



## CHRISTMAS DELIGHTS

### EASY APRICOT Dainties

Soak 1 lb. dried apricots in water one hour (don't let them get too soft). Peel 1 orange. Remove bitter white skin from peel, and membrane from pulp. Put the orange (rind and pulp) and apricots through food grinder. Add 2 cups sugar. Boil 8 minutes, or until mixture drops in large blobs from spoon. Cool slightly drop from teaspoon into bowl of sugar, roll into balls. This stiffens as it stands. Cool on waxed paper. Makes 8 dozen small pieces.

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### PEANUT-BUTTER COOKIES

mix together - 1/2 cup shortening  
thoroughly 1/2 cup peanut-butter  
1/2 cup sugar  
1/2 cup brown sugar  
1 egg  
sift together- 1 1/4 cup flour  
and stir in 1/2 tsp. baking powder  
3/4 tsp. soda  
1/4 tsp. salt

Chill. Roll into balls size of large walnut. Place 3" apart on lightly greased sheet. Flatten with fork dipped in flour, criss-cross the marks. Bake until set - but not hard. Temp 375.  
10-12 minutes 3 dozen cookies.

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### BUTTERSCOTCH ICE BOX

1 cup butter or lard 1 tsp. soda  
2 cups brown sugar 1/4 tsp. salt  
2 eggs 1 cup nuts  
1 tsp. vanilla 1 tsp. cream of  
4 cups flour tarter  
Cream butter and sugar, add eggs and flour. Add dry ingredients which have been sifted together. Make into long roll, wrap in wax paper and chill. Cut thin and bake 375

### THUMBPRINT COOKIES

mix together - 1/2 cup shortening  
thoroughly (half butter)

1/4 cup brown sugar  
1 egg yolk  
1/2 tsp. vanilla

sift together- 1 cup sifted flour  
and stir in 1/4 tsp. salt  
Roll into 1" balls. Dip in slightly beaten egg white. Roll in finely chopped nuts (3/4 cup). Place 1" apart on ungreased baking sheet. Bake 5 minutes. Remove from oven.

Quickly press thumb gently on top of each cookie. Bake 8 minutes. Cool. Place candied fruit, sour jelly, etc. in thumbprint. Temp. 375  
Makes 2 dozen cookies.

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### NUT BRITTLE

2 cups granulated sugar  
1/4 tsp. salt (omit if using salted nuts)  
1/4 tsp. vanilla  
2 cups nuts 1/4 tsp. Soda  
Heat the sugar gradually in a clean smooth skillet. Stir constantly with the bowl of the spoon until a golden syrup is formed. Remove from fire and stir in quickly the salt, soda and vanilla. Pour syrup over a layer of nuts in a greased pan. When cold crack into small pieces.

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Suggestions for decorating Christmas cookies

Christmas trees - base Cinnamon  
Green sugar top

Socks - Red sugar - fill top with  
candied fruits

Stars - red, green or white sugar

## DATE AND NUT SQUARES

2 eggs  
3/4 tsp. salt  
1/2 tsp. almond extract  
1/2 cup sugar  
1/2 cup karo syrup, red or blue label  
1 cup dates, finely cut  
1 cup chopped nuts  
3/4 cup sifted all purpose flour  
1/3 cup confectioners' sugar

Place eggs in large bowl. Add salt and almond extract. Beat until light. Gradually beat in sugar and karo syrup. Add dates and nuts, and mix well. Fold in sifted flour. Pour into greased baking pan (9"x9"x2"). Bake in moderate oven (375) 25 to 30 minutes. Remove from oven and while still hot, cut into squares. Dust with confectioners' sugar. Cookies keep well stored in tightly covered box or jar. Makes 16 squares.

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## CRANBERRY PUNCH

2 1/2 cups cranberry juice  
1 large can orange juice  
juice of 1 doz. lemons, strained  
1 large can pineapple juice  
1 quart ginger ale  
2 cups sugar

To make cranberry juice cook 6 cups of cranberries and 4 cups water until soft. Strain through double cheese cloth. To make a clear punch pour orange and pineapple juice from can before shaking, leaving sediment in can. Combine fruit juices and sugar or sugar syrup. Add ginger ale and pour over ice cubes in punch bowl. Makes about 5 quarts.

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Bells - Red, green or variegated sugar

Santa - Fill sack with candied fruits Use chocolate or cinamon for boots and belt. Red sugar for suit and white icing with coconut for fur and whickers.

## PEANUT BUTTER FUDGE

1 cup peanut butter, creamy or chunk  
1 cup karo syrup, red or blue label  
1 1/4 cups nonfat dry milk solids  
1 1/4 cups sifted confectioners' sugar

Blend peanut butter and karo syrup in large mixing bowl. Measure nonfat dry milk solids and sifted confectioners' sugar and add all at once. Mix all together - first, with a spoon and then with hands, knead in dry ingredients. Turn onto board and continue kneading until mixture is well blended and smooth. Press out with hands or rolling pin into block 1/2 inch thick. Cut into squares. Top with nut meats, if desired. Makes about 2 pounds.

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## CHOCOLATE PEANUT CANDY

Follow above recipe. Add 1/2 cup cocoa to peanut butter-karo mixture before adding dry ingredients, blend.

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## TO PREPARE NUTS

Cocoanuts: Make 2 holes and drain out milk. Save this for use later. put coconut in 350 oven for 10-15 minutes depending on size. The shell will crack during heating. take from oven, tap with a hammer all over. Remove shell and peel off the brown part with a vegetable peeler. Grate and use as needed.

Other nuts: Pecans, English walnuts Brazil nuts, filberts, etc. shell like magic when steamed at 15 lb. pressure for 5 minutes. Start off with 1/2 cup of hot water.

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Round sugar cookies. - Make small hole in side of cookie before baking. Frost cookies. When dry write name with letter macaroni, or colored candies. Tie ribbon through hole to make a perky bow.