

Betty Crocker's
COOKY BOOK



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Here is the complete cookie book—more than 450 recipes, dozens of appetizing full-color photographs, and many how-to-do-it sketches. ~ This treasury of cookie baking embraces all tastes—from the old-fashioned and traditional to the new and sophisticated. Plus a large section devoted entirely to holiday cookies. ~ Fun to use... perfect to give.



Diane Eide



Betty Crocker's COOKY BOOK

Illustrations by Eric Mulvany



EDWARD P. DIEHL, ART DIRECTOR

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Dear Friend,

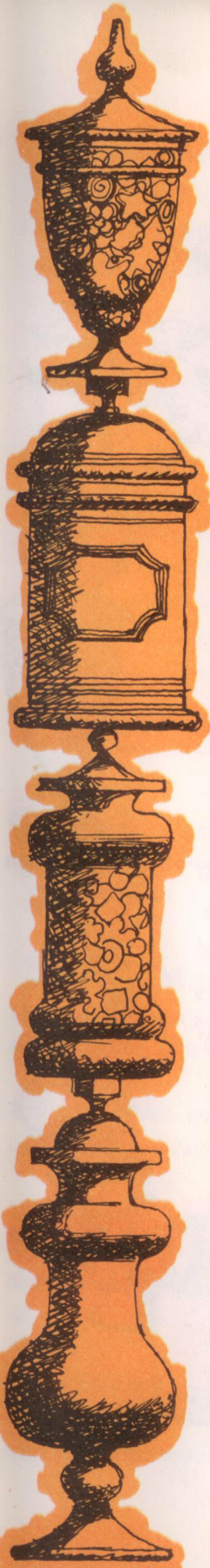
There is no aroma quite so inviting as that of cookies baking, whether ginger or chocolate or caramel. And there is no snack quite so satisfying as two or three fresh-from-the oven cookies with a cool glass of milk. Nor is there a gift quite so welcome as a lovingly wrapped package from home, brimming with cookies.

In this book you'll find cookies in variety, cherished recipes from the past and recipes using the newest convenience products, hearty fruit-filled cookies and dainty decorated ones. First come the basic how-to's of cookie-making called the Cookie Primer. Holiday cookies are next, with dozens of Christmas specialties to give and to serve. The Family Favorites chapter is chock full of cookies for lunchtime, snacktime, anytime — such good eating that we call them disappearing cookies. For treats on short notice, turn to Quick'n Easy Cookies, featuring variations of handy baking mixes. Following are Company-Best Cookies for teatime, some of them from far-off lands. The Best Cookies from my Kitchens down through the years complete the book.

Remembering the motto "happy the home with the full cookie jar", we hope you'll turn to this book often.

Cordially,
Betty Crocker

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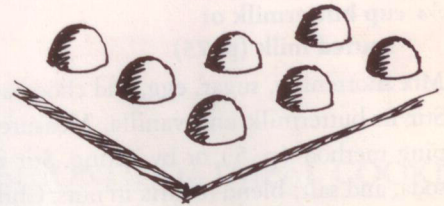
How to Make Perfect Drop Cookies

Mix dough as directed. If dough is soft, chill. Spoon up dough as recipe directs. Push dough onto baking sheet with another spoon, peaking up dough.

Bake minimum time in preheated oven. Test cookies by touching center lightly with finger. If almost no imprint remains and cookie is golden brown, it is done.

Perfect drop cookies have:

- fairly uniform mound shape
- delicately browned exterior
- good flavor



APPLESAUCE COOKIES

1 cup shortening	1 tsp. soda
2 cups brown sugar (packed)	1 tsp. salt
2 eggs	1 tsp. each cinnamon, nutmeg, and cloves
½ cup cold coffee	1 cup raisins
2 cups well-drained thick applesauce	½ cup coarsely chopped nuts
3½ cups Gold Medal Flour	

Mix shortening, sugar, and eggs thoroughly. Stir in coffee and applesauce. Measure flour by dipping method (p. 5) or by sifting. Mix dry ingredients and stir into applesauce mixture. Chill at least 2 hr.

