Do you ever think, “I’d like to bake more cookies for those kiddies of mine, but it takes so much time”? Well, you need not say this anymore. Here, in the Occident — King Midas Consumer Service Kitchens, we constantly search for new and easy ways to bake and still maintain all the old-fashioned goodness. The latest idea is a collection of bar cookies which you will make many times.

You’ll find these recipes easy to make because all recipes have been developed to eliminate unnecessary mixing steps . . . easy to shape because you just spread, press or roll in or onto a pan . . . easy to store because many may be left right in the pan . . . quick to make because all recipes have been pre-shortened, there is no chilling of doughs and no special shaping . . . easy to eat because of all their baked-in goodness.
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QUICK TIPS AND HINTS

All recipes have been developed for use with Occident or King Midas Flour. Only when these flours are used can we guarantee success.

For correct pan size measure top inside length and width, if pan size is not given on bottom. Using a small pan will give a thicker more “cake-like” bar and require a longer baking time. A larger pan makes a thinner, crisper bar requiring a shorter baking time.

- 9x9 almost equals a 10x8 and 11x7
- 8x8 equals a 9-inch round pan
- 13x9 equals two 8x8-inch pans

All measurements are level. Standard measuring cups and spoons have been used. Using heaping measurement or poor measuring equipment could cause baking failures. Spoon flour lightly into measuring cup, then level off across the top with straight edge metal spatula.

Do not change ingredient amounts because this changes the recipe. In many recipes nuts can be omitted to suit your family’s taste. Changing spices can give you a less desirable blend.

Pack brown sugar firmly into cup. It should keep the shape of the cup when turned out. (If there are lumps, roll between sheets of waxed paper. Lumps will melt during baking and leave holes in cookies.)

Spoon powdered (confectioners’) sugar lightly into measuring cup and level off. (If sugar is lumpy, press through a sieve.)

Regular margarine can be substituted for butter in most recipes. If a whipped margarine is used, be sure to check label for the correct quantity to use.

When cutting dates, figs and marshmallows, use kitchen scissors. Dip in hot water if there is sticking.
Use a French knife for chopping nuts, fruit and raisins. Grease knife or coat fruit and raisins with one tablespoon of the flour to prevent sticking. Chopped raisins are easier to cut through in a bar cookie and cake.

Drain maraschino cherries and other moist fruit thoroughly on paper toweling.

When toasting coconut, place in 375° oven for 5 to 8 minutes until golden brown; stir occasionally for even browning.

Melted squares of unsweetened chocolate may be substituted for envelopes of premelted chocolate.

To make sour milk, combine 2 tablespoons vinegar or lemon juice with milk to measure 1 cup. (1 tablespoon for 1/2 cup.)

When rolling or pressing out dough on cookie sheet, place on wet paper towel or cloth to prevent slipping.

Unless otherwise directed in recipe — frost cookies after they are cooled.

Frostings tend to thicken as they stand; thin with a few drops of cream. Frostings should hold their swirls and have a smooth shining appearance. Store soft cookies and crisp cookies in separate containers with tight fitting covers. Do not stack warm cookies. They will lose their shape.

Most bar cookies can be stored right in pan. Cool completely, then cover tightly with foil or slip in plastic bag.

Remove cookies from cookie sheets as directed. If no directions are given, remove immediately and cool on wire rack.
"QUICK-AS-A-MIX" FAVORITES

Mostly cake-type bar cookies made in one easy step. (You'll find some chewy and crisp bars, too) All you do is place all ingredients in the mixing bowl and beat 2 quick minutes. Ideal to make for a “hurry up” coffee or tea party.

BROWNIES FOR A CROWD

When you want lots of moist rich brownies this is the recipe to use.

BAKE: 350° for 25 to 30 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

1 1/4 cups Occident or King Midas Flour
1 cup sugar
1 cup packed brown sugar
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon vanilla
1/2 cup soft butter
1/4 cup shortening
4 eggs
3 envelopes no-melt unsweetened chocolate
1/2 cup chopped nuts, if desired

Beat at medium speed 1 minute. Spread in greased 15x10-inch pan. Bake at 350° for 25 to 30 minutes. Cool and frost. (If you desire a thicker brownie, bake in a greased 13x9-inch pan for 30 to 35 minutes.)

Chocolate Icing:

Melt 3 tablespoons butter, with 3 tablespoons milk and 1 envelope no-melt unsweetened chocolate. Stir in 2 1/2 cups powdered sugar; beat until smooth.
MOCHA PECAN TRIANGLES

Plump cake-type bars with a hint of coffee and chocolate and a coffee icing.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
1 1/4 cups Occident or King Midas Flour 1 tablespoon cocoa
3/4 cup sugar 1/3 cup shortening
2 teaspoons instant coffee 2/3 cup milk
1/2 teaspoon soda 1 egg
1/2 teaspoon salt 1/2 cup finely chopped pecans

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan. Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center. Cool and frost. Cut into triangles.

Coffee Icing:
Combine 2 tablespoons butter, 1 teaspoon instant coffee, 1 1/2 cups powdered sugar, 1 to 2 tablespoons hot water, beating until smooth and of spreading consistency.

SPICY RAISIN DIAMONDS

Raisin spice bars are topped with a browned butter icing.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
1 1/4 cups Occident or King Midas Flour 1/4 teaspoon nutmeg
3/4 cup packed brown sugar 1/4 teaspoon cloves
1/3 cup shortening 1/2 cup buttermilk or sour milk
1/2 teaspoon soda 1 egg
1/2 teaspoon salt 1/2 cup raisins (whole or chopped)
1 teaspoon cinnamon

BANANA-NUT BARS

A double banana treat—little banana cakes topped with banana frosting.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
- 1 1/2 cups Occident or King Midas Flour
- 1 cup sugar
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup shortening
- 2 eggs
- 1 medium very ripe banana, sliced
- 1/3 cup milk
- 1 teaspoon lemon juice
- 1/2 cup chopped nuts

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Cool and frost. Sprinkle with nuts, if desired.

Banana Frosting:

Combine 2 tablespoons soft butter, 2 cups powdered sugar, 1/4 teaspoon salt, 1 teaspoon vanilla and 1/2 medium banana. Beat until smooth and creamy. If necessary, thin with a few drops of milk.

SOUR CREAM FUDGE TREATS

Fudgy cakes . . . made double easy with a baked-on topping.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
- 1 cup Occident or King Midas Flour
- 1 cup sugar
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 2 eggs
- 1/4 cup shortening
- 2 envelopes no-melt unsweetened chocolate
- 1/3 cup water
- 1/2 teaspoon vanilla
- 1/2 cup dairy sour cream

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan. Sprinkle with 1 cup (6 oz.) semi-sweet chocolate pieces and 1/2 cup chopped nuts.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Cool; sprinkle with powdered sugar.
GINGER CREAM BARS

“Quick as mix” soft, moist, spicy bars complemented with an orange frosting.

BAKE: 350° for 25 to 30 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

- 2 cups Occident or King Midas Flour
- 2/3 cup sugar
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/2 cup shortening
- 1/2 cup light molasses
- 1/2 cup boiling water
- 1 egg

Beat at medium speed 2 minutes. Spread in greased 15x10-inch pan. Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Frost warm.

Orange Frosting:

Combine 2 cups powdered sugar, 2 tablespoons butter, 1 tablespoon grated orange rind and 2 tablespoons orange juice. Beat until smooth and creamy.

DATE NUT TREASURES

Browned butter icing completes this sour cream date cookie now made as a bar.

BAKE: 350° for 20 to 25 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

- 2 cups Occident or King Midas Flour
- 1/2 cup butter
- 1 cup packed brown sugar
- 2 eggs
- 3/4 cup dairy sour cream
- 1 teaspoon vanilla
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup cut dates
- 1/2 cup chopped nuts

SPICY BUTTER WAFERS

A crisp thin cookie with lots of spice!

BAKE: 350° for 14 to 16 minutes • MAKES: 60 two-inch squares

Combine in mixing bowl:
- 2 cups Occident or King Midas Flour
- 3/4 cup sugar
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- 1/2 teaspoon baking powder
- 1/2 cup soft butter
- 1 egg
- 1/4 cup cream

Mix until dough forms, using lowest speed of mixer. Spread or press out dough, half at a time, on greased cookie sheet to 12x10-inch rectangle. Bake at 350° for 14 to 16 minutes, or until light golden brown on edges. Cut into 2-inch squares. Immediately sift powdered sugar over top. Remove from cookie sheet.

COFFEE KLOTCH QUICKS

A coffee tempter are these coffee flavored cake bars with their easy baked-on topping.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
- 1 cup Occident or King Midas Flour
- 2/3 cup sugar
- 1 1/4 teaspoons baking powder
- 1 teaspoon instant coffee
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/3 cup shortening
- 1 egg
- 1/2 cup currants

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan. Sprinkle with a mixture of 1/3 cup chopped or sliced almonds, 1/4 cup sugar and 1 tablespoon grated orange rind.

Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center.
HOLIDAY FRUIT BARS

Fruit cake in a bar shape. Easy to serve and stores well.

BAKE: 350° for 40 to 45 minutes • MAKES: 13x9-inch pan

2 eggs
1 cup packed brown sugar
1/2 cup milk
1/3 cup cooking oil
2 tablespoons molasses
1 teaspoon baking powder
1 teaspoon cinnamon

1/2 teaspoon salt
1/2 teaspoon nutmeg
1/4 teaspoon cloves
1 1/2 cups Occident or King Midas Flour
1 1/4 cups dates, halved
1 cup candied cherries, halved
1 cup Brazil nuts or pecans, broken

Combine all ingredients, except flour, fruit and nuts in mixing bowl; beat well. Stir in remaining ingredients. Spread in greased 13x9-inch pan. Bake at 350° for 40 to 45 minutes. Frost warm.

Orange Glaze:
Combine 1 cup powdered sugar, 1 tablespoon soft butter and 2 tablespoons orange juice.

LEMON NUT CREAMS

Lemon in the bar and in the frosting makes these bars extra refreshing.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
1 1/4 cups Occident or King Midas Flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/3 cup milk

1/3 cup soft butter
2 eggs
1 tablespoon grated lemon rind
1/2 cup chopped nuts

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Frost immediately. Cool; cut into bars.

Lemon Frosting:
Combine 2 tablespoons butter, 2 tablespoons lemon juice and 1 1/2 cups powdered sugar.
CHOCOLATE NUT MARBLE BARS

Two bars in one. Fudgy cake-type brownie combines with a butter-nut cake bar.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1/2 teaspoon salt

Combine all ingredients except chocolate in mixing bowl. Beat at medium speed 2 minutes. Spoon half of batter here and there in greased and floured 13x9-inch pan.

Stir chocolate into remaining batter. Spoon between light batter. Spread carefully.

Bake at 350° for 20 to 25 minutes or until very light brown. Do not over-bake. Cool and frost.

Chocolate Frosting:

Melt 2 tablespoons butter with 2 tablespoons milk and 1 envelope no-melt unsweetened chocolate in saucepan. Add 2 cups powdered sugar. Beat until smooth, adding milk if necessary.

