1962 Recipes

Brookings County
Women's Extension Club
Breads
Sandwiches & Sandwich Fillings

“Kulich” (A Russian sweet bread)
(Makes 2 Loaves)
Cloverleaf Extension Club

1 recipe basic sweet dough
1/4 cup raisins
1/4 cup chopped almonds
1 tsp. of grated lemon rind

Make basic sweet dough. Stir in raisins, almonds and lemon rind before mixing in the last cup of flour. Then finish mixing dough and knead. Shape into ball. Place in lightly greased bowl. Cover and let rise until doubled (2 hours). Punch down. Divide into halves. Shape into balls. Press into greased 1-pint can (such as fruit, or 1-lb. coffee or shortening cans.) Cover and let rise until doubled, about 1 1/4 hours. Bake in moderate oven (350°F) 30 to 35 minutes. Turn out of cans at once. When cool, frost tops with confectioners sugar frosting and decorate with almonds and sliced candied cherries or sprinkle with small colored candies.

Frosting

1/2 cup sifted confectioners sugar
2 tbsp. slivered almonds
2 tsp. top milk or cream
2 candied cherries, sliced

Mix sugar and milk to make smooth, thin frosting. Pour over tops of loaves. Decorate with almonds and sliced cherries or small colored candies. To serve, cut slices from top to bottom so each slice has a bit of frosting.

Basic Sweet Dough

1 pkg. active dry yeast
or 1 cake compressed yeast
1/4 cup warm (not hot) water
1/2 cup milk
1/4 cup sugar
1 tsp. salt
2 tbsp. melted shortening
2 3/4 - 3 cups sifted flour
1 egg

Sprinkle dry yeast into warm water. (Crumble compressed yeast). Stir until dissolved. Scald milk. Pour into large mixing bowl. Add sugar, salt, and shortening. Cool until just warm. Stir in 1 cup flour. Mix in dissolved yeast. Add beaten egg to batter. Here you add the raisins, almonds and lemon rind. Stir in 1 1/2 cups flour. Sprinkle 2 tbsp. of the remaining 1/4 cup flour on bread board or pastry cloth. Turn dough out on flour and knead, adding more flour as needed, to make a soft dough. Knead until dough is smooth and satiny (about 5 min.) Shape into smooth ball. Place in the lightly greased bowl. (Go back to the directions of Kulich.)
**Chip Dip**  
D.D.T. Club

1 pint commercial sour cream  
1 pkg. Lipton onion soup  
1 pkg. cream cheese

**Swedish Coffee Cake**  
Peppy Pals Club

12 crushed cardamon seeds  
2 cups of milk  
1/2 pound of butter  
1 cup sugar  
1/2 tsp. salt  
1 cake yeast  
5 or 6 cups flour (all purpose)  
3 eggs

Scald milk, sugar and butter — when lukewarm, add beaten eggs — add flour, salt, yeast and cardamon — knead until smooth. (use your own judgment on flour). Let rise and then form into 4 coffee cakes or rolls. Brush top with beaten egg yolks before baking. Frost with a thin glaze of powdered sugar icing.

**Chicken Sandwich Spread**  
Northern Lights Club

Cook pieces of chicken in covered saucepan until tender enough to drop from bones. Add salt during end of cooking period. Use only enough water so pieces are about half covered.

Cool chicken and cut meat from bones. Use fine blade of meat grinder and grind about 6-8 good sweet pickles — grind chicken. Salt and pepper to season. Add broth to barely moisten chicken and then add cream to make a moist and spreadable filling.

Chill several hours so flavors blend. Use chicken filling generously between slices of fresh bread with a crisp lettuce leaf. Canned chicken may be used.

**Cheese Spread**  
Volga Jolly Bunch Club

1 tbsp. sugar  
1 egg well beaten  
1 tbsp. vinegar  
1/2 cup sweet cream  
1/2 tsp. salt  
1 tbsp. butter  
1/2 lb. cheese  
2 hard boiled eggs  
1 tbsp. chopped onion

Cook sugar, egg, vinegar, cream, salt and butter until slightly thickened. Mix in cheese, chopped eggs and onion in first mixture. Cook over low heat until cheese melts.

**Chicken - Pineapple Nut Sandwiches**  
S. D. Centennials

1 cup cooked chopped chicken  
1 9-oz. can (1 cup) crushed pineapple (drained)  
1/2 cup chopped walnuts  
1/2 cup mayonnaise  
salt to taste

Combine and spread on buttered bread — add lettuce, if desired.
Nut and Date Sandwiches
Argo Farmerettes

1/2 lb. dates — you can use raisins — and 1/4 lb. pecans.
Cut them fine or run through meat grinder. Soften mixture with mayonnaise. Mix thoroughly and spread on round, white nut bread.

