

SQUARES, ROUND SQUARES

apple. Bake 30 minutes in moderate oven.
MABEL MacLELLAN
 INDIAN RIVER WI

LEMON SQUARES
 1½ cups cracker crumbs
 ½ cup white sugar
 ½ cup butter
 2 tbsp. milk
 ¼ cup flour
 ½ cup shredded coconut.
 1 tsp. baking powder.
FILLING —
 1 cup water
 1 egg
 1 cup white sugar
 2 tbsp. flour
 Rind and juice of 1 lemon or a pkg. of Jello lemon pie filling.
 Put half first mixture on bottom of pan. Then filling and other half of mixture on top.
MRS. RUSSELL CAMPBELL
 Indian River W. I.

2 tablespoons flour
 ¼ teaspoon baking powder
 ½ teaspoon salt
 ¾ cup fine chopped dates
 ¾ cup coconut
 Bake in oven 325 degrees F. for 35 minutes, when cool dust with icing sugar.
MRS. DAVID MacKENZIE
 BAL TIC LOT 13 WI

thinly over top. When cool cut in squares.
MRS. F. GALLANT
RASPBERRY SQUARES
 1 cup flour
 ½ cup butter
 1 tablespoon milk
 1 teaspoon baking powder
 ½ teaspoon salt and vanilla
 Spread on bottom of square pan. Cover with layer of raspberry jam.
 Bake.
 1 cup white sugar
 butter (size egg)
 2 cups coconut
 Mix and spread over pan. Bake 30 minutes.
MRS. PETER GALLANT
 INDIAN RIVER WI

RAISIN PUFFS
 ½ cup shortening
 1 cup white sugar
 1 egg
 vanilla and salt
 flour to thicken 2½ cups or more
 2 teaspoons cream tartar
 Mix together. Divide batter in two, some for top and bottom.
Filling:
 2 cups seeded raisins
 1 teaspoon soda
 ¼ tablespoon cinnamon
 1½ cups water
 salt
 cornstarch to thicken
MRS. PETER GALLANT
 INDIAN RIVER WI

WALNUT SLICES
 ½ cup butter
 1 cup flour
 Mix and put in greased pan; cook to golden brown.
Topping:
 2 eggs, beaten
 1 cup brown sugar
 1 tablespoon flour
 1 teaspoon baking powder
 pinch salt
 1 teaspoon vanilla
 1 cup chopped nuts
 Mix together and put over the bottom. Bake 30 minutes at 300 degrees.
MABEL MacLELLAN
 INDIAN RIVER WI

DATE AND ORANGE SQUARES
 Cream together:
 ½ cup butter
 1 cup white sugar
Add:
 2 cups bread flour
 1 cup sour milk
 1 tsp. soda
 1 cup baking powder
 1 cup chopped dates
 ½ cup chopped nuts
 Grated rind of 1 orange
 Cook 30 - 45 minutes. Let cool for 5 minutes and pour over squares, 1 cup brown sugar dissolved in juice of the orange.
Mrs. Ed. W. L.

HONEY SQUARES
Bottom:
 ½ cup shortening
 ½ cup brown sugar
 3 egg yolks
 1½ cups flour
 1 tsp. baking powder
 1 tsp. vanilla
 ½ tsp. salt
Top:
 Beaten egg whites
 1 cream brown sugar
 ½ cup vanilla
 2 cups coconut
 ½ cup walnuts
 Mix bottom together. Put in pan. Beat top altogether. Put on top of bottom layer, bake till golden brown.
 "Fudge Icing" for above recipe.
 1 cup brown sugar
 2 tbsp. butter
 1 cup milk
 Boil slowly for 4 mins. Beat in icing sugar till thick.
MRS. MELVIN HAMBLY
 33 Edward St., City

GUMDROP SQUARES
 2 eggs (beaten)
 1 cup brown sugar
 1 tablespoon cold water
 1 cup flour
 ½ teaspoon cinnamon
 ½ teaspoon salt
 1 cup gumdrops
 1 teaspoon vanilla
 Mix eggs and sugar. Add other ingredients. Bake 45 minutes at 375 degrees F. Ice when cool.
RETA MANN
 INDIAN RIVER WI

PINEAPPLE SQUARES
Bottom:
 1 cup flour
 ¼ cup brown sugar
 ½ cup shortening
 2 egg yolks
 ½ teaspoon vanilla
 ½ teaspoon baking powder
 Pinch of salt
 Mix the above and spread in pan. Spread with drained crushed pineapple.
Topping:
 2 egg whites, well beaten
 ¼ teaspoon vanilla

