

## Cookies

### DATE BARS

1-2 c. brown sugar                      1 1-4 c. flour  
1-2 c. shortening                      1 1-4 c. oatmeal  
1-2 c. water with 1-2 tsp. soda dissolved in it

Spread 1-2 dough on greased pan. Cover with filling, then spread remaining 1-2 of dough on top of filling. Bake 30 min. in slow oven.

### Filling

1-2 lb. dates                      1-2 tsp. salt  
1-4 c. sugar                      1-4 c. cold water

*Mrs. J. H. Craig*

### PLANTATION FRUIT BARS

1-4 c. crisco                      1-4 tsp. soda  
1-2 c. sugar                      1 1-2 tsp. B. P.  
1 egg                      1-2 c. milk  
1-2 c. molasses                      1 c. nuts  
2 c. Gold Medal flour                      1 c. raisins  
1-4 tsp. salt                      1 c. dates

Cream crisco with sugar and beat in egg and molasses. Sift together Gold Medal flour, salt, soda and B. P. Stir in first mixture alternately with milk, when finished stir in chopped nuts, raisins and dates. Press into cake tin until about one inch thick. Bake about 25 to 30 min. in moderate oven of about 350 degrees. When cool frost with confectionery sugar frosting. Cut into squares and serve.

*Stella Berwick*

### TOLLHOUSE COOKIES WITH OATMEAL

1 c. shortening                      1 1-2 c. flour  
3-4 c. granulated sugar                      2 c. rolled oats  
3-4 c. light brown sugar                      1 tsp. salt  
2 eggs                      1 tsp. vanilla  
1  $\frac{1}{2}$  c. soda dissolved in 1 T.                      1 pkg. chocolate bits  
hot water

Drop on greased cookie sheets about 2 in. apart. Bake at 350 degrees about 12 min. Makes about 5 doz. *Florence Dole*

### PEANUT CRINKLES

Cream 1-2 c. peanut butter with 1-4 c. butter and add gradually 1-2 c. of brown sugar and 1-4 c. of white sugar. Add 1 egg well beaten. Measure 1 c. of flour and sift it with 1 tsp. soda. Add to the first mixture and blend thoroughly. Drop the mixture, 1 level tsp. at a time, on a well greased cookie sheet. Press down each cookie with a four tined fork. Press a second time so that the creases are at right angles to those made first. Bake 10 min. at 350 degrees. This amount will make about 4 1-2 doz. cookies.

*Mrs. Margaret Carpenter*



### PEANUT BUTTER COOKIES

1-2 c. peanut butter	1 1-4 c. flour
1-2 c. butter	3-4 tsp. soda
1-2 c. white sugar	1-4 tsp. salt
1-2 c. brown sugar	1-2 tsp. B. P.
1 egg	

Mix. Chill and slice very thin, watch not to let burn.

*Thelma Thompson*

*Margaret Nunn*

*Mary Rowe*

### PEANUT BUTTER COOKIES

2 1-2 c. sifted flour	1 c. sugar
3-4 tsp. soda	1-4 c. brown sugar
1-4 tsp. salt	1 c. peanut butter
3-4 c. shortening	2 eggs

Sift flour once, measure, add B. P. and salt and sift together 3 times. Work shortening until creamy. Add sugar gradually, beating after each addition until light. Add brown sugar. Add peanut butter. Blend well. Add eggs. Add flour, a small amount at a time, beating until smooth after each addition. Form into 2 rolls and wrap in wax paper. Let stand in refrigerator overnight or until firm enough to slice thin. Bake in hot oven (425 degrees) 8 to 10 min.

*Mrs. Katherine Wilson*

### GINGER COOKIES

1 c. sugar	1 tsp. vanilla
1-2 c. molasses	1-2 tsp. salt
1 egg	2 $\frac{1}{2}$ c. soda dissolved in
1 c. shortening	3 T. boiling water
1 tsp. cinnamon	Flour to roll soft

*Hazel Woodward*

### SOFT GINGER COOKIES

1 c. sugar	1 tsp. cinnamon
1-2 c. butter	1 tsp. ginger
1-2 c. lard	1-4 tsp. cloves
1 egg	1-4 tsp. allspice
1 c. molasses	1-4 tsp. nutmeg
1 c. sour milk	1 tsp. salt
2 tsp. soda	5 c. sifted flour (about)

Cream sugar and shortening; add egg and beat well. Add molasses, then sour milk and remaining ingredients, adding flour until dough is just stiff enough to roll. Bake in moderately hot oven, 350 degrees about 12 min.

