

Jewel-box butter cookies

from . . . PILLSBURY'S BEST FLOUR
AMERICAN DAIRY ASSOCIATION • NESTLÉ'S MORSELS
BRER RABBIT MOLASSES
SUN-MAID RAISINS AND SUNSWEET PRUNES



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| CLASS NO. | TITLE Jewel-box butter cookies, from Pillsbury's best flour, et al | | L. C. CARD | |
| SPECIAL | AUTHOR | | | |
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How to make Jewel Cookie Boxes

"Here's an idea so easy to do and such fun to use. The whole family can help. Make Jewel Boxes and fill with cookies for extra special gifts or use as cookie cans in your own kitchen. Or make a Santa's Boot for a Christmas centerpiece. Other Christmas decorations are candles or cookie mobiles. You'll find a variety of Jewel Box ideas throughout the booklet. It's up to you—here's your chance to be creative."

Ann Pillsbury



Use the Modeling Mixture on the following page to transform coffee cans, nut cans, gift boxes, greeting card boxes and other sturdy cardboard boxes into dazzling Jewel Boxes!

Modeling Mixture

- Combine** ... in saucepan
 2 cups salt and
 1 cup Pillsbury's Best All Purpose Flour. Add
 1 $\frac{2}{3}$ cups water; mix well.
- Cook** ... over medium heat, stirring constantly, until mixture is hot, 3 to 5 minutes.

Spread over can, box or item to be decorated with metal spatula or knife. Roll in or press macaroni into mixture with fingers. Cover lids separately. Place containers in 200° oven one hour or until mixture is hard. Spray-paint desired color. Decorate further as desired.

DECORATING IDEAS

- ... To be sure lids fit securely, do not put mixture on top rim of can.
- ... Suggested macaroni or spaghetti are rings, shells, bows, elbows, spirals. One or a combination of several can be used.
- ... Add more sparkle after spraying, by pressing in sequins, tiny pearls, small beads, tiny Christmas tree ornaments or pieces of fancy braid, ribbon and rickrack.
- ... **For two or more colors**, spray-paint macaroni desired color; let dry. Spread mixture on container, spray-paint. You can add interest by sprinkling glitter on wet paint. Press the colored macaroni into Mixture making designs as desired. Place in 200° oven one hour or until hard.
- ... You might like to shape a few "petals" to place on container for special touch.

- ... For added interest, made swirls in Modeling Mixture with spatula.
- ... Spray-paint white; sprinkle with glitter. Press wide rick rack around side of box and on lid. Decorate with red and blue stars.
- ... After baking, glue Christmas bow to center of lid.
- ... Let Jewel Box stand until hard before filling.



For Candles:

Spread mixture over glasses or tumblers. Decorate as desired. Place in 200° oven about 1 hour.

Fill $\frac{2}{3}$ full with melted candles or paraffin. When almost hard, insert used candle.

For Friendship Ring:

"Make cookie friendship ring; hang in a convenient place so friends can snip cookies as they come and go."

Place two sewing hoops so they form a ball. Cover with Mixture; place in a 200° oven about 1 hour. Spray-paint. (Or omit Modeling Mixture and cover hoop with ribbon.) Place mistletoe in center. Wrap cookies in self-sealing plastic film and tie with ribbons to Ring. Tie small scissors from one ribbon.

For Santa's Boot:

Glue cotton to cover of small oatmeal or corn meal box. Cut toe shaped piece from corrugated cardboard. Glue to bottom of box.

Prepare Modeling Mixture increasing flour to 2 cups; spread over box and foot, filling in for top of arch. Place in 200° oven about 1 hour or until mixture is hard. **Spray-paint red.** Press elbow and ring macaroni, painted gold, into mixture for eyes and laces.

Molded & Shaped Cookies

Snowball Cookies

Senior Winner by Mrs. Oscar Swanson, Viking, Minnesota
BAKE at 350° for 15 to 17 minutes.

MAKES about 3 dozen.

Cream... $\frac{1}{2}$ cup **butter**. Add
 $\frac{1}{3}$ cup **sugar**, creaming well.

Blend in... 1 **egg yolk**
1 teaspoon **vanilla** and
 $\frac{1}{4}$ teaspoon **salt**.*

Gradually add... $1\frac{1}{4}$ cups sifted **Pillsbury's Best All Purpose Flour**.*

Divide... dough into 3 parts. Shape into 10-inch rolls. Cut into $\frac{3}{4}$ -inch pieces; place on ungreased cookie sheet.

Bake... at 350° for 15 to 17 minutes until delicately browned. Cool. Coat with Frosting; roll in 2 to 2½ cups toasted **coconut**.

*For use with Pillsbury's Best Self-Rising Flour, omit salt.

FLUFFY WHITE FROSTING

Combine in top of double boiler $\frac{3}{4}$ cup sugar, 1 egg white, $\frac{1}{4}$ cup light corn syrup, 2 tablespoons water, $\frac{1}{8}$ teaspoon salt and $\frac{1}{8}$ teaspoon cream of tartar. Cook over rapidly boiling water, beating with electric mixer or rotary beater until mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla; continue beating 1 minute.

Chocolate Flip Strips

Junior Winner by Lynn Carpenter, San Antonio, Texas
BAKE at 350° for 20 to 25 minutes.
MAKES about 3 dozen cookies.

Melt... 1 6-oz. pkg. (1 cup) **Nestlé's Butterscotch Morsels** over hot water. Remove from heat.

Cream... $\frac{1}{2}$ cup **butter** with
 $\frac{1}{2}$ teaspoon **salt*** and
 $1\frac{1}{2}$ teaspoons **vanilla**. Blend in
1 **egg** and melted morsels.

Add... 2 cups sifted **Pillsbury's Best All Purpose Flour**; blend well. Chill.

