



THE NOB HILL  
RECIPE BOX

## KRAFT BERRY SHORTCAKES

1 cup flour  
2 tbsp. sugar  
1½ tsp. baking powder  
¼ tsp. salt  
1 (3 oz.) pkg. Philadelphia Brand  
cream cheese, cubed  
1 tbsp. margarine  
1/3 cup milk  
Strawberry slices  
Dairy sour cream

Combine dry ingredients; cut in cream cheese and margarine until mixture resembles coarse crumbs. Add milk, mixing just until moistened. On lightly floured surface, knead dough five times. Shape into two balls; flatten on ungreased cookie sheet. Bake at 425°, 15 minutes. Split shortcakes; fill and top with strawberries and sour cream. Makes 2 servings.



THE NOB HILL  
RECIPE BOX

## SAUSAGE MAC

June is traditionally the month of weddings, and with that in mind, this week we are featuring recipes for just the two of you.

½ lb. bulk pork sausage  
¼ cup chopped onion  
¾ cup elbow macaroni, cooked  
just till tender  
½ cup canned whole kernel corn  
1 (3 oz.) pkg. cream cheese,  
softened  
2/3 cup milk

Cook sausage and onion till meat is browned and onion soft. Drain. Stir in remaining ingredients. Heat through. Makes 2 servings.



THE NOB HILL  
RECIPE BOX



## FOURTH OF JULY CRUNCH

This dessert is sure to be the highlight at your Fourth of July gathering.

2 cans cherry pie filling  
1 pkg. white cake mix  
1 cube margarine  
1 cup chopped nuts

Preheat oven to 350°. Pour pie filling into oblong baking pan. In

large bowl, using hands, mix together cake mix, margarine and nuts until crumbly. Sprinkle over pie fillings. Bake in 350° oven for 45-55 minutes until golden brown. Top with vanilla ice cream, whipped cream or serve as is.



## CLASSIC TUNA AND NOODLES

- |  |                                   |
|--|-----------------------------------|
| ½ pkg. (6 oz.) GOLDEN GRAIN MEDIUM EGG NOODLES | 1 can (6½ oz.) tuna, drained      |
| 1 can (10¾ oz.) cream of mushroom soup         | 1 cup grated cheddar cheese       |
| 1 cup milk                                     | 1 can (2½ oz.) sliced mushrooms   |
|  | ½ cup sliced stuffed green olives |
|  | ½ cup crushed potato chips        |

Cook noodles as directed. In saucepan, combine soup, milk and tuna; bring to boil. Stir in cooked noodles, cheese, mushrooms and olives. Pour into buttered 1½ quart casserole dish. Top with potato chips. Bake in 375°F. oven for 15 minutes. Makes 6 (1 cup) servings.

## NOODLES RAREBIT

- |   |                                    |
|---|------------------------------------|
| 1 pkg. (12 oz.) GOLDEN GRAIN MEDIUM NOODLES | 1 tsp. salt                        |
| 3 Tbsp. butter or margarine, melted         | 1 lb. sharp Cheddar cheese, grated |
| 3 Tbsp. flour                               | ¼ tsp. Red Pepper sauce            |
| 2 tsp. prepared mustard                     | 7 oz. beer or apple cider          |
|   | 8 sliced bacon, fried and crumbled |

Cook noodles according to package directions. In saucepan, combine butter, flour, mustard, salt. Stir in cheese, Red Pepper, beer. Cook over medium heat until cheese is melted and sauce is slightly thickened. Combine sauce with noodles. Top with bacon. Makes 6 (1 cup) servings.



## MARSALA POTATOES AU GRATIN

- 2 large onions (about 2 pounds)
- Vegetable cooking spray
- 2 teaspoons vegetable oil
- 1⅓ cups sweet Marsala wine
- 1 teaspoon dried whole thyme
- 2½ pounds medium-size round red potatoes, peeled and cut into ⅛-inch slices
- 2 tablespoons all-purpose flour
- ¾ teaspoon salt
- ½ cup skim milk
- 2 tablespoons grated Parmesan cheese

Cut each onion in half lengthwise, and cut each half crosswise into ⅛-inch-thick slices. Coat a large saucepan with cooking spray; add oil, and place over medium heat until hot. Add onion slices, and sauté 10 minutes. Add wine, and cook 20 minutes or until liquid is nearly absorbed, stirring frequently. Remove from heat, and stir in thyme. Set aside.

Cook potato slices in boiling water for 8 minutes or until crisp-tender; drain. Pour cold water over potato slices, and drain well.