ORANGE PECAN BARS

Sour cream is the secret to this moist, rich orange bar.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

1 1/2 cups Occident or King Midas Flour
1/2 cup soft butter
1/2 cup packed brown sugar
1/4 cup sugar
2 eggs
1/2 cup dairy sour cream
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1 tablespoon grated orange rind
1/2 cup chopped pecans

1 cup finely chopped walnuts
2 eggs
1 envelope no-melt unsweetened chocolate
Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan. Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Frost warm. Cool; cut into bars.

**Orange Icing:**

Combine 2 tablespoons soft butter, 1 teaspoon grated orange rind, 2 tablespoons orange juice and 1 cup powdered sugar. Mix until smooth.

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**Praline Candy Bars**

Cookies that are chewy and rich with brown sugar and nuts and topped with a praline frosting.

**BAKE:** 350° for 25 to 30 minutes  •  **MAKES:** 13x9-inch pan

Combine in mixing bowl:

- 1 1/2 cups Occident or King Midas Flour
- 1 1/4 cups packed brown sugar
- 1 egg
- 1/3 cup soft butter
- 2 tablespoons milk
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1/2 cup broken pecans

Beat at medium speed 1 minute. Spread in greased 13x9-inch pan. Sprinkle with 1/2 cup broken pecans.

Bake at 350° for 25 to 30 minutes, or until golden brown. Cool. Drizzle with Frosting.

**Praline Frosting:**

Melt together 1/2 cup packed brown sugar, 2 tablespoons butter and 1 tablespoon milk. Stir in 1/2 cup powdered sugar.
APPLESAUCE RAISIN BARS

Spicy and moist are these “cake-like” bars.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
- 1 cup Occident or King Midas Flour
- 2/3 cup sugar
- 1 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon cloves
- 1/4 cup shortening
- 1 cup sweetened applesauce
- 1 egg
- 1/2 cup raisins (chopped, if desired)

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until it springs back when touched lightly in center. Cool and frost.

Browned Butter Icing:

Brown 2 tablespoons butter in saucepan. Stir in 2 tablespoons milk, 2 cups powdered sugar and 1/4 teaspoon vanilla. Beat until smooth. If necessary, thin with additional milk.

PUMPKIN-NUT BARS

Pumpkin pie flavor in a moist bar. Try the dessert idea for your next party.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
- 1 cup Occident or King Midas Flour
- 1 cup packed brown sugar
- 1/2 cup shortening
- 3/4 cup canned pumpkin
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 1/2 teaspoon pumpkin pie spice*
- 1 teaspoon vanilla
- 2 eggs
- 1/2 cup chopped nuts

Beat at medium speed 2 minutes. Spread in greased 13x9-inch pan.

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Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center. Cool and frost with Browned Butter Icing, Page 14.

*One teaspoon cinnamon and 1/4 teaspoon each of ginger and nutmeg may be substituted for the pumpkin pie spice.

**Pumpkin Cake Dessert:**

Bake in greased and floured 9x9-inch pan for 40 to 50 minutes. Serve warm with whipped cream or ice cream.

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**FROSTED FRUIT BARS**

*Candied fruits are like jewels in these delicious butter cake bars.*

**BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan**

- 2 cups Occident or King Midas Flour
- 1 1/3 cups sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 tablespoons grated orange rind
- 3/4 cup soft butter
- 2 eggs
- 1/3 cup milk
- 2 cups mixed candied fruit
- 3/4 cup broken pecans


Bake at 350° for 30 to 35 minutes, or until light golden brown. Cool and frost.

**Orange Butter Cream Icing:**

Combine 1/3 cup butter, 2 cups powdered sugar, 2 tablespoons orange juice and 1/2 teaspoon vanilla. Beat until smooth and creamy.
**BUTTERSCOTCH NUT BARS**

Brown sugar and nuts in the bar and the brown sugar frosting make these bars special.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:

| 1 1/3 cups Occident or King Midas Flour | 2/3 cup milk |
| 1 cup packed brown sugar | 1/3 cup shortening |
| 1/2 teaspoon salt | 1 egg |
| 1/2 teaspoon soda | 1 cup finely chopped nuts |
| 1 teaspoon vanilla |

Beat at medium speed 2 minutes. Spread in greased and floured 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until springs back when touched lightly in center. Cool and frost.

**Butterscotch Icing:**

Melt 2 tablespoons butter with 1/2 cup packed brown sugar and 2 tablespoons cream. Add 1 1/2 cups powdered sugar and 1/2 teaspoon vanilla. Beat until smooth.

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Using good and the correct ingredients is an important step for the best baked products.

Baking powder loses its leavening action and should never be kept more than a year after the can is opened. Date the can when opened. When almost a year old — throw it away. This is better than a baking failure.

If a recipe calls for shortening, a homogenized shortening should be used.

Large eggs should be used unless a recipe calls for a cup measurement.
VIENNESE JAMMIES

Almond paste and a fruit jam team up to give these bars a European touch. Just right for tea time.

BAKE: 350° for 35 to 40 minutes • MAKES: 13x9-inch pan

Combine in mixing bowl:
- 1 1/2 cups Occident or King Midas Flour
- 1/2 cup sugar
- 1/2 cup soft butter
- 2 tablespoons milk
- 1 egg
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

Beat at medium speed 1 minute. Spread in greased 13x9-inch pan. Spread with: 1 cup red (jam) preserves, then 1 cup almond paste or cake and pastry filling.

If desired, sprinkle with finely chopped almonds.

Bake at 350° for 35 to 40 minutes, or until wooden pick inserted in center comes out clean.

DATE NUT SQUARES

Chewy with dates and crunchy with nuts. Makes an easy family dessert. Serve warm with whipped cream.

BAKE: 325° for 50 to 60 minutes • MAKES: 36

Combine in mixing bowl:
- 3/4 cup Occident or King Midas Flour
- 1 cup packed brown sugar
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 2 eggs
- 2 tablespoons cooking oil
- 1 cup cut dates
- 1/2 cup chopped nuts

Beat at low speed 2 minutes. Spread in greased 9x9-inch pan.

Bake at 325° for 50 to 60 minutes. Cut into 1 1/2-inch squares. Coat with powdered sugar.
Bar cookies are so popular because they are so easy and quick to make. They make an excellent dessert for a buffet dinner. A not so sweet fruit bar, a rich "candy-like" and a crisp bar makes a good variety. Included in this section are bar cookies that have long been America's favorites.

NORWEGIAN ALMOND BARS

A rich almond filling is layered between butter cookie — so typical of Scandinavian cooking.

BAKE: 350° for 30 to 35 minutes • MAKES: 9x9-inch pan

1 1/2 cups Occident or King Midas Flour
1/4 cup sugar
1/4 teaspoon salt
3/4 cup butter
1 egg
1 cup almonds, ground
1 cup powdered sugar
1 tablespoon water

Combine flour, sugar, salt, butter and egg yolk. Mix until crumbly using low speed of mixer. Remove 1/2 cup. Press remainder into bottom of ungreased 9x9-inch pan.

Combine almonds, powdered sugar, egg white and water to make a paste. Spoon over crust; spread carefully. Crumble reserved mixture over almonds.

Bake at 350° for 30 to 35 minutes, or until golden brown.

Tip: 1 cup almond paste or cake and pastry filling may be substituted for the almond mixture.
SWEDISH KRINGLER BARS

A real treat — cream puff mixture on top of butter pastry.

BAKE: 350° for 50 to 60 minutes • MAKES: 14x8-inch sheet

CRUST:
- 1/3 cup butter
- 1 cup Occident or King Midas Flour
- 1/4 teaspoon salt
- 2 to 3 tablespoons water

TOPPING:
- 1/2 cup butter
- 1 cup water
- 1 cup Occident or King Midas Flour
- 1/4 teaspoon almond extract
- 3 eggs
- 1/4 cup chopped almonds, if desired
- 1/2 teaspoon salt

Crust: Cut butter into flour and salt. Add water gradually while stirring with a fork just until a dough can be formed. Form into a square. Coat well with flour. Roll out on cookie sheet to 14x8-inch rectangle.

Topping: Melt butter in water. Stir in flour and salt. Cook, stirring constantly, until very thick and mixture leaves side of pan. Add almond extract and eggs, one at a time, beating well after each. Stir in almonds. Spread over pie crust.

Bake at 350° for 50 to 60 minutes, or until rich golden brown. Frost warm.

Almond Icing:

Combine 1 cup powdered sugar, 2 tablespoons soft butter, 1 tablespoon milk and 1/2 teaspoon almond extract. Beat until smooth.

COFFEE-ALMOND BARS

Add 1/2 teaspoon instant coffee to crust mixture and to the Icing.

MOCHA-ALMOND BARS

Add 1/2 teaspoon instant coffee and 1 tablespoon cocoa to crust mixture. Add 1/2 teaspoon coffee and 2 teaspoons cocoa to Icing.
TOFFEE SQUARES
Brown sugar-butter bars with an easy chocolate topping — you just let the chips melt on the hot bars; then spread to frost.

BAKE: 350° for 25 to 30 minutes • MAKES: 15x10-inch pan

1 cup butter  2 cups Occident or King Midas Flour
1 cup packed brown sugar 1 cup (6 oz.) semi-sweet chocolate pieces
1 teaspoon vanilla  1 cup chopped walnuts

Cream butter, brown sugar and vanilla. Stir in flour, 1/2 cup chocolate pieces and 3/4 cup nuts. Press into bottom of greased 15x10-inch pan.

Bake at 350° for 25 to 30 minutes, or until light golden brown. Immediately sprinkle with 1/2 cup chocolate pieces. When soft, spread to frost. Sprinkle with 1/4 cup nuts. Cut into squares while warm.

BUTTERSCOTCH MERINGUE BARS
Brown sugar bars topped with a crisp brown sugar meringue full of chocolate chips.

BAKE: 350° for 15 minutes and 325° for 35 to 40 minutes
MAKES: 13x9-inch pan

1 1/2 cups Occident or King Midas Flour 1/2 teaspoon cream of tartar
1 cup packed brown sugar 1/4 teaspoon salt
1/3 cup shortening 1/2 cup sugar
1/4 cup butter 1/2 cup chopped nuts
2 eggs, separated 1/2 cup semi-sweet chocolate pieces
1 teaspoon vanilla

Mix together flour, 1/2 cup brown sugar, shortening, butter and egg yolks until particles are fine. Press into bottom of ungreased 13x9-inch pan. Bake at 350° for 15 minutes.

Beat egg whites with vanilla, cream of tartar and salt until foamy. Gradually add 1/2 cup brown sugar and sugar; continue beating until very stiff peaks form when beaters are raised. Fold in nuts and chocolate pieces. Spread over partially baked crust.

Bake at 325° for 35 to 40 minutes. Cut, while warm, into bars with wet sharp knife.
MATRIMONIAL (DATE) BARS

A date filling is baked between layers of a crunchy oatmeal mixture. Try one of the other fruit fillings.

BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan

DATE FILLING:
1 1/4 cups (8 oz.) halved dates
1/2 cup water
1/4 cup sugar
1 tablespoon lemon juice

COOKIE BASE:
3/4 cup butter
1 1/2 cups Occident or King Midas Flour
1 cup packed brown sugar
1 cup quick-cooking rolled oats
1/2 teaspoon salt

Combine Filling ingredients in saucepan. Cook over medium heat, stirring occasionally, until thick and smooth.

