

Come berry season, use fresh ones instead of the frozen variety called for here

Bake at 425° for 20 minutes . . . makes 12 medium-size muffins

- | | |
|-----------------------------|--|
| 2 cups sifted regular flour | 4 tablespoons (½ stick) butter
or margarine, melted |
| ¼ cup sugar (for batter) | 1 cup frozen unsweetened blueberries
(from a 9-ounce package) |
| 3 teaspoons baking powder | 1 tablespoon sugar (for topping) |
| 1 teaspoon salt | 1 teaspoon grated lemon rind |
| 1 egg, well-beaten | |
| 1 cup milk | |

1. Sift flour, the ¼ cup sugar, baking powder, and salt into a large bowl. Mix egg, milk, and butter or margarine in a small bowl; add all at once to flour mixture; stir lightly with a fork just until liquid is absorbed. (Batter will be lumpy.) Fold in blueberries.
2. Spoon into greased medium-size muffin-pan cups, filling each ¾ full. Sprinkle with a mixture of the 1 tablespoon sugar and lemon rind.
3. Bake in hot oven (425°) 20 minutes, or until golden; remove from pan. Serve hot.

JUNE 66—1



They're just sweet enough and just big enough for a teatime treat

Bake at 400° for 10 minutes . . . makes 3 dozen tiny muffins

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|--|--|
| 1 cup sifted regular flour | ¾ cup sugar |
| 1½ teaspoons baking powder | 1 egg |
| ½ teaspoon salt | 2 envelopes (1 ounce each)
liquid chocolate |
| 4 tablespoons (½ stick) butter
or margarine | ½ cup milk |

1. Sift flour, baking powder, and salt onto waxed paper.
2. Cream butter or margarine and sugar until fluffy in a medium-size bowl; beat in egg and chocolate; stir in milk. Fold in flour mixture just until evenly moist.
3. Spoon into greased tiny muffin-pan cups, filling each ¾ full.
4. Bake in hot oven (400°) 10 minutes, or until firm on top; remove from pan. Serve warm or cold.

NOTE—To make larger muffins, spoon batter into 12 greased large muffin-pan cups. Bake in hot oven (400°) 30 minutes.

JUNE 66—3



APRICOT UPSIDE-DOWN PUFFS

Each has a butterscotch-fruit "frosting." Other topping choices are given too

Bake at 400° for 30 minutes . . . makes 12 large muffins

- | | |
|---|---|
| 12 dried apricot halves | ¾ teaspoon salt |
| 2 tablespoons butter or margarine.
(for topping) | ½ cup butter or margarine
(for batter) |
| ¼ cup firmly packed brown sugar | 3 tablespoons sugar |
| 2 tablespoons cream | 1 egg |
| 2 cups sifted regular flour | 1 cup milk |
| 3 teaspoons baking powder | |

1. Cover apricots with boiling water in a small bowl; let stand while making rest of topping.
2. Melt the 2 tablespoons butter or margarine in a small saucepan; stir in brown sugar and cream; remove from heat.
3. Drain apricots; place 1 in each of 12 greased large muffin-pan cups; spoon butter mixture over top, dividing evenly.
4. Sift flour, baking powder, and salt onto waxed paper.

[over]

JUNE 66—4



CORN GEMS

For a crusty jacket on these muffins, heat the pan before filling with batter

Bake at 400° for 20 minutes . . . makes 12 medium-size muffins

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|----------------------------|---------------------------------|
| 1 cup sifted regular flour | 1 cup yellow or white corn meal |
| 3 tablespoons sugar | 1 egg, well-beaten |
| 1½ teaspoons baking powder | ¾ cup buttermilk |
| ½ teaspoon baking soda | ¼ cup shortening, melted |
| ½ teaspoon salt | |

1. Sift flour, sugar, baking powder, soda, and salt into a large bowl; stir in corn meal.
2. Mix egg and buttermilk in a 1-cup measure; add all at once to flour mixture; stir lightly with a fork just until liquid is absorbed; stir in melted shortening.
3. Spoon into greased medium-size muffin-pan cups, filling each ¾ full.
4. Bake in hot oven (400°) 20 minutes, or until golden; remove from pan. Serve hot.