*Hattie M. Goslant*



### GINGER PUFFS (Drop Cookies)

1 egg	Salt
1-2 c. molasses	2 tsp. cinnamon
1-2 c. white sugar	2 tsp. ginger
1-2 c. shortening	2 tsp. soda
1 c. warm water or coffee	3 c. flour
2-3 c. raisins or currants	

*Sue Abbott*

### EMILY'S OATMEAL COOKIES

1-2 c. melted butter	3 T. flour sifted with
1 c. brown sugar	1-4 tsp. B. P.
1 c. uncooked oatmeal	Vanilla

Drop on cookie sheet. Bake in moderate oven. Makes a thin crisp cookie like very thin peanut brittle.

*Mrs. Frank Kruesi*

### OATMEAL CRISPIES

Thoroughly cream:

1 c. shortening	2 beaten eggs
1 c. brown sugar	1 tsp. vanilla
1 c. granulated sugar	

Beat well. Add:

1 1-2 c. flour sifted with	1 tsp. soda
1 tsp. salt	

Add:

3 c. quick cooking oatmeal	1 c. dates or 1-2 c. nut meats
----------------------------	--------------------------------

Mix. Form in long rolls and chill thoroughly. Slice 1-4 in. thick and bake on ungreased cookie sheet in moderate oven.

*Zerella Bailey*

### GINGER COOKIES

1-2 c. sugar	2 tsp. soda
1 c. molasses	Pinch salt
1-2 c. lard	1 tsp. ginger
1 c. cold water	Flour

Roll.

*Teresa Berwick*

### OATMEAL COOKIES

1-2 c. fat	2 c. oatmeal
1 c. sugar	2 c. flour
1 egg	1 tsp. soda
1-2 c. sweet milk	1 tsp. salt

Flavor with lemon or vanilla

*Mrs. Benj. F. Field*

### PORTLAND COOKIES

1-2 c. lard	1 tsp. soda dissolved in
1-2 c. peanut butter	1 tsp. warm water
1-2 c. brown sugar	1 tsp. vanilla
1-2 c. white sugar	Sift 1 1-2 c. flour and
1 well beaten egg	1 tsp. salt

Combine all. Form into small balls and press with fork.

*Vivian Churchill*

### OATMEAL MACAROONS

1 c. sugar	2 tsp. B. P.
2 eggs beaten separately	1 T. butter
2 1-2 c. oatmeal	1 tsp. vanilla

Cream butter and sugar until blended. Add beaten egg yolks. Add oatmeal and B. P. Fold in stiffly beaten egg whites. Add vanilla.

*Marcia Livingston*

### GROUND OATMEAL COOKIES

1 c. sugar (brown or white)	1-2 c. shortening
1 1-2 c. oatmeal, after it has been put thru food chopper	1 rounding tsp. soda
1 1-2 c. flour	1-2 tsp. salt
1-2 c. chopped nuts or raisins	7 T. sour milk

Mix sugar and shortening. Add sour milk. Sift flour, salt and soda into mixture. Add ground oatmeal and nuts or raisins. Drop by tsp. on greased cookie sheet and bake in moderate oven till done.

*Minnie Kinerson*

### ROLLED OAT DROP COOKIES

1 c. sugar	Sift together:
1 c. shortening	2 c. flour
2 eggs	1-2 tsp. soda
1-4 c. sweet milk	1-2 tsp. salt
1 tsp. vanilla	

Mix in order given and lastly add 2 c. rolled oats. Drop by tsp. on greased cookie sheet and bake in moderate oven till done.

*Minnie W. Kinerson*

### PLAIN COOKIES

2 c. sugar	1 tsp. soda
1 c. fat	1 tsp. B. P.
1 egg	Salt
1 c. sweet milk	Flavoring
Flour to roll	

*Mrs. Alvin Mackay*



### SOFT GINGER COOKIES

- |                  |                      |
|------------------|----------------------|
| 1 c. sugar       | 4 1-2 c. bread flour |
| 1 c. molasses    | 1 tsp. ginger        |
| 1 c. lard        | 3 tsp. soda          |
| 3-4 c. sour milk |                      |

Beat all together until smooth. Roll out 1-4 in. thick. After rolling, sift or sprinkle sugar over all. Give one light roll to make sugar stick to dough. Bake in moderate oven. Remove from oven as soon as done to prevent their becoming hard. To keep them soft, cut and pack in cookie jar as soon as cool enough to cut. These cookies will be hard unless directions are followed. If they do turn out to be "snaps," put a slice of bread in jar with them to soften them.