Arrange one-third of the potato slices in a 13- x 9- x 2-inch baking dish coated with cooking spray, and spoon half of the onion mixture over potato slices. Repeat the procedure with the remaining potato slices and onion mixture, ending with potato slices.

Place flour and salt in a bowl. Gradually add milk, blending with a wire whisk until smooth. Pour milk mixture evenly over potato slices; sprinkle with Parmesan cheese. Cover with aluminum foil, and cut 3 (1-inch) slits in foil. Bake at 350° for 45 minutes. Uncover and bake an additional 15 minutes. Yield: 7 servings (serving size: 1 cup).

CALORIES 156 (13% from fat) / PROTEIN 4.6g / FAT 2.2g (SAT 0.6g, MONO 0.5g, POLY 0.7g) / CARB 30.1g / FIBER 3g / CHOL 1mg / IRON 1.5mg / SODIUM 300mg / CALCIUM 71mg



## COLLECTOR'S COCOA CAKE

For chocoholics everywhere: a must-have recipe for your permanent best-recipe file.

Bake at 350° for 35 to 40 minutes for 8-inch cake, or 30 to 35 minutes for 9-inch cake.

Makes 10 servings at 50¢ each.

Nutrient Value Per Serving: 797 calories, 8 g protein, 31 g fat, 125 g carbohydrate, 517 mg sodium, 132 mg cholesterol.

### Cake:

- 2 cups unsifted all-purpose flour
- ¾ cup Hershey's Cocoa
- 1¼ teaspoons baking soda
- ½ teaspoon salt
- ¾ cup butter
- 1¾ cups sugar

- 2 eggs, lightly beaten
- 1 teaspoon vanilla
- 1⅓ cups water

### Chocolate Buttercream Frosting (recipe follows)

1. Prepare cake: Grease two 8 x 1½-inch- or 9 x 1½-inch-round layer-cake pans. (Do not use 8 x 1¼-inch pans.) Dust lightly with flour; tap out excess flour.
2. Preheat oven to moderate (350°).
3. Combine flour, cocoa, baking soda and salt on wax paper.
4. Beat butter and sugar in large bowl with electric mixer until light and fluffy, about 3 minutes. Beat in eggs and vanilla, 1 minute longer.

5. Beat in flour mixture alternately with the water; beat well after each addition, until batter is very smooth. Pour batter into prepared layer-cake pans.
6. Bake in preheated moderate oven (350°) for 35 to 40 minutes for 8-inch pans or 30 to 35 minutes for 9-inch pans or until wooden pick inserted into center comes out clean.
7. Cool cake layers in pans on wire racks, 10 minutes. Loosen around edges with knife; turn out onto racks; let cool.
8. Spread Chocolate Buttercream Frosting between layers and over top and sides.

## CHOCOLATE BUTTERCREAM FROSTING

We doubled this frosting recipe for a super-rich cake.

- ¾ cup butter, at room temperature
- ¾ cup Hershey's Cocoa
- 5½ cups unsifted 10X (confectioners') sugar
- ⅔ cup milk
- 2 teaspoons vanilla

Beat butter in medium-size bowl with electric mixer until fluffy. Beat in cocoa; then beat in 10X sugar, alternating with the milk and vanilla until mixture is smooth and spreadable.

## Microwave

### LIGHT LEMON CAKE

A microwave cake's check for doneness is different from a conventional cake's. The microwave cake will look moist on top, even though it's done—

- 1 cup all-purpose flour
- ½ teaspoon baking powder
- 1 teaspoon finely shredded lemon peel
- ¼ cup margarine or butter
- ¾ cup sugar
- 2 egg yolks
- 1 tablespoon lemon juice
- ½ cup reconstituted nonfat dry milk or skim milk
- 2 egg whites

### Cinnamon-sugar

### Fresh berries (optional)

● **Low-wattage microwave oven directions:** In a small mixing bowl stir together the flour, baking powder, and lemon peel.

● **In a small mixer bowl** beat margarine or butter with an electric mixer on medium speed for ½ minute. Add the sugar; beat till fluffy. Add the egg yolks and lemon juice. Beat till well combined. Add flour mixture and milk alternately to beaten mixture, beating on low speed after each addition just till combined.

● **Wash beaters thoroughly.** In another small mixer bowl beat the egg whites with an electric mixer on high speed till stiff peaks form (tips stand straight).

● **Fold egg whites into batter.** Transfer batter to an 8x8x2-inch microwave-safe baking dish.

● **Micro-cook, uncovered,** on 100% power (high) for 7 to 10 minutes or till done, giving the dish a quarter-turn every 2 minutes. (To check doneness, scratch the surface slightly with a wooden toothpick. If done, a cooked texture will have formed underneath.) Sprinkle the top lightly with the cinnamon-sugar.

