Ozark Pudding

1 egg
¾ cup sugar
2 tbsp. flour
1¼ tsp. baking powder
½ tsp. salt
½ cup nuts
1 heaping cup chopped apples
1 tsp. vanilla

Beat egg and sugar together until very smooth. Combine flour, baking powder and salt; stir into egg mixture. Add nuts, apples and vanilla. Bake in greased pie pan in moderate oven 350°. Serve with whipped cream or ice cream. (4 servings)

Geraldine Stemler Strye '50

Bread Custard Pudding

6 eggs (beaten)
¼ tsp. salt
¾ cup sugar
2 or 3 slices bread buttered and cut in squares
1 qt. milk—scalded
¼ cup seedless raisins—if desired
Nutmeg
1 tbsp. vanilla

Mix eggs, salt, sugar, and milk together, and add vanilla and nutmeg. Place buttered bread squares in deep casseroles. Sprinkle raisins over bread. Add the custard liquids. Place in pan containing a half-inch of water. Bake in a 375° oven for 45 minutes.

Ruth Smith Davis '26
**Fudge Brownies**

2 eggs  
1/4 lb. butter  
1/4 cup sifted flour  
2 sq. chocolate  
1 cup sugar  

Beat eggs, add sugar and beat again. Add butter and chocolate melted together, vanilla and salt and heat well. Add flour and beat until smooth. Put in 8 x 8" pan and top with chopped pecans. Bake 350° for 30 min.

*Virginia Emmert Leo '31*

**Butter-Nut Balls**  
(These will freeze)

2 cups sifted all-purpose flour  
1/2 tsp. salt  
1/2 cup butter or margarine  
1/2 cup shortening  
2 tbs. cocoa  
2 tbs. confectioner's sugar  


*Ann Knight Hill '05*

**Old Fashioned Butterscotch Cookies**

2 cups brown sugar  
1 cup Crisco  
2 eggs  
1 cup nuts  
3 cups all-purpose flour  
1 tsp. vanilla  
1 tsp. baking powder  
1/2 tsp. soda  
1 tsp. salt  


*Ann Knight Hill '05*
Cheese Cookies

2 1/4 cup sifted flour
2 1/2 tsp. baking powder
1/2 tsp. salt
2 1/4 cup shortening
2 1/4 cup brown sugar (1 lb. pkg.)
1 pkg. chocolate chips
3 eggs
1 cup broken nutmeats

Mix thoroughly until well blended, form into rolls (cylinders), wrap in foil, store in refrigerator several hours or overnight until firm. Slice very thin, bake on cookie sheet in preheated oven, 250° about 15 minutes.

Dorothy M. Mertz Stern '47

Chocolate Drop Cookies

1/2 cup shortening
1 cup brown sugar
2 eggs
1 1/2 cups flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cocoa
1/2 cup milk
1 cup chopped nuts, or coconut
1/2 tsp. vanilla


Kathryn Hafer Eyrick '48
Cowboy Cookies

2 cups of flour
1 tsp. baking soda
½ tsp. salt
½ tsp. baking powder
Sift together
Add 2 cups rolled oats
1 pkg. chocolate bits
½ cup nuts, if desired
1 cup margarine
1 cup granulated sugar
1 cup brown sugar
2 eggs
Mix together and combine with above ingredients. Add 1 tsp. vanilla.
Drop with teaspoonful on cookie sheet. Bake 12 minutes at 350°.
Makes about 5 or 6 doz. cookies.
¾ cup of raisins may be substituted for the chocolate bits and nuts.
Jean M. Pachelbel ’52

Chocolate Squares

Melt together
2 ½ ounces chocolate
¼ lb. butter
Add:
¾ cup sugar
2 whole eggs (beat lightly)
1 tsp. vanilla
1 cup nuts (cut)
½ tsp. baking powder
Bake 15 minutes at 350°.
Marie J. Di Marco—W.H. ’41

Drop Sugar Cookies

2 cups sugar (1 white and 1 brown as you like)
1 cup shortening
2 eggs with milk to fill cup
2 tbsp. water to rinse cup
Cream shortening and sugar, add eggs and milk lightly beaten. Sift dry ingredients, mix well, drop on greased baking sheet. Bake 15 minutes at 400 degrees.
Hattie Dinsmore Stackhouse ’09