*Mrs. Margaret Carpenter*

### HERMITS

- |                        |                   |
|------------------------|-------------------|
| 1-4 c. lard and butter | 1 c. brown sugar  |
| 1 egg                  | 2 c. barley flour |
| 2 tsp. cream tartar    | 1 tsp. soda       |
| 1-2 tsp. nutmeg        | 1-2 tsp. cloves   |
| 1-2 tsp. cinnamon      | 2-3 c. milk       |
|                        | 2-3 c. raisins    |

Soften lard, add sugar and egg well beaten. Mix and sift dry ingredients. Add alternately with the milk to first mixture. Add raisins floured. Drop on greased pan and bake in moderate oven.

*Julia V. Robinson*

### HONEY COOKIES

- |                   |                    |
|-------------------|--------------------|
| 1-2 c. shortening | 1 1-2 tsp. vanilla |
| 1-2 c. sugar      | 2 c. flour         |
| 1-3 c. honey      | 1 tsp. B. P.       |
| 1 egg             | 1-2 tsp. salt      |

Cream together shortening and sugar; add honey. Add egg, beat. Add vanilla. Sift together flour, B. P. and salt. Add. Chill. Roll and cut. Bake 8 to 10 min.

*Agnes Farrow*

### ICE CREAM WAFERS

- |                    |                |
|--------------------|----------------|
| 1 c. Crisco        | 1 1-2 c. flour |
| 1 c. sugar         | 1 tsp. salt    |
| 2 eggs well beaten | 1 tsp. vanilla |

Mix and drop on greased cookie sheet. A nut meat or part of a candied cherry may be put in center of each cookie. Bake about 10 min. at 350 degrees.

*Florence Dole*

### JAM JAMS

- |                               |                           |
|-------------------------------|---------------------------|
| 1 egg                         | Salt                      |
| 1 c. Crisco                   | 1 tsp. vanilla            |
| 1 c. sugar                    | 1-2 tsp. cinnamon         |
| 1-2 c. mollasses              | 5 1-2 c. flour (about) to |
| 2 tsp. soda dissolved in 3 T. | make stiff                |
| boiling water                 |                           |

Roll very thin and cut with round cutter. When baked put together with jelly.

*Jean Allen  
Anna Bayley  
Gertrude Chandler*

### MARGUERITES

- |                  |                       |
|------------------|-----------------------|
| 2 eggs           | 1-3 tsp. salt         |
| 1 c. brown sugar | 1 c. pecan nut meats  |
| 1-2 c. flour     | (cut in small pieces) |
| 1-4 tsp. B. P.   |                       |

Beat eggs slightly and add remaining ingredients in order given. Fill small buttered tins 2-3 full of mixture and place pecan nut meats on each. Bake in moderate oven 15 min.

*Alice Douglas*

### MOLASSES COOKIES

(Soft)

- |               |                            |
|---------------|----------------------------|
| 1 c. sugar    | Sift together 4 or 5 c. of |
| 1 c. molasses | flour (enough to roll out) |
| 1 c. milk     | with 2 tsp. soda, 1 tsp.   |
| 1 c. lard     | each of cloves, cinnamon,  |
|               | ginger and salt            |

Cloves and cinnamon optional.

*Mrs. Muriel Randall*

### FILLED COOKIES

- |                        |                     |
|------------------------|---------------------|
| 1 c. sugar             | 1 tsp. vanilla      |
| 1-2 c. cream           | 2 tsp. cream tartar |
| 1-2 c. butter (melted) | 1 tsp. soda         |
| 1 egg                  | 3 1-2 c. flour      |
| Little salt            |                     |

#### Filling

- |               |                     |
|---------------|---------------------|
| 1-2 c. sugar  | 1 c. ground raisins |
| 1-2 c. water  | 2 tsp. flour        |
| Boil together |                     |

*Louise Kinerson*



### SOUR CREAM COOKIES

2 c. sugar	1 level tsp. B. P.
2 c. sour cream	4 1-2 c. flour
1 egg	Little salt
1-3 c. butter	Nutmeats and raisins
1 heaping tsp. soda	
Drop on cookie sheet.	

*Mrs. Barnes*

### SOUR CREAM COOKIES

1 egg	Salt
1 c. sugar	Flavor to taste
1 c. sour cream	Flour to roll
Even tsp. soda	

*Lula Dubray  
Phyllis Taylor*

### FILLED COOKIES

1 c. sugar	2 tsp. cream tartar, 1 tsp.
1-2 c. shortening	soda sifted with 3 c. flour
1-2 c. milk	1 egg
	<b>Filling</b>
1 c. chopped raisins	1-2 c. boiling water
1-2 c. sugar	2 tsp. flour
Cook until it thickens.	

