

*Cookies
and
Confections*

"Sweeter also than honey and the honeycomb."
Psalms 28:10

Spice Squares Baked With Meringue

1½ cups brown sugar	½ cup milk
½ cup butter	2 tsps. baking powder
2 egg yolks	½ tsp. nutmeg
1 egg	½ tsp. cloves
1½ cups pastry flour	½ tsp. cinnamon

Cream butter and sugar, add egg yolks and egg, beat until light, add dry ingredients and mix all together.

TOPPING

2 egg whites beaten until stiff. Add 1 cup of brown sugar, beat until dissolved. Spread on top of batter, sprinkle with ½ cup of chopped nuts. Bake in 350° oven 30 minutes.

Use a greased jelly roll pan if you want your squares thin. Cut any size desired.

Ethel Plavin

JELLY ALMOND BARS

2½ cups flour	1 egg
1½ tsp. baking powder	½ cup sour cream
½ tsp. salt	½ tsp. baking soda
½ cup sugar	1 tsp. lemon flavoring
½ cup butter	1 tsp. vanilla flavoring

Cut butter into flour, baking powder, salt and sugar which have been sifted together put aside. Beat egg slightly in bowl. Add, while beating, sour cream, baking soda, and flavorings. Gradually add mixture of butter and dry ingredients to egg and sour cream mixture.

Divide dough into three parts. Roll out each part and fill with jam. Fold one lap over the other, seal edges. When folded the roll should be at least three inches in width. Bake on greased cookie sheet in 350° oven 10-15 minutes. Do not let it get dark. Dough is soft and sticky so do not make rolls too long.

Frosting: Mix 1 tbsp. sour cream, 1 cup confectioners' sugar and ½ tsp. almond flavoring. Frost while still warm. Sprinkle chopped or slivered almonds or other nuts on top. Cut into slices just before serving. Freezes well.

Estelle Weiner

MERINGUE SWIRLS

3 tbsp. sugar
1 cup shortening - creamed
1/2 cup warm water

1/2 pkg. yeast

3 egg yolks

3 cups flour

Mix well together. Put into refrigerator over night. Beat three egg whites stiff and add 1 cup sugar. Beat until thick. Divide dough in four parts. Roll dough thin and spread with meringue, sprinkle with a mixture of cinnamon and sugar and chopped nuts. Roll like a jelly roll. Cut 1/2 inch slices and place on cookie sheet. Insert a piece of cherry in the center of each piece. Bake 20 minutes at 350°. Freezes well.

Estelle Weiner

JENNY'S DRADELS

1 cup shortening
4 eggs
1 1/2 cups sugar
6 cups flour

2 heaping tsp. baking powder

1 tsp. salt

1 tsp. vanilla

1/2 cup orange juice

Beat eggs, sugar, vanilla and shortening together, sift dry ingredients together and add alternately with orange juice. Mix well.

Divide dough into three pieces, knead each piece well with flour; roll out on lightly floured board about 1/8 inch thick. Spread to within 1/2 inch of edge with jam. Roll from right to center and from left to center. Place in well greased pan with sides (two to a pan). Bake at 350° for 45 minutes. Cool and slice.

Jenny Traister

SWEDISH DATE SQUARES

1 pkg. pitted dates
1 cup water

1/2 cup white sugar

Stir thoroughly and cook until thick — cool.

3/4 cup butter
1 1/4 cup quick oats
1 cup brown sugar

1 1/2 cups bread flour

1/2 tsp. baking powder

1/2 tsp. salt

5 or 6 nuts cut up

Mix oatmeal, sugar, flour, soda and salt together, cut in butter (vegetable shortening may be substituted) grease pan, place half of the above dry mixture in it, put the cooked date mixture on top of that, sprinkle with the nuts and cover with the rest of the dry mixture. Bake 33 minutes in 350° oven.

Celia Cohen

APRICOT CRUMBLE

1/2 lb. dried apricots
3/4 cups sugar

3/4 cup liquid from drained apricots

1 tbsp. flour

Boil apricots until tender. Drain liquid. Mix flour, sugar and blend with apricots. Pour liquid gradually over apricot mixture — cook until thickened. Cool.

CRUMBLE MIXTURE

1 cup brown sugar
1 1/2 cups flour
1 cup oatmeal

1/3 cup bran

3/4 cup melted shortening

1 tsp. soda

1 tsp. vanilla

Crumble together. Spread on tin 8 x 10 inches. (Put aside 3 tbsp. of crumble). Sprinkle remaining mixture on top. Bake in 350° oven one hour. When cool cut in small squares.

Evelyn Friedman

MARMALADE BARS

1/2 cup shortening

1/4 cup water

1/4 cup sugar

1 tsp. vanilla

3 egg yolks

1 jar pineapple - cherry marmalade

1/4 tsp. salt

2 cups sifted flour

1/4 tsp. soda

1/4 tsp. baking powder

Cream together shortening and sugar thoroughly; add egg yolks one at a time, beating well after each addition. Sift dry ingredients together and add to creamed mixture alternately with water. Add vanilla. Spread in a greased shallow pan (10 x 14). Cover with a layer of marmalade, top with meringue and bake in a 350° oven about 35 minutes. Cool and cut in squares.

MERINGUE

Beat 3 egg whites stiff, add 1/2 cup sugar gradually and continue beating until stiff and glossy. Fold in 1/2 cup chopped nuts and 1/2 cup shredded coconut.

Ida Wilner

MARGUERITES

2 eggs

1 cup nuts, cut

1 cup brown sugar

1/4 tsp. baking powder

1/2 cup flour, sifted

1/2 tsp. salt

Beat eggs slightly. Add remaining ingredients. Fill small cup cake tins 2/3 full and place a half a nut meat on each. Bake in 375° oven 15 minutes.

