

### AGGRESSION COOKIES

1 1/2 cups Brown Sugar  
3 cups Oatmeal  
1 1/2 tsp Baking Soda

1 1/2 cups Margarine  
1 1/2 cups Flour

Place all ingredients in large bowl. Mash, knead, squeeze, pound until well blended. Form into small balls, about walnut size. Place on ungreased cookie sheet. Butter the bottom of a small glass. Dip into sugar & mash balls flat. Only butter glass once or twice, but redip into sugar for each cookie. Bake at 350° for 10-12 minutes.

Yield: 4 dozen

Faye Oak Hunter

### ALMOND COOKIES

1/2 cup Butter or Margarine  
6 tbsp Brown Sugar  
1 1/4 cups Flour  
1/4 tsp Salt

6 tbsp Granulated Sugar  
1 Egg  
1 tsp Baking Powder  
1 tsp Almond Extract

Cream together butter, granulated sugar, brown sugar & egg until fluffy. Sift together flour, baking powder & salt. Stir into creamed mixture. Add Almond extract. Stir to blend. Drop mixture from tsp 2" apart onto ungreased cookie sheet. Bake at 375° for 10-12 minutes.

Yield: 3 dozen

Faye Oak Hunter

### ANGELS' TEARS

4 Egg Whites  
Few grains Salt  
1/2 tsp Vanilla

1/4 tsp Cream of Tartar  
1 1/4 cups Confectioners' Sugar

Combine unbeaten egg whites, cream of tartar & salt. Beat until stiff. Add confectioners' sugar very gradually, about 1 tbsp at a time. When half the sugar has been added, add vanilla. Continue adding remaining sugar. Beat until stiff & sugar is incorporated. Shape cookies, using a tsp or cake decorator, onto heavy paper or foil placed on a cookie sheet. Bake at 250° for 45 minutes.

Yield: 6 dozen

Faye Oak Hunter

## BEAU CATCHERS

Make & chill desired filling before making cookie dough.

### **Butterscotch Crispy Filling**

1/2 cup Butterscotch Pieces	1 cup Marshmallow Cream
1/2 tsp Vanilla	1 1/2 cups Oven-Toasted Rice Cereal

Melt butterscotch morsels over hot (not boiling) water. Stir in marshmallow cream & vanilla. Place rice cereal in a large bowl. Add butterscotch mixture. Stir until well-blended. Shape into 1" balls, using 1 well-rounded tsp for each. Chill.

### **Chocolate Date Filling**

1 cup Semi-Sweet Chocolate Pieces	3/4 cup Marshmallow Cream
1/4 cup sifted Confectioners' Sugar	2 tsp Water
1/8 tsp Salt	1 cup finely chopped Dates
1/4 cup chopped Nuts	1 tbsp grated Orange Zest (orange part of rind)

Melt chocolate pieces in a bowl placed over hot (not boiling) water. Remove from heat. Add marshmallow cream, confectioners' sugar, water & salt. Stir until blended. Add dates, nuts & orange zest. Stir until blended. Cool. Shape into 1 1/4" balls, using 1 well-rounded tsp for each. Chill.

### **Coffee Filling**

1 tbsp Instant Coffee	1 tbsp Water
1 cup finely chopped nuts	1 cup Vanilla-Wafer crumbs
1/2 cup Marshmallow Cream	1/4 cup Brown Sugar
1/4 tsp Salt	

Combine instant coffee & water. Mix well. Add nuts, vanilla-wafer crumbs, marshmallow cream, sugar & salt. Stir until well blended. Shape into 1 1/4" balls, using 1 well-rounded tsp for each. Chill.

### **Macaroon Filling**

1 Egg White	1 tbsp Vanilla
1/8 tsp Salt	1/4 cup Sugar
2 cups grated Coconut	

Combine egg white, vanilla & salt. Beat until soft peaks form. Gradually add sugar. Beat until stiff & glossy. Stir in coconut. Shape into 1" balls, using 1 well-rounded tsp for each. Chill.

