



# Cookies



## "Pieringues"

- 1 scant cup sugar
- 2 egg whites
- 1 tsp. corn starch
- $\frac{3}{4}$  cup walnut meats
- $\frac{3}{4}$  cup chopped dates



Beat whites till stiff. Add sugar and corn starch. Place in double boiler and cook 7 minutes, stirring constantly. Add dates and nuts. Drop by spoonfuls on buttered sheets. Bake in slow oven - about 300°

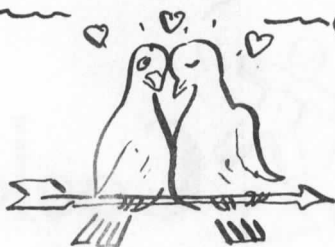
Agnes M. Sweeney

"Those who bring sunshine into the lives of others cannot keep it from themselves." J. M. Barrie



### YUMMY SQUARES

- $\frac{1}{2}$  cup shortening
- 1 cup sugar
- 2 well beaten eggs
- $1\frac{1}{2}$  cups sifted flour
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon baking powder



Cream shortening, add sugar gradually, then eggs - add flour, salt and baking powder sifted together - spread mixture in 12" X 8" pan.

#### Topping

1 egg white, beaten stiff - add 1 cup brown sugar, continue to beat - fold in  $\frac{1}{2}$  cup walnuts meats. Spread on mixture in pan. Bake 375 degrees about 25 minutes. Cut into bars or squares while warm.

*Irene A. Murphy*

Irene A. Murphy  
Newport, R. I.

### GRAHAM CRACKER--WALNUT SQUARES

- 2 cups graham crackers
- 2 cups chopped walnuts
- 6 eggs
- 2 tbl. almond extract
- a little salt.



Separate the eggs--to the yolks add 1 cup of sugar and 2 tbl. almond extract.

Blend in egg whites (beaten with a little salt and 1 cup of sugar.)

Now add 2 cups of graham crackers and 2 cups of chopped walnuts.

Bake in well greased pan (9" x 13") 25 to 30 minutes at 350°. Cut in squares

*Newport*

*Mrs. John F. Chelan*

## Nut Torte

- 3 egg whites
- 1 cup sugar
- 18 crax crackers
- $\frac{1}{4}$  teaspoon cream of tartar
- $\frac{3}{4}$  teaspoon vanilla
- $\frac{1}{2}$  cup chopped nuts



Roll with rolling pin in towel:  
crackers and sugar

Beat egg whites very stiff.

Add cream of tartar, vanilla and nuts.

Put in well greased pan.

Bake  $350^{\circ}$  until golden brown.

Cool and cut into squares.

Use as base with ice cream, fruits and sauces  
for desserts.



*Mrs. Laura & Cappelli*

## BROWNIES

- $\frac{2}{3}$  cup flour
- 1 cup granulated sugar
- $\frac{1}{8}$  tsp. salt
- 2 sq. cooking chocolate
- $\frac{1}{2}$  cup butter
- 2 eggs
- $\frac{1}{2}$  cup walnuts
- 1 tsp. vanilla

Melt chocolate and butter over hot water.  
Mix and sift dry ingredients. Add milk and well-beaten eggs, then melted butter and chocolate.  
Mix well. Add vanilla and nuts. Bake 45 minute  
in  $325^{\circ}$  oven. Use shallow pan and line with  
waxed paper.



*Sara E. Lyons*



## ○ Our Special ○



### Peanut Butter Cookies

$\frac{1}{2}$  cup fat  
 $\frac{1}{2}$  cup peanut butter  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{1}{2}$  cup brown sugar,  
firmly packed

1 egg, well beaten  
1 cup sifted flour  
 $\frac{1}{2}$  teaspoon soda  
 $\frac{1}{2}$  cup dry milk, whole  
or nonfat  
2 or 3 tablespoons water  
or fluid milk, if needed

Blend fat, peanut butter, salt and vanilla.

Gradually add sugar, creaming thoroughly.  
Add egg and beat well.

Sift flour, soda, and powdered milk three  
times; stir into first mixture. Add liquid  
only if mixture crumbles too much to  
handle.

Roll into balls  $\frac{3}{4}$  to 1 inch across.

Place on a lightly greased baking sheet,  
allowing room to spread. Press with a fork  
or bottom of a glass to flatten and make  
attractive tops.

