THE 1990 CHRISTMAS COOKIE COLLECTION.
Dear Cookie Baker:

The Holidays are the perfect time to celebrate traditions and create new ones with the people you love. And to help you bake seasonal classics year after year, Butter Flavor Crisco is proud to bring you this special cookie recipe booklet.

Each recipe has been specially developed for Butter Flavor Crisco so you'll get delicious results every time. And you'll be just as proud to give your holiday cookies as gifts as you will be to serve them.

Butter Flavor Crisco is pure 100% vegetable shortening with a buttery flavor. It was developed for baking, so your cookies are guaranteed a scrumptious, buttery taste and beautiful texture. And unlike many butters and margarines, Butter Flavor Crisco contains no salt. In fact, cup for cup, Butter Flavor Crisco contains 50% less saturated fat than butter. And there's absolutely no cholesterol. Make Butter Flavor Crisco your Recipe For Success this holiday season.

Happy Holidays,
from all of us at Crisco.
Cream Butter Flavor Crisco, sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in egg. Combine flour, baking powder and salt. Mix into creamed mixture. Cover and refrigerate several hours or overnight. Heat oven to 375° F. Roll half the dough at a time to about ⅛ inch thickness on floured surface. Cut in desired shapes. Place 2 inches apart on ungreased baking sheet. Sprinkle with colored sugar and decor or leave plain to frost when cool. Bake at 375° F for 7 to 9 minutes. Cool slightly. Remove to cooling rack.

Hint: Floured pastry cloth and rolling pin cover make rolling out dough easier.

Prep. Time: 15 minutes    Chill Time: 2 hours or overnight    Bake Time: 7 to 9 minutes

3 Dozen Cookies (depending on size and shape)
Cherry Chewbilees

Crust
- 1 cup walnut pieces, divided
- 1 1/4 cups all-purpose flour
- 1/2 cup firmly packed brown sugar

Filling
- 1/2 cup Butter Flavor Crisco
- 1/2 cup flake coconut
- 2 packages (8 ounces each) cream cheese, softened
- 1 can (21 ounces) cherry pie filling
- 1/2 cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla


For crust, combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add 1/2 cup finely chopped nuts and coconut. Mix well. Remove 1/2 cup. Set aside. Press remaining crumbs in bottom of pan. Bake at 350° F for 12 to 15 minutes, until edges are lightly browned.

For filling, beat cream cheese, granulated sugar, eggs and vanilla in small bowl at medium speed of electric mixer until smooth. Spread over hot baked crust. Return to oven. Bake 15 minutes longer.

Spread cherry pie filling over cheese layer. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars, about 2 x 1 1/2 inches.

Prep. Time: 15 minutes   Bake Time: 45 minutes   36 Bars
Butter Drop-ins

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\begin{align*}
\frac{1}{2} \text{ cup} & \text{ Butter Flavor Crisco} \\
\frac{3}{4} \text{ cup} & \text{ sugar} \\
1 & \text{ tablespoon milk} \\
1 & \text{ egg} \\
\frac{1}{2} & \text{ teaspoon vanilla} \\
1\frac{1}{4} & \text{ cups all-purpose flour} \\
\end{align*}
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\begin{align*}
\frac{1}{4} & \text{ teaspoon salt} \\
\frac{1}{4} & \text{ teaspoon baking powder} \\
\end{align*}
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\begin{align*}
1 & \text{ pound (4 cups) confectioners' sugar} \\
\frac{1}{3} & \text{ cup milk} \\
1 & \text{ teaspoon vanilla} \\
\end{align*}
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**Frosting**

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\begin{align*}
\frac{1}{2} & \text{ cup Butter Flavor Crisco} \\
\end{align*}
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\begin{align*}
\text{Heat} & \text{ oven to 375° F. Grease baking sheets with Butter Flavor Crisco. Set aside.} \\
\text{Cream} & \text{ 1/2 cup Butter Flavor Crisco, sugar and milk in medium bowl at medium speed of electric mixer until well blended. Beat in egg and vanilla. Combine flour, salt and baking powder. Mix into creamed mixture. Drop level measuring tablespoonfuls 2 inches apart onto baking sheet. Bake at 375° F for 7 to 9 minutes. Remove to cooling rack. Cool completely before frosting.} \\
\text{For frosting,} & \text{ combine 1/2 cup Butter Flavor Crisco, confectioners' sugar, 1/3 cup milk and 1 teaspoon vanilla in small mixing bowl. Beat at low speed of electric mixer for 15 seconds. Scrape bowl. Beat at high speed for 2 minutes, or until smooth and creamy.} \\
\text{Prep. Time:} & 20 \text{ minutes} \quad \text{Bake Time:} 7 \text{ to 9 minutes} \quad 1\frac{1}{2} \text{ to 2 Dozen Cookies}
\end{align*}
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Heat oven to 350° F. Cream Butter Flavor Crisco, sugar, egg, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Combine flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed.

Press dough in very thin layer around well-drained cherries. Place 2 inches apart on ungreased baking sheet. Bake at 350° F for 10 minutes. Cool on baking sheet one minute. Remove to cooling rack. Cool completely.

For dipping chocolate, melt chocolate of choice and Butter Flavor Crisco on very low heat or 50% power in microwave. Stir. Transfer chocolate to glass measuring cup. Drop one cookie at a time into chocolate. Use fork to turn. Cover completely with chocolate. Lift cookie out of chocolate on fork. Allow all excess to drip off. Place on wax paper-lined baking sheet.

Sprinkle chopped pecans on top of white chocolate cookies. Sprinkle white chocolate on dark chocolate cookies while chocolate is wet. Chill in refrigerator to set chocolate.

* If chocolate becomes too firm, reheat on low.

Prep. Time: 60 minutes  Bake Time: 10 minutes

4 Dozen Cookies

Hint: Try peach or pineapple preserves in place of apricot.

Prep. Time: 25 minutes  Bake Time: 14 minutes  11/2 Dozen 11/2-Inch Cookies
Fa-La-La-La-Las

1 cup Butter Flavor Crisco
1/2 cup sugar

1 egg
3/4 teaspoon salt
3/4 teaspoon vanilla

1/2 teaspoon almond extract
2 1/4 cups all-purpose flour

Heat oven to 400° F. Cream Butter Flavor Crisco and sugar in large bowl at medium speed of electric mixer until well blended. Beat in egg, salt, vanilla and almond extract. Stir in flour. Place dough in cookie press. Press into desired shapes 2 inches apart on cooled, ungreased baking sheet.

Bake at 400° F for 5 to 7 minutes or until set, but not brown. Cool on baking sheet one minute. Remove to cooling rack.

Note: Dough may be tinted using a few drops of food color. Cookies may be iced and decorated, if desired.

Prep. Time: 25 minutes  Bake Time: 5 to 7 minutes 4 to 4 1/2 Dozen Cookies

Happy Holidays from Crisco