

Appetizing recipes for Island cookies

MELTING MOMENTS
 1/2 cup cornstarch
 1/2 cup icing sugar
 1 cup sifted flour
 1/2 cup butter

Sift together first three ingredients into a bowl. Blend a butter at room temperature into dry ingredients with a spoon until soft dough is formed.

Shape into balls about one inch in diameter; place in 300 degree oven 30 minutes.
MRS. MAJOR YOUNG, East Ballie

PEANUT BUTTER COOKIES
 1 cup soft butter or margarine
 1 cup white sugar
 1 cup brown sugar
 2 eggs
 1 cup peanut butter
 2 cups flour
 2 tps soda
 1/2 tsp salt
 1 cup coconut

Pre-heat oven to 375 degrees F. Cream butter until fluffy. Add sugar gradually, mixing until creamy. Beat in unbeaten eggs one at a time, and mix well.

Add peanut butter and blend well. Measure flour, soda and salt onto waxed paper and stir thoroughly to blend, add to peanut butter mixture and mix thoroughly. Mix in coconut.

Drop by tps on ungreased baking sheets; press flat with floured fork. Bake at 375 degrees for 12 to 15 minutes. Yields 6 dozen.
MRS. ARTEMAS ACORN Wood Islands East WI

GINGER SNAPS
 1 cup molasses
 1/2 cup shortening
 2 1/2 cups flour
 1 tsp ginger
 1 tsp soda
 2 tpsb. warm milk
 1/2 tsp salt

Heat molasses to the boiling point. Add shortening. Allow to melt. Add soda dissolved in warm milk then sift flour with soda and ginger added to it. Cool overnight in frig. Roll thin. Bake on greased cookie sheet in moderate oven 10 to 15 minutes.

MRS. MAJOR YOUNG East Ballie

BUTTER BUDS
 1 cup brown sugar
 1 cup butter
 2 eggs
 pinch of salt
 2 1/2 cups flour
 1 teaspoon baking powder
 1 teaspoon vanilla

Roll into balls size of walnut. Place walnut on top of each and bake.

MRS. E. WEATHERIE Pownal

CRY BABY COOKIES
 1 cup shortening
 1/2 cup brown sugar
 1 cup molasses
 1 egg
 2 cups flour
 2 teaspoons soda
 1 teaspoon salt
 2 teaspoons ginger
 2 teaspoons cinnamon
 1 cup sweet milk
 1 cup seeded raisins

Mix in order given. Drop on lightly greased sheet. Bake 10 to 12 minutes in 375 degree oven.
MRS. MAJOR YOUNG East Ballie

PIN-WHEEL COOKIES
 1/2 cup shortening
 1/2 cup white sugar
 Yolk of 1 egg
 2 1/2 cups flour, sifted
 1 tpsb. melted unsweetened chocolate

1 tablespoons milk
 1 teaspoon baking powder
 1/2 teaspoon salt

Cream shortening, add sugar gradually add yolk of egg and dry ingredients after being sifted together. Mix all well. Divide dough and add melted chocolate to one-half of it. Roll out the whole mixture, then roll out the chocolate mixture the same size as the white mixture. Place chocolate dough on the white dough. Roll like a jelly roll and place in box or refrigerator a still cool enough to slice. Bake in 400 degree oven for 10 to 15 minutes.
MRS. MAJOR YOUNG East Ballie



CHEERY CHERRY WINKS

Pauline McCordle, Middleton, P.E.I. was the National first prize winner this year in the Young Canada Bakers, with her entry of Cherry Winks. Directions for these cookies are as follows: Sift together 2 1/2 cups flour, 1 tsp. baking powder, 1/2 tsp. soda

and 1/2 tsp. salt. Cream 1/2 cup shortening and 1 cup white sugar. Add 2 eggs, 4 tps. p. milk and vanilla. Beat well. Blend in dry ingredients gradually, mix well. Add 1 cup chopped dates, and 1-3 cup cherries, mix. Shape into

balls with a level tpsb. dough for each. Crush 2 1/2 cups cornflakes. Roll each ball in cornflakes. Place on a greased baking sheet. Top each with 1/4 maraschino cherry. Bake in 375 degree oven for 10 to 12 minutes.

