



Reddy RECIPE

SNICKERDOODLES

1/2 cup margarine	1 tsp. baking soda
1/2 cup Crisco	2 tsp. cream of tartar
1 1/2 cups granulated sugar	1/2 tsp. salt
2 eggs	COATING: 4 T. sugar
2 3/4 cups sifted flour	3 T. cinna.

1. Cream shortening and sugar.
 2. Add two eggs and beat well.
 3. Sift flour; measure. Add baking soda, cream of tartar, and salt and sift again.
 4. Add flour mixture to creamed mixture.
 5. Chill dough. Roll into balls the size of small walnuts.
 6. Roll in mixture of sugar and cinnamon. Place about 2 inches apart on ungreased baking sheet.
 7. Bake at 400°, 8 to 10 minutes, until lightly browned but still soft. (These cookies puff up at first . . . then flatten out with wrinkled tops.)
- Yield: About 5 dozen 2" cookies.

Met Ed

METROPOLITAN EDISON COMPANY



REDDY RECIPE

Holiday Fudge

1-2/3 cups granulated sugar
2 tablespoons butter
1/2 teaspoon salt
2/3 cup undiluted evaporated milk
1-1/2 cups semi-sweet chocolate bits
2 cups miniature marshmallows
1-1/4 teaspoons vanilla
3/4 cup chopped nuts (optional)

Combine sugar, butter, salt and milk. Bring to a low boil, stirring constantly. After boiling starts, cook for 6 minutes. Turn control of electric sauce pan or range unit to "off" position. Add remaining ingredients. Beat until marshmallows melt and are well blended. Pour at once into well buttered 9 x 9 x 2 inch pan. Cool. Cut into squares.

Yield: 4 dozen pieces
Fudge may be frozen

Met Ed

METROPOLITAN EDISON COMPANY