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RICH DATE-NUT BARS
 3 eggs
 ¾ cup milk
 1 cup white sugar
 20 Graham wafers about 2 and one third cups (break wafers up fine).
1 tsp. baking powder
 ¼ tsp. salt
 1 tsp. vanilla
 1 cup dates (cut up)
 1 cup chopped walnuts
 1 egg
 1 egg
 Add milk. Beat in sugar. Blend in remaining ingredients. Mix well. Spread in greased 9-inch pan. Bake 30 mins. Cool about 30 mins. Cut into bars.
MRS. ERNEST LADNER
 North River

CARAMEL SQUARES
 ½ cup butter
 1 cup white sugar
 2 egg yolks
 1½ cups flour
 1 tsp. baking powder
 salt
 vanilla
 Place mixture in pan and cover with dates, nuts and coconut. Beat egg whites stiff and add 1 cup beet sugar. Bake 30 minutes in moderate oven.
MRS. ELAINE COUSINS
 BAL TIC LOT 13 WI

CHOCOLATE SQUARES JW
 1 cup brown sugar
 3 tablespoons cocoa
 1 teaspoon salt
 1 egg beaten
 ½ cup shortening
 1 teaspoon vanilla
 Cook in double boiler until thick (about 5 minutes). Break up 20 arrowroot cookies, ½ cup walnuts and add to above.
 Place in 9" pan and let set. Ice with thin icing.
MABEL MacLELLAN
 INDIAN RIVER WI

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ANGEL SQUARES
 (uncooked)
 Line 8 inch pan with whole Graham wafers (about 9). Mix together:
 ½ c. (or better) butter
 2 c. icing sugar
Add:
 1 egg yolks (and cream together with butter and icing sugar)
 1 cup coconut (fine)
 ½ cup chopped nuts
 10 cherries (cut)
 1 tsp. vanilla
 Beat egg whites till stiff and fold into rest of mixture. Cover with Graham wafer crumbs. Keep in refrigerator.
Mrs. Ed. W. L.

FROSTED MOLASSES SQUARES
 ½ cup butter or shortening
 ½ cup brown sugar
 ½ cup molasses
 ½ cup milk
 ½ cup walnuts
 ½ cup raisins or dates
 1 egg
 ½ teaspoon vanilla and salt
 ¼ teaspoon soda
 1½ teaspoons baking powder
 Bake in cookie sheet 10 x 15 for 20 minutes. Remove from oven and frost with following frosting:
 1 cup icing sugar
 1 teaspoon vanilla
 Moistens with milk spread

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MAPLE SQUARES
 ¼ lb. butter
 1 cup flour
 2 tbsp. brown sugar
 Combine and press into greased pan, bake till lightly brown in moderate oven. Cool. Top with 2 well beaten eggs
 1½ cups brown sugar
 1 tsp. maple flavour
 ½ cup chopped nuts
 2 tbsp. flour
 1 tsp. baking powder
 ½ tsp. salt
 ½ cup coconut
 Mix together and pour over browned mixture, bake 30 minutes in slow oven.
MRS. DONALD J. MacLEAN
 DeGree Marsh

DATE SQUARES
 Mix together:
 1 cup brown sugar
 2 egg shortening
 1½ cups rolled oats
 Pinch of nutmeg
 1 tsp. baking powder
 1 cup flour
 ½ tsp. salt
FILLING —
 1 lb. dates
 ½ cup water
 One-third cup white sugar.
 Roll till thick, cut top in two parts, and put filling between. Cook in moderate oven.
MRS. MELVIN HAMBLY
 33 Edward St., City

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LEMON DATE SQUARES
 ½ cup butter
 ½ cup icing sugar
 1 cup flour
 1 teaspoon lemon rind
 Cream butter and icing sugar, blend in flour, and line bottom of 8 x 8 cake pan. Bake in oven 350 degrees F. for 15 minutes.
Topping:
 2 eggs, well beaten
 2 cup white sugar
 1 tablespoon lemon juice

DATE SQUARES
 Mix together:
 1 cup brown sugar
 2 egg shortening
 1½ cups rolled oats
 Pinch of nutmeg
 1 tsp. baking powder
 1 cup flour
 ½ tsp. salt
FILLING —
 1 lb. dates
 ½ cup water
 One-third cup white sugar.
 Roll till thick, cut top in two parts, and put filling between. Cook in moderate oven.
MRS. MELVIN HAMBLY
 33 Edward St., City

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