JUNE 66—2



ORANGE TOASTIES**BREADS—Muffins**

Here's a different—and most inviting—way to enjoy your cereal

Bake at 400° for 30 minutes . . . makes 12 large muffins

- | | |
|---------------------------------------|-------------------------------|
| 2 cups sifted regular flour | 2 eggs, slightly beaten |
| 6 tablespoons sugar | 1 cup milk |
| 4 teaspoons baking powder | 3 tablespoons vegetable oil |
| 1 teaspoon salt | 1 teaspoon grated orange rind |
| 1 cup combination grain cereal flakes | |

1. Sift flour, 2 tablespoons of the sugar, baking powder, and salt into a medium-size bowl; stir in cereal.
2. Mix eggs, milk, and vegetable oil in a small bowl; add all at once to flour mixture; stir lightly with a fork just until evenly moist.
3. Spoon into greased large muffin-pan cups, filling each $\frac{3}{3}$ full. Sprinkle with a mixture of remaining 4 tablespoons sugar and orange rind.
4. Bake in hot oven (400°) 30 minutes, or until golden; remove from pan. Serve hot.

**MOLASSES-BRAN MUFFINS****BREADS—Muffins**

So good plain, but another time, stir in a cup of seedless raisins

Bake at 400° for 20 minutes . . . makes 12 medium-size muffins

- | | |
|---------------------------------|--------------------------|
| 2¼ cups whole bran | 1 teaspoon baking powder |
| 1 cup buttermilk | 1 teaspoon baking soda |
| ½ cup molasses | 1 teaspoon salt |
| ¼ cup firmly packed brown sugar | 1 egg, slightly beaten |
| 1 cup sifted regular flour | ¼ cup shortening, melted |

1. Mix bran, buttermilk, molasses, and brown sugar in a small bowl; let stand until liquid is absorbed.
2. Sift flour, baking powder, soda, and salt into a large bowl.
3. Stir egg and melted shortening into bran mixture. Add all at once to flour mixture; stir lightly with a fork just until evenly moist. Spoon into greased medium-size muffin-pan cups, filling each $\frac{2}{3}$ full.
4. Bake in hot oven (400°) 20 minutes, or until richly golden; remove from pan. Serve hot.

**APRICOT UPSIDE-DOWN PUFFS (continued)**

5. Cream the $\frac{1}{3}$ cup butter or margarine and sugar until fluffy in a medium-size bowl; beat in egg; stir in milk. Fold in flour mixture just until evenly moist.
6. Spoon carefully into prepared muffin-pan cups, filling each $\frac{2}{3}$ full.
7. Bake in hot oven (400°) 30 minutes, or until golden; remove from pan. Serve hot.

PECAN STICKIES—Melt 4 tablespoons ($\frac{1}{2}$ stick) butter or margarine in a small saucepan; stir in $\frac{1}{2}$ cup firmly packed brown sugar and 3 tablespoons cream, then $\frac{1}{2}$ cup chopped pecans. Spoon evenly into 12 greased large muffin-pan cups; top with batter and bake, following directions for APRICOT UPSIDE-DOWN PUFFS.

PINEAPPLE PRETTIES—Melt 2 tablespoons butter or margarine in a small saucepan; stir in $\frac{1}{4}$ cup firmly packed brown sugar, 2 tablespoons cream, 1 can (about 9 ounces) crushed pineapple, drained, and $\frac{1}{4}$ cup flaked coconut. Spoon evenly into 12 greased large muffin-pan cups; top with batter and bake, following directions for APRICOT UPSIDE-DOWN PUFFS.

**CHEESE-AND-BACON MUFFINS****BREADS—Muffins**

Served hot, they're a tempting go-with for a luncheon or supper salad

Bake at 400° for 25 minutes . . . makes 12 large muffins

- | | |
|-----------------------------|--------------------------------|
| 2 cups sifted regular flour | 4 slices crisp bacon, crumbled |
| 2 tablespoons sugar | 1 egg, slightly beaten |
| 3 teaspoons baking powder | 1 cup milk |
| ½ teaspoon salt | 2 tablespoons vegetable oil |
| ½ cup grated Cheddar cheese | |

1. Sift flour, sugar, baking powder, and salt into a medium-size bowl; stir in cheese and bacon.
2. Mix egg, milk, and vegetable oil in a small bowl; add all at once to flour mixture; stir lightly with a fork just until evenly moist.
3. Spoon into greased large muffin-pan cups, filling each $\frac{2}{3}$ full.
4. Bake in hot oven (400°) 25 minutes, or until golden; remove from pan. Serve hot.





Favorite Recipe



Date Brown Bread

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1 package Pillsbury Gingerbread Mix

$\frac{1}{2}$ cup yellow corn meal 1 cup Pillsbury's best
all purpose flour 1 cup chopped dates

~~1 cup~~ $\frac{3}{4}$ cup chopped walnuts $1\frac{1}{2}$ cups water

Combine all ingredients in large mixing bowl. Mix
with spoon until all dry particles are moistened.

