We are very happy to present our third booklet of Occident/King Midas Flour "Quick-As-A-Mix" cookie recipes. The excellent reception given to our first two collections inspired us to assemble this entirely new group of delicious "Quick-As-A-Mix" cookie recipes.

Unlike "117 Bar Cookie Recipes" and "120 Bar Cookie Recipes," this third collection includes a total variety of cookies. While several new bar cookie recipes have been included, you will also find drop cookies, candy-like cookies, a totally new type of rolled cookie (prepared without rolling or cutting) and a special section called Double-Quick Cookies.

All of the many different recipes have one thing in common: they are "Quick-As-A-Mix" to make. With this special Occident/King Midas method, all unnecessary mixing steps have been eliminated. As often as possible, a one step – one bowl mixing method has been employed. Each recipe is perfectly easy and each recipe yields perfect homemade-good results, every time. Time.

COOKIES ILLUSTRATED ON FRONT COVER

Jumbo Cookies  Butterscotch Slices
Refrigerator Roll-ups  Peanut Butter Filled Logs
Swedish Butter Strips  Brown Sugar Snaps
BAKING AIDS

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

MEASURING: 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.

ELECTRIC MIXER: 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.

FROSTING: Frostings tend to thicken as they stand; thin with a few drops 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. Unless otherwise directed in recipe, frost cookies after they are cooled.

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

CHOCOLATE: Melted squares of unsweetened chocolate may be substituted for envelopes of pre-melted chocolate.

MARGARINE: 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.

HOW TO MEASURE: 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.)
No other cookie enjoys the popularity of the bar cookie. For years a family favorite, this cookie is rapidly gaining acceptance as a dessert for company too. The popularity is well-deserved for bar cookies are both delicious and easy to prepare.

This first section of bar cookies is devoted to the varieties favored most by the young set such as peanut butter, chocolate, oatmeal, raisin, banana and chocolate chip. While intended primarily as a quick family treat, these tasty bar cookies often become company favorites too.

**HIDDEN CHOCOLATE BARS**

Chocolate pieces hide between oatmeal, brown sugar cookie layers.

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

| 3/4 cup butter                  | 1 1/2 cups Occident or King Midas Flour |
| 3/4 cup packed brown sugar     | 1 1/2 cups quick-cooking rolled oats   |
| 1 teaspoon vanilla             | 1 cup (6 oz.) semi-sweet chocolate pieces |
| 1/2 teaspoon salt              | 1/2 cup chopped nuts, if desired      |
| 1/4 teaspoon soda              |                                           |

Cream together butter, brown sugar, vanilla, salt and soda. Blend in flour and oats until particles are fine. Press half of mixture into bottom of greased 9x9-inch pan. Sprinkle with chocolate pieces and nuts, then the remaining crumb mixture. Press down lightly.

Bake at 350° for 25 to 30 minutes, or until light golden brown.
COCONUT-CHIP BARS

Chocolate chip cookies that are full of coconut are made the easy way – as a bar cookie.

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

1/2 cup butter 1/2 teaspoon soda
2/3 cup sugar 1/2 teaspoon salt
1 egg 1/2 cup semi-sweet chocolate pieces
1 cup Occident or King Midas Flour 1 cup cookie or flaked coconut
1 teaspoon vanilla

Blend butter with sugar and egg. Mix in remaining ingredients. Spread in greased 13x9-inch pan.

Bake at 375° for 15 to 20 minutes, or until light golden brown.

BANANA BRUNCH BARS

A baked-on topping makes these bars ready to eat when they come from the oven.

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

Combine in mixing bowl:

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

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

Bake at 350° for 30 to 35 minutes, or until top springs back when touched lightly in center.

Streusel Topping:
Combine 2/3 cup sugar, 1/3 cup Occident or King Midas Flour, 1/4 teaspoon nutmeg and 1/4 cup butter until particles are fine.

Tip: For thinner bars, bake in a 15x10-inch pan for 20 to 25 minutes.
PEANUT BUTTER FILLERS

Everything the kids like – chocolate in an oatmeal cookie that is filled with peanut butter.

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

3/4 cup butter
1 cup packed brown sugar
1 envelope pre-melted unsweetened chocolate
1/2 teaspoon salt
1/4 teaspoon soda

1 1/2 cups Occident or King Midas Flour
1 cup quick-cooking rolled oats
1 cup peanut butter
1 cup powdered sugar
1/2 cup chopped salted peanuts, if desired

Cream butter, brown sugar, chocolate, salt and soda. Blend in flour and oats until particles are fine. Press about 2/3 of mixture into bottom of ungreased 13x9-inch pan. Combine peanut butter and powdered sugar. Crumble over base in pan, then top with peanuts. Sprinkle with remaining crumb mixture.

Bake at 350° for 25 to 30 minutes.

S'MORE BARS

Oatmeal bars are topped with chocolate pieces and marshmallows.

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

1 cup Occident or King Midas Flour
1 cup quick-cooking rolled oats
1/2 cup butter
1/2 cup packed brown sugar

1/2 teaspoon salt
1/4 teaspoon soda
2 tablespoons milk or cream

Blend together all ingredients until crumbly. Press into bottom of greased 13x9-inch pan. Sprinkle with 1/2 cup semi-sweet chocolate pieces and 2 cups miniature marshmallows.

Bake at 350° for 25 minutes. Melt 1/2 cup chocolate pieces with 1 tablespoon shortening. Drizzle over marshmallows.

Test Kitchen Suggestion: The easy way to melt chocolate pieces is to place them in a small custard cup with the shortening, then set cup in pan of water and heat.
GERMAN SOUR CREAM BARS

An old-fashioned bar that really intrigues one as it bakes.

BAKE: 350° for 10 minutes and 25 to 30 minutes
MAKES: 13x9-inch pan

Base:
1 1/2 cups Occident or King Midas Flour
1/3 cup packed brown sugar
1/4 teaspoon salt
2/3 cup butter

Topping:
1 egg
1 cup dairy sour cream
1/4 cup sugar
1 teaspoon soda
1/4 teaspoon nutmeg
1/4 teaspoon salt
1 cup raisins

Combine Base ingredients until particles are fine. (With mixer use low speed.) Reserve 1/2 cup crumbs for top. Press remainder into bottom of ungreased 13x9-inch pan. Bake at 350° for 10 minutes.

Combine Topping ingredients. Pour over partially baked crust. Sprinkle with reserved crumbs. Bake 25 to 30 minutes, or until golden brown.

GERMAN APPLE BARS:
Add 2 cups pared, sliced apples to sour cream mixture. Bake 35 to 40 minutes or until apples are tender. (Good topped with whipped cream.)

CARAMEL BARS

A coconut-caramel mixture bakes on top of a butter cookie base.

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

Base:
1 1/2 cups Occident or King Midas Flour
1/3 cup powdered sugar
2/3 cup butter

Topping:
2 cups flaked coconut
2 tablespoons Occident or King Midas Flour
1/4 cup milk
2 tablespoons soft or melted butter
1/2 cup powdered sugar
1/2 cup caramel sundae topping

Blend together Base ingredients until particles are fine. (With mixer use low speed.) Press into bottom of ungreased 13x9-inch pan. Combine Topping ingredients. Spoon and spread carefully over base. Bake at 350° for 30 to 35 minutes, or until golden brown.
CITRUS SQUARES

Crisp little sugar squares that are full of lemon and orange flavor.

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

Combine in mixing bowl:

- 1 cup Occident or King Midas Flour
- 2/3 cup sugar
- 1 package (3 1/4 oz.) lemon pudding and pie filling mix
- 1/2 cup butter
- 1/2 teaspoon baking powder
- 1 egg
- 1 tablespoon grated orange peel

Beat at medium speed 1 minute. Crumble into greased 15x10-inch pan. (Mixture will spread to cover during baking.)

Bake at 350° for 15 to 20 minutes, or until light golden brown. Cool 5 minutes. Cut into small squares.

PEANUT BUTTER CANDY BARS

Tastes just like a favorite candy bar — crunchy on the bottom and on top, a layer of chocolate and peanut butter.

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

- 3/4 cup butter
- 2 cups quick-cooking rolled oats
- 1 1/4 cups Occident or King Midas Flour
- 1 cup packed brown sugar
- 1/2 cup peanut butter
- 1 cup (6 oz.) semi-sweet chocolate pieces
- 1/2 teaspoon soda
- 1/3 cup dark corn syrup
- 1 teaspoon vanilla
- 1 tablespoon salt

Melt butter in saucepan. Add remaining ingredients, except peanut butter and chocolate pieces. Press into greased 13x9-inch pan.

Bake at 375° for 20 to 25 minutes, or until light golden brown. (Do not overbake.) Spoon peanut butter over hot bars and sprinkle with chocolate pieces. When soft, spread to frost.

Tip: If you want a layer of peanut butter and a chocolate glaze on top, do this: Spread peanut butter over hot bars. Melt chocolate pieces with 2 tablespoons shortening over hot water. Drizzle over peanut butter.
MINT CHOCOLATE CREAMS
Delicately flavored chocolate brownies topped with fondant and a mint chocolate glaze. You'll like them as plain brownies with a chocolate frosting, too. (Omit the egg yolk.)

BAKE: 350° for 25 to 35 minutes • MAKES: 8 or 9-inch square pan

Combine in mixing bowl:

<table>
<thead>
<tr>
<th>1 cup sugar</th>
<th>1 egg yolk (reserve white)</th>
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</thead>
<tbody>
<tr>
<td>2/3 cup Occident or King Midas Flour</td>
<td>2 eggs</td>
</tr>
<tr>
<td>1/3 cup soft butter</td>
<td>1/2 teaspoon baking powder</td>
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<tr>
<td>2 tablespoons cocoa</td>
<td>1/4 teaspoon salt</td>
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Mock Fondant:
Combine 1 egg white with 2 to 2 1/2 cups powdered sugar and 1/2 teaspoon vanilla or peppermint extract until of spreading consistency.

Mint Glaze:
Melt over hot water 1/2 cup mint-flavored semi-sweet chocolate pieces and 1 tablespoon shortening.

OATMEAL-PEANUT BARS
Another cookie for the kids – oatmeal bars that are full of peanuts.

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

<table>
<thead>
<tr>
<th>3/4 cup shortening</th>
<th>1 egg</th>
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<tbody>
<tr>
<td>1 cup packed brown sugar</td>
<td>1 1/2 cups quick-cooking rolled oats</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
<td>1 cup Occident or King Midas Flour</td>
</tr>
<tr>
<td>1/2 teaspoon soda</td>
<td>1 1/2 cups Spanish salted peanuts</td>
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<td>1/2 teaspoon salt</td>
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Blend together the first 6 ingredients. Stir in remaining ingredients. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until light golden brown. (Do not overbake.)
SUGARPLUM BARS

Soft, moist and spicy “cake-type” bars which are perfect with a glass of milk.

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

Combine in mixing bowl:

- 1 cup Occident or King Midas Flour
- 2/3 cup sugar
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon cloves
- 1/4 cup shortening
- 1 egg
- 1/2 cup cut cooked prunes
- 2/3 cup prune juice or milk

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

Bake at 375° for 25 to 30 minutes, or until top springs back when touched lightly in center. Cool and frost.

Butter Rum Icing:
Blend together 1 1/2 cups powdered sugar, 2 tablespoons soft butter, 1/2 teaspoon rum flavoring, 1/8 teaspoon nutmeg and 1 to 2 tablespoons milk until smooth and of spreading consistency.