Ida Alpren

BROWNIES

- | | |
|---------------|---------------------------------|
| 1/2 cup flour | 1/4 cup shortening |
| 1 cup sugar | 2 squares unsweetened chocolate |
| pinch salt | 1/2 cup walnuts |
| 2 eggs | 1/2 tsp. vanilla |

Melt shortening and chocolate together. Sift into mixing bowl flour, sugar, salt. Add eggs, one at a time, melted shortening and mix well. Add vanilla, nuts. Pour into greased brownie tin. Bake in 350° oven for 28 minutes.

Rose Silverman

CONGO BARS

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|--------------------|------------------------------|
| 1/2 cup shortening | 1 pkg. chocolate bits |
| 1 pkg. brown sugar | 1/2 cup walnuts, chopped |
| 3 eggs | 2 3/4 cups all purpose flour |
| 1 tsp. vanilla | 2 1/2 tsp. baking powder |
| | 1/4 tsp. salt |

Cream shortening and sugar. Add eggs and vanilla, beating well. Add sifted dry ingredients, chocolate bits and nuts. This will make a thick and sticky batter. Spread batter in a well greased large shallow pan (a jelly roll pan); bake in 350° oven about 35 minutes; cool and cut in bars.

Ida Wilner

KISSES

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|----------------------------|------------------------------|
| 2 egg whites | 3/4 cup walnuts (broken up) |
| 1 cup confectioners' sugar | 1 pkg. dates (cut in pieces) |

Beat egg whites stiff. Beat in confectioners' sugar, add walnuts and dates and fold in thoroughly.

Spoon from teaspoon on greased cookie sheet and bake in 300-325° oven for 15 minutes.

Esther Goldman

CHOCOLATE BIT COOKIES

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|------------------------------|----------------------------|
| 3 egg whites | 1 tsp. vanilla |
| 1 pkg. melted chocolate bits | 20 saltines (crushed) |
| 1/2 cup chopped nuts | 1 cup confectioners' sugar |

Beat egg whites until almost stiff. Add sugar and beat until very stiff. Add remaining ingredients in order given. Drop by teaspoon on cookie sheet. Bake 10 minutes in 350° oven.

Marion Cohen

BUTTER STRUDEL

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|--------------------------|--|
| 1/2 cup butter | 1 tsp. vanilla |
| 1/2 cup sugar | 1 tsp. baking powder |
| 1 egg | 1/2 tsp. baking soda |
| 3 cups all purpose flour | raspberry jam, nuts, coconut, cinnamon and sugar |
| 1/4 tsp. salt | 1/2 cup sour cream |

Cream butter, sugar and egg. Add dry ingredients, sour cream and vanilla. Make three small rolls of dough. Roll out dough as thin as possible. Spread with raspberry jam, nuts, and snipped coconut. Sprinkle with cinnamon and sugar lightly. Roll as a jelly roll and bake in a 350° oven 40 minutes till golden brown. While warm, spread with confectioners. Slice about 1/2 inch thick.

Confectioners' Icing: Mix confectionery sugar with milk and a teaspoon vanilla until thick or spreading consistency.

Rose Seagal, Brookline, Mass.

OLD FASHIONED STRUDEL

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| 2 1/2 cups flour | 1 cup salad oil |
| 1/2 tsp. salt | 1/2 cup cold water |
| 1/4 cup sugar | 2 eggs |

Filling:

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| 1 cup dry bread crumbs | 1 cup finely ground nuts |
| | 1 lb. strawberry jam |

Grind together:

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| 1/2 pkg. raisins | 2 lemons |
| 1/4 oz. pkg. coconut | 1 orange |
| | 1 8 oz. jar marachino cherries |

Mix eggs, oil, water, sugar and salt. Add flour; mix well. Divide dough in 4 parts. Roll on cloth, tissue thin. Spread with filling. Roll like jelly roll. Place on cookie sheet. Top with oil, cinnamon and sugar. Make indentation for slices. Bake in 375° oven 35 minutes.

Marion Cohen

POPPY SEED COOKIES (Mon)

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|--------------------|--------------------------|
| 1/2 cup shortening | 1 tsp. salt |
| 1/2 cup sugar | 1 1/2 tsp. baking powder |
| 2 eggs, beaten | 2 1/2 cups flour |
| 1 tsp. lemon juice | 2 tbsp. mon |

Beat eggs, blend in shortening, add lemon juice. Work in dry ingredients, forming a soft dough. Roll on floured board. Cut. Bake in 350° oven 15 minutes.

Ina Martel

MACARON CUP CAKES

8 whites beaten until stiff 1 cup sugar
 $\frac{3}{4}$ cup sugar 3 cups cocoanut
 $\frac{1}{2}$ tsp. vanilla 2 tbsp. flour

Add sugar gradually to beaten egg whites. Add vanilla and continue beating until whites are well blended. Fold in sugar, cocoanut, and flour.

Fill small paper cups in cup cake tins with mixture. Bake in 350-375° oven about 20 minutes. Makes 3 dozen.
 Dora Silverman

FUDGE SQUARES

$\frac{1}{4}$ lb. butter 1 egg
 1 cup sugar 2 sq. chocolate melted
 1 cup milk 1 cup flour sifted with bak-
 $\frac{1}{4}$ tsp. baking powder ing powder and salt)
 $\frac{1}{4}$ tsp. salt 1 tsp. vanilla
 $\frac{1}{2}$ cup chopped nuts

Cream butter and sugar, add egg and melted chocolate. Add alternately milk and flour mixture. Add vanilla and nuts, mix well. Bake in 350° oven 25 to 30 minutes. Frost while warm.

Mocha Frosting:

coffee 1 sq. melted chocolate
 1 cup confectioners' sugar 1 tsp. vanilla
 1 tbsp. butter

Add enough coffee to spread. Let stand 6 hours in refrigerator.

