifted all-purpose flour  

2 tsp. soda  
1/2 tsp. salt  
1/2 tsp. cloves  
1/4 tsp. ginger  
1 tsp. cinnamon  

Melt shortening, remove from heat and let cool. Add sugar, molasses and egg. Beat well. Sift flour, soda, salt, cloves, ginger and cinnamon.

Add to first mixture. Mix well. Chill. Form in 1" balls, roll in sugar and place on greased cookie sheets. Bake in moderate hot oven, 375°. 8-10 minutes.
BONBON COOKIES

¼ cup butter or margarine
3/4 cup sifted confectioners' sugar
1 Tbs. vanilla
food coloring (if desired)
1½ cups flour
1/8 tsp. salt

FILLINGS: candied or maraschino cherries, pitted dates, nuts, or chocolate pieces

Bonbon Icing (below)
Toppings: chopped nuts coconut colored sugar

Mix butter, sugar, vanilla and food coloring. Measure flour by dipping method or by sifting. Blend flour and salt in thoroughly with hand. If dough is dry, add 1 to 2 Tbs. cream. Heat oven to 350°. For each cookie, wrap 1 level Tbs. dough around a filling suggested above. Bake 1" apart on un-greased baking sheet 12 to 15 minutes or until set but not brown. Cool; dip tops of cookies in Icing. Decorate each cookie with one of the toppings suggested above. Makes 20-25 cookies.

Bonbon Icing: Mix 1 cup sifted confectioners' sugar, 2½ Tbs. cream, 1 tsp. vanilla, and red, green or yellow food coloring, if desired.

Chocolate Bonbon Icing: Make Bonbon Icing (above) except add 1 sq. unsweetened chocolate (1 oz.), melted, and use 3 Tbs. cream.

CHOCOLATE BONBONS:
Make Bonbon Cookies, except blend in 1 sq. unsweetened chocolate (1 oz.) melted.

PENUCHE BONBONS:
Make Bonbon Cookies, except use ½ cup brown sugar (packed) in place of confectioners' sugar.
MELT AWAYS

½ lb. butter 1 cup confectioners' sugar
3/4 cup cornstarch 1 rounded Tbs. butter
1/3 cup confectioners' sugar cream
1 cup unsifted flour red and green coloring

Mix one-half pound butter, cornstarch, one-third cup confectioner's sugar and unsifted flour thoroughly. Form into balls. Place on cookie sheet and flatten with fork. Bake at 325° for 15 minutes. Frost while warm with mixture combining one cup confectioners' sugar and one rounded tablespoon butter. Moisten with cream. Divide frosting in two parts. Color one part red, other part green. Put a small amount on each cookie. Makes about 40 to 50.

FRUIT AND WALNUT ROLLS

3/4 cup sifted flour 3 eggs, well beaten
1 cup sugar 1 cup chopped dates
1 tsp. baking powder 1 cup chopped walnuts
½ tsp. salt Superfine sugar

Sift the dry ingredients together, then stir in the eggs, dates, walnuts. Pour into 8" X 8" X 2" pan. Bake in a moderately slow oven, 325°F., about 40 minutes, or until the top springs back to the touch. Cool for 10- to 15 minutes in the pan. Then while still warm, cut into bars and immediately coat in superfine granulated sugar, shaping them into rolls as you do this. Makes about 5 dozen. Can use regular sugar, or if you have a blender, grind up some regular granulated sugar for a few seconds.

ALMOND COOKIES

1 cup butter or margarine 2 cups sifted flour
3 Tbs. powdered sugar 1 cup chopped almonds
1 tsp. vanilla

Cream butter or margarine with powdered sugar. Add vanilla, flour and almonds. Form into tiny balls and bake on ungreased cookie sheet in a moderate oven about 20 minutes. Roll the balls in powdered sugar while they're still warm.
RUM BALLS

2 cups vanilla wafer crumbs
2 cups powdered sugar
2 cups pecans, ground fine
3 Tbs. white Karo syrup
½ cup rum

Mix above ingredients and form into small balls, roll in powdered sugar. (Then eat em!!)

