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SMALL CAKES

PRACTICAL POINTS ON COOKY MAKING.

1. The dough should be prepared the same as for batter cakes.
2. The dough should be made just stiff enough for rolling and easy handling.
3. Handle the dough lightly and carefully.
4. Do not let the dough become warm. If cookies are allowed to stand after cutting, keep in a cool place.

The baking should be done quickly (time varies from 10 to 15 minutes).

Store cookies in a tin receptacle.

A piece of Russian sheet iron, cut to fit the oven, is a time-saver in cookie baking.

FRUIT COOKIES.

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| 2 eggs | $\frac{1}{2}$ c milk |
| 1 c sugar | 2 t baking powder sifted |
| 1 c butter (or lard and
butter mixed) | with part of flour |
| 2 c flour or enough to roll | $\frac{3}{4}$ c currants dredged |
| Nutmeg mixed with flour | with part of flour |

Cream butter and sugar. Add beaten eggs, milk, flour and fruit. Mix just stiff enough to roll.

All measurements are level. c-cup; t-teaspoon; T-tablespoon.

OATMEAL COOKIES.

1 c sugar	currants or raisins
1 c shortening	4 T milk
2 eggs	2 c oatmeal
$\frac{1}{2}$ t soda	2 c flour

Cream butter and sugar. Add beaten eggs, milk, flour, oatmeal and fruit. Mix just stiff enough to drop from a spoon.

MOLASSES DROP CAKES.

1 c shortening	1 t salt
1 c sugar	2 t soda (add to molasses
1 c molasses	and beat thoroughly
1 c hot water	2 t ginger
6 c flour	$\frac{1}{2}$ t cloves
	1 t cinnamon

Pour the hot water over the shortening, sugar, molasses and salt. Add the flour sifted with the spices. Drop on a greased tin and bake in a moderate oven.

PRIZE COOKIES.

1 c sugar	1 t salt
1 c butter (scant)	1 t vanilla
$\frac{1}{2}$ c molasses (New Orleans)	1 t baking powder sifted with
$\frac{1}{4}$ c hot water	$2\frac{1}{2}$ c flour
1 t ginger	2 beaten eggs

Cream butter and sugar; add beaten eggs, then the molasses mixed with soda, hot water and flour sifted with the spices. Mix stiff enough to roll and bake in moderate oven.

HERMITS.

$1\frac{1}{2}$ c sugar	1 t baking powder
1 c butter	$1\frac{1}{2}$ t allspice
$1\frac{1}{2}$ c raisins	$1\frac{1}{2}$ t cinnamon
3 eggs	$\frac{3}{4}$ t nutmeg
$\frac{1}{2}$ c sour milk	2 c flour
$\frac{1}{4}$ t soda	1 t salt

Cream the butter; add sugar gradually, then raisins dredged in flour, nuts, egg well beaten and milk. Mix and sift dry ingredients and add to the mixture. Drop from spoon.

WHITE COOKIES TO ROLL.

1 c sugar
½ c sweet cream

1 c butter
flavor to taste

Work in as much flour as possible. Make into a roll, set to cool, cut into desired thickness.

SMALL XMAS COOKIES.

1 c milk
½ c sugar

½ c lard or butter
1 t baking powder

Work in as much flour as possible. Roll out, set to cool. Cut in strips and then into ½ inch squares.

CHOCOLATE NUT BAR.

1-3 c butter
1 c sugar
1 c flour

2 eggs
1 c walnut meats
2 sq. chocolate

Cream butter and sugar; add eggs beaten, flour, nuts and lastly the melted chocolate.

Spread out thinly on a baking sheet. Bake about 20 minutes. Remove from oven and after 5 minutes, mark into bars. When cool, break apart.

DATE BAR SLAB.

3 eggs beaten separately
1 c sugar
1 c dates) floured with
1 c nuts) part of flour

1 c flour
½ t baking powder
¼ t salt

Bake 20 minutes in dripping pan. Should be spread in thin layer in pan so cake will be thin and crusty (more like cookies).