Eileen Friedman

CHOCOLATE MACAROONS

2 egg whites $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{2}$ cup sugar 1 bar semi-sweet chocolate,
 $\frac{1}{4}$ tsp. salt melted
 $1\frac{1}{4}$ cup moist cocoanut

Beat egg whites until foamy. Gradually sift in sugar, beating after each addition until mixture is smooth. Continue beating until mixture stands in peaks. Add salt and vanilla and fold in melted chocolate. Add cocoanut. Mix and drop in small mounds on ungreased brown paper. Bake in 325° oven for 12 minutes. Cool a few minutes before removing from paper.

Fan Cohen

CHOCOLATE CLUSTER COOKIES

UNBAKED

1 lb. bar sweet milk choco- 1 cup seedless raisins or
 late chopped dates
 2 squares unsweetened $\frac{1}{4}$ tsp. salt
 chocolate $\frac{5}{5}$ cups corn flakes
 1 cup broken nut meats

Melt both chocolates in top of double boiler over very hot water. Remove from fire and add combined nuts, cornflakes, salt, and raisins (which have been rinsed in lukewarm water then dried). Stir carefully until well mixed.

Mold clusters with teaspoon and your fingers to any desired size. Place on cookie sheet covered with wax paper. Place in icebox and chill until firm. Keep in cool place. Makes about 50 cookies.

Pat Schnitzer

CHOCOLATE COOKIES

1 pkg. chocolate bits 3 cups crushed graham
 1 can condensed milk crackers
 $\frac{1}{2}$ cup chopped nuts

Melt chocolate bits in double boiler, add condensed milk. Cream well. Add graham crackers and nuts; beat well. Drop by teaspoonful on greased cookie sheet. Bake 7 minutes in 350° oven.

Irene R. Baker

CHERRY BUTTER COOKIES

$\frac{1}{2}$ lb. butter $2\frac{1}{2}$ cups flour
 1 cup confectioners' sugar 1 small bottle, sliced,
 2 tbsp. sweet cream drained, maraschino
 2 egg yolks cherries

Make into rolls. Roll each roll in slightly beaten egg whites and then in crushed nuts and chill. Slice and bake in 325° oven 15 minutes.

Molly Baker

BUTTERSCOTCH THINS

$\frac{1}{2}$ lb. butter 1 egg
 1 cup brown sugar 2 cups flour
 1 tsp. vanilla

Cream butter, add sugar, slightly beaten egg and vanilla. Stir in flour. Spread on back of cookie sheet with spatula quite thin. Brush with slightly beaten egg and sprinkle with chopped nuts.

Do not butter cookie sheet. Cut in strips or squares as soon as it comes out of oven. Bake in 425° oven for 5 minutes.

Gertrude Berent

LACY BUTTERSCOTCH STICKS

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|---|-------------------------------|
| 1/2 cup corn syrup (maple-flavored, if available) | 10 tablespoons (%) cup butter |
| 1/2 cup brown sugar (packed in cup) | 3/4 cup all purpose flour |
| | 1/2 cup nuts (finely chopped) |

Put syrup, and butter into saucepan, and place over low heat until butter and sugar have melted. Remove from heat, and blend in the flour and nuts.

Drop by small teaspoonsful onto ungreased heavy baking sheet — leaving about five inches between cookies to allow for spreading. Bake 8-10 minutes in a moderate oven (350°). Remove from oven. Allow cookies to cool on baking sheet for 2 or 3 minutes (or until they are firm enough to be removed with a spatula. Then beginning at one side, roll up each cookie into a roll about the size of a clothespin. Makes 3 dozen.

While these cookie bake, they spread out completely, bubble and boil and it is hard to realize that you will be able to handle them easily after they have cooled sufficiently. If the cookies become too crisp to handle, slip them back into the oven and warm them a moment before attempting to roll them.

Frances Hurwitz

HEAVENLY BITS

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| 3/4 lb. butter or 1/4 lb. butter and 1 cup shortening | 4 cups flour |
| 8 tbsp. confectioners' sugar | 8 tbsp. ice water |
| | 2 cups pecans, chopped |
| | 2 tsp. vanilla |

Melt shortening and add sugar. Add flour, water, vanilla and nuts last. Knead lightly with hands. Roll into small balls and then form into crescent. Bake 15-20 minutes in 450° oven. Roll in powdered sugar when warm.

Rae Schwartz, Philadelphia, Pa.

RUM COOKIES

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|-----------------------------------|------------------------|
| 2 boxes vanilla wafers, roll thin | 2 1/2 tbsp. Karo syrup |
| 2 1/2 tbsp. cocoa | 1 cup powdered sugar |
| | 1 cup chopped nuts |
| | 10-12 tbsp. rum |

Mix together. Make into small moist balls. Roll in powdered sugar.

Anne Goldman

FAIRY FINGERS

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|----------------|------------------------|
| 1 cup flour | 1 1/2 cups brown sugar |
| 1/2 cup butter | 1 cup pecans, chopped |
| 2 tbsp. sugar | 1/4 cup cocoanut |
| 2 eggs | 2 tbsp. flour |

Cream butter and sugar, add flour and mix thoroughly. Pack into an 8-inch pan and bake 10 minutes in a 350° oven. Beat eggs until light and fluffy. Fold in remaining ingredients. Spread over partly baked lower layer and bake again for 20-30 minutes in 350° oven. Cut while warm.

Sandra Rosenthal

CHOCOLATE MOUSSE

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|-----------------------------------|-----------------------------|
| 8 oz. semi-sweet or dot chocolate | 1/2 cup plus 3 tbsp. butter |
| 3 tbsp. hot water | 6 eggs, separated |
| | 1/2 cup whipped cream |
| | 5 tbsp. sugar |

Melt chocolate over low flame and add water. Add butter and stir. Beat egg yolks slightly and stir into melted chocolate and butter. Cool. Beat egg whites until stiff and add sugar gradually. Fold chocolate into whipped cream, then fold in egg whites. Put in sherbert or parfait glasses and chill in refrigerator.