Roquefort Spread
Happy Hour

Combine a 6-oz. pkg. Philadelphia cream cheese, one 8-lb. box of blue cheese, 2 tbsp. chopped celery and 1 tbsp. chopped onion.
Cayenne pepper and salad dressing. Roll into a roll the size of Ritz crackers. Then roll in 1/2 cup chopped nuts. Refrigerate.
Slice off and put on Ritz crackers when you serve it.

Sandwich Filling
Better Half
(Chickenette) Serves 50

1 1/2 qts. ground cooked pork
   (about 4 lbs. pork)
1 1/2 cups chopped celery
1 1/2 cups chopped sweet pickles

1 1/2 cups chopped peanuts
1 1/2 cups miracle whip
1 1/2 tsp. salt

Use on bread or buns. Use juice of pork roast to make it more moist. Make day before and refrigerate.

Guacamole Avacado Dip
Brookings No. 1

2 ripe Avacados (mashed) (1/4 cup catsup "if no tomato")
1 tbsp. chopped or grated onion 1/4 tsp. salt
1 large tomato chopped 5 or 6 drops Tobasco
(take out seeds) 1/3 cup mayonnaise

Mix all ingredients except mayonnaise. To store—spread top with mayonnaise, sealing to edge of bowl. Chill. To serve, stir in mayonnaise.
For variation, leave out tomato and when ready to serve add crisp chopped bacon.

Chip Dip
Merry Mixers Club

1 cup cultured sour cream 1 tbsp. horse radish (mustard with horse radish can be used)
1 8-oz. pkg. cream cheese 1 tbsp. anchovy paste
3 tbsp. mayonnaise 1 tbsp. chopped onion

Blend together thoroughly and stand in refrigerator until time to use.
### Pineapple Date Bread

**Yield:** 1 loaf  |  **Temperature:** 350°F  
**Pan size:** about 8 x 4 x 3 in.  |  **Baking time:** about 1 hour and 15 min.  

- 2 cups sifted flour  
- 3 tsp. baking powder  
- 1/2 tsp. salt  
- 3/4 cup sugar  
- 1/4 cup shortening  
- 3/4 cup drained, crushed pineapple  
- 1/4 tsp. vanilla  
- 2 eggs  
- 1 cup chopped dates

1. Sift together flour, baking powder, salt and sugar into a mixing bowl.  
2. Add shortening, pineapple & vanilla. Mix well, then beat 2 min.  
3. Add eggs, beat 2 min. more.  
4. Add dates and mix to blend.  
5. Bake in a greased, paper-lined pan at 350°F. for 1 hour and 15 min. Cool before slicing.

### Orange Nut Bread

**Yield:** 1 loaf  |  **Temperature:** 350°F  
**Pan size:** 9 x 5 x 3 in.  |  **Baking time:** 1 hour and 10 min.  

- 2 1/4 cups sifted flour  
- 2 1/4 tsp. baking powder  
- 1/4 tsp. soda  
- 3/4 cup sugar  
- 2 tbsp. melted shortening  
- 1 egg, beaten  
- 3/4 cup orange juice  
- 1 tbsp. grated orange rind  
- 3/4 cup chopped nuts

1. Sift together the flour, baking powder, soda, salt and sugar into a mixing bowl.  
2. Add melted shortening, egg, orange juice, orange rind and nuts.  
3. Stir only until all dry ingredients are wet. The batter will not be smooth.  
4. Pour the batter into greased loaf pan. Bake in a moderate oven 350°F. for 1 hour and 10 min. (Cover the top of the pan during the first 30 min. of baking to prevent the loaf cracking on top.)  
5. Cool before slicing.

### Fruit Nut Bread

**Yield:** 1 loaf  |  **Temperature:** 325°F  
**Pan size:** about 8 x 4 x 3 in.  |  **Baking time:** about 50 min.  

- 1/2 cup dried apricots  
- 1/2 cup hot water  
- 2 cups sifted flour  
- 1/2 tsp. salt  
- 3 tsp. baking powder  
- 1/4 tsp. soda  
- 1/2 tsp. grated orange rind  
- 1 egg, beaten  
- 1/2 cup orange juice  
- 2/3 cup sugar  
- 2 tbsp. melted shortening  
- 1/2 tsp. vanilla  
- 1 cup chopped nuts

