

# Well-Filled Cookie Jar Is Family Delight

## LEMON SQUARES

2 eggs  
1 can condensed milk  
Juice of 1 lemon  
16 graham wafers crushed  
Method: Beat egg yolks, add milk and lemon juice, then fold in beaten egg whites, crush 7 or 8 graham wafers and put on bottom of pan, fill middle with lemon batter. Sprinkle remaining wafers with 4 tbsps. melted butter. Bake 15 minutes.

Mrs. Charles Dennis  
Margate W.I.

## NUT SMACKS

Cream:  
6 tbsps butter  
1 cup brown sugar  
4 egg yolks.  
Add:  
2 cups of flour  
1 tsp baking powder  
6 tbsps of milk.  
Spread in pan 12 by 12 inches. Top with following:  
4 egg whites, beaten stiff  
Add:  
3 cups brown sugar also  
1½ cups chopped walnuts.  
Spread over cake mixture and bake till golden brown in 350 degree oven. Cut in squares.

Mrs. Alex Grant  
St. Patricks Road

## WALNUT SLICE

½ cup butter  
1 cup flour  
2 tbsps icing sugar  
Method: Cream butter, add sugar and beat until light. Add flour. Pack in pan and cook 25 minutes and cool.

Top Part  
2 eggs, beaten together  
Pinch of salt  
1¼ cups brown sugar and beat until very light  
Add:  
¼ tbsps. flour and  
½ tsp baking powder  
1 cup walnuts  
½ cup coconut  
Spread over first mixture and bake 35 min. in moderate oven. Cool.

Icing  
1-3 cup butter creamed  
½ cup icing sugar  
Almond or vanilla flavoring  
If thick add a few drops of cream.

Mrs. J. Sterling Gillespie  
Souris, East.

## ORANGE DREAMS

½ cup butter  
1 cup flour  
2 tablespoons icing sugar  
Cook until delicate brown. Then add:—  
2 eggs well beaten  
1 cup brown sugar  
1 cup dates  
½ cup walnuts  
½ cup cherries  
1 cup coconut  
1 tsp baking powder  
½ teaspoon vanilla  
2 tbsps flour  
Pour on above mixture and cook ½ hour. When cold ice with 2½ cups icing sugar and juice of two oranges.

Mrs. Russell Coles  
South Milton W.I.

## MARSHMALLOW SQUARES

1 cup flour  
½ cup butter  
2 tbsps. brown sugar  
Mix and put in 8 x 8 pan. Bake 10 minutes in moderate oven.  
Topping  
1 cup cold water  
1½ envelope gelatine  
1 cup white sugar  
Pinch salt  
Boil 10 minutes, when cool add 1 cup icing sugar  
1 tsp baking powder  
1 teaspoon vanilla  
Beat until thick and white, pour over baked mixture, when cold cut in squares, coloring may be added to icing if desired.

Mrs. J.W. Thompson  
Margate W.I.

## CHOCOLATE BIT CHEWS

½ pkg chocolate bits or chips  
½ cup coconut  
1 cup chopped dates  
½ cup chopped nuts  
1 tsp vanilla  
2 eggs  
½ tsp salt  
1 cup white sugar  
½ cup. (sifted) all purpose flour.

In a bowl put chips, dates, nuts, coconut, sugar and unbeaten eggs. Mix all thoroughly add vanilla. Add flour and salt. Blend well. Spread in greased 9x9 pan. Bake in 350 degree oven for about 25 minutes. Allow to cool in pan before cutting in squares. Good with thin icing, spread on top.

Mrs. F. G. Matheson  
Parkdale W.I.

## BETTY SQUARES

¼ cup butter  
½ cup brown sugar  
1 cup flour  
Mix these ingredients together and pat in a pan 9 x 9. Bake for 5 minutes. Spread with the following:  
2 eggs, beaten  
1 cup brown sugar  
2 tbsps flour  
2 tsp cocoa  
1 tsp baking powder  
1-3 cup chopped nuts  
1 tsp vanilla.  
Bake in moderate oven. When cool ice with butter icing.

Mrs. Evelyn MacLeod  
Vernon River W.I.

