

Say a

Holiday "HELLO"

... to friends and family who are far away by sending good things from your kitchen. It's a thoughtful way to show you're thinking about them.

Festive foods are fun to fix. It's easy, too, with an electric range and freezer. So why not try these kitchen-tested recipes from the Met-Ed Home Economists? Make a double batch—part for your family and part to share with a friend. The cookies are tasty and travel well not only at holiday time but all year through.



MOM'S BUTTERSCOTCH COOKIES

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| 2 cups packed brown sugar | 1 tsp. baking soda |
| 1 cup butter | 1 tsp. cream of tartar |
| 2 eggs | 1/2 tsp. salt |
| 1 tsp. vanilla | 1 cup chopped nuts |
| 4 cups unsifted flour | 1 cup chopped dates |

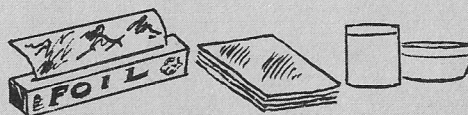
Cream butter and sugar together. Add eggs and vanilla and blend well. Stir in dry ingredients which have been sifted together. Add nuts and dates and mix thoroughly. This dough will be very stiff and can best be finished by hand. Shape into 3 long rolls, 2 inches in diameter. Wrap in foil. Chill overnight or freeze for future baking. To bake, cut rolls into 1/4 inch slices and bake in 400° electric oven for 10 minutes. Yield: About 65 cookies.

MINT SURPRISE COOKIES

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| 1/2 lb. butter | 3 cups unsifted flour |
| 1 cup sugar | 1 tsp. baking soda |
| 2 eggs | 1/2 tsp. salt |
| 1 Tbsp. water | 1 package solid chocolate mint wafers |
| 1 tsp. vanilla | |

Cream butter and sugar together. Add eggs, water and vanilla. Blend in flour, soda and salt. Mix well. Chill dough 1/2 hour. Shape into 3 rolls, 1 1/2" in diameter. Wrap in foil and freeze solid. When frozen cut into 1/8" slices. Place 1 chocolate mint between two cookie slices and pinch edges to seal. Bake on ungreased cookie sheet in preheated 375° electric oven for 10 minutes.

(Tops may be decorated with chocolate sprinkles before baking if desired). Yield: Approximately 4 dozen cookies.



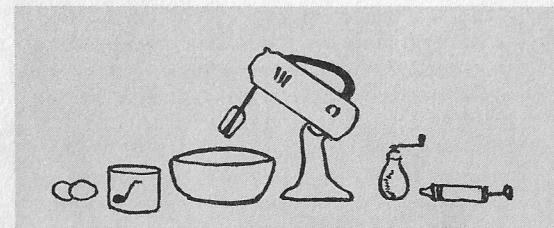
FREEZING BAKED GOODS

All kinds of cakes, frosted and unfrosted, may be frozen. However, frostings made with egg white will not freeze satisfactorily. Baked cookies and unbaked cookie dough can be frozen for later use. Baked and unbaked pies may be frozen except for cream and custard pies. Be sure to use moisture proof wrappings such as aluminum foil or plastic bags to insure good quality foods.

WHITE SUGAR CRUNCHIES

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| 1/2 cup butter | 1/2 tsp. baking soda |
| 2/3 cup sugar | 1/2 tsp. baking powder |
| 1 egg | 1/2 tsp. salt |
| 1/2 tsp. vanilla | 1/4 tsp. nutmeg |
| 1 1/2 cups flour | |
| 1 cup sugar mixed with 1/4 tsp. nutmeg | |

Cream butter and sugar until light and fluffy. Add egg and vanilla and continue beating. Sift dry ingredients together and add to batter. Mix well. Chill dough until easy to handle. Shape into 1/2" or 1" balls. Roll in nutmeg sugar. Place on greased cookie sheet. Flatten with fork. Bake in preheated 400° electric oven for 10 minutes or until lightly browned. Yield: 25 large or 50 small cookies.



MOLASSES CRINKLES

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| 3/4 cup shortening (NOT butter) | 2 tsp. baking soda |
| 1 cup packed brown sugar | 1 tsp. cinnamon |
| 1/4 cup molasses | 1 tsp. ginger |
| 1 egg | 1/2 tsp. ground cloves |
| 2 1/4 cups unsifted flour | 1/4 tsp. salt |
| | Granulated sugar |

Cream shortening and sugar together. Add molasses and egg and blend well. Sift dry ingredients together and add gradually to batter, stirring until thoroughly blended. Roll dough into balls the size of a walnut. Dip tops in granulated sugar and place on baking sheet. Bake in 375° preheated electric oven for 12 to 15 minutes until cookies are set but not hard. They will flatten and have a crinkled top. Yield: approximately 50.