



Cookie Jar Surprises

Make 'em
Now...

Bake 'em
Later!



Refrigerator Rolls...

Make up a batch today, and bake these delicious dinner rolls as you need them. Dough stays fresh 3 days in your refrigerator, makes 4 dozen butter-melting rolls!

You'll find everything you bake—rolls, breads, biscuits, cakes, pies—tastes

better and stays fresh longer when you use Robin Hood Flour. You see, Robin Hood is milled from a variety of high protein wheats. Its High Protein Richness gives you better baking—better nutrition, too. Get Robin Hood Flour at your grocer's today.

—Try Rita Martin's Robin Hood—

refrigerator rolls

1/2 cup warm (not hot) water **1/2 cup sugar, 1 tbsp. salt**
2 pkgs. active dry yeast **1/3 cup soft shortening**
 (if cake yeast (2) is used, **2 eggs**
 water should be lukewarm) **6 1/2-7 cups sifted ROBIN HOOD**
1 1/2 cups lukewarm milk **All-Purpose Flour**

SOAK... yeast in warm (not hot) water 5 minutes.

POUR... milk over sugar and salt in bowl. Stir until dissolved.

BEAT IN... shortening, eggs, 1 cup flour and yeast mixture.

ADD... remaining flour to make a soft dough. When dough leaves sides of bowl, turn out onto lightly floured board.
KNEAD... until dough becomes smooth and elastic. Place in lightly greased bowl and grease top of dough. Cover with waxed paper and a damp cloth. Place in refrigerator immediately. Punch down as it rises, also keep cloth damp.

SHAPE... dough directly from refrigerator into the desired number of rolls and place on greased baking sheet or in muffin cups. Return balance to refrigerator. (Dough will keep about 3 days.)

COVER... and let rise in warm place (80-85°) until light (1 1/2-2 hours).

BAKE... at 375° for 15-20 minutes. **YIELD...** 4 dozen rolls.



Robin Hood Flour
High Protein Richness Gives You Better Baking!

Grandma's cooky jar was always filled with oatmeal, ginger, spice and sugar cookies. And oh, what sugar cookies she made! Bet she used sour cream in them.

If your time is limited, stir up some drop cookies—white or chocolate, and if you want to give them an added lift, mix up a bit of frosting, or plant a whole nut meat in the top as you put them on the sheet to bake. Icebox cookies save time too, for you can make up a good-sized batch any time, roll them up and store them in the refrigerator till you're ready to take a roll out, slice and bake.

Cookies which prove a definite surprise might have applesauce and nuts added. Another surprise comes when you add candied red and green cherries, cut into bits. Or try grating some lemon rind and adding shredded coconut, finely chopped, to any of your standard recipes.

If you've time, rolled-out cookies are as much fun to make as to eat, but if not, you can make chocolate nut bar cookies with semi-sweet chocolate morsels, baking in a pan, then cutting them in squares and you have much the same effect.

With any of these, your cookie jar will still prove a source of surprise!

Grandma's Favorite

GINGER CREAMS

1/3 cup soft shortening	1/2 tsp. salt
1/2 cup sugar	1/2 tsp. soda
1 small egg	1 tsp. ginger
1/2 cup molasses	1/2 tsp. nutmeg
1/2 cup water	1/2 tsp. cloves
2 cups sifted flour	1/2 tsp. cinnamon

Mix shortening, sugar, egg, molasses and water thoroughly. Sift dry ingredients together and stir in. Chill dough thoroughly. Heat oven to 400° (mod. hot). Drop by teaspoonfuls about 2" apart onto lightly greased baking sheet. Cookies will spread slightly during baking. Bake about 8 min. While still warm, cover tops of some, if desired, with Quick White Icing (recipe below). Makes about 4 doz. 2" cookies.

Quick White Icing: Blend 1/2 cup sifted confectioners' sugar, a few drops of vanilla and 1 tsp. milk or cream.

OLD-FASHIONED OATMEAL COOKIES

3/4 cup fat	1/4 teaspoon salt
1 cup sugar	1 teaspoon cinnamon
2 eggs	1/2 cup milk
1 cup and 2 tablespoons sifted all-purpose flour	1 teaspoon vanilla
2 teaspoons baking powder	1 cup seedless raisins
	3 cups rolled oats

Cream fat and sugar together thoroughly. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder, salt and cinnamon. Add to creamed mixture alternately with milk; add vanilla. Add raisins and rolled oats. Drop by teaspoonfuls on greased cookie sheet 1-inch apart. Bake in moderate oven (350°F.-375°F.) 12 to 15 minutes. **YIELD:** About 4 dozen cookies.

SPICE BALLS

1 cup shortening (part butter for flavor)	2 tsp. baking powder
1 cup sugar	3/4 tsp. cinnamon
1 egg, slightly beaten	3/4 tsp. cloves
2 1/2 cups sifted flour	1/4 cup nuts, chopped

Cream shortening and sugar together. Add slightly beaten egg and mix well. Add dry ingredients sifted together and fold in nuts. (Dough will be soft). Form into balls the size of a walnut and dip into granulated sugar. Place on an ungreased cookie sheet and bake in a moderate oven (350°F.) for 12-15 minutes. **Yield:** 6 dozen.