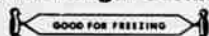


6 BEST-LOVED RECIPES (Continued from page 11)

Golden Sugar Cookies

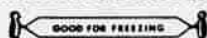


TO PREPARE: ABOUT 40 MIN. TO BAKE: 10 MIN.

- 2½ cups sifted flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- 1 cup butter
- ½ teaspoon vanilla extract
- ½ teaspoon lemon extract
- 2 cups sugar
- 3 egg yolks

1. Sift the first four ingredients together; set aside.
 2. Cream butter and extracts together until butter is softened. Add the sugar gradually, creaming until fluffy after each addition. Add the egg yolks, one at a time, beating well after each addition.
 3. Add the dry ingredients in fourths to the creamed mixture, beating just until blended after each addition. Form dough into balls (about 1 in. in diameter) and place about 2 in. apart on ungreased cookie sheets.
 4. Bake at 350°F 10 min., or until golden brown. About 10½ doz. cookies
- Note: These cookies are also delicious without the addition of vanilla and lemon extract.

Mincemeat Coffee Ring



TO PREPARE: 30 MIN. TO BAKE: 30-35 MIN.

- 2 cups sifted flour
- ¾ cup sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup shortening
- 1 egg, well beaten
- ½ cup milk
- ¾ cup moist mincemeat

1. Sift the first four ingredients together into a bowl. Cut in the shortening with pastry blender or two knives until mixture resembles coarse corn meal.
 2. Blend together the egg, milk, and mincemeat; add to the flour mixture and stir only until dry ingredients are moistened. Turn batter into a well-greased 1½-qt. ring mold.
 3. Bake at 375°F 30 to 35 min., or until a cake tester or wooden pick inserted in cake comes out clean. Cool about 10 min. in mold on cooling rack. Remove from mold and while still warm drizzle the Glaze over top and sides of ring.
- One 9-in. coffee ring
- Glaze**—Combine 2 tablespoons butter and 3 tablespoons hot milk; stir until butter is melted. Add 1 cup confectioners' sugar, sifted, and ½ teaspoon salt; stir until smooth. (Stir in more sugar if a thicker glaze is desired.)

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spoons butter and 1 teaspoon vanilla. Cool to lukewarm (110° F.). Beat until mixture begins to thicken, lose its gloss and hold its shape. Pour at once into greased 8x4-inch pan. Cool and cut in squares or triangles. Makes 18 large pieces. Note: for larger recipe, double all ingredients.

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