Melt... 1 6-oz. pkg. (1 cup) **Nestlé's Semi-Sweet Chocolate Morsels** and
1 tablespoon **butter** over hot water. Reserve $\frac{1}{4}$ cup.

Add... $\frac{2}{3}$ cup **walnuts**, finely chopped
 $\frac{1}{2}$ cup **sweetened condensed milk**
1 teaspoon **vanilla** and
 $\frac{1}{8}$ teaspoon **salt** to remaining chocolate; blend well. Cool.

Place... aluminum foil on greased cookie sheet. Sprinkle with flour.

Roll out... half of dough on the foil to 14x5-inch rectangle. Spread half of filling lengthwise on half of dough to within $\frac{1}{2}$ inch of edge. Fold uncovered dough over filling, using foil to lift. Fold back foil. Seal edges.

Bake... at 350° for 20 to 25 minutes.

Add... 1 tablespoon **corn syrup** and
1 teaspoon **water** to reserved chocolate. Reheat over hot water. Frost cookies. Cool. Cut crosswise into $\frac{3}{4}$ -inch bars.

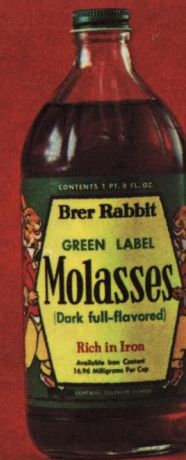
*For use with Pillsbury's Best Self-Rising Flour, omit salt.



Many of the cookie recipes in this book call for Brer Rabbit Molasses—the ingredient that will “spice up” your holiday cookies. The whole family will love them and they’ll add that extra touch of glamour to your holiday festivities. Remember, Brer Rabbit Molasses is rich in iron... more nutritious... more delicious. *Frosted Molasses Jewels*, page 19.

Spice up
your cookies!

BAKE WITH
BRER RABBIT
MOLASSES



Molded & Shaped Cookies

Dew Drops

BAKE at 300° for 15 to 20 minutes.
MAKES about 4 dozen cookies.

Cream . . . 1 cup **butter**. Add
½ cup sifted **powdered sugar** and
1 teaspoon **almond extract**, cream-
ing well.

Blend in 1½ to 1¾ cups **Pillsbury's Best All Purpose Flour***

1 cup **Sun-Maid Seedless Raisins**
2 teaspoons grated **orange rind**.
Chill for easier handling.

Shape by scant teaspoonfuls into balls.
Roll in

1 cup **coconut**, finely cut.

Place on ungreased cookie sheet. Flat-
ten slightly with fork.

Bake at 300° for 15 to 20 minutes
until delicately browned.

**Pillsbury's Best Self-Rising Flour is not recom-
mended for use in this recipe.*

Topaz Sugar Riches

BAKE at 350° for 12 to 15 minutes.
MAKES about 2 dozen small cookies.

Brown . . . ½ cup **butter** in saucepan.

Sift 1 cup sifted **Pillsbury's Best All Purpose Flour*** with

½ teaspoon double-acting **baking powder**. Set aside.

Add ⅓ cup **sugar** gradually to melted
butter, blending well. Add
1 tablespoon **milk** and
1 teaspoon **vanilla**. Blend in dry
ingredients.

Shape by teaspoonfuls into balls. Place
on ungreased cookie sheets.
Flatten with bottom of glass,
greased and dipped in **sugar**.
Top with almond half or quarter.

Bake at 350° for 12 to 15 minutes.

**Pillsbury's Best Self-Rising Flour is not recom-
mended for use in this recipe.*

Honey Candy Bites

Senior Winner by Mrs. Ira S. Bailey, Sr., Anchorage,
Alaska

MAKES 3 to 4 dozen small cookies.

Melt ½ cup **butter**. Blend in
2 tablespoons **milk**
1 cup **Pillsbury's Best All Pur-
pose Flour***

¾ cup **honey** and
¼ teaspoon **salt**; mix well.

Cook over medium heat, stirring con-
stantly, until dough leaves sides
of pan and forms a ball.

Stir in 1 cup grated or flaked **coconut**
1 teaspoon **vanilla**. Cool.

Add 2 cups **rice crispy cereal** or **corn
flakes**, slightly crushed.

Shape into 1-inch balls. Roll in
½ cup **coconut**. Refrigerate.

**For use with Pillsbury's Best Self-Rising Flour,
omit salt.*

Gingerunes

Senior Winner by Mrs. Charlotte Baird, Portland, Oregon

BAKE at 375° for 12 to 15 minutes.

MAKES about 4 dozen cookies.

Sift

together . . . 2 cups sifted **Pillsbury's Best All Purpose Flour***

1 teaspoon **soda**

½ teaspoon **salt**

1 teaspoon **ginger**

½ teaspoon **cinnamon** and

¼ teaspoon **cloves**. Set aside.

Cream . . . ½ cup **butter**. Gradually add
cup firmly packed **brown sugar**,
creaming well.

Blend in . . 1 unbeaten **egg** and
¼ cup **Brer Rabbit Molasses** (Gold
Label); beat well.

Add the dry ingredients gradually.

Stir in 1 cup chopped **coconut**.

Chill dough before shaping.

Flatten a round teaspoonful of dough
for each cookie. Place
½ uncooked **Sunsweet Prune** in
the center; shape dough around
prune. Dip top of cookie in
water, then in **sugar**. Place
sugar-side up on ungreased
cookie sheet.

Bake at 375° for 12 to 15 minutes.

**For use with Pillsbury's Best Self-Rising Flour,
omit soda and salt.*

Greeting card boxes or other small card-
board boxes are ideal to cover and fill with
cookies for special gifts.