Crunchy Brunch Cookies

3 ½ lb. butter
2 lbs. brown sugar
Beat well
4 eggs (keep out 1½ whites for brushing on cookie tops)
¾ tsp. salt
½ tsp. almond extract
1 ½ tsp vanilla
1 lb. flour (more if needed)
Form into rolls in diameter desired for cookies. Wrap in wax paper, chill for several hours. Slice very thin, brush with egg white and top with chopped peanuts or cinnamon and sugar. Bake at about 400 degrees on well greased and floured tins. Makes about 150 cookies.
Maude I. Clippinger Faust ’04

Crunchy Mound Confections

(A good teen age snack)

1 cup sugar
1 cup chocolate chips
1 cup dark corn syrup
2 tbsp. water
1 tbsp. butter
Coconut
Elizabeth Youngblood Gaul ’31

Gingerbread with Crumbs

2 cups flour
1 cup granulated sugar
½ cup butter
¼ tsp. salt
1 tsp. ginger
1 ½ tsp. cinnamon
Work with fingers until crumbly
Take: ½ cup crumbs for top—add to rest of crumbs
1 egg
2 tbsp. New Orleans Molasses
1 cup sour milk with tsp. soda
Put in pan and spread crumbs on top. (Butter and flour stirred in pan)
Evelyn Snodderly Smith ’29
Ginger Cream Cookies

\[ \frac{1}{4} \text{ cup shortening} \quad 1 \text{ small egg} \]
\[ \frac{1}{2} \text{ cup molasses} \quad \frac{1}{2} \text{ cup sugar} \]

Mix thoroughly

Chill dough then drop rounded tsp on lightly greased baking sheet—400° oven—7-8 minutes. Frost with quick cream icing.

Stir in 1 tsp. soda dissolved in \( \frac{1}{2} \text{ cup hot water} \).

Sift and stir in:
- 2 cups flour
- \( \frac{1}{2} \text{ tsp. ginger} \)
- \( \frac{1}{2} \text{ tsp. cinnamon} \)
- \( \frac{1}{4} \text{ tsp. cloves} \)
- \( \frac{1}{2} \text{ tsp. nutmeg} \)
- \( \frac{1}{2} \text{ tsp. salt} \)

Wealthy Morrow Sheett '50

Mission Cookies

\[ \frac{1}{4} \text{ cup butter or margarine} \]
\[ 2 \text{ cups sugar} \]
\[ 4 \text{ tbsp. cocoa} \]
\[ \frac{1}{2} \text{ cup milk} \]

Mix together and boil 1 min. Add 2 cups "quick" oatmeal \( \frac{1}{2} \text{ cup crunchy peanut butter} \). A pinch of salt 1 tsp. vanilla

Drop by teaspoonful on waxed paper

Let cool until firm.

Makes about 3 doz. "fudgy" cookies. Jean M. Pachelbel '52

Nut Cookies

\[ \frac{1}{2} \text{ lb. margarine} \quad 2 \text{ tsp. vanilla} \]
\[ 4 \text{ tbsp. granulated sugar} \]

Blend together until creamy—then work in 2 cups of flour—add 2 cups ground pecans—make out in finger rolls. Bake about 45 min. in slow oven—roll in powdered sugar while hot and again in powdered sugar when cold.

Nan Talley '18

Molasses Crinkles

\[ \frac{3}{4} \text{ cup soft shortening} \quad 1 \text{ egg} \]
\[ 1 \text{ cup either light brown or white sugar} \]
\[ \frac{1}{4} \text{ cup molasses} \]

Mix together

Sift:
- \( 2\frac{1}{4} \text{ cups flour} \)
- \( \frac{1}{2} \text{ tsp. cloves} \)
- \( 2 \text{ tsp. soda} \)
- \( 1 \text{ tsp. cinnamon} \)
- \( \frac{1}{4} \text{ tsp. salt} \)
- \( 1 \text{ tsp. ginger} \)

Mix with dry ingredients and chill. Make balls size of walnuts—Dip tops in sugar. Place on cookie sheet, sugar side up, 3" apart. Bake in over 375°—10 min. Must be just set. If cooked longer, will be hard. Should be chewy when cold, not crispy.

Henrietta L. Bigney '20

Oatmeal Cookies

4 cups oatmeal (quick) 
3 cups brown sugar 
1 cup melted butter 
\( \frac{1}{2} \text{ tsp. salt} \)

Mix well and drop \( \frac{1}{2} \text{ tsp. on cookie tin. Bake 325°}. \) Cool slightly before removing from tray.