Cream butter with brown sugar and salt. Blend in flour and oats until particles are fine. Press 2/3 of crumb mixture into bottom of greased 13x9-inch pan. Spread with filling. Sprinkle with remaining crumbs; press down lightly.

Bake at 350° for 30 to 35 minutes, or until golden brown.

RAISIN BARS

Combine in saucepan 1 1/2 cups ground raisins, 2 tablespoons grated orange rind, 1/4 cup orange juice, 1/3 cup water, 1/4 cup sugar. Cook until thick.

APRICOT BARS

Cook 1 1/3 cups cut apricots, 1/2 cup water and 1 tablespoon lemon juice until apricots are tender. Stir in 1/2 cup sugar; cook until thick.
**BLONDE BROWNIES**

Lunch Box Treat . . . chewy bars are full of chocolate pieces and nuts.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

- 1/2 cup butter
- 1 1/2 cups packed brown sugar
- 2 eggs
- 1 1/2 cups Occident or King Midas Flour
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped nuts
- 1/2 cup semi-sweet chocolate pieces, if desired


Bake at 350° for 25 to 30 minutes. Serve plain, sprinkled with powdered sugar or frosted with Browned Butter Icing, page 14.

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**DREAM BARS**

This old favorite is a must on a cookie tray.

BAKE: 350° for 15 minutes and 20 to 25 minutes • MAKES: 9x9-inch pan

- 1 cup Occident or King Midas Flour
- 1 1/3 cups packed brown sugar
- 1/3 cup soft butter
- 2 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup flaked coconut
- 1/2 cup chopped nuts, if desired

Mix together flour, 1/3 cup brown sugar and butter until crumbly. (With mixer, use low speed.) Press into bottom of ungreased 9x9-inch pan. Bake at 350° for 15 minutes.

Combine 1 cup brown sugar and remaining ingredients in mixing bowl. Beat at medium speed until thick and foamy. Pour over partially baked crust. Bake at 350° for 20 to 25 minutes, or until golden brown.
SHORTBREAD

Try some of the new flavor variations for the old-time Scotch butter cookie.

BAKE: 350° for 20 to 25 minutes • MAKES: About 3 dozen

- 2 cups Occident or King Midas Flour
- 1/2 cup sugar
- 3/4 cup soft butter
- 1 tablespoon cream
- 1/2 teaspoon vanilla

Combine all ingredients in mixing bowl. Mix until a dough can be formed. (With electric mixer use a low speed.) Form into a square. Flatten on greased cookie sheet to a 10x8-inch rectangle. Prick with fork to make 2-inch triangles. Do not separate. Bake at 350° for 20 to 25 minutes, or until golden brown on edges. Cut along prick lines.

COFFEE SHORTBREAD

Add 2 teaspoons instant coffee and 1/4 cup finely chopped pecans.

MOCHA SHORTBREAD

Add 1 teaspoon instant coffee and 1 tablespoon cocoa.

BUTTERSCOTCH SHORTBREAD

Substitute brown sugar for the white. Decrease baking time to 15 to 20 minutes.

ALMOND SHORTBREAD

Add 1/3 cup finely chopped almonds and 1/2 teaspoon almond extract.

CHOCOLATE SHORTBREAD

Add 2 tablespoons cocoa.
FUDGE NUT BROWNIES
Chewy and rich like candy — easy to make.

BAKE: 350° for 25 to 30 minutes
MAKES: 8 or 9-inch square pan

2 ounces unsweetened chocolate
1/2 cup butter
1 cup packed brown sugar
2 eggs
1/2 cup Occident or King Midas Flour
1/2 teaspoon baking powder
1/2 teaspoon vanilla
1/4 teaspoon salt
1/2 cup finely chopped nuts
Chocolate Frosting, page 25

Melt chocolate with butter and brown sugar in 2-quart saucepan. Remove from heat; stir in remaining ingredients. Spread in greased 8 or 9-inch square pan. Bake at 350° for 25 to 30 minutes. Cool and frost. If desired, sprinkle with chopped nuts.

CHINESE CHEWS
Cherries, nuts and dates go into this version of Chinese Chews.

BAKE: 350° for 30 to 35 minutes
MAKES: 8 or 9-inch square pan

2 eggs
2/3 cup sugar
1/2 teaspoon baking powder
1 teaspoon vanilla
1/2 teaspoon salt
2/3 cup Occident or King Midas Flour
1 cup finely cut dates or figs
1/2 cup chopped nuts
1/2 cup cut candied cherries

Beat eggs, sugar, baking powder, vanilla and salt until thick and ivory colored. Combine remaining ingredients. Fold into egg mixture. Spread in greased and floured 8 or 9-inch square pan.

Bake at 350° for 30 to 35 minutes. Cool 10 minutes. Cut into 1-inch squares. Shape in balls; roll in plain or powdered sugar.*

*If desired, Chinese Chews may be left in squares and coated with sugar.
CAKE BROWNIES

Peanut and chocolate lovers try the peanut butter variation.

BAKE: 350° for 25 to 30 minutes
MAKES: 8 or 9-inch square pan

1/3 cup butter
1 1/2 ounces unsweetened chocolate
1 cup sugar
2 eggs
2/3 cup Occident or King Midas Flour

1 teaspoon baking powder
1/2 teaspoon vanilla
1/4 teaspoon salt
1/2 cup finely chopped nuts, if desired

Melt butter with chocolate and sugar in 2-quart saucepan. Add remaining ingredients; blend thoroughly. Spread in greased 8 or 9-inch square pan. Bake at 350° for 25 to 30 minutes. Sprinkle immediately with 1 cup miniature marshmallows. Cool and frost.

Chocolate Frosting:
Melt 2 tablespoons butter with 1 ounce unsweetened chocolate and 1 tablespoon milk. Add 1 cup powdered sugar and 1/2 teaspoon vanilla. Beat until smooth.

PEANUT BUTTER BROWNIES

Add 1/4 cup peanut butter to batter for cake brownies. Omit marshmallows and add 2 tablespoons peanut butter to frosting.

CHERRY BROWNIES

Add 1/2 cup cut maraschino cherries to batter for cake brownies. Add 2 tablespoons cut cherries to frosting.
A jar of homemade cookies is a welcome treat to the youngsters home from schools. The “oohs” and “ahs” are an even greater joy to a mother.

Now, for the first time, many of these cookie jar favorites can be made in minutes. The flavors the same — all that is different is the new shape which is so easy to do.

PEANUT BUTTER STICKS

Keep the cookie jar full of these for the youngsters. Idea — add chocolate pieces with the flour.

BAKE: 350° for 15 to 20 minutes • MAKES: 5 dozen

1/2 cup shortening
1/2 cup peanut butter
1/2 cup sugar
1/2 cup packed brown sugar
1 egg
2 tablespoons milk
1 teaspoon soda
1 teaspoon salt
1 teaspoon vanilla
2 cups Occident or King Midas Flour

Beat together all ingredients except flour until fluffy. Blend in flour. Divide into 5 parts. Shape into 1-inch rolls. Place on ungreased cookie sheet, 3 inches apart. Flatten, crisscross fashion, with fork to 1/4 inch. Bake at 350° for 15 to 20 minutes, or until golden brown. Cool a couple minutes; cut diagonally into 1-inch sticks.

PEANUT BUTTER CHIP STICKS

Add 1/2 cup semi-sweet chocolate pieces with the flour.
SWEDISH TEA CAKES
The new way to shape an all time favorite Christmas and party cookie.

BAKE: 325° for 25 to 30 minutes
MAKES: 4 1/2 dozen cookies

1 cup butter  1/2 teaspoon salt
1/2 cup powdered sugar  2 cups Occident or King Midas Flour
2 teaspoons vanilla  1 cup finely chopped pecans

Cream butter with powdered sugar, vanilla and salt until fluffy. Blend in flour and pecans. Flatten on ungreased cookie sheet to a 9x6-inch rectangle. Cut into 1-inch squares. Do not separate.

Bake at 325° for 25 to 30 minutes, or until lightly browned on edges. Recut into squares. Cool 5 minutes; roll in powdered sugar.

GINGERSNAP STRIPS
Tastes just like they should. All that is different is the shape. Make them in minutes.

BAKE: 350° for 12 to 15 minutes • MAKES: About 6 dozen

3/4 cup shortening  1/2 teaspoon salt
1 cup sugar  1/2 teaspoon cinnamon
1 egg  1/4 teaspoon ginger
1/4 cup light molasses  1/4 teaspoon cloves
2 teaspoons soda  2 cups Occident or King Midas Flour

Combine all ingredients in mixing bowl. Blend until dough forms. Divide into 6 parts. Shape into 12-inch rolls. Place at least 3 inches apart on greased cookie sheets. Brush tops with water; sprinkle with sugar. Bake at 350° for 12 to 15 minutes or until golden brown. Cool 5 minutes; cut diagonally into 1-inch bars.

HONEY SPICE SNAPS
Substitute 1/4 cup honey for molasses and 1/4 teaspoon nutmeg for cloves. Increase flour to 2 1/4 cups.

BROWN SUGAR SNAPS
Substitute brown sugar and light corn syrup for sugar and molasses and 1 1/2 teaspoons anise seed for spices. Increase flour to 2 1/4 cups.
CHOCOLATE CHIP BARS

Another all-time favorite made easy for you.

BAKE: 375° for 15 to 20 minutes • MAKES: 13x9-inch pan

1/2 cup butter 1/2 teaspoon vanilla
1/3 cup sugar 1/2 teaspoon soda
1/3 cup packed brown sugar 1/2 teaspoon salt
1 egg 1/2 cup semi-sweet chocolate pieces
1 cup Occident or King Midas flour 1/2 cup chopped nuts

Soften butter with sugars. Add remaining ingredients; blend well. Spread in greased 13x9-inch pan. Bake at 375° for 15 to 20 minutes, or until light golden brown.

BUTTERSCOTCH CHIP BARS

Substitute butterscotch chips or pieces for the chocolate pieces.

BUTTER PECAN JEWELS

Bits of jelly nestled in a crunchy pecan topping add sparkle to this popular butter cookie.

BAKE: 350° for 25 to 30 minutes • MAKES: 9x9-inch pan

3/4 cup butter 1 1/2 cups Occident or King Midas flour
1/2 cup brown sugar 1 teaspoon vanilla
1/4 cup powdered sugar 1/2 teaspoon salt
1 egg (reserve 1 tablespoon white 3/4 cup finely chopped pecans
for topping)

Cream butter with sugars. Blend in egg, flour, vanilla, salt and 1/4 cup pecans. Press into bottom of ungreased 9x9-inch pan. Brush with reserved egg white; sprinkle with 1/2 cup pecans. Press deep holes with floured finger, 1-inch apart.

Bake at 350° for 25 to 30 minutes or until golden brown. (With knife handle, remark holes the last 10 minutes of baking.) Immediately fill indentations with jelly, jam, melted chocolate pieces or colored powdered sugar icing. Cut into squares.
MORAVIAN SUGAR COOKIES
Crisp and chewy sugar cookies with a golden coating of cinnamon sugar.
BAKE: 350° for 12 to 15 minutes • MAKES: 40 two-inch squares

1/2 cup butter 1/4 teaspoon salt
1 cup sugar 1 egg
1 teaspoon baking powder 1 1/4 cups Occident or King Midas flour
1 teaspoon vanilla

TOPPING:
1/4 cup sugar 2 teaspoons cinnamon
1/4 cup finely chopped nuts

Soften butter with sugar, baking powder, vanilla and salt. Blend in egg and flour. Spread half of dough on well-greased cookie sheet to 10x8-inch rectangle. Repeat with remaining dough. Combine Topping ingredients; sprinkle over dough.

