

Almond Dainties

½ lb. Blanched Almonds ½ c. Icing Sugar
2 Egg Whites ¼ tsp. Almond Flavoring

METHOD: Grind almonds. Beat egg whites. Add icing sugar, continuing to beat mixture. Add almonds and flavoring. Roll in icing sugar and form into S shaped cookies. Bake in slow oven for 20 minutes.

(MAISIE MARGULIUS).

Peanut Meringues

2 c. Shelled Peanuts 3 Egg Whites
1 T. Flour 2½ c. Fruit Sugar
f.g. Salt 1 tsp. Cornstarch

METHOD: Chop peanuts fine. Beat egg white until fluffy. Add sugar gradually. When stiff add flour and cornstarch, salt, and fold in nut meats. Bake in a slow oven. Bake on baking sheet or wooden board.

Washington Bars

1 c. Cornflakes ¼ tsp. Orange Flavoring
¼ c. Candied Cherries, cut finely ¼ c. Sugar
1 Egg White ¼ c. Chopped Nuts
1 tsp. Salt 2 T. Shredded Coconut

METHOD: Add the salt to the egg whites, and beat until stiff but not dry. Continue beating and add sugar gradually. Fold in the cornflakes, mixed with the cherries, nuts, and coconut. Add the flavoring and stir until the ingredients are thoroughly blended. Divide the mixture into 12 portions and shape into bars, with wet fingers. Place on a greased cookie sheet and bake in a moderate oven 350° F. for 10 minutes

Caramel Squares

½ c. Butter 1 c. White Sugar. Cream together
ADD—
1 Well Beaten Egg ¼ tsp. Salt
1 tsp. Baking Powder 2 c. Flour
Spread on 10 inch pan.
1 Egg White 1 c. Chopped Nuts
1 c. Brown Sugar

METHOD: Beat egg until stiff. Add brown sugar and chopped nuts. Spread on first mixture. Bake at 350° F. for 30 minutes. When cool cut into squares.

(MARGUERITE McCAULEY).

Butter Meal Cookies

½ lb. Butter 1 small tsp. Soda
1 Heaping c. Brown Sugar 2 c. Flour
¼ c. Boiling Water 2 c. Quick Cooking Rolled Oats

METHOD: Cream butter well with brown sugar. Add boiling water in which soda has been dissolved. Then add rest of ingredients. Drop in spoonfuls on greased cookie sheet. Pat very thin with fingers, or flour covered fork. Bake at 350° F. for a few minutes.

(MARGUERITE McCAULEY).

Kafflings

2 T. Butter 1 c. Flour
2 oz. Almonds 2 T. Powdered Sugar
1 T. Sugar Vanilla

METHOD: Cream butter. Add ground almonds, sugar, vanilla and flour, enough to make paste firm enough to mould in hands. Bake in slow oven 325° F. for 20 minutes—until straw-coloured. Roll in powdered sugar immediately on removing from oven. Cut in half moon shape about 2 inches long, and ½ inch thick.

(HELEN KING).

Dainties (1½ Dozen)

½ lb. Blanched Almonds 1 T. Cornstarch
¼ lb. Candied Cherries ½ lb. Brazil Nuts
¾ c. Sugar ¼ lb. Candied Pineapple
Whites of 2 Eggs, beaten stiff ½ tsp. Salt

METHOD: Mix dry ingredients, with egg whites. Add sugar and nuts.

(JEAN WYNESS).

Perfect Loves (60-70 Squares)

Put 2 squares of chocolate in double boiler. After they are melted, remove and add ½ cup butter, 1 cup sugar, ½ cup flour, ¼ tsp. salt. Beat well. Add 2 well beaten eggs. Flavor with vanilla. Spread as thinly as possible on a greased cookie sheet. Sprinkle thinly with finely chopped almonds or walnuts. Bake in very hot oven for 10 minutes. Cut in squares while warm.

(JEAN WYNESS).

Shortbread

1 c. Butter 2 c. Bread Flour
2 heaping T. Icing Sugar

METHOD: Cream butter thoroughly. Add icing sugar. Cream very thoroughly. Add flour gradually and knead. Pat out or cut in shapes, etc. Bake in a slow oven.

(MARGUERITE McCAULEY).

Rich Cookies, Nice with Ice Cream

1 c. Butter 1½ c. Flour
⅔ c. Sugar 1 tsp. Vanilla
2 Eggs, well beaten Raisins, or Nuts, or Citron

METHOD: Cream butter, add sugar, gradually, then egg, flour, and vanilla. Spread, or drop from tip of spoon. If dropped, spread thinly with knife first dropped in cold water. On each cookie put a raisin, or nut or piece of citron, etc. Bake 375° F.

Welsh Cakes (18)

2 c. Flour ½ c. Currants
2 tsp. Baking Powder 1 or 2 Eggs
Pinch of Salt ½ c. Sugar
½ c. Butter or Crisco Milk to make a soft dough.

Roll and cut. Cook on a griddle.

Bango Brownies

½ c. Butter ½ c. Chopped Walnuts
1 c. Sugar 2 Eggs
1 c. Flour 2 Squares Baker's Chocolate

METHOD: Melt chocolate. Cream butter, add sugar, chocolate, beaten yolks; flour and nuts. Fold in beaten whites. Bake in pan 350° F., 30 min. or drop from teaspoon.

(M. JEAN WYNESS).