

'Tis the Season to Bake

How the fragrance of pre-Christmas baking introduces the holiday mood! Cookie baking and the decorating of string-ups for the Christmas tree can be a fun-project for all the family, and now is the time to plan that festive, charming custom. Here are recipes for molded, rolled, refrigerated, drop, and bar cookie doughs.

BLACK WALNUT MOUNDS

TO PREPARE: 20 MIN. TO BAKE: 25 MIN.

- 1 cup sifted confectioners' sugar
- 1/4 cup sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 egg whites, unbeaten
- 1/4 teaspoon vanilla extract
- 1 cup (about 4 oz.) black walnuts, coarsely chopped

1. Generously grease cookie sheets.
2. Sift together into a bowl the sugar, flour, baking powder, and salt. Add egg whites and vanilla extract gradually, mixing until smooth after each addition. Stir in the nuts.
3. Drop by half-teaspoonfuls about 2 in. apart onto cookie sheets.
4. Bake at 250°F 25 min. Remove cookies to cooling racks.

About 5 doz. cookies

HOLIDAY STRING-UPS

TO PREPARE: 25 MIN. TO BAKE: 6-8 MIN.

- 3 1/2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter
- 2 teaspoons vanilla extract
- 1 1/2 cups sugar
- 2 eggs

1. Sift first three ingredients together.
2. Cream butter and vanilla extract together until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add eggs, one at a time, beating thoroughly after each addition.
3. Mixing only until blended after each addition, add dry ingredients in fourths to creamed mixture. Chill dough thoroughly, about 4 hrs.
4. Remove amount of dough needed for a single rolling and return remainder to refrigerator. On a lightly floured surface, roll dough 1/4 in. thick. Cut with a variety of cookie cutters. Transfer to cookie sheets.
5. Bake at 400°F 6 to 8 min. Remove cookies to cooling racks.

About 5 doz. cookies

Chocolate String-Ups

Follow recipe for Holiday String-Ups. Melt 2 sq. (2 oz.) unsweetened chocolate over simmering water. Add melted chocolate and 1 cup finely chopped pecans to the dough after the last addition of the dry ingredients.

Note: For Christmas-tree ornaments, before baking make holes in cookies by using 1-in. long sections of paper straws and inserting one section of straw into top end of each cookie. Decorate cookies with Fluffy Frosting, silver shot, red or green sugar, or candies. (See photo.)

FLUFFY FROSTING

TO PREPARE: 20 MIN.

- 1 1/2 cups sugar
- 1/2 cup water
- 1 1/2 tablespoons light corn sirup
- 2 egg whites
- 1 teaspoon vanilla extract

1. Combine sugar, water, and corn sirup in a saucepan. Place over low heat and stir until sugar is dissolved. Continue cooking without stirring until mixture reaches 240°F (soft ball stage—forms a soft ball in very cold water; flattens when taken from water).
2. Beat egg whites until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Continue beating egg whites while pouring the hot sirup over them in a steady thin stream. After all the sirup is added, continue beating until frosting is very thick and forms rounded peaks (holds shape). Fold in the vanilla extract. This will stay soft for about an hour. If it begins to harden, reheat in saucepan.

About 2 1/4 cups

Holiday String-Ups, Fluffy Frosting, and steaming hot cocoa served in "winkin' Santa" mugs to keep the decorators happy.

COOKIES!

OASIS COOKIES

TO PREPARE: 25 MIN. TO BAKE: 8-10 MIN.