Pour batter into 1 greased 9x5-inch loaf pan.

bake at 375° for 40 to 45 minutes.
Source remove from pan immediately

WHITE BREAD

a

dissolve 3 pkg yeast in 1c
water / mix 3c w water +
4c flour, add yeast. set
2 hrs. / Cream 2 T lard, 1 T
salt, 1c sugar + add to
dough. Add 6-8c flour,
need, set 2 hrs., knead,
place in pans, rise,
bake hr.

Sun-Maid Nut Bread

1 cup Sun-Maid Seedless Raisins $3\frac{1}{2}$ cups sifted all-purpose flour
1 egg 4 teaspoons baking powder
1 cup milk 1 teaspoon salt
1 cup granulated sugar $\frac{1}{2}$ cup chopped nut meats
Rinse and drain raisins. Beat egg, add milk and sugar and mix. Combine
with flour sifted with baking powder and salt. Add nuts and raisins and beat
thoroughly. Pour into a greased, paper-lined bread pan. Bake about $1\frac{1}{2}$ hours
in a slow oven (300 degrees F.). Makes one medium-sized loaf.

Raisin Gingerbread

1 cup finely cut Sun-Maid Raisins 1 teaspoon cinnamon
1 cup granulated sugar 1 cup light molasses
 $\frac{1}{2}$ cup butter 3 eggs
 $\frac{1}{2}$ cup shortening $3\frac{1}{2}$ cups sifted all-purpose flour
 $\frac{1}{2}$ teaspoon salt 1 cup boiling water
2 teaspoons ginger 2 teaspoons soda
Rinse and drain raisins before cutting. Cream sugar with butter and shorten-
ing. Add salt, spices and molasses and mix thoroughly; add beaten eggs and
stir to blend. Add flour and beat mixture 3 or 4 minutes. Add water in which
soda has been dissolved and beat again. Pour two-thirds of mixture into greased
baking pan (about $9\frac{1}{2} \times 13 \times 2$ inches), sprinkle raisins over batter and add re-
maining batter. Bake about one hour in a slow oven (300 to 325 degrees F.).
Serves 12.

Orange Rolls

$1\frac{1}{2}$ doz

1 Cake yeast
1 C milk, scalded and cool
 $\frac{1}{4}$ C sugar
1 egg
1 tsp salt
 $3\frac{1}{2}$ C flour
 $\frac{1}{4}$ C shortening
Orange filling, cold

Crumble yeast in bowl, add milk, sugar, salt,
stir till dissolved. Add well beaten egg. Add
flour all at once, work in with hands. Work in
soft shortening, knead on lightly floured board,
till light and elastic. Set to rise in warm
place until double in bulk, about 2 hrs. Punch
down and let rise again, about 45 min. Remove
from bowl, knead lightly, let stand about 15 min
Roll out dough about $1\frac{1}{8}$ " thick into narrow

GINGER BREAD AND WHIPPED CREAM

2 cups buttermilk
4 tablespoons butter
3 cups sugar
2 cups molasses
4 teaspoons soda

2 teaspoons allspice
4 teaspoons ginger
5 cups flour
1 teaspoon salt

Whipped cream

Cream butter and add sugar, molasses and buttermilk. Sift flour, soda, salt, allspice and ginger and add to liquid mixture. Mix well. Place in a deep well greased pan and bake. Serve with generous portions of whipped cream.

Sanitary
FARM DAIRIES

EXTRA CARE MAKES *Sanitary* PRODUCTS EXTRA GOOD

Raisin Corn Meal Muffins

1 cup Sun-Maid Raisins
 $\frac{1}{4}$ cup granulated sugar
2 tablespoons shortening
1 egg
1 cup buttermilk
 $\frac{3}{4}$ cup yellow corn meal
 $1\frac{1}{2}$ cups sifted all-purpose flour
3 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon soda

Rinse and drain raisins. Cream sugar with shortening; add beaten egg, milk and corn meal and stir to blend. Add flour sifted with baking powder, salt and soda and beat thoroughly; add raisins and mix well. Fill greased muffin pans one-half full and bake about 20 minutes in a very hot oven (475 degrees F.).

Sufficient for 16 muffins.