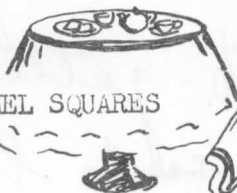
Bake in a moderate oven ( $325^{\circ}$  -  $350^{\circ}$  F.)

Makes 6 dozen cookies.

St. Aloysius Home Greenville, R. I.



### CARAMEL SQUARES



- 1/2 cup Butter
- 1 cup Brown Sugar
- 2 Eggs
- 3/4 cup Sifted Flour
- 1/2 teaspoon Baking Powder
- 1/4 teaspoon Salt
- 3/4 cup Nuts

Cream shortening and sugar. Add slightly beaten eggs. Add sifted flour, baking powder and salt and blend. Stir in chopped nuts.

Bake in a 350° oven for 12 minutes.

**Luise Fogarty**

Luise Fogarty

Mrs. John E. Fogarty

### OATMEAL MACAROONS

- 1/2 cup crisco
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- 1 tablespoon molasses

- 1 cup sugar
- 1 egg, unbeaten
- 1 cup sifted all purpose flour
- 3/4 teaspoon baking soda
- 1 cup rolled oats

1/3 cup each raisins, chopped dates and nuts

Combine first seven ingredients and beat thoroughly. Sift flour with soda. Add remaining ingredients and mix. Drop level tablespoons of dough on greased baking sheet. Bake at 350° 10-15 minutes.



*Anna W. Beaudry*  
*(Mrs. Frank E. Beaudry)*

# Cream Puffs



Boil together 1 cup water  
and  $\frac{1}{2}$  cup butter.

add 1 cup flour all at  
once and beat. When  
mixture balls up and recedes  
from the sides of the pan  
remove from heat.

Break in 5 eggs one at  
a time beating 2 minutes  
after each egg is added.

Drop mixture while still  
warm by small spoonfuls  
into buttered pans and  
bake 30 minutes in 350 oven.

This makes 12 cream puffs.  
When cool split and fill  
with whipped cream.

Gertrude S. G. Connell

## BUTTER HORNS

- 1 yeast cake
- 3 tablespoon sugar
- 1 egg
- $\frac{1}{2}$  teaspoon salt
- 3 tablespoon butter
- 1  $\frac{2}{3}$  cup flour

Crumble yeast - add 1 tsp. sugar - mix until liquid  
Add remaining sugar - beaten egg - crumbled Butter  
(not melted or creamed) add flour and salt- mix  
well. Cover and let double in bulk, add a little  
flour to prevent sticking. Roll in pie crust  
shape  $\frac{1}{4}$ " Thickness, cut in 12 wedges. Roll each  
to center point. Place on greased cookie sheet.  
Let rise to double size - Bake at 400° about  
10 minutes. For a surprise - melt butter and  
brush tops - add brown sugar and chopped nuts-  
let raise and bake

*Mrs. P. J. Galvin*

Mrs. P. J. Galvin

Newport, R. I.

## Doughnuts

- 1 egg
- $\frac{1}{2}$  cup sugar
- 1 tablespoon melted lard
- 1 teaspoon salt
- $\frac{2}{3}$  cup milk
- 3 cups flour
- 1 teaspoon baking powder
- 1 teaspoon nutmeg

Beat eggs, add sugar and melted  
Shortening. Sift flour, baking powder, nutmeg  
and salt. Add alternately with milk. Roll on  
lightly floured board to  $\frac{1}{2}$  inch thickness.  
Shape with a doughnut cutter, first dipped in flour,  
fry in deep fat, take out on a skewer and drain  
on brown paper

*Margaret J. Cruise* Newport

## Butterscotch Brownies

1/2 c. oleo

1 1/2 c. flour  
(all purpose)

2 c. brown sugar

2 tsp. baking powder

2 unbeaten eggs

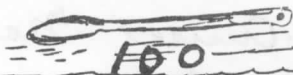
1 tsp. vanilla

1/2 c. nuts

One quarter pound of oleo-margarine makes one half cup. Warm to room temperature. Add brown sugar, then eggs, blending well. Add flour and baking powder which have been sifted together, mixing thoroughly. Vanilla and nuts are next. Spread into greased pan, 11" x 7" and bake at 325° for 30 minutes, until tested as done. Cut before it cools.



