Dear Cookie Baker:

The Holidays are a wonderful 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 to family and friends, as you will be to serve them.

Butter Flavor Crisco is pure 100% vegetable shortening with a buttery flavor. It's made just for baking, so your cookies will have a wonderful buttery taste and beautiful texture. Unlike many butters and margarines, Butter Flavor Crisco contains no salt or preservatives. In fact, cup for cup, Butter Flavor Crisco contains 50% less saturated fat than butter. And there's absolutely no cholesterol. So you can be certain Butter Flavor Crisco will make your holiday cookies light, high, golden and thoroughly delicious.

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 1/8 inch thickness on floured surface. Cut in desired shapes. Place 2 inches apart on ungreased baking sheet. Sprinkle with colored sugar and decors 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)

For crust, combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add ½ cup finely chopped nuts and coconut. Mix well. Remove ½ 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. Cool. Refrigerate several hours. Cut into bars, about 2 x 1½ inches.

Prep. Time: 15 minutes  Bake Time: 45 minutes  36 Bars

Bake at 375°F for 7 to 9 minutes. Remove to cooling rack. Cool completely before frosting. For frosting, 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.

Prep. Time: 20 minutes  Bake Time: 7 to 9 minutes  Servings: 11/2 to 2 Dozen Cookies

Note: Try with any of your favorite fruit-flavor preserves or jam.

Prep. Time: 25 minutes    Bake Time: 25 to 30 minutes
Angel Pillows

1/2 cup Butter Flavor Crisco
1 package (3 ounces) cream cheese, softened
1 tablespoon milk
1/4 cup firmly packed brown sugar
1/4 cup apricot preserves

1/4 cups all-purpose flour
1/2 teaspoons baking powder
1/2 teaspoons cinnamon
1/4 teaspoon salt
1/2 cup coarsely chopped pecans or flake coconut


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

Prep. Time: 25 minutes Bake Time: 14 minutes 1 1/2 Dozen 1 1/2-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
Nutcracker Sweets

Base
- 1/2 cup Butter Flavor Crisco
- 1/2 cup creamy peanut butter
- 1 1/2 cups firmly packed brown sugar
- 2 eggs
- 1/2 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 cup milk
- 1 tsp. vanilla

Frosting and Drizzle
- 1/2 cup milk
- 1/4 cup Butter Flavor Crisco
- 2 cups (1 pound) confectioners' sugar
- 1/2 cup semi-sweet chocolate pieces


Prep. Time: 45 minutes  Chill Time: 15 to 20 minutes  Bake Time: 18 to 20 minutes
**Holiday Hideaways**

- 2/3 cup Butter Flavor Crisco
- 3/4 cup sugar
- 1 egg
- 1 tablespoon milk
- 1 teaspoon vanilla
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 48 Maraschino cherries, well drained on paper towels
- 1 tablespoon milk
- 1 teaspoon vanilla
- 48 Maraschino cherries
- 1/4 cups all-purpose flour

**Dipping Chocolate**
- 1 cup white or dark melting chocolate, cut in small pieces
- 2 tablespoons Butter Flavor Crisco
- Finely chopped pecans
- Slivered white chocolate

**Instructions**

1. **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.

2. **Combine** flour, baking powder, salt and baking soda. Beat into creamed mixture at low speed.

3. **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.

4. **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. *If chocolate becomes too firm, reheat on low.*

5. **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.

**Prep. Time:** 60 minutes  **Bake Time:** 10 minutes  **4 Dozen Cookies**
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