

Recipes



Borden's
GRIDLEY DIVISION

Home Service Department

PHONE MARQUETTE 7370

620 N EIGHTH STREET
MILWAUKEE * WISCONSIN

COPR. BORDEN CO.

"Have Another Cookie, Please!"

Your guests—your family will need only a suggestion like this to reach eagerly for another cookie made from any of the following recipes. Here are cookies for every occasion—for breakfast, lunch, dinner, between meals, and for parties.

For the man or woman in service, you should know that these cookies pack well and may be shipped long distances.

For large quantities, the recipes may be doubled, trebled, even multiplied ten times with the same success.

DREAM BARS

1 cup flour

1/2 cup brown sugar

1/2 cup butter

Mix together to a crumbly mass like pie crust. Pat into a buttered pan (9"x9"). Bake at 350° F. until slightly browned.

Mix together

1 cup brown sugar

1/2 teaspoon baking powder

2 eggs

1/4 teaspoon salt

1 teaspoon vanilla

1 1/2 cups cocoanut

2 tablespoons flour

1 cup nut meats

Pour this over baked mixture. Bake again at 350° F. until browned, 20-25 minutes. When cool, cut in bars.

CHOCOLATE CHIP COOKIES

Make recipe for DREAM BARS—omitting cocoanut and nuts in filling and add chocolate chips—two 7-oz. packages.

HONEY PEANUT COOKIES

1/2 cup honey

1 teaspoon soda

1/2 cup brown sugar

1 teaspoon baking powder

1 cup butter

2 cups quick cooking oats

1/3 cup milk

1 cup chopped raisins

2 cups flour

1 cup chopped peanuts

Mix ingredients in order given. Roll a teaspoon of dough in hands. Flatten a bit. Bake in a slow oven, 325° F., 20 to 30 minutes, depending on depth of cookie. Yield: 35 to 40 cookies, 2 to 2 1/2 inches in diameter. These cookies have excellent keeping qualities.

HAWAIIAN HERMITS

2 1/2 cups bread flour

1/2 teaspoon allspice

1 1/2 cups sugar

1 teaspoon cinnamon

1 teaspoon soda

1/2 lb. butter

3 eggs

1 package dates

1 cup broken walnuts

Mix dry ingredients. Work in butter as in pastry making. Add dates, nuts and eggs. Stir well. Drop by teaspoon on buttered tin. Bake in a 375° oven.

For more Borden's timely recipe and menu suggestions, tune in WTMJ, 8:24 A. M., Mondays through Fridays each week.

TEA DAINTIES

- | | |
|---|----------------------------------|
| $\frac{1}{2}$ cup butter | 1 tablespoon lemon juice |
| $\frac{1}{4}$ cup sugar | 1 cup cake flour |
| 1 egg and 1 egg white | $\frac{1}{8}$ teaspoon salt |
| $\frac{1}{2}$ teaspoon vanilla | 2 cups chopped walnuts or pecans |
| 1 tablespoon grated orange rind, candied cherries | |

Cream butter and sugar well. Add one egg yolk, vanilla, orange rind, and lemon juice. Mix well. Stir in cake flour and salt. Mix to form a soft dough. Chill. Then mold to form small balls like large marbles. Dip each into slightly beaten egg whites. Roll in chopped nuts. Place on buttered baking sheet one inch apart. Place a candied cherry on top of each cookie. Bake 20 minutes in a moderate oven 350° F.

SCOTCH TEA CAKES

- | | |
|------------------------------|---------------------------------|
| Filling | Pastry |
| 1 package pitted dates | $\frac{1}{2}$ pound butter |
| 1 cup water | $2\frac{1}{2}$ cups rolled oats |
| Juice of $\frac{1}{2}$ lemon | $\frac{1}{2}$ cup sugar |
| | 1 cup flour |

To make filling, cook pitted dates in water over a slow fire. Stir constantly to make a smooth paste. Cool and add lemon juice.

To make pastry, cream butter and sugar well. Then add flour, rolled oats and salt to form a dough. Divide pastry into two parts. Pat $\frac{1}{2}$ of the pastry into a shallow sheet cake tin. Spread with cooled filling. Cover with remaining pastry and bake in a moderate oven. On removing cakes from oven, mark into squares. Chill well before cutting and serving.

SANDIES

- | | |
|---|-----------------------------------|
| 6 tablespoons butter | $\frac{1}{2}$ teaspoon ice water |
| $2\frac{1}{2}$ tablespoons confectioners' sugar | $\frac{1}{2}$ cup chopped walnuts |
| 1 cup sifted cake flour | $\frac{1}{2}$ teaspoon vanilla |
| | $\frac{1}{2}$ cup powdered sugar |

Cream shortening; add confectioners' sugar and cream well. Add the flour, ice water, walnut meats, and vanilla, and mix well. Chill. Shape into rolls 1" long by $\frac{1}{2}$ " wide and place on a greased baking sheet. Bake in a slow oven, 300°, for 30-35 minutes or until lightly browned. Remove from cookie sheet and shake immediately in a bag with the powdered sugar. Makes 20 cookies. If preferred, the dough, without previous chilling, may be dropped from the tip of a teaspoon onto a greased baking sheet and baked as above.

BOHEMIAN PASTRY

- | | |
|--------------|---|
| 2 cups flour | $\frac{1}{2}$ lb. butter |
| | $\frac{1}{2}$ lb. ground cottage cheese |

Mix thoroughly. Pat out pastry on floured board until $\frac{1}{4}$ to $\frac{1}{8}$ " thick. Cut into triangles two or three inches each way. In center of each triangle put 1 level teaspoon brown sugar and 1 teaspoon chopped nuts. Fold corners of pastry over nuts and sugar. Bake on buttered cookie sheets in a 400° oven until golden brown.

WALNUT SHORTBREAD

- | | |
|----------------------------------|--------------------|
| $\frac{1}{2}$ cup powdered sugar | 1 cup bread flour |
| $\frac{1}{2}$ cup butter | 1 teaspoon vanilla |

Walnut meats

Cream butter and sugar well. Do not add liquid or egg. Add vanilla. Work in flour with hands and knead until bowl is clean. Roll out one-half inch thick on floured board. Cut with fancy cutter. Bake on buttered pan in 375° oven 20 to 30 minutes.

SWEETHEART COOKIES

Cream $\frac{3}{4}$ cup unsalted butter, gradually add $\frac{1}{2}$ cup sugar and the yolk of one egg. Add $1\frac{1}{2}$ cups flour and knead. Chill dough several hours, form in tiny balls, place on greased baking pan. Make a depression in each center, fill the hollow with tart jam. Bake in a moderate oven, 350° F., until very light brown. When cool, roll in powdered sugar.