



CHEWY PINEAPPLE COOKIES

Chris Hammack

3½ c. all-purpose flour	½ c. granulated sugar
½ tsp. salt	2 eggs
1 tsp. baking powder	2 T. lemon juice
1 tsp. soda	½ tsp. grated lemon rind
⅔ c. shortening	½ c. chopped pecans
1 c. light brown sugar	⅔ c. crushed pineapple

Sift flour, soda, baking powder and salt together. Cream shortening and sugars. Add eggs, lemon juice, rind and pineapple, beat well. Add dry ingredients and nuts, mix well. Drop by spoonfuls onto greased baking sheet, bake at 350° until light brown. Keep in tight container.

CHOCOLATE CHIP COOKIES FROM BETTY CROCKER

Ruby Franklin

⅔ c. shortening	3 c. plain flour
⅔ c. margarine, softened	1 tsp. salt
1 c. granulated sugar	1 c. chopped nuts
1 c. brown sugar, packed	2 (6-oz.) pkgs. semi-sweet chocolate pieces
2 eggs	
2 tsp. vanilla	

Heat oven to 375°. Mix thoroughly shortening, butter, sugars, eggs and vanilla. Blend in remaining ingredients. (For a softer, rounder cookie add ½ cup flour.) Drop dough by rounded teaspoons 2-inches apart onto ungreased baking sheet. Bake 8 to 10 minutes or until lightly brown. Cool slightly before removing from baking sheet. Makes about 7 dozen. **For Salted Peanut Cookies:** Substitute 2 cups of salted peanuts for the chocolate chips and chopped nuts. Before baking, flatten each cookie with bottom of glass that has been greased and dipped in sugar.

CHOCOLATE COCONUT BALLS (SIMILAR TO MOUNDS)

Ruby Franklin

⅔ c. sugar	3 T. water
1 c. corn syrup, light	1 (12-oz.) pkg. chocolate chips
4 c. coconut, flaked	¼ block paraffin wax
1 tsp. vanilla	

(continued)