● **Serve warm with berries,** if desired. Makes 9 servings.

**NOTE:** This recipe was developed for microwave ovens only, and is not recommended for conventional ovens.



# French Silk Chocolate Pie

1 9" baked pie shell

1 stick butter

2oz unsweetened chocolate  
(melted)

dash salt

$\frac{3}{4}$  c. sugar

2 eggs

1 Tsp vanilla

1 c. heavy cream whipped and  
flavored ( $\frac{1}{2}$  Tsp vanilla and  
 $\frac{1}{2}$  Tbsp powdered sugar)

cream butter and gradually  
add sugar. Blend in chocolate,  
salt, vanilla. add eggs one at  
a time using medium speed.  
Beat 5 min. after each addition.  
Put in pie shell and refrigerate  
one night. add whipped cream  
and top with shaved butter  
chocolate. (classmate)



## Sunshine Orange Mousse Pie

- 1 envelope of Knox® Unflavored Gelatine
- ¼ cup cold water
- 1 cup (½ pt.) whipping or heavy cream, heated to boiling
- 1 pkg. (8 oz.) cream cheese, softened
- 1 can (6 oz.) frozen orange juice concentrate
- ¾ cup confectioners' sugar
- 1½ teaspoons vanilla extract
- 9-inch graham cracker crust

In blender, sprinkle gelatine over cold water; let stand 1 minute. Add hot cream and process at low speed until gelatine is completely dissolved, about 2 minutes. Add cream cheese, juice concentrate, sugar and vanilla; process until blended. Chill until mixture is slightly thickened, about 15 minutes. Pour into crust; chill until firm. Garnish with slices of orange, lime or other fresh fruit. Makes 8 servings.



## Sun-Maid Puffed Pie

- 2 cups Sun-Maid Puffed Raisins
- 1 cup granulated sugar
- 2 cups water
- ½ teaspoon salt
- 2 tablespoons butter
- 3 tablespoons lemon juice
- 2 tablespoons cornstarch
- 3 tablespoons cold water
- 1 teaspoon lemon extract

Pastry for 9-inch crust and strip-top  
Rinse and drain raisins; combine with sugar, 2 cups water, salt, butter and lemon juice and cook about 5 minutes. Dissolve cornstarch in 3 tablespoons cold water, add to raisin mixture and cook and stir about 5 minutes; remove from heat, add flavoring and stir to blend. Pour into pastry-lined pie pan and cover with strips of pastry arranged lattice-fashion. Bake 25 to 30 minutes in a hot oven (450 degrees F.). Serves 6.

## Raisin Sour Cream Pie

- 1 cup Sun-Maid Seedless Raisins
- ¾ cup granulated sugar
- 1 teaspoon flour
- ¾ teaspoon cinnamon
- ¼ teaspoon salt
- 1 egg
- 1 cup thick sour cream

Pastry for double 8-inch crust  
Rinse and drain raisins. Combine sugar, flour, cinnamon and salt and blend; add gradually to unbeaten egg and stir to mix. Add cream and raisins and stir to blend. Pour into pastry-lined pie pan and cover with top crust. Bake 10 minutes in a hot oven (450 degrees F.); reduce temperature to moderately hot (400 degrees F.) and continue baking about 20 minutes or until custard is set. Cool before cutting. Serves 6 to 8.

## Libby's Famous Pumpkin Pie Recipe

- 2 eggs, slightly beaten
- 1 can (16 oz.) Libby's Solid Pack Pumpkin
- ¾ cup sugar
- 1½ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves
- 1 can (12-13 fl. oz.) evaporated milk OR 1½ cups half 'n half
- 1 9-inch unbaked homemade pie shell with high fluted edge\*

Preheat oven to 425°F. Combine filling ingredients in order given; pour into pie shell. Bake 15 minutes. Reduce temperature to 350°F. and bake an additional 45 minutes or until knife inserted near center of pie comes out clean. Cool; garnish, if desired, with whipped topping.

\*If REGULAR 9" FROZEN pie shells are substituted, recipe fills 2. Slightly thaw pie shells while combining other ingredients. Preheat cookie sheet while preheating oven to 375°F. Bake on cookie sheet 45 minutes or until pies test done as noted above.

\*If DEEP DISH 9" FROZEN pie shells are substituted, recipe fills 1. Let shell thaw 20 minutes, then recrimp edge to stand ½-inch above rim. Preheat cookie sheet while preheating oven to 375°F. Bake on cookie sheet 70 minutes or until pies test done as noted above.