Heat oven to 400° (mod. hot). Drop rounded tablespoonfuls of dough about 2" apart on lightly greased baking sheet. Bake 9 to 12 min., or until almost no imprint remains when touched lightly. If desired, frost when cool with Lemon Butter Icing (p. 150). *Makes 7 to 8 doz. cookies.*

Note: If you use Gold Medal Self-Rising Flour, omit soda and salt.

ORANGE DROP COOKIES

The recipe for this delightful cake-like cookie came to us from Mrs. Paul Lindemeyer, Mason City, Iowa. For variety, add ½ cup chopped nuts or ½ cup raisins to the dough. See color picture, pp. 86-87.

⅔ cup shortening	2 cups Gold Medal Flour
¾ cup sugar	½ tsp. baking powder
1 egg	½ tsp. soda
½ cup orange juice	½ tsp. salt
2 tbsp. grated orange rind	Orange Butter Icing (p. 150)

Heat oven to 400° (mod. hot). Mix shortening, sugar, and egg thoroughly. Stir in orange juice and rind. Measure flour by dipping method (p. 5) or by sifting. Stir dry ingredients together; blend in. Drop rounded teaspoonfuls of dough about 2" apart on ungreased baking sheet. Bake 8 to 10 min., or until delicately browned on edges. Frost with Icing. *Makes 4 doz. 2" cookies.*

Note: If you use Gold Medal Self-Rising Flour, omit baking powder, soda, and salt.



Chocolate Chip Cookies (p. 144)



Holiday Fruit Drops (p. 146)



Kisses (p. 121)



DATE BARS

Date Filling (below)	1¾ cups Gold Medal
¾ cup shortening (part	Flour
butter or margarine)	½ tsp. soda
1 cup brown sugar	1 tsp. salt
(packed)	1½ cups rolled oats

Prepare Date Filling; let cool. Heat oven to 400° (mod. hot). Mix shortening and sugar thoroughly. Stir flour, soda, and salt together; blend in. Mix in rolled oats. Press and flatten half of mixture over bottom of greased oblong pan, 13x9½x2". Spread with cooled Filling. Top with remaining crumb mixture, patting lightly. Bake 25 to 30 min., or until lightly browned. While warm, cut in bars and remove from pan. *Makes about 2½ doz. 2x1½" bars.*

Note: *If you use Gold Medal Self-Rising Flour, omit soda and salt.*

Date Filling: Mix 3 cups cut-up dates, ¼ cup sugar, and 1½ cups water in saucepan. Cook over low heat, stirring constantly, until thickened (about 10 min.). Cool before using.

DATE-APRICOT BARS

Make Date Bars (left)—except use Date-Apricot Filling (below).

Date-Apricot Filling: Mix 1 cup cut-up dates, 2 cups mashed cooked dried apricots (drained), ½ cup sugar, and 2 tbsp. apricot juice in saucepan. Cook over low heat, stirring constantly, until thickened (about 5 min.). Cool before using.

PINEAPPLE BARS

Make Date Bars (left)—except use Pineapple Filling (below).

Pineapple Filling: Mix 1 cup crushed pineapple and juice (8½-oz. can), 1 cup sugar, 2½ tbsp. cornstarch, 1 tbsp. butter, and 1 cup water in saucepan. Cook until thickened; cool.

JAM BARS

Make Date Bars (left)—except use 1 cup jam in place of Date Filling; strawberry jam or cherry-pineapple preserves are especially good.

LEMONADE PRUNE BARS

Make Date Bars (left)—except use Lemonade Prune Filling (below).

Lemonade Prune Filling: Simmer 2 cups very finely cut-up uncooked prunes in 1 can (6 oz.) frozen lemonade and 1 lemonade can of water in covered saucepan until soft, about 15 min. Blend in ⅔ cup sugar, ¼ cup Gold Medal Flour, and ¼ tsp. salt. Add ½ cup chopped nuts. Cool.