Ellen Platz

DRY TAIGLECH

- Dough for Mandlen:
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|---|----------------------|
| flour, enough to make soft dough (approximately 3 cups) | |
| 1/2 cup oil | 1/2 cup sugar |
| 6 eggs | 1 tsp. baking powder |

Roll in ropes, about 1/2 inch thick. Cut into 1/2 inch pieces and place in shallow pan. Bake in 300° oven until light brown.

Syrup:

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| 1 tsp. ginger | |
| 1 cup sugar | 1 1/2 lbs. honey |
| 1 tsp. cinamon | 1/2 cup chopped nuts |

Using large heavy pot, mix ingredients together and let boil until syrup threads. Remove from heat and put in the baked Mandlen. Shake well until all pieces are coated.

Wet a board with cold water. Pour on the taiglech and press down flat with hands moistened with cold water, sprinkle with shredded cocoanut, cool well and cut in squares.

Martha Bornstein

GLAZED STRAWBERRY TART

Line pie plate with regular pie crust dough and bake. Cover baked crust with thin layer of crushed stale sponge cake. Cover with the following custard:

2½ tbsp. sugar 4 egg yolks
1 tbsp. cornstarch 1 pt. sour cream
 pinch salt

Cook all ingredients together in top of double boiler until thick and smooth.

When cool fold in:

1 tsp. vanilla ½ pt. whipped cream

Pour into pie shell and place in refrigerator to set. Spread 1 pint strawberries (washed and drained) over custard. Pour 1 cup melted currant jelly over berries and custard. Return to refrigerator to set.

Alice Glazier, New York City

*Pies
and
Desserts*

"Golden as a full sunset,
Light as a fleecy cloud
Luscious as a sun-kissed berry -
That, my friend, is pie."

Variation of BAKED CRUMB CRUSTS

Crushed Graham Crackers (about 16)	$\frac{1}{4}$ cup softened butter
Crushed Vanilla Wafers (about 24-2'')	$\frac{1}{4}$ cup sugar $\frac{1}{4}$ cup softened butter
Crushed Chocolate Wafers (about 18)	3 tbsp. softened butter
Crushed Gingersnaps (about 20)	6 tbsp. softened butter
Crushed Cereal Flakes (about 3 cups)	$\frac{1}{4}$ cup softened butter 2 tbsp. sugar

Mix crumbs with butter and sugar, set aside 3 tbsp. With back of spoon, press to bottom and sides of 9" pie plate. Bake at 375° 8 minutes. Cool, fill; top with reserved crumbs.

PIE CRUST

Single Crust:

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ tsp. salt
$1\frac{1}{2}$ cups sifted flour	3 tbsp. water
	$\frac{1}{4}$ tsp. vinegar

Mix flour and salt. Take out $\frac{1}{4}$ cup flour and mix with water and vinegar. Blend shortening into remaining flour and salt and stir water and flour mixture into shortening and flour. Roll out and shape in pie plate. Bake in 450° oven about 12 to 15 minutes.

Double Crust:

$\frac{3}{4}$ cup shortening	1 tsp. salt
$2\frac{1}{4}$ cups flour	$\frac{1}{2}$ tsp. vinegar
	$\frac{1}{4}$ cup water

Follow single crust method but remove $\frac{1}{3}$ cup flour and mix with water and vinegar.

Gertrude Berent

HOT WATER CRUST

1 cup shortening	1 tsp. salt
$\frac{1}{2}$ cup boiling water	3 cups flour

Cream shortening. Pour water over shortening and stir until water is absorbed. Add flour to which salt has been added one cup at a time. This makes 3 crusts. May be refrigerated for a week. Freezes well.

Gertrude Berent

MERINGUE PIE SHELL

1 cup sugar 1/4 tsp. cream of tartar
4 egg whites

Add cream of tartar to egg whites and beat until they stand in stiff, not dry peaks. Slowly add sugar, beating until peaks are very glossy. Spread over bottom, and sides, just to rim of well greased 9" pie plate, making bottom 1/4" thick, sides 1" thick. Bake 1 hour in 275° oven. Cool before adding filling.

PINEAPPLE CHIFFON PIE

Crust:

1 pkg. ice-box cookies 9 1/4 oz. 3 tbsp. melted butter

Filling:

1 pkg. lime gelatin 1 No. 2 can crushed
1 can evaporated milk pineapple (drained)
(14 1/2 oz.) juice of 1/2 lemon
16 maraschino cherries, 1/4 cup sugar
chopped 1/2 tsp. vanilla

1 1/4 cups pineapple juice

10 inch spring form. Chill bowl and beaters before using.

Crust:

Reserve 14 whole cookies. Grease bottom of spring form. Crush remaining cookies (reserve 1 tbsp. for top of pie). Mix crushed cookies with melted butter. Bake in a 400° oven for 5 minutes. When cool, place 14 whole cookies around the side of the spring form.

Filling:

Put evaporated milk in a tray in the freezing compartment until it is firm around the edges. Drain crushed pineapple. Heat 1 1/4 cups of the pineapple juice with lemon juice until it boils and add gelatin. Put it in the refrigerator until it starts to get thick. Using the cold bowl and beaters, whip the evaporated milk until it is the consistency of whipped heavy cream. Whip the gelatin until frothy. Fold whipped gelatin into whipped evaporated milk. Add drained crushed pineapple, chopped cherries, sugar, vanilla, and green coloring. Pour into spring form. Sprinkle cookie crumbs over top. Keep in refrigerator 24 hours.

