



CHRISTMAS BOOTS AND MACAROON WREATHS

Make up favorite recipe for coconut macaroon cookies. Chill dough ½ hour. Roll scant tablespoonful of dough in palms of hands to a strip 3½" long. When placing on baking sheet, turn end to make foot of stocking. Bake as directed. Makes about 1½ dozen. To decorate: Sprinkle colored sugar on toes and heels before baking. Or mark heels and toes of baked cookies with colored icing.

To form wreath shape, swirl spoon in center of macaroon. Use red cinnamon candies for holly, green food coloring for leaves. Makes 2 dozen.

THUMB PRINTS

Preheat oven to 375°F.
SIFT together and set aside
1½ c. sifted flour
½ tsp. salt

BLEND
½ c. butter
½ c. brown sugar, firmly packed
1 tsp. vanilla

ADD
flour mixture
2 tbs. milk
¼ 6 oz. pkg. (¼ c.) semi-sweet chocolate morsels, chopped

Shape in 1" balls
Place on ungreased cookie sheet. With thumb, make a depression in center of each.
BAKE at 375°F. 10 to 12 min.
ROLL several times while warm in

¾ c. sifted confectioners' sugar

Cool cookies.

FILLING:

COMBINE and melt over hot (not boiling) water
¼ 6 oz. pkg. (¼ c.) semi-sweet chocolate morsels
1 tbs. shortening

Remove from water

STIR in till smooth
2 tbs. light corn syrup
1 tbs. water
1 tsp. vanilla

Fill depression in cookies.

YIELD. 3 dozen.



Bake and Freeze in Reynolds Wrap

Pure
Aluminum
Foil



Use Heavy Duty REYNOLDS WRAP or Reynolds Frozen Food Wrap. Here's how to make the widely recommended "druggist's package":



1. Bring long edges together. Fold over 1 inch.



2. Fold over and over until foil is tight.



3. Turn package over. Fold in the end corners.



4. Fold the ends over and stretch tight.

It's Oven-Tempered for Better Baking!

It has Flexible Strength for Better Wrapping!

Your breads and cakes will brown more evenly and come out of the pan easier if you line your pans with tough, oven-tempered REYNOLDS WRAP. Saves scouring afterwards, too! Let cool, then wrap completely in REYNOLDS WRAP to go into the freezer.

Bake cookies on sheet of REYNOLDS WRAP. Slide the "done" sheet off the cookie tin, slide a new sheet on. Then wrap up the cookies in the same foil for freezing. Freeze pies in REYNOLDS WRAP, too... before baking for most types, after baking for chiffon pies.

REYNOLDS WRAP, with its flexible strength, molds to any shape, seals tight by just double-folding edges together, clings close to eliminate flavor-robbing air pockets. Its high conductivity speeds freezing, to capture full flavor. And it provides "sheet of metal" protection against moisture loss... for better taste and texture. Reynolds Metals Co., Richmond 18, Va.



See the new Reynolds TV show "HARRIGAN AND SON" Friday evenings, also "ALL-STAR GOLF", Saturday—ABC-TV Network.