Raisin Cup Cakes

1 cup Sun-Maid Seedless Raisins
 $\frac{1}{4}$ cup butter
 $\frac{3}{4}$ cup granulated sugar
1 egg
 $\frac{1}{2}$ cup milk
 $1\frac{3}{4}$ cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon lemon extract

Rinse raisins; slice or chop. Cream butter with sugar; add beaten egg and stir to blend. Sift flour with baking powder and add alternately with milk to creamed mixture. Mix thoroughly, add raisins and flavoring and blend well. Fill greased muffin pans half full. Bake about 20 minutes in a hot oven (425 degrees F.). Makes 12 to 14 cup cakes.

Corn Bread

Beat 1 egg, ad $1\frac{1}{2}$ cups buttermilk, $\frac{1}{2}$ tsp soda, $\frac{1}{2}$ cup flour, $1\frac{1}{2}$ cups corn meal, 1 tsp. sugar, 3 tsp bak ing powder, 1 tsp salt, $\frac{1}{2}$ cup soft shortening. Beat. Pour into buttered hot square pan, muffin cups or corn st ick pans, bake till just set. 450 ho t oven - 10 to 15 min for muffins, 20-25 min fo r corn bread - 12 mu ffins.

oblong -9 1/2 by 8", spread with cold orange fil ing. Roll like jully roll, seal edges, place on waxed paper, cut with thin, very sharp knif in slices about an inch thick, Place on well greased pans, cover, let rise until almost double in bulk, 40 to 45 min. Bake 5 min in 400 degree oven, reduce heat to 375, bake 15 to 20 minutes, turn pan upside down over large platter, let pan stay over rolls for a minute to allow orange mixture to run over.

Bread

2 c milk
1½ t salt
1 to 4 T sugar
1 to 4 T shortning

¹/₂ to 2 yeast cakes in
¹/₄ to ¹/₂ c warm water
6 to 8 c flour

Scald milk, add salt, sugar and shortening, cool. When lukewarm, add yeast.. Add flour to make a stiff batter, beating well. Add flour to make a firm but not stiff dough. Turn on to a floured board, knead until smooth and elastic and it doesn't stick to hands or board. Put into a greased bowl, cover and let rise. When trebled in bulk, fork in and let rise again. When light, shape into loaves, put into greased pans and let rise until trebled. bake in mod hot oven for an hour

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Waffles

2 Cups flour
2 T. sugar
1 t. salt
4 t. baking powder

3 eggs, separated
2 Cups milk
7 T. shortening

Sift flour, sugar, salt and baking powder together. Beat egg yolks; add milk and melted shortening. Pour into dry ingredients and beat till smooth. Makes about 6 waffles.

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Raisin Brown Sugar Rolls

4 C flour

1 C. raisins

2 T. bake powder

melted butter

1 t salt

1 t. cinn

6 T. short.

3 T butter

1 C + 2 T. milk

1 C M. sugar

Sift dry ingred. cut in short, add milk and raisins. Roll out $\frac{1}{3}$ " thick spread with melted butter, sprinkle with cinn. Roll and cut into $1\frac{1}{2}$ " pieces. Crease butter and sugar scatter on bottom of

baking tin. Place rolls cut side down
Bake 20 minutes in hot oven.
makes 9 rolls.

1 c cornmeal
1 1/2 T salt
4 c water
1/4 c butter
1/4 c cheese

corn bread

add cornmeal gradually to
boiling salted water. Cook 20 min.
Turn into pan & chill. Cut in
strips, split in half, spread
with butter, cheese. Put halves

together again, repeat cheese
with ^{on top}. Bake,
word of good cooking

Prune Cake

Va

$1\frac{1}{4}$ C sugar 2 C flour 3 eggs
 $2\frac{2}{3}$ C shortening $\frac{1}{2}$ C sour milk grated orange
 salt $\frac{1}{2}$ tsp soda peel
 1 C prunes, chopped 1 tsp baking powder
 cinnamon, nutmeg, cloves, vanilla.

Bake in mod. oven 30 minutes.

PUMPKIN CAKE Va

$\frac{2}{3}$ cup dexo 2 teaspoons Ann
 $2\frac{1}{2}$ cups sifted Page Mixed
 cake flour Spices* for
 4 teaspoons baking Pumpkin Pie
 powder $\frac{3}{4}$ cup milk
 1 teaspoon salt 1 cup canned
 $1\frac{1}{2}$ cups sugar pumpkin**
 2 eggs, unbeaten

Measure dexo into bowl. Sift flour, measure and sift again with baking powder, salt, sugar and spices onto dexo. Add $\frac{1}{2}$ cup milk and pumpkin. Blend. Beat 1 minute (count at least 150 strokes per minute). Add remaining milk and the eggs. Beat 2 minutes. Scrape spoon and bowl often during beating. Bake in two greased and floured, deep, 8-inch layer pans in moderate oven, 375°F., for about 35 minutes. When cool, frost with 7-minute frosting made with brown sugar.

