



December 1965

*From left - Myrtle Leipper,
Dean Stitt, Leah Grosse, Bob
Lang, Aurora Leipper*

*Probably celebrating Robert
& Myrtle Leipper's 65th Wed-
ding Anniversary*

Cookies



Betty's Ice Box Cookies

Brownies

Brown Sugar Drops

Bready Bears

Carob Nut Brownies

*Chocolate-Peanut Cook-
ies*

Coconut Bars

Date Pinwheels

Engineer's Chocolate

Chip Cookies Recipe

Henry Ford Cookies

Molasses Crinkles

Molasses Sugar Cookies

Monkey Faced Cookies

OCWC Cookies,

Peanutbutter Cookies

Pecan Crisps

Pumpkin Cookies,

*Skippy (peanut butter)
Shortbread*

Snickerdoodles

Spice Wheel Cookies

Sugar Jumbles

Thumbprint Cookies

Toffee-Nut Bars

Toll House Cookies

Uncooked cookies

Vanilla Butter Wafers

Spice Wheel Cookies

Bryan Leipper

7 cups flour	3/4 cup water
1 Tablespoon salt	1/4 cup rum
1 Tablespoon ginger	2 teaspoon baking soda
1 teaspoon cloves	2 cup dark molasses
1 teaspoon nutmeg	1 cup shortening
1/2 teaspoon allspice	2 cup sugar

Sift together flour and spices

Combine baking soda and molasses allowing room for expansion

Combine rum and water

Cream shortening and sugar

Completely mix the results of steps 1 to 4.

Roll dough to about a quarter inch thickness and cut into 4 to 6 inch diameter cookies. (coffee can works well as cookie cutter)

Bake in 375 degrees oven 10-12 minutes or until done. Yield is about 2 dozen 5" cookies.

These came from Black Uncle Joe "Frogger" in Massachusetts and appeared in a 40's era home magazine via Clementine Paddleford. - BR

Monkey Faced Cookies

Virginia Leipper

1/2 cup shortening	2 1/2 cups flour
1 cup brown sugar	1 teaspoon soda
1/2 cup molasses	1/2 teaspoon salt
1/2 cup sour milk	1/2 teaspoon ginger
1 teaspoon vinegar	1/2 teaspoon cinnamon

Mix together the shortening, sugar and molasses, stir in the milk and vinegar. Sift the dry ingredients together and add, mix well. Drop by teaspoonful on ungreased baking sheet. Place 3 raisins on each for eyes and mouth. Bake until set. Remove from sheet in 1 minute. Faces take on droll expressions in baking.

From: Betty Crocker Cook Book

Engineers Chocolate Chip Cookies

Bryan Leipper

- 1.) 532.35 cm³ gluten
- 2.) 4.9 cm³ NaHCO₃
- 3.) 4.9 cm³ refined halite
- 4.) 236.6 cm³ partially hydrogenated tallow triglyceride
- 5.) 177.45 cm³ crystalline C₁₂H₂₂O₁₁
- 6.) 177.45 cm³ unrefined C₁₂H₂₂O₁₁
- 7.) 4.9 cm³ methyl ether of protocatechuic aldehyde
- 8.) Two calcium carbonate-encapsulated avian albumen-coated protein
- 9.) 473.2 cm³ theobroma cacao
- 0.) 236.6 cm³ de-encapsulated legume meats (sieve size #10)

Source: *Engineer's Cookbook*

To a 2-L jacketed round reactor vessel (reactor #1) with an overall heat transfer coefficient of about 100 Btu/F-ft²-hr, add ingredients one, two and three with constant agitation. In a second 2-L reactor vessel with a radial flow impeller operating at 100 rpm, add ingredients four, five, six, and seven until the mixture is homogenous. To reactor #2, add ingredient eight, followed by three equal volumes of the homogenous mixture in reactor #1. Additionally, add ingredient nine and ten slowly, with constant agitation. Care must be taken at this point in the reaction to control any temperature rise that may be the result of an exothermic reaction. Using a screw extrude attached to a #4 nodulizer, place the mixture piece-meal on a 316SS sheet (300 x 600 mm). Heat in a 460K oven for a period of time that is in agreement with Frank & Johnston's first order rate expression (see JACOS, 21, 55), or until golden brown. Once the reaction is complete, place the sheet on a 25C heat-transfer table, allowing the product to come to equilibrium.