CHOCOLATE 'NANA BARS

Chocolate and bananas in a cake bar. Frost with Chocolate Frosting page 15. It will take a double recipe.

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

Combine in mixing bowl:

- 1 1/2 cups Occident or King Midas Flour
- 1 1/4 cups sugar
- 2 envelopes pre-melted unsweetened chocolate
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup shortening
- 2 eggs
- 1 large very ripe banana, sliced
- 1/2 cup milk
- 1/2 cup chopped nuts, if desired

Beat at medium speed 2 minutes. Spread in greased 15x10-inch pan.

Bake at 350° for 25 to 30 minutes, or until top springs back when touched lightly in center.
SUNDAE BROWNIES

Chocolate syrup makes the brownies extra fudgy and flavorful. This recipe makes lots of brownies too.

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

Combine in mixing bowl:

1 cup Occident or King Midas Flour  2/3 cup shortening
1 cup sugar  3 eggs
1 teaspoon salt  1 cup chocolate syrup*
1 teaspoon vanilla  3/4 cup chopped nuts, if desired
1/2 teaspoon baking powder

Beat at medium speed 1 minute. Spread in greased 15x10-inch pan.

Bake at 350° for 25 to 30 minutes.

Chocolate Sundae Frosting:
Combine 1/2 cup chocolate syrup (remainder of 16-oz. can), 2 tablespoons soft butter, 1 1/2 cups powdered sugar and 1/2 teaspoon vanilla. If necessary, add milk until of spreading consistency.

*It takes a 16-oz. can for the brownies and the frosting.

BUTTERSCOTCH BETWEENS

Condensed milk and butterscotch morsels give this bar a different taste.

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

3/4 cup butter  1 1/3 cups (15-oz. can) sweetened condensed milk
1 cup packed brown sugar  1 cup (6 oz.) butterscotch pieces
1/2 teaspoon salt  1 cup quick-cooking rolled oats
1 1/2 cups Occident or King Midas Flour  1 cup coconut or chopped nuts

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. Heat condensed milk in saucepan. Stir in butterscotch pieces and coconut. Spread over mixture in pan. Sprinkle with remaining crumbs; press down lightly.

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

Delectable – the chocolate fudge and sugar cookie flavor combination will please all tasters.

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

3/4 cup soft butter
3/4 cup sugar
1/2 teaspoon salt
2 cups Occident or King Midas Flour

Combine butter, sugar, salt and flour. Beat on low speed of mixer until particles are fine. Press 2/3 of mixture firmly into bottom of ungreased 13x9-inch pan.

1 1/3 cups (15-oz. can) sweetened condensed milk
1 cup (6 oz.) semi-sweet chocolate pieces
1/2 cup chopped nuts


Bake at 375° for 25 to 30 minutes, or until light golden brown.

SPANISH CHIP BARS

Crunchy peanut bars that are full of chocolate pieces.

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

3/4 cup shortening
1 cup packed brown sugar
1 egg
1/2 teaspoon salt
1/2 teaspoon soda
1 cup Occident or King Midas Flour
2 cups corn flakes
1 cup Spanish salted peanuts
1 cup (6 oz.) semi-sweet chocolate pieces

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

Bake at 350° for 20 to 25 minutes, or until light golden brown. (Do not overbake.) Cool 5 minutes; cut into bars.
COBBLESTONE BLONDE BROWNIES

Toasty marshmallows and nuts top a blonde brownie.

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

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<tr>
<th>Ingredients</th>
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<tr>
<td>1/2 cup butter</td>
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<tr>
<td>1 1/2 cups packed brown sugar</td>
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<tr>
<td>2 eggs</td>
</tr>
<tr>
<td>1 1/2 cups Occident or King Midas Flour</td>
</tr>
<tr>
<td>1 teaspoon vanilla</td>
</tr>
<tr>
<td>1/2 teaspoon baking powder</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>1/2 cup chopped nuts or coconut</td>
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<tr>
<td>1 cup miniature marshmallows</td>
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</table>


Bake at 350° for 25 to 30 minutes.

TOASTY COCONUT BARS

Brown sugar butter bars that are toasty with coconut.

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

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tr>
<td>3/4 cup butter</td>
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<tr>
<td>1/2 cup packed brown sugar</td>
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<tr>
<td>1/4 cup powdered sugar</td>
</tr>
<tr>
<td>1/2 teaspoon maple flavoring</td>
</tr>
<tr>
<td>1 1/2 cups Occident or King Midas Flour</td>
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<tr>
<td>1 cup flaked coconut</td>
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Bake at 350° for 25 to 30 minutes, or until coconut is golden brown. Cut into squares while warm.

TOASTY CHIP BARS:
Add 1/2 cup semi-sweet chocolate pieces with flour.

NUTTY BARS:
Substitute 3/4 cup almond slices or chopped pecans for the coconut.

CHOCOLATE FROSTIES:
Sprinkle hot bars with 1 cup (6 oz.) semi-sweet or milk chocolate pieces. When soft, spread to frost.
CHOCOLATE CHIP SOFTIES

Soft chocolate chip sour cream cookies which taste extra good with a browned butter frosting.

BAKE: 375° for 25 to 30 minutes • MAKES: 15x10-inch pan

Combine in mixing bowl:

- 2 cups Occident or King Midas Flour
- 1/2 cup soft butter
- 1 cup packed brown sugar
- 2 eggs
- 1 cup dairy sour cream
- 1 teaspoon vanilla
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup (6 oz.) semi-sweet chocolate pieces
- 1/2 cup chopped nuts

Beat at medium speed 1 minute. Spread in greased 15x10-inch pan.

Bake at 375° for 25 to 30 minutes, or until top springs back when touched lightly. Frost.

Browned Butter Frosting:
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.

BROWNIE DOUBLE-UPS

Fudgy brownie bakes on top of a brown sugar base.

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

Combine the first 3 ingredients until crumbly. (With mixer use low speed.) Press into bottom of 9x9-inch pan.

(continued)
Melt shortening with chocolate and sugar in 2-quart saucepan. Stir in remaining ingredients. Pour over mixture in pan.

Bake at 350° for 30 to 35 minutes. Cool. Frost, if desired.

**Chocolate Frosting:**
Melt together in saucepan 1 tablespoon butter, 1 tablespoon milk and 1 ounce unsweetened chocolate. Stir in 1 cup powdered sugar. If necessary, thin with additional milk.

**BURNT SUGAR BARS**

An old fashioned “cake-type” bar made by the “Quick-As-A-Mix” method.

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

Combine in mixing bowl:

- 1 1/2 cups Occident or King Midas Flour
- 3/4 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/3 cup shortening
- 1/3 cup carmelized sugar*
- 2 eggs
- 1/2 cup milk

Beat at medium speed 2 minutes. Turn into greased 15x10-inch pan.

Bake at 350° for 20 to 25 minutes, or until top springs back when touched lightly in center. Cool and frost. Sprinkle generously with finely chopped peanuts.

* To carmelize sugar, melt 1/2 cup sugar in heavy skillet over low heat. When completely melted and dark brown remove from heat. Add 1/2 cup hot water very slowly. Return to heat; stir until all sugar is completely remelted and smooth.

**Caramel Frosting:**
Combine in mixing bowl 2 tablespoons of the caramel syrup, 2 tablespoons butter, 2 tablespoons milk and 2 cups powdered sugar. Beat until smooth, adding more milk if necessary.

**Note:** For a thicker cake bar, use a 13x9-inch pan. Bake 25 to 30 minutes.
Butterscotch Brownies

Applesauce makes this butterscotch cake-like bar extra moist.

Bake: 350° for 30 to 35 minutes • Makes: 9x9-inch pan

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1/2 cup butter</td>
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<tr>
<td>1/2 cup butterscotch pieces</td>
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</tr>
<tr>
<td>1 cup packed brown sugar</td>
<td></td>
</tr>
<tr>
<td>1 cup Occident or King Midas Flour</td>
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<tr>
<td>1 teaspoon vanilla</td>
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<td>1/4 teaspoon soda</td>
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<tr>
<td>2 eggs</td>
<td></td>
</tr>
<tr>
<td>1/2 cup sweetened applesauce</td>
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</table>

Melt butter, butterscotch pieces and brown sugar in 2-quart saucepan. Stir in remaining ingredients. Spread in a greased 9x9-inch pan. Sprinkle with 1/2 cup butterscotch pieces and 1/4 cup chopped nuts.

Bake at 350° for 30 to 35 minutes, or until top springs back when touched lightly in center.

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PAN SIZES: 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

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

MELTING CHOCOLATE PIECES: Always use a vegetable shortening when melting semi-sweet chocolate pieces with a small amount of shortening. The water in butter causes the chocolate pieces to solidify.

CHOCOLATE SUBSTITUTIONS: Mint chocolate pieces can be substituted for whole semi-sweet chocolate pieces. If you like, butterscotch pieces can be used. Do not use the milk chocolate flavored pieces unless they are going to be melted. They can become very hard during baking.
In this section, we have a group of bar cookies which are a little more unusual in flavor and appearance than are those in the Family Bar section.

Increasingly, bar cookies are becoming a smart company dessert. A pan of bar cookies will serve generously a group of 10 to 12 people. Many are excellent topped with ice cream or whipped cream. An assortment of bars makes an easy dessert for a buffet dinner. And they add just the right touch to the end of an informal meal.

Incidentally, the recipes in this section are equally appropriate for a bring-along dessert for pot-luck dinners, church socials or picnics. Simply prepare and carry them in the same pan. Bar cookies are always a welcome addition to any meal, anywhere.

LEMON CHEWSIES

Moist and chewy bars glazed with a lemon icing.

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

1/2 cup butter 1 teaspoon grated lemon peel
1 cup packed brown sugar 1 1/2 cups Occident or King Midas Flour
1 teaspoon salt 1 cup quick-cooking rolled oats
1/2 teaspoon soda 1 1/3 cups (15-oz. can) sweetened condensed milk

Cream together butter, brown sugar, salt and soda. Blend in remaining ingredients. Spread in greased 15x10-inch pan.

Bake at 350° for 20 to 25 minutes, or until light golden brown. Frost hot.

Lemon Icing:
Combine 1 cup powdered sugar, 2 tablespoons lemon juice and 1 tablespoon soft butter.
CEREAL "SNACK-EMS"

A great treat, and a cereal-peanut combination makes this snack inexpensive to make.

BAKE: 325° for 20 minutes and 30 to 35 minutes
MAKES: 13x9-inch pan

1/2 cup butter  1 1/2 cups bite-size shredded corn cereal
1 1/2 cups Spanish salted peanuts  1 cup sugar
2 egg whites

1 teaspoon vanilla  1 cup sugar  1/2 cup Occident or King Midas Flour

Combine butter, cereal and peanuts in 13x9-inch pan. Toast in 325° oven 20 minutes; stir once.

Beat egg whites and vanilla until foamy. Add sugar gradually, beating until stiff. Fold in flour, then the cereal-peanut mixture carefully. Spread in the 13x9-inch pan.

Bake at 325° for 30 to 35 minutes, or until golden brown. Loosen edges and turn out onto cookie sheet. Cool. To serve, break into pieces.

COCONUT CHEWS:
Substitute 14 oz. (about 4 cups) flaked coconut for the cereal and peanuts. Add 1/2 teaspoon salt. Cut into squares while warm.

SOUTHERN LEMON BARS

These tangy refreshing bars make an excellent summer dessert.