Marcia Bell

MOCK CHIFFON PIE

1 pkg. gelatin - red 1 can evaporated milk -
1 cup hot water chilled
1 small can crushed
pineapple

Dissolve gelatin in hot water and cool. Add pineapple, juice and fruit. Chill. Whip evaporated milk until it looks like whipped cream, and add. Line pie plate with graham cracker crust and add filling. Chill. Can be served in several hours.

Rhoda May Gill, Haverhill, Mass.

OLD-FASHIONED BUTTERMILK PIE

unbaked 9 inch pie shell 1/4 tsp. salt
2/3 cup granulated sugar 2 tsp. vanilla
3 tbsp. flour 2 cups buttermilk
3 egg yolks 1/4 cup melted butter
3 egg whites

Heat oven to 425° (hot). With fork, blend sugar, flour, salt; stir in yolks (beaten slightly), vanilla, buttermilk, butter. Beat whites stiff, not dry; slowly beat in yolk mixture. Turn into shell. Bake at 425° for 10 minutes, then at 325° 30 minutes, or till knife inserted in center comes out clean. Cool.

I use a partially baked pie shell. This is delicious served with frozen strawberries.

Min Flock

PARFAIT PIE

1 pkg. gelatin (orange) 1 pint vanilla ice cream
1 1/4 cup boiling water 1/2 cup chopped nuts
1/2 cup chopped dates 1/4 tsp. cinnamon
vanilla wafers (crushed)

Dissolve gelatin in boiling water. Fold in dates and add ice cream, a spoonful at a time. Put in refrigerator until it begins to thicken, about 15 minutes. Fold in nuts and cinnamon. Turn into pan that has been greased and covered with crushed vanilla wafers. Allow to set in refrigerator at least 25 minutes. Top with whipped cream and garnish with pecan halves.

Joan Dunn, Georgia

ICE CREAM PIE

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|----------------------------|----------------------|
| 1 sponge cake | 1 pt. frozen pudding |
| 2 pt. vanilla ice cream | 5 egg whites |
| 2 pt. strawberry ice cream | 7 tbsp. sugar |

Line pie plate with slices of cake. Fill with ice cream and completely cover entire surface of ice cream with meringue made by beating egg whites stiff and gradually adding sugar. Bake in 500° oven 2-3 minutes and serve at once or store immediately in refrigerator until ready to serve.

Esther Berman

FRUIT PUDDING

BATTER

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|------------------------------|--|
| 2 cups biscuit mix | 1 tsp. cinnamon |
| 2 tbsp. shortening | 1/2 cup canned apricots (cut
in small pieces) |
| 1/2 cup canned apricot juice | 1/2 cup raisins |
| 2 tbsp. sugar | 1 apple (peeled and diced) |

TOPPING

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| about 5 apples | 2 tsp. cinnamon |
| | 1/2 cup sugar |

Grease pyrex layer cake dish or its equivalent with shortening. Mix all batter ingredients together with a spoon and put in baking dish. Mixture will be thick enough to spread. Peel, core and quarter apples. Arrange in circular fashion on the batter until all is covered. Mix cinnamon and sugar and sprinkle over apples. Bake in 375° oven for one hour.

Estelle Cohen

ICE BOX CAKE

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| 2-1 inch layers sponge cake | 1 small can crushed pine-
apple, drained |
| 1 pkg. red gelatin | |
| 1 ripe banana, mashed | 3/4 cup heavy cream, whipped |

Prepare gelatine according to directions on box. Chill in refrigerator until it begins to thicken. Whip until fluffy and add cream. Add pineapple and banana. Slice cakes through center, making 4 layers. Place first layer on bottom of 9 inch spring form pan and top with 1/4 gelatin mixture and repeat until all layers are covered. Decorate with whipped cream if desired. Chill in refrigerator until ready to serve.

Molly Baker

FROZEN LEMON CAKE

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|---------------------------------|---|
| 4 egg yolks | 1/2 cup sugar |
| 4 egg whites beaten until stiff | 1 cup heavy cream whipped |
| 1 lemon, (juice and rind) | 2/3 cup graham or vanilla
wafers crushed |
- Mix egg yolks, sugar, juice and rind. Cook over hot (not boiling) water stirring constantly, until thick as heavy cream. Remove from fire and cool. Fold whipped cream and beaten egg whites into cool custard. Sprinkle 1/2 of the crumbs on bottom of freezer tray. Add mixture and sprinkle remaining crumbs over top. Freeze. Can be made day before. Serves 8.

Esther Berman

CHOCOLATE MOUSSE PIE

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|----------------------------------|--------------------------|
| 1 baked 9 inch pie shell | 2 egg yolks |
| 1 pkg. semi-sweet chocolate bits | 2 tsp. rum |
| 1 egg | 2 egg whites |
| | 1 1/4 cups heavy cream |
| | 1/2 sq. bitter chocolate |

Melt chocolate bits over hot water, remove from heat and cool. Beat in egg and egg yolks, one at a time. Add rum. Beat whites until they stand in peaks. Whip 1 cup cream, fold into chocolate mixture, spoon into shell. Chill. Top with 1/4 cup cream, whipped, decorate with shaved bitter chocolate.

Fan Cohen

LEMON CHIFFON CAKE

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| 1 jelly roll | pinch of salt |
| 7 eggs separated | 1 tsp. vanilla |
| 1 1/2 cups sugar | 1 envelope gelatin softened, in
3 lemons, juice and rind |
| | 1/4 cup cold water |

Beat yolks, add 1 cup sugar, salt, juice and rind of lemons. Cook in double boiler until custard consistency. Add softened gelatine and cool. Beat egg whites, add remaining sugar and vanilla. Fold into egg yolk mixture.

Line bottom and sides of spring form pan with sliced jelly roll. Pour in mixture. Let stand in refrigerator 4 or 5 hours. Decorate with whipped cream and nuts. Serves 12.

