GLAZED OR FLOURLESS OATMEAL LACE WAFERS

About 8 Dozen 2-Inch Wafers
A pale yellow, crisp yet chewy cookie with a shiny bottom.
Preheat oven to 350°.
Beat:
3 whole eggs
Add gradually, beating constantly:
2 cups sugar
Stir in:
2 tablespoons melted butter
1% teaspoon vanilla
1 teaspoon salt
1 cup shredded coconut
2 cups uncooked rolled oats
Line cookie sheet with foil. Drop the dough by half-teaspoons 1 inch apart. Bake about 10 minutes or until the edges are lightly browned. Lift from pan; cool until wafers can be easily removed.

ORANGE MARMALADE DROPS

About Forty-Eight 2-Inch Cookies
This chewy cookie needs a tart marmalade. It is difficult to prescribe the right amount of flour, as marmalades differ a great deal in consistency. Follow the recipe, then try out 1 or 2 cookies. If they are too dry, add a little more marmalade; if too moist, a little more flour.
Preheat oven to 375°.
Beat until soft:
1/2 cup butter
Add gradually:
% cup sugar
Blend until light and creamy. Beat in:
1 whole egg
6 tablespoons tart orange marmalade
Sift:
1/2 cups all-purpose flour
1/4 teaspoons double-acting baking powder
Stir the sifted ingredients into the butter mixture. Drop the batter from a teaspoon, well apart, onto a greased cookie sheet. Bake about 8 minutes.

PUMPKIN COOKIES

About 5 Dozen Cookies
A spicy cookie with a mealy, rather unusual texture.
Preheat oven to 375°.
Cream together:
1 cup butter or shortening
1 cup sugar
Add and mix well:
1 cup cooked pumpkin
1 egg
1 teaspoon vanilla
Sift together and add to above mixture:
2 cups sifted all-purpose flour
1 teaspoon double-acting baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon allspice
Stir in:
1 cup chopped nuts
1 cup raisins
Drop cookies onto a well-greased cookie sheet and bake about 15 minutes.

PEANUT BUTTER COOKIES

About Sixty 1½-Inch Cookies
For those who dote on peanut butter cookies, try these rich and crumbly ones. Use the greater amount of flour if your peanut butter is heavy in oil.
Preheat oven to 375°.
Beat until soft:
1/2 cup butter or shortening
Add gradually and blend until creamy:
1/2 cup firmly packed brown sugar
1/2 cup granulated sugar
Beat in:
1 egg
1 cup peanut butter
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon vanilla
Sift before measuring and add:
1 to 1 1/2 cups all-purpose flour
Roll the dough into small balls. Place them on a greased cookie sheet. Press flat with a fork, as illustrated on 705. Bake about 10 to 12 minutes.

BUTTERSCOTCH NUT COOKIES

Preheat oven to 375°.
For flavor, chewiness and ease of making, we suggest using the recipe for:
Butterscotch Brownies, 702
and adding:
2 tablespoons flour
Drop well apart on a greased cookie sheet and bake about 6 minutes.

MACAROONS

About 2 Dozen Cookies
Preheat oven to 325°.
Cut into a bowl thin slices of:
1 cup almond paste: 1/2 lb.
Gradually knead into the paste:
1 cup sugar
and when the mixture gets too stiff, add in small amounts:
3 unbeaten egg whites