BAKE: 375° for 12 to 15 minutes and 25 to 30 minutes
MAKES: 9x9-inch pan

1 1/4 cups Occident or King Midas Flour  1/2 cup light corn syrup
1/2 cup butter  2 tablespoons Occident or King Midas Flour
1/4 cup sugar  1/2 teaspoon baking powder
2 eggs  1 tablespoon grated lemon peel
3/4 cup sugar  3 tablespoons lemon juice

Combine first 3 ingredients until particles are fine. (With mixer use low speed.) Press into bottom of ungreased 9x9-inch pan. Bake at 375° for 12 to 15 minutes, or until light golden brown.

Beat remaining ingredients together until well blended. Pour over partially baked crust. Bake 25 to 30 minutes, or until light golden brown on edges.
PASTEL PARTY "SPRITZ"

When you want a real delicate "spritz" this is the recipe. You don't need a cookie press to make them.

BAKE: 350° for 15 to 20 minutes • MAKES: about 8 dozen

1 cup butter                        1/4 teaspoon almond or mint flavoring
1/3 cup (3 oz.) cream cheese        1/8 teaspoon food coloring
1 cup powdered sugar                1/4 teaspoon salt
1 egg                               2 1/4 cups Occident or King Midas Flour

Cream together all ingredients, except flour. Blend in flour. Divide dough in half. Spread each half with floured fingers or spatula to a 12x10-inch rectangle on ungreased cookie sheet. Run floured fork tines over top to make "spritz" marks. Sprinkle with colored sugars or decorets, if desired.

Bake at 350° for 15 to 20 minutes, or until delicately browned on the edges. Cut immediately into 3x1-inch sticks. Remove from cookie sheet.

Note: This dough can be used in a cookie press or gun. Bake cookies at 375° for 8 to 10 minutes.

LEMON ANISE "SPRITZ":

Use 3 drops yellow food coloring and add 2 teaspoons grated lemon peel and 1 teaspoon aniseed.

COCO-SCOTCH SWEETS

Rich candy-like bars with a butterscotch flavor. If you prefer, chocolate pieces may be substituted.

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

1/2 cup butter                      1 1/2 cups flaked coconut
1 cup Occident or King Midas Flour 1/2 cup packed brown sugar
1 cup quick-cooking rolled oats     1 cup (6 oz.) butterscotch pieces
1 teaspoon baking powder            1 1/3 cups (15-oz. can) sweetened condensed milk

Melt butter in 13x9-inch pan. Combine the next 6 ingredients. Sprinkle evenly into pan. Drizzle condensed milk evenly over mixture. (Be sure milk covers all the dry ingredients.)

Bake at 350° for 35 to 40 minutes, or until light golden brown.
GRASSHOPPER BARS

Try these when you want something colorful and something a little different for a party dessert.

BAKE: 325° for 25 to 30 minutes • MAKES: 13x9-inch pan

3/4 cup butter
3/4 cup powdered sugar
1 tablespoon cream
1/2 teaspoon baking powder

Blend together all ingredients, except flour. Mix in flour. Spread dough in bottom of ungreased 13x9-inch pan. Bake at 325° for 25 to 30 minutes, or until delicately browned. Cool slightly; fill and frost.

Mint Filling & Frosting:
Soften together 1/4 cup butter and 1/3 cup (3 oz.) cream cheese. Blend in 4 cups powdered sugar, 1/4 teaspoon salt, 1/4 teaspoon mint flavoring and 3 to 4 tablespoons light cream until of spreading consistency. Spread all but 1/2 cup frosting over cookie base. To remainder, add a few drops green food coloring and milk* until the consistency of a glaze. Cover white filling with glaze.

*One tablespoon creme de menthe syrup may be substituted for the food coloring and mint in the cookie. Use 1 to 2 tablespoons for coloring and milk in glaze.

DANISH CHOCOLATE BARS

A double chocolate treat is the chocolate sundae sauce hiding under the chocolate bar. Makes an excellent dessert topped with a scoop of whipped cream or ice cream.

BAKE: 375° for 12 minutes and 30 to 35 minutes
MAKES: 13x9-inch pan

Base:

1 1/2 cups Occident or King Midas Flour
1/3 cup shortening
1/4 cup butter
1 teaspoon salt
1 1/2 tablespoons water
1 cup fudge sundae topping or syrup

(continued)
Brownie:

- 1 cup Occident or King Midas Flour
- 3/4 cup sugar
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1/3 cup shortening
- 1 egg
- 1 envelope pre-melted unsweetened chocolate
- 2/3 cup milk

Combine first 5 ingredients in small mixing bowl. Mix at lowest speed of mixer until particles are fine. Press into bottom of ungreased 13x9-inch pan. Bake at 375° for 12 minutes. Drizzle with fudge topping.

Combine Brownie ingredients in the mixing bowl. Beat at medium speed 2 minutes. Pour over fudge topping.

Bake 30 to 35 minutes, or until top springs back when touched lightly in center. Cool. Sprinkle with powdered sugar or frost with Chocolate Frosting, page 15.

**PRIZE BUTTER BARS**

*Something new in bar cookies – A butterscotch-coconut filling bakes on top of butter cookies.*

BAKE: 375° for 5 minutes and 25 to 30 minutes
MAKES: 13x9-inch pan

- 3/4 cup butter
- 1/2 cup sugar
- 2 cups Occident or King Midas Flour
- 1/2 teaspoon vanilla
- 1/4 teaspoon salt
- 1/3 cup (3 oz.) cream cheese
- 1/4 cup butter
- 3/4 cup packed brown sugar
- 1 cup coconut or chopped nuts

Beat together the first 5 ingredients until particles are fine. (With mixer use low speed.) Press all but 1 cup firmly into bottom of ungreased 13x9-inch pan.

Combine remaining ingredients; beat well. Spoon here and there over mixture in pan.

Bake at 375° for 5 minutes. Spread topping to cover. Sprinkle with remaining crumbs.

Bake 25 to 30 minutes, or until light golden brown.
CANDY BAR COOKIES

A butter cookie bar which you can top with any of the luscious candy toppings given below. You'll like the sweet top with the crunchy base.

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

1 1/4 cups Occident or King Midas Flour  
1/3 cup powdered sugar  
1/2 cup butter  
1/4 teaspoon salt

Combine ingredients in small mixing bowl. Mix on lowest speed of mixer until particles are fine. Press into bottom of ungreased 9x9-inch pan.

Bake at 375° for 15 to 20 minutes, or until light golden brown. Prepare a Candy Topping below. Spread over warm cookie base. Let set until firm. (For faster setting of Topping, place in refrigerator.) To serve, cut into small squares or bars.

CANDY TOPPINGS:

PEANUT-DATE CREAMS

1/2 cup peanut butter  
2 tablespoons soft butter  
1 cup cut soft dates  
1 cup powdered sugar  
2 tablespoons milk

Blend all ingredients together. Spread over baked base. Frost.

Chocolate Glaze:
Melt together 1/4 cup semi-sweet chocolate pieces, 1 tablespoon butter and 2 tablespoons milk. Stir in 1/2 cup powdered sugar.

CARNIVAL BARS

1 cup (6 oz.) semi-sweet chocolate pieces  
1/4 cup corn syrup  
1/2 cup peanut butter  
2 tablespoons shortening  
1 cup salted peanuts  
1 1/2 cups colored miniature marshmallows

Melt together over hot water chocolate pieces, syrup, peanut butter and shortening. Mix well. Cool slightly. Stir in peanuts and marshmallows, using as few strokes as possible. Spread over baked base.
BUTTERSCOTCH CREAM BARS

1/2 cup corn syrup  1 cup (6 oz.) butterscotch pieces
1/2 cup packed brown sugar  1/2 cup chopped nuts
1/2 cup peanut butter  1 cup miniature marshmallows

Bring to a full boil in saucepan syrup and brown sugar. Stir in peanut butter and butterscotch pieces, then add nuts and marshmallows, using as few strokes as possible. Spread over baked base.

MINT PATTY BARS

12 to 15 chocolate covered mint patties

Place mint patties on hot bars. Set in oven a few minutes. Spread to cover.

MARSHMALLOW TOPPERS

1/4 cup butter  1 1/2 cups salted peanuts
3 cups miniature marshmallows  1 1/2 cups bite-size shredded corn cereal

Melt butter in saucepan. Add marshmallows. Cook, stirring constantly, until marshmallows are melted. Stir in peanuts and cereal. Spread over baked base.

CHOCOLATE 'MALLOW CRISP BARS

1/4 cup butter  1 cup semi-sweet or milk chocolate pieces
2 tablespoons corn syrup  1 1/2 cups rice crispy cereal
3 cups miniature marshmallows  1/2 cup chopped cashews, peanuts or other nuts


MILK CHOCOLATE CANDY BARS

1 cup (6 oz.) milk chocolate pieces  1/2 cup chopped nuts
2 tablespoons shortening  1 1/2 cups miniature marshmallows

Melt chocolate pieces with shortening in small saucepan over low heat. Stir in nuts and marshmallows, using as few strokes as possible. Spread over baked base.

(continued)
COCONUT MARZIPAN BARS
(Variation: Candy Bar Cookies, page 22)

2 1/3 cups (7 oz.) flaked coconut
1 package (3 oz.) fruit-flavored gelatin
(reserve 1 tablespoon for frosting)
2/3 cup sweetened condensed milk

Combine all ingredients. Spread over baked base. Frost.

Strawberry Glaze
Combine 1 cup powdered sugar, reserved gelatin, 1 tablespoon melted butter
and 1 to 2 tablespoons milk until smooth and the consistency of a glaze.

SUGAR PIE BARS
Delicious little pieces of pie in a bar cookie.

BAKE: 375° for 10 minutes and 25 to 30 minutes
MAKES: 13x9-inch pan

Base:
1/2 cup butter
1/3 cup sugar
1 1/2 cups Occident or King Midas Flour

Filling:
1/2 cup soft butter
1 cup packed brown sugar
1/2 cup sugar
2 tablespoons Occident or
King Midas Flour
3 eggs
3/4 cup chopped walnuts
1/4 cup milk
1 teaspoon vanilla

Base: Cream together butter and sugar. Blend in flour until particles are fine.
Press into bottom of ungreased 13x9-inch pan. Bake at 375° for 10 minutes,
or until light golden brown.

Filling: Blend thoroughly butter and sugars. Beat in remaining ingredients
until fluffy and light. Pour over partially baked base.

Bake 25 to 30 minutes, or until golden brown.

Dessert Party Suggestion: Cut in 3-inch squares. Serve topped with whipped
cream or ice cream. Serves 12.
MINT PUFFIES

A chocolate meringue topping makes this cookie special. If you like, fold a half cup of unmelted chocolate pieces into meringue with the nuts and melted chocolate.

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

| 1/2 cup semi-sweet chocolate mint pieces | 1/2 cup sugar |
| 2 eggs, separated | 1/2 teaspoon baking powder |
| 1 cup sugar | 1/2 teaspoon salt |
| 1 1/2 cups Occident or King Midas Flour | 3/4 cup chopped pecans or walnuts |
| 1/2 cup butter | |

Melt chocolate pieces over hot water. Beat egg whites in small mixing bowl until foamy. Gradually add 1 cup sugar; continue to beat until very stiff peaks form when beaters are raised.

Combine egg yolks with next 6 ingredients in large mixer bowl; mix until particles are fine. (With mixer use low speed.) Press into bottom of ungreased 13x9-inch pan.