Mrs. Joseph Tremblay

To-day I mixed a chocolate cake,  
And hummed a little tune.  
Now that the kids are back in school,  
I'll get to lick the spoon.

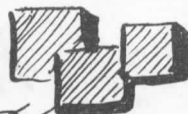




## Butterscotch Brownies

   
 $\frac{1}{3}$  c. butter or margarine  
1 c. brown sugar firmly packed  
2 eggs, beaten  
 $\frac{1}{2}$  tsp. vanilla  
 $\frac{3}{4}$  c. sifted all purpose flour  
 $\frac{1}{4}$  tsp. salt  $\frac{1}{4}$  tsp baking soda  
 $\frac{1}{4}$  tsp baking powder,  $\frac{1}{2}$  c. nuts, chopped

Work butter with back of spoon until fluffy and creamy. Add sugar gradually, while continuing to work with spoon until light. Add eggs and vanilla. Sift together flour, salt, baking soda and baking powder. Add nuts to sugar mixture. Then add dry ingredients. Pour into greased or oiled 8" x 8" x 2" pan. Bake in moderate oven of 350° for 40 min. Then cool cut in 2" squares.



Mary R. Keenan

### BROWNIES

- 2 sq. chocolate
- $\frac{1}{2}$  cup butter
- 1 cup sugar
- 2 eggs (beaten slightly with fork)
- $\frac{3}{4}$  cup flour



- $\frac{1}{4}$  tsp. salt
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1 cup chopped walnuts

Melt chocolate and shortening in greased pan. Remove from fire. Add sugar, then eggs, dry ingredients, vanilla and nuts. Bake 30 minutes and in 360° oven. Mix and bake in 9 inch square pan.

*Anne Fulton*

### Date and Nut Cookies



- 1 pound dates ( cut finely)
- 1 cup nuts ( chopped fine)
- $\frac{1}{2}$  cup of flour
- $\frac{1}{2}$  cup of sugar
- 1 teaspoon of baking powder
- 2 eggs
- 1 lemon, juice and rind
- $\frac{1}{4}$  cup of melted butter



Mix dry ingredients, add well beated eggs, dates and nuts, lemon juice and grated rind. Add the melted butter last. Bake in 350 degree oven until light brown about 30 minutes.

While warm, cut in squares and sprinkle with powdered sugar.

*Mrs Charles McKenna*  
"The most expensive things are those  
you get for nothing."

## Maid of Honor.



Line small muffin pans with a rich pie crust. Put 1 tsp. raspberry jam on the bottom and cover top with a plain cake mixture. Bake in 350° oven until brown.

Frost when cool.



Mrs. Timothy E. Molloy

## Brownies

Celt

2 squares Chocolate

1/4 lb. Butter

When cool add -

1 cup sugar

2 Eggs - 1 at a time

Beat after each egg

Add 3/4 Cup Flour

1/4 Teaspoon Salt

1/2 Teaspoon Vanilla

1/2 Cup Nuts

Pour in Well Greased Pan.

Oven 325 for 25 minutes

Let cool and cut



P. M. Guinness  
Frederick

## Apricot Krisp

- 1 qt. cooked dried apricots or any other fruit desired
- 1 cup of sugar
- 1 cup of flour
- Pinch of salt
- Scant tsp. of baking powder
- 1 egg

Fill the bottom of a well greased baking dish with cooked, rather thick apricots. Mix dry ingredients with the egg and spread evenly over the apricots. Dot the top with small pieces of butter. Bake in 350 degree oven for 30 minutes.

## Vanilla Cream Sauce

- 2 cups rich milk
- $\frac{1}{4}$  cup of sugar
- 1 tablespoon of flour
- 1 tablespoon of vanilla

Stir the mixed dry ingredients into the milk and cook in a double boiler. After the Krisp has been spooned into dessert dishes, top each one with sauce. Serves 8.

*Rose R. McKenna*

## PECAN BALLS

- 1 cup shortening
- $\frac{1}{4}$  cup white corn syrup
- $\frac{1}{4}$  cup sugar
- 2 cups sifted flour
- $\frac{1}{8}$  teaspoon salt
- 1 teaspoon vanilla
- 2 cups chopped nuts

Cream shortening, add syrup and sugar, then flour, salt and vanilla. Mix well. Add nuts. Form small balls on greased sheet. Bake at 300° for 40 to 45 minutes, roll in powdered sugar while still hot, then cool and roll in powdered sugar.