GINGERUNES

DEW
DROPS

HONEY
CANDY
BITES

TOPAZ
SUGAR
RICHES

Molded & Shaped Cookies

Mix 'N Match Cookies

Senior Winner by Mrs. H. T. Martell, Detroit, Michigan
Bake at 350° for 14 to 16 minutes.
MAKES about 6 dozen.

Cream . . . 1 cup **butter**. Gradually add
1 cup **sugar**, creaming well.
Blend in . . . 1 unbeaten **egg**
1 teaspoon **vanilla** and
½ teaspoon **salt**.*

Gradually add . . . 2½ cups sifted **Pillsbury's Best All Purpose Flour***; mix thoroughly. Place one-third of dough in small bowl.

Add . . . ½ cup **walnuts**, chopped.
Stir . . . ¼ cup **Brer Rabbit Molasses** (Gold Label) and
1 cup grated or chopped **coconut** into remaining two-thirds dough. Chill doughs for easier handling.

Shape molasses dough into ¾-inch balls and place on ungreased cookie sheets. Shape walnut dough into ½-inch balls and place on top of other balls. Flatten to ¼-inch thickness with bottom of glass greased and dipped in **sugar**.

Bake at 350° for 14 to 16 minutes.

*For use with *Pillsbury's Best Self-Rising Flour*, omit salt.

Ruby 'N Emerald Cocoroons

BAKE at 350° for 12 to 15 minutes.
MAKES about 5½ dozen cookies.

Cream . . . 1 cup **butter**. Add
½ cup **sugar**, creaming well.

Stir in . . . 2 tablespoons **water**
½ teaspoon **almond extract** and
½ teaspoon **vanilla**.

Add . . . 1½ cups sifted **Pillsbury's Best All Purpose Flour*** and
2½ cups (7 oz.) packaged grated **coconut**; mix well. If necessary, chill for easier handling.

Shape into 1-inch balls. Place on cookie sheets. Press deep hollow in center of cookie with floured thimble or finger.

Bake at 350° for 12 to 15 minutes until delicately golden brown. Before serving, sprinkle with powdered sugar, if desired. Fill centers with **red** or **green jelly**.

**Pillsbury's Best Self-Rising Flour* is not recommended for use in this recipe.

Little boxes of Sun-Maid Raisins are good fillers for Christmas stockings, tricks or treats on Halloween and party favors.

Special! Fill nut cups with Sun-Maid Seedless Raisins, mints and tiny Cookies made from "Frosted Molasses Jewels," page 19. Cut cookies with tin star, circle, diamond and other shaped cutters. Bake and frost.

Sparkling Gingersnaps

BAKE at 375° for 9 to 12 minutes.

MAKES about 4½ dozen cookies.

Sift

together . . . 2 cups sifted **Pillsbury's Best All Purpose Flour***
2 teaspoons **soda**
½ teaspoon **salt**
½ teaspoon **cinnamon**
¼ teaspoon **cloves**
¼ teaspoon **ginger**

Cream . . . ¾ cup **butter**. Gradually add
1 cup **sugar**, creaming well.

Add . . . 1 unbeaten **egg** and
¼ cup **Brer Rabbit Molasses** (Gold Label). Beat well.

Blend in . . . 1 cup **Sun-Maid Seedless Raisins**, whole or chopped, and the dry ingredients; mix thoroughly. If desired, chill dough for easier handling.

Shape dough into balls, using a rounded teaspoonful for each; dip in **sugar**. Place on ungreased cookie sheets, sugar-side up.

Bake at 375° for 9 to 12 minutes.

*For use with *Pillsbury's Best Self-Rising Flour*, omit soda and salt.

To make this jewel box:

1. Follow directions on page 3.
2. After covering box with Modeling Mixture, roll in Mixture of elbow, shell and ring macaroni.
3. Bake as directed.
4. Spray-paint desired color. Sprinkle immediately with glitter and sequins.



Drop Cookies

Apricot Jewels

Senior Winner by Mrs. Jean C. Dunbar, Sinks Grove, West Virginia

BAKE at 350° for 15 to 18 minutes.

MAKES about 2½ dozen cookies.

Sift

together.... into mixing bowl
1¼ cups sifted Pillsbury's Best All Purpose Flour*

¼ cup sugar
1½ teaspoons double-acting baking powder and

¼ teaspoon salt.
Cut in.... ½ cup butter and
⅓ cup (3-oz. pkg.) cream cheese until fine.

Add.... ½ cup flaked coconut and
½ cup apricot preserves; blend well.

Drop.... by teaspoonfuls onto ungreased cookie sheets.

Bake.... at 350° for 15 to 18 minutes until lightly browned. Cool and frost. If desired, decorate with nut half, flaked coconut or apricot preserves.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

APRICOT FROSTING

Combine 1 cup sifted powdered sugar, 1 tablespoon soft butter and ¼ cup apricot preserves. Beat until smooth.

Delightful Treasures

BAKE at 325° for 10 to 12 minutes.

MAKES about 3½ dozen cookies.

Sift

together. 1¼ cups sifted Pillsbury's Best All Purpose Flour*

¾ teaspoon soda
½ teaspoon salt

Cream.... ¼ cup butter. Add
½ cup sugar, creaming well.

Blend in.... 1 unbeaten egg and
¼ cup sour cream; beat well.

Add.... dry ingredients gradually; mix well. Stir in
¾ cup Sun-Maid Seedless Raisins or Sunsweet Prunes, chopped.

Drop.... dough by teaspoonfuls into sugar; roll to coat. Form into balls. Place on ungreased cookie sheets.

Bake.... at 325° for 10 to 12 minutes. Do not brown. Cool and frost; decorate with nut halves.

**For use with Pillsbury's Best Self-Rising Flour, omit soda and salt.*

BROWNED BUTTER FROSTING

Brown ¼ cup butter. Remove from heat and blend in 1½ cups sifted powdered sugar and ¼ teaspoon vanilla. Gradually add 1 to 2 tablespoons milk until of spreading consistency.