Min Flock

ORANGE RAISIN BREAD PUDDING

3 cups stale bread - cut $\frac{3}{4}$ cup sugar
 $3\frac{1}{2}$ cups milk 4 tsp. grated orange rind
 1 cup seedless raisins 2 tsp. grated lemon rind
 $\frac{1}{4}$ tsp. salt 2 tbsp. butter
 3 eggs - separated

Scald milk — pour over raisins. Let stand 10 minutes. Beat yolks, add half sugar and add to remaining ingredients. Bake in well greased casserole for 1 hour, in 350° oven. Remove from oven and top with meringue made from beaten egg whites with balance of sugar. Garnish with orange slices, well drained. Return to oven and bake 15 minutes or until meringue is golden brown. Serve warm with cream or sauce.

Lena M. Rubinoff

MARGARET'S CRUMB PIE

4 lbs. Cortland apples, sliced grated rind of orange
 $\frac{1}{3}$ cup orange juice $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ cup brown sugar $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ cup white sugar $\frac{1}{4}$ tsp. salt
 $\frac{3}{4}$ cups sifted flour

Place apples and orange juice on bottom of 8 x 12 pyrex dish. Cut into flour mixture $\frac{1}{2}$ cup butter until crumbly. Add $\frac{1}{2}$ cup chopped nuts. Pat crumb mixture over apples and juice. Bake $1\frac{1}{4}$ hours in 350° oven. Serves 12. May be served with ice cream.

Olga Berman

APPLE DELIGHT

8 apples, peeled and sliced $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup sugar $\frac{1}{2}$ tsp. cinnamon
 2 tbsp. water or lemon juice 2 tbsp. chopped nuts
 1 cup uncooked oatmeal 4 tbsp. melted butter
 grated orange rind, optional

Place apples in shallow baking dish. Add sugar and liquid. Place in 350° oven to heat while combining remaining ingredients. Cover with thoroughly blended oatmeal mixture. Bake about 45 minutes or until brown.

Betty Cohen

BLUEBERRY BETTY

$1\frac{1}{2}$ cups coarsely rolled $\frac{1}{2}$ tsp. cinnamon
 Zweibach crumbs $\frac{1}{2}$ tsp. grated lemon rind
 1 13 oz. pkg. frozen blue- 1 tbsp. lemon juice
 berries $\frac{1}{3}$ cup honey
 $\frac{1}{4}$ cup melted butter
 combine last five ingredients

In casserole, place layers of crumbs, blueberries and combined ingredients. Repeat, having crumbs on top. Bake 25 minutes in 375° oven. Serve with whipped cream.
 Frances Hurwitz

CHERRY CREAM PIE

Baked pie shell.

Cream filling:

3 yolks 1 tsp. vanilla
 $\frac{1}{4}$ cup sugar 2 cups milk
 2 tsp. corn starch (heaping)

Combine sugar and corn starch, add to yolks and mix well. Add milk slowly. Cook on slow fire until thick, stirring constantly. Take off fire and add vanilla. Pour into shell.

Glaze:

2 cups sour cherries #1 can 1 cup sugar
 $1\frac{1}{4}$ cups juice $\frac{1}{3}$ cup corn starch

Heat cherry juice to boiling point. Combine sugar, cornstarch and enough cold water to make smooth paste. Add to juice. Add cherries. Let cool a few minutes and pour on cream filling. Top with whipped cream.

Evelyn Friedman

FRUIT PIE

1 graham cracker pie crust 1 lg. can well drained fruit
 $\frac{1}{2}$ cup sugar cocktail
 1 pint sour cream $\frac{1}{2}$ pint whipping cream
 1 small box strawberries

Line large pie plate with graham cracker crust. Add sugar to the sour cream and fold in fruit cocktail. Bake at 375° 20 minutes. Cool. Spread top with whipped cream to which has been added the sliced strawberries.

Sally Baker, Providence, R. I.

PECAN PIE

recipe for 1 crust pie	1 tbsp. flour
4 eggs, well beaten	$\frac{1}{2}$ tsp. salt
1 cup sugar	3 tbsp. melted butter
1 cup dark karo syrup	2 tsp. vanilla
1 cup pecans, halved	

Beat eggs well and gradually add sugar. Fold in remaining ingredients and bake in unbaked pie shell in 350° oven 40 minutes.

Estelle Weiner

LEMON CHIFFON PIE

3 tbsp. lemon gelatin	1 cup sugar
$\frac{1}{2}$ cup boiling water	salt
4 eggs separated	juice and rind of 1 lemon

Dissolve gelatin in boiling water and cool. Beat yolks and add $\frac{1}{2}$ cup sugar. Add lemon juice and cook in top of double boiler until thick. Add dissolved gelatin and lemon rind and cool until slightly thickened. Beat egg whites stiff and gradually add $\frac{1}{2}$ cup sugar. Fold into egg mixture. Pour into baked pie shell. Chill.

Eva Berman

LEMON MERINGUE PIE

8 eggs separated	1 cup sugar
2 lemons, juice and rind	1 tsp. vanilla
	$\frac{1}{8}$ tsp. salt

Baked pie shell.

Beat egg yolks with $\frac{3}{4}$ cups sugar until thick (5 minutes). Add juice and rind of lemons. Put in top of double boiler and cook 10 minutes stirring constantly until thick. Remove from fire. Cook.

Beat egg whites until stiff, add $\frac{1}{4}$ cup sugar, gradually, sat. Add vanilla. When the yolks are cool, fold in $\frac{1}{3}$ of egg whites and pour into baked pie shell. Top with remaining whites. Bake in 325° oven till light brown, about 18 minutes.

Mrs J. Epstein, N. Y.

