

Nut Cookies

- 2 tablespoons butter
- $\frac{1}{2}$ cup sugar
- 1 egg
- 2 tablespoons milk
- 1 cup flour
- 2 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup chopped nuts

Cream butter and sugar; add well beaten egg; flour, baking powder and salt (which have been sifted together). Stir in chopped nuts. Drop by small teaspoons on to well buttered shallow pans and bake in oven 375° .

Cream Puffs

- $\frac{1}{2}$ cup butter
- 1 cup boiling water
- 4 eggs
- 1 cup pastry or $\frac{3}{4}$ c bread flour

Put butter and water in saucepan and heat to boiling point. Add flour all at once and beat vigorously, until smooth. Remove from fire and add unbeaten eggs, one at a time, beating thoroughly between each addition of eggs. Drop by spoonful on a buttered sheet, $1\frac{1}{2}$ inches apart, shaping as nearly circular as possible having mixture piled in the centre. Bake 30 minutes in a moderate oven. Before removing from oven let the puff stand for a few minutes with the oven door open. When cool fill with whipped cream slightly sweetened.

Oatmeal Drop Cookies

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 1 egg
- $\frac{3}{4}$ cup sweet milk
- 3 cups pastry or $2\frac{1}{2}$ c bread flour
- 3 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon Magic Soda
- $\frac{1}{4}$ teaspoon salt
- 1 cup cocoanut
- $\frac{1}{2}$ cups oatmeal
- 1 cup seedless raisins
- 1 teaspoon vanilla

Cream thoroughly together the butter and sugar, add the beaten egg, stir in the cocoanut. Sift together three times the flour, baking powder, soda and salt. Add to flour mixture, the oatmeal and chopped raisins, then beat into first mixture alternately with the milk; add vanilla.

Drop from a teaspoon in a greased shallow baking pan about an inch apart and bake in a hot oven 400° F. 15 to 20 minutes.

Date Cookies

- 3 cups rolled oats
- $2\frac{1}{2}$ cups pastry or 2 c bread flour
- 3 teaspoons Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup brown sugar
- $\frac{1}{2}$ cup lard
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup milk

Put rolled oats into a bowl; sift flour, baking powder and salt together; add to oats; then sugar. Melt butter and lard, add to dry mixture with milk. Mix all together; roll, cut with round cutter and bake in moderate oven.

Fill with the following mixture: 1 lb. chopped dates, 1 cup brown sugar, 1 cup hot water. Cook well and put between cookies.

Peanut Cookies (Drop)

- 3 tablespoons butter
- $\frac{1}{2}$ cup sugar
- 1 egg
- 1 cup pastry flour or $\frac{3}{4}$ c bread flour
- 1 teaspoon Magic Baking Powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup chopped nuts
- $\frac{1}{2}$ teaspoon lemon juice

Cream butter and sugar thoroughly, add well beaten yolk, then flour which has been sifted with baking powder and salt. Add nuts, mix then fold in beaten white and lemon juice. Drop from teaspoon on oiled pan and bake in 350° oven. This mixture is very dry.

Cheese Cakes

- 4 tablespoons butter
- 4 tablespoons fine sugar
- 1 egg
- 1 lemon (grated rind)
- 1 teaspoon lemon juice
- $\frac{3}{4}$ cup flour
- 1 teaspoon Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt

Beat butter to a soft cream, gradually adding sugar, beat in the egg—add the lemon rind and teaspoon juice. Beat well and add flour which has been sifted with salt and baking powder. Line some small patty pans with pastry. Into each shell put a little apricot jam. Cover this with a good spoonful of the above cake mixture. Roll out some pastry very thin, cut into long pieces like shoe strings, curl a little on top of cake mixture. Bake in oven about 400° .

Magic Delights

- $\frac{1}{2}$ cup butter
- $1\frac{1}{2}$ cups sugar
- $\frac{3}{4}$ cup milk
- 2 cups pastry or $1\frac{3}{4}$ c bread flour
- 2 teaspoons Magic Baking Powder
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- 2 cups rolled oats
- 1 cup chopped raisins
- $\frac{1}{2}$ cup chopped nuts

Cream butter and sugar. Sift together flour, salt, baking powder and cinnamon three times, and mix it with the rolled oats, chopped raisins and nuts. Add to the butter mixture alternately with the milk. Drop small teaspoonsfuls on a buttered tin and bake 15 to 20 minutes.