

COCONUT DROPS

3 egg whites
 1/4 teaspoon salt
 1 cup powdered sugar
 (not sifted)
 1 1/2 teaspoons vanilla

3 tablespoons flour
 3 cups flaked coconut
 2 tablespoons butter,
 barely melted

Beat egg whites with salt until almost stiff, then gradually beat in powdered sugar, beating until very stiff. Add flour to coconut, and mix lightly but thoroughly with egg whites. Last, fold in the butter. Drop by teaspoonfuls on greased baking sheet. Bake at 350° (moderate) 12 to 15 minutes until tinged with brown. Remove at once to rack. Makes 30 to 40 delightful little cookies.

Frost your own chocolate cookies with:

QUICK PANOCHE FROSTING

2 tablespoons milk or
 half-and-half
 1/2 cup golden brown
 sugar, firmly packed
 2 tablespoons cold butter

1/2 teaspoon vanilla, or
 1/4 teaspoon maple
 flavoring
 1 1/2 cups powdered sugar,
 not sifted

Heat milk and brown sugar together, stirring constantly, just until it reaches boiling. Pour at once over the cold butter in a bowl, and stir until butter melts. Add flavoring, then gradually add powdered sugar, beating well after each addition, until frosting is right consistency for spreading. (If it should stiffen too quickly, just stir in a few drops of milk. If not stiff enough, add a little more powdered sugar, 1 teaspoon at a time.) Beat hard, then spread on cool cookies. Makes about 3/4 cup—enough for a batch of those Chocolate Drop Cookies. For a two-layer cake, double the recipe.



Cookies with Some New Twists

CHOCOLATE NUT BAR COOKIES

2 3/4 cups sifted all-purpose flour
 2 1/2 teaspoons baking powder
 1/2 teaspoon salt
 3/4 cup shortening
 2 1/4 cups (1 pound) brown
 sugar

3 eggs
 1 cup chopped nuts
 1 6-ounce package (1 cup)
 semi-sweet chocolate
 morsels

Sift flour with baking powder and salt. Melt shortening in a large saucepan (2 1/2 to 3 quarts). Stir in the brown sugar and allow to cool slightly. Beat in eggs, one at a time, beating well after each addition. Add flour mixture, chopped nuts and semi-sweet chocolate morsels. Blend well. Turn into greased pan (10 1/2" x 15 1/2" x 3/4"). Bake in moderate oven (350°F.) 25 to 30 minutes. When almost cool, cut into desired size squares or strips. YIELD: Approximately 48 2 1/2-inch squares.

APPLESAUCE COOKIES

3/4 cup soft shortening
 1 cup brown sugar (packed)
 1 egg
 1/2 cup applesauce
 2 1/4 cups sifted flour
 1/2 tsp. soda

1/2 tsp. salt
 3/4 tsp. cinnamon
 1/4 tsp. cloves
 1 cup seedless raisins
 1/2 cup nuts, chopped

Heat oven to 375° (quick moderate). Mix thoroughly shortening, brown sugar, egg. Stir in applesauce. Sift together flour, soda, salt, spices and stir in. Mix in raisins, nuts. Drop by teaspoonfuls onto greased baking sheet. Bake 10 to 12 min. Makes 4 dozen.



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