



There was a time when Mother was so busy that children had to look to Grandma for cookies, for Grandma had time to spend making the big old fashioned molasses cookies and the rolled out white sugar ones. Times have changed and now Mother can make a batch of cookies in a few minutes, so now it's Mom's cookie jar that is raided. Furthermore she finds it fun to try out a host of interesting recipes and thus she keeps the jar filled with surprises.



### SUGARPLUM COOKIES

½ cup butter  
2 slightly beaten eggs  
1 cup sugar  
1¼ cups (8-oz. pkg.) dates, cut in small pieces  
½ cup water  
1 cup all-purpose flour

½ teaspoon salt  
1 teaspoon vanilla  
1 cup pecans or walnuts, chopped  
2½ cups rice crispy cereal  
1 to 1½ jars (2 oz. each) red colored sugar

Heat butter in medium size skillet over medium heat.\* When partially melted, add eggs and sugar; mix thoroughly. Blend in dates; cook, stirring constantly, 5 minutes. Turn heat to low. Gradually add flour. Cook, stirring constantly, until thick, 7 to 10 minutes. Stir in salt, vanilla, pecans, and rice crispy cereal; mix thoroughly. Cool to lukewarm.

Shape into balls, bells, stars, hearts, trees, strawberries or other desired shapes. Roll in sugar. Cool. Use green frosting to make stem on strawberry cookies. Makes about 4 dozen cookies.

\*Electric skillet may be used.

For bar cookies: Press mixture into ungreased 9 x 9-inch pan. Decorate with pecans. Cool; cut into bars.

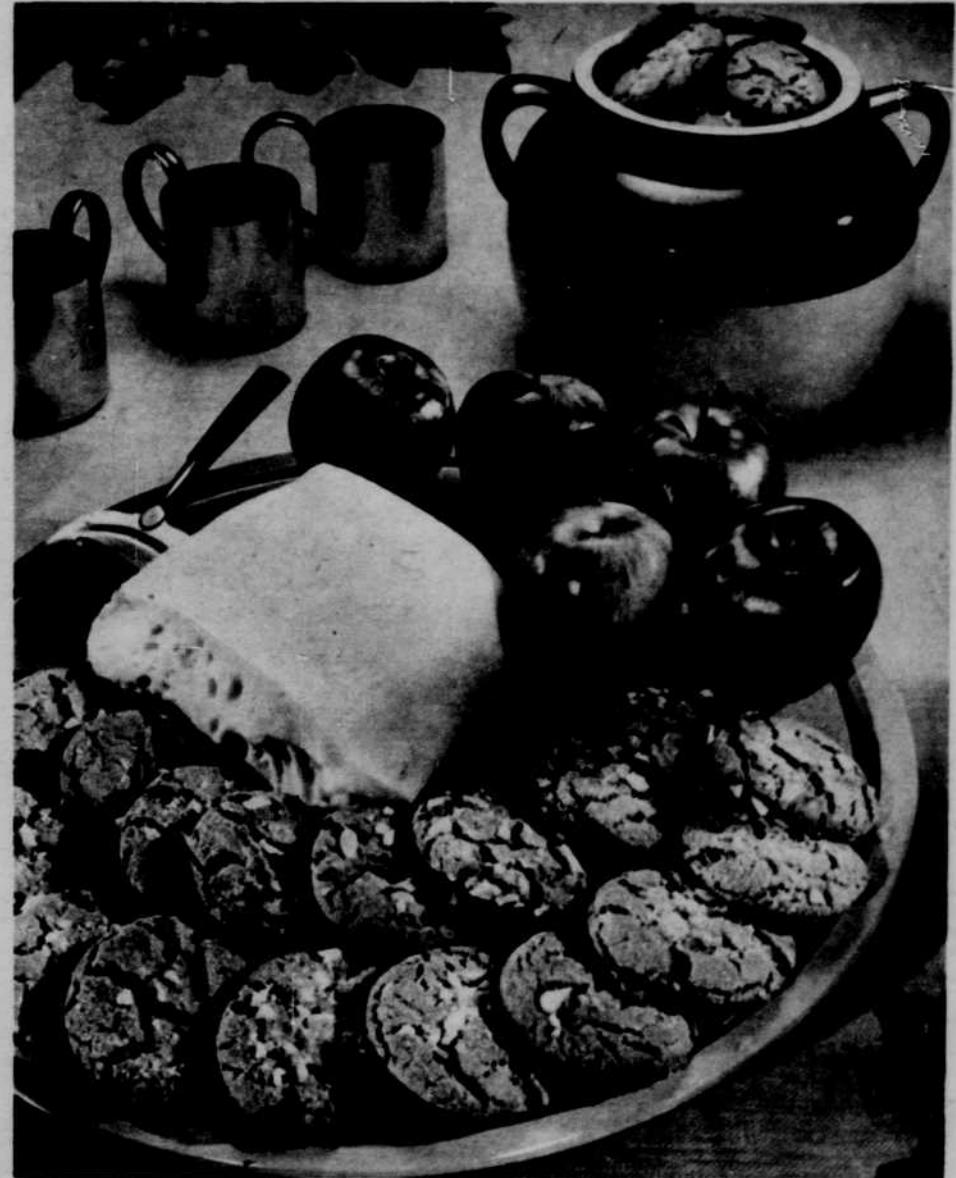
For refrigerator cookies: Cool to lukewarm. Shape into rolls 2 inches in diameter. Roll in colored sugar. Wrap. Chill. Serve, cut in ¼-inch slices.