Matilda Trumbauer Knerr '14

Oatmeal Chip Cookies

(A one bowl batter)

\[ \frac{1}{2} \text{ cup shortening} \]
\[ \frac{1}{2} \text{ cup granulated sugar} \]
\[ \frac{1}{2} \text{ cup brown sugar} \]
\[ \frac{1}{2} \text{ tsp. vanilla} \]
\[ 1 \text{ egg} \]
\[ 1 \text{ tbsp. water} \]
\[ 1 \text{ cup sifted enriched flour} \]
\[ \frac{1}{2} \text{ tsp. baking soda} \]

Thoroughly cream shortening, sugar and vanilla. Beat in egg, then water. Sift together flour, soda and salt. Add to creamed mixture, blending well. Stir in oats, chocolate, nuts. Drop by rounded teaspoons into a greased cookie sheet about 2 inches apart.

Bake at 375° for 10-12 minutes. Makes 3½ to 4 dozen. A nice crunchy cookie.

Joan Maxine Nichols Davis '54
Swedish Cakes

1/2 cup butter or oleo 1/4 cup sugar
Creamed together
Add:
3/4 cups finely chopped nuts
1 egg yolk Few drops of vanilla and
1 cup flour almond
Mix thoroughly. Form into balls 1 inch in diameter. Roll in unbeaten egg white—then in chopped nuts. Place on greased cookie sheet, press each one fairly flat with bottom of a glass. Cook 5 minutes at 300°F. Remove from oven and make hole in centers, but not all the way through. Return to oven for about 15 minutes more. Cool. Fill centers with currant, quince, or some other tart jelly. Yield—19 cakes.

Helen Reid Morrow '01

Peanut Butter Cookies

1/2 cup peanut butter
1/2 cup shortening
1/2 cup brown sugar
1/4 cup sugar
2 eggs, beaten
4 tbsp. boiling water
Cream shortening and peanut butter until soft. Add sugar and beat until very creamy. Mix in rest of ingredients. Chill dough, break off bits of it and shape into 1 1/2" balls. Place three inches apart on greased baking sheet, and flatten cookie with fork dipped in flour. Bake 10 minutes in moderate oven.

Mary K. Calhoun McNitt '11

Pineapple Cookies

Pastry:
3 cups flour 1 cup sour cream
1 cup butter 1/4 cup sugar
6 tsp. baking powder 2 tsp. vanilla or rind of 1/2 lemon
4 egg yolks
Filling:
2 cans crushed pineapple 1 cup sugar
(dranked) (No. 2 cans) 4 tbsp. cornstarch
2 egg yolks
Mix sugar and cornstarch, add pineapple and beaten yolks. Mix well. Cook until thick, stirring constantly. Make filling first, set aside to cool and thicken until dough is ready.
Pastry: Work dry ingredients as for pie dough, add other ingredients which have been mixed together. Cut dough in half. Put half on a greased pan 10-15 inches long. Roll with glass. Spread with filling. Roll out second piece and put on top. Brush top with milk, sprinkle with ground nuts and sugar. Bake at 375° for 35-45 minutes. When cool, cut in squares.

Agnes Durovick Tomasula '26

Pecan Bars

Sift: 1 1/2 cups sifted flour
1/2 tsp. baking powder
Blend: 1/2 cup butter
1/2 cup firmly packed brown sugar, creaming well.
Add: Dry ingredients, and mix until mixture resembles coarse meal.
Stir in: 1/4 cup pecans, chopped fine
Mix well.
Pat mixture firmly into 12 x 8 x 2" pans. Bake 350° for 10 minutes only.
Beat: 2 eggs until foamy
Add:
3/4 cup corn syrup
1/4 cup firmly packed brown sugar
3 tbsp. flour
1/2 tsp. salt
1 tsp. vanilla
Mix well and pour over partially baked crust. Sprinkle: 3/4 cup pecans, coarsely chopped on top, or fold pecans into above mixture before pouring over crust, and arrange 30 pecan halves on top, one for each bar.
Bake 350° for about 25 minutes. Cool in pan, cut in bars.