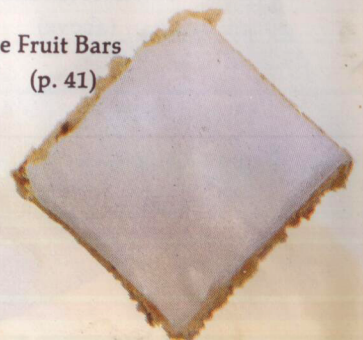


Plantation
Fruit Bars (p. 79)

Toffee Squares
(p. 39)



White Fruit Bars
(p. 41)



PEANUT BUTTER COOKIES

So rich, good with anything; a favorite with men and children. Many homemakers double the recipe since these cookies disappear quickly.

1/2 cup shortening (half butter or margarine)	1 egg
1/2 cup peanut butter	1 1/4 cups Gold Medal Flour
1/2 cup granulated sugar	1/2 tsp. baking powder
1/2 cup brown sugar (packed)	3/4 tsp. soda
	1/4 tsp. salt

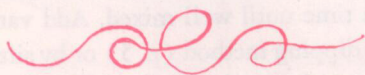
Mix shortening, peanut butter, sugars, and egg thoroughly. Measure flour by dipping method (p. 5) or by sifting. Blend all dry ingredients; stir into shortening mixture.

Heat oven to 375° (quick mod.). Roll dough in 1 1/4" balls. Place 3" apart on lightly greased baking sheet. Flatten crisscross style with fork dipped in flour. Bake 10 to 12 min. *Makes about 3 doz. 2 1/2" cookies.*

Note: *If you use Gold Medal Self-Rising Flour, omit baking powder, soda, and salt.*

HONEY PEANUT BUTTER COOKIES

Make Peanut Butter Cookies (above)—except use only 1/4 cup shortening and use 1/2 cup honey in place of brown sugar.



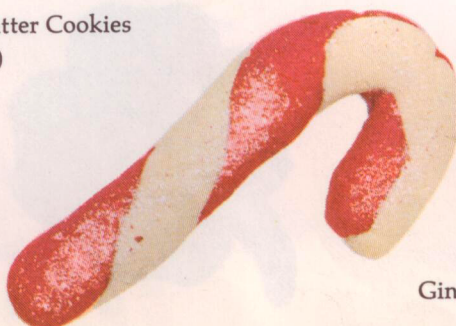
PEANUT BUTTER AND JELLY COOKIES

Make dough for Peanut Butter Cookies (above). Chill.

Heat oven to 375°. Shape dough in 1" balls. Roll in 1/2 cup finely chopped peanuts. Place about 3" apart on baking sheet; press thumb gently in center of each. Bake 10 to 12 min. Spoon small amount of jelly or preserves in thumbprint.



Peanut Butter Cookies
(above)



Candy Cane Cookies (p. 37)



PECAN SPICE COOKIES

1/2 cup shortening (half butter or margarine)	1/2 tsp. salt
1 1/4 cups brown sugar (packed)	1/2 tsp. ginger
1 egg	1/2 tsp. cinnamon
1 3/4 cups Gold Medal Flour	1/2 tsp. cloves
2 tsp. baking powder	1/2 tsp. nutmeg
	1/3 cup chopped pecans
	4 to 5 doz. pecan halves (for tops)

Heat oven to 375° (quick mod.). Mix shortening, sugar, and egg thoroughly. Measure flour by dipping method (p. 5) or by sifting. Blend dry ingredients; stir into shortening mixture. Stir in chopped pecans. Roll dough in 1" balls. Place 2" apart on greased baking sheet. Place a pecan half on top of each cookie, flattening slightly. Bake 10 to 12 min. For softer cookies, store in tight container with an apple slice. *Makes 4 to 5 doz. cookies.*

Note: *If you use Gold Medal Self-Rising Flour, omit baking powder and salt.*



Gingersnaps
(p. 102)



SPRINGERLE

Specially carved boards or rolling pins used for stamping the designs on these hard anise-flavored cookies were brought to our country by German families.