Note: If you have trouble with this recipe refer to the Toll House Cookies recipe.

*I found this recipe on the web. It was submitted by James Glenwood Eaves
SUPREME HIGH QUIRK OF FATE@ <http://www.headfirst.com/headfirst> - BRℓ*

Toll House Cookies

Anita Leipper

2 1/4 cup flour	1 teaspoon vanilla
1 teaspoon baking soda	1/2 teaspoon water
1 teaspoon salt	2 eggs
1 cup shortening	1-12 oz pkg chocolate chips
3/4 cup sugar	1 cup chopped nuts
3/4 cup brown sugar	

Beat till creamy the shortening and both sugars, the vanilla and water. Beat in the eggs. Add the sifted dry ingredients, mix well. Stir in the chips and the nuts. Drop by teaspoonful onto a greased cookie sheet.

Variations

Omit nuts, add 4 cup crisp ready to eat cereal.

Add 2 cups chopped dates.

Add 1 Tablespoon grated orange rind

Add 2 cups raisins.

Add 1 cup peanut butter.

This is supposed to be the original recipe and is from the Nestle's chocolate chip package. -ADL

Sugar Jumbles

Virginia Leipper

1/2 cup shortening	1-1/8 cups flour
1/2 cup sugar	1/4 teaspoon soda
1 egg	1/2 teaspoon salt
1 teaspoon vanilla	

Mix together thoroughly the shortening, sugar and egg, add the vanilla. Sift together the dry ingredients and stir in. Drop by teaspoonfuls on lightly greased baking sheet. Bake until delicately browned. 375 degrees for about 8 to 10 minutes. About 3 doz. 2" cookies

From: Betty Crocker Cook Book

© *The Kitchen - A necessity in the kitchen, because a great protection against clothes taking fire, is a large apron made full length with a bib and sleeves.*

OCWC Cookies

Roberta Grosse Jonillionis

Oatmeal Cranberry White Chocolate Cookies

1 cup butter or margarine, softened	1/2 teaspoon salt
1 cup brown sugar	1 teaspoon baking soda
2 eggs	1 1/2 cups dried cranberries (sweetened) (they come like raisins)
2 cups of oats	
2 cups of flour	1 cup white chocolate chunks

Preheat oven to 375 degrees. Using electric mixer, beat butter and sugar together until light and fluffy. Add eggs, mix well. Combine oats, flour, salt and baking soda. Add to butter mixture in several additions; mix well after each. Stir in dried cranberries and white chocolate chunks. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Makes 2 1/2 dozen.

