

Goodies for the cookie jar

FUDGE COOKIES

2 cups white sugar
 ½ cup milk
 ½ cup butter or shortening
 ½ cup cocoa, scant
 Boil together three minutes, then add:
 3 cups rolled oats
 1 cup coconut
 ½ cup walnuts
 1 teaspoon vanilla
 ¼ teaspoon salt
 Roll into small balls.
MRS. MAJOR YOUNG
 East Baltic

DATE FILLED OAT COOKIES

1 cup shortening, part butter
 1 cup brown sugar, packed
 ½ cup milk
 2 cups rolled oats
 Cream shortening, gradually add the sugar and cream well together. Add milk and rolled oats. Then add:
 1½ cups flour, sifted
 3 teaspoons baking powder
 ¾ teaspoon salt

Mix all together well. Dough will be very soft. Chill.
 Then roll dough out ¼-inch thick on lightly floured board. Cut with round cookie cutter. Place on well greased baking sheet. Bake in 350 degree oven for 15 minutes. When cool put together with date filling.

½ pound dates
 two-thirds cup water, cool before using
 ½ cup sugar
 2 teaspoon lemon juice
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 East Baltic

WALNUT LOGS

7 cup walnuts
 ½ cup dates
 ¾ cup desiccated coconut
 ¾ cup brown sugar
 2 eggs, slightly beaten
 ¼ cup coconut
 Put nuts and dates through meat chopper. Mix in ¾ cup coconut, sugar and egg. Shape into rolls ¾ diameter 1½" long. Roll in remaining ¼ cup coconut. Place on greased baking sheet. Bake for 12 minutes, oven 350 degrees.
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BROWN SUGAR ICE BOX COOKIES

1 cup shortening
 2 cups brown sugar
 2 eggs
 2½ cups flour, sifted
 1 teaspoon soda
 2 teaspoons cream tartar
 1 teaspoon salt
 2 teaspoons vanilla
 1 cup currants

1 cup raisins, seedless
 ½ cup walnuts, cut small
 ½ cup red cherries, cut small
 Cream sugar and shortening until creamy. Add eggs, beat well, then add fruit, flour and other ingredients. Mix together well and divide the dough into rolls. Place in refrigerator or overnight. Slice and bake in 350 degrees oven until light brown.
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CHRISTMAS SHORTBREAD

1 cup butter
 ½ cup sugar
 2½ cups sifted flour
 Cream the butter and gradually add the sugar. Blend in flour, turn dough out on lightly floured board. Knead. Roll out to ¼-inch thickness. Cut in fancy shapes. Sprinkle with sugar. Decorate with red and green cherries. Bake 25 minutes in 300 degrees oven.
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MOLASSES COOKIES

3 cups sifted flour, or pre sifted
 ½ teaspoon soda
 ¼ teaspoon salt
 1 teaspoon ginger
 ¼ teaspoon cinnamon

¾ teaspoon cloves
 1 cup shortening
 ½ cup brown sugar
 one-third cup molasses
 1 egg
 1 tablespoon vinegar
 Sift flour, soda, salt and spices together. Cream shortening until smooth. Add brown sugar and cream until fluffy. Add molasses, eggs and vinegar. Beat until smooth and light add dry ingredients. Chill dough in refrigerator two hours or wrap each roll in wax paper and leave in refrigerator overnight. Slice and place on ungreased cookie sheet. Bake 10 minutes in oven at 350 degrees.
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ORANGE COOKIES

1½ cup brown sugar
 ¾ cup shortening
 2 eggs
 ½ cup sour milk with ¼ teaspoon soda in it
 2 to 2½ cups flour
 1 teaspoon vanilla
 1½ teaspoons baking powder
 ½ cup chopped nuts
 ½ tablespoon orange rind
 Drop by teaspoonfuls on lightly greased pan. Bake 10 to 12 minutes in 350 degree oven.
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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, sifted
 2 teaspoons soda
 ¼ teaspoon salt
 1 cup coconut
 Mix well in order given. Drop by teaspoonfuls onto ungreased baking sheets. Press flat with floured fork. Bake 15 minutes, oven 375 degrees.
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