Bake at 350° for 12 to 15 minutes, or until golden brown on edges. Cool 2 minutes. Cut into 2-inch squares; remove immediately.

ROLLED BUTTER COOKIE QUICKIES
For the holidays or a party flare sprinkle with colored sugars or frost and decorate.
BAKE: 350° for 10 to 15 minutes • MAKES: 70 two-inch squares

3/4 cup butter 1/2 teaspoon salt
2/3 cup sugar 2 tablespoons milk or cream
1 teaspoon baking powder 2 cups Occident or King Midas flour
1 teaspoon vanilla

Combine all ingredients, except flour, in mixing bowl; cream until fluffy. Blend in flour. Form into ball. Roll out half of dough on greased cookie sheet to 14x10-inch rectangle. Sprinkle with sugar. Repeat with remaining dough.

Bake at 350° for 10 to 15 minutes, or until light golden brown. Immediately cut 2-inch squares, diamonds or triangles.

Tip: If cookie sheet slips while rolling out dough, place on damp paper toweling or cloth.
PEPPERNUTS

Spicy bits of cookies to snack on like peanuts.

BAKE: 300° for 25 to 30 minutes
MAKES: 17 dozen peanut-size cookies

1/2 cup butter  1/2 cup packed brown sugar  1 1/2 cups Occident or King Midas Flour
1 teaspoon ginger  1/4 teaspoon soda  1/8 teaspoon salt

Melt butter with brown sugar. Stir in remaining ingredients. Flatten to 7-inch square on ungreased cookie sheet. Cut into 1/2-inch squares. Do not separate.

Bake at 300° for 25 to 30 minutes. Recut. Cool; coat with powdered sugar.

Tip: One tablespoon finely chopped candied ginger may be substituted for ground ginger.

SPANISH PEANUT BARS

An easy version of an old favorite cookie. Kids will love these bars.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

2/3 cup shortening  1 cup packed brown sugar  1 egg  1/2 teaspoon salt  1/2 cup quick-cooking rolled oats  1 1/2 cups Spanish salted peanuts
1/2 teaspoon baking powder  1 cup Occident or King Midas Flour  1/2 cup corn flakes

Combine first 6 ingredients in mixing bowl; beat well. Stir in remaining ingredients. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until light golden brown. Cool 5 minutes; cut into bars.
PEPPARKAKOR CRISPS
Snappy molasses and spice cookies that are always a Christmas favorite.
BAKE: 350° for 10 to 15 minutes • MAKES: 70 two-inch squares

2/3 cup shortening
1/3 cup light molasses
1/4 cup brown sugar
1 teaspoon ginger
1/2 teaspoon soda
1/2 teaspoon salt

1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon cloves
2 tablespoons milk
2 cups Occident or King Midas Flour

Cream together all ingredients except flour until fluffy. Blend in flour. Roll out dough, half at a time, on greased cookie sheet to 14x10-inch rectangle. Sprinkle with sugar. Bake at 350° for 10 to 15 minutes. Cut immediately into 2-inch squares, diamonds or triangles. Frost, if desired.

Tip: To cut diamonds, make horizontal cuts 2 inches apart and diagonal cuts 2 inches apart. For triangles make diagonal cuts in the other direction, or cut diamonds in half.

OLD FASHIONED OATMEAL BARS
Kids will love these soft, moist raisin spice bars. Good with a glass of milk.
BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1 cup raisins (chopped or whole)
3/4 cup water
1 cup quick-cooking rolled oats
1 cup Occident or King Midas Flour
1/3 cup shortening
1/2 cup sugar
1 egg

1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon vanilla
3/4 teaspoon soda
1/4 teaspoon nutmeg
1/4 teaspoon cloves
1/2 cup chopped nuts

Combine raisins with water; simmer 10 minutes. Combine oatmeal with raisins and liquid. Add remaining ingredients. Beat at medium speed 1 minute. Spread evenly in 13x9-inch greased pan.

Bake at 350° for 20 to 25 minutes, or until it springs back when touched lightly in center.
FILLED SUGAR COOKIE BARS

A sugar cookie with a choice of fillings, now made as a bar cookie instead of rolling and cutting individual cookies.

BAKE: 375° for 15 to 20 minutes • MAKES: About 3 dozen

3/4 cup butter 1 teaspoon baking powder
1/2 cup packed brown sugar 1 teaspoon vanilla
1/2 cup sugar 1/2 teaspoon salt
1 egg 2 1/2 cups Occident or King Midas Flour
1 tablespoon cream or milk

Cream butter with sugars. Add egg, cream, baking powder, vanilla, and salt; mix well. Blend in flour. Refrigerate while preparing a Filling.

Roll out half of dough on lightly floured sheet of waxed paper to 14x10-inch rectangle. Transfer to ungreased cookie sheet, waxed paper side up. Remove paper. Spread with Filling. Roll out remaining dough as above. Place over filling; remove paper. Sprinkle with sugar.

Bake 375° for 15 to 20 minutes or until light golden brown. Cut into 3x1 1/2-inch bars.

DATE FILLED SUGAR COOKIES

Combine in saucepan 1 1/4 cups (8 oz.) cut dates, 1/4 cup sugar, 1/2 cup water and 1 teaspoon grated lemon rind. Cook, stirring constantly, until thick. Stir in 1/2 cup chopped nuts.

FIG FILLED SUGAR COOKIES

Combine in saucepan 1 1/2 cups cut figs, 1/3 cup sugar, 1/2 cup water, 1 teaspoon grated lemon rind and 2 tablespoons lemon juice. Cook, stirring constantly, until thick.

APRICOT FILLED SUGAR COOKIES

Combine in saucepan 1 1/2 cups cut dried apricots, 1/2 cup water, 1 teaspoon grated orange rind and 2 tablespoons orange juice. Cook, stirring constantly, until thick. Stir in 1/2 cup sugar and 1/2 cup coconut. Reheat.
MINCEMEAT FILLED SUGAR COOKIES
Use 1 1/2 cups prepared mincemeat.

RAISIN FILLED SUGAR COOKIES
Combine 1 1/2 cups prepared raisin pie filling and 1/2 cup chopped nuts.

CHEWY OATMEAL BARS
Another favorite made easy as a bar cookie. Coconut adds chewiness and flavor.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1/2 cup shortening  
1 cup packed brown sugar  
1 egg  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon vanilla

1/4 teaspoon soda  
3/4 cups Occident or King Midas Flour  
1 1/2 cups quick-cooking rolled oats  
1/2 cup chopped nuts  
1/2 cup coconut

Cream together the first 8 ingredients until fluffy. Blend in remaining ingredients. Spread in greased 13x9-inch pan. Bake at 350° for 20 to 25 minutes. Cool 10 minutes; cut in bars.

Bar cookies are not only easy to bake, but easy to pack for mailing. Suggested recipes for mailing are:

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As the name says this section includes rich almost “candy-like” cookies. Just the type of recipe you like to swap over the “back fence” or the cookie you want to bring to a cookie exchange. Some are old favorites, but many are new recipe ideas.

**CHOCOLATE COVERED CHERRY BARS**

*Cherries nestled in creamy fondant between a chocolate base and chocolate base and chocolate frosting.*

**BAKE:** 350° for 15 minutes • **MAKES:** 3 dozen

1/2 cup butter  
1 1/4 cups Occident or King Midas Flour  
1/4 cup sugar  
2 tablespoons cocoa  
36 maraschino cherries, well drained

Soften butter with sugar and cocoa. Mix in flour until particles are fine. Press into bottom of 8 or 9-inch ungreased square pan.

Bake at 350° for 15 minutes. Top with Fondant. Press cherries into Fondant; 6 rows with 6 to a row. Spoon Glaze over cherries.

**Butter Cream Fondant:**
Combine 2 tablespoons butter, 2 cups powdered sugar, 2 tablespoons milk and 1/2 teaspoon vanilla.

**Chocolate Glaze:**
Blend together. 1 envelope no-melt unsweetened chocolate and 1 tablespoon butter, melted.
**BUTTERSCOTCH CHIP BARS**

Butterscotch chips add the flavor and corn flakes the crunch to this easy cookie.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

1/2 cup butter  
1 1/3 cups sugar  
2 eggs  
1 teaspoon vanilla  
1/2 teaspoon salt

1/2 teaspoon baking powder  
1 cup Occident or King Midas Flour  
1 cup coarsely crushed corn flakes  
1/2 cup butterscotch chips


Bake at 350° for 25 to 30 minutes, or until light golden brown on edges. Cool; cut into bars.

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**CHRISTMAS FRUIT CONFECTION**

A European confection — rich with candied fruit and rolled in powdered sugar before serving.

BAKE: 325° for 50 to 60 minutes • MAKES: 8 or 9-inch pan

3/4 cup sugar  
1/3 cup honey  
1/4 cup water  
1/4 cup butter  
3/4 cup Occident or King Midas Flour  
1 egg  
1 cup raisins

1 1/2 cups mixed candied fruit (half candied cherries)  
1 cup coarsely chopped almonds or other nuts  
1 teaspoon rum or brandy extract  
1/2 teaspoon baking powder  
1/2 teaspoon salt

Line 8 or 9-inch pan with foil. Grease foil. Boil together sugar, honey, water and butter for 3 minutes. Remove from heat. Stir in remaining ingredients. Pour into prepared pan.

Bake at 325° for 50 to 60 minutes. Cool. Cut into squares; coat with powdered sugar. (For rum balls, shape baked squares into balls and roll in powdered sugar.)
CHOCO-MINT STICKS

For chocolate lovers. Moist brownies topped with a creamy mint filling. Chocolate glaze completes the cookie.

BAKE: 350° for 25 to 30 minutes
MAKES: 8 or 9-inch square pan

1/2 cup butter 1/2 cup Occident or King Midas Flour
1 envelope no-melt unsweetened chocolate 1/2 teaspoon baking powder
1 cup sugar 1/4 teaspoon salt
2 eggs 1/2 cup slivered almonds


Peppermint Cream Frosting:

Combine 1 cup powdered sugar, 2 tablespoons soft butter, 1 tablespoon milk and 1/2 teaspoon peppermint extract. Beat until smooth.

Chocolate Glaze:

Blend together 1 envelope no-melt unsweetened chocolate and 1 tablespoon butter, melted.

TOFFEE ALMOND CRUNCH

Reminds you of candy — just like the name says.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1 cup butter, melted 2 cups Occident or King Midas Flour
1 cup packed brown sugar 1 cup (6 oz.) milk chocolate or
1/2 teaspoon instant coffee semi-sweet chocolate pieces
1/4 teaspoon salt 1/2 cup sliced or slivered almonds

Combine first five ingredients; blend thoroughly. Spread in bottom of ungreased 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until golden brown. Sprinkle immediately with half the chocolate. Let stand 5 minutes; spread evenly. Sprinkle with half the almonds. Turn out immediately onto ungreased cookie sheet. Sprinkle bottom side with remaining chocolate. Spread to frost when soft. Sprinkle with remaining almonds. When chocolate is set, break into pieces.
BLACK BOTTOM CHERRY CREAMS

Party fare – a coconut cherry cream filling hides a chocolate crust.

