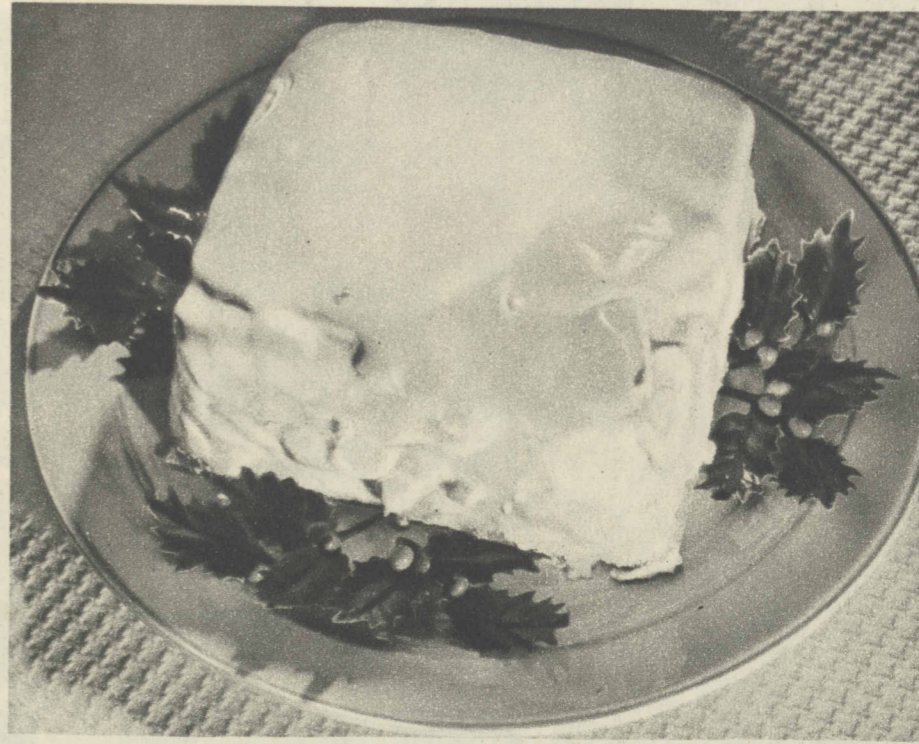


# Cookies and Cake for Christmas



(Underwood &amp; Underwood photo.)

"Please, may I have a sample, mother?" Sonny is a lucky boy, for he's official sampler of mother's holiday baking.



This is Christmas snow cake, a fluffy dessert which calls for six egg whites. It is filled with an eggnog cream made from egg yolks, fruits, nuts, and brandy or rum. If you want to know how this cake will look when cut, see one of the illustrations below.

## And a Rich Pudding, Too

By MARY MEADE

THE WEEKS before the winter holidays are weeks of fun in the kitchen. Every household which hopes for a merry Christmas season stocks its larder with good things to eat.

Some of these good things which many women will be making for Christmas are pictured on this page. And here are a few of the recipes:

### APPLE SAUCE COOKIES

- 1 cup shortening.
- 2 cups sugar.
- 1 egg.
- 3 cups flour.
- 1 teaspoon cinnamon.
- 1/2 teaspoon cloves.
- 1/2 teaspoon salt.
- 1 teaspoon soda.
- 1 cup thick, unsweetened apple sauce.
- 1 cup chopped nut meats.

Cream shortening; add sugar gradually. Cream until fluffy and light. Add egg, beat thoroughly, and fold sifted dry ingredients into the batter a little at a time. Add apple sauce and nut meats. Mix thoroughly and drop from a teaspoon onto a greased cookie sheet. Bake 15 to 20 minutes at 375 degrees.

### PECAN COOKIES

- 1/2 cup shortening.
- 1/2 cup brown sugar.
- 1 egg yolk.
- 1 cup flour.
- 1/2 teaspoon cream of tartar.
- 1/2 cup chopped pecans.

Cream shortening, add sugar, and mix until light and fluffy. Add beaten egg yolk and blend well. Sift flour with cream of tartar and add with the nuts to the creamed mixture. Drop by teaspoons onto greased baking



You'll find recipes for these holiday apple sauce and pecan cookies elsewhere on this page.

sheet. Top each cookie with a pecan half and bake in a slow oven, 300 degrees, for 12 to 15 minutes. Remove immediately from baking sheet.

### NUT FINGERS

- 1/2 cup shortening.
- 1 cup sugar.
- 1 egg.
- 2 cups flour.
- 2 teaspoons baking powder.
- 1 cup milk.
- 1 teaspoon vanilla.

Cream shortening, add sugar gradually, and mix until light. Add unbeaten egg and mix well. Sift flour, measure, and resift with baking powder. Add to creamed mixture alternately with milk. Add vanilla. Bake in large greased, paper lined cake pan at 350 degrees for half

an hour. Cool and cut into strips about 3 inches long and 1/2 inch wide. Spread with frosting and roll in nuts. One cup of nuts will be sufficient.

### FROSTING FOR NUT FINGERS

- 1 tablespoon shortening.
- 2 cups confectioner's sugar.
- 1 egg white.
- 1 teaspoon vanilla.
- 3 tablespoons boiling water.

Cream shortening and add sugar gradually. Add egg white, beaten until stiff, and mix to a thick paste. Add vanilla and water to make a thin paste about the consistency of buttermilk.

### BUTTERSCOTCH ICEBOX COOKIES

- 1 cup shortening.
- 2 cups brown sugar.
- 2 eggs.
- 1 teaspoon vanilla.
- 4 cups flour.
- 1 teaspoon each soda, cream of tartar.
- 1/4 teaspoon salt.
- 1 cup nuts (optional).

Cream butter and sugar, add beaten eggs, flavoring, then sifted dry ingredients. Shape into a roll and chill until firm. Slice and sprinkle with chopped nuts. Bake at 400 degrees for 12 to 15 minutes.

The recipe for the snow cake and filling has been mimeographed so that each reader who wants a copy may have one. The old-fashioned bag pudding recipe is likewise available. Please inclose a stamped, addressed envelope when writing for either recipe and it will be mailed promptly. Address mail requests to Mary Meade, Chicago Tribune.

NEXT WEEK:

Bread and Bread Pudding.



English "bag pudding" calls for suet, fruit, and ale. It is tied in a napkin and boiled for five hours.

Below: This is how the snow cake looks when cut. It's covered with seven-minute frosting.



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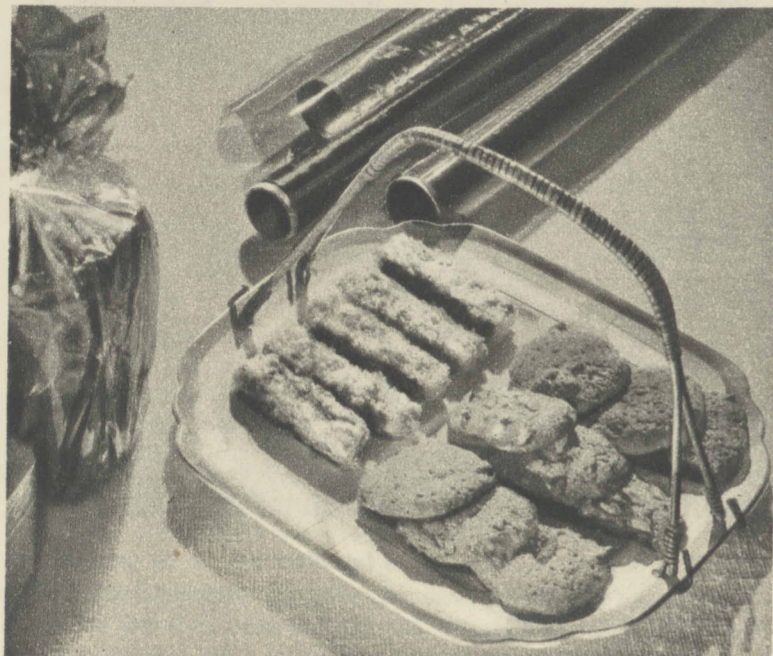
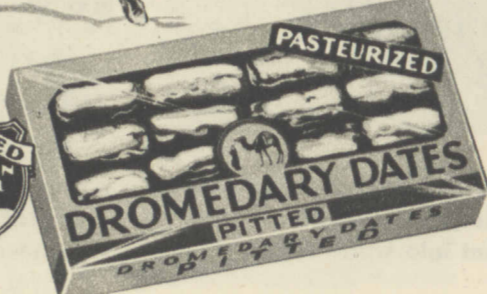
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Nut fingers and butterscotch icebox cookies are conveyors of holiday happiness.