* $1\frac{1}{2}$ teaspoons ground cloves, 1 teaspoon ginger, 2 teaspoons ground cinnamon may be used instead of spice mix.

**Pumpkin should be thick consistency. Canned pumpkin gives more uniform results.

Prune Cake

H

1 cup mashed prunes & cup filled with juice
 1 cup sugar
 $\frac{1}{2}$ cup shortening
 2 eggs
 $\frac{1}{2}$ cup sweet milk
 desertspoon soda-level
 2 cups flour
 cinnamon, cloves, nutmeg

oven 375
about 20 minutes

Apple Sauce Cake Va

Va

old way

$2\frac{2}{3}$ cup butter 1 tsp nutmeg
 1 cup sugar 1 tsp cinnamon
 1 cup apple sauce 1 tsp cloves
 2 cup flour $\frac{1}{2}$ cup raisins
 1 tsp soda 2 eggs

Cream shortening and sugar, add apple sauce. Mix and sift dry ingredients & add to first

mix well. Add flowered raisins. Moderate oven
 no eggs, $\frac{1}{2}$ cup shortening, 4 tsp baking powder

new way

Vinegar Taffy

Surefire recipe, for fun and good eating

2 cups KARO Syrup, Blue Label
1 cup sugar
2 tablespoons butter

1 tablespoon vinegar
1/4 teaspoon baking soda
1 teaspoon vanilla

Combine first four ingredients in saucepan, bring to boil over medium heat, stir constantly till sugar dissolves. Continue cooking to hard ball stage (260° F.) or till a small amount forms a hard ball in very cold water. Remove from heat, stir in soda and vanilla, and beat until smooth and creamy. Pour into buttered pan. When cool enough to handle, pull with fingers till satiny and light-colored. Pull into long strips 3/4" in diameter, cut into 1" pieces with scissors. Wrap each piece in wax paper. Makes 1 1/4 lbs.

Karo spells success

BUTTERMILK COOKIES

2 cups sugar	1/2 teaspoon salt
1 cup butter	1 teaspoon soda
3 eggs	1/2 grated nutmeg
1 cup buttermilk	4 1/2 cups of flour (approx.)

Cream butter with sugar and add eggs, well beaten. Sift the dry ingredients and add them alternately to the first mixture with the buttermilk. Drop in a well greased pan and bake in a moderate oven about 15 minutes. Improved by the addition of a little icing on top after baking.

Sanitary
FARM DAIRIES

EXTRA CARE MAKES *Sanitary* PRODUCTS EXTRA GOOD

Raisin Rice Brittle

3 cups Sun-Maid Seedless Raisins
2 1/2 cups puffed rice
1/2 cup water

1 cup granulated sugar
1/2 cup white corn sirup
1 tablespoon molasses

2 tablespoons butter
1/4 teaspoon salt
1/4 teaspoon soda

Rinse raisins in hot water, drain and dry thoroughly on a towel. Dry rice in oven until a kernel will crush readily between the fingers. Mix raisins and rice together and keep warm in a large bowl or pan. Combine water, sugar and corn sirup and cook, covered, until the grain of the sugar is dissolved. Remove cover and boil until it forms a hard crack (290 degrees F.) when tested in cold water. Turn heat low, add molasses, butter and salt and let come to a good boil. Remove from heat, add soda and stir briskly. Pour onto rice and raisins and mix well. Pour into a warm greased pan and pat or roll candy smooth. When cold, remove from pan and cut into pieces.

A hard crack means that the sirup snaps as it touches the cold water.

Raisin Coconut Candy

2 1/2 cups Sun-Maid Seedless Raisins
1 cup granulated sugar
2/3 cup white corn sirup
1/2 cup water
1 tablespoon butter

1/2 cup marshmallow creme
1 teaspoon vanilla extract
1/4 teaspoon salt
1/2 pound shredded coconut

Rinse raisins, drain and dry thoroughly on a towel. Combine sugar, corn sirup and water and boil until it will form a soft ball (238 degrees F.) when tested in cold water; stir constantly. Remove from heat, add butter, marshmallow creme, flavoring, salt, raisins and coconut and mix thoroughly. Pour onto a greased slab or pan. When set, cut into desired shapes.

