

Effie 4 cookies, 2 eggs 1 1/2 cup sugar 1 cup lard
3/4 cup melted butter 1/2 teaspoon soda 1/2 teaspoon baking powder
Good sandfull raisins or currants country to flavor
1890

COCOANUT COOKIES.

MRS. H. GRABER

2 cups white sugar, 2 eggs, 1 cup butter, 1/4 cup sweet milk,
1 cup cocoanut, 2 teaspoons baking powder. Flour enough to
roll.

DROP COOKIES.

MRS. GEO. REITZ.

1 1/2 cups sugar, 1 cup butter, 1 cup seeded raisins, 3 eggs,
3 cups flour, 2 teaspoons baking powder, 1 teaspoon cinnamon,
1 teaspoon nutmeg.

DROP COOKIES.

MRS. WM. WEILER.

3 eggs 1 1/2 cup sugar, 1 cup butter, 3 cups of flour, 1 cup
raisins chopped, 1 cup currants, 2 teaspoons baking powder, roll
out and bake quick.

GINGER COOKIES.

MES. AUGUST MAY.

1 egg, 1 cup brown sugar, 1 cup molasses, 1 cup lard, 1/2
cup sour milk, 1 teaspoon vinegar, 2 teaspoons soda, 2 teaspoons
vanilla. Roll out and bake.

GERMAN CHRISTMAS COOKIES.

MEDA OBERLANDER, SYRACUSE, N. Y.

1 pound brown sugar, 1 quart molasses, 3 eggs, 2 lemons,
juice and grated rind, 2 ounces citron, 1 teaspoon of all the spices,
1 tablespoon soda, 2 tablespoons brandy. Flour to make quite
stiff. Roll out the night before baking.

HERMIT COOKIES

LOTTIE RITTINGER.

3 eggs, 1 cup butter, 2 cups brown sugar, 1 cup chopped
raisins, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves,
flour to roll stiff, roll thin.

HERMITS.

MRS. H. GRABER.

3 eggs, 1 cup butter, 1 1/2 cups sugar, 1 cup of seeded chopped
raisins, a very little citron, chopped fine, 1 teaspoon each of
cloves, allspice flour enough to roll. Cut round.