1. Put the apricots in a bowl and add the hot water. Soak 30 min.  
2. Sift together the flour, salt, baking powder and soda into a mixing bowl.  
3. Drain the fruit, put it through a food grinder and add grated orange rind.  
4. Combine the egg, orange juice, sugar, shortening and vanilla. Add to the dry ingredients and mix. Fold in the fruit and nuts.  
5. Pour into a greased loaf pan. Bake at 325°F. for 50 min. Cool. Wrap and store over night before slicing.
Spanish Casserole
Young Homemakers Club

1 can kidney beans
1 pound hamburger
1/2 tsp. salt
1/2 cup chopped green pepper
2 tbsp. butter
1 can tomato soup
1 cup cooked rice
1 can mushroom soup
1/8 tsp. chili powder

Brown onions, pepper and hamburger in butter. Add all other ingredients and bake 1 hour 350°.

Italian Spaghetti
D.D.T. Club

Simmer 3-4 hours.

Saute 2 med. onions in 1/4 cup oil
Brown 1 lb. beef and mix
Add 2 cans tomatoes
2 cans tomato paste
2 cloves of garlic, chopped
1 tsp. cloves
1 tsp. leaf sage
1 tsp. chili powder
1 tbsp. brown sugar
salt and pepper

Swedish Meat Balls
Club 70

6 slices bread
1 cup milk
2 eggs
6 tbsp. onion (minced)
6 tbsp. butter
1 lb. ground round beef
1/2 lb. ground veal
1/2 lb. ground pork
2 tbsp. parsley (chopped)
1 tbsp. salt
1 tbsp. Worcestershire sauce
1/4 tsp. pepper
1/4 tsp. dry mustard
1 pt. sour cream

Punch

Grape Punch

Combine:
- 2 cups grape juice
- Juice of 2 lemons
- Juice of 2 oranges
- 1 cup pineapple juice

Serves 6.

Just before serving add:
- 1 pint gingerale
- Ice

Hot Spiced Punch

Yield: 12 servings

2. Pour the 1 1/2 qts. boiling water over the tea. Steep for 5 min. Strain.
3. Squeeze the juice from the oranges and lemons. Mix with grape juice.
4. Combine the spiced liquid, tea, fruit juices, salt and sugar. Stir until the sugar is dissolved. Serve hot.

Cranberry Juice Cocktail

Method: Cook cranberries and water until all the skins pop open (about 5 minutes). Strain or drain. Bring the juice to boiling point, add sugar and boil 2 minutes. Serve cold. For future use put in sterilized jars or bottles and seal. Ginger ale can be mixed with cranberry juice or cranberry cocktail. Use equal parts of juice and ginger ale. Makes a very good drink. You can use it as a base for fruit punches and fruit cups.
Cranberry Punch

Medary Extension Club

4 cups or 1 lb. fresh cranberries  2 cups sugar
4 cups water

Cook until cranberries are popped. Put through sieve or cheese cloth. Chill. Then add rest of ingredients, just before serving.

1 can frozen orange juice  3 cans of water
¼ cup real lemon or lemon juice  1 large bottle of ginger ale
2 beaten egg whites

Egg whites give a nice foamy cap on glasses of punch but may be omitted if desired or sherbet may be used for a topping.

Punch — (party)

A.B.C. Club

3 cups sugar  2 raspberries, 2 orange
2 cups cold water  2 cans frozen lemon juice
1 46-oz. can pineapple juice  6 to 7 qts. cold water
1 to 2 qts. ginger ale  Red food coloring — for color
5 pkgs. Kool Aid — 1 grape,

Method: Boil water and sugar — cool, add Kool Aid, lemon juice, and pineapple juice. Just before serving add cold water or ice and ginger ale. Makes 3 gallons.

Fruit Punch

Do and Learn Extension Club

Dissolve 3 pkgs. orange Kool Aid juice
4 cups sugar  1 No. 5 can unsweetened orange-
2 qts. hot water — chill grapefruit juice
1 No. 5 can unsweetened pineapple 1 No. 5 can unsweetened Hawaiian juice
1 No. 5 can unsweetened orange 1 qt. ginger ale

Mix the chilled juices with Kool Aid and ginger ale just before serving.

Rhubarb Punch

Friendly Neighbors and Club 55

3 qts. rhubarb juice  1 large bottle ginger ale
1 can frozen lemon juice Red food coloring
with 4 cans water  4 cups sugar
1 can frozen orange juice 4 cups water boiled and cooled
with 3 cans water

Add maraschino cherries in ice cubes or an ice ring. (To make the rhubarb juice — cut rhubarb in small pieces; cover with water, cook and strain through a cheese cloth or colander.)
De-Lush Party Punch
Young Matrons
1 qt. vanilla ice cream
1 qt. orange sherbet
1 qt. gingerale

Beat with mixer at medium speed until well blended.
If a thinner punch is desired, more ginger ale may be added.
Serves 12-16 people. To garnish: using a melon ball scoop, place several scoops of sherbet in punch bowl or a scoop in each cup.