- 1 1/2 cups sifted flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup butter
- 1/2 teaspoon vanilla extract
- 1 cup firmly packed brown sugar
- 1 egg, well beaten
- 1/2 cup (about 2 oz.) finely chopped dried figs
- 1/4 cup (about 1 1/2 oz.) finely chopped dark seedless raisins
- 2 tablespoons (about 1 oz.) finely chopped candied citron

1. Sift first six ingredients together.

2. Cream butter and vanilla extract together until butter is softened. Add sugar gradually, creaming until fluffy after each addition. Add a mixture of the egg and milk in thirds, beating thoroughly after each addition.
3. Mixing only until blended after each addition, add dry ingredients in thirds to creamed mixture. Mix in the chopped fruit. Chill until dough is easy to handle. Shape dough into rolls about 1 1/2 in. in diameter. Wrap each roll in waxed paper. Chill several hours or overnight.
4. Remove rolls from refrigerator as needed. Cut into 1/8-in. slices. Transfer slices 1 1/2 in. apart to lightly greased cookie sheets.
5. Bake at 400°F 8 to 10 min. Remove cookies to cooling racks.

About 8 doz. cookies

GRANDMA'S CRISSCROSS COOKIES

TO PREPARE: 20 MIN. TO BAKE: 40 MIN.

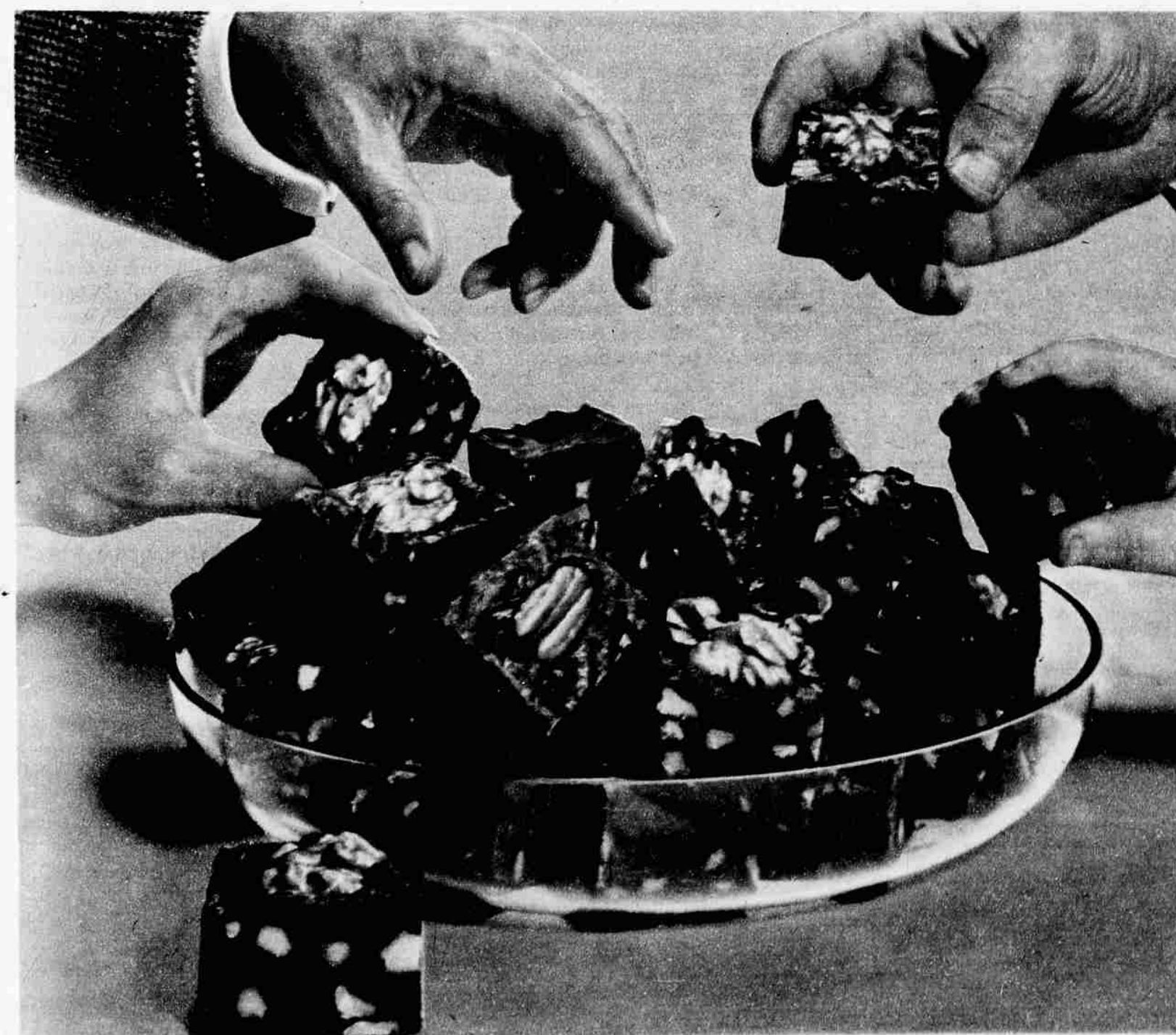
- 3 cups sifted flour
- 1/2 cup sugar
- 1 cup butter
- 3 egg yolks
- 1/2 cup orange juice
- 1 cup strawberry or apricot jam