BAKE: 350° for 30 to 35 minutes • MAKES: 9x9-inch pan

1/3 cup butter  
1/2 cup sugar  
2 tablespoons cocoa  
3/4 cup Occident or King Midas Flour  
1 egg  
1/2 to 1 cup maraschino cherries  
2 cups grated (cookie) coconut  
3/4 cup sweetened condensed milk

Melt butter. Add cocoa, sugar, flour and egg; mix well. Spread in greased 9x9-inch pan. Place cherries on chocolate mixture.

Combine coconut and sweetened condensed milk. Spoon over base; spread to cover. Bake at 350° for 30 to 35 minutes. Frost warm. Cool; cut into squares.

Chocolate Frosting:

Melt together 1/3 cup semi-sweet chocolate pieces, 1 tablespoon butter, and 1 tablespoon milk. Stir in 1/2 cup powdered sugar; beat until smooth. If necessary, thin with additional milk.

GOLDEN CANDY CHIPS

Pieces of caramelized sugar add crunch and flavor to crisp sugar cookie bars.

BAKE: 350° for 15 to 20 minutes • MAKES: 4 dozen

3/4 cup and 2 tablespoons sugar  
1/2 cup butter  
1/4 teaspoon salt  
1 cup Occident or King Midas Flour

Heat 1/4 cup sugar in small skillet until melted and golden. Pour onto greased cookie sheet to harden. Crush fine. (Place between 2 sheets of waxed paper and crush with hammer.)

Soften butter with 1/2 cup sugar and salt. Blend in flour and crushed sugar. Press to a 12x9-inch rectangle on foil-lined cookie sheet. Fold up sides of foil. Sprinkle with 2 tablespoons sugar.

Bake at 350° for 15 to 20 minutes or until light golden brown. Cool 5 minutes; cut into about 1 1/2 inch squares.
**BUTTER CREAM BARS**

A must for the party tray — a creamy white almond bark tops a butter cookie base.

BAKE: 375° for 15 to 18 minutes  
MAKES: 8 or 9-inch square pan

CRUST:
- 1/3 cup soft butter
- 1/4 cup brown sugar
- 1 1/4 cups Occident or King Midas Flour
- 1 tablespoon cream
- 1/2 teaspoon vanilla

Topping:
- 1/4 cup light cream
- 1/4 cup sugar
- 1/4 cup butter
- 1/8 teaspoon salt

Boil cream, sugar, butter and salt together 3 minutes. Remove from heat. Add powdered sugar until of spreading consistency; beat until smooth. Stir in almonds and extract. Spread over baked crust. Cool; cut into squares.

**YUM YUM BARS**

Coconut, caramel sauce and milk chocolate give this attractive bar its unique flavor.

BAKE: 350° for 25 to 30 minutes • MAKES: 2 dozen

CRUST:
- 1/3 cup butter
- 1 cup Occident or King Midas Flour
- 1/4 cup packed brown sugar
- 2 cups flaked coconut
- 1/2 cup (6-oz. jar) caramel sundae sauce

Melt together 1/4 cup semi-sweet or milk chocolate pieces, 1 tablespoon butter, 1 tablespoon milk and 1/4 cup powdered sugar.
DATE CONFECTIONS

No bake caramel-like cookies with just the right amount of dates. Chocolate frosting goes on top.

**MAKES:** 8 or 9-inch square pan

<table>
<thead>
<tr>
<th>1/2 cup butter</th>
<th>1 egg</th>
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<tr>
<td>1/2 cup sugar</td>
<td>1/2 cup halved dates</td>
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<tr>
<td>1/2 cup packed brown sugar</td>
<td>1/2 cup chopped nuts</td>
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<tr>
<td>1/2 cup Occident or King Midas Flour</td>
<td>1/2 cup graham cracker crumbs</td>
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Combine in saucepan butter, sugar, brown sugar, flour, egg and dates. Bring to boil, stirring constantly; cook 3 minutes. Stir in nuts and graham cracker crumbs. Spread in well-buttered 8 or 9-inch square pan. Frost. Chill until firm; cut into squares.

**Chocolate Glaze:**
Melt 1/4 cup semi-sweet chocolate pieces with 1 tablespoon milk and 1 tablespoon butter. Stir in 1/2 cup powdered sugar; beat until smooth.

CHOCOLATE SUNDAE BARS

A sure winner is this cookie that combines two favorite flavors — butterscotch and chocolate.

**BAKE:** 375° for 15 minutes and 15 minutes

**MAKES:** 8 or 9-inch square pan

<table>
<thead>
<tr>
<th>1/2 cup butter</th>
<th>1/2 cup salted peanuts</th>
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<tr>
<td>1/2 cup powdered sugar</td>
<td>1/2 cup semi-sweet chocolate pieces</td>
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<tr>
<td>1 1/4 cups Occident or King Midas Flour</td>
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Soften butter with powdered sugar. Blend in flour until particles are fine. With mixer, use lowest speed. Stir in peanuts. Press in bottom of greased 8 or 9-inch square pan. Bake at 375° for 15 minutes, or until light golden brown. Drizzle with Butterscotch Sauce.

Bake 15 minutes. Sprinkle immediately with chocolate pieces. Let stand 10 minutes. Spread to frost.

**Butterscotch Sauce:**
Combine in small saucepan 3/4 cup packed brown sugar, 2 tablespoons butter and 3 tablespoons milk. Heat to boiling.
SKILLET FUDGE BARS
No bake cookies — you make them in a skillet and they taste just like the candy.

MAKES: 8 or 9-inch square pan

| 1/4 cup butter | 1 cup (6 oz.) semi-sweet chocolate pieces |
| 1 cup sugar     | 1/2 cup chopped nuts |
| 1/2 cup Occident or King Midas Flour | 1 teaspoon vanilla |
| 1/2 cup half & half cream | 1/4 teaspoon salt |

Combine butter, sugar, flour and cream in skillet or saucepan. Bring to a boil, stirring constantly. Boil 5 minutes; stir occasionally. Remove from heat; stir in remaining ingredients. Pour into buttered 8 or 9-inch square pan. Chill until firm; cut into squares.

ROCKY ROAD FUDGE
Sprinkle 1 cup miniature marshmallows over bottom of buttered pan. Pour fudge over marshmallows.

BUTTERSCOTCH FUDGE
Substitute butterscotch pieces for chocolate.

CHOCOLATE BUTTERSCOTCH FUDGE
Use 1/2 cup chocolate pieces and 1/2 cup butterscotch pieces.

BUTTERSCOTCH LANE CANDY BARS
A touch of the Old South — coconut and raisins go together to make these bars a real treat.

MAKES: 8 or 9-inch square pan

| 1/2 cup butter | 1 cup (6-oz. pkg.) butterscotch pieces |
| 1 cup sugar     | 1/2 cup white raisins |
| 1/2 cup Occident or King Midas Flour | 1/2 cup coconut |
| 1/2 cup half & half cream | 1/2 cup chopped nuts |

CHOCOLATE CREAMS
Chocolate and pecans go into the almond bark topping. Butterscotch cookies are the base.

BAKE: 375° for 15 minutes • MAKES: 8 or 9-inch square pan

1/2 cup butter
1 1/4 cups Occident or King Midas Flour
1/3 cup sugar
1 tablespoon cocoa
1/3 cup light cream
1/4 cup sugar

1/4 cup butter
1/3 cup semi-sweet chocolate pieces
1 1/2 to 2 cups powdered sugar
1/2 cup unblanched or toasted almond halves
1/2 teaspoon almond extract

Cut butter into flour, sugar and cocoa until particles are fine. Press into bottom of ungreased 8 or 9-inch square pan. Bake at 375° for 15 minutes.

Boil cream, sugar and butter together 3 minutes. Remove from heat. Stir in remaining ingredients; beat until smooth. Spread over baked crust. Cool; cut into squares.

CHOCOLATE GOODY BARS
Pieces of butter cookie and salted peanuts clustered together in a chocolate glaze. Eats like a candy bar.

BAKE: 375° for 12 to 15 minutes • MAKES: 8x8-inch square pan

1/3 cup butter
1/4 cup brown sugar
1 cup Occident or King Midas Flour
1 tablespoon milk
1 teaspoon vanilla
1 cup salted peanuts


Chocolate Glaze:
Melt 1 cup (6 oz.) semi-sweet chocolate pieces with 2 tablespoons butter and 1/3 cup milk. Stir in 1 1/2 cups powdered sugar.
FUDGE-IN-BETWEEN BARS

A quickie to make and easy to eat. The fudge has a peanut butter flavor.

BAKE: 375° for 15 to 20 minutes
MAKES: 8 or 9-inch square pan

- 1/3 cup butter
- 1 1/4 cups sugar
- 1 1/4 cups Occident or King Midas Flour
- 3 tablespoons butter
- 1/4 cup cream

- 1/2 cup light corn syrup
- 1 cup (6 oz.) semi-sweet chocolate pieces
- 1 cup peanut butter
- 1/2 cup chopped nuts, if desired

Soften 1/3 cup butter with 1/4 cup sugar. Mix in flour until particles are fine. Turn into an 8 or 9-inch square pan. Bake at 375° for 15 to 20 minutes, or until light golden brown. Add 3 tablespoons butter; stir to melt. Remove 1 cup mixture; press remainder into the bottom of pan.

Bring 1 cup sugar, cream and corn syrup to a full boil. Boil 2 minutes. Remove from heat. Stir in chocolate, peanut butter and nuts. Pour over crust. Top with remaining crumbs. Press down firmly. Chill until firm; cut into small squares.

PEANUT 'SCOTCH CREAMS

Peanut butter and butterscotch team up to make this unique cookie.

BAKE: 375° for 15 to 20 minutes • MAKES: 64 pieces

- 1 1/4 cups Occident or King Midas Flour
- 1/2 and 1/3 cup sugar
- 1/3 cup butter
- 1 cup light corn syrup

- 1 cup (6 oz.) butterscotch pieces
- 1 cup peanut butter
- 1 cup broken cashews or salted peanuts

Combine flour, 1/3 cup sugar and butter; mix until crumbly. Place in a 9x9-inch pan. Bake at 375° for 15 to 20 minutes, or until golden brown.

Bring to a full boil 1/2 cup sugar and syrup in a 2-quart saucepan. Remove from heat. Stir in peanut butter, butterscotch pieces, cashews and baked mixture. Spread in 9x9-inch pan. Chill until firm; cut into 1-inch squares.
PEANUT CHOCOLATE CREAMS

Substitute semi-sweet chocolate pieces for the butterscotch.

Tip: If you want frosted bars, sprinkle 1/2 cup semi-sweet chocolate pieces over warm bars. When soft, spread to frost.

CHOCOLATE SURPRISES

The surprise? A layer of caramel and raisins hidden under the chocolate frosting.

BAKE: 375° for 15 to 20 minutes • MAKES: 9x9-inch pan

- 1/2 cup butter
- 1/3 cup sugar
- 1 1/4 cups Occident or King Midas Flour
- 1/2 pound (about 28) candy caramels
- 1/4 cup cream or milk
- 1 cup powdered sugar
- 1 cup raisins

Soften butter with sugar. Blend in flour. Press into bottom of 9x9-inch pan. Bake at 375° for 15 to 20 minutes, or until golden brown.