Old beads and colorful buttons can be used to decorate boxes. Follow direction "for two or more colors," page 3. Take your time, mixture will not harden.

Sparkling Macaroon Chews

Senior Winner by Mrs. N. W. Davison, Forest Park, Georgia

BAKE at 350° for 15 to 18 minutes.

MAKES 2 dozen cookies.

Tint.... 1½ to 2 cups (4 to 6 oz.) coconut with
3 to 4 drops red or green food coloring. (Coconut may be left plain, if desired.)

Sift

together. ½ cup Pillsbury's Best All Purpose Flour*

1 cup sifted powdered sugar
½ teaspoon salt

Beat.... 2 egg whites with
¼ teaspoon cream of tartar until stiff but not dry.

Blend in.... 1 tablespoon melted butter
½ teaspoon almond extract and
½ teaspoon vanilla.

Fold in.... coconut and dry ingredients.

Drop.... by rounded teaspoonfuls onto cookie sheets lined with brown paper or aluminum foil.

Bake.... at 350° for 15 to 18 minutes until lightly browned. Remove from cookie sheets immediately.

**Pillsbury's Best Self-Rising Flour is not recommended for use in this recipe.*

Jewel Box Cookies make ideal gifts at Holiday time or any time of the year. Wrap in cellophane and tie with a colorful bow.



Drop Cookies

Molasses Candy Crisps

BAKE at 375° for 7 to 10 minutes.

MAKES 3 to 4 dozen cookies.

Cream . . . 1 cup butter with
1/4 teaspoon salt* and
1/4 teaspoon cinnamon. Add
1 cup sugar, creaming well.

Blend in . . 1/2 cup Brer Rabbit Molasses (Gold Label), then

2 1/2 cups sifted Pillsbury's Best All Purpose Flour*; mix well.

Stir in . . . 1 cup flaked coconut or nuts, chopped, if desired.

Drop by rounded teaspoonfuls onto lightly greased cookie sheets.

Bake at 375° for 7 to 10 minutes until edges are lightly browned. Cool 1 minute, remove from sheets.

*For use with Pillsbury's Best Self-Rising Flour, omit salt.

For Candy-like Cookies: Reduce flour to 2 cups.

For Fruit Cookies: Stir in 1/2 cup Sun-Maid Seedless Raisins, chopped or ground, with coconut.

To avoid that last minute rush, bake cookies early. All cookies in this booklet can be baked and frozen.

Chocolate Rich Gems

BAKE at 325° for 10 to 12 minutes.

MAKES about 5 dozen cookies.

Melt 1 6-oz. pkg. (1 cup) Nestlé's Semi-Sweet Chocolate Morsels over hot water. Cool slightly.

Combine . 1/2 cup Pillsbury's Best All Purpose Flour* and

2 cups pecans, chopped.

Beat 4 egg whites (about 1/2 cup) with 1/2 teaspoon salt

1/2 teaspoon maple flavoring, if desired, and

1 teaspoon vanilla until stiff.

Add 1 cup sugar gradually. Continue beating until very stiff peaks form.

Fold in . . . flour-nut mixture. Fold in melted chocolate, carefully.

Drop by rounded teaspoonfuls onto greased cookie sheets.

Bake at 325° for 10 to 12 minutes. Cool 1 minute; remove from sheet.

*For use with Pillsbury's Best Self-Rising Flour, omit salt.

Prune-Cheese Nibblers

"For added interest on your cookie tray, fill 18 pitted Sunsweet Prunes with a mixture of 1/3 cup (3-oz. pkg.) cream cheese, 1 tablespoon milk and 2 tablespoons chopped nuts."

"All recipes in this booklet have been developed or adapted by Ann Pillsbury."

Candy Chips

BAKE at 350° for 8 to 10 minutes.*

MAKES about 7 dozen small cookies.

Heat 1/3 cup sugar in small skillet until golden brown. Pour onto greased cookie sheet; cool.

Crush with hammer until very fine (between folds of towel or sheets of wax paper).

Cream . . . 3/4 cup butter. Gradually add 3/4 cup sugar, creaming well.

Blend in . 1 1/2 cups sifted Pillsbury's Best All Purpose Flour* and

1/2 teaspoon salt; mix thoroughly. Stir in crushed caramelized sugar.

Shape by scant teaspoonfuls into balls; place on ungreased cookie sheets. Flatten to 1/8-inch thickness with bottom of glass dipped in sugar.

Bake at 350° for 8 to 10 minutes until golden brown.

*For use with Pillsbury's Best Self-Rising Flour, omit salt; increase baking time to 10 to 12 minutes.

Jewel Boxes can be used year 'round. Choose a box to fit the day, such as a heart-shaped candy box for Valentine's Day. A combination of elbow, shell and ring macaroni have been used on this box. For added sparkle, we sprinkled this box with red glitter immediately after spraying.



MOLASSES
CANDY
CRISPS

CHOCOLATE
RICH
GEMS

CANDY
CHIPS

Drop Cookies

Treasured Raisin Clusters

BAKE at 325° for 10 to 12 minutes.
MAKES about 4 dozen.

Cream... $\frac{1}{4}$ cup **butter**. Add $\frac{1}{4}$ cup **sugar**, creaming well.
Add... 2 tablespoons **cream** and $\frac{1}{2}$ teaspoon **vanilla**; blend well.
Blend in... 1 cup sifted **Pillsbury's Best All Purpose Flour*** and $\frac{1}{4}$ teaspoon **salt**.
Shape... heaping tablespoons of dough into long rolls, $\frac{1}{4}$ -inch in diameter. Place on ungreased cookie sheet. Cut into $\frac{1}{2}$ -inch lengths.
Bake... at 325° for 10 to 12 minutes. Cool. Add cookies and 1 cup **Sun-Maid Seedless Raisins** to Glaze. Stir to coat.
Drop... clusters by teaspoonfuls onto wax paper; let stand uncovered until chocolate hardens.

