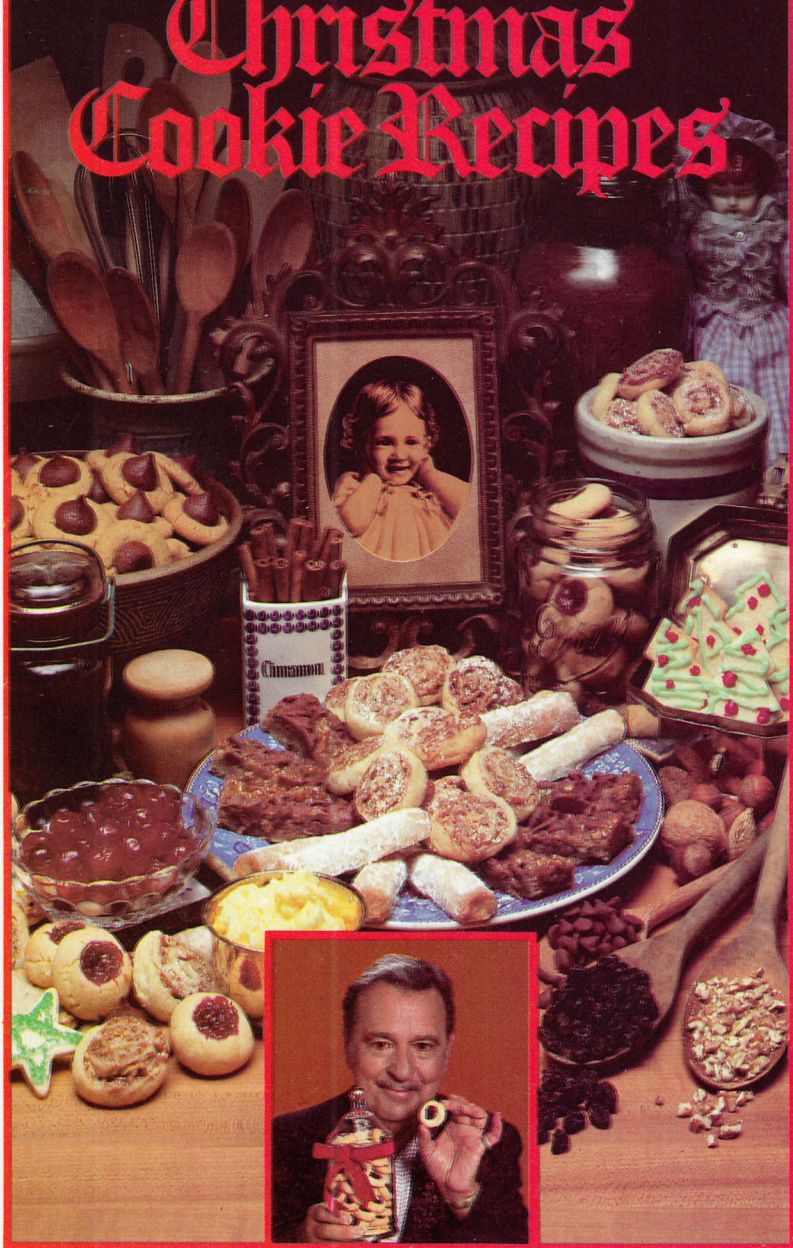


MARTHA WHITE'S 1979

Christmas Cookie Recipes



Tennessee Ernie Ford

The season's first pan of Christmas cookies pulled fresh from the oven brings out the child in each of us. I can never wait until that first batch cools — I always have to taste a cookie while it's still warm and chewy. Everyone in my family has his or her favorite recipe, too, so we do a lot of samplin' and sharin' before it's through. Here are a few of the ones I remember best. Every one of them holds its own special holiday wish from your friends at Martha White.

See you at the Fair

COCONUT DROP COOKIES

$\frac{2}{3}$ cup butter	$\frac{1}{4}$ teaspoon soda
1 cup sugar	1 teaspoon salt
2 eggs	$\frac{1}{2}$ cup sour cream
1 teaspoon vanilla	2 cups flaked coconut
2 cups sifted Martha White Plain Flour	$\frac{3}{4}$ cup coarsely chopped nuts
$\frac{1}{2}$ teaspoon baking powder	

Heat oven to 350 degrees. Cream butter and sugar

together. Add eggs and vanilla; beat until light and fluffy. Sift together flour, baking powder, soda and salt. Add to creamed mixture alternately with sour cream; mix well. Stir in coconut and nuts. Spoon by tablespoons onto greased cookie sheet. Bake for 15 to 18 minutes. Makes about 5 dozen cookies.