## Sour Cream Rhubarb Cheese Pie

2 pkgs frozen rhubarb      4 pkgs (8oz each)  
or 2 lbs fresh sauce      cream cheese, soften  
1 cup sugar                      2 eggs  
3 tbs cornstarch                1 cup dairy sour  
unbaked 10" pie shell            cream

Partially thaw rhubarb. In saucepan mix  $\frac{1}{2}$  cup sugar and the cornstarch. Add rhubarb and cook, stirring until thickened. Pour into pie shell. Bake in hot oven (425) 10 minutes. Beat cheese, eggs and remaining  $\frac{1}{2}$  cup sugar together. Pour over rhubarb. Reduce oven temperature to 350. Return pie to oven and bake 30 minutes. Cool and spread with sour cream. Top with sliced unblanched almonds, if desired.

## Open Face Dutch Rhubarb Pie

1 lb rhubarb, cut into  $\frac{1}{2}$  inch slices  
about  $3\frac{1}{2}$  cups                       $\frac{1}{4}$  tsp cloves  
1 c + 2 tbs sugar                     $\frac{1}{4}$  tsp cinnamon  
5 tbs flour                             $\frac{2}{3}$  c evaporated milk  
 $\frac{1}{4}$  tsp salt                              2 tbs melted butter  
unbaked pie shell

Place cleaned, cut up rhubarb in the pie shell. In a small mixing bowl, blend together the sugar and flour with salt, spices, evaporated milk and butter. Pour over the sliced rhubarb. Bake in 400 oven for 25 min. then reduce heat to 375 for 25 min. Cover pie with aluminum last 10 min. to prevent crust from overbrowning. Cool

## Sun-Maid Puffed Pie

2 cups Sun-Maid Puffed Raisins      3 tablespoons lemon juice  
1 cup granulated sugar                2 tablespoons cornstarch  
2 cups water                              3 tablespoons cold water  
 $\frac{1}{2}$  teaspoon salt                            1 teaspoon lemon extract  
2 tablespoons butter                      Pastry for 9-inch crust and strip-top  
Rinse and drain raisins; combine with sugar, 2 cups water, salt, butter and lemon juice and cook about 5 minutes. Dissolve cornstarch in 3 tablespoons cold water, add to raisin mixture and cook and stir about 5 minutes; remove from heat, add flavoring and stir to blend. Pour into pastry-lined pie pan and cover with strips of pastry arranged lattice-fashion. Bake 25 to 30 minutes in a hot oven (450 degrees F.). Serves 6.

## Raisin Sour Cream Pie

1 cup Sun-Maid Seedless Raisins       $\frac{1}{4}$  teaspoon salt  
 $\frac{3}{4}$  cup granulated sugar                1 egg  
1 teaspoon flour                            1 cup thick sour cream  
 $\frac{3}{4}$  teaspoon cinnamon                    Pastry for double 8-inch crust  
Rinse and drain raisins. Combine sugar, flour, cinnamon and salt and blend; add gradually to unbeaten egg and stir to mix. Add cream and raisins and stir to blend. Pour into pastry-lined pie pan and cover with top crust. Bake 10 minutes in a hot oven (450 degrees F.); reduce temperature to moderately hot (400 degrees F.) and continue baking about 20 minutes or until custard is set. Cool before cutting. Serves 6 to 8.



# THERE'S A BUMPER CROP OF CRANBERRIES

by MABEL EVERS

## CRANBERRY COBBLER

Costs 23 cents (November 1948)

4 servings Woman's Day Kitchen

- |                  |                          |
|------------------|--------------------------|
| 1-1/4 cups sugar | 1 tablespoon             |
| 1/2 cup water    | margarine                |
| 2 cups cran-     | Grated rind 1            |
| berries          | orange                   |
|                  | Biscuit dough <i>add</i> |
|                  | (1 cup flour)            |

Bring sugar and water to boil; add cranberries, margarine and rind; let stand while making dough. Pour berry mixture into 1-quart casserole; cover with dough; cut a few slits in top. Bake in hot oven, 400°F., about 30 minutes.

## CRANBERRY CHIFFON PUDDING

Costs 32 cents (November 1948)

4 or 5 servings Woman's Day Kitchen

- |                   |                   |
|-------------------|-------------------|
| 3 cups cran-      | 1 envelope plain  |
| berries           | gelatin           |
| 1 cup sugar       | 1 tablespoon      |
| 1/4 teaspoon salt | lemon juice       |
| 1 egg, grade B    | 1 tablespoon con- |
|                   | fectioners' sugar |

Cook berries in 1 cup hot water until skins burst; put through sieve. Add sugar, salt and beaten yolk. Stir over low heat for 3 minutes; remove from heat. Add gelatin softened in 1/4 cup cold water; stir until dissolved. Add juice; chill. When partially set, fold in white beaten with confectioners' sugar.