SWEDISH COCOA BALLS

½ cup butter ) cream
2/3 cup sugar) well
3 Tbs. cocoa ) add in
1 Tbs. strong coffee ) order and
½ tsp. vanilla or rum) mix. Chill
1 3/4 cup oatmeal ) until cold.

Then roll in small balls in palms of hands. (Yield: approximately 36)

MERINGUE PUFFS

1 box fluffy white frosting mix
¼ tsp. maple flavoring
½ cup flour
6 oz. butterscotch or semi-sweet chocolate bits
3 cups bite-size dry cereal or carmel corn

Make frosting as directed, adding the maple flavoring with the water. Fold in the flour after stiff peaks are formed. Fold frosting mixture into the chips and cereal desired. Drop by tablespoonfuls onto greased and floured cookie sheets. Bake at 325° for 14-15 minutes. Cool 5 minutes.
CHOCOLATE REFRIGERATOR CRISPS

1 cup walnuts
1 cup shortening
2 cups brown sugar (packed)
2 eggs
1 tsp. vanilla
4 (1 oz.) squares unsweetened chocolate

2 1/4 cups sifted all-purpose flour
1 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1 tsp. instant coffee powder

Chop walnuts coarsely. Cream shortening and sugar together thoroughly. Beat in eggs and vanilla. Melt chocolate over hot water, cool slightly and blend into creamed mixture. Sift remaining ingredients together, and blend into creamed mixture. Blend in walnuts. Shape into 3 rolls and wrap in waxed paper. Chill several hours or overnight. Cut into thin slices and place on ungreased baking sheet. Bake in moderate oven (350°F.) about 10 minutes. Remove to wire rack to cool. (Makes 7 dozen)

ICE BOX COOKIES

1 lb. brown sugar
3 sticks margarine
2 eggs
2 tsp. vanilla

6 cups sifted flour
4 tsp. baking powder
1/2 tsp. salt
2 tsp. cinnamon

Cream margarine, add brown sugar. Beat well. Add eggs and vanilla. Mix in sifted dry ingredients. Shape into rolls and wrap in waxed paper. Chill several hours or overnight. Cut into slices. Bake at 375°, 8-12 minutes, depending on thickness. Note: May add chopped dates, nuts, cherries, etc.

CEREAL SKILLET COOKIES

2 eggs, beaten
3/4 cup sugar
1 1/4 cups chopped pitted dates
1 tsp. vanilla

2 tsp. grated orange rind
2 1/2 cups cornflakes, crushed to make 2 cups
1 can (3 1/2 oz.) flaked coconut (1 1/2 cup ap.)
CEREAL SKILLET COOKIES CONT' D

Combine eggs, sugar and dates in a cold lightly buttered skillet. Cook over low heat, stirring constantly for 10 minutes. Remove from heat and stir in vanilla and rind. Blend in cereal. Drop level tablespoon into coconut, shape into balls, coating with the coconut. Chill. Yield 24-36 cookies.

SWEDISH ROSETTES

2 eggs
1 Tbs. sugar
¼ tsp. salt
1 cup sifted all-purpose flour
1 cup milk
1 tsp. vanilla

Combine eggs, sugar and salt; beat well. Add remaining ingredients and beat smooth. Heat rosette iron in deep hot fat (375°) 2 minutes; remove and drain off excess fat. Then dip hot iron into batter to ¼ inch from top of iron; dip at once into hot fat (375°). Fry rosette until golden, about ½ minute. Lift iron out; tip slightly to drain off any excess fat. With fork, push rosette off iron onto paper towels placed on rack. Reheat iron 1 minute; make next rosette. Sift confectioners' sugar over cooled rosettes. Makes 5½ dozen.

