

Cookies



SHORTBREAD COOKIES
 2 cups of butter
 2 cups of pastry flour
 sifted
 3 tablespoons fruit sugar
 3 tablespoon rice flour

The Butter should be beaten with a spoon until creamy. The flour is then added. Work well. Then add mixed sugar, rice, flour, roll on a board to approximately 1/2 inch thickness and cut to shape. Coloured sugar decorations may be added. Bake 275 till light brown.

Mrs. Norman L. King
 Belhaven P.O.

MINCEMEAT NUT COOKIES

2 1/2 c. all-purpose flour
 1 tsp. baking powder
 1/2 tsp. baking soda
 1/2 tsp. salt
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 1/2 tsp. ground cloves
 3/4 c. margarine
 3/4 c. brown sugar
 3/4 c. white sugar
 2 eggs
 1 1/2 c. mincemeat
 1 c. chopped nuts
 1 tsp. vanilla
 2 tsp. rum

Add more flour if needed for drop dough. Bake at 35 degrees for 15-20 min. Makes 6 doz. cookies. Delicious and moist.

RUM BALLS
 1 pkg. chocolate chipits
 1/2 c. orange juice
 3 tblsp. light rum
 1 pkg. chocolate wafer cookies, (about 8 1/2 oz.) crushed
 2 c. icing sugar
 1 c. finely chopped nuts

1. Melt chipits in double boiler. Remove from heat. Stir in orange juice, rum and chocolate cookie crumbs. Stir in 2 c. icing sugar and nuts. Mix well. Cover. Chill 2 hrs.
 2. Roll a rounded teaspoonful of dough into ball. Roll ball in chocolate sprinkles, coating generously. Place on a tray. Cover. Keep covered in fridge until ready to use.

Betty Anne Holden
 Stouffville

COOKIE OAT THINS

325 F 7-8 min.
 1 cup of butter
 1 cup of brown sugar
 packed
 1/4 cup hot water
 1 tsp. soda in water
 2 cups of flour
 2 cups of quick oats
 1 tsp. vanilla
 a shake of salt

Make into little balls and flatten with fork dipped in ice water.
 Elizabeth Raven,
 Markham

CRUNCH GINGERBREAD BOYS

Mix in a bowl
 1/4 cup of soft shortening
 1/2 cup of sugar
 Mix in
 1/2 cup of dark molasses
 1/4 cup of water
 Then add
 2 1/2 cups Gold Medal Flour
 3/4 tsp. of salt
 1/2 tsp. of soda
 3/4 tsp. of ginger
 1/4 tsp. of nutmeg
 1/8 tsp. of allspice

Mix well
 Chill dough 2 to 3 hours.
 Heat oven to 375 degrees.

Grease baking sheets.
 Divide into 3 parts. Flour board (or counter), and knead lightly. Roll to 1/8 inch thick. Cut with cookie cutter. Bake 10 to 12 minutes. This will make about 15 cookies. When cool decorate with icing, chocolate chips, cherries, etc.

Great for kids parties.

Karen Ratz,
 Age 8
 Markham

CHOCOLATE MINT WAFERS

2/3 cup butter
 3/4 cup cocoa
 1 cup sugar
 1 egg
 1/4 cup milk
 2 cups flour
 1/4 teaspoon baking soda
 1 teaspoon baking powder

Method: Cream butter, add sugar, beat well. Add beaten egg and milk alternately with sifted dry ingredients. Roll thin, cut and bake. About 12-15 min. at 375. Cool on racks. Put together with the following cream filling:
 2 cups icing sugar
 1/4 teaspoon salt
 4 tablespoons cream
 1/2 teaspoon peppermint extract.

Mrs. Elizabeth Jones
 Stouffville

SNOWBERRY COOKIES

2 cups flour
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 cup brown sugar
 3/4 cup shortening
 1 egg
 2 tablespoons vanilla
 2 tablespoons milk
 1/2 cup chopped nuts
 1/2 cup chopped red and green glace cherries
 1/2 cup coconut

Method: Cream shortening, add sugar, cream well. Add beaten egg, vanilla and milk alternately with sifted dry ingredients, fold in fruit and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degree for 10-15 minutes.

Mrs. Elizabeth Jones
 Stouffville

DAD'S COOKIES

1 cup white sugar
 1 cup shortening or butter
 2 eggs beaten with
 6 tsp. corn syrup
 2 cups rolled oats
 1 cup coconut
 2 cups flour
 3/4 tsp. ginger
 3/4 tsp. cinnamon
 3/4 tsp. allspice
 3 tsp. Soda
 1 tsp. salt

Roll in ball and flatten with fork. Bake in fairly hot oven 375 degrees.

Mrs. B. Budarick,
 56 Southdale Drive.

MOLASSES JAM

JAMS
 1/2 cup molasses
 1 cup butter or shortening or half of each
 1 cup brown sugar
 2 tsp. soda dissolved in water (3 tbs.)
 1 tsp. vanilla
 1 tsp. ginger
 salt

Enough flour to roll out. Bake in moderate oven when cookies are cool fill with date filling:
 1/2 lb. dates
 1/4 cup water - cool till soft

Mrs. R. Campbell
 R. R. 4 Stouffville

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BURSTING WITH VALUES

Panasonic MICROWAVE OVEN RECIPES...

Roast Beef
 Beef roast
 Garlic cloves, peeled (optional)
 pepper (optional)
 salt (optional)

1. Invert a heat-resistant, non-metallic saucer or small casserole cover in the bottom of a shallow non-metallic baking dish. (The saucer keeps the meat out of the fat as it cooks.)
2. Place roast flat side down on the saucer.
3. Rub meat with garlic and pepper if desired.
4. Heat, uncovered for half the cooking time given in the chart.
5. Drain pan juices and reserve if gravy is to be made. Turn meat over, cover loosely with wax paper or paper towelling and heat for remainder of cooking time.
6. Let roast stand covered in aluminum foil 15 to 30 minutes or until appropriate internal temperature is reached.
7. If necessary, return roast to Microwave oven for a few minutes before serving.
8. Salt meat after cooking if desired.

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