Fold melted chocolate and nuts into meringue mixture. Spread over mixture in pan.

Bake at 350° for 30 minutes. Cut warm with sharp knife into squares.

CRANBERRY CHEWS

Chinese chews that are tart with cranberries. Good as a dessert topped with whipped cream or ice cream. If you want dessert for 12, bake bars in a 13x9-inch pan for 25 to 30 minutes.

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

| 2 eggs | 1/2 teaspoon salt |
| 3/4 cup sugar | 3/4 cup Occident or King Midas Flour |
| 1 teaspoon vanilla | 1 cup fresh or frozen cranberries* |
| 1/2 teaspoon baking powder | 1/2 cup chopped nuts |

Beat eggs, sugar, vanilla, baking powder and salt until thick and ivory colored. Fold in flour, cranberries and nuts. Spread in a greased 9x9-inch pan.

Bake at 350° for 30 to 35 minutes, or until light golden brown. To serve, cut into small squares and roll in powdered or granulated sugar.

*Cranberries may be halved for a better distribution of the berries.
LEMON PECAN BARS

The lemon frosting soaks into these rich cake bars.

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 cup sugar  
2 eggs  
1/2 cup dairy sour cream

1 teaspoon baking powder  
1/2 teaspoon baking powder  
1/2 teaspoon soda  
1/2 teaspoon soda  
1 tablespoon salt  
1 tablespoon grated lemon peel  
1/2 cup chopped pecans

Beat at medium speed 1 minute. Spread in greased 13x9-inch pan.

Bake at 350° for 25 to 30 minutes, or until top springs back when touched lightly in center. Frost hot.

Lemon Frosting:
Combine 2 tablespoons soft butter, 1 1/2 cups powdered sugar and 2 tablespoons lemon juice. Beat until smooth.

LEMON MERINGUES

Lemon, jelly and pecans combine to give these meringue-topped bars a special flavor.

BAKE: 350° for 10 minutes and 25 to 30 minutes  
MAKES: 13x9-inch pan

1/2 cup butter  
1/2 cup powdered sugar  
2 eggs, separated  
1 1/3 cups Occident or King Midas Flour  
1/3 cup red jelly

2 teaspoons grated lemon peel  
1 tablespoon lemon juice  
1 cup sugar  
1/2 cup chopped pecans


Beat egg whites and lemon juice until foamy. Add sugar gradually; continue beating until very stiff. Fold in lemon peel and pecans.

Bake 25 to 30 minutes.
SWEDISH CARAMEL BARS

Little squares of cookie that are rich with brown sugar and butter. The perfect complement is a browned butter icing.

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

<table>
<thead>
<tr>
<th>3/4 cup butter</th>
<th>1 teaspoon vanilla</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3 cup packed brown sugar</td>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>1 egg</td>
<td>2 cups Occident or King Midas Flour</td>
</tr>
</tbody>
</table>

Cream together all ingredients except flour. Blend in flour. Press into greased 15x10-inch pan. Bake at 350° for 15 to 20 minutes, or until light golden brown. Frost warm.

Browned Butter Icing:
Brown 3 tablespoons butter in small saucepan. Blend in 2 cups powdered sugar and 1/2 teaspoon vanilla. Add 2 to 3 tablespoons milk, beating until smooth and of spreading consistency.

EASY FUDGE TOPPERS

These two-tone bars are delightfully delicious. An extra easy fudge topping bakes on a Swedish butter cookie.

BAKE: 375° for 10 minutes and 25 minutes • MAKES: 13x9-inch pan

<table>
<thead>
<tr>
<th>1 1/2 cups Occident or King Midas Flour</th>
<th>1 1/3 cups (15-oz. can) sweetened condensed milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 cup butter</td>
<td>1 cup (6 oz.) milk or semi-sweet chocolate pieces</td>
</tr>
<tr>
<td>1/3 cup powdered sugar</td>
<td>1/2 cup almond slices, other chopped nuts or coconut</td>
</tr>
<tr>
<td>1/2 teaspoon vanilla</td>
<td></td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
<td></td>
</tr>
</tbody>
</table>

Combine flour, butter, powdered sugar, vanilla and salt in mixing bowl. Beat at low speed of mixer until particles are fine. Press into bottom of ungreased 13x9-inch pan. Bake at 375° for 10 minutes.

**TOFFEE BARS**

Oatmeal, brown sugar and butter combine to make this cookie taste like a candy bar.

BAKE: 350° for 15 minutes and 5 minutes  
MAKES: 13x9-inch pan

- 1 cup Occident or King Midas Flour
- 1 cup quick-cooking rolled oats
- 1/2 cup butter
- 1/2 cup packed brown sugar
- 1 teaspoon baking powder
- 1/2 cup almond slices

*Topping:*
- 3/4 cup packed brown sugar
- 1 tablespoon corn syrup
- 2/3 cup butter

Combine first 5 ingredients. Mix on low speed of mixer until particles are fine. Press into greased 13x9-inch pan. Sprinkle with almond slices. Bake at 350° for 15 minutes, or until light brown.

Boil together Topping ingredients 3 minutes. Pour over partially baked base. Bake 5 minutes.

**SWEDISH ALMOND CREAMS:**

Omit Topping. Combine in small saucepan 1/2 cup sugar, 1/4 cup cream, 1 tablespoon flour and 1/2 cup butter; boil 2 minutes. Pour over partially baked base. Bake 5 minutes.

**SWEET LAYER BARS**

"Gooey" and rich – a bar that will always make a hit on a cookie tray.

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

- 1/2 cup butter
- 1 1/2 cups Occident or King Midas Flour
- 2 cups rice crispy cereal
- 3/4 cup packed brown sugar
- 1 teaspoon baking powder
- 1 cup (6 oz.) semi-sweet chocolate pieces
- 1 1/3 cups (15-oz. can) sweetened condensed milk

Melt butter in 13x9-inch pan. Combine flour, cereal, brown sugar, baking powder and chocolate pieces. Sprinkle evenly in pan. Drizzle condensed milk evenly over mixture to completely cover.

Bake at 350° for 35 to 40 minutes, or until golden brown. Cool; cut into squares.
CHOCOLATE SPLITS

Chocolate frosting bakes between butterscotch cookies.

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

1 cup (6 oz.) semi-sweet chocolate pieces
2 tablespoons shortening
1/2 cup powdered sugar
1/2 cup finely chopped nuts

3/4 cup butter
2/3 cup packed brown sugar
1/2 teaspoon salt
1 teaspoon vanilla
2 cups Occident or King Midas Flour

Melt chocolate pieces with shortening over hot water. Stir in powdered sugar and nuts. Set aside.

Cream together butter, brown sugar, salt and vanilla. Blend in flour until crumbly. Press about half of mixture into bottom of ungreased 13x9-inch pan. Spread carefully with chocolate mixture. Crumble remaining mixture over chocolate. Press down.

Bake at 350° for 25 to 30 minutes, or until light golden brown.

CHRISTMAS CONFETTI "SPRITZ"

Tiny colorful sugar decorets add a Christmas touch to these easy-to-make "spritz". For other times of the year use pastel decorets.

BAKE: 350° for 15 to 20 minutes • MAKES: about 3 dozen

1/2 cup butter
1/3 cup sugar
1 tablespoon cream or 2 egg yolks
1/2 teaspoon vanilla

1/4 teaspoon salt
1 cup Occident or King Midas Flour
3 tablespoons sugar decorets (assorted or plain colors)

Blend together butter, sugar, cream, vanilla and salt. Stir in flour and decorets.

Spread on ungreased cookie sheet with floured fingers or spatula to a 12x10-inch rectangle. Run floured fork tines over top to make "spritz" marks.

Bake at 350° for 15 to 20 minutes, or until delicately browned on edges. Cut immediately into 3x1-inch sticks. Remove from cookie sheet.
CHOCOLATE SNACKER BARS

Chocolate meringue coats toasty nuts – an easy and fun holiday snack.

BAKE: 325° for 20 minutes and 30 to 35 minutes
MAKES: 13x9-inch pan

1/2 cup butter
2 1/2 cups nuts (walnut halves, almonds or other nuts)*
1/2 teaspoon salt
1/2 cup semi-sweet chocolate pieces

2 egg whites
1 teaspoon vanilla
1 cup sugar
1/2 cup Occident or King Midas Flour

Combine butter, nuts and salt in 13x9-inch pan. Toast in 325° oven 20 minutes; stir once. Melt chocolate pieces over hot water.

Beat egg whites and vanilla until foamy. Add sugar gradually, beating until stiff. Fold in flour, then the nut mixture and melted chocolate, using as few strokes as possible. Spread in the 13x9-inch pan.

Bake at 325° for 30 to 35 minutes. Loosen edges and turn out onto cookie sheet. Cool. To serve, break into pieces.

*If salted peanuts are used, decrease salt to 1/4 teaspoon.

Tip: An easy way to melt chocolate pieces is to place them in a small custard cup. Set cup in pan of water to heat.

POLISH BUTTER BARS

Butter crumb bars with a choice of fillings. Make your own, or use a can of cake and pastry filling.

BAKE: 375° for 25 to 30 minutes • MAKES: 9x9-inch pan

Combine in mixing bowl:

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

1 teaspoon vanilla
2 tablespoons milk
1/2 cup butter

Mix until particles are fine, using low speed of mixer. Remove 3/4 cup. Press remainder firmly into bottom of ungreased 9x9-inch pan. Spread with a Filling on next page. Sprinkle reserved crumbs over top. Press down lightly. Bake at 375° for 25 to 30 minutes, or until light golden brown.
POLISH BUTTER BAR FILLINGS

KOLACKY COOKIE BARS:
Combine 1 cup cut cooked prunes or dried apricots, 1 tablespoon grated orange peel, 1/3 cup sugar and 1/8 teaspoon nutmeg. (Or use a 12-oz. can cake and pastry filling.)

WALNUT BARS:
Combine in saucepan 1 cup walnuts, finely chopped grated or ground, 1/3 cup sugar, 1/4 cup honey, 2 tablespoons butter and 2 tablespoons milk. Cook, stirring constantly, until hot.

DATE-NUT BARS:
Combine in saucepan 1 cup halved dates, 1/2 cup finely chopped nuts, 1/4 cup sugar, 1/4 cup water and 1/8 teaspoon mace. Cook until thick.

POPPY SEED BARS:
Combine 1 1/4 cups (12-oz. can) poppy seed cake and pastry filling, 2 tablespoons honey and 1/2 cup chopped nuts.

CHERRY CHIP DREAMS

Dream bars are chock full of maraschino cherries and chocolate pieces.

BAKE: 350° for 15 minutes and 20 to 25 minutes
MAKES: 13x9-inch pan

1 1/2 cups Occident or King Midas Flour
1/2 cup sugar
1/2 cup butter
1/4 cup cut maraschino cherries
3 eggs
1 cup packed brown sugar

1 tablespoon Occident or King Midas Flour
1 teaspoon vanilla
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup semi-sweet chocolate pieces

Mix together flour, sugar and butter until crumbly. Stir in cherries. Press into bottom of ungreased 13x9-inch pan. Bake at 350° for 15 minutes.

Beat remaining ingredients, except chocolate pieces, until thick and foamy. Sprinkle chocolate pieces over partially baked crust. Pour egg mixture over this. Bake 20 to 25 minutes, or until golden brown.
LEMON DREAMERS

The old favorite dream bar with a touch of lemon.