## Rhubarb Upside-Down Cake

Pick rosy rhubarb for this—

- |                  |                     |
|------------------|---------------------|
| 3 cups cut       | 2 beaten eggs       |
| rhubarb          | 1 3/4 cups enriched |
| 10 marshmallows, | flour               |
| halved           | 1/4 teaspoon salt   |
| 3/4 cup sugar    | 3 teaspoons         |
| 1/2 cup shorten- | baking powder       |
| ing              | 1/2 cup milk        |
| 1 cup sugar      |                     |

Arrange rhubarb in bottom of 10-inch skillet (handle removed). Add marshmallows and 3/4 cup sugar. **Cake batter:** Thoroughly cream shortening and 1 cup sugar. Add eggs; beat thoroughly. Add sifted dry ingredients alternately with milk. Pour over rhubarb. Bake in moderate oven (350°) 1 hour. Cool 5 minutes. Loosen edge from pan with knife. Invert serving plate over skillet. Turn upside down. Remove skillet. Serve with whipped cream. Serves 8.

**Rhubarb** looks rosy, tastes spicy if you add a few cinnamon candies to it as it cooks.—Mrs. Albert Henn, Ableman, Wisconsin.

BETTER HOMES & GARDENS, APRIL, 1948



## BAKED APPLES, PLAIN OR STUFFED, ALWAYS PLEASE

For a festive dessert, follow this recipe and serve with pride.

### TROPICAL BAKED APPLES A LA MODE

- |                                   |  |
|-----------------------------------|--|
| 4 large baking apples             | ¼ cup sugar                                  |
| 1¼ cups light corn syrup, divided | 1 pkg. (8 oz.) fresh California pitted dates |
| 1½ cups water, divided            | Few grains salt                              |
| Red food coloring                 | ½ cup chopped pecans                         |
|                                   | 1 pint coffee ice cream                      |

Core apples; pare 1/3 of the way down from stem end. Combine ¾ cup corn syrup, 1 cup water and enough food coloring to tint deep pink; pour into baking pan. Place apples in baking pan, pared side down. Bake at 350 degrees for 35 to 45 minutes or until tender. Turn pared side up; spoon syrup in pan over surfaces; sprinkle with sugar. Chill. Snip dates into small pieces; add salt and remaining ½ cup water. Heat to boiling. Stir in remaining ½ cup corn syrup and pecans. Chill. Serve apples topped with date sauce and coffee ice cream. Makes 4 servings.

### APPLES AND PEANUT-BRITTLE IN A NEW DESSERT

A spicy, maple, peanut-brittle flavor combines with apples in this unusual and delicious dessert. For variety, serve with chilled custard sauce. Or, serve warm from the casserole at the table, topped with heavy cream or ice cream.

### CHARLEY'S APPLE-BRITTLE DESSERT

- |                            |                                       |
|----------------------------|---------------------------------------|
| 4 large apples             | 1 cup maple syrup                     |
| 1 teaspoon powdered ginger | 1 cup crushed peanut brittle, divided |
| ¼ teaspoon nutmeg          | ½ cup heavy cream, whipped            |

Peel and core apples. Slice with fluted vegetable cutter; arrange in baking dish. Combine spices and maple syrup; pour over apples. Scatter ¾ cup peanut brittle over all.\* Bake at 350 degrees for 30 to 35 minutes or until apple slices are tender. Chill. Spoon into dessert dishes. Garnish with whipped cream and remaining brittle.

\*If the dessert is to be served warm from the casserole, add all of the peanut brittle at this point.

## SUGAR AND SPICE

And everything nice, in this old fashioned dish that's easy to prepare and delightful to eat.

### SPICY APPLE CRISP

- |                                       |   |
|---------------------------------------|---|
| 5 medium-sized cooking apples, sliced | ½ cup brown sugar                           |
| ¼ cup brown sugar                     | ½ teaspoon salt                             |
| ¼ teaspoon nutmeg                     | ¼ teaspoon nutmeg                           |
| 1 tablespoon lemon juice              | ¼ cup melted butter or margarine            |
| 1 cup uncooked rolled oats            | Ice cream or half and half or whipped cream |
| 1/3 cup flour                         |   |

Combine apples, ¼ cup brown sugar and first ¼ teaspoon nutmeg. Arrange in a buttered 1-quart shallow baking dish or deep 9-inch pie plate. Sprinkle over lemon juice. In small bowl, combine remaining ingredients except ice cream and, with fork, mix until crumbly. Spread over the apples. Bake 30 minutes in a moderate (350 degree) oven, until apples are fork-tender and top is brown and crisp. Serve warm with half-scoops of ice cream, half and half or whipped cream.