2 eggs
1 cup sugar

2¼ cups Gold Medal
Flour
anise seed

Beat eggs and sugar together thoroughly. Measure flour by dipping method (p. 5) or by sifting. Stir flour until dough is well blended and very stiff. Refrigerate the dough for 3 to 4 hr. Roll out dough about ⅛" thick on lightly floured board. Press well-floured *springerle* board or rolling pin down firmly on dough to emboss the designs. Cut out the little squares; let dry on lightly floured board sprinkled with anise for at least 10 hr. at room temperature.

Heat oven to 325° (slow mod.). Transfer to lightly greased baking sheet. Bake 12 to 15 min. *Makes 4 to 5 doz. cookies.*

Note: Do not use Gold Medal Self-Rising Flour in this recipe.

KRINGLA

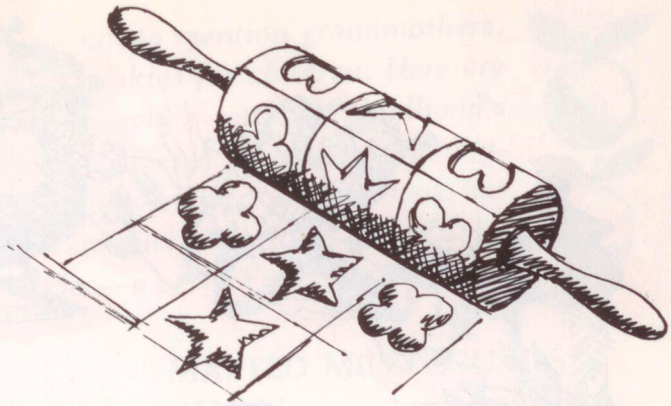
From Norway...Kringla brings happy memories of childhood to Jeannette Korlund, Ames, Iowa.

1½ cups sugar
1 egg, beaten
2½ cups commercial
sour cream

4 cups Gold Medal
Flour
2 tsp. soda
¼ tsp. salt

Heat oven to 350° (mod.). Mix sugar, egg, and cream. Measure flour by dipping method (p. 5) or by sifting. Mix flour, soda, and salt; blend thoroughly into cream mixture. Divide dough in half; form each half into a long roll. If kitchen is warm, refrigerate one roll until ready to use. Cut off a narrow slice of dough. Roll lightly with hands on lightly floured board into pencil-like strip 7 to 8" long. Form a modified figure 8 by pinching ends together tightly; bring pinched ends to center of the ring; tuck under, fastening securely. Place on lightly greased baking sheet. Repeat with remaining dough. Bake 12 to 15 min., or until lightly golden. *Makes 6 to 7 doz. cookies.*

Note: If you use Gold Medal Self-Rising Flour, omit soda and salt.



GERMAN SPICE CAKES

Traditional in German households. They have a hard texture and are good "dunking" cookies.

¾ cup sugar
¾ cup honey
2 eggs
3½ cups Gold Medal
Flour

1 tsp. cinnamon
⅛ tsp. allspice
1 cup chopped almonds
¾ cup chopped candied
orange peel

1 tsp. baking powder
Egg White Icing (below)

Heat oven to 400° (mod. hot). Mix sugar, honey, and eggs thoroughly. Measure flour by dipping method (p. 5) or by sifting. Blend dry ingredients; stir into sugar mixture. Mix in almonds and orange peel. Roll ¼" thick on lightly floured board; cut in fancy shapes. Place on lightly greased baking sheet, leaving ½" between cookies. Bake 10 to 12 min. While still hot, brush cookies with Icing. Store cookies in covered container for 1 week to mellow. *Makes about 4 doz. cakes.*

Note: If you use Gold Medal Self-Rising Flour, omit baking powder.

Egg White Icing: Blend 1 cup confectioners' sugar, 2 egg whites, and 1 tsp. lemon juice. Beat with electric or rotary beater for 5 min.

HINTS FOR HANDLING DOUGH

If dough seems too soft to roll, chill until firm. If dough seems slightly dry, work in 1 tbs. cream or butter with hands.