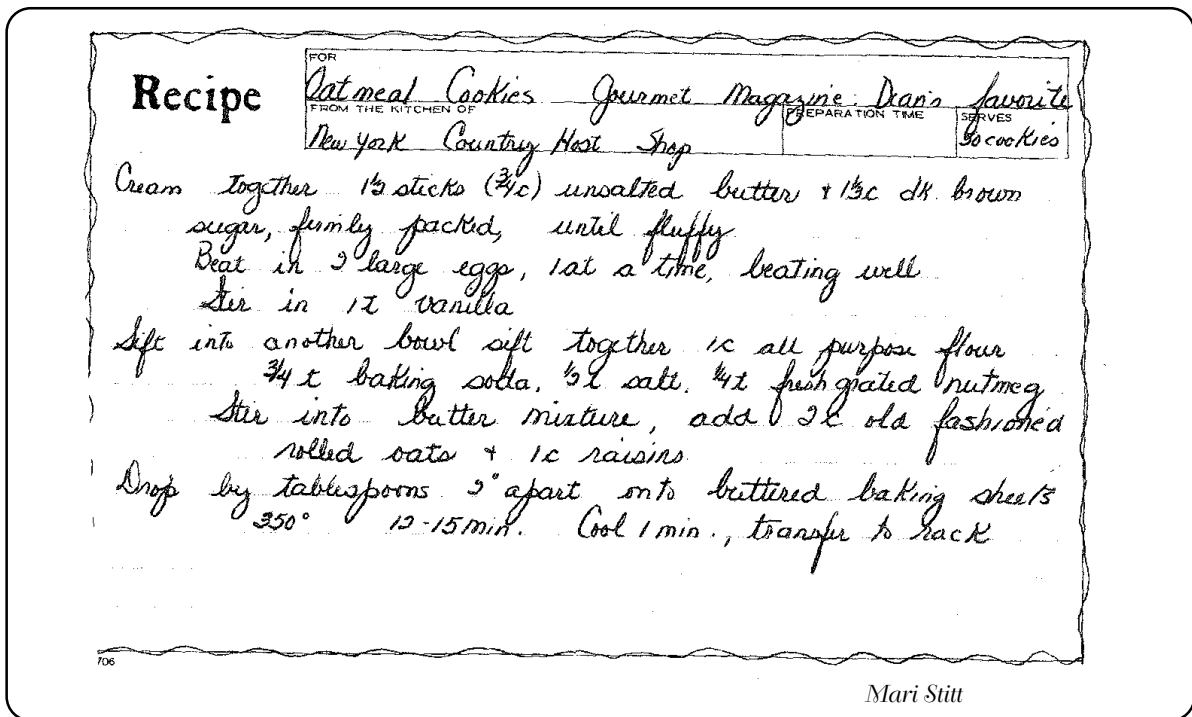
This one comes from Robie. She discovered it and liked it so much she passed it on to me: -JGR

Pecan Crisps

Karen Grosse Smith

1/2 cup flour	1 egg, separated
1 cup sugar	3 Tablespoons milk
3/4 teaspoon salt	1 teaspoon vanilla
1/2 cup shortening	1 cup chopped pecans

Sift dry ingredients into bowl. Mix shortening, egg yolk, milk, and vanilla in with fork. Form balls. Place on ungreased baking sheet. Press to 1/16 inch thick with greased glass dipped in sugar. Brush with beaten egg white and sprinkle with pecans. Bake 8 - 10 minutes at 375 degrees. Makes 5 dozen.



Thumbprint Cookies

B. J. Neighbours

- | | |
|----------------------------------|--------------------|
| 1/2 cup (half butter) shortening | 1 cup sifted flour |
| 1/4 cup brown sugar | 1/4 teaspoon salt |
| 1 separated egg | chopped nuts |
| 1/2 teaspoon vanilla | |

Mix together thoroughly the butter, sugar, egg yolk and vanilla. Sift together the flour and salt and add. Roll into 1" balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts ($\frac{3}{4}$ cup). Place about 1" apart on ungreased baking sheet. Bake 5 min. Remove from oven. Quickly press thumb gently on top of each cookie. Return to oven and bake 8 min. longer. Cool. Place in thumbprints a bit of chopped candied fruit, sparkling jelly, or tinted confectioners' sugar.