### APPLE BUYING GUIDE


VARIETY	AVAILABLE	CHARACTER & USE	TOPS FOR
Summer Varieties	July-Sept.	Sharp Cooking	Sauce, pies
Jonathon	Sept.-Feb.	Spicy, rich Fresh & Cooking	Dessert, pie all cooking
Delicious	Sept.-May	Rich, sweet Fresh	Dessert
Golden Delicious*	Oct.-May	Rich Fresh & Cooking	Salad, dessert all cooking
Newtown Pippin	Nov.-Apr.	Mild, firm Cooking	Pie, all cooking
Rome Beauty	Nov.-Apr.	Mild, firm Cooking	Baking
Winesap	Nov.-May	Spicy, sweet Fresh & Cooking	Dessert, pie

\*Ideal for salads - stay white longer.



## CHOCOLATE-GLAZED OATMEAL BARS

- 1/2 cup flour
- 1/2 teaspoon each salt and baking soda
- 1/2 cup butter or margarine, softened
- 3/4 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1-1/2 cups quick-cooking oatmeal
- 3/4 cup finely chopped walnuts, divided
- 3/4 cup semisweet chocolate pieces


 Stir together flour, salt and soda; set aside. In large bowl cream butter, sugar, egg and vanilla until fluffy. Stir in flour mixture, then oatmeal and 1/2 cup walnuts. Spread mixture evenly in well-greased 13x9x2-inch baking pan. With lightly floured palm of hand flatten surface. Bake in preheated 375° oven 12 minutes or until golden brown and firm to touch. Remove pan to rack; sprinkle evenly with chocolate pieces. Let stand until chocolate melts. Spread evenly. Sprinkle with remaining 1/4 cup walnuts. Cool until chocolate hardens. With small sharp knife cut in 2x1-1/2-inch bars. Store loosely covered in cool, dry place. Ships well. Makes 36. *Per bar: 88 cal, 2 g pro, 9 g car, 5 g fat, 14 mg chol with butter, 7 mg chol with margarine.* **NOTE** For a tender drop cookie fold chocolate pieces into batter. Drop batter by slightly heaping measuring teaspoonfuls 1-1/2 inches apart on lightly greased cookie sheets. Bake in preheated 375° oven 8 to 10 minutes or until golden brown. Cool 1 minute, then remove with flexible spatula to rack to cool completely.

## CRISP CHOCOLATE-BROWNIE SQUARES

- 1/4 cup butter or margarine
- 1 square (1 ounce) unsweetened chocolate
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 1/4 cup flour
- 1/3 cup finely chopped filberts or walnuts


In small heavy saucepan over low heat melt butter and chocolate. Remove from heat; stir in sugar, egg, vanilla, salt and flour until well blended. Spread scant 1/2 cup batter in each of 2 well-greased 8-inch square pans (pan size is important; layers will be thin). Sprinkle with nuts. Bake in preheated 400° oven 12 minutes or until top is firm to touch. Cool in pans on rack 2 minutes. Cut each in 16 squares. Cool completely in pans. With small flexible spatula remove squares to racks. (Start in center of pan to prevent cookies from breaking). *Store loosely cov-*

- 1-3/4 cups flour
- 1/2 teaspoon baking soda
- 3/4 cup butter or margarine, softened
- 1 cup packed brown sugar
- 1-1/2 cups quick oats
- 1 jar (12 ounces) strawberry or raspberry jam (1 cup)

 Stir together flour and soda; set aside. In medium bowl cream butter and sugar until light and fluffy. Stir in flour mixture until well blended. Blend in oats (with fingers or wooden spoon). Dough will be crumbly. Press half the dough into greased 13x9-inch pan. Spread with jam. Crumble remaining dough over top; pat lightly to cover. Bake in preheated 400° oven 20 to 25 minutes or until lightly browned. While warm, cut in 2x1-1/2-inch bars and

## MEXICAN WEDDING COOKIES

- 1 cup butter or margarine, softened
- Confectioners' sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 cups flour

 In medium bowl cream butter, 1/2 c sugar, vanilla and salt until fluffy. S in flour until well blended. Chill 30 minutes or until firm enough to handle. Shape 1-inch balls. Place 1 inch apart on ungreased cookie sheet; bake in preheated 375° oven 12 to 15 minutes or until lightly golden. Remove to rack (close together) and while still warm, dust heavily with confectioners' sugar; cool. Store airtight in cool, dry place. Before serving, dust cookies with additional confectioners' sugar. Makes 40. *Per cookie: 60 cal, 1 g pro, 6 g car, 4 g fat, 12 mg chol with butter, 0 mg chol with margarine.*