Punch Decoration
Young Matrons
Pull stems of small flowers (either fresh flowers or artificial) through lemon or orange slices. Float on punch.

Bubbling Jade Punch
Livewire Extension Club

Dissolve 1 package lime Jell-O in 1 cup hot water. Add 2 cups cold water, 1 cup pineapple juice and 1 can (6-oz.) concentrated lemonade. Blend well. Just before serving add 1 bottle (28-oz.) ginger ale, ice cubes, and whole fresh strawberries, if desired. Makes 20 servings.
Desserts

Rhubarb Dessert

Make a crust of:

1 cup flour 1/2 cup butter or shortening
2 tbsp. sugar

Pat into a pie shell. Bake from 20 to 25 min.

Filling:

Cook in pan:

1 1/4 cups sugar 2 tbsp. flour
3 egg yolks 1/3 cup cream
2 1/4 cups rhubarb


Tapioca Gelatin Delight

1 egg 1/8 tsp. salt
2 cups milk 1/2 tsp. vanilla
3 tbsp. Minute Tapioca 4 tbsp. sugar

Beat egg, mix with 1/4 cup milk in saucepan. Add tapioca, salt and remaining milk. Place over medium heat, cook and stir mixture until it comes to a full boil. Cool thoroughly.

2nd Part:

1 pkg. cherry jello 10 marshmallows (quartered)
1 can pineapple chunks 1 cup whipping cream

Dissolve jello in 2 cups hot water. Chill until sets. Fold in whipped cream, tapioca mixture and drained pineapple and marshmallows. Chill until stiff.

Date Torte

Yield: 6 servings
Temperature 325°F.
Size of pan: 8x8x2 inches Baking time: 35 minutes

1/2 cup sifted flour 3 egg yolks
1/2 tsp. baking powder 1 cup brown sugar
1/2 tsp. salt 3 egg whites
1/2 cup chopped nuts 1 cup whipping cream, if desired
1 cup sliced dates

1. Sift and measure the flour. Add the baking powder and salt; sift together.
2. Mix nutmeats and dates with dry ingredients.
3. Beat the egg yolks until thick and lemon-colored. Add the sugar and mix thoroughly.
4. Add the dry ingredients to the egg yolks and sugar. Mix thoroughly.
5. Beat the egg whites until stiff and fold them into the mixture.
6. Spread the batter in a greased baking pan.
7. Bake in a moderately slow oven, 325°F., for 35 minutes. Cool and serve with whipped cream.

Golden Waikiki Pie

Cocoanut Crumb Crust:

Mix well:

- 1 cup sifted all-purpose flour
- ½ cup flaked cocoanut
- ¼ cup softened butter
- ⅛ cup brown sugar


Waikiki Filling:

Combine and heat:

- 1 cup unsweetened pineapple juice
- ¾ cup sugar
- 1 tbsp. lemon juice
- ½ tsp. salt

Soften:

- 1 envelope (1 tbsp. unflavored gelatin) in ½ cup cold water

Dissolve in hot mixture. Gradually stir into 3 egg yolks, well beaten. Mix well. Chill until partially set. Fold in:

- 3 egg whites, stiffly beaten
- ½ cup heavy cream, whipped

Pour into chilled crumb crust. Chill until firm. Garnish with remaining crumbs. Serves 6 to 8.

Nesselrode Pie

Mix together gelatin, ¼ cup sugar and salt in top of double boiler. Beat together egg yolks and milk. Add to gelatin mixture. Place over boiling water and stir constantly until gelatin is completely dissolved. Remove from heat. Add almond flavoring and nutmeg. Chill until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff, but not dry. Add gradually remaining ¼ cup sugar and beat until very stiff. Fold into gelatin mixture. Fold in whipped cream, cherries and nuts. Turn into pastry shell. Chill until firm. Garnish with additional whipped cream, cherries and nuts.
**Date Pie**

Starlite Club

1 cup dates (chopped)  
1 scant cup sugar  
¾ cup water  
2 tbsp. tapioca  
dash salt  

Cook all of above mixture except dates until thick. Add dates and cook again — then let stand 'til cool. Fold in following into above mixture:

3 stiffly beaten egg whites  
½ tsp. almond  
½ cup chopped nutmeats

Pour into baked pie crust shell and bake 'til brown at 350°. Then serve topped with whipped cream.