*Belle Somers*

### FILLED COOKIES

1 c. sugar	1-2 c. sweet milk
1-2 c. butter or lard	1-2 tsp. salt
3 tsp. B. P.	1 tsp. vanilla
1 egg	
Flour to roll soft	<b>Filling</b>
3-4 c. sugar	1 1-2 T. flour
1 c. chopped raisins	1 c. boiling water
Speck of salt	
Cool until it thickens.	Cool and add 1 tsp. lemon extract.

*Phyllis Taylor*

### DROP COOKIES

1 egg	2 c. flour or more
1 c. sugar	1 tsp. vanilla
1 c. sour cream	1-2 tsp. soda
Salt	

*Lula Dubray*

### DATE COOKIES

1-2 c. spry	1-2 c. sugar
Cream	
1-2 c. molasses	1-2 tsp. vinegar
1 egg	
Mix	
3 c. flour	1-2 tsp. ginger
1 tsp. soda	1-2 tsp. salt

Add to mixture. Cook pkg. of dates and raisins in top of double boiler with a little water and tsp. of flour. Roll out dough. Spread on filling then roll up like a jelly roll. Chill, slice, bake in a moderate oven.

*Alice E. Frye*

### CHOCOLATE CHIP COOKIES

1-3 to 1-2 c. shortening	1 tsp. vanilla
1-2 c. granulated sugar	1 egg well beaten
1-4 c. brown sugar, packed	1 pkg. chocolate chips
1 c. sifted flour	(less will do)
1-2 tsp. soda	Nut meats or raisins
1-2 tsp. salt	

Cream shortening, add sugar beat until light. Add egg and mix. Sift flour with salt and soda and add slowly. Add chocolate chips, nuts or raisins and vanilla. Drop on greased tin.

*Mary Moore*

### CORN FLAKE COOKIES

1 c. white sugar	1-8 tsp. salt
1 c. brown sugar	2 tsp. B. P.
1 scant c. milk	2 c. corn flakes
2 eggs—beaten	1 c. shredded cocoanut
2 c. sifted flour	1 tsp. vanilla

Cream shortening, stir in sugar, add eggs and sifted dry ingredients. Add corn flakes, shredded cocoanut and vanilla. Mix well. Form into balls half the size of a walnut. Bake on cookie sheet in 375 degree oven, about 10 min.

*1/2 c. shortening*

*Ida Chandler*

### CRISPY CARAMEL COOKIES

3 c. flour	2 c. brown sugar
1 tsp. soda	1-2 tsp. salt
1 tsp. cream tartar	2 eggs
1 tsp. ginger	1 tsp. lemon extract
1 c. shortening	

Cream shortening, add sugar, salt, lemon extract and un-beaten eggs. Add sifted dry ingredients. Chill in refrigerator in rolls. Slice and bake in moderate oven.

*Erlene Moore*



## COOKIES

### Good When Eggs Are Scarce

Cream together 1 c. sugar and 1 c. shortening (butter or crisco). Add 1 c. sour milk in which has been dissolved 1 tsp. soda. Add 1 tsp. salt and any seasoning preferred and add flour to roll. Stick three raisins in top of each cookie. I cut them round and call them monkey faces.

*Mrs. Mary E. Craig*

### BUTTERSCOTCH COOKIES

2 eggs	3 1-2 c. flour
1 1-2 c. brown sugar	1-2 tsp. salt
1 c. melted shortening	1 c. nuts ground fine
2 T. B. P.	1 tsp. vanilla

Beat eggs, add sugar and melted shortening. Add dry ingredients, then nuts and vanilla. Mix and shape into long roll—roll in wax paper and chill for several hours. Cut off in slices and bake.

*Peggy Munger*

### CINNAMON COOKIES

1 egg	1 tsp. vanilla
1 1-2 c. sugar	1-2 tsp. salt
1 c. shortening	1 tsp. cinnamon
1-2 c. molasses	2 tsp. soda dissolved in
4 T. boiling water	the hot water
Flour to roll out	

*Belle Somers*

### BROWNIES

1-3 c. shortening	2 sq. chocolate
-------------------	-----------------

Melt together over boiling water.

2 beaten eggs	1 c. sugar
---------------	------------

Combine with chocolate and shortening.