BAKE: 350° for 15 minutes and 20 to 25 minutes

MAKES: 13x9-inch pan

| 1 1/4 cups Occident or King Midas Flour | 1 teaspoon vanilla |
| 1/3 cup sugar | 1 teaspoon grated lemon peel |
| 1/2 cup soft butter | 1/2 teaspoon baking powder |
| 3 eggs | 1/4 teaspoon salt |
| 1 cup packed brown sugar | 1 cup flaked coconut |

Mix together flour, sugar and butter until crumbly. (With mixer use low speed.) Press into bottom of ungreased 13x9-inch pan. Bake at 350° for 15 minutes.

Combine remaining ingredients in mixing bowl. Beat at medium speed until thick and foamy. Pour over partially baked crust.

Bake 20 to 25 minutes, or until golden brown. Frost.

Lemon Icing:
Combine 2 tablespoons soft butter, 1 to 2 tablespoons lemon juice and 1 cup powdered sugar. Beat until smooth.

MINUTE MINDERS: 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°.

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.
Next time you serve a tray of assorted cookies, notice how those which look the most like candy disappear the fastest. The appetizing appearance and rich flavor of candy like cookies seem to tempt even those who ordinarily do not care for cookies.

All of the candy cookies in this section are prepared without baking. All you do is boil the ingredients; pour into a cookie pan or shape them into a roll. Refrigerate and they are ready to slice and serve. You will be delighted with the novelty and preparation ease of these no-bake cookies.

**CHOCOLATE COATED CANDY COOKIES**

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

1 cup (6 oz.) semi-sweet chocolate pieces  
1 recipe no-bake cookies, page 34 to 38
2 tablespoons vegetable shortening

Melt together over hot water, chocolate pieces and shortening. Spread half the mixture in bottom of greased 8 or 9-inch square pan. Set pan in refrigerator to harden. Prepare a no-bake cookie recipe. Spoon mixture over chocolate in pan; spread to cover. Spread remaining chocolate on top. Refrigerate for faster setting.

**Tip:** Butterscotch pieces, mint or milk chocolate pieces may be substituted for the semi-sweet chocolate pieces.
APRICOT CHEWS

Refreshingly tart and tangy are these no-bake cookies.

MAKES: about 3 dozen

1/2 cup butter
1 cup sugar
1/2 cup Occident or King Midas Flour
1 cup cut dried apricots
1 egg
1 cup coconut
1/2 cup graham cracker or dry cereal crumbs

Melt butter in saucepan. Add sugar, flour, apricots and egg. Boil 5 minutes, stirring constantly. Stir in 1/2 cup coconut and crumbs. Drop by teaspoonfuls into remaining coconut. Shape into balls. Chill until firm.

Hint: All the coconut may be added to apricot mixture. Spread in buttered 8x8-inch pan. Chill until firm.

DATE CHEWS:
Substitute 1 cup halved dates for the apricots.

COCONUT CARAMEL BARS

Tastes just like a coconut-caramel candy bar and so easy to make.

MAKES: 8 or 9-inch square pan

1/2 cup butter
1/2 cup packed brown sugar
3/4 cup caramel or butterscotch sundae topping
1/2 cup Occident or King Midas Flour
1 egg
1 cup graham cracker crumbs
2 1/3 cups (7 or 8-oz. pkg.) flaked coconut

Combine all ingredients, except cracker crumbs and coconut in saucepan. Bring to a full boil; boil 5 minutes, stirring constantly. Stir in graham cracker crumbs and coconut. Spread in well-buttered 8 or 9-inch square pan. Refrigerate.

CHOCOLATE COATED CARAMEL BARS:
Melt 1 cup (6 oz.) semi-sweet or milk chocolate pieces and 2 tablespoons shortening over hot water. Spread half in buttered 8 or 9-inch pan. Refrigerate until set. Top with Coconut Caramel mixture, then drizzle with the remaining chocolate. Refrigerate.
CANDIED DATE SLICES

Little candy slices that can be made up in a hurry.

MAKES: about 6 dozen

1/2 cup butter
1 cup packed brown sugar
1/2 cup Occident or King Midas Flour
1 egg
1 cup halved dates
2 cups rice crispy cereal

Combine all ingredients, except cereal, in saucepan. Bring to a boil, stirring constantly; cook 3 minutes. Cool slightly. Stir in cereal. Shape into two 12-inch rolls. Wrap in waxed paper or foil. Refrigerate until firm. To serve, cut in 1/4 to 1/2-inch slices.

PEANUTTY DATE CREAMS

Peanut butter combines with dates for the new flavor in these cookies.

MAKES: 8x8-inch pan

1/2 cup butter
1 cup sugar
1/2 cup Occident or King Midas Flour
1/3 cup milk
1/2 cup halved dates
1 cup powdered sugar
1/2 cup peanut butter
1/2 cup salted peanuts

Combine first 5 ingredients in saucepan. Bring to a boil, stirring constantly; boil 3 minutes. Stir in remaining ingredients. Spread in buttered 8x8-inch pan. Chill until firm. (If desired, sprinkle hot bars with 1/2 cup semi-sweet chocolate pieces. When soft, spread to frost.)

PEANUT CANDY COOKIES

You’ll like these marshmallow-peanut squares.

MAKES: 8 or 9-inch square pan

1/2 cup butter
1/2 cup Occident or King Midas Flour
1 cup sugar
1/3 cup milk
1/2 cup peanut butter
1 cup salted peanuts
2 cups miniature marshmallows

Combine butter, flour, sugar and milk in 2-quart saucepan. Boil 5 minutes, stirring constantly. Stir in peanut butter and peanuts, then the marshmallows, using as few strokes as possible. Spread in buttered 8 or 9-inch square pan. Refrigerate until firm.
RUM BALLS

Candy-like rum flavored date cookies. Serve on a cookie or candy tray.

MAKES: about 2 1/2 dozen

1/2 cup butter  
1/2 cup Occident or King Midas Flour  
1 cup packed brown sugar  
1 egg  
1 cup halved dates  
1 cup chopped nuts*  
1 teaspoon rum flavoring

Melt butter in saucepan. Stir in flour, brown sugar, egg and dates. Bring to a boil; cook 5 minutes, stirring constantly. Cool slightly. Stir in nuts and rum flavoring. Shape into small balls; roll in finely chopped nuts (1/2 cup in all).

*Coconut or rice crispy cereal may be substituted for the nuts.

COCONUT CREAMS

Pudding mix adds flavor and sweetness to these cookies.

MAKES: 8x8-inch pan

1/2 cup butter  
3/4 cup sugar  
1/2 cup Occident or King Midas Flour  
1 egg  
1 package (3¾ oz.) coconut cream pudding & pie filling mix  
1 cup coconut  
1/2 cup milk chocolate pieces

Melt butter in saucepan. Stir in sugar, flour, egg and pudding mix. Boil 5 minutes, stirring constantly; stir in coconut. Spread in buttered 8x8-inch pan. Sprinkle immediately with chocolate pieces. When soft, spread to frost. Refrigerate.

COOKIE CRUNCHIES

Rice crispy cereal, corn flakes and peanuts are the make up of this crunchy bar.

MAKES: 13x9-inch pan

1/2 cup butter  
1 cup sugar  
1/2 cup Occident or King Midas Flour  
3/4 cup light corn syrup  
1/3 cup half & half cream  
3 cups corn flakes  
3 cups rice crispy cereal  
1 cup coconut, if desired  
1 cup salted peanuts

REFRIGERATOR ROLL-UPS
Chocolate no-bake cookies that taste like candy.

MAKES: about 5 dozen

1/4 cup butter
3/4 cup sugar
1/2 cup Occident or King Midas Flour
1/2 cup dates
1/2 cup milk

1 cup (6 oz.) semi-sweet chocolate pieces
1/2 cup finely chopped nuts
1 teaspoon vanilla
2 cups miniature marshmallows

Combine butter, sugar, flour, dates and milk in saucepan. Bring to a boil. Boil 5 minutes, stirring constantly. Stir in chocolate, nuts and vanilla. Cool a few minutes. Divide in half on 2 pieces of buttered waxed paper. Spread each to a 12x5-inch rectangle. Sprinkle with marshmallows. Roll each tightly, starting with 12-inch side. Refrigerate. To serve, cut into 1/2-inch slices.

LEMON COCONUT ROLLS
Lemony cookie rolls that are full of coconut and taste like candy.

MAKES: about 4 dozen slices

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

1 package (3 1/4 oz.) lemon pudding & pie filling mix
2 cups flaked coconut
1 cup graham cracker crumbs

Combine all ingredients, except coconut and cracker crumbs, in saucepan. Bring to a boil, stirring constantly; boil 5 minutes. Stir in 1 1/2 cups coconut and cracker crumbs. Cool slightly.

Shape into two 8-inch rolls on remaining coconut. Wrap in foil or waxed paper. Refrigerate until firm. To serve, cut into 1/4-inch slices.

Note: All coconut may be added to lemon mixture. Spread in buttered 8x8-inch pan.
CHRISTMAS FRUIT ROLL

Chocolate candy rolls that are full of Christmas fruits.

MAKES: 7 to 8 dozen small cookies

1/4 cup butter  1 cup semi-sweet or milk chocolate pieces
3/4 cup sugar  1/2 cup chopped pecans or walnuts
1/2 cup Occident or King Midas Flour  1 cup candied cherries
1 cup dates  1 cup mixed candied fruit
1/2 cup milk

Combine butter, sugar, flour, dates and milk in saucepan. Bring to boil; boil 5 minutes, stirring constantly. Stir in remaining ingredients.

Shape into two 12-inch rolls on foil or waxed paper. Wrap and refrigerate. To serve, cut into 1/4-inch slices.

VANILLA CREAM BARS

If desired, frost these nut candy cookies with a mixture of 1/2 cup chocolate pieces and 1 tablespoon shortening melted together over hot water.

MAKES: 8x8-inch pan

1/2 cup butter  1/3 cup half & half cream
3/4 cup sugar  1 package (3¼ oz.) vanilla pudding & pie filling mix
1/2 cup Occident or King Midas Flour  1 cup chopped nuts

Combine all ingredients, except nuts, in saucepan. Bring to a boil, stirring constantly; boil 5 minutes. Stir in nuts. Butter an 8x8-inch pan. Sprinkle with 2 tablespoons graham cracker crumbs, cookie crumbs or finely chopped nuts. Spread cookie mixture over crumbs. Refrigerate.

CHRISTMAS CREAMS:
Add 1 cup candied fruit with the nuts.
Quick-as-a-mix Drop Cookies

With the exception of bar cookies, drop cookies are the easiest and quickest to make. Especially when you use the “Quick-As-A-Mix” method as we have in this special collection. Here you will find a complete range of cookies from Quick Pepparkakor Krisps, which resemble old-fashioned rolled out cookies, but take half the time, to the lovely Sour Cream Puffs which look difficult but actually take just minutes to prepare.

CHOCOLATE CHOCOLATE CHIPPERS

Soft chocolate cookies that are full of chocolate pieces.

BAKE: 350° for 12 to 15 minutes • MAKES: about 5 dozen

Combine in mixing bowl:

- 2 cups Occident or King Midas Flour
- 1/2 cup packed brown sugar
- 1 teaspoon soda
- 1 teaspoon salt
- 1 package (3¾ oz.) chocolate pudding & pie filling mix
- 1/2 cup shortening
- 2 eggs
- 1/2 cup boiling water

Beat at medium speed 1 minute. Stir in 1/2 cup semi-sweet chocolate pieces. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 350° for 12 to 15 minutes. Place 3 or 4 chocolate pieces on each hot cookie. When soft, spread to frost. (If cookies cool before chocolate softens, place pan of cookies in hot oven a couple of minutes.)
**JUMBO COOKIES**

Jolly big cookies for a special treat for the young ones – crunchy with corn flakes and full of chocolate pieces.

