

Cookies Are Favorites Of Young And Old

MOLASSES HOLIDAY HERMITS

¾ cup shortening
¾ cup sugar
1 egg
1 cup molasses
2 cups sifted flour
2 teaspoons baking powder
1 teaspoon each of cinnamon and ginger
½ teaspoon salt
1 cup each of raisins and nuts
1 cup diced candied fruit.
Cream shortening and sugar and add remaining ingredients, mixing each thoroughly. Drop on greased sheet. Bake at 350 deg. for 15 minutes.

M. Trewin
Parkdale W.I.

BUTTERSCOTCH OAT SQUARES

½ cup butter (small)
1 cup brown sugar firmly packed.
½ tsp. vanilla
1 tsp. baking powder
2 cups rolled oats
¾ cup flour
Combine brown sugar, baking powder, flour and rolled oats in mixing bowl. Crumb butter and dry mixture with hands, add vanilla, place in pan 8 x 10. Bake at 375 deg. F. for 8-10 minutes. Remove from oven. Allow to stand 5 minutes. Cut in squares or bars with sharp knife. Cool thoroughly before removing from pans.

Mrs. Arthur Profitt
Margate W. I.

PRINCESS MARGARET SQUARES

20 graham wafers
¾ cup butter (large)
1 tsp. brown sugar
1 tsp. vanilla
Filling
Scant ½ cup butter
2 cups icing sugar
2 eggs
2½ squares melted chocolate
1½ cups coconut, vanilla
Method: Crush graham wafers and melted butter, brown sugar, vanilla, put on bottom of greased pan. Save half for the top.
Method for filling — Melt butter and chocolate together in double boiler, remove from heat and add eggs, icing sugar, coconut and vanilla, and set in refrigerator for few hours to chill.

Mrs. Charles Dennis
Margate W. I.

PINEAPPLE SQUARES

Crush enough graham crackers to make 2 cups. Mix well with ½ cup melted butter. Spread in cake pan saving out a couple of tablespoons of crumbs for topping. Bake about 10 minutes in moderate oven. Cool.
Now soften ½ cup butter, and cream in 2 cups icing sugar. Add 2 eggs one at a time and beat well with egg beater or mixer. Spread this evenly over cold cracker mixture.
Whip ½ pint heavy cream stiff and add about 1 cup well drained crushed pineapple. After this is spread on, sprinkle with cracker crumbs saved from first mixture. Chill in refrigerator 5 or 6 hours or over night if desired. Cut in small squares.

Mrs. Eva A. Birch
St. Eleonors W.I.

LEMON SQUARES

1 ¾ cups cracker crumbs (rolled fine)
¾ cup flour
½ cup white sugar
½ cup butter
1 teaspoon baking powder
2 teaspoons milk.
Mix together until crumbly, take part of crumbs put in pan, cover with lemon filling, then put remainder of crumbs on top. Cook in moderate oven.

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

COCONUT MACARON

3 egg whites beaten stiff
1 cup white sugar
2 tbs. corn starch.
Cook in double boiler 10 minutes, then thicken with shredded coconut. Drop by spoonfuls on buttered pan and brown lightly in oven.

R.W.
Elliotvale W.I.

RAILROAD COOKIES

¾ cup shortening
2 eggs
2 cups brown sugar
1 tsp. cream of tartar
1 tsp. soda
3 cups flour
¾ teaspoon salt
1 tsp. vanilla

Filling
1¾ cups dates

½ cup sugar
½ cup boiling water
Salt, lemon juice, or little rind.
After this mixture is cooked some nutmeats can be added if desired. Roll out cookie dough and spread on filling which has been cooled. Roll. Put to chill, slice, and bake in moderately hot oven 10 to 12 minutes.

Mrs. Douglas Brown
Emerald, P.E.I.

BROWNIES

3 eggs
½ cup melted butter
1 cup white sugar
½ cup sifted flour
½ tsp. salt
½ cup cocoa blended with 3 tbs. hot water
1 cup (cut) nut meats
1 tsp. vanilla
Melt butter, beat in the sugar and mix well. Add eggs one at a time and beat briskly, then add sifted flour, cocoa, water and nuts.

Bake in a buttered square pan 9 x 9 about 35 minutes in a 325 deg. oven. When cold cut in squares.

Mrs. Evelyn MacLeod
Vernon River W.I.

DOUGHNUTS

2 eggs
1½ cups sugar
¾ cup butter

1 tsp. soda
1 tsp. salt
1 tsp. cream of tartar
Flour enough to roll
¼ tsp. nutmeg
¼ tsp. ginger

Mrs. Alfred Reeves
Lower Freetown W.I.

BROWNIES

¾ cup flour
¼ tsp. baking powder
½ tsp. salt
1 cup w. sugar
Sift together and add
½ cup shortening (soft)
2 eggs unbeaten
1 tsp. vanilla
Add 2 squares (2 oz) unsweetened chocolate melted
1 cup nuts (chopped).
Method: Mix in order given
bake in 8 x 10 inch square pan heat oven to 350 deg. F. Cook for 30 or 35 minutes (makes 1½ doz. brownies)

Mrs. Roland C. Gass
43 Kirkwood Drive

½ cup butter
½ cup brown sugar
1 cup flour
Put on top
2 eggs
1 cup brown sugar
3 tablespoons flour
3 tablespoons cocoa
½ tsp. baking powder
½ cup chopped nuts
Bake in moderate oven.

Mrs. Alfred Reeves
Lower Freetown W.I.

CHERRY SQUARES

½ lb butter or shortening
1 cup brown sugar
½ cup walnuts
Salt
1 egg
1 tsp. vanilla
1 cup flour
1 tsp. baking powder
½ cup cherries
Cover with icing, sprinkle with nuts or coconut if you wish.

Mrs. Alfred Reeves
Lower Freetown W.I.



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