B. J. Neighbours introduced these to me during one of our Christmas cookie baking marathons. She always puts jelly in the thumbprint, strawberry preferred. - VJL

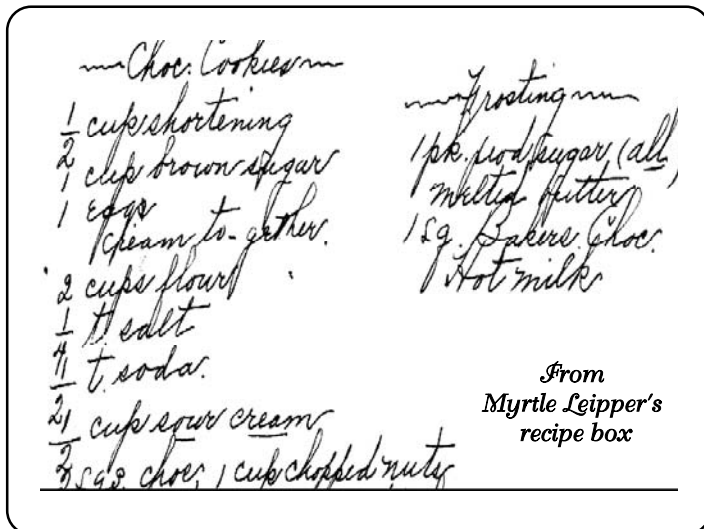
From: Betty Crocker Cook Book

Snickerdoodles

Virginia Leipper

1 cup shortening
1-1/2 cups sugar
2 eggs
2-3/4 cups flour

2 teaspoon cream of tartar
1 teaspoon soda
1/2 teaspoon salt



Mix together thoroughly the shortening, sugar and eggs. Sift together the flour, cream of tartar, soda and salt and stir into the sugar mixture. Chill dough. Roll into balls the size of small walnuts. Roll in mixture of 2 Tablespoon sugar and 2 teaspoon cinnamon. Place about 2" apart on ungreased baking sheet. Bake until lightly browned, but still soft. (these cookies puff up at first, then flatten out with crinkled tops.) 400 degrees for 8 to 10 minutes. About 5 dozen 2" cookies.

From: Betty Crocker Cook Book

Uncooked cookies

Jo Harrison

3 cups raw oatmeal
(quick kind)
8 Tablespoons cocoa
1 cup coconut
1 cup walnuts

1 cube butter or margarine
1/2 cup milk
1 teaspoon vanilla

Put oatmeal, cocoa, coconut and walnuts in a mixing bowl and mix well. Put butter and milk in sauce pan, bring to a rolling boil. Add vanilla. Quickly mix well into oatmeal mixture. Drop by teaspoons on wax paper. These are quickly and easily made and are fine for coffee hours or late evening refreshments in ? hall.

Molasses Crinkles

Virginia Leipper

3/4 cup shortening	1 teaspoon soda
1 cup brown sugar	1/4 teaspoon salt
1 egg	1/2 teaspoon cloves
1/4 cup molasses	1 teaspoon cinnamon
2 1/4 cups flour	1 teaspoon ginger

Mix together thoroughly the shortening, sugar, egg, and molasses. Sift together the flour, soda, salt, cloves, cinnamon, and ginger and add to the sugar mixture. Chill dough. Roll into balls the size of large walnuts. Dip tops in sugar. Place sugared-side-up, 3" apart on greased baking sheet. Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface. Bake just until set but not hard. 375 degrees for 10 to 12 minutes. About 4 doz. 2 1/2" cookies

From: Betty Crocker Cook Book

© *One of the first ideas the young housekeeper should divest herself of is, that because she is able, or expects some time to be able, to keep servants, it is therefore unnecessary to understand household duties, and to bear their responsibility.*

Molasses Sugar Cookies

Mari Stitt

3/4 cup shortening	1 tsp cinnamon
2 cups flour	1/4 cup molasses
1 cup brown sugar	1 egg
1/2 tsp cloves	2 tsp baking soda
1/2 tsp ginger	1/2 tsp salt

Melt shortening. Remove from heat and cool. Add sugar, molasses and egg. Beat well. Sift dry ingredients together. Mix thoroughly. Chill. Form into one inch balls, roll in sugar Bake on greased cookie sheet @ 375 8-10 min.

