

Coffee and COOKIES

for group meetings



Orange Oatmeal Cookies and fragrant, old-fashioned "boiled" coffee—a popular duo at any get-together.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Chewy Butterscotch Bars

Topping (see recipe)

- 1½ cups sifted cake flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups firmly packed brown sugar
- ½ cup corn oil
- 2 teaspoons vanilla extract
- 2 eggs
- 1 cup coarsely chopped pecans
- 1 cup flaked coconut

1. Prepare Topping; set over simmering water.
2. Blend the first three ingredients; set aside.
3. Beat the sugar, corn oil, and extract together; add eggs, one at a time, beating thoroughly after each addition.
4. Stir in flour mixture until well blended. Mix

in nuts and coconut.

5. Turn into a well-greased 15½x10½x1-in. jelly-roll pan; spread into corners. Drizzle hot topping over entire surface.
6. Bake at 350°F for 30 min. Cool 30 min. in pan, cut into bars, and remove from pan.

About 2½ doz. cookies

Topping—Blend together in a saucepan ¾ cup firmly packed brown sugar, 2 tablespoons butter, 3 tablespoons cream or evaporated milk, and ¼ cup dark corn sirup. Cook over medium heat, stirring occasionally, to the soft ball stage (234°F-240°F; forms a soft ball in very cold water and flattens when taken from water). Blend in 1 teaspoon vanilla extract.

Orange Oatmeal Cookies

- 1½ cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- 1½ cups butter or margarine
- ¼ cup grated orange peel
- 2 cups sugar
- 1 egg
- 2 cups uncooked rolled oats

1. Blend the first four ingredients; set aside.
2. Cream butter and orange peel together. Add the sugar gradually, creaming until fluffy. Add the egg and beat thoroughly.
3. Add dry ingredients in thirds, mixing until blended after each addition. Stir in the oats.
4. Drop by teaspoonfuls about 3 in. apart on lightly greased cookie sheets.
5. Bake at 375°F 12 to 15 min.

About 6 doz. cookies

Note: For a more nutritious and an equally delicious cookie, increase the oats to 3 cups.

Coffee-Chocolate Ringles

- 2 sq. (2 oz.) unsweetened chocolate
- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 tablespoon instant coffee
- ¼ teaspoon ground cinnamon
- ¾ cup butter or margarine
- ½ teaspoon vanilla extract
- 1 cup sugar
- 1 egg

1. Melt chocolate and set aside to cool.
2. Blend the next five ingredients; set aside.
3. Cream butter and extract together. Add sugar gradually, creaming until fluffy. Add the egg and beat thoroughly. Blend in the cooled chocolate.
4. Add dry ingredients in fourths, mixing until blended after each addition.
5. Chill dough thoroughly.
6. Roll one-third of dough at a time ¼ in. thick on a floured surface or between two sheets of waxed paper; cut with 1½-in. scalloped cutter. Cut out centers, if desired.
7. Transfer cutouts to cookie sheets. Sprinkle tops with sugar.
8. Bake at 350°F about 10 min.

About 6½ doz. cookies
(Continued on page 10)

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