# Christmas cookie swap

Herald food editor Mariann Zambo invited readers to join in a swap of favorite Christmas cookie recipes. Here are those sent in by readers:

## CHOCOLATE COVERED ORANGE BALLS

- 1 box powdered sugar (1 lb.)
- 1 box vanilla wafers (12-oz), crushed
- 1 cup finely chopped walnuts
- ½ stick soft butter
- 1 can (6 oz.) frozen orange juice, thawed and undiluted
- 1½ lbs. block milk chocolate, melted

Place all the ingredients except the chocolate into a large bowl. Mix well. Shape into small balls the size of a walnut. Let dry about 1 hour. Melt the chocolate in a double boiler over low heat. Dip the balls into the melted chocolate to coat. Let dry and then place into holiday cups.

Wonderful for those who love orange and chocolate!

Vickie Grant  
Pacific Grove

## CHOCO-NUT DAINTIES

- 2¼ cups all-purpose flour
- ¾ cup margarine, softened
- ¾ cup sugar
- 1 egg
- 1½ teasp. vanilla
- 1 pkg. (6 oz.) semisweet chocolate chips
- chocolate coating
- 2 cups chopped nuts

Preheat oven to 350 degrees.

Beat together margarine, sugar, egg and vanilla in large bowl until mixed well. Add and blend flour. Stir in chips.

Shape dough on lightly-floured surface into 2x½ inch logs. Place on ungreased cookie sheet. Bake for 12 to 15 minutes or until cookies are set. Cool on racks. Dip ends of cookies into chocolate coating (see recipe below) and roll ends in chopped nuts. Place on wax paper until set.

(Continued opposite)

## CRUNCHY COOKIE BARS

- 1 pkg. butterscotch morsels (12 oz.)
- ¾ cup crunchy peanut butter

3 cups rolled uncooked oatmeal (reg. or quick)

Over low heat, stirring often, cook morsels and peanut butter until melted and smooth. Remove from heat and add oats, stirring well. Pur into foil-lined 8x8x2 inch pan and chill. Cut into bars. Or drop from teaspoon onto foil and chill. Makes 36 bars or cookies.

Ethel Alvy  
Carmel

## PEANUT BLOSSOMS

- ½ cup margarine
- ½ cup peanut butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 egg
- 2 Tbsp. milk
- 1 teasp. vanilla
- 1¾ cup flour
- 1 teasp. soda
- ½ teasp. salt
- powdered sugar
- 12 oz. chocolate candy kisses

Cream margarine and peanut butter. Add sugar and beat well. Stir in egg, milk and vanilla and beat well. Combine flour, soda and salt and add to creamed mixture. Mix well. This is a very stiff dough.

Shape into balls about the size of a walnut. Roll in powdered sugar. Place on lightly greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Remove from oven. Top each cookie with a chocolate kiss and press down. Let cool thoroughly. Store in covered jars. Makes about 48.

Betty Rasmussen  
Pacific Grove

(Continued on page 39)



# Cookie swap

## MOCHA CHIP COOKIES

- 1 pkg. semi-sweet morsals (12 oz.)
- 1 1/4 cup flour
- 1 stick (1/2 cup) margarine, cut in 8 pieces, room temperature
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1 egg, beaten
- 2 teasp. instant coffee crystals

Melt 1/2 cup chocolate morsels in double boiler over simmering water; dissolve coffee in this. (Add a bit of water if needed.) Pour into food processor bowl. Add remaining ingredients except unmelted chips. Mix. Add unmelted chocolate morsels. Drop dough by heaping tablespoons on ungreased cookie sheets. Bake until set (12-15 minutes). Cool on sheets 2-3 minutes. Transfer to racks. Be careful not to overbake. Oven temperature: 350 degrees.

Mrs. James L. Warren  
Monterey

## SOUR CREAM REFRIGERATOR COOKIES

- 3 cups sifted flour
- 1 teasp. baking powder
- 1/4 teasp. soda
- 1 teasp. salt
- 1 cup shortening
- 1 cup sugar
- 1/4 cup firmly packed brown sugar
- 1 teasp. vanilla
- 1/2 cup sour cream

Mix and sift flour, salt, baking powder and soda. Cream shortening and add sugar slowly, creaming well. Add flavoring. Stir in flour alternately with sour cream and blend thoroughly. Shape in rolls about 2-inches in diameter and wrap each in wax paper. Chill in refrigerator until very firm. Slice very thin and bake on ungreased cookie sheets in a hot (400 degrees) oven about 8 minutes.