**For use with Pillsbury's Best Self-Rising Flour, omit salt; increase baking time to 15 to 20 minutes.*

CHOCOLATE GLAZE

Melt 1 6-oz. pkg. (1 cup) Nestlé's Semi-Sweet Chocolate Morsels over hot water. Stir in 3 tablespoons light corn syrup and 1 tablespoon water.

"For special breakfast treats, serve stewed Sunsweet prunes with nutmeg flavored whipped cream."

Golden Spritz Cookies

BAKE at 375° for 7 to 10 minutes.
MAKES about 8 dozen.

Sift... $2\frac{1}{4}$ cups sifted **Pillsbury's Best All Purpose Flour*** with $\frac{1}{4}$ teaspoon **salt**.
Cream... 1 cup **butter**. Add $\frac{1}{2}$ cup **white or brown sugar**, creaming well.
Add... 1 unbeaten **egg** and 1 teaspoon **vanilla or maple flavoring**; beat well.
Blend in... dry ingredients gradually.
Press... through cookie press onto ungreased cookie sheets, using any plate to make desired shape.

Bake... at 375° for 7 to 10 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit salt.*

CHOCOLATE-TIP SANDWICH SPRITZ

Using plate with thin narrow slit, press dough in strips across sheet. Mark bars in 2-inch pieces; bake. Immediately cut into pieces. Spread Frosting between two cookies, placing bottom sides together. Dip ends in Frosting, then in coconut or chopped nuts.

Frosting: Melt 1 6-oz. pkg. Nestlé's Semi-Sweet Chocolate Morsels and 3 tablespoons milk over hot water. Add 1 cup sifted powdered sugar. Keep over water. If necessary, thin with milk.

Sparkling "Jewel Box" Cookies

made with
SUN-MAID Raisins
and
SUNSWEET Prunes



California's sunny fruits add extra energy and taste appeal to your baking! Naturally sweet, wholesome SUN-MAID Raisins and SUNSWEET Prunes are always *best of the crop*. And their fresh taste is protected by special flavor-sealed cartons!



Rolled Cookies

Grandmother's Ruby Cookies

BAKE at 375° for 9 to 12 minutes.
MAKES 16 double cookies.

Sift 1½ cups sifted Pillsbury's Best All Purpose Flour* with

Cream . . . ½ teaspoon salt.
½ cup butter. Add
⅓ cup sugar, creaming well.

Add 1 unbeaten egg yolk and
½ teaspoon vanilla; beat well.

Blend in . . . dry ingredients. Chill if desired.

Roll out . . . half of dough on floured surface to ¼-inch thickness. Cut 16 circles, using 2½-inch round cookie cutter. Place on ungreased cookie sheets.

Roll out . . . remaining dough. Using fancy-shaped cutter, cut 16 more cookies. Cut hole in center of each. Brush tops with slightly beaten egg white.

Combine . ¼ cup almonds, finely chopped,
¼ cup sugar; sprinkle over cookies brushed with egg white. Place on ungreased cookie sheets.

Bake at 375° for 9 to 12 minutes. Cool. Before serving, place jelly in centers of cookie circles; top with the fancy-shaped cookies.

*For use with Pillsbury's Best Self-Rising Flour, omit salt.

Candy Bar Cookies

\$25,000 Grand Prize Winner by Mrs. Vernon Reese, Minneapolis, Minnesota

BAKE at 325° for 12 to 16 minutes.

MAKES 7 to 8 dozen small squares or 3 to 4 dozen bars.

Cream . . . ¾ cup butter. Gradually add
¾ cup sifted powdered sugar; cream well. Add

2 tablespoons evaporated milk
1 teaspoon vanilla and
¼ teaspoon salt; mix well.

Blend in . . . 2 cups sifted Pillsbury's Best All Purpose Flour*; if desired, chill.

Roll out . . . half at a time, on floured surface to 11x9-inches; trim sides. Cut into 1½-inch squares or 3x1½-inch rectangles; place on ungreased cookie sheets.

Bake at 325° for 12 to 16 minutes.

Top each . . with ½ teaspoonful Filling then ½ teaspoon Icing. Decorate with pecans if desired.

*For use with Pillsbury's Best Self-Rising Flour, omit salt.

CARAMEL FILLING: Combine in top of double boiler ½ pound (28) light colored candy caramels and ¼ cup evaporated milk. Heat until caramels melt, stirring occasionally. Remove from heat; add ¼ cup butter, 1 cup powdered sugar and 1 cup pecans, chopped.

CHOCOLATE ICING: Melt ¾ cup Nestlé's Semi-Sweet Chocolate Morsels with ¼ cup evaporated milk over low heat. Stir in 1 tablespoon butter, 1 teaspoon vanilla and ⅓ cup powdered sugar.

Nut Butter Crowns

BAKE at 375° for 7 to 10 minutes.

MAKES about 3 dozen.

Sift 1 cup sifted Pillsbury's Best All Purpose Flour* with
⅓ cup sugar into large bowl. Add
⅔ cup ground filberts, walnuts or pecans.

Blend in . ½ cup soft butter to form a dough.

Roll out . . on floured surface to ¼-inch thickness. Cut into rounds with floured 2¼-inch cutter. Place on ungreased cookie sheets.

Bake at 375° for 7 to 10 minutes until light golden brown. Spread Frosting thinly between pairs of cookies. Spread top of each "sandwich" thinly with jam, then with Frosting. Sprinkle with slivered nuts.

*Pillsbury's Best Self-Rising Flour may be substituted.