MINTED MARBLE SQUARES

2½ cup sifted flour
1 tsp. baking soda
1 tsp. salt
1 cup shortening
3/4 cup sugar
3/4 cup firmly packed brown sugar
1 tsp. vanilla
½ tsp. water
2 eggs
2-6 oz. pkg. mint choc. chips
1 cup coarsely chopped nuts

MINCE-MEAT COOKIES

1 cup shortening  3 ¼ cup sifted flour
1 ¼ cups sugar  ½ tsp. salt
3 eggs well beaten  1 tsp. soda
1 9 oz. pkg. mince-meat

Cream shortening and sugar until fluffy. Add eggs, beat until smooth and creamy. Break mince-meat into small pieces. Add to shortening mixture. Sift flour, salt and soda. Add to mince-meat mixture gradually, mixing until well blended. Drop by teaspoonful on greased baking sheet. Bake in moderate oven (375°) about 12 minutes. 3 dozen large or 6-8 dozen small cookies.

SALT-FLOUR CLAY COOKIES

Not For Eating

2 cups flour combine ingredients and mix
½ cup salt thoroughly; then knead dough
3/4 cup water several minutes on waxed paper

Roll only part of dough at a time on a lightly floured surface (preferably 1/8" thick). Cut out with cookie cutters and transfer to baking sheet.

Bake "cookies" 2 hours at 250°. This helps them to stay white.

GINGERBREAD FOR HOUSE

1 cup solid white vegetable shortening
2 cups old-fashioned molasses
8 cups all-purpose flour
¼ cup sugar
1 tsp. baking soda
3 tsp. baking powder
3 tsp. ginger
1 ¼ tsp. salt

Melt shortening and add molasses and ¼ cup warm water. Mix in dry ingredients until smooth. Chill several hours, then roll small amounts of dough at a time to 1/8" thickness. Cut out patterns and bake in preheated 350°F. oven about 12 minutes. Remove from cookie sheets immediately and allow to cool.
Equivalents

2 Tbs. butter = 1 oz.
1 stick or ½ lb. butter = ½ cup
1 square chocolate = 1 oz.
14 square graham crackers = 1 cup fine crumbs
22 vanilla wafers = 1 cup fine crumbs
Juice of 1 lemon = 3 Tbs.
Grated peel of 1 lemon = 1 tsp.
Juice of 1 orange = About 1/3 cup
Grated peel of 1 orange = About 2 tsp.
1 medium apple, chopped = About 1 cup
1 lb. walnuts in shell = 1½ to 1 3/4 cups, shelled
1 lb. almonds in shell = 3/4 to 1 cup shelled
2-2½ lbs. of nuts in the shell = 1 lb. (3-4 cups)
of nutmeats
1 cup honey = 1 cup sugar (must decrease the liq-
uid by ¼ cup and reduce temperature 25° to
prevent over browning)

Weights And Measures

3 tsp. = 1 Tbs.
4 Tbs. = ¼ cup
5 1/3 Tbs. = 1/3 cup
8 Tbs. = ½ cup
16 Tbs. = 1 cup
1 cup = 8 fluid oz.
1 cup = ¼ pt.
2 cups = 1 pt.
4 cups = 1 qt.
4 qts. = 1 gal.

Emergency Substitutions

1 cup cake flour = 1 cup minus 2 Tbs. all-purpose
flour
1 Tbs. cornstarch (for thickening) = 2 Tbs. flour
or 4 tsp. quick cooking tapioca
1 cup whole milk = ½ cup evaporated milk plus ¼
cup water or 1 cup reconstituted nonfat dry
milk plus 2½ tsp. butter or margarine
1 cup sour milk or buttermilk = 1 Tbs. lemon juice
or vinegar plus sweet milk to make 1 cup (let
stand 5 minutes)
1 square (1 oz.) unsweetened chocolate = 3 Tbs.
cocoa, plus 1 Tbs. butter or margarine
Merry Christmas from
the Board of Water & Light

1973