Marion Huffman  
Seaside

The Sunday Herald, Sunday, December 7, 1986.

(From preceding page)

**CHOCOLATE COATING:** Melt together 1 12-oz. package semisweet chips and 1/4 cup margarine in top of double boiler over hot water. Stir until blended and smooth.

Anne Davis  
Monterey

## CHERRY DELIGHTS

- 1 cup margarine or butter
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 2 eggs
- 2 1/2 cups flour
- 2 cups finely chopped nuts
- 4 doz. candied cherry halves

Mix margarine and sugar. Stir in light corn syrup, 2 egg yolks and flour. Chill until firm.

Roll into 1-inch balls. Dip into slightly beaten egg whites and roll in finely chopped nuts. (Nuts are optional.)

Place on greased baking sheets. Press candied cherry halves in center of each. Bake in 325 degree oven for 20 minutes or until light brown. Yield: 4 dozen.

Marta C. Spencer  
Prunedale

## DATE SNOWBALLS

- 1/2 cup butter or argrine
- 1 pkg. chopped dates
- 1 cup sugar
- 1 egg

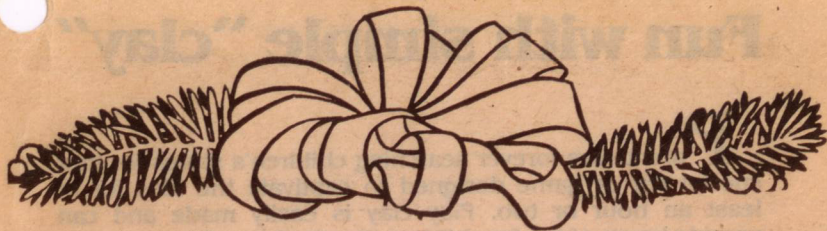
Cook above ingredients in large saucepan 15 minutes, stirring often, on low heat. Add:

- 1/2 cup chopped nuts (optional)
- 2 cups Rice Krispies cereal

Combine thoroughly. Wet hands and form balls, rolling them in shredded coconut. Cool on waxed paper.

M. Woodbury  
Pacific Grove





WAGON WHEEL CRUNCHIES

*- Ranger cookies  
Leads*

Sift together:

- 2 cups flour
- 1 tsp. baking powder
- ½ tsp. salt

Mix in mixer (or by hand):

- 1 cup shortening (half butter improves flavor)
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp. maple flavor
- 1 tsp. vanilla

Blend in flour mixture.

Lastly add:

- 1 cup flaked coconut
- 2 cups corn flakes
- 2 cups oatmeal
- 1 cup chopped walnuts or almonds

Drop by spoon on greased cookie sheet. Bake at 375 degrees for 8-10 minutes. Cool on brown paper. Drizzle soft frosting across tops to resemble spokes in a wheel. Makes a big batch — 100 cookies.

Frances Gove  
Seaside





Happiness is a mason jar full of doggie biscuits hand-made by your master.

## JASON'S DOGGIE BISCUITS

### Ingredients

3½ cups unbleached all-purpose flour  
2 cups whole-wheat flour  
1 cup rye flour  
2 cups bulgur (cracked wheat)

1 cup cornmeal  
½ cup instant nonfat dry-milk powder  
4 teaspoons salt  
1 envelope active dry yeast  
¼ cup warm water  
3 cups chicken broth  
1 egg, slightly beaten with 1 teaspoon milk

### Utensils

Plastic scoop for getting flour out of package  
1 metal measuring cup for dry ingredients  
1 small glass measuring cup for dissolving yeast

### Measuring spoons

Can opener  
Wooden spoon  
Large mixing bowl  
Rolling pin  
Large cutting board, or table with surface appropriate for cutting  
1 large dog-bone biscuit (about 3½ inches) for tracing  
Cookie sheets, greased  
Small bowl for egg-milk mixture  
Pastry brush

### Instructions

1. Turn oven on to 300°. Mix the first 7 ingredients with a wooden spoon in a large bowl.
2. Dissolve yeast thoroughly in warm water (110°–115°) in glass measuring cup. Add to dry ingredients.
3. Add chicken broth to flour mixture. Stir until dough forms.
4. Roll out dough until it is ¼-inch thick. Using a large dog biscuit for model, cut out bone shapes from dough. Place on prepared cookie sheets.
5. Brush dough with egg glaze.
6. Bake bones for 45 minutes. Turn oven off. Biscuits should remain in oven overnight to harden. Makes 30 large bones. *Per bone: 158 cal, 6 g pro, 32 g car, 1 g fat, 11 mg chol, 364 mg sod*