OTATMEL COOKIES
 2 cups rolled oats
 2 cups flour
 1/2 cup shortening
 1 1/2 cups flour
 1 cup sour cream
 1 teaspoon soda
 1 teaspoon salt
 1 teaspoon vanilla

Sift soda, salt and flour. Mix rolled oats, flour, sugar and 1/2 shortening in bowl until fine. Add sour cream and enough flour to roll out easily. Roll thin and bake in a fairly hot oven.
MRS. JACK MacKAY Wood Islands East WI

SWEDISH DAINTIES
 1/2 cup butter
 1/2 cup brown sugar
 1 egg separated
 1 cup flour
 walnuts
 red jelly

Cream butter, add sugar, then egg yolk. Blend in flour and small amount of salt. Roll into small balls. Dip into beaten egg white and roll in finely chopped walnuts. Place on sheet and press hole for jelly. Bake 5 minutes at 300 degrees and press down holes. Bake 10 or 15 minutes longer. While hot fill centre with jelly.
MRS. JOHN MacKAY Wood Island East WI

FRY PAN COOKIES
 1 cup white sugar
 2 eggs
 1/4 cups dates
 Cook pan for about 12 minutes. Cool. Then add:
 2 cups rice krispies
 1 teaspoon vanilla
 pinch salt

Mix all together. Form into small rolls three inches long and roll in coconut.
MRS. MAJOR YOUNG East Ballie

JUNE BUGS
 1/2 cup white sugar
 2 teaspoons butter
 1 egg
 1 cup dates, cut fine
 Coconut to thicken
 Cook until brown.
MRS. E. WEATHERIE Pownal

OTATMEL REFRIGERATOR COOKIES
 1 cup flour
 2 teaspoons baking powder
 1/2 teaspoon salt
 3 cups rolled oats
 1 cup brown sugar

JELLY COOKIES
 2 cups flour
 1 cup brown sugar
 1/2 cup shortening
 1/2 teaspoon baking powder
 2 tablespoons cream
 1 egg
 1 teaspoon vanilla

More flour may be added if necessary. Drop by spoonfuls on greased cookie sheet and cut 1/2 teaspoon jelly on each cookie. Bake until brown.
MRS. MAJOR YOUNG East Ballie

CHERRY BALLS
 1 1/2 cups icing sugar
 1 teaspoon almond
 1 1/2 cups coconut

Shape into balls, put in a cherry inside. Roll in graham wafers crumbs.
BUNBURY WI

CHOCOLATE COOKIES
 1 cup shortening
 1 cup brown sugar
 1 egg, unbeaten
 1/2 cup milk
 Measure 1/2 cup cocoa, then take 2 tablespoons out.
 1 1/2 cups sifted flour
 1/2 teaspoon baking soda
 1 teaspoon baking powder
 1/2 teaspoon salt
 1/2 cup chopped walnuts
 1/2 teaspoon vanilla

Cream shortening, add sugar, cream together. Add egg. Add dry ingredients alternately with milk. Add flavoring and walnuts. Bake 12 to 15 minutes in moderate oven.
MRS. LORING PANTING Wood Island East WI

SUGAR COOKIES
 1 cup shortening and butter
 2 cups sugar, 1 white and 1 brown
 2 eggs
 1/2 cup sweet milk
 1 teaspoon baking soda
 2 teaspoons cream of tartar
 1/2 teaspoon salt
 1 teaspoon vanilla
 1 teaspoon lemon
 Approx. 1-1/2 4 cups flour

MRS. WALTER QUITY Charlotteville

BUTTER SCOTCH COOKIES
 1/2 cup butter
 1/2 cup brown sugar
 1 egg, cream well
 1 1/2 cups flour
 1 1/2 teaspoons baking powder
 1 teaspoon vanilla
 pinch of salt

MRS. WALTER QUITY Charlotteville

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