

KICHEL (Rosettes)

2½ cups flour	1 tsp. salt (rounding)
5 large eggs	1 tsp. sugar (rounding)

Mix all together, then divide into three pieces and knead with little flour. Keep in covered bowl for about 10-15 minutes. Roll out very thin, cut in strips, then in about 1½ in. squares. Put two cut squares together, pressing center with fingers and make a slit on each of the four sides. Drop into hot crisco and fry a few at a time. Hold in center down in fat for a second and fry light brown.

This makes a big amount. Recipes may be cut in half.

(Mrs. Sadie Schatz)

TAIGLACH

2 lb. honey	2 lb. sugar (4 cups)
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Let above come to a boil.

6 eggs, 3 cups flour, 1 teaspoon salt. Mix all together to form soft dough. Cut into four sections and form into balls. Put into bowl and cover for a short period. Handle dough lightly. Have honey boiling and drop Taiglach in quickly and boil covered for 20 to 25 minutes. Then add 3 teaspoons ginger and stir Taiglach and boil about 5 or 10 minutes more.

Take off stove and add about ½ cup boiling water gradually. Take from syrup and roll in grated walnuts if desired.

When using syrup a second time, use 2 lb. honey and 1½ lb. sugar.

Same dough for Mundle (soup nuts)

(Mrs. Sadie Schatz)

CHOCOLATE DROP COOKIES

½ cup melted butter	1¾ cup flour
1 cup brown sugar	¼ teaspoon soda
2 squares melted chocolate	1 teaspoon baking powder
½ cup milk	½ cup nut meats
½ teaspoon vanilla	

Drop by spoonfuls on a greased cookie sheet. Bake at 375 F. 10-12 minutes.

SUGAR FILLED COOKIES

1 egg	2 teaspoons cream of tartar
1 cup sugar	1 teaspoon soda
$\frac{1}{2}$ cup butter or other shortening	1 tsp. nutmeg sifted with flour
$\frac{1}{2}$ cup milk or water	$3\frac{1}{2}$ cups flour
$\frac{1}{2}$ teaspoon salt	

Filling

1 cup raisins chopped	1 tablespoon flour
$\frac{1}{2}$ cup sugar	1 teaspoon lemon juice
$\frac{1}{2}$ cup water	

Roll thin, cut and place filling in center, cover with top and pinch edges together. Bake at 350 degrees for 25 minutes.

OATMEAL COOKIES

$1\frac{1}{2}$ cups shortening	6 cups Quaker or Mother's Oats (Quick or Regular)
3 cups dark brown sugar	
3 cups Quaker flour	$\frac{3}{4}$ cup sour milk or butter- milk
$\frac{3}{4}$ teaspoon salt	
$1\frac{1}{2}$ teaspoons soda	1 teaspoon vanilla

Cream the shortening and sugar thoroughly. Sift together the flour, salt and soda, and combine with Quick Quaker or Mother's Oats. Add to the creamed mixture, alternately with the milk. Stir in the vanilla. Roll out to $\frac{1}{8}$ inch rounds, with a floured cookie cutter. Bake on a greased cookie sheet in a moderately hot oven 375 F. about 10 minutes. This recipe makes 11 dozen cookies.

FANCY COOKIES

$\frac{1}{2}$ cup butter	$3\frac{1}{2}$ tsp. baking powder
1 cup sugar	$\frac{3}{4}$ teaspoon salt
1 egg	$\frac{1}{4}$ cup milk
3 cups flour	1 teaspoon vanilla

Cream the butter, add the sugar gradually and cream thorough-

ly. Add the egg and beat well, mix and sift the flour, baking powder and salt and add to the first mixture. Alternate the flour and milk, add the vanilla and chill for about 1 hour. Roll out to about $\frac{1}{8}$ inch thickness and cut into any desired shapes. Sprinkle with colored sugar and silver shot before baking. Place on a greased cookie sheet and bake at 375 degrees for 10 minutes.

PEANUT COOKIES

1 cup shortening	$\frac{1}{4}$ teaspoon soda
2 cups sugar	$\frac{1}{2}$ teaspoon salt
2 eggs	1 cup cut peanuts
3 cups flour	

Cream shortening, add sugar. Drop in eggs and beat thoroughly. Sift flour, soda and salt together, add to egg mixture and blend. Fold in cut peanuts. Roll about $\frac{1}{8}$ inch thick or drop by spoonfuls on greased baking sheet. Bake in preheated oven 400 F. for 10 minutes.

