



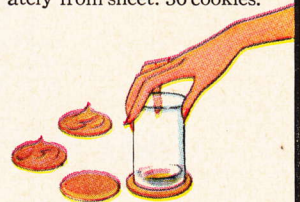
WESSON STREAMLINES COOKIES

It *pours* to exact measure and *stirs* in instantly for these lacy-light sugar cookies. Saves the muss of measuring, the bother of beating old-timey solid shortening.

STIR-N-DROP COOKIES

- 2 eggs
- $\frac{2}{3}$ cup Wesson Oil
- 2 teaspoons vanilla
- 1 teaspoon grated lemon rind
- $\frac{3}{4}$ cup sugar
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Heat oven to 400° (hot). Beat eggs with fork. Stir in Wesson Oil, vanilla, lemon rind. Blend in sugar. Sift together flour, baking powder, salt; add to egg mixture. Drop by teaspoonfuls about 2 inches apart on ungreased cookie sheet. Stamp each cookie flat with bottom of glass dipped in sugar. (Lightly oil glass, then dip in sugar . . . continue dipping in sugar.) Decorate with nuts or chocolate bits. Bake 8 to 10 minutes. Remove immediately from sheet. 36 cookies.



NO ROLLING • NO CUTTING

Just drop batter from teaspoon; press round with bottom of glass dipped in sugar. In the oven delicate Wesson Oil *keeps* its delicacy at higher temperatures than other shortenings. Wesson "*babies*" your baking—lets good flavors shine through.

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A great baking discovery may be right on your pantry shelf

You *pour* delicate Wesson Oil, your *instant* shortening for easy Stir-N-Drop sugar cookies. It saves digging out solid shortening, ends creaming. Its matchless delicacy "*babies*" flavors as only Wesson Oil can.

The only one you need for Frying, Baking, and for Salads too—**Wesson Oil**