2-3 c. flour	1-4 tsp. salt
1-2 tsp. B. P.	1-2 c. chopped nuts

Bake in 8 by 10 pan in moderately slow oven 35 to 40 min.

*Frank Randall*

### GRAHAM CRACKER BROWNIES

2 c. graham cracker crumbs	1-2 c. nut meats
1 tsp. vanilla	1-4 tsp. salt
1 tsp. B. P.	1 can condensed milk
1-2 pkg. chocolate bits	

Mix and spread on about 8 or 9 in. sq. greased pan. Bake 25 min. 325 degrees. Cut in squares while warm.

*Florence Dole*

### MOLASSES DROP COOKIES

1 c. sugar	1 c. milk
1-2 c. shortening	4 1-2 c. pastry flour
1 egg	1 tsp. soda
Salt	1 tsp. cinnamon
1-2 c. molasses	2-3 tsp. cloves
1-2 c. maple syrup	1 c. raisins

*Sue Abbott*

### MOLASSES DROP COOKIES

1-2 c. shortening	1-2 c. sour milk
1-2 c. sugar	2 1-2 c. flour
1-2 c. molasses	1 1-2 tsp. cinnamon
1 egg	1-2 tsp. ginger
1 tsp. baking soda	1-4 tsp. cloves
1-2 chopped seedless raisins	

Cream together shortening and sugar, add molasses. Beat egg, add. Dissolve soda in sour milk. Sift together flour, cinnamon, ginger, cloves and salt. Add alternately with milk mixture to creamed mixture. Add raisins. Mix well. Drop by tsp. on greased baking sheet. Bake in moderate oven (350 degrees) 12 min. Makes 42.

*Mrs. Foster Hastie*

### OLD FASHIONED MOLASSES COOKIES

1 c. molasses	1 tsp. ginger
1 c. sugar	1 tsp. soda
1 c. shortening	1-2 c. boiling water

Flour to make dough to handle  
Roll 1-8 in. thick. Bake in medium oven.

*Lula Dubray*

### GINGER SNAPS

Mix:

3 c. sifted enriched flour	1 1-2 tsp. soda
2 tsp. B. P.	1 tsp. ginger
1 tsp. salt	1-2 tsp. cassia

Sift again (twice). Heat 1 c. of molasses to boiling point in large saucepan. Add 1-2 c. shortening, stir until melted. Cool, add dry ingredients gradually. Mix well and roll dough to 1-8 in. thick on lightly floured board. Cut in cookies and bake in moderate oven.

*Mary Rowe*



### GRAHAM COOKIES

2 eggs  
1 1-2 c. sugar  
1 c. shortening

1-2 c. sour milk  
2 tsp. soda  
1 tsp. vanilla

Mix stiff with graham flour and roll thin and bake like cookies. Very nice to serve with cold milk.

*Gertrude Chandler*

### HERMITS

1 1-2 c. sugar  
1 c. shortening  
2 eggs  
1 tsp. cinnamon  
1 tsp. cloves

1 tsp. nutmeg  
1 tsp. salt  
1 c. ground raisins  
1 tsp. soda dissolved in  
1-4 c. sweet milk

Flour to make stiff batter. Roll rather thin and bake.

*Lizzie Butson*

### HERMITS

3-4 c. butter  
1 c. brown sugar  
2 eggs  
3-4 tsp. soda  
1 T. hot water

2 1-2 c. flour  
1-2 tsp. salt  
1-2 tsp. cinnamon  
1-8 tsp. cloves and nutmeg  
1 c. raisins

Mix ingredients in order given. Roll mixture 1-4 in. thick. Bake 12 to 15 min. in moderate oven.

*Louise Kinerson*

### HERMITS

2 eggs  
2 c. sugar  
1 c. shortening  
Flour to roll thin.

1 tsp. soda  
1-2 tsp. salt  
1-2 pkg. raisins

*Doris McBride*

### HERMITS

2 eggs  
2 c. white sugar  
1 c. butter or lard  
1 c. sweet milk  
1 tsp. soda

1 tsp. salt  
Raisins  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. nutmeg

If preferred use sweet or sour cream in place of lard and milk.

*Mrs. Alvin Mackay*

### HERMITS

1 1-2 c. sugar  
1-2 c. shortening  
1 c. chopped raisins  
1 tsp. soda dissolved in 1-2 c. milk  
Flour to roll

1 egg  
1 tsp. salt  
1 tsp. all kinds of spice

*Mrs. G. W. Schoolcraft*