



" And I'm Sorry for people, whoever they are,
Who live in a house where there's no cookie jar."
-Edgar A. Guest

Cookies serve many a purpose in the average home. If they are simple, healthful ones, they can be a good "fill-in" for hungry youngsters (if not too near the next meal). They are a life saver when guests drop in, a standby for the school lunch, and a good companion with a glass of milk for that "before - bed snack" that many husbands (and wives) find helps them to sleep.

There are many kinds of cookies - crunchy, chewey, puffy or crisp, thick and thin, but usually we classify them according to the way they are made, into:

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|-------------------|-------------------------|-------------------------|
| 1. Drop cookies | 3. Ice box cookies | 5. Spread cookies (made |
| 2. Rolled cookies | 4. Cookie press cookies | in a sheet and cut |
| | | after baking.) |

DROP COOKIES

Pecan Crispies

1/2 cup shortening	2 beaten eggs	1/2 tsp. soda
1/2 cup butter	2-1/2 cups flour	1 cup chopped pecan meats
2-1/2 cups brown sugar	1/2 tsp. salt	

Thoroughly cream shortening and sugar; add eggs, beat well. Add flour, sifted with salt and soda. Add nut meats. Drop from teaspoon to greased cookie sheet. Space 2" apart. Press 1/2 pecan in center. Bake at 350° 12 to 15 minutes. Makes 6 dozen.

Peanut Macaroons

2 egg whites	1/2 cup fine granulated sugar
2 tsp. vanilla	10 tbps. finely chopped peanuts

Beat egg whites until stiff and add sugar gradually. While beating add peanuts and vanilla. Drop from tip of spoon on greased cookie sheet 1-1/2 inches apart. Bake 12 to 15 minutes in a slow oven. Remove from pan at once.

ROLLED COOKIES

Sugar Cookies

2 cups sifted flour	1/2 tsp. salt	1 cup sugar
1 tsp. vanilla	2 tps. baking powder	1/2 cup shortening
2 eggs	1/2 cup milk	

Sugar Cookies (continued)

Mix and sift 1-1/2 cups flour, baking powder and salt. Cream shortening until soft beat in sugar, egg, vanilla and cream. Stir in flour mixture, then gradually add the remaining flour until dough is just stiff enough to roll; chill thoroughly. Place on lightly floured board and roll 1/8 inch thick; cut with floured cutter as desired and place on ungreased baking sheet. Sprinkle with sugar and bake in moderately hot oven (375°) for 8 to 10 minutes. Makes about 4 to 5 dozen cookies.

Almond Macaroon Cakes

1/2 cup butter	1/2 cup granulated sugar	1 egg
2 cups sifted pastry flour	1/4 cup ground or finely chopped almonds	

Cream butter, sugar, and egg (without separating) until very light. Add the nut meats and flour. Put dough on well floured board and knead a little, using only enough flour to keep dough from sticking. Roll rather thin and then cut with small round cutter. Lay on cookie sheet covered with wax paper and prepare macaroon frosting as follows:

1 egg	1 cup chopped almonds	1 cup granulated sugar
4 chopped bitter almonds	1 tbsp. lemon juice	

Beat egg (without separating) with sugar for 10 minutes. Add lemon juice and grated nuts and beat well. Place small mound of this mixture on top of each cake. Bake in moderate oven (350°F) until dough is nicely baked and frosting is crinkly and done throughout. For variety, place small bits of candied cherry, citron or a whole almond in the center of the macaroon frosting.

ICE BOX COOKIES

Butterscotch Ice Box Cookies

1 cup butter creamed	eggs	1/4 tsp. soda
2 cups brown sugar	4 cups flour	2 tsp. baking powder
1/4 tsp. salt	1 cup nut meats	1 tsp. vanilla

3-in-One Refrigerator Cookies

Divide 1/2 of dough above into 3 parts. To one add 4 tbsp. cocoa; to another 1 tsp. cinnamon and 1/8 tsp. each of allspice, cloves, nutmeg, and 1/2 cup raisins; to the third, add 1/2 cup shredded cocoanut. These may be shaped or cut separately, or made into layers and sliced through all three for variety. Some may be rolled up and sliced for pinwheels like a jelly roll.

Crispy Ice Box Cookies

1 cup brown sugar	3 or 4 egg yolks	1 cup butter
1 cup white sugar	1 tsp. vanilla	r or more cups flour

Thoroughly cream shortening, add sugar, beat, add eggs one at a time. Work in enough flour to make a stiff dough. Work on a board. Shape into rolls, wrap in wax paper. Let stand overnight or longer. Cut very thin. Bake quickly in hot oven (400°F). This dough may be kept in a cool place for 3 weeks or in refrigerator for 6 weeks or more.