

*Nothing says lovin' like something from
the oven and Pillsbury says it best*



**Because someone special
hopes you'll make cookies**

... you decide one morning, "Today will be cookie day." And because you're taking the time to make cookies with a little girl, you make that time worthwhile by starting with Pillsbury's BEST.

Pre-sifted? Yes... has been for years. To sift or not is **your** choice. But the reason you sift is to measure accurately. (You can get up to one-third too much flour if you don't!) So make your skill worthwhile... sift!

...and, because only the best will do:
Pre-Sifted

Pillsbury's BEST Flour

Chocolate Sundae Cookies

Bake-Off winner from Withee, Wisconsin... to Pillsbury... to you.
Adapted by Ann Pillsbury

- Sift together... 1½ cups sifted **Pillsbury's BEST All Purpose Flour**
½ teaspoon **soda** and
½ teaspoon **salt**. Set aside.
- Add... ¾ cup firmly packed **brown sugar** gradually to
½ cup **shortening**, creaming well.
- Blend in... 1 unbeaten **egg**. Beat well.
- Stir in... ½ half the dry ingredients. Add
¼ cup **maraschino cherry juice** and
2 tablespoons **milk**, then stir in the remaining dry ingredients. Mix well.
- Blend in... 2 squares (2 oz.) melted unsweetened **chocolate**
½ cup **walnuts**, chopped, and
¼ cup chopped **maraschino cherries**.
- Drop... by rounded teaspoonfuls onto ungreased baking sheets.
- Bake... at 350° for 12 to 15 minutes. Cut
18 **marshmallows** in half. Place cut-side down on hot cookies. Cool on rack. Frost with your favorite chocolate frosting; top each with a **nut half**. Makes about 36.