CHOCOLATE FROSTING

Cream 2 tablespoons butter and ¾ cup sifted powdered sugar. Blend in 1 egg yolk and ½ cup Nestlé's Semi-Sweet Chocolate Morsels, melted and cooled. Add 1 to 2 tablespoons cream until of spreading consistency.

To add color to your box, line bottom with colored paper, then cellophane.



CANDY
BAR
COOKIES

NUT
BUTTER
CROWNS

GRANDMOTHER'S
RUBY
COOKIES

Rolled Cookies

Glistening Snowflakes

BAKE at 400° for 8 to 10 minutes, then for 3 to 5 minutes.

MAKES about 5 dozen.

Sift.....1 cup sifted **Pillsbury's Best All Purpose Flour*** with

$\frac{1}{4}$ teaspoon **salt** into mixing bowl.

Cut in.....3 tablespoons **butter** until fine.

Sprinkle....3 to 4 tablespoons cold **water** over mixture, stirring with fork until dough holds together. Form into a square. Flatten to $\frac{1}{2}$ -inch; smooth edges. Wrap in wax paper. Chill 20 to 30 minutes. on floured surface to a 9-inch square.

Place.....5 tablespoons **butter**, thinly sliced, over two-thirds of dough.

Fold.....unbuttered end over center. Fold opposite side over to make three layers. Then fold ends over center to make small square.

Repeat.....rolling and folding as above, omitting butter; chill 20 to 30 minutes. Roll out, fold and chill once more.

Roll out....on surface sprinkled with 2 tablespoons **sugar** to a 16x6-inch rectangle. Sprinkle with 2 tablespoons **sugar**; press in slightly with rolling pin.

Fold.....16-inch sides to center so they just meet. Then fold together again as if closing a book, mak-

ing four layers.

Cut.....into $\frac{1}{4}$ -inch slices. Place cut-side down on ungreased cookie sheet.

Bake.....at 400° for 8 to 10 minutes until a light caramel color. Turn over on cookie sheet. Bake 3 to 5 minutes or until caramel color.

**Pillsbury's Best Self-Rising Flour is not recommended for use in this recipe.*

Starphires

BAKE at 325° for 8 to 10 minutes.

MAKES 6 to 7 dozen.

Combine...2 cups sifted **Pillsbury's Best All Purpose Flour***

2 cups quick-cooking **rolled oats**

1 teaspoon **salt**

Brown....1 cup **butter** in 2-qt. saucepan. Blend in

1 cup **sugar**; mix thoroughly.

Add.....the dry ingredients and 1 teaspoon **soda** dissolved in $\frac{1}{2}$ cup **boiling water**. Chill.

Roll out....on floured surface, one-fourth at a time, to $\frac{1}{8}$ -inch. Cut with star or other cookie cutter. Cut out centers of half of cookies with small round cutter. Place on ungreased cookie sheets.

Bake.....at 325° for 8 to 10 minutes. Before serving, spread jelly on plain cookie; top with cut out cookie.

**For use with Pillsbury's Best Self-Rising Flour, omit salt and soda.*

Frosted Molasses Jewels

BAKE at 375° for 8 to 10 minutes.

MAKES 7 to 8 dozen cookies.

Sift

together 3 $\frac{1}{2}$ cups sifted **Pillsbury's Best All Purpose Flour***

1 teaspoon **soda**

1 $\frac{1}{2}$ teaspoons **ginger**

1 $\frac{1}{2}$ teaspoons **cinnamon**

1 teaspoon **cloves**

$\frac{1}{4}$ teaspoon ground **cardamom**

Cream... $\frac{1}{2}$ cup **butter**. Add $\frac{3}{4}$ cup **sugar**, creaming well.

Add...1 unbeaten **egg**

$\frac{3}{4}$ cup **Brer Rabbit Molasses** and

2 teaspoons grated **orange rind**; beat well.

Stir in....dry ingredients gradually; blend well. Chill overnight. Dough may be stored up to 1 week.

Roll out....one-third at a time, on well-floured surface to $\frac{1}{4}$ -inch thickness. Cut into desired shapes. Place on greased cookie sheets. If desired, top with blanched almond halves.

Bake.....at 375° for 8 to 10 minutes. (At Christmas time, these cookies often are cut into animal shapes, frosted with a powdered sugar icing and decorated with colored sugar.)

**For use with Pillsbury's Best Self-Rising Flour, omit soda.*



Refrigerated Cookies

Brilliant Candy Slices

BAKE at 325° for 12 to 15 minutes.
MAKES 7 dozen cookies.

Cream . . . 1 cup **butter**. Add
1 cup sifted **powdered sugar**,
creaming well.

Blend in . . . 1 unbeaten **egg** and
1 teaspoon **vanilla**.

Add . . . 2¼ cups sifted **Pillsbury's Best All Purpose Flour***; mix well. Stir in
1 cup **pecan halves** and
2 cups **soft candied cherries****,
cut in halves. Chill 1 hour.

Divide in thirds. Shape into rolls 10
inches long. Wrap in wax paper;
chill at least 3 hours.

Cut into ½-inch slices; place on un-
greased cookie sheets.

Bake at 325° for 12 to 15 minutes
until delicately browned on the
edges.

**Pillsbury's Best Self-Rising Flour may be substituted.*

***If desired, substitute 2 cups cut gumdrops for the cherries.*

Spumoni Rings

BAKE at 325° for 10 to 12 minutes.
MAKES about 7 dozen cookies.

Cream . . . 1 cup **butter**. Gradually add
1 cup sifted **powdered sugar**,
creaming well.

Blend in . . . 1 unbeaten **egg** and
1 teaspoon **vanilla**.