**Peach Parfait Pie**

TNT Club

3½ cups sliced peaches sweetened  
or 1 No. 2½ can  
1 pkg. lemon jello  
1/2 cup cold water  
1 pt. vanilla ice cream  
1/2 cup heavy cream whipped  
If using fresh peaches, let stand 15 min. after mixing with sugar.

Drain fruit reserving syrup. Add water to syrup to make 1 cup. Heat to boiling and dissolve jello in this. Cut up ice cream and add to hot liquid — stir until melted. Chill until mixture mounds slightly when dropped from spoon, 15 to 20 min. Fold in peach slices. Pour into pastry shell and chill until firm, about 45 min. Filling will resemble cream pie. Chilled several hours pie will be like gelatin pie. Trim with whipped cream and peach slices.

**Virginia Strawberry Mold**

Trenton Troopers

Yield 15 or 20 servings

1 pound butter  
21/2 cups sugar  
1 qt. strawberries, quartered  
vanilla wafers  
1 cup broken pecans  
3 stiffly beaten egg whites

Cream the butter until soft. Gradually add the sugar, creaming until smooth. Add berries and nutmeats and mix well. Fold in the stiffly beaten egg whites. Line a pan with crushed vanilla wafers. Add a layer of the strawberry mixture, alternating with vanilla wafers until all has been used. Wafer layer should be on top. Chill 12 hrs. Cut in squares. Serve with whipped cream and garnish with whole strawberries.

**Cherry Dessert**

Jolly Neighbors Club

3 cups biscuit mix  
1 cup sugar  
2 cups cocoanut

Mix together and spoon lightly into 9x13-in. pan. Melt 1 cup butter or margarine and pour over crust. Top with 2 cans of cherry pie mix. Bake about 40 min. at 350° or until done.
Rice Chex Dessert
Home Mixers Club

1 1/2 cups Rice Chex, crushed 1/4 cup melted butter
1 can fine grated cocoanut 1/2 gal. vanilla ice cream, softened
1/2 cup chopped nuts (optional) 1 can cherry pie mix
1/4 cup brown sugar

Combine cereal, cocoanut, nuts, brown sugar and butter and press 3/4 of mixture in large cake pan. Spread ice cream over the top with remaining crumbs. Freeze until firm several hours or overnight.

To serve — cut in squares and top with cherry pie mix. Serves 8-12.

Torte
Up and At It Club

1 cup butter 2 tbsp. sugar
1 1/2 cups flour salt

Mix together as for pie crust. When crumbly place in baking dish. Bake 20 min. at 350°. When cool pour 1 can of apricot-pineapple pie mix (cherry may also be used) over this.

Beat 4 egg whites, gradually add 1 cup sugar and continue beating until very stiff. Bake 20 min. at 325°.

Apple Walnut Crunch
Sunshine Club

4 large tart apples 1/2 cup brown sugar
1/2 cup granulated sugar 3/4 cup crushed cereal flakes
1 cup water 1 cup chopped walnuts
1/2 cup butter

Pare, core, slice apples and cook until tender with the 1/2 cup granu­lated sugar and water. Place in a deep 8” pan. Cream butter, add brown sugar, cereal flakes and walnuts. Cover apples with this mixture and bake in a hot oven (400°F.) 12 to 15 min. Serve plain or with whipped cream.

Lemon Kruckle Dessert
Better Half Club

Cook 1/4 cup butter and 1/2 cup brown sugar (packed) to the crackle stage.

Add: 1 1/2 cups wheaties and 1/2 cup nuts (chopped). Cool on cookie sheet and break up. Beat 3 egg whites.

Add: 1/4 cup sugar. Beat 3 egg yolks — add 1/4 cup sugar.

Fold together and add juice and rind of 1 lemon. Add 1 cup cream whipped. Put half of candy crumb mixture on bottom of tray, then lemon mixture, then rest of candy mixture on top. Freeze 3 or 4 hours.
Christmas Pudding

Five and Ten Club

2 cups sugar  2 tsp. cinnamon
1/2 cup butter  1 tsp. nutmeg
2 eggs  1 tsp. salt
2 cups flour  4 cups coarsely ground apples
2 tsp. soda  1 cup chopped nuts

Cream sugar and butter, add beaten eggs. Add dry ingredients alternately with the apples and nuts. Mix well. Bake 15 min. at 350° and 25 min. at 325°. Serve with . . .