Melt caramels with cream over boiling water. Stir in powdered sugar. Spread over baked crust. Top with raisins; press down slightly. Frost. Let harden; cut into bars.

Chocolate Glaze:

Melt 2 tablespoons butter with 2 tablespoons milk and 1/2 cup semi-sweet chocolate pieces. Stir in 1/2 cup powdered sugar. Beat until smooth.
**SWISS CANDY COOKIES**

_Honey and a perfect blend of spices add crunch and flavor to this fruit and almond bar._

**BAKE:** 350° for 20 to 25 minutes • **MAKES:** 13x9-inch pan

- 1/2 cup butter
- 1 cup Occident or King Midas Flour
- 1/2 cup sugar
- 1/2 teaspoon anise seed, crushed
- 1/2 teaspoon coriander, crushed, if desired
- 1/2 cup cut candied cherries or mixed fruit
- 1/2 cup chopped almonds
- 1/2 teaspoon cardamom, crushed
- 1/2 teaspoon cinnamon
- 1/2 cup honey

Cut butter into flour, sugar and spices until particles are fine. Stir in candied fruit, almonds and honey. Spread or press with floured fingers into bottom of ungreased 13x9-inch pan.

Bake at 350° for 20 to 25 minutes, or until golden brown. Cool 10 minutes. Cut into squares. Sprinkle with powdered sugar.

**CARAMEL NUT LAYERS**

_Sure to please! A caramel layer is hidden between brown sugar, oatmeal cookies._

**BAKE:** 375° for 10 minutes and 12 to 15 minutes • **MAKES:** 8x8-inch pan

- 1/2 cup butter
- 1 cup Occident or King Midas Flour
- 1/2 cup quick-cooking rolled oats
- 1/3 cup packed brown sugar
- 1/2 cup caramel sundae sauce
- 1 tablespoon flour
- 1 tablespoon butter
- 1/2 cup powdered sugar
- 1/4 cup chopped nuts

Cut butter into flour, oats and brown sugar until particles are fine. Press half of mixture into bottom of ungreased 8x8-inch pan. Place remaining mixture in small pan.

Bake at 375° for 10 minutes. Combine remaining ingredients; pour over partially baked crust. Top with crumb mixture. Bake 12 to 15 minutes, or until light golden brown. Cool; cut into bars.

**CHOCOLATE NUT LAYERS**

Substitute chocolate sundae sauce for caramel sauce.
Here are new twists to old favorites and new recipe ideas for family or company fare.

**SCANDINAVIAN TOSCA BARS**

A buttery bar with a delicate baked-on almond cream topping.

BAKE: 375° for 15 to 20 and 12 to 15 minutes

**MAKES:** 8 or 9-inch square pan

- 1/2 cup butter
- 1 1/4 cups Occident or King Midas Flour
- 1 cup sugar
- 2 tablespoons cream

- 3 tablespoons butter
- 1/2 cup slivered or sliced almonds
- 1 tablespoon Occident or King Midas Flour
- 1/4 teaspoon almond extract

Cream butter with 1/2 sugar. Blend in flour until particles are fine. Press into bottom of ungreased 8 or 9-inch square pan. Bake at 350° for 15 to 20 minutes, or until light golden brown.

Combine 1/2 cup sugar with remaining ingredients in small saucepan. Boil 2 minutes. Pour over partially baked crust. Bake 12 to 15 minutes, or until golden brown. Cool; cut into squares.
BOHEMIAN FRUIT BARS

A candied fruit bar with a European spice flavor.

BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan

- 3/4 cup water
- 1/4 cup dark corn syrup
- 1/2 cup butter
- 3/4 cup sugar
- 1/2 cup raisins
- 1/2 cup cut dates
- 1 cup mixed candied fruit
- 2 cups Occident or King Midas Flour
- 1/2 teaspoon soda
- 1/2 teaspoon anise seed
- 1/2 teaspoon crushed cardamom
- 1/2 teaspoon cinnamon
- 1/4 teaspoon mace
- 1 egg
- 1 tablespoon grated orange rind

Bring to a full boil water, syrup, butter, sugar and fruit. Remove from heat; stir in remaining ingredients. Spread in a greased 13x9-inch pan. Bake at 350° for 30 to 35 minutes, or until it springs back when touched lightly in center. Frost immediately. Cool; cut into bars.

Orange Glaze:

Combine 1 tablespoon soft butter, 1 cup powdered sugar, 1 teaspoon grated orange rind and 2 tablespoons orange juice.

CHOCOLATE PECAN SHORTBREAD

Chocolate pudding mix adds flavor and sweetness. For a delicate chocolate, use the milk chocolate pudding mix.

BAKE: 325° for 20 to 25 minutes • MAKES: 64

- 3/4 cup soft butter
- 1 package (3 3/4 oz.) chocolate pudding and pie filling
- 1 1/2 cups Occident or King Midas Flour
- 1/2 cup chopped pecans

Cream butter with chocolate pudding. Blend in flour and pecans. Work into a dough. Flatten to an 8-inch square on ungreased cookie sheet. Cut into 2x1/2-inch sticks. Do not separate.

Bake at 325° for 20 to 25 minutes. Recut while warm. Roll in powdered sugar before serving.
**FUDGY DOUBLE-DECKERS**

A fudgy topping bakes on top of a butter cookie.

BAKE: 350° for 35 to 40 minutes • MAKES: 9x9-inch pan

- 1/4 cup butter
- 1/3 cup (3-oz. pkg.) cream cheese
- 1 cup Occident or King Midas Flour
- 1 tablespoon sugar
- 1 cup (6-oz. pkg.) semi-sweet chocolate pieces
- 1/2 cup sugar
- 2 tablespoons milk
- 2 tablespoons Occident or King Midas Flour
- 1 teaspoon vanilla
- 1 egg
- 3/4 cup chopped pecans (reserve 1/4 cup for topping)

Blend together butter, cream cheese and flour until crumbly. Press into bottom and 1/2 inch up the sides of ungreased 9x9-inch pan. Melt chocolate pieces over boiling water. Stir in remaining ingredients. Pour over crust. Sprinkle with reserved pecans.

Bake at 350° for 35 to 40 minutes. Cool; cut into squares.

**BUTTERSCOTCH DOUBLE-DECKERS**

Substitute butterscotch pieces for chocolate.

**FRENCH PARTY FLAKES**

Flaky-puffy cookies glistening with a sugar coating. Ideal when a not-so-sweet cookie is wanted.

BAKE: 400° for 10 to 15 minutes • MAKES: 36

- 1/4 cup butter
- 1/3 cup (3-oz.) cream cheese
- 1 cup Occident or King Midas Flour
- 1/4 teaspoon salt
- 1 cup milk
- 1/4 teaspoon salt

Soften butter with cream cheese. Blend in flour and salt just until can form dough. (Use lowest speed of mixer or a pastry blender.) Shape into square. Roll out on greased cookie sheet to 12x9-inch rectangle. Cut into 2x1 1/2-inch strips. Brush with milk. Sprinkle with sugar.

Bake at 400° for 10 to 15 minutes, or until light golden brown. Remove cookies as they brown.
MERRY MIX-UPS

Coconut, chocolate pieces and nuts are the winning combination in these bars.

BAKE: 350° for 30 to 35 minutes • MAKES: 13x9-inch pan

1 1/2 cups Occident or King Midas Flour
3/4 cup sugar
1 teaspoon baking powder
1/2 cup butter

1 cup (6 oz.) semi-sweet chocolate pieces
2 1/3 cups (7-oz. pkg.) flaked coconut
1/2 cup chopped nuts
1 1/3 cups (14-oz. can) sweetened condensed milk

Combine flour, butter, sugar and baking powder; mix until particles are fine. Place evenly in greased 13x9-inch pan. Sprinkle with chocolate pieces, coconut and nuts. Drizzle condensed milk evenly over mixture. Bake at 350° for 30 to 35 minutes, or until golden brown. Cool; cut into squares.

CHOCOLATE MERRY MIX-UPS

Add 2 tablespoons cocoa to flour-sugar base mixture.

SWEDISH LEMON SQUARES

Just 3 ingredients go into this tasty party cookie.

BAKE: 325° for 15 to 20 minutes • MAKES: 81 small cookies

3/4 cup butter
1 pkg. (3 3/4 oz.) instant lemon pudding mix
1 1/2 cup Occident or King Midas Flour

Cream butter and pudding mix until fluffy. Blend in flour. Press together to make a dough. Flatten to 9-inch square on ungreased cookie sheet. Cut with sharp knife into 1-inch squares. Do not separate.

Bake at 325° for 15 to 20 minutes, or until light golden brown. Cool 10 minutes; recut squares. Roll in powdered sugar, if desired.
SWEET CRACKER COOKIES

Just right when you want something sweet, but not too sweet.

BAKE: 375°F for 10 to 15 minutes • MAKES: 42 two-inch squares

1 cup Occident or King Midas Flour  
1/2 cup Occident Whole Wheat Flour  
1/4 cup sugar  
1/2 teaspoon anise seed  
1/2 teaspoon salt  
1/2 cup soft butter  
1/4 cup milk

Combine all ingredients, mixing until can form into dough. Roll out on greased cookie sheet to a 14x10-inch rectangle. Cut into 2-inch squares. Sprinkle with sugar. Prick with fork. Bake at 375°F for 10 to 15 minutes, or until light golden brown. Remove cookie from edge as they brown. Continue to bake remainder.

Note: Cookie dough may be divided in half; roll each to a 10x8-inch rectangle. If your cookie sheet has sides so you can’t roll out dough, use bottom of sheet.

LEMON CREAM CHEESERS

Lemon flavored cheese cake in a bar cookie.

BAKE: 350°F for 30 to 35 minutes  
MAKES: 8 or 9-inch square pan

1/2 cup butter  
1 1/4 cups Occident or King Midas Flour  
1/2 cup quick-cooking rolled oats  
1/2 cup packed brown sugar  
1/4 teaspoon salt  
1 package (8 oz.) soft cream cheese  
1/3 cup sugar  
1 egg  
2 teaspoons grated lemon rind  
1 tablespoon lemon juice  
1/4 cup milk

Combine first five ingredients; mix until crumbly. Press half of mixture into bottom of ungreased 8 or 9-inch square pan.

Combine remaining ingredients; beat until smooth and creamy. Pour over crust. Top with remaining crumb mixture. Bake at 350°F for 30 to 35 minutes. Cool; cut into bars. Store in refrigerator.
**SWISS CHOCOLATE STICKS**
Delicate chocolate butter bars topped with a golden coconut crunch.

BAKE: 350° for 15 to 20 minutes • MAKES: 40 sticks

- 1/2 cup butter
- 3/4 cup sugar
- 1 egg
- 1 cup Occident or King Midas Flour

2 tablespoons cocoa
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup flaked coconut

Cream butter with 1/2 cup sugar. Blend in egg, flour, cocoa, baking powder and salt. Spread to a 12x9-inch rectangle on foil-lined cookie sheet. Brush with water. Combine 1/4 cup sugar and coconut; sprinkle over bars. Fold up sides of foil.