### **Cookie Mixture**

2 cups sifted Flour	1/2 tsp Baking Soda
1/2 tsp Salt	1 cup Semi-Sweet Chocolate Pieces
1 tbsp Water	1 tsp Vanilla
1/2 cup soft Shortening	1/2 cup firmly packed Brown Sugar
1 Egg	

Sift together the flour, baking soda & salt. Set aside. Combine chocolate pieces, water & vanilla & place over hot (not boiling) water. Stir until smooth. Remove from heat. Combine the shortening, brown sugar & egg. Beat until light & creamy. Gradually stir in the flour mixture. Add the chocolate mixture. Blend well. Shape 1 rounded tsp of dough around each chilled ball of filling. Seal well. Place on ungreased cookie sheet. Chill about 30 minutes. Bake at 400° for 6 minutes. Cool thoroughly before removing from cookie sheet.

Yield: 2 dozen

Faye Oak Hunter

### EASY BROWN CHIP COOKIES

1 1-lb 7.7-oz pkg Brownie Mix  
1/4 cup Oil

2 Eggs  
1 cup Chocolate Pieces

Grease 2 cookie sheets. In a large bowl, combine brownie mix, eggs & oil. Beat with spoon about 50 strokes. Stir in chocolate pieces. Drop from tsp 2" apart onto cookie sheets. Bake at 350° for 8-10 minutes.

Yield: 4 dozen

Faye Oak Hunter

### MARbled BROWNIES

1 large pkg Brownie Mix  
1 Egg  
1/2 cup Granulated Sugar

1 8-oz pkg Cream Cheese  
1 tsp Vanilla

Grease 14x12" pan. Make brownie mix according to pkg directions. Combine cream cheese, egg, vanilla & sugar with mixer until very smooth. Make a layer of chocolate brownie mix, *"I use about 1/3 of the batter."*; then a layer of cream cheese mix (use all of it); then top with remainder of brownie mix, being careful not to stir the layers. Bake at 350° a little longer than the browning mix calls for. Freezes well.

Joyce Owengs Ziegler

### PEANUT BUTTER BROWNIES

1/2 cup Peanut Butter  
1/3 cup Butter  
1 cup Sugar  
1/4 cup packed Brown Sugar  
2 Eggs 1/2 tsp Vanilla

1 cup Flour  
1 tsp Baking Powder  
1/4 tsp Salt  
1 6-oz pkg Chocolate Chips

Beat peanut butter & butter until blended. Gradually add sugars, beat until fluffy. Add eggs 1 at a time, beating well after each. Add dry ingredients & mix well. Stir in vanilla & chips. Spread in greased square cake pan. Bake at 350° for 30-35 minutes. (13x9" pan doubled-35 minutes.) Cook underdone.

Stella Adcock Caudill

### BUTTER NUT CHEWIES

1/2 cup Butter, melted  
2 cups Brown Sugar  
1 1/2 cups Self-Rising Flour

2 Eggs  
1 tsp Vanilla  
1 cup Nuts

Beat eggs until light & fluffy. Beat in sugar, vanilla & butter until creamy. Add flour. Stir in nuts. Pour in 12x9" pan. Bake at 350° for 25-30 minutes.

Karen Adcock Chandler

### BUTTER PECAN COOKIES

1 cup Butter  
2/3 cup Brown Sugar  
1 Egg Yolk

2 cups sifted Flour  
Pecan Halves

Thoroughly cream butter & sugar. Beat in egg yolk. Add flour & mix well. For easier handling, chill slightly, not too long or dough will be brittle. Form in 1" balls. Place on ungreased cookie sheet 2" apart. Press with back of floured fork in one direction to flatten. Top each with a pecan half. Bake at 375° for 12-15 minutes or until lightly browned. Remove from pan while warm.