Butterscotch Topping:

Melt 1/2 cup butter, dissolve 1 cup brown sugar. Heat to boiling. Slowly add 1 cup half and half. Delicious as ice cream topping also.

Fruqtsuppe or Fruit Soup (Norway)

Tetonkaha Club

1/2 lb. prunes — water  1/2 lemon
1/2 cup currants  1/3 cup quick cooking tapioca
2/3 cup raisins  1/4 tsp. cinnamon
1 tsp. salt  3/4 cup sugar

Wash prunes and boil in enough water to keep from burning until soft. Drain off liquid and measure, adding enough water to make 4 1/2 cups. Heat until boiling, cut thickened end off lemon, then slice and dice very fine. Wash currants, add all ingredients to boiling liquid. Include prune pulps. Stir in order to separate grains of tapioca; simmer over low flame, stirring often until tapioca granules are clear. Serve hot or when served cold, add whipped cream. Any combination of fruit may be used in fruit soup.
Brittle Cookies — (Latvian recipe)
Brookings Jolly Bunch

4 oz. butter 1/2 tsp. baking powder
21/2 oz. sugar 1/2 tsp. vanilla
2 egg yolks 1/2 egg
7 or 8 oz. white flour 20 nutmeats

Beat egg yolks — add vanilla. Beat sugar into this mixture gradually. Blend flour and butter as for pie crust. Add this to egg mixture to make a stiff dough. Spread into a pan in a 1/8-inch layer. Cut into 2-inch squares. Brush with beaten egg and sprinkle with chopped nutmeats. Bake at 400°F for 10 minutes.

Chocolate Crunchies

Yield: about 3 dozen  Temperature: 350°F.
Baking time: 12 to 15 min.

1 cup sifted flour 1 egg
1/2 tsp. soda 1 tsp. vanilla
1/2 tsp. salt 2 oz. chocolate, melted
1 cup sugar 1 cup rolled oats, uncooked
1/2 cup shortening

1. Sift together the flour, soda and sugar. Add the shortening, egg, vanilla, and chocolate (cooled to lukewarm).
2. Beat until smooth, about 2 min. Blend in the rolled oats. Dough will be stiff.
3. Shape into small balls or drop from a teaspoon onto a greased baking sheet. Flatten the balls with the bottom of a glass covered with wax paper.
4. Bake at 350°F for 12 to 15 min. Cool the cookies on a rack before storing.

Variations:

Peanut Butter
1. Substitute 3/4 cup brown sugar for 1 cup granulated sugar.
2. Substitute 1/2 cup peanut butter for the chocolate.

Butterscotch
1. Omit chocolate.
2. Add 1/2 tsp. baking powder.
3. Substitute brown sugar for granulated sugar.
4. Increase rolled oats to 1 1/2 cups.
5. Add 1 cup of cocoanut, if desired.
Peanut Butter Fingers

49'ers Club

Cream:
1/2 cup butter
1/2 cup sugar

Blend in:
1 unbeaten egg
1/3 cup peanut butter
1/2 tsp. soda

1/2 cup firmly packed brown sugar
1/4 tsp. salt
1/2 tsp. vanilla


Combine:
1/2 cup sifted powdered sugar
1/2 cup peanut butter
2-4 tbsp. of evaporated milk

Mix well.

Spread chocolate evenly. Drizzle with peanut butter mixture. Cool, cut in bars.

Candy Bar Cookies

A to Z Club

3/4 cup butter
3/4 cup sifted confectioners sugar
2 tbsp. evaporated milk
1 tsp. vanilla
1/4 tsp. salt
2 cups sifted all-purpose flour

Cream butter and sugar, add milk, vanilla and salt. Blend in flour and mix thoroughly. If necessary, chill for easier handling. Roll out dough, half at a time on floured surface to 12x8-inch rectangle, trim sides. Cut into 3x11/2-inch or 2-inch squares. Place on ungreased cookie sheet. Bake at 325° for 12 to 15 minutes. Cool. Spread with caramel filling and top with chocolate icing.

Caramel Filling

28 Kraft vanilla caramels
1/4 cup evaporated milk
1/4 cup butter

Heat caramels and milk in top of a double boiler or over low heat, stirring frequently until melted. Remove from heat. Add butter, sugar and pecans.

Chocolate Icing

1 6-oz. pkg. semi-sweet chocolate pieces
1/3 cup evaporated milk
1/2 cup sifted confectioners sugar
2 tbsp. butter
1 tsp. vanilla

Strawberry Treats
Sioux Valley Extension

Grind with meat grinder (fine):

1 pound cocoanut

Add and mix well:

1 1/2 boxes strawberry jello
1/4 tsp. almond extract

Shape into strawberries. Roll in:

1/2 box strawberry jello
4 tbsp. sugar

Few drops of red food coloring

Decorate with powdered sugar frosting leaves and stems. Makes about 50. These treats freeze well and add so much color to your assorted cookie tray.