### RAISIN DROP COOKIES (Quick Mix Method)

2 cups sifted flour  
2 teaspoons baking powder  
¾ teaspoon salt  
1 cup brown sugar  
¾ cup butter

1 egg  
¼ cup milk  
1 teaspoon vanilla extract  
1 cup raisins

Sift together flour, baking powder and salt. Add brown sugar, butter, egg, milk and vanilla extract. Mix to blend ingredients. Then beat 300 strokes by hand or 2 minutes at medium speed on electric mixer. Add raisins and mix thoroughly. Drop by spoonfuls on ungreased baking sheet and bake in moderate oven (375°F.) 10 to 15 minutes. Makes about 4 dozen 2-inch cookies.



### ALMOND 'LASSES SNAPS

2 cups sifted all-purpose flour  
½ teaspoon salt  
2 teaspoons soda  
1 teaspoon cinnamon  
1 teaspoon ginger  
½ teaspoon cloves  
¾ cup butter

1 cup brown sugar (packed)  
¼ teaspoon mint extract  
1 egg  
¼ cup molasses  
1 cup chopped almonds  
¼ cup granulated sugar

Sift together flour, salt, soda and spices. Cream butter, brown sugar, mint extract and egg together until light and fluffy. Add molasses. Beat well. Add sifted dry ingredients and mix well. Stir in half the almonds. Chill thoroughly. Shape in balls the size of walnuts. Mix remaining almonds and granulated sugar, and roll balls in them. Place on buttered cookie sheets about 2 inches apart. Bake in moderate oven (350 degrees F.) 15 minutes. Makes 4 doz.

### DOUBLE-DECK BROWNIES

#### TOP DECK:

1 square chocolate, melted  
¼ cup butter, melted  
¾ cup sugar  
1 egg  
¾ cup sifted all-purpose flour  
¼ teaspoon baking powder  
¼ teaspoon salt  
¼ cup milk  
½ teaspoon vanilla  
½ cup chopped nuts

#### BOTTOM DECK:

½ cup sifted all-purpose flour  
¼ teaspoon baking soda  
¼ teaspoon salt  
1 cup rolled oats (uncooked)  
½ cup brown sugar, firmly packed  
½ cup butter, melted

For bottom deck, sift together flour, baking soda and salt and combine with rolled oats and sugar. Mix in melted butter. Pat mixture into bottom of 7 x 11-inch baking pan and bake in 350°F. oven for about 10 minutes. For top deck, combine chocolate, butter and sugar; add egg and beat well. Sift dry ingredients together and add alternately with milk and vanilla to chocolate mixture. Fold in chopped nuts. Spread batter over baked bottom layer, return to oven and bake for 25 minutes. Cool, frost with melted chocolate morsels and cut into squares.