Yield: 4-5 dozen

Renee Teeas

### CHERRY CHEESE BARS

#### **Crust**

1 cup Nuts  
1/2 cup packed Brown Sugar  
1/2 cup flake Coconut

1 1/4 cups All-Purpose Flour  
1/2 cup Butter Flavor Crisco

Grease 13x9" pan. Combine flour & brown sugar. Cut in Crisco until fine crumbs form. Add 1/2 cup nuts & coconut. Mix well. Remove 1/2 cup & set aside. Press remaining crumbs in bottom of pan. Bake at 350° for 12-15 minutes.

#### **Filling**

2 8-oz pkg Cream Cheese  
2 Eggs 2 tsp Vanilla  
1 can Cherry Pie Filling

2/3 cup Sugar

Beat cream cheese, sugar, eggs & vanilla until smooth. Spread over baked crust. Return to oven & bake 15 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved crumbs & remainder of nuts. Sprinkle over cherries. Bake 15 minutes longer. Cool. Refrigerate. Cut into bars.

Karen Adcock Chandler

### CHOCOLATE CHIP COOKIES

1 cup softened Shortening  
3/4 cup packed Brown Sugar  
3/4 cup Granulated Sugar  
1 tsp Vanilla  
1/2 tsp Water  
1 tsp Baking Soda

1 cup chopped Nuts  
2 Eggs  
2 cups Flour  
1 tsp Salt  
1 pkg Chocolate Chips

Beat shortening, sugars, vanilla, water & eggs until light & fluffy. Mix flour with soda & salt; blend into shortening mixture. Stir in nuts & chips. Drop 2" apart from tsp onto greased baking sheets. Bake at 375° for about 10 minutes or until golden brown. *"I like double the nuts. Renee's blue ribbon winner at the fair."*

Judy Oak Teeas

### GOLDEN CHOCOLATE TREASURE COOKIES

1 1/2 cups All-Purpose Flour 3/4 tsp Baking Soda 3/4 tsp Salt 3/4 cup firmly packed Brown Sugar 3/4 cup (1 1/2 sticks) Butter, softened 1 Egg In small bowl, combine flour, baking soda & salt; set aside. In large mixer bowl, beat brown sugar & butter until creamy, 3-5 minutes. Add egg & vanilla extract; mix well. Gradually blend in flour mixture. Stir in chocolate pieces & nuts. Drop by rounded tbsp onto ungreased cookie sheets. Bake at 375° for 8-10 minutes. Let stand 2 minutes before removing from cookie sheets; cool completely.	1/2 tsp Vanilla Extract 1 10-oz pkg (1 1/2 cups) Nestle Toll House Semi-Sweet Chocolate Treasures Baking Pieces 1 cup coarsely chopped Pecans or Walnuts
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Yield: 18 2 1/2" cookies

Nellena Adams Adcock

### COCOA DROP COOKIES

1 1/2 cups Sugar 1/2 cup Cocoa 3/4 cup melted Butter 1 Egg, well beaten 3-3 1/4 cups Flour, approx Cream sugar, cocoa & butter. Add egg. Dissolve soda & cream of tartar in milk. Add vanilla. Mix together. Add enough flour to make dough of firm enough consistency to retain shape when dropped from tsp onto cookie sheet. Bake at 375° for 5-7 minutes.	1/2 tsp Soda 1/4 tsp Cream of Tartar 3/4 cup Sour Milk 2 tsp Vanilla 1 cup Nuts, optional
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Stella Adcock Caudill

### CREAM CHEESE DAINTIES

1/2 cup Butter or Oleo, softened 1/2 cup Sugar (12 pkg Sweetener) 1 cup All-Purpose Flour 2 tsp Baking Powder Red & Green Candied Cherries Cream butter, cream cheese, sugar & almond extract. Stir flour, baking powder & salt together. Stir into creamed mixture until combined. Chill. Roll into 1" balls. Roll balls in cereal. Place on ungreased cookie sheet. Top each with cherry, pressing lightly. Bake at 350° for 12-15 minutes. Cool. Check with toothpick. <i>"This is one of Kris Barnes' favorite making."</i>	1 3-oz pkg Cream Cheese, softened 1/4 tsp Almond Extract 1/4 tsp Salt 1 1/2 cups Rice Crispies Cereal, coarsely crushed
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Hilda Oak Ziegler