Party Mix
Roaring Twenties

1 pkg. pretzel sticks
1 pkg. rice chex
1 pkg. wheat chex
1 lb. salted nuts
2 tbsp. Worcestershire sauce

Melt butter, add oil and seasoning. Pour oil mixture over mixed cereal. Bake in a 200° oven 1 1/2 hours. Stir every 15 min.

Peanut Bars
Twilight Trotters

Melt together:

1 cup brown sugar
2/3 cup butter or oleo

Add and mix:

4 cups oatmeal

Put in greased cake pan and bake 8 min. at 375°. Cool.

Melt:

1 cup chocolate chips

and spread on top. Keep in refrigerator. Cut in bars.

Czechoslovakian Cookies
Aftonite Extension Club

Cream a cup of butter and a cup of sugar and mix until fluffy. Add 2 egg yolks, 2 cups of flour and a cup of chopped walnuts. Spread half of this mixture in an 8-inch square pan. Cover this with 1/2 cup of strawberry jam, then the remaining mixture. Bake at 350° for 30 min. or until golden brown.
Cherry Coconut Bars
Parnell Star

Pastry

1 cup sifted flour
1/2 cup butter

2 eggs slightly beaten
1 cup sugar
1/4 cup flour
1/2 tsp. baking powder
1/4 tsp. salt

3 tbsp. confectioners sugar

Filling

1 cup sugar
1/4 cup flour
1/2 tsp. baking powder
1/2 tsp. salt

1 tsp. vanilla
3/4 cup chopped nuts
1/2 cup coconut
1/2 cup quartered maraschino cherries

Heat oven to 350° (moderate). With hands mix flour, butter, confectioners sugar until smooth. Spread thin in oblong pan 10x6x1 1/2 in. Bake about 25 min.

Stir rest of ingredients into eggs. Spread over top of baked pastry (no need to cool). Bake about 25 min. Cool. Cut in squares and serve as dessert or cut in oblongs for cookies. Serves 8 for dessert or makes 20 cookies.

Greek Cookies
Harmony Club

1 lb. sweet butter
4 cups flour

1/2 cup powdered sugar

Put butter in electric mixer and beat until white, 1 hour.

Sift flour and sugar and add to butter mixture. Roll out 1/4-in. thick. Bake at 350° about 15 min.

Do not brown. Remove from oven and while still hot cover generously with sifted powdered sugar.

Date Oatmeal Cookies
Brookings Jolly Bunch

1 cup white sugar
1 cup brown sugar
2 eggs
1 cup shortening
2 cups flour
1 1/2 tsp. soda

2 cups oatmeal
1/2 cup coconut
1/2 cup chopped nuts
1 cup chopped dates
Vanilla
Pinch of salt

Roll in balls, pat down with sugar. Chocolate chips may be used instead of dates.

Swedish Nut Dreams
Trenton Troopers

6 eggs, separated
1 1/4 cups granulated sugar

3 1/2 cups finely ground walnuts
3 tsp. almond extract

Beat yolks until thick and tripled in volume. Add sugar, beating until thick. Fold in nuts and extract. Beat whites until stiff; fold in yolk mixture. Bake in pan lined with wax paper at 325° for 1 hour.

Cool 10 minutes and turn out; remove paper; cool. Cut as needed. Yields 30.
**Fudge Bars**
Simplicity Club

**Step I**

1/2 cup butter
1 egg
Then blend in the following:
5 tbsp. cocoa
1 tsp. vanilla
2 cups crushed graham crackers
Press into 9x13-in. pan.

**Step II**

3 tbsp. milk
4 tbsp. butter
Boil 1 minute.
1 cup cocoanut
1/2 cup chopped nuts
2 cups powdered sugar

**Step III**

Melt 1 package chocolate chips with 1 tbsp. butter and spread on cooled bar mixture. Cut into bars.

**Danish Sugar Cookies**
Club 70

1 cup shortening (vegetable)
1 cup sugar
1 beaten egg
2 cups flour
pinch of salt
1/2 tsp. soda
1/2 tsp. cream of tartar
1/2 tsp. vanilla
1/2 tsp. almond extract
Cream shortening and sugar. Add egg and beat well. Add sifted dry ingredients and blend well. Add flavorings. Form into balls. Press with fork dipped in sugar. Or you may drop from spoon and press. Bake at 350°F. until the edges start to get tan. This makes 5 dozen.

