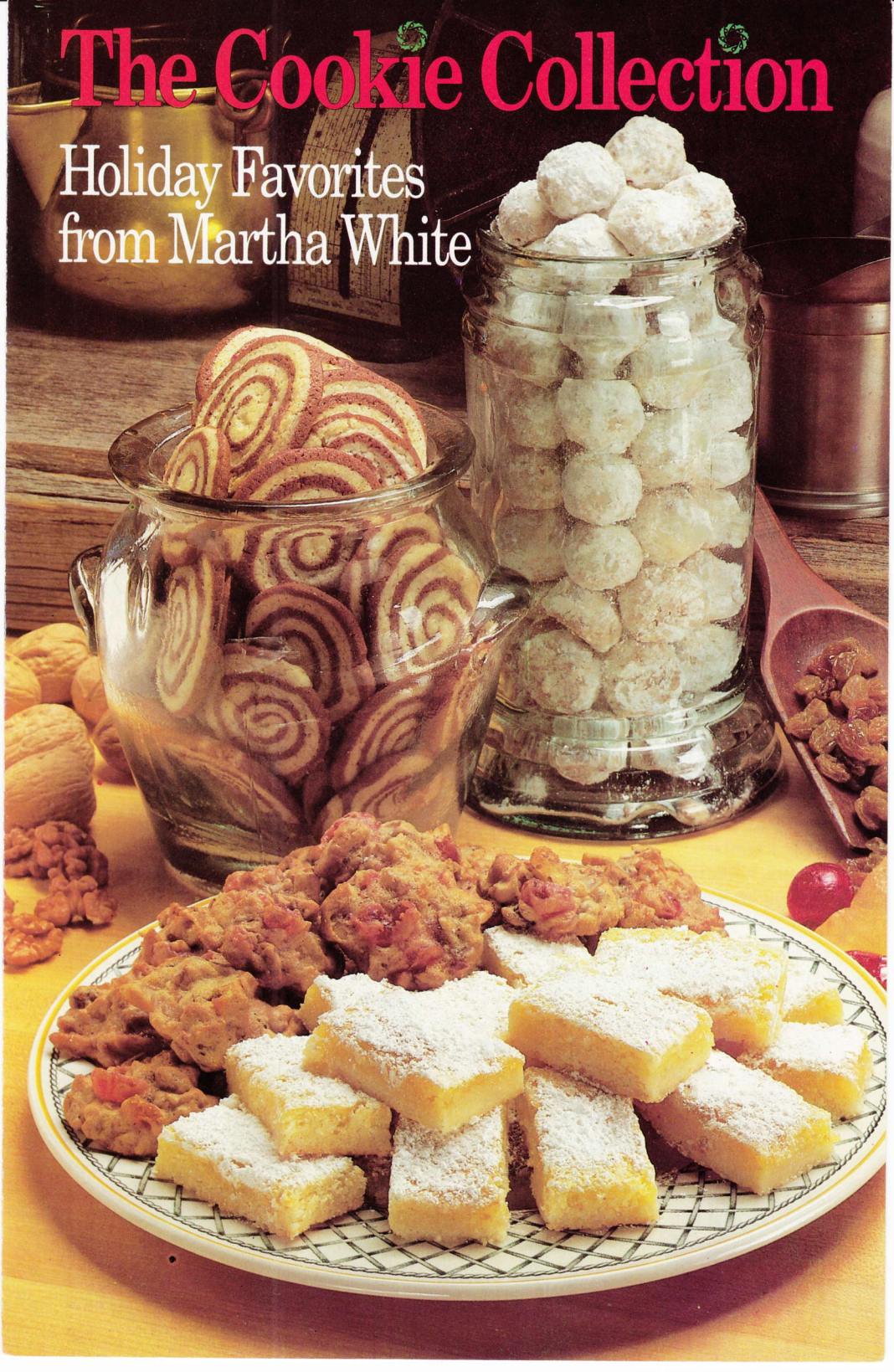



The Cookie Collection

Holiday Favorites
from Martha White





The holiday season is my favorite time of the year. Family, friends, gifts and, of course, delicious home cooking combine to make the season so merry and bright.

It's hard to beat the traditional favorite recipes when it comes to Christmas cookie baking. And that's what we've collected for you here: the all-time favorites from the Martha White kitchen, which also are personal favorites of mine and my family.