PEANUT BUTTER CHOCOLATE KISSES

$\frac{1}{3}$ cup butter	1 teaspoon vanilla extract
$\frac{1}{2}$ cup crunchy peanut butter	$1\frac{1}{2}$ cups sifted Martha White Self-Rising Flour
$\frac{3}{4}$ cup brown sugar	40 chocolate kisses
1 egg	

Beat together butter and peanut butter. Add sugar and beat well. Mix in egg and vanilla. Add flour and combine thoroughly. Cover the bowl and chill dough for 1 hour. Heat oven to 375 degrees. Shape dough into 40 small balls (about 1 tablespoon) and place on ungreased baking sheet. Bake for 5 minutes. Remove from oven and press a chocolate kiss on the top of each cookie. Return to oven and bake 3 minutes longer. Do not let chocolate burn. Cool on racks thoroughly before storing. Makes 40 cookies.

NOTE: If using Martha White Plain Flour, sift 1 teaspoon soda and $\frac{1}{2}$ teaspoon salt with flour.



BUTTER COOKIES

1 cup (2 sticks) butter 3 cups sifted Martha
½ cup sugar White Plain Flour
1 egg ½ teaspoon baking
1 tablespoon vanilla powder
extract

Mix butter, sugar and egg together thoroughly. Stir in vanilla. Sift flour and baking powder together and stir into creamed mixture. Cover bowl and chill dough for about 1 hour. Heat oven to 425 degrees. Roll dough very thin and cut into desired shapes. Place on ungreased baking sheet and bake 5 to 7 minutes. Makes about 7 dozen 2-inch cookies.

THUMBPRINTS

Butter Cookie dough
Your favorite red jam or preserves

Make Butter Cookie dough and chill about 1 hour. Heat oven to 375 degrees. Pinch off bits of dough and roll into 1-inch balls. Place on ungreased cookie sheet. With your finger or the end of a wooden spoon, make a deep depression in the center of each. (Depression will spread open as cookie bakes.) Bake 10 minutes. Remove from oven and fill depression with ¼ teaspoon jam. Return to oven and bake 5 minutes more. Cool on wire rack. Makes about 8 dozen cookies.

CANDY COOKIES

Each cookie is so rich with caramel, pecans and milk chocolate, it's almost like a candy bar.

Crust:	Caramel Layer:
2 cups sifted Martha White Plain Flour	¾ cup butter
1 cup brown sugar	½ cup brown sugar
½ cup (1 stick) butter, softened	1 cup coarsely chopped pecans
	1 cup milk chocolate morsels

Heat oven to 350 degrees. Combine crust ingredients in large mixer bowl. Beat at medium speed until thoroughly combined and particles are fine. Pat firmly into an ungreased 13 x 9 x 2-inch pan. Sprinkle pecans over unbaked crust. To prepare caramel layer, combine ¾ cup butter and ½ cup brown sugar in heavy saucepan. Cook over medium heat, stirring constantly until entire surface of mixture begins to boil. Boil ½ to 1 minute, stirring constantly. Pour evenly over pecans and crust. Bake about 20 minutes or until caramel is bubbly and crust golden brown. Remove from oven and sprinkle with chocolate morsels. Allow chocolate to melt for 2 to 3 minutes. Slightly swirl morsels for a marble effect. Cool completely and cut into bars. Makes 3-4 dozen cookies.

NOTE: For more candy crunch keep in the refrigerator.