Mercedes F. Breen Christ '48
**Sugar Cookies**

(Mix in large bowl)
- 3 eggs
- 2 cups white sugar
- ¾ cup shortening (part butter)

Add (1)
- 1 cup sour cream to which has been added
- 1 level tsp. soda and
- 1 tsp vanilla

Alternately with (2)
- 4 cups sifted all-purpose flour to which has been added
- 1 rounded tsp. baking powder

Drop by teaspoon size portions on ungreased cookie sheet. Bake 10-12 min. at 350 degrees. A soft cake-like cookie.

Virginia H. Donakey Hershey '43

**Raisin Date Bars**

Crust:
- ½ cup brown sugar
- ½ cup soft butter
- 1 cup sifted flour

Press evenly into ungreased 8 x 12 pan. Bake at 375° for 15 minutes. Set aside to cool.

Topping:

Beat together:
- 2 eggs
- 1 cup brown sugar
- 1 tsp. vanilla

Rinse and dry ½ cup raisins; then chop fine.

Chop: 1 cup dates
- 1 cup pecans

Combine: 2 tbsp. flour
- ½ tsp. salt
- 1 tsp. baking powder

Sift over raisins, dates and pecans. Add to creamed mixture. Spread over cooled crust. Bake at 375° for 20 minutes. Cut in bars while warm. Dust with powdered sugar.

Rhoda A. M. Weisz '42

**Raisin-Filled Cookies**

1 cup sugar
- 2 ½ cups flour

½ cup shortening
- 1 tsp. cream of tartar

1 egg
- 1 tsp. soda

¼ cup milk
- 1 tsp. vanilla

Roll thin, cut small. Put 1 tsp. filling between two cookies. Bake in moderate oven until brown.

Filling:
- 1 cup chopped raisins
- 2 tsp. flour mixed in a little of the water
- ½ cup sugar
- ½ cup water

Boil together until thick consistency. Cool and put between unbaked cookies. Press edges gently.

Elizabeth Howard Farmer '26

**Scandinavian Cookies**

- 1/4 cup light brown sugar
- ½ cup chopped nuts
- 1/2 cup butter
- 1/2 tsp. flour

White of egg

Mix sugar, butter, yolk of egg and flour. Roll into small balls.

Roll balls in egg white, then in nuts. Bake on greased cookie sheet for 15 minutes (325°) and top with jelly.

Nina Davis Weller '51

**Snicker-doodles (Cookies)**

Mix thoroughly
- 1 cup soft shortening or butter or oleo
- 1 1/2 cups sugar

Then sift together and stir in
- 2 1/2 cups sifted flour
- 1 tsp. soda
- 2 tsp. cream of tartar
- ½ tsp. salt

Chill-roll into balls size of a walnut and roll in mixture of 2 tbsp. sugar and 2 tsp. cinnamon.

Place 2" apart on ungreased cookie sheet—bake until lightly brown but still soft. These cookies puff up at first then flatten out with a crinkly top. Temperature 375°—8-10 minutes.

Arlena Lansberry Maurer '29
Sugar Cookies

1 1/2 cups sugar
1/2 lb. butter
2 eggs
2 1/2 cups flour
2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

Mix and put in refrigerator for a few hours or overnight. Roll thin. Bake 350° oven. Before baking sprinkle with sugar.

Ruth Purinton '21

Raisin Cookies

1 1/2 cups ground raisins
1/2 cup shortening
1 tsp. salt
2 1/2 cups flour
1/2 tsp. soda
1 cup Mother's Oats
3/4 tsp. soda
1/2 tsp. lemon extract
2 2/3 cups flour
1 cup brown sugar
1/2 cup milk

Mix, let stand for an hour or over night in refrigerator. Drop from spoon on cookie sheet. Bake in 400° oven—7 min. or until brown. Remove from pan and cool.

Ruth Bullock Garrett '48

Oatmeal Mincemeat Bars

1 pkg. mincemeat
1 cup boiling water
Cook until thick, cool
1/2 cup shortening
1 1/2 cups quick oatmeal (dry)
1 cup brown sugar
1/2 tsp. salt
1 cup flour

Combine the above 5 ingredients. Press half in 9 x 9" pan. Cover with the cooled mincemeat. Cover with the remaining cake mixture. Press down firmly. Bake in oven 350°—30-40 minutes.

Kathryn Rorabaugh '36

"THE DIRECTIONS SAY TO WASH ALL THESE SALAD VEGETABLES THOROUGHLY."