1. Sift flour and sugar together. Cut in butter with a pastry blender or two knives until pieces are the size of small peas.
2. Beat egg yolks until thick and lemon colored. Blend egg yolks into flour mixture. Mix in the orange juice. Chill 2 to 3 hrs.
3. Pat three-fourths of the dough evenly over bottom of 15 1/2 x 10 1/2 x 1-in. baking pan. Spread jam evenly over dough. Roll out remaining dough 1/4 in. thick. Cut into strips 1/2 in. wide and 4 to 5 in. long. With hands, roll and stretch dough into long pencil-thin strips. Cut to desired lengths. Place strips over jam-covered dough, forming a crisscross pattern.
4. Bake at 300°F 40 min. Remove pan to cooling rack; cool completely. Cut into 2 1/2 x 1-in. strips.

About 5 doz. cookies

FUDGE IN 5 MINUTES...yours with today's Carnation

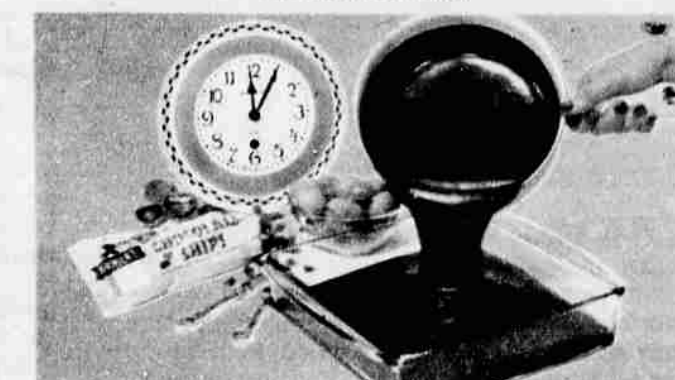
~the milk you can use like cream~with 1/2 the fat calories



Can't fail! No beating! No soft-ball test, no candy thermometer needed! Ordinary milk can't do it—it takes Carnation, the evaporated milk you can use like cream. Carnation's own method of evaporation slowly removes only water, at low temperature. This gives Carnation the consistency of golden country cream, with 1/2 the fat calories—and at 1/2 the cost of cream!

CARNATION "CAN'T FAIL" 5-MINUTE FUDGE

(Makes about 2 pounds)



Mix 1/2 cup undiluted CARNATION EVAPORATED MILK, 1 1/2 cups sugar, 1/4 teaspoon salt in saucepan over low heat. Heat to boiling; cook 5 minutes, stirring constantly. Remove from heat. Add 1 1/2 cups (16 medium) diced marshmallows, 1 1/2 cups BAKER'S CHOCOLATE CHIPS or CARMEL CHIPS, 1 teaspoon vanilla, 1/2 cup chopped nuts. Stir 1-2 minutes (until marshmallows melt). Pour into buttered 9-inch square pan. Cool; cut in squares.

"from Contented Cows"