HOLIDAY FRUIT SQUARES

2 eggs
1 cup sifted confectioners' sugar
 $\frac{1}{8}$ cup butter or margarine, melted
 $\frac{3}{4}$ cup sifted Martha White Self-Rising Flour

1 cup coarsely chopped nuts
1 cup chopped dates
 $\frac{3}{4}$ cup candied fruit
Confectioners' Sugar Glaze, below

Heat oven to 325 degrees. Grease a 9-inch square cake pan. Beat eggs until light; gradually beat in sugar, then melted butter. Combine $\frac{1}{2}$ cup flour with fruit and nuts. Add remaining flour to creamed mixture and beat well; then stir in fruit and nuts. Turn into prepared pan and bake about 35 minutes. While warm spread with Confectioners' Sugar Glaze. Cool and cut into squares or bars. Makes about 16 squares or 2 dozen bars.

NOTE: If using Martha White Plain Flour, sift $1\frac{1}{2}$ teaspoons baking powder and $\frac{1}{4}$ teaspoon salt with the flour.

CONFECTIONERS' SUGAR GLAZE

$\frac{1}{2}$ cup confectioners' sugar
2 teaspoons hot water

$\frac{1}{4}$ teaspoon almond extract

Combine all ingredients and stir to blend. Add more water if thinner glaze is desired.

CINNAMON-SUGAR PINWHEELS

Rich, flaky pastry filled with cinnamon, sugar and nuts.

1 3-ounce package cream cheese
 $\frac{1}{2}$ cup (1 stick) butter
1 egg yolk
1 cup sifted Martha White Plain Flour

$\frac{1}{4}$ cup melted butter
 $\frac{1}{3}$ cup sugar
2 teaspoons cinnamon
 $\frac{1}{2}$ cup finely chopped nuts
Confectioners' sugar

Allow cream cheese and $\frac{1}{2}$ cup butter to soften, then blend together. Stir in egg yolk and flour; mix well. Cover bowl and chill about 30 minutes. Heat oven to 350 degrees. Divide dough in half and roll very thin. Brush with 2 tablespoons of the melted butter. Combine cinnamon, sugar and nuts; sprinkle half this mixture over dough. Roll up like a jelly roll. Cut roll into $\frac{1}{2}$ -inch slices and place cut side down on ungreased baking sheet. Repeat with other half of dough. Bake about 15 minutes or until golden brown. Remove to wire rack; when

cool sprinkle with confectioners' sugar. Makes $2\frac{1}{2}$ -3 dozen cookies.

FILLED OATMEAL COOKIES

1 cup shortening
 $\frac{3}{4}$ cup sugar
5 cups rolled oats (regular or quick-cooking)

1 cup sifted Martha White Self-Rising Flour
 $\frac{1}{2}$ cup buttermilk
Date or Raisin Filling, below

Heat oven to 350 degrees. In large bowl, cream shortening and add sugar gradually; beat until light and fluffy. Add oats and flour, beat well—mixture will be crumbly. Add buttermilk, then mix thoroughly. Roll dough very thin and cut with round cutter. Put on ungreased baking sheets and bake about 10 minutes. Cool. To fill, spread one cookie with Filling and put another cookie on top. Makes about 75 filled cookies.

NOTE: If using Martha White Plain Flour, add $\frac{1}{4}$ teaspoon salt and 1 teaspoon soda with the buttermilk.

DATE OR RAISIN FILLING

2 cups chopped dates
 $\frac{1}{2}$ cups sugar

2 teaspoons lemon or raisins juice
 $\frac{1}{2}$ cup water

Mix all ingredients in a saucepan. Bring mixture to a rapid boil. Remove from heat and cool. Mixture will thicken as it cools.

ALMOND FINGERS

1 cup (2 sticks) butter
 $\frac{1}{2}$ cup confectioners' sugar
2 cups sifted Martha White Plain Flour
 $\frac{1}{8}$ teaspoon salt

1 teaspoon almond extract
2 cups chopped, toasted almonds
Confectioners' sugar

Cream butter and sugar together thoroughly. Add flour and salt, blend well, then beat in almond extract. Stir in almonds; cover bowl and chill for about 1 hour. Heat oven to 325 degrees. Pinch off about a tablespoon of dough and roll between hands into a 2-inch long cylinder about $\frac{1}{2}$ -inch thick. Place on lightly greased baking sheet and bake about 20 minutes, or until lightly browned. While still warm, roll in confectioners' sugar. Makes about $3\frac{1}{2}$ dozen cookies.

NOTE: Cookies may be shaped into 1-inch balls, if desired.

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