

(1 teaspoon grated orange rind)
(½ cup raisins)
(1 can flaked coconut)

Beat the mixture well. Drop cookies 2 inches apart on a well-greased cookie sheet and bake 10 to 12 minutes or until light brown.

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

¼ 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 foil 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:

½ cup butter

Add gradually:

¾ cup sugar

Blend until light and creamy. Beat in:

1 whole egg

6 tablespoons tart orange marmalade

Sift:

1½ cups all-purpose flour

Resift with:

1¼ 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

½ teaspoon baking soda

½ teaspoon salt

1 teaspoon cinnamon

½ 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:

½ cup butter or shortening

Add gradually and blend until creamy:

½ cup firmly packed brown sugar

½ cup granulated sugar

Beat in:

1 egg

1 cup peanut butter

½ teaspoon salt

½ teaspoon baking soda

½ teaspoon vanilla

Sift before measuring and add:

1 to 1½ 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: ½ lb.

Gradually knead into the paste:

1 cup sugar

and when the mixture gets too stiff, add in small amounts:

3 unbeaten egg whites