### DIETETIC FRUIT BARS

1/2 cup Dates	1 tsp Soda
1/2 cup Prunes	1 cup Flour
1/2 cup Raisins	1 tsp Vanilla
1 cup Water	1/2 cup chopped Nuts
2 Eggs	1 stick Margarine
1/2 tsp Cinnamon, optional	1/4 tsp Nutmeg, optional

Boil together dates, prunes, raisins & water. Add margarine. Mix together eggs, soda, flour, vanilla & nuts. Add batter to fruit mixture. Bake in 11x7" pan at 350° for 25 minutes. If you want spicy bars, add cinnamon & nutmeg, if desired.

Helen Oak Adcock

### SPICED FRUIT BARS

1 Egg, separated	1 1/3 cups Graham Cracker Crumbs
4 tbsp Honey	2 tbsp 80-Proof Brandy
3/4 tsp Baking Powder	1/2 tsp Pumpkin Pie Spice
Generous pinch freshly grated Orange Rind, optional	1 16-oz can Juice-Packed Fruit Cocktail
1/2 tsp Salt	4 tbsp Seedless Raisins

Combine egg yolk, crumbs, honey, brandy, baking powder, spice & rind, if using. Drain canned fruit; add juice to crumb mixture & stir until smooth. Combine salt & egg white; whip until stiff. Gently, but thoroughly fold egg white into batter. Carefully fold in drained fruit cocktail & raisins. Spoon mixture into an 8" square non-stick cake pan. Bake at 350° for 35-40 minutes. Cool thoroughly before slicing. To serve, cut into 8 2x4" bars. 140 calories each.

Faye Oak Hunter

### GOLD COOKIES

4 Egg Yolks	1/2 cup Butter
1 1/2 cups Sugar	1 1/2 tsp Vanilla
2 tbsp Half & Half or Milk	1 1/2 cups Flour
1/2 tsp Baking Powder	1/4 tsp Salt
1/2 tsp Nutmeg	2 1/2 tsp Cinnamon, divided
1 cup chopped Nuts	

Cream butter & sugar together. Mix in egg yolks, vanilla & half & half. Blend well. Sift flour & measure. Sift again with baking powder, salt, nutmeg & 1/2 tsp cinnamon. Add to creamed mixture & mix thoroughly. Chill dough 3-4 hours. Combine remaining 2 tsp cinnamon with chopped nuts. Shape dough into small balls & roll in nut mixture. Place balls about 2" apart on greased baking sheet. Bake at 375° for 12 minutes or until golden brown. Cool on wire rack.

Yield: about 5 dozen

Faye Oak Hunter

### GRAHAM CRACKER COOKIES

1 stick Margarine  
1/2 cup Sugar  
Ground Nuts

1 stick Butter  
1 tsp Vanilla  
Graham Crackers

Bring margarine, butter & sugar to a boil & let boil for 2 minutes, stirring constantly. Add vanilla. Lay graham crackers in buttered jelly roll pan. Pour mixture over crackers. Sprinkle ground nuts over top. Bake at 350° for 10 minutes. Break up & cool on wax paper.  
*"Quick, easy & really good."*

Louise Felker Hunter

### PENNY'S GRAHAM CRACKER COOKIES

26 Graham Crackers  
1 cup Sugar  
3 tbsp Milk  
1 cup Nuts  
2 cups Confectioners' Sugar  
2 tbsp Orange Juice

1/2 cup Margarine  
1 Egg  
1 cup Coconut  
1 cup Graham Cracker crumbs  
1/2 cup Margarine

Line square pan with graham cracker squares. Melt 1/2 cup margarine; add sugar, egg, & milk. Bring to boil; add coconut, nuts & graham cracker crumbs. Pour over crackers in pan. Cool - refrigerate. Mix confectioners' sugar, remaining 1/2 cup margarine & orange juice; drizzle over cookies. Cut into Bars.