LEMON MERINGUE TARTS

$11\frac{1}{3}$ cup sugar	juice of 2 lemons and rind
1 cup cold water	$\frac{1}{2}$ cup cold water
4 tbsp. corn starch —	3 eggs, separated
(heaping)	shortening, size of walnut

Combine 1 cup water, sugar, rind of lemons, bring to boil. Add corn starch which has been mixed with $\frac{1}{2}$ cup water. Continue to cook 5 minutes stirring constantly. REMOVE FROM FIRE. Blend shortening, beaten yolks, and lemon juice. Put mixture in baked pastry shells and top with meringue made of whites. Bake in slow oven.

Meringue: whites beaten until stiff, 2 tbsp. sugar and pinch of cream of tartar.

Celia Cohen

HEAVENLY PIE

4 eggs, separated	$\frac{3}{4}$ cup sugar
$\frac{1}{4}$ tsp. salt	1 cup heavy cream and
1 tsp. vinegar	2 tbsp. sugar
	$\frac{1}{2}$ cup grated bakers' chocolate

FILLING

$\frac{1}{3}$ cup sugar	3 tbsp. lemon juice
6 tbsp. orange juice	4 egg yolks

Beat whites until foamy. Add salt, vinegar and sugar, 2 tbsp. at a time, beating until stiff. Spread in well greased and floured pie plate, making edges higher than center. Bake in 275 degree oven $1\frac{1}{4}$ hours. Cool. Sprinkle $\frac{1}{4}$ cup chocolate over meringue. Whip cream and sugar. Spread $\frac{1}{3}$ cream, spread filling, then remaining cream. Top with chocolate.

Filling: Beat yolks, add sugar and juices. Cook in double boiler until thick, about 8-10 minutes. Cool.

Chill in refrigerator 24 hours or longer.

Ida Berman

Holiday Recipes

"A true wife makes a home a holy place."
Talmud

Purim

To PREPARE MON or POPPY SEEDS

Cover Mon with water and bring to a boil for 2 or 3 minutes then strain through linen towel, rinse the seeds through with a little cold water. Place the Mon on shallow pan and put into oven at lowest temperature. Keep mixing same until completely dried. This may be prepared ahead of time and stored in a tightly covered jar.

Celia Cohen

MON KICHLECH (Poppy seed cookies)

2½ cups all purpose flour	1½ tsp. baking powder
½ cups shortening	1 tsp. salt
½ cup sugar	1 tsp. fresh lemon juice
2 eggs	½ cup mon (poppy seeds)

Cream shortening and sugar, add well beaten eggs, add dry ingredients that have been mixed together, then add the Mon and blend thoroughly, add lemon juice. Roll thinly (1/8 inch), may be cut any desired shape. Bake in a 375° oven 12 or 15 minutes for first batch then about 10 minutes. Cookies must be watched while baking or they may burn. Six or seven dozen may be had from a batch if bridge size cutter is used.

Celia Cohen

HOMONTASHEN (Parve Dough)

2¼ cups all purpose flour	1 egg
3 tsp. baking powder	¾ cup water
1 tsp. salt	8 tbsp. shortening

Sift flour, baking powder and salt together. Beat egg. Add water and melted shortening. Pour into flour and mix to a soft dough. Knead dough gently ½ minute. Roll out dough thinly. Cut in circles about four inches in diameter, put teaspoonful of filling in center of each circle. Draw up the sides and pinch together to form triangle. Place on greased pan. Combine egg yolks and honey and brush onto homontashen before baking. Bake in moderate oven (375°) for about 30 minutes. Makes about 12.

Celia Cohen

MATZO FARFEL MUFFINS

1 cup matzo farfel 2 tbsp. chicken fat
 3 eggs, well beaten 1 tbsp. salt
 Pour cold water over farfel and drain. Add well beaten eggs, melted chicken fat and salt. Bake in 400° oven about 20 minutes or until light brown. Serve immediately.

Fanny Friedman, Los Angeles, California

MATZO BALLS

2 eggs 1/2 cup matzo meal salt
 Separate eggs, beat yolks and add salt. Beat whites, fold yolk into white. Add matzo meal gradually. Make into balls and drop into boiling salt water for about a half hour. Do not remove cover until done. Let stand in hot chicken soup for about 15 minutes before serving. Makes about 10 balls.

Ida Berman

KNADLECH (Matzo Balls)

2 tbsp. chicken fat 1 cup matzo meal
 1 egg, slightly beaten 1 cup boiling water
 1 tsp. salt 1/2 tsp. chopped parsley
 pepper and nutmeg to taste
 Pour boiling water over matzo meal, stir until water is absorbed, add fat, then egg and seasoning. Mix well. When cool, place in icebox. Let stand one hour or longer. Roll dough into balls the size of a walnut. If sticky, grease palms of hands or moisten with cold water occasionally. Drop into boiling soup 15 minutes before serving. Boil gently uncovered. May also be boiled in water and put into oven with a little fat.

Estelle Weiner

PASSOVER BLINTZES

4 eggs 2 cups matzo meal
 pinch salt 2 cups water
 1/2 cup potato starch

Beat eggs well and add all other ingredients. Mix well.

Heat small fry pan, grease pan each time with shortening on piece of wax paper. Pour in just enough batter to make thin layer over the entire bottom, tilting pan gently from side to side. Cook a few seconds or until batter has set. Shake out upside down on a towel. May be filled with either cheese or meat fillings. Roll up or fold as an envelope. Bake in a greased pan, brushing tops lightly with shortening, until brown (about 30 minutes) in a 350° oven.

Martha Bornstein

INGBERLICH (Passover Ginger Bars)

4 cups farfel 3 eggs, well beaten
 Mix farfel into eggs. Place in shallow baking pan and put into 350° oven. Bake until light brown and dry enough to crumble. Crumble fine into bowl.