BAKE: 350° for 15 to 20 minutes • MAKES: 2 dozen

| 1 cup shortening | 1 teaspoon vanilla 
| 1 1/2 cups packed brown sugar | 1 cup semi-sweet chocolate pieces or raisins 
| 2 eggs | 2 cups Occident or King Midas Flour 
| 1 teaspoon salt | 3 cups corn flakes 
| 1 teaspoon soda |

Cream together first 6 ingredients. Blend in remaining ingredients. Drop by rounded tablespoonfuls, 4 inches apart, onto greased cookie sheets.

Bake at 350° for 15 to 20 minutes or until golden brown. Cool a few minutes before removing from sheets.

Note: For family-size cookies, drop by rounded teaspoonfuls. Bake 9 to 12 minutes. Makes about 5 dozen.

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**QUICK PEPPARKAKOR KRISPS**

An easy way to make this Swedish favorite. No rolling out the dough, yet they have this appearance.

BAKE: 350° for 9 to 12 minutes • MAKES: about 6 dozen

Combine in mixing bowl:

| 2 cups Occident or King Midas Flour | 1/2 teaspoon ginger 
| 1/4 cup sugar | 1/4 teaspoon cardamom, if desired 
| 1/2 cup light molasses | 1/4 teaspoon cloves 
| 1 teaspoon cinnamon | 3/4 cup shortening 
| 1/2 teaspoon soda | 1 egg 
| 1/2 teaspoon salt |

Beat until well blended. Drop by scant teaspoonfuls onto greased cookie sheets. Flatten to about 1/8 inch with bottom of glass dipped in sugar. Leave plain, top with a blanched almond or frost baked cookies with Vanilla Glaze, page 45.

Bake at 350° for 9 to 12 minutes.
PEANUT CHIP COOKIES

Potato chips give an old favorite a new crunch.
You'll be delighted with this rich crunchy cookie – so will the kids!

BAKE: 350° for 9 to 12 minutes • MAKES: about 4 dozen

2/3 cup shortening 1/2 teaspoon soda
1 cup packed brown sugar
1 egg
1/2 teaspoons

Combine shortening, brown sugar, egg and soda in mixing bowl; beat well. Stir in remaining ingredients. Drop by rounded teaspoonfuls onto greased cookie sheets. (Dough will be stiff.)

Bake at 350° for 9 to 12 minutes, or until golden brown. Cool a couple minutes before removing from cookie sheets.

FILBERT TREATS

Only when you start from scratch can you make what you want. When you taste these you'll be glad you selected them.

BAKE: 350° for 10 to 12 minutes • MAKES: about 3 dozen

Combine in mixing bowl:

1/2 cup butter
1/2 cup powdered sugar
1 egg
1/2 cup grated or ground filberts*

1/2 teaspoon baking powder
1/2 teaspoon vanilla
1 cup Occident or King Midas Flour

Beat until well blended. Drop by small teaspoonfuls onto ungreased cookie sheets. Flatten to about 1/4 inch with bottom of glass dipped in powdered sugar.

Bake at 350° for 10 to 12 minutes, or until light golden brown on edges.

* A nut chopper or blender will chop the filberts fine enough.

PARTY GOERS:
Spread baked cookie with a thin layer of red jelly, then frost with Chocolate Icing, page 15.
SUGAR SLIMS

Thin, crisp sugar cookies that are just right with a dish of ice cream or bowl of fruit.

BAKE:  350° for 5 to 8 minutes • MAKES: about 3½ dozen

Combine in mixing bowl:

1/2 cup butter
1/2 cup sugar
1 teaspoon grated lemon peel or 1/4 teaspoon lemon extract
3/4 cup Occident or King Midas Flour
1 egg
1/2 teaspoon baking powder

Beat at low speed until well blended. Drop by half teaspoonfuls, 3 inches apart, onto greased cookie sheets.

Bake at 350° for 5 to 8 minutes, or until light golden brown on edges. Cool 30 seconds; remove from cookie sheet.

Baking Tip: These cookies are especially fun when flattened thin with a glass dipped in sugar. Add 2 tablespoons extra flour to dough.

SESAME WAFERS:
(If you’re looking for a cookie for an oriental meal, try this one.) Toast 2 to 4 tablespoons sesame seed in 375° oven 5 to 8 minutes, or until golden brown. Cool. Substitute for lemon in Sugar Slims. Increase flour to 1 cup. If desired, flatten cookies with a glass dipped in flour.

HONEY DREAMS

Thin and crispy are these extra easy cookies with a honey flavor.

BAKE:  350° for 9 to 12 minutes • MAKES: about 4 dozen

1/2 cup honey
1/2 cup shortening
1/2 packed brown sugar
1 teaspoon soda
1 teaspoon salt
1 teaspoon vanilla
1 1/4 cups Occident or King Midas Flour
1 cup quick-cooking rolled oats
1 egg
3/4 cup chopped nuts

Melt together in saucepan honey, shortening and brown sugar. Stir in remaining ingredients. Drop by teaspoonfuls, at least 3 inches apart, onto greased cookie sheets.
Bake at 350° for 9 to 12 minutes, or until light golden brown. Cool 2 to 3 minutes; remove from sheets.

Test Kitchen Variations: If your family likes coconut, substitute it for the nuts. For another flavor difference, use light molasses or dark syrup instead of honey.

**GRANDMA’S SOUR CREAM PUFFS**

* A hint of nutmeg and sparkle of sugar make this soft and puffy old-fashioned cookie complete.

BAKE: 375° for 12 to 15 minutes • MAKES: about 2 1/2 dozen

Combine in mixing bowl:

| 2 cups Occident or King Midas Flour | 1 teaspoon soda |
| 2 eggs | 2 teaspoons vanilla |
| 1 cup dairy sour cream | 1/2 teaspoon baking powder |
| 3/4 cup sugar | 1/2 teaspoon salt |
| 1/4 cup butter, melted | 1/2 teaspoon nutmeg |

Beat at low speed until well blended. Drop by small tablespoonfuls onto greased cookie sheets. Sprinkle with a mixture of 1 tablespoon sugar and a pinch of nutmeg.

Bake at 375° for 12 to 15 minutes, or until a very delicate brown.

**CHIP COOKIES**

* Chewy and crunchy are these almond flavored cookies.*

BAKE: 350° for 9 to 12 minutes • MAKES: about 3 dozen

| 2 eggs | 2 cups slightly crushed potato chips |
| 1 cup packed brown sugar | 2 tablespoons butter, melted |
| 1/2 teaspoon almond extract | 1/2 cup plain or toasted almond |
| 1 1/4 cups Occident or King Midas Flour | slices or slivers |

Beat together in small mixing bowl eggs and brown sugar until foamy. Fold in remaining ingredients. Drop by rounded teaspoonfuls onto greased cookie sheets.

Bake at 350° for 9 to 12 minutes, or until light golden brown.
OLD FASHIONED CHRISTMAS COOKIES

Soft drop cookies that are full of candied fruit.

BAKE: 375° for 9 to 12 minutes • MAKES: about 5 1/2 dozen

2 cups Occident or King Midas Flour
1/2 cup soft butter
3/4 cup packed brown sugar
2 eggs
1/2 cup dairy sour cream
1 teaspoon soda
1/2 teaspoon salt
1/2 cup chopped nuts
2 cups candied fruit (mixed fruit, cherries, pineapple or a combination)

Combine all ingredients, except fruit, in mixing bowl. Beat at medium speed 1 minute. Stir in fruit. Drop by rounded teaspoonfuls onto greased cookie sheets.

Bake at 375° for 9 to 12 minutes, or until light golden brown. Frost warm.

Orange Icing:
Combine 3 tablespoons soft butter, 1 teaspoon grated orange peel, 2 tablespoons orange juice and 1 1/2 cups powdered sugar. Mix until smooth.

CHOCOLATE CHIP-EASIES:
Omit candied fruit and add 1 cup semi-sweet chocolate pieces. Frost with Browned Butter Icing, page 50.

LEMON DROPS

Lemon pudding mix adds sweetness and flavor to these easy drop cookies.

BAKE: 350° for 12 to 15 minutes • MAKES: about 3 1/2 dozen

3/4 cup butter
1 package (3 3/4 oz.) instant lemon pudding mix
2 tablespoons sugar
1 egg
1/4 cup milk
1 1/2 cups Occident or King Midas Flour
1/2 cup coconut

Soften butter with pudding mix. Blend in remaining ingredients. Drop by teaspoonfuls onto ungreased cookie sheets. Bake at 350° for 12 to 15 minutes, or until light golden brown on edges. Frost.

Lemon Icing:
Combine 1 tablespoon butter, 1 to 2 tablespoons lemon juice and 1 cup powdered sugar.
Delicious as they are, rolled cookies used to require much more time than they seemed to be worth. Both the initial preparation of the dough and the endless rolling, cutting, rerolling, and cutting again exhausted the homemaker and sometimes even the dough itself.

The recipes in the following section are similar to those for conventional rolled cookies except for one important short-cut: the tedious rolling step has been eliminated. These new cookies require only that you shape the dough into rolls and refrigerate it until firm enough to slice.

The dough from any of these recipes can be shaped in a variety of ways. Besides the usual round roll, you can create square or rectangular cookies. With very little practice, and the aid of a spatula you can also make diamond, triangle and even bell shapes.

Once sliced, these “rolled” cookies can be decorated like the old-fashioned kind. You can sprinkle them with plain or colored sugars or nuts before baking or you can frost the baked cookies.

**VANILLA GLAZE**

* A vanilla icing that is good on sugar-type and other cookies.

**FROSTS:** 3 to 4 dozen cookies

1 cup powdered sugar
1 tablespoon soft butter

2 to 3 teaspoons milk
1/2 teaspoon vanilla

Combine all ingredients; beat until smooth adding more milk, if necessary.

(For a pastel frosting, add 1 or 2 drops food coloring.)
PEPPARKAKOR COOKIES

Snappy molasses and spice cookies that are always a Christmas favorite.

BAKE: 350° for 8 to 10 minutes ● MAKES: about 6 dozen

| 2/3 cup shortening | 1/2 teaspoon cinnamon |
| 1/4 cup light molasses | 1/2 teaspoon nutmeg |
| 1/3 cup packed brown sugar | 1/4 teaspoon cloves |
| 1 teaspoon ginger | 1 egg |
| 1/2 teaspoon soda | 1 teaspoon grated orange peel, if desired |
| 1/2 teaspoon salt | 2 1/3 cups Occident or King Midas Flour |

Cream together all ingredients, except flour. Blend in flour. Shape dough into a 12-inch roll. Wrap in foil or waxed paper. Refrigerate several hours. Cut into 1/8-inch slices with sharp knife. Place on ungreased cookie sheets. Sprinkle with sugar. Bake at 350° for 8 to 10 minutes, or until light golden brown.

Hint: For a Christmas flavor, add 1 teaspoon aniseed or fennel.

Note: Shape dough into round rolls, squares, diamonds, bells, triangles or rectangles. You'll find it easier to make two 6-inch rolls when making the special shapes. Use metal spatula to help make straight edges.