HERMITS

1 cup sugar	$\frac{1}{4}$ cup water
$\frac{1}{2}$ cup butter	$\frac{1}{4}$ cup molasses
$1\frac{1}{2}$ teaspoon soda	$1\frac{1}{2}$ cup moist raisins
2 eggs	1 cup walnuts
3 cups flour	1 teaspoon salt
$\frac{3}{4}$ tsp. cinnamon, ginger and allspice	

Cream sugar, butter and soda. Add eggs, then water and molasses, add raisins, sift spices and salt with flour and add to other mixture. Fold in the nuts. Set in refrigerator for two or three hours, then roll in long roll on floured board. Pat down after placing on cookie sheet and bake 20 minutes at 350 F. Cut in squares when finished.
(1 egg with 1 tsp. molasses)

REFRIGERATOR DATE PINWHEELS

2¼ c. chopped, pitted dates	2 cups sugar
1 cup granulated sugar	3 eggs
1 cup water	4 cups flour
1 cup chopped nut meats	½ teaspoon salt
1 cup shortening	½ teaspoon soda

Combine the dates, granulated sugar and water in a saucepan, and cook over low heat until thick. Add the nut meats and cool. Meanwhile, cream the shortening, add the brown sugar gradually. Add the eggs one at a time and beat well. Add the remaining ingredients and mix well. Chill thoroughly. Divide mixture, and roll each out separately about ¼ inch in thickness and spread with filling. Roll up like jelly roll and chill over night. Slice and bake at 400 F. for 10 to 12 minutes. Makes about 4 dozen, 2 inch cookies.

MINCEMEAT DROP COOKIES

¼ cup butter	1 cup mincemeat
½ cup granulated sugar	1¼ cup flour
1 egg	2½ tsp. baking powder

Break package of mincemeat into pieces and dredge with flour. Cream butter, add sugar and egg. Add flour sifted with baking powder and mincemeat. Drop by half teaspoons on cookie sheet. Bake at 425 F. for 10 minutes.

PEANUT BUTTER COOKIES

1 cup butter	1 cup peanut butter
1 cup white sugar	2½ cups bread flour
1 cup brown sugar	1 teaspoon soda
2 eggs	1 teaspoon vanilla

Cream butter and sugar, add eggs one at a time and mix. Add peanut butter, then flour which has been sifted with soda. Lastly add the vanilla. Place in refrigerator for several hours or days. Slice and press with fork and bake at 400 F. for 12 to 15 minutes.

To Make 2 Dozen 2 in.

NUT BROWNIES

1/3 to 1/2 cup margarine	1 cup sifted flour
1 cup sugar	1/4 teaspoon salt
1 or 2 unbeaten eggs	1 teaspoon baking powder
5 or 6 tablespoons cocoa	1/2 cup nut meats
1 teaspoon vanilla	

Mix ingredients in order of above; spread in a greased pan 8 x 10, bake 350 F. oven for 30 to 35 minutes until done. Cut in squares while warm.

COCOANUT DROP COOKIES

3/4 cup flour	1 teaspoon Baking Powder
1/8 teaspoon salt	2 tablespoons shortening
4 tablespoons sugar	1 egg well beaten
1 tablespoon milk	1 cup shredded cocoanut

Sift flour once, measure, add baking powder and salt and sift together three times. Cream shortening, add sugar and cream until light and fluffy. Add egg, mixing well. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add cocoanut. Drop from teaspoon onto greased baking sheet. Bake in hot oven 400 F. 4 to 5 minutes. Makes 2 dozen cakes.

STRAWBERRY MERINGUE ROSETTES

1 1/4 cups sifted flour	1/4 cup shortening
1 1/2 teaspoons baking powder	1 egg
1/2 teaspoon salt	2 to 4 tablespoons milk
2 tablespoons sugar	1 cup sweetened sliced strawberries

Sift together flour, baking powder, salt and sugar. Cut or rub in shortening. Beat egg and add milk. Add to flour mixture, mixing only enough to moisten flour. Turn out on lightly

floured board and knead gently a half minute. Roll dough $\frac{1}{8}$ inch thick. Cut four rounds with three-inch cookie cutter and place on ungreased baking sheet. From remaining dough cut eight strips, one inch wide and 10 inches long. Twist together two strips. Place twisted strips around dough rounds, pressing edge of strip to edge of round. Bake at 400 degrees for 20 minutes. When cool, fill with soft custard. Top with sweetened sliced strawberries and cover strawberries with meringue. Brown meringue at 400 degrees eight to 10 minutes.

COCOANUT MACAROONS

5 tablespoons sugar	$\frac{1}{4}$ teaspoon almond extract
$\frac{1}{2}$ can moist cocoanut	2 egg whites stiffly beaten

Beat sugar in to egg whites and continue beating until mixture stiffens again. Beat in cocoanuts and extract. Drop from teaspoon onto greased baking sheet. Bake in slow oven 325 F. 20 minutes or until done. Cool slightly, remove with spatula. Makes 18 macaroons.

COCOANUT TORTE

$\frac{1}{3}$ cup shortening	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{2}$ cup sugar	$\frac{2}{3}$ cup cake flour
4 egg yolks	1 teaspoon baking powder
$\frac{1}{4}$ cup pineapple juice	$\frac{1}{4}$ teaspoon salt

1. Cream shortening and sugar together.
2. Beat egg yolks and add to creamed mixture, blending well.
3. Add pineapple juice and vanilla.
4. Add the flour sifted with the baking powder and salt.
5. Spread evenly over the bottom of two small layer cake pans, which have been well greased.