SYRUP

1 lb. honey 2 tsp. ginger (less may be
 1 lb. sugar used if desired)
 1 tsp. cinnamon 1/2 cup nuts

Bring all ingredients except nuts to a boil in a heavy pan. Add farfel to syrup and cook over low heat until syrup threads, stirring frequently. Add nuts just before removing from heat and mix well. Pour on board wet with cold water and press flat with moist hands. Cool and cut into squares or bars.

Ida Wilner

PASSOVER LEMON SHERBERT

2 cups water 2 egg whites
 1 cup sugar 3/4 cup lemon juice

Boil sugar and water to form light syrup. Cool. Add lemon juice and fold in egg white. Pour in freezing tray and leave until ready to serve.

Marion Cohen

HOLIDAY FOODS

SEDER MENU

Hard-boiled Eggs in salt water Gefilte Fish - Horse-radish
 Chicken Soup - Knadlach
 Roast Chicken Carrot Tzimmes
 Fresh Vegetable Salad
 Compote of Prunes and Apricots
 Sponge Cake, Tea, Nuts

CEREMONIAL DISH

1. Roasted Shank Bone
2. Roasted Egg
3. Green Herbs, parsley, lettuce or any green herb
4. Charoseth - grated apples, chopped nuts, cinnamon, wine
5. Bitter Herbs - grated horse-radish or horse-radish root

SUGGESTED FOODS FOR SHAVOUTH

Beet Borscht Cheese Blintzes
 Noodle Pudding Cheese Cake
 Putter Kuchen

CHANUKAH

Potato Latkes Potato Pudding

PURIM

Hamantaschen

ROSH HASHANAH

Honey Cake Taiglach

YOM KIPPUR EVE

Kreplach

SUCCOTH

Rolled Cabbage Strudel
 Fruits and Nuts

Quantity Cooking

"You may live without friends,
 You may live without books;
 But civilized man
 Cannot live without cooks."

FISH CHOWDER — 50 Servings

20 lbs. haddock	1½ ounces salt
1 gallon water	1 tsp. pepper
3 ounces butter	¼ lb. butter
1 lb. onions, sliced	1 gallon potatoes, cooked and cubed
1½ gallons milk, scalded	25 common crackers

Cut fish in 2 inch pieces and set aside. Place head, tail and backbone in soup pot, add 1 gallon cold water and bring slowly to the boiling point. Cook 5 minutes, but do not boil. Brown onions in 3 ounces of butter being careful not to burn them. Strain fat into the liquid from which the bones, head and tail have been removed. Cover and simmer 10 minutes. Split crackers and soak in milk. Add milk, crackers, salt, pepper and remaining butter to fish. Let stand in double boiler 1 hour or longer. Add potatoes. Reheat and serve.

JELLIED VEGETABLE SALAD 50 Servings

8 level tsp. gelatin	4 cups finely shredded cabbage
2 cups cold water	4 green peppers, cut in small pieces
8 cups hot water	4 pimientos, cut in small pieces
2 cups mild vinegar	4 cups shredded raw carrots
½ cup lemon juice	2 cups sugar
4 tsp. salt	
4 cups celery, diced	

Soften gelatin in cold water. Add hot water, vinegar, lemon juice, sugar and salt. Cool mixture and when it begins to stiffen, add remaining ingredients. Chill until firm.

SCALLOPED FISH — 50 Servings

4 quarts milk	12 lbs. haddock fillet, sim- mered until it flakes easily
6 large slices onion	2 quarts cooked, diced pota- toes (about 5-6 lbs.)
4 tsp. salt	3 cups stale bread crumbs
2 cups butter	
2 cups flour	

Scald milk with onion. Remove onion and make a cream sauce with ½ the butter, flour and milk. Melt remaining butter and mix with crumbs and reserve for topping. Arrange half the fish in the bottom of baking dishes, sprinkle with pepper, add a layer of potatoes and pour over half the sauce. Repeat until all ingredients are used. Cover with crumbs and bake in 375° oven 15 minutes or until crumbs are brown and mixture is hot.

ROAST TURKEY to Serve 125 People

ROAST TURKEY

6-23 lb. turkeys 3/4 lb. flour (2/3 cups)
3/4 cup salt 1 1/2 cup fat

Clean each turkey thoroughly and set aside the giblets for the gravy. Rub salt on inside of cavity and outside of turkey. Stuff inside and neck cavity with bread dressing but do not pack tightly. Put any extra dressing in a pan and bake separately. Skewer or sew skin of turkey to hold in dressing. Tuck wing tips under the back and tie legs to tail of turkey. Rub bird all over with combined flour and fat. Roast in 300° oven 5 to 6 hours or until turkey is golden brown. Baste occasionally with fat and juice from turkey. A wet cloth laid over turkey will reduce overbrowning and possibly drying of skin.

GRAVY

4 1/2 to 6 cups fat from pan 6 cups flour
9 quarts turkey drippings 3 quarts chicken stock or
and water other liquid

chopped giblets

Skin fat from roasting pan. Blend with flour. Scrape sides and bottom of roaster thoroughly and add enough water to make 9 quarts. Add chicken stock and bring to a boil. Add fat-flour mixture and stir with wire whip. Cook 10 to 15 minutes. Boil giblets in salted water until tender. Chop finely and add to gravy. Season to taste. Makes about 3 gallons.

DRESSING

12 bs. bread 1-1 oz. pkg. sage
2 1/4 lbs. onions, chopped 6 tbsp. salt
2 qts. celery, diced 1 1/2 tbsp. pepper
1-1 oz. pkg. poultry 3 tbsp. baking powder
seasoning 2 doz. eggs, beaten
water to moisten

Break bread into coarse crumbs. Saute onions and celery in fat until golden brown. Mix seasonings and baking powder into bread, add onions and celery. Moisten dressing. Mix in beaten eggs. Makes 125 portions.