Karen Adcock Chandler

### LACE COOKIES

1/2 cup Sugar  
1/2 cup Flour  
1/2 cup dry Oatmeal  
1/4 tsp Baking Powder

6 tbsp Butter, melted  
2 tbsp Cream or Milk  
1 tbsp Vanilla  
3 tbsp Dark Karo Syrup

Mix all together. Drop by half tsp onto ungreased cookie sheet. Bake at 375 for 6-7 minutes. Let stand a minute. Then remove.

Stella Adcock Caudill

### LEMON CRISS CROSS COOKIES

1/2 cup Butter	3/4 tsp Cream of Tartar
3/4 cup Sugar	3/4 tbsp Soda
1 Egg	1/4 tbsp Salt
1 1/2 tsp Lemon Extract	1 cup Golden Raisins
1 3/4 cup Flour	1 tbsp Wheat Germ

Cream butter, gradually add sugar, beating well. Add egg & lemon extract. Beat well. Sift together flour, cream of tartar, baking powder & salt in a small bowl. Gradually add flour mixture to creamed mixture, mixing well. Stir in raisins & wheat germ. Shape into 1" balls. Place 2" apart on a greased cookie sheet. Dip a fork into flour & flatten to 1/4" thick in a criss-cross fashion. Bake at 400° for 8 minutes or until lightly browned.

Yield: 4 dozen

Faye Oak Hunter

### CHEWY OAT BARS

#### Crust

1/3 cup Butter	1/3 cup Brown Sugar
1/2 cup Flour	2/3 cup Oats

Cream butter & brown sugar. Add flour & oats. Combine well & press into bottom of 8" pan. Bake at 375° for 15 minutes.

#### Topping

2 Eggs	3/4 cup Brown Sugar	
1 tsp Vanilla	1 / 4	t s p B a k i n g P o w d e r

2 tbsp Flour

Beat eggs until thick & lemon colored. Add brown sugar & vanilla. Combine flour & baking powder. Add to egg mixture. Mix well. Spread on baked layer. Bake 15 minutes. Let cool slightly before cutting into squares.

Nellena Adams Adcock

### OATMEAL COOKIES

1 cup Shortening	1 1/2 cups Flour
1 cup Sugar	1 tsp Vanilla
1 cup Brown Sugar	1 tsp Salt
2 Eggs	1 tsp Soda
3 cups 3-Minute Old Fashion Oats	1 cup chopped Nuts

Cream shortening & sugars. Mix in eggs & vanilla. Sift flour, salt & soda. Fold into creamed mixture. Stir in oats & nuts. Roll into small balls & place on greased cookie sheet. Bake at 350° for 10-12 minutes or until golden brown.

Judy Oak Teeas

### NO-BAKE OATMEAL COOKIES

2 cups Sugar (Pure, Not Blended)                      1/2 cup Milk  
1 stick Oleo    1 heaping tsp Peanut Butter  
3 cups Oatmeal (any kind)                              3 tbsp Cocoa  
Bring sugar, milk, oleo & peanut butter to a boil. Boil 2-2 1/2 minutes; remove from heat.  
Stir in oatmeal & cocoa. Drop by tsp. *"I use a tbsp to set."*  
Yield: 1 1/2 dozen, depending on size

Hilda Oak Ziegler

### OATMEAL FREEZER COOKIES

1 1/2 cup Flour    1 tsp Baking Powder  
1 tsp Salt    1 tsp Allspice  
1 cup Butter or Oleo                                      1 1/2 cup Sugar *"I use 18 pkg Sweetener."*  
2 Eggs                      3 cups Rolled Oats or any kind  
1 tsp Vanilla    1 cup Raisins  
Mix together, divide into 4 equal rolls. Wrap in clear wrap or wax paper. Freeze till real  
firm. Cut in thin slices. Bake at 350° for 15 minutes or until lightly brown.  
Yield: about 3 dozen