**Lemon Bars**
Mizpah Club

**Crust:**
1 cup flour
1/2 cup powdered sugar
1/2 cup shortening
Pat in bottom of pan. Bake 15 min. at 325°F.

**Filling:**
2 eggs
1 cup sugar
1 lemon rind (grated)
2 tbsp. lemon juice
1/2 tsp. baking powder
2 tbsp. flour
1 cup cocoanut
Mix and put on bottom layer. Bake 20 min. at 325°F.

**Frosting:**
1 1/2 cups powdered sugar
2 tbsp. butter
Enough lemon juice for spreading consistently.
**Oatmeal Surprises**

O.E.O. Club

- ¾ cup flour
- ½ tsp. soda
- ½ tsp. salt
- ½ cup brown sugar
- ½ cup white sugar
- ½ cup soft shortening
- 1 egg
- ½ tsp. vanilla
- 1½ cups oatmeal
- ¼ cup nutmeats
- Rockwood mint wafers

Mold dough into roll about the width of a quarter and refrigerate. Slice and bake in oven of 350° until done. Make sandwiches of 2 cookies and wafer as you remove from cookie sheet.

**Whirligig Cookies**

Merry Mixers Club

- ½ cup shortening
- ½ cup brown sugar
- ½ cup white sugar
- ½ cup peanut butter
- 1¼ cups sifted flour
- 1 tsp. soda
- 1 tsp. salt
- 1 egg, well beaten
- 1 pkg. chocolate chips

Cream together shortening, white sugar and brown sugar. Add peanut butter and cream the mixture. Add flour, soda and salt. Mix well and add egg. Melt chips over hot water. Roll dough ¼-inch thick, spread with melted chocolate, roll up with wax paper. Chill 2 to 3 hours. Slice, bake at 350° until brown.

**Coconut Bars**

Sioux River Sues Club

- 2 cups crushed graham crackers
- ½ cup butter (melted)
- 1 can condensed sweetened milk
- 1½ cups angel flake cocoanut
- 6 Hershey bars

Combine graham crackers and butter. Then add condensed milk. Add cocoanut. Bake 10 minutes at 350°. Put Hershey bars on top while hot, and spread.

**Sugar Balls (cookies)**

Sinai Sparkler Club

- 1 cup butter or margarine, softened
- 2 cups flour
- ¼ cup powdered sugar
- 2 tsp. vanilla
- 1 tbsp. water
- 2 cups flour
- 1 cup chopped pecans
- Red and green colored sugar

Cream butter, confectioners sugar and vanilla. Stir in water. Add flour and mix well. Stir in nuts. Shape in 1-inch balls and roll some in red sugar, some in green. Bake 1 inch apart on ungreased cookie sheet in slow oven (300°) 20 min., or 'til firm to touch. Makes about 4 dozen.
Golden Pecan Tassies
Busy Fingers Club

1 cup butter or margarine
2 cups sifted flour
2 3-oz. pkgs. Philadelphia cream cheese


Filling

3 eggs
2 cups brown sugar (packed)
2 tbsp. melted butter
Dash of salt
1/2 tsp. vanilla
1 cup coarsely chopped pecans

Beat eggs slightly; add sugar, butter and vanilla. Put nuts in shell and then add 1 teaspoon of filling:

Bake 15 min. at 350°, then 10 minutes at 225° or until firm.

Starlight Sugar Crisps
Wild Rose

1 cake yeast
1/4 cup lukewarm water
3 1/2 cups sifted flour
1 1/2 tsp. salt
1 cup butter
2 beaten eggs
1/2 cup sour cream
3 tsp. vanilla
1 1/2 cups sugar

Soften yeast in water. Sift flour with salt. Cut in butter. Blend in beaten eggs, sour cream, 1 tsp. vanilla and softened yeast. Mix well. Chill at least 2 hours. Dough may be stored in refrigerator several days. Mix sugar and 2 tsp. vanilla. Sprinkle board with about 1/2 cup of vanilla sugar. Roll out half of dough to a 16x18-in. rectangle. Sprinkle with about 1 tbsp. vanilla sugar. Fold one end of dough over center. Fold opposite end over to make 3 layers. Turn 1/4 way around and repeat rolling and folding twice, sprinkling board with additional vanilla sugar as needed. Roll about 1/4-in. thick. Cut into 4x1-in. strips, twist each strip 2 or 3 times. Place on un­greased baking sheets. Bake in moderate oven 375° 15 to 20 min. until light golden brown. Makes about 5 dozen twists.