

### GLAZED ORANGE NUT COOKIES

mix together thoroughly // 3/8 cup shortening  
 3/4 cup brown sugar  
 1 egg  
 1 1/2 tsp. grated orange rind

Stir in..... 1/4 cup sour milk or buttermilk  
~~1 1/2 cups sifted flour~~  
 1/4 tsp. vanilla

Sift together and stir in... 1 1/2 cups sifted flour  
 1 tsp baking powder  
 1/2 tsp. salt  
 1/4 tsp. soda  
 1/2 cup nuts finely chopped  
 Drop by spoonfuls and bake 8 to 10 min. in 400 oven.

### Jam Split Seconds

Sift-- ----- 2 cups sifted flour  
 2/3 cup sugar  
 1/2 tsp baking powder  
 Blend in----- 3/4 cup soft butter or marg.  
 1 unbeated egg  
 2 tsps vanilla

place on lightly floured board. Divide into four parts, shape each into a roll, 13 inches long and 3/4 inch thick. Place on ungreased baking sheet, 4 inches apart and 2 inches from edge of sheet. Make a depression, 1/4 to 1/3 inch deep lengthwise down center of each with knife handle. Fill depression with jelly or jam. Bake in 350 oven, 15 to 20 minutes until light brown. While warm cut into bars.

### APPLESAUCE COOKIES

3/4 cup soft shortening  
 1 cup brown sugar (packed)  
 1 egg  
 1/2 cup applesauce  
 2 1/4 cups sifted flour  
 1/2 cup nuts, chopped  
 1/2 tsp. soda  
 1/2 tsp. salt  
 3/4 tsp. cinnamon  
 1/4 tsp. cloves  
 1 cup raisins

Heat oven to 375. Mix together thoroughly shortening brown sugar, and egg. Stir in applesauce. Sift together flour, soda, salt, spices and stir in. Mix in raisins and nuts. Drop by heaped spoonfuls onto greased cookie sheet. Bake 10 to 12 minutes.

### CRUNCHY FRUIT DROPS

1/2 cup margarine  
 1 cup brown sugar  
 1 egg, well beaten  
 1 3/4 cups flour  
 1/2 tsp. salt  
 2 tsp. cinnamon  
 1/2 tsp. cloves  
 1 tsp. baking soda  
 1 cup nuts, chopped  
 1 cup raisins  
 1/2 cup sour milk or buttermilk

Cream margarine. Add sugar slowly and beat until light. Beat in egg. Sift flour. Sift again with salt, cinnamon, cloves and baking soda. Add nuts and raisins to flour mixture and blend well. Add milk and mix to form a stiff batter. Drop by tsp. on greased cookie sheet. Bake in moderately hot oven 375, about 10-15 minutes.