Hilda Oak Ziegler

### PEANUT BUTTER & JELLY BARS

#### Bars

1/2 cup Sugar    1/2 cup Brown Sugar  
1/2 cup Shortening    1/2 cup Peanut Butter  
1 Egg    1 1/4 cup Self-Rising Flour  
1/2 cup Jelly  
Mix sugars, shortening, peanut butter & egg. Stir in flour. Reserve 1 cup dough. Press  
remaining dough in greased 13x9" pan. Spread with jelly. Crumble reserved dough & sprinkle  
over jam. Bake at 350° for 20 minutes. Cool.

#### Glaze

2 tbsp Butter    1 cup Powdered Sugar  
1 tsp Vanilla    1-2 tbsp Milk  
Melt margarine. Mix in powdered sugar & vanilla. Add milk until smooth. Drizzle over bars.  
Karen Adcock Chandler

### PECAN CHOCOLATE COOKIES

2 3/4 cups All-Purpose Flour	2 Eggs
1 1/4 tsp Baking Soda	1 tsp Vanilla Extract
1 tsp Salt	1 24-oz pkg (4 cups) Nestle Toll
1 1/2 cups Butter, softened	House Semi-Sweet Chocolate
1 1/2 cups firmly packed Brown	Morsels
Sugar	1 cup chopped Pecans

In bowl, combine flour, baking soda and salt, set aside. In bowl, combine butter & brown sugar; beat until creamy. Add eggs & vanilla extract; beat until light & fluffy. Gradually blend in flour mixture. Stir in morsels & pecans. Drop by well rounded tbsp onto ungreased cookie sheets. Bake at 375° for 10-12 minutes. Allow to stand 2-3 minutes before removing from cookie sheets; cool.

Yield: about 3 dozen 2 1/2" cookies

Nellena Adams Adcock

### PECAN SANDIES

1 cup Margarine or Butter	1/3 cup Sugar
2 tsp Water	2 tsp Vanilla
2 cups sifted All-Purpose Flour	1 cup chopped Pecans
Confectioners' Sugar	

Cream butter & sugar. Add liquids. Mix well. Add flour & pecans. Mix well. Cover & **chill 3 hours**. Shape into balls. Bake on ungreased cookie sheet at 325 ° for 20 minutes. Cool completely. Roll in confectioners' sugar. *"Myrna buys pecans early & leaves them on my counter. Hint! Hint! And I don't dare forget these for her family's Christmas tin. Even with her sugar problem, she has to have a few."*

Dottie Arnsperger Brockman

### PUMPKIN BARS

1 2-layer Spice Cake Mix	1/2 cup Butter or Margarine, melted
3 Eggs 1/2 cup Sugar <i>"I use 6 pkg Sweetener."</i>	
1 cup Canned Pumpkin	1 tsp Orange Peel
1/2 cup chopped Pecans	Dash Salt

Reserve 2/3 cup cake mix. In large bowl, combine rest of cake mix, butter & 1 egg. Mix well. Pat into a well greased 13x9x2" baking pan. Bake at 350 ° for 15 minutes. Combine reserved cake mix, pumpkin, sugar, 2 eggs, orange peel & salt. Beat at medium speed 1-2 minutes. Pour over partially cooked layer. Bake at 350° for 15-20 minutes or until set. Cool. Cut into bars.

