Cookies and Cake for Christmas

And a Rich Pudding, Too

By MARY MEADE

THERE WEEKS before the winter holidays are weeks of fun in the kitchen. Everyone is busy with good things to eat. Some of these good things which many women will be making for Christmas are pictured on pages 6 and 7. Here are a few of the recipes.

APPLE SAUCE COOKIES

1 cup shortening
2 cups sugar
2 eggs
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1 cup flour
1 cup cooked applesauce

PLACE all ingredients in a mixing bowl and blend all together. Drop by teaspoonfuls on a greased cookie sheet. Bake for 10 minutes at 375 degrees.

PECAN COOKIES

1 cup shortening
1 cup brown sugar
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
1 tsp. paprika
1 cup flour
1 cup pecans

Cream shortening and sugar, blend in the remaining ingredients. Drop by rounded teaspoons on a greased cookie sheet. Bake for 15 minutes at 350 degrees.

Butterscotch Drop Cookies

1 cup shortening
1 cup sugar
1 egg
1 tsp. vanilla
1 tsp. baking powder
1 tsp. salt
2 cups flour
1 cup butterscotch chips

Cream shortening and sugar, beat in the egg, then stir in the remaining ingredients. Drop by rounded teaspoons on a greased cookie sheet. Bake for 10 minutes at 350 degrees.

Cream Pecan Pie

1 1/2 cups shortening
1 1/4 cups sugar
1 1/2 tsp. salt
1 1/2 tsp. vanilla
1 tsp. soda
2 eggs
1 cup flour
1 cup pecans

Cream shortening and sugar, beat in the eggs, then stir in the remaining ingredients. Drop by rounded teaspoons on a greased cookie sheet. Bake for 10 minutes at 350 degrees.

Pecan Pie

1 1/2 cups sugar
1 1/2 cups flour
1 tsp. salt
1 tsp. soda
1 egg
1 cup milk
2 cups pecans

Cream shortening and sugar, beat in the egg, then stir in the remaining ingredients. Drop by rounded teaspoons on a greased cookie sheet. Bake for 10 minutes at 350 degrees.

Dates are man’s greatest energy food

Living on dates and water alone, Arab tribesmen can travel for days under a burning sun. No other food can supply the energy that is stored in the date and is easily digested by the body. Dates are a nature’s gift to man, and they can do more for your health and happiness than anything you can buy.

Crisco fried foods agree even with delicate digestions

Crisco fried foods are different! They’re not full of grossly fried... They don’t “oil up” the stomach. Foods fried in Crisco are so crisp and golden as if they were baked! Safe even for children to enjoy!

You’re getting the greatest vegetable shortening of all in Crisco! Because Crisco is extra light and creamy it makes cakes rich, fluffy. And, of course, Crisco cakes are easier—no more mixing, no more cooking. It’s the new way of identifying Crisco. A great gift to give your family every day.

New! New! NEW Super Creamed CRISCO

Buttercream for Babies

Butterscotch and butterscotch drop cookies are savories of holiday happiness.