BUTTER COOKIE ROLLS

For the holidays or a party flare, sprinkle with colored sugars or frost and decorate.

BAKE: 350° for 10 to 15 minutes ● MAKES: about 6 dozen

| 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. Blend in flour until dough forms. Shape into a 12-inch roll.* Wrap in foil or waxed paper. Refrigerate several hours or overnight. Cut into 1/8-inch slices with sharp knife. Place on ungreased cookie sheets. Sprinkle with sugar.

Bake at 350° for 10 to 15 minutes, or until light golden brown.

*For special shaping directions, see Pepparkakor Cookies, above.
CHEERIEST SLICES

Sliced butter cookies full of candied fruits and nuts to give them the holiday touch.

BAKE: 350° for 12 to 15 minutes ● MAKES: about 6 dozen

3/4 cup butter
2/3 cup sugar
1 teaspoon baking powder
1 teaspoon vanilla
1/2 teaspoon salt

2 tablespoons milk or cream
2 cups Occident or King Midas Flour
2 cups candied fruit (cherries, pineapple, etc.)
1/2 cup chopped nuts

Combine the first 6 ingredients in mixing bowl; cream until fluffy. Stir in flour then the fruit and nuts. Shape into two 9-inch rolls. Wrap in foil or waxed paper. Refrigerate until firm. Cut into 1/8 to 1/4-inch slices. Place on ungreased cookie sheets.

Bake at 350° for 12 to 15 minutes, or until light golden brown on edges.

CHOCOLATE SUGAR COOKIES

"Chocolatey" sugar cookies that are fun for the kids or a company hit. If you like less chocolate use 1 envelope.

BAKE: 350° for 9 to 12 minutes ● MAKES: about 8 dozen

3/4 cup butter
1 cup sugar
1 egg
2 envelopes pre-melted unsweetened chocolate

1/2 teaspoon soda
1/2 teaspoon salt
1 teaspoon vanilla
2 cups Occident or King Midas Flour

Cream together all ingredients, except flour. Blend in flour. Shape into two 8-inch rolls. Wrap in foil or waxed paper. Refrigerate several hours.

Cut into 1/8-inch slices. Place on greased cookie sheets. Sprinkle with sugar if desired. Bake at 350° for 9 to 12 minutes. Remove from sheets immediately.

CHOCOLATE NUT SLICES:
Add 1/2 cup finely chopped nuts before mixing. Dress up with Chocolate Frosting, page 15, if desired.
GINGERSNAP QUICKS

You'll like this easy way to make an old favorite cookie.

BAKE: 350° for 9 to 12 minutes  •  MAKES: 6 dozen

Combine in mixing bowl:

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

Beat until dough forms. Divide into 6 equal parts. Shape into 12-inch rolls. Cut into 1-inch pieces. Dip tops in water, then sugar. Place on greased cookie sheets.

Bake at 350° for 9 to 12 minutes.

HONEY SNAP QUICKS:
Substitute honey for molasses. Omit spices and add 1 teaspoon aniseed.

BROWN SUGAR QUICKS:
Omit molasses and spices. Substitute brown sugar for white and add 1 teaspoon grated lemon peel. Use 2 eggs.

Quick Trick: Lay the 6 rolls side by side and cut all at the same time. First cut in half to make 6-inch rolls, then cut 6-inch rolls in half to make 3-inch pieces. Now cut 3-inch pieces into 1-inch pieces.

SWEDISH RICHES

An old-fashioned Swedish butter cookie made the easy way. Try one of the two easy methods given.

BAKE: 375° for 9 to 12 minutes  •  MAKES: about 6 dozen

Combine in mixing bowl:

- 2 1/4 cups Occident or King Midas Flour
- 1 cup powdered sugar
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup soft butter
- 1 egg
- 1 teaspoon almond extract

(continued)
Mix until a dough forms. Shape into three 1 1/4-inch rolls. Cut into 1/2-inch slices. Place on ungreased cookie sheets. Press a blanched almond or pecan half firmly into top of each cookie. Bake at 375° for 9 to 12 minutes, or until light golden brown on the edges.

**SWEDISH RICH LOGS:**
Divide dough into 6 equal parts. Shape into 12-inch logs. Place 3 inches apart on ungreased cookie sheets. Press blanched almonds or pecan or walnut halves, ends touching, firmly down center top. Bake 15 to 20 minutes. Cool a few minutes. Cut diagonally between nuts.

**DATE SANDWICHERS**
*You'll like this easy way to make an old favorite. You'll also like the Viennese variation.*

**BAKE:** 375° for 8 to 12 minutes

**MAKES:** about 6 dozen sandwich cookies

1 cup butter  
1 cup packed brown sugar  
2 teaspoons soda  
1 teaspoon salt  
1 teaspoon vanilla  
1/2 cup dairy sour cream  
2 cups Occident or King Midas Flour  
2 1/2 cups quick-cooking rolled oats

Blend together thoroughly all ingredients, except flour and oats. Mix in flour and oats. Shape into 2 round rolls, 1 1/2 to 2 inches in diameter. Refrigerate until firm. Cut into 1/8-inch slices. Place on ungreased cookie sheets.

Bake at 375° for 8 to 12 minutes, or until light golden brown. Just before serving, place flat sides of two cookies together with Filling, sandwich style.

**Date Filling:**
Combine 1 1/2 cups halved dates, 1/2 cup water, 1/3 cup sugar and 1 teaspoon grated orange peel, if desired. Cook over medium heat, stirring occasionally, until thick.

**VIENNESE BUTTER ROUNDS:**
Prepare and bake cookies. Spread each round with red jelly then top with thin layer of frosting. To make frosting, melt together in small saucepan 2 ounces unsweetened chocolate, 2 tablespoons butter and 2 tablespoons milk. Stir in 1 cup powdered sugar. If necessary, thin with additional milk.
EASY SUGAR COOKIES

Tired of rolling and cutting out sugar cookies? Then shape into roll, refrigerate, slice and bake — no rolling and rerolling.

BAKE: 375° for 9 to 12 minutes • MAKES: about 6 dozen

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

Cream together all ingredients, except flour. Blend in flour until dough forms. Shape into two 7-inch rolls.* Wrap in foil or waxed paper. Refrigerate several hours.

Cut into 1/4-inch slices. Place on ungreased cookie sheets. Sprinkle with sugar, if desired.

Bake at 375° for 9 to 12 minutes, or until light golden brown.

*See Pepparkakor Cookies, page 46, for suggested ways to shape cookie rolls for slicing.

Tip: For the holidays, sprinkle with colored sugars or frost.

BUTTERSCOTCH SLICES

Crisp and rich brown sugar cookies complemented with a browned butter icing.

BAKE: 350° for 9 to 12 minutes • MAKES: about 8 dozen

3/4 cup butter 1 teaspoon vanilla
2/3 cup packed brown sugar 2 cups Occident or King Midas Flour
1 egg

Cream together all ingredients, except flour. Blend in flour until dough forms. Shape into two 8-inch round rolls. Wrap in foil or waxed paper. Refrigerate until firm.

Cut with sharp knife into 1/8-inch slices. Dip tops into sugar. Place sugared-side up on ungreased cookie sheets.

Bake at 350° for 9 to 12 minutes, or until light golden brown. Frost.

Browned Butter Frosting:
Brown 1/4 cup butter in saucepan. Stir in 2 cups powdered sugar, 1/2 teaspoon vanilla and 2 to 3 tablespoons light cream or milk until soft and of spreading consistency. Thin with cream as necessary while frosting cookies.
This section features a radical departure from standard cookie baking methods. Until now, molded cookies required individual shaping and could only be baked a few at a time. With our new method, you simply shape the dough into logs, bake and slice all on a cookie sheet. By slicing the baked dough you save both shaping and baking time.

**PEPPERMINT PINKIES**

*Pink Swedish butter cookies that are filled the Swedish way with a peppermint frosting.*

BAKE: 325° for 20 to 25 minutes • MAKES: about 4 dozen

1 cup butter  
1/2 cup powdered sugar  
1/2 teaspoon salt  
1/4 teaspoon peppermint extract  
3 to 4 drops red food coloring  
2 cups Occident or King Midas Flour

Cream together all ingredients, except flour. Blend in flour. Divide dough into 4 equal parts. Shape into 12-inch rolls. Place 3 inches apart on ungreased cookie sheets. Make a half-inch indentation down center of roll with knife or fork handle.

Bake at 325° for 20 to 25 minutes, or until lightly browned on the edges. Fill centers with Frosting. To serve, cut into 1-inch bars.

*Peppermint Frosting:*

Blend together 1/4 cup (2 oz.) cream cheese, 1 cup powdered sugar, and 1/4 cup finely crushed peppermint candy. If necessary, thin with a few drops of milk.
CEREAL SNACK COOKIES

A cookie jar favorite which will be a big hit with the youngsters. Makes lots of cookies, too.

BAKE: 350° for 15 to 20 minutes  •  MAKES: about 7 dozen

1 cup shortening  1 teaspoon salt
1 cup sugar  1 teaspoon vanilla
1/2 cup packed brown sugar  1 2/3 cups Occident or King Midas Flour
2 eggs  3 cups corn flakes
1 teaspoon soda  1 cup chopped nuts or peanuts

Blend together thoroughly the first 7 ingredients. Mix in the remaining ingredients. Divide into 7 equal parts. Shape into 12-inch rolls on floured surface. Place 3 inches apart on greased cookie sheets.

Bake at 350° for 15 to 20 minutes, or until light golden brown. Cool 5 minutes; cut into 1-inch pieces.

PEANUT BUTTER-FILLED LOGS

A double peanut butter treat – in the cookie and on top. Chocolate chips complete the cookie.

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

1/2 cup shortening  2 tablespoons milk
1/4 cup peanut butter  1/2 teaspoon soda
3/4 cup brown sugar  1/2 teaspoon salt
1 egg (reserve 1 tablespoon white)  1 1/2 cups Occident or King Midas Flour

Beat together all ingredients, except flour, until fluffy. Blend in flour. Divide into 6 equal parts. Shape into 12-inch rolls. Place 3 inches apart on ungreased cookie sheets.

Press an indentation down center of roll with finger or knife handle. Fill indentation with peanut butter (1/2 cup in all). Top peanut butter with semi-sweet chocolate pieces (1/2 cup in all). Combine reserved egg white with 1 tablespoon water. Brush over rolls. Sprinkle each roll with finely chopped salted peanuts (about 1/3 cup in all).

Bake at 350° for 12 to 15 minutes, or until light golden brown. Cool a few minutes; cut diagonally into 1-inch bars.
CHOCOLATE PUFFIES

Fudgy as a brownie – these easy cookies will become one of your favorites.

BAKE: 350° for 15 to 20 minutes • MAKES: about 6 dozen

1/2 cup shortening
1 1/2 cups sugar
1 teaspoon vanilla
2 eggs
3 envelopes pre-melted unsweetened chocolate
2 teaspoons baking powder
1/2 teaspoon salt
2 tablespoons milk
1/2 cup chopped nuts
2 cups Occident or King Midas Flour

Blend together all ingredients, except flour. Mix in flour. Divide into 6 equal parts. Shape into 12-inch rolls. Roll in powdered sugar to coat thoroughly. Place 3 inches apart on ungreased cookie sheets.

Bake at 350° for 15 to 20 minutes. To serve, cut into 1-inch diagonals.

CHOCOLATE TEA PUFFS:


HOLIDAY RICHES

Fruity, colorful and easy to make for the holiday season.