Add . . . 2¼ cups sifted **Pillsbury's Best All Purpose Flour***; mix well. Di-
vide dough into three parts. To
one part add

⅓ cup finely chopped **red candied cherries**

2 drops **yellow food coloring** and
a few drops **red food coloring**.
To the second part add

⅓ cup finely chopped **green candied cherries**

¼ teaspoon **peppermint extract**
and a few drops **green food coloring**. To the third part add

⅓ cup finely chopped **nuts**. Chill
1 to 2 hours for easier handling.

Roll out . . . each part on floured wax paper
to a 14x7-inch rectangle.**
Carefully stack doughs, one on
top of the other, sealing any
breaks. Roll up tightly, starting
with 14-inch side. Chill 1 to 2
hours. Cut into ½-inch slices.
Place on ungreased cookie
sheets.

Bake at 325° for 10 to 12 minutes. Do
not brown.

**Pillsbury's Best Self-Rising Flour is not recommended for use in this recipe.*

***For Spumoni Strips: Roll out or press doughs
into 12x2-inch strips. Stack strips. Chill 1 to 2
hours. Cut into ½-inch slices. Bake as directed.
Cool on cookie sheets.*

Jewel Swirls

BAKE at 325° for 10 to 12 minutes.

MAKES about 8 dozen cookies.

Sift

together . . . 2 cups sifted **Pillsbury's Best All Purpose Flour***

½ teaspoon **soda**

¼ teaspoon **salt**

Cream . . . ¾ cup **butter**. Gradually add
½ cup **sugar**, creaming well.

Blend in . . . ½ cup **sour cream**, then the dry
ingredients. Blend well. Chill 1
to 2 hours for easier handling.

Roll out . . . on floured surface, half at a
time to a 14x7-inch rectangle.

Sprinkle . . . each with
½ package (about 3 tablespoons)
**cherry, lime, lemon, orange or
strawberry flavored gelatin**.

Roll up, starting with 14-inch
side. Chill 1 to 2 hours. Cut
into ½-inch slices. Place on un-
greased cookie sheets.

Bake at 325° for 10 to 12 minutes
until lightly browned.

**For use with Pillsbury's Best Self-Rising Flour,
omit soda and salt.*

Jewel Boxes are so much fun because they
are so easy to make. If you like, swirl the
Mixture on, as though frosting a cake. Bake
and paint your favorite color.

Use spray-paint as directed on can, away
from an open flame. To spray, set jewel box
inside large corrugated box.



BRILLIANT
CANDY
SLICES

SPUMONI
RINGS

JEWEL
SWIRLS

Bar Cookies

Buttermint Creams

Senior Winner by Mrs. Gilman Fragodt, Danvers, Minn.

BAKE at 350° for 12 to 15 minutes;
then for 25 to 30 minutes.

MAKES about 5 dozen.

Melt . . . ½ cup **butter** with
½ cup **Nestlé's Butterscotch Mor-**
sels* in saucepan.

Blend in . . . 1 cup **Pillsbury's Best All Purpose**
Flour** and

½ cup **powdered sugar**. Mix well.
Press into well-greased 8x8 or
11x7-inch pan.

Bake at 350° for 12 to 15 minutes.
Spread carefully with Filling.
Bake 25 to 30 minutes.

Place . . . ½ cup **Nestlé's Butterscotch Mor-**
sels on Filling. Let stand 5
minutes. Spread morsels evenly.
Cool; cut into 1-inch squares.

**For Chocomint Creams: Substitute Nestlé's
Semi-Sweet Chocolate Morsels.*

***Pillsbury's Best Self-Rising Flour may be sub-
stituted.*

COCONUT FILLING

Combine 1 can (15 oz.) sweetened condensed milk, 1½ cups packaged grated or ground coconut, ½ cup pecans, chopped, and ¼ teaspoon peppermint extract.

Sugared Butterscotch Twinkles

BAKE at 350° for 14 to 18 minutes.

MAKES 8 dozen cookies.

Grind . . . 1⅓ cups **nuts**. Combine ¼ cup nuts
with

¼ cup **sugar**; reserve.

Combine . . . the remaining ground nuts with
2 cups sifted **Pillsbury's Best All**
Purpose Flour*

⅔ cup **sugar** and

½ teaspoon **salt**.

Cut in . . . 1 cup **butter** until fine.

Add 2 unbeaten **egg yolks** and
½ teaspoon **almond extract**; mix
well. Stir in

1 6-oz. pkg. (1 cup) **Nestlé's**
Butterscotch Morsels.

Divide into twelve portions. Roll each
on floured surface to 12-inch
roll.

Place six rolls side by side. Brush with
slightly beaten **egg white**;
sprinkle with almond-sugar mix-
ture.

Cut across all six rolls at 1½-inch
intervals. Separate cut pieces;
place on ungreased cookie sheet.

Bake at 350° for 14 to 18 minutes.

**For use with Pillsbury's Best Self-Rising Flour,
omit salt.*

**Cover several coffee cans to use as cookie
containers in your own kitchen. Store only
one kind of cookie in each container.**



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NESTLÉ'S® BUTTERSCOTCH MORSELS

Luscious, satin-smooth Butterscotch—all ready to use. Only Nestlé's gives you such a great idea. Try **Scotchies** (recipe on page 24) and all the other delicious Butterscotch goodies. The flavors you love—Nestlé's makes best.



Bar Cookies

Marbled Fudge Brownies

BAKE at 350° for 30 to 35 minutes.

MAKES about 3 dozen bars.

Melt..... $\frac{1}{2}$ cup **butter** and
 $\frac{1}{2}$ cup **Nestlé's Semi-Sweet Chocolate Morsels** in saucepan over low heat, stirring constantly.

Blend in... $\frac{1}{3}$ cup **sugar**
 $\frac{1}{3}$ cup packed **brown sugar** and
 1 teaspoon **vanilla**. Mix well.