## WALDORF SLICE

½ cup butter  
1 cup flour  
2 tsp icing sugar  
Spread in pan about 6x8 and cook like scotch cake. Take out and add:  
2 eggs, well beaten  
1 cup brown sugar  
1 tsp baking powder  
½ cup coconut (thickened)  
½ cup walnuts  
2 tbsps flour  
Vanilla and salt  
Spread over and cook ½ hour.

Mrs. Gladys Bernard  
St. Eleanors W.I.

## RASPBERRY BARS

1 tsp baking powder  
1 cup sifted flour  
½ cup butter  
1 egg beaten  
1 tbsps milk  
Mix and spread in pan, cover with raspberry jam. Mix following and spread on top  
1 beaten egg  
cup white sugar  
2 cups coconut  
3 tbsps melted butter  
1 tsp vanilla.  
Cook in 350 degree oven, cut in bars when cool.

Mrs. J.W. Thompson  
Margate W. I.

## COFFEE SQUARES

1 cup brown sugar  
½ cup melted butter  
1 egg  
½ cup strong coffee  
1½ cups sifted flour  
½ teaspoon soda  
½ tsp baking powder  
½ cup walnuts cut fine  
½ cup dates cut fine  
Mix in order given. Spread in large pan ¼ inch thick and bake.  
Frosting  
1 tablespoon butter  
1½ cups. icing sugar  
1 tsp vanilla  
Thin with coffee. Nuts may be added to frosting if desired.

Minnie Leeco  
Reads Corner W.I.

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## MARBLE SQUARES

2 eggs, well beaten  
1 cup brown sugar  
¼ cup white sugar  
1 tsp. vanilla  
¼ tsp. salt  
1 cup flour  
1 tsp baking powder  
Mix all together, divide in half. In one half put ½ cup coconut and to the other 1 square melted chocolate and 1 tsp. butter, ½ cup walnuts. Put white on bottom and chocolate on top. Bake in 8 x 8 pan for 30 minutes. When cool, ice with white icing.

Mrs. Howard White  
South Milton W.I.

## SQUAR

Take one heaping cup flour  
½ pkg Kraft cheese  
½ cup butter  
Crumble together well and take one-half crumbs and put in square pan 8 x 8. Cook for a few minutes then cool a little. Spread with pineapple marmalade and cover with balance of crumbs. Put back in moderate oven to brown slightly.

Mrs. Gladys Bernard  
St. Eleanors W. I.

## MARSHMALLOW SQUARES

2 eggs (beaten)  
1 cup w. sugar  
½ cup butter  
4 heaping tbsps. coconut  
Combine and cook for 10 minutes in double boiler, stirring all the time. Cool and then add 1 tsp. vanilla. 30 graham wafers (crushed) 24 marshmallows (each cut in 8) 10 red cherries (cut) for color, ½ cup chopped walnuts.

Combine, press in 9 x 9 pan. Spread with butter icing.

Mrs. F.G. Matheson  
Parkdale W. I.

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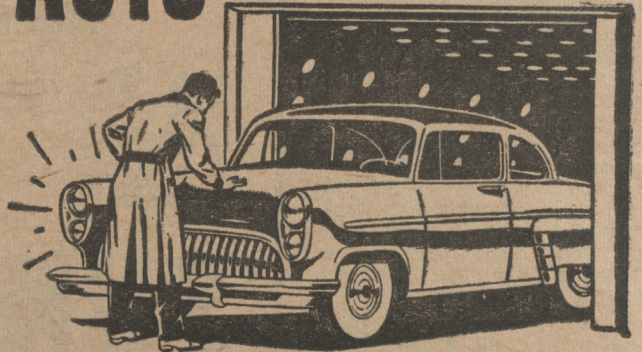
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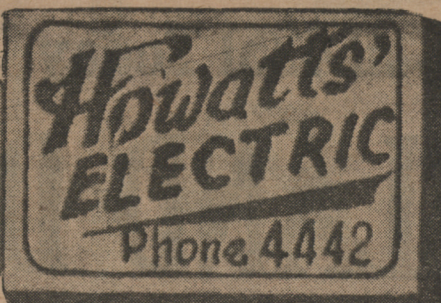
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