BAKE: 350° for 12 to 15 minutes • MAKES: about 4½ dozen

1/2 cup butter
1/3 cup powdered sugar
1 tablespoon grated orange peel
3 tablespoons orange juice
1/4 teaspoon salt
1 cup Occident or King Midas Flour
1 cup green candied pineapple pieces
1 cup candied cherries
3/4 cup chopped pecans or walnuts

Blend together the first 6 ingredients. Stir in fruit and nuts. Divide into 4 equal parts. Shape into 12-inch rolls on floured surface. Place 3 inches apart, on ungreased cookie sheets. Flatten with fork to 1/4 to 1/2 inch.

Bake at 350° for 12 to 15 minutes, or until delicately browned. Cool; cut into 1-inch bars.
SPANISH BUTTER "STIX"

These crisp, crunchy butter cookies are full of Spanish salted peanuts. You can make them a double treat by adding 1/2 cup semi-sweet chocolate pieces.

BAKE: 350° for 20 to 25 minutes • MAKES: about 5 dozen

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

Cream together sugar, butter and baking powder. Blend in flour until dough forms. Stir in peanuts. Divide into 5 equal parts. Shape into 12-inch rolls. Place at least 3 inches apart on ungreased cookie sheets. Flatten with floured fork to 1/4 inch.

Bake at 350° for 20 to 25 minutes, or until light golden brown. Cool a couple of minutes. Cut with sharp knife into 1-inch diagonals.

MEXICAN WEDDING LOGS

A new easy way to make the most popular party and holiday cookies.

BAKE: 325° for 25 to 30 minutes • MAKES: about 5 dozen

1 cup butter  
1/2 cup powdered sugar  
1/2 teaspoon almond extract (or 1 teaspoon vanilla)  
1/2 teaspoon salt  
2 cups Occident or King Midas Flour  
3/4 cup finely chopped pecans (or almond slices)


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

BUTTERSCOTCH LOGS:
Substitute brown sugar for the powdered sugar.

MAPLE PECAN LOGS:
Substitute brown sugar for the powdered sugar and maple flavoring for almond extract.

(continued)
HAWAIIAN BUTTER LOGS:
Substitute 1 cup plain or toasted coconut for the pecans.

CHOCOLATE BUTTER LOGS:
Cream 2 tablespoons cocoa with butter. Add 1/2 cup semi-sweet chocolate pieces with flour.

SWEDISH BUTTER STRIPS
Chocolate pieces are nestled in a rich butter cookie – good for the family or good for company.

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

3/4 cup butter  
2/3 cup sugar  
1 egg  
1 teaspoon vanilla  
1/2 teaspoon salt  
2 cups Occident or King Midas Flour  
1/2 cup semi-sweet chocolate pieces  
1/2 cup chopped nuts

Cream together butter, sugar, egg, vanilla and salt. Blend in remaining ingredients. Divide dough into 4 equal parts. Shape into 12-inch logs. Place on ungreased cookie sheets. Flatten with fork to 1/4 inch.

Bake at 350° for 15 to 20 minutes, or until delicately browned on edges. Cool a few minutes, then cut with sharp knife in 1-inch diagonal slices.

CHOCOLATE SNAPS
Snappy and chewy chocolate bars.

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

Combine in mixing bowl:

2 1/4 cups Occident or King Midas Flour  
3/4 cup shortening  
1 cup sugar  
1/4 cup light corn syrup  
1 egg  
2 envelopes pre-melted unsweetened chocolate  
1 1/2 teaspoons soda  
1 teaspoon salt  
1 teaspoon vanilla

Blend at lowest speed until dough forms. Divide into 6 equal 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. Cool 5 minutes; cut into 1-inch diagonal bars.
CINNAMON SUGAR CRACKLES
Crisp and crunchy cookies coated all the way around with cinnamon sugar.

BAKE: 350° for 15 to 20 minutes • MAKES: about 6 dozen

3/4 cup butter 1/4 teaspoon soda
1 1/4 cups sugar 2 cups Occident or King Midas Flour
1 egg 1/4 cup sugar
2 teaspoons baking powder 1 teaspoon cinnamon
1 teaspoon vanilla 1/4 cup finely chopped nuts
1/2 teaspoon salt

Blend the first 7 ingredients together thoroughly. Mix in flour. Divide into 6 equal parts. Shape into 12-inch rolls. Combine remaining ingredients. Coat rolls with this cinnamon-sugar mixture. Place at least 3 inches apart on ungreased cookie sheets. Sprinkle rolls with leftover cinnamon sugar.

Bake at 350° for 15 to 20 minutes, or until light golden brown. Cool 5 minutes. Cut into 1-inch diagonal bars, then cut longer bars in half, if desired.

QUICK TIPS: 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.

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

Unless otherwise directed it is easier to cream, cut or blend butter with other ingredients if it is at room temperature.
HOLIDAY BUFFET DINNER

This easy menu is fun to serve for an extra holiday party.

Quick Turkey Divan
Parmesan Bubble Loaf
Assorted Pickles and Relishes
Jellied Cranberry Sauce

COOKIES

(Southern Sugar Bars, page 24; Grasshopper Bars, page 20; Christmas Confetti "Spritz", page 29).

FRESH FRUIT TRAY*

COFFEE

*Arrange fresh fruits of the season attractively on a serving plate.
QUICK TURKEY DIVAN

Leftover holiday turkey goes into this delightful turkey and broccoli dish.

BAKE: 350° for 30 to 35 minutes
MAKES: 12 x 8-inch baking dish
(Serves 6)

2 packages (10 oz. each) or 1 bunch fresh broccoli
3 cups cubed cooked turkey
1 can (10 oz.) cream of chicken soup
1 cup dairy sour cream
1/2 teaspoon curry powder
1/4 teaspoon salt
1/2 cup shredded Cheddar cheese
1/2 cup bread crumbs

Cook broccoli just until tender. Drain; place crosswise in 12x8-inch baking dish. Place turkey down center. Combine next 4 ingredients. Pour over turkey. Sprinkle with cheese and crumbs.

Bake at 350° for 30 to 35 minutes, or until bubbly and hot.

PARMESAN BUBBLE LOAF

Cheese coated bread that's as delicate as angel food cake.

BAKE: 350° for 25 to 30 minutes • MAKES: 8-inch round loaf

Place in this order in mixing bowl:

1 packet active dry yeast
1 3/4 cups Occident or King Midas Flour
2 tablespoons sugar
2 tablespoons shortening
1 teaspoon salt
2 eggs
3/4 cup hot milk

Beat at speed 3 for 3 minutes. (Batter will climb beaters, just push down with rubber spatula.) Melt 1/4 cup butter. Drop small spoonfuls of dough into butter, then with 2 forks lift out and roll in Parmesan cheese (2/3 cup in all). Place in well-greased 2-quart casserole or 9x5-inch loaf pan. Cover; let rise in warm place 30 minutes, or until light. Bake at 350° for 25 to 30 minutes, or until golden brown. Remove from pan immediately.

Note: Bread may be baked early, then wrapped in foil and reheated in a 350° oven about 15 minutes.
EASY SOCIAL EVENING
(Serves 14 to 16)

A light evening buffet meal that is perfect for a neighborhood get together. Set snacks around and let guests eat casually throughout the evening. Close with cookies and coffee.

TRIPLE PUNCH
Cheese 'N Sausage Snack Log
Assorted Crackers
Chicken Barbecue Bits
Toasties

COOKIE TRAY
(Rum Balls, page 36; Chocolate Snacker Bars, page 30; Coconut Marzipan Bars, page 24; Burnt Sugar Bars, page 15).

COFFEE

CHICKEN BARBECUE BITS

Chicken hors d'oeuvre with a hickory smoked flavor.

BAKE: 350° for 1 hour
MAKES: 12 servings (2 wings per serving)

1/2 cup water
2/3 cup chili sauce or catsup
1/4 cup brown sugar
2 tablespoons soy sauce
1 small lemon, cut in thin slices
1 teaspoon liquid smoke
1 teaspoon salt
24 chicken wings

Combine all ingredients, except chicken wings, in a large baking dish. Cut wings in small pieces at joints. Marinate in barbecue sauce several hours.

Bake, in barbecue sauce, at 350° about 1 hour, or until tender. Serve hot from a chafing dish or place over a candle warmer.
TRIPLE PUNCH
Sparkling punch that adds a refreshing touch to the menu.

MAKES: 3½ quarts
1 can (6 oz.) lemonade 1½ pints Catawba grape juice
1 can (6 oz.) limeade 1 quart charged water or
1 can (6 oz.) orange juice ginger ale
4 cans (3 cups) water Ice cubes

Combine the first 5 ingredients in punch bowl. Just before serving, add charged water and ice cubes. Garnish with mint leaves, orange or lemon slices or maraschino cherries.

TOASTIES
Crisp and toasty are these garlic flavored strips of bread.

TOAST: 250° for 1½ to 2 hours
MAKES: 64 pieces

1/3 cup butter, melted 2 cloves garlic, mashed or minced
8 frankfurter buns, quartered* (or 1 teaspoon garlic powder)

Combine butter and garlic. Brush bread with butter. Place on cookie sheet. Toast in a 250° oven for 1½ to 2 hours, or until crisp and light golden brown. Turn once for better browning.

*Pieces of bread, cut in triangle shapes, may be substituted for the frankfurter buns.

CHEESE 'N SAUSAGE SNACK LOG
Liver sausage adds flavor to cream cheese. Let the guest slice and serve themselves.

MAKES: One 10-inch log

1 package (8 oz.) cream cheese 1/4 teaspoon salt
4 ounces (1/2 cup) liver sausage 1/4 teaspoon curry powder
1/2 teaspoon Worcestershire sauce 1/2 cup minced parsley or shredded cheese

Combine all ingredients, except parsley, in mixing bowl. Blend well. Shape on waxed paper, with the aid of a spatula, into 10-inch log. Wrap. Refrigerate at least 8 hours. Roll in parsley. To serve, place on platter and surround with Toasties and snack crackers.
FREEZING COOKIES

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

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:
Cool cookies completely before freezing.

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.

To freeze bar cookies, cut into quarters. Wrap and freeze larger pieces. Cut into individual bars at serving time.

As a general rule it is more convenient and the results better, if cookies are baked and then frozen. An exception to this is the refrigerator roll of cookie dough. The rolls can be well wrapped and frozen. This requires very little freezer space. Before slicing and baking, allow to stand unwrapped at room temperature about 1 hour or over night in the refrigerator.

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

Thicker bars and cookies 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.
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- Butterscotch Brownies: 16
- Caramel Bars: 7
- Chocolate Chip Softies: 14
- Chocolate Fillers: 12
- Chocolate Frosties: 13
- Chocolate 'Nana Bars: 10
- Citrus Squares: 8
- Cobblestone Blonde Brownies: 13
- Coconut-Chip Bars: 5
- German Apple Bars: 7
- German Sour Cream Bars: 7
- Hidden Chocolate Bars: 4
- Mint Chocolate Bars: 9
- Nutty Bars: 13
- Oatmeal-Peanut Bars: 9
- Peanut Butter Fillers: 6
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PRE-SIFTED
Occident and King Midas Flours are pre-sifted for you. This means you will get your most accurate measurement by spooning it from the sack or canister, rather than scooping it with a cup. You do not have to adjust any of your recipes. This is the same flour you have always depended upon for high, light, tender-textured baked goods. It has simply been pre-sifted to make light work of all your baking.
Peavey proved for Better Baking!