Toffee-Nut Bars

Virginia Leipper

Bottom Layer

- 1/2 cup shortening
- 1/2 cup brown sugar
- 1 cup flour

Mix shortening and brown sugar together thoroughly. Stir in flour. Press mixture and flatten with hand to cover bottom of ungreased 13x9" pan. Bake 10 minutes in a 350 degrees oven. Then spread with the following topping.

Topping

- | | |
|--------------------|------------------------------------|
| 2 eggs | 1 teaspoon baking powder |
| 1 cup brown sugar | 1/2 teaspoon salt |
| 1 teaspoon vanilla | 1 cup coconut |
| 2 Tablespoon flour | 1 cup cut-up almonds or other nuts |


Beat the eggs then stir in the sugar and vanilla. Mix the flour, baking powder, salt, coconut and nuts and stir into the sugar mixture. Spread onto the baked layer and bake for 25 min. more until topping is golden brown. Cool slightly, then cut into bars. 350 degrees 25 minutes. About 2 1/2 doz. 1"x3" bars.

From: Betty Crocker Cook Book

Henry Ford Cookies

Myrtle Leipper

- | | |
|---------------------|----------------------------------------|
| 2 cups brown sugar | 1 teaspoon soda dissolved in hot water |
| 1 cup lard & butter | 2 teaspoons cream of tarter |
| 2 eggs | 4 Tablespoons hot water |
| | flour |



Date and Nut Goodies
Blend 6 tbsp. brown sugar, 6 tbsp. granulated sugar, 1/2 cup butter. Add 1 beaten egg. Mix together and add 1 1/2 cups flour, 1/2 tsp. soda, 1/2 tsp. salt, a few drops of hot water and mix well. Lastly add 1 cup chopped dates, 2/3 cup broken walnuts, 2 tsp. vanilla. Drop on greased cookie sheet and bake 10 to 12 minutes at 375°.

Marion Adams.
From Virginia Leipper's recipe collection


Pumpkin Cookies

Julia Duncan

- | | |
|--------------------------|-----------------------------|
| 1 1/2 cup brown sugar | 1/2 teaspoon nutmeg |
| 1/2 cup shortening | 1/2 teaspoon cinnamon |
| 2 eggs | 2 1/2 cup flour |
| 1/1/2 cup canned pumpkin | 4 Tablespoons baking powder |
| 1 teaspoon vanilla | 1 cup raisins |
| 1 teaspoon lemon extract | 1 cup nuts |
| 1/4 teaspoon ginger | |

Cream sugar, shortening, add eggs, pumpkin and seasonings. Add flour, baking powder, spices, add raisins and nuts. Drop from spoon on baking sheet. Bake 15 minutes at 400 degrees F.

Lincoln Crisps



2 egg whites beaten stiff 2 tbsp melted shortening
1 cup gran. sugar 2/3 cup shredded coconut
1/2 tsp salt 2/3 cup chopped nuts
1 tsp vanilla 4 cups cornflakes

Add sugar & salt & egg whites, beat until dissolved.
Add shortening & vanilla. Stir in coconut, nuts, &
cornflakes which have been mixed together.
(over)

Form in clusters any size you like on a greased
pan about 2 inches apart. Bake 15 minutes in a
moderate oven (350° F.)

from Jo Harrison's recipe
box from Sally Edwards

Brownies

Virginia Leipper

2 squares unsweetened
chocolate
1/3 cup shortening
1 cup sugar
2 eggs
3/4 cup flour
1/2 teaspoon baking powder

SPICE RACK.—The cut represents a neat rack in which is set small cans containing spices. The handle is a convenience, and the rack can be set near when cakes are to be made, and when the work is done it may be set away on a shelf or in a cupboard until needed again.



SPICE CABINET.—A little bureau, about a foot high, with each drawer labeled outside, "nutmegs," "cloves," etc., and put up near where cakes, etc., are made. It costs little, probably about two dollars, and is a great convenience.