Happy holidays and all the best for your Cookie Collection concoctions!

Tennessee Eric Ford

FRUITCAKE COOKIES

- 1½ cups sifted Martha White Self-Rising Flour**
- ½ teaspoon baking soda**
- ½ teaspoon allspice**
- ½ cup firmly packed brown sugar**
- ½ cup butter or margarine**
- 2 eggs**
- ¼ cup milk**
- 1 cup chopped candied cherries**
- 1 cup chopped dates**
- 1 cup (3 slices) chopped candied pineapple**
- ⅓ cup raisins**
- 3 cups chopped nuts**

Preheat oven to 350°F. Lightly grease baking sheet; set aside. Combine flour, baking soda, and allspice in bowl; set aside. Cream brown sugar and butter until light and fluffy. Add eggs; blend well. Alternately beat in flour mixture and milk, blending well after each addition, and scraping bowl with rubber spatula. Add fruit and nuts; blend well. Drop by teaspoonfuls onto prepared baking sheet. Bake 10 to 12 minutes, or until golden brown. Transfer to wire racks to cool.

Makes about 50 cookies.

COCO NOT COOKIES

- 1 cup sugar**
- ⅓ cup butter or margarine**
- 1 teaspoon coconut extract**
- 1 egg**
- 1 package (5 ½ ounces) Martha White BixMix**
- 1 package (2 ounces) Martha White SpudFlakes**

Preheat oven to 375°F. Cream sugar, butter and coconut extract. Add egg; blend well. Stir in BixMix and SpudFlakes; blend well. Shape dough into ¾-inch balls. Place 2 inches apart on ungreased baking sheets. Bake 12 to 14 minutes, or until golden brown. Transfer to wire racks to cool.

Makes about 48 cookies.

ICED LEMON BUTTER BARS

- 1⅓ cups sifted Martha White All-Purpose Flour**
- 1 cup sugar, divided**
- ½ cup butter, softened**
- 2 eggs**
- 2 tablespoons Martha White All-Purpose Flour**
- 1 teaspoon grated lemon peel**
- 2 tablespoons lemon juice**
- Confectioners sugar**

Preheat oven to 350°F. Combine 1⅓ cups sifted flour, ¼ cup sugar and butter in bowl; blend until dough forms a ball. Pat into ungreased 9-inch square baking pan. Bake 15 minutes. Combine eggs, remaining ¾ cup sugar, 2 tablespoons flour, lemon peel, and lemon juice in bowl; blend well. Pour over partially baked crust. Bake 18 to 20 minutes, or until filling is set. Sift confectioners sugar over top. Cool in pan on wire rack. Cut into bars.

Makes 16 bars.



PARTY PECAN BALLS

- 1¼ cups confectioners sugar, sifted, divided**
- ½ cup butter or margarine, softened**
- 1 teaspoon vanilla**
- 1 cup sifted Martha White All-Purpose Flour**
- ⅛ teaspoon salt**
- 1 cup finely chopped pecans**

Cream ¼ cup confectioners sugar and butter until smooth. Add vanilla; blend well. Add flour and salt; blend well. Stir in pecans. Cover and refrigerate about 1 hour. Preheat oven to 350°F. Lightly grease 2 baking sheets. Shape dough into ½-inch balls. Place on prepared baking sheets. Bake 15 minutes, or until lightly browned. Remove from baking sheets. Carefully roll each ball in remaining cup confectioners sugar to coat. Cool on wire racks. Roll again in confectioners sugar. Store in airtight container.

Makes about 60 cookies.



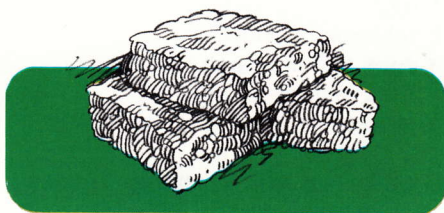
PEANUT BUTTER CHOCOLATE KISSES

- ¾ cup firmly packed brown sugar**
- ½ cup chunky peanut butter**
- ⅓ cup butter or margarine**
- 1 egg**
- 1 teaspoon vanilla**
- 1½ cups sifted Martha White Self-Rising Flour**
- 40 large milk chocolate kisses**

Combine brown sugar, peanut butter, and butter in mixing bowl; beat until thoroughly

blended. Add egg and vanilla; blend well. Add flour; blend well. Cover and refrigerate about 1 hour. Preheat oven to 375°F. Shape dough into 1-inch balls. Place on ungreased baking sheets. Bake 5 minutes. Remove baking sheets from oven. Press chocolate kiss into center of each cookie. Return to oven. Bake 3 minutes; watch carefully to avoid burning chocolate. Transfer to wire racks to cool. Cool completely before storing.