Yield: 32 bars

Hilda Oak Ziegler

### RAISIN OAT MUNCHING COOKIES

1/2 cup Butter or Margarine	1 cup Brown Sugar, packed
1 Egg	1 tsp Vanilla
1 cup Flour	1/2 tsp Baking Powder
1/2 tsp Salt	1/2 cup Oats
1/3 cups Raisins	1/2 cup Peanut Butter Chips
1/4 cup Water (or more as needed)	

Blend together butter, sugar, egg & vanilla. Add flour sifted with baking powder & salt. Mix well. Stir in oats, raisins & peanut butter chips. Drop by tsp onto lightly greased baking sheets, about 2" apart. Bake at 375° (moderately hot oven) for 10-12 minutes until browned. Let stand a minute, then remove to racks to cool.

Yield: about 3 1/2 dozen

Nellena Adams Adcock

### ROSETTES

2 Eggs	1/4 tsp Salt	
1 tbsp Sugar	<i>"I use 1 pkg Sweetener."</i>	1 cup All-Purpose Flour
1 tsp Vanilla		1 cup Milk
Powdered Sugar		Fat for frying

Combine eggs, sugar & salt. Beat well. Add flour, milk & vanilla until smooth. Heat the rosette iron in deep hot fat, being careful because batter comes 3/4 of the way up the iron. Fry rosette in deep fat until golden, 1/2 minute or so. Lift carefully & tilt so grease drips off. With a fork, push rosette from iron onto a rack with paper towel on it. Continue in this until rosettes are all made. Sift powdered sugar over cool rosettes.

Yield: 3 1/2 dozen

Hilda Oak Ziegler

### SCOTTISH SHORTBREAD

1 lb Butter	4 tbsp Lard
2 cups Icing Sugar (Confectioners')	2 cups Cornflour (Cornstarch)
4 cups Plain Flour	

Cream butter, lard & sugar. Then gradually add rest of ingredients. Press into a cookie tin with sides & prick the bread with a fork & mark sections before baking. Bake at 325° for about 35-40 minutes or until straw colored. Sprinkle with sugar & remove from pan immediately & place on a rack. Bread is approx 1/2" thick. *"This is a recipe I brought back from Scotland."*

Stella Adcock Caudill

### SNICKER DOODLES

1 cup Butter or Margarine, softened	2 cup Sugar or equivalent
2 Eggs	Sweetener
1/4 cup Milk	1 tsp Vanilla
3 3/4 cups All-Purpose Flour	1/2 tsp Baking Powder
1/2 tsp Cream of Tartar	1/2 tsp Salt
1 cup chopped Nuts, <i>"if you'd like"</i>	

Cream butter or oleo & sugar until light & fluffy. Add eggs, 1 at a time, beating well after each. Blend in milk & vanilla. Thoroughly stir together flour, baking soda, cream of tartar & salt. Stir into creamed mixture. Blend in nuts. Form into 1" balls. Place 2" apart on greased cookie sheet. Lightly flatten ball with sugared bottom of tumbler. Bake at 375° for 10-12 minutes or until done. *"Laurie Barnes has fun making these."*

Yield: about 8 dozen

Hilda Oak Ziegler

### SUGAR COOKIES

1/2 cup Shortening	1 1/2 tsp Baking Powder
1 cup Sugar	1 tbsp Salt
2 Eggs, beaten	1 tsp Vanilla
2 1/2 cups sifted Flour	

Cream shortening & sugar. Add eggs, gradually beating mixture. Add dry ingredients. Roll out & cut. Chill dough while not in use. Bake at 375°. *"I put food coloring in these & cut out with Christmas cutters. Looks really nice."*

Judy Oak Teeas

### WALNUT TEA CAKES

2 cups Brown Sugar	1 tsp Soda
1 cup Butter or Margarine	1/4 tsp Salt
2 Eggs	3 1/2 cups Flour
1 cup Black Walnuts, chopped	

Sift together flour, salt & soda. Cream sugar & shortening, stir in beaten eggs & add flour mixture. Stir in walnuts. Pack dough into narrow deep pan & let stand overnight in refrigerator. Next day, remove & slice cold dough 1/8" thick; then cut each slice into 3 or 4 pieces. Place on ungreased cookie sheets. Bake at 350° for 7-8 minutes.

Faye Oak Hunter