1/2 teaspoon salt
1/2 cup broken nuts

Melt the chocolate and shortening over hot water. Beat in the sugar and eggs. Sift together and stir in the flour, baking powder and salt. Mix in the nuts. Spread in a well greased 8" square pan. Bake at 350 degrees for 30 to 35 minutes until top has dull crust. A slight imprint will be left when top is touched lightly with finger. Cool slightly, then cut into squares. Yield should be about 16 2 inch squares.

From: Betty Crocker Cook Book

Carob Nut Brownies

Diane Leipper

2/3 cup pastry whole wheat flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter or margarine
2/3 cup brown sugar or 1/2 cup brown sugar
and 1/3 cup honey
2 eggs
1 teaspoon vanilla
4 Tablespoons Carob Powder mixed with
1 Tablespoon melted
butter
1 cup chopped nuts or sunflower seeds
3 Tablespoons milk
1 teaspoon coriander seed (optional)

Cream butter and sugar until well blended. Add eggs, salt, vanilla, coriander seed and Carob powder containing melted butter. Beat vigorously. Sift baking powder with the flour. Add flour, milk and chopped nuts to mixture. Spread in a 9" x 9" pan lined with waxed paper. Bake for 30 minutes at 350 degrees. Cut brownies before they have cooled.

Source: El Molino Best Recipes

Peanutbutter Cookies

Karen Grosse Smith

1 cup white sugar	2 eggs
1 cup brown sugar	1 cup peanut butter
3/4 cup shortening	1 teaspoon salt
2 1/2 cup flour	2 teaspoons soda

Shape into balls. Flatten with fork. Bake at 375 degrees for 8 minutes.
Makes 4 dozen.

Bready Bears

Virginia Leipper

5 1/2 cups flour	2 eggs, beaten
1 package active dry yeast	2 Tablespoons shredded orange peel
1 cup milk	1/4 cup orange juice
1/2 cup sugar	1 egg white slightly beaten
1/2 cup shortening	

Combine 2 cups flour and yeast. Heat milk sugar, shortening, 1 teaspoon salt till warm. Stir constantly. Add to flour mixture along with eggs, orange peel and orange juice. Beat with electric mixer on low speed for 30 seconds, scrape often. Beat 3 minutes at high speed. Stir in as much of the remaining flour as you can.

Turnout on lightly floured board. Knead to make a moderately soft dough. Place in greased bowl, cover and let rise till double in bulk. Punch down and let rest 10 minutes.

Divide dough in halves or fourths. Divide each piece in pieces for body, head, 2 arms, 2 legs, 2 ears, and nose. Form into balls, flatten and then assemble with egg white with 1 Tablespoon water. Bake at 375 for 10 to 15 minutes.

Coconut Bars

Myrtle Leipper

Pastry

2 cups flour

1 cup shortening (part butter)

Place flour, shortening and sugar in bowl, mix well. Pat and press mixture into large pan. Bake at 375 degrees for 15 minutes.

