

CHOCOLATE COOKIES



$\frac{1}{2}$ cup melted shortening
 $\frac{1}{2}$ cup brown sugar
1 egg
 $\frac{1}{2}$ cup raisins
2 tablespoonfuls Borden's Eagle Brand
Condensed Milk

$\frac{1}{2}$ cup water
 $1\frac{1}{2}$ cups entire wheat flour
 $\frac{1}{2}$ teaspoonful salt
 $\frac{1}{2}$ teaspoonful soda
 $\frac{1}{2}$ teaspoonful vanilla
3 squares chocolate

Mix shortening and sugar, add well-beaten egg, raisins, milk and water. Stir in flour, salt and soda sifted together. Add vanilla and melted chocolate. Drop from teaspoon 1 inch apart. Bake in quick oven. Yield, 24 cookies.

DOUGHNUTS

$\frac{1}{2}$ cup sugar
2 tablespoonfuls melted shortening
2 eggs
 $\frac{1}{4}$ cup Borden's Eagle Brand Condensed Milk

$\frac{3}{4}$ cup water
4 cups flour
4 teaspoonfuls baking powder
 $\frac{1}{4}$ teaspoonful nutmeg
 $1\frac{1}{2}$ teaspoonfuls salt

Mix shortening and sugar, add well-beaten eggs, milk and water. Stir in dry ingredients sifted together. Cut out on floured board and fry in deep fat until golden brown. Yield, 36 doughnuts.

STRAWBERRY SHORTCAKE

$1\frac{1}{2}$ cups barley flour
 $\frac{2}{3}$ cup cornstarch
2 teaspoonfuls baking powder
 $\frac{1}{2}$ teaspoonful salt

1 rounding tablespoonful sugar
1 rounding tablespoonful butter substitute
2 tablespoonfuls Borden's Eagle Brand Condensed Milk
 $\frac{1}{2}$ cup water

Sift all dry ingredients together, work in butter substitute as you would for pie crust, add milk and water, beat with spoon (it will be very stiff). Bake 20 minutes in an oblong pan. Split the cake with a hot knife. Butter if desired. Add 1 quart of strawberries, which have been cut into small pieces, sweetened and allowed to stand before placing on cake. Serves 4 people. Serve with Borden's Evaporated Milk whipped.