Add.....1 **egg yolk** and
 1 **egg**; mix well.

Blend in... $\frac{3}{4}$ cup **Pillsbury's Best All Purpose Flour***
 $\frac{1}{2}$ teaspoon double-acting **baking powder** and
 $\frac{1}{2}$ teaspoon **salt**. Set aside.

Beat.....1 **egg white** until soft mounds form. Gradually add

$\frac{1}{2}$ cup **sugar**, beating well. Add
 $\frac{1}{2}$ cup packaged grated **coconut**
 $\frac{1}{2}$ cup **Nestlé's Semi-Sweet Chocolate Morsels** and

$\frac{1}{2}$ teaspoon **vanilla**.

Drop..... rounded teaspoons chocolate and scant teaspoons coconut mixture alternately into greased 9x9-inch pan. Cut through batter with knife to marble.

Bake..... at 350° for 30 to 35 minutes. Cut while warm.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

Scotchies

BAKE at 350° for 25 to 30 minutes.

MAKES about 2 dozen bars.

Sift

together... $\frac{3}{4}$ cup sifted **Pillsbury's Best All Purpose Flour***
 1 teaspoon double-acting **baking powder**
 $\frac{3}{4}$ teaspoon **salt**

Melt.....1 6-oz. pkg. (1 cup) **Nestlé's Butterscotch Morsels** and
 $\frac{1}{4}$ cup **butter** over hot water. Remove from heat.

Add.....1 cup firmly packed **brown sugar**. Cool 5 minutes.

Blend in...2 unbeaten **eggs** and
 $\frac{1}{2}$ teaspoon **vanilla**.

Add..... the dry ingredients and
 $\frac{1}{2}$ cup **pecans**, chopped.

Spread..... in greased 13x9x2-inch pan.

Bake..... at 350° for 25 to 30 minutes. If desired, sprinkle with
 1 cup miniature **marshmallows**. Bake. While warm, drizzle with Glaze. Cut into 2x1-inch bars.

**For use with Pillsbury's Best Self-Rising Flour, omit baking powder and salt.*

BUTTERSCOTCH GLAZE

Melt $\frac{1}{4}$ cup **Nestlé's Butterscotch Morsels** with 1 tablespoon **butter** and 1 tablespoon light corn syrup. Add 1 cup sifted powdered sugar and 1 to 2 tablespoons milk until the consistency of a glaze.

Lemon Lassies

Senior Best of Class Winner by Mrs. G. C. Anderson, Long Beach, California

BAKE at 350° for 12 to 15 minutes.

MAKES 3 to 4 dozen cookies.

Combine... in saucepan
 2 slightly beaten **eggs**
 $\frac{1}{2}$ cup **sugar**
 1 tablespoon grated **lemon rind**

$\frac{1}{4}$ cup **lemon juice**
 1 tablespoon **butter** and
 $\frac{1}{8}$ teaspoon **salt**. Cook over low heat, stirring constantly, until thick. Remove from heat; add
 1 cup grated or chopped **coco-nut**. Cool.

Sift..... $2\frac{1}{4}$ cups sifted **Pillsbury's Best All Purpose Flour*** with
 1 teaspoon **cinnamon**
 $\frac{1}{2}$ teaspoon **soda**
 $\frac{1}{4}$ teaspoon **salt**

Cream... $\frac{1}{2}$ cup **butter**. Gradually add
 1 cup **sugar**, creaming well.

Stir in....1 unbeaten **egg** and
 $\frac{1}{4}$ cup **Brer Rabbit Molasses**

Blend in.... dry ingredients. Chill.

Divide.... into 4 parts. Shape into 15-inch rolls on **sugared** surface; flatten to 15x2 $\frac{1}{2}$ -inch strips. Spread $\frac{1}{4}$ filling down center of each. Fold in half; seal edges.
Cut..... into 1 $\frac{1}{2}$ -inch bars. Place on ungreased cookie sheets.

Bake..... at 350° for 12 to 15 minutes.

**For use with Pillsbury's Best Self-Rising Flour, omit soda and salt.*



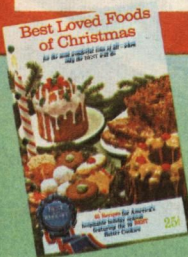
SCOTCHIES

MARBLED
FUDGE
BROWNIES

LEMON
LASSIES



For Mobiles: Prepare Modeling Mixture, page 3. Spread over **wooden coat hangers**. Decorate as desired. Place in 200° oven 1 hour or until mixture is hard. Bake cookies with **wire ornament hangers** or wire hooks in them. Attach cookies to hangers with **ribbon**. Hang separately or hang 2 hangers from arms of third one.



"The Best Loved Foods of Christmas cookbook contains these cookie and many more Holiday recipes. Send 25¢ to Ann Pillsbury, Box 309, Minneapolis 60, Minnesota."

Snack Time Molasses Cookies

Junior Winner by Renee Marie DeMillar, Framingham, Mass.

BAKE at 375° for 8 to 10 minutes.

MAKES about 3 dozen.

Sift.....1½ cups sifted Pillsbury's Best All

Purpose Flour* with

¾ teaspoon soda and

½ teaspoon salt.

Cream.....½ cup butter. Gradually add

¾ cup sugar, creaming well.

Blend in...1 unbeaten egg and

¼ cup Brer Rabbit Molasses (Gold Label); beat well.

Add.....the dry ingredients; mix well.

Stir in.....1 cup coconut and

1 cup Sun-Maid Seedless Raisins.

Drop.....by rounded teaspoonfuls onto greased cookie sheets.

Bake.....at 375° for 8 to 10 minutes. Cool 1 minute before removing.

*For use with Pillsbury's Best Self-Rising Flour, decrease soda to ¼ teaspoon and omit salt.

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