A soft ball is one that will hold together and can be formed into a soft mass between the fingers.

ROCKWOOD'S TRIPLE-TESTED RECIPE

DROP COOKIES

The Rookie's Favorite!

CHOCOLATE HONEY BITS

Bake at: 375° F. Time: About 15 minutes Yield: 3 to 4 Dozen

1/2 cup shortening	1/2 teaspoon cinnamon
1 egg, well beaten	1/2 teaspoon allspice
1 cup sifted all-purpose flour	1/8 cup honey (See Footnote)
1 1/2 teaspoons baking powder	2 tablespoons water
1/4 teaspoon salt	1 BOX (1 cup) Rockwood's Semi-sweet Chocolate BITS

1/2 cup chopped nutmeats or raisins, optional

1. Sift flour, baking powder, salt and spices. 2. Cream shortening; add beaten egg; combine thoroughly. 3. Combine honey and water. 4. Add sifted dry ingredients, alternately with honey mixture, to creamed mixture, blending well. 5. Stir in CHOCOLATE BITS and nutmeats, if used. 6. Drop dough from teaspoon onto lightly greased and floured cookie sheet or pan. 7. Bake in moderate oven until delicately browned.

Footnote: 3/4 cup corn syrup may be used in place of honey, but omit water and increase flour to 1 1/2 cups and baking powder to 2 teaspoons.

ORANGE GRANOLA COOKIE RECIPE

3 cups Vita-Crunch granola with Dates
1/2 cup orange juice
2 cups sugar
1 cup margarine
2 eggs, beaten

2 cups flour, sifted
4 tsp. baking powder
1 tsp. salt
1 tsp. Spice Islands Ground Nutmeg
2 Tbsp. Spice Islands Orange Peel

Allen, S. A. 11/17

In bowl add granola, pour orange juice over the granola and set aside. Cream sugar and margarine. Add beaten eggs. Combine flour, baking powder, salt, nutmeg and orange peel; add to creamed mixture; blend well. Stir

in granola and orange juice. Drop by teaspoons onto greased cookie sheet 2 inches apart. Bake in preheated oven (375°F.) for 10 to 15 minutes. Makes approximately 6 dozen cookies.

sure and try all the Vita-Crunch granola Cereals: Regular, Raisin, Almond, Date, Apple, Cinnamon and Maple Walnut.

Raisin Fudge Squares

1/2 cup shortening
1/2 cup sugar
2 eggs
2 squares chocolate, melted

1/2 cup flour
1 cup Sun-Maid Puffed Raisins
1 teaspoon vanilla

Cream shortening with sugar, add beaten eggs, melted chocolate and beat thoroughly. Add flour, raisins, vanilla, and mix well. Pour into a greased shallow pan and spread to about one-half inch in thickness. Bake in moderate oven (350 degrees F.) about 25 minutes. When cool spread with fudge frosting.

Raisin Tea Fingers

2 cups Sun-Maid Seedless Raisins
1 cup butter
1 cup brown sugar (packed)
1 cup white sugar
4 eggs
1/4 cup sour milk
3 3/4 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon cloves

1 teaspoon cinnamon
1/2 teaspoon ginger
1 teaspoon soda
1 cup chopped nut meats
TOP:
1/2 cup white sugar
2 tablespoons cream
1/4 teaspoon cloves

Rinse raisins, drain and dry on a towel. Cream butter, add sugars and cream thoroughly; add beaten eggs and mix. Add milk, and flour sifted with salt, spices and soda, and beat well. Add raisins and nuts and stir until well blended. Spread in greased shallow pans (sufficient for 2 pans about 14x10x1 inches). Blend topping ingredients and spread over tops. Bake in a moderate oven (375 degrees F.) about 25 minutes. Cut into strips and serve warm or cold.

COOKIES



KONA COCONUT DROPS

Tender Macaroons

3 egg whites (medium-sized eggs)
1/4 teaspoon salt
1 cup sifted C and H Powdered Sugar*

1-1/2 teaspoons vanilla
3 tablespoons all-purpose flour
3 cups flaked coconut (7 oz.)
2 tablespoons melted butter or margarine

In mixing bowl beat egg whites with salt until quite stiff; gradually beat in sugar and continue beating to stiff-peak stage. Add vanilla. Fold in flour, coconut and butter. Drop by teaspoonfuls on greased baking sheets. Bake at 350° for 13 to 15 minutes. Makes about 30 small macaroons.

*Pure Cane, of course!