Makes about 40 cookies.

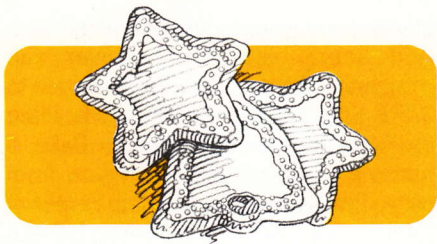


SEA ISLAND BARS

- ½ cup butter or margarine**
- ½ cup sugar**
- ⅓ cup firmly packed brown sugar**
- 2 tablespoons water**
- 1 cup sifted Martha White Self-Rising Flour**
- 1 egg**
- 1 teaspoon vanilla**
- ½ cup chopped nuts**
- ½ cup shredded coconut**
- 1 package (6 ounces) semisweet chocolate pieces**

Preheat oven to 350°F. Grease 9-inch square baking pan; set aside. Melt butter in 2-quart saucepan over very low heat. Remove from heat. Add sugars and water; blend well. Stir in flour. Add egg and vanilla; blend thoroughly. Add nuts, coconut, and chocolate; blend well. Pour into prepared pan. Bake 30 minutes. Cool in pan. Cut into bars.

Makes 16 bars.



BUTTER COOKIES

- ½ cup sugar
- 1 cup butter
- 1 egg
- 1 tablespoon vanilla
- 3 cups sifted Martha White All-Purpose Flour
- ½ teaspoon baking powder

Combine sugar, butter, and egg in mixing bowl; beat until smooth. Add vanilla; blend well. Sift in flour and baking powder; blend well. Cover and refrigerate about 1 hour. Preheat oven to 425°F. Roll out dough on lightly floured board or pastry cloth to ⅛-inch thickness. Cut out with decorative cookie cutters. Place on ungreased baking sheets. Bake 5 to 7 minutes, or until golden brown. Transfer to wire racks to cool. Decorate as desired.

Makes about 60 cookies.

THUMBPRINTS

- 1 recipe Butter Cookies
- ⅓ cup red jam or preserves, such as strawberry, raspberry, or cherry

Prepare Butter Cookie dough. Refrigerate about 1 hour. Preheat oven to 375°F. Shape dough into 1-inch balls. Place on ungreased baking sheets. Use finger or end of wooden spoon to make deep depression in center of each ball. Depression will open as cookies bake. Bake 10 minutes. Remove baking sheets

from oven. Fill centers of cookies with ¼ teaspoon jam. Return baking sheets to oven. Bake 5 minutes. Transfer to wire racks to cool.

Makes about 60 cookies.

CHOCOLATE PINWHEELS

- ⅔ cup sugar
- ½ cup butter
- 1 egg
- 1 tablespoon milk
- 1 teaspoon vanilla
- 2 cups sifted Martha White Self-Rising Flour
- 1 square (1 ounce) unsweetened chocolate, melted

Cream sugar and butter until light and fluffy. Add egg, milk and vanilla; blend thoroughly. Gradually blend in flour. Divide dough in half. Add chocolate to 1 half; blend thoroughly. Refrigerate both halves 1 hour, or until firm enough to roll out. Roll out each half on floured waxed paper into 12 x 10-inch rectangle, ⅛-inch thick. Invert plain dough over chocolate dough; remove waxed paper. Roll up, jelly-roll fashion, from long side. Wrap in plastic wrap. Refrigerate overnight. Preheat oven to 375°F. Carefully remove plastic wrap. Cut roll into ⅛-inch thick slices. Place slices on ungreased baking sheets. Bake 10 minutes. Transfer to wire racks to cool.

Makes about 60 cookies.

This collection of recipes is from the Martha White Southern Baking Book. For more information on ordering your copy, write to:

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Beatrice