Bake at 350° for 15 to 20 minutes, or until coconut is golden brown. Cut into 3x1-inch strips immediately.

**ORANGE DREAM BARS**
A dream bar with an orange twist.

BAKE: 350° for 15 minutes and 20 to 25 minutes • MAKES: 9x9-inch pan

- 1 cup Occident or King Midas Flour
- 1/4 cup powdered sugar
- 1/2 cup butter
- 2 eggs
- 1 tablespoon grated orange rind

1/2 cup sugar
1/2 cup light corn syrup
2 tablespoons Occident or King Midas Flour
1/2 teaspoon baking powder

Mix first 3 ingredients together in small mixing bowl until crumbly. Press into bottom of greased 9x9-inch pan. Bake at 350° for 15 minutes.


*Orange Icing:*
Combine 1 cup powdered sugar, 1/2 teaspoon vanilla and 2 tablespoons butter. Add 1 to 2 tablespoons orange juice until of spreading consistency.
CRUNCHY FLAKETTES

Flaky butter pastry flipped over a brown sugar, coconut filling.

BAKE: 375° for 20 to 25 minutes • MAKES: 2 dozen

1 1/2 cups Occident or King Midas Flour 1/4 cup butter
1/2 teaspoon salt 2 tablespoons milk
1/4 cup shortening

TOPPING:
1/2 cup packed brown sugar 2 tablespoons soft butter
2 tablespoons flour 1/2 cup flaked coconut

Cut shortening and butter into flour and salt until particles are fine. Use lowest speed of mixer. Add milk; mix just until dough forms. Roll out on sheet of foil to 16x12-inch rectangle. Combine topping ingredients and sprinkle over half the dough. Fold uncovered half over filling. Transfer to ungreased cookie sheet. Brush with milk. Sprinkle with sugar.

Bake at 375° for 20 to 25 minutes, or until light golden brown. Cut into 2-inch square immediately.

PENUCHE TREASURES

A butterscotch brownie bakes on top of a coconut-brown sugar mixture.

BAKE: 350° for 20 to 25 minutes • MAKES: 13x9-inch pan

1/2 cup and 2 tablespoons butter 1 cup Occident or King Midas Flour
1 cup flaked coconut 1 teaspoon baking powder
1 1/3 cups packed brown sugar 1 teaspoon vanilla
1/2 cup butter 1/2 teaspoon salt
2 eggs

Melt 2 tablespoons butter in 13x9-inch pan. Sprinkle with coconut and 1/3 cup brown sugar. Melt 1/2 cup butter and 1 cup brown sugar in 2-qt. saucepan. Stir in remaining ingredients. Pour over coconut mixture.

OATMEAL CRUNCH

Sure to please the family are these crunchy brown sugar bars full of chocolate pieces and nuts.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

1 cup butter
1 1/3 cups Occident or King Midas Flour
1 cup packed brown sugar
1 1/2 cups quick-cooking rolled oats
1 teaspoon vanilla
1/2 cup chopped nuts
1/2 teaspoon salt
1/2 cup semi-sweet chocolate pieces
1/4 teaspoon soda

Cream butter with brown sugar, vanilla and salt. Stir in remaining ingredients. Press into bottom of ungreased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until golden brown. Cool; cut into bars. (For a crispier bar, bake in a 15x10-inch pan 20 to 25 minutes.) For frosting, sprinkle 1/2 cup chocolate pieces on hot bars. When soft, spread to frost.

PECAN CRISPS

Sweet crackery cookies coated with pecan-sugar mixture.

BAKE: 400° for 12 to 15 minutes • MAKES: 2 dozen

1/4 cup butter
1/4 cup finely chopped pecans
2 tablespoons shortening
1/2 teaspoon salt
1 cup Occident or King Midas Flour
2 to 3 tablespoons milk
1/4 cup sugar
1/2 teaspoon cinnamon

Cut butter and shortening into flour, 2 tablespoons sugar, pecans and salt until particles are fine. Add milk, stirring just until dough holds together.

Combine 2 tablespoons sugar and cinnamon. Sprinkle half on ungreased cookie sheet. Roll out dough on cookie sheet to 12x8-inch rectangle. Sprinkle with remaining cinnamon-sugar. Cut into 2-inch squares.

Bake at 400° for 12 to 15 minutes, or until light golden brown.
PEANUT BUTTER SQUARES

Chocolate filling peeks through a peanut butter cookie.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

1/2 cup shortening
1/2 cup peanut butter
1 cup packed brown sugar
1 egg
1 teaspoon soda
1 teaspoon salt
1 teaspoon vanilla
2 cups and 2 tablespoons Occident or King Midas Flour
1 cup chocolate sundae sauce
1/2 cup powdered sugar
1/2 cup quick-cooking rolled oats

Blend together shortening, peanut butter, brown sugar, egg, soda, salt and vanilla until light. Mix in 2 cups flour. Press 2/3 into bottom of greased 13x9-inch pan. Top with mixture of chocolate sauce, powdered sugar and 2 tablespoons flour. Add oats to remaining dough; crumble over filling.

Bake at 350° for 25 to 30 minutes. Cool; cut into squares. Sprinkle with powdered sugar, if desired.

LEMON CHEESE MELTS

Cream cheese, coconut and lemon rind add the twist to this Swedish butter bar.

BAKE: 350° for 25 to 30 minutes • MAKES: 13x9-inch pan

1 cup butter
1/3 cup (3-oz. pkg.) cream cheese
1 cup powdered sugar
1/4 teaspoon salt
1 teaspoon vanilla
1 egg
1 tablespoon grated lemon rind
2 cups Occident or King Midas Flour
1/2 cup flaked coconut

Soften butter with cream cheese and powdered sugar. Add remaining ingredients; beat well. Spread in greased 13x9-inch pan. Bake at 350° for 25 to 30 minutes, or until light golden brown. Cool 5 minutes; cut into 2-inch squares. Coat with powdered sugar.
MACAROON BETWEENS

A coconut filling bakes in between a rich, moist brownie and makes it taste like a candy bar.

BAKE: 350° for 30 to 35 minutes
MAKES: 8 or 9-inch square pan

1 1/3 cups flaked coconut
1/2 cup powdered sugar
1/4 teaspoon almond extract
1 egg white
1/4 cup butter
2 ounces unsweetened chocolate

1 cup sugar
1 egg yolk
1 egg
2/3 cup Occident or King Midas Flour
1/2 teaspoon baking powder
1/2 teaspoon salt

Combine coconut, powdered sugar, almond extract and 1 egg white. Set aside.

Melt butter with chocolate in saucepan. Blend in remaining ingredients. Spread half of batter in greased 8 or 9-inch square pan. Drop small spoonfuls of coconut mixture on top of batter. Top with remaining chocolate batter. Spread carefully to cover.

Bake at 350° for 25 to 35 minutes. If desired; sprinkle hot bars with 1/2 cup milk chocolate or semi-sweet chocolate pieces. When soft, spread to frost.

Check the oven and mind the minutes while baking.

Preheat the oven. Be sure it has reached the correct temperature before you place cookies in oven.

While baking, check product at minimum suggested time, then bake longer as needed. If two pan sizes are suggested in a recipe, the larger pan will bake a shorter time; while the smaller pan will require a longer baking time. Because oven temperatures do vary, it is possible you may need to bake the recipe a longer or shorter time than recommended.

Baking temperatures and times are developed for aluminum and stainless steel pans. If using a glass pan, lower the oven temperature 25°.
TEATIME PASTRIES

Flaky yeast bars that can be used as a cookie or a sweet roll. Just right for an afternoon coffee snack.

BAKE: 350° for 20 to 25 minutes • MAKES: 35 two-inch squares

| 1/2 cup sugar | 2 cups Occident or King Midas Flour |
| 1 packet dry yeast | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 2 tablespoons melted butter |
| 1/4 cup milk | 1/4 cup finely chopped nuts |
| 3/4 cup butter | 1 teaspoon cinnamon |

Combine 1/4 cup sugar, yeast, vanilla and milk. Cut butter into flour and salt. Add milk mixture; stir until dough forms. Roll out on greased cookie sheet to a 14x10-inch rectangle. Cut into 2-inch squares. Brush with melted butter. Sprinkle with mixture of 1/4 cup sugar, cinnamon and nuts.

Bake at 350° for 20 to 25 minutes, or until golden brown. Top warm cookies with tiny bits of jam. Frost. *(Suggestion: Remove cookies on outside as they reach a desired brownness.)*

Vanilla Glaze:

Combine 1/2 cup **powdered sugar**, 1 teaspoon **butter** and 1 tablespoon **milk**.

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Bake the easy way, using Occident/King Midas tested recipes.

Let your mixer work for you. Keep it on the kitchen counter so it will be ready to use. Use it for combining ingredients, beating, creaming, blending, mixing, stirring and cutting. Lowest speed is best for stirring and cutting shortenings into dry ingredients. Scrape the sides of the bowl occasionally for good blending.

Unless otherwise directed in a recipe, it is easier to cream, cut or blend butter with other ingredients if it is at room temperature.

**NOTE:** If you don’t have our “Quick-as-a-Mix” Method for Home Baked Cakes, send for your free copy today.
Just the type of a bar you want when you need a refreshing not so rich dessert. An assortment of these bars make an excellent buffet dessert. Cut into 3 or 4-inch squares and serve with whipped or ice cream. They make an easy family dessert or are delicious for a dessert party. Because fruit has a tendency to make the crust soggy, many are best the first day.

**SOUTHERN APRICOT LAYERS**

An apricot filling that reminds you of pecan pie.

BAKE: 350° for 15 minutes and 30 to 35 minutes

MAKES: 9x9-inch pan

- 3/4 cup cut dried apricot
- 1/2 cup butter
- 1 1/4 cups Occident or King Midas Flour
- 1/4 cup sugar
- 2 eggs
- 1 cup packed brown sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1/2 cup chopped nuts

Cover apricots with water; bring to a boil and cook 10 minutes. Drain. Cut butter into 1 cup flour and sugar in small mixing bowl until particles are fine (use low speed of mixer). Press into bottom of ungreased 9x9-inch pan. Bake at 350° for 15 minutes.

In small mixing bowl, beat together until foamy — eggs, brown sugar, 1/4 cup flour, baking powder, vanilla and salt. Stir in apricots and nuts. Spread over baked crust.

Bake 30 to 35 minutes, or until golden brown. Cool; cut into bars.
TANGY HAWAIIAN BARS

Pineapple and lemon go into these bars.

BAKE: 375° for 15 to 20 minutes and 25 to 30 minutes

MAKES: 13x9-inch pan

3/4 cup butter  1/2 teaspoon salt
1 1/2 cups Occident or King Midas Flour 1 can (1 lb. 4 oz.) pineapple pie filling
1/2 cup sugar 1 cup flaked coconut

Cut butter into flour, sugar and salt until particles are fine. Remove 2 tablespoons; press remainder into bottom of ungreased 13x9-inch pan. Bake at 375° for 15 to 20 minutes, or until light golden brown.

Spread pineapple filling over partially baked crust. Combine coconut with reserved crumbs. Sprinkle over pineapple. Bake 25 to 30 minutes, or until light golden brown. Cool; cut into bars.

