

COOKIES AND DOUGHNUTS

"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 teaspoon 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 teaspoon baking powder, flour to make dough stiff enough to roll. Flavor to suit taste.



