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NUTTY GOOD OATMEAL COOKIES

2 sticks butter, softened
1 c. packed brown sugar
1 c. granulated sugar
2 large eggs
1 tsp. vanilla extract
2 c. all-purpose flour

1 tsp. baking soda
1 tsp. salt
½ tsp. baking powder
2 c. rolled oats
1 c. chocolate chips
½ c. pecans, chopped

Heat oven to 350°. With electric mixer, beat the butter, sugars, eggs, and vanilla until creamy. In a large bowl, sift together the flour, baking soda, salt and baking powder. Beat the flour into the butter mixture until well combined. By hand, stir in the oats, chocolate chips, and pecans. (The dough will be very thick. Use your muscles!!!) Drop by large spoonfuls onto ungreased cookie sheets. Bake for 12 - 14 minutes, until set. Cool for 5 minutes on the cookie sheets, then transfer to wire racks to cool completely.

Jewel Hemphill

OLD FASHION SOUTHERN TEA CAKES

2½ c. sifted plain flour
¼ tsp. salt
2 tsp. baking powder
½ c. butter

1 c. sugar
2 eggs, beaten
½ tsp. vanilla
1 T. milk

Sift flour, salt, and baking powder together. In mixing bowl, cream butter, sugar, and eggs. Add vanilla, milk and flour mixture. Blend well. Place dough on lighted floured board. (I use an old, soft pillow case to roll all my dough on. - Just a hint from an elderly friend of mine.) Sprinkle a little flour over dough and roll to ½ inch thick. Cut with round cutter and place on cookie sheet. Bake at 350° to 375° for 12 - 15 minutes.

Earline McDonald

PEANUT BRITTLE

1 c. sugar
1 c. Karo syrup
2 c. raw peanuts

dash of salt
1 tsp. baking soda

Mix sugar, syrup, peanuts, and salt in a large, heavy, skillet. Cook until light brown. Add one teaspoon of soda and stir well. Pour, at once, onto a buttered platter.

*Nebraska Smith
Old Cookbook
Women of the Church of God*