Topping

4 eggs

1/2 teaspoon salt

1 1/2 cups brown sugar

2 teaspoons vanilla

2 Tablespoons flour

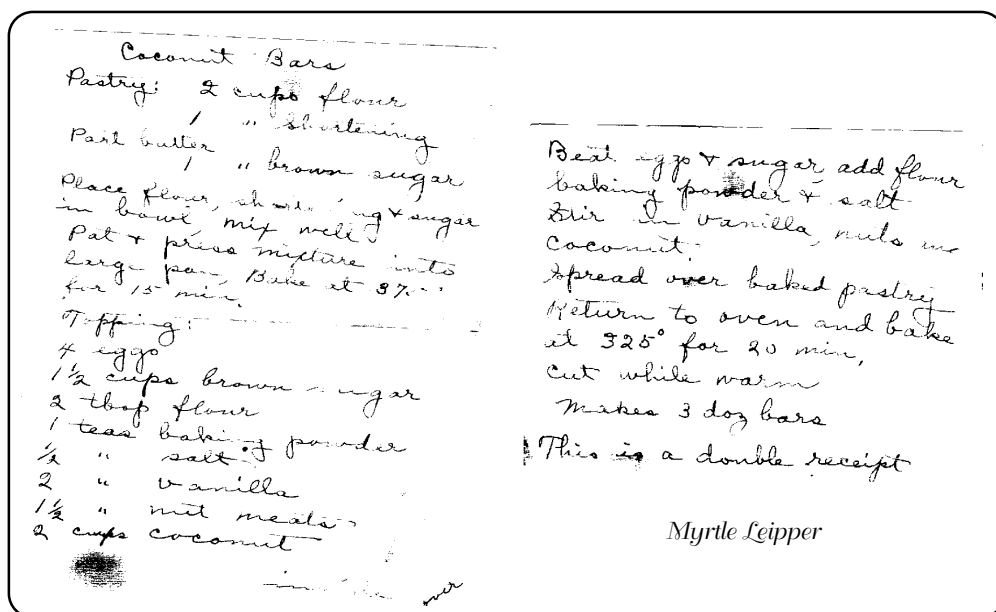
1 1/2 teaspoons nut meats

1 teaspoon baking powder

2 cups coconut

Beat eggs and sugar, add flour baking powder and salt. Stir in vanilla, nuts and coconut. Spread over baked pastry. Return to oven and bake at 325 degrees for 20 minutes. Cut while warm. Makes 3 dozen bars. This is a double recipe.

Jeannine also send a copy of this same recipe that her mother had written - DLL



Vanilla Butter Wafers

Dana Stitt Lovelace

Cut 1 cup butter into 2 cups flour. Stir in 1/2 + cup milk until mixture holds together. Roll out dough 1/3 at a time on a well sugared board until 1/8 inch thick, turning dough several times and using enough sugar to prevent sticking.

Cut into 1 inch rounds. Bake at 375 degrees about 10 minutes. Spread one cookie with vanilla creme or frosting and top with another cookie. Store in refrigerator or freeze.

Vanilla Creme

Cream 1/4 cup butter with 1 1/2 cups powdered sugar. Add 1 egg yolk and 1 teaspoon vanilla. Add milk as needed until easy to spread. This makes a delicate and unusual cookie.

Vanilla Butter Wafers

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Vanilla Creme: Cream 1/4 cup butter with 1 1/2 cups powdered sugar. Add 1 egg yolk and 1 tsp vanilla. Add milk as needed until easy to spread.

Dana Stitt Lovelace

Betty's Ice Box Cookies

1/2 cup Crisco	2 cups flour
1 cup brown sugar	1/2 (teaspoon) cream tarter
1 egg	1/2 teaspoon soda
1 teaspoon vanilla	1/2 cup nut meat

(bake at) 400 (degrees) 8 minutes

From Myrtle Leipper's recipe box

Chocolate-Peanut Cookies

Karen Grosse Smith

1/2 cup shortening	2 eggs
1/2 cup butter	2 cups flour
1 cup chunk style peanut butter	1 teaspoon soda
1 cup white sugar	6 oz. chocolate chips
1 cup brown sugar	8 oz. peanuts

Cream shortening, butter, and peanut butter. Add white and brown sugars; cream. Add eggs and beat. Add sifted flour and soda. Add chocolate chips and peanuts. Drop onto greased baking sheet; slightly flatten cookie with spoon. Bake 15 minutes at 325 degrees. Makes 6 dozen.

Skippy (peanut butter) Shortbread

Leah Grosse

1/2 cup margarine
1/2 cup peanut butter
1/2 cup sifted brown sugar
1/2 cup granulated sugar
1 egg
1 cup sifted flour

Cream margarine and peanut butter with sugars and egg. Add flour and mix smooth. Measure round tablespoons of dough. Pat out in circles 1/4 inch thick. Bake in slow oven at 325 degrees until delicately brown, about 20 minutes. Makes 2 1/2 dozen.

