

# "Best of All" recipe for rainy days... Mix cookies, add cupcakes and kids!

## CRUNCHY BUTTERSCOTCH FUDGE BARS

Wonderful "rewards" for your helpers — and just the cookie to be foil-wrapped and frozen for snitchin' later!

- 3/4 cup sifted all purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup brown sugar, firmly packed
- 1/2 cup shortening
- 1 egg
- 1/2 teaspoon vanilla
- 1 cup cornflakes
- 1 cup quick-cooking rolled oats
- 1/2 cup chopped nuts

Sift flour with soda and salt; set aside. Combine sugar, shortening, egg and vanilla and heat till creamy. Gradually blend in flour mixture. Stir in remaining ingredients. Reserve 1 good cup of dough; press remaining dough into buttered 9-inch square pan.

Preheat oven to 350° and prepare Butterscotch Filling: Melt 1 6-oz. package butterscotch morsels and 1 tablespoon shortening over hot (not boiling) water. Remove from heat, blend in 1 cup finely chopped nuts, 1/2 cup sweetened condensed milk, 1 teaspoon vanilla, 1/4 teaspoon salt.

Spread Filling evenly over cookie mixture in pan. Crumble reserved cup of dough and sprinkle over top of Filling. Bake at 350° 25 to 30 minutes. Cool and cut into bars. (If baking pan is foil-lined, cooling and cutting is easier).

## GINGERBREAD CUPCAKES

- 1 beaten egg
- 1/2 cup sugar
- 1/4 cup light molasses
- 1/2 cup salad oil
- 1 cup sifted all purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon soda
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/2 cup boiling water

Combine egg, sugar and molasses and beat well. Add salad oil and flour mixed with spices. Add boiling water. Grease foil cups, fill two-thirds full. Bake at 350° for 25 to 30 minutes. Makes 12 cupcakes. Pipe with your favorite butter frosting or top with Orange Molasses Frosting.

When the weather outside is frightful, its very badness gives a special coziness to the kitchen. Suddenly you crave apples and popcorn — and something from the oven. It's time to spread the sunshine of cookies — clear across the kitchen!

Keep small fingers busy with cookies that need a bit of shaping . . . twitch tiny noses with the fragrance of Ginger Molasses cupcakes . . . and before you know it, you've had a wonderful afternoon!

The makings for Ginger Cookie Capers need at least an hour to chill, then the rolled-out dough is ready for the youngsters' imaginations. Spread cookie-sheet-size foil to hold the shaped dough and cookies can be lifted, by batch, right onto the cookie pans; no waiting until one batch is baked — and no "hurry-up" to spoil the mood!

Time will go up in fun when your children become acquainted with the foil "daisy" cups you may request for cupcake baking. They are really "child's play" to make. In fact, most grade-schoolers have made "snowflakes" which are folded for cutting like these daisies. Begin with 6 or 7-inch squares of foil; fold opposite corners together once and then fold the next opposite corners together. Then fold once more, and cut a petal shape from the outside foil. Carefully unfold (unfolding is easier if you don't press the folds into the foil) the foil and mold it onto the bottom of a muffin cup. Then set it inside the cup; it's ready to be filled. And won't the daisy cupcakes (and their creators) sit proudly at the supper table!

## ORANGE MOLASSES FROSTING

- 2 scant tablespoons butter
- 1 cup sifted confectioners' sugar
- Dash salt
- 1 tablespoon light molasses
- 1 teaspoon orange juice
- 3/4 teaspoon grated orange rind

Cream butter until soft. Gradually stir in 1/2 cup sugar and salt. Blend in molasses, orange juice and rind. Add remaining sugar until frosting is proper consistency for spreading.

## GINGER COOKIE CAPERS

Prize Winner in 6th Grand National Bake-Off

- 2 cups sifted all purpose flour
- 1 teaspoon double-acting-baking powder
- 1/4 teaspoon soda
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/2 to 1 teaspoon ginger
- 1/2 cup shortening
- 1/2 cup molasses
- 3 tablespoons hot water

Sift flour with baking powder, soda and spices. Heat shortening and molasses in large saucepan over low heat just until shortening melts. Add the dry ingredients and water; stir till blended. Chill thoroughly, at least 1 hour. If desired, prepare Apple Butter Filling.

Knead or "work" dough into a ball on lightly floured surface. Roll out to 1/8-inch thickness. Shape as desired.

Bake filled cookies at 400° for 8 to 10 minutes. Bake unfilled cookies 5 to 8 minutes.

Apple Butter Filling: Cook 3/4 cup apple butter, 1/2 cup chopped dates and 1/2 cup sugar in small saucepan for 3 minutes; stir constantly. Blend in 1 tablespoon butter; cool.

Gingerbread Men: Prepare half recipe Apple Butter filling. Cut with gingerbread man cutter, or make pattern and cut around it with knife. Place half of men on foil or ungreased cookie sheet. Spread about 2 teaspoons Filling over heads and bodies of each, keeping filling away from edges. Top with remaining gingerbread men, decorate with currants or tiny slits to mark features and buttons. (No need to seal edges). Arms and legs may be stretched to make gingerbread men "dance" or "run."

Peek-a-Boos: Cut with 2-inch round cutter. Place half of rounds on ungreased cookie sheet and top each with about 1 teaspoon Filling. In the remaining rounds cut an X in each for peek-a-boo design. Place over Filling.

Bunnies: Omit Filling. Cut dough with 2 1/2-inch round cutter. Place rounds on cookie sheet. Cut off two sides to form a triangle shape. Place the curved pieces on either side of the rabbit head for ears. Press to seal. Bake at 375° for 7 to 10 minutes. Decorate with frosting, if desired.



Crunchy Butterscotch Fudge Bars won't last long! Better bake a double batch — paper-wrap some for late on baking day, foil-wrap the rest to stay fresh in the freezer.



Flower centerpiece is a dessert of daisy cupcakes, stemmed in ribbon. Cakes taste gingerbread good in foil cups.