BAVARIAN PASTRIES

A touch of the Old World! Flaky cream cheese bars with an apricot filling.

BAKE: 375° for 20 to 25 minutes • MAKES: 20 squares

1/3 cup (3-oz. pkg.) cream cheese 1/3 cup apricot or almond cake and
1/2 cup butter pastry filling
1 1/4 cups Occident or King Midas Flour

Cut cream cheese and butter into flour until dough forms. Roll out dough to 16x10-inch rectangle on floured cookie sheet. Spread half with filling. Fold other half over filling. Cut into 2-inch squares. Brush with milk; sprinkle with sugar.

Bake at 375° for 20 to 25 minutes, or until golden brown.

Substitute 1/2 cup prune cake and pastry filling for the apricot or almond.

Substitute 2 tablespoons apricot preserves for the cake and pastry filling.
LEMON GINGERS
Spicy bars complemented by a lemon filling.

BAKE: 375° for 15 minutes and 25 to 30 minutes
MAKES: 13x9-inch pan

3/4 cup shortening
2 cups Occident or King Midas Flour
3/4 cups sugar
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon soda
1/2 teaspoon ginger
1/4 teaspoon cloves
1 egg
2 tablespoons molasses
1 can (1 lb. 4 oz.) lemon filling

Cut shortening into dry ingredients until particles are fine. Set aside 1 cup. To remainder, add egg and molasses. Mix just until dough forms. Spread into bottom of greased 13x9-inch pan.

Bake at 375° for 15 minutes. Spread with lemon filling, then sprinkle with the reserved crumb mixture. Bake 25 to 30 minutes.

MERRY MINCERS
A layer of mincemeat makes this bar an excellent holiday dessert. Try it warm with a scoop of ice cream.

BAKE: 375° for 15 minutes and 25 to 30 minutes
MAKES: 13x9-inch pan

3/4 cup butter
3/4 cup sugar
1 egg
2 1/2 cups Occident or King Midas Flour
1 teaspoon baking powder
1 teaspoon vanilla
1/2 teaspoon salt
2 cups prepared mincemeat

Cream butter with sugar and egg. Blend in flour, baking powder, vanilla and salt until crumbly. Press 2/3 of mixture into bottom of ungreased 13x9-inch pan. Bake at 375° for 15 minutes.

Spread mincemeat over cookie base. Sprinkle with remaining crumbs. Bake 25 to 30 minutes, or until light golden brown.
LEMON PUFFS

Refreshing lemon filled sponge squares are rolled in powdered sugar.

BAKE: 350° for 20 to 25 minutes • MAKES: 2 dozen squares

3 eggs
2/3 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
3/4 cup Occident or King Midas Flour
1 can (1 lb. 4 oz.) lemon pie filling
powdered sugar
1 teaspoon grated lemon rind
3/4 cup Occident or King Midas Flour
1 can (1 lb. 4 oz.) lemon pie filling

Beat eggs, sugar, baking powder, salt and lemon rind until thick and ivory colored. Fold in flour. Spread in 13x9-inch pan, greased and floured on bottom.


(Tip: Cut, fill and roll puffs in powdered sugar just before serving.)

CHERRY STREUSEL BARS

Easy to make, yet so special are these colorful cherry bars with their streusel topping.

BAKE: 375° for 12 to 15 minutes and 25 to 30 minutes

MAKES: 13x9-inch pan

2 cups Occident or King Midas Flour
3/4 cup sugar
1/2 cup butter
1 can (1 lb. 4 oz.) cherry pie filling
1/2 cup coconut or chopped nuts

Cut butter into flour and sugar until particles are fine. Set aside 1 cup. Press remainder into bottom of greased 13x9-inch pan. Bake at 375° for 12 to 15 minutes, or until light golden brown.

Spread cherries over partially baked crust. Combine coconut with reserved flour-sugar mixture. Sprinkle over cherries. Bake 25 to 30 minutes, or until golden brown.
LEMON FILLERS

Lemon pie filling bakes between a butter crust.

BAKE: 375° for 15 minutes and 20 to 25 minutes
MAKES: 13x9-inch pan

1/2 cup butter
1/4 cup shortening
1/2 cup sugar
2 cups Occident or King Midas Flour
1/4 teaspoon salt.

Mix together all ingredients until particles are fine. Remove 1 cup. Press remainder into bottom of ungreased 13x9-inch pan.

Bake at 375° for 12 to 15 minutes. Spread Filling over partially baked crust. Sprinkle with reserved crumbs. Drizzle with Glaze. Bake 20 to 25 minutes, or until golden brown.

LEMON FILLING:

1 cup sugar
3 tablespoons Occident or King Midas Flour
2 slightly beaten eggs
3/4 cup water
1 tablespoon grated lemon rind
1/4 cup lemon juice
2 tablespoons butter

Combine sugar and flour in saucepan. Stir in remaining ingredients. Cook over medium high heat, stirring constantly, until very thick.

Glaze:

Combine 1/2 cup powdered sugar and 1 tablespoon cream or milk.

PECAN PIE BARS

Just like little pieces of pie and just the right size for this rich dessert.

BAKE: 350° for 15 minutes and 30 to 35 minutes
MAKES: 9x9-inch pan

1 cup and 1 tablespoon Occident or King Midas Flour
1/2 cup quick-cooking rolled oats
1/2 cup butter
3/4 cups packed brown sugar
3 eggs
3/4 cup light or dark corn syrup
1 cup broken pecans
1/4 teaspoon vanilla
1/4 teaspoon salt
Mix together 1 cup flour, oats, 1/4 cup brown sugar and butter until particles are fine. (With mixer, use low speed.) Press into greased 9x9-inch pan. Bake at 350° for 15 minutes.

Beat together eggs, syrup, pecans, vanilla, salt, 1/2 cup brown sugar and 1 tablespoon flour. Pour over partially baked crust. Bake 25 to 30 minutes.

**SOUTHERN RAISIN PECAN BARS**

Decrease pecans to 1/2 cup and add 1/2 cup chopped raisins.

**PINEAPPLE PECAN BARS**

Decrease pecans to 1/2 cup. Add 1/2 cup well drained crushed pineapple.

**SWEDISH FRUIT BARS**

Prunes, apple and raisins added to a can of apricot pie filling make up the Swedish filling.

**BAKE:** 375° for 15 to 20 minutes  •  **MAKES:** 13x9-inch pan

<table>
<thead>
<tr>
<th>3/4 cup butter</th>
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<tbody>
<tr>
<td>2 cups Occident or King Midas Flour</td>
<td>1/2 teaspoon cardamon, if desired</td>
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<tr>
<td>1 cup quick-cooking rolled oats</td>
<td>1/2 teaspoon cinnamon</td>
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<tr>
<td>1 cup packed brown sugar</td>
<td>1/4 teaspoon nutmeg</td>
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<tr>
<td>1/2 teaspoon salt</td>
<td>1 egg</td>
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Cut butter into dry ingredients until particles are fine. With mixer, use low speed. Set aside 2 cups for topping. To remainder — add egg, mixing until dough forms. Press into bottom of greased 13x9-inch pan. Bake at 375° for 15 minutes.


**Swedish Fruit Filling:**

Combine 1 can (1 lb. 4 oz.) **apricot pie filling**, 1/2 cup **raisins**, 1/2 cup cut **prunes**, 1 cup pared chopped **apple** and 2 teaspoons grated **lemon rind**.
APPLE QUICK PIE BARS

Apple pie and apple quick are combined in a bar which is topped with a tart lemon glaze.

BAKE: 400° for 15 minutes and 20 to 25 minutes

MAKES: 13x9-inch pan

1/2 cup shortening
1/3 cup and 2 tablespoons butter
2 cups Occident or King Midas Flour
1 teaspoon salt

2 to 3 tablespoons cream or milk
1 can (1 lb. 4 oz.) apple pie filling
1/2 cup quick-cooking rolled oats
1/4 cup brown sugar

Cut shortening and 1/3 cup butter into flour and salt until fine. Set aside 1 cup. To remainder add cream gradually while stirring lightly with a fork until dough is just moist enough to hold together. Form into a square. Flatten slightly; smooth edges. Roll out on floured surface to 13x9-inch rectangle. Place in bottom of ungreased 13x9-inch pan.

Bake at 400° for 15 minutes. Spread with apple pie filling. Combine oats, brown sugar and 2 tablespoons butter with reserved crumbs. Sprinkle over apples. Bake 20 to 25 minutes, or until golden brown. If desired, drizzle with Glaze while warm.

Lemon Glaze
Combine 1 tablespoon butter, 2 tablespoons lemon juice and 1/2 cup powdered sugar.

HIGH ALTITUDE BAKING

Recipes in this booklet are for use at sea level and up to 3,500 feet. Cookies generally require no change at higher altitudes. However, cake-type bars (“Quick as Mix” section) may need adjustment above 3,500 feet. Because ingredients vary for each recipe, suggested changes must be general. Sugar and/or leavening are usually decreased while flour and liquid are increased. Baking temperature is often increased 10 to 25°.

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<thead>
<tr>
<th>SUGAR</th>
<th>3,500 to 5,000 FEET</th>
<th>OVER 5,000 FEET</th>
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<tr>
<td>LIQUID</td>
<td>Increase 1 tbsp. for each cup</td>
<td>Increase 1 to 2 tbsp. for each cup</td>
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<tr>
<td>FLOUR</td>
<td>Increase 1/2 tbsp. for each cup</td>
<td>Increase 1/2 tbsp. for each cup</td>
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<tr>
<td>BAKING POWDER</td>
<td>Decrease 1/8 to 1/4 tsp. for each teaspoon.</td>
<td>Decrease 1/4 to 1/8 tsp. for each teaspoon.</td>
</tr>
<tr>
<td>SODA</td>
<td>Decrease 1/4 tsp. for each teaspoon.</td>
<td>Decrease 1/4 to 1/2 tsp. for each teaspoon.</td>
</tr>
</tbody>
</table>
FREEZING BAR COOKIES

All cookies in this book can be frozen. Bake them in your spare time for those extra busy days and unexpected guests.

If well packaged, cookies may be stored in the freezer up to 12 months. Freezing maintains the original quality; it does not improve it. Cool cookies completely before freezing.

Freezing containers:

Use glass jars, canisters, coffee and shortening cans with tight fitting covers sealed with masking tape. Cardboard boxes wrapped in foil or polyethylene (plastic) may be used, too. Cookies may be placed on foil lined cardboard or paper plates and wrapped in foil or slipped into a polyethylene bag. The cardboard or paper plate helps prevent breakage of cookies. Bar cookies may be frozen right in the pan. Wrap securely with freezer foil or use a polyethylene bag.

General hints:

If cardboard boxes are used, be sure they are wrapped in foil or plastic to prevent drying out. Cookies should never be placed next to cardboard because they will absorb a cardboard flavor.

Frosted cookies or those that may stick together should be layered between sheets of waxed paper. Frostings do not always freeze well, so you may prefer to frost when you use the cookies.

Different kinds of cookies should be frozen separately to prevent mingling of flavors.

For easy identification, label packages with kind and date.

Thawing bars:

Thin, crisp bars may be put on plate immediately or left in container 15 minutes.

Thicker bars are better thawed in container about 1 hour. Leaving them in wrapped container while thawing prevents moisture in the air from condensing on cold bars and making them soggy.