AFTER-SCHOOL CARROT COOKIES

1 cup C and H pure Cane Granulated Sugar
1/2 cup shortening
1 egg, unbeaten
1 teaspoon lemon extract
1/2 cup finely shredded raw carrots
1/2 cup raisins
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt

Cream sugar with shortening. Beat in egg and lemon extract. Stir in carrots and raisins, then sifted dry ingredients. Drop by spoonfuls on greased baking sheet. Bake at 400° (hot) 10 to 12 min. Makes 3 dozen.

After-School Cookies - A favorite from my early years - JGR

Mother (Leah Grosse) used to pick these recipes up at the grocery store where she shopped - KGS

CHOCOLATE OATMEAL NUT COOKIES

A Suggestion
from *Mary Morgan*
Food Basket Home
Economist

My sister, Ellen, is about the best "cookie maker" in the world. With two cookie-crazy kiddies and a reputation for a bulging cookie jar, seems like she's always mixing up a batch. Here's Ellen's prize recipe for chocolate oatmeal nut cookies. Perfect for lunch box treats and after school snacks with fruit. And after the kiddies are tucked away for the night, enjoy these cookies in the kitchen with a cup of hot coffee.

Mary Morgan

Ellen uses an electric beater for this big batch of cookies.

Sift together in a large beater bowl

- 2 cups sifted flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 cup nonfat dry milk solids (optional, but nutritious)

Add the following ingredients and beat until smooth (about 2 minutes)

- 1 cup white sugar
- 1 cup brown sugar
- 1 cup shortening (Ellen uses 1/2 lb. margarine at room temperature)
- 3 eggs, unbeaten
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- 4 1-oz. squares unsweetened chocolate, melted

Stir in

- 1 cup chopped California walnuts

Now add and mix in

- 4 cups uncooked rolled oats

Drop by heaping teaspoonfuls onto a greased baking sheet.

Bake 10 to 13 minutes in a moderate oven (350°)

Yields about 8 dozen delicious cookies.

For an icebox cookie

This batter works fine as an icebox cookie dough. So if you don't have time to bake up the whole batch, shape the remaining dough into long rolls and wrap it in waxed paper. Chill until baking time, tomorrow, the day after, or the next time you are using the oven!

Karen Grosse Smith

It's been a long time since I made these, but they are good. - VJL

Date Pinwheels

Virginia Leipper

1 cup chopped dates	1 teaspoon vanilla
1/2 cup sugar	1 beaten egg
1/2 cup water	2 cups flour
1/2 cup chopped nuts	1/2 teaspoon salt
1/2 cup shortening	1/4 teaspoon soda
1 cup brown sugar	

Filling

Cook dates, sugar and water slowly over low heat till thick, about 10 min., stirring frequently to prevent sticking. Add nuts and cool. May add a dash of salt and juice of 1/2 lemon.

Cookie mixture

Cream shortening, sugar. Add egg and vanilla and mix well. Add sifted dry ingredients, mix well. Divide into 2 parts and roll out, oblong on a floured board. Spread with cooled date mixture. Roll up. Wrap rolls in wax paper and chill. Cut into 1/4" thickness and bake on greased cookie sheets at 375 degrees for 10 to 12 min. Allow to cool a few minutes before removing from pan.

Ranger Cookies

Karen Grosse Smith

Mix: 1 cup shortening or oleo
1 c. br. sugar
1 c. white sugar

Add: 2 eggs
1 tsp. vanilla

Add: 2 c. flour (white +/- or whole wheat)
1 tsp. soda
2 tsp. baking powder
1 tsp. salt

Add: 2 c. flake cereal or crushed shredded wheat
2 c. rolled oats
1 c. coconut

Roll into walnut-sized balls. Bake
10 min. at 350° makes 8 dozen.