

# COOKIES AND DOUGHNUTS

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"O, weary mothers mixing dough,  
Don't you wish that food would grow?  
Your lips would smile, I know, to see,  
A cookie bush or a doughnut tree."

## BOSTON COOKIES.

Cream 1 cup butter, add  $1\frac{1}{2}$  cups sugar, 3 eggs, well beaten, 1 teaspoon soda, dissolved in  $1\frac{1}{2}$  tablespoons hot water,  $3\frac{1}{4}$  cups flour,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon cinnamon, 1 cup chopped nuts,  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  cup raisins. Drop small tablespoonful on buttered paper or pans.

## GINGER COOKIES.

One egg, 1 cup sugar, 1 cup lard, 1 cup baking syrup, 1 cup buttermilk, 1 teaspoon soda, dissolve soda in milk, 1 tablespoon ginger, 1 teaspoon cinnamon or nutmeg. Mix as soft as possible.

## DOUGHNUTS.

One cup sugar, 3 tablespoons shortening, 3 eggs, 1 cup sweet milk, 3 tablespoons baking powder; salt and flavor. Roll soft.

## AUNT BETSEY'S COOKIES.

Four eggs, 1 cup lard, 1 teaspoon soda dissolved in a cup of hot water, 2 cups of sugar, a little nutmeg and flour enough to mix stiff.

## WHITE COOKIES.

Two cups sugar, 1 cup lard. 2 eggs, 8 tablespoons sour milk, 2 teaspoons soda,  $\frac{1}{2}$  teaspoon salt.

**FRUIT COOKIES.**

Cream together 1 cup butter and 2 cups sugar; stir in 3 well-beaten eggs, 1 grated nutmeg, 1 teaspoon cinnamon and cloves; mix 1 cup seeded raisins, dissolve 2 teaspoons soda in hot water and add  $\frac{1}{2}$  cup sweet milk. Sift 5 cups of flour, using some to flour the fruit. Then stir all together, mixing the flour in well, turn on the moulding board, roll, cut out and bake.

**NUT COOKIES.**

One cup butter,  $1\frac{1}{2}$  cups sugar, 2 eggs, 1 cup nuts, 1 cup raisins, 1 teaspoon soda dissolved in two teaspoons water, 1 teaspoon cinnamon, 1 nutmeg, flour to make stiff enough to drop from the spoon size of hickorynuts.

**GINGER COOKIES WITHOUT EGGS.**

Two cups molasses. 2 cups sugar, 20 tablespoons of melted butter, 12 tablespoons hot water, 1 teaspoon ginger, 1 teaspoon alum, 1 teaspoon soda. Dissolve soda and alum in hot water. Add cinnamon and allspice if desired.

**GOOD GINGER COOKIES.**

Two cups molasses, 1 cup sugar, 1 cup lard, 2-3 cup sour milk, 1 tablespoon ginger, 3 teaspoons soda in flour, 2 eggs.

**CREAM COOKIES.**

One cup sweet cream,  $2\frac{1}{2}$  cups sugar, 1 cup butter, 4 eggs, 2 teaspoons cream tartar, 1 teaspoon soda and flour to make a smooth dough, not too stiff.

**LEMON CRACKERS.**

Two and one-half cups sugar, 1 cup lard, 1 pint sweet milk, 1 teaspoon baking powder, 2 eggs, 1 teaspoon lemon extract, 2 ounces baking ammonia. Dissolve ammonia in the milk, using flour enough for medium stiff dough. Roll as for cookies and cut with a square cutter. Bake in a moderate oven.

**SPOON CRULLERS.**

Two tablespoons each of lard, sugar, milk, 2 eggs, well beaten, 1 teaspoon baking powder, and flour enough to roll. Fry in hot lard.

**DROP COOKIES.**

Cream  $\frac{1}{2}$  cup butter and 1 cup sugar,  $\frac{3}{4}$  cup currants,  $\frac{1}{2}$  cup molasses, 1 well-beaten egg and alternately,  $\frac{1}{2}$  cup sweet milk, 3 cups flour, sifted with  $\frac{1}{2}$  teaspoon each, soda and cloves, and 1 teaspoon of cinnamon.

**MOLASSES COOKIES.**

One cup sugar, 1 cup molasses, 1 cup lard, 2-3 cup cold water, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon soda. Mix quite stiff.

**BROWN SUGAR COOKIES.**

Beat up 1 cup butter, 1 cup brown sugar, add 2 eggs, 3 tablespoons vinegar, and 1 teaspoon soda and enough flour to make a stiff dough, about 1-3 lard can be used if preferred.

**CHRISTMAS COOKIES.**

Four pounds flour, 2 pounds sugar, 5 cents worth ground cinnamon, 2 teaspoons ground cloves, 4 teaspoons soda, 2 eggs, 1 quart molasses, 1 cup shortening (lard and butter), 1 cup hot water.

**SUGAR COOKIES.**

Two cups sugar, 1 cup lard, 1 cup buttermilk, 2 eggs, 2 teaspoons baking powder in the flour, 1 teaspoon soda in milk, nutmeg to flavor.

**CRULLERS.**

One cup sugar, 1 cup sour milk, level teaspoon baking powder, 1 egg, 7 tablespoons melted lard. Flour to make a soft dough.

**HERMIT OR FRUIT COOKIES.**

One and one-half cups sugar, 1 cup raisins, (chopped), 1 cup butter, 3 eggs, 1 tablespoon sour milk, 1 teaspoon cloves, cinnamon and nutmeg, 1 teaspoon soda. Mix soft.

**COOKIES AND DOUGHNUTS.****CRULLERS.**

Three eggs, 5 tablespoons sugar, 2 tablespoons of melted butter,  $\frac{1}{2}$  teaspoon soda in a little hot water, flour.

**DOUGHNUTS.**

One-third cup butter, 2 cups sugar, 2 cups sweet milk, 3 eggs, pinch of salt, nutmeg, 1 heaping teaspoon baking powder for every pint of flour, flour enough to make a soft dough.

**SUGAR COOKIES.**

Three eggs, 2 cups granulated sugar, 2-3 of a cup butter, 1 cup sour cream, 1 teaspoon soda, flour enough to make a soft dough.

**COOKIES WITHOUT EGGS.**

Sift 2 teaspoons baking powder and half teaspoon soda in a quart of flour, add 2 cups soft white sugar, 1 cup lard and rub all together with the hands, then mix in 1 cup cold water. Flavor with lemon, vanilla or nutmeg, add flour enough for a stiff dough; roll and sprinkle granulated sugar over the top; cut as desired and bake in a quick oven.

**McKINLEY DROP CAKE.**

Two eggs, 2 cups "C" sugar, 1 cup lard and butter mixed, 1 cup molasses,  $1\frac{1}{2}$  cups sour milk, 2 teaspoons soda, 3 teaspoons ginger, flour to make a thick batter. Drop in pan in small spoonfuls.

**GINGER SNAPS.**

One cup shortening, 1 cup brown sugar, 1 cup molasses, 3 eggs, 1 tablespoon ginger, 1 tablespoon soda, 1 tablespoon vinegar. Boil molasses, sugar, shortening, ginger and vinegar together; when cold add eggs and soda. Add flour enough for a stiff dough.

**FRIED CAKES.**

One cup sugar, 1 cup cream, sweet or sour, 2 eggs, beaten well, 1 cup sour milk, 1 heaping teaspoon soda, 1 teaspoon cream tartar, salt and nutmeg.

### BILL COOKIES.

Bill Cookies, and rightly they are named,  
If they are gone in a jiffy no one can be blamed,  
Take one cup of sugar, a half a cup of lard;  
Cream these together, add two eggs and beat hard,  
One scant teaspoon of soda, now put in cup,  
Add a mite of hot water, and now 'twill foam up;  
Sift three cups of flour and place in a bowl,  
Mix smoothly and swiftly, and then neatly roll;  
If the dough is too soft, a little flour add,  
I'll assure better cookies your husband ne'er had.

### FRIED CAKES.

Two eggs, 1 cup buttermilk, 1 cup sugar, 1 tea-  
spoon soda, 3 tablespoonfuls of melted lard, a little  
salt. Mix soft.

### JUMBLE COOKIES.

Two cups sugar, 3 eggs, 1 cup butter, 1 cup sweet  
milk, 1 teaspoon soda, 1 teaspoon cream tartar, 1 tea-  
spoon